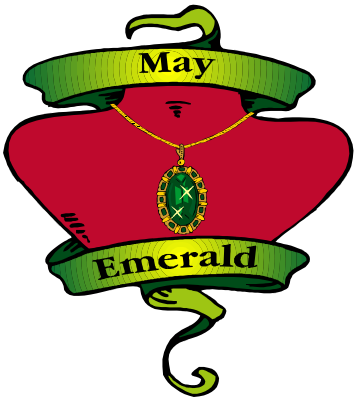
SAUK COUNTY HEALTH CARE CENTER'S
COMMUNICATOR

MAY 2013



May 24	PAYDAY
	MEMORIAL SERVICE
May 27	Memorial Day Holiday
June 3	Medicare
June 4	Department Head
June 7	PAYDAY
June 8	Sauk County Dairy Breakfast
June 10	Medicare
June 12	All Staff Meeting
	Casual 4 A Cause
June 13	Infection Control
	Pharmacy
	Board of Trustees
June 14	Flag Day
June 15	Butterfest Parade
June 16	Father's Day
June 17	Medicare
June 18	Department Head
June 21	PAYDAY
	First Day of Summer
June 24	Medicare

Thoughts from Juli… ***Happy CNA Week June 13 - 20***

It is my honor and privilege to say a heartfelt thank you to our wonderful CNA's. It is the Certified Nursing Assistant who gives so much of themselves to our resident's; the nursing teams eyes and ears. Our jobs as nurses would not be possible without the hard work and dedication of our CNA's. You truly are the backbone of the nursing department. You all make such a difference in the lives you touch - Sauk County Health Care Center is the wonderful facility it is because of you.

Please help me in thanking our wonderful CNA's for all the work they do, they truly make a difference everyday.

The annual employee TB testing will be changed this year. All staff will be asked to fill out a questionnaire vs. receiving a TB test. Please watch for postings regarding TB testing.

Welcome Our New Employee

Hi, my name is Cayla Albright and I will be working as a CNA on the night shift. I have a 2 year old daughter and a black Lab. We love being outdoors—swimming, fishing, and hunting.

LaVerne's In-Service Corner

The next Mandatory **All Staff Meeting** has been scheduled for Wednesday, June 12 at 7:00 a.m., 1:30 and 2:30 p.m.

All staff— Modules 1—4 on dementia care are available on DVD in the in-service room. Mandatory in-services also available are Fire Safety and Hyperthermia

Don't forget *that you get in-service credit for All Staff meetings, Nurses' meetings, and CNA meetings.* *Thank you. LaVerne*

SUNSHINE CLUB NEWS

Our next **Casual 4 A Cause** will be on **June 12, 2013.** You may purchase a Casual 4 A Cause sticker at the front desk if you wish to wear jeans. The Sunshine Club is donating the prize for the Fish Award, so please continue to nominate people for this award by putting their name on the bulletin board in the service hall. As always, the **Sunshine Club** will continue to send birthday cards to all staff, gifts for staff who experience illness, deaths, births etc. and will periodically provide treats for staff on special occasions. We also provide a copy of the *Reedsburg Independent* for staff use in the break room.

EMPLOYEE ANNIVERSARIES—JUNE

Brigette Hainstock	**1 year**	**Bridget Reilly**	**15 years**
Tom Spinelli	**1 year**	**Theresa Dietz**	**18 years**
Corey Brunner	**3 years**	**Julie Little**	**22 years**
Shannon Hovland	**3 years**	**Sharon Vanderhoof**	**22 years**
Jodie Mittlesteadt	**3 years**	**Betty Bendorf**	**26 years**
Abbey Schramer	**3 years**	**Patty Dix**	**39 years**
Sandra Mora	**4 years**		
Vonda Hainstock	**9 years**		
Lisa Burris	**9 years**		

Congratulations Everyone!

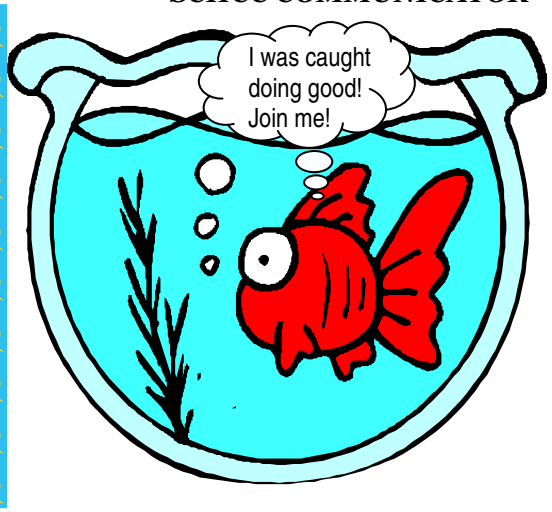
SIX FLAGS GREAT AMERICA: There are a limited number of Six Flags Great America discount coupons available at the reception desk. One (1) coupon is good for up to four (4) admissions. There is also a promo code that a person can enter if they want to purchase their tickets online. (SB13). First come first serve.

ALL EMPLOYEES: If you have a change in who your emergency contact should be, please notify the Personnel Department of this change, including their name, relationship to you and their phone number.
Also, if you have a change in your address or phone number, please notify the Personnel Department as soon as possible. Thank you!!

ATTENTION ALL STAFF!

The "Fish Philosophy" Bulletin Board is to be used to recognize coworkers for being "caught doing good". Write their name, date and what they are being recognized for on a fish and hang it on one of the hooks. You must sign the fish. Each month one lucky person will receive a gift.

The winner of this month's "Caught Doing Good" award is Penny Bautch, ESS, for helping the dining staff set up unit bins. She was nominated by Darla Riese. Thanks, Penny, for going above and beyond by helping out your co-workers. The prize for the "Fish" winner is donated by the Sunshine Club.



HAPPY GRILLING!!!

Keep your friends and family safe this grilling season by making sure food is cooked to a high enough internal temperature to kill the harmful bacteria that cause illness. You cannot determine if food is fully cooked just by looking at it. The only way to make sure your food has reached a safe minimum internal temperature is to use a food thermometer. Before using any food thermometer read the manufacturer's instructions!

The best types of food thermometers for grilling are:

DIGITAL INSTANT-READ (THERMISTOR)

- Reads in 10 seconds
- Place at least 1/2" deep
- Can measure in thin and thick foods

THERMOMETER-FORK COMBINATION

- Reads in 2-10 seconds
- Place at least 1/4" deep in thickest part of food
- Sensor in tine of fork must be fully inserted
- Can be used in most foods, convenient for grilling

Safe Minimum Internal Temps

Ground beef—160°F

Poultry, including ground poultry—165°F

Beef, veal, lamb, steaks & roasts—145°F

Tip—Although hot dogs are fully cooked, always reheat to 165° F before eating.

The Partnership for Food Safety Education
befoodsafe.org

TIPS FOR USING A FOOD THERMOMETER

- These thermometers are not designed to remain in food while it is cooking
- To ensure safety and prevent overcooking, check the internal temperature of the food toward the end of the cooking time, before the food is expected to finish cooking.
- The food thermometer should be placed in the thickest part of the food and should not be touching bone, fat, or gristle. (Check the temperature in several places to make sure the food is evenly heated.)
- Clean your food thermometer with hot water and soap before and after each use.