



FEB. 2021 EDITION

A NOTE FROM TASHA AND OUR ADMINISTRATIVE TEAM

Happy February!

Lots of fun times with family and friends here at AID. It feels like January flew by. The nursing department has emailed all teams who receive wellness within AID on the covid vaccination consent forms. Please be on the lookout for that! What an exciting time for AID. We have some new faces here in the AID office: Tessa Hunden is our new nurse and will be working with the nursing department to make sure our individuals receive excellent care. Harrison Brown is the new HR assistant and will be working side by side with Stacy to make sure we stay competitive with staff and wages. Denaris Green our new Program Director will be working with Monty on AID quality of services in programming. I want to thank everyone who continuously supports the company in all we do. I want to end my letter with a wonderful mantra written by Beth McEntee. Have a blessed Month..

Sincerely,

Latasha Lesure Executive Director

MAY YOU BE

Adapted by Beth McEntee

May you be happy

May you be loved

May you be social

May you be helpful

May you find loving pets

May you find something to do

May you find cheer

May you live your life with ease

WHAT'S NEW

• Please welcome: Harrison Brown (HR Assistant), Tessa Hunden (Nurse), and Denaris Green (Program Director)

UPCOMING EVENTS

• AID individuals are receiving consent for Covid vaccine.

PROTECT YOURSELF AND OTHERS FROM COVID-19

Please, continue to disinfect frequently touched surfaces such as light switches, keyboards, phones, wheelchairs, walkers, etc. once every shift.

- Continue to perform good hand hygiene and assist all individuals to perform good hand hygiene, washing your hands for at least 20 seconds with warm water and soap. Please do this at the start and end of your shift as well as before and after direct care, donning PPE, using the restroom, etc.
- We are advising visitors to keep visits to a limit and encourage anyone who does enter the homes to wash their hands and disinfect their cellphones and other belongings before and after their visit.
- In order to lessen the chance of exposure and to keep from overwhelming the community hospitals and urgent cares, the nursing department is also advising against any unnecessary doctor's visits or transportation to urgent cares or hospitals unless in cases of true medical emergencies. We have partnered with Rose Wilcox, NP who has agreed to triage our individuals via telecommunication during this time.
- Because many of our individuals have conditions that make them more susceptible to complications if they were to be exposed, we are asking staff to take all our individuals' temperature once per shift and to monitor for signs and symptoms of COVID-19. If any individual has a temperature of 100.4 degrees F, has a dry cough, or abnormal shortness of breath, please contact an AID nurse.
- Please be advised, if you are experiencing dry cough, temperature of 100.4 degrees F or higher, and shortness of breath to contact your supervisor and physician. If you are enrolled in the health insurance offered by AID, we recommend you use Teladoc services via the "Healthiest You" app that can be accessed on any smartphone. Thank you to all our staff for continuing to care for our individuals during this time and thank you for doing your part!

SO MANY GREAT THINGS IN OUR COMMUNITY!



















WHATS UP

- Employee Engagement Contest: What is the first and last name of the new HR assistant, nurse, and Program Director. Please Scomm the ED your answer and on the AID FB page comment "AID Rocks" the first house to have all staff complete this WINS!
- **Employee Referral Bonuses:** If you know someone that would be great DSP and they are hired, You and Your referral both get 30-day, 60 day and 90-day bonuses: That's a \$360 Bonus! Ask HR about it!
- There is no Activity Calendar for the month of January due to Covid-19, however we still encourage you to have fun with in the houses. Have a movie night or craft day to keep staying active & entertained.

Please visit our website <u>www.aidresidentialservices.com</u> or <u>www.aidofindiana.com</u> Review us on Facebook and on our Indeed Page! The more visits we receive the easier we are to find for applicants, and clients! Thank you!

We are always looking for more participation! Please bring your talents and gifts to AID! If you are crafty, if you want to donate items for crafts, or if you would like to chair a monthly event, we need you!!!

(For any other exciting news you would love to share in next months newsletter please submit it to me. Email me at latasha@aidofindiana.com)

KUDOS

Kudos to all the staff helping pick up extra shifts. We appreciate you!

EMPLOYEES OF THE MONTH

Quan Fikes Latisha Sanders

(We appreciate your hard work and dedication)





HOUSE OF THE MONTH: ROSEWOOD

(We appreciate your hard work and dedication)

This recognition recognizes the exceptional employees that work in the house and all the hard work and dedication that they have committed to making their house exceptional! They have accomplished all their monthly compliance tracking, and have had little to no compliance issues. All environmental and safety checks are completed ensuring a safe, clean and welcoming environment not just for the Individuals that live there, also to the employees that work there and other Team Members! We appreciate all that you DO!!! Keep up the GREAT WORK! Everyone that is permanent staff in this house will receive a BONUS in their checks, a Certificate of Recognition, and a Cake or Pizza! THANK YOU!!!!

RECIPE OF THE MONTH: CREAMY CROCKPOT MACARONI AND CHEESE

PREP TIME: 5 MINS

TOTAL TIME: 2 HOURS 5 MINS

INGREDIENTS

- 1 pound elbow pasta uncooked (regular, NOT gluten free, NOT quick cook pasta)
- 2 1/2 cups milk whole is best
- 12 ounces evaporated milk
- 12 ounces Extra sharp cheddar 3 cups shredded (from the deli, shred yourself, don't buy bagged)
- 4 ounces American cheese (or Monterrey) 1 cup shredded (from the deli, not processed slices)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dry mustard
- 1/4 teaspoon garlic powder
- Dash of cayenne pepper to taste
- 1/4 cup butter cubed





DIRECTIONS

- 1. Spray 6-quart slow cooker with non-stick spray.
- 2. Rinse the uncooked pasta well in cold water and drain.
- 3. Add uncooked pasta to crockpot along with milks, cheeses, salt, pepper, mustard, garlic and cayenne pepper. Stir to combine, making sure macaroni is submerged in liquid as much as possible.
- 4. Dot with cubed butter.
- 5. Cover and cook on low heat for 1 hour. Remove lid and stir. Depending on your slow cooker, your dish could be done at this point or require UP TO 1-2 more hours.
- 6. If not done, continue cooking and checking periodically (ever half hour or so).
- 7. When done, pasta will be tender and liquid will be thick and creamy. Sauce will thicken even more after lid is removed and mac and cheese sits.

