

RNI Chatter



Volume 6 Issue 9

JULY 2024

RNI Brew opens to offer coffee and doughnuts

Workers' Council at RNI, Inc. brainstormed and came up with the idea to sell coffee and doughnuts as a fundraiser for their group. They met and created signs and named the fundraiser RNI Brew. RNI Brew recently opened and everyone loved coming to work and enjoying the coffee and sweet treats while visiting with their peers. Thank to Tara Elliott for helping the group organize their thoughts and bringing RNI Brew to a reality. Tara also sent all the photos to the Chatter.



Inside this issue:

WORKERS' COUNCIL OPENS RNI BREW AT 4TH STREET AS A FUNDRAISER	1
THE ARC OF OHIO DAY AT CEDAR POINT 2024	1
FIRST ENERGY GIVES DONATION TO RNI, INC.	1
RNI GARDEN CLUB ENJOYS A HARVEST FROM THEIR GARDEN	1
READY FOR HIRE GROUP VISITED MANY AREA LOCATIONS	2
EMPLOYEE JULY ANNIVERSARIES	3
ELEMENT OF ART SCHEDULE FOR THE MONTH OF JULY	3
COMMUNITY GROUP MEETS AT KELLY'S MINI GOLF	3
RNI SAFETY TOPIC FOR THE MONTH OF JULY	4
RNI IS LOOKING FOR A FEW GREAT PEOPLE TO JOIN OUR TEAM!	5

The Arc of Ohio Day 2024 at Cedar Point

Arc Day of Ohio at Cedar Point is an annual event where The Arc of Ohio purchases and gives away tickets through an online request. The RNI, Inc. crew consisted of Leona, Sandy, Carol and Gina. Support Specialists Tara Elliott and Angela Dawson accompanied the group at the amazement park. A great time was had by all attendees.



FirstEnergy Foundation makes a donation to RNI, Inc.

RNI, Inc. would like to extend a sincere THANK YOU to Joe Jakubick, Regional External Affairs consultant from FirstEnergy Corporation. We were honored to be one of the FirstEnergy Foundation recipients of the annual donation. RNI, Inc, will use this grant money to enrich the lives of the people we serve. Thank you to Mr. Jakubick and FirstEnergy Foundation for the generous donation.



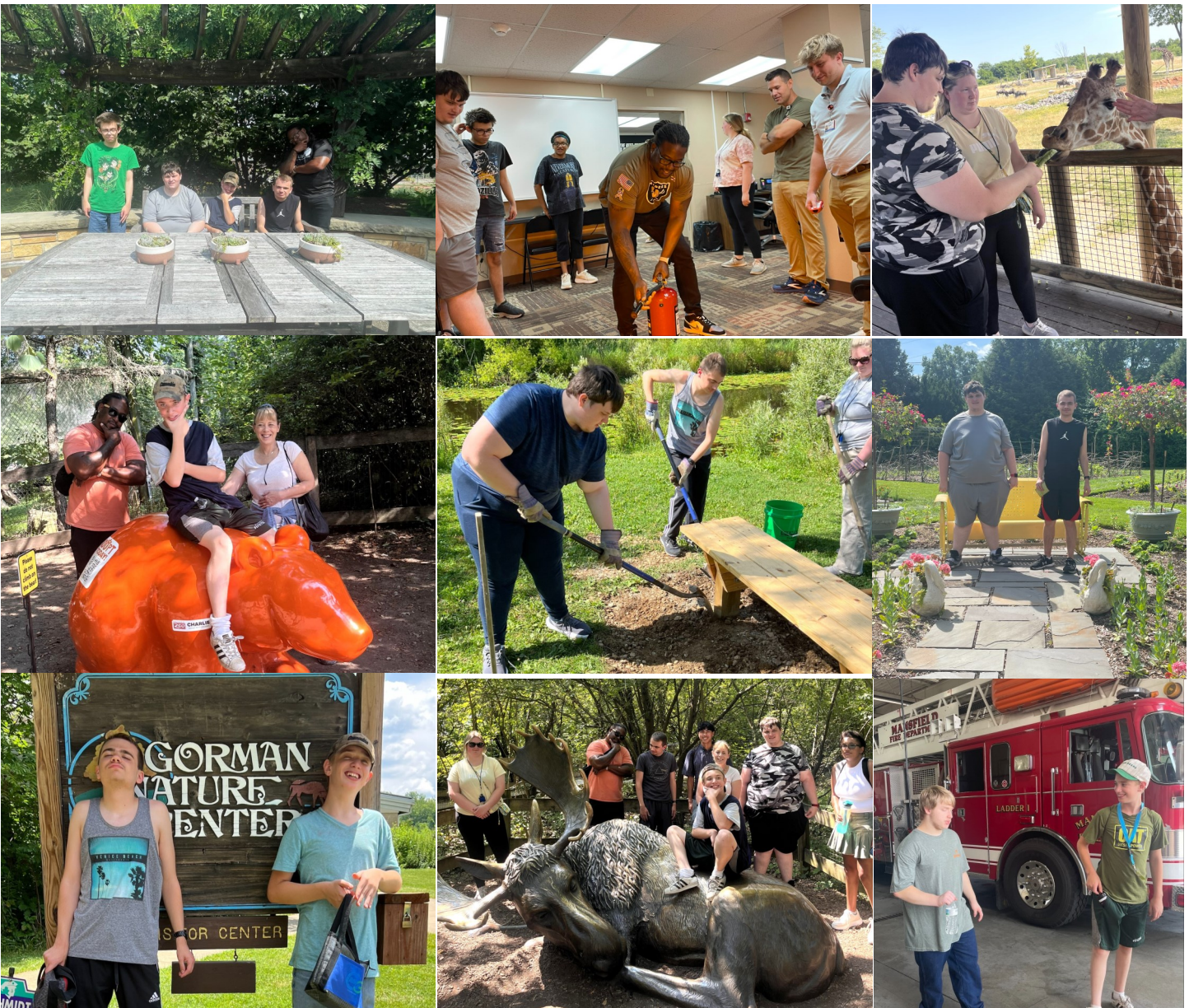
RNI Garden Club recently enjoyed fruits from their labor



