

Ongoing Volunteer Training:

Infection Control

Blood borne Pathogens: viruses, bacteria and other microorganisms that are carried in the bloodstream or transmitted by other potentially infectious materials (OPIM) and cause disease. There are over 20 different blood borne pathogens. Those of most concern are Human Immunodeficiency Virus (HIV), Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV). Other blood borne pathogens include malaria, leptospirosis, and others.

Other Potentially Infectious Materials

(OPIM) include but are not limited to:

Plasma; Fluids surrounding the brain, spine, heart and joints; Other fluids containing visible blood.

Blood borne pathogens enter the body two ways:

Break in skin integrity: needle sticks, cuts, scrapes, breaks in skin

Mucous membranes: splashes to eyes, nose and mouth, lifestyle issues

Exposure control Plan: Standard

Precautions: hand hygiene, PPE, waste disposal, cleaning/disinfection, respiratory hygiene/cough etiquette

Hand Hygiene: Alcohol hand gel and hand washing are extremely important in preventing blood borne pathogens. When to wash hands: before/after patient contact, before/after use of the bathroom, after coughing and sneezing.

(PLEASE SEE FULL POLICY ON BULLETIN BOARD)

Catholic Mass Volunteer Schedule



August 2 - St. Patrick Group #1
- Sparta

August 9 - St. Patrick Group #2
- Sparta

August 16 - St. Mary's Ridge -
St. Mary's Parish

August 23 - St. Augustine -
Norwalk

August 30 - Queen of the
Apostles - Tomah

Volunteer Newsletter

Rolling Hills - August 2018

<https://rollinghillsseniorliving.org>

To view the newsletter, click "Volunteer".

To view the activity calendar, click
"Events Calendar".

We will be saying goodbye to one of our own this month. Nicole will be leaving beginning of August. We wish her the best of luck in all of her future endeavors.



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Volunteer Coordinator

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Volunteer of the Month!

August Volunteer of the Month is

Richard and Leona Drew,
who provide us with music during our
summer picnics.

Thank you for enriching the lives of the
residents at Rolling Hills.

* * * * *

August Volunteer Birthdays:

Diane B



August RH Volunteer Anniversaries:

Elsie A - 9 years

*Nicole O-R, Paul R and Josie -
6 years*

Betty P - 3 years

THANK YOU VOLUNTEERS!

Volunteer Opportunities

August 2 - Help us celebrate National Ice
Cream Sandwich Day by having ice cream
sandwiches on the patio! 1:15 - 3:00.

August 6 - Come enjoy the beautiful
weather outside, and a Root Beer Float
too! 1:15 - 3:00.

August 7 and 21 - Fishing outings are
planned for these days, leaving the home
around 9:30 both days. Please let Linda
or myself know if interested so we can let
you know a location.

August 14 - Help is needed for a shopping
outing to the Dollar Tree this afternoon.
1:45 - 3:00.

August 15 - Our last picnic of the summer.
Help is needed from 11:15 - 1:00.

August 23 and 29 - Even though it's still
summer, we're already starting to prep for
the Bazaar! Come help us get some
baking done for the Bazaar from
1:30 - 3:00 both days.

* Help is always appreciated on Saturday
mornings for bingo. If interested, please
be at the home by 9:15 AM to assist with
bringing residents to the Auditorium.

Thank You!

Recipe Corner

Rocky Road Cake

- 1 cup chopped walnuts or dry roasted
peanuts
- 1 package devil's food cake mix
- 1 1/3 cups water
- 3 eggs
- 1/2 cup vegetable oil
- 2 tsp instant coffee granules (optional)
- 4 cups mini marshmallows
- 1 jar hot fudge topping

Preheat oven to 350. Grease bottom of 9x13
baking pan, set aside. Place 10 inch skillet
over medium high heat until hot. Add
walnuts; cook 3-4 minutes or until just brown,
stirring frequently. Remove from heat; set
aside. Beat cake mix, water, eggs, oil and
coffee granules, if desired, in large bowl with
electric mixer at low speed 1 minutes or until
well blended. Pour evenly into prepared pan.
Bake 33 minutes or until toothpick comes out
clean. Remove from oven to wire rack.
Immediately sprinkle marshmallows, then
walnuts evenly over cake. Let stand 15
minutes. Meanwhile, heat fudge topping in
microwave according to jar directions. Drizzle
over cake. Cool completely.

Source: Incredibly Easy Cake Mix Recipe
Book, page 94