



DBHDD

ECRH Bulletin

VOLUME 10, ISSUE 20

APRIL 30, 2014

East Central Regional Hospital

Special points of interest:

- *Tidbits (page 3)*
- *EOQ winners*
- *Blood Drive*
- *Policy Update*
- *Data Management Info*
- *June Menus*

"Kindness is a language that the deaf can hear and the blind can see."

Mark Twain

Inside this issue:

New Employees	2
HR Partners	2,3
Safety Shop	4,5
Quality Corner	6
Pharmacy Update	7,8
Training at a Glance	8,9
Occupational Health	10
Out & About	11,12
June Birthdays	13,14



Walking Together in Recovery



Augusta Common

(836 Reynolds Street, Downtown)

Saturday, June 21, 2014

10 AM - 2 PM

Food Fun

Recovery

Info Music

Community

First Annual Augusta Recovery Walk

[Click here to register electronically](#)

or email brent@gmhcn.org

or call 404-687-9487, ext. 22

Sponsor: Georgia Department of Behavioral Health and Developmental Disabilities' Office of Recovery Transformation

New Employees

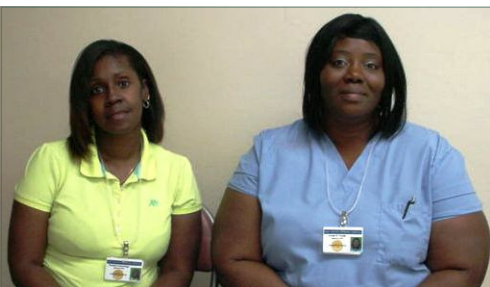


Front Row (L-R): Richard St. Louis, HST; Andria Jordan, LPN; Deborah Copeland, HST; Kenyatta Brown, Patient Care Technician

Back Row (L-R): Brandon Walters, HST; Wesley Smith, Storekeeper; La'Shanda Ealy, HST; Myron Beard, Food Service Employee 2

Front Row (L-R): Jasmine Carr, HST; Demetrius Kelly, Storekeeper; Carla Holmes, Food Service Employee 1; Cornelia Benoit, RN

Back Row (L-R): Bryson Crouch, Lifeguard; Brandon McQueen, HST; Joshua Mountain, Lifeguard



(L-R): Pamela Cummings, LPN; Linda Fields, LPN

HR Partners - Supervisory Skills for Success Training

East Central's first class of DBHDD's Supervisory Skills for Success class was held on May 21 and 22, 2014. Lots of positive and useful learning took place with exercises to help the participants apply the learning to real workplace situations. Thirteen supervisors and managers attended the sessions.



Cindy Brown
Sandra Dean Boone
Margaret Daniels
Nancy Fleming
Shannon Lariscy

Thomasena Sanderlin
Edrell Green
Angelique Pratt
Joanette Terry
Leh'Chantel Thompson

James B Walker
Morris Turner
Rogers Herman Williams

(Continued on page 3)

HR Partners

(Continued from page 2)

The following topics are covered in the class:

- Introduction To Supervisory Skills
- Clarifying Performance Expectations
- Effective Communications
- Effective Feedback
- Developing Your Staff
- Training To Develop
- Coaching to Develop
- Delegating to Develop
- Fair Employment Practices (Employment Law)
- Interviewing and Selection
- Compensation and Salary Administration
- Standards of Conduct
- Family and Medical Leave
- Workers' Compensation

All DBHDD employees that formally supervise another employees are required to attend the consecutive two-day training. Contact Doug Fine by email if you are interested in attending sessions coming up in the next few months. He will be happy to get you scheduled. Our next class will be June 19 and 20, 2014.

Facilitators for the session:

Human Resources Development

Carletta Johnson
Franchon Hollis

Human Resources Management

John Brumbaugh
Doug Fine
Leh'Chantel Thompson
Rhonda Vivor



RHA Nan Lewis presents Employee of the Quarter awards to Cpl. George Holland (left) and LeAnne Row (right) in recognition of the terrific job each of them performs for ECRH every day.



Tidbits of ECRH History

In the 1970s and 80s, Georgia Regional Hospital (now ECRH Augusta Campus) served as an important teaching facility for the Medical College of Georgia, providing on-the-job training for junior medical students and psychiatry residents. As an example, from June 1975 to July 1976, five residents did an average of six months of their residency on the Regional Hospital campus while 118 medical students each did a four week rotation and 2 psychiatry externs worked an average of eight weeks.

Good care for the patients, good training for the students!

Contributed by Brian Mulherin

Safety Shop - Grilling Safety

There's nothing like outdoor grilling. It's one of the most popular ways to cook food, but a grill placed too close to anything that can burn is a fire hazard. Grills can be very hot, causing burn injuries. Follow these simple tips and you will be on the way to safe grilling. At ECRH, we want to have the privilege of grilling, but we must have the safety of our individuals as our #1 priority.



Grilling facts from NFPA

Be sure to use safe grilling practices as the peak months for grilling fires approach – June and July. Gas grills constitute a higher risk, having been involved in an annual average of 7,200 home fires in 2007-2011, while charcoal or other solid-fueled grills were involved in an annual average of 1,400 home fires.

Facts & figures

- In 2007-2011, U.S. fire departments responded to an average of 8,800 home and outside fires. These 8,800 fires caused an annual average of 10 civilian deaths, 140 civilian injuries and \$96 million in direct property damage.
- More than one-quarter (27%) of the home structure fires involving grills started on a courtyard, terrace or patio, 29% started on an exterior balcony or open porch, and 6% started in the kitchen.
- In almost half (43%) of the home outdoor fires in which grills were involved, half (51%) of the outside gas grills, and 29% of gas grill structure fires, the fire started when a flammable or combustible gas or liquid caught fire.

GRILLING SAFETY TIPS

Fire in the grill, under hot dogs and burgers, is a welcome sight at the family cookout. But fire anywhere else can make your summer kick-off barbecue memorable for all the wrong reasons.

- **Propane and charcoal BBQ grills should only be used outdoors.**
- **The grill should be placed well away from the building, deck railings and out from under eaves and overhanging branches.**
- **Keep Individuals, children and pets away from the grill area.**
- **Keep your grill clean by removing grease or fat buildup from the grills and in trays below the grill.**
- **Never leave your grill unattended.**
- **Have a fire extinguisher on hand, just in case.**

Charcoal grills

- There are several ways to get the charcoal ready to use. Charcoal chimney starters allow you to start the charcoal using newspaper as a fuel.
- If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable

(Continued on page 5)

Safety Shop - Grilling Safety

liquids to the fire.

