

Ongoing Volunteer Training:

Food Safety:

Nursing home residents risk serious complications from foodborne illness. Many factors contribute to foodborne outbreaks in facilities:

- Poor Personal Hygiene—Use proper hand washing techniques and exclude infectious workers from handling food.
- Inadequate Cooking and Improper Holding Temperatures—Poorly cooked food promotes the growth of pathogens. Proper cooking and holding temperatures reduce the growth of illness producing microorganisms.
- Contaminated Equipment—Equipment can become contaminated in various ways, such as:
 - Poor Personal Hygiene
 - Improper Sanitation
 - Contact with raw food

As Volunteers, please keep these things in mind:

- If you are assisting at an activity in which food is being made and/or distributed, be sure to wash your hands, wear gloves, and practice proper hygiene manners. If unsure, please ask a staff member.
- If you notice food in a resident room or unit that needs to be refrigerated or looks spoiled, please inform a staff member.



Volunteer Newsletter

Rolling Hills - January 2022

A big Thank You to all of our volunteers who donated items for our residents during this holiday season. You helped make the holiday season brighter for our residents. You are greatly appreciated.

Wishing everyone a safe and healthy New Year!



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Recreation Director &
Meadows Coordinator
269-8829

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<https://rollinghillsseniorliving.org>



January Volunteer Birthdays:

Jade P
Paul R



January RH Volunteer Anniversaries:

THANK YOU
VOLUNTEERS!



Volunteer Opportunities

*Thursday, January 13th

Help with game on HH at 10 or help with
hangman at 1:45

*Wednesday, Jan 19th Join us for Coffee &
Conversation at 1:45

*Thursday, Jan 27th 1:45

bowling in the dining rom

Contact Linda @ 269-8829 if interested in
taking decorations down

Congrats to Jessica & Family

Gracie Mae

11-29-21 @ 9:15pm

6lbs 1oz. 19.5"



Recipe Corner

Pecan Pie Bars

1 3/4 C flour
1/2 C sugar
3/4 C cold butter

Top Layer:

2/3 C packed brown sugar
1/3 C + 1 Tbsp flour
4 large eggs
1 Tbsp vanilla
1/2 tsp salt

1 1/2 C corn syrup (dark is best)
2 C roughly chopped pecans

Lightly grease a 9X13 pan and line it with parchment paper. Preheat oven to 350 for aluminum bakeware and 325 for glass bakeware.

Mix together the 1 3/4 C flour and 1/2 C sugar. Rub the butter through the flour mixture until well incorporated and crumbly. Press firmly and evenly into bottom of prepared baking pan and bake for 20 minutes til edges start to brown. Remove from oven and pour on the topping while still hot.

Topping:

Mix together the flour and brown sugar well (no lumps). Whisk in eggs, vanilla, salt and corn syrup. Let stand for 15 minutes while bottom layer is baking, stirring occasionally. Mix in the chopped pecans and pour the topping over the bottom crust as soon as it comes out of oven.

Return pan to oven and bake for another 40-50 minutes, till filling is set. Cool at room temp before chilling in the fridge for several hours/overnight.