

GREEN LAKE COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES

HEALTH & HUMAN SERVICES

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Green Lake WI 54941

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**Post Date:
5/9/2023**

The following documents are included in the packet for Commission on Aging Advisory Committee Meeting held on Wednesday, May 17, 2023.

- May 17, 2023, Commission on Aging Advisory Committee Meeting Agenda.
- November 16, 2022, and March 15, 2023, Commission on Aging Advisory Committee Meeting Draft Minutes.
- Memorandum of Understanding (MOU) for meal site.
- On-Site Sanitation/Food Safety Review Form Elderly Nutrition Program.
- Senior Nutrition Program Consultation Agreement.
- Three-year Aging Plan Update.
- Program Data Report.



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SERVICES

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Health & Human Services Commission on Aging Advisory Committee Meeting Notice

Date: May 17, 2023, Time: 10:30 AM

Green Lake County Government Center Room County Board Room #0902
571 County Road A, Green Lake, WI 54941

AGENDA

**Committee
Members**

Harley Reabe
Darlene Krentz
Gloria Lichtfuss
Vacant
Judy Street

1. Call to Order
2. Certification of Open Meeting Law
3. Pledge of Allegiance
4. Introductions
5. Minutes: (11/16/2022 and 3/15/2023)
6. Correspondence
7. Health & Human Services Board Report
8. Markesan Meal Site Relocation
9. Program Dietician
10. Three-year Aging Plan Update
11. Program Updates
12. Committee Discussion
 - Future Meeting Date: July 19, 2023, at 10:30
 - Future Agenda items for action & discussion
13. Adjourn

Kindly arrange to be present, if unable to do so, please notify our office.
Sincerely, Ryan Bamberg, Aging/Long Term Care Unit Manager

Virtual attendance at meetings is optional. If technical difficulties arise, there may be instances when remote access may be compromised. If there is a quorum attending in person, the meeting will proceed as scheduled.

This meeting will be conducted through in person attendance or audio/visual communication. Remote access can be obtained through the following link:

Microsoft Teams meeting

Join on your computer, mobile app or room device

[Click here to join the meeting](#)

Meeting ID: 279 600 340 431

Passcode: WA48Nb

[Download Teams](#) | [Join on the web](#)

Or call in (audio only)

[+1 920-659-4195,,605857093#](#) United States, Green Bay

Phone Conference ID: 605 857 093#

[Find a local number](#) | [Reset PIN](#)

Please note: Meeting area is accessible to the physically disabled. Anyone planning to attend who needs visual or audio assistance, should contact the County Clerk's Office, 294-4005, not later than 3 days before date of the meeting.

Aging Advisory Committee Meeting

November 16, 2022

The regular meeting of the Health and Human Services Aging Advisory Committee meeting was called to order by Chair Reabe at 10:30AM on Wednesday November 16, 2022, in the County Board Room, Green Lake County Government Center, Green Lake WI. The meeting was held in person and via Teams. The requirements of the open meeting law were certified as being met. The Pledge of Allegiance was recited.

Present: Harley Reabe, Judy Street, Darlene Krentz, Gloria Lichtfuss

Absent: N/A

Other County Employees Present: Kayla Yonke, Financial/Business Manager, Jason Jerome, HHS Director, Sarah Petit, HHS Admin, Amy McClelland, HHS Admin

Introductions – No Introductions

Minutes of 9/21/2022

Motion/second (Lichtfuss/Krentz) to approve the minutes of the 9/21/2022 meeting as presented with no corrections or changes. All Ayes. motion carried.

Correspondence- N/A

Health and Human Services Board Report

Jerome reported 2023 Budget was approved.

Jerome reported we are currently recruiting for Ed Schuh's replacement as Fox River Industries Manager.

Senior Picnic

Bamberg stated he would like to receive some board feedback on the senior picnic and what Green Lake County can do for the community to make the senior picnic more successful. Discussion followed.

Little Corporal Restaurant Meeting

Bamberg reported that Green Lake is trying to partner with a local restaurant to provide Congregate meal sites to provide a restaurant style model. The start will be to provide 1 breakfast once a week. Green Lake is waiting to hear back on price and how to move forward. Discussion followed.

Aging/ADRC Programs and Outreach

Bamberg reported habitat for humanity is looking to provide more services for home repairs in Green Lake County. They will not be up and running till they get volunteers; this will start once they get enough volunteers. This will be a service up to \$5,000.

