COVID-19: Princeton Health Leads Effort to Vaccinate Educators

Cranbury School, Middlesex County, N.J. — It was a little after 12:30 in the afternoon of March 30. The pop-up clinic inside was 25 minutes away from opening, but people already were lining up in the early spring sunshine for the hottest ticket in town: a dose of the COVID-19 vaccine.

They included teachers, maintenance and administrative staff, and other employees of the Cranbury School and neighboring districts such as Princeton. All told, 264 people received their first dose of the vaccine in the space of a few hours. The clinic at Cranbury was only a beginning. In the following two weeks alone, Princeton Health staff visited another 12 public and private schools in Mercer and Middlesex counties, vaccinating more than 2,000 people.

Debbie Millar, RN, director of community wellness and engagement, said Princeton Health is working to include Somerset County school districts and begin vaccinating staff members at nearby colleges, including The College of New Jersey and Rider University. The education/higher education effort is part of Princeton Health’s broader vaccine plan, said Peggy DeFalco, assistant vice president, administrative services. School staffers are eligible to schedule vaccinations for the on-site clinic at Princeton Medical Center. The school-based clinics make the process more convenient while also allowing Princeton Health to provide more doses than would be possible on-site alone. As of April 15, Princeton Health has administered 25,000-plus vaccinations.

"We are committed to fulfilling the lifelong healthcare needs of people in our community, and COVID-19 is the greatest public health challenge in recent memory," DeFalco said. "Vaccinating as many people as possible is a crucial step. We are working with partners throughout the community to do this in a safe, effective, and equitable manner."

The off-site clinics are the result of a broad team effort, said Millar. She and Craig Harley, associate director of community wellness and engagement, worked with school officials across Central Jersey setting up the visits, and Dana Hvisdock, RN, took the lead in staffing the clinics with nurses to administer the vaccines.

Community wellness and engagement staff provided support for the clinic, and Princeton Health’s transportation division ensured the vaccine doses were safely delivered. Finally, school nurses from the host school and neighboring districts were enlisted to monitor individuals for 15 minutes after receiving the vaccine.

"Especially after the past year, parents of school-aged kids can tell you the importance of teachers and the other staff members in our schools," Millar said. "Vaccinating school employees is a critical safeguard that will enable them to continue their vital work educating our children."

PMC EARNS QUALITY RECOGNITION FOR HEART FAILURE

Princeton Medical Center (PMC) has earned the Get With The Guidelines® — Heart Failure Bronze Quality Achievement Award, which is granted by the American Heart Association to hospitals that demonstrate a commitment to high-quality care based on the latest scientific evidence. PMC began participating in the Get With The Guidelines program for heart failure in late 2019.

The program evaluates hospitals’ performance based on the percentage of patients with heart failure who were:

- Prescribed appropriate medications.
- Given appropriate diagnostic testing.
- Scheduled for a follow-up appointment within 7 days of discharge.

In the third quarter of 2020, PMC qualified for the Bronze Award, signifying it had met or exceeded the quality achievement measures for at least 90 consecutive days but less than one year. The hospital continues to participate with the program, which has been shown to improve clinical outcomes for patients with heart failure. PMC has been rated high performing in treating heart failure for six years in a row by U.S. News & World Report.

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In March, Princeton Health highlighted a female chef and one of her recipes every week to celebrate Women’s History Month. The special month may have passed, but good food is never out of season. Visit the Princeton Health intranet, click PennForPeople, and download the recipes from the Diversity & Inclusion folder under Forms and Information. If you make one of the dishes, please snap a photo and use the #PenntoPan hashtag on social media.

**FEATURED RECIPE:**

**Grilled Korean Beef Short Ribs**

For ingredients and instructions, visit [https://tinyurl.com/SaceImsa2](https://tinyurl.com/SaceImsa2).

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As an admired chef and cookbook author, Edna Lewis taught the American public to appreciate southern meals in a new way. She became a lecturer for the American Museum of Natural History and built her brand as a chef and private caterer.

As the demand for creative foods began to grow, Lewis decided to write her first cookbook, although women chefs were few, and Black women chefs even fewer. Known as both the grande dame and grande doyenne of Southern cooking, Lewis was among the first African American women from the South to write a cookbook that did not hide the author’s true name, gender or race.

Combining her love of food preparation and knowledge of African American history, Lewis’ legacy taught countless others the importance of traditional Southern cuisine.

**FEATURED RECIPE:**

**Tyler Pie**

For ingredients and instructions, visit [https://tinyurl.com/mkt3lvba](https://tinyurl.com/mkt3lvba).

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Tanoria Askew, a passionate home cook turned chef, is the proud owner of Tanoria’s Table, where she works as a personal chef and TV personality. Askew has a keen sense of flavor and prides herself in making everything she cooks memorable.

With her cooking roots originating in Tennessee, Askew has fun putting a modern spin on American comfort food. She has had the privilege of addressing audiences as a keynote speaker, emcee, and panelist about her significant career shift, anti-racism, diversity and inclusion, social justice, and the courage it takes to chase dreams.

She also serves as the D&I chairperson of the board for a nonprofit named Slow Food Indy. A seat at Tanoria’s Table will nourish your body and soul. Above all, Askew encourages everyone to love deeply, laugh often, and eat well.

**FEATURED RECIPE:**

**Peanut Butter Cheesecake Truffle**

For ingredients and instructions, visit [https://tinyurl.com/482948bc](https://tinyurl.com/482948bc).

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Christine Ha is the first-ever blind contestant and seasason 3 winner of the competitive amateur cooking show MasterChef with Gordon Ramsay. She holds a Master of Fine Arts from the University of Houston and a bachelor’s degree in business administration from the University of Texas. Her first cookbook, Recipes from my Home Kitchen: Asian and American Comfort Food, was a New York Times bestseller.

Ha received the 2014 Helen Keller Personal Achievement Award from the American Foundation for the Blind. Ha is the chef and owner of The Blind Goat and Xin Chao in Houston, Texas. She is currently working on her memoir and second cookbook.

**FEATURED RECIPE:**

**Beef Enchiladas**

For ingredients and instructions, visit [https://tinyurl.com/22ux528](https://tinyurl.com/22ux528).

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Jenn Segal is a classically trained chef who graduated from L’Academie de Cuisine in Maryland and worked professionally as a chef for many years. She left the restaurant business in 2003 after the birth of her first child.

In 2009, she decided to write her own cookbook, but a book agent told her she would have no chance of getting published. In response, Segal created her successful blog, *Once Upon a Chef* where she develops and shares her own recipes.

Her first cookbook, *Once Upon a Chef: The Cookbook*, was published in 2018. Segal says her recipes reflect her life as a mom who loves to create easy meals for the whole family as well as a trained chef. Segal is a shining example of finding a way to do what you love, regardless of the obstacles that may stand in your way.

**FEATURED RECIPE:**

**Bulgogi**

For ingredients and instructions, visit [https://tinyurl.com/5acu9ma2](https://tinyurl.com/5acu9ma2).

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