The RNI Garden Club recently enjoyed a harvest from the garden they planted earlier in the spring. Stephanie, Ali, Heather and Daniel were super excited to take home some green onions and lettuce. Gardening is such a rewarding experience, from working in the dirt to having a healthy meal. Just look at those smiles!

Ready for Hire was busy in July

The Ready for Hire group was very busy during the month of July. They visited many sites sharpening their skills and enjoying the beauty at some of the locations. The group visited Kingwood Center Gardens for a few hours relaxing and enjoying nature. Since they have all been working pretty hard on learning new skills, this was a nice break for everyone! They toured the grounds, fed the ducks, and enjoyed lunch at the Gateway Café which is located inside Kingwood Center. During another session, the Mansfield Fire Department took some time out of their day to talk about fire safety with the Ready for Hire class. They learned about R.A.C.E. and P.A.S.S. and what the acronyms mean when it comes to a fire emergency. They even practiced extinguishing a simulated fire by using the P.A.S.S. technique. The students were given the opportunity to check out the fire trucks while at the station as this is always a highlight! The final stop for the Ready for Hire group was a volunteer project at Gorman Nature Center. The team came together to dig out about 6 inches of dirt so visitors would be able to swing their feet freely while sitting on the newly installed benches. Once they completed the digging, they helped trim back some overgrowth along the trails so they would be clean for people walking in the park. While working, the group saw many different types of dragonflies which are very abundant at Gorman. They also saw some frogs and even a turtle. Another location they visited was the Columbus Zoo for their final day celebration. The group walked around checking out the different animals, exploring the interactive exhibits, and even feeding the giraffes. They had a perfect day to wrap up their program and end their summer learning experience. We hope they all enjoyed the rest of their summer break.



July Employee Anniversaries

Susan Crider	07/24/1997	27 Years
Britni Smals	07/12/2007	17 Years
Carl Ruth	07/22/2013	11 Years
Kathy Rhein	07/05/2018	6 Years
Jessica Reinhart	07/18/2018	6 Years
Heather Gibson	07/23/2018	6 Years
Jesse Thomas	07/24/2018	6 Years
Lisa Church	07/22/2019	5 Years
Lori Burkhart	07/13/2021	3 Years
Chris Stanfield	07/27/2022	2 Years

Congratulations to

Susan and Britni

THANK YOU all for your
years of service to RNI,
Inc!

Element of Art *Element of Art Studio/Gallery Schedule of Events*

Element of Art is open to the public Monday-Friday 8:30am-3pm. Classes with our contracted artists are currently in session. To schedule a class, give us a call at 419.522.2965, or email gyockey@rniinc.com

Our recurring events/classes are open to the public:

- Mixed Media** - (Every Monday) \$15/class
- Acrylics & Watercolor** - (Every Tuesday) \$15/class
- Ceramics** - (Every Wednesday) \$30 Must attend two classes (building & glazing).
- Jewelry** - (Every Thursday) \$15/class
- Art 101** - (Every Friday) \$15/class

Community Connection Group meets at Kelly's

Kelly's Dairy Bar and Miniature Golf hosted the Community Connection group this month. They all had a great time playing some miniature golf and enjoying some delicious treats. Community Connection is a group of individuals that socialize and make friends while connecting with each other in the community. A big thank you to Kelly's for always welcoming us and being a supporter of RNI!



