

FYI – Update – August 2008



New Associate

CHC is pleased to announce that Leslie Hunt will be available to assist our clients who have need for support to their billing office. Leslie has vast experience in account receivables and working with both Medicare and Medicaid. She works in a collaborative team effort to train your staff in the most efficient procedures and processes and is focused on creating and maintaining systems to ensure compliance with reimbursement regulations and expectations.

CHC Plans New Resources

In the past CHC has compiled Resource Manuals for pressure ulcers, urinary incontinence, and accidents; we have also compiled a policy and procedure guide for housekeeping and laundry. Under development are two new resource guides with sample policy/procedures and best practice tips related to nutrition and food service sanitation, preparation and distribution. We hope to have this both new resources available to you by end of September 2008. If you are interested in obtaining this resource manual, please contact Mary at maryltc@mindspring.com.

RAI Manual Changes – July 2008

On July 31, 2008, CMS posted revisions to the RAI Manual. A copy of these revisions may be downloaded at http://www.cms.hhs.gov/NursingHomeQualityInits/20_NHQIMDS20.

Highlights of changes impact: completion and coding for PPS assessments; completion of significant change assessments, etc. There is information on PPS coding that will be of interest to your billing office staff.

Associate Receives Prestigious Award

2008 Trustee of the Year Award presented to Donna J. Duss, Vice Chair, The Christian and Missionary Alliance Foundation Board of Directors. Presented by Florida Association of Homes and Services for the Aging, July 2008, Boca Raton, Florida.

Survey Focus – F-371 Food Storage, Preparation, & Distribution

F-371 continues to be in the top 10 deficiencies cited in Virginia. Some of the more common reasons for citation include:

- Food items not covered/labeled or dated;
- Equipment not clean;
- Pots/pans stored wet;
- Food had expired and not been disposed of, and
- Refrigerator/Freezer storage.

Schedule

CHC schedule for the fall is beginning to fill up. If you have not scheduled your mock survey or you wish to have some educational training, please contact Mary to make arrangements.

