# 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 - May 2024

It's time again for our Annual Flower Sale!

Thursday May 9 from 9AM—6PM Friday May 10 from 9AM - 6PM Saturday May 11 from 9AM - 1PM

Come join us for this wonderful fundraising event!



Jessica Byom, CTRS
Activity Supervisor/
Volunteer Coordinator
269-8804

jessica.byom@co.monroe.wi.us https://rollinghillsseniorliving.org



## May Volunteer Birthdays:

Alice O Ray K Patti M



# May RH Volunteer Anniversaries:

Janet B−13 years Bev W−12 years Jeanie B−2 years

# THANK YOU YOLUNTEERS!



# Volunteer Opportunities

## Flower Sale help:

- May 8 Help with set up from 1-4 PM
- May 9, 10, 11 Help bring residents to/from the sale, help sell flowers, water flowers
- If interested in helping, please reach out to Linda Fabry or Jessica Byom

## **Shopping help:**

- May 2—Meadows shopping at 1:30
- May 15 Prairie Hills shopping at 1:30
  - May 30 Rolling Hills shopping at 10:00
  - Please let Linda or Jessica know if interested in helping.

## Bike Ride help:

We will be doing bike rides on May 16, 22, and 30. Come help bring residents in/out and visit while waiting for ride.

May 10 - Help with Mass service; start gathering about 9:20. Also help bringing residents to/from bistro from 1:30—3:00.

May 15 - Help with music and art. Will start gathering about 10:00.

May 24 - Come help with wii bowling or dice bingo. Both activities start at 10:30.

May 29 - Come help play games in the Multi Purpose Room. Will start gathering for this activity about 1:00.

# Recipe Corner

#### **Oreo Cheesecake Cookies**

1/2 C butter, room temp 3 oz cream cheese, room temp 1 C sugar

1 tsp vanilla 1 C flour

1/2 C mini chocolate chips
1 C crushed Oreos (about 10 Oreos)

Preheat oven to 375. Line baking sheets with parchment paper. In a food processor, crush Oreos until they're fine crumbs. Set aside. In a bowl, cream together the butter and cream cheese til smooth and well combined. Add the sugar and vanilla and mix well. Gently mix in the flour and stir in the chocolate chips with a spatula. Using a medium sized

cookie scoop, scoop the dough and put it in your hands to roll it into a ball. Roll the ball in the oreo crumbs and cover the dough well. Place on cookie sheet and repeat until all the dough has been used. Bake for 12-

15 minutes. Remove from oven when you see the edges are getting browned. Let cool on baking sheet for 5 minutes then transfer to cool completely on wire rack.