



THE LOTUS

JAN. 2021 EDITION

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## **A NOTE FROM TASHA AND OUR ADMINISTRATIVE TEAM**

Happy New Year AID family and friends!

I hope everyone had a blessed Christmas and New Year. I think we can happily say goodbye 2020 and hello 2021. I am very excited to see what 2021 brings for all of us. We at AID were able to give Christmas gifts to our individuals. All employees were able to receive a Christmas bonus as well. We were truly blessed in 2020 even with all the uncertainty in the world. Keep an eye out for our new website! We are working closely with Lassiter Advertising, Inc. on our new site and hopefully will be available soon. We are hiring! If you know anyone who would be a good AID employee please have them reach out to HR; 260.444.3433 ext.106. Good news the office is now open again. When coming to the office please wear a mask and be expected to have a Covid check (questionnaire). Thank you for your continuous support and prayers, and making AID a great place to work and provide services.

Sincerely,

**Latasha Lesure**  
**Executive Director**

## WHAT'S NEW

- Since we have grown AID is hiring for another nurse and program director to add to the team!

## UPCOMING EVENTS

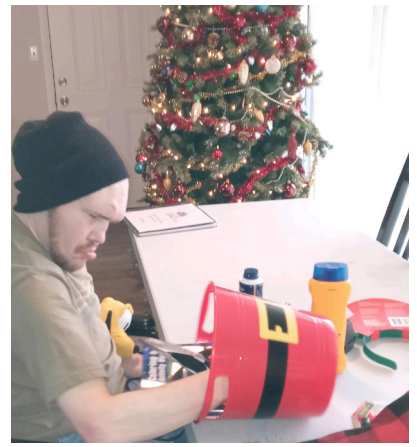
- AID staff have the choice to receive the Covid vaccine!

## 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 are your New Year resolutions? Please scomm your program Director your answers. Then go on the AID Facebook page under employee engagement and comment Happy New Year. The first house to complete both the steps 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 [www.aidresidentialservices.com](http://www.aidresidentialservices.com) or [www.aidofindiana.com](http://www.aidofindiana.com) 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 [tea@aidofindiana.com](mailto:tea@aidofindiana.com))

## KUDOS

*Thank you everyone for working hard during these trying times. We appreciate you!*

## EMPLOYEES OF THE MONTH

Lexy Sanders  
Candace Thompson

*(We appreciate your hard work and dedication)*



## HOUSE OF THE MONTH: WADSWORTH

*(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: CROCK-POT LASAGNA

**YIELDS: 8 - 10**

**PREP TIME: 30 MINS**

**TOTAL TIME: 4 HOURS 30 MINS**

### INGREDIENTS

- 1 tbsp. olive oil
- 1/2 onion, chopped
- 2 garlic cloves, minced
- 1 lb. ground beef
- Kosher salt
- Freshly ground black pepper
- 1 tsp. Italian seasoning
- 3 1/2 c. marinara sauce, divided
- 16 oz. whole-milk ricotta
- 1/4 c. freshly grated Parmesan, plus more for garnish
- 1/4 c. chopped parsley, plus more for garnish
- 1 (16-oz.) box lasagna noodles, unboiled
- 4 1/2 c. shredded mozzarella



### DIRECTIONS

1. In a large skillet over medium heat, heat oil. Add onion and cook until translucent, 3 to 4 minutes. Add garlic and cook until fragrant, 1 minute. Add beef and season with salt, pepper, and Italian seasoning. Cook until no pink remains, then drain grease if desired. Stir in 3 cups of the marinara until combined, and cook 2 to 3 minutes more.
2. In a large bowl, combine ricotta with Parmesan and parsley. Season with salt and pepper and stir until fully incorporated.
3. Grease the bowl of your slow cooker with a nonstick cooking spray or olive oil. Using the remaining marinara, spread a thin layer on the bottom of the crock pot. Next, add a layer of noodles (you'll have to break some to make them fit), a layer of meat mixture, a layer of mozzarella, and a layer of ricotta mixture. Repeat until all ingredients are used up, ending with mozzarella. Cover and cook on low for 4 to 5 hours.
4. Garnish with more Parmesan and parsley and serve.

