

JUNE, 2017 RESIDENTIAL ASSISTED LIVING NEWSLETTER

Hello
JUNE

**DID YOU KNOW:
IN ANY YEAR, NO MONTH BEGINS ON THE SAME DAY OF THE WEEK AS JUNE.**

- INTRODUCTION
- AWARDS
- ANNOUNCEMENTS
- PURPLE SAGE
MANOR
- IDAHO FOOD CODE

This month's newsletter is special; you may notice it comes soon after our previous one. The reason is because this issue has a specific purpose. We are acknowledging an Administrator who, along with her husband, successfully ran their facility for 4 decades.

It's our sincere goal to walk with you on your journey to provide outstanding and necessary care for those in need. While the survey process is the greatest part of our collaboration, we also cheer your successes and triumphs. It is why we post our Gold and Silver winners **here and on the Public Portal**, and it's why we stop and applaud the **exemplary efforts you put in...not just for the sprints, but also for the marathons.**

Forty years is a marathon which is run in a field that is *not* for the faint of heart. As Kreen Gilbert will tell you, the race is met with equal parts triumph and trial, but at the end of the day, it's always worth it.

Aaron Herring

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DID YOU KNOW:

THE CONTINENTAL CONGRESS ADOPTED THE FLAG OF THE UNITED STATES ON JUNE 14, 1777.

[Congratulations to our Gold and Silver winners thus far in 2017!](#)

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Gold	Administrator	Silver	Administrator
Basil Celany	Lisa Cahill	Trinity at 1 st	Daythun Cole
Oasis Shelter	Janet Wallace	Edgewood Spring Creek Eagle	Randi Knefel
Desano Place	Julie Pendleton	Ashley Manor Hill Road	Carla Schafer
Maple Wood	Joann Isaksen	Edgewood Fruitland	Karen Zaneli
		Homestead Assisted Living Rexburg	Parker Theuson
		River Rock Assisted Living	Danette Cunningham
		Ashley Manor Crescent	Colleen Ackerman
		Guardian Angel Homes Post Falls	Cecilia Owsley

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DID YOU KNOW:

CYRUS MCCORMICK WAS GRANTED A PATENT FOR THE REAPER ON JUNE 21, 1834. NO WORD ON WHEN IT BECAME GRIM.

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Announcement!

The Idaho Legislature's Office of Performance Evaluations is evaluating the Division of Licensing and Certification and studying barriers to care in Idaho's Long Term Care system. The Office is independent of the Department of Health and Welfare, and is overseen by a bipartisan, bicameral legislative committee. As part of their study, they plan to accompany surveyors on surveys and to reach out to providers. You may be hearing from the evaluators, Ryan Langrill and Tony Grange, in the coming months.

For more information about OPE and the study, visit <https://legislature.idaho.gov/ope/> or contact Ryan Langrill at rlangrill@ope.idaho.gov or (208) 332-1475.

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Kreen & Rulon Gilbert Honored with Award for 40 years of service to Idahoans

Purple Sage Manor, run by Kreen and Rulon Gilbert opened its doors for business in 1977, and the world celebrated! Hollywood released a string of hits, like: Star Wars, Rocky, Smokey and the Bandit, Saturday Night Fever and Close Encounters of the Third Kind. The Eagles released "Hotel California", and The Bee Gees crooned "How Deep is your love". Voyager I & II were launched into the depths of space and the Space Shuttle made its first test flight off the back of a Jetliner. The US handed control of the Panama Canal back to Panama, and New York City suffered its worst power outage in history - through a string of unlucky lightning strikes and poor planning.

In 1977, Tom Brady was born (holding a football), joined by Orlando Bloom, Shakira, Kanye West, and Robin Thicke just to name a few. Things were cheap in 1977! The average house cost \$49,300, a gallon of gas was .65 cents, and the average monthly rent was \$240. Nice!

As with all good things, 1977 came to an end, and before long we moved into the 80's, 90's, 00's and now the 'teens' (we're told they're technically called the twenty-tens). A long time for sure...and now Purple Sage Manor has closed its doors - after 40 great years in operation; from January 1977 to April 30, 2017. It was such a long time to be doing such good work.

An interesting tidbit: They say that 13 is a lucky number?! Well, here's one for you... Those of you who are licensed with an RCA number can appreciate this. **Kreen's** RCA number is 13! Yes, 13!!! Looking through the Bureau of Occupational Licensing, we could only find 1 active license that was lower. Janis Shields #3!

We recently reached out to Kreen Gilbert, who owned and administrated over the facility, and asked for some insight into her successes and longevity. The following is some of her story. Enjoy!

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4 Decades with Kreen & Rulon Gilbert

When my husband and I started operating Purple Sage Manor in January of 1977, we chose that name because the building had been a motel before our buying it and the name of the motel was Purple Sage Motel. We were starting out with very little more than dreams and hopes so we couldn't afford to change the sign that rose above the motel. We had high hopes that in just a few years we would be able to build a new facility. Our greatest disappointment was that the goal of a new facility was never fully realized. However, we were determined and strove to give our residents the best care possible. The people became our extended family and we experienced many memorable fun events, and included them in our family outings, holidays etc. We sincerely had their best interests at heart and were gratified and as proud as parents when they succeeded in their lives. We assisted them in finding jobs, going to school and even helped six couples get married.

