

# OSS Advisory Newsletter

## MEDICAID ESTATE RECOVERY



### What is an estate?

An estate is all real and personal property and other assets of the deceased person (beneficiary) as defined in South Carolina Law.

### What is estate recovery?

The Omnibus Budget Reconciliation Act (OBRA) of 1993 required that states implement an estate recovery program. This means that the federal government mandated estate recovery for all states. South Carolina's law went into effect July 1, 1994 and requires that the Medicaid program be reimbursed from the beneficiary's estate for medical expenses paid for by Medicaid.

### Who is affected by estate recovery and what expenses must be reimbursed?

Two groups of people are affected by estate recovery. They are:

A person of any age who was a patient in a nursing facility, intermediate care facility for the mentally retarded, or other medical institution at the time of death, and who was required to pay most of their monthly income for the cost of care; or

A person who was 55 years of age or older when they received medical assistance consisting of nursing facility services, home and community-based services, and hospital and prescription drug services provided to individuals in nursing facilities or receiving home and community-based services.

#### Inside this issue:

Medicaid Estate Recovery	1
CRCF Cost Reports	1
Provider Service Center	2
IPC Rate Reduction	2
Thinking About It	5

### CRCF/IPC COST REPORTS

All Residential Care Facilities will be required to complete their July 1, 2010 to June 30, 2011 RCF/IPC Cost Report electronically. Manual or paper cost reports will no longer be available or accepted. Please look for more details on page 4 of this Newsletter.

July 01, 2011

## OSS Advisory Newsletter



### NEW PROVIDER SERVICE CENTER

**TOLL-FREE 1-888-289-0709**

In January 2011, the South Carolina Department of Health and Human Services (SCDHHS) implemented a new Provider Service Center (PSC) for specific provider groups. Beginning February 14, 2011, SCDHHS opened the PSC to all South Carolina Medicaid providers. The PSC will offer all provider types the expanded opportunity for assistance with Medicaid questions.

PSC customer service representatives will offer assistance with forms and manual requests, claims inquiries, payment issues and general billing issues. PSC representatives will also assist with Questions regarding the Qualified Medicare Beneficiary Program and Managed Care Services.

Providers can contact the PSC via the toll-free number :  
**1-888-289-0709 / 07:30AM to 05:00PM Monday through Friday.**

In addition, the PSC will accept calls from all providers requiring assistance with the following:

- \* Provider Enrollment
- \* Electronic Data Interchange (EDI) support
- \* Filing claims via the Web Tool
- \* Nursing Home, OSS and Hospice room and board questions.

Your program representative will remain available to assist with complex issues and to clarify program policy.

Per SCDHHS  
Medicaid Bulletin  
dated April 7, 2011 -

Reimbursement for  
SC Medicaid  
providers will be  
reduced by 3%  
effective for dates of  
service beginning  
on April 8, 2011.

The IPC Daily Rate  
has been reduced 3%  
effective with dates  
of service beginning  
April 8, 2011.

The rate has changed  
from \$16.00 a day  
to \$15.52 a day.  
(IPC providers only)

July 01, 2011

# OSS Advisory Newsletter

## MEDICAID ESTATE RECOVERY

CONTINUED FROM PAGE 1



### How does estate recovery work?

If a person has an estate at death, the Medicaid program recovers any payments it made for medical services from the estate. Medicaid's claim will be similar to claims for funeral expenses, attorney's fees to administer the estate, and taxes. This claim will need to be satisfied in order to properly close the estate. The state isn't interested in taking ownership of any one's real property. Even though your home is not considered as a resource for Medicaid eligibility, it is an asset of your estate. It is the responsibility of the Personal Representative to determine how to repay Medicaid's claim from the assets of the estate.

For example: John Doe was in a nursing facility for the month of July. He died August 3. Medicaid paid \$2,000 for his care in July and August. His estate is worth \$50,000. Medicaid will recover \$2000 from his estate, after claims with higher priority (i.e., mortgage, funeral expenses, probate fees) are paid.

In another example: Jane Doe has been on Medicaid for years. Medicaid has spent \$25,000 on medical services she received since she was age 55. Her estate is worth \$20,000. The Medicaid program will recover from the remainder of the estate, after claim with higher priority are paid.

### Are there any exceptions?

Yes. Estate recovery may be waived in certain types of cases that involve an undue hardship. Undue hardship waiver requests may be submitted after the death of the beneficiary and will be given consideration if the conditions outlined in the provisions are met.

