



## **NOTICE OF PUBLIC MEETING of the Board of Directors of SOMERSET ACADEMY OF LAS VEGAS**

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NOTICE IS HEREBY GIVEN THAT THE BOARD OF DIRECTORS OF SOMERSET ACADEMY OF LAS VEGAS, A PUBLIC CHARTER SCHOOL, WILL CONDUCT A PUBLIC MEETING ON MAY 19, 2025 BEGINNING AT 6:00 P.M. AT 6475 VALLEY DR. NORTH LAS VEGAS, NV 89084. THE PUBLIC IS INVITED TO ATTEND.

ATTACHED HERETO IS AN AGENDA OF ALL ITEMS SCHEDULED TO BE CONSIDERED. UNLESS OTHERWISE STATED, THE BOARD CHAIRPERSON MAY 1) TAKE AGENDA ITEMS OUT OF ORDER, 2) COMBINE TWO OR MORE ITEMS FOR CONSIDERATION, OR 3) REMOVE AN ITEM FROM THE AGENDA OR DELAY DISCUSSION RELATING TO AN ITEM.

REASONABLE EFFORTS WILL BE MADE TO ASSIST AND ACCOMMODATE PHYSICALLY DISABLED PERSONS DESIRING TO ATTEND OR PARTICIPATE IN THE MEETING. ANY PERSONS REQUIRING ASSISTANCE MAY CONTACT DENA THOMPSON AT (702) 431-6260 OR [DENA.THOMPSON@ACADEMICANV.COM](mailto:DENA.THOMPSON@ACADEMICANV.COM) TWO BUSINESS DAYS IN ADVANCE SO THAT ARRANGEMENTS MAY BE CONVENIENTLY MADE.

DENA THOMPSON IS THE CONTACT PERSON FOR THE MEETING AGENDA, SUPPORT MATERIALS, AND MINUTES. THE MATERIALS ARE AVAILABLE VIA EMAIL AT [DENA.THOMPSON@ACADEMICANV.COM](mailto:DENA.THOMPSON@ACADEMICANV.COM), BY VISITING THE SCHOOL'S WEBSITE AT [HTTPS://SOMERSETACADEMYOFLASVEGAS.COM/](https://somersetacademyoflasvegas.com/), OR AT 6630 SURREY ST., LAS VEGAS, NV 89119 FOR COPIES OF THE MEETING AUDIO, PLEASE EMAIL [DENA.THOMPSON@ACADEMICANV.COM](mailto:DENA.THOMPSON@ACADEMICANV.COM).

PUBLIC COMMENT CAN BE MADE IN PERSON AT THE MEETING OR TELEPHONICALLY BY CALLING 1-669-444-9171. PUBLIC COMMENT MAY BE LIMITED TO A MAXIMUM OF THREE MINUTES AT THE DISCRETION OF THE CHAIRPERSON.



*We prepare students to excel in academics and attain knowledge through life-long learning by dedicating ourselves to providing Equitable, high-quality education for all students. We promote a culture that maximizes student achievement and fosters the development of accountable 21st Century learners in a safe and enriching environment.*

### **Board of Directors**

**TRAVIS MIZER – *Board Chair***

**LENORA BREDSGUARD – *Board Vice Chair***

**JOHN BENTHAM – *Board Secretary***

**MATT HURLEY – *Board Treasurer***

**SARAH MCCLELLAN – *Board Member***

**RENEE FAIRLESS – *Board Member***

**MATT MORRIS – *Board Member***

## **MEETING OF THE BOARD OF DIRECTORS MAY 19, 2025**

# **AGENDA**

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### **1. CALL TO ORDER AND ROLL CALL**

### **2. PUBLIC COMMENT**

*(NO ACTION MAY BE TAKEN ON A MATTER RAISED DURING THIS AGENDA ITEM UNLESS IT IS INCLUDED AS AN ACTION ITEM ON THE CURRENT AGENDA, IN WHICH CASE ACTION MAY BE TAKEN DURING THE APPROPRIATE AGENDA ITEM, OR UNTIL IT HAS BEEN SPECIFICALLY ADDED TO A FUTURE AGENDA AS AN ITEM FOR POSSIBLE ACTION.)*



### 3. SOMERSET ACADEMY OF LAS VEGAS BUDGET HEARING

#### 4. **CONSENT AGENDA** (FOR POSSIBLE ACTION) *(ALL ITEMS LISTED UNDER THE CONSENT AGENDA ARE CONSIDERED ROUTINE AND WILL BE ENACTED BY ONE MOTION. THERE WILL BE NO SEPARATE DISCUSSION OF THESE ITEMS UNLESS A BOARD MEMBER SO REQUESTS, IN WHICH CASE THE ITEM(S) WILL BE REMOVED FROM THE CONSENT AGENDA AND CONSIDERED ALONG WITH THE REGULAR ORDER OF BUSINESS.)*

- a. APPROVAL OF MINUTES FROM THE APRIL 28, 2025 BOARD MEETING
- b. APPROVAL OF MINUTES FROM THE MAY 14, 2025 FINANCE COMMITTEE MEETING
- c. APPROVAL OF ORGANIZATIONAL PERFORMANCE FRAMEWORK SELF-CERTIFICATION
- d. REVIEW OF NDE 2030 STATEWIDE PLAN (NOT FOR ACTION)
- e. APPROVAL OF RECOMMENDATIONS FROM THE FINANCE COMMITTEE
  1. SCHOOL FINANCIAL PERFORMANCE (NOT FOR ACTION)
  2. APPROVAL OF THE 2025/2026 SCHOOL YEAR FINAL BUDGET
  3. APPROVAL OF NEW JANITORIAL COMPANY FOR ALIANTE CAMPUS
  4. APPROVAL OF NEW JANITORIAL COMPANY FOR SKYE CANYON CAMPUS
  5. APPROVAL OF NEW JANITORIAL COMPANY FOR STEPHANIE CAMPUS

### 5. ACTION & DISCUSSION ITEMS

- a. SCHOOL INITIATIVE REPORT BY SOMERSET ADMINISTRATORS: MAY INCLUDE, BUT NOT LIMITED TO HIGHLIGHTS & UPDATES, STUDENT PERFORMANCE, STAFFING UPDATES, ENROLLMENT UPDATES, AND UPCOMING EVENTS (FOR DISCUSSION)
- b. DISCUSSION AND POSSIBLE ACTION TO APPROVE A NEW VENDED MEALS AGREEMENT WITH THE CURRENT VENDOR, REVOLUTION FOODS, FOR THE 2025/2026 SCHOOL YEAR, WITH THE OPTION TO RENEW FOR UP TO FOUR YEARS (FOR POSSIBLE ACTION)
- c. REVIEW AND APPROVAL OF ASPHALT SEAL COAT CONTRACTS FOR ALIANTE AND SKYE CANYON (FOR POSSIBLE ACTION)

### 6. LONG RANGE CALENDAR/ANNOUNCEMENTS

- THE NEXT REGULARLY SCHEDULED MEETING IS AUGUST 4, 2025 AT 6:00 P.M.

### 7. MEMBER COMMENT

#### 8. **PUBLIC COMMENT** *(NO ACTION MAY BE TAKEN ON ANY MATTER RAISED DURING THIS AGENDA ITEM UNTIL IT HAS BEEN SPECIFICALLY INCLUDED ON A FUTURE AGENDA AS AN ITEM FOR POSSIBLE ACTION)*

### 9. ADJOURN MEETING



THIS NOTICE AND AGENDA HAS BEEN POSTED ON OR BEFORE 9 A.M. ON THE THIRD WORKING DAY BEFORE THE MEETING AT THE FOLLOWING LOCATIONS:

- 1) SOMERSET ALIANTE CAMPUS – 6475 VALLEY DR., NORTH LAS VEGAS, NV 89084
- 2) SOMERSET LONE MOUNTAIN CAMPUS – 4491 N. RAINBOW BLVD., LAS VEGAS, NV 89108
- 3) SOMERSET LOSEE CAMPUS – 4650 LOSEE ROAD, NORTH LAS VEGAS, NV 89081
- 4) SOMERSET NORTH LAS VEGAS CAMPUS – 385 W. CENTENNIAL PKWY, NORTH LAS VEGAS, NV 89084
- 5) SOMERSET SKY POINTE CAMPUS – 7038 SKY POINTE DR., LAS VEGAS, NV 89131
- 6) SOMERSET SKYE CANYON CAMPUS – 8151 N. SHAUMBER ROAD, LAS VEGAS, NV 89166
- 7) SOMERSET STEPHANIE CAMPUS – 50 N. STEPHANIE ST., HENDERSON, NV 89074
- 8) [HTTPS://SOMERSETACADEMYOFLASVEGAS.COM/](https://somersetacademyoflasvegas.com/)
- 9) [HTTPS://NOTICE.NV.GOV/](https://notice.nv.gov/)



**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **3 – SOMERSET ACADEMY OF LAS VEGAS BUDGET HEARING**

**SUBJECT: BUDGET HEARING**

☐ ACTION

☐ CONSENT AGENDA

☒ INFORMATION

CONTRIBUTOR(S): **MATT PADRON/GARY McCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **3-5 MINUTES**

BACKGROUND:

**IN ACCORDANCE WITH NAC 387-118 THE BOARD OF DIRECTORS WILL HOLD A PUBLIC HEARING ON THE TENTATIVE BUDGET. THE PUBLIC WAS PROVIDED AN OPPORTUNITY TO COMMENT DURING THE INITIAL PUBLIC COMMENT PERIOD. THE BOARD MAY REVIEW THE TENTATIVE BUDGET AND INDICATE ANY CHANGES TO BE MADE PRIOR TO APPROVAL OF THE FINAL BUDGET.**

ATTACHMENTS:

**1. 2025/2026 SY TENTATIVE/INITIAL BUDGET**

Somerset Academy of Las Vegas		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		9,564
Kinder		814
1st Grade		825
2nd Grade		825
3rd Grade		826
4th Grade		826
5th Grade		826
6th Grade		915
7th Grade		920
8th Grade		917
9th Grade		514
10th Grade		468
11th Grade		468
12th Grade		400
Total Students (FTEs)		9,564

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	42.35%	48,081,512	47,937,228	144,284	32.00
Benefits	23.05%	26,164,566	24,249,105	1,915,461	32.00
Material Supplies	4.59%	5,206,117	4,029,005	1,177,112	32.00
Purchased Services	9.17%	10,414,187	9,975,079	439,107	32.00
General Operations	7.04%	7,997,332	8,756,719	(759,387)	32.00
Building/Maintenance	3.71%	4,210,227	4,558,816	(348,588)	32.00
Rent/Bond	7.72%	8,781,481	8,763,031	(1,550)	30.00
Sub-Total	97.63%	110,835,422	108,268,983	2,566,440	30.00
Contingency	2.37%	2,693,646	1,746,532	947,113	30.00
Total Expenditures	100.00%	113,529,068	110,015,515	3,513,553	18.00
					18.00
					18.00
					16.00
					352.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count	-	1,209					1,209	
EL Count	346						346	
GATE Count	341						341	
At-Risk	153						153	
FRL %			87.50%				86%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers	352.00	-	-	-	-	-	352.00	
SPED Teachers	-	55.00	-	-	-	-	55.00	
Art Teacher	9.00	-	-	-	-	-	9.00	
Music	9.00	-	-	-	-	-	9.00	
PE Teacher	10.00	-	-	-	-	-	10.00	
Technology (STEM)	9.00	-	-	-	-	-	9.00	
Spanish / Language	9.00	-	-	-	-	-	9.00	
Additional Elective Teachers	15.50	-	-	-	-	-	15.50	
Gate Teacher	5.00	-	-	-	-	-	5.00	
Total Teaching Staff	418.50	55.00	-	-	-	-	473.50	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal	7.00	-	-	-	-	-	7.00	
Assistant Principal	20.00	-	-	-	-	-	20.00	
ELL Coordinator	8.00	-	-	-	-	-	8.00	
Dean	6.00	-	-	-	-	-	6.00	
Curriculum Coach	15.00	-	-	-	11.00	-	26.00	
School Counselor	17.00	-	-	-	2.00	-	19.00	
Social Worker/ Mental Health	1.00	-	-	-	-	-	1.00	
Office Manager/Banker	10.00	-	-	-	-	-	10.00	
Registrar	10.00	-	-	-	-	-	10.00	
Clinic Aide/ FASA	9.00	-	-	-	-	-	9.00	
Receptionist	10.00	-	-	-	-	-	10.00	
Teacher Assistants	61.00	54.00	5.00	-	4.00	-	124.00	
Custodial / Security	27.00	-	-	-	-	-	27.00	
Cafeteria Manager	-	-	14.50	-	-	-	14.50	
Parent Engagement Coordinator	-	-	-	-	-	-	-	
SPED Facilitator	-	7.00	-	-	-	-	7.00	
Speech Pathologist	-	5.00	-	-	-	-	5.00	
School Psychologist	-	3.50	-	-	-	-	3.50	
OT / PT	-	-	-	-	-	-	-	
School Nurse	5.00	-	-	-	-	-	5.00	
On Campus Sub	10.00	-	-	-	-	-	10.00	
Other: IT	-	-	-	-	-	-	-	
Total Admin & Support Staff	216.00	69.50	19.50	-	17.00	-	322.00	
Total # Teachers	418.50	55.00	-	-	-	-	473.50	
Total # Admin & Support	216.00	69.50	19.50	-	17.00	-	322.00	
Total Staff	634.50	124.50	19.50	-	17.00	-	795.50	

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	92,732,544	-	-	-	-	-	92,732,544	\$9,696
ELL	1,509,598	-	-	-	-	-	1,509,598	\$4,363
GATE	396,583	-	-	-	-	-	396,583	\$1,163
At-Risk	504,135	-	-	-	-	-	504,135	\$3,393
Local SPED	-	2,718,346	-	-	-	-	2,718,346	\$2,248
State SPED	-	4,715,100	-	-	-	-	4,715,100	\$3,900
Federal SPED	-	1,162,855	-	-	-	-	1,162,855	\$962
Interest Income	1,800,000	-	-	-	-	-	1,800,000	
Grants	-	-	-	-	1,169,003	-	1,169,003	Title I/II/IV
Donations	-	-	-	-	-	-	-	
Student Generated (SGF)	-	-	-	-	-	2,850,000	2,850,000	
NSLP - Breakfast	-	-	293,490	-	-	-	293,490	\$2.26
NSLP - Lunch	-	-	3,363,937	-	-	-	3,363,937	\$4.33
<b>Total Revenues</b>	<b>96,942,660</b>	<b>8,596,301</b>	<b>3,657,427</b>	<b>-</b>	<b>1,169,003</b>	<b>2,850,000</b>	<b>113,215,591</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	
Use of beginning Funds	-	-	-	805,000	-	-	805,000	
Borrowings	-	-	-	-	-	-	-	
Project Funds	-	-	-	-	-	-	-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>805,000</b>	<b>-</b>	<b>-</b>	<b>805,000</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	1,014,062	-	-	-	-	-	1,014,062	
Asst. Principal	2,080,600	-	-	-	-	-	2,080,600	
School Counselor	1,357,746	-	-	-	171,032	-	1,528,778	
Social Worker/Mental Health	72,100	-	-	-	-	-	72,100	
Student Support	463,500	-	-	-	-	-	463,500	
Office Mgr. & Registrar	1,274,525	-	-	-	-	-	1,274,525	
Office Asst / Receptionist	668,694	-	-	-	-	-	668,694	
Parent Engagement Corr.	-	-	-	-	-	-	-	
Custodial/Security	1,155,360	-	-	-	-	-	1,155,360	
NSLP Personnel	-	-	430,020	-	-	-	430,020	
SPED OT / PT	-	-	-	-	-	-	-	
School Nurse	382,130	-	-	-	-	-	382,130	
IT	-	-	-	-	-	-	-	
<b>Total Wages - Support</b>	<b>8,468,717</b>	<b>-</b>	<b>430,020</b>	<b>-</b>	<b>171,032</b>	<b>-</b>	<b>9,069,769</b>	
PERS - 36.75%	3,010,885	-	158,032	-	62,854	-	3,231,772	35.63%
Ins/ Taxes / Other Benefits	1,312,651	-	66,653	-	26,510	-	1,405,814	15.50%
Retention	165,000	-	7,250	-	3,500	-	175,750	
Holiday	30,600	-	2,900	-	400	-	33,900	
Stipends	30,000	-	-	-	-	-	30,000	
Tuition Reimbursements	-	-	-	-	-	-	-	
<b>Total Benefits - Support</b>	<b>4,549,136</b>	<b>-</b>	<b>234,835</b>	<b>-</b>	<b>83,264</b>	<b>-</b>	<b>4,877,236</b>	

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Instructional Coach	1,178,550	-	-	-	883,769	-	2,062,319	
ELL Coordinator	659,200	-	-	-	-	-	659,200	
Teachers	27,495,750	-	-	-	-	-	27,495,750	Includes GATE
SPED Teachers	-	3,615,000	-	-	-	-	3,615,000	
Instructional Asst.	1,778,760	1,574,640	138,600	-	116,640	-	3,608,640	
SPED Facilitator	-	579,951	-	-	-	-	579,951	
Speech Path	-	368,485	-	-	-	-	368,485	
School Psych	-	316,398	-	-	-	-	316,398	
On Campus Sub	306,000	-	-	-	-	-	306,000	
<b>Total Wages - Instruction</b>	<b>31,418,260</b>	<b>6,454,474</b>	<b>138,600</b>	<b>-</b>	<b>1,000,409</b>	<b>-</b>	<b>39,011,743</b>	
PERS - 36.75%	11,520,486	2,319,714	50,936	-	367,650	-	14,258,785	36.55%
Ins/ Taxes / Other Benefits	4,869,830	1,000,444	21,483	-	155,063	-	6,046,820	15.50%
Retention	593,875	103,500	2,500	-	21,250	-	721,125	
Holiday	104,700	24,900	1,000	-	3,000	-	133,600	
Stipends	-	-	-	-	-	-	-	
Tuition Reimbursements	127,000	-	-	-	-	-	127,000	
<b>Total Benefits - Instruction</b>	<b>17,215,891</b>	<b>3,448,557</b>	<b>75,919</b>	<b>-</b>	<b>546,964</b>	<b>-</b>	<b>21,267,330</b>	

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	2,397,135	-	-	-	-	-	2,397,135	\$210
Dual Enrollment - Student Fees/Textbooks	186,000	-	-	-	-	-	186,000	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	97,500	-	-	730,000	-	-	827,500	
Classroom Supplies	382,560	-	-	-	-	-	382,560	\$40
Copier Supplies	66,948	-	-	-	-	-	66,948	\$7
SPED Supplies	-	211,575	-	-	-	-	211,575	\$175
<b>Total</b>	<b>3,130,143</b>	<b>211,575</b>	<b>-</b>	<b>730,000</b>	<b>-</b>	<b>-</b>	<b>4,071,718</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	293,420	-	12,500	-	-	-	305,920	\$32
Copier Supplies	28,692	-	-	-	-	-	28,692	\$3
Nursing Supplies	76,512	-	-	-	-	-	76,512	\$8
Athletics/Extra Curricular	304,000	-	-	-	-	-	304,000	\$32
Custodial Supplies	419,275	-	-	-	-	-	419,275	\$44
<b>Total</b>	<b>1,121,899</b>	<b>-</b>	<b>12,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,134,399</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	106,600	-	-	-	-	-	106,600	
Contracted Services: SPED	-	1,557,085	-	-	-	-	1,557,085	\$163
Contracted Services: Substitute Services	591,683	117,975	-	-	-	-	709,658	\$185
Contracted Services: Transportation	-	-	-	-	-	-	-	
Affiliation Fee - Inc.	463,663	-	-	-	-	-	463,663	0.50%
Affiliation Fee - Professional Development	463,663	-	-	-	-	-	463,663	0.50%
Professional Development	-	-	-	-	-	-	-	
<b>Total</b>	<b>1,625,608</b>	<b>1,675,060</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>3,300,668</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	23,000	-	-	-	-	-	23,000	
Contracted Services: Security	-	-	-	-	-	-	-	
Management Fee (Academica Nevada)	4,876,205	-	-	-	-	-	4,876,205	\$509.85
Payroll Services	352,100	-	-	-	-	-	352,100	
Audit/Tax	106,000	-	-	-	-	-	106,000	
Legal Fees	165,000	-	-	-	-	-	165,000	
IT Services	432,056	-	-	-	-	-	432,056	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-	-	-	-	-	-	-	
State Administrative Fee	1,159,157	-	-	-	-	-	1,159,157	1.25%
<b>Total</b>	<b>7,113,519</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>7,113,519</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	227,800	-	-	-	-	-	227,800	
Postage	12,250	-	-	-	-	-	12,250	
Website	38,500	-	-	-	-	-	38,500	
Copier / Printing	419,400	-	-	-	-	-	419,400	
Infinite Campus	65,513	-	-	-	-	-	65,513	
Insurances	767,085	-	-	-	-	-	767,085	
NSLP - Breakfast	-	-	259,200	-	-	-	259,200	\$2.40 per meal
NSLP - Lunch	6,000	-	2,882,061	-	-	-	2,888,061	\$3.91 per meal
Advertising/Marketing	46,500	-	-	-	-	-	46,500	
Travel	60,500	-	-	-	-	-	60,500	
Background and Fingerprinting	6,675	-	-	-	-	-	6,675	
Dues and Fees	145,848	-	-	-	-	-	145,848	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	105,000	-	-	-	-	-	105,000	
Loan Repayments	-	-	-	-	-	-	-	
Cap Lease - Interest	35,000	-	-	-	-	-	35,000	
Cap Lease - Principal	-	-	-	-	-	-	-	
Cap Lease - Buyout	-	-	-	-	-	-	-	
SGF Expenditures	-	-	-	-	-	2,850,000	2,850,000	
Misc. Purchases	70,000	-	-	-	-	-	70,000	
Contingencies/Other Purchases	2,693,646	-	-	-	-	-	2,693,646	2.90%
<b>Total</b>	<b>4,699,717</b>	<b>-</b>	<b>3,141,261</b>	<b>-</b>	<b>-</b>	<b>2,850,000</b>	<b>10,690,978</b>	

Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	1,101,000	-	-	-	-	-	1,101,000	
Natural Gas	4,800	-	-	-	-	-	4,800	
Water / Sewer	463,500	-	-	-	-	-	463,500	
Garbage/Disposal	245,400	-	-	-	-	-	245,400	
Fire and Security alarms	89,000	-	-	-	-	-	89,000	
Contracted Janitorial Services	873,248	-	-	-	-	-	873,248	
Facility Maintenance/ Repairs/ Capital Outlay	960,000	-	-	75,000	-	-	1,035,000	
Snow removal	-	-	-	-	-	-	-	
Lawn Care	172,376	-	-	-	-	-	172,376	
AC Maintenance & Repair	225,903	-	-	-	-	-	225,903	
<b>Total</b>	<b>4,135,227</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	<b>-</b>	<b>-</b>	<b>4,210,227</b>	
<b>Total Expenditures Before Building Payments</b>	<b>83,478,117</b>	<b>11,789,667</b>	<b>4,033,136</b>	<b>806,000</b>	<b>1,811,668</b>	<b>2,850,000</b>	<b>104,767,567</b>	
Building Payments								Notes
Scheduled Lease Payment	3,300	-	-	-	-	-	3,300	
Scheduled Bond Payment - Principal	3,035,000	-	-	-	-	-	3,035,000	
Scheduled Bond Payment - Interest	5,723,181	-	-	-	-	-	5,723,181	
HOA/Parking/ Other	-	-	-	-	-	-	-	
<b>Total Rent / Bond Pymts</b>	<b>8,761,481</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>8,761,481</b>	
<b>Net Surplus (Loss)</b>	<b>4,703,261</b>	<b>(3,193,366)</b>	<b>(375,708)</b>	<b>-</b>	<b>(642,665)</b>	<b>-</b>	<b>491,523</b>	

Somerset: North Las Vegas		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		762
Kinder		124
1st Grade		128
2nd Grade		126
3rd Grade		128
4th Grade		126
5th Grade		128
6th Grade		-
7th Grade		-
8th Grade		-
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		762

	FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	44.06%	4,160,383	4,160,383	5.00
Benefits	22.46%	2,120,547	1,972,369	5.00
Material Supplies	4.93%	465,946	278,298	5.00
Purchased Services	8.07%	762,070	737,726	5.00
General Operations	7.90%	745,553	846,511	5.00
Building/Maintenance	2.89%	273,187	395,375	5.00
Rent/Bond	8.90%	840,814	841,410	
Sub-Total	99.22%	9,368,500	9,232,092	
Contingency	0.78%	73,884	71,170	
Total Expenditures	100.00%	9,442,383	9,303,261	
				30.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count		87					87	
EL Count	36						36	
GATE Count	-						-	
At-Risk	25						25	
FRL %			100.00%				100%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers	30.00						30.00	
SPED Teachers	-	3.00					3.00	
Art Teacher	1.00						1.00	
Music	1.00						1.00	
PE Teacher	1.00						1.00	
Technology (STEM)	1.00						1.00	
Spanish / Language	1.00						1.00	
Additional Elective Teachers	-						-	
Gate Teacher	-						-	
Total Teaching Staff	35.00	3.00	-	-	-	-	38.00	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal	1.00						1.00	
Assistant Principal	2.00						2.00	
ELL Coordinator	-						-	
Dean	1.00						1.00	
Curriculum Coach	2.00				3.00		5.00	
School Counselor	2.00						2.00	
Social Worker/ Mental Health	-						-	
Office Manager/Banker	1.00						1.00	
Registrar	1.00						1.00	
Clinic Aide/ FASA	1.00						1.00	
Receptionist	1.00						1.00	
Teacher Assistants	3.00	4.00	-				7.00	
Custodial / Security	2.00						2.00	
Cafeteria Manager			2.00				2.00	
Parent Engagement Coordinator							-	
SPED Facilitator		1.00					1.00	
Speech Pathologist		1.00					1.00	
School Psychologist		0.50					0.50	
OT / PT							-	
School Nurse	0.50						0.50	
On Campus Sub	1.00						1.00	
Other: IT							-	
Total Admin & Support Staff	18.50	6.50	2.00	-	3.00	-	30.00	
Total # Teachers	35.00	3.00	-	-	-	-	38.00	
Total # Admin & Support	18.50	6.50	2.00	-	3.00	-	30.00	
Total Staff	53.50	9.50	2.00	-	3.00	-	68.00	



Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	7,388,352						7,388,352	\$9,696
ELL	157,068						157,068	\$4,363
GATE	-						-	\$1,183
At-Risk	82,375						82,375	\$3,393
Local SPED		228,996					228,996	\$2,632
State SPED		339,300					339,300	\$3,900
Federal SPED		83,679					83,679	\$962
Interest Income	210,000						210,000	
Grants					173,054		173,054	Title VIII/IV
Donations							-	
Student Generated (SGF)						200,000	200,000	
NSLP - Breakfast			85,601				85,601	\$2.72
NSLP - Lunch			330,442				330,442	\$4.32
<b>Total Revenues</b>	<b>7,837,795</b>	<b>651,975</b>	<b>416,043</b>	<b>-</b>	<b>173,054</b>	<b>200,000</b>	<b>9,278,868</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Use of beginning Funds				175,000			175,000	5 year CKLA 3rd ed
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>175,000</b>	<b>-</b>	<b>-</b>	<b>175,000</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	128,832						128,832	
Asst. Principal	175,100						175,100	
School Counselor	121,746						121,746	
Social Worker/Mental Health	-						-	
Student Support	72,100						72,100	
Office Mgr. & Registrar	123,600						123,600	
Office Asst / Receptionist	70,680						70,680	
Parent Engagement Corr.							-	
Custodial/Security	87,360						87,360	
NSLP Personnel			55,440				55,440	
SPED OT / PT							-	
School Nurse	49,440						49,440	Split with Aliante
IT							-	
<b>Total Wages - Support</b>	<b>828,858</b>	<b>-</b>	<b>55,440</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>884,298</b>	
PERS - 36.75%	203,237	-	20,374	-	-	-	223,611	25.29%
Ins/ Taxes / Other Benefits	128,473	-	8,593	-	-	-	137,066	15.50%
Retention	18,000	-	1,000	-	-	-	19,000	
Holiday	3,300	-	400	-	-	-	3,700	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>353,010</b>	<b>-</b>	<b>30,367</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>383,378</b>	

Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Instructional Coach	133,900				221,450		355,350	
ELL Coordinator	-						-	
Teachers	2,257,500						2,257,500	Includes GATE
SPED Teachers		193,500					193,500	
Instructional Asst.	87,480	116,640	-	-	-	-	204,120	
SPED Facilitator		80,000					80,000	
Speech Path		97,850					97,850	
School Psych		57,165					57,165	Split with Aliante
On Campus Sub	30,600						30,600	
<b>Total Wages - Instruction</b>	<b>2,509,480</b>	<b>545,155</b>	<b>-</b>	<b>-</b>	<b>221,450</b>	<b>-</b>	<b>3,276,085</b>	
PERS - 36.75%	896,509	164,385	-	-	81,383	-	1,142,276	34.87%
Ins/ Taxes / Other Benefits	388,969	84,499	-	-	34,325	-	507,793	15.50%
Retention	48,750	7,000	-	-	5,250	-	61,000	
Holiday	8,600	1,900	-	-	600	-	11,100	
Stipends							-	
Tuition Reimbursements	15,000						15,000	
<b>Total Benefits - Support</b>	<b>1,357,828</b>	<b>257,784</b>	<b>-</b>	<b>-</b>	<b>121,558</b>	<b>-</b>	<b>1,737,170</b>	

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	174,375						174,375	\$229
Dual Enrollment - Student Fees/Textbooks							-	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-			175,000			175,000	curr. refresh
Classroom Supplies	30,480						30,480	\$40
Copier Supplies	5,334						5,334	\$7
SPED Supplies		15,225					15,225	\$175
<b>Total</b>	<b>210,189</b>	<b>15,225</b>	<b>-</b>	<b>175,000</b>	<b>-</b>	<b>-</b>	<b>400,414</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	22,860						22,860	\$30
Copier Supplies	2,286						2,286	\$3
Nursing Supplies	6,096						6,096	\$8
Athletics/Extra Curricular							-	\$0
Custodial Supplies	34,290						34,290	\$45
<b>Total</b>	<b>65,532</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>65,532</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	6,500						6,500	
Contracted Services: SPED		57,150					57,150	\$75
Contracted Services: Substitute Services	44,475	6,435	-	-	-	-	50,910	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	36,942						36,942	0.50%
Affiliation Fee - Professional Development	36,942						36,942	0.50%
Professional Development							-	
<b>Total</b>	<b>124,859</b>	<b>63,585</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>188,444</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	-						-	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	388,506						388,506	\$509.65
Payroll Services	32,400						32,400	\$2700 per month
Audit/Tax	11,000						11,000	
Legal Fees	15,000						15,000	
IT Services	34,366						34,366	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-						-	
State Administrative Fee	92,354						92,354	1.25%
<b>Total</b>	<b>573,626</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>573,626</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	25,750						25,750	
Postage	1,250						1,250	
Website	5,500						5,500	
Copier / Printing	48,000						48,000	
Infinite Campus	5,220						5,220	
Insurances	60,984						60,984	
NSLP - Breakfast			75,600				75,600	\$2.40 per meal
NSLP - Lunch			299,115				299,115	\$3.91 per meal
Advertising/Marketing	6,500						6,500	
Travel	2,500						2,500	
Background and Fingerprinting	600						600	
Dues and Fees	14,534						14,534	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation							-	
Loan Repayments							-	
Cap Lease - Interest	-						-	
Cap Lease - Principal							-	
Cap Lease - Buyout							-	
SGF Expenditures						200,000	200,000	
Misc. Purchases	-						-	
Contingencies/Other Purchases	73,884						73,884	1.00%
<b>Total</b>	<b>244,721</b>	<b>-</b>	<b>374,715</b>	<b>-</b>	<b>-</b>	<b>200,000</b>	<b>819,436</b>	



Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	96,000						96,000	
Natural Gas	4,600						4,600	
Water / Sewer	35,000						35,000	
Garbage/Disposal	7,200						7,200	
Fire and Security alarms	8,000						8,000	
Contracted Janitorial Services	-						-	
Facility Maintenance/ Repairs/ Capital Outlay	85,000						85,000	
Snow removal	-						-	
Lawn Care	19,360						19,360	
AC Maintenance & Repair	17,827						17,827	
<b>Total</b>	<b>273,187</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>273,187</b>	
<b>Total Expenditures Before Building Payments</b>	<b>6,541,290</b>	<b>881,749</b>	<b>460,522</b>	<b>175,000</b>	<b>343,098</b>	<b>200,000</b>	<b>8,601,569</b>	
<b>Building Payments</b>								<b>Notes</b>
Scheduled Lease Payment	3,300						3,300	
Scheduled Bond Payment - Principal	305,324						305,324	
Scheduled Bond Payment - Interest	532,190						532,190	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>840,814</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>840,814</b>	
<b>Net Surplus (Loss)</b>	<b>455,690</b>	<b>(229,773)</b>	<b>(44,479)</b>	<b>-</b>	<b>(169,953)</b>	<b>-</b>	<b>11,484</b>	

Somerset: North Las Vegas

Operating

SPED

NSLP

Other

Titles/Grants

SGF

Total (25-26)

Somerset: Sky Pointe		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		2,221
Kinder		128
1st Grade		130
2nd Grade		130
3rd Grade		130
4th Grade		130
5th Grade		130
6th Grade		154
7th Grade		154
8th Grade		154
9th Grade		264
10th Grade		255
11th Grade		242
12th Grade		220
Total Students (FTEs)		2,221

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	41.33%	10,586,374	10,235,974	350,400	5.00
Benefits	22.59%	5,786,181	5,189,734	596,446	5.00
Material Supplies	5.77%	1,477,913	1,017,869	460,044	5.00
Purchased Services	9.17%	2,348,017	2,184,170	163,847	5.00
General Operations	6.44%	1,649,285	1,882,284	(233,010)	5.00
Building/Maintenance	4.06%	1,038,847	1,210,119	(171,272)	5.00
Rent/Bond	7.71%	1,974,098	1,975,503	(1,404)	5.00
Sub-Total	97.06%	24,860,715	23,705,663	1,155,052	5.00
Contingency	2.94%	753,719	712,687	41,032	5.00
Total Expenditures	100.00%	25,614,434	24,418,350	1,196,084	9.00
					9.00
					9.00
					9.00
					81.00

Funding Based off of Prior Year Numbers		Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count			295					295	
EL Count		34						34	
GATE Count		52						52	
At-Risk		-						-	
FRL %				100.00%				100%	
Teaching Staff		Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers		81.00						81.00	
SPED Teachers		-	14.00					14.00	
Art Teacher		2.00						2.00	
Music		2.00						2.00	
PE Teacher		2.00						2.00	
Technology (STEM)		2.00						2.00	
Spanish / Language		2.00						2.00	
Additional Elective Teachers		3.00						3.00	
Gate Teacher		1.00						1.00	
Total Teaching Staff		95.00	14.00	-	-	-	-	109.00	
Admin & Support Staff		Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal		1.00						1.00	
Assistant Principal		5.00						5.00	
ELL Coordinator		-						-	
Dean		1.00						1.00	
Curriculum Coach		3.00				1.00		4.00	
School Counselor		3.00						3.00	
Social Worker/ Mental Health		1.00						1.00	
Office Manager/Banker		2.00						2.00	
Registrar		2.00						2.00	
Clinic Aide/ FASA		2.00						2.00	
Receptionist		2.00						2.00	
Teacher Assistants		13.00	13.00	-		-		26.00	
Custodial / Security		6.00						6.00	
Cafeteria Manager				3.00				3.00	
Parent Engagement Coordinator								-	
SPED Facilitator			1.00					1.00	
Speech Pathologist			1.00					1.00	
School Psychologist			1.00					1.00	
OT / PT								-	
School Nurse		1.00						1.00	
On Campus Sub		2.00						2.00	
Other: IT								-	
Total Admin & Support Staff		44.00	16.00	3.00	-	1.00	-	64.00	
Total # Teachers		95.00	14.00	-	-	-	-	109.00	
Total # Admin & Support		44.00	16.00	3.00	-	1.00	-	64.00	
Total Staff		139.00	30.00	3.00	-	1.00	-	173.00	

