



Have a friend or family member interested in a healthcare career at NKC? Don't forget that we offer an employee referral bonus! See below for details

NEED TO KNOW

All-company virtual town hall on Tuesday , July 30th

Please join us for this all staff meeting to kick off our new fiscal year. For those who are unable to join us for the live event , we will record the meeting and make it available on K-Net.

CEO Rebecca Fox, CNO Heather Thomasson and CFO Jennifer Eslava will share organizational priorities for the new fiscal year as well as celebrate the accomplishments of the previous year. There will be time during the meeting for Rebecca , Heather and Jennifer to answer your questions .

The town hall will use a webinar format and attendees ' cameras and microphones will be off.

To participate :

- During the town hall , use the chat function to submit a question .
- You can also submit your question prior to the meeting by emailing [communications @nwkidney .org](mailto:communications@nwkidney.org) (<mailto:communications@nwkidney.org>).

We look forward to this chance to connect on the latest and greatest happenings at Northwest Kidney Centers .

All staff must review and sign attestation for employee handbook

Don't forget !If you haven't signed the attestation yet , it's overdue . A little over 50% of the staff have finished this task and we require all employees to confirm that they have

the staff have finished this task, and we require all employees to confirm that they have received and gone through the employee handbook. An attestation document has been sent by email to all employees via DocuSign. Please make sure to confirm via DocuSign that you've read, understand it and have had the opportunity to ask questions about anything you don't understand. Staff can currently view the handbook on [KNET](https://knet.nwkidney.org/docs/1717430987253.pdf?t=638574946320869799)(extension ://efaidnbmnnnibpcajpcglclefindmkaj /https ://knet .nwkidney .org/docs/1717430987253.pdf ?t=638574946320869799). If you have any questions , please contact Robin Larmer at Robin.Larmer@nwkidney.org (mailto:Robin.Larmer@nwkidney.org).

Annual infection training due by July 29th

All staff need to complete their annual infection trainings in Relias by July 29th. The four trainings staff must complete are Hand Hygiene , K-Health Modules , Tuberculosis and Bloodborne Pathogen . As a reminder we are transitioning to a new e-learning program called MedTrainer and staff will not be able to access Relias after July 29th.

Updates from your Clinical Education team

The Review!

July 2024 Issue

Updates & Tips:

Presented by Your Clinical Education Team

Contents:

- Luer Lok
- August Preceptor Training
- Clinical/Training Videos

Questions, Comments, or Suggestions?
Please reach out, we are happy to help!
educationlist@nwkidney.org

LUER-LOK UPDATE:

(effective date is 7/22/2024)

- When available, twisting luer-lok vacutainers are to be used with CVC, but never use the non-luer-lok vacutainers.
- Please confirm with your clinic inventory of vacutainers & refer to updated "Accessing Procedure" on policy manager.

Note the difference between a **luer lock vacutainer** compared to a non-luer lock vacutainer



Upcoming August 6 & 7 Preceptor Training

Register now!
Still accepting
participants.

Go to K-Net for
instructions.

Next class will be on
October 2nd and 3rd.

"Quarterly
thereafter!"

<https://forms.office.com/r/bb0HNyrTsf>

CLINICAL EDUCATION VIDEOS AVAILABLE ON KNET!

[Home](#) » [Employee Education](#) » [Clinical Staff Education](#) » Clinical Support and Training Videos

VIDEOS WILL INCLUDE THE FOLLOWING TOPICS:

- Braun set-up
- Disinfecting/Cleaning Wipes

- Disinfecting/Cleaning Wipes
- CVC Care
- Vascular Access
- Endo AVF
- and certain lab draws

That's all for now! Until our August issue. Stay well and safe!