Questions concerning Medicaid Estate Recovery should be directed to the program manager at telephone number (803) 898-2932.

July 01, 2011

## OSS Advisory Newsletter

### How to ELECTRONICALLY Download, Complete and Transmit the 2011 RCF.IPC COST REPORT via Computer



Each facility participating in the OSS and/or IPC Program is required to submit a standardized cost report, developed by DHHS, which reflects all income, operating costs and resident day information of the facility. Facilities operating the entire 12-month period (365 days) from July 1, 2010 to June 30, 2011 must complete this cost report.

#### **A. Download Instructions:**

1. Go to web address <http://www.scdhhs.gov/insideDHHS/Bureaus/InformationTechnologyServices.asp>
2. Under Software Downloads, click 2011 RCF-IPC Cost Report
3. Choose SAVE
4. Type a FILE NAME beginning with RC followed by your four license numbers.  
Ex. RC4321
5. Click SAVE and the file is now on your computer

#### **B. Completion Instructions:**

1. Complete the applicable yellow spaces on the Cost Report tab of the file
2. Once you finish all of the 13 pages, SAVE the file again using the same file name you used in A. 4.

#### **C. Transmitting Instructions:**

1. Go to web address <https://secure.dhhs.state.sc.us/seniorscp/upload.html>
2. You are about to view pages over a secure connection. Click OK
3. Information you exchange with this site cannot be viewed... Do you want to proceed? Click YES
4. Click BROWSE
5. Choose the cost report file you saved
6. Click OPEN. The file path and name now appear on the Upload Screen
7. Type the remainder of the information requested
8. Click UPLOAD FILE

The 2011 RCF.IPC Cost Report is **due no later than September 1, 2011**. Failure to electronically submit this information by the deadline will result in the immediate withholding of your facility's payments. No other RCF.IPC Cost Report form will be accepted.

A letter will be mailed by July 11, 2011 to the RCF.IPC facilities required to file a 2011 RCF.IPC Cost Report. If you have not received your letter by July 15, 2011 but feel you are required to submit a 2011 RCF.IPC Cost Report, contact Gwen Henderson at [Hendgwen@scdhhs.gov](mailto:Hendgwen@scdhhs.gov) for verification.

NOTE: You will not be exempt from filing the 2011 RCF.IPC Cost Report due to not receiving a letter.

Post Office Box 8206  
Columbia, SC 29201-8206

803-898-2698  
803-255-8209 fax  
EMAIL : VARN@SCDHHS.GOV or  
OSS@SCDHHS.GOV

## Thinking about... Cooling off with Summer Fruit Recipes

Summertime in South Carolina is hot! In order to maintain those *smiling faces* and enjoy those *beautiful places* of the state, we've got to be careful to stay cool in the summer heat. While high temperatures can be uncomfortable for us, it's great for the summer fruit we can enjoy this time of year. The heat is also a reminder that our bodies need lots of hydration and summer fruits, along with plenty of water, are a wonderful way to provide that. Locally harvested fruits like watermelon, peaches, strawberries and blueberries offer the perfect combination of flavor and nutrition. They are all virtually fat free and naturally sodium free. They are also vitamin-rich and a good source of fiber. Refreshing summer fruits can be enjoyed alone for a low calorie, healthy snack. This month's issue compiles a variety of recipes that take advantage of the sweet fruits of the season. You won't even need to heat up your place with the oven to make these cool treats.

### *Watermelon-Blueberry Ice Pops* (From EatingWell: July/August 2009)

To create these pops (and others), you will need 3-ounce freezer pop-molds or small paper cups and popsicle sticks.

This recipe yields 10 popsicles, 3 ounces each. The whole blueberries in these pops have a look of watermelon seeds. This delightful treat is only 29 calories per serving.

#### Ingredients

- 3  $\frac{3}{4}$  cups chopped seedless watermelon
- 2 tablespoons lime juice
- 1-2 tablespoons sugar
- 1 cup fresh blueberries

#### Preparation

Puree watermelon, lime juice and sugar to taste in a food processor or blender until smooth.

Divide blueberries among freezer-pop molds (or cups). Top with the watermelon mixture. Insert the sticks and freeze until completely firm. Dip the mold briefly in hot water before unmolding.