- Keep charcoal fluid out of the reach of individuals and away from heat sources.
- There are also electric charcoal starters, which do not use fire. Be sure to use an extension cord for outdoor use.
- When you are finished grilling, let the coals completely cool before disposing in a metal container.

Propane grills

- Check the gas tank hose for leaks before using it for the first time each year. Apply a light soap and water solution to the hose. A propane leak will release bubbles. If your grill has a gas leak, by smell or the soapy bubble test, and there is no flame, turn off the gas tank and grill. If the leak stops, get the grill serviced by a professional before using it again. If the leak does not stop, call the fire department. If you smell gas while cooking, immediately get away from the grill and call the fire department. Do not move the grill.

If you need assistance with anything Fire Safety, Life Safety, Radio Communications, MSDS, HazMat, Medical Equipment, or Emergency Management, please contact Jennifer Sosebee, Safety Manager, at 706-790-2400/2401. Or e-mail at jgsosebee@dhr.state.ga.us.

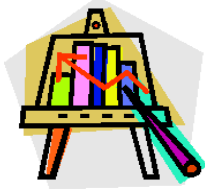
HELP ME HELP YOU make ECRH a safe place for our individuals, visitors, and staff.

Policy Stat - Updated Policies

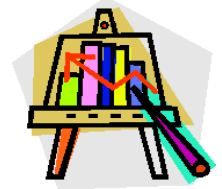
These and other policies can be accessed at <https://gadbhdd.policystat.com>.

Title	Chapter
<u>Psychology Services, 03-309</u>	Hospital Operations
<u>HIPAA and Confidentiality - All Policies, 23-109</u>	Information Mgmt & Information Technology
<u>Email Use, Etiquette and Security, 23-212</u>	Information Mgmt & Information Technology
<u>Victim Notification, 06-106</u>	Forensic Services (Hospital & Community)
<u>Medical And Physical Examination Program (MAPEP), 22-403</u>	Human Resources
<u>Incident Management in DBHDD Hospitals, 03-515</u>	Hospital Operations
<u>Supporting the Religious and Spiritual Needs of Individuals Receiving Hospital Services, 03-607</u>	Hospital Operations
<u>Responsibilities of Language Access Coordinators, 15-101</u>	Access to Services
<u>Emergency Medical Evaluations: Clinician Guidelines for When to Transport, 03-212</u>	Hospital Operations
<u>Exceptional Rate Submission and Review Procedures, 02-804</u>	DD Community Services
<u>Adult Education Services, GED and Special Education, 03-605</u>	Hospital Operations
<u>NOW and COMP Waivers for Community Developmental Disabilities Services, 02-1202</u>	DD Community Services
<u>Records Management, 23-501</u>	Information Mgmt & Information Technology
<u>Seclusion or Restraint, 03-510</u>	Hospital Operations
<u>Detecting and Preventing Fraud, Waste and Abuse in DBHDD-Operated Facilities and Services, 03-105</u>	Hospital Operations
<u>Accounts Payable Contract Forms, 21-201</u>	Procurement and Contracts
<u>Provider Manual for Community Developmental Disabilities Providers, 02-1201</u>	DD Community Services
<u>Provider Manual for Community Behavioral Health Providers, 01-112</u>	BH Community Services

The Quality Corner - News & Information From Quality Management



Quality Management Department Update



Compassionate Care with Respect

com-pas-sion – noun – a feeling of deep sympathy and sorrow for another who is stricken by misfortune, accompanied by a strong desire to alleviate the suffering (from *Dictionary.com*).

We see a poor little bedraggled gray dog wandering around campus in the rain.

We read about innocents being harmed from violence, either man-made or natural.

We see premature babies in the neo-natal intensive care unit, struggling to grow stronger a day at a time.

These and many other examples stir our emotions, awaken our feeling of compassion.

Re-spect – noun – esteem for or a sense of the worth or excellence of a person, a personal quality or ability, or something considered as a manifestation of a personal quality or ability (from *Dictionary.com*).

We pay respect to our parents and teachers.

We pay respect to those who every day strive to keep us safe.

We pay respect to those who have served and given all to protect us.

An article in the May 2014 issue of *Nursing Management* is entitled *Risk for Compromised Human Dignity: The Nursing Challenge* (by Jaqueline G. Summerville, PhD, RN). The article in particular is focused on nursing services, but the context can be applied to all of us in healthcare who provide services in the field of mental health and addiction. The gist of the article is that we never think twice when our compassion is stirred as above or when we offer respect to others as above. However, when it comes to those persons suffering from mental illness, we often do not automatically invoke either of these principles. And yet, our individuals need and deserve compassionate and respectful care. Quoting from the article:

“The challenge for us is that we live in a society that views people with mental health challenges, including addiction, as ‘less than.’ In acute care settings, delirium and withdrawal are life-threatening and largely preventable. The human suffering caused by both is great, and evidence now indicates that the effect of both are anything but temporary. There are often irreversible changes to the brain and spirit. Feeling out of control epitomizes the ultimate loss of human dignity.”

It is very true that we are charged with the care of individuals who can present challenging behaviors to others as well as to staff. It can be very difficult to maintain our composure when we have been physically or verbally assaulted by an individual. And yet, we have to keep in mind that we are dedicated in DBHDD to treatment with a model for recovery. We must strive daily to continue to invoke both compassion and respect for our individuals in our provisions of care.

Pharmacy Update



"Pharmacy for Nurses" Class:

All nurses are encouraged to attend the "Pharmacy for Nurses" class:



Gracewood Campus - Building 103B:
during Nursing Orientation

June 2, 2014

June 16, 2014

June 30, 2014

1:30 PM - 2:30 PM

Please contact Sopheap Pin or Casandra Roberts
in the Pharmacy (ext. 2496) for more information.



Attention Nursing Staff:



Tramadol (Ultram) has recently been reclassified as a C-IV controlled drug. Any units with an active order for Tramadol will need to place an order through the Online Floor Stock Ordering System.



