



For when you can't be there...

Newsletter

May 2014

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Upcoming In-Services

Tues, 5/27 - Rochester

Wed, 5/28 - Batavia

Thurs, 5/29 - Geneva

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

**Fraud abuse
MUST be
reported!**

Use our anonymous hotline:
585-546-1219

CCOR Celebrates Nurses Week 2014

NATIONAL NURSES WEEK 2014



Nurses Leading the Way



Join CCOR through the week of May 6-12 celebrating the work of our nurses. This year's theme, from the American Nurse Association, is *Nurses Leading the Way*. "Every day, nurses step forward embracing new technologies, resolving emerging issues, and accepting ever-

changing roles in their profession. They lead the way for their patients, colleagues, organizations, and the health care industry as a whole (from the ANA website)."

Take a moment this week to reflect on the work of the nurses at CCOR and how they lead the way in providing quality care to all of our clients. Be sure to thank them for all their amazing efforts!

Message from our Administrator



Teamwork is described by the *National Business Dictionary* as: "The process of working collaboratively with a group of people in order to achieve a goal".

Can you imagine yourself working on a project alone, with no one to support and assist you? Definitely not! Every day we all accomplish our goals better when we do things through teamwork. At CCOR, we provide care to clients, so that they can stay safely in their home. In order to do this we need to work as a team. We need each other to lean on at times, for support, advice, provide training, and feel free to do any of these things without fear of a negative response.

In homecare we are often "on our own", but still feel the need to know and feel the support of a team to reach out to — whether a nurse, human resource staff, scheduler, service coordinator, or any other CCOR team member. Remember to be responsive to one and others' needs. It's okay to say, "I don't know, but I will find someone who can help."

We are a team – we are a great team! CCOR will grow stronger with the strength of the individual members who make up this team. On behalf of this agency and all our clients, thank you for your part in this VERY important team!

When I think about all the patients and their loved ones that I have worked with over the years, I know most of them don't remember me or I them. But I do know that I gave a little piece of myself to each of them and they to me, and those threads make up the beautiful tapestry in my mind that is my career in nursing.

— Donna Wilk Cardillo

Happy Birthday May!

5/08 - Patrice S
5/09 - Susan M
5/12 - Carol P
5/13 - Raisa L
5/15 - Brenda B
 - Diamond A
5/16 - Lameka S
 - Laura Z
5/17 - Tracy B
5/21 - Mercy K
5/23 - Tina C
5/24 - John G
5/25 - Valerie W
5/27 - Nicole B
5/28 - Eduardo M
 - Lisa J
 - Sherita D
5/29 - Eileen L
 - Erica T
5/30 - Molly D

Reminders!

- Timesheets are due EVERY FRIDAY
- Call-offs must be at least 6 hours before the shift
- 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

Donations Needed!

Lisa Lewis is collecting donations for a young woman moving into her first apartment. She is looking for household items:

- Small appliances
- Dishes
- Bedroom furniture
- Living room furniture
- Kitchen table

Contact Lisa Lewis if you have anything to donate, LLewis@ccorhome.com or 585-270-5953.

Recipe Corner

May's Recipe: Tuna & Mushroom Casserole

Ingredients

- 12 oz wide egg noodles, cooked and drained
- 2 cans (6 ounces each) light tuna, drained
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1 can (10 3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 1/3 Cup cups 1% milk
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 Cup crushed saltines
- 3 Tbsp butter or margarine, melted

Directions

1. In a large bowl, combine noodles, tuna and mushrooms.
2. Combine soup, milk, salt and pepper; pour over noodle mixture and mix well.
3. Pour into a greased 2 1/2-qt. baking dish.
4. Combine saltines and butter; sprinkle over noodles.
5. Bake uncovered, at 350 degrees for 35-45 minutes, or until heated through.
6. If desired, sprinkle with paprika.

Faces of CCOR — Suzanne Ciulla

Suzanne Ciulla, Manager of Patient Services

Suzanne came to CCOR with over 8 years of experience as a registered nurse. She started with CCOR as an HCSS Supervisor in 2011. In 2012 she was asked to become the Nurse Manager at our new Batavia Office where she was responsible for all nursing operations in the western counties.

Currently Suzanne is the Manager of Patient Services. She oversees all of our HCSS nurses as well as clinical management throughout CCOR, ensuring quality care management throughout the agency.



Shout-Outs & Welcome!

Join us in Welcoming...

- **Sandy Nichols** — Administrative Assistant to Quality Assurance (Rochester)
- **Michele Cook** — RN/HCSS (Batavia)
- **Deanna Bass** — Weekend On-Call (Rochester)
- **Julie Lockamyeir** — Weekday On-Call (Rochester)

Join us in a Shout-out to...

- ★ **Sharlena Mims** — Helped On-Call with numerous open cases
- ★ **Scheduling Team** — Working so well under pressure with short notices of upcoming new clients
- ★ **Theresa Rudd & Lisa Bias** — Great job working with hard to fill/service client