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	21,534,816						21,534,816	\$9,696
ELL	148,342						148,342	\$4,363
GATE	60,476						60,476	\$1,163
At-Risk	-						-	\$3,393
Local SPED		610,897					610,897	\$2,071
State SPED		1,150,500					1,150,500	\$3,900
Federal SPED		283,740					283,740	\$962
Interest Income	450,000						450,000	
Grants	-				110,115		110,115	Title II/IV
Donations						-	-	
Student Generated (SGF)						600,000	600,000	
NSLP - Breakfast							-	\$0.00
NSLP - Lunch			729,891				729,891	\$4.51
<b>Total Revenues</b>	<b>22,193,634</b>	<b>2,045,137</b>	<b>729,891</b>	<b>-</b>	<b>110,115</b>	<b>600,000</b>	<b>25,678,777</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	
Use of beginning Funds				245,000			245,000	5 year CKLA 3rd ed
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>245,000</b>	<b>-</b>	<b>-</b>	<b>245,000</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	185,823						185,823	
Asst. Principal	515,000						515,000	
School Counselor	247,200						247,200	
Social Worker/Mental Health	72,100						72,100	
Student Support	61,800						61,800	
Office Mgr. & Registrar	288,400						288,400	
Office Asst / Receptionist	141,360						141,360	
Parent Engagement Corr.							-	
Custodial/Security	256,320						256,320	
NSLP Personnel			74,520				74,520	
SPED OT / PT							-	
School Nurse	61,800						61,800	
IT							-	
<b>Total Wages - Support</b>	<b>1,829,803</b>	<b>-</b>	<b>74,520</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,904,323</b>	
PERS - 36.75%	672,453	-	27,366	-	-	-	699,819	36.75%
Ins/ Taxes / Other Benefits	283,619	-	11,551	-	-	-	295,170	15.50%
Retention	34,750	-	1,500	-	-	-	36,250	
Holiday	6,200	-	600	-	-	-	6,800	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>997,022</b>	<b>-</b>	<b>41,037</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,038,059</b>	

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Instructional Coach	247,200				82,400		329,600	
ELL Coordinator							-	
Teachers	6,365,000						6,365,000	Includes GATE
SPED Teachers		938,000					938,000	
Instructional Asst.	379,080	379,080	-	-	-	-	758,160	
SPED Facilitator		93,101					93,101	
Speech Path		61,800					61,800	
School Psych		75,190					75,190	Split with Aliante
On Campus Sub	61,200						61,200	
<b>Total Wages - Instruction</b>	<b>7,052,480</b>	<b>1,547,171</b>	<b>-</b>	<b>-</b>	<b>82,400</b>	<b>-</b>	<b>8,682,051</b>	
PERS - 36.75%	2,591,786	568,585	-	-	30,282	-	3,190,654	36.75%
Ins/ Taxes / Other Benefits	1,093,134	239,812	-	-	12,772	-	1,345,718	15.50%
Retention	130,500	25,500	-	-	1,750	-	157,750	
Holiday	22,800	6,000	-	-	200	-	29,000	
Stipends							-	
Tuition Reimbursements	25,000						25,000	
<b>Total Benefits - Support</b>	<b>3,863,221</b>	<b>839,897</b>	<b>-</b>	<b>-</b>	<b>45,004</b>	<b>-</b>	<b>4,748,122</b>	



Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	517,500						517,500	\$233
Dual Enrollment - Student Fees/Textbooks	132,000						132,000	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	97,500			245,000			342,500	
Classroom Supplies	88,840						88,840	\$40
Copier Supplies	15,547						15,547	\$7
SPED Supplies		51,625					51,625	\$175
<b>Total</b>	<b>851,387</b>	<b>51,625</b>	-	<b>245,000</b>	-	-	<b>1,148,012</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	66,630						66,630	\$30
Copier Supplies	6,663						6,663	\$3
Nursing Supplies	17,768						17,768	\$8
Athletics/Extra Curricular	150,000						150,000	\$68
Custodial Supplies	88,840						88,840	\$40
<b>Total</b>	<b>329,901</b>	-	-	-	-	-	<b>329,901</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	23,000						23,000	
Contracted Services: SPED		299,835					299,835	\$135
Contracted Services: Substitute Services	142,575	30,030	-	-	-	-	172,605	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	107,674						107,674	0.50%
Affiliation Fee - Professional Development	107,674						107,674	0.50%
Professional Development	-						-	
<b>Total</b>	<b>380,923</b>	<b>329,865</b>	-	-	-	-	<b>710,788</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	-						-	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	1,132,377						1,132,377	\$509.85
Payroll Services	78,000						78,000	\$6,500 per month
Audit/Tax	22,500						22,500	
Legal Fees	35,000						35,000	
IT Services	100,167						100,167	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-						-	
State Administrative Fee	269,185						269,185	1.25%
<b>Total</b>	<b>1,637,229</b>	-	-	-	-	-	<b>1,637,229</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	46,350						46,350	
Postage	3,000						3,000	
Website	5,500						5,500	
Copier / Printing	92,400						92,400	
Infinite Campus	15,214						15,214	
Insurances	179,201						179,201	
NSLP - Breakfast								\$2.40 per meal
NSLP - Lunch			587,673				587,673	\$3.91 per meal
Advertising/Marketing	10,000						10,000	
Travel	15,000						15,000	
Background and Fingerprinting	1,200						1,200	
Dues and Fees	25,747						25,747	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	55,000						55,000	
Loan Repayments							-	
Cap Lease - Interest	3,000						3,000	
Cap Lease - Principal							-	
Cap Lease - Buyout							-	
SGF Expenditures						600,000	600,000	
Misc. Purchases	10,000						10,000	
Contingencies/Other Purchases	753,719						753,719	3.50%
<b>Total</b>	<b>1,215,330</b>	-	<b>587,673</b>	-	-	<b>600,000</b>	<b>2,403,003</b>	

Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	285,000						285,000	
Natural Gas	-						-	
Water / Sewer	96,000						96,000	
Garbage/Disposal	90,000						90,000	
Fire and Security alarms	25,000						25,000	
Contracted Janitorial Services	246,664						246,664	\$17,154.88/month current (assumes 5% increase)
Facility Maintenance/ Repairs/ Capital Outlay	200,000			-			200,000	
Snow removal	-						-	
Lawn Care	34,976						34,976	
AC Maintenance & Repair	61,207						61,207	
<b>Total</b>	<b>1,038,847</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,038,847</b>	

<b>Total Expenditures Before Building Payments</b>	<b>19,196,144</b>	<b>2,768,558</b>	<b>703,230</b>	<b>245,000</b>	<b>127,404</b>	<b>600,000</b>	<b>23,640,335</b>	
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Building Payments								Notes
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	719,676						719,676	
Scheduled Bond Payment - Interest	1,254,422						1,254,422	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>1,974,098</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,974,098</b>	

<b>Net Surplus (Loss)</b>	<b>1,023,392</b>	<b>(723,421)</b>	<b>26,661</b>	<b>-</b>	<b>(17,289)</b>	<b>-</b>	<b>309,344</b>	
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Somerset: Sky Pointe	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	
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Somerset: Losee		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		2,450
Kinder		128
1st Grade		129
2nd Grade		130
3rd Grade		129
4th Grade		130
5th Grade		129
6th Grade		258
7th Grade		264
8th Grade		264
9th Grade		250
10th Grade		233
11th Grade		226
12th Grade		180
Total Students (FTEs)		2,450

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	42.85%	12,659,232	12,659,232	-	5.00
Benefits	23.40%	6,912,899	6,406,172	506,726	5.00
Material Supplies	3.86%	1,141,575	1,074,440	67,135	5.00
Purchased Services	8.31%	2,453,825	2,317,990	135,835	5.00
General Operations	7.56%	2,234,082	2,276,848	(42,767)	5.00
Building/Maintenance	3.64%	1,075,361	1,215,975	(140,614)	5.00
Rent/Bond	7.97%	2,355,086	2,355,943	(857)	9.00
Sub-Total	97.59%	28,832,058	28,306,599	525,459	9.00
Contingency	2.41%	712,656	56,484	656,172	9.00
Total Expenditures	100.00%	29,544,714	28,363,083	1,181,631	9.00
					9.00
					9.00
					7.00
					91.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count		267					267	
EL Count	157						157	
GATE Count	-						-	
At-Risk	128						128	
FRL %			100.00%				100%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers	91.00						91.00	
SPED Teachers	-	13.00					13.00	
Art Teacher	2.00						2.00	
Music	2.00						2.00	
PE Teacher	2.00						2.00	
Technology (STEM)	2.00						2.00	
Spanish / Language	2.00						2.00	
Additional Elective Teachers	5.00						5.00	
Gate Teacher	-						-	
Total Teaching Staff	106.00	13.00	-	-	-	-	119.00	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal	1.00						1.00	
Assistant Principal	5.00						5.00	
ELL Coordinator	4.00						4.00	
Dean	2.00						2.00	
Curriculum Coach	2.00				3.00		5.00	
School Counselor	6.00				2.00		8.00	
Social Worker/ Mental Health	-						-	
Office Manager/Banker	2.00						2.00	
Registrar	3.00						3.00	
Clinic Aide/ FASA	3.00						3.00	
Receptionist	3.00						3.00	
Teacher Assistants	13.00	13.00	2.00		1.00		29.00	
Custodial/ Security	10.00						10.00	
Cafeteria Manager			4.00				4.00	
Parent Engagement Coordinator							-	
SPED Facilitator		1.00					1.00	
Speech Pathologist		1.00					1.00	
School Psychologist		1.00					1.00	
OT / PT							-	
School Nurse	1.00						1.00	
On Campus Sub	3.00						3.00	
Other: IT							-	
Total Admin & Support Staff	58.00	16.00	6.00	-	6.00	-	86.00	
Total # Teachers	106.00	13.00	-	-	-	-	119.00	
Total # Admin & Support	58.00	16.00	6.00	-	6.00	-	86.00	
Total Staff	164.00	29.00	6.00	-	6.00	-	205.00	



Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	23,755,200						23,755,200	\$9,896
ELL	684,991						684,991	\$4,363
GATE	-						-	\$1,163
At-Risk	421,760						421,760	\$3,393
Local SPED		565,137					565,137	\$2,117
State SPED		1,041,300					1,041,300	\$3,900
Federal SPED		256,809					256,809	\$962
Interest Income	600,000						600,000	
Grants	-				519,582		519,582	Title I/III/IV
Donations							-	
Student Generated (SGF)						700,000	700,000	
NSLP - Breakfast			207,889				207,889	\$2.72
NSLP - Lunch			933,012				933,012	\$4.32
<b>Total Revenues</b>	<b>25,461,951</b>	<b>1,863,246</b>	<b>1,140,901</b>	<b>-</b>	<b>519,582</b>	<b>700,000</b>	<b>29,685,679</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	
Use of beginning Funds				-			-	
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Admin & Support								
Principal	168,936						168,936	
Asst. Principal	566,500						566,500	
School Counselor	494,400				171,032		665,432	
Social Worker/Mental Health	-						-	
Student Support	164,800						164,800	
Office Mgr. & Registrar	309,000						309,000	
Office Asst / Receptionist	202,920						202,920	
Parent Engagement Corr.							-	
Custodial/Security	427,200						427,200	
NSLP Personnel			116,640				116,640	
SPED OT / PT							-	
School Nurse	86,520						86,520	
IT							-	
<b>Total Wages - Support</b>	<b>2,420,276</b>	<b>-</b>	<b>116,640</b>	<b>-</b>	<b>171,032</b>	<b>-</b>	<b>2,707,948</b>	
PERS - 36.75%	889,452	-	42,865	-	62,854	-	995,171	36.75%
Ins/ Taxes / Other Benefits	375,143	-	18,079	-	26,510	-	419,732	15.50%
Retention	45,250	-	2,000	-	3,500	-	50,750	
Holiday	8,400	-	800	-	400	-	9,600	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>1,318,244</b>	<b>-</b>	<b>63,744</b>	<b>-</b>	<b>93,264</b>	<b>-</b>	<b>1,475,253</b>	

Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Instructional Coach	164,800				289,459		454,259	
ELL Coordinator	329,600						329,600	
Teachers	7,102,000						7,102,000	includes GATE
SPED Teachers		871,000					871,000	
Instructional Asst.	379,080	379,080	58,320	-	29,160	-	845,640	
SPED Facilitator		87,550					87,550	
Speech Path		87,035					87,035	
School Psych		82,400					82,400	Split with Allante
On Campus Sub	91,800						91,800	
<b>Total Wages - Instruction</b>	<b>8,067,280</b>	<b>1,507,065</b>	<b>58,320</b>	<b>-</b>	<b>318,619</b>	<b>-</b>	<b>9,951,284</b>	
PERS - 36.75%	2,964,725	553,846	21,433	-	117,092	-	3,657,097	36.75%
Ins/ Taxes / Other Benefits	1,250,428	233,585	9,040	-	49,386	-	1,542,449	15.50%
Retention	149,500	24,250	1,000	-	5,750	-	180,500	
Holiday	25,600	5,800	400	-	800	-	32,600	
Stipends							-	
Tuition Reimbursements	25,000						25,000	
<b>Total Benefits - Support</b>	<b>4,415,254</b>	<b>817,491</b>	<b>31,872</b>	<b>-</b>	<b>173,028</b>	<b>-</b>	<b>5,437,646</b>	

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	562,500						562,500	\$230
Dual Enrollment - Student Fees/Textbooks	54,000						54,000	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-	
Classroom Supplies	98,000						98,000	\$40
Copier Supplies	17,150						17,150	\$7
SPED Supplies		46,725					46,725	\$175
<b>Total</b>	<b>731,650</b>	<b>46,725</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>778,375</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	73,500		2,500				76,000	\$31
Copier Supplies	7,350						7,350	\$3
Nursing Supplies	19,600						19,600	\$8
Athletics/Extra Curricular	150,000						150,000	\$61
Custodial Supplies	110,250						110,250	\$45
<b>Total</b>	<b>360,700</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>363,200</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	19,500						19,500	
Contracted Services: SPED		208,250					208,250	\$85
Contracted Services: Substitute Services	135,570	27,885	-	-	-	-	163,455	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	118,776						118,776	0.50%
Affiliation Fee - Professional Development	118,776						118,776	0.50%
Professional Development							-	
<b>Total</b>	<b>392,622</b>	<b>236,135</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>628,757</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	15,000						15,000	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	1,249,133						1,249,133	\$509.85
Payroll Services	96,000						96,000	\$8,000 per month
Audit/Tax	22,500						22,500	
Legal Fees	35,000						35,000	
IT Services	110,495						110,495	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-						-	
State Administrative Fee	296,940						296,940	1.25%
<b>Total</b>	<b>1,825,068</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,825,068</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & internet)	43,200						43,200	
Postage	3,000						3,000	
Website	5,500						5,500	
Copier / Printing	90,000						90,000	
Infinite Campus	16,783						16,783	
Insurances	196,889						196,889	
NSLP - Breakfast			183,600				183,600	\$2.40 per meal
NSLP - Lunch			844,560				844,560	\$3.91 per meal
Advertising/Marketing	10,000						10,000	
Travel	10,000						10,000	
Background and Fingerprinting	1,200						1,200	
Dues and Fees	27,350						27,350	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	50,000						50,000	
Loan Repayments							-	
Cap Lease - Interest	32,000						32,000	
Cap Lease - Principal							-	
Cap Lease - Buyout							-	
SGF Expenditures						700,000	700,000	
Misc. Purchases	20,000						20,000	
Contingencies/Other Purchases	712,656						712,656	3.00%
<b>Total</b>	<b>1,218,578</b>	<b>-</b>	<b>1,028,160</b>	<b>-</b>	<b>-</b>	<b>700,000</b>	<b>2,946,738</b>	



Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	300,000						300,000	
Natural Gas	-						-	
Water / Sewer	125,000						125,000	
Garbage/Disposal	36,000						36,000	
Fire and Security alarms	20,000						20,000	
Contracted Janitorial Services	246,664						246,664	\$17,154.88/month current (assumes 5% increase)
Facility Maintenance/ Repairs/ Capital Outlay	250,000						250,000	
Snow removal	-						-	
Lawn Care	42,472						42,472	
AC Maintenance & Repair	55,225						55,225	
<b>Total</b>	<b>1,075,361</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,075,361</b>	

<b>Total Expenditures Before Building Payments</b>	<b>21,825,033</b>	<b>2,607,416</b>	<b>1,301,237</b>	<b>-</b>	<b>755,943</b>	<b>700,000</b>	<b>27,189,629</b>	
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Building Payments								Notes
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	754,578						754,578	
Scheduled Bond Payment - Interest	1,600,507						1,600,507	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>2,355,086</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>2,355,086</b>	

<b>Net Surplus (Loss)</b>	<b>1,281,832</b>	<b>(744,170)</b>	<b>(160,336)</b>	<b>-</b>	<b>(236,361)</b>	<b>-</b>	<b>140,965</b>	
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Somerset: Losee

Operating

SPED

NSLP

Other

Titles/Grants

SGF

Total (25-26)

Somerset: Stephanie		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		965
Kinder		100
1st Grade		102
2nd Grade		102
3rd Grade		102
4th Grade		102
5th Grade		102
6th Grade		117
7th Grade		117
8th Grade		121
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		965

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	42.97%	4,917,656	5,009,326	(91,670)	4.00
Benefits	23.56%	2,695,900	2,562,122	133,779	4.00
Material Supplies	3.32%	379,970	354,230	25,740	4.00
Purchased Services	10.23%	1,170,304	1,106,195	64,109	4.00
General Operations	6.84%	782,925	936,733	(153,808)	4.00
Building/Maintenance	3.59%	410,705	454,420	(43,715)	4.00
Rent/Bond	7.03%	804,989	805,282	(293)	4.00
Sub-Total	97.55%	11,162,450	11,228,309	(65,859)	4.00
Contingency	2.45%	280,699	135,562	145,138	4.00
Total Expenditures	100.00%	11,443,149	11,363,870	79,279	
					36.00

Funding Based off of Prior Year Numbers		Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count			145					145	
EL Count		44						44	
GATE Count		56						56	
At-Risk		-						-	
FRL %				100.00%				100%	
Teaching Staff		Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers		36.00						36.00	
SPED Teachers		-	6.00					6.00	
Art Teacher		1.00						1.00	
Music		1.00						1.00	
PE Teacher		1.00						1.00	
Technology (STEM)		1.00						1.00	
Spanish / Language		1.00						1.00	
Additional Elective Teachers		1.50						1.50	
Gate Teacher		1.00						1.00	
Total Teaching Staff		43.50	6.00	-	-	-	-	49.50	
Admin & Support Staff		Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal		1.00						1.00	
Assistant Principal		2.00						2.00	
ELL Coordinator		1.00						1.00	
Dean		-						-	
Curriculum Coach		1.00				2.00		3.00	
School Counselor		2.00						2.00	
Social Worker/ Mental Health		-						-	
Office Manager/Banker		1.00						1.00	
Registrar		1.00						1.00	
Clinic Aide/ FASA		-						-	
Receptionist		1.00						1.00	
Teacher Assistants		9.00	6.00					15.00	
Custodial / Security		2.00						2.00	
Cafeteria Manager				1.50				1.50	
Parent Engagement Coordinator								-	
SPED Facilitator			1.00					1.00	
Speech Pathologist			-					-	
School Psychologist			-					-	
OT / PT								-	
School Nurse		1.00						1.00	
On Campus Sub		1.00						1.00	
Other: IT								-	
Total Admin & Support Staff		23.00	7.00	1.50	-	2.00	-	33.50	
Total # Teachers		43.50	6.00	-	-	-	-	49.50	
Total # Admin & Support		23.00	7.00	1.50	-	2.00	-	33.50	
Total Staff		66.50	13.00	1.50	-	2.00	-	83.00	

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	9,356,640						9,356,640	\$9,696
ELL	191,972						191,972	\$4,363
GATE	65,128						65,128	\$1,163
At-Risk	-						-	\$3,393
Local SPED		327,185					327,185	\$2,256
State SPED		565,500					565,500	\$3,900
Federal SPED		139,466					139,466	\$962
Interest Income	260,000						260,000	
Grants	-				128,417		128,417	Title VII/IV
Donations						-	-	
Student Generated (SGF)						325,000	325,000	
NSLP - Breakfast			-				-	\$0.00
NSLP - Lunch			304,839				304,839	\$4.08
<b>Total Revenues</b>	<b>9,873,740</b>	<b>1,032,151</b>	<b>304,839</b>	<b>-</b>	<b>128,417</b>	<b>325,000</b>	<b>11,664,146</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	
Use of beginning Funds				-			-	
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	126,072						126,072	
Asst. Principal	206,000						206,000	
School Counselor	164,800						164,800	
Social Worker/Mental Health	-						-	
Student Support	-						-	
Office Mgr. & Registrar	133,900						133,900	
Office Asst / Receptionist	41,694						41,694	
Parent Engagement Corr.							-	
Custodial/Security	85,440						85,440	
NSLP Personnel			43,740				43,740	
SPED OT / PT							-	
School Nurse	66,950						66,950	
IT							-	
<b>Total Wages - Support</b>	<b>824,856</b>	<b>-</b>	<b>43,740</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>868,596</b>	
PERS - 36.75%	303,135	-	16,074	-	-	-	319,209	36.75%
Ins/ Taxes / Other Benefits	127,853	-	6,780	-	-	-	134,632	15.50%
Retention	16,000	-	750	-	-	-	16,750	
Holiday	3,000	-	300	-	-	-	3,300	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>449,987</b>	<b>-</b>	<b>23,904</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>473,892</b>	

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Instructional Coach	82,400				146,260		228,660	
ELL Coordinator	82,400						82,400	
Teachers	2,805,750						2,805,750	Includes GATE
SPED Teachers		387,000					387,000	
Instructional Asst.	282,440	174,960	-	-	-	-	457,400	
SPED Facilitator		77,250					77,250	
Speech Path		-					-	
School Psych		-					-	
On Campus Sub	30,600						30,600	Split with Aliante
<b>Total Wages - Instruction</b>	<b>3,263,590</b>	<b>639,210</b>	<b>-</b>	<b>-</b>	<b>146,260</b>	<b>-</b>	<b>4,049,060</b>	
PERS - 36.75%	1,199,369	234,910	-	-	53,751	-	1,488,030	36.75%
Ins/ Taxes / Other Benefits	505,856	99,078	-	-	22,670	-	627,604	15.50%
Retention	62,375	11,000	-	-	3,500	-	76,875	
Holiday	11,500	2,600	-	-	400	-	14,500	
Stipends							-	
Tuition Reimbursements	15,000						15,000	
<b>Total Benefits - Support</b>	<b>1,794,101</b>	<b>347,587</b>	<b>-</b>	<b>-</b>	<b>80,321</b>	<b>-</b>	<b>2,222,009</b>	

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	222,750						222,750	\$231
Dual Enrollment - Student Fees/Textbooks	-						-	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-	
Classroom Supplies	38,600						38,600	\$40
Copier Supplies	6,755						6,755	\$7
SPED Supplies		25,375					25,375	\$175
<b>Total</b>	<b>268,105</b>	<b>25,375</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>293,480</b>	

Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	28,950		2,500				31,450	\$33
Copier Supplies	2,895						2,895	\$3
Nursing Supplies	7,720						7,720	\$8
Athletic/Extra Curricular	1,000						1,000	\$1
Custodial Supplies	43,425						43,425	\$45
<b>Total</b>	<b>83,990</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>86,490</b>	

Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	13,000						13,000	
Contracted Services: SPED		265,375					265,375	\$275
Contracted Services: Substitute Services	62,708	12,870	-	-	-	-	75,578	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	46,783						46,783	0.50%
Affiliation Fee - Professional Development	46,783						46,783	0.50%
Professional Development							-	
<b>Total</b>	<b>169,274</b>	<b>278,245</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>447,519</b>	

Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	3,000						3,000	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	492,005						492,005	\$509.85
Payroll Services	34,800						34,800	\$2,900 per month
Audit/Tax	12,500						12,500	
Legal Fees	20,000						20,000	
IT Services	43,522						43,522	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees							-	
State Administrative Fee	116,958						116,958	1.25%
<b>Total</b>	<b>722,785</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>722,785</b>	

General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	26,700						26,700	
Postage	1,250						1,250	
Website	5,500						5,500	
Copier / Printing	45,000						45,000	
Infinite Campus	6,610						6,610	
Insurances	76,923						76,923	
NSLP - Breakfast			-				-	\$2.40 per meal
NSLP - Lunch			256,887				256,887	\$3.91 per meal
Advertising/Marketing	5,000						5,000	
Travel	7,500						7,500	
Background and Fingerprinting	600						600	
Dues and Fees	15,955						15,955	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	-						-	
Loan Repayments	-						-	
Cap Lease - Interest	-						-	
Cap Lease - Principal	-						-	
Cap Lease - Buyout	-						-	
SGF Expenditures						325,000	325,000	
Misc. Purchases	10,000						10,000	
Contingencies/Other Purchases	280,699						280,699	3.00%
<b>Total</b>	<b>481,737</b>	<b>-</b>	<b>256,887</b>	<b>-</b>	<b>-</b>	<b>325,000</b>	<b>1,063,624</b>	



Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	90,000						90,000	
Natural Gas	-						-	
Water / Sewer	17,500						17,500	
Garbage/Disposal	30,000						30,000	
Fire and Security alarms	8,000						8,000	
Contracted Janitorial Services	88,742						88,742	\$8,354.72/month current (assumes 4% increase)
Facility Maintenance/ Repairs/ Capital Outlay	140,000			-			140,000	
Snow removal	-						-	
Lawn Care	18,112						18,112	
AC Maintenance & Repair	20,351						20,351	
<b>Total</b>	<b>410,705</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>410,705</b>	
<b>Total Expenditures Before Building Payments</b>	<b>8,469,130</b>	<b>1,290,417</b>	<b>327,031</b>	<b>-</b>	<b>228,581</b>	<b>325,000</b>	<b>10,638,160</b>	
Building Payments								Notes
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	257,922						257,922	
Scheduled Bond Payment - Interest	547,068						547,068	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>804,989</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>804,989</b>	
<b>Net Surplus (Loss)</b>	<b>599,620</b>	<b>(258,267)</b>	<b>(22,192)</b>	<b>-</b>	<b>(98,164)</b>	<b>-</b>	<b>220,997</b>	
Somerset: Stephanie	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	

Somerset: Lone Mountain		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		990
Kinder		101
1st Grade		103
2nd Grade		104
3rd Grade		104
4th Grade		103
5th Grade		104
6th Grade		124
7th Grade		124
8th Grade		123
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		990

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	42.70%	5,041,866	5,012,706	29,160	4.00
Benefits	23.42%	2,764,875	2,591,271	173,604	4.00
Material Supplies	3.28%	387,820	366,757	21,063	4.00
Purchased Services	10.01%	1,182,424	1,169,903	12,521	4.00
General Operations	6.74%	795,896	908,787	(112,892)	4.00
Building/Maintenance	4.16%	490,725	404,252	86,473	4.00
Rent/Bond	7.24%	855,219	854,969	250	4.00
Sub-Total	97.56%	11,518,824	11,306,645	210,180	4.00
Contingency	2.44%	287,971	186,209	101,762	4.00
Total Expenditures	100.00%	11,806,796	11,494,853	311,942	
					36.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count		156					156	
EL Count	40						40	
GATE Count	87						87	
At-Risk	-						-	
FRL %			100.00%				100%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers	36.00						36.00	
SPED Teachers	-	7.00					7.00	
Art Teacher	1.00						1.00	
Music	1.00						1.00	
PE Teacher	2.00						2.00	
Technology (STEM)	1.00						1.00	
Spanish / Language	1.00						1.00	
Additional Elective Teachers	1.00						1.00	
Gate Teacher	1.00						1.00	
Total Teaching Staff	44.00	7.00	-	-	-	-	51.00	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal	1.00						1.00	
Assistant Principal	2.00						2.00	
ELL Coordinator	1.00						1.00	
Dean	1.00						1.00	
Curriculum Coach	2.00						2.00	
School Counselor	1.00						1.00	
Social Worker/ Mental Health	-						-	
Office Manager/Banker	1.00						1.00	
Registrar	1.00						1.00	
Clinic Aide/ FASA	1.00						1.00	
Receptionist	1.00						1.00	
Teacher Assistants	9.00	6.00			3.00		18.00	
Custodial / Security	3.00						3.00	
Cafeteria Manager			2.00				2.00	
Parent Engagement Coordinator							-	
SPED Facilitator		1.00					1.00	
Speech Pathologist		1.00					1.00	
School Psychologist		-					-	
OT / PT							-	
School Nurse	-						-	
On Campus Sub	1.00						1.00	
Other: IT							-	
Total Admin & Support Staff	25.00	8.00	2.00	-	3.00	-	38.00	
Total # Teachers	44.00	7.00	-	-	-	-	51.00	
Total # Admin & Support	25.00	8.00	2.00	-	3.00	-	38.00	
Total Staff	69.00	15.00	2.00	-	3.00	-	89.00	

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	9,599,040						9,599,040	\$9,696
ELL	174,520						174,520	\$4,363
GATE	101,181						101,181	\$1,163
At-Risk	-						-	\$3,393
Local SPED		356,929					356,929	\$2,259
State SPED		616,200					616,200	\$3,900
Federal SPED		151,969					151,969	\$962
Interest Income	80,000						80,000	
Grants	-				128,902		128,902	Title VIII/IV
Donations						-	-	
Student Generated (SGF)						300,000	300,000	
NSLP - Breakfast			-				-	\$0.00
NSLP - Lunch			334,017				334,017	\$4.12
<b>Total Revenues</b>	<b>9,954,741</b>	<b>1,125,098</b>	<b>334,017</b>	<b>-</b>	<b>128,902</b>	<b>300,000</b>	<b>11,842,758</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Use of beginning Funds				75,000			75,000	ext. paint
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	131,016						131,016	
Asst. Principal	206,000						206,000	
School Counselor	82,400						82,400	
Social Worker/Mental Health	-						-	
Student Support	82,400						82,400	
Office Mgr. & Registrar	103,000						103,000	
Office Asst / Receptionist	70,680						70,680	
Parent Engagement Corr.							-	
Custodial/Security	128,160						128,160	
NSLP Personnel			49,680				49,680	
SPED OT / PT							-	
School Nurse	-						-	
IT							-	
<b>Total Wages - Support</b>	<b>803,656</b>	<b>-</b>	<b>49,680</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>853,336</b>	
PERS - 36.75%	295,344	-	18,257	-	-	-	313,601	36.75%
Ins/ Taxes / Other Benefits	124,567	-	7,700	-	-	-	132,267	15.50%
Retention	16,500	-	1,000	-	-	-	17,500	
Holiday	3,200	-	400	-	-	-	3,600	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>439,610</b>	<b>-</b>	<b>27,358</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>466,968</b>	

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Instructional Coach	132,400				-		132,400	
ELL Coordinator	82,400						82,400	
Teachers	2,838,000						2,838,000	Includes GATE
SPED Teachers		451,500					451,500	
Instructional Asst.	262,440	174,960	-	-	87,480	-	524,880	
SPED Facilitator		68,950					68,950	
Speech Path		61,800					61,800	
School Psych		-					-	
On Campus Sub	30,600						30,600	
<b>Total Wages - Instruction</b>	<b>3,345,840</b>	<b>755,210</b>	<b>-</b>	<b>-</b>	<b>87,480</b>	<b>-</b>	<b>4,188,530</b>	
PERS - 36.75%	1,229,596	277,540	-	-	32,149	-	1,539,285	36.75%
Ins/ Taxes / Other Benefits	518,605	117,058	-	-	13,559	-	649,222	15.50%
Retention	64,750	12,750	-	-	1,500	-	79,000	
Holiday	11,800	3,000	-	-	600	-	15,400	
Stipends							-	
Tuition Reimbursements	15,000						15,000	
<b>Total Benefits - Support</b>	<b>1,838,751</b>	<b>410,347</b>	<b>-</b>	<b>-</b>	<b>47,808</b>	<b>-</b>	<b>2,297,907</b>	



Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	225,000						225,000	\$227
Dual Enrollment - Student Fees/Textbooks	-						-	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-	
Classroom Supplies	39,600						39,600	\$40
Copier Supplies	6,930						6,930	\$7
SPED Supplies		27,650					27,650	\$175
<b>Total</b>	<b>271,530</b>	<b>27,650</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>299,180</b>	

Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	29,700		2,500				32,200	\$33
Copier Supplies	2,970						2,970	\$3
Nursing Supplies	7,920						7,920	\$8
Athletics/Extra Curricular	1,000						1,000	\$1
Custodial Supplies	44,550						44,550	\$45
<b>Total</b>	<b>86,140</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>88,640</b>	

Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	16,000						16,000	
Contracted Services: SPED		252,450					252,450	\$255
Contracted Services: Substitute Services	63,780	15,015	-	-	-	-	78,795	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	47,995						47,995	0.50%
Affiliation Fee - Professional Development	47,995						47,995	0.50%
Professional Development							-	
<b>Total</b>	<b>175,770</b>	<b>267,465</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>443,235</b>	

Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	2,500						2,500	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	504,752						504,752	\$509.85
Payroll Services	34,800						34,800	\$2,900 per month
Audit/Tax	12,500						12,500	
Legal Fees	20,000						20,000	
IT Services	44,649						44,649	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-						-	
State Administrative Fee	119,988						119,988	1.25%
<b>Total</b>	<b>739,189</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>739,189</b>	

General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	31,200						31,200	includes cell phones
Postage	1,250						1,250	
Website	5,500						5,500	
Copier / Printing	51,000						51,000	
Infinite Campus	6,782						6,782	
Insurances	78,914						78,914	
NSLP - Breakfast			-				-	\$2.40 per meal
NSLP - Lunch			281,520				281,520	\$3.91 per meal
Advertising/Marketing	5,000						5,000	
Travel	7,500						7,500	
Background and Fingerprinting	600						600	
Dues and Fees	16,630						16,630	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	-						-	
Loan Repayments	-						-	
Cap Lease - Interest	-						-	
Cap Lease - Principal	-						-	
Cap Lease - Buyout	-						-	
SGF Expenditures						300,000	300,000	
Misc. Purchases	10,000						10,000	
Contingencies/Other Purchases	267,971						267,971	3.00%
<b>Total</b>	<b>502,347</b>	<b>-</b>	<b>281,520</b>	<b>-</b>	<b>-</b>	<b>300,000</b>	<b>1,083,867</b>	



Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	95,000						95,000	
Natural Gas	-						-	
Water / Sewer	70,000						70,000	
Garbage/Disposal	30,000						30,000	
Fire and Security alarms	8,000						8,000	
Contracted Janitorial Services	89,263						89,263	\$6,539.38/month current (assumes 5% increase)
Facility Maintenance/ Repairs/ Capital Outlay	85,000			75,000			160,000	
Snow removal	-						-	
Lawn Care	18,112						18,112	
AC Maintenance & Repair	20,351						20,351	
<b>Total</b>	<b>415,725</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	<b>-</b>	<b>-</b>	<b>490,725</b>	
<b>Total Expenditures Before Building Payments</b>	<b>8,619,559</b>	<b>1,460,672</b>	<b>361,058</b>	<b>75,000</b>	<b>135,288</b>	<b>300,000</b>	<b>10,951,577</b>	
<b>Building Payments</b>								<b>Notes</b>
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	270,000						270,000	
Scheduled Bond Payment - Interest	585,219						585,219	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>855,219</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>855,219</b>	
<b>Net Surplus (Loss)</b>	<b>479,964</b>	<b>(335,574)</b>	<b>(27,041)</b>	<b>-</b>	<b>(6,386)</b>	<b>-</b>	<b>110,963</b>	
Somerset: Lone Mountain	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	

Somerset: Allanta		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,698
Total Students (FTEs)		1,181
Kinder		129
1st Grade		129
2nd Grade		129
3rd Grade		129
4th Grade		129
5th Grade		129
6th Grade		138
7th Grade		137
8th Grade		132
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		1,181