Instructions for the New Controlled Drug Process



There are 3 new forms which are available on the J-Drive:

- (1) **ECRH CLN025:** Controlled Drugs - Verification of Seal Number of Medication Security Bag,
- (2) **ECRH CLN028:** Controlled Drug Perpetual Inventory Log (Nursing Unit), and
- (3) **ECRH CLN033:** Nursing Supervisor's Routine Inspection of Controlled Medications

1. **ECRH CLN025: Controlled Drugs - Verification of Seal Number of Medication Security Bag**

The purpose of this document is to ensure that the medications are secure between the time that the Pharmacist places the medications in the bag until they are received and verified by the Nursing Staff.

The date, unit, bag seal #, pink card #, and Pharmacist's signature are completed by the Pharmacist. The Pharmacy Courier ensures that the information is documented accurately on the form and places his/her signature on the document. When the medications are delivered to the Nursing Staff, the Nursing Staff ver-

(Continued on page 8)

Pharmacy Update

(Continued from page 7)

ifies the accuracy of the information on the form and places his/her signature on the form.

2. **ECRH CLN028: Controlled Drug Perpetual Inventory Log (Nursing Unit)**

The purpose of this document is to provide a perpetual inventory of the pink controlled drug cards from when they are delivered to the Unit until they are removed from the Unit.

The left side of the thick black line on the log is completed when the medications are delivered to the Unit. The right side of the thick black line on the log is completed when the pink card or pink card plus medication is returned to the Pharmacy.

Left Side - includes the date received, the name of the drug, quantity received, pink card number, Pharmacy Staff delivering medication, and Nurse receiving medication from Pharmacy Staff.

Right Side - includes the date returned to Pharmacy, quantity returned, Nursing Staff returning medication or pink card, and the Pharmacy Staff receiving medication with pink card.

3. **ECRH CLN033: Nursing Supervisor's Routine Inspection of Integrity of Controlled Medications**

The purpose of this document is to document the Nursing Supervisor's routine inspection of the integrity of the controlled medications on the Unit.

The packaging of the controlled medications should not be opened, taped or otherwise compromised. If the packaging has been compromised, the Chief Nurse Executive (Ms. Andrea Brooks-Tucker) or her designee and the Pharmacy Director (Cindy Kucela) or her designee should be notified immediately. The inspection should occur at least 3 times weekly and be documented on the form. The form should be faxed to the Pharmacy or emailed to the Pharmacy Director (Cindy Kucela) or Assistant Pharmacy Director (Sopheap Pin) **every Monday.**

The Nursing Supervisor will document the date and time of the inspection. The Unit Nurse and the Nursing Supervisor will sign the document and place any appropriate comments in the comments section of the form.

Training at a Glance - June

CLASS	DATE	TIME	PLACE
NEO Principles of Recovery	6/2/2014	9:30 a.m.-10:30 a.m.	BLDG 103-D E&R
EMR Nursing	6/2/2014	8:00 a.m.-1:30 p.m.	BLDG 103-C Room C-18
Updated Seizure Management	6/2/2014	1:00 p.m.-2:30 p.m. 3:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
Updated Safety Care Level #2	6/2/2014 6/3/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 20 Gracewood
First Aid	6/3/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
NEO Infection Control and Prevention+Handwashing	6/3/2014	9:00 a.m.-10:30 a.m.	BLDG 103-D E&R
CPRA	6/3/2014	1:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
PBS Training	6/2/2014 6/3/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 103-C
CPRC	6/4/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
Updated PNS Professional	6/4/2014	1:00 p.m.-3:00 p.m.	BLDG 103-C
Updated Incident Management	6/4/2014	1:00 p.m.-2:30 p.m. 3:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23

Training at a Glance - June

CLASS	DATE	TIME	PLACE
NEO Safety Care #1	6/4/2014 6/5/2014	8:30 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 20 Gracewood
Updated PNS End User	6/5/2014	1:00 p.m.-2:00 p.m. 2:00 p.m.-3:00 p.m. 3:00 p.m.-4:00 p.m.	BLDG 103-C Room C-23
Principles of Recovery	6/5/2014	8:00 a.m.-9:00 a.m. 9:00 a.m.-10:00 a.m. 10:00 a.m.-11:00 a.m.	BLDG 103-C Room C-23
NEO Safety Care #2	6/4/2014 6/5/2014 6/6/2014	8:30 a.m.-4:30 p.m. 8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 20 Gracewood
Infection Control and Prevention+Handwashing	6/6/2014	9:00 a.m.-10:30 a.m.	BLDG 103-D E&R
First Aid	6/6/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
NEO CPRA	6/6/2014	12:30 p.m.-4:00 p.m.	BLDG 103-C Room C-23
NEO CPRC	6/6/2014	12:30 p.m.-4:30 p.m.	BLDG 103-C
Updated Seizure Management	6/9/2014	8:00 a.m.-9:30 a.m. 10:00 a.m.-11:30 a.m.	BLDG 103-D E&R
Updated PNS Professional	6/9/2014	1:00 p.m.-3:00 p.m.	BLDG 103-C
Safety Care #2	6/9/2014 6/10/2014 6/11/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 20 Gracewood
NEO First Aid	6/9/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
CPRA	6/9/2014	1:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
NEO Medical Emergency Response System	6/10/2014	12:30 p.m.-4:30 p.m.	BLDG 103-D
Infection Control and Prevention+Handwashing	6/10/2014	9:00 a.m.-10:30 a.m.	BLDG 103-C
Updated PNS End User	6/10/2014	11:00 a.m.-12:00 p.m. 1:00 p.m.-2:00 p.m.	BLDG 103-C
Social Media: The Good, The Bad and The Ugly	6/10/2014	7:30 a.m.-9:30 a.m. 2:00 p.m.-4:00 p.m.	BLDG 15 Augusta Campus
Defensive Driving	6/11/2014	8:00 a.m.-2:00 p.m.	BLDG 103-C Room C-23
Principles of Recovery	6/11/2014	2:00 p.m.-3:00 p.m. 3:00 p.m.-4:00 p.m.	BLDG 103-C Room C-23
NEO Therapeutic Incentive Program	6/11/2014	8:30 a.m.-10:00 a.m.	BLDG 103-D
NEO Seizure Management	6/11/2014	10:00 a.m.-12:00 p.m.	BLDG 103-D E&R
Updated Incident Management	6/12/2014	8:00 a.m.-9:30 a.m. 10:00 a.m.-11:30 a.m.	BLDG 103-D E&R
Updated Safety Care #2	6/11/2014 6/12/2014	12:30 p.m.-4:30 p.m. 8:00 a.m.-4:30 p.m.	BLDG 20 Gracewood
NEO PNS Professional	6/12/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C
NEO PNS End User	6/12/2014	12:30 p.m.-4:30 p.m.	BLDG 103-D E&R
Updated Safety Care #1	6/13/2014	8:00 a.m.-4:30 p.m.	BLDG 20 Gracewood

Occupational Health - The Importance of Foot Health

Our feet are one of the most used and abused parts of our body. They take us where we want to go, lugging our weight around for miles and miles, up and down, every day. But many people tend to ignore the importance of foot health until problems set in. The main culprit, really, is ignorance. Too many people simply do not know how to care for their feet.