Bamberg reported about Compassion which is known as a hospice service but also provide caregiver support programs. Green Lake is looking to partner with them to start some Caregiver Support Programs in the Green Lake County communities. Discussion followed.

Bamberg reported Green Lake County Aging and ADRC is working on a database to receive/provide more direct contract to our community. Discussion followed.

Advocacy – No report

Year to Date Program Information

Bamberg stated from January to November the Green Lake County Aging/ADRC have received 2,900 calls, 2,200 of those callers were between the age of 60 and 99. Discussion followed.

Bamberg stated that the state is looking to get away from Carry out meals. The Berlin Senior Center is the only senior center in Green Lake County that is currently doing this. In 2023 Berlin Senior Center will have to end the carry out meals. Discussion followed.

Committee Discussion

Future meeting date: January 18, 2023, at 10:30AM

Future Agenda Items: N/A

Adjourn

Chair Reabe adjourned the meeting at 11:09

Commission on Aging Advisory Committee Meeting

March 15, 2023

The regular meeting of the Health and Human Services Aging Advisory Committee meeting was called to order by Chair Reabe at 10:31 AM on Wednesday March 15, 2023, in the County Board Room, Green Lake County Government Center, Green Lake WI. The meeting was held in person and via Teams. The requirements of the open meeting law were certified as being met. The Pledge of Allegiance was recited.

Present: Harley Reabe, Gloria Lichtfuss, Dick Trochinski

Absent: Judy Street, Darlene Krentz

Other County Employees Present: Cate Wylie, County Administrator, Jeff Mann, Corp Counsel, Ryan Bamberg, Aging/Long Term Care Unit Manager, Kayla Yonke, Financial/Business Manager, Sarah Petit, HHS Admin

Introductions – Those in attendance introduced themselves.

Minutes of 11/16/22

Minutes will be approved at the May 17, 2023, meeting.

Correspondence- None.

Health and Human Services Board Report

No report. March 2023 HHS board meeting was cancelled.

Aging/ADRC Programs and Outreach

Bamberg reported on the following:

1. Berlin Senior Center carry out meals update- Carry out meals were not allowed on Tuesdays and Thursdays in February on a trial basis. This resulted in a slight increase of congregate meals during the limited carry out timeframe. A \$4.00 donation is suggested per meal. There is a lower amount of donations for carry out meals vs congregate and home delivered meals. The center will continue to not allow carry outs on Tuesdays and Thursdays in March to collect more data and then reevaluate. Discussion followed.

2. ADRC governing board meeting was cancelled by the board chair in March. Meetings are held quarterly, and the next meeting is scheduled June 2023. Discussion followed.

3. Quarterly healthy cooking classes- the first class was cancelled due to low enrollment. Additionally, due to a vacancy in a position at UW-Extension a new class instructor was needed. Crossroads Grocery Store/Catering has agreed to instruct the classes. Next class date is to be determined. Advertising for the class was done via senior centers, libraries, newspapers, Facebook, nursing home and hospital networks. Chairman Reabe suggested providing program information to Jon Vandeyacht, VSO. Discussion followed.

4. Markesan meal site- the Markesan meal site will be moving to a new location pending GVAR assessment. The new location will be at the Calvary Church in Markesan. Anticipated move date is late Spring. There will be more space and other activities will take place at the location.

5. Green Lake food pantry is in need of monetary and food donations. Recently, Green Lake High School donated 500-550 boxes of cereal. There will be a new program starting soon where residents can get vegetable plant seeds, and grow vegetables and donate fresh vegetables back to the food pantry.

6. Supportive/respite programs- GVAR provides a limited amount of money per year for these programs. Programs are for individuals who are 55 years old or older, don't qualify for Medicaid or long-term care. An assessment is completed and reviewed on case-by-case need. This year a 50% cap will be placed on individuals or families who receive support. This will allow more individuals or families to receive assistance. Discussion followed.

Advocacy – No report

Year to Date Program Information

Committee asked for monthly data reports to be included in future meeting packets.

Committee Discussion

Future meeting date: May 17, 2023, at 10:30 AM

Future Agenda Items: N/A

Adjourn

Chair Reabe adjourned the meeting at 11:16 AM.

