

QUARTERLY NEWSLETTER







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EnduraCare AcuteCare



Rehab Alliance Rehab With Our Personal Touch

2023 Q4 NEWSLETTER



Team Member Spotlight Christian Wiley DOR, EnduraCare Acute Care



National Compliance Month November is National Compliance Month!

Enhance Therapies 401k Secure your future with our 401k plan!



401K Plan

Pumpkin Contest Submissions See all the great submissions!



Halloween Team Photos Thank you for all the amazing submissions! Enjoy viewing these!



Holiday Recipe Enjoy this holiday with this recipe!

Your feedback matters! Newsletter Feedback We would love to hear from you!



TEAM MEMBER

SPOTLIGHT

CHRISTIAN WILEY, ENDURACARE ACUTE CARE

DIRECTOR OF REHAB

How long have you worked for EnduraCare Acute Care?

I started working for EnduraCare Acute Care on September 1, 2000!

What do you like most about your job?

I do not consider what I do to be a job. I never get up to go to work, instead, I get up to go enjoy what I do and to make a difference in my patients' lives. I consider it a privilege to be allowed to help restore a patient's lost function with an amazing team of rehabilitation professionals.

What is the best career lesson you have learned so far?

Even the seemingly least significant individual can offer the most insightful guidance. Growth is tethered to the art of listening. Always lead by example and find joy in all that you do.

What do you like to do when you aren't working?

I love to landscape my yard, paint, and listen to music.

What's a fun fact about you that many people may not know?

At first, I aspired to be a performing musician. Interestingly, I can also wiggle my ears!

What is one thing you can't live without?

I cannot live without my amazing family and friends.

What is your guilty pleasure?

I absolutely love a delicious lemon dobash cake.













The roots of healthcare compliance trace back to the 1990s, following the introduction of the U.S. Sentencing Guidelines Manual. This pivotal document set forth seven key elements crucial to an effective compliance program. Initially, healthcare organizations adopted these compliance programs on a voluntary basis. Nonetheless, this voluntary adoption has transformed into a mandatory requirement under the stipulations of the Patient Protection and Affordable Care Act.

As we celebrate National Compliance Month, we honor our dedicated staff, managers, and regional team, all of whom exert unwavering efforts to ensure we meet compliance standards in our daily operations. We also recognize the Compliance Team, whom we regard as the guardians of our organization.

The **mission** of our Compliance Team involves:

- Cultivating and supporting a steadfast "culture of compliance" throughout our organization.
- Conducting audits and ongoing monitoring to ensure adherence to all federal and state regulatory requirements.
- Identifying and alleviating potential issues and hazards that may arise.
- Tackling challenges head-on with the development of innovative solutions and action plans.
- Upholding the integrity of our company's operations and its commitment to responsible corporate citizenship.

Here's to a celebratory National Compliance Month, with warm regards from your Compliance Team!

Lori Blaire, Doreen Gandolfo, Carolyn Garrett, Vincent Maronna, Sheetal Graffagnini, Lisa Chambers, Tenny Yang, Claudia Kiflezghi, and Mary Kenny



At Home







SECURE YOUR FUTURE WITH

ENHANCE THERAPIES' 401(K) PLAN

In today's fast-paced world, we all strive for a better life. It's essential to chase our dreams and ambitions while also ensuring a secure financial future. Enhance Therapies understands the importance of this balance, which is why we offer our team members the opportunity to invest in their future with our 401(k) plan, managed in partnership with Fidelity.

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Why Choose Our 401(k) Plan?

Our 401(k) plan, in collaboration with Fidelity, offers a straightforward and convenient way to build health and save for your retirement. Getting started is fast and easy – simply visit <u>www.netbenefits.com</u> to begin the registration process.

Protect Your Loved Ones with Beneficiary Designation

For team members who are already making use of our 401(k) plan, we urge you to take a moment to designate your beneficiaries. This small but crucial step ensures that your hard-earned benefits will be distributed according to your wishes.

