

Staying Connected... Team ALS Keeps it Simple



What We Do Know...

The ALS Group team has started to transition back to 100% virtual due to new statewide guidelines that are going into effect 11.5.20. Remaining cautious we have implemented the transition to fully remote working as of 11.2.20. A procedure has been put in place and sent to all team members to reference if you need OR want to go to The ALS Group office for any reason.

What We Do not Know...

If the COVID cases will continue to rise in the NJ area and it is a bit unknown what that will do for added restrictions.

When we will return back to the office setting again. - look out in upcoming weeks for any updates on this.

Resources for the team:

Use your procedure put in place by The ALS leadership team if you need to go into the office either by yourself OR with someone else. Being compliant with guidelines the state has implemented for in person working will be extremely necessary as we move forward in the COVID Era.

Jessica Aviles is your in house "people" resource if you have any questions or concerns.

Check out our newest blog week of 11.2.20 on Snow Removal! Effective Risk transfer is key! There are so many precautions we need to take this winter but we don't want to forget about those practical ones we sometimes forget. Who's responsibility is it to remove that snow and ice? There are ways to mitigate our risks everywhere- you need a contract now if you don't have one already for a scope of work just like this.



Ingredients: mini white potatoes, 1 red onion, cherry tomatoes, fresh mozzarella ball, arugula, olive oil, salt and pepper, hint of red vinegar. **Instructions:** Boil mini potatoes until soft, diced in half and place aside – slice red onion in thin slices and place in small bowl on side, dice up 1 fresh mozzarella ball in cubes and place in small bowl, cut cherry tomatoes in half and put in small bowl (the colorful pack is fun for extra colors this holiday season), dice arugula (1 bunch or more for your liking) and add all ingredients prepped into a large serving bowl adding salt/pepper and olive oil tossing all until fully covered well- drizzle red wine vinegar on and toss again.

A very colorful festive side dish for your Thanksgiving table!

A unique Potato Salad- a Great Thanksgiving Day side dish!



It's just about that time!

Ingredients: 12 Oreo cookies, 1 ½ cups semisweet chocolate chips, melted, 2 tsp. coconut oil (optional), ¼ cup white chocolate chips melted.

Instructions: Line small baking sheet with parchment paper. In a medium bowl stir together melted semi-sweet chocolate chips and coconut oil (if you're using it). Dip each Oreo in melted chocolate, place on parchment paper lined baking sheet- place in refrigerator to set for 10 minutes. Using a spoon drizzle white chocolate onto Oreo cookies. Return baking sheet to the refrigerator to set for another 10 minutes & they are done and ready to be served!



Chocolate Covered Oreos!

Enjoy!

Cyber Corner – Home Cyber Security in the COVID Era:

- Phishing scams are all around us- check out the blog on our website for some added insight <https://info.thealsgroup.com/blog/types-of-covid-19-phishing-scams-that-are-circulating-right-now>
- Passwords should be original and never saved on any platform- this allows for hackers to easily get into your information!
- When something seems weird... it is weird! If you see something, say something!