My husband Rulon was the administrator for 13 years and then he started a trucking company. When I took over as administrator of Purple Sage we intended to sell the business in a few years; however, we found that it was impossible to sell it as a facility because it was grandfathered under our residential care license. A new owner would have had to bring the building up to a higher requirement before they could obtain their own license. That would have been financially prohibitive. I felt that our facility was needed in the community and could not walk away from the needs of our residents. Therefore, I continued as the administrator for another 27 years. We had several residents who lived at Purple Sage for over 30 years and others who called Purple Sage home for 10 to 20 years. This could not have been accomplished without our amazing and dedicated staff members who worked alongside us. Some of them worked there for 10 to 20 plus years!

This has been a rewarding career despite the many challenges. We saw so much growth and happiness come to many people who had to overcome great obstacles and who had experienced few opportunities before they came to us. We were not able to succeed in helping everyone who came to Purple Sage but I can honestly say we tried to help each person who came seeking help. That is the reward; knowing that we made a difference in people's lives. Good luck and may God's blessing be with all those who continue in this great work.



Kreen & Rulon
Gilbert

Written by Kreen Gilbert.

Idaho Food Code

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THERE WERE CHANGES TO THE IDAHO FOOD CODE. SOME OF THE AREAS OF CHANGE THAT WILL IMPACT ASSISTED LIVING FACILITIES ARE SUMMARIZED ON THIS PAGE.

By: Lisa Bennett

TO ASSIST YOU WITH THIS TRANSITION, PLEASE KEEP IN MIND YOUR FACILITY'S FOOD PROTECTION MANAGER MUST:

1. HAVE SUPERVISORY AUTHORITY TO DIRECT AND CONTROL FOOD PREPARATION ACTIVITIES.
2. HAVE SUPERVISORY AUTHORITY TO CORRECT FOOD SAFETY VIOLATIONS.
3. HAVE SUCCESSFULLY COMPLETED ONE OF THE NATIONALLY ACCREDITED FOOD SAFETY EXAMINATIONS.
4. BE AVAILABLE TO KITCHEN STAFF, BUT DOES NOT HAVE TO BE PHYSICALLY PRESENT AT ALL TIMES.

AS OF THE DATE OF THIS NEWSLETTER, EXAMINATIONS THAT ARE NATIONALLY ACCREDITED FOR A CERTIFIED FOOD PROTECTION MANAGER INCLUDE:

1. SERVSAFE (NATIONAL RESTAURANT ASSOCIATION)
2. NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
3. 360 TRAINING
4. PROMETRIC (PLEASE NOTE: THIS IS A TEST ONLY SITE. ONE NEEDS TO HAVE PREVIOUSLY OBTAINED AND STUDIED THE EDUCATIONAL MATERIALS FOR THIS COURSE.)
5. ABOVE TRAINING/STATE FOOD SAFETY

IDAPA 16.02.19.2-102.12

BEGINNING JULY 1, 2018, AT LEAST ONE EMPLOYEE, THAT HAS SUPERVISORY AND MANAGEMENT RESPONSIBILITY AND THE AUTHORITY TO DIRECT AND CONTROL FOOD PREPARATION AND SERVICE, SHALL BE A CERTIFIED FOOD PROTECTION MANAGER. THIS PERSON WILL HAVE SHOWN PROFICIENCY OF REQUIRED INFORMATION THROUGH THE SUCCESSFUL COMPLETION OF A CONFERENCE FOR FOOD PROTECTION ACCREDITED PROGRAM.

IDAPA 16.02.19.2-501.11

CLEAN-UP OF VOMITING AND DIARRHEAL EVENTS: A FOOD ESTABLISHMENT SHALL HAVE PROCEDURES FOR EMPLOYEES TO FOLLOW WHEN RESPONDING TO VOMITING OR DIARRHEAL EVENTS THAT INVOLVE THE DISCHARGE OF VOMITUS OR FECAL MATTER ONTO SURFACES IN THE FOOD ESTABLISHMENT. THE PROCEDURES SHALL ADDRESS THE SPECIFIC ACTIONS EMPLOYEES MUST TAKE TO MINIMIZE THE SPREAD OF CONTAMINATION AND THE EXPOSURE OF EMPLOYEES, CONSUMERS, FOOD AND SURFACES TO VOMIT OR FECAL MATTER.

THERE ARE OTHER CHANGES IN THE IDAHO FOOD CODE ADDRESSING VARIOUS SUBJECTS INCLUDING: HOT HOLDING, COLD HOLDING, DUTIES OF THE PERSON IN CHARGE, ETC. EACH ASSISTED LIVING FACILITY SHOULD OBTAIN A COPY OF THE REVISED IDAHO FOOD CODE AT:
[HTTP://ADMINRULES.IDAHO.GOC/RULES/CURRENT/16?0219.PDF](http://ADMINRULES.IDAHO.GOC/RULES/CURRENT/16?0219.PDF)