

## A TOAST TO THE FULLBACK- JOSEPH MATHEWS



Super Bowl XLVI is right around the corner. As the country is gripped with football fever, I want to bring attention to a forgotten but integral part of every team- "The Fullback". The fullback position in football is all about blocking, and sacrificing yourself for the good of the running back or the quarterback.

The quarterbacks, and running backs get more publicity and lots of money. You hear about the Arian Fosters (Houston Texans) or the Ray Rices (Baltimore Ravens) for their touchdowns and the running yards set, but no mention of the full backs who led the way. An honest running back would give credit to their performance to their full backs. August 8, 2010, when he was inducted into the Hall of Fame, Emmitt Smith saved the most gracious part of his speech for fullback Daryl Johnston, who had the duty of playing a largely anonymous role on those Cowboy teams.

Smith said, tears streaming down his face as he looked at Johnston in the sea of more than 19,000 people. *"People don't understand what it took to be a fullback in our system, the sacrifices you made not simply with your body but your whole spirit. You took care of me as though you were taking care of your little brother. "Without you, I know today would not have been possible. I love you from the bottom of my heart."* (Source: Yahoo Sports)

The Drs, PAs, clinicians might be the ones who seem to get all the "love". Some of us who work directly with patients get "thank you notes" or "baked goods". For the others, it might feel like all the good work performed by you in the shadows, appears to go unnoticed. The patients might never know your name or be able to thank you for the great work you do. You are the full backs of our practice. You are all about making AOSM fly high without desire for personal glory. You help our practice fly high, high above the skies, and you are the wind beneath the wings. (The lyrics of the song "Wind beneath my wings" by Bette Midler and immortalized by Celine Dione says it all) So, to the "fullbacks" this Super bowl season, on behalf of the partners and administration, we love you from the bottom of our heart and we know that we could not be here without you.

## DID YOU KNOW??

The number one pet peeve among US office workers was "people who steal food from the office fridge".

## The AOSM Surgery Precertification & Financial Department

Team: Charlene Dana - Surgery Payments and Benefits  
Monica Shirley - Financial Counselor – Surgery Payments  
Allison Wells - Surgery Authorizations – Team lead

Having surgery is already a stressful time and many patients become anxious and nervous about it the last thing you want to worry about is your financial responsibility.

The surgery precertification dept and financial counselor play a major role within the company to ensure that every patient feels comfortable. Our department is responsible to make sure every insurance company is given the proper information needed and make every surgical procedure done go smoothly with less worry for the patient. Our financial counselor is available to discuss with each patient their surgical benefits and insurance and answer any question(s) they may have. The team works very closely with our nurses to make sure each patient has a better understanding and peace of mind before the surgery is done. We practice excellence for a better and more effective quality of service to serve our patients.

### Birthday Corner

#### FEBRUARY

Jessica Arroyo  
Monica Shirley  
Anna Gonzales



#### MARCH

Marcus Collins  
Dr. Drew Fehsenfeld  
Jenna Sklar  
Katherine Russell  
Jessica Nelms

### Anniversaries

#### JANUARY

Michael Youngblood  
Eloina Parsons  
Cynthia Joubert  
Monica Shirley

#### FEBRUARY

Ron Holley  
Charlene Dana  
Carla Stephens-Crider  
Abraham Varughese  
Jenna Sklar  
Connie Campos  
Kati Schmitz  
Thai Tran

THANK  
YOU!

## COMMUNITY OUTREACH



We would like to thank the AOSM Physical/Occupational Therapy staff who volunteered at a local assisted living facility following the company Christmas party. They helped the residents with Christmas crafts for the holiday.

If your department has participated in any volunteer projects or activities, please take pictures and send the information about the outreach event to Krista so it can be publicized in the next newsletter.

