

TEAM UCP NEWSLETTER

November 2015

#Communicate #Serve #Grow #Sustain

A Message from the CEO

By: Doug Bergman

As many of you know, last Friday, 11/6 was our annual Team Member Safety Gala. This year's event was great fun with an "Oscar" theme!! We had record breaking attendance this year with 400 folks arriving at the Double Tree Hotel, for a wonderful dinner, awards, photo booth, dancing and of course, raffle prizes!! It was so great to look out into the audience and see so many faces; some familiar and others new to our Gala event. We had some real fun with our awards presentations, but in all seriousness, it was with great pride that I awarded each of these dedicated and hardworking individuals with their plaques and Oscar. Each year we try and make the event different and better than the year before and we will strive to continue to do our best to say thank you to our Team Members, for an outstanding year and great work, with a unique and fun event.

Hope to see you next year!





Judy Arrezola, WCO Supervisor of the Year Christina Kimble, Admin. Staff Person of the Year Loie Rhodes, TRII/DO/TD Program Manager of the Year Ed Dansby, TRII Safety Team Member of the Year

Raffle Winners

Kings Tickets - Jennifer Stewart, Katrina Kyes, Anthony Phillips

Hot & Cold Mugs w/Giftcard - Allison Beglin Popcorn Popper w/ Giftcard - Teaira Harris

Fitbit - Nadia Yousufzai

Blu-Ray Player w/Giftcard - Ema Rivas Flat Screen TV - Tanya Bughera

Excellence Awards:

Lillian Matu, Admin.
Dominque Wilkerson, EOS
Rachel Wentz, EOS
Jenna Proeung, SAAGE

Pablita Berjuega, WCO
Juan Luc Staunton, SACAG

Victoria Gbalah, San Juan AGE

Elizabeth Martinez, San Juan AGE

Carmen Barrios, TRI AGE

Ed Dansby, TRII AGE

Theresa Aldridge, Transportation

Mark Zanter, Transportation

Ed Cochran, Shuttle

Krystal Hicks-Thomas, Respite

Tanya Bughera, Ace

Joan Salyer, Saddle Pals

CONGRATULATIONS! NOVEMBER 2015 ANNIVERSARIES

Shannon Kemp, Respite 24 yrs

Pamela Munsterman, Respite27 yrs Donna Timms, Respite 13 yrs Rosie Grant, Respite 13 yrs Sandra Baumgartner, Respite 9 yrs Laurie Gwinn, Admin 8 yrs Kathie Bohannan, Respite 8 yrs Diana Marshall, Respite 8 yrs Regina Wengel, Respite 8 yrs Vanessa Guardado, Respite 7 yrs Anna Dubrovskaya, Respite 7 yrs Griselda Pelayo, WCO 7 yrs Margaret Bobo, Respite 6 yrs Destiny Taylor, Respite 6 yrs Dawn Barr, Respite 6 yrs Jennifer Stewart, Respite 6 yrs Gayle Hage, Respite 6 yrs Emmily Miller, Respite 5 yrs Irina Dariychuk, TRII 5 yrs Alicia Roberson, Respite 4 yrs Michael Crow, Shuttle 4 yrs Alyssa Talbot, Respite 4 yrs Teresa Lanas, Respite 4 yrs Helen Heusuk, Respite 4 yrs Mary Hale, Respite 4 yrs Maurisa Kendricks, Respite

Hannah Hendrickson, DO 3 yrs



Development & Marketing News

By: Steve Horton

Bank of America.

UCP received the largest grant in its 60yr history by being named the recipient of one of the largest corporate grants in Sacramento – the Bank of America Neighborhood Builders \$200,000 grant. The grant will be given over two years.

Check out the announcement on Good Day Sacramento with Doug Bergman UCP CEO:

https://www.youtube.com/user/ucpsacramento1

Cleaning for the Holiday season? If it fits into a dresser drawer, hangs in your closet, fits into a large box and you don't want it anymore – donate your household goods, clothes and furniture to UCP Call 1 800 860 0357 for a free pickup.



Do you have a vehicle in your driveway that does not work or you cannot sell? Consider donating it to UCP, we provide free towing of any unwanted motorcycle, boat, RV or car. Call 1 866 827 7212



"Like" www.Facebook.com/myUCP

or



UCP Twitter @UCPsacramento



Safety Culture By: Dennis Tran



Thanksgiving is around the corner and cooking seems to be a huge trend in the day programs. We all enjoy cooking when it promotes team work, creativity, learning skills for clients and fun! But "Did You Know" Cooking fires are the number one cause of injury in the home. Not only burns, but cuts in the kitchen alone accounts for 1.17 million ER visits per year. We can avoid injuries in the kitchen if we stay alert for the safety of our clients and ourselves.

Tips to Stay Safe in the Kitchen:

- Stay in the kitchen when you are cooking on the stovetop so you can keep an eye on the food
- ◆ The stove will be hot and unsupervised clients should stay clear from hot surfaces
- Make sure clients stay away from hot food and liquids
- Always keep pan handles turned inside the stove
- ◆ Keep the floor clear so you don't trip over equipment, chairs, bags, etc.
- Keep knives out of the reach of unsupervised clients and locked away when not in use
- Be sure electric cords from any equipment are not dangling off the counter within easy reach of a client and unplugged after use
- Make sure your smoke alarms are working; test them by pushing the test button

NOVEMBER 2015

Anniversaries Continued....

Anthony Placencia, SAAGE 2 yrs Steven George, Trans 2 yrs Kaylee Zafra, WCO 2 yrs Barbara Bunton, TRII 2 yrs Sandra Ryan, Respite 2 yrs Rachel Wentz, EOS 1 yr Carrie Strong, ACE 1 yr Brielle Springer, Respite 1 yr Jessica Albarran, Respite 1 yr Romeka Hall, Shuttle 1 vr Francisca Zamora, WCO 1 yr Patrick Paolicelli, SacAGE 1 yr Douglas Davis, Respite 1 yr Nasim Kharaghani, Respite1 yr Sheila Harris, SAAGE 1 yr Ana Gasca, Respite 1 yr Abdulai Barrie, SAAGE 1 yr



Thanksgiving, Thursday Nov 26th Family Day, Friday Nov 27th Christmas, Friday Dec 25th New Year's, Friday Jan 1st



OPEN POSISTIONS

- * DSP
- Supplemental
- * 1:1
- Class C & B Drivers
- Respite Workers
- Program Supervisor

