Corradino & Papa, llc

A Personal Injury Law Firm

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CHAMPIONS OF JUSTICE



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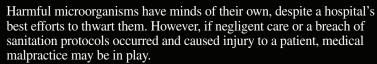




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HOSPITAL-ACQUIRED INFECTIONS AND medical malpractice

According to CDC statistics (2015), nearly 700,000 hospitalized patients suffered from one or more hospital-acquired infections (HAI) — roughly 3 percent of admitted patients — and over 72,000 died from them. (An improvement over 2011 data.)





As the term implies, hospital-acquired infections originate only after admittance to the hospital. In some cases, this may include patients who have been discharged and develop infection symptoms shortly after they're home.

The majority of HAIs develop due to contaminated medical devices, tools, instruments, and surfaces. Surgical or exam infections; *Clostridium difficile (C. diff)*, a bacterium causing colon inflammation; and methicillin-resistant *Staphylococcus aureus (MRSA)*, a staph infection resistant to some common antibiotics, are notable as well.

To pile on, there may be negligent delays in diagnosis or treatment, or a failure to correctly diagnose or treat a patient, properly monitor their symptoms, or call in a specialist.

Infections can become life-threatening if they develop into sepsis. Sepsis, a medical emergency, occurs when the body's response to infection leads to damage to internal organs and in many cases death.

With regard to COVID-19 infections picked up at healthcare facilities, many states have shield laws in place to protect hospitals from liability. Under normal circumstances, a high bar must be cleared in order to prove a medical malpractice case; that bar is raised even higher in COVID-19 cases.

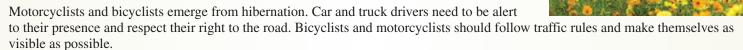
If you believe you are the victim of medical malpractice, you need expert, caring counsel. Corradino & Papa stands ready to help. ■

Your Biggest Accident Could Be Your Choice of Attorney

ENJOY SPRING'S ARRIVAL ... but stay alert!

The warmer temperatures, rebirth of nature, and increased daylight of spring are accompanied by a surge of outdoor activities ... and, naturally, occurrences of injury.

Fatal car crashes begin to climb in the spring due to the increased number of travelers on the roadways, and peak in late summer. Daylight saving time ("spring forward") has been shown to alter some drivers' sleep schedules for a week or two, causing incidents of drowsy driving.



Beware of potholes. The constant freezing-melting-refreezing and subsequent contraction and expansion of roadway asphalt over the winter can make a mess of things by spring. Drivers may swerve or lose control upon striking a pothole, which can have major consequences.

Stay alert while driving through neighborhoods. Pedestrians are increasingly afoot as well as kids who may possibly dart into traffic.

Children love playing outdoors, and playgrounds are a popular destination. Kids frequently do kid things and get hurt, but some instances of injury may be due to poor equipment maintenance and/or improper construction.

Pet dogs spend more time outdoors once spring arrives, so it's incumbent upon owners to secure the areas where their canines romp. If a dog owner is walking their dog, never make a sudden move to pet it. Always ask the owner's permission, and steer clear of strays.

Spring is a wonderful time of year. If someone's negligence puts a damper on yours, contact Corradino & Papa to protect your rights.

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the ups and downs of elevators

Whether a two-story variety or a high-rise MVP, elevators can be godsends for those with physical challenges or who are carrying things, pinched for time, or not dressed for a workout. However, over 10,000 injuries occur each year on elevators, according to the Consumer Product Safety Commission.

Falls down elevator shafts or passengers getting crushed upon exiting/entering when the elevator suddenly drops are headline grabbers but exceedingly rare, as are fatalities. More common causes of elevator injuries include the following:

- **Mis leveling:** This is #1 on the list. The floor of the elevator does not properly align with the floor of the hallway or room where it stops. Passengers trip and fall, and injuries ensue.
- **Abrupt stops:** These lend themselves to serious injuries since high speeds are frequently involved. Governor malfunction (the overspeed governor is a device that stops an elevator in the event it starts traveling beyond an acceptable speed), overloaded fuses that trip while the elevator is in motion, and motor-control issues are frequently the sources of trouble.
- **Door strikes:** Sometimes a person can get trapped between closing elevator doors if the electric sensors (whose job it is to prevent this) are dysfunctional.
- Evacuations: Injuries may occur when safety personnel are not adequately trained to help passengers evacuate a stalled elevator.