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	41.49%	5,632,513	5,632,513	(0)	5.00
Benefits	22.71%	3,063,488	2,875,589	207,899	5.00
Material Supplies	4.72%	640,598	487,306	153,292	5.00
Purchased Services	10.47%	1,421,628	1,394,980	26,648	5.00
General Operations	6.51%	883,620	844,821	38,799	5.00
Building/Maintenance	3.47%	471,515	456,194	15,321	5.00
Rent/Bond	8.09%	1,098,478	1,097,710	768	4.00
Sub-Total	97.47%	13,231,840	12,789,114	442,727	4.00
Contingency	2.53%	343,529	303,413	40,116	4.00
Total Expenditures	100.00%	13,575,370	13,092,527	482,843	
					42.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count		143					143	
EL Count	21						21	
GATE Count	73						73	
At-Risk	-						-	
FRL %			100.00%				100%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers	42.00						42.00	
SPED Teachers	-	7.00					7.00	
Art Teacher	1.00						1.00	
Music	1.00						1.00	
PE Teacher	1.00						1.00	
Technology (STEM)	1.00						1.00	
Spanish / Language	1.00						1.00	
Additional Elective Teachers	3.00						3.00	
Gate Teacher	1.00						1.00	
Total Teaching Staff	51.00	7.00	-	-	-	-	58.00	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal	1.00						1.00	
Assistant Principal	2.00						2.00	
ELL Coordinator	2.00						2.00	
Dean	-						-	
Curriculum Coach	2.00				1.00		3.00	
School Counselor	1.00						1.00	
Social Worker/ Mental Health	-						-	
Office Manager/Banker	1.00						1.00	
Registrar	1.00						1.00	
Clinic Aide/ FASA	1.00						1.00	
Receptionist	1.00						1.00	
Teacher Assistants	8.00	7.00	2.00				17.00	
Custodial/ Security	2.00						2.00	
Cafeteria Manager	-		1.00				1.00	
Parent Engagement Coordinator	-						-	
SPED Facilitator	-	1.00					1.00	
Speech Pathologist	-						-	
School Psychologist	-	0.50					0.50	
OT / PT	-						-	
School Nurse	0.50						0.50	
On Campus Sub	1.00						1.00	
Other: IT	-						-	
Total Admin & Support Staff	23.50	8.50	3.00	-	1.00	-	36.00	
Total # Teachers	51.00	7.00	-	-	-	-	58.00	
Total # Admin & Support	23.50	8.50	3.00	-	1.00	-	36.00	
Total Staff	74.50	15.50	3.00	-	1.00	-	94.00	

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	11,450,976						11,450,976	\$9,696
ELL	91,623						91,623	\$4,363
GATE	84,899						84,899	\$1,163
At-Risk	-						-	\$3,393
Local SPED		345,489					345,489	\$2,416
State SPED		557,700					557,700	\$3,900
Federal SPED		137,542					137,542	\$962
Interest Income	115,000						115,000	
Grants	-				59,121		59,121	Title II/IV
Donations						-	-	
Student Generated (SGF)						325,000	325,000	
NSLP - Breakfast			-				-	\$0.00
NSLP - Lunch			402,102				402,102	\$4.34
<b>Total Revenues</b>	<b>11,742,498</b>	<b>1,040,731</b>	<b>402,102</b>	<b>-</b>	<b>59,121</b>	<b>325,000</b>	<b>13,569,452</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Use of beginning Funds				185,000			185,000	5 year CKLA 3rd ed
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>185,000</b>	<b>-</b>	<b>-</b>	<b>185,000</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	134,198						134,198	
Asst. Principal	206,000						206,000	
School Counselor	82,400						82,400	
Social Worker/Mental Health	-						-	
Student Support	-						-	
Office Mgr. & Registrar	128,750						128,750	
Office Asst / Receptionist	70,680						70,680	
Parent Engagement Corr.	-						-	
Custodial/Security	85,440						85,440	
NSLP Personnel			60,840				60,840	
SPED OT / PT							-	
School Nurse	49,440						49,440	Split with NLV
IT							-	
<b>Total Wages - Support</b>	<b>756,908</b>	<b>-</b>	<b>60,840</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>817,748</b>	
PERS - 36.75%	278,164	-	22,359	-	-	-	300,523	36.75%
Ins/ Taxes / Other Benefits	117,321	-	9,430	-	-	-	126,751	15.50%
Retention	14,500	-	500	-	-	-	15,000	
Holiday	2,900	-	200	-	-	-	3,100	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>412,885</b>	<b>-</b>	<b>32,489</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>445,374</b>	

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Instructional Coach	164,800				72,100		236,900	
ELL Coordinator	164,800						164,800	
Teachers	3,289,500						3,289,500	Includes GATE
SPED Teachers		451,500					451,500	
Instructional Asst.	233,280	204,120	58,320	-	-	-	495,720	
SPED Facilitator		88,580					88,580	
Speech Path		-					-	
School Psych		57,185					57,185	Split with NLV
On Campus Sub	30,600						30,600	
<b>Total Wages - Instruction</b>	<b>3,862,980</b>	<b>801,365</b>	<b>58,320</b>	<b>-</b>	<b>72,100</b>	<b>-</b>	<b>4,814,765</b>	
PERS - 36.75%	1,426,995	294,502	21,433	-	26,497	-	1,769,426	36.75%
Ins/ Taxes / Other Benefits	601,862	124,212	9,040	-	11,178	-	746,289	15.50%
Retention	74,750	13,000	1,000	-	1,750	-	90,500	
Holiday	13,200	3,100	400	-	200	-	16,900	
Stipends							-	
Tuition Reimbursements	15,000						15,000	
<b>Total Benefits - Support</b>	<b>2,131,807</b>	<b>434,813</b>	<b>31,872</b>	<b>-</b>	<b>39,622</b>	<b>-</b>	<b>2,638,115</b>	



Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	270,000						270,000	\$229
Dual Enrollment - Student Fees/Textbooks	-						-	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-			185,000			185,000	5 year CKLA 3rd ed
Classroom Supplies	47,240						47,240	\$40
Copier Supplies	8,267						8,267	\$7
SPED Supplies		25,025					25,025	\$175
<b>Total</b>	<b>325,507</b>	<b>25,025</b>	<b>-</b>	<b>185,000</b>	<b>-</b>	<b>-</b>	<b>535,532</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	35,430		2,500				37,930	\$32
Copier Supplies	3,543						3,543	\$3
Nursing Supplies	9,448						9,448	\$8
Athletics/Extra Curricular	1,000						1,000	\$1
Custodial Supplies	53,145						53,145	\$45
<b>Total</b>	<b>102,566</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>105,066</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	16,000						16,000	
Contracted Services: SPED		324,775					324,775	\$275
Contracted Services: Substitute Services	78,795	15,015	-	-	-	-	93,810	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	57,255						57,255	0.50%
Affiliation Fee - Professional Development	57,255						57,255	0.50%
Professional Development							-	
<b>Total</b>	<b>209,305</b>	<b>339,790</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>549,095</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	2,500						2,500	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	602,133						602,133	\$509.85
Payroll Services	39,000						39,000	\$3,250 per month
Audit/Tax	12,500						12,500	
Legal Fees	20,000						20,000	
IT Services	53,263						53,263	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-						-	
State Administrative Fee	143,137						143,137	1.25%
<b>Total</b>	<b>872,533</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>872,533</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	27,000						27,000	includes cell phones
Postage	1,000						1,000	
Website	5,500						5,500	
Copier / Printing	45,000						45,000	
Infinite Campus	8,090						8,090	
Insurances	94,864						94,864	
NSLP - Breakfast			-				-	\$2.40 per meal
NSLP - Lunch			337,824				337,824	\$3.91 per meal
Advertising/Marketing	5,000						5,000	
Travel	4,000						4,000	
Background and Fingerprinting	1,875						1,875	
Dues and Fees	18,467						18,467	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	-						-	
Loan Repayments							-	
Cap Lease - Interest	-						-	
Cap Lease - Principal	-						-	
Cap Lease - Buyout							-	
SGF Expenditures						325,000	325,000	
Misc. Purchases	10,000						10,000	
Contingencies/Other Purchases	343,529						343,529	3.00%
<b>Total</b>	<b>664,325</b>	<b>-</b>	<b>337,824</b>	<b>-</b>	<b>-</b>	<b>325,000</b>	<b>1,227,149</b>	

Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	125,000						125,000	
Natural Gas	-						-	
Water / Sewer	60,000						60,000	
Garbage/Disposal	22,200						22,200	
Fire and Security alarms	8,000						8,000	
Contracted Janitorial Services	111,655						111,655	\$8,179.84/month current (assumes 5% increase)
Facility Maintenance/ Repairs/ Capital Outlay	100,000			-			100,000	
Snow removal	-						-	
Lawn Care	18,424						18,424	
AC Maintenance & Repair	26,236						26,236	
<b>Total</b>	<b>471,515</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>471,515</b>	
<b>Total Expenditures Before Building Payments</b>	<b>9,730,331</b>	<b>1,600,993</b>	<b>523,845</b>	<b>185,000</b>	<b>111,722</b>	<b>325,000</b>	<b>12,476,891</b>	
Building Payments								Notes
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	413,790						413,790	
Scheduled Bond Payment - Interest	684,688						684,688	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>1,098,478</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,098,478</b>	
<b>Net Surplus (Loss)</b>	<b>913,689</b>	<b>(560,262)</b>	<b>(121,743)</b>	<b>-</b>	<b>(52,601)</b>	<b>-</b>	<b>179,082</b>	
Somerset: Alliant	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	

Somerset: Skye Canyon		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		995
Kinder		104
1st Grade		104
2nd Grade		104
3rd Grade		104
4th Grade		104
5th Grade		104
6th Grade		124
7th Grade		124
8th Grade		123
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		995

		FY26 (Proposed)	FY25 (Approved)	Variance	
Wages	42.47%	4,915,512	4,915,512	0	4.00
Benefits	23.13%	2,677,009	2,493,658	183,352	4.00
Material Supplies	4.37%	505,785	363,595	142,190	4.00
Purchased Services	9.27%	1,072,899	1,060,495	12,404	4.00
General Operations	7.60%	879,973	1,034,724	(154,751)	4.00
Building/Maintenance	3.89%	449,888	422,482	27,406	4.00
Rent/Bond	7.19%	832,797	832,215	582	4.00
Sub-Total	97.92%	11,333,962	11,122,680	211,183	4.00
Contingency	2.08%	241,186	281,006	(39,820)	4.00
Total Expenditures	100.00%	11,575,050	11,403,686	171,363	
					36.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count		114					114	
EL Count	14						14	
GATE Count	73						73	
At-Risk	-						-	
FRL %			100.00%				100%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers	36.00						36.00	
SPED Teachers	-	5.00					5.00	
Art Teacher	1.00						1.00	
Music	1.00						1.00	
PE Teacher	1.00						1.00	
Technology (STEM)	1.00						1.00	
Spanish / Language	1.00						1.00	
Additional Elective Teachers	2.00						2.00	
Gate Teacher	1.00						1.00	
Total Teaching Staff	44.00	5.00	-	-	-	-	49.00	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal	1.00						1.00	
Assistant Principal	2.00						2.00	
ELL Coordinator	-						-	
Dean	1.00						1.00	
Curriculum Coach	2.00				1.00		3.00	
School Counselor	2.00						2.00	
Social Worker/ Mental Health	-						-	
Office Manager/Banker	1.00						1.00	
Registrar	1.00						1.00	
Clinic Aide/ FASA	1.00						1.00	
Receptionist	1.00						1.00	
Teacher Assistants	6.00	5.00	1.00				12.00	
Custodial / Security	2.00						2.00	
Cafeteria Manager			1.00				1.00	
Parent Engagement Coordinator							-	
SPED Facilitator		1.00					1.00	
Speech Pathologist		1.00					1.00	
School Psychologist		0.50					0.50	
OT / PT							-	
School Nurse	1.00						1.00	
On Campus Sub	1.00						1.00	
Other: IT							-	
Total Admin & Support Staff	22.00	7.50	2.00	-	1.00	-	32.50	
Total # Teachers	44.00	5.00	-	-	-	-	49.00	
Total # Admin & Support	22.00	7.50	2.00	-	1.00	-	32.50	
Total Staff	66.00	12.50	2.00	-	1.00	-	61.50	



Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	9,647,520						9,647,520	\$9,696
ELL	61,082						61,082	\$4,363
GATE	84,899						84,899	\$1,163
At-Risk	-						-	\$3,393
Local SPED		283,713					283,713	\$2,489
State SPED		444,600					444,600	\$3,900
Federal SPED		109,649					109,649	\$962
Interest Income	85,000						85,000	
Grants	-				49,813		49,813	Title II/IV
Donations							-	
Student Generated (SGF)						400,000	400,000	
NSLP - Breakfast							-	\$0.00
NSLP - Lunch			329,634				329,634	\$4.31
<b>Total Revenues</b>	<b>9,878,901</b>	<b>837,962</b>	<b>329,634</b>	<b>-</b>	<b>49,813</b>	<b>400,000</b>	<b>11,495,910</b>	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Use of beginning Funds				125,000			125,000	5 year CKLA 3rd ed
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>125,000</b>	<b>-</b>	<b>-</b>	<b>125,000</b>	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
<b>Admin &amp; Support</b>								
Principal	139,183						139,183	
Asst. Principal	206,000						206,000	
School Counselor	164,800						164,800	
Social Worker/Mental Health	-						-	
Student Support	82,400						82,400	
Office Mgr. & Registrar	108,150						108,150	
Office Asst / Receptionist	70,680						70,680	
Parent Engagement Corr.							-	
Custodial/Security	85,440						85,440	
NSLP Personnel			29,160				29,160	
SPED OT / PT							-	
School Nurse	67,980						67,980	
IT							-	
<b>Total Wages - Support</b>	<b>924,633</b>	<b>-</b>	<b>29,160</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>953,793</b>	
PERS - 36.75%	339,803		10,718				350,519	36.75%
Ins/ Taxes / Other Benefits	143,318		4,520				147,838	15.50%
Retention	18,250		500				18,750	
Holiday	3,400		200				3,600	
Stipends							-	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>504,771</b>	<b>-</b>	<b>15,936</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>520,707</b>	

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Instructional Coach	164,800				72,100		236,900	
ELL Coordinator	-						-	
Teachers	2,838,000						2,838,000	Includes GATE
SPED Teachers		322,500					322,500	
Instructional Asst.	174,960	145,800	21,960	-	-	-	342,720	
SPED Facilitator		86,520					86,520	
Speech Path		60,000					60,000	
School Psych		44,478					44,478	
On Campus Sub	30,600						30,600	
<b>Total Wages - Instruction</b>	<b>3,208,360</b>	<b>659,298</b>	<b>21,960</b>	<b>-</b>	<b>72,100</b>	<b>-</b>	<b>3,961,718</b>	
PERS - 36.75%	1,179,072	225,946	8,070		26,497		1,439,586	36.34%
Ins/ Taxes / Other Benefits	497,296	102,191	3,404		11,176		614,066	15.50%
Retention	61,500	10,000	500		1,750		73,750	
Holiday	11,000	2,500	200		200		13,900	
Stipends							-	
Tuition Reimbursements	15,000						15,000	
<b>Total Benefits - Support</b>	<b>1,763,868</b>	<b>340,638</b>	<b>12,174</b>	<b>-</b>	<b>39,622</b>	<b>-</b>	<b>2,156,302</b>	

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	225,000						225,000	\$226
Dual Enrollment - Student Fees/Textbooks	-						-	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-			125,000			125,000	5 year CKLA 3rd ed
Classroom Supplies	39,800						39,800	\$40
Copier Supplies	6,965						6,965	\$7
SPED Supplies		19,950					19,950	\$175
<b>Total</b>	<b>271,765</b>	<b>19,950</b>	<b>-</b>	<b>125,000</b>	<b>-</b>	<b>-</b>	<b>416,715</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	29,850		2,500				32,350	\$33
Copier Supplies	2,985						2,985	\$3
Nursing Supplies	7,960						7,960	\$8
Athletics/Extra Curricular	1,000						1,000	\$1
Custodial Supplies	44,775						44,775	\$45
<b>Total</b>	<b>86,570</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>89,070</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	12,600						12,600	
Contracted Services: SPED		149,250					149,250	\$150
Contracted Services: Substitute Services	63,780	10,725	-	-	-	-	74,505	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	48,238						48,238	0.50%
Affiliation Fee - Professional Development	48,238						48,238	0.50%
Professional Development								
<b>Total</b>	<b>172,855</b>	<b>159,975</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>332,830</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	-						-	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	507,301						507,301	\$509.85
Payroll Services	34,800						34,800	\$2,900 per month
Audit/Tax	12,500						12,500	
Legal Fees	20,000						20,000	
IT Services	44,875						44,875	\$45.10 per student - Onward (2.5% inc per year)
IT Set-up Fees	-						-	
State Administrative Fee	120,594						120,594	1.25%
<b>Total</b>	<b>740,069</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>740,069</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	27,600						27,600	Includes cell phones
Postage	1,500						1,500	
Website	5,500						5,500	
Copier / Printing	48,000						48,000	
Infinite Campus	6,816						6,816	
Insurances	79,310						79,310	
NSLP - Breakfast			-				-	\$2.40 per meal
NSLP - Lunch			274,482				274,482	\$3.91 per meal
Advertising/Marketing	5,000						5,000	
Travel	4,000						4,000	
Background and Fingerprinting	600						600	
Dues and Fees	17,165						17,165	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	-						-	
Loan Repayments	-						-	
Cap Lease - Interest	-						-	
Cap Lease - Principal	-						-	
Cap Lease - Buyout	-						-	
SGF Expenditures						400,000	400,000	
Misc. Purchases	10,000						10,000	
Contingencies/Other Purchases	241,188						241,188	2.50%
<b>Total</b>	<b>446,679</b>	<b>-</b>	<b>274,482</b>	<b>-</b>	<b>-</b>	<b>400,000</b>	<b>1,121,161</b>	



Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	110,000						110,000	
Natural Gas	-						-	
Water / Sewer	60,000						60,000	
Garbage/Disposal	30,000						30,000	
Fire and Security alarms	12,000						12,000	
Contracted Janitorial Services	92,260						92,260	\$6,759.00/month current (assumes 5% increase)
Facility Maintenance/ Repairs/ Capital Outlay	100,000			-			100,000	
Snow removal	-						-	
Lawn Care	20,920						20,920	
AC Maintenance & Repair	24,707						24,707	
<b>Total</b>	<b>449,888</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>449,888</b>	
<b>Total Expenditures Before Building Payments</b>	<b>8,569,458</b>	<b>1,179,861</b>	<b>356,212</b>	<b>125,000</b>	<b>111,722</b>	<b>400,000</b>	<b>10,742,254</b>	
<b>Building Payments</b>								<b>Notes</b>
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	313,710						313,710	
Scheduled Bond Payment - Interest	519,087						519,087	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	<b>832,797</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>832,797</b>	
<b>Net Surplus (Loss)</b>	<b>476,246</b>	<b>(341,899)</b>	<b>(26,578)</b>	<b>-</b>	<b>(61,909)</b>	<b>-</b>	<b>45,859</b>	

Somerset: Skye Canyon

Operating

SPED

NSLP

Other

Titles/Grants

SGF

Total (25-26)

Somerset: Executive Office		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,696
Total Students (FTEs)		-
Kinder		-
1st Grade		-
2nd Grade		-
3rd Grade		-
4th Grade		-
5th Grade		-
6th Grade		-
7th Grade		-
8th Grade		-
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		-

		FY26 (Proposed)	FY25 (Approved)	Variance
Wages	31.86%	167,975	311,581	(143,606)
Benefits	23.46%	123,667	148,171	(24,504)
Material Supplies	39.17%	206,510	86,510	120,000
Purchased Services	0.57%	3,020	3,620	(600)
General Operations	4.93%	26,000	26,000	-
Building/Maintenance	0.00%	-	-	-
Rent/Bond	0.00%	-	-	-
Sub-Total	100.00%	527,172	575,882	(48,710)
Contingency	0.00%	-	-	-
Total Expenditures	100.00%	527,172	575,882	(48,710)

0.00

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
SPED Count							-	
EL Count							-	
GATE Count							-	
At-Risk	-						-	
FRL %			0.00%				0%	
Teaching Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Classroom Teachers							-	
SPED Teachers							-	
Art Teacher							-	
Music							-	
PE Teacher							-	
Technology (STEM)							-	
Spanish / Language							-	
Additional Elective Teachers							-	
Gate Teacher							-	
Total Teaching Staff	-	-	-	-	-	-	-	
Admin & Support Staff	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Principal							-	
Assistant Principal							-	
ELL Coordinator							-	
Dean							-	
Curriculum Coach	1.00		-				1.00	
School Counselor							-	
Social Worker/ Mental Health							-	
Office Manager/Banker	1.00						1.00	
Registrar							-	
Clinic Aide/ FASA							-	
Receptionist							-	
Teacher Assistants							-	
Custodial / Security							-	
Cafeteria Manager							-	
Parent Engagement Coordinator							-	
SPED Facilitator		-					-	
Speech Pathologist							-	
School Psychologist							-	
OT / PT							-	
School Nurse							-	
On Campus Sub							-	
Other: IT							-	
Total Admin & Support Staff	2.00	-	-	-	-	-	2.00	
Total # Teachers	-	-	-	-	-	-	-	
Total # Admin & Support	2.00	-	-	-	-	-	2.00	
Total Staff	2.00	-	-	-	-	-	2.00	

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Per Pupil (PCFP Funding)	-						-	#DIV/0!
ELL	-						-	\$4,363
GATE	-						-	\$1,163
At-Risk	-						-	\$3,393
Local SPED		-					-	#DIV/0!
State SPED		-					-	#DIV/0!
Federal SPED		-					-	#DIV/0!
Interest Income							-	
Grants	-						-	
Donations							-	
Student Generated (SGF)							-	
NSLP - Breakfast			-				-	\$2.28
NSLP - Lunch			-				-	\$4.33
<b>Total Revenues</b>	-	-	-	-	-	-	-	

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	
Use of beginning Funds				-			-	
Borrowings							-	
Project Funds							-	
<b>Total Use of Other Funds</b>	-	-	-	-	-	-	-	

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	Notes
Admin & Support								
Principal	-						-	
Asst. Principal	-						-	
School Counselor	-						-	
Social Worker/Mental Health	-						-	
Student Support	-						-	
Office Mgr. & Registrar	79,725						79,725	
Office Asst / Receptionist	-						-	
Parent Engagement Corr.	-						-	
Custodial/Security	-						-	
NSLP Personnel			-				-	
SPED OT / PT							-	
School Nurse	-						-	
IT							-	
<b>Total Wages - Support</b>	<b>79,725</b>	-	-	-	-	-	<b>79,725</b>	
PERS - 36.75%	29,299	-	-	-	-	-	29,299	36.75%
Ins/ Taxes / Other Benefits	12,357	-	-	-	-	-	12,357	15.50%
Retention	1,750	-	-	-	-	-	1,750	
Holiday	200	-	-	-	-	-	200	
Stipends	30,000						30,000	
Tuition Reimbursements							-	
<b>Total Benefits - Support</b>	<b>73,606</b>	-	-	-	-	-	<b>73,606</b>	

Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Instructional Coach	88,250		-		-		88,250	
ELL Coordinator	-						-	
Teachers	-						-	Includes GATE
SPED Teachers		-					-	
Instructional Asst.	-	-	-	-	-	-	-	
SPED Facilitator		-					-	
Speech Path		-					-	
School Psych		-					-	
On Campus Sub	-						-	
<b>Total Wages - Instruction</b>	<b>88,250</b>	-	-	-	-	-	<b>88,250</b>	
PERS - 36.75%	32,432	-	-	-	-	-	32,432	36.75%
Ins/ Taxes / Other Benefits	13,679	-	-	-	-	-	13,679	15.50%
Retention	1,750	-	-	-	-	-	1,750	
Holiday	200	-	-	-	-	-	200	
Stipends							-	
Tuition Reimbursements	2,000						2,000	
<b>Total Benefits - Support</b>	<b>50,061</b>	-	-	-	-	-	<b>50,061</b>	

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Consumables	200,010						200,010	Leader In Me / Measure of Academic Progress (MAP)
Dual Enrollment - Student Fees/Textbooks	-						-	
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-	
Classroom Supplies	-						-	#DIV/0!
Copier Supplies	-						-	#DIV/0!
SPED Supplies	-	-					-	#DIV/0!
<b>Total</b>	<b>200,010</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>200,010</b>	
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Office Supplies	6,500		-				6,500	#DIV/0!
Copier Supplies	-						-	#DIV/0!
Nursing Supplies	-						-	#DIV/0!
Athletics/Extra Curricular	-						-	#DIV/0!
Custodial Supplies	-						-	#DIV/0!
<b>Total</b>	<b>6,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>6,500</b>	
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	-						-	
Contracted Services: SPED	-	-					-	#DIV/0!
Contracted Services: Substitute Services	-	-	-	-	-	-	-	\$195
Contracted Services: Transportation	-						-	
Affiliation Fee - Inc.	-						-	#DIV/0!
Affiliation Fee - Professional Development	-						-	#DIV/0!
Professional Development	-						-	
<b>Total</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Contracted Services: Other Professional Services	-						-	
Contracted Services: Security	-						-	
Management Fee (Academica Nevada)	-						-	#DIV/0!
Payroll Services	2,300						2,300	\$400 per employee + a little extra for other checks
Audit/Tax	-						-	
Legal Fees	-						-	
IT Services	720						720	\$44 per student
IT Set-up Fees	-						-	
State Administrative Fee	-						-	#DIV/0!
<b>Total</b>	<b>3,020</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>3,020</b>	
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Communications (phone & Internet)	-						-	includes cell phones
Postage	-						-	
Website	-						-	
Copier / Printing	-						-	
Infinite Campus	-						-	
Insurances	-						-	
NSLP - Breakfast	-		-				-	\$2.40 per meal
NSLP - Lunch	6,000		-				6,000	\$3.91 per meal
Advertising/Marketing	-						-	
Travel	10,000						10,000	
Background and Fingerprinting	-						-	
Dues and Fees	10,000						10,000	CSAN, Cognia, DAC, Costco, others
Contracted Services: Graduation	-						-	
Loan Repayments	-						-	
Cap Lease - Interest	-						-	
Cap Lease - Principal	-						-	
Cap Lease - Buyout	-						-	
SGF Expenditures	-						-	
Misc. Purchases	-						-	
Contingencies/Other Purchases	-						-	#DIV/0!
<b>Total</b>	<b>26,000</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>26,000</b>	



Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)	Notes
Electricity	-						-	
Natural Gas	-						-	
Water / Sewer	-						-	
Garbage/Disposal	-						-	
Fire and Security alarms	-						-	
Contracted Janitorial Services	-						-	
Facility Maintenance/ Repairs/ Capital Outlay	-			-			-	
Snow removal	-						-	
Lawn Care	-						-	
AC Maintenance & Repair	-						-	
<b>Total</b>	-	-	-	-	-	-	-	
<b>Total Expenditures Before Building Payments</b>	<b>527,172</b>	-	-	-	-	-	<b>527,172</b>	
<b>Building Payments</b>								<b>Notes</b>
Scheduled Lease Payment	-						-	
Scheduled Bond Payment - Principal	-						-	
Scheduled Bond Payment - Interest	-						-	
HOA/Parking/ Other	-						-	
<b>Total Rent / Bond Pymts</b>	-	-	-	-	-	-	-	
<b>Net Surplus (Loss)</b>	<b>(527,172)</b>	-	-	-	-	-	<b>(527,172)</b>	
Somerset: Executive Office	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)	

**SOMERSET ACADEMY OF LAS VEGAS**  
**SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**  
AGENDA ITEM: **4 – CONSENT AGENDA**

**SUBJECT: CONSENT AGENDA**

☐ ACTION  
☒ **CONSENT AGENDA**  
☐ INFORMATION

PRESENTER(S): **BOARD**

PROPOSED WORDING FOR MOTION/ACTION:

**MOVE TO APPROVE THE ACTION ITEMS ON THE CONSENT AGENDA.**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **2-3 MINUTES**

BACKGROUND:

**SUPPORT MATERIALS AND/OR BACKGROUND HAVE BEEN PROVIDED TO THE BOARD. ALL ACTION ITEMS ON THE CONSENT AGENDA WHICH ARE FOR ACTION MAY BE APPROVED WITH A SINGLE MOTION; HOWEVER, ANY INDIVIDUAL ITEM MAY BE REMOVED FOR SEPARATE DISCUSSION AT THE BOARD' DISCRETION.**

ATTACHMENTS:

**NONE**

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4a – APPROVAL OF MINUTES FROM THE APRIL 28, 2025 BOARD MEETING**

**SUBJECT: CONSENT/APPROVAL OF BOARD MEETING MINUTES**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

CONTRIBUTOR(S): **DENA THOMPSON**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**MINUTES FROM THE APRIL 28, 2025 BOARD MEETING SHOULD BE REVIEWED BY THE BOARD FOR POSSIBLE APPROVAL AS PART OF THE CONSENT AGENDA.**

ATTACHMENTS:

**1. APRIL 28, 2025 BOARD MEETING MINUTES.**

**MINUTES  
OF THE MEETING OF THE  
BOARD OF DIRECTORS OF SOMERSET ACADEMY OF LAS VEGAS  
APRIL 28, 2025**

The Board of Directors of Somerset Academy of Las Vegas held a public meeting on April 28, 2025, at 1:00 p.m. via Zoom.

**1. CALL TO ORDER AND ROLL CALL**

The meeting was called to order at 1:02 p.m. by Board Chair John Bentham. The following Board members were in attendance: John Bentham, LeNora Bredsguard, Matt Hurley, and Renee Fairless.

Board Members Travis Mizer, Sarah McClellan, and Matt Morris were not in attendance.

Also present were the following principals: Lee Esplin, Jessica Scobell, Shannon Manning, Cesar Tiu, Kate Lackey, Mindi Palomeque, and David Fossett. Other attendees included Suzette Ruiz with Somerset Inc., and Academica representatives Gary McClain and Marla Devitt.

**OPEN MEETING LAW PUBLIC COMMENT STATEMENT**

**2. PUBLIC COMMENT**

There was no public comment.

**3. CONSENT AGENDA**

**a. APPROVAL OF THE MINUTES FROM THE MARCH 31, 2025 BOARD MEETING**

**b. APPROVAL OF THE MOUS WITH CSN FOR DUAL ENROLLMENT**

**MEMBER FAIRLESS MOVED TO APPROVE THE CONSENT AGENDA. MEMBER BREDSGUARD SECONDED THE MOTION, AND THE BOARD VOTED UNANIMOUSLY TO APPROVE.**

**4. ACTION & DISCUSSION ITEMS**

**a. REVIEW AND APPROVAL OF TECH REFRESH FOR THE LONE MOUNTAIN CAMPUS**

Mr. Gary McClain addressed the Board and presented the tech refresh proposal for the Lone Mountain campus, seeking approval for \$92,774. This would cover 75 Chromebooks, 38 teacher computers, monitors, speakers, and 5 smart boards. Member Bentham inquired about the purpose of the smartboards. Principal Cesar Tiu addressed the Board and clarified that the smartboards were additional, not replacements, for elective teachers and specialists.

**MEMBER HURLEY MOVED TO APPROVE THE COST FOR THE TECH REFRESH FOR THE LONE MOUNTAIN CAMPUS. MEMBER FAIRLESS SECONDED THE MOTION, AND THE BOARD VOTED UNANIMOUSLY TO APPROVE.**



**b. REVIEW AND APPROVAL OF TECH REFRESH FOR THE SKY POINTE CAMPUS**

Mr. McClain presented the tech refresh proposal for the Sky Pointe campus, requesting \$89,987 for 6 smart boards and 200 student Chromebooks. Principal Lee Esplin addressed the Board and explained that the Chromebooks were needed to replace damaged and outdated devices, particularly those used by graduating seniors. The smart boards were for three special education rooms that were being divided.

**MEMBER HURLEY MOVED TO APPROVE THE TECH REFRESH FOR THE SKY POINTE CAMPUS. MEMBER FAIRLESS SECONDED THE MOTION, AND THE BOARD VOTED UNANIMOUSLY TO APPROVE.**

**c. REVIEW AND APPROVAL OF QUOTE TO REPLACE ALL SOMERSET SERVERS**

Mr. McClain presented a quote of \$54,922 to replace servers across all Somerset campuses. He explained that the current servers were outdated, still using mechanical hard drives. The Board discussed the validity of the price and the process for obtaining the quote. Mr. McClain assured the Board that Onward, the IT provider, would shop for the best price within the approved amount.

**MEMBER HURLEY MOVED TO APPROVE THE QUOTE TO REPLACE ALL SOMERSET SERVERS. MEMBER BREDSGUARD SECONDED THE MOTION, AND THE BOARD VOTED UNANIMOUSLY TO APPROVE.**

**d. REVIEW AND APPROVAL OF SKY POINTE CAMPUS CLASSROOM CARPET**

Mr. McClain presented a proposal to replace carpet in 10 classrooms at the Sky Pointe campus for \$30,410. Member Fairless questioned why carpet was chosen instead of other options, such as luxury vinyl tile (LVT), sharing that LVT has proven to be durable with good cleaning ease at her school. Principal Esplin explained that the carpet squares were chosen for easy replacement and noise reduction. Mr. McClain acknowledged that it often comes down to preference, noting that LVT eliminates the need for waxing compared to vinyl composite tile (VCT) and offers durability, while carpet helps with acoustics in classrooms with hard surfaces. Member Bredsguard inquired about the cost comparison between carpet and LVT. Mr. McClain stated that both were potentially comparable, with labor as the primary cost factor. Discussion ensued regarding the pros and cons of different flooring types, including durability and acoustics.

**MEMBER BREDSGUARD MOVED TO APPROVE ROBERTS ROOF AND FLOOR COMPANY AS THE CONTRACTOR FOR THE CLASSROOM CARPET AT THE SKY POINTE CAMPUS. MEMBER HURLEY SECONDED THE MOTION AND THE BOARD VOTED UNANIMOUSLY TO APPROVE.**

**e. REVIEW AND APPROVAL OF THE PROCUREMENT OF CKLA CURRICULUM**

Mr. McClain presented the proposal to renew and update the CKLA curriculum for most campuses, noting that price negotiation were still underway. He requested approval for a not-to-exceed amount of \$1,300,000, to be spent over the next three years with the first payment being 60% of the cost. The principals explained that the costs varied between campuses due to different needs and additional materials. The curriculum covered ELA, DIBELS, and supplemental materials.

**MEMBER HURLEY MOVED TO APPROVE THE PROCUREMENT OF THE CKLA CURRICULUM FOR ALL CAMPUSES. MEMBER BREDSGUARD SECONDED THE MOTION, AND THE BOARD VOTED UNANIMOUSLY TO APPROVE.**

#### **4. LONG RANGE CALENDAR/ANNOUNCEMENTS**

Mr. McClain stated that graduation ceremonies would be held on May 23rd at Canyon Ridge Christian Church, with Sky Pointe at 3 PM and Losee at 7 PM. He also proposed rescheduling the June 2nd board meeting to May 19th due to conflicts and the need to approve the final budget. The Board agreed to follow up on confirming a quorum for the new date.

#### **7. MEMBER COMMENT**

Board members expressed their well wishes for the end of the school year and upcoming graduations. They acknowledged the hard work of the principals and staff. Member Bentham stated his intention to visit each campus in the coming weeks to discuss how the Board could best support them for the next academic year.

#### **8. PUBLIC COMMENT**

There was no public comment.

#### **9. ADJOURN MEETING**

**THE MEETING ADJOURNED AT 1:27 P.M.**

**Approved on:**

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**Secretary of the Board of Directors  
Somerset Academy of Las Vegas**

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4b – APPROVAL OF MINUTES FROM THE MAY 14, 2025 FINANCE COMMITTEE MEETING**

**SUBJECT: CONSENT/APPROVAL OF FINANCE COMMITTEE MEETING MINUTES**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

CONTRIBUTOR(S): **DENA THOMPSON**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**MINUTES FROM THE MAY 14, 2025 FINANCE COMMITTEE MEETING SHOULD BE REVIEWED BY THE BOARD FOR POSSIBLE APPROVAL AS PART OF THE CONSENT AGENDA.**

ATTACHMENTS:

**1. 5-14-25 FINANCE COMMITTEE MEETING MINUTES**

**MINUTES**  
**of the meeting of the**  
**SOMERSET ACADEMY OF LAS VEGAS FINANCE COMMITTEE**  
**MAY 14, 2025**

Somerset Academy of Nevada Finance Committee held a public meeting on March 24, 2025 at 2:00 p.m. at 6630 Surrey St., Las Vegas NV 89119.

**1. CALL TO ORDER AND ROLL CALL**

Committee chair Matt Hurley called the meeting to order at 2:00 p.m. In attendance were Committee Members Matt Hurley, John Benthams, and Jill Dayne.

Also present were the following principals: Lee Esplin, Shannon Manning, Kate Lackey, Mindi Palomeque, and David Fossett. Other attendees included Somerset grant manager Tiffany Lewis, and Academica representatives Gary McClain, Sheri Cooper, Matt Padron, Trevor Goodsell, and Marla Devitt.