RNI Bucks issued for the month of July

Eva Pickens and Jessica Bellomy from Jennifer and Britni for all the help they have been giving with production.
Jen Hord and Heather Gibson from Jennifer Holtz for completing their job and picking up additional duties as well.

SAFETY starts with S, but begins with YOU...

RNI Safety TOPIC for July is: Have a food safe Summer

HAVE A FOOD SAFE SUMMER



While the warmer weather conditions may be ideal for outdoor picnics and barbecues, the summer months typically see a spike in reports of foodborne illness. Make sure your fun in the sun doesn't get cut short by following some simple summer entertaining tips:

1 in 6

Approximate number of Americans stricken with food poisoning each year



128,000

Estimated annual hospitalizations from foodborne illnesses



Did You Know?

U.S. beef sales are highest during the week of July 4th, when Americans are expected to buy about **\$400 MILLION WORTH OF IT—25% MORE THAN AN AVERAGE WEEK** (according to the National Cattlemen's Beef Association).



Basic Tips

CLEAN



CLEAN SURFACES, UTENSILS AND HANDS WITH SOAP AND WATER. If you're at a picnic, bring moist towelettes to use!

Wash all produce under plain running water before eating, cutting or cooking, even if you plan to peel them!

SEPARATE



SEPARATE PLATES AND UTENSILS. When grilling, use separate plates and utensils for raw and cooked meat and poultry and ready-to-eat foods (like raw vegetables).

COOK



USE A FOOD THERMOMETER.

Burgers: 160°F



Just because your burger is brown, not pink, doesn't mean it's safe to eat!

CHILL



Don't leave food at room temperature for longer than two hours (or 1 hour if it's above 90°F). If planning a picnic, perishable food should be kept in an insulated cooler packed with ice or ice packs.

CHILL RAW AND PREPARED FOODS PROMPTLY if not consuming after cooking.

What Are You Making?

Here are some food safety tips for preparing a few signature summer dishes.

BARBECUE

Cook all meat and poultry to recommended internal temperatures.

Burgers: 160°F.

Chicken and Turkey: 165°F.

Sausage: 160°F.

Steaks: 145°F with a 3-minute rest time.

FRUIT SALAD

Rinse all produce before peeling or chopping.

Chop all produce with clean utensils on separate cutting boards.

DEVILED EGGS

Refrigerate prepared eggs until they're ready to be served and once out, keep them nestled in ice to keep them cool.



ADDITIONAL SOURCE CDC



For more summer food safety tips, go to

FoodSafety.gov

Visit us on the Web at rniinc.com and **APPLY TODAY!**

RNI, Inc.

150 East 4th Street
Mansfield, OH 44902
419-774-4400

1650 East Southern Avenue
Bucyrus, OH 44820
419-563-2180



RNI, Inc. Team: Let's increase our presence on social media and increase our FOLLOWS on Facebook. LIKE or FOLLOW or SHARE us on Facebook to invite your friends to LIKE us too. UPDATED 8/25/24; we are at:

City Garden Café - is at 600 FOLLOWS, can we get to 1000 FOLLOWS, 400 FOLLOWS to go?

Element of Art Studio/Gallery - is at 2190 FOLLOWS, can we get 2500 LIKES, 310 FOLLOWS to go?

RNI, Inc. - is at 2298 FOLLOWS, can we get to 2500 FOLLOWS, 202 FOLLOWS to go?

Trillium Event Center - is at 1131 FOLLOWS, can we get to 1500 FOLLOWS, 369 FOLLOWS to go?

Help us increase our social media exposure by liking and sharing our four (4) Facebook pages. City Garden Café, Element of Art Studio/Gallery, Trillium Event Center and RNI, Inc!



WE ARE HIRING RICHLAND AND CRAWFORD COUNTY LOCATIONS



Locations:

150 East Fourth St. Mansfield, Ohio 44902
1650 E. Southern Ave. Bucyrus, Ohio 44820

Our Mission:

“Empower people with developmental disabilities to live their best life by fostering innovative opportunities through community engagement.”

Do you want to make a difference in people's lives?

Ready for a Change....Join our Team!

WE ARE HIRING

A listing of open positions can be found at

www.rniinc.com

or by stopping in at one of our locations

Benefits:

- Flexible Schedules!
- Health, Dental, and Vision (full-time positions)
- Life Insurance (full-time positions)
- Retirement Plan
- Paid Holidays, Vacation and Sick time
- Paid training including First Aid & CPR, Defensive Driving

