

March 2024

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For the month of February 2023

Tierra Rose would like to recognize,

Vinson Jonaes!

He is a great team player and has grown into his position very well!

Vinson is constantly looking up recipes or watching videos on how to make something that he has never made before. He always has a great attitude and is willing to pick up a shift when needed.

Employee of the Month for February 2023



Tierra Rose Life Enrichment Department

Hello friends, family, residents, and staff who read the Newsletter!

We are still open to donations.

Currently we are searching for Spanish Books. We are always accepting all regular books, craft supplies and décor.

If you have any interest in volunteering, please reach out to the e-mail listed below, and what you would be interested in doing to help enrich the lives of our residents.

-Thank You!

Stephanie Tenny – Life Enrichment Director



Life Enrichment Director e-mail: stenny@tierrarose.com

Tierra Rose Life Enrichment Department, Valentines Soiree!





Administrator's Corner

Colleen Rees

Policy for Foods Brought by Family Visitors

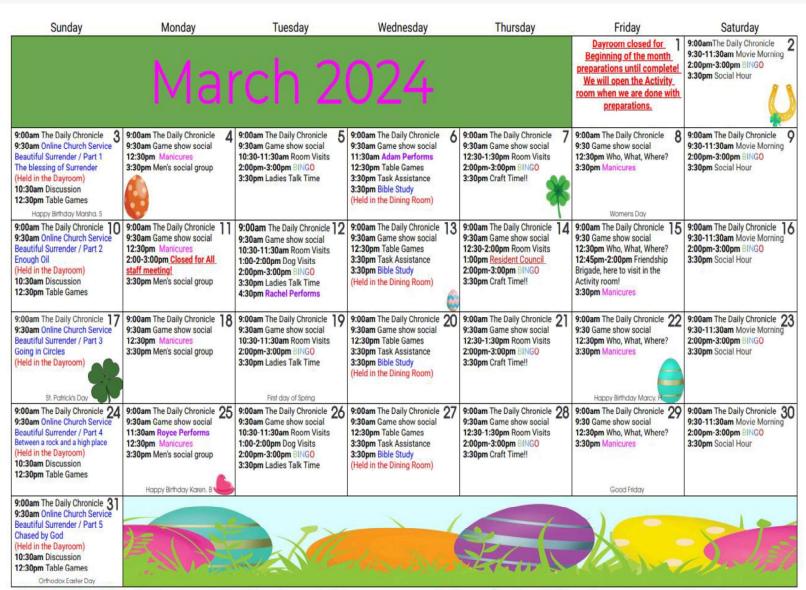
Food brought to the facility by visitors and family is permitted. Facility staff strive to balance resident choice and a homelike environment with the nutritional and safety needs of residents.

There are some things you can do to help us with this goal:

- 1. Inform nursing staff when foods are brought in for a resident.
- 2. Only bring in food for your friend or family member, please do not share with other residents.
- 3. Prepare and transport food using safe food handling practices, including:
 - a. Safe cooling and reheating processes.
 - b. Holding temperatures.
 - c. Preventing cross-contamination with raw or undercooked foods.
 - d. Hand hygiene.
- 4. Food left for the resident to consume later needs to be labeled and stored in a manner that is clearly distinguishable from facility-prepared foods.
 - a. Non-perishable foods are stored in re-sealable containers with tightly fitting lids. Intact fresh fruit may be stored without a lid.
 - b. Perishable foods are stored in re-sealable container with tightly fitting lids in the resident refrigerator. Containers are labeled with the resident's name, the item and the "use by" date. Generally, 72 hours unless it is a condiment that has a "use by" date.

The staff are available to assist with labeling. They will discard items that show signs of potential foodborne danger (past due expiration dates, mold, or foul odor). Foods left out more than 2 hours without heat or refrigeration will be discarded. Foods that are a potential choking hazard for residents with impaired cognitive function or swallowing difficulty will be taken from the resident and every effort will be made to return it to the family/visitor.





ATTENTION: All activities are subject to change! Please see an activity professional if you have any questions!

INGREDIENTS

- 1. 4 cups all-purpose flour
- 2. ½ cup margarine or butter, softened
- 3. 4 tablespoons white sugar
- 4. 1 teaspoon baking soda
- 5. 1 tablespoon baking powder
- 6. ½ teaspoon salt
- 7. 1 cup buttermilk
- 8. 1 large egg
- 9. ¼ cup butter, melted
- 10. ¼ cup buttermilk

INSTRUCTIONS

- 1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet.
- 2. Mix flour, softened margarine, sugar, baking soda, baking powder, and salt together in a large bowl. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round loaf and place on the prepared baking sheet. Note that the dough will be a little sticky.
- 3. Combine melted butter with 1/4 cup buttermilk in a small bowl: brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
- 4. Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

Management Team

Colleen Rees Administrator

LeighAnn Allen Assistant Administrator

Zac Metzker Rosewood Administrator

Jeff Beattie Plant Manager

Stephanie Tenny Life Enrichment Director / Safety Chair Committee

Rhonda Burbank Social Services Director

Tammy Rossi, RN Director of Nursing

Emily Moon, LPN Assistant Director of Nursing

Megan Realander, RN Resident Care Manager

James Johnston, LPN Resident Care Manager

Maira Fernandez, LPN Resident Care Manager

Mirna Bermudez Housekeeping / Laundry Supervisor

Celly Perez Unit Coordinator

Robert Dawson Dietary Manager

Irísh Soda Bread