**2. PUBLIC COMMENT**

There was no public comment.

**3. ACTION & DISCUSSION ITEMS**

**a. REVIEW AND DISCUSSION OF SOMERSET ACADEMY FINANCIAL PERFORMANCE**

Ms. Sheri Cooper addressed the Committee and presented the financial review through March 2025, highlighting key performance metrics. She reported that average daily enrollment across the Somerset system was 9,004.74, representing 99.43% of the target—an encouraging figure, as anything above 95% was considered favorable. She reviewed grants submitted and received through March, noting that the State of Nevada had been timely with payments, with the most recent received on April 3rd.

Ms. Cooper stated that revenues were at 74%, aligning with expectations for this point in the fiscal year. Minor variances were attributed to timing differences in grant reimbursements. Salaries and wages were at 73%, with a journal entry planned to correct a misallocation between general and SPED salaries. Substitute costs were over budget at several campuses due to ongoing staffing challenges.

Ms. Cooper reviewed various expenses, highlighting low usage of tuition reimbursement benefits and increased training and development costs typical at this time of year. She also noted that affiliation fees and professional services expenses were subject to year-end adjustments. Certain professional service costs, such as architectural fees, were reclassified as capital expenditures. Committee members posed questions throughout, and staff provided detailed explanations regarding line items and capitalized costs.

**b. REVIEW AND RECOMMEND APPROVAL OF THE 2025/2026 SCHOOL YEAR FINAL BUDGET**

Mr. Matt Padron addressed the Committee and presented the final budget of the 2025/2026 school year budget, with one more version expected later in the year. He noted that the previously anticipated 3% increase in per-pupil funding had been reduced to a \$2 per student increase, resulting in a net



decrease of approximately \$280 per student, or \$2.6 million overall. However, this was largely offset by the expected additional salary funding.

Mr. Padron stated that the State SPED funding was projected to decline from \$3,900 to \$3,400 per student. He stated that the budget reflected the discontinuation of the CEP program. Ms. Tiffany Lewis addressed the Committee and clarified that, despite the discontinuation of CEP, breakfast would continue to be offered at the North Las Vegas, Losee, and Stephanie campuses. Mr. Padron noted that the budget would be adjusted to reflect this update. He stated that despite funding challenges, the budget included a 1% salary increase for staff and maintained the management fee at its current rate. A 1.5% contingency—totaling \$1.2 million—was built in to support compliance with financial covenants.

Mr. Goodsell addressed the Committee and proposed a conditional bonus structure for staff, estimating in the \$3,000 range for teachers and scaled amounts for other roles, totaling approximately \$2.2 million. Principal Esplin supported the idea and suggested a merit-based approach. The Committee discussed logistics and timing considerations related to board approval. The committee acknowledged the complexities of the budget process and discussed the broader political context affecting school funding. Despite ongoing uncertainties, members expressed cautious optimism ahead of the final budget revision later in the year.

**MEMBER DAYNE MOVED TO RECOMMEND APPROVAL OF THE FINAL BUDGET, WITH THE CHANGES PROPOSED. MEMBER BENTHAM SECONDED THE MOTION, AND THE COMMITTEE VOTED UNANIMOUSLY TO APPROVE.**

**c. REVIEW AND RECOMMEND APPROVAL OF NEW JANITORIAL COMPANY FOR ALIANTE CAMPUS**

Mr. Gary McClain addressed the Committee and presented recommendations for new janitorial companies for the Aliante, Skye Canyon, and Stephanie campuses. He explained that after receiving and evaluating bids, and discussing with the campuses, the recommendations were as follows:

For Aliante and Skye Canyon campuses: ProServe

For Stephanie campus: Premier

Mr. McClain noted that there would be an increase in cost, but the change was due to performance concerns with the current providers. He explained that ProServe was a well-established company capable of serving the schools effectively. For the Stephanie campus, Premier was a new company with a connection to the campus, and they would be given one campus as a starting point.

**MEMBER DAYNE MOVED TO RECOMMEND APPROVAL OF PROSERVE FOR THE ALIANTE AND SKYE CANYON CAMPUSES AND PREMIER FOR THE STEPHANIE CAMPUS. MEMBER BENTHAM SECONDED THE MOTION, AND THE COMMITTEE VOTED UNANIMOUSLY TO APPROVE.**

**d. REVIEW AND RECOMMEND APPROVAL OF NEW JANITORIAL COMPANY FOR SKYE CANYON CAMPUS**

This item was discussed, and the motion was made in conjunction with item 3.c.

**e. REVIEW AND RECOMMEND APPROVAL OF NEW JANITORIAL COMPANY FOR STEPHANIE CAMPUS**

This item was discussed, and the motion was made in conjunction with item 3.c.

**4. ANNOUNCEMENTS AND NOTIFICATIONS**

Mr. McClain stated that the next board meeting would be held on Monday, May 19<sup>th</sup> at 6:00 p.m.

**5. PUBLIC COMMENT**

There was no public comment

**6. ADJOURN MEETING**

**THE MEETING WAS ADJOURNED AT 2:34 P.M.**

**Approved on:**

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**Secretary of the Board of Directors  
Somerset Academy of Las Vegas**

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4c – APPROVAL OF ORGANIZATIONAL PERFORMANCE FRAMEWORK  
SELF-CERTIFICATION**

**SUBJECT: CONSENT/OPF SELF-CERTIFICATION**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

CONTRIBUTOR(S): **SOMERSET ADMINISTRATORS**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**PRIOR TO SUBMISSION TO THE SPCSA THE BOARD WILL NEED TO REVIEW AND  
APPROVE THE ORGANIZATIONAL PERFORMANCE FRAMEWORK SELF-CERTIFICATION.**

ATTACHMENTS:

**1. OPF SELF-CERTIFICATION**

# STATE PUBLIC CHARTER SCHOOL AUTHORITY

## ORGANIZATIONAL PERFORMANCE FRAMEWORK

### Self-Certification Form

Updated March 2025 for School Year Ending June 30, 2025

Dear Charter School Leaders and Board Members:

In addition to desk audits and regular site evaluations pursuant to NRS 388A.223(1)(i), SPCSA staff conduct self-certifications focused on confirming that schools are consistently in compliance with certain applicable federal, state, local, and agency requirements.

The period of review being certified is for the School Year ending June 30, 2025. Along with this certification, SPCSA staff will confirm compliance with all applicable requirements through documentation review and gathering information from NDE and/or other third-party sources.

At a scheduled school board meeting, please review, complete, and certify that your school is compliant with the following Organizational Performance Framework (OPF) areas. The form must be returned to the SPCSA via the Epicenter task compliance requirement **no later than June 30, 2025**.

Category: Governance	
1. The Attorney General's office did not issue findings of facts and conclusions of law that the governing body or any other public body created by the school has taken any action in violation of any provision of NRS 241.010 et seq. (Open Meeting Law) during the academic year.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
2. The school received no material governance compliance complaints which were substantiated or, if they were substantiated, the school board promptly implemented acceptable corrective actions.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
3. The school's governing body certifies that all current members have completed training in Nevada's Open Meeting Law and Governance Standards, offered by either the SPCSA or one of its approved trainers. NRS 388A.224	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
4. All governing body members have completed and signed an Information and Disclosure Form, annually and/or within 10 days of appointment, which was submitted to Epicenter and/or SPCSA staff.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
5. All governing body members, after being appointed, have met the 10-day law regarding fingerprint submissions, and maintain compliance with fingerprint requirements pursuant to NRS 388A.323, as attested to in the disclosure form.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Category: Federal and State Statutes, Administrative Codes, and Regulations	
Personnel	
6. The school timely obtained valid fingerprint clearance for all employees who have or may have regular contact with children or student data, all employees and volunteers of the school, and all vendor employees situated or regularly on campus. NRS 388A.515	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
7. The school has no known outstanding obligations with regard to payroll, unemployment, ADA, FMLA, IRS, PERS, or other federal, state, and local entities.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Language and Culture	
8. School staff employed (internally or contracted) to provide services to English Language Learners hold, as required by law, Nevada licenses with English Language Acquisition and Development (ELAD) endorsements, with or without practicum. NRS 338A.518	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
If answered "No," provide the following additional information:	

• How many teachers provide ELL services?	
• How many teachers providing these services do NOT hold the ELAD endorsement?	
• What is the plan of resolution to meet compliance?	
<b>9.</b> The school took proper steps to identify all students in need of ELL services as required by law, evidenced by: <ul style="list-style-type: none"> <li>a. Presence of completed, reviewed Home Language Surveys (HLS) in student records;</li> <li>b. Screening tests for students identified as having a primary home language other than English and for students who have received ELL services at the school; and</li> <li>c. Evidence of parent notification for identified students.</li> </ul>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>If answered "No," please provide the ratio of incomplete to total number:</b>	
Home Language Surveys	
Screening tests	
Parent notifications	
<b>Special Education</b>	
<b>10.</b> School staff employed (internally or contacted) to provide services hold, as required by law, Nevada licenses in Special Education. NRS 388A.515	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>If answered "No," provide the following additional information:</b>	
• How many teachers provide SPED services?	
• How many teachers providing these services do NOT hold licensure in Special Education?	
• What is the plan of resolution to meet compliance?	
<b>11.</b> The school conducted initial evaluations within the 45-day timeline to determine if students had a disability and were eligible for special education services.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>If answered "No," provide the following additional information:</b>	
• How many evaluations were NOT completed within the 45-day timeline?	
• Of this number, how many are still not completed?	
• Of students who did not receive the initial evaluation, what is their enrollment status?	
• Of these same students, how many are receiving special education services?	
<b>12.</b> Evaluations and current, signed IEPs are on file for all special education students when available. 34 CFR 300.341-350 and 300.531-536 and NAC 388	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>13.</b> The school ensured that all students with disabilities and all students receiving instruction in a class funded with Gifted and Talented Funds were served at the required student-teacher ratios. NAC 388.150	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>Health and Safety</b>	
<b>14.</b> The school complies with all requirements, including providing appropriate nursing services and dispensing of pharmaceuticals, food service requirements, and other health and safety services.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
<b>15.</b> The school completed and passed all required health and safety inspections due in the current school year.	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>



Category: Operations	
16. The school has completed at least 80% of Epicenter tasks on time (as indicated by Epicenter compliance statistics.)	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
17. The school has no Past Due Epicenter tasks to complete (as indicated by Epicenter compliance statistics.)	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
For each item on this form answered "No," except where already provided, please add here a detailed explanation with applicable resolution plan (include the item number.)	

## School Board Certification of Compliance with the Organizational Performance Framework requirements for School Year Ending June 30, 2025

The Governing Board for Somerset Academy of Las Vegas (School) certifies to the State Public Charter School Authority (SPCSA) that, based on its review and completion of this form, that its school, including all of its campuses and support offices, where applicable, to the best of our knowledge and except as described above, has operated in compliance with applicable federal, state, local, and agency requirements during School Year 2024-2025.

\_\_\_\_\_  
Board Chair Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Board Chair Printed Name

\_\_\_\_\_  
Board Meeting Approval Date

**SOMERSET ACADEMY OF LAS VEGAS**  
**SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4d – REVIEW OF THE NDE 2030 STATEWIDE PLAN**

**SUBJECT: CONSENT/NDE 2030 STATEWIDE PLAN**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

CONTRIBUTOR(S): **CONSENT/GARY McCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS PLAN OUTLINES THE LONG-TERM VISION AND STRATEGIC GOALS FOR IMPROVING EDUCATIONAL OUTCOMES FOR ALL NEVADA STUDENTS. *THIS IS FOR INFORMATIONAL PURPOSES ONLY.***

ATTACHMENTS:

**1. STATEWIDE PLAN FOR THE IMPROVEMENT OF PUPILS 2030**

# Statewide Plan for the Improvement of Pupils 2030

Nevada State Board of Education

Nevada Department of Education



## 2025-2030 Statewide Plan for the Improvement of Pupils

### Nevada State Board of Education

Dr. Katherine Dockweiler, President, Senate Appointment  
 Tim Hughes, Vice President, Elected District 4  
 Tamara Hudson, Board Clerk, Assembly Appointment  
 Dr. Tricia Braxton, Member, Elected District 1  
 Stephanie Goodman, Member, Board of Regents Appointment  
 Danielle Ford, Member, Elected District 3  
 Annette Owens, Member, Governor Appointment  
 Tate Else, Member, Nevada Association of School Superintendents Appointment  
 Michael Keyes, Member, Student Representative, Governor Appointment  
 Angela Orr, Member, Elected District 2  
 Mike Walker, Member, Nevada Association of School Boards Appointment

### Nevada Department of Education

Jhone M. Ebert, Superintendent of Public Instruction  
 Ann Marie Dickson, Deputy Superintendent for Student Achievement  
 Christy McGill, Deputy Superintendent for Educator Effectiveness and Family Engagement  
 Megan Peterson, Deputy Superintendent for Student Investment  
 Lisa Ford, Chief Strategy Officer  
 Celeste Arnold, Director, Office of Department Services  
 LaNesha Battle, Director, Office for a Safe and Respectful Learning Environment  
 Jeffery Briske, Director, Office of Educator Development, Licensure, and Family Engagement  
 Julie Bowers, Director, Office of Inclusive Education  
 Christi Hines-Coates, Director, Office of Student and School Support Services  
 Shawna Jessen, Director, Office of Teaching and Learning  
 Patti Oya, Director, Office of Early Learning and Development  
 Amber Reid, Director, Office of District Support Services  
 Anna Reynolds, Director, Office of Career Readiness, Adult Learning, and Education Options  
 Amelia Thibault, Director, Office of Division Compliance  
 Melissa Willis, Director, Office of Pupil-Centered Funding  
 Peter Zutz, Administrator, Office of Assessment, Data, and Accountability Management

### STIP Coordinating Council

Lisa Ford, Chief Strategy Officer, Nevada Department of Education  
 Kristofer Huffman, Strategic Initiatives Consultant, Nevada Department of Education  
 American Institute for Research, Region 15 Comprehensive Center

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## An Open Letter to the Nevada Community

**Dear Nevadans,**

Nevada's education system is moving forward. Over the past five years, we've faced extraordinary challenges—some we saw coming, others that tested us in ways we never imagined. And yet, through the dedication of our educators, the perseverance of our students, and the commitment of families and policymakers, we are seeing real, measurable progress.

Chronic absenteeism is down. More students are reaching key academic milestones. Graduation rates are rising. These aren't just numbers; they represent young people who are better prepared for their futures. They reflect classrooms where teachers are making an impact. They tell the story of schools that are becoming stronger, communities that are more engaged, and a state that is determined to build a world-class education system.

We know our work isn't done. Progress is not a moment, it's a movement. And to build on this momentum, we are launching STIP:2030, Nevada's roadmap for ensuring that our students, educators, and schools continue to thrive.

### A Stronger Future Starts Here

STIP:2030 is a commitment to every student, in every classroom, in every community. It focuses on three essential priorities:

- Expanding access to high-quality learning – Every student, no matter their background or zip code, deserves the tools and opportunities to succeed. That means stronger instruction, more specialized support, and using data to close gaps and raise achievement.
- Investing in educators at every stage of their careers – Teachers and school leaders are the backbone of our education system. We will strengthen recruitment, expand career pathways, and ensure that every educator has the resources and support to thrive.
- Maximizing resources for student success – Strategic and responsible planning will ensure that funding reaches where it's needed most—improving student well-being, supporting classrooms, and building a foundation for lifelong success.

### The Road Ahead

Nevada's progress is proof of what we can achieve when we come together, roll up our sleeves, and refuse to accept anything less than excellence for our students.

We have challenges ahead, but we also have a plan. And if the past five years have shown us anything, it's that Nevadans are resilient, determined, and ready to meet the moment. Nevada's young people are counting on us to rise to the challenge.

Thank you for your partnership, your dedication, and your belief in our students.

Respectfully,

**Jhone M. Ebert**  
**Superintendent of Public Instruction**  
**State of Nevada**



## Executive Summary

The Statewide Plan for the Improvement of Pupils 2030 (STIP:2030) offers a strategic, data-driven roadmap to ensure high-quality education for all Nevada students, fulfilling NRS 385.111–113 requirements. Grounded in the Nevada Department of Education's (NDE or "Department") mission "to improve student achievement and educator effectiveness by ensuring opportunities, facilitating learning, and promoting excellence," and the Nevada State Board of Education's vision that "all Nevada students are equipped and feel empowered to attain their vision of success," STIP:2030 supports the Board's goals to advance from Top 20 to Top 10 in national K–12 rankings and to increase College and Career Ready (CCR) diploma attainment to 50%.

This plan outlines strategic priorities for student success and provides a clear framework for the Department's work over the next five years. Specifically, STIP:2030 is designed to:

- Enhance student improvement through identified performance indicators.
- Maximize Department activities that significantly impact student outcomes.
- Engage community members in advancing public education initiatives.

At its core, STIP:2030 is anchored by three high-level targets designed to address Nevada's most pressing educational needs:

1. Provide Universal Access to High-Quality PK–12 Learning
  - Initiatives under this target focus on ensuring all students have access to rigorous instruction, specialized services, and supportive resources. Data-driven strategies underpin programs and interventions, ensuring each learner benefits from evidence-based practices.
2. Strengthen Educator Development, Retention, and Recruitment Efforts
  - Initiatives under this target include expanding professional development, technical assistance, and strategic recruitment. By emphasizing educator effectiveness and sustainability, the plan seeks to build a robust pipeline of qualified teachers who positively impact student outcomes.
3. Strategically Utilize Available Resources to Support Student Learning
  - Initiatives under this target focus on fiscal stewardship and community engagement to maximize the impact of educational investments. This includes transparent financial planning, continuous improvement of school

4



well-being, and robust family and community involvement in key educational decisions.

These targets and initiatives collectively align with the Nevada Department of Education's (NDE) goals and are supported by a Theory of Action that underscores the interplay among innovative PK–12 approaches, educator development, and strategic fiscal investments.

By pursuing this comprehensive vision, STIP:2030 not only advances the Department's mission but also supports the Nevada State Board of Education's vision and goals. Through these targets and initiatives, STIP:2030 positions Nevada to cultivate resilient learners, supported educators, and thriving school communities for years to come.

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## Nevada Education's Strategic Framework

Through the collaborative efforts of the Nevada State Board of Education (State Board or Board) and the Nevada Department of Education, the following components of the strategic framework represent guiding principles and aspirations to define the direction and purpose of the work.

### ❖ State Board Vision

Guided by a commitment to ensuring success for every student in Nevada, the Board adopted the following vision statement in July of 2021:

**All Nevada students are equipped and feel empowered to attain their vision of success.**

### ❖ Department Mission

Our mission is to improve student achievement and educator effectiveness by ensuring opportunities, facilitating learning, and promoting excellence.

### ❖ State Board Goals

The Board then adopted two 5-year goals, which seek to continue advancing Nevada forward and encourage our students to always aim higher. These goals are:

- **From Top 20 to Top 10:** Move up in State rankings from 18th in September of 2020 to Top 10 by July 2026, as measured by the Academic portions of Quality Counts K-12 Student Achievement.
- **50% of Students Achieve the [College and Career Ready \(CCR\) Diploma:](#)** Increase the overall number of students receiving the College and Career Ready (CCR) diploma from 23.9% in July 2021 to 50% by July 2026; and eliminate gaps of student groups while raising the overall average.

### ❖ Theory of Action

If Nevada mobilizes priorities, programs, and supports to ensure all students have access to high-quality, innovative PK-12 learning opportunities, recruit, develop, and retain effective and well-supported educators, and make strategic, targeted investments in student learning, then the state will drive significant improvements in excellence and success for all students.

By leveraging these strategies in meaningful, measurable, and targeted ways, Nevada can amplify the impact of its education system. Aligning resources, policies, and actions with these priorities strengthens public education and creates the conditions necessary for all students to thrive.

## Introduction to the Targets and Initiatives

The 2025-2030 Statewide Plan for the Improvement of Pupils (STIP:2030), is a five-year action plan designed to realize the vision and goals of the Nevada State Board of Education. Anchored in the Nevada Department of Education's mission and theory of action, STIP:2030 serves as a strategic framework to advance public education across the state.

The development of STIP:2030 was guided by foundational Nevada frameworks, including the [Portrait of a Nevada Learner](#), [Acing Accountability](#), and "[The Nevada Way](#)," Governor Lombardo's policy matrix. These resources, along with key growth and achievement statistics, inform a comprehensive understanding of the current status of Nevada's students and establish a baseline for measurable improvement.

STIP:2030 is structured by three high-level targets, each supported by performance indicators to assess progress. To direct the work of NDE, each target includes detailed initiatives that outline intended outcomes, specific actions, deliverables, and support mechanisms. Together, these elements provide a clear and actionable roadmap for achieving educational excellence for all Nevada students.

Below is a table that demonstrates the targets and initiatives of the plan.

Targets		Initiatives	
1	Provide Universal Access to High-Quality PK-12 Learning	1A	Ensure Access to Support High-Quality Instruction, Resources, and Systems of Support
		1B	Utilize Data to Drive Systems and Initiatives
		1C	Expand Specialized Educational Experiences and Services
2	Strengthen Educator Development, Retention, and Recruitment Efforts	2A	Expand Educator Retention and Recruitment Efforts
		2B	Leverage Professional Development and Technical Assistance for All Educators
3	Strategically Utilize Available Resources to Support Student Learning	3A	Enhance Fiscal Stewardship through Implementation and Monitoring of Financial Planning
		3B	Engage the Community in Awareness of Strategies to Support the Educational Experience
		3C	Continuously Improve the Well-Being of Students and Educators

The detailed plan on the following pages elaborates on these targets and initiatives, outlining how they will drive measurable progress across Nevada's education system over the next five years.

## Target 1: Provide Universal Access to High-Quality PK-12 Learning

All Nevada graduates are equipped with the skills necessary for success in the workforce and higher education by setting structures in place for informed and responsive PK-12 educational experiences.

### Initiatives

- 1A: Ensure Access to High-Quality Instruction, Resources, and Systems of Support
- 1B: Utilize Data to Drive Systems and Initiatives
- 1C: Expand Specialized Educational Experiences and Services

### Target Leads

- ❖ Chief Strategy Officer, Office of the Superintendent of Public Instruction
- ❖ Deputy Superintendent, Student Achievement Division

### Annual Performance Indicators

- ❖ Access to Evidence-Based Instructional Materials
  - All Districts and the State Public Charter School Authority (SPCSA) ensure that evidence-based, high-quality reading and mathematics programs and primary instructional materials are used; and that all primary materials used by the districts are on State-approved lists.
    - Acing Accountability: Evidence Based Instructional Materials metric
    - The Nevada Way: Initiatives 1.2.2
    - Portrait of a Nevada Learner: We empower students with the tools to thrive academically, reflecting the holistic values of the Portrait of a Nevada Learner.
- ❖ Early Childhood Quality Rating and Improvement System (QRIS) Metric
  - As part of the coaching process for the QRIS Program, all subgrantees of state pre-kindergarten funding will demonstrate improvement in identified QRIS measures over a 24-month period.
    - The Nevada Way: Initiatives 1.1.1, 1.1.2, 1.2.1, 1.2.2

- Portrait of a Nevada Learner: Focus on nurturing empowered and connected young learners.

#### ❖ Kindergarten through Grade Three Literacy Growth and Proficiency Measures of Academic Progress (MAP)

- In grades K-3, at least 65% of students in the school district and SPCSA meet or exceed their personalized learning growth goal in reading. Personalized learning growth goals are determined by individual results from the year's winter administration of MAP for kindergarten students and the prior year's spring administration of MAP for 1-3 grade students, with the outcomes evaluated using the school year's spring administration.
  - Acing Accountability, Student Academic Growth metric
  - The Nevada Way, Initiatives 1.1.1, 1.1.2, 1.2.1
  - Portrait of a Nevada Learner: Empowers students to succeed in later grades, ensuring they can connect effectively with learning materials and peers.
- In grades K-3, an increasing number of students in the school district and SPCSA demonstrate grade-level proficiency in reading. Spring MAP results show at least a five-point annual increase in the percentage of students in the school district and SPCSA demonstrating proficiency, students are considered "proficient" with a score at or above the 65<sup>th</sup> percentile.
  - Acing Accountability: Student Academic Proficiency Metric
  - The Nevada Way: Initiatives 1.1.1, 1.1.2, 1.2.1
  - Portrait of a Nevada Learner: Empowers students to succeed in later grades, ensuring they can connect effectively with learning materials and peers.

#### ❖ Grade 4 through Grade 8 English/Language Arts Growth and Proficiency Smarter Balanced Assessment Consortium (SBAC)

- In grades 4-8, an increasing number of students are on-track to be proficient within three years or by eighth grade. SBAC results show at least a five-point annual increase in the percentage of students in the school district and SPCSA on-track to be proficient as measured using Adequate Growth Percentile (AGP).
  - The Nevada Way: Initiative 1.1.2, 1.2.1
  - Portrait of a Nevada Learner: Empowering students to succeed in later grades, ensuring they connect effectively with learning materials and peers.

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- In grades 4-8, an increasing number of students demonstrate proficiency in English/Language Arts. SBAC results show at least a five-point annual increase in the percentage of students in the district and SPCSA scoring a Level 3 or Level 4, thus designated as "proficient."
  - The Nevada Way: Initiatives 1.1.2, 1.2.1
  - Portrait of a Nevada Learner: Empowers students to succeed in later grades, ensuring they can connect effectively with learning materials and peers.

#### ❖ Grade 4 through Grade 8 Mathematics Growth and Proficiency (SBAC)

- In grades 4-8, an increasing number of students are on-track to be proficient within three years or by eighth grade. SBAC results show at least a five-point annual increase in the percentage of students in the school district and SPCSA on-track to be proficient as measured using Adequate Growth Percentile (AGP).
  - Acing Accountability: Student Academic Growth metric
  - The Nevada Way: Initiatives 1.1.2, 1.2.1
  - Portrait of a Nevada Learner: Strengthen problem-solving and resilience.
- In grades 4-8, an increasing number of students demonstrate proficiency in mathematics. SBAC results show at least a five-point annual increase in the percentage of students in the district and SPCSA scoring a Level 3 or Level 4, thus designated as "proficient."
  - Acing Accountability, Student Academic Proficiency metric
  - The Nevada Way, Initiatives 1.1.2, 1.2.1

#### ❖ Rigorous High School Coursework Enrollment

- At least 75% of all high school students in school districts and the SPCSA are enrolled in at least one course unique to the College and Career Ready Diploma requirements, which include an Advanced Placement (AP) course, International Baccalaureate (IB) course, dual-credit course, Career and Technical Education (CTE) course, work-based learning course, or world language course.
  - Acing Accountability, Rigorous Coursework Metric
  - The Nevada Way: Initiatives 1.1.2, 1.1.3, 1.2.1
  - Portrait of a Nevada Learner: Foster critical thinking, with an emphasis on empowerment and impact.

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❖ College and Career Ready Diploma Graduates and Proficiency Rates

- School districts and the SPCSA show at least a five-point annual increase in the percentage of graduates who earn the College and Career Ready Diploma.
  - Acing Accountability: College and Career Ready Diploma metric
  - The Nevada Way Initiatives 1.1.2, 1.1.3, 1.2.1
  - Portrait of a Nevada Learner: Equipping students to thrive beyond high school, empowering graduates to impact their communities.
- School districts and the SPCSA show at least a five-point annual increase in the percentage of high school students passing courses unique to College and Career Ready Diploma requirement, including dual-credit, Career and Technical Education (CTE), work-based learning, and world language courses or designated as proficient on Advanced Placement (AP) or International Baccalaureate (IB) exams OR have 75% of students taking AP/IB exams passing AP/IB exams (3 or higher) and/or dual-credit, CTE, work-based learning, and world language courses.
  - Acing Accountability Student Proficiency Metric
  - The Nevada Way Initiatives 1.1.2, 1.1.3, 1.2.1
  - Portrait of a Nevada Learner: Equipping students to thrive beyond high school, empowering graduates to impact their communities.

Target 1: Provide Universal Access to High-Quality PK-12 Learning

**Initiative 1A: Ensure Access to High-Quality Instruction, Resources, and Systems of Support**

**Strategically Aligned Offices**

- ❖ Office of Teaching and Learning
- ❖ Office for a Safe and Respectful Learning Environment

**Action Items**

- Develop, establish, and review content-specific standards with the goal of providing learning opportunities focused on strengthening and expanding mastery of grade level standards.
- Promote and monitor the use of high-quality instructional materials and assessment tools aligned to evidence-based practices and strategies that address the NVACS and connected standards.
- Develop a systematic approach to ensure access for all student population groups to career pathways and skill development from pre-kindergarten through postsecondary education as measured by participation and concentrator data in the State Determined Performance Levels (SDPL) targets.
- Develop strategies with local education agency stakeholders to improve the quality and/or alignment to form career pathways with multiple entry and exit points that allow for attainment of a recognized postsecondary credential, industry recognized credential, and/or work-based learning credit.
- Provide professional learning and technical assistance opportunities to Nevada's educators and administrators related to:
  - Tier I instructional frameworks and content development in core subject areas.
  - Decision making models that utilize reliable data from balanced assessment systems; and,
  - Student engagement and academic progress through the lens of social-emotional intelligence and learning.
- Evaluate implementation of [Multi-Tiered System of Support](#) for academics, behavior, and climate utilizing tiered fidelity inventories.



Target 1: Provide Universal Access to High-Quality PK-12 Learning

## Initiative 1B: Utilize Data to Drive Systems and Initiatives

### Strategically Aligned Offices

- ❖ Office of Assessment, Data, and Accountability Management
- ❖ Office of School and Student Supports

### Action Items

- Evaluate data related to demographics, student learning, educational processes, and collaboration with agency and educational partners assess access to and the effectiveness of PK-12 programming.
- Publish publicly consumable results related to schools, districts, and other local education agencies' data for academic achievement, growth, student engagement, and other established metrics.
- Identify strategic areas of opportunity, maintenance, and achievement to shape policy and initiatives focused on the improvement of pupils.
- Align all federal accountability assessments to NVACS.
- Provide enhancements to the Statewide Student Information System to support data collection and resource allocation.

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Target 1: Provide Universal Access to High-Quality PK-12 Learning

## Initiative 1C: Expand Specialized Educational Experiences and Services

### Strategically Aligned Offices

- ❖ Office for a Safe and Respectful Learning Environment
- ❖ Office of Career Readiness, Adult Learning, and Educational Options
- ❖ Office of Inclusive Education
- ❖ Office of Early Learning and Development
- ❖ Office of Teaching and Learning
- ❖ Office of School and Student Supports

### Action Items

- Engage in fiscal and programmatic opportunities focused on broadening access to:
  - Public and private early childhood programs;
  - High-Quality Tier I Instruction;
  - College and Career Ready (CCR) coursework, including:
    - Advanced Placement (AP) courses,
    - International Baccalaureate (IB) courses,
    - Dual-credit courses,
    - Career and Technical Education (CTE) courses,
    - Work-based learning courses, and
    - World language courses;
  - Services emphasizing students with exceptionalities (i.e., Gifted and Talented Education programs, multilingual learner supports, Individualized Education Plans, etc.); and,
  - Multi-Tiered System of Support (MTSS) addressing data related to academic, social, emotional, and behavioral needs.
- Ensure all families have access to high-quality early childhood education programs that support foundational learning, cognitive development, and social-emotional growth, preparing children for success in kindergarten and beyond.

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- Expand access to rigorous, engaging CCR coursework that equips all students with the knowledge, skills, and credentials needed to succeed in postsecondary education, training programs, or the workforce.
- Provide educators and school staff with targeted training, resources, and support systems to implement inclusive practices that address the wide-ranging needs of students with exceptionalities, ensuring all students have the opportunity to achieve academic and personal success.

## Target 2: Strengthen Educator Development, Retention, and Recruitment Efforts

Every student in Nevada is served by highly qualified and engaged educators.

### Initiatives

2A: Expand Educator Retention and Recruitment Efforts

2B: Leverage Professional Development and Technical Assistance for All Educators

### Target Leads

- ❖ Chief Strategy Officer, Office of the Superintendent of Public Instruction
- ❖ Deputy Superintendent, Educator Effectiveness and Family Engagement

### Annual Performance Indicators

- ❖ Fully Licensed and Certified Staff Percentages
  - School districts and the SPCSA show at least a 20% decrease in unfilled positions, including those positions temporarily filled by substitutes, OR at least 95% of classrooms have a licensed educator, not including a substitute, teaching in their endorsed area.
    - Acing Accountability: Fully Licensed and Certified Staff metric
    - Portrait of a Nevada Learner: Qualified educator directly supports the development of empowered, connected, impactful, and thriving learners
- ❖ Distribution of Vacancy and Long-Term Substitutes within a District
  - School districts and the SPCSA show that the percentage of long-term substitute teachers and vacancies at Title I schools are within 10% of such percentages in non-Title I schools.
    - Acing Accountability: Distribution of Vacancies & Long-Term Substitutes metric.
    - Portrait of a Nevada Learner: Fostering inclusive environments where each student can build essential competencies.

❖ Budget Allocation for Recruitment and Retention

- Transparent information from school districts and the SPCSA provide the percentage of the budget that is allocated toward salaries and benefits of all employees.
  - Acing Accountability: District Budget Allocation for Recruitment and Retention metric.
  - Portrait of a Nevada Learner: Strengthening the foundation needed to consistently nurture competencies—empowerment, connection, impact, and thriving.

Target 2: Strengthen Educator Development, Retention, and Recruitment Efforts

**Initiative 2A: Expand Educator Retention and Recruitment Efforts**

**Strategically Aligned Offices**

- ❖ Office of Educator Development, Licensure, and Family Engagement
- ❖ Office of Career Readiness, Adult Learning, and Education Options

**Action Items**

- Engage in grant funding for teachers pursuing advanced degrees.
- Streamline and improve Nevada's licensing system through modernization of technology, enhanced marketing materials, and improved customer service.
- Provide an expedited process for state license and endorsement approvals.
- Promote post-secondary scholarship opportunities to develop, retain, and recruit educators.
- Enhance and expand teacher and school leader pipelines through Nevada's current and future workforce.

## Target 2: Strengthen Educator Development, Retention, and Recruitment Efforts

### Initiative 2B: Leverage Professional Development and Technical Assistance for All Educators

#### Strategically Aligned Offices

- ❖ Office of Teaching and Learning
- ❖ Office of Early Learning and Development

#### Action Items

- Develop and provide differentiated, evidence-based, professional development and technical assistance that is data-driven to improve the teaching of and learning for all students, focused on specific frameworks, interventions, and strategies related to:
  - Content area knowledge, pedagogy, and data literacy;
  - Multi-Tiered Systems of Support, inclusive of Tier 1, 2, and 3 academic and behavioral systems and interventions; and,
  - High-yield practices that promote safe and respectful learning environments.
- Collect professional development and technical assistance data that can be explicitly monitored and analyzed to inform future Department supports and offerings.

## Target 3: Strategically Utilize Available Resources to Support Student Learning

The identification and strategic deployment of resources and investments are prioritized for optimal education experiences. Additionally, there is a commitment to identifying and communicating about resources available to impact and enhance student learning opportunities.

#### Initiatives

3A: Enhance Fiscal Stewardship through Implementation and Monitoring of Financial Planning
3B: Engage the Community in Awareness of Strategies to Support the Educational Experience
3C: Continuously Improve the Well-Being of Students and Educators

#### Target Leads

- ❖ Chief Strategy Officer, Office of the Superintendent of Public Instruction
- ❖ Deputy Superintendent, Student Investment Division
- ❖ Deputy Superintendent, Educator Effectiveness and Family Engagement
- ❖ Deputy Superintendent, Student Achievement

#### Annual Performance Indicators

- ❖ Fiscal Risk Indicators
  - Financial assessments demonstrate at least an annual increase of five percent for organizations determined to be a "low financial risk".
    - The Nevada Way: Initiative 1.2.1
    - Portrait of a Nevada Learner: Maintaining stable, low-risk financial conditions supports the thriving of our schools, allowing educators and students to stay empowered and connected



### ❖ Grant Implementation Rates

- Enhance efficiencies of established workflow and processes, resulting in at least a five-point annual reduction in the percentage of time spent to process and distribute funds.
  - The Nevada Way: Initiative 1.2.1
  - Portrait of a Nevada Learner: Empowering educators to have greater impact and fostering a thriving learning environment

### ❖ Community Engagement

- Provide high-quality opportunities to engage families and community members in educational opportunities surrounding items of importance, such as chronic absenteeism, Nevada Academic Content Standards, education legislation, and more, demonstrating a five percent increase in the number of attendees at sessions provided throughout the year.
  - The Nevada Way: Initiative 1.2.3
  - Portrait of a Nevada Learner: Strengthening connections and cultivating positive relationships essential for learners to thrive and make an impact.
- Provide technical assistance regarding family engagement best practices and programs that can be incorporated in district and school performance plans, as measured by an increase in the climate surveys on parent engagement.
  - The Nevada Way: Initiative 1.2.3
  - Portrait of a Nevada Learner: Empowering families, connect communities, and support each student's ability to thrive and make an impact.