Let us know if you make any of the recipes featured. Send a picture to [tea@aidofindiana.com](mailto:tea@aidofindiana.com)

Recipe recommended by Tea

## BIRTHDAYS

Cristal Hall  
David McFarland  
Barbara Nelson  
Margie Owens  
Eunice Popoola  
Latisha Sanders  
Kiaira Simpson  
Latasha Lesure  
Candace Thompson  
Kaylynn Travis  
Jamie Woodard

Jay-Sharee Booker  
Leslie Grabhorn  
Stevi Hardwick  
Roger Judd  
Edward Knapczyk  
Bradley Kreischer  
Brittany Morgerson  
Nancy Pearl  
Deborah Ross  
Cora Thompson

## ANNIVERSARIES

Zachary Cain  
Indigo Mabson  
Stephana Austin  
Oshel Blevins  
Tammie Knox  
Sunnique Reed  
Shonda Sills

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### Who Are the Administrators:

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Quan Fikes (Rosewood)  
[quan@aidofindiana.com](mailto:quan@aidofindiana.com)

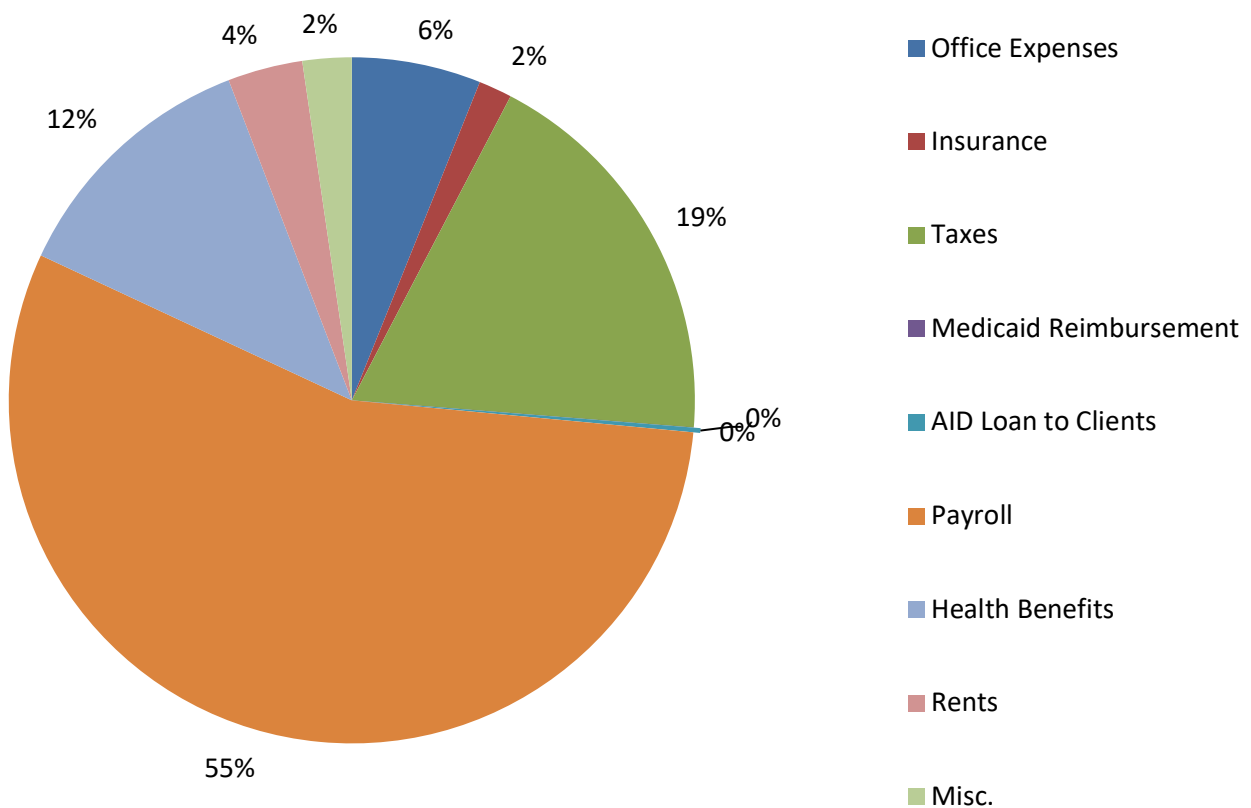
Riley

Laverne

# STATE OF THE BUSINESS & FINANCE DEPARTMENT



## December 2020 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](mailto:tea@aidofindiana.com)

Thank you and May God Bless You!

What does it mean to be accredited by CARF?

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