Memorandum of Understanding Between Green Lake County Aging Unit and Calvary Chapel Markesan

This Aging Unit Site Memorandum of Understanding (“MOU”) with an effective date of _____ (“Effective Date”) is hereby entered into by and between Calvary Chapel Markesan (“Site Provider”), 649 N Margaret Street, Markesan, WI 53946 and Green Lake County Aging Unit (“Aging Unit”), 571 County Road A, Green Lake, WI 54941 (collectively “Parties”; individually, “Party”) for the purposes of the Aging Unit operating and implementing the Green Lake County Elderly Nutrition Program (“Nutrition Program”). In consideration of the mutual promises contained herein, Parties agree to the MOU’s provisions and the undersigned has the authority to bind the entity stated.

1. Site Provider agrees to allow the Aging Unit to utilize the Calvary Chapel Markesan facility located at 649 N Margaret Street, Markesan, WI 53946 (“Site”) to operate and/or implement the Nutrition Program for catered on-site Congregate Meals and packaging Home Delivered Meals for delivery.
2. The Site shall be made available for access by the Aging Unit on Monday, Tuesday, Wednesday, and Friday each week between the hours of 8:30 AM to 1:30 PM and at any other times mutually agreed upon by Site Provider and the Aging Unit; including a meal may be served on another weekday if a regularly scheduled meal is cancelled due to holidays, inclement weather or other reasons.
3. The Aging Unit will provide supplies and other items associated with the consumption of Nutrition Program meals and socialization of participants which include the following: dish soap, garbage bags, paper towels, placemats, napkins, utensils, plates, coffee cups, serving utensils, coffee maker, steam tables, Oliver Food Trays and Sealer, hand soap, general cleaning supplies, games, cards, and educational materials. The Aging Unit shall be allowed to securely store such items and other Aging Unit equipment at the Site.
4. The Aging Unit shall be responsible for cleaning the kitchen and dining room during the Nutrition Program hours. The Site Provider shall be responsible for all other public and private use of the Site.
5. The Aging Unit and Site Provider agree to share in mutually agreed upon repairs and/or replacement of equipment and/or other items at the Site as a result of damages caused by the Aging Unit and/or Nutrition Program participants or upon request of the Aging Unit if sufficient funding is available to the Nutrition program. The Aging Unit shall pay for repairs and/or replacement of equipment as mutually agreed upon based on the proportionate use of the equipment by the Nutrition Program.
6. This MOU shall commence on the Effective Date and continue for one (1) year from the Effective Date. This MOU shall automatically renew for one (1) year terms unless either Party amends or terminates this MOU as stated herein.
7. Site Provider shall not be responsible for any damage or theft of the Aging Unit supplies or equipment unless such damage/theft is caused by Site Provider or members of the public not participating in the Nutrition Program.

8. Site Provider agrees to give the Aging Unit at least thirty (30) business days' notice if the Site is unavailable for other activities. With such notice, the Aging Unit agrees not to operate the Nutrition Program at the Site on these date(s).
9. The Site Provider will maintain liability insurance. The Aging Unit shall provide liability insurance to cover Aging Unit employees and agents as well as participants of the Nutrition Program at the Site.
10. Neither party shall assign any rights in this MOU or the Site without the prior consent of the other party.
11. The Site Provider agrees not to charge Aging Unit for rent and/or utility fees. Notwithstanding, the Aging Unit may provide Site Provider with an end-of-year stipend if sufficient funds are available.
12. Either party may terminate this MOU with at least sixty (60) days prior written notice or, in the event either party fails to comply with material provisions of this MOU, with at least seven (7) days prior written notice.

AGING UNIT:

SITE PROVIDER:

Signature (Name: Ryan Bamberg)

Signature (Name: Pastor Andy Brendemihl)