### ❖ Well-Being of Students and Educators

- Annual surveys demonstrate at least a five-point annual reduction in the percentage of organizations not receiving a "low risk" rating.
  - The Nevada Way: Initiatives 1.1.2, 1.2.1
  - Portrait of a Nevada Learner: Fostering a climate where both students and educators can thrive and have impact

## Target 3: Strategically Utilize Available Resources to Support Student Learning

### Initiative 3A: Enhance Fiscal Stewardship through Implementation and Monitoring of Financial Planning

#### Strategically Aligned Offices

- ❖ Office of Pupil-Centered Funding
- ❖ Office of Division Compliance
- ❖ Office of District Support Services

#### Action Items

- Develop, implement, and monitor budgets aligned with state educational goals.
- Ensure compliance with state and federal standards and regulations related to funding and expenses.
- Identify and assess financial risks that could impact program stability.
- Allocate fiscal resources to ensure balanced program funding and support all students' needs, ensuring compliance with requirements.
- Provide programmatic and fiscal guidance, support, and technical assistance to schools and districts in federal and state grant application requirements and management.

Target 3: Strategically Utilize Available Resources to Support Student Learning

### Initiative 3B: Engage the Community in Awareness of Strategies to Support the Educational Experience

#### Strategically Aligned Offices

- ❖ Office of Educator Development, Licensure, and Family Engagement
- ❖ Office of Student and School Supports

#### Action Items

- Develop and deliver events to promote expanding capacities for family and community members in topics related to educational success.
- Publish materials in multiple languages to expand access to information for the community.

Target 3: Strategically Utilize Available Resources to Support Student Learning

### Initiative 3C: Continuously Improve the Well-Being of Students and Educators

#### Strategically Aligned Offices

- ❖ Office for Safe and Respectful Learning Environments
- ❖ Office of Student and School Supports

#### Action Items

- Expand implementation opportunities for MTSS to address data related to academic, social, emotional, and behavioral needs, as well as family engagement in these areas.

- Strengthen safe and respectful learning environments across all educational institutions through targeted training, comprehensive support, and efficient data sharing mechanisms.
- Promote and monitor the expansion of school-based mental health services through collaborations with internal and external agencies.

## APPENDIX

This section provides additional information related to current public education policies and frameworks that are tied to the work of the STIP:2030, data that provides a history of Nevada academic statistics, and specific Target/Initiative progress updates, deliverables, support, and upcoming milestones related to each of the initiatives. The information included can be used to:

- **Gauge Current Progress:** Review key actions, resources, and metrics to see where the initiative currently stands.
- **Access Helpful Deliverables:** Explore linked or referenced documents, guides, and lists to understand what has been developed.
- **Identify Support and Next Steps:** Note the ongoing support services and future milestones to inform planning, collaboration, or deeper engagement with the initiative.

### Appendix A. Nevada Academic Statistics

- Provides current statistics related to Nevada's education outcomes

### Appendix B. Target 1 Initiative Progress

- In-depth look at progress, deliverables, support provided, and upcoming milestones related to Target 1 Initiatives

### Appendix C. Target 2 Initiative Progress

- In-depth look at progress, deliverables, support provided, and upcoming milestones related to Target 2 Initiatives

### Appendix D. Target 3 Initiative Progress

- In-depth look at progress, deliverables, support provided, and upcoming milestones related to Target 3 Initiatives

### Appendix E. Guiding Frameworks for Success

- Overview of three related frameworks impacting Nevada's education system

### Appendix F. Acronym List

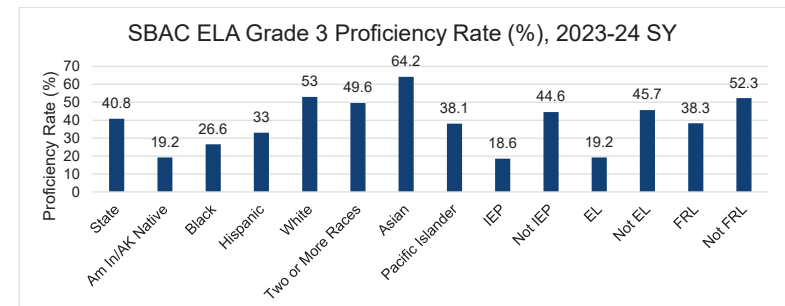
- Reference for acronyms found in this document

## Appendix A: Nevada Academic Statistics

The data presented in this appendix provides the foundational baseline metrics that will guide the implementation and measurement of progress within the STIP. This baseline data serves as a critical reference point for evaluating the success of the initiatives and targets outlined in the plan. By establishing clear starting points, the STIP ensures a data-driven approach to tracking progress, identifying gaps, and making informed decisions to achieve its goals. Below is a detailed look at the baseline data that forms the foundation for these efforts.

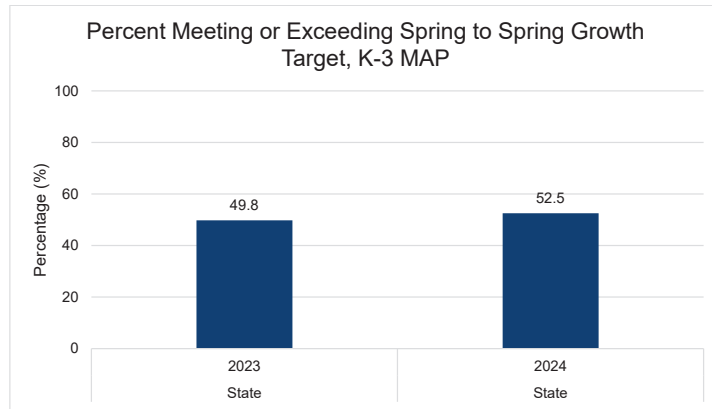
### Results from Third Grade Literacy (Read by Grade 3)

This summarizes the 2023-2024 performance third-grade students in Nevada on the English Language Arts (ELA) portion of the SBAC assessment. The "proficiency rate" refers to the percentage of students in each group who met or exceeded the standard for their grade level.



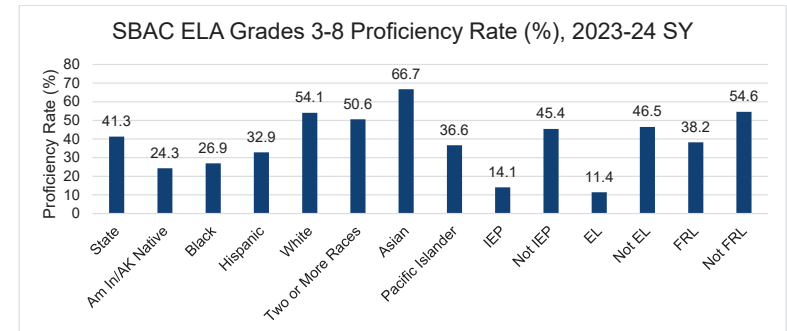
### English Language Arts Growth Achievement (K-3 MAP)

This demonstrates the extent to which students in kindergarten through third grade in Nevada met or exceeded their growth targets on the Measures of Academic Progress (MAP) assessment, a standardized assessment produced by the Northwest Evaluation Association. Kindergarten growth is demonstrated based on the change from the winter assessment to the spring assessment of the same academic year. Growth in grades 1-3 are measured from spring of the previous year to spring of the current academic year.



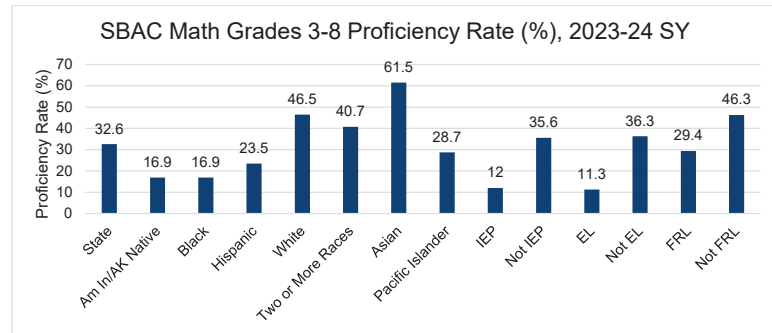
### English Language Arts Proficiency Results (3-8 SBAC)

This display illustrates the extent to which students in grades 3 through 8 in Nevada performed on the English Language Arts (ELA) section of the SBAC test during the 2023-24 school year. In this context, "proficiency rate," means the percentage of students in each group who met or exceeded the expected standard for their grade level.



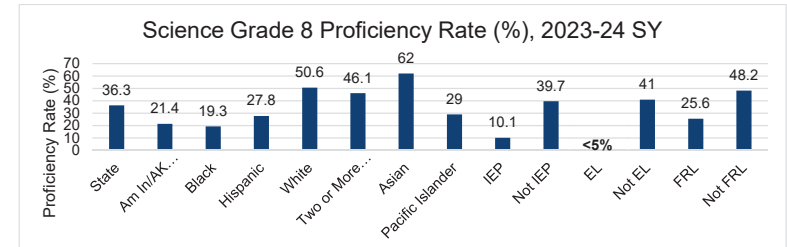
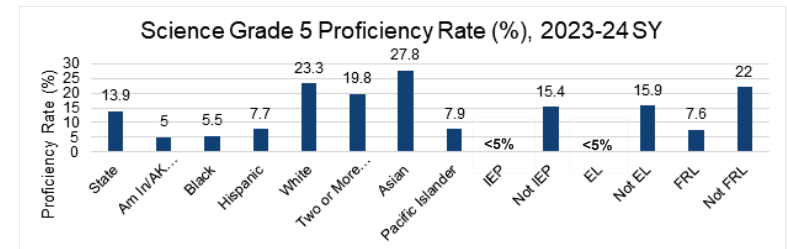
### Mathematics Proficiency Results (3-8 SBAC)

This displays the extent to which students in grades 3 through 8 in Nevada performed on the mathematics section of the SBAC test during the 2023-24 school year. In this case, the term "proficiency rate," is represented by the percentage of students in each group who met or exceeded the expected standard for their respective grade level.



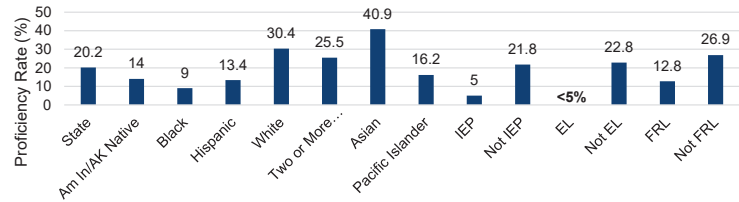
### Science Proficiency Results (5th, 8th, & High School) for 2023-2024 SY

The Nevada Science assessments for students in grade 5, grade 8, and high school are aligned to the Next Generation Science Standards (NGSS) and are developed in collaboration with Nevada educators. These assessments comply with federal and state assessment reporting requirements. The tables below illustrate the extent to which fifth, eighth grade and high school students in Nevada performed on the Science test during the 2023-24 school year. Here, the "proficiency rate" refers to the percentage of students in each group who met or exceeded the grade-level science standard.





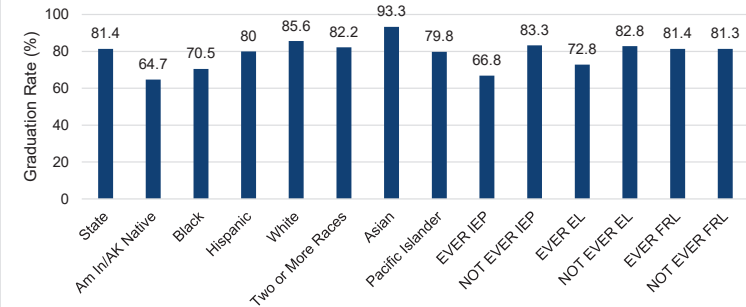
High School Science Proficiency Rate (%), 2023-24 SY



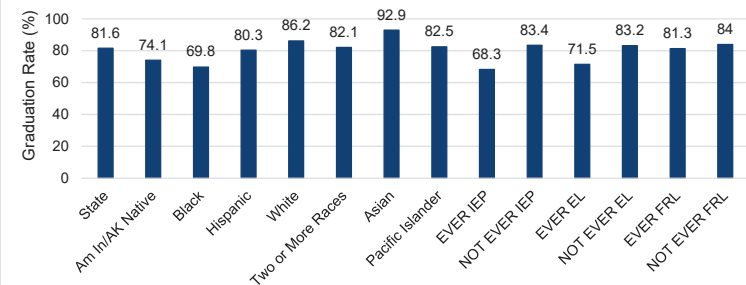
## Graduation Rate

This shows the graduation rates percentage for students that successfully graduated as part of the class of 2022-23 in Nevada. Graduation rates are delayed by an academic year due to data collection including summer graduation and fifth-year graduation rates. The graduation rate data is from the most recent year for which data is available.

Graduating Class of 2022-23 Graduation Rate



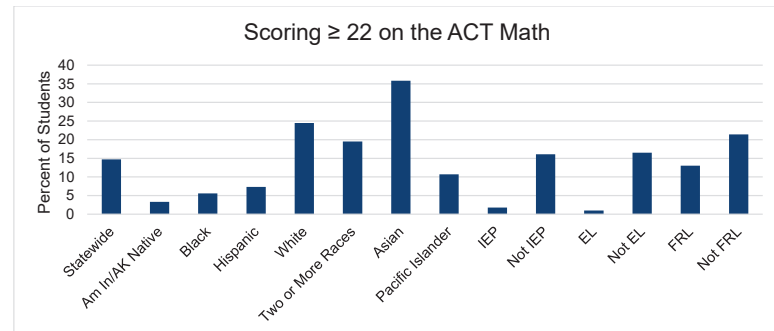
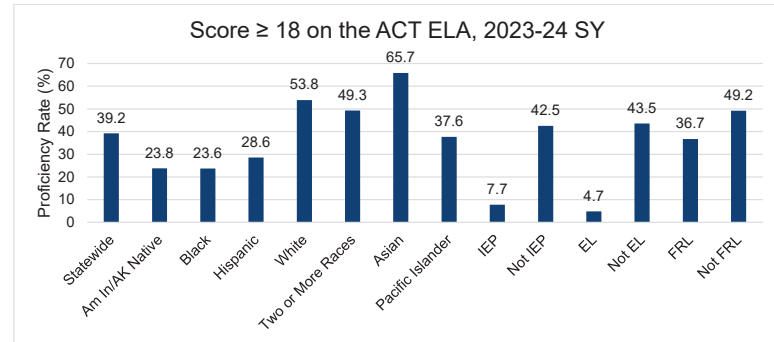
Graduating Class of 2023-24 Graduation Rates



NOTE: "NOT EVER" indicates student groups who did not belong to those student groups during their 9<sup>th</sup>-12<sup>th</sup> grade high school career.

## ACT Achievement Scores

These illustrate the extent to which students in Nevada scored 18 or higher on the English Language Arts (ELA) and the percentage of students who scored 22 or higher on the Mathematics section of the ACT during the 2023-24 school year.



## Appendix B. Target 1 Initiative Progress

### Initiative 1A: Ensure Access to High-Quality Instruction, Resources, and Systems of Support

#### ❖ Progress Update (Baseline)

- Nevada Academic Content Standards (NVACS) for English language Arts (ELA) were reviewed in 2024.
- NVACS for Mathematics review is currently in the research phase.
- NVACS in Science (NVACSS) content resource materials made available on the Nevada Teaching and Learning Hub along with instructional tools and collaborative support.
- NVACS-aligned instructional materials in Health, Computer Science, and Math vetted and applied to [Nevada Approved List of Instructional Materials](#).
- Reading At Home services resource updates and replaces the 2015 Making Reading Fun document, including translation in 5 languages.
- Development of Artificial Intelligence Ethics Guidance Document (Spring 2024)
- Development of Artificial Intelligence Summit (June 2023)
- Completion of the Nevada State Literacy Plan (Spring 2024)
- Dyslexia Guidance Document created to support Local Education Agencies (LEAs) and educators needing information related to dyslexia.
- Released the [Nevada Pre-Kindergarten Standards, Revised 2024](#) with current research related to the science of learning and development and the Science of Reading (standards are for children 4-5 years old, in their year prior to kindergarten entry).
- In partnership with Office for Safe and Respectful Learning Environment (OSRLE), Nevada MTSS facilitated the data collection of tiered fidelity inventories (TFI) across schools in 10 districts.
- Project Achieve implemented in Lyon and Carson City School Districts, resulting in 95% of participating teachers and paraprofessionals demonstrating improved instructional practices for students with complex needs, as measured by pre- and post-implementation surveys and observations.
- A comprehensive Project Achieve learning module, consisting of 26 modules, was launched in June 2024 and offered to all districts and SPCSA. At least 80% of target educators are on track to complete 50% of the modules during the 2024-25 school year.

- Phase one of the Native American curriculum enhancement project completed 12 lesson plans for educators to use in K-12 classrooms. (2024)

#### ❖ Deliverables

- [Nevada Approved List of Instructional Materials](#)
- [Nevada list of approved distance learning courses](#)
- Read by Grade 3 Report
- Reading at Home
- Dyslexia Guidance Document
- Read by Grade 3 School Implementation Guide
- Read by Grade 3 Crosswalk of AB400 (2023) and AB 289 (2019)
- [Nevada Social Emotional Learning Standards](#)
- [2024 Tired Fidelity Inventory Data Reports \(View Only\)](#)

#### ❖ Support Provided

- Read by Grade 3 (RBG3) learning and technical assistance.
  - Monthly RBG3 Community Connections for site-based RBG3 literacy specialists provide networking and technical assistance for coaching and mentoring teachers, improving opportunities for all students including multilingual and special education students, and utilizing data to design and deliver high-quality, research-based, data-driven interventions and Tier 1 instruction.
  - Monthly technical assistance to RBG3 leads to provide updates on legislation, program implementation, and mandated professional learning for RBG3 specialists and K-5 educators
- August 2024: 3-day training for K-5 science educators in partnership with the Governor's Office of Science, Innovation and Technology (OSIT) reviewing the NVACSS and Next Generation Science Standards (NGSS) to make science engaging for younger students through inquiry-based learning, key concepts, themes that connect different science disciplines, and hands-on practices to promote sense-making.
- Professional learning in partnership with the Society of Health and Physical Educators of Nevada (SHAPE NV) occurred through eight statewide virtual workshops supporting 145 attendees.
- 2024 Early Learning Institute:
  - Number of attendees = 500 (Birth – Grade 12 and Adult Educators);

- Just Released! Nevada Pre-Kindergarten Standards, Revised 2023 (interactive presentation data available).
- Southern Nevada Regional Professional Development Program's Early Childhood Conference on March 2, 2024:
  - Just Released! Nevada Pre-Kindergarten Standards, Revised 2023. (interactive presentation data available)
- Weekly coaching calls with Multi-Tiered System of Supports (MTSS) coaches supported districts in conducting accurate and standardized Tiered Fidelity Inventory (TFI) processes.
- Every Student Succeeds Act (ESSA) Tribal Consultation requirements supported by providing technical assistance and direction to school districts and schools in the unique needs of American Indian students, collaborating with tribes and organizations focused on American Indian student achievement, and increasing communication and trust between the tribes and school districts by Tribal Consultation.

#### ❖ Upcoming Milestones

- NVACS for ELA implementation framework, grade-level standards documents, grade-banded standards documents, and an updated/user-friendly layout for standards.
- Review of Local Literacy Plans to occur with each LEA.
- Eight virtual and two in-person conferences/workshops offered to all health and physical education educators.
- 2025 Early Learning Institute – 40 90-minute sessions offered virtually (OELD)
- Interactive Pre-Kindergarten Standards Roll-Out and continued professional development.
- Revision of Early Learning Guidelines (children who are 0-4 years old, not yet in their pre-kindergarten year).
- Crosswalk to demonstrate alignment to Kindergarten NVACS in core areas *and* alignment to the Head Start Early Learning Outcomes.
- Social Emotional Standards Alignment to Pre-K through Grade 12 (NDE Cross-Office Collaboration).
- Kindergarten Entry Assessment (KEA) implementation and training. (OELD)
- Development of a standardized process for collecting Tiered Fidelity Inventory (TFI) data from all districts.
- Development of a structured process to conduct Resource Allocation Reviews (RAR) to ensure strategic and responsible distribution of funding and resources.

- An independent review of the impact MTSS training and supports have on the special education community will drive future professional learning and training needs for special education educators.

### Initiative 1B: Utilize Data to Drive Systems and Initiatives

#### ❖ Progress Update (Baseline)

- Numerous resources developed to administer required accountability assessments throughout the state.
- The Nevada Ready! State Pre-K (NR!PK) Family Engagement dashboard, first published in May 2023, launched an updated dashboard with real-time English and Spanish translations. The dashboard was developed to assist programs tailor their family engagement plans to meet families' needs. The public data also lets families see results by subgrantee, program/school, and statewide.
- Student Information System (Infinite Campus) Early Learning Tab added in 2024 enables tracking and counting of students by enrollment type in early childhood settings (Head Start, Title I, State PK, ECILP, etc.).
- Quality Rating and Improvement System (QRIS) dashboard provides a comprehensive statewide view of participating programs, including program types, star ratings, and rating cycles since 2019. It also includes detailed site characteristics.
- Programmatic Risk Assessment, a tool designed to identify opportunities and assist LEAs, was developed and implemented in 2024.

#### ❖ Deliverables

- [Nevada Ready! State Pre-K Family Engagement Survey | Tableau Public](#)
- [QSTAR Dashboard](#) and user guide [QRIS Dashboard User Guide](#)
- [Consolidated Annual Report](#)
- School Conditions Survey
- Calendar, Bell Schedule, and Instructional Time Audits
- Class Size Reduction Reporting
- Nevada Report Card
- Nevada School Performance Framework (NSPF)
- Acing Accountability
- EDFacts
- Report on Assessment Security
- Summative Test Coordinator Manual (TCM) and Test Administrator Manual (TAM)

- Nevada Alternate Assessment (NAA) Test Coordinator Manual (TCM) and Test Administrator Manual (TAM)
- Nevada Science 5<sup>th</sup>, 8<sup>th</sup> and High School Test Coordinator Manuals (TCM) and Test Administrator Manuals (TAM) (6 distinct documents)
- [Nevada Test Security Manual](#)
- Usability, Accessibility, and Accommodations Guidelines (UAAG)
- [Assessment Calendar](#)
- IEP/504 Accommodations form)
- Authorization to Administer Tests Form
- Read aloud and Scribe Request form
- Read aloud and Scribe Implementation Guidance
- Online Assessment Administration training presentation
- Nevada Alternate Assessment Administration training presentation
- NAA Field Test Items
- 5<sup>th</sup>, 8<sup>th</sup>, and High School Science Field Test Items
- Range finding Materials and Scoring Guides for Science Constructed Response Items
- WIDA Requirements and Resources Document
- Individual Student Score Reports for the Summative, Science and NAA assessments
- School level roster reports for the Summative, Science and NAA assessment programs
- Administration of Statewide Federally required Assessments of academic achievement
- Administration of English Language Proficiency Assessment (OADAM)
- State Performance Plan and Annual Performance Report, Part B (OIE): [STATE PERFORMANCE PLAN / ANNUAL PERFORMANCE REPORT: PART B for STATE FORMULA GRANT PROGRAMS under the Individuals with Disabilities Education Act For reporting on FFY 2022 Nevada](#)
- District Determinations (OIE): <https://doe.nv.gov/offices/inclusive-education/special-education-annual-performance-reports-for-nevada-school-districts>
- Comprehensive Coordinated Early Intervention Services (CCEIS) Report
- Indicator 8 Parent Survey (OIE): <https://doe.nv.gov/offices/inclusive-education/spp-and-apr/>
- State Personnel Development Grant (SPDG) Report [NV SPDG for STIP.pdf](#)
- Compliance Monitoring and Sustaining Report

- Transitions Roadmap through Innovative Partnerships (TRIP) Year One Report  
[Project Performance Narrative.pdf](#)

#### ❖ Support Provided

- Student Information System Governing Board meeting every six weeks.
- Synchronous Adaptive Infrastructure Network (SAIN) meetings occur weekly.
- On-demand support for district system administrators regarding data corrections, system errors, and usability.
- District Test Director's Meetings
  - Monthly meetings geared toward District Assessment Leads and their staff.
- Science Content and Bias Review
  - Annually, late summer into fall. Approximately 30-40 Nevada educators and stakeholders.
- Nevada Alternate Assessment Content and Bias Review
  - Annually, late summer into fall. Approximately 30-40 Nevada educators and stakeholders.
- Science Range finding
  - Annually, late spring 15-20 Nevada educators.
- Annual In-Person Assessment Trainings Summative, Science and NAA Programs
  - Annually, winter. Approx. 1300-1400 participants receive in person training on assessment administration.
- Annual ACT trainings: 4 Nevada Specific trainings and several general all states trainings.
  - Annually fall through winter. Serving approx. 400-1000 Nevada educators.
- Annual Test Security Training
  - Annually, late summer into fall.
  - Delivered as a recording and geared towards all school personnel who may be involved in State testing. Typically, this is all school staff.
- On Demand technical assistance to Districts and schools.
  - Year-round, via email and phone.
- On Demand technical assistance to families, students and stakeholders.
  - Year-round, via email and phone.
- ACT Office Hours
  - Weekly or on demand, fall-winter, any district or school that needs technical assistance administering the ACT assessment.

- Special Accommodations Request Review Panel
  - Annually, winter. A group of educators serving 20-100 students across all districts and charters.
- NSPF Trainings with Churchill, Eureka, Elko, Mineral, Pershing; School principals and district leaderships attended.
- ACGR trainings with SPCSA, Churchill and Independence High School.
- Accountability monthly stakeholder meetings with the school districts with an average participation of 20 district staff.
- Quarterly NDE Report Card Trainings with an average attendance of 70 staff members.
- Quarterly APF Collaboratives
- Workgroup meetings where LEAs and NDE meet to work on improving reporting.
- Report Card Data Submission Trainings with Douglas and Churchill.
- NDE Family Educational Rights and Privacy Act (FERPA) Trainings.
- Office hours for LEA support with the Programmatic Risk Assessment provided in September and October 2024.

#### ❖ Upcoming Milestones

- Common Education Data Standards are utilized to standardize data format to increase data compatibility, collection, and system integrations.
- Early Childhood Data and Reporting System (ELDRS) will unify all early childhood data that NDE has access to into one place linking students across systems and databases.
- Nevada Ready! State Pre-K Dashboard
- Real-time access to statewide Kindergarten Entry Assessment (KEA) data.
- Coordination and integration of early learning data to identify children with disabilities, multilingual learners, etc., in the early childhood settings.
- High risk LEAs, as determined by the Programmatic Risk Assessment, will receive site visits to provide programmatic support.
- Youth Experiencing Homelessness (YEH) 2-year study will provide data on homeless and unaccompanied youth as well as the expansion of the Homeless Youth Advisory Board.
- In partnership with University of Nevada, Reno, a McKinney-Vento District Effectiveness Assessment tool is being developed to collect data and determine areas of strength and need in programming for children and youth identified as homeless.



- ACCESS Nevada training will be completed for effective use, analysis, and reporting of ACCESS Nevada data for students with disabilities, allowing for accurate and timely reports of required performance indicators.
- Expansion of Nevada Transitions Roadmap through Innovative Partnerships (TRIP) grant to all districts and SPCSA to increase post-secondary success for students with disabilities.

### Initiative 1C: Expand Specialized Educational Experiences and Services

#### ❖ Progress Update (Baseline)

- Early Childhood Outcomes Data module within ACCESS NV launched to collect critical data on young learners with disabilities.
- 5,309 state pre-K seats allocated to Nevada Ready! Pre-K (NR!PK) and Early Childhood Innovative Literacy Program (ECILP) in FY25.
- 17 subgrantees serving seats in NR!PK and/or ECILP.
- \$69,963,939.30 in Early Childhood Innovative Literacy Program funds awarded for FY25.
  - Opportunity #1 (state pre-K seats) - 14 programs
  - Opportunity #2 (innovations) - 48 projects
  - Opportunity #3 (expansion) - six projects
- The Office of Student and School Supports collaborated with the Office of Early Learning and Development to complete the development and approval of Head Start and LEA Memorandum of Understandings required under the Every Student Succeeds Act (ESSA) Section 1119 and Section 642 (e)(5) of the Head Start Act.
  - Support was provided to 10 LEAs and 8 Head Start agencies.
- The OSSS and OELD offices collaborated to assess the effectiveness of programming for Early Childhood to Pre-K services and supports for infants and young children experiencing homelessness. The goal was to determine how impactful the identification to referral to service window was.
  - All Things Pre-K Workgroup formed consisting of multiple offices (including but not limited to Read by Grade 3, McKinney Vento, Early Childhood, Pre-K, and other title programs)
  - Request For Proposals for a Statewide Homeless Application developed to provide a quick way to access services and contact homeless liaisons

- in districts in real time (vendor evaluation and selection process is currently in progress).
- The OSSS and OELD offices are coordinating efforts to update the First 5 website and fund, build, and maintain a Statewide Homeless Application to address children and youth homelessness.
- OSSS and OELD are providing an Early Childhood Coordinator position and contractor position to support both offices with addressing child and youth homelessness.
- Youth Experiencing Homelessness counts conducted annually to help identify at-risk groups.
- Identification of students eligible for a subsidized lunch program developed in collaboration with the Department of Welfare.
- Acing Accountability and Nevada Report Card annually monitors students accessing various program opportunities.
- The Office of Career Readiness, Adult Learning, and Education Options administers approximately \$13.5M in state career and technical education funds through a competitive grant and allocation grant to eligible local education agencies.
- The Office of Career Readiness, Adult Learning, and Education Options administers approximately \$10.9M of the \$12.8M received in Perkins V career and technical education funds through competitive grants and a local formula grant to eligible local education agencies.
- During the Perkins V Program Year 2023 (July 1, 2023 – June 30, 2024), the Office of Career Readiness, Adult Learning, and Education Options conducted 12 events related to "Recruiting, Preparing, and/or Retraining Teachers/Faculty/Staff" to local education agencies. Approximately 260 educators participated in these events. At an additional national event, over 100 educators from the western states participated in an event related to "Recruiting, Preparing, and/or Retraining Teachers/Faculty/Staff."
- During the Perkins V Program Year 2023 (July 1, 2023 – June 30, 2024), the Office of Career Readiness, Adult Learning, and Education Options conducted three events related to "Performance Goals and Reducing Performance Gaps" to approximately 70 educators at the local and national level.
- During the Perkins V Program Year 2023 (July 1, 2023 – June 30, 2024), the Office of Career Readiness, Adult Learning, and Education Options conducted 19 events related to "Technical Assistance for Eligible Recipients". Approximately 440 educators participated in these events.

- The Office of Career Readiness, Adult Learning and Education Options conducted career and technical education Quality Program Reviews (QPR) across the state.
  - FY 20: 17 schools, 141 CTE programs reviewed
  - FY 21: 18 schools, 155 CTE programs reviewed
  - FY 22: 17 schools, 123 CTE programs reviewed
  - FY 23: 18 schools, 158 CTE programs reviewed
  - FY 24: 22 schools, 171 CTE programs reviewed
- Collaboration with Great Basin Native Languages led to the development of a project to elevate Tribal languages and identity, focusing on bilingualism, multiculturalism, and language preservation.
- Career and Technical Education Paraprofessional Project has continued to increase the enrollment and success of students with disabilities in CTE programs, improving workplace readiness skills and post-secondary outcomes.
- Gifted and Talented Education (GATE) documents and state procedures reviewed and revised to enhance programming.
- NDE GATE website launched with documents and policies and procedures related to Nevada GATE programs.
- The Nevada Commission on Mentoring (NCOM):
  - Supports the development and implementation of mentorship programs. These programs pair young people with adult mentors who provide guidance, support, and encouragement. Mentors can help young people develop positive social skills, improve self-esteem, and build resilience.
  - Provides training and resources to mentors and program staff to equip them with the skills to effectively support young people's emotional and social needs. This includes training on topics such as active listening, empathy, boundary setting, and conflict resolution.
  - Advocates for policies and funding that support mentorship programs, recognizing their impact on young people's emotional and social well-being.

#### ❖ Deliverables

- [Nevada MTSS Annual Report 2022-23.pdf](#)
- Nevada Ready! State Pre-K biannual report (odd years only) [NRI/PK NOV1 Report 2023.pdf](#)

#### ❖ Support Provided

- In partnership with OSLRE, Nevada MTSS provides training and technical assistance to districts regarding evaluating the efficacy of programming and interventions implemented in schools.
- Quality Rating & Improvement System (QRIS) offers grants to participating programs, enabling them to purchase materials and furniture that support health, safety, and quality standards in early childhood classrooms.
- QRIS offers a Staff Recognition Bonus to programs that increase their star rating, celebrating the staff's efforts to enhancing quality.
- Centers and family childcare programs with higher star ratings receive increased subsidy reimbursements from the Division of Welfare and Supportive Services, Child Care Program. The reimbursement amount varies based on the program's star rating, its location, and the ages of children enrolled who receive childcare subsidy assistance.
- QRIS reimbursed 10 participating programs between 2021 – 2024 for accreditation fees to encourage early childhood programs to pursue nationally recognized quality standards. 40 QRIS sites are currently accredited
- QRIS offers Nevada Registry approved trainings monthly to onboard new participating programs or newly hired directors at existing QRIS centers and family childcare programs.
- Monthly technical assistance calls with each Nevada Ready! State Pre-K subrecipient and biannual meeting directors' meetings.
- The Office of Student & School Supports provided professional learning opportunities to program staff working with the Nevada GEAR UP (Gaining Early Awareness and Readiness for Undergraduate Programs) federally funded grant program, which is currently in 5 high schools and 7 Nevada institutions of higher education. These opportunities include:
  - Biannual program staff trainings conducted by NDE to approximately 20 staff members to ensure grant compliance and proper student service delivery. On occasion, third-party subject matter experts are invited to present unique topics relevant to student support services during these training events.
- A technical assistance meeting is hosted by the NDE Nevada GEAR UP team each year to ensure that grant coordinators responsible for completing annual applications/RFPs understand all requirements and responsibilities inherent in Nevada GEAR UP program participation. This audience consists of LEA and NSHE representatives.

## ❖ Upcoming Milestones

- Nevada MTSS Annual Report 2024 to be published in spring 2025 detailing MTSS implementation across the state, including the number of participating districts and schools, completed training activities, fidelity data, and measurable impacts on student outcomes, ensuring the report is disseminated to a variety of stakeholder groups.
- Nevada TRIP work-based learning courses and opportunities developed in three pilot districts (Carson City, Humboldt County, and White Pine County).
- Nevada's Pathway to Universal Pre-Kindergarten report with implementation pathways, fiscal recommendations, and stakeholder feedback.
- Early Childhood Language Access Plan and Implementation Resources
  - An estimated 40% of 0–5-year-olds in Nevada are Multilingual Learners
  - Guidance to systems organizations and partners on the “what” and “how” of effective language access in the earliest years. The plan will include actionable support through policy, best practice, tools, resources, and funding.
- NR!PK in Family Child Care Pilot seats
- 50 seats anticipated, expanding high quality early learning in the mixed-delivery system.
- Statewide application for support services for families experiencing homelessness
- Office of Career Readiness, Adult Learning, and Education Options will provide at least 40 trainings or events to local education agencies related to the categories reported in the Perkins V Consolidated Annual Report, including but not limited to:
  - Non-traditional Program Preparation, Special Population Recruitment, and High-skill, High-wage, In-demand (HSHWID) Programming;
  - Recruiting, Preparing, and/or Retraining Teachers/Faculty/Staff each year;
  - Performance Goals and Reducing Performance Gaps; and,
  - General Technical Assistance for Eligible Recipients

## Appendix C. Target 2 Initiative Progress

### Initiative 2A: Expand Educator Retention and Recruitment Efforts

## ❖ Progress Update (Baseline)

- Acing Accountability and Nevada Report Card data provides data on teacher shortages and staffing needs.
- Student Information System implementation of Staff ID fields populates teachers and their licensure number, allowing for identification of staff without proper certifications and track staff movement based on teaching fields, class size ratios, and locations.
- Office of Early Learning and Development (OELD) funded the T.E.A.C.H. Early Childhood Nevada Scholarship program. 162 scholarships were awarded to support ECE providers in pursuing their professional development credentials. This program supports educators in earning early childhood education associate degrees, bachelor's degrees, and Birth–2nd Grade credentials.
- Early Childhood Education Workforce Incentives
  - Developed three-tiered incentives scale to increase recruitment and retention of early childhood workforce in relevant programming and clarify ways to engage in professional development opportunities.
- Early Childhood Workforce Development project: University of Nevada Reno Extension (in-progress; data from August 2024)
  - Spiral Up Level 1 Program
    - 9 participants completed in Spanish; 27 participants completed in English.
  - Preschool Child Development Associate (CDA) program
    - Training and coaching for 35 participants
    - 33 applications submitted to CDA Council; candidates completing requirements for the credential are observed by Professional Development Specialists and scheduling exams.
  - Nevada Ready! State Pre-K Professional Development program for community sites
    - 12 sites, including 17 classrooms.
- CRALEO and EDLiFE collaborated to expedite licensure for Career and Technical teachers.