Foot care actually has a lot to do with common sense, except when the problem is caused by a medical condition, like diabetic foot problems. But ignore your feet and you do risk infections and diseases that can be quite serious.

Fashion can be really bad for foot health. How many women have endured blisters and bunions on feet squeezed painfully into sky-high heels? Or men with a penchant for pointy foot wear. You'd be surprised how many foot problems can be avoided simply by choosing good, practical footwear. Choose shoes with round toes and keep heels as low as possible. Anything above three inches can be bad on the ball of the foot. For flat feet, choose shoes with good arch supports.

One of the most common problems is, of course, athlete's foot. It is caused by the fungus *Trichophyton*, which enjoys feet that are hot and sweaty, thus, its name. Left untreated, it attacks the upper layer of the skin, causing itchiness and a burning sensation, or even bleeding. When infection sets in, blisters called bullous tinea pedis result. Athlete's foot can be avoided by washing your feet and drying them thoroughly, and using shoes made of materials that "breathe," like leather. Foot powder helps a lot, too. If you do get it, use anti-fungal cream, never topical steroids, which allow the fungus to multiply. A household remedy is to soak the foot in a solution of one part vinegar and four parts water.

Clipping your toenails is a simple enough foot health maintenance job. But it should be done properly or you could end up with wounds that easily get infected or, worse, ingrown nails that will have to be treated surgically. And never try to camouflage cracked or discolored nails with polish. It could make the problem worse.

If you run for exercise, you put a lot of strain on your feet. A common problem is heel pain, which is usually caused by plantar fasciitis. Overdoing your routine can lead to tendonitis as well. Toe pain is usually caused by running shoes that are too small. Blisters often develop or your nails can turn black or even fall off.

Another common foot problem is calluses on feet, which are caused by friction between your feet and your shoes and cause the skin, usually the soles, to thicken. Warts, too, which are caused by a virus, can grow on the feet.

You will no doubt hear about supposedly successful home remedies for common foot ailments. Be careful though, because many of these will only worsen the problem. If in doubt, it is best to see a foot health professional.

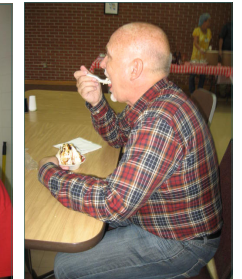
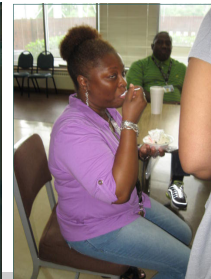
Never ignore your feet. Good foot health can spell the difference between feeling good or limping painfully through life.

Information Taken From: ezinearticles.com



Out & About

Pat Salser Retirement



A Few More Employee Appreciation



Out & About

Machelle Dawson Farewell



Augusta Campus Memorial Day



EATO renovations are well under-way.

A farewell was also held for De-lores Grant of DD Services.

ECRH employees take advantage of Atlanta Braves ticket sales.

Gracewood Elementary visited for their annual Talent Show.

June Birthdays

June 1	Jennifer Lynn Mass Teresa R. Frazier	June 15	Anthony Clark Tiffany N. Snow
June 2	Debbie L. Haynes Teresa Arleen Prince	June 16	Christopher C. Streeter Hermena A. Hampton
June 3	Mary B. Snelling Harris		Melissa Lin Harris
June 4	Pamela Y. Martin		Dwala A. Jackson
June 5	Angela L. Dunbar James E. Evans Thomas S. Lee Evelyn B. Riles Daisy C. Wright	June 17	Sonya Smith Gloria Jean Bryant Anthony B. Hawes Shantelle M. McElroy David E. Smith
June 6	Tamika Adams Coffield Dewey B. Moore		Keith Lane Ward Michael G. Wilkens
June 7	Marquiz L. Collins Ted M. James Tamara L. Richter Cory B. Scott Nadine Sherree Williams	June 18	Maria Antionette Allums William Lewis Hamilton, Jr. Johnny Jones Yvonne Hardy Williams
June 8	Sarah LaTonya Fegan Janie Avery Mathis Dianna K. Tanner Starelene T. Thomas	June 19	Vickie S. Brown Debra D. Copeland Mary E. Hamilton Margie J. Myers-Caye
June 9	Rosalind Renee Blackmon Mary Ann Hill Trintarian Tiara Trottie Keith Wilson Edmonds	June 20	Joseph Diggs, Jr. Charlene M. Martin Takisha C. Silas Malissa A. Tucker
June 10	Shabakka L. Shank Joanette Warr Terry	June 21	Larry Hazel George M. Hughes
June 11	Terikilas Lascha Atkins Jewel V. Bryant Tiffany P. Felter Fred T. Jones Tamara M. Kirksey Bryan Jamal Belcher	June 22	George Dwain Copeland Nadia L. Reddick
June 12	Patricia E. Capers Nancy J. Fleming	June 23	Elizabeth Collins Flowers Laura Michelle Giles
June 14	Agnes A. Bradley Arielle S. Burns Casandra L. Roberts	June 24	Lillian D. Wilson
		June 25	Lanethia Shonta Davis Dannie Bernard Tanksley Virginia Hooks-Williams Jennifer E. Thomas
		June 26	Mary L. Boyd LaToy S. Taylor
		June 27	Mario L. Brown

June Birthdays

June 27	Karworren Jermull Green Amber C. Johnson Prakash Merai James Troy Rollins Brandon Walters
June 28	Ida L. Hazel Robin M. Powell Deborah A. Robinson Princess C. Wilcher Joshua Matthew Littleton
June 29	Twyla E. Bell Daryl D. Givens Terry Kimball Morgan
June 30	Lindsay M. Metternich DeAnna M. Smith Tomica W. Willingham



All staff from BOTH campuses are encouraged to join us on Wednesdays from 4 PM - 5 PM. Suggestions for an additional time, like in the morning or on another day, are welcomed.



