

August 1, 2013

VOLUME — FY 2013—08

# OSS Advisory Newsletter

## OSS and OSCAP Updates

### OSS

1. The updated OSS Provider Manual will be released on August 1, 2013. Please visit the SC DHHS website at [www.SCDHHS.gov](http://www.SCDHHS.gov) locate the Provider Manual section and download the updated OSS/OSCAP manual.
2. All OSS providers will receive \$100 increase per OSS resident. The net income limit/facility rate will increase by \$100 from \$1,193 to \$1,293 effective July 1, 2013.
3. Once the personal needs amount is deducted, the amount the facility will receive is \$1,232.
4. The OSS program is not going away. CRCF's can still admit new participants into their facility under the OSS program.
5. All Medicaid eligible consumers who meet medical need qualify for free incontinence supplies.

### OSCAP

1. OSCAP is a voluntary service. CRCF providers do not have to participate in the OSCAP Service. A flat rate for OSCAP participants receiving the service is \$1,500 per resident.
2. IPC has been changed to OSCAP on the TAD. Residents who were receiving IPC automatically transferred into OSCAP. Please continue to log the OSCAP (IPC) days under the OSCAP column on the TAD.
3. All current residents will be assessed in this order:
  - New referrals to OSCAP
  - Current OSS participants in newly contracted OSCAP facilities
  - Current IPC participants in non-OSCAP contracted facilities
  - Current IPC residents in OSCAP contracted facilities
  - Current OSS - only residents

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### Referrals to the OSS Program and OSCAP Service

Effective July 1, referrals for the OSS program, OSCAP service, and incontinence supplies may be submitted electronically via the following link:

[https://phoenix.cltc.state.sc.us/cltc\\_referrals/new](https://phoenix.cltc.state.sc.us/cltc_referrals/new)

Applications submitted to CLTC or the local eligibility offices prior to July 1 and still within the 30 day processing window will be administered under the old procedures.

In an effort to expedite the referral process, SCDHHS encourages electronic completion of referrals. By using the electronic referral system, demographic information is captured earlier which initiates the client assessment process. The requested information should be completed and OSS should be selected.

Fax and phone referrals will also be accepted utilizing the following numbers:  
 Fax: 803-255-8209 Phone: 1-888-356-2197

New referrals will be assigned to SCDHHS staff for assessment during the State Fiscal Year 2014; however, an assessment will NOT be required prior to admission to a CRCF. The assessment may occur after admission to the facility. As in the past, for OSS payment to begin at admission, participants must have financial approval for OSS from SCDHHS eligibility staff.

A Medicaid Bulletin and provider manual will be issued outlining the referral process, as well as other program revisions, within the next few weeks. Please refer any questions to Alexis Martin, Program Coordinator, at 803-898-1060.

#### WEBTOOL AND REMITTANCE ADVICE

Please be sure to print copies of your remittance advice each month. The webtool only holds the last 26 weeks of information. Having this information pulled and printed by the Agency is costly and time consuming. Remember, there will be a charge associated with all requests for duplicate remittance advices.

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### Who do I send my CRCF-01 forms to?

#### CRCF - 01 Billing Tips

If there is a change to your TAD please send supporting documentation (CRCF-01 form, OSCAP authorization/ termination, MSC004 form) so payment can be process. Lack of documentation puts your entire payment in jeopardy.

#### **New Admission for current OSS participants :**

Within 72 hours of the admission, the new/receiving facility initiates a 01 by completing Section I and applicable information and sends the DHHS CRCF-01 to the county eligibility office. The eligibility office reviews Section I and the eligibility caseworker signs, dates, and returns the DHHS CRCF-01 to the facility and sends a copy of the DHHS CRCF-01 to the OCO. The receiving facility attaches the DHHS CRCF-01 to the monthly TAD, and makes the necessary changes, which, in the case of a transfer, would be the addition of a new resident to the TAD. Reimbursement may be claimed for the date of admission.

**Transfers/ Discharge/ Termination :** Within 72 hours of the discharge, the current facility initiates a DHHS CRCF-01 by completing Section I .Copies of this DHHS CRCF-01 are sent to the county eligibility office and the OSS Central Office. The original form is attached to the monthly TAD after making the necessary changes on the TAD. Reimbursement cannot be claimed for the date of discharge.

