



# BGMH MONTHLY BRIEFING

June 2010

## New Hires for May:

Silvia Campos, Clerk, Registration

Laura Lane, RN, ICU

Christi Smoak, RN, Med/Surg

Maria Heras, Scrub Tech, Surgery

Jessica Lathum, CNA, HCCC

Raub Slack, RN, OR Supervisor

Welcome to the team!

## From the CEO:

Our Fiscal Year 2010 comes to an end on June 30, 2010. The year has been effected by the world, country, state and local economic crisis, juxtaposed to an increasing level of legislative mandates from both federal and state sources.

For BGMH, it has been a year of change, from a new CT, to new monitoring system, expanding information system infrastructure, new website, new intranet, PACS, LabDaq, anesthesia machines, management changes, staff changes, education, projects, we are moving forward.

A majority of our service offerings have expanded and our credibility within the communities we serve is growing. With the exception of May, each month saw us busier, but with May, we can see how little it takes for our progress to lose direction.

Even though our customers' satisfaction is growing, it has to remain our primary focus. Folks can go anywhere for care, we want them to come here; we want to stay close to home. To help them always make this decision, we need to ensure every contact with us is professional, quality oriented and continually aimed at our newly adopted Mission, Vision and Values statements. They are:

### Mission

The Mission of Biggs-Gridley Memorial Hospital is to consistently provide superior healthcare, with a small town touch, while ensuring all care and service provided meets industry benchmarks and standards.

### Vision

The Vision of Biggs-Gridley Memorial Hospital is to deliver a broad range of services which will enhance the health and wellness of the communities we serve for generations to come.

### Values

At Biggs-Gridley Memorial Hospital, our governance and decision making will always be based upon Integrity, respect, innovative processes, ethical foundations and continual self improvement.

I want to take this opportunity to thank all of you for what you have done and will do to help BGMH grow and prosper. It has and will always take all of us to succeed. Let's all continue to work together to ensure we are, indeed, serving our communities for "The Next Sixty Years".



## HFAP News:

Heads Up, Hospital Accreditation is Coming.

Get ready, BGMH is embarking on accreditation via the Health Facilities Accreditation Program (HFAP). The American Osteopathic Association accreditation program (HFAP) has been providing medical facilities with an objective review of medical services since 1945. The accreditation process is purposely tailored toward smaller hospitals like BGMH. Preparation for on-site accreditation survey can take up to a year for many facilities and we are anticipating survey early in 2011.

## BGMH FOUNDATION NEWS:

The BGMH Foundation has changed the date of the Pink Polynesian Luau to September. The date should be verified soon and an announcement will be made. The "Wall of Hope" bra donation at ACE Hardware has been a success with almost \$2,000 being donated to date. This will continue through July 16th. The lemonade stands on July 16th will be at ACE, Gridley Country Ford and Les Schwab. Hope to see you there!



## 'Tis the season:

June Harvest of the Month: Melons

DID YOU KNOW?????

Melons were first cultivated in Persia and north Africa nearly 4000 years ago. Christopher Columbus brought over the first melon seeds to North America. Watermelon is the most common melon, followed by cantaloupe and honeydew. Melons are an excellent source of Vitamin C, Vitamin A, potassium, vitamin B6, folate and niacin. Enjoy!



## Lemon-Raspberry Mousse Squares

48 Nilla Wafers

3/4 cup boiling water

1 pkg (3 Oz) Jell-O Lemon Flavor Gelatin

1 cup ice cubes

1 pkg. (8 oz) Philadelphia Cream Cheese, softened

1/4 cup sugar

2 tsp. lemon zest

1 tub (8oz) Cool Whip Whipped Topping, thawed

1/3 cup raspberry preserves

1 1/2 cup fresh fruit (any kind of berry is good)

Step 1

Stand 16 wafers around the edge of plastic wrap-lined 8-inch square pan. Add boiling water to gelatin mix; stir 2 min. until completely dissolved. Stir in ice until melted.

Step 2

Beat next 3 ingredients in large bowl with mixer until blended. Gradually beat in gelatin. Whisk in 2 cups Cool Whip.

Step 3

Pour half the gelatin mixture into prepared pan; cover with 16 wafers. Microwave preserves on HIGH for 15 seconds or until melted; brush onto wafers. Top with remaining gelatin mixture and wafers.

Step 4

REFRIGERATE 4 hours or until firm. Invert dessert onto plate; top with remaining COOL WHIP and fruit.



## Employee Question:

Has Verizon Wireless finalized their employee discount program?

## Answer:

No. Verizon Wireless is working on finalizing their discount program for BGMH employees. They expect to be set up in June.

## Employee of the Month

Yolanda  
DelRio

Business Office  
June 2010



Mark  
Your  
Calendar

## UPCOMING EVENTS:

July 16th - Lemonade Stands for Pink Passion

## TRADING CORNER:

Blaze King Wood Stove for sale. 35" tall, 30" wide, 32" deep. Asking price \$350. See Jim in Cardiopulmonary.

UNCOVER A  
Great Deal