

1ST CREDENTIALING COURIER

EDITION I 2025



Hello!

Technology is at the heart of our operations at 1st Credentialing. While insurance companies still rely heavily on manual processes despite having online portals, we’ve taken a different route—investing in automation to speed up and streamline our services for both clients and our team.

Our client portal already lets you run reports, upload documents, and manage signature requests. Soon, you’ll also be able to onboard new providers, communicate directly with your Sr. Coordinator, and submit all necessary information through the portal.

Behind the scenes, our internal tools help us work faster and more accurately. From auto-filling forms to an automated phone system that waits on hold for us, we’ve built systems that maximize efficiency. We also track key dates like recredentialing and license renewals, sending you automated reminders at 90, 60, and 30 days.

These innovations help us serve you faster and more accurately—and we’re just getting started. More improvements are on the way!

Together, we can stay efficient and on track.

From Heidi Henderson
Founder/Principal, 1st Credentialing

1st Credentialing: Trusted Excellence Backed by the BBB A+ Rating

At 1st Credentialing, we are proud to maintain the highest standards of trust, integrity, and transparency. Our A+ rating from the Better Business Bureau (BBB) is more than just a badge of honor—it’s a reflection of our commitment to ethical practices and client satisfaction.



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How healthy are your provider’s insurance enrollments?

Many commercial insurances get their updates and manage the re-credentialing of providers through CAQH without your knowledge. Having the information attested every 60-90 days is essential for the provider to remain in-network.



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Pizza Margherita (Classic Italian) with Homemade Dough

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Ingredients for the Dough:

- 2 1/4 teaspoons active dry yeast (or one packet)
- 1 1/2 cups warm water (about 110°F/45°C)
- 3 1/2 cups all-purpose flour
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon sugar

Ingredients for the Pizza:

- 1/2 cup tomato sauce (preferably San Marzano tomatoes)
- 1 1/2 cups of fresh mozzarella (preferably fior di latte or buffalo mozzarella)
- Fresh basil leaves
- Extra virgin olive oil
- Salt (a pinch)

Instructions:

1. Make dough: Dissolve yeast and sugar in warm water. Add to flour, salt, and olive oil. Knead for 8-10 minutes. Let rise 1-2 hours.
2. Shape dough: Preheat oven to 475°F. Roll dough into 12-inch circle.
3. Assemble pizza: Spread tomato sauce, top with mozzarella.
4. Bake: Bake for 8-10 minutes until golden and bubbly.
5. Finish: Add basil, drizzle with olive oil, sprinkle with salt. Enjoy!



COMPLIMENTARY



CONSULTATION



AVAILABLE

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Questions? Contact us. | 512.201.2668 |
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Credentialing
You Focus on Patients. We Focus on You.

