

# BCS News

BEHAVIORAL CONSULTING SERVICES NEWSLETTER

“My therapist told me the way to achieve true inner peace is to finish what I start. So far I’ve finished two bags of M&Ms and a chocolate cake. I feel better already.”

–Dave Barry

## Changes coming to the PASRR Process

Starting December 4, 2023, the State of Wisconsin Department of Health Services will be requiring hospital and nursing facility providers to complete and submit all PASRR Level I screens using the Forward Health Portal. A new PASRR Level I Wizard, with a series of step by step panels, has been created by DHS for completion of this process. This system is intended to streamline the screening process and allow for easier access to and storage of member information in a centralized location.

Level I screens that the system indicates require a Level II, will be automatically referred to BCS for completion.

Please be sure to upload all requested available documentation. Once complete the Level II screen results will be viewable to the nursing home or hospital through the Forward Health Portal.

**As of December 4, 2023, BCS will no longer be allowed to accept PASRR referrals sent by fax or email. All PASRR referrals will need to be submitted through the PASRR Level I Wizard.** To access the Level I wizard on the Portal, a PASRR Clerk Role must be established. Providers can establish this role beginning on November 30, 2023, on the Forward Health Portal.

Wisconsin DHS has released a [User Guide](#) and a training video on [PASRR Level I Wizard](#). Additional training materials can be found [here](#). Keep these resources handy to assist you in answering any questions that may arise. If you have additional questions or concerns with the Forward Health Portal, please contact the [ForwardHealth Portal Help Desk](#).

## Holiday Recipe: Gluten Free Gravy

**Prep Time:** 1 Min. **Cook Time:** 4 min **Yield:** 2.5 Cups

### Ingredients:

- 2 cups broth, stock, or cooled turkey drippings (chicken, turkey, veggie, and beef broth all work)
- ¼ cup of all-purpose gluten-free flour blend (or 3 T. cornstarch)
- ¼ cup unsalted butter (use dairy-free butter to keep it dairy-free)
- sea salt and fresh cracker pepper to taste

### Instructions:

1. Place all your ingredients in a small sauce pan and heat over medium heat. Whisk constantly.
2. When your gravy starts to boil, whisk until all the ingredients are combined and your gravy is smooth.
3. Remove from the heat and cool to desired temperature before serving.
4. Store leftovers in an airtight container in the refrigerator for up to a week or a freezer for up to three months.

From: [Gluten Free Palate](#)

## Welcome back to the team: Lesley

After a few years off, we’re happy to welcome back Lesley to the BCS team. Lesley has over 15 years of PASRR experience. She is a wonderful asset to the team and we are excited to have her back!