

THE MODMM

THE MINNESOTA ONCOLOGY DATA MANAGERS MONITOR

President's Message

Leann Osada RHIT, CTR

Happy fall to all!

First of all I would like to thank the professional development committee and the North Memorial staff for putting on a triumphant fall workshop. It was very educational and well presented.

Great job Jane Siekkinen in motivating the group to nominate potential executive board candidates. It was a very innovative idea. Thank you to all who accepted their nominations. Those that end up serving on the committee will find it is a very rewarding experience.

A special thanks to Renata Kotten for volunteering to take over the publishing of the MODMM for the next year.

So far we have had two webinars since the workshop and they have been well received. I sincerely hope that the registrars that are unable to attend in person watch them on their desktops. Those that are attending have stated that they are learning new things that they did not know before. Those that are attending in person have the opportunity to fill out a survey, the results of which will be posted on the MCRA website and are being sent to the people at NAACCR. The comments that were expressed after the larynx webinar seemed to have been taken seriously by the NAACCR folks. The comments after the ovarian webinar reflected changes directly related to the comments after the larynx webinar. I will continue forwarding the results along with the comments to them. If you are watching them at your facility after the live presentation, you will be able to fill out a survey on line through the website. The results of the surveys will also be posted on the MCRA website. Watch for the survey's and results to be available soon via the MCRA website!

Please continue to send in new recipes that are not already in the MCRA cookbook. Jo Bitker and Rene Warhol still have MCRA cookbooks available for purchase. Please contact them directly to purchase one. They make great Christmas and bridal shower gifts.

I want to wish everyone a safe and enjoyable holiday season. Take time to relax and enjoy yourself. Happy New Year to all.

Leann

MCRA Website

We are working with a new webmaster on redesigning the MCRA website. When the redesign is finished, he will show me how to maintain the website so we will no longer be dependent on someone outside

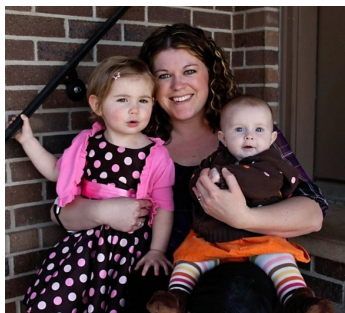
of the organization for website maintenance. We are hoping to have PayPal up and running soon for membership dues payment and workshop registration. In the meantime, we have the ability to update our current website. So if

you have anything you would like posted on our current website or have any suggestions for our new website please contact me at holly.zabinski@va.gov.

Holly



Getting to Know Our Members



HEIDI LEACH WITH DAUGHTERS
LILY AND LAUREN

My work in the registry began because of a “just by chance” situation. I passed my HIT exam and became an RHIT in May of 2009. I had been working for Douglas County Hospital as a medical transcriptionist since 2004 and had been sitting on my degree since passing my exam.

As an alumnus of Rasmussen College, I was on the list to receive job openings for positions related to my degree. In September of 2010, I received an email from our placement coordinator for a ward secretary at Douglas County Hospital. I clicked on the link which brought me to our hospital’s employment listings. Underneath the secretary position was a listing for Certified Tumor Registrar. After researching the position I submitted my application. Two interviews later, here I am!

As an RHIT, with knowledge of the new requirements by the CoC regarding abstracting, I was aware of the need to obtain my credentials as a CTR as soon as possible. I requested to

begin taking the Cancer Registry Management course offered through AHIMA and began those classes shortly before I delivered our second daughter in November 2010 and finished those classes in July 2011. I sat for the exam on September 13 of this year and have received a provisional passing grade, so I anxiously await the official results!

Our cancer program recently went through its first survey process, which we were happy to find out we received full accreditation with commendation in all areas. This would not have been possible without the motivation of our Medical Oncologist, Dr. Marion Raflares, who began working at Douglas County Hospital in 2007. She was able to rally the support of medical staff as well as other non-physician staff to form the cancer committee that made this accreditation a success.

I have learned through my studies along with discussion with my coworker and go-to registrar, Kathy Colgrove, and other registrars around our state just how important our work is. I am amazed on a daily basis by the knowledge base of those of you have who have been doing this for years (some for decades). To be able to keep up with the changes that happen so frequently and quickly is an interesting ride, to say the least, but it’s enjoyable nonetheless, and I look forward to what’s ahead.

