

June 01, 2012

# OSS Advisory Newsletter

## Electronic Remittance Advice Package and Bulletins



The South Carolina Department of Health and Human Services no longer distributes hardcopy remittance advice packages and related edit correct forms through the mail. Distributing remittance advices and associated edit correction forms through the online Web Tool is a more secure and cost effective manner for providers to receive this information.

**Please contact the EDI Support Center at 1-888-289-0709.**

VOLUME — FY 2012—06

The EDI Support Center will be able to assist you by sending you a Trading Partner Agreement (TPA) for completion that outlines the requirements for electronic transfer of Protected Health Information (PHI) between SCDHHS and your facility. The TPA is also available at:

**<http://www.scdhhs.gov/hipaa/Forms.asp>**

Thank you for your continued willingness to provide quality care and services to the beneficiaries of the South Carolina Optional State Supplementation Program and the Medicaid Program. If you have any questions about the TPA, training opportunities for this new feature, user ID's or passwords, please contact the EDI Support Center at the above number.

To sign up and receive electronic bulletins, you must go to:

**<http://bulletin.scdhhs.gov>**

Inside this issue:	
Remittance Advices	1
PNA	1
Provider Service Center	2
OSS COLA Increase	2
Early TAD Submission	2
Thinking About It	3

**PERSONAL NEEDS ALLOWANCE (PNA)**

The personal needs allowance for OSS residents is \$59 for pay category 86 and \$79 for pay category 85. The personal needs allowance must be deducted from income the resident receives and must be credited to the resident at the beginning of each month. The personal needs allowance is not deducted from the OSS payment. Use of the personal needs allowance is at the resident's discretion.

June 01, 2012

## OSS Advisory Newsletter



### NEW PROVIDER SERVICE CENTER

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

2012 Cost of Living Allowance (COLA) increase.

The SSI Federal Payment Standard will be raised by 3.6% - from \$674 to \$698 for 2012 - a \$24 increase from 2011.

In 2012, \$2 of this increase will go to the Personal Needs Allowance (PNA) - raising PNA to \$59 for pay cat 86 and \$79 for pay cat 85.

The new Net Income Limit (NIL) will be \$1181. The new amount a CRCF can charge in 2012 will increase from \$1100 to \$1122.

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

Please remember to submit your TAD no later than  
**June 18, 2012.**

## THINKING ABOUT IT.....

### Thinking about... Cool Dips for the Summer

Post Office Box 8206  
Columbia, SC 29201-8206

803-898-2590  
803-255-8209 fax  
EMAIL : OSS@SCDHHS.GOV



When it's hot outside, there is nothing like taking a dip to cool things off a bit. South Carolina's summers call for a variety of ways to beat the heat. Whether you're taking a full dip in the pool or just sticking your feet in the water at the lake, a cool dip is very refreshing. You can also enjoy some cool dips away from the water. With a little time and creativity in the kitchen, you can create dipping alternatives when a pool, lake, or beach is not so readily accessible. Whether you're waterside or landlocked, enjoy this month's tasty and healthy dip recipes to keep you cool this summer.

#### 1) Quick Guacamole (From EatingWell: June/July 2005)

Use a cup of your favorite prepared salsa to make this easy guacamole. This quick recipe yields 8 servings, about 1/3 cup each. Providing a healthy source of fat and 4 grams of fiber, this guacamole is 96 calories per serving. Enjoy with baked tortilla chips.

##### Ingredients

3 avocados, diced (about 3 cups)  
1 cup prepared salsa  
1 tablespoon lemon or lime juice  
1/4 teaspoon salt

##### Preparation

Using a potato masher, mash diced avocados in a medium bowl, leaving them a little chunky. Add salsa, lemon or lime juice and salt; stir to combine.

(Source: [http://www.eatingwell.com/recipes/quick\\_guacamole.html](http://www.eatingwell.com/recipes/quick_guacamole.html))



#### 2) Black Bean & Tomato Salsa (From EatingWell: Spring 2003)

Mixing canned beans with a spicy salsa is a simple way to boost fiber and improve nutritional value. This recipe yields 4 servings, 1/2 cup each, and is 83 calories per serving. Enjoy this salsa with baked chips or as condiment for grilled foods or even scrambled eggs.

##### Ingredients

1 cup seeded, diced plum tomatoes, (3-4 tomatoes)  
1 cup canned black beans, rinsed  
2 tablespoons chopped scallions  
1 tablespoon chopped fresh cilantro or parsley  
1 tablespoon lime juice  
1 1/2 teaspoons extra-virgin olive oil  
1/2 - 1 teaspoon minced canned chipotle in adobo sauce (found in Hispanic section of large supermarkets and specialty stores)  
1/8 teaspoon of salt

##### Preparation

Combine all ingredients in medium bowl; stir to blend.

Refrigerate until ready to serve.

(Source: [http://www.eatingwell.com/recipes/black\\_bean\\_tomato\\_salsa.html](http://www.eatingwell.com/recipes/black_bean_tomato_salsa.html))



3) Ranch Dip & Crunchy Vegetables (From EatingWell: August/September 2006)

Who doesn't enjoy ranch-style dip? For some of us, it's the only way we'll eat raw vegetables. Cut the fat of store-bought dips by using nonfat buttermilk and low-fat mayonnaise. This quick recipe yields 6 servings, 2 ½ tablespoons dip & 1 cup vegetables each, and is 61 calories per serving.

Ingredients

½ cup nonfat buttermilk

1/3 cup low-fat mayonnaise

2 tablespoons minced fresh dill, or 2 teaspoons dried

1 tablespoon lemon juice

1 teaspoon Dijon mustard

1 teaspoon honey

½ teaspoon garlic powder

1/8 teaspoon salt

6 cups vegetables, such as baby carrots, sliced bell peppers, snap peas, broccoli and cauliflower florets, cucumber spears, grape tomatoes

Preparation

Whisk buttermilk, mayonnaise, dill, lemon juice, mustard, honey garlic powder and salt in medium bowl until combined. (Dip can be kept for 3 days covered and refrigerated)

Serve dip with vegetables of your choice

(Source: [http://www.eatingwell.com/recipes/ranch\\_dip\\_crunchy\\_vegetables.html](http://www.eatingwell.com/recipes/ranch_dip_crunchy_vegetables.html))

Here's to enjoying a variety of cool dips 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