- Updated Business and Industry License Correlations Directory aligned with current career and technical education programs of study.

#### ❖ Deliverables

- Business and Industry License Correlations Directory

#### ❖ Support Provided

- [In Progress]

#### ❖ Upcoming Milestones

- School-Based Mental Health grant provides opportunities for re-specialization efforts of teachers, counselors, and school social workers.
- Nevada Registry Early Childhood Workforce Data Dashboard.
- Publication and distribution of a three-tiered incentives scale to increase recruitment and retention of early childhood workforce in relevant programming and clarify ways to engage in professional development opportunities.

### Initiative 2B: Leverage Professional Development and Technical Assistance for All Educators

#### ❖ Progress Update (Baseline)

- Elevate Early Childhood Education (ECE) is a training program designed for QRIS programs rated at 2 stars. It helps participants understand the ERS assessment tools used by QRIS to evaluate ECE programs in Nevada and gain insights into implementing high-quality practices in their classrooms.
- LearnERS is a self-paced online training course that allows QRIS directors and classroom staff to explore each component of the ERS tools and apply their knowledge in practice. The sessions provide ECE professionals with opportunities to reflect on their learning, share ideas, and receive support in working toward their goals.
- Preschool – 3rd Grade (P-3) Leadership Academy (Cohort 3 & Cohort 4)
  - 55 participants; Child Care Directors and Elementary Principals or District Administrators;
  - Funded through Title II-A Partnership with EDLiFE & Preschool Development Grant Birth through Five;(PDG B-5)

- 10–11-month national virtual program certificate through the National P-3 Center, with Nevada-specific facilitation and context; and,
- Summer Retreat June 20-21, 2024
  - 40 participants.
- Teaching and Learning Conference organized by content areas (math, science, ELA, fine arts, computer science, social studies, health, and physical education) attended by nearly 400 educators.
- Project-Based Learning (PBL) Leadership Cohort took place in July 2024 and brought together educators from across the state for a comprehensive four-day training with PBLWorks. [Survey Results](#)
  - During this training, participants learned essential skills, such as designing engaging projects aligned with NVACS, guiding student led learning and assessing not just content knowledge but also skills like collaboration and problem solving.
  - This cohort created real-world projects that connect with their community/students' lives. These PBL lessons will be available to all Nevada educators on the Nevada Canvas course in winter 2024/2025. This resource bank and this PBL Cohort supports Nevada's Portrait of a Learner, aiming to prepare students to be engaged, self-driven, and community minded learners.
- Science of Reading Professional Learning for Read by Grade 3
  - ALL In NV – in partnership with Northwest Evaluation Association (NWEA), specific professional learning has been provided to educators serving students in kindergarten through fifth grades on understanding how students learn to read, utilizing MAP Growth Reading data to identify student learning needs and to set student learning goals, and instructional techniques for early and advanced word recognition strategies.
  - Nevada PRESS Project –Path to Reading Excellence at School Sites (PRESS) is a framework for literacy achievement in grades K-5 that supports the implementation of evidence-based practices using the Science of Reading and multi-tiered systems of supports (MTSS) to improve instruction and interventions for students. This framework can be used in conjunction with any curriculum to ensure that students are receiving high quality and meaningful instruction that is grounded in the most current reading research. The Nevada PRESS Project provides job-embedded professional learning for Nevada's state literacy leaders, site-based literacy specialists, elementary teachers, and school/district

administrators to increase long-term student reading achievement. 592 educators and administrators participated in 2024.

- The Nevada Department of Education and the University of Nevada, Reno's College of Education & Human Development hosted a summer institute in July 2024 for Nevada PreK-12th grade educators. This Institute established a statewide level of understanding of the Science of Reading for Nevada educators by providing them access to expert-level professional learning that is supported by evidence-based research. 292 educators participated in this event.
  - The Nevada Department of Education partnered with TeachingBooks, for two educator professional learning sessions on this free resource provided to all Nevada residents through the Nevada State Library and Public Archives. Approximately 100 educators attended. TeachingBooks is an online platform designed to support educators, librarians, and students by providing a vast collection of resources related to literature, including for content areas. The website offers a wide variety of tools for exploring, teaching, and learning about books, authors, and genres, with the goal of enhancing literacy and promoting a love of reading. Many of the resources can be translated into over 100 languages to help meet the needs of the students and the communities in which they live.
- The Office of Teaching and Learning provides a diverse range of synchronous and asynchronous professional learning courses through the Canvas Learning Management System, ensuring continuing education opportunities for educators and staff across the state.
- Since 2021, OTL and other offices have created a total of 292 professional learning courses, with 45,211 participant enrollments across the state. Of these, 145 courses were developed and launched in 2024, accounting for 26,762 of the total enrollments.
  - End of course surveys are used to collect participant feedback to improve course efficiency and relevance and guide the creation of new courses.
  - In 2025, OTL and other offices within NDE will continue to develop and deliver new professional learning courses, further expanding opportunities for educators and staff across the state of Nevada.
  - OTL actively collaborates with other offices within the Nevada Department of Education (NDE)—such as EDLiFE, OIE, OSRLE, and OSSS—to support the development of high-quality professional learning courses within Canvas.

- Continuing its commitment to meeting educators' needs, OTL designs and delivers professional learning courses on a wide variety of relevant topics. The Canvas Catalog system provides valuable data to track course offerings, enrollment trends, and completion rates, ensuring ongoing effectiveness and alignment with educators' needs.
- OTL is partnering with EDLiFE to implement a new system within Canvas using Canvas Credentials. This initiative will streamline the reporting of professional learning hours within the OPAL system and data will be available for LEAs. The system is set to launch in 2025.

#### ❖ Deliverables

- Nevada MTSS Annual Report (2023)
- Canvas course for NSLP (Spring 2024)
- Modules for Read by 3 to support LEA PD requirement from Read By 3 Law (in progress until fall 2025)
- ELA Instructional Framework Webinar
- AI Guidance Documents (Spring 2025)
- PCBL Support Document to support Content Standards (in progress)
- Seal of Bilingual Literacy Pathway for Tribal Language
- Holocaust and other Genocide Courses
- State Approved List of Screeners for Dyslexia that meet the requirement (in development)
- Nevada Reading Week Conference, (in person 2024, virtual future to be held each March)
- LearnERS generates reports that offer valuable insights into progress.
  - Contract Usage Report: Provides the numbers of active LearnERS licenses being utilized, number of active coaches, directors, and teachers, percentage of contract utilized). This report also includes all individual participants by region, program name, role, their coach, and date of last login.
  - Completed Modules: Directors and Teachers display all the completed modules for directors and teachers.
  - Goals Report: Displays all goals written in the modules in an Excel sheet.

#### ❖ Support Provided

- Math leads participate in monthly meetings with other states to share processes, experiences, develop teacher made assessments, and best teaching practices to be shared with teachers in Nevada.



- Seal of Biliteracy best practices guidance memo sent to all LEA (March 2024)
- Seal of Biliteracy ongoing trainings (Beginning March and ongoing 2024)
- LearnERS reports assist QRIS administration in tracking professional development progress and completed modules. OELD informs QRIS coaches and program administrators about this data, highlighting trends or areas that may require their attention.
- OELD provides tailored QRIS introduction trainings for center administrators, family child care providers, and Tribal program administrators in the Quality Improvement Tribal Model.
- The OSSS School Improvement Team provided personalized teacher professional development, during the 2024-2025 school year, through a vendor specializing in this area: LINC, The Learning Innovation Catalyst. LINC specializes in engaging and preparing teachers to facilitate innovation by shifting mindsets and re-imagining learning.
  - This professional learning was offered to all 38 schools designated as a school needing more rigorous interventions (MRI).
  - 246 school users completed LINC cycles.
- The Office of Student and School Supports' School Improvement Team provided technical assistance opportunities:
  - Annual School Improvement Kick-off meeting for all More Rigorous Interventions (MRI), Comprehensive Support and Improvement (CSI), Additional Targeted Support and Improvement (ATSI), and Non-designated 1- and 2-star schools on September 19, 2024.
    - Totals will be updated once Zoom issues have been resolved.
  - Bi-weekly LEA meetings.
  - On-site and virtual school meetings (ongoing).
- The Office of Student and School Supports, along with State and national partners, offers professional development and technical assistance to LEA Foster Care Liaisons.
  - Meetings are held quarterly and virtually.
  - 10-15 LEA Foster Care Liaisons attend each meeting.
  - The expectation is that the liaisons will pass that information onto and provide technical assistance to school sites.
- The Office of Student and School Supports, along with state and national partners, offers professional development and technical assistance to LEA Foster Care and McKinney-Vento Liaisons.
  - Meetings are held quarterly and virtually

- 18-23 LEA Foster Care and McKinney-Vento Liaisons attend each meeting
    - The expectation is that the liaisons will pass that information onto and provide technical assistance to school sites
  - The Office of Student and School Supports hosted an annual McKinney-Vento/Foster Care Summit to provide professional development. State and federal partners lead sessions about current topics and issues related to McKinney-Vento and foster care.
    - Summit is held virtually (4/20/23 full day; 4/9/24 half day; 2/27-28/24 2.5 days, and pending TBD in 2026)
    - 30-35 people attended
    - The expectation is that the liaisons will pass that information onto and provide technical assistance to school sites
  - Updated School Implementation Guide for Ready by 3 annually
  - Local Literacy Plan report annually
  - All in Nevada training for LEA's across the state
  - PK – grade 12 Literacy Conference (Summer 2024)
- ❖ Upcoming Milestones
- P-3 Leadership Academy, Cohort 5
  - Quality Rating and Improvement System Summit
  - Kindergarten Entry Assessment Office Hours
  - Kindergarten Entry Assessment Padlet and Guidance Manual
  - LearnERS Manual
  - Birth – 3rd Grade Toolkit & Resources
  - Create a LearnERS Manual tailored to Nevada's QRIS policies for the programs that need additional PD support, serving as a guide QRIS participants to efficiently use the LearnERS training tool.
  - Develop an online, self-paced QRIS module to provide greater accessibility for all participating teachers and administrators, allowing them to engage at their own time and pace.
  - Recommendations from Statewide Implementation Strategies from the 2024 Preschool –3rd Grade Institute State Team
    - Foster improvements in early educator preparation, support, and professional learning by collaborating with higher education on pathways, examining the ways educators are supported in existing policies, and

considering meaningful ways to restructure professional learning requirements.

- Improve statewide access to model classrooms and job-embedded, evidence-based coaching.
- Convene a team to use the fundamental components of Portrait of a Learner to develop a Portrait of an Educator framework, and work toward improving the conditions for implementation of this model.

## Appendix D. Target 3 Initiative Progress

### Initiative 3A: Enhance Fiscal Stewardship through Implementation and Monitoring of Financial Planning

#### ❖ Progress Update (Baseline)

- The Office of Student and School Supports oversaw the monitoring of the Maintenance of Fiscal Equity (MOFE) under the American Rescue Plan (ARP) Elementary and Secondary School Emergency Relief Fund (ESSER) grant. Responsibilities included creating tools for monitoring, reviewing results and working with LEAs that did not meet resource distribution requirements, and providing technical assistance tied to the collection and reporting of data.
  - Individual Technical Assistance (TA) sessions, including working sessions, for LEAs took place between December 14, 2023, and March 28, 2024.
- Financial Subrecipient Monitoring
  - The Office of Division Compliance conducts financial monitoring/performance audits of all NDE subrecipients across all state and federal grants disbursed by NDE pursuant to 2 CFR 200, the Nevada Grants Manual, and the Nevada Grants Policy Manual. This assessment measures 50 metrics for analysis, to include personnel and organization; performance; audit history; policies and procedures and internal controls; financial analysis; and sample/source materials.
  - This monitoring assesses all state and federal financial management requirements and best practices related to grant management, including an assessment of the underlying organizational systems of the subrecipient as it relates to financial management and reporting. Monitoring is part of an iterative cycle that begins with risk assessment (the Pre-Award Assessment), a support assessment, and multi-tiered systems of support for corrective action and technical assistance across Tiers 1-3.
  - Completed each fiscal year for each subrecipient, subrecipients are cycled through the process November – September of each year, subsequently shared with programmatic staff.
- Compliance and Performance Audits
  - The Office of Division Compliance completes ad-hoc compliance and performance audits on behalf of the agency.

- In Fiscal Year (FY) 24-26, this includes Chart of Accounts Compliance Audits regarding the implementation and use of the NDE Chart of Accounts across all LEAs, as required under NRS 387.3035.
- Federal Funding Accountability Transparency Act (FFATA) reporting
  - Compliance completes the federal funding accountability and transparency reporting required for all federal grant awards subsequently sub-awarded to any subrecipient for all NDE grants and subawards. This transparency reporting is required under 2 CFR 170.
- Coordinate and facilitate the development of corrective action plans issued by the Department for LEAs and/or subrecipients to ensure that the response is comprehensive and holistic across the agency.
- Financial Risk Assessment
  - The Office of Division Compliance conducts a financial risk assessment (Pre-Award Assessment) on all grant applicants prior to approval of a subaward agreement. This risk assessment ultimately drives responsive technical support and the schedule for subrecipient monitoring.
  - A financial risk assessment is also completed for all bidding contract vendors prior to purchasing/approving a contract.
- Internal Control Monitoring
  - The Office of Division Compliance completes the Biennial Report on Internal Controls for the agency pursuant to Nevada Revised Statutes (NRS) 353A.025.
  - Effective FY25, Compliance further conducts internal control monitoring / performance and compliance audits of each office internal to the agency to ensure that NDE is complying with all policies and procedures, internal controls, state and federal regulations, and best practices during the day-to-day course of conducting business.
- Single Audit Review & Follow Up
  - The Office of Division Compliance is responsible for ensuring that all subrecipients have certified whether they are required under 2 CFR 200, Part F to receive a single audit.
  - The Office of Division Compliance is further responsible for following up on any findings in the single audit with the subrecipient to ensure timely remediation.
- Early Childhood Innovative Literacy Program (ECILP) grant subrecipients are required to submit quarterly updates to a Smartsheet where the ECILP Grants Manager can monitor more than 40 applicants and 70 applications and report on the progress of grant awardees.

- Frequent meetings and progress of grant awardees are further documented through OneNote as well as follow-up emails to keep their goals on task.
- All these accountability methods assist in creating the annual ECILP report required by legislation due November of each year (if the grant is funded). Transparency of the grant and its programs is maintained through a public dashboard.
- The Office of Career Readiness, Adult Learning, and Education Options administers approximately \$13.5M in state career and technical education funds through a competitive grant and allocation grant to eligible local education agencies.
- The Office of Career Readiness, Adult Learning, and Education Options administers approximately \$10.9M of the \$12.8M received in Perkins V career and technical education funds through competitive grants and a local formula grant to eligible local education agencies.
- The Office of Career Readiness, Adult Learning, and Education Options administers approximately \$20M in adult education funds through an allocations grant to eligible local education agencies.
- In FY 24, the Office of Career Readiness, Adult Learning, and Education Options provided technical assistance, whole group and individual, to eligible local education agencies with both the state and federal career and technical education grants.

#### ❖ Deliverables

- [Nevada Department of Education - Early Childhood Innovative Literacy Program \(ECILP\) Dashboard | Tableau Public](#)
- [NDE ECILP Nov 1 Report 2024.pdf](#)
- The Grants Management Unit (GMU) has published a *Budget Preparation Guidelines and Chart of Accounts Supplemental Resource* document since fiscal year (FY) 23 and has updated it in collaboration with our subrecipient partners on an annual basis, in support of standardizing the use of coding of revenues and expenditures so that school finance reports produced by NDE may be used for meaningful policy decision-making at the state and federal level.

#### ❖ Support Provided

- Technical Assistance and One-on-One supports are provided across Tiers 1-3 for subrecipients and/or LEAs regarding best practices, remediation, and the development of policies, procedures, and supportive systems. At least 8 sessions

of Tier 1 technical assistance are provided each year, with Tier 2 or 3 occurring one-on-one/ad hoc.

- The Office of Student and School Supports provided one-on-one technical assistance offered monthly for rural LEAs receiving Title I, Part A funds in FY24 and continued to provide through FY25.
  - One Education Programs Professional is assigned to serve ten rural LEAs receiving Title I, Part A funding and is also assigned to serve 12 rural LEAs who are eligible for the Rural Education Achievement Program (REAP).
  - 120 hours of one-on-one technical assistance offered to rural LEAs in the 2024 Fiscal Year
  - 40 one-on-one technical assistance meetings scheduled for the 2023-2024 Fiscal Year
  - 120 hours of one-on-one technical assistance offered to rural LEAs in the 2025 Fiscal Year
  - 40 one-on-one technical assistance meetings scheduled for the 2025 Fiscal Year
  - Support provided includes federal and state updates, up to date spend down reports for federal grants, status of all open subawards including pending revisions, status on the general health of the subawards in relation to programmatic assurances.
  - Applicable Education Programs Professional's at NDE are invited to support rural LEAs during the one-on-one check-ins as are applicable to their grants and programs.
- The Office of Student and School Supports provided monthly Title I Informational meetings for all 18 LEAs in FY24 and continued to provide through FY25. All meetings are recorded and followed up with additional resources for LEAs to refer to.
  - Support provided includes timely federal and state updates.
  - Reminders for upcoming compliance deadlines.
  - Designated time is provided for technical assistance.
  - OSSS staff in monthly attendance include Education Programs Professionals for Title I, Part A, Title I, 1003(a), Title I, Part D, Foster Care, McKinney Vento, Title V, Part B-REAP, and ESSER.
  - All contractors and support staff serving Title I are also in attendance.
- The GMU partners with other offices within the Student Investment Division as well as programmatic offices throughout the Department to offer Quarterly Subrecipient Meetings during the first month of each calendar year quarter; these

meetings serve as an opportunity for NDE staff to provide updates and reminders on pertinent items or issues related to grants management in general as well as providing an opportunity for the Department's subrecipient partners to raise questions or concerns to NDE staff. An agenda item request survey is sent to all subrecipients in advance of each Quarterly Subrecipient Meeting to elicit topics and questions from subrecipients.

- During the second and third months of each quarter the GMU offers monthly Office Hours, which are topic-specific presentations that provide an opportunity for subrecipients to receive in-depth training and technical assistance on grants management related information. Content may be requested by subrecipients or identified by NDE staff based on current trends or needs as identified by data within the information submitted to the GMU. All training and technical assistance opportunities include a post-session evaluation survey, where participants may provide feedback on the usefulness of the materials, clarity of information presented, or need for further assistance.

#### ❖ Upcoming Milestones

- Development of Return-on-Investment analyses for state education funding supporting the eventual implementation of a return on achievement analysis, as directed by the Commission on School Funding. A statewide working group will be convening in the Spring of 2025 to begin aligning systems and conducting research toward this goal.
- Registration and Enrollment Support Assessments
  - Effective in FY26, NDE will be implementing a school-level survey to provide data regarding a relative risk score (and responsive need for Tier 1-3 supports) regarding the accurate registration and enrollment of students at the school site. Completed annually, this allows NDE to provide responsive technical assistance that a) supports the accuracy of enrollment reporting, reducing the number of adjustments during Infinite Campus Performance Reviews and Pupil Enrollment and Attendance Audits and b) supports consistent quality practices across the state. This assessment is authorized under NRS 387.1238.
- The GMU will utilize a Multi-Tiered System of Supports (MTSS) framework to provide high quality technical assistance and differentiated supports to NDE's subrecipient partners on the fiscal components of grants management.
- Infinite Campus Performance Reviews
  - Effective FY25, NDE began conducting performance audits of Infinite Campus enrollments that qualify for funding and impact school

apportionment payments. This includes testing and validating student enrollments across select enrollment codes, districts of residence/attendance, specialty schools (such as correctional programs), and across districts. Reviewing and working with LEAs to correct enrollments support accurate funding amounts, a reduction in findings during Pupil Enrollment and Attendance Audits and improve the quality of the data system. Trend analysis of this information further allows NDE to develop responsive technical assistance and trainings. These reviews are authorized under NRS 387.1238.

### Initiative 3B: Engage the Community in Awareness of Strategies to Support the Educational Experience

#### ❖ Progress Update (Baseline)

- Family trainings for understanding Nevada Pre-K standards
- Family Engagement Summit

#### ❖ Deliverables

- Family Engagement Framework and Toolkit

#### ❖ Support Provided

- OSSS McKinney-Vento (MKV) program supported the statewide expansion of regional conferences. This includes other statewide agencies, companies, districts, community-based organizations, and schools. The MKV State Coordinator participates in planning committees for each organization and collaborates with other events and initiatives.
  - Nevada Alliance to Prevent Homelessness (August 2023, October 2024);
  - Nevada Partnership for Homeless Youth (November 2022, 2023, and 2024), and,
  - Each organization publishes supports on their respective websites.
- During the 2023-24 school year, the Office of Career Readiness, Adult Learning, and Education Options spent approximately 1,142 in the development of the revised Perkins V State Plan including 21 in-person meetings and 11 virtual meetings with a cross-section of stakeholders aligned with the requirements of the Perkins V Comprehensive Local Needs Assessment.

#### ❖ Upcoming Milestones

- The Office of Student and School Supports is currently developing a McKinney-Vento & Foster Care website that will provide important information about each program for families, districts, and other agencies. The website will contain:
  - Information and data on homeless and foster youth.
  - Learning modules that district McKinney-Vento liaisons will use to build capacity and expertise in service provision. Resources to provide immediate support for students and their families.
- Assist school districts in reducing chronic absenteeism. Providing training for educators and families to combat chronic absenteeism. This can be measured by the rates of absence in each school found in the Nevada Report Card.
- Increase the number of participants who are educators that attend the Nevada Family Engagement Framework Advisory Committee. We will monitor the number of participants attending our monthly meetings. We currently have up to 20 participants consisting of community leaders and families but would like to increase the number of educators in attendance.
- Evaluate the Parental Involvement and Family Engagement course listed as a provision on provisional licenses. We will be providing an efficacy beliefs survey for educators to complete after the course is over. We will measure survey responses from each educator and use that data to view effective components of Family Engagement courses.
- Collaborate with community partners to increase awareness and participation of the Family Engagement Summit. We will monitor the number of participants attending the summit. The goal is to have a variety of attendees such as families, educators, community organizations, and other family engagement organizations from across the country.
- Involve school districts and schools in providing input of their School Improvement Plans. Providing technical assistance regarding family engagement best practices and programs they can incorporate in their district and school plans. We will use data found Nevada Educator Performance Framework (NEPF) standards ratings, climate survey, and other statewide data to determine our impact.
- By July 1, 2025, the Student Investment Division (SID) will create an enhanced presence within NDE's website, to provide publicly available and accessible information regarding the work of the Division and easily accessible links to Office and Commission specific webpages. This will improve transparency and accountability in how funding is allocated, bring awareness to the community about how NDE supports the educational experience of students in Nevada, and support



data literacy regarding financing for PreK-12 public education. All resources, materials, and links will be ADA compliant.

### Initiative 3C: Continuously Improve the Well-Being of Students and Educators

#### ❖ Progress Update (Baseline)

- OSRLE created and distributed Bullying and SafeVoice pamphlets in multiple languages.
- Delivered Suicide Awareness and Prevention strategies to community partners and families.
- Delivered Bullying training to students, families, teachers and administrators.
- Nevada MTSS assists District Leadership Teams (DLT) to engage in information dissemination and stakeholder engagement with respect to the MTSS resources and interventions for families and community partners.
- The TA Center met with a DLT team 77 times and focused on strategic implementation, stakeholder engagement, and work with families and community partners. These teams use the Tiered Fidelity Inventory during many meetings which specifically tracks a school and districts engagement with community partners.
- The DLT Teams work with the TA Center at in-person meetings to understand their District Systems Fidelity Inventory and how they can improve their dissemination, engagement of stakeholders and collaboration with community partners.
- Nevada Division of Child and Family Services' Child Care Consultation Program within Southern and Northern Nevada Child and Adolescent Services is funded through the Office of Early Learning and Development.
  - This program provided, as needed and appropriate, the following services to caregivers, staff, and young children participating in QRIS centers:
    - training on social-emotional and mental health topics specific to young children,
    - individualized child-specific observation assessments and recommendations,
    - classroom modeling, and
    - targeted case management to connect families with the appropriate services.

#### ❖ Deliverables

- Distribution of Bullying and SafeVoice Pamphlets
- Creation and distribution of pamphlets in multiple languages to inform students, educators, and the community about bullying and available support resources like SafeVoice.
- Suicide Awareness and Prevention Strategy Delivery
- Scale up suicide awareness and prevention strategies to LEA's and families, aiming to enhance awareness and support for at-risk students.
- Bullying Training Sessions
- Implementation of bullying training for students, families, teachers, and administrators to build a safer school environment and provide tools for intervention and prevention.
- MTSS (Multi-Tiered System of Supports) Resources Dissemination
- Provide support from Nevada MTSS to District Leadership Teams.
- Stakeholder Engagement Meetings with DLT
- 77 meetings held between the TA Center and DLT teams, focusing on the strategic implementation of MTSS, stakeholder engagement, and building connections with families and community partners.
- Usage of Tiered Fidelity Inventory (TFI)
- Utilization of the Tiered Fidelity Inventory (TFI) during meetings to track and evaluate the engagement of schools and districts with community partners, ensuring the fidelity of MTSS implementation.
- In-Person Meetings for District Systems Fidelity Inventory (DSFI) Understanding
- Improve District Systems Fidelity Inventory (DSFI), with a focus on enhancing dissemination efforts, stakeholder engagement, and collaboration with community partners.

#### ❖ Support Provided

- The Office of Student and School Supports (OSSS) developed and implemented the Bi-Partisan Safer Communities Act program. This competitive grant program was designed to identify high-risk LEA student, school, staff, and community safety concerns. OSSS allocated \$8.5 million to high need LEAs and charter schools that addressed a wide variety of high priority student safety projects and services. Goals include:
  - Increase physical and environmental school safety strategies as evidence by compliance to school safety risk assessment, emergency operations plan, and/or increase the ratios for school resource/school police officers.
  - Increase Emotional/Social/Relational school safety and health strategies as evidence by the number of evidence-based programs implemented, increased the number of health/safety personnel ratios, decrease of

suspensions and expulsions, increase attendance, or improved school climate benchmarks.

- Increase the implementation of Multi-Tiered Systems of Supports or Positive Behavioral Interventions and Supports as evidence by the number of schools implementing with fidelity.
- Technical assistance for the Bipartisan Safer Communities Act (BSCA) was provided by:
  - United States Department of Education recorded webinars were shared with applicants.
  - United States Department of Education Frequently Asked Questions (FAQ) and guidance was shared with applicants.
  - Multiple OSSS webinars were conducted prior to the submittal of applications.
  - Open sessions to answer questions and take feedback at the Federal Titles Directors Meeting.
  - After the high-needs LEA awards were provided, a series of Davis-Bacon compliance meetings were held with several of the LEAs and charter schools.
  - To date, 54% of the BSCA 3-year program funding has been spent
- The Office of Student and School Supports collaborated with the University of Nevada, Las Vegas, (UNLV)-The practice to expand delivering Telehealth mental health services to students identified as homeless in Elko and Humboldt counties in accordance with Assembly Bill (AB) 197.
- The Office of Student and School Supports is currently collaborating with the Office of Inclusive Education (OIE) to co-build the Indian Education Consultation Model.
  - This model will also contain guidance documents for providing training and professional development for personnel who will interact with our Native American tribal leaders in supporting children and youth experiencing homelessness on and off reservations and in other communities.
- The Office of Student and School Supports collaborated with the Office of Safe and Respectful Learning Environment (OSRLE) to update the "Progressive Discipline Plan Based on Restorative Justice Individual Student Plan Example" after changes to AB 285 and AB 330 regarding discipline and restorative justice were implemented. Changes include consideration if trauma associated with experiencing homelessness or being in foster care was a factor in a student's behavior, by using an Adverse Childhood Experience (ACE) Screener.

## ❖ Upcoming Milestones

- Collaborate with University and LEA partners to expand Multi-Tiered System of Supports (MTSS) with fidelity, increasing district participation from 10 to 18 districts, including the Charter Authority, by 2030.
- Collaborate with federal, state, and community partners to assist LEAs in reducing school violence incidents year over year, targeting a 10% reduction in school violence incidents by the end of each academic year.
- Work with LEAs and community partners to implement Social-Emotional Learning (SEL) and other Tier 1 climate initiatives, aiming to improve both educator and student attendance.
- Partner with LEAs to ensure behavioral and mental health interventions are evidence-based and consistently progress-monitored, with documented improvements in district fidelity as measured by Tiered Fidelity Inventories by the end of each academic year.

## Appendix E: Guiding Frameworks for Success

The Nevada Department of Education's STIP:2030 plan reflects the intentions of three guiding frameworks to improve student outcomes and educator effectiveness. Each framework focuses on a different strategy to promote educational progress.

### Portrait of a Nevada Learner

The [Portrait of a Nevada Learner](#) is a collective vision of the mindsets and skills that bring academic knowledge to life. Core academic knowledge is the foundation. Through their skills, students apply their knowledge. This kind of preparation enables them to build a life, a home, and a future for themselves, their families, and their communities. With the rapid pace of technological change in our post-COVID world, it is more important than ever to focus our educational approach on shared human values and a clear sense of purpose. By asking thoughtful questions and encouraging students to reflect on what they are learning and why, we empower them to create their own portraits of who they are and who they aspire to be. This approach fosters joy, creativity, and authenticity in the process and expressions of learning. Importantly, it also helps learners develop the self-awareness and resilience necessary to thrive in today's world.

The overarching mindsets and skills housed within the Portrait of a Nevada Learner include:

**Empowering:** How will I grow in my learning?

**Connecting:** How do I build and sustain relationships and community?

**Impacting:** How will I contribute to make an impact?

**Thriving:** How will I thrive?

#### ❖ Strategy:

Emphasizing resilience, creativity, and civic engagement helps ensure that students are not only academically capable but also prepared to adapt and excel in real-world contexts. This holistic approach helps build more confident, engaged learners.

#### ❖ Execution:

Success follows when these essential mindsets are integrated into curriculum design, classroom activities, and school-wide initiatives. A vital ingredient in success is providing professional development for educators and support systems for students making it possible for educators to fully embed the mindsets and skills of the Portrait of a Nevada Learner into their everyday practice.



## Acing Accountability

In 2023, Governor Joe Lombardo committed \$2.6B in increased funding for K-12 education in Nevada. As these funds were distributed to Nevada's school districts, the State also created accountability metrics, referenced as [Acing Accountability](#), to ensure that resources are directly tied to performance. Acing Accountability highlights six essential questions focused on evaluating progress:

- To what degree are districts effectively implementing resources?
- To what degree are K-3 students demonstrating progress toward mastery in literacy, as measured by Measures of Academic Progress (MAP) Growth in Reading assessment?
- To what degree are grades 4-8 students demonstrating growth and proficiency in mathematics, as measured by the Smarter Balanced Assessment Consortium (SBAC) assessment?
- To what degree are high school graduates prepared for success in college or a career?
- To what degree do districts have the workforce to meet the needs of every student?
- To what degree are districts using innovative solutions to meet the unique needs of their students?

#### ❖ Strategy:

Holding ourselves accountable guarantees that every dollar spent translates into real improvement in system performance. Transparency builds trust and drives continuous improvement in Nevada's education system.

#### ❖ Execution:

Success follows when data-driven insights are used to refine strategies, to allocate resources where they're most effective, and to regularly communicate results. An essential factor is engaging stakeholders—teachers, administrators, and the community—so that every element in the system maintains a relentless focus on measurable outcomes.

## Governor Lombardo's 3-Year Policy Plan Matrix

In February of 2024, Governor Joe Lombardo released a [3-Year Plan Policy Matrix](#), 2024-2026 titled "The Nevada Way." The Nevada Way empowers the executive branch to provide solution-oriented customer service to residents, businesses, and visitors. The



overarching aim of The Nevada Way 3-Year Policy Plan is to elevate Nevada and garner international attention for its world-class destinations, its innovative and business-friendly economic environment, its quality of life, and its efficiently and effectively run state government.

#### ❖ Strategy:

Uniting government agencies and state level initiatives under a common set of goals help Nevada maximize its impact. This coordinated approach avoids duplication, saves time and money, and accelerates progress.

#### ❖ Execution:

Success is the by-product when the departments within Nevada's government and community stakeholders collaborate on the implementation of goals from "The Nevada Way." Statewide impact is optimized by tracking initiative progress and making timely adjustments, thus promoting a tight alignment with the State's mission and priorities.

