

NOVEMBER 2023

Official Newsletter of Community Living Options



CARF Survey a Success!

WHAT MAKES A SUCCESSFUL CARF SURVEY? THE PEOPLE WHO PUT IN THE WORK! WE APPRECIATE YOU ALL AND YOUR HARD WORK TO MAKE THIS SUCH A SUCCESS. AND WE DIDN'T JUST SUCCEED--WE ROCKED IT!



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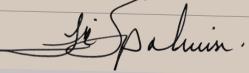
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COMMUNITY LIVING OPTIONS

Message from Fi

IT BRINGS ME GREAT PRIDE TO ANNOUNCE THAT CLO HAS COMPLETED ITS CARF REVIEW, RECEIVING ONLY ONE RECOMMENDATION THIS ACHIEVEMENT NOT ONLY REAFFIRMS OUR COMMITMENT TO DELIVERING EXCEPTIONAL QUALITY SERVICES BUT ALSO REFLECTS THE TRUST AND CONFIDENCE OUR STAKEHOLDERS PLACE IN US. I WANT TO EXTEND MY SINCEREST GRATITUDE TO EACH EMPLOYEE WHO CONTRIBUTED TO THIS SUCCESS. YOUR UNWAVERING DEDICATION, PASSION, AND EXPERTISE HAVE BEEN INSTRUMENTAL IN HELPING US ACHIEVE THIS ACCREDITATION. IT WOULD NOT HAVE BEEN POSSIBLE WITHOUT YOUR HARD WORK, ATTENTION TO DETAIL, AND CONTINUOUS PURSUIT OF EXCELLENCE. TOGETHER WE ACHIEVE - THANK YOU.





Halloween Party at Alcott



The Costume Winners!





Halloween Party (cont.)



Pumpkin Decorating Contest













Staff Acknowledgments



Welcome New **Hires**

DEVONE BROWN KELSIE MARTIN SONAYA BODIAN

November Birthdays Anniversaries

SHYANNA GIVANS 1ST SHAN HARDEN 16TH **REVELLE WILLIAMS 19TH** FATAI OKUNOLA 20TH KATIE ZEHNER 20TH AMBER MCPHERSON 27TH PATRICE SMITH 28TH VICTOR TAYLOR 28TH



1 YEAR LAELA WHITE SHAYLA HALL MALIMA KANGA GAIL GRANVILLE

2 YEARS HOWARD ROBINSON SASHA NILES IJEOMA DAKARE ANYA OUSLEY

> 4 YEARS JAKIYAH BELL

15 YEARS DENNIS AHWOREGBA

24 YEARS CAROL DURREN

Announcements



Health and Safety

FOR A SAFE PLATE,

DON'T CROSS-CONTAMINATE

7 Tips to Keep Your Food Safe



Separate meat, poultry, and seafood from other food in shopping cart.



and eggs separate from all other foods in the refrigerator.



Raw chicken is ready to cook. It doesn't need to be washed first. Washing it can spread germs to other foods. If you wash it, immediately clean and thoroughly sanitize sink and surrounding area.



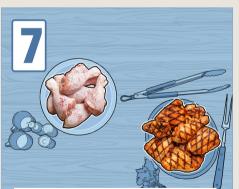
Use one cutting board or plate for raw meat, poultry, and seafood and a separate cutting board or plate for produce, bread, and other foods that won't be cooked.



Wash hands for 20 seconds with soap and watter touching raw meat, poultry, seafood, or eggs.



Wash your utensils, cutting boards, and countertops with hot, soapy water after preparing raw meat, poultry, seafood, or eggs.



Use separate plates for raw meat and cooked meat. The same advice applies to poultry and seafood. LEARN MORE:

cdc.gov/foodsafety



Career Opportunities and Announcements



COMMUNITY LIVING OPTIONS



OUR MISSION

WE ASSIST INDIVIDUALS IN ACHIEVING THEIR LIFE GOALS BY BUILDING RELATIONSHIPS THROUGH QUALITY SERVICES IN SUPPORTIVE ENVIRONMENTS.

OUR VISION OUR VISION IS TO ENHANCE THE QUALITY AND SCOPE OF OUR SERVICES THROUGH INTEGRATED AND COORDINATED CARE.

ANNUAL BOARD MEETING DECEMBER 6TH, 2023



DARD OF DIRECTORS MELISSA GILBERT ED WILSON Suzanne McPeek Louise Kenny Debbie Dawson Torean Greeley Dawn Pantaleo Ron Ryan Joe Walls



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OFFICE HOURS: 8:00 — 4:30 MONDAY — FRIDAY