NKC anniversaries



(<https://nwkidneyupdate.org/wp-content/uploads/2024/07/July-Anniversaries-8.5-x-11-in-12.png>)

NKC Anniversaries July 13th - 31st

6 YEARS

Kristy Jackson

4 YEARS

Rhonda Peterson

3 YEARS

Jillian Wanamaker
Ashley Gonzalez
Lea Points
Jacqueline Jaylo

2 YEARS

Upasana Shakya
Gregory Wisont
Charlotte Smith

1 YEAR

Merryl Mendoza
Alexander Tan
Kim Uh
Jaysonel Andrade

Emma Asiamah
Gabriel Cooper
Negar Rezaei

Teresa Sharrard
Nakia Mcgraw
Yesenia Valdez

(<https://nwkidneyupdate.org/wp-content/uploads/2024/07/July-Anniversaries-8.5-x-11-in-13.png>)

NICE TO KNOW

Get the most out of your EAP resources

Just as a reminder, all staff have access to our First Choice Health Employee Assistance Program. Below are a few of the resources available in July:

- [Monthly newsletter \(https://mailchi.mp/fchn.com/your-eap-newsletters-12747179?e=942e789cca\)](https://mailchi.mp/fchn.com/your-eap-newsletters-12747179?e=942e789cca)
- [\(https://www.fchn.com/documents/eap/newsletters/20240712-eapwebinarflyerjuly2024.pdf\)](https://www.fchn.com/documents/eap/newsletters/20240712-eapwebinarflyerjuly2024.pdf) [Budgeting assistance webinar \(https://www.fchn.com/documents/eap/newsletters/20240712-eapwebinarflyerjuly2024.pdf\)](https://www.fchn.com/documents/eap/newsletters/20240712-assistancewebinarjuly2024.pdf) [\(https://www.fchn.com/documents/eap/newsletters/20240712-eapwebinarflyerjuly2024.pdf\)](https://www.fchn.com/documents/eap/newsletters/20240712-eapwebinarflyerjuly2024.pdf)

Refer a friend with NKC's employee referral program

Employees can refer candidates by logging into [Jobvite \(https://id.jobvite.com/\)](https://id.jobvite.com/) and following the instructions below. The Employee Referral Program is designed to encourage all NKC staff to refer experienced candidates who qualify for positions at NKC and to

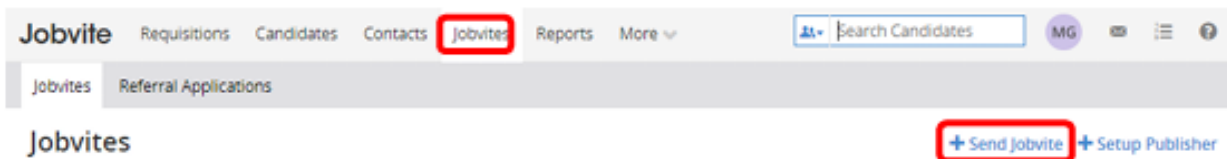
all NKC staff to refer experienced candidates who qualify for positions at NKC and to reward employees for these referrals. Employee referrals play a crucial role in NKC's growth, with nearly 10% of all employees hired within the last eight months coming from referrals.

Step 1: Access [Jobvite](#) via Chrome browser

- 1st Time Registration: Check your work email inbox for a Jobvite invitation
- Select Single Sign On and use your work email



Step 2: Send a Jobvite



- Click on Jobvite in the top banner and then select "Send Jobvite"
- Select the job(s) you want to share and click "Next Step" at the top of the page
- Click on "Email" tab and fill in the email field
- Select "Preview & Send Jobvite" and finish by pressing "Send Jobvite"

Step 3: Monitor "My Referrals" on your Jobvite Dashboard



- Access your dashboard by clicking on "Jobvite"
- Find "My Referral" widget to view status of your referrals.
- Referral bonus paid out if referral is hired (see policy for payout schedule)



August is National Immunization Awareness Month

National Immunization Awareness month is right around the corner. Be sure to keep up to date with your immunizations and update your records in K-Health.

Getting vaccinated helps stop the spread of COVID-19 and other illnesses that affect your breathing, such as pneumonia, RSV and the flu. Now is a good time to check with your medical provider to make sure you're up-to-date on these and any other recommended vaccines.