Data Management Information

Data Management is now 3 sections: Service Delivery, Applications, and Reporting. While Data Management used to report to ECRH, they now report to Atlanta. They still, however, serve ECRH.

Service Delivery is composed of Pamela Johnson, Brenda Maith, and Kimberly McCumbers-Ball. (ext. 2444 & 2445)

Applications is Karen Stiger. (ext. 2446)

Reporting is Ginger Bowman and Victoria Walker. (ext. 2568 & 2569)



Language Line Services

ECRH's Language Access Coordinator is Lisa Kuglar. The LAC ensures that both language and sensory impairment needs of the consumers and families of East Central Regional Hospital are addressed. Did you know that Spanish is the second most spoken language in the United States? East Central Regional Hospital has two certified staff that speak Spanish. The hospital contracts with Latin American Translators Network, Inc. (LATN) for interpreting services for both language and sensory impairment needs.

If you have a consumer or family that needs interpreting services please notify the Language Access Coordinator, Lisa Kuglar, at 706-792-7171 for assistance. After hours, contact the Admitting/Receiving staff at 706-792-7006 so that arrangements can be made for interpreting. You can also e-mail Lisa Kuglar at lkuglar@dhr.state.ga.us.

The Notice of Free Interpretation Services should be posted in all public and consumer areas. Language Line services may be used in emergency cases or when you have an immediate need for interpreting. To access the language line, follow the instructions below:

When receiving a call:

1. Tell the Limited English speaker to please hold.
2. Press the "Tap" button on the phone.
3. Dial 9-1- (866) 874-3972.
4. Enter on the telephone keypad or provide to the representative the 6 digit Client ID below:
 - * 6-digit Client ID: **5 1 3 3 0 8**
 - * Press 1 for Spanish
 - * Press 2 for all other Languages (Speak the name of the language at the prompt) an interpreter will be connected to the call.

You may press 0 or stay on the line for assistance.

5. Brief the Interpreter. Summarize what you wish to accomplish and give any special instructions.
6. Press "Tap" button to connect the Limited English speaker.

When placing a call to a Limited English speaker, begin at Step 2 above.

When a Limited English speaking person is present in the workplace:

1. Use the Gold Language Identification Card showing the geographical region where you believe the limited speaker may come from. The message underneath each language says: "Point to your language. An Interpreter will be called. The interpreter is provided at no cost to you."
2. Refer to the Quick Reference Guide to access an interpreter through Language Line Services.
3. If unable to identify the language, the representative will help you.

For more information you may visit the Language Line Services website at www.languageline.com.

BLOOD DRIVE **Tuesday, June 3**

Gracewood Campus
8:30 AM - 12:30 PM



Augusta Campus
2:00 PM - 4:30 PM

Gracewood Post Office

New Window Hours

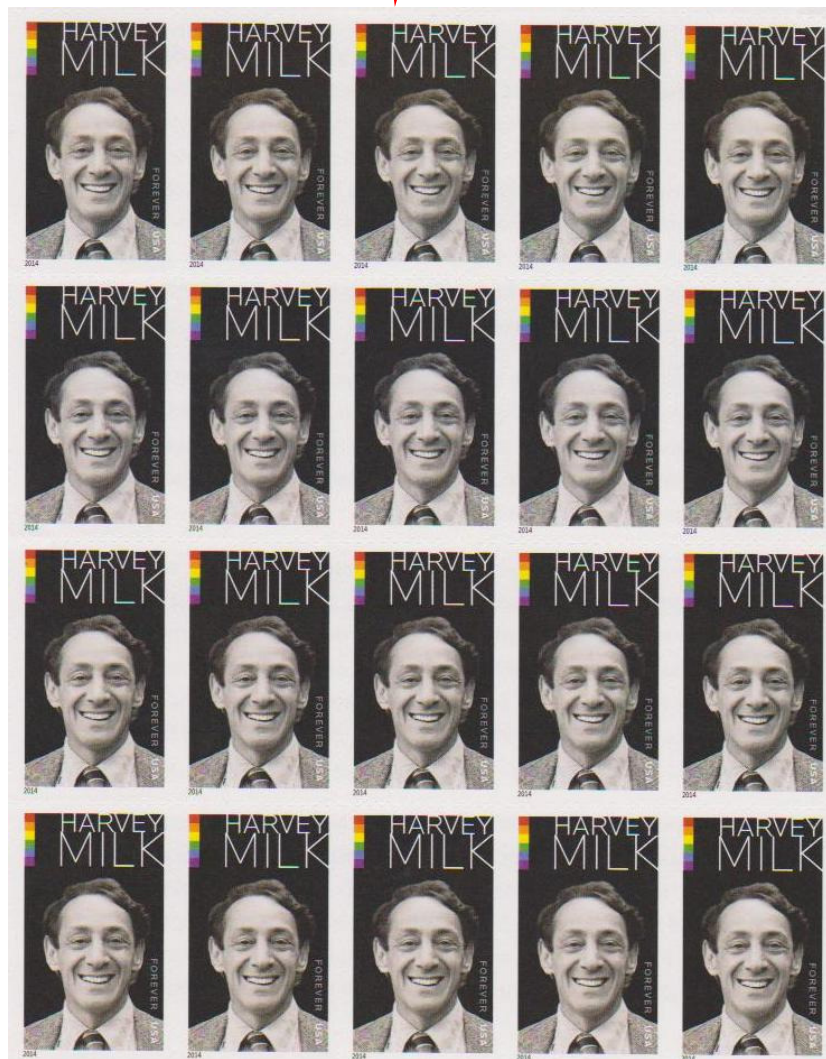
M-F 9:00 am-12:00 noon

1:30 pm-4:30 pm

Sat 9:00 am-10:45 am



Visit the Gracewood Post Office today and ask Frank Deas about renting a Post Office Box!



RICHMOND
COMMUNITY
Federal Credit Union



Leap-N-Lower

Are you stuck between a rock and a hard place with your current auto loan? LEAP on over to RCFCU! From now until August 31, 2014, refinance your current auto loan with us and we will LOWER your current interest rate at least 2%APR*! This could possibly save you hundreds of dollars over the life of your auto loan! See a loan officer for details!

