

# **Newsletter Summer 2019**

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# Note from Heidi

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Greetings from Texas! We have BIG news to share! We are very excited to announce a partnership with Intiva Health. Intiva provides new blockchain technology to the primary source verification world. We are implementing their new secure document system for some of our clients in the next couple of weeks. Intiva is looking to shake up the PSV world by allowing already verified documents to be shared by the provider to other facilities who need the same information...without having to verify it again! Since the



system "locks" in dates which cannot be changed, this will streamline and speed up the credentialing process for everyone. We believe they are re-inventing the business of credentialing and 1st Assistant is proud to be a part of the process.

Besides this latest news, 1st Assistant has also fully implemented our new software system, 1stCred into our organization. Migration is not always easy, but the benefits have been huge! This comprehensive system allows us to track our work better, share effectively with our teams and increase our productivity & transparency for our organization! This has been an eye-opening experience and we are thankful for the new system.

We would love you to join our Facebook chat for credentialing professionals. This is a place to ask questions and keep up with your colleagues around the country. Please join our group by clicking here: <u>https://www.facebook.com/groups/CredentialingTalk/</u>

As always, we are booking sessions for webinars. If your group is looking for a credentialing topic to present, please let us know!

If you would like to know more about Intiva Health, please visit <u>IntivaHealth.com</u>. For more information on 1st Cred Software please visit <u>1stCred.com</u>.

I hope you have a great August!

#### Knowledge Center

## Credentialing and Payer Enrollment: What's the Diff?



<u>Medical credentialing</u> means doing a kind of background check on doctors and other healthcare providers. So credentialing is required for *individuals* who provide health care.

The most comprehensive type of credentialing is <u>primary</u> <u>source verification</u>, where only original sources are used to

confirm the accuracy of an individual healthcare practitioner's qualifications. Examples include direct contact with educational institutions to verify degrees and checking on licensing from a medical board.

In contrast, <u>payer or provider enrollment</u> is a process so a *health care provider or provider group* is able to be reimbursed for services performed from major health plans. These include Medicare, Medicaid, insurance plans and networks. Only a provider that is properly enrolled with these plans will be able to bill for services to covered beneficiaries and get paid for those services.

More valuable information ahead regarding Credentialing and Payer Enrollment.



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You Tube

## Knowledge Center, Medicare and Medicaid

# Are You Ready for a CMS Site Visit?



Whether you are a new provider or you have been in practice for some time, the <u>Centers for Medicare &</u> <u>Medicaid Services (CMS)</u> may pay <u>enrolled providers</u> a visit for a medical record review and audit.

Would you be prepared if this audit were to happen next week?

The goal of CMS <u>onsite audits</u> is to find any fraud or abuse in the healthcare payment system. Some insurance payers are now joining in on-site audit visits. During the visit, CMS will make sure that your physical address matches the address on your electronic records and that your business is clearly labeled with street and number signs. They will also check that the proper licensed staff is providing professional services and that medical records are unaltered.

Ahead find a helpful checklist to prepare for a CMS onsite visit.

## Knowledge Center, Medicare and Medicaid

# CMS Issues Revised Medicare Beneficiary Identifier Notice for Medicare Advantage Plans



The <u>Centers for Medicare & Medicaid Services (CMS)</u> recently issued a <u>revised MLN</u> Notice concerning the new Medicare Beneficiary Identifier (MBI). The initial notice on this topic was issued on May 25, 2018 and has been revised several times since then.

Advantage Plan and notifies health care providers that the MBI look-up tool can also be used for these types of plans. All other information in the notice remains the same.

As you know, CMS has completed its mailing of new <u>Medicare</u> cards to beneficiaries in all geographic locations. The new cards carry MBIs instead of the prior Health Insurance Claim Numbers, which may have reflected the Social Security number of the primary wage earner instead of the patient.

Review the steps on how to get MBIs if your patient does not have their new Medicare card.

#### Knowledge Center, Medicare and Medicaid

## Has Your Practice Experienced Changes that Must Be Reported to CMS? 3 Critical Mistakes to Avoid



Once your practice is enrolled in <u>Medicare</u>, don't just sit back and relax! There are certain business changes that must be reported to the <u>Centers for Medicare & Medicaid</u> <u>Services (CMS)</u> on a timely basis, or your practice risks suspension or losing eligibility for Medicare reimbursements.