Date: _____

Date: _____

On-Site Sanitation/Food Safety Review Form Elderly Nutrition Program

SITE NAME: _____

DATE: _____

SURVEYED BY: _____

Food Service Area

- 1.____ Potentially hazardous foods are held and served at the correct temperature. Hot foods are at or above 140°F, cold foods are at or below 41°F, and frozen food are at or below 0°F at all times.
- 2.____ Food temperatures are checked and monitored daily with a clean, sanitized and properly calibrated thermometer and recorded appropriately on a daily log sheet.
 - a. Thermometers are at the site? ____ Yes ____ No
 - b. Alcohol Swabs available? ____ Yes ____ No
 - c. Ice available to calibrate thermometers? ____ Yes ____ No
- 3.____ All employees and volunteers in the kitchen are effectively wearing hair restraints and clean clothes/aprons, closed toe shoes and gloves as appropriate. Good personal hygiene is observed.
- 4.____ Servers do not touch ready-to-eat foods with their bare hands.
- 5.____ There is an accessible hand washing sink in the kitchen. The sink area is unobstructed, clean and has soap, disposable towels and a touch-free waste paper basket. Handwashing sign posted. If hand sanitizer is present, it is being properly used.
- 6.____ Food service staff wash their hands thoroughly after coughing, sneezing, or any other form of potential contamination.
- 7.____ Employees do not smoke or eat in the food serving area. Drinking cups or glasses must be covered and contain a type of drinking straw device.
- 8.____ Employees infected with an illness or symptoms which can be transmitted by food are either sent home or restricted from the foodservice operation. There is a policy in place on employee illness.
- 9.____ All foodservice equipment, utensils and dishware are cleaned, sanitized and covered between each use. No cracked or chipped dishes or glasses are used.
- 10.____ Steamtables or food warmers are not used to reheat or cook food (Hot Hold Only only). Are they clean and working properly?
- 11.____ Garbage and refuse containers are in good condition with no leaks and kept clean. They are covered, unless in use.
- 12.____ Fresh vegetables and fruits are properly washed before service.
- 13.____ If a fan is used, it is free of dust build-up and is it pointed away from food service areas.
- 14.____ If windows or doors are open, screens are in place, clean and in good repair.
- 15.____ All lighting is protected by shatterproof covers or bulbs.
16. ____ Sanitizing solutions are properly mixed, labeled, & tested for appropriate ppm.
17. ____ Staff are trained on Food Allergens and signage is posted.

On-Site Sanitation/Food Safety Review Form Elderly Nutrition Program

Equipment

1. ____ Ceiling light fixtures are clean, intact, free of insects.
2. ____ Surfaces and backs of counters, walls, floors, and ceilings clean and in good repair. There are no chipped tiles on floor or walls.
3. ____ There are **18 inches between the ceiling/sprinkler heads** and items on top shelves
4. ____ No scoops are stored inside the ice machine(s)
5. ____ **Adequate number of scoops and spoodles** in appropriate serving sizes are available. Staff/volunteers are educated on how to use.
6. ____ **Preventative Maintenance Equipment Checklist.**
 - User should follow all safety and use protocols with facility equipment. Failure to do so could result in injury, loss of product, breakage, delays, and loss of ability to use equipment
 - Equipment should be cleaned after every use as thoroughly as all surfaces and workstations
 - User should regularly check thermometers of coolers and freezers to ensure proper function and safe temperatures. Ensure after every use that doors are closed.
 - Be sure there is a local process in place for maintaining or replacing equipment that is not working properly.

Storage

1. ____ All food, condiments and supply packages are closed, **labeled with date**, clean and free of dust and debris. (Condiments from the same batch can be placed in a zip lock bag and dated)
2. ____ All food and supply storage areas are free from evidence of rodent or insect infestation.
3. ____ Food and supplies are **not stored under water or sewer lines**.
4. ____ Food and supplies are stored a minimum of **6 inches off the floor**.
5. ____ Food storage shelves, containers, and areas are clean and free from trash and empty boxes. Ideally no corrugated cardboard boxes are present.
6. ____ **Home canned or prepared foods** are not used.
7. ____ **No dented cans** are used, and none are being held for use. **All cans are dated and properly rotated, FIFO.**
8. ____ **Chemicals and pesticides** are not stored with food items or supplies.
9. ____ **Safety Data Sheet(s)** (SDS) are available for all chemicals and is in a location easily accessible.
10. ____ **Mops, brooms, etc... are not stored on floor.** They are placed on a rack or hook.
11. ____ **Scoops** should not be kept in ice bins, coffee cans, flour/sugar bins, etc.