Fresh Start Auto Loans

Are you having a hard time getting financed for an auto loan due to credit problems in the past? Richmond Community is here to help!! We are pleased to offer our "Fresh Start" auto loan to qualified members who are seeking reliable transportation. Come in and speak to a loan officer for more details.

*The Fine Print: All loans are subject to approval. Some credit and policy restrictions may apply. Loans currently held with Richmond Community are not eligible for refinancing. * Interest rate will drop at least 2% APR to as low as 1.9% APR.*

*APR=Annual Percentage Rate

Find us on Facebook! <http://www.facebook.com/RichmondCommunityFCU>

www.richmondcommunityfcu.org
P.O. Box 15, 2048 Tobacco Rd.
Gracewood, Ga. 30812706-790-1776

What's in a Month?

June is...

Aquarium Month
 Candy Month
 Dairy Month
 Fight the Filthy Fly Month
 Gay Pride Month
 National Accordion Awareness Month
 National Adopt a Cat Month

Rose Month
 National Fresh Fruit & Vegetables Month
 Turkey Lovers Month
 Graduation Month
 Hamburger Month
 Flower Month
 Egg Month

And...

<u>June 1</u> Dare Day Flip a Coin Day Donut Day	<u>June 7</u> National Chocolate Ice Cream Day	Fresh Veggies Day	Swim a Lap Day Teddy Bear Day America's Kids Day
<u>June 2</u> National Bubba Day National Rocky Road Day Yell "Fudge" at Cobras Day Festival of Utter Confusion Day	<u>June 8</u> Best Friends Day Name Your Poison Day World Ocean's Day	<u>June 17</u> Eat Your Vegetables Day	<u>June 25</u> National Catfish Day Log Cabin Day Strawberry Parfait Day
<u>June 3</u> Repeat Day Tattoo Day Egg Day Cancer Survivor's	<u>June 9</u> Donald Duck Day	<u>June 18</u> Go Fishing Day International Panic Day National Splurge Day	<u>June 26</u> Beautician's Day Forgiveness Day
<u>June 4</u> Applesauce Cake Day Hug Your Cat Day Old Maid's Day Frozen Yogurt Day Cheese Day	<u>June 10</u> Iced Tea Day Children's Day	<u>June 19</u> Juneteenth World Sauntering Day	<u>June 27</u> Sun Glasses Day Captain Kangaroo's Birthday Cheese Day
<u>June 5</u> World Environment Day	<u>June 12</u> Red Rose Day	<u>June 20</u> Ice Cream Soda Day Take Your Dog to Work Day Vanilla Milkshake Day Bald Eagle Day	<u>June 28</u> Insurance Awareness Day Paul Bunyan Day
<u>June 6</u> National Doughnut Day National Gardening Exercise Day National Yo-Yo Day D-Day Cake Day	<u>June 13</u> Friday the 13th Blame Someone Else Day Sewing Machine Day Kitchen Klutzes of America Day	<u>June 21</u> National Hollerin' Contest Day Go Skate Day Finally Summer Day Cuckoo Warning Day	<u>June 29</u> Gay & Lesbian Pride Day Panama Canal Day Camera Day Waffle Iron Day Hug Holiday
	<u>June 14</u> Flag Day World Juggler's Day	<u>June 22</u> National Chocolate Eclair Day Auto Race Day	<u>June 30</u> Meteor Day Sky Day
	<u>June 15</u> Father's Day Smile Power Day Fly a Kite Day A Friend in Need is a Friend Indeed Day	<u>June 23</u> National Columnists Day National Pink Day	
	<u>June 16</u> Nursing Assistant's Day	<u>June 24</u> Take Your Pet to Work Day	

East Central Regional



DBHDD



Nan M. Lewis Regional Hospital Administrator
Dr. Vicky Spratlin Clinical Director
Mickie Collins Chief Operating Officer
Augusta Campus 3405 Mike Padgett Highway Augusta, Georgia 30906
Gracewood Campus 100 Myrtle Boulevard Gracewood, Georgia 30812
Teresa Crouch Publisher
Harold "Skip" Earnest Editor/Photographer
NOTICE Items for publication must be submitted in written form. The upcoming issue's deadline is June 6, 2014. All articles and notices submitted for publication in the East Central Regional Hospital Bulletin are subject to editorial discretion. Please contact the Bulletin editor if you have questions regarding editorial decisions.

Our Mission

The mission of East Central Regional Hospital is to provide safe, competent and compassionate services to persons with mental illness and/or developmental disabilities.

Our Vision

The vision of our Facility is to be a center of excellence in the provision of comprehensive, responsive and compassionate care for consumers and their families.

Our Values

East Central Regional Hospital is caring and therefore, responsive to our consumers, their families, stakeholders and our employees through commitment to our core values:

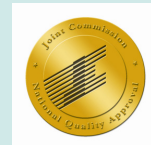
Integrity

Communication & Collaboration

Accountability

Recognition through Relationships

Empowerment through Excellence



Accredited
by
The Joint Commission

Campus Marquees

Deadline for submission of

JULY MESSAGES

June 23, 2014

Submit information to Teresa Crouch

Gracewood Campus

Extension 2030

(Information must be submitted on or before the indicated date to be placed on Marquees for the following month.)

[ECRH Jobs List](#)

This is a list of job openings currently available at East Central Regional Hospital. For further information regarding these positions, please go to the DBHDD webpage at www.dbhddjobs.com.

