## **Nursing Home Administrators Advisory**

## Administrator-In-Training Internship Checklist

AIT applicant	h	as had pi	ractical experience
under the supervision of	and	has dem	onstrated ability to
carry out specific responsibilities in the practi	ce of nursing h	ome adm	inistration
FROM://TO://	_·		
Both the preceptor (administrator of the fatraining) must initial and date the checklis			administrator-in-
This checklist must be used in conjunction wifocusing on knowledge and skills component in-depth AIT experience.  A statement should be made in the Commen	ith the NAB 5-S s, in order to po ts section at the	Step AIT I rovide a c	comprehensive and this form giving the
preceptor's opinion as to whether s/he believ administering a nursing home without super		capable	of efficiently
Name of Facility:			
Location:			
Focal Area/Domain of Practice	% of total hou	rs	# of hours
1. Administration	7%		70 hours
	Initials	Initials	Date
Organization, Leadership, & Managen Goals & Objectives of NHA Manual Policy Manual			//

Specific Departments:	
<ul> <li>Community Interrelationships:</li> <li>Public Relations</li> <li>Volunteer Groups</li> <li>Community Health Plans</li> <li>Government Agencies</li> </ul>	
<ul> <li>Utilization Review Committee:</li> <li>Administrator's Role</li> <li>Physician/Medical Director</li> <li>Nursing Director</li> <li>Social Worker</li> </ul>	
Residents' Money & Valuables Security	
Residents' Relations with:  • Staff • Administration	
Interdisciplinary Roles  PT OT Clergy Family Civic Dentist Podiatrist Laboratory X-ray Dietician Social Worker Visiting Nurse Association Pharmacist	
Relationships of physicians with <ul><li>Residents</li><li>Administrative Staff</li><li>Interrelationships of all</li></ul>	

		% of total hours	# of hours
2.	Human Resources	6%	60 hours
	Personnel Management	es	
	Laws & Regulations  Unemployment Comp Social Security Worker's Comp Fair Labor Laws Wages & Hours Union Contracts Collective Bargaining Safety Acts & Regulations Local, State, & Federal Reports		
	<ul> <li>Employee Health Service</li> <li>Pre-Employment</li> <li>Physical Exam</li> <li>Routine Preventive Measures</li> <li>Emergency Situation Plans</li> </ul>		
	Recruitment		
		% of total hour	s # of hours
3.	Nursing	25%	250 hours
	<ul><li>Employee Practice</li><li>Handwashing</li><li>Management of Isolation</li></ul>	=	
	Equipment  • Nursing Practice Clean & Sterile		

Cross-contaminar • Proper Care & Hand	nts Iling of Equipment	
Safety     Side rails/low beds     Bathroom guards     Accident prevention		
Patient-centered environme  Noise Color Temperature Lighting	ental factors ————————————————————————————————————	
Pharmaceutical Services Storage/Safety/Nard Drugs-Alcohol	cotics Laws	
Patient as a Person		
<ul> <li>End of Life Care</li> <li>Hospice Services</li> <li>Terminal Care</li> <li>Pain Management</li> <li>Palliative Care</li> </ul>		
Health Components		
Therapeutic Needs	ations	
	% of total hours	# of hours
4. Rehabilitation	8%	80 hours
Restorative Measures  • Activities of Daily Liv	ving	

	<ul><li>Activities &amp; Recreation</li><li>Group Interaction</li><li>Remotivation</li></ul>		
5.	<ul> <li>Medical Records</li> <li>Ethics</li> <li>Employee Conduct</li> <li>Privacy of the Patient's Records</li> <li>Nursing Home Policy</li> <li>Misinformation</li> </ul>	% of total hours  4%	# of hours  40 hours ///
		% of total hours	# of hours
6.	Activities People Family & Friends Interaction Needs	<b>8%</b>	80 hours
		% of total hours	# of hours
7.	Social Service/Admissions Admission Procedure  Orientation Placement Readjustment	8% 	80 hours
		% of total hours	# of hours
3.	Business Office Institutional Management  • Purchasing Equipment  • Admissions & Discharges Charges Refunds Transfers Death Burial	10%	100 hours
	Business Management  • Office Procedures Bookkeeping Budgeting & Controls Cash Flow		// // //

Cost-accounting & analysise Record Keeping		
Insurance     Fire & Extended Coverage     Malpractice		// //
<ul><li>Third party payers</li><li>Medicare</li><li>Medicaid</li><li>Insurance</li><li>VA</li></ul>		
9. Dietary	% of total hours 8%	# of hours 80 hours
Dietary Regulations      Food Service      Storage      Handling     Hygiene     Dishwashing      Distribution     Trays     Dining Room      Preparation-hot/cold      Spoilage-Disposal      Sanitation Codes      Disease-Transmission      Disaster Plan-Emergency F		
<ul> <li>Food-Nutrition of Elderly</li> <li>Basic food needs</li> <li>Special diets</li> <li>Malnutrition &amp; Aging</li> <li>Palatable Food</li> </ul>		
<ul> <li>Dining Atmosphere</li> <li>Pleasures of eating</li> <li>Modifications</li> <li>Dining Room</li> <li>Tray Service</li> <li>Volume Distribution</li> </ul>		

• Feeding	<del></del>	
	% of total hours	# of hours
10. Housekeeping/Laundry	8%	80 hours
<ul> <li>Housekeeping</li> <li>Disease/Pest Control</li> <li>Bacteriology Factors</li> <li>Cleanliness</li> <li>Prevention of odors</li> </ul>		// // ////
Clothing—Individual <ul><li>Laundering</li><li>Purchasing &amp; Safety</li></ul>		
Disposal of contaminants <ul><li>Laundry</li><li>Equipment</li></ul>		
	% of total hours	# of hours
11. Maintenance/Environmental	8%	80 hours
<ul> <li>Federal-State Regulations</li> <li>Fire Codes—Fire Drill</li> <li>Disaster Plan</li> <li>Safety Measures</li> <li>Oxygen Usage</li> </ul>		// // //
Facility Licensure		// // //
<ul><li>Shelter-Privacy</li><li>Safety</li><li>Heat &amp; Fresh Air</li><li>Cleanliness</li></ul>		
<u>TOTAL</u>	100%	1,000 hours

Date
License Number
Date

To the best of my knowledge, I agree that the information signed for on the above checklist is accurate.