Life is unpredictable, and major events like births, deaths, marriages, or divorces can impact your financial plans. That's why we advise you to review your beneficiaries regularly to ensure that your information is up-to-date and aligned with your current circumstances.

Fidelity Support

At Home

If you have any questions or need assistance with your 401(k) plan, don't hesitate to reach out to a knowledgeable Fidelity representative. You can contact them by calling 800-835-5097.

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PUMPKIN CONTEST SUBMISSIONS

WE RECEIVED SO MANY AMAZING SUBMISSIONS FOR THE PUMPKIN CONTEST! THANK YOU! WE LOVED SEEING ALL OF YOUR CREATIVITY! CONGRATULATIONS AGAIN TO OUR THREE WINNERS!

















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HALLOWEEN TEAM PHOTOS

THANK YOU FOR ALL YOUR SUBMISSIONS!

WE HOPE YOU ENJOY SEEING THESE AS MUCH AS WE DO!



























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SOUTH PACIFIC REHAB SERVICES



































WE LOVE SEEING YOUR FACES AND WOULD LOVE TO SEE AND SHARE THEM MORE OFTEN! IF YOU HAVE ANY TEAM PICTURES YOU'D LIKE TO SHARE, PLEASE SEND THEM TO MARKETING@ENHANCETHERAPIES.COM









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SOUTH PACIFIC REHAB SERVICES

WE WANTED TO SPREAD SOME HOLIDAY CHEER AND SHARE A DELICIOUS RECIPE THAT YOU CAN TRY AT HOME. BAKING IS A WONDERFUL WAY TO WARM UP THE CHILLY DAYS, AND WHAT COULD BE BETTER THAN THE CLASSIC SMELL OF SPICED GINGERBREAD COOKIES IN YOUR HOME?

Spiced Gingerbread Cookies

Ingredients:

- 3 cups (375g) all-purpose flour
- 3/4 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/2 cup (115g) unsalted butter, softened.
- 1/2 cup (100g) granulated sugar
- 1 large egg
- 2/3 cup (160ml) maple or dark syrup
- 2 teaspoons vanilla extract

For decoration (optional):

• Royal icing, sprinkles, colored sugars, etc.









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Instructions:

- **Dry Ingredients:** In a large bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt. Set aside.
- **Cream Butter and Sugar:** In another large bowl (or the bowl of a stand mixer fitted with the paddle attachment), beat the softened butter and sugar until light and fluffy. This should take about 2-3 minutes.
- Wet Mix: Add the egg to the butter and sugar mixture and mix until incorporated. Then add the maple syrup and vanilla extract. Continue to mix until everything is well combined.
- **Combine:** Gradually add the dry ingredients to the wet ingredients, mixing on low speed. Be sure to scrape down the sides of the bowl as needed. Mix until the dough forms and there are no streaks of flour.
- **Chill:** Divide the dough in half, shape each half into a disc, and wrap them individually in plastic wrap. Refrigerate for at least 2 hours, or overnight if possible. This chilling step is crucial as it helps the cookies hold their shape while baking.
- Preheat Oven: When ready to bake, preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
- **Roll and Cut:** On a lightly floured surface, roll out one disc of dough to about 1/4-inch thickness. Use cookie cutters in holiday shapes to cut out the cookies. Transfer the cut cookies to the prepared baking sheets.
- **Bake:** Bake in the preheated oven for 8-10 minutes, or until the edges are just beginning to brown. The baking time will vary based on the size of your cookies.
- **Cool:** Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
- **Decorate:** Once cooled, decorate your gingerbread cookies with royal icing, sprinkles, or colored sugars as desired.



We'd absolutely love to see your cookie masterpieces. Snap a photo of your gingerbread creations and send it to marketing@enhancetherapies.com to receive a \$10 Dunkin' gift card! It's our little way of saying Thank you and Happy Holidays!















NEWSLETTER FEEDBACK

We would love to know what you thought about our newsletter! Please submit your feedback via the link below!

FEEDBACK



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