[Activity Therapist - Forensic Unit](#)

[Activity Therapist - Gracewood Campus](#)

[Activity Therapy Leader - Gracewood Campus](#)

[Associate Nurse Executive - Augusta Campus](#)

[Associate Nurse Executive - Gracewood Campus](#)

[Certified Nursing Assistant 1 \(multiple shifts available\)](#)

[Clerical Worker - Hourly - Admissions](#)

[Clinical Dietitian](#)

[CNA - Skilled Nursing Facility](#)

[DD Shift Supervisor - Gracewood Campus](#)

[Facility Safety Officer - Corporal](#)

[Food Service Worker \(WL\)](#)

[General Trades Craftsman](#)

[Groundskeeper](#)

[Health Care Worker](#)

[Health Service Technician 1 - Augusta Campus](#)

[Health Service Technician 1 - Gracewood Campus](#)

[Health Services Technician 2 - Augusta Campus](#)

[Health Services Technician 2 - Gracewood Campus](#)

[HVAC Repair Technician](#)

[Legal Status Manager](#)

[Licensed Practical Nurse \(LPN\) - 1st Shift- Augusta Campus](#)

[Licensed Practical Nurse \(LPN\) - 1st Shift- Gracewood Campus](#)

[Licensed Practical Nurse \(LPN\) - 2nd Shift- Augusta Campus](#)

[Licensed Practical Nurse \(LPN\) - 2nd Shift- Gracewood Campus](#)

[Licensed Practical Nurse \(LPN\) - 3rd Shift- Augusta Campus](#)

[Licensed Practical Nurse \(LPN\) - 3rd Shift- Gracewood Campus](#)

[LPN - Skilled Nursing Facility](#)

[Mechanic](#)

[MH Shift Supervisor](#)

[MH/DD Team Leader](#)

[Nurse Administrator - \(E/N\) Gracewood and Augusta Campus](#)

[Nurse Practitioner - Skilled Nursing Facility](#)

[Physicians Assistant- Augusta](#)

[Procurement Assistant](#)

[Registered Nurse \(RN\) - Augusta Campus](#)

[Registered Nurse \(RN\) - Charge Nurse - Augusta Campus](#)

[Registered Nurse \(RN\) - Charge Nurse - Gracewood Campus](#)

[Registered Nurse \(RN\) - Forensic Mall](#)

[Registered Nurse \(RN\) - Gracewood Campus](#)

[Registered Nurse - Skilled Nursing Facility](#)

[Service Director 2 - Gracewood](#)

[Training Specialist](#)

[Work Therapy Coordinator/Director](#)

June Menus

SUNDAY 6-1-14	MONDAY 6-2-14	TUESDAY 6-3-14	WEDNESDAY 6-4-14	THURSDAY 6-5-14	FRIDAY 6-6-14	SATURDAY 6-7-14
Banana Scrambled Eggs w/Sausage Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs w/Cheese Grits Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sliced Ham Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Pancakes Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk
Baked Ham Corn Collard Greens Carrot/Raisin Salad Bread/Margarine Peach Slices Iced Tea / 2% Milk	Fried Chicken Au Gratin Potatoes Mixed Vegetables Lettuce/Tomato Sld w/Drsg Wheat Roll/Marg Oatmeal/Raisin Cookies Iced Tea/2% Milk	Roast Pork w/Gravy Cnd Swt Potatoes Field Peas Pickled Beet/Onion Salad Cornbread/Marg Cake/Icing Iced Tea/2% Milk	Spaghetti w/Meat Sauce Parmesan Cheese Calif Mixed Vegt Tossed Sld w/Drsg Bu Garlic Toast Pineapple Upside Down Cake Iced Tea /2% Milk	Baked Chicken Macaroni/Cheese Seas Turnip Greens Sliced Peaches Cornbread/Marg Ice Cream Iced Tea/2% Milk	Roast Beef w/Gravy Mashed Potatoes Seasoned Squash Peach/Pear Mix Roll/Margarine Bread Pudding Iced Tea/2% Milk	Pepper Steak Rice Broccoli Pear/Cheese Salad Bread/Margarine Chocolate Pudding Iced Tea/2% Milk
Fried Fish 'N Bun w/Tartar Sauce Spanish Rice Green Beans Coleslaw Sherbet Iced Tea	Hamburger 'n Bun Sliced Cheese Catsup/Must/Mayo Sliced Pickles Fried Onion Rings Roll/Margarine Fried Onion Rings Lett/Tomato Sld w/Drsg Pound Cake Iced Tea	Chuckwagon Steak w/Cream Gravy Mashed Potatoes Calif Mixed Vegt Shredded Lett/Drsg Bread/Margarine Pears Iced Tea	BBQ Pork w/Bun Spinach Potato Salad Peach/Pear Mix Iced Tea	Turkey Pot Pie Steamed Carrots Shred Lett w/Drsg Bread/Margarine Brownie Iced Tea	Ham Ndl Casserole Garden Peas Copper Penny Sld Bread/Margarine Sugar Cookies Iced Tea	Hot Dog 'n Bun Must/Catsup/Onion Baked Beans Coleslaw P'Butter Cookies Iced Tea

SUNDAY 6-8-14	MONDAY 6-9-14	TUESDAY 6-10-14	WEDNESDAY 6-11-14	THURSDAY 6-12-14	FRIDAY 6-13-14	SATURDAY 6-14-14
Cranberry Juice Scrambled Eggs Sausage Links Oatmeal Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs w/Cheese Grits Toast/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Pancakes Sliced Ham Grits Syrup/Margarine Coffee/2% Milk	Cranberry Juice Scrambled Eggs w/Sausage Bits Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs Sausage Patty Grits Toast/Marg/Jelly Coffee/2% Milk
Baked Ham Oven Browned Potatoes Seas Turnip Greens Cucumber/Vinegar Salad Bread/Marg Ice Cream Iced Tea/2% Milk	Roast Turkey w/Gravy Cranberry Sauce Baked Dressing Green Beans Potato Salad Roll/Margarine Coconut Cake Iced Tea/2% Milk	Baked Chicken Rice w/Gravy Broccoli Sliced Tomato Salad Roll/Margarine Sweet Potato Pie Iced Tea/2% Milk	Roast Beef w/Gravy Egg Noodles Carrots Tossed Sld w/Drsg Wheat Roll/Marg Banana Cake Iced Tea/2% Milk	*Fried Fish w/Tartar Sauce Scalloped Potatoes Steamed Cabbage Sliced Tomato w/Mayo Cornbread/Marg Cake w/Icing Iced Tea/2% Milk *Broiled Pollock as 2nd choice in Employee Cafeteria ONLY	BBQ Pork 'N Bun French Fries Green Beans Coleslaw Pineapple Upside Down Cake Iced Tea/2% Milk	Hamburger Steak w/Gravy Snowflake Potato Green Peas Tomato Sld/Drsg Roll/Margarine Vanilla Pudding/Topping Iced Tea/2% Milk
Chili Con Carne Rice Corn Shred Lettuce/Drsg Saltine Crackers Sliced Peaches Iced Tea	Beef Noodle Cass. w/Cheese Topping Seasoned Squash Tossed Salad/Drsg Bread/Margarine Sherbet Iced Tea	Sloppy Joe 'n Bun French Fries Green Peas Green Salad w/Drsg P'Butter Cookies Iced Tea	Hot Dog / Bun Baked Beans Coleslaw Chocolate Pudding Iced Tea	Turkey Noodle Cass Sea Collard Greens Tossed Salad Bread/Margarine Ice Cream Iced Tea	Fried Chicken Macaroni / Cheese Broccoli Lett/Tom Sld/Drsg Roll/ Margarine Sugar Iced Tea	Chicken Salad Saltine Crackers Copper Penny Sld Bread/Margarine Fruit Cup Iced Tea