Liability for negligence often falls upon the building owner. Necessary inspections and maintenance checks must be conducted, accidents need to be reported to the proper authorities, and reports of elevator problems must be acted upon in a timely fashion. Other potential at-fault parties include maintenance contractors and product manufacturers.

If you are injured due to someone's negligence, contact Corradino & Papa to schedule a free consultation.

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Teddy is part of Heidi Carrasco's family. He is a Shih Tzu/Maltese born in November 2017. He is named after Theodore from Alvin and The Chipmunks. He is super energetic and very affectionate! When he hears the car keys jingle, he get so excited, he loves to go for rides in the car. As you can see, he loves to sit in the window and bark at everything, even the leaves falling off the trees!! He is a Great companion and the final piece to their puzzle. ■

(Waiting for mommy to come home 6)

who is Saint Patrick?



St. Patrick was born in Britain—not Ireland—to wealthy parents near the end of the fourth century. He is believed to have died on March 17, around 460 A.D.

Although his father was a Christian deacon, it has been suggested that he probably took on the role because of tax incentives and there is no evidence that Patrick came from a particularly religious family.

At the age of 16, Patrick was taken prisoner by a group of Irish raiders who were attacking his family's estate. They transported him to Ireland where he spent six years in captivity. During this time, he worked as a shepherd, outdoors and away from people. Lonely and afraid, he turned to his religion for solace, becoming a devout Christian. (It is also believed that Patrick first began to dream of converting the Irish people to Christianity during his captivity.) After more than six years as a prisoner, Patrick escaped. According to his writing, a voice—which he believed to be God's—spoke to him in a dream, telling him it was time to leave Ireland.

To do so, Patrick walked nearly 200 miles from County Mayo, where it is believed he was held, to the Irish coast. After escaping to Britain, Patrick reported that he experienced a second revelation—an angel in a dream tells him to return to Ireland as a missionary. Soon after, Patrick began religious training, a course of study that lasted more than 15 years.

After his ordination as a priest, he was sent to Ireland with a dual mission: to minister to Christians already living in Ireland and to begin to convert the Irish.

St. Patrick's Day observes of the death of St. Patrick, the patron saint of Ireland. The holiday has evolved into a celebration of Irish culture with parades, special foods, music, dancing, drinking and a whole lot of green. HAPPY SAINT PATRICK DAY EVERYONE!!!

March 2022 – Mark Your Calendars

Mardi Gras

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Wrongful Death
PIP Arbitration

Quote of the Month: "Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." –Mark Twain

This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

italian ricotta cookies

Ingredients

- 1 cup salted butter softened
- 2 cups granulated white sugar
- 15 ounces ricotta cheese
- 2 eggs

Italian Cookies

- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 4 ½ cups all-purpose flour

Ricotta Cookie Glaze

- 2 cups powdered sugar
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- 2 to 4 tablespoons milk or heavy cream
- 5 ounces nonpareils any color





- 1. In a large bowl beat softened butter and granulated sugar until light and fluffy.
- 2. Add the eggs one at a time mixing well in between.
- 3. Add ricotta cheese, vanilla, and almond extract and beat until
- Add the baking powder and baking soda and mix until incorporated.
- 5. Add the flour and mix just until the flour is combined.
- 6. Place the dough into the refrigerator for 1 hour.
- 7. Preheat the oven 350°F.
- 8. Form cookie balls using about 2 teaspoons of dough.
- 9. Place cookie balls into the refrigerator for 10 minutes.
- 10. Place the cookie balls onto a cookie sheet and bake in the preheated oven for 8 to 10 minutes or until the bottoms of the cookie begin to just brown.

11. Remove the cookies from the oven and allow them to cool on the cookie sheet for 1 minute and remove to a cooling rack to finish cooling.

Italian Cookie Icing

- While cookies are cooling combine the glaze ingredients and mix until smooth.
- When cookies are cooled, spoon glaze over the cookies and sprinkle with nonpareils before the glaze begins to harden.
- 3. Alternatively, cookie tops can be dipped into the glaze, allow the excess glaze to drip off the cookies and then placed onto a rack to finish hardening.
- 4. Cookies can be stored uncovered or uncovered at room temperature or in the refrigerator for up to 4 days before they start becoming soggy.