Here are the top 3 <u>provider enrollment</u> reporting mistakes that we see here at <u>1st</u> <u>Assistant</u>:

**Not realizing that a change must be reported**. A change in ownership, *or* CHOW, or a change in certain information about a practice must be reported to CMS. A CHOW can be a merger, a consolidation or a change in partnership members. Examples of a reportable information change include opening or closing a location, moving to a new location, a stock transfer or an adverse legal action.

Continue reading about additional critical mistakes that are made.



Heidi Henderson

## Fire Up the Grill and Test Your Knowledge of Barbecue Trivia

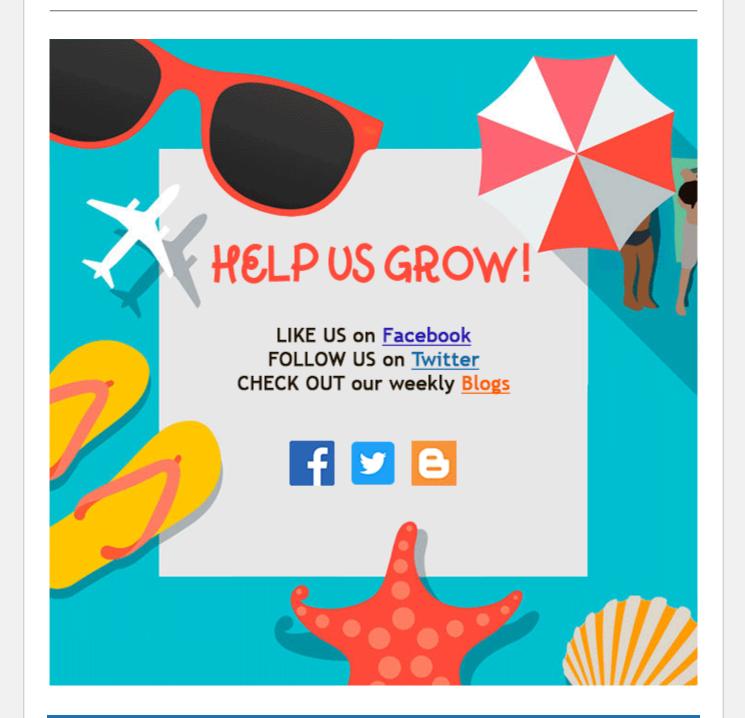


Ever since our ancestors threw a slab of meat on their fire, people have appreciated the delicious tastes and aromas of grilled meat, fish and other foods. But did you know that the technique we now call "barbecue" where food is grilled over a fire and enhanced with spices and sauces originated in the Caribbean?

While flipping the burgers at your next cookout, throw out these tasty trivia facts to fascinate your guests:

- The word "barbecue" comes from a "barbacoa," a raised wooden grate used for grilling by the Taino Caribbean Indian tribe. The word first appeared in print in a 1526 Spanish explorer's account of the West Indies.
- One of the first Virginia colony laws enacted during the 1650s prohibited the discharge of guns at a barbecue.
- Barbecues have long been an occasion to celebrate as in the Revolutionary War victory, laying the cornerstone of the Capitol and building the first bridge over the Missouri River.
- President George Washington was a major barbecue fan. His diary references one that lasted for 3 days!
- President Abraham Lincoln's parents celebrated their wedding with a barbecue.
- Guests at the first White House barbecue, hosted by President Lyndon Johnson, were served Texas-style barbe cued ribs.
- Two famous innovators collaborated in 1921 to create the first commercial charcoal briquette factory: Thomas Edison designed it and Henry Ford built it.
- In Owensboro, Kentucky, residents relish a rich and zesty flavor, and for 150 years have been barbecuing mutton not lamb – in the world's only black barbecue sauce.
- Adding woods to the fire give the meat delectable flavors. Use woods like mesquite, maple, guava, cherry, pecan, apple and oak, but avoid conifers that have resins and tars.
- The most popular foods for grilling are hamburgers, steak, hot dogs and chicken.
- Do you let your grilled meat rest before serving? Top barbecue chefs insist that the meat must rest for at least one-half hour to retain those amazing juices.

What's your favorite barbecue recipe?



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