On-Site Sanitation/Food Safety Review Form Elderly Nutrition Program

Refrigerators and freezers

1. ____ Refrigerators are clean and the temperature is 40°F or lower. 38 is the ideal temp for commercial refrigerators. A temp log is maintained showing daily Fridge and Freezer temps.
2. ____ Food items not in their original containers are well wrapped or packaged, labeled and dated, **and not outdated**. (Leftovers may be held no more than 7 days before serving)
3. ____ **Condiments should be stored in a** clear bag/container with date, rotate. Do not combine leftover condiments with fresh ones. and should not be kept longer than 1 year.
4. ____ **Frozen foods** do not show evidence of freezer burn or spoilage.
5. ____ **No mold or dust build-up** on fans inside or outside of freezers and refrigerators
6. ____ There is a process in place for **defrosting freezers**. Follow manufacturer instructions.
7. ____ **Walk-in coolers are properly organized**.

Dish washing area

1. ____ There is a **3-Compartment Sink**, or acceptable equivalent, such as a bus tub that acts as a 3rd sink.
2. ____ There is **no evidence of food residue on "clean" dishes**, pots and pans.
3. ____ Dishes, glasses, etc. are not stacked while wet, and are **air dried**.
4. ____ **A manual wash, three-compartment sink** must contain a proper sanitizing solution and maintain proper concentration verified using chemical strips. Signage posted on proper use.
____ **Test Strips available?**
____ **Sanitizing solution properly mixed?**
5. ____ If a **low temperature dishwashing machine is used with a chemical agent**, the temperature and the chemical concentration must be up to the manufacturer's specifications. There is a plan in place to check proper function with appropriate test strips/materials on a planned schedule.
6. ____ A **high temperature dishwashing machine** reaches a wash cycle temperature of 160°F and a rinse cycle temperature of 180°F (Or temperatures listed in manufacturer's specifications). There is a process in place to check temps and appropriate test strips/materials.

Food Delivery Bags/Coolers

1. ____ Procedures to **clean and sanitize the inside and outside** of the bags/coolers is in place.
2. ____ **Bags/coolers are in good repair**, free of tears and if applicable, plug-ins properly functioning.
3. ____ **Hot and cold source inserts** are available and properly used. They are cleaned and sanitized according to manufacturer's instructions.
Microcore inserts cleaning instructions.
4. ____ **Delivery bags** are properly stored.

On-Site Sanitation/Food Safety Review Form Elderly Nutrition Program

Emergency Preparedness

1. _____ An **emergency Foodservice Operation plan** is available and reviewed with employees at least annually
2. _____ **Fire safety:**
 - a. _____ **Fire Drill** is done at least annually
 - b. _____ **Escape routes**-at least 2 unobstructed routes are posted & clearly marked "EXIT"
 - c. _____ **Fire Extinguisher** is easily accessible and fully charged. Directions on use are posted along with **PASS Sign**. Date of annual inspection noted.
 - d. _____ **Fire alarm/smoke detector** is present and in good working order. (i.e. Batteries in them and extra batteries on site.
3. _____ **First Aid procedures** available and accessible for staff/volunteers.(i.e. Burns, cuts, etc)
4. _____ **Choking- Sign/poster** posted showing steps to follow.
5. _____ **Procedures to be followed in the event of an emergency are posted**, i.e. Where to shelter in case of tornado/High Winds, emergency evacuation plan, Fire Exit routes, etc.
6. _____ **Procedure to account for all** participants, volunteers, and staff after emergency evacuation are in place.
7. _____ **A laminated emergency procedure sheet** is posted at all dining sites and each HDM driver has one with them in their vehicle.
8. _____ A **first aid kit** is available, easily accessible, and full stocked with materials that are not outdated. There should be at least one in the kitchen and one in each HDM driver vehicle.
9. _____ **Eye-wash bottles or eye-wash stations** are in the kitchen work area and solution are not outdated.
10. _____ **SDS (Safety Data Sheets)** are posted in an easily accessible location and the emergency first aid information is highlighted and easy to read. The pages are placed in plastic sleeves to protect them. Be sure there is an SDS Sheet for all chemicals used in the kitchen area. NOTE: **These should be reviewed annually and updated as needed. Any and all any new chemicals being used in the kitche, needs to be added to manual and staff educated.**

Notes/Areas of Concern:

Name & Title of person initially completing form: _____

Date: _____

On-Site Sanitation/Food Safety Review Form Elderly Nutrition Program

Follow Up Notes when concerns & areas out of compliance noted above were resolved:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

Name & Title: _____ Date: _____

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SENIOR NUTRITION PROGRAM CONSULTATION AGREEMENT

This AGREEMENT, by and between Green Lake County Department of Health and Human Services Aging Unit and Heidi Draeger, Nutrition Consultant, will meet the dietary requirements of the Senior Nutrition Program regulations outlined in Chapter 8 of the Wisconsin Aging Network Manual of Policies, Procedures, and Technical Assistance.