If you're not yet vaccinated against COVID-19, we strongly encourage you to get the vaccine as soon as possible. You can find options online through the free [Washington Vaccine Locator](https://vaccinelocator.doh.wa.gov) (<https://vaccinelocator.doh.wa.gov>).

Nutrition and Fitness Corner

During summer , light in the Pacific Northwest stretches from 5 am to 9 pm . There is plenty of time to enjoy outdoor activities and get your much -needed dose of sun-inspired vitamin D. To beat the heat this summer , try one of these no-cook , kidney -friendly meals or snacks .

Berrylicious Smoothie (from NKC Recipes):

Ingredients

- 1/4 cup cranberry juice cocktail
- 4-6 tablespoons of protein powder or 2/3 cup silken tofu , firm (optional)
- 1/2 cup raspberries , frozen , unsweetened
- 1/2 cup blueberries , frozen , unsweetened
- 1 teaspoon vanilla extract
- 1/2 teaspoon powdered lemonade , such as Country Time

Cold Cucumber Soup (from Love & Lemons)

Ingredients

- 6 Persian cucumbers , thinly sliced , reserve a few slices for garnish
- 1½ cups plain whole milk Greek yogurt
- ¾ cup fresh basil (or 4 tablespoons of dried basil)
- ¼ cup extra -virgin olive oil (<https://www.target.com/p/california-olive-ranch-100-ca-extra-virgin-olive-oil-25-4-fl-oz/-/A-79399467&aflt=cse>), more for drizzling
- 3 tablespoons fresh lemon juice
- 2 tablespoons fresh dill (or 2 teaspoons of dried dill)
- 1 garlic clove
- ¾ teaspoon salt (https://www.amazon.com/365-Everyday-Value-Salt-Fine/dp/B074J7X1DW?&linkCode=sl1&tag=loveandlemobl-at-rc-ingli-20&linkId=8f6a13f00ff77c4b50139a7ddcd95527 &language=en_US&ref_=as_li_ss_tl)
- ½ teaspoon honey (<https://www.target.com/p/nature-nate-39-s-100-pure-raw-unfiltered-organic-honey-8211-16oz/-/A-53499918&aflt=cse>)
- Freshly ground black pepper (https://www.amazon.com/Frontier-Pepper-Medium-1-8-Ounce-Bottle/dp/B0001M113C?&linkCode=sl1&tag=loveandlemobl-at-rc-ingli-20&linkId=425920749191bb00c5b44bbe7fb5cb9f&language=en_US&ref_=as_li_ss_tl)
- Fresh mint , dill , or chives , for garnish

Preparation

First, blend! Add the cucumbers, herbs, yogurt, olive oil, lemon juice, garlic, honey, salt, and pepper to a large blender, and blend until smooth.

Next, chill. When the soup is smooth, transfer it to the fridge to chill for at least 4 hours, or overnight.

Serve with garnish of fresh herbs.

Watermelon Mint Popsicles (from Jessica in the Kitchen)

Ingredients

- 6 Cups Watermelon Chunks
- 3 Tablespoons Lime Juice
- 20-30 mint leaves finely diced
- 8 Popsicle Sticks

Preparation

1. To the blender /food processor , add the watermelon and lime juice and blend until smooth , about 15 seconds .

2. Strain the mixture through a fine mesh strainer into a bowl to discard the

watermelon seeds . Stir in the mint leaves .

3. Pour the mixture into 8 popsicles molds equally .
4. Place the molds in the freezer and freeze until slightly firm , about 1 to 2 hours depending on your freezer (check after one hour) . Insert the popsicle sticks into the centre of each mold . The mixture should be slightly solid enough to hold the popsicle sticks in place without them sliding over .
5. Return to the freezer and freeze until firm , about 4 to 6 hours .
6. Remove popsicles when ready and serve . Enjoy !