As far as my life outside of work; I have been married to my husband Nate for six years, and we have two beautiful girls, Lily (3) and Lauren (almost 1). We enjoy spending time as a family but also getting away from the hustle and bustle once in a while. We have been fortunate enough to travel quite a bit before having kids, visiting many places including Oregon, Hawaii, Florida, the Bahamas, Mexico, and the most interesting, Taiwan. I enjoy live concerts and pretty much all music. My favorite live performer to date can’t be given to just one singer; it’s a tie between Prince, Eric Clapton, and Lady Gaga... each for their own reasons.

I also own a photography business on the side specializing in portrait photography as well as weddings. My business is called “Remember When Photography” and is based in Sauk Centre, MN. I am also very actively involved with March of Dimes, raising money annually as a team member of Team Ivy Rose. Our team of six raised over \$10,000 last year in honor of my good friend’s baby who died during pregnancy at 33 weeks. We were the third-place family team in the state and hope to make it to #1 this year. Wish us luck!!

*Heidi B. Leach RHIT
Douglas County Hospital*

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MCSS Notes

Elaine Collins RHIA, CTR

Field Service representatives are completing collection of case report data for the 2009 diagnosis year. The MCSS has received a month extension on the call for data due to the state government shutdown; data for 2009 will be sent to NAACCR and NPCR by the end of December. The next NPCR funding cycle for central registries begins with a competitive grant application due in early 2012; MCSS staff will be working on this application, describing the operations, achievements, plans, and funding requirements for the registry over the next five years.

The MCSS will move forward with database conversion to the NAACCR 12 layout, including CSv2, in the first months of 2012. CSv2 stage and treatment information on the NAACCR 12 records submitted by registries will be loaded into the MCSS database after the conversion, in the order received from each registry. Registry case information has been loaded into the database as submitted throughout this transitional period, and registries are encouraged to continue their submission of cases on a timely basis as their software programs are upgraded based on Collaborative Stage revisions and other vendor upgrades.

“ALL CASES WITH
A DIAGNOSIS DATE
OF 1/1/2012
AND LATER MUST
BE CODED USING
CS V0204.”

Collaborative Stage version 0204 is scheduled for release in December, for implementation with cases diagnosed in 2012. All cases with a diagnosis date of 1/1/2012 and later must be coded using CS V0204. Cases with an earlier diagnosis date may be coded using V0204 if they are identified and abstracted after installation of V0204. If 2012 cases are abstracted in V0203 before V0204 is available, those cases must be reviewed after V0204 installation to assure coding meets V0204 standards. The changes in V0204 are much fewer and the registry review burden much smaller than occurred with the move to V0203.

Thank you to all who participated in the CS V0203 Reliability Study. Analysis of the data is beginning, the reconciliation process is under way. Results will be presented at the NCRA annual conference and in other venues, and should be useful in clarifying CS issues and identifying documentation and education needs.

Reminder: Email is not a confidential communications medium. Do not send confidential information to MCSS via email.

Elaine

Class of Case: Reportable by Agreement and Staff Physician Office

Amanda Hlad RHIA, CTR

There is a new class of case for reportable by agreement cases starting in 2010. Class of Case 42 should be used for cases that are non-analytic but the registry has agreed to abstract. An example is a radiation therapy facility that is located on campus of a hospital but it is not owned or operated by the hospital. These cases are non-analytic and will not be reported to NCDB or included in analytic case totals. These cases can and should be submitted to MCSS.

Class of case for physician offices also changed with the start of 2010. A staff physician's office is not owned or operated by the hospital, but the physician has admitting privileges at the hospital. There are two new class of cases to describe cases that were diagnosed at physician offices and then came to the accessioning hospital.

Class of Case 11 –Initial diagnosis in staff physician's office and part of first course treatment was done at the reporting facility.

Class of Case 12 – Initial diagnosis in staff physician's office and all first course treatment of a decision not to treat was done at the reporting facility.

Another change with physician office is that if treatment is given at a staff physician's office it is not considered as treatment at the reporting facility. So if a patient is diagnosed at the reporting facility and all treatment was at a staff physician's office the class of case would be 00.

