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Branchburg Township School DistrictEmployee Health Benefits BulletinOctober 2016

Plan Reminders

Effective July 1, 2016, our District medical and prescription carriers are the SEHBP and Benecard RX Alliance respectively. Take time to learn how our new plans can work for you:

NJWELL October 31 Deadline Reminder There

is still time for you and your spouse to complete healthy activities and earn valuable rewards with the free NJWELL program offered by the SEHBP. Visit www.nj.gov/njwell for details.

SEHBP Phone Apps Both Aetna and Horizon offer phone apps that connect to your health info on-the-go. Click to learn more:

- Aetna phone apps
- Horizon iPhone app
- Horizon Android app



Helpful Contacts

Aetna

- www.aetnastatenj.com
- <u>Aetna Navigator</u>
- <u>DocFind Provider Directory</u>

Horizon

- <u>http://shbp.horizonblue.com</u>
- <u>Member Online Services</u>
- Doctor & Hospital Finder

RX Alliance / Benecard

- www.benecardpbf.com
- Website Services

National Health Observances

<u>October</u>

Breast Cancer Awareness Month American Cancer Society www.cancer.org

National Dental Hygiene Month American Dental Hygienists' Assn. www.adha.org

Bullying Prevention Month PACER Center, Inc. www.pacer.org

November

National Family Caregivers Month Caregiver Action Network www.caregiveraction.org

Great American Smokeout November 19 American Cancer Society www.cancer.org



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Women's Health and Cancer Rights Notice

The federal government enacted the Women's Health and Cancer Rights Act in 1998.

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 your 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.

Reduce Your Risk

Breast cancer is the second most common type of cancer and the second leading cause of cancer deaths for women in the United States. Top risk factors include getting older, race, and family history of breast cancer, all things you cannot change.

Regardless of your personal risk factors, you can use these prevention strategies to reduce your risk:

- Maintain a healthy weight.
- Exercise regularly.
- Avoid exposure to carcinogens and radiation.
- Abstain from drinking alcohol or limit intake to one drink per day.

In general, living a healthy lifestyle can help lower your risk and increase your chances of surviving cancer. Learn more at <u>www.cdc.gov/cancer/breast/</u>.

Healthy Recipe Broccoli, Bean & Cheddar Soup

Ingredients

- 1 14 ounce can reduced-sodium chicken broth, or vegetable broth
- 1 cup water
- 1 pound broccoli crowns, trimmed and chopped (about 6 cups)
- 1 14 ounce can cannellini beans, rinsed
- 1/4 teaspoon salt
- 1/4 teaspoon ground white pepper
- 1 cup shredded extra-sharp Cheddar cheese

Directions Bring broth and water to a boil in a medium saucepan. Add broccoli, cover, and cook until tender, about 8 minutes. Stir in beans, salt, and pepper; cook until the beans are heated, about 1 minute. Transfer half the mixture to a blender with half the cheese and puree. Transfer to a bowl. Repeat with the remaining broccoli mixture and cheese; serve warm.