

Happy Fall Everyone!



Adopting new technology in provider enrollment and credentialing can be a challenge—even for the most advanced healthcare organizations. Fear of losing control, complex systems, and resistance to change often hold teams back. But in today’s fast-paced healthcare environment, automation isn’t optional any-more—it’s essential.

At 1st Credentialing, we’ve seen firsthand how the right credentialing automation tools can transform efficiency for hospitals, large organizations, and multi-specialty groups. In our latest blog, we share the biggest barriers to technology adoption—and how automation can help you streamline provider onboarding, speed up payor enrollment, and strengthen your bottom line.

For The Full Article Please Go to Our Blog on the 1st Credentialing Website -

CLICK HERE

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Artificial Intelligence Meets Real-World Credentialing Expertise

Our team empowers yours to unlock the full potential of Artificial Intelligence and Automation driven by our deep, hands-on credentialing knowledge and specialized expertise. Together, we optimize, integrate, and elevate your operations for real-world success.



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The Time Suck of Medical Credentialing

Medical credentialing is a critical yet time-intensive process for healthcare organizations. Between verifying provider qualifications, maintaining payer enrollment, and navigating ever-changing compliance rules, administrative teams often lose hundreds of hours each year. The manual tracking of expirations, attestations, and applications can slow down onboarding and revenue flow, leaving practices vulnerable to delays in reimbursements and network participation.

Why It Drains Your Time:

- Repetitive data entry across multiple payer systems
- Tracking expirations for licenses, certifications, and insurance



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Recipe:

MAPLE-GLAZED ROASTED SWEET POTATOES

A cozy side dish for chilly nights — crisp on the edges, caramelized in the middle, and kissed with maple sweetness. Perfect for weeknight dinners or fall gatherings.

Serves: 4 | Prep Time: 10 min | Cook Time: 30 min

- Ingredients
- 3 medium sweet potatoes, peeled and cubed
 - 2 tbsp olive oil
 - 2 tbsp pure maple syrup
 - 1 tsp cinnamon
 - ½ tsp smoked paprika
 - Salt & pepper to taste
 - Optional: chopped pecans or crumbled feta for garnish

- Directions
- Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper.
 - Toss sweet potatoes in a large bowl with olive oil, maple syrup, cinnamon, paprika, salt, and pepper until evenly coated.
 - Spread onto the prepared baking sheet in a single layer.
 - Roast for 25–30 minutes, flipping halfway through, until tender and caramelized.
 - Finish with pecans or feta, if desired, and serve warm.



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