Amanda



MCRA Financial Report

As of 11/9/2011

Amanda Hlad RHIA, CTR

Treasurer

ASSETS

Cash and Bank Accounts	
Checking—US Bank	\$5,398.59
Wells Fargo Time Account (CD)	1,589.12
TOTAL Cash and Bank Accounts	\$6,987.71
TOTAL ASSETS	\$6,987.71
LIABILITIES	\$0.00
OVERALL TOTAL	\$6,987.71



MCRA Executive Board Highlights

Peggy Anderson CTR

Secretary

The Board met November 10, 2012. The following are the highlights of the meeting.

- Nominating: The ballot is filling but a couple more members are needed to run for positions. A future Bylaws change, allowing voting on the MCRA website. Meanwhile, ballots will be mailed by January 15, 2012.
- Two of the student MCRA members have been hired by HCMC.
- Membership: Membership dues are due by Feb. 1st. Delinquent fees must be paid after Feb. 1st according to the Bylaws. Software that allows website voting is being discussed.
- Professional Development: The Spring 2012 MCRA Workshop will be co-sponsored, the MCRA and the MCSS. Speakers are being obtained.
- Treasurer: An audit will be done December 2011.
- Website: The NAACCR follow-up evaluations will be put on the website so that members who view the webinars on-line rather than in person can give feedback. Good feedback on the evaluations has been received.
- MCSS: The hope is to have the database converted by Feb. 2012.
- The MCRA website: Username: registry. Password: wildrice.

Peggy

Professional Development

Cheryl Cloutier CTR

Chairman

I want to thank the members and hosting facilities for their assistance and support in making our 2011 Spring and Fall Workshops successful. Your feed back has been very helpful in planning future workshops.

The 2012 Spring Workshop date **has not been set**. The MCRA and the MCSS will be co-hosting the workshop at the Minnesota Department of Health in Snelling Office Park just off Energy Park Drive in St Paul. We have a speaker from the ACoS talking about the new program standards and a Radiologist and PET technician to explain radiology reports and answer any questions you may have. The program planning is in process. The PET tech would like to build her presentation specific to our needs. Please email me your radiologic questions, issues and things you have always wanted to ask or know and I will forward them to her. More details will be available in March or early April.

A host facility for the 2012 Fall Workshop is needed. Please consider because now is the time to book the room in your facility. I hope to have this determined by the spring workshop. Remember, the hosting facility does not have to provide all the speakers. We, the professional development committee, can help through the suggestions we received on the evaluations and will do everything we can to assist the hosts.

Cheryl



Cooking with MCRA

I made this for my family for Christmas one year when I was hosting. It was made ahead of time and in a crock-pot - so easy - and the rum lovers raved about it. Cheers!

COLONIAL HOT BUTTERED RUM

2 C. packed brown sugar
 1/2 C. butter
 1 pinch salt
 3 sticks cinnamon
 1/2 tsp. ground nutmeg
 2 C. rum
 Heavy cream- whipped
 Ground nutmeg - for topping



Put all ingredients, except rum and cream, into Crock-Pot. Add 2 quarts hot water and stir well. Cover pot and cook on low for 5 hours. Add rum, stir to blend. Serve from pot in warm mugs with a scoop of whipped cream and dusting of nutmeg.

Leann Osada

ROLLS

This dinner roll recipe is always a family favorite, because it is so versatile!



MCRA cookbook: Dinner rolls page 211. The dinner roll recipe can also be used to make Caramel rolls page 214.

Please note: When using the dinner roll recipe for caramel rolls, once the dough cycle is complete, place dough on floured surface. Roll into rectangle shape. Butter dough. Sprinkle with cinnamon and sugar. Roll dough lengthwise and cut into 12 even rolls. Place on top of caramel cover with towel and place in warm place to rise. Bake at 350° 20 to 25 minutes.



Renata Kotten

HOLIDAY RECIPE SNOWFLAKE PUDDING

My family makes snowflake pudding every year for Christmas. It is on page 285 of the MCRA cookbook.



A side note – any leftover raspberry sauce is very good on ice cream or pancakes.

Amanda Hlad

HOT APPLE CIDER—WASSAIL



This recipe is requested annually and is enjoyed by young and old alike! Let it simmer on the stovetop to be enjoyed all day long. See MCRA cookbook page 41.

Renata Kotten

FRUIT PIZZA

Crust:

1/2 C. powdered sugar
 3/4 C. butter/margarine
 1 1/2 C. flour

Mix with hand mixer. Spread on pizza pan. Bake 15 min or until light brown at 300°. May need to bake longer. Cool.