## Appendix F: List of Acronyms

ACE	Adverse Childhood Experience
AP	Advanced Placement
BSCA	Bipartisan Safer Communities Act
CCEIS	Comprehensive Coordinated Early Intervention Services
CCR	College and Career Readiness
CRALEO	Office of Career Readiness, Adult Learning, and Education Options
CTE	Career and Technical Education
ECILP	Early Childhood Innovative Literacy Program
EDLiFE	Office of Educator Development, Licensure, and Family Engagement
ELA	English Language Arts
ELDRS	Early Childhood Data and Reporting System
ESSA	Every Student Succeeds Act
GATE	Gifted and Talented Education
IB	International Baccalaureate
IEP	Individualized Education Plan
IT	Information Technology
KEA	Kindergarten Entry Assessment
LEA	Local Education Agency
MAP	Measures of Academic Progress
MTSS	Multi-Tiered System of Supports
NAC	Nevada Administrative Code
NDE	Nevada Department of Education
NGSS	Next Generation Science Standards
NRIPK	Nevada Ready! State Pre-K
NRS	Nevada Revised Statutes
NSPF	Nevada School Performance Framework
NVACS	Nevada Academic Content Standards
OADAM	Office of Assessment, Data, and Accountability Management
ODC	Office of Division Compliance
ODSS	Office of District Support Services
OFO	Office of Fiscal Operations
OELD	Office of Early Learning Development
OIE	Office of Inclusive Education
OPCF	Office of Pupil-Centered Funding
OSIT	Governor's Office of Science, Innovation, and Technology
OSRLE	Office of Safe and Respectful Learning Environment
OSSS	Office of Student and School Supports
OTL	Office of Teaching and Learning
PCFP	Pupil-Centered Funding Plan
PK-12	Pre-Kindergarten through 12 <sup>th</sup> Grade

## 2025-2030 Statewide Plan for the Improvement of Pupils

[illegible]

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4e – APPROVAL OF RECOMMENDATIONS FROM THE FINANCE COMMITTEE**

**SUBJECT: RECOMMENDATIONS FROM THE FINANCE COMMITTEE**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

**CONTRIBUTOR(S): FINANCE COMMITTEE**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS FINANCE COMMITTEE HELD A MEETING ON MAY 14, 2025 TO DISCUSS ITEMS THAT IMPACT SOMERSET ACADEMY FINANCIALLY. THE DRAFT MINUTES FROM THE MEETING ARE INCLUDED WITH ITEM 4b.**

ATTACHMENTS:

**THE MINUTES FOR THIS MEETING ARE ATTACHED TO ITEM 4b.**



**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**  
AGENDA ITEM: **4e1 – SCHOOL FINANCIAL PERFORMANCE**

**SUBJECT: SCHOOL FINANCIAL PERFORMANCE**

☐ ACTION  
☒ **CONSENT AGENDA**  
☐ INFORMATION

CONTRIBUTOR(S): **FINANCE COMMITTEE/SHERI COOPER**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS FINANCE COMMITTEE REVIEWED THE SCHOOL'S FINANCIAL PERFORMANCE DURING THE MAY 14, 2025 FINANCE COMMITTEE MEETING.**

ATTACHMENTS:

**1. SOMERSET FINANCIAL REPORT**

# Somerset Academy of Las Vegas

## Financial Update

March, 2025



ACADEMICA

## Other Key Financial Information

### Average Daily Enrollment

Somerset System	
Projected	9,529.00
Q1	9,435.07
Q2	9,513.44
Q3	9,483.74
Q4	-
Avg ADE	9,474.26
ADE to Projected	99.43%

Aliante	
Projected	1,168.00
Q1	1,172.09
Q2	1,181.54
Q3	1,179.00
Q4	
Avg ADE	1,177.54
ADE to Projected	100.82%

Lone Mountain	
Projected	992.00
Q1	989.29
Q2	991.25
Q3	985.85
Q4	
Avg ADE	988.80
ADE to Projected	99.68%

Losee	
Projected	2,464.00
Q1	2,400.34
Q2	2,438.92
Q3	2,431.85
Q4	
Avg ADE	2,423.70
ADE to Projected	98.36%

North Las Vegas	
Projected	775.00
Q1	755.77
Q2	770.63
Q3	770.87
Q4	
Avg ADE	765.76
ADE to Projected	98.81%

Sky Pointe	
Projected	2,174.00
Q1	2,162.86
Q2	2,168.60
Q3	2,162.59
Q4	
Avg ADE	2,164.68
ADE to Projected	99.57%

Skye Canyon	
Projected	996.00
Q1	994.69
Q2	995.35
Q3	995.78
Q4	
Avg ADE	995.27
ADE to Projected	99.93%

Stephanie	
Projected	960.00
Q1	960.03
Q2	967.15
Q3	957.80
Q4	
Avg ADE	961.66
ADE to Projected	100.17%

## Other Key Financial Information

24-25 FY Grants Submitted through June 2025

Grant Name	Date of Submission	Amount	Date Received
School Based Mental Health - 84.425D	7/15/2024	\$ 37,125.17	7/29/2024
Title IVA - 84.424A	7/15/2024	\$ 9,503.28	8/20/2024
SPED Part B PIP 84.027	7/16/2024	\$ 7,675.00	7/23/2024
Title IVA - 84.424A	7/10/2024	\$ 214.70	7/12/2024
ARP Summer/After School - 84.425D	7/15/2024	\$ 20,458.21	7/31/2024
Title II -84.367	7/15/2024	\$ 15,131.58	7/25/2024
Title I -84.010	7/15/2024	\$ 59,078.49	8/15/2024
Title II -84.367	7/15/2024	\$ 4,655.40	7/30/2024
Title I -84.010	7/15/2024	\$ 15,400.58	7/12/2024
ARP ESSER III Final 1/3 - 84.425U	7/15/2024	\$ 18,165.85	8/1/2024
ECLIP 2 Project E	7/15/2024	\$ 10,942.37	7/22/2024
SPED ESY (IDEA, Part B) -84.027	7/15/2024	\$ 13,886.39	7/30/2024
AB495 - 21.027	7/15/2024	\$ 89,446.82	7/30/2024
SPED (IDEA, Part B) - 84.027	7/15/2024	\$ 187,969.29	7/30/2024
ARP ESSER III 2/3 - 84.425 U	7/15/2024	\$ 228,791.85	8/1/2024
NSLP Equip Assistance Grant	6/30/2024	\$ 11,764.00	8/8/2024
Local Foods in Service	6/30/2024	\$ 20,270.70	8/5/2024
ARP ESSER III Final 1/3 - 84.425U	7/26/2024	\$ 40,780.00	8/27/2024
School Based Mental Health - 84.425D	8/1/2024	\$ 8,445.35	10/11/2024
ARP ESSER III 2/3 - 84.425 U	8/6/2024	\$ 65,636.16	8/27/2024
AB495 - 21.027	8/6/2024	\$ 24,074.89	8/27/2024
SPED (IDEA, Part B) - 84.027	8/6/2024	\$ 62,656.43	8/29/2024
ARP ESSER III Final 1/3 - 84.425U	8/8/2024	\$ 5,464.16	8/27/2024
Title IVA - 84.424A	8/6/2024	\$ 3,268.55	8/29/2024
Title II -84.367	8/6/2024	\$ 4,929.11	8/28/2024
Title I -84.010	8/8/2024	\$ 24,933.31	8/28/2024
SPED ESY (IDEA, Part B) -84.027	8/13/2024	\$ 5,532.82	8/29/2024
School Based Mental Health - 84.425D	9/2/2024	\$ 9,428.47	10/14/2024
SPED ESY (IDEA, Part B) -84.027	9/12/2024	\$ 3,415.70	9/19/2024
ARP ESSER III Final 1/3 - 84.425U	9/12/2024	\$ 173,262.01	9/20/2024
Title I -84.010	9/12/2024	\$ 38,007.49	9/18/2024
ARP ESSER III 2/3 - 84.425 U	9/12/2024	\$ 107,155.67	9/18/2024
AB495 - 21.027	9/12/2024	\$ 73,242.50	9/17/2024
Title IVA - 84.424A	9/11/2024	\$ 5,984.98	9/18/2024
Title II -84.367	9/11/2024	\$ 6,720.76	9/12/2024
SPED (IDEA, Part B) - 84.027	9/10/2024	\$ 129,132.94	9/19/2024
Title I -84.010	10/11/2024	\$ 31,305.37	11/8/2024

SPED (IDEA, Part B) - 84.027	10/14/2024	\$ 131,383.76	10/22/2024
Title IVA - 84.424A	10/9/2024	\$ 1,491.49	10/17/2024
Title II -84.367	10/9/2024	\$ 6,720.75	11/12/2024
ARP ESSER III 2/3 - 84.425 U	10/14/2024	\$ 57,634.85	10/21/2024
ARP ESSER III Final 1/3 - 84.425U	10/10/2024	\$ 10,117.74	10/21/2024
SPED EXN (IDEA, Part B) -84.027	10/9/2024	\$ 8,230.21	11/13/2024
Title I -84.010	10/10/2024	\$ 50,560.87	11/13/2024
AB495 - 21.027	10/10/2024	\$ 124,732.91	11/6/2024
ARP Homeless II - 84.425W	10/9/2024	\$ 2,800.00	10/16/2024
CTE Allocation	10/9/2024	\$ 2,575.00	11/13/2024
Title IVA - 84.424A	10/9/2024	\$2,835.22	10/18/2024
ECILP #2 FY25	10/10/2024	\$61,383.81	11/7/2024
AB495 - 21.027	11/7/2024	\$129,195.21	11/13/2024
ECILP #2 FY25	11/7/2024	\$44,022.61	11/14/2024
Title I -84.010	11/7/2024	\$31,807.81	11/13/2024
SPED EXN (IDEA, Part B) -84.027	11/7/2024	\$20,233.97	11/26/2024
CTE Allocation	11/7/2024	\$5,150.00	11/13/2024
Title II -84.367	11/7/2024	\$751.91	11/14/2024
Title I -84.010	12/10/2024	\$18,240.04	12/17/2024
AB495 - 21.027	12/10/2024	\$132,501.46	12/17/2024
ECILP #2 FY25	12/10/2024	\$162,154.53	12/18/2024
CTE Allocation	12/5/2024	\$5,150.00	12/6/2024
SPED EXN (IDEA, Part B) -84.027	12/5/2024	\$13,086.03	12/10/2024
SPED (IDEA, Part B) - 84.027	12/5/2024	\$262,281.00	12/12/2024
AB495 - 21.027	1/13/2025	\$113,986.87	1/22/2025
Title I -84.010	1/13/2025	\$150,961.37	1/28/2025
ECILP #2 FY25	1/13/2025	\$67,464.45	1/22/2025
CTE Allocation	1/10/2025	\$5,150.00	1/28/2025
Title I -84.010	1/10/2025	\$2,216.64	1/22/2025
SPED EXN (IDEA, Part B) -84.027	1/10/2025	\$1,333.79	1/27/2025
SPED (IDEA, Part B) - 84.027	1/13/2025	\$133,936.99	1/27/2025
Title I -84.010	2/10/2025	\$74,549.81	2/24/2025
Title IVA - 84.424A	2/10/2025	\$22,681.70	2/24/2025
Title II -84.367	2/10/2025	\$22,001.90	2/24/2025
SPED EXN (IDEA, Part B) -84.027	2/12/2025	\$1,068.59	2/25/2025
CTE Allocation	2/10/2025	\$5,150.00	2/24/2025
SPED (IDEA, Part B) - 84.027	2/12/2025	\$134,531.52	2/26/2025
ECILP #2 FY25	2/12/2025	\$64,208.50	2/21/2025
AB495 - 21.027	2/12/2025	\$103,662.03	2/21/2025
CTE Allocation	3/11/2025	\$4,092.43	3/31/2025
SPED (IDEA, Part B) - 84.027	3/11/2025	\$134,739.81	4/3/2025
SPED EXN (IDEA, Part B) -84.027	3/11/2025	\$2,529.42	4/3/2025
Title IVA - 84.424A	3/11/2025	\$5,670.42	3/28/2025
Title I -84.010	3/12/2025	\$69,603.39	4/1/2025
Title II -84.367	3/12/2025	\$44,003.76	3/28/2025
AB495 - 21.027	3/12/2025	\$122,311.80	3/27/2025




Academica Nevada  
Somerset Academy of Las Vegas  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Capitalized Expenses	Actual + Capitalized	Budget	Variance	
<b>Income</b>						
Distributive School Account (DSA)	66,990,106		66,990,106	88,821,090	(21,830,984)	75%
English Learners	1,115,201		1,115,201	1,486,836	(371,635)	75%
At-Risk Pupil	378,089		378,089	504,135	(126,046)	75%
Gifted and Talented	165,215		165,215	220,155	(54,940)	75%
Special Education	5,504,838		5,504,838	8,730,844	(3,226,006)	63%
NSLP & SPED B	2,544,024		2,544,024	3,916,448	(1,372,424)	65%
Other	-		-	225,000	(225,000)	0%
<b>Total - Income</b>	<b>76,697,474</b>	<b>-</b>	<b>76,697,474</b>	<b>103,904,508</b>	<b>(27,207,034)</b>	<b>74%</b>
<b>Expense</b>						
Salaries	34,914,373		34,914,373	41,310,653	6,396,280	85%
SPED Salaries	2,443,562		2,443,562	6,515,144	4,071,582	38%
Substitute Services	723,577		723,577	649,433	(74,144)	111%
Retirement Contributions (PERS)	8,848,477		8,848,477	15,512,774	6,664,297	57%
<b>Total Salaries and Bonus</b>	<b>46,929,988</b>	<b>-</b>	<b>46,929,988</b>	<b>63,988,004</b>	<b>17,058,016</b>	<b>73%</b>
Employee Taxes and Benefits	4,810,376		4,810,376	7,015,642	2,205,266	69%
<b>Total Salaries and Benefits</b>	<b>51,740,365</b>	<b>-</b>	<b>51,740,365</b>	<b>71,003,646</b>	<b>19,263,281</b>	<b>73%</b>
Tuition Reimbursement	32,994		32,994	127,000	94,006	26%
Training and Development	105,136		105,136	119,000	13,864	88%
Affiliation Fee Training	156,809		156,809	444,105	287,296	35%
Consumables/ Textbooks/ Tech / Equip	1,417,457	1,092,135	2,509,592	2,297,950	880,493	109%
Supplies and Materials	639,963	28,148	668,111	1,273,855	633,892	52%
SPED Supplies	28,666		28,666	178,200	149,534	16%
SPED - Contracted Services	1,009,683		1,009,683	1,378,375	368,692	73%
Extra Curricular	235,806	92,151	327,957	279,000	43,194	118%
Affiliation Fee Inc	377,669		377,669	444,105	66,436	85%
Professional Services	4,507,008	1,505,370	6,012,378	5,921,158	1,414,150	102%
State Administrative Fee	837,376		837,376	1,137,903	300,527	74%
Operations	893,589	105,159	998,748	3,826,915	2,933,326	26%
Food Expenditures	2,476,963		2,476,963	3,707,336	1,230,373	67%
Building Operations and Maintenance	1,591,243	262,425	1,853,668	5,045,459	3,454,216	37%
Utilities	1,072,927		1,072,927	1,862,300	789,373	58%
<b>Total - Expense</b>	<b>67,123,654</b>	<b>3,085,387</b>	<b>70,209,041</b>	<b>99,046,307</b>	<b>31,922,653</b>	<b>71%</b>
<b>Other Income and Expenses</b>						
Interest Income	1,671,445		1,671,445	1,773,000	(101,555)	94%
Depreciation/Amortization	3,043,421		3,043,421	-	(3,043,421)	#DIV/0!
Interest Expense	4,170,715		4,170,715	5,837,231	1,666,516	71%
Misc	(113,650)		(113,650)	-	113,650	#DIV/0!
Foundation Interest Expense	-	-	-	-	-	
Foundation Depreciation Expense	-	-	-	-	-	
<b>Net Income</b>	<b>4,144,778</b>	<b>3,085,387</b>	<b>1,059,391</b>	<b>793,970</b>	<b>3,350,808</b>	<b>#DIV/0!</b>

### **Consumables**

62481 - Summer Purchases- Furniture and Fixtures  
62551 - Summer Purchases - Software  
62561 - Summer Purchases - Computers  
62613 - Summer Purchases - Supplies  
62643 - Summer Purchases - Textbooks

### **Supplies**

62480 - Supplies/Equipment - Non-Tech Furniture and Fixtures  
62610 - General Supplies  
62611 - Copier Supplies  
62612 - Custodial Supplies  
62614 - Assessment and Testing Materials  
62617 - Office Supplies  
62618 - Nurse Supplies  
62619 - Classroom Supplies

### **Professional Services**

63124 - Legal Fee  
63125 - Audit and Tax Services  
63126 - Management Fee  
63127 - Background/Drug Tests  
63160 - Purchased Professional and Technical Services  
63200 - Technical Services  
63210 - Other Technical Services  
63310 - Official/Administrative Services  
63311 - Payroll Service Fees  
64250 - Technology Software  
64260 - Technology-Related Repairs and Maintenance

### **Utilities**

65510 - Electricity  
65520 - Energy  
65530 - Natural Gas  
65540 - Water/Sewage  
65550 - Garbage / Disposal

### **Building Operations and Maintenance**

63631 - Alarm Services  
63632 - Fire Services  
65100 - Janitorial / Custodial Services  
65101 - Janitorial Additional Services  
65110 - Non Janitorial Cleaning Services  
65111 - Lawn Care  
65112 - Snow Removal  
63630 - Other Purchased Property Services  
65310 - Repairs and Maintenance Svcs  
65311 - A/C Repairs and Maintenance  
65400 - Rental of Land and Buildings

### **Food Expenditures**

64100 - Food Service Management  
64110 - Food Expenditures

### **Operations**

62400 - Printing and Binding  
63220 - Telecommunications  
63230 - Communications  
63231 - Internet  
63240 - Data Communications, Internet, Video, T-lines, web-based pro  
63320 - Advertising  
63330 - Marketing Services  
63340 - Delivery Services / Couriers  
63350 - Postage  
63400 - Student Transportation Services  
63610 - Dues and Fees  
64270 - Rentals of Computers and Related Equipment  
64271 - Copier Fees Monthly  
64272 - Copier Fees Overage  
65200 - Insurance (Other Than Employee Benefits)  
65210 - Liability Insurance  
65220 - Property Insurance

**Academica Nevada**  
**Virtual Parent : Somerset Academy of Las Vegas**  
**Balance Sheet**  
**End of Mar 2025**

Financial Row	Amount
<b>ASSETS</b>	
<b>Current Assets</b>	
<b>Bank</b>	
<b>10200 - Cash In Bank</b>	
10207 - Somerset Academy of Las Vegas - OPERATING	\$7,848,833.88
10248 - Somerset Academy of Las Vegas - Lunch Account	\$1,326,040.90
10288 - Somerset Aliante - SGF	\$169,748.25
10289 - Somerset Executive Director - SGF Account	\$125.48
10290 - Somerset Lone Mountain Campus - SGF Account	\$453,607.69
10291 - Somerset Losee Campus - SGF Account	\$73,974.22
10292 - Somerset Losee MH Campus - SGF Account	\$168,846.30
10293 - Somerset N Las Vegas - SGF Account	\$489,718.84
10294 - Somerset Pointe MH Campus - SGF Account	\$416,534.38
10296 - Somerset Skye Canyon - SGF	\$72,704.95
10297 - Somerset Stephanie Campus - SGF Account	\$223,300.65
<b>Total - 10200 - Cash In Bank</b>	<b>\$11,243,435.54</b>
<b>11000 - Cash with Fiscal Agents</b>	
11175 - Somerset Las Vegas 7451: BOND OBLIGATED REVENUE FUN	\$256,168.45
11176 - Somerset Las Vegas 7451A: BOND OBI PRINCIPAL ACCT	\$307,158.52
11177 - Somerset Las Vegas 7451B: BOND OBLIGATED INTEREST FL	\$863,597.31
11178 - Somerset Las Vegas 7451D: BOND OBLIGATED RESERVE FL	\$2,816,531.26
11180 - Somerset Las Vegas 7451G: BOND OBLIGATED EXP FUND	\$15,698.64
11181 - Somerset Las Vegas 7451H: BOND OBLIGATED R&R FUND	\$450,000.00
11182 - Somerset Las Vegas 7451I: BOND OBI T&I FUND	\$250,634.99
11183 - Somerset Las Vegas 7451J: BOND OBLIGATED OPERATING I	\$30,113,565.92
11184 - Somerset Las Vegas 7451K: BOND OBL. PRINCIPAL FUND 20	\$302,003.82
11185 - Somerset Las Vegas 7451L: BOND - SUB INTEREST ACCT	\$1,009,761.18
11186 - Somerset Las Vegas 7451M: BOND OBL RESERVE 2018	\$3,141,875.00
11189 - Somerset Las Vegas 7452A: BOND OBLI CUSTODY ACCT	\$2.54
11190 - Somerset Las Vegas 7452B: NON BOND FINANCIAL CUSTOD	\$1.00
11191 - Somerset Las Vegas 7452C: BOND OBLI CUSTODY ACCT LM	\$0.74
11203 - Somerset Las Vegas 7459: BOND OBLIGATED REVENUE FUN	\$127,892.20
11204 - Somerset Las Vegas 7459A: BOND OBI PRINCIPAL ACCT	\$455,079.88
11205 - Somerset Las Vegas 7459B: BOND OBLIGATED INTEREST FL	\$281,950.87
11206 - Somerset Las Vegas 7459C: BOND OBLIGATED RESERVE FL	\$851,500.00
11210 - Somerset Las Vegas 7459G: BOND OBLIGATED EXP FUND	\$8,140.22
11212 - Somerset Las Vegas 7459i: BOND OBI T&I FUND	\$143,580.06
11213 - Somerset Las Vegas 7459J: 2021AB Principal Fund	\$217,837.46
11214 - Somerset Las Vegas 7459K: 2021AB Interest Fund	\$578,720.46
11215 - Somerset Las Vegas 7459L: 2021AB Reserve Fund	\$1,921,950.00
11216 - Somerset Las Vegas 7459M: 2021AB Project Fund	\$338,488.17
<b>Total - 11000 - Cash with Fiscal Agents</b>	<b>\$44,452,138.69</b>
<b>Total Bank</b>	<b>\$55,695,574.23</b>
<b>Accounts Receivable</b>	
12000 - Account Receivable	\$7,780,809.67
12001 - Accounts Receivable Grants	\$381,184.27
<b>12100 - Other accounts receivable</b>	
12101 - SGF Accounts Receivable	\$292.74
<b>Total - 12100 - Other accounts receivable</b>	<b>\$292.74</b>

<b>Total Accounts Receivable</b>	<b>\$8,162,286.68</b>
<b>Other Current Asset</b>	
14000 - Prepaid expenses	\$55,232.50
15000 - Deposits	\$188,407.11
<b>Total Other Current Asset</b>	<b>\$243,639.61</b>
<b>Total Current Assets</b>	<b>\$64,101,500.52</b>
<b>Fixed Assets</b>	
16100 - Land and Land Improvements	\$25,233,141.66
16200 - Buildings and Building Improvements	\$105,091,764.67
16250 - Accumulated Depreciation on Buildings and Building Improve	(\$18,847,824.55)
<b>16300 - Equipment</b>	
16300 - Equipment	\$4,356,025.46
16301 - Capital Lease - Curriculum	\$3,548.04
16302 - Capital Lease - Technology	\$446,191.60
16303 - Capital Lease - Furniture and Fixtures	\$784,329.52
<b>Total - 16300 - Equipment</b>	<b>\$5,590,094.62</b>
16305 - Right-of-use asset Equipment	\$3,087,502.83
16350 - Accumulated Depreciation on Equipment	(\$1,997,369.05)
16351RB - Right of Use Assets-Accumulated Depreciation	(\$2,750,536.61)
16400 - Site Improvements	\$1,908,828.65
16450 - Accumulated Depreciation on Site Improvements	(\$257,715.41)
16900 - Construction in Progress	\$2,443,690.17
<b>Total Fixed Assets</b>	<b>\$119,501,576.98</b>
<b>Other Assets</b>	
19000 - DEFERRED OUTFLOW OF RESOURCES	\$30,763,637.86
<b>Total Other Assets</b>	<b>\$30,763,637.86</b>
<b>Total ASSETS</b>	<b>\$214,366,715.36</b>
<b>Liabilities &amp; Equity</b>	
<b>Current Liabilities</b>	
<b>Accounts Payable</b>	
20100 - Accounts Payable	\$1,610,316.12
<b>Total Accounts Payable</b>	<b>\$1,610,316.12</b>
<b>Other Current Liability</b>	
<b>20200 - ACCRUED PAYROLL AND RELATED BENEFITS</b>	
20200 - ACCRUED PAYROLL AND RELATED BENEFITS	\$3,058,551.54
20202 - Health Insurance Premiums Payable	\$13,044.29
20203 - STATE RETIREMENT PAYABLE	\$1,373,277.51
20204 - ACCRUED DIS / LIFE / AD&D PAYABLE	\$36,518.04
20205 - EAP PAYABLE	(\$46.98)
20206 - Dental and Vision Premiums Payable	\$29,641.15
20207 - Employee Health Payment Account Payable	\$16,713.62
20208 - Critical Illness / Acc / Hospital Ind Payable	(\$13,990.60)
20209 - Supplemental Retirement Payable	\$6,595.66
20400 - Compensated Absences - Current	\$855,485.56
<b>Total - 20200 - ACCRUED PAYROLL AND RELATED BENEFITS</b>	<b>\$5,375,789.79</b>
<b>20500 - Interest Payable</b>	
20501 - Accrued Bond Interest	\$1,445,312.49
<b>Total - 20500 - Interest Payable</b>	<b>\$1,445,312.49</b>
23200 - Capital Lease Obligations - Current	\$62,040.86
<b>24000 - Other Current Liabilities</b>	
24000 - Other Current Liabilities	\$402,698.41
24001 - SGF Accounts Payable	\$4,106.36
<b>Total - 24000 - Other Current Liabilities</b>	<b>\$406,804.77</b>
24003 - Credit Card Liability	\$834.45
<b>Total Other Current Liability</b>	<b>\$7,290,782.36</b>
<b>Total Current Liabilities</b>	<b>\$8,901,098.48</b>
<b>Long Term Liabilities</b>	
20300 - Accrued Annual Requirement Contribution Liability	\$78,067,658.00
20350.RB - Net OPEB Liability	\$297,606.00

25200 - Capital Lease Obligations - Long Term	\$299,754.65
25400 - Bonds Payable - Long Term	\$123,630,000.00
25900 - Unamortized Premiums on Issuance of Bonds	\$2,324,803.55
29000 - DEFERRED INFLOWS OF RESOURCES	\$730,715.00
29002 - Deferred Inflow of Resources - OPEB	\$87,535.00
<b>Total Long Term Liabilities</b>	<b>\$205,438,072.20</b>
<b>Equity</b>	
31000 - UNRESTRICTED NET POSITION	(\$9,423,604.75)
Retained Earnings	\$5,305,094.83
Net Income	\$4,146,054.60
<b>Total Equity</b>	<b>\$27,544.68</b>
<b>Total Liabilities &amp; Equity</b>	<b>\$214,366,715.36</b>

Academica Nevada  
Somerset Academy of Las Vegas - North Las Vegas  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	5,448,351	7,116,984	(1,668,633)	77%
English Learners	114,380	152,496	(38,116)	75%
At-Risk Pupil	47,551	82,375	(34,824)	58%
Gifted and Talented	-	-	-	#DIV/0!
Special Education	463,370	618,006	(154,636)	75%
NSLP & SPED B	437,565	524,742	(87,177)	83%
Other	-	225,000	(225,000)	0%
<b>Total - Income</b>	<b>6,511,216</b>	<b>8,719,603</b>	<b>(2,208,387)</b>	<b>75%</b>
<b>Expense</b>				
Salaries	2,827,834	3,482,728	654,894	81%
SPED Salaries	242,572	545,155	302,583	44%
Substitute Services	39,305	46,730	7,425	84%
Retirement Contributions (PERS)	725,130	1,170,909	445,779	62%
<b>Total Salaries and Bonus</b>	<b>3,834,842</b>	<b>5,245,522</b>	<b>1,410,680</b>	<b>73%</b>
Employee Taxes and Benefits	456,061	588,527	132,466	77%
<b>Total Salaries and Benefits</b>	<b>4,290,903</b>	<b>5,834,049</b>	<b>1,543,146</b>	<b>74%</b>
Tuition Reimbursement	3,150	15,000	11,850	21%
Training and Development	8,403	9,000	597	93%
Affiliation Fee Training	10,469	35,585	25,116	29%
Consumables/ Textbooks/ Tech / Equip	74,778	162,750	87,972	46%
Supplies and Materials	36,171	100,548	64,377	36%
SPED Supplies	5,027	15,000	9,973	34%
SPED - Contracted Services	31,287	56,700	25,414	55%
Extra Curricular	-	-	-	#DIV/0!
Affiliation Fee Inc	37,148	35,585	(1,563)	104%
Professional Services	329,198	471,228	142,030	70%
State Administrative Fee	68,104	91,898	23,794	74%
Operations	89,203	319,534	230,331	28%
Food Expenditures	256,416	389,147	132,731	66%
Building Operations and Maintenance	85,424	471,971	386,547	18%
Utilities	76,593	143,000	66,407	54%
<b>Total - Expense</b>	<b>5,402,273</b>	<b>8,150,995</b>	<b>2,748,722</b>	<b>66%</b>
<b>Other Income and Expenses</b>				
Interest Income	135,940	148,200	(12,260)	92%
Depreciation/Amortization	247,523	-	(247,523)	#DIV/0!
Interest Expense	290,853	543,957	253,104	53%
Misc	-	-	-	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>706,506</b>	<b>172,851</b>	<b>533,655</b>	<b>#DIV/0!</b>



Academica Nevada  
Somerset Academy of Las Vegas - Losee  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	17,322,239	22,593,600	(5,271,361)	77%
English Learners	467,050	622,692	(155,642)	75%
At-Risk Pupil	138,677	421,760	(283,083)	33%
Gifted and Talented	-	-	-	#DIV/0!
Special Education	1,144,524	1,525,992	(381,468)	75%
NSLP & SPED B	593,406	1,431,426	(838,020)	41%
Other	-	-	-	#DIV/0!
<b>Total - Income</b>	<b>19,665,897</b>	<b>26,595,470</b>	<b>(6,929,573)</b>	<b>74%</b>
<b>Expense</b>				
Salaries	9,708,249	10,925,516	1,217,267	89%
SPED Salaries	287,537	1,507,065	1,219,528	19%
Substitute Services	125,258	150,365	25,108	83%
Retirement Contributions (PERS)	2,126,640	4,076,810	1,950,170	52%
<b>Total Salaries and Bonus</b>	<b>12,247,683</b>	<b>16,659,756</b>	<b>4,412,073</b>	<b>74%</b>
Employee Taxes and Benefits	1,396,260	1,806,819	410,559	77%
<b>Total Salaries and Benefits</b>	<b>13,643,943</b>	<b>18,466,575</b>	<b>4,822,632</b>	<b>74%</b>
Tuition Reimbursement	4,950	25,000	20,050	20%
Training and Development	22,270	23,000	730	97%
Affiliation Fee Training	8,066	112,968	104,902	7%
Consumables/ Textbooks/ Tech / Equip	330,837	565,690	234,853	58%
Supplies and Materials	262,364	321,700	59,336	82%
SPED Supplies	14,392	37,050	22,658	39%
SPED - Contracted Services	131,137	144,000	12,863	91%
Extra Curricular	134,496	150,000	15,504	90%
Affiliation Fee Inc	103,963	112,968	9,006	92%
Professional Services	1,176,272	1,502,213	325,941	78%
State Administrative Fee	216,528	295,476	78,948	73%
Operations	217,357	519,964	302,607	42%
Food Expenditures	620,525	1,090,368	469,843	57%
Building Operations and Maintenance	474,132	1,264,880	790,748	37%
Utilities	271,217	504,000	232,783	54%
<b>Total - Expense</b>	<b>17,632,448</b>	<b>25,135,852</b>	<b>7,503,404</b>	<b>70%</b>
<b>Other Income and Expenses</b>				
Interest Income	432,201	448,500	(16,299)	96%
Depreciation/Amortization	786,965	-	(786,965)	#DIV/0!
Interest Expense	1,174,057	1,633,038	458,981	72%
Misc	-	-	-	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>504,628</b>	<b>275,080</b>	<b>229,548</b>	<b>#DIV/0!</b>

Academica Nevada  
Somerset Academy of Las Vegas - Lone Mountain  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	6,973,889	9,310,446	(2,336,557)	75%
English Learners	69,899	216,036	(146,137)	32%
At-Risk Pupil	34,628	-	34,628	#DIV/0!
Gifted and Talented	31,349	63,224	(31,875)	50%
Special Education	714,277	963,785	(249,508)	74%
NSLP & SPED B	285,972	520,380	(234,408)	55%
Other	-	-	-	#DIV/0!
<b>Total - Income</b>	<b>8,110,013</b>	<b>11,073,871</b>	<b>(2,963,858)</b>	<b>73%</b>
<b>Expense</b>				
Salaries	3,896,545	4,312,576	416,031	90%
SPED Salaries	220,484	755,210	534,726	29%
Substitute Services	107,298	73,185	(34,113)	147%
Retirement Contributions (PERS)	1,063,694	1,659,719	596,025	64%
<b>Total Salaries and Bonus</b>	<b>5,288,021</b>	<b>6,800,690</b>	<b>1,512,669</b>	<b>78%</b>
Employee Taxes and Benefits	393,895	766,966	373,071	51%
<b>Total Salaries and Benefits</b>	<b>5,681,916</b>	<b>7,567,656</b>	<b>1,885,740</b>	<b>75%</b>
Tuition Reimbursement	450	15,000	14,550	3%
Training and Development	13,116	13,500	384	97%
Affiliation Fee Training	24,830	46,552	21,723	53%
Consumables/ Textbooks/ Tech / Equip	111,607	208,320	96,713	54%
Supplies and Materials	43,926	134,037	90,111	33%
SPED Supplies	4,378	23,400	19,022	19%
SPED - Contracted Services	130,696	252,195	121,499	52%
Extra Curricular	1,873	1,000	(873)	187%
Affiliation Fee Inc	42,940	46,552	3,612	92%
Professional Services	502,947	631,547	128,600	80%
State Administrative Fee	87,174	119,871	32,697	73%
Operations	108,972	459,107	350,135	24%
Food Expenditures	288,959	322,389	33,430	90%
Building Operations and Maintenance	121,632	468,252	346,620	26%
Utilities	122,147	196,000	73,853	62%
<b>Total - Expense</b>	<b>7,287,561</b>	<b>10,505,378</b>	<b>3,217,817</b>	<b>69%</b>
<b>Other Income and Expenses</b>				
Interest Income	174,003	189,000	(14,997)	92%
Depreciation/Amortization	316,830	-	(316,830)	#DIV/0!
Interest Expense	425,214	594,969	169,755	71%
Misc	-	-	-	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>254,411</b>	<b>162,524</b>	<b>91,887</b>	<b>#DIV/0!</b>

Academica Nevada  
Somerset Academy of Las Vegas - Sky Pointe  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	15,283,502	20,362,482	(5,078,980)	75%
English Learners	120,734	160,968	(40,234)	75%
At-Risk Pupil	58,817		58,817	#DIV/0!
Gifted and Talented	16,098	21,451	(5,353)	75%
Special Education	1,237,198	1,649,553	(412,355)	75%
NSLP & SPED B	564,402	1,162,294	(597,892)	49%
Other	-		-	#DIV/0!
<b>Total - Income</b>	<b>17,280,752</b>	<b>23,356,748</b>	<b>(6,075,996)</b>	<b>74%</b>
<b>Expense</b>				
Salaries	7,594,793	8,960,503	1,365,710	85%
SPED Salaries	363,726	1,413,171	1,049,445	26%
Substitute Services	123,278	152,475	29,198	81%
Retirement Contributions (PERS)	2,094,018	3,401,447	1,307,429	62%
<b>Total Salaries and Bonus</b>	<b>10,175,815</b>	<b>13,927,596</b>	<b>3,751,781</b>	<b>73%</b>
Employee Taxes and Benefits	1,098,872	1,513,587	414,715	73%
<b>Total Salaries and Benefits</b>	<b>11,274,686</b>	<b>15,441,183</b>	<b>4,166,497</b>	<b>73%</b>
Tuition Reimbursement	5,697	25,000	19,303	23%
Training and Development	21,966	22,000	34	100%
Affiliation Fee Training	10,465	101,812	91,347	10%
Consumables/ Textbooks/ Tech / Equip	358,289	565,140	206,851	63%
Supplies and Materials	88,379	287,679	199,300	31%
SPED Supplies	1,767	40,050	38,283	4%
SPED - Contracted Services	228,407	237,930	9,523	96%
Extra Curricular	99,194	125,000	25,806	79%
Affiliation Fee Inc	75,205	101,812	26,607	74%
Professional Services	1,078,440	1,333,329	254,889	81%
State Administrative Fee	191,044	256,811	65,767	74%
Operations	212,510	1,186,506	973,996	18%
Food Expenditures	502,361	793,475	291,114	63%
Building Operations and Maintenance	313,649	1,201,466	887,818	26%
Utilities	296,486	460,000	163,514	64%
<b>Total - Expense</b>	<b>14,758,544</b>	<b>22,179,193</b>	<b>7,420,649</b>	<b>67%</b>
<b>Other Income and Expenses</b>				
Interest Income	381,333	385,800	(4,467)	99%
Depreciation/Amortization	694,343		(694,343)	#DIV/0!
Interest Expense	965,373	1,282,156	316,783	75%
Misc	(575)	-	575	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>1,244,399</b>	<b>281,199</b>	<b>963,200</b>	<b>#DIV/0!</b>