**Income Changes:** A change in an OSS participant's monthly income may result in a change or termination of the OSS payment. All changes must be reported to the county eligibility office. Changes may be reported by the facility on the DHHS CRCF-01.

Once the eligibility worker has signed the CRCF-01 form, and return the document to your facility it is the CRCF facility's responsibility to send the CRCF-01 form and any additional documentation in with their TAD to the Provider Service Center at:

Claims Receipt – CRCF  
Claims Section  
Post Office Box 67  
Columbia, SC 29202-0067

Alexis Martin is the OSCAP Program Manager. Please remember to submit your TAD no later than **August 16, 2013**. If you know that you will be late submitting your TAD please contact the Provider Service Center at 888-279-0709 option 3

## THINKING ABOUT IT..... Thinking about... National Peach Month

Post Office Box 8206  
Columbia, SC 29201-8206

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

On a warm summer day nothing is better than a fresh juicy peach. You bite into its luscious skin and no matter how careful you are, a little bit of juice drips down your chin. But that's okay because the joy it brings to your taste buds far out-

weighs the little mess. In South Carolina we are lucky enough to be surrounded by these juicy delights from late May through August. Peaches are such an American staple that in 1982 President Ronald Reagan proclaimed August National Peach Month. The famous president stated that peaches are "refreshing and nutritious" and encouraged all Americans to honor National Peach Month with activities and programs. To celebrate peaches in August let's discover some interesting facts about peaches including some fun South Carolina tid bits and explore a healthier way to create a family favorite, Peach Cobbler. Here are a few tips to ensure you will be enjoying your summer safely:



Did you know?

- Contrary to popular belief South Carolina produces more peaches than any other Southern state
- The term "you're a real peach" originated from the tradition of giving a peach to a favorite friend
- The peach is a member of the rose family; this is why it has a velvety skin
- There are over 700 different varieties of peaches
- A peach pit contains a poisonous substance called hydrocyanic acid
- Peaches are a good source of vitamins A, B and C
- Peach juice is a wonderful moisturizer and is found in many cosmetics



and last but not least....

- The world's largest peach is located in Gaffney, South Carolina! It weighs over 10,000 pounds! Now of course this is not a real peach. This oversized peach is actually a water tower that was built in 1981.

All this talk of peaches is making my stomach growl! In the South we love peach cobbler, but this down home treat tends to contain a lot of sugar. However, there are easy ways to make this family favorite a little healthier by using less fat and sugar.

This Light and Fresh Peach Cobbler weighs in at only 173 calories per serving! Next time you are in the mood for something sweet, give this recipe a try.

## THINKING ABOUT IT.....

Thinking about... National Peach Month

### Light Fresh Peach Cobbler Makes 8 Servings

#### Ingredients:

- 6 medium peaches, sliced
- 6 tablespoons sugar (if watching your sugar intake, try replacing half of the sugar with baking Splenda)
- 1 tablespoon cornstarch
- 1 teaspoon fresh lemon juice
- teaspoon ground cinnamon
- 1 cup all-purpose flour (if you want to increase fiber try using whole wheat flour)
- 1 teaspoons baking powder
- teaspoon table salt
- 3 tablespoons reduced-calorie margarine
- cup nonfat milk



#### Directions:

1. Preheat oven to 375°F.
2. In a large saucepan, combine peaches, cup of the sugar (5 tablespoons), cornstarch, lemon juice, and cinnamon; toss to coat peaches.
3. Set pan over medium heat and bring to a boil.
4. Cook until mixture thickens, about 1 minute.
5. Remove from heat and transfer mixture to an 8-inch square baking pan.
6. To make the topping, in a large bowl, combine flour, remaining tablespoon of sugar, baking powder and salt.
7. Work in margarine with a fork until mixture resembles coarse crumbs.
8. Add milk and stir until flour mixture is evenly moistened.
9. Drop 8 tablespoons of topping mixture onto peach mixture.
10. Bake until topping is golden brown and filling is bubbly, about 20 to 25 minutes.
11. Cut into 8 pieces and serve.

Recipe from: <http://www.food.com/recipe/light-fresh-peach-cobbler-40183>

This August celebrate peach season in the South! The Palmetto State offers local peaches at “U-Pick” farms farmer markets, road-side stands or even your local grocery store. As Southern Living Magazine has said, bite into a South Carolina peach, and you’ll know exactly what summer tastes like.”

I hope you found this information helpful because I have 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