

OSCAP Advisory Newsletter

OSS and OSCAP UPDATES



- All OSS providers will receive a \$100 increase per OSS resident. The net income limit/facility rate will increase by \$100 from \$1,193 to \$1,293.
- Once the \$61 personal needs amount is deducted, the amount the facility will receive is \$1,232.
- No one will be excluded – No one will be required to leave the facility or will be denied admission as long as they meet financial eligibility.
- The OSS program is not going away. CRCF's can still admit new participants into their facility under the OSS program.
- OSCAP is a voluntary service. CRCF providers do not have to participate in the OSCAP Service.
- All current residents will be assessed in this order:
 - 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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July 1, 2013

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Referrals to the OSS Program and OSCAP Service

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

https://phoenix.cltc.state.sc.us/cltc_referrals/new

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: (888) 356-2197

New referrals will be assigned to SCDHHS staff for assessment during 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 ADVICES

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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P&A Team Advocacy Reports to be Posted on P&A's Website

CRCF - 01 Billing Tips

If there is a change to your TAD please send supporting documentation (CRCF-01 form, IPC authorization/termination, MSC004 form) so payment can be processed.

Lack of documentation puts your entire payment in jeopardy.

Effective July 2013, Protection & Advocacy for People with Disabilities, Inc. (P&A) will begin posting their Team Advocacy CRCF site visit reports on the P&A website, www.pandasc.org.

For any follow-up actions taken by regulatory agencies, the Department of Health and Environmental Control's Division of Health Licensing can be contacted at 803-545-4370 or www.scdhec.gov and the Department of Labor Licensing and Regulations' Board of Long Term Health Care Administrators can be contacted at 803-896-4544 or <http://www.llr.state.sc.us/POL/LongTermHealthCare>.

For any corrective action taken by each CRCF, the administrator for the specific CRCF can be contacted. Contact information for each licensed CRCF is available from DHEC's CRCF directory at www.scdhec.gov/health/licen/hrcrcf.pdf.

Please note: For those who currently receive P&A Team Advocacy reports via e-mail, you will continue to receive reports in the same manner as before. We will also continue to send out any plans of correction submitted by facilities.

Brenda Stalzer
Team Advocate
Protection and Advocacy for People with Disabilities, Inc.
3710 Landmark Drive, Suite 208
Columbia, SC 29204
1-866-275-7273 or stalzer@pandasc.org
1-803-782-0639, ext. 222

Alexis Martin is the OSCAP Program Manager. Please remember to submit your TAD no later than **July 17, 2013**. If you know that you will be late submitting your TAD please contact the Provider Service Center.

Post Office Box 8206
Columbia, SC 29201-8206

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

The summer months often mean cookouts with family and friends, vacations to the beach, or just lazy days by the pool or lake. The restlessness of summer is not solely experienced by youngsters. We are all anxious to get outside and play

in the sun. Despite this excitement, we must remember that the summers in South Carolina are hot and humid.

The high temperatures experienced during the summer months increase the risk for heat related illnesses, sunburns, and dehydration. A person of any age can fall victim to these conditions; however older adults are often more vulnerable. This July, learn about what you can do to keep your family, friends, and residents safe during the heat of the summer.



Here are a few tips to ensure you will be enjoying your summer safely:

Use sunscreen. Apply sunscreen at least 30 minutes before going outside. It is recommended to use sunscreen that has both UVA and UVB protection and is rated SPF-15 or higher. For older adults it is best to use a minimum SPF-30. Be sure to reapply after swimming or exercising.

Stay hydrated. Drink between 2-4 glasses of non-alcoholic drinks each hour. Keep in mind older adults may not experience thirst like their younger counterparts. To encourage hydration keep a variety of beverages around. Looking for a fun way to stay hydrated? Try the fresh fruit pops recipe at the end of this newsletter for a tasty summer treat.

Avoid strenuous activity. While exercise is important year-round, it is best to avoid vigorous activity during the hottest part of the day. Engage in your daily physical activity in the morning before 10 am or wait until the evening.

Keep those bugs away! Mosquitos are prominent in the summer months so be sure to wear an insect repellent that contains DEET, picaridin, or oil of lemon eucalyptus.

Dress appropriately. Wear lightweight, light-colored, loose-fitting clothing. Accessorize your look with sunglasses and a hat.

Relax indoors. Sometimes it is just too hot to be outside. Enjoy the air condition of your house or venture out to cool places like the mall, library or movie theatre. The hottest hours of the day are between 10 am and 4 pm, which also happen to be matinee hours at the movies! Go catch a summer blockbuster then enjoy a cookout when the day cools down.

Special considerations for older adults. As already discussed in this article as we age there are extra precautions to take to ensure a safe summer. Older adults become less sensitive to heat and the feeling of thirst. Health conditions and medications can increase the risk of sun sensitivity and heat-related illnesses such as dehydration. Commonly taken medications include water pills, allergy and sinus medications, antibiotics, and anti-depressants. Check the labels of medications a resident may use to see if there are any precautions mentioned along with practicing the safety tips outlined above.

Now that you know how to enjoy your summer safely, here is a recipe to make homemade frozen fruit pops! The fruit pops are not only tasty, but are also a healthy snack.

What you will need:

- 5 ounce disposable cups-this recipe will make 4 servings so you will need 4 cups
- Craft sticks (wooden popsicle sticks)

Ingredients*:

1/3 cup diced kiwi
1/3 cup diced watermelon
1/3 cup diced strawberries
1/3 cup diced pineapple
1/4 cup pineapple or orange juice

*You can choose any fruit you like; go to your local farmers market and see what is in season. Experiment with different flavors to create endless combinations.

Directions:

Combine diced fruit in a bowl and fill each 5 ounce cup with fruit. Add 1 tablespoon of juice and insert craft stick into each cup. They easily stay in place because of all the fruit. Place in the freezer a few hours until firm. To remove the pops from the cups, run under warm water a few seconds. Enjoy.

Nutritional facts: (For recipe as made above)

Serving Size: 1 pop

Calories: 32

Fat 0.2 grams

Carbohydrates: 7.8 grams

Protein: 0.4 grams

Sugar: 5 grams

Fiber 1.1 grams

Recipe: <http://www.skinnytaste.com/2011/06/frozen-fruit-pops.html>

This July be sun safe and summer smart.

I hope you find this information helpful because I have really been Thinking About It!
Your Happy Healthy Thinker



Thinking About It is brought to you by:

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the
Study
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