



Live Well, Work Well

Employee Health Benefits Bulletin: October 2017
Bridgewater-Raritan Regional Schools

We are pleased to present a fresh, new look with this issue of *Live Well, Work Well!* While the format is changed, you will find the same helpful news about your plan carriers, benefits, wellness, and more in each issue. Happy reading!

Brought to you by
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Get to Know Horizon BCBSNJ

Effective July 1, 2017, our medical and prescription carrier is Horizon Blue Cross Blue Shield of New Jersey (BCBSNJ). Check out these helpful tips!

Here's how to contact Horizon BCBSNJ:

- www.horizonblue.com
- (800) 355-2583 / BLUE
- [Member Online Services](#)

Stay current with the latest health news from Horizon BCBSNJ at [Instagram](#), [Twitter](#), [YouTube](#), or [Facebook](#).

For online help with your personal health issues, [register](#) for Member Online Services and try out *My Message Center* or the *Chat* tool.



Flu Season Is Here...

Stay healthy this winter by getting your flu shot as early as possible either at your primary doctor's office or a Horizon BCBSNJ-contracted [retail location](#) as part of your *medical benefit*; be sure to show your *medical ID card*.

What is Influenza? An infection of the respiratory tract, the flu spreads mainly by airborne transmission when an infected person sneezes, coughs, or speaks; one can infect others one day before having flu symptoms and up to five days after becoming ill.

Symptoms Influenza often exhibits a sudden onset of fever, muscle aches, headache, sore throat, cough, congestion, and fatigue.

Prevention The flu vaccine is your best chance of preventing the illness. The CDC currently suggests that anyone over 6 months of age receive an annual flu shot. Find out more at www.horizonblue.com.

Mail-Order Reminder

Effective August 18, 2017, Horizon BCBSNJ's pharmacy benefit manager, Prime Therapeutics, is partnering with Walgreens Mail Service for prescription mail-order services. Order refills using the phone number on the prescription label or Horizon BCBSNJ ID card or visit www.walgreens.com/primemail.com.

1998 Women's Health and Cancer Rights Notice

The federal government mandates certain health coverage for breast reconstructive surgery in any health insurance plan that provides medical and surgical benefits for mastectomies. If your plan provides medical and surgical benefits for mastectomies, and you are receiving benefits in connection with a mastectomy and elect to have breast reconstruction along with that mastectomy, your plan must provide, in a manner determined in consultation between you and the attending doctor, coverage for the following:

- All stages of reconstruction of the breast on which the mastectomy was performed.
- Surgery and reconstruction of the other breast to produce a symmetrical appearance.
- Treatment of physical complications of the mastectomy, including lymphedemas.
- Breast prostheses, which is an artificial form of a breast to help reconstruct its original form.

These benefits are provided to the same extent as any other illness under your coverage, subject to deductible and coinsurance. All other features and benefits of your health insurance plan remain the same and are not impacted by this notification.

Please refer to your Evidence of Coverage for more details on deductibles and coinsurance applicable to your health insurance plan.



Healthy Recipe

Roasted Broccoli with Lemon-Garlic Vinaigrette

Lower your risk of breast cancer with the right foods, like broccoli, olive oil, salmon, parsley, coffee, beans, and more.

Ingredients

- 2 small broccoli crowns (about 8 ounces each)
- 4 tbsp. extra-virgin olive oil, divided
- ¼ tsp. salt plus ⅛ tsp., divided
- 1 tsp. lemon zest
- 1 tblp. lemon juice
- 1 clove garlic, finely grated
- ⅛ tsp. ground pepper

Instructions

- 1) Preheat oven to 425°F.
- 2) Slice broccoli crowns in half; toss with 2 tbsp. oil and ¼ tsp. salt.
- 3) Place cut-side down on baking sheet; roast until stems are tender and browned, 25-30 minutes.
- 4) Meanwhile, combine lemon zest, lemon juice, garlic, pepper, and the remaining ⅛ tsp. salt in small bowl.
- 5) Slowly whisk in remaining 2 tbsp. oil; drizzle the vinaigrette over the roasted broccoli. *Enjoy!*

National Health Observances

October

National Breast Cancer Awareness Month

American Cancer Society

www.cancer.org

Mental Illness

Awareness Week

National Alliance on Mental Illness

www.nami.org

Domestic Violence

Awareness Month

National Coalition Against Domestic Violence

www.ncadv.org

November

American Diabetes Month

American Diabetes Association

www.diabetes.org

Great American Smokeout

American Cancer Society

www.cancer.org