SUNDAY 6-15-14	MONDAY 6-16-14	TUESDAY 6-17-14	WEDNESDAY 6-18-14	THURSDAY 6-19-14	FRIDAY 6-20-14	SATURDAY 6-21-14
Orange Juice Scrambled Eggs w/Ham Bits Oatmeal Toast/Marg/Jelly Coffee/2% Milk	Banana Scrambled Eggs Sliced Bacon Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sausage Patty Grits Biscuit/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Bacon Hash Brwn Potatoes Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs w/Cheese Grits Cinnamon Roll Margarine Coffee/2% Milk	Apple Juice Waffles Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Grape Juice Scrambled Eggs w/ Cheese Grits Toast/Marg/Jelly Coffee/2% Milk
Spaghetti w/Meat Sauce Parmesan Cheese Green Beans Tossed Salad w/Drsg Garlic Bread Pears Iced Tea/2% Milk	Roast Turkey w/Gravy Cranberry Sauce Baked Dressing Peas & Carrots Peaches** Roll/Margarine Oatmeal/Raisin Cookies Iced Tea/2% Milk **Augusta Campus= Fruit Cocktail	Baked Ham Mashed Potatoes Seas. Collard Greens Pears Cornbread/Marg Cake/Icing Iced Tea/2% Milk	Lasagna Combination Salad w/ Drsg Garlic Bread Peach Cobbler Iced Tea/2% Milk	Meatloaf w/Mushroom Gravy Mashed Potatoes Carrots Pear/Cheese Salad Roll/Margarine Gingerbread Iced Tea/2% Milk	Roast Pork w/Brown Gravy Steamed Rice Broccoli Lettuce Sld w/Drsg Bread/Margarine Banana Pudding w/Topping Iced Tea/2% Milk	Baked Chicken Oven Brown Potatoes Calif Mixed Vegt Coleslaw Roll/Margarine Ice Cream Iced Tea/2% Milk
Polish Sausage/Bun Diced Onion/Relish/ Mustard Baked Beans Coleslaw Pineapple Tidbits Iced Tea	Vegetable Soup Cold Cuts: Turkey Roll Bologna Sliced Cheese Must/Mayonnaise Sliced Tomato Potato Salad Bread/Crackers Sweet Potato Pie Iced Tea	Tuna Ndl Casserole Calif Mixed Vegt Shred Lettuce/Drsg Bread/Margarine Apricot Halves Iced Tea	Hot Dog 'N Bun Must/Catsup/Onion Baked Beans Coleslaw Brownies Iced Tea	Roast Beef w/Gravy Noodles Green Beans Tossed Salad w/Drsg Bread/Margarine Peaches Iced Tea	Chili Mac Corn Pears ** Saltine Crackers Choc Chip Cookies Iced Tea **Augusta Campus = Fruit Cocktail	Taco Pie White Rice Spinach Shred Lettuce/Drsg Bread/Margarine Applesauce Iced Tea

SUNDAY 6-22-14	MONDAY 6-23-14	TUESDAY 6-24-14	WEDNESDAY 6-25-14	THURSDAY 6-26-14	FRIDAY 6-27-14	SATURDAY 6-28-14
Cranberry Juice Scrambled Eggs w/Ham Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Banana Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Pancakes Sliced Bacon Dry Cereal Margarine/Syrup Coffee/2% Milk	Grape Juice Scrambled Eggs Sausage Patty Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Ham Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Sliced Bacon Hash Brwn Potatoes Toast/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sausage Links Dry Cereal Toast/Marg/Jelly Coffee/2% Milk
Chuckwagon Steak w/Cream Gravy Mashed Potatoes Collard Greens Sli Tomato Salad Roll/Margarine Peaches Iced Tea/2% Milk	Pepper Steak Steamed Rice Squash Tossed Salad/Drsg Roll/Margarine Brownie/Icing Iced Tea/2% Milk	Roast Beef w/Gravy Egg Noodles Carrots Applesauce Wheat Roll/Marg Cake w/ Icing Iced Tea/2% Milk	Hamburger w/Bun Must/Catsup/Mayo Dill Chlp/Sl Onion French Fries Sli Tom/Lett Salad w/Mayonnaise Gingerbread Iced Tea/2% Milk	Red Beans & Rice Mixed Vegetables Lettuce Sld w/Drsg Bread/Margarine Vanilla Pudding Iced Tea/2% Milk	Baked Chicken Rissolo Potatoes Broccoli Carrot/Raisin Salad Roll/Margarine Heavenly Hash Ice Tea/2% Milk	Meatloaf w/Brown Gravy Snowflake Potato Green Peas Pineapple Tidbits Roll/Margarine Ice Cream Iced Tea/2% Milk
Chicken Tetrzini Carrots Tossed Salad w/Drsg Garlic Bread P'Butter Cookies Iced Tea	Bkd Rigatoni/Beef Broccoli Pickled Beet Salad Bread/Margarine Apple Crisp Iced Tea	Fried Chicken Au Gratin Potatoes Green Beans Shred Lettuce/Drsg Bread/Margarine Apricots Iced Tea	Roast Turkey w/Gravy Sweet Potatoes Seas Turnip Greens Sliced Tomato Cornbread/Marg Fresh Fruit Iced Tea	Vegetable Soup Cold Cuts: Turkey Roll Bologna Sliced Cheese Must/Mayonnaise Sliced Tomato Potato Salad Bread/Crackers Banana Pudding Iced Tea	*Fried Fish w/Tartar Sauce Spanish Rice Okra Green Salad w/Drsg Bread/Margarine Apple Crisp Iced Tea *Broiled Pollock as 2nd choice in Employee Cafeteria ONLY	Turkey Salad Saltine Crackers Pickled Beet Salad Bread/Margarine Apricot Halves Iced Tea