Let us know if you make any of the recipes featured. Send a picture to tea@aidofindiana.com Recipe recommended by Tea

BIRTHDAYS

Dowlah Alasal Oluwaseyi Amole Linda Cobb Mary Dickison Cathy Gist Michelle Hagewood Shawn Henderson Janiya Miller Catherine Myers Ann Nelson Tamara Reed Morrell Robinson

Robert Scott Zyiara Simpson Sabrina Stewart Sarah Stewart Cathy Whaley Amber Wharton

ANNIVERSARIES

Dowlah Alasal Dawn Alexander Cynthia Baker CJ Booth "Joy" Maria Booth Michaelle Camille Stacy Hall Bobbie Hammond Deborah Harris Margo Hencye Marilyn Somers Sarah Thompson Mariann Tindall Peter Wakaba Gregory Weckerly Pamela Wilson Anesha Woods-Bell

Who Are the Administrators:

Latasha Thomas-Lesure ED latasha@aidofindiana.com

Monty Rogers-Williams PD monty@aidofindiana.com

Lukesha Bradford PM lukesha@aidofindiana.com

Jessica Booker PM jessica@aidofindiana.com

Christi Lorton PM christi@aidofindiana.com

Clyde "JJ" Robinson CED jj@aidofindiana.com

Carrie Hogle CEM carrie@aidofindiana.com

Jamie Funk LPN/SNM (Director of Nursing/Skilled Nurse Mgr.) jamie@aidofindiana.com

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Tyler Lyon RN/ADON (ADON) tyler@aidofindiana.com

Wendy Kunze RN/CS/ADON (Clinical Supervisor/ADON) wendy@aidofindiana.com

Danielle Hoffman LPN/SNM (Nurse Mgr.) danielle@aidofindiana.com

Jennifer Lockhart (Director of Finance) jenniferlockhart@aidofindiana.com

CJ Booth (Individual Finance Director) cjbooth@aidofindiana.com

Avis Hayden (Quality Assurance) avis@aidofindiana.com

Kerri Davis CEM kerri@aidofindiana.com

Mary Bloom CPR/First Aide Trainer mary@aidofindiana.com

Stacy Hall HR Director stacy@aidofindiana.com

Tina Coleman (Receptionist) tina@aidofindiana.com

Chris Booth COO chris@aidofindiana.com

Margie Owens PM margie@aidofindiana.com

Maria "Joy" Booth Owner/Operator joy@aidofindiana.com

Harrison Brown (HR Assistant) harrison@aidofindiana.com

Tessa Hunden (Nurse) tessa@aidofindiana.com

Denaris Green (Program Director) denaris@aidofindiana.com

House Managers:

Candace Thompson (Wadsworth) candace@aidofindiana.com

Dyonna Shorter (Women's Bellevue) dyonna@aidofindiana.com

Gabby Cope (Angola) gabby@aidofindiana.com

Anesha Woods-Bell (Willow Grove) anesha@aidofindiana.com

Daija Jackson (Rivulet) daija@aidofinidiana.com

Patty Nichols (Parkcrest) patty@aidofindiana.com

Oluwayesi Amole (Salge) oluwayesi@aidofindiana.com

Susann Gotfried (Garden Park) susan@aidofindiana.com

Heavyn Sanders (Leo) heavyn@aidofindiana.com

Indonesia (Sandridge) indonesia@aidofindiana.com

Shawnna Clark (Nina) shawnna@aidofindiana.com

Linda Cobb (Lake Forest) linda@aidofindiana.com

Quan Fikes (Rosewood) quan@aidofindiana.com

Tiffany Butler (Normandale) tiffany@aidofindiana.com

Rochelle Labon (Bellevue) rochelle@aidofinidiana.com

Riley

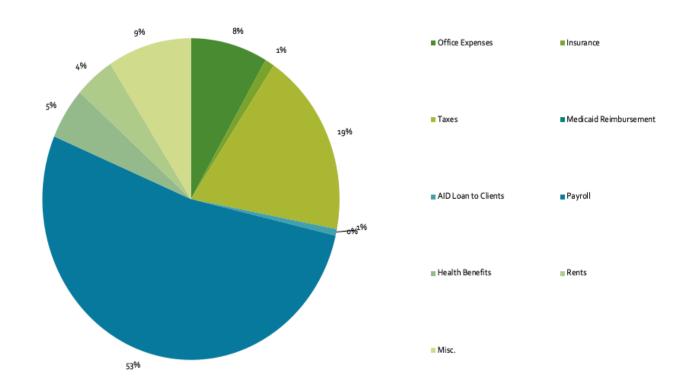
Rivulet #2

Colony

STATE OF THE BUSINESS & FINANCE DEPARTMENT



January 2021 Monthly Finances



OTHER INFORMATION

For any questions, concerns, contributions, advise, stories, kudos, and anything else you would like to share on the next Newsletter please submit to tea@aidofindiana.com

Thank you and May God Bless You!

What does it mean to be accredited by CARF?

CARF accreditation represents the highest level of accreditation that an organization can receive. Its standards ensure accredited organizations provide the best possible care, so people like you can trust that an organization has been reviewed with high standards in mind.