(Source: [http://www.eatingwell.com/recipes/watermelon\\_blueberry\\_ice\\_pops.html](http://www.eatingwell.com/recipes/watermelon_blueberry_ice_pops.html))



### *Chunky Peach Popsicles* (From EatingWell: July/August 2008)

This recipe yields 8 popsicles, 3 ounces each. Make sure to reserve a portion of the peaches as you puree the mixture so the pops will be packed with icy cold, chunky bits of fruit. These popsicles are only 50 calories per serving.

#### Ingredients

- 1  $\frac{1}{4}$  pounds ripe SC peaches, (3-4 medium), halved and pitted
- Juice of 1 lemon
- $\frac{1}{4}$  cup freshly squeezed orange juice
- $\frac{1}{4}$  cup sugar, or to taste
- $\frac{1}{4}$  teaspoon vanilla extract

#### Preparation

Coarsely chop peaches in a food processor. Transfer 1 cup of the chunky peaches to a medium bowl. Add lemon juice, orange juice and sugar to taste (depending on the sweetness of the peaches) to the food processor. Puree until smooth. Add to the bowl with the chunky peaches and stir in vanilla.

Divide the mixture among eight 3-ounce freezer pop-molds (or small paper cups). Freeze until beginning to set, about 1 hour. Insert popsicle sticks and freeze until completely firm, about 1 hour more.

(Source: [http://www.eatingwell.com/recipes/chunky\\_peach\\_popsicles.html](http://www.eatingwell.com/recipes/chunky_peach_popsicles.html), Photo credit: EatingWell)



Post Office Box 8206  
Columbia, SC 29201-8206

803-898-2698  
803-255-8209 fax  
EMAIL : VARN@SCDHHS.GOV or  
OSS@SCDHHS.GOV

*Strawberry-Yogurt Swirl Pops* (From Women's Day June 2009)

These creamy treats are just over 100 calories, thanks to a low-fat (and simple) combination of pureed fresh strawberries, vanilla yogurt and lemon juice with a bit of superfine sugar. You'll also need 10 freezer pop molds and 2 large (2-cup capacity) plastic squeeze bottles.

Ingredients

1 pound strawberries, hulled  
1/3 cup plus 1/4 cup sugar, preferably superfine  
2 teaspoons lemon juice and 2 cups vanilla yogurt



Preparation

Place strawberries, 1/3 cup sugar and lemon juice in blender; puree 3 minutes. Pour into a large plastic squeeze bottle and screw on bottle top.  
In a medium bowl, stir remaining 1/4 cup sugar into yogurt until sugar is dissolved. Pour into the second squeeze bottle and screw on bottle top.  
Fill each pop mold with strawberry and yogurt mixtures, alternately squeezing or spooning the mixtures into each mold to create a swirled pattern. Place tops on molds; insert wooden sticks. Freeze at least 6 hours until solidly frozen.  
Remove molds from freezer. Soften slightly at room temperature, about 5 minutes (or dip molds in warm water a few seconds). Remove pops from molds. Serve immediately, or wrap pops separately in plastic wrap, then store in freezer bag or container.

(Source: <http://www.womansday.com/Recipes/Strawberry-Yogurt-Swirl-Pops-Recipe>, Photo credit: Rita Maas)

*Peach Pie Smoothie* (Adapted from California Peach, Plum, and Nectarine Growers)

Fresh peaches are in such abundance this time of year. So we had to share another recipe for you to enjoy using the summer fruit. This delicious smoothie recipe is like drinking a creamy slice of peach pie. The recipe yields 2 smoothies.

Ingredients

2 fresh SC peaches, pitted and sliced  
1 cup low-fat vanilla frozen yogurt  
1/4 cup low-fat milk  
2 teaspoons honey  
1/2 teaspoon vanilla extract  
1/8 teaspoon cinnamon  
2 vanilla wafer cookies, crumbled

Preparation

Puree all ingredients except cookies in a blender until smooth. Pour into 2 chilled glasses and top with cookie crumbles.

(Source: <http://americanfood.about.com/od/desserts/r/peach-pie-smth.htm>, Photo courtesy of California, Peach, Plum, and Nectarine Growers)

Here's to staying healthy and cool this summer! I hope you find this information helpful because I've really been *Thinking About It*.

*Your Happy Healthy Thinker*

*Thinking About It* is brought to you by:  
Office for the Study of Aging  
Arnold School of Public Health  
University of South Carolina