THIS AGREEMENT shall commence on , 2023 and shall continue until December 31, 2023. This contract may be terminated by either party on a thirty-day written notice to the other party.

THIS AGREEMENT shall be reviewed annually by both parties involved. Nutrition Program Consultation services to the Aging Unit of Green Lake County Senior Nutrition Program will include, but not necessarily be limited to:

1. Reviewing and approving monthly menus to assure meals meet 1/3 of the RDA and follow meal pattern guidelines.
2. Modifying menus to reflect lower sodium, saturated fat, and refined carbohydrate levels.
3. Perform the bi-annual nutrient analysis of weekly menus to assure meals meet 1/3 of the Recommended Daily Allowance.
4. Providing 1:1 Nutrition Counseling to meal participants, as needed.
5. Corresponding with caterers to educate them on program requirements and helping them make changes to meet state standards.
6. Write two nutrition education articles every other month.

The hourly rate is \$30/hour, not to exceed **eleven (11)** hours per month.

THIS AGREEMENT acknowledges that the Aging Department of Green Lake County provides resources and services to clients 60 years and older and/or their families. In providing such service, confidential personal, technical, and business information about the individuals receiving services is shared.

While consulting the Aging Unit of Green Lake County in providing such service to clients, I recognize the responsibility to maintain the confidentiality of all such personal, technical and business information and comply with the Health Insurance Portability and Accountability Act (HIPPA) standards.

Aging Unit Manager

Date

Nutrition Program Consultant

Date

Commission on Aging Committee Meeting May

3 year Aging Goals 2022 – 2024

1. To Provide increased opportunities for older adults to participate in social activities within the County.
 - Partnered with 300 Club Bowling Alley to offer Senior Bowling hour. Had Staff from Aging / ADRC come present resource information
 - Healthy Cooking Class – Not enough participation to hold a class.
 - Exploring adding the F.Y.O.D program (Find Your Own Driver Program) which could eliminate the barrier of transportation for Seniors, allowing Seniors to engage in more activities outside of the home.
 - Created an Aging social media page which follows many other local social media pages including Libraries and Senior Centers. The social media Page includes Event updates. Since Jan 2023 the social media page was visited 1,245 times. 16,000 people saw a posting on our social media page.
2. Insure that Nutrition Program Participants have choice based meal options. Stepping Up Nutrition Classes.
 - Still being explored
 - Nutrition Coordinator is trained for classes just waiting to implement
 - Meal Data –
 - o Total 4,811 Home Delivered Meals provided with an average of \$3.11 donation
 - o 774 (Berlin only) Carry-out meals provided with an average of \$3.42 donation
 - o 1,046 congregate meals provided with an average of \$1.16 donation
3. Enhance accessible, affordable and safe exercise opportunities throughout Adams, Green Lake, and Waushara to improve quality of life and chronic disease outcomes and help reduce number of falls.
 - Stepping On – 18 participants
 - Mind Over Matter, Healthy Bowels, Healthy Bladder – 12 participants
4. Ensure that Community Engagement efforts are representative of Community Members.
 - Scheduled a Senior Fair for Sept 14th at the Town Square in Green Lake. Currently reaching out to Vendors. Received feedback from Consumers what type of resources they would like to receive more information on. Also, looked at what were most common services being provided by Aging programs to make sure those areas were represented at the Fair. Marketing and registration will begin in June.
 - Held listening sessions at Berlin Senior Center to receive feedback about the Nutrition Program.
 - Grandparents Support Group to receive feedback on needs
5. Provide older adults with annual trainings and/or workshops with opportunity for them to increase and use their advocacy skills. By May 2024 we have a group of three trained older adults attend Aging Advocacy Day in Madison.
 - Advocacy Presentation scheduled for August 8th at Princeton Senior Center. Presenter will be Janet Zander Advocacy & Public Policy Coordinator with GWAAR
6. Provide more opportunities for individuals in the Community to learn about Medicare.
 - Have implemented a Volunteer SHIP Coordinator to assist with basic benefit questions. This has helped increase response time to referrals as only 1 Elder Benefit Specialist is Staffed at Green Lake County.

AGING REPORT - 2023

[illegible]