## ???? Q & A ?????

### Potential PHI Breach

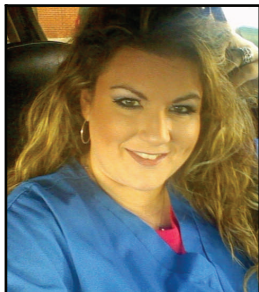
**Q:** We found medical records about one of our patients in our parking lot. Is this a breach? What should we do?

**A:** With all the focus on keeping electronic records secure, a lot of paper records still exist. In this instance, the patient or his or her legal representative may have dropped the paperwork by accident. Or, more ominously, a staff member could have dropped them.

You should certainly do whatever you can to investigate how the records got to the parking lot and look into who might have seen them. When you have completed your investigation, you will be able to determine whether the incident is likely to cause harm to the patient. If you conclude that no harm was done, you do not have to report the incident to the patient or to HHS. That said, it is always wise to be as transparent as possible, and this would include notifying the patient.

In addition, it would be appropriate to remind your staff members that they should not take PHI out of the building. If you determine that someone removed the information for a legitimate purpose, you may want to purchase lockable bags for those who must transport PHI.

# NEWS Employees



Michelle Stubblefield

PT Front Office

I am the mother of two beautiful daughters, Lexy who is 17 and Morgan, 13. They are my pride and joy. I recently moved back “home” to Houston after living in the Dallas area for the past 15 years.

## Glazed Pear Muffins contributed by Krista Shatto

2 large pears, ripe with skin	2 cups flour
1/2 tsp cinnamon	1 tsp baking powder
1/3 cup granulated sugar	1/2 tsp baking soda
1 tsp fresh lemon juice	1/2 tsp salt
1/2 cup sour cream	1/2 cup powdered sugar
1 large egg, beaten	1/4 tsp ginger
1 1/4 tsp vanilla	1 T water, warm—more if needed
1/3 cup milk	



1. Preheat oven to 375 degrees F and coat a 12 hole muffin tin with cooking spray or tins.
2. Core and chop pears into tiny cubes; place in a large bowl. Add cinnamon, granulated sugar and lemon juice to pears, gently stir and set aside.
3. In a small bowl, whisk together sour cream and egg, 1 T vanilla and milk, set aside.
4. In a large bowl, sift together flour, baking powder, baking soda and salt.
5. Make a well with a spoon in the center of the flour mixture and pour in sour cream mixture and fruit mixture, alternating in small batches, mix until barely blended. Do not over-beat. (batter will be very thick)
6. Drop batter into prepared muffin holes until about 2/3 full; bake until tops are golden, about 30-35 minutes. Remove from oven to cool for 5 minutes in muffin pan, remove from pan to cool completely. (leave them slightly warm to dip into glaze for easier preparation.
7. While muffins are cooling, make glaze. Mix together powdered sugar, ginger, remaining 1/4 tsp vanilla and warm water in a small bowl. Add another tsp of water if glaze is too thick. Spread a thin glaze over each muffin.

## VALENTINE'S DAY IS COMING SOON!!

The AOSM Business office will be holding their 2<sup>nd</sup> Annual Valentine's day celebration on Tuesday February 14<sup>th</sup> – This year's theme is “Paint the Office Red”. The staff will celebrate by wearing all red and handing out home-made treats to each other.

Happiness—Strength—Togetherness



## IT/EMR Update

Centricity PM is scheduled to upgrade to Version 10 on Friday 1/27/12. We will also be implementing a new EMR with Centricity. By using a combined product it will improve efficiency and decrease errors in the systems. Information on training will be sent out as soon as it becomes available. Penchart is no longer available and Centricity EMR will take the place of Allscripts.

We would like to thank everyone for their continued patience and hard work during our improvements to the system. As always, please feel free to share any ideas for improvement, questions or concerns.

## Payroll Tax

On December 23, 2011, President Obama signed into law H.R. 3765, the Temporary Payroll Tax Cut Continuation Act of 2011, extending the current 4.2% Social Security Old-Age, Survivors, and Disability Insurance (OASDI) tax rate for employees to wages paid after 12/31/2011 and before March 1, 2012.