



For when you can't be there...

# Newsletter

April 2015

Our mission is to offer a system of services that recognizes the dignity of the person and enhances the quality of life for both older adults and those with special needs.

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## Upcoming In-Services

Rochester • 4/29

Batavia • 4/27

Geneva • 4/28

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In-services start at 8:30 AM and you may ONLY attend by signing up with Kelly in HR BEFORE the class.

**Compliance Issues MUST be reported!**

Use our anonymous hotline:  
**585-546-1219**

## Mandatory Compliance Program Training

*Sandy Lyons-Jackson, MS, RN, CHC - Chief Compliance Officer*

Mandatory Compliance Program Training for all employees is due this April!

You will be receiving a letter in the mail with times for you to attend this one (1) hour MANDATORY training. You must come to one (1) of the training classes being offered. Various times and locations are offered for these classes.

Watch for your letter in the mail or call your local CCOR office for times to attend. Or if you have any other questions regarding this mandatory training, contact your local office coordinator or office manager, or contact Human Resources at the Clinton Office.

You must come for this training.

## April is National Donate Life Month

*Suzanne Ciulla, RN - Director of Patient Services*

Currently 124,000 Men, Women, and Children are awaiting organ transplants in the United States, and an average of 18 people die every day waiting for an organ transplant that they will never receive.

**What is an organ transplant?** An organ transplant replaces a failing organ with a healthy organ from another person.

**Most often transplanted organs?** Kidney, liver, heart, lungs, pancreas, small intestine.

More than one organ can be transplanted at one time, for example, someone might receive a heart and a lung at the same time.

**How can you raise awareness?** "Like" **Donate Life** on Facebook, Get a donate life sticker for your car!!! Follow **Donate Life** on Twitter!

To become an organ donor simply mark the back of your driver's license to indicate you wish to be a donor.



## Congratulations to New HHATP Graduates!

*by Kim Milne - Manager of Education*

Congratulations to our recent class of Home Health Aide Graduates!

Pictured Left to Right: Lisette Giguere, Cindy Mascarella, Bonnie Detman, Lois Reddick, RN, Instructor.

Next time you see one of these aides, be sure to Congratulate them on their achievement!



*Congratulations!*

Follow us online:



## Recruit for CCOR!

As employees of CCOR you are best referral! If you have a friend or family member looking to start their career in homecare, tell them about the great benefits of working at CCOR!

We offer tuition-free certification classes for PCAs. Applications are accepted Monday-Friday at any of our offices or apply online 24 hours a day!

**Our current need is: Akron, Newstead, Lockport, Victor, Fairport, Macedon, Perinton, Honeoye Falls, Rush, & Greece**

## Reminders!

- **Timesheets are due SATURDAY @ 12PM**
- Call-offs must be at least 6 hours before the shift
- Make sure you speak to a person when you call off a shift
- Call weekly to verify your schedule
- All requests for changes must be called in to scheduling
- The on-call line is for EMERGENCIES only
- Time-off requests for any "holiday" are required one month before and are first come/first served
- CCOR administrative offices will be closed Friday, April 3rd

## Parking @ CCOR's Clinton Avenue Office

by Lisa Johnson - HR Manager

Our parking lot at our Clinton Avenue office (Corporate Headquarters), has received extra congestion with our massive snow falls this year.

If you visit our Clinton Avenue office, please be courteous and cautious with your parking choices. Make sure you leave enough room for others to get around your vehicle. Be careful to not block any emergency exits, fire lanes, or driveways.

Remember we have access to the lot across the street (behind the brick building directly across Clinton Avenue from our building. If you need assistance finding an appropriate parking spot, please contact reception for help.

We appreciate the frustration and your willing patience!

## Shout Out!

- ★ **WELCOME:** Karen Dey (Nurse Educator); Devra Bevona (CFO)
- ★ **Company Updates:** Lorretta Russell has taken the position as Office Manager at our Batavia location; Molly Ford has moved to our Geneva location
- ★ **Jackie Carey, Deirdre Gunio & LaShannod Rooks** – Your willingness to help cover Reception is appreciated! Thank you!!

## Recipe Corner

### Bacon Ranch Chicken Casserole

#### Ingredients

- 2 lb of chicken, cooked & cubed
- 1 box (10 oz.) Rotini noodles
- 7-8 slices of bacon, cooked & chopped up
- 3 cloves of garlic, minced
- 2 Tbsp flour
- 1 C milk
- 3/4 C Ranch Dressing
- 3 Tbsp butter
- 2 C Mexican Cheese Blend
- 1 small can of green chile

#### Directions

Cook your chicken thoroughly, (toss it in the oven covered at 375° for 45 minutes, time will vary depending on the size/thickness of your chicken). During the last 10 minutes of the chicken cooking, cook your bacon and noodles per directions on the package. Set both aside once done, remembering to chop up the bacon. Chop your chicken into bits. Mince your garlic cloves.

Preheat the oven to 350°. Keep a small bit of your bacon drippings in the pan. Cook the garlic cloves and butter just until melted (don't brown). Toss in the chicken and the flour and cook for about 1 minute mixing it all together. Dump in the milk and ranch. Mix over medium/low heat for about 2-3 minute until slightly thickened.

Add in 1 cup of cheese. Mix it all together thoroughly. Then fold it in with the noodles. At this point you can add the green chile — I actually used half a can of green chile as I did half the casserole with the green chile and half without.

Dump the casserole in a large casserole dish. Pour the remaining cup of cheese over the top of the casserole. Cook for 15 minutes at 350° until cheese is nicely melted.

Do you have a great recipe to share? Send to info@ccorhome.com!



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