Filling:

8 oz. cream cheese
 1/2 C. sugar
 1 tsp. vanilla
 1 1/2 C. cool whip

Beat until smooth. Pour over cooled crust. Arrange fruit as desired. (Strawberries, peaches, kiwi, blueberries, etc.)

Glaze:

3 Tbsp. cornstarch
 1 C. fruit juice (use the juice from canned peaches, if not enough add water)
 1/2 C. sugar
 1 tsp. lemon juice
 Bring glaze to a boil and stir until thick. Cool in a sink of water. Put glaze over fruit.



Linda Valerius



MCRA COOKBOOK CORRECTIONS:

RHUBARB CAKE page 251: Add 1 tsp. baking soda.

Cooking with MCRA continued...

MUSHROOMS

3 pkgs. fresh whole mushrooms
 ½ pound butter
 1 packet of dry Ranch dressing (salad & recipe mix)



Put in Crock-Pot on low for 3 hours. Enjoy!

Linda Valerius

LASAGNA



Uncooked Lasagna noodles
 1 ½ pounds hamburger
 1 onion
 1 lg. (15 oz.) can tomato sauce
 1 sm. (6 oz.) can tomato paste
 Oregano, salt, pepper & garlic (to taste)
 2 C tomato juice
 16 oz. mozzarella cheese

Brown hamburger and onion. Add tomato sauce, paste and spices as desired. Place layer of uncooked noodles in 9 x 13 pan, sprayed with Pam. Cover with half of tomato juice. Spread half hamburger mixture over noodles, then half of cheeses. Repeat layers. Cover with foil. Bake at 350° for one hour. Remove foil and bake 15-30 minutes longer. Cool 10 minutes before cutting/serving.

Linda Valerius

LASAGNA

1 ½ lb. hamburger
 24 oz. cottage cheese (sm curd)
 16 oz. mozzarella cheese
 1 jar Ragu (chunky garden style)
 Lasagna noodles



Brown hamburger with one onion. Drain grease. Mix hamburger with Ragu sauce. Spray 9 x 13 pan with Pam. Layer uncooked lasagna noodles, hamburger mixture, cottage cheese, mozzarella cheese. Repeat 2 or 3 layers, to your preference. Sprinkle with Parsley flakes if desired. Bake covered at 350° for one hour. Remove cover and bake a few minutes longer if needed.

Linda Valerius

SCOOBY SNACK

1 shot Malibu Rum
 Pineapple juice
 ½ shot of Midore Liquor (green)
 Splash of Half and Half



Linda Valerius

MOM'S SLOPPY JOES

Brown 1 lb hamburger with salt/pepper and one onion, chopped. Drain grease.



Add:
 ½ C. ketchup
 1 can chicken gumbo soup
 2 Tbsp. brown sugar
 1 Tbsp. white vinegar

Either heat thoroughly on stove top or let simmer in Crock-Pot until ready to eat.

Linda Valerius

MOM'S BEEF ROAST SANDWICHES



6 lbs sirloin tip roast
 Sprinkle with tender accent and garlic salt
 Wrap in foil, leaving top open. Put in roasting pan.

Mix together:
 ½ C. Italian dressing
 1 can beef gravy
 1 pkg. Lipton onion soup
 1 lg. can mushrooms, drained

Pour over roast. Close foil. Cook for approximately 4 hours, or until roast is cooked thoroughly, at 350°. Separate roast and juice/gravy. Cool. Slice roast. Put juice back with roast. Heat thoroughly on stove top or put in Crock-Pot. Serve with buns.

You may use this recipe with all types and sizes of beef roast.

Linda Valerius

PRETZELS

30 oz. bag of pretzels
 ½ bottle popcorn oil
 1 pkg. dry Hidden Valley Ranch
 ½ to 1 tsp. garlic salt
 1 tsp. dill weed
 Mix oil and dry seasoning. Pour over pretzels. Mix every 15 minutes for 1 ½ hours.
 (Do not put in oven.)



Linda Valerius

Membership Report

Sue Braaten RHIT, CTR

The 2012 membership application will be e-mailed out to the membership the first week of December. We are working on making it available on the MCRA website. Keep in mind, the application deadline is February 1st.

Sue

MCRA Executive Committee

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