

## Retirement Plan



Many employees put off their plans to build a secure retirement... often because they think they are too young and/or believe they need to buy a home or repay student loans first, but with Casa Colina's 403b retirement plan it's easy to save and meet your other financial obligations..

Participants in the 403b enjoy convenient and **TAX-DEFERRED** payroll deductions that are invested in either funds of their choosing or target-date funds with a strategy that corresponds to retirement age. And, Casa Colina matches 25% of the first 5% you put in. Here are some important facts:

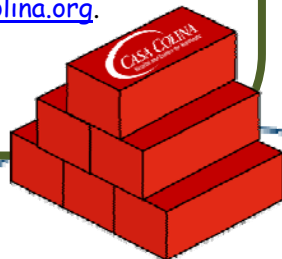
- You can invest as little as 1% or as much as 75% of your pre-tax pay (aim for 5% to get the full Casa Colina match!)
- You can change your percentages or stop contributing at anytime
- If you don't select specific investments your contributions will automatically be deposited into target date funds, but you can also change your allocations at any time.
- Vesting is earned each calendar year you work 1000+ hours, beginning upon your date of hire, and you are 20% vested after two years, 40% after three years, 60% after four years, 80% after five years and 100% vested after six years
- Our plan allows loans – you may borrow up to 50% of your vested balance without penalty and repay through payroll deductions
- To enroll, call TransAmerica at 800-755-5801 or visit the website at [my.trsuretire.com](http://my.trsuretire.com)

No matter where you are on your retirement journey - just entering the workforce or close to retiring – it's important for you to take advantage of the benefits available.



## Holiday Brick Program

Are you looking for a unique gift idea and perfect way to recognize a loved one? We invite you to participate in our Holiday Brick program. When you purchase a commemorative brick, this heartfelt gesture honors a loved one, recognizes someone special, or celebrates a special occasion. Your gift is not only a permanent tribute displayed on the Casa Colina courtyard, it also helps Casa Colina provide the best rehabilitation care possible for patients now, and in the future. An inscription of your choice will be professionally engraved on a brick. For more information or to purchase a commemorative brick contact Anna Napoli in the Foundation at extension 2222 or [anapoli@casacolina.org](mailto:anapoli@casacolina.org). Happy Holidays!



## Drug Free Workplace

With the passing of proposition 64, question have arose as to what this means in employment. We want to take this opportunity to explain how prop 64 affects the workplace. While prop 64 legalizes Marijuana for personal use, it also created the ability for companies to elect to not adapt this in the workplace and maintain their drug free policy. Casa Colina believes that remaining a drug free workplace is essential to maintaining a safe working environment and providing the highest level of care to our patients. Casa Colina will remain a drug free workplace as stated in our policy. We will continue to drug screen and enforce our policy.





# Su Casa



## Congratulations!



Thank you ALL for your participation in the fall bake-off competition! There were so many amazing treats! After a lengthy discussion, 3 bakers emerged at the top,

**1<sup>st</sup> Place** winner of a \$75 Target Gift Card – **Claudia Flores** from TLC with a Pineapple Goopy Butter Cake!!!!

**2<sup>nd</sup> Place** winner of a \$50 Target Gift Card – **Lisa Oro** from IP Case Management with a Chocolate Cake w/Flan!!!!

**3<sup>rd</sup> Place** winner of a \$25 Target Gift Card – **Jamie Lindsay** from Dietary with a Pumpkin Spice Muffin!!!!

### Goopy Butter Cake Recipe

#### Filling:

1-8oz. package, cream cheese (softened)  
1-20 oz can of crushed pineapple (drained)  
3-Eggs  
8-Tablespoons coconut oil spread

1-16 oz box of powdered sugar  
1-Teaspoon cinnamon  
1-Teaspoon nutmeg

#### Crust:

1-16oz pck white cake mix  
1-Egg  
8- Tablespoons coconut oil spread

Preheat the oven to 350 degrees F. Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 by 9 inch baking pan.

To make filling: In a large bowl, beat the cream cheese and pineapple until smooth. Add the eggs, vanilla and butter and beat together. Next, add the powdered sugar, cinnamon, nutmeg, and mix well. (I put it in a food processor) Spread pineapple mixture over cake batter and bake for 40-50 minutes. Make sure not to over bake as the center should be a little goopy.



### Have you moved?

If you have changed your home address, make sure you update that information with the HR department no later than 12/30/2016 to ensure you get your W-2 forms on time in January.

Thank you!  
Payroll Department



Change of  
Address



### Welcome to our New Hires!

Perfecto Acob, Jr	Phlebotomist, Laboratory
Crystal Andreatta	Receptionist, Front Desk & Info Booth
Oliver Bednar	Radiographic Technician I
Guadalupe Casas	Residential Tech - TLC
Madeline Galvan	Residential Tech - TLC
Kenneth Gatchalian	Registered Nurse, IP Rehab
Monica Gill	Registered Nurse, IP Rehab
Angelica Herrera-Rodriguez	PCT, Med-Surg
Armando Ibanez	PCT, Rehab
Michelle Lee	Occupational Therapist, Childrens Center
Jessica Leimkuhler	Physical Therapist, IP Rehab
James Lerma	Security Officer
Ada Martinez-Befort	Registered Nurse, IP Rehab
Margaret Navarro	File Clerk, Medical Records
Emmanuel Orpiano	Clinical Laboratory Scientist
AJ Piatos	Registered Nurse, IP Rehab <b>REHIRE</b>
Jason Ramirez	Director Of Imaging Services
Yessenia Serrano	Scheduler/Admitting Clerk, Imaging <b>REHIRE</b>
Brandy Shannon	Clinical Supervisor TLC Nursing
Paris Winston	Unit Secretary, Rehab
Jay-Robert Ybanez	Registered Nurse, PACU/Recovery