Academica Nevada  
Somerset Academy of Las Vegas - Stephanie  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	6,748,925	9,037,440	(2,288,515)	75%
English Learners	162,038	160,968	1,070	101%
At-Risk Pupil	34,296	-	34,296	#DIV/0!
Gifted and Talented	47,446	40,644	6,802	117%
Special Education	684,929	883,469	(198,540)	78%
NSLP & SPED B	275,783	588,003	(312,220)	47%
Other	-	-	-	#DIV/0!
<b>Total - Income</b>	<b>7,953,417</b>	<b>10,710,524</b>	<b>(2,757,107)</b>	<b>74%</b>
<b>Expense</b>				
Salaries	3,796,971	4,240,411	443,440	90%
SPED Salaries	122,165	730,880	608,715	17%
Substitute Services	137,480	70,133	(67,347)	196%
Retirement Contributions (PERS)	925,717	1,629,128	703,411	57%
<b>Total Salaries and Bonus</b>	<b>4,982,333</b>	<b>6,670,552</b>	<b>1,688,219</b>	<b>75%</b>
Employee Taxes and Benefits	470,621	737,624	267,003	64%
<b>Total Salaries and Benefits</b>	<b>5,452,954</b>	<b>7,408,176</b>	<b>1,955,222</b>	<b>74%</b>
Tuition Reimbursement	5,400	15,000	9,600	36%
Training and Development	2,902	7,500	4,598	39%
Affiliation Fee Training	66,549	45,187	(21,362)	147%
Consumables/ Textbooks/ Tech / Equip	160,501	201,600	41,099	80%
Supplies and Materials	133,658	130,180	(3,478)	103%
SPED Supplies	-	21,450	21,450	0%
SPED - Contracted Services	164,697	216,000	51,303	76%
Extra Curricular	-	1,000	1,000	0%
Affiliation Fee Inc	33,970	45,187	11,217	75%
Professional Services	385,027	614,200	229,173	63%
State Administrative Fee	84,362	115,488	31,126	73%
Operations	101,311	338,322	237,011	30%
Food Expenditures	248,065	401,474	153,409	62%
Building Operations and Maintenance	206,962	461,015	254,053	45%
Utilities	85,626	153,500	67,874	56%
<b>Total - Expense</b>	<b>7,131,984</b>	<b>10,175,279</b>	<b>3,043,295</b>	<b>70%</b>
<b>Other Income and Expenses</b>				
Interest Income	174,705	169,500	5,205	103%
Depreciation/Amortization	318,108	-	(318,108)	#DIV/0!
Interest Expense	391,153	558,187	167,034	70%
Misc	-	-	-	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>286,877</b>	<b>146,558</b>	<b>140,319</b>	<b>#DIV/0!</b>

Academica Nevada  
Somerset Academy of Las Vegas - Aliante  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	8,211,192	11,033,208	(2,822,016)	74%
English Learners	60,367	93,192	(32,825)	65%
At-Risk Pupil	20,048	-	20,048	#DIV/0!
Gifted and Talented	39,821	41,773	(1,952)	95%
Special Education	653,354	932,894	(279,540)	70%
NSLP & SPED B	309,515	483,728	(174,213)	64%
Other	-	-	-	#DIV/0!
<b>Total - Income</b>	<b>9,294,296</b>	<b>12,584,795</b>	<b>(3,290,499)</b>	<b>74%</b>
<b>Expense</b>				
Salaries	3,923,711	4,882,598	958,887	80%
SPED Salaries	243,662	815,610	571,948	30%
Substitute Services	81,558	73,185	(8,373)	111%
Retirement Contributions (PERS)	892,951	1,862,739	969,788	48%
<b>Total Salaries and Bonus</b>	<b>5,141,881</b>	<b>7,634,132</b>	<b>2,492,251</b>	<b>67%</b>
Employee Taxes and Benefits	552,596	838,620	286,024	66%
<b>Total Salaries and Benefits</b>	<b>5,694,477</b>	<b>8,472,752</b>	<b>2,778,275</b>	<b>67%</b>
Tuition Reimbursement	4,572	15,000	10,428	30%
Training and Development	9,238	10,000	762	92%
Affiliation Fee Training	33,971	55,166	21,195	62%
Consumables/ Textbooks/ Tech / Equip	196,426	305,280	108,855	64%
Supplies and Materials	32,276	158,376	126,100	20%
SPED Supplies	1,444	22,650	21,206	6%
SPED - Contracted Services	216,626	322,300	105,674	67%
Extra Curricular	-	1,000	1,000	0%
Affiliation Fee Inc	42,524	55,166	12,642	77%
Professional Services	500,743	735,316	234,573	68%
State Administrative Fee	102,640	139,602	36,962	74%
Operations	102,590	520,246	417,656	20%
Food Expenditures	293,654	292,988	(666)	100%
Building Operations and Maintenance	267,646	642,987	375,341	42%
Utilities	108,306	214,200	105,894	51%
<b>Total - Expense</b>	<b>7,607,134</b>	<b>11,963,029</b>	<b>4,355,895</b>	<b>64%</b>
<b>Other Income and Expenses</b>				
Interest Income	204,874	239,760	(34,886)	85%
Depreciation/Amortization	373,042	-	(373,042)	#DIV/0!
Interest Expense	526,754	696,718	169,964	76%
Misc	-	-	-	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>992,240</b>	<b>164,808</b>	<b>827,432</b>	<b>#DIV/0!</b>

Academica Nevada  
Somerset Academy of Las Vegas - Skye Canyon  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	7,002,009	9,366,930	(2,364,921)	75%
English Learners	120,734	80,484	40,250	150%
At-Risk Pupil	44,072	-	44,072	#DIV/0!
Gifted and Talented	30,501	53,063	(22,562)	57%
Special Education	607,186	766,085	(158,899)	79%
NSLP & SPED B	254,304	596,935	(342,631)	43%
Other	-	-	-	#DIV/0!
<b>Total - Income</b>	<b>8,058,806</b>	<b>10,863,497</b>	<b>(2,804,691)</b>	<b>74%</b>
<b>Expense</b>				
Salaries	3,899,557	4,292,163	392,606	91%
SPED Salaries	161,070	659,298	498,228	24%
Substitute Services	109,401	58,940	(50,461)	186%
Retirement Contributions (PERS)	977,223	1,607,643	630,420	61%
<b>Total Salaries and Bonus</b>	<b>5,147,251</b>	<b>6,618,044</b>	<b>1,470,793</b>	<b>78%</b>
Employee Taxes and Benefits	449,761	727,284	277,524	62%
<b>Total Salaries and Benefits</b>	<b>5,597,012</b>	<b>7,345,328</b>	<b>1,748,316</b>	<b>76%</b>
Tuition Reimbursement	8,325	15,000	6,675	56%
Training and Development	21,973	24,000	2,027	92%
Affiliation Fee Training	2,459	46,835	44,376	5%
Consumables/ Textbooks/ Tech / Equip	185,020	209,160	24,140	88%
Supplies and Materials	43,265	134,835	91,570	32%
SPED Supplies	1,658	18,600	16,942	9%
SPED - Contracted Services	98,164	159,425	61,261	62%
Extra Curricular	242	1,000	758	24%
Affiliation Fee Inc	41,920	46,835	4,915	90%
Professional Services	518,746	629,705	110,959	82%
State Administrative Fee	87,525	118,756	31,231	74%
Operations	101,889	474,235	372,346	21%
Food Expenditures	266,984	417,497	150,513	64%
Building Operations and Maintenance	121,148	534,889	413,741	23%
Utilities	112,551	191,600	79,049	59%
<b>Total - Expense</b>	<b>7,208,881</b>	<b>10,367,700</b>	<b>3,158,819</b>	<b>70%</b>
<b>Other Income and Expenses</b>				
Interest Income	168,390	192,240	(23,850)	88%
Depreciation/Amortization	306,610	-	(306,610)	#DIV/0!
Interest Expense	397,310	528,207	130,897	75%
Misc	-	-	-	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	<b>314,395</b>	<b>159,830</b>	<b>154,565</b>	<b>#DIV/0!</b>



Academica Nevada  
Somerset Academy of Las Vegas - Executive  
Budget vs. Actual - Board Setup  
From Jul 2024 to Mar 2025

March 75%
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	Actual	Budget	Variance	
<b>Income</b>				
Distributive School Account (DSA)	-	-	-	#DIV/0!
English Learners	-	-	-	#DIV/0!
At-Risk Pupil	-	-	-	#DIV/0!
Gifted and Talented	-	-	-	#DIV/0!
Special Education	-	-	-	#DIV/0!
NSLP & SPED B	-	-	-	#DIV/0!
Other	-	-	-	#DIV/0!
<b>Total - Income</b>	-	-	-	#DIV/0!
<b>Expense</b>				
Salaries	130,505	214,156	83,651	61%
SPED Salaries	-	103,000	103,000	0%
Substitute Services	-	-	-	#DIV/0!
Retirement Contributions (PERS)	51,051	104,380	53,329	49%
<b>Total Salaries and Bonus</b>	181,557	421,536	239,979	43%
Employee Taxes and Benefits	(6,288)	36,216	42,504	-17%
<b>Total Salaries and Benefits</b>	175,269	457,752	282,483	38%
Tuition Reimbursement	450	2,000	1,550	23%
Training and Development	5,268	10,000	4,732	53%
Affiliation Fee Training	-	-	-	#DIV/0!
Consumables/ Textbooks/ Tech / Equip	-	80,010	80,010	0%
Supplies and Materials	24	6,500	6,476	0%
SPED Supplies	-	-	-	#DIV/0!
SPED - Contracted Services	8,669	-	(8,669)	#DIV/0!
Extra Curricular	-	-	-	#DIV/0!
Affiliation Fee Inc	-	-	-	#DIV/0!
Professional Services	15,616	3,620	(11,996)	431%
State Administrative Fee	-	-	-	#DIV/0!
Operations	(40,242)	10,000	50,242	-402%
Food Expenditures	-	6,000	6,000	0%
Building Operations and Maintenance	44	-	(44)	#DIV/0!
Utilities	-	-	-	#DIV/0!
<b>Total - Expense</b>	165,098	575,882	410,784	29%
<b>Other Income and Expenses</b>				
Interest Income	-	-	-	#DIV/0!
Depreciation/Amortization	-	-	-	#DIV/0!
Interest Expense	-	-	-	#DIV/0!
Misc	(10)	-	10	#DIV/0!
Foundation Interest Expense	-	-	-	
Foundation Depreciation Expense	-	-	-	
<b>Net Income</b>	(165,088)	(575,882)	410,794	#DIV/0!

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4e2 – APPROVAL OF THE 2025/2026 SCHOOL YEAR FINAL BUDGET**

**SUBJECT: 2025/2026 SCHOOL YEAR FINAL BUDGET**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

**CONTRIBUTOR(S): FINANCE COMMITTEE/MATT PADRON**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS FINANCE COMMITTEE REVIEWED THE 2025/2026 SCHOOL YEAR FINAL BUDGET AND RECOMMENDS APPROVAL.**

ATTACHMENTS:

**1. SOMERSET 25/26 FINAL BUDGET**

Somerset Academy of Las Vegas		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		9,564
Kinder		814
1st Grade		825
2nd Grade		825
3rd Grade		826
4th Grade		826
5th Grade		826
6th Grade		915
7th Grade		920
8th Grade		917
9th Grade		514
10th Grade		488
11th Grade		468
12th Grade		400
Total Students (FTEs)		9,564

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	43.10%	48,727,822	48,081,512	646,310
Benefits	23.44%	26,501,266	26,164,566	336,700
Material Supplies	4.74%	5,356,117	5,356,117	-
Purchased Services	9.03%	10,211,908	10,414,187	(202,279)
General Operations	7.11%	8,034,952	7,997,332	37,620
Building/Maintenance	3.72%	4,210,227	4,210,227	-
Rent/Bond	7.75%	8,761,481	8,761,481	-
<b>Sub-Total</b>	98.89%	111,803,774	110,985,422	818,352
Contingency	1.11%	1,254,305	2,693,646	(1,439,340)
<b>Total Expenditures</b>	100.00%	113,058,079	113,679,068	(620,989)

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count	-	1,209					1,209
EL Count	346						346
GATE Count	341						341
At-Risk	162						162
FRL %			87.50%				88%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	352.00	-	-	-	-	-	352.00
SPED Teachers	-	55.00	-	-	-	-	55.00
Art Teacher	9.00	-	-	-	-	-	9.00
Music	9.00	-	-	-	-	-	9.00
PE Teacher	10.00	-	-	-	-	-	10.00
Technology (STEM)	9.00	-	-	-	-	-	9.00
Spanish / Language	9.00	-	-	-	-	-	9.00
Additional Elective Teachers	15.50	-	-	-	-	-	15.50
Gate Teacher	5.00	-	-	-	-	-	5.00
<b>Total Teaching Staff</b>	<b>418.50</b>	<b>55.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>473.50</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	7.00	-	-	-	-	-	7.00
Assistant Principal	20.00	-	-	-	-	-	20.00
ELL Coordinator	8.00	-	-	-	-	-	8.00
Dean	6.00	-	-	-	-	-	6.00
Curriculum Coach	15.00	-	-	-	11.00	-	26.00
School Counselor	17.00	-	-	-	2.00	-	19.00
Social Worker/ Mental Health	1.00	-	-	-	-	-	1.00
Office Manager/Banker	10.00	-	-	-	-	-	10.00
Registrar	10.00	-	-	-	-	-	10.00
Clinic Aide/ FASA	9.00	-	-	-	-	-	9.00
Receptionist	10.00	-	-	-	-	-	10.00
Teacher Assistants	61.00	54.00	5.00	-	4.00	-	124.00
Custodial / Security	27.00	-	-	-	-	-	27.00
Cafeteria Manager	-	-	14.50	-	-	-	14.50
Parent Engagement Coordinator	-	-	-	-	-	-	-
SPED Facilitator	-	7.00	-	-	-	-	7.00
Speech Pathologist	-	5.00	-	-	-	-	5.00
School Psychologist	-	3.50	-	-	-	-	3.50
OT / PT	-	-	-	-	-	-	-
School Nurse	5.00	-	-	-	-	-	5.00
On Campus Sub	10.00	-	-	-	-	-	10.00
Other: IT	-	-	-	-	-	-	-
<b>Total Admin &amp; Support Staff</b>	<b>216.00</b>	<b>69.50</b>	<b>19.50</b>	<b>-</b>	<b>17.00</b>	<b>-</b>	<b>322.00</b>
<b>Total # Teachers</b>	<b>418.50</b>	<b>55.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>473.50</b>
<b>Total # Admin &amp; Support</b>	<b>216.00</b>	<b>69.50</b>	<b>19.50</b>	<b>-</b>	<b>17.00</b>	<b>-</b>	<b>322.00</b>
<b>Total Staff</b>	<b>634.50</b>	<b>124.50</b>	<b>19.50</b>	<b>-</b>	<b>17.00</b>	<b>-</b>	<b>795.50</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	90,054,624	-	-	-	-	-	90,054,624
ELL	1,465,310	-	-	-	-	-	1,465,310
GATE	396,583	-	-	-	-	-	396,583
At-Risk	533,790	-	-	-	-	-	533,790
Auxiliary	2,595,943	-	-	-	-	-	2,595,943
Local SPED	-	2,718,346	-	-	-	-	2,718,346
State SPED	-	4,110,600	-	-	-	-	4,110,600
Federal SPED	-	1,162,855	-	-	-	-	1,162,855
Interest Income	1,800,000	-	-	-	-	-	1,800,000
Grants	-	-	-	-	891,243	-	891,243
Donations	-	-	-	-	-	-	-
Student Generated (SGF)	-	-	-	-	-	2,850,000	2,850,000
NSLP - Breakfast	-	-	367,200	-	-	-	367,200
NSLP - Lunch	-	-	3,326,283	-	-	-	3,326,283
<b>Total Revenues</b>	<b>96,846,250</b>	<b>7,991,801</b>	<b>3,693,483</b>	<b>-</b>	<b>891,243</b>	<b>2,850,000</b>	<b>112,272,777</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds	-	-	-	805,000	-	-	805,000
Borrowings	-	-	-	-	-	-	-
Project Funds	-	-	-	-	-	-	-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>805,000</b>	<b>-</b>	<b>-</b>	<b>805,000</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	1,024,202	-	-	-	-	-	1,024,202
Asst. Principal	2,101,406	-	-	-	-	-	2,101,406
School Counselor	1,371,323	-	-	-	172,742	-	1,544,065
Social Worker/Mental Health	72,821	-	-	-	-	-	72,821
Student Support	468,135	-	-	-	-	-	468,135
Office Mgr. & Registrar	1,286,473	-	-	-	-	-	1,286,473
Office Asst / Receptionist	675,951	-	-	-	-	-	675,951
Parent Engagement Corr.	-	-	-	-	-	-	-
Custodial/Security	1,168,214	-	-	-	-	-	1,168,214
NSLP Personnel	-	-	435,497	-	-	-	435,497
SPED OT / PT	-	-	-	-	-	-	-
School Nurse	385,951	-	-	-	-	-	385,951
IT	-	-	-	-	-	-	-
<b>Total Wages - Support</b>	<b>8,554,478</b>	<b>-</b>	<b>435,497</b>	<b>-</b>	<b>172,742</b>	<b>-</b>	<b>9,162,717</b>
PERS - 36.75%	3,041,929	-	160,045	-	63,483	-	3,265,457
Ins/ Taxes / Other Benefits	1,325,944	-	67,502	-	26,775	-	1,420,221
Retention	165,000	-	7,250	-	3,500	-	175,750
Holiday	30,600	-	2,900	-	400	-	33,900
Stipends	30,000	-	-	-	-	-	30,000
Tuition Reimbursements	-	-	-	-	-	-	-
<b>Total Benefits - Support</b>	<b>4,593,473</b>	<b>-</b>	<b>237,697</b>	<b>-</b>	<b>94,158</b>	<b>-</b>	<b>4,925,328</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	1,189,453	-	-	-	888,847	-	2,078,300
ELL Coordinator	665,792	-	-	-	-	-	665,792
Teachers	27,914,250	-	-	-	-	-	27,914,250
SPED Teachers	-	3,670,000	-	-	-	-	3,670,000
Instructional Asst.	1,800,720	1,594,080	140,400	-	118,080	-	3,653,280
SPED Facilitator	-	585,751	-	-	-	-	585,751
Speech Path	-	372,170	-	-	-	-	372,170
School Psych	-	319,562	-	-	-	-	319,562
On Campus Sub	306,000	-	-	-	-	-	306,000
<b>Total Wages - Instruction</b>	<b>31,876,215</b>	<b>6,541,563</b>	<b>140,400</b>	<b>-</b>	<b>1,006,927</b>	<b>-</b>	<b>39,565,105</b>
PERS - 36.75%	11,688,784	2,351,196	51,597	-	370,046	-	14,461,622
Ins/ Taxes / Other Benefits	4,940,813	1,013,942	21,762	-	156,074	-	6,132,591
Retention	593,875	103,500	2,500	-	21,250	-	721,125
Holiday	104,700	24,900	1,000	-	3,000	-	133,600
Stipends	-	-	-	-	-	-	-
Tuition Reimbursements	127,000	-	-	-	-	-	127,000
<b>Total Benefits - Support</b>	<b>17,455,172</b>	<b>3,493,538</b>	<b>76,859</b>	<b>-</b>	<b>550,369</b>	<b>-</b>	<b>21,575,939</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	2,547,135	-	-	-	-	-	2,547,135
Dual Enrollment - Student Fees/Textbooks	186,000	-	-	-	-	-	186,000
Cash instead of Zion Lease - Curriculum/Tech/Furniture	97,500	-	-	730,000	-	-	827,500
Classroom Supplies	382,560	-	-	-	-	-	382,560
Copier Supplies	66,948	-	-	-	-	-	66,948
SPED Supplies	-	211,575	-	-	-	-	211,575
<b>Total</b>	<b>3,280,143</b>	<b>211,575</b>	<b>-</b>	<b>730,000</b>	<b>-</b>	<b>-</b>	<b>4,221,718</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	293,420	-	12,500	-	-	-	305,920
Copier Supplies	28,692	-	-	-	-	-	28,692
Nursing Supplies	76,512	-	-	-	-	-	76,512
Athletics/Extra Curricular	304,000	-	-	-	-	-	304,000
Custodial Supplies	419,275	-	-	-	-	-	419,275
<b>Total</b>	<b>1,121,899</b>	<b>-</b>	<b>12,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,134,399</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	106,600	-	-	-	-	-	106,600
Contracted Services: SPED	-	1,557,085	-	-	-	-	1,557,085
Contracted Services: Substitute Services	591,683	117,975	-	-	-	-	709,658
Contracted Services: Transportation	-	-	-	-	-	-	-
Affiliation Fee - Inc.	450,273	-	-	-	-	-	450,273
Affiliation Fee - Professional Development	450,273	-	-	-	-	-	450,273
Professional Development	-	-	-	-	-	-	-
<b>Total</b>	<b>1,598,829</b>	<b>1,675,060</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>3,273,889</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	23,000	-	-	-	-	-	23,000
Contracted Services: Security	-	-	-	-	-	-	-
Management Fee (Academica Nevada)	4,734,180	-	-	-	-	-	4,734,180
Payroll Services	352,100	-	-	-	-	-	352,100
Audit/Tax	106,000	-	-	-	-	-	106,000
Legal Fees	165,000	-	-	-	-	-	165,000
IT Services	432,056	-	-	-	-	-	432,056
IT Set-up Fees	-	-	-	-	-	-	-
State Administrative Fee	1,125,683	-	-	-	-	-	1,125,683
<b>Total</b>	<b>6,938,019</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>6,938,019</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	227,800	-	-	-	-	-	227,800
Postage	12,250	-	-	-	-	-	12,250
Website	38,500	-	-	-	-	-	38,500
Copier / Printing	419,400	-	-	-	-	-	419,400
Infinite Campus	65,513	-	-	-	-	-	65,513
Insurances	767,085	-	-	-	-	-	767,085
NSLP - Breakfast	-	-	367,200	-	-	-	367,200
NSLP - Lunch	6,000	-	2,811,681	-	-	-	2,817,681
Advertising/Marketing	46,500	-	-	-	-	-	46,500
Travel	60,500	-	-	-	-	-	60,500
Background and Fingerprinting	6,675	-	-	-	-	-	6,675
Dues and Fees	145,848	-	-	-	-	-	145,848
Contracted Services: Graduation	105,000	-	-	-	-	-	105,000
Loan Repayments	-	-	-	-	-	-	-
Cap Lease - Interest	35,000	-	-	-	-	-	35,000
Cap Lease - Principal	-	-	-	-	-	-	-
Cap Lease - Buyout	-	-	-	-	-	-	-
SGF Expenditures	-	-	-	-	-	2,850,000	2,850,000
Misc. Purchases	70,000	-	-	-	-	-	70,000
Contingencies/Other Purchases	1,254,305	-	-	-	-	-	1,254,305
<b>Total</b>	<b>3,260,377</b>	<b>-</b>	<b>3,178,881</b>	<b>-</b>	<b>-</b>	<b>2,850,000</b>	<b>9,289,258</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	1,101,000	-	-	-	-	-	1,101,000
Natural Gas	4,800	-	-	-	-	-	4,800
Water / Sewer	463,500	-	-	-	-	-	463,500
Garbage/Disposal	245,400	-	-	-	-	-	245,400
Fire and Security alarms	89,000	-	-	-	-	-	89,000
Contracted Janitorial Services	873,248	-	-	-	-	-	873,248
Facility Maintenance/ Repairs/ Capital Outlay	960,000	-	-	75,000	-	-	1,035,000
Snow removal	-	-	-	-	-	-	-
Lawn Care	172,376	-	-	-	-	-	172,376
AC Maintenance & Repair	225,903	-	-	-	-	-	225,903
<b>Total</b>	<b>4,135,227</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	<b>-</b>	<b>-</b>	<b>4,210,227</b>
<b>Total Expenditures Before Building Payments</b>	<b>82,813,832</b>	<b>11,921,736</b>	<b>4,081,835</b>	<b>805,000</b>	<b>1,824,196</b>	<b>2,850,000</b>	<b>104,296,598</b>
Building Payments							
Scheduled Lease Payment	3,300	-	-	-	-	-	3,300
Scheduled Bond Payment - Principal	3,035,000	-	-	-	-	-	3,035,000
Scheduled Bond Payment - Interest	5,723,181	-	-	-	-	-	5,723,181
HOA/Parking/ Other	-	-	-	-	-	-	-
<b>Total Rent / Bond Pymts</b>	<b>8,761,481</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>8,761,481</b>
<b>Net Surplus (Loss)</b>	<b>5,270,937</b>	<b>(3,929,935)</b>	<b>(388,352)</b>	<b>-</b>	<b>(932,953)</b>	<b>-</b>	<b>19,698</b>

Somerset: North Las Vegas		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		762
Kinder		124
1st Grade		128
2nd Grade		126
3rd Grade		128
4th Grade		128
5th Grade		128
6th Grade		-
7th Grade		-
8th Grade		-
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		762

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	44.62%	4,213,741	4,160,383	53,357
Benefits	22.74%	2,147,593	2,120,547	27,046
Material Supplies	4.93%	465,946	465,946	-
Purchased Services	7.90%	745,954	762,070	(16,116)
General Operations	8.01%	756,353	745,553	10,800
Building/Maintenance	2.89%	273,187	273,187	-
Rent/Bond	8.90%	840,814	840,814	-
<b>Sub-Total</b>	100.00%	9,443,587	9,368,500	75,087
Contingency	0.00%		73,884	(73,884)
<b>Total Expenditures</b>	100.00%	9,443,587	9,442,383	1,204

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count		87					87
EL Count	36						36
GATE Count	-						-
At-Risk	30						30
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	30.00						30.00
SPED Teachers	-	3.00					3.00
Art Teacher	1.00						1.00
Music	1.00						1.00
PE Teacher	1.00						1.00
Technology (STEM)	1.00						1.00
Spanish / Language	1.00						1.00
Additional Elective Teachers	-						-
Gate Teacher	-						-
<b>Total Teaching Staff</b>	<b>35.00</b>	<b>3.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>38.00</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	2.00						2.00
ELL Coordinator	-						-
Dean	1.00						1.00
Curriculum Coach	2.00				3.00		5.00
School Counselor	2.00						2.00
Social Worker/ Mental Health	-						-
Office Manager/Banker	1.00						1.00
Registrar	1.00						1.00
Clinic Aide/ FASA	1.00						1.00
Receptionist	1.00						1.00
Teacher Assistants	3.00	4.00	-		-		7.00
Custodial / Security	2.00						2.00
Cafeteria Manager			2.00				2.00
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		1.00					1.00
School Psychologist		0.50					0.50
OT / PT							-
School Nurse	0.50						0.50
On Campus Sub	1.00						1.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>18.50</b>	<b>6.50</b>	<b>2.00</b>	<b>-</b>	<b>3.00</b>	<b>-</b>	<b>30.00</b>
<b>Total # Teachers</b>	<b>35.00</b>	<b>3.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>38.00</b>
<b>Total # Admin &amp; Support</b>	<b>18.50</b>	<b>6.50</b>	<b>2.00</b>	<b>-</b>	<b>3.00</b>	<b>-</b>	<b>30.00</b>
<b>Total Staff</b>	<b>53.50</b>	<b>9.50</b>	<b>2.00</b>	<b>-</b>	<b>3.00</b>	<b>-</b>	<b>68.00</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	7,174,992						7,174,992
ELL	152,460						152,460
GATE							-
At-Risk	98,850						98,850
Auxiliary	206,829						206,829
Local SPED		228,996					228,996
State SPED		295,800					295,800
Federal SPED		83,679					83,679
Interest Income	210,000						210,000
Grants	-				150,924		150,924
Donations						-	-
Student Generated (SGF)						200,000	200,000
NSLP - Breakfast			86,400				86,400
NSLP - Lunch			345,600				345,600
<b>Total Revenues</b>	<b>7,843,131</b>	<b>608,475</b>	<b>432,000</b>	<b>-</b>	<b>150,924</b>	<b>200,000</b>	<b>9,234,530</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				175,000			175,000
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>175,000</b>	<b>-</b>	<b>-</b>	<b>175,000</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	130,121						130,121
Asst. Principal	176,851						176,851
School Counselor	122,963						122,963
Social Worker/Mental Health	-						-
Student Support	72,821						72,821
Office Mgr. & Registrar	124,836						124,836
Office Asst / Receptionist	71,440						71,440
Parent Engagement Corr.							
Custodial/Security	88,320						88,320
NSLP Personnel			56,160				56,160
SPED OT / PT							-
School Nurse	49,934						49,934
IT							
<b>Total Wages - Support</b>	<b>837,287</b>	<b>-</b>	<b>56,160</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>893,447</b>
PERS - 36.75%	205,861	-	20,639	-	-	-	226,500
Ins/ Taxes / Other Benefits	129,779	-	8,705	-	-	-	138,484
Retention	18,000	-	1,000	-	-	-	19,000
Holiday	3,300	-	400	-	-	-	3,700
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>356,940</b>	<b>-</b>	<b>30,744</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>387,684</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	135,239				221,450		356,689
ELL Coordinator	-						-
Teachers	2,292,500						2,292,500
SPED Teachers		196,500					196,500
Instructional Asst.	88,560	118,080	-	-	-	-	206,640
SPED Facilitator		80,800					80,800
Speech Path		98,829					98,829
School Psych		57,737					57,737
On Campus Sub	30,600						30,600
<b>Total Wages - Instruction</b>	<b>2,546,899</b>	<b>551,945</b>	<b>-</b>	<b>-</b>	<b>221,450</b>	<b>-</b>	<b>3,320,294</b>
PERS - 36.75%	910,260	166,520	-	-	81,383	-	1,158,164
Ins/ Taxes / Other Benefits	394,769	85,551	-	-	34,325	-	514,646
Retention	48,750	7,000	-	-	5,250	-	61,000
Holiday	8,600	1,900	-	-	600	-	11,100
Stipends							
Tuition Reimbursements	15,000						15,000
<b>Total Benefits - Support</b>	<b>1,377,380</b>	<b>260,972</b>	<b>-</b>	<b>-</b>	<b>121,558</b>	<b>-</b>	<b>1,759,909</b>



Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	174,375						174,375
Dual Enrollment - Student Fees/Textbooks							-
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-			175,000			175,000
Classroom Supplies	30,480						30,480
Copier Supplies	5,334						5,334
SPED Supplies		15,225					15,225
<b>Total</b>	<b>210,189</b>	<b>15,225</b>	<b>-</b>	<b>175,000</b>	<b>-</b>	<b>-</b>	<b>400,414</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	22,860						22,860
Copier Supplies	2,286						2,286
Nursing Supplies	6,096						6,096
Athletics/Extra Curricular							-
Custodial Supplies	34,290						34,290
<b>Total</b>	<b>65,532</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>65,532</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	6,500						6,500
Contracted Services: SPED		57,150					57,150
Contracted Services: Substitute Services	44,475	6,435	-	-	-	-	50,910
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	35,875						35,875
Affiliation Fee - Professional Development	35,875						35,875
Professional Development							-
<b>Total</b>	<b>122,725</b>	<b>63,585</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>186,310</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	-						-
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	377,190						377,190
Payroll Services	32,400						32,400
Audit/Tax	11,000						11,000
Legal Fees	15,000						15,000
IT Services	34,366						34,366
IT Set-up Fees							-
State Administrative Fee	89,687						89,687
<b>Total</b>	<b>559,644</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>559,644</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	25,750						25,750
Postage	1,250						1,250
Website	5,500						5,500
Copier / Printing	48,000						48,000
Infinite Campus	5,220						5,220
Insurances	60,984						60,984
NSLP - Breakfast			86,400				86,400
NSLP - Lunch			299,115				299,115
Advertising/Marketing	6,500						6,500
Travel	2,500						2,500
Background and Fingerprinting	600						600
Dues and Fees	14,534						14,534
Contracted Services: Graduation							-
Loan Repayments							-
Cap Lease - Interest	-						-
Cap Lease - Principal							-
Cap Lease - Buyout							-
SGF Expenditures						200,000	200,000
Misc. Purchases	-						-
Contingencies/Other Purchases	-						-
<b>Total</b>	<b>170,838</b>	<b>-</b>	<b>385,515</b>	<b>-</b>	<b>-</b>	<b>200,000</b>	<b>756,353</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	96,000						96,000
Natural Gas	4,800						4,800
Water / Sewer	35,000						35,000
Garbage/Disposal	7,200						7,200
Fire and Security alarms	8,000						8,000
Contracted Janitorial Services	-						-
Facility Maintenance/ Repairs/ Capital Outlay	85,000						85,000
Snow removal							-
Lawn Care	19,360						19,360
AC Maintenance & Repair	17,827						17,827
<b>Total</b>	<b>273,187</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>273,187</b>
<b>Total Expenditures Before Building Payments</b>	<b>6,520,620</b>	<b>891,727</b>	<b>472,419</b>	<b>175,000</b>	<b>343,008</b>	<b>200,000</b>	<b>8,602,773</b>
Building Payments							
Scheduled Lease Payment	3,300						3,300
Scheduled Bond Payment - Principal	305,324						305,324
Scheduled Bond Payment - Interest	532,190						532,190
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>840,814</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>840,814</b>
<b>Net Surplus (Loss)</b>	<b>481,697</b>	<b>(283,252)</b>	<b>(40,419)</b>	<b>-</b>	<b>(192,084)</b>	<b>-</b>	<b>(34,057)</b>

Somerset: Sky Pointe		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		2,221
Kinder		128
1st Grade		130
2nd Grade		130
3rd Grade		130
4th Grade		130
5th Grade		130
6th Grade		154
7th Grade		154
8th Grade		154
9th Grade		264
10th Grade		255
11th Grade		242
12th Grade		220
Total Students (FTEs)		2,221

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	42.16%	10,729,308	10,586,374	142,934
Benefits	23.03%	5,860,864	5,786,181	74,683
Material Supplies	5.81%	1,477,913	1,477,913	-
Purchased Services	9.04%	2,301,043	2,348,017	(46,974)
General Operations	6.48%	1,649,285	1,649,285	-
Building/Maintenance	4.08%	1,038,847	1,038,847	-
Rent/Bond	7.76%	1,974,098	1,974,098	-
<b>Sub-Total</b>	98.36%	25,031,358	24,860,715	170,643
Contingency	1.64%	418,259	753,719	(335,460)
<b>Total Expenditures</b>	100.00%	25,449,617	25,614,434	(164,817)

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count		295					295
EL Count	34						34
GATE Count	52						52
At-Risk	-						-
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	81.00						81.00
SPED Teachers	-	14.00					14.00
Art Teacher	2.00						2.00
Music	2.00						2.00
PE Teacher	2.00						2.00
Technology (STEM)	2.00						2.00
Spanish / Language	2.00						2.00
Additional Elective Teachers	3.00						3.00
Gate Teacher	1.00						1.00
<b>Total Teaching Staff</b>	<b>95.00</b>	<b>14.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>109.00</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	5.00						5.00
ELL Coordinator	-						-
Dean	1.00						1.00
Curriculum Coach	3.00				1.00		4.00
School Counselor	3.00						3.00
Social Worker/ Mental Health	1.00						1.00
Office Manager/Banker	2.00						2.00
Registrar	2.00						2.00
Clinic Aide/ FASA	2.00						2.00
Receptionist	2.00						2.00
Teacher Assistants	13.00	13.00	-		-		26.00
Custodial / Security	6.00						6.00
Cafeteria Manager			3.00				3.00
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		1.00					1.00
School Psychologist		1.00					1.00
OT / PT							-
School Nurse	1.00						1.00
On Campus Sub	2.00						2.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>44.00</b>	<b>16.00</b>	<b>3.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>64.00</b>
<b>Total # Teachers</b>	<b>95.00</b>	<b>14.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>109.00</b>
<b>Total # Admin &amp; Support</b>	<b>44.00</b>	<b>16.00</b>	<b>3.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>64.00</b>
<b>Total Staff</b>	<b>139.00</b>	<b>30.00</b>	<b>3.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>173.00</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	20,912,936						20,912,936
ELL	143,990						143,990
GATE	60,476						60,476
At-Risk							
Auxiliary	602,843	-					602,843
Local SPED		610,897					610,897
State SPED		1,003,000					1,003,000
Federal SPED		283,740					283,740
Interest Income	450,000						450,000
Grants	-				45,612		45,612
Donations						-	-
Student Generated (SGF)						600,000	600,000
NSLP - Breakfast			-				-
NSLP - Lunch			729,891				729,891
<b>Total Revenues</b>	<b>22,170,245</b>	<b>1,897,637</b>	<b>729,891</b>	<b>-</b>	<b>45,612</b>	<b>600,000</b>	<b>25,443,385</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				245,000			245,000
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>245,000</b>	<b>-</b>	<b>-</b>	<b>245,000</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	187,681						187,681
Asst. Principal	520,150						520,150
School Counselor	249,672						249,672
Social Worker/Mental Health	72,821						72,821
Student Support	62,418						62,418
Office Mgr. & Registrar	291,284						291,284
Office Asst / Receptionist	142,880						142,880
Parent Engagement Corr.							
Custodial/Security	259,200						259,200
NSLP Personnel			75,600				75,600
SPED OT / PT							-
School Nurse	62,418						62,418
IT							
<b>Total Wages - Support</b>	<b>1,848,524</b>	<b>-</b>	<b>75,600</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,924,124</b>
PERS - 36.75%	679,333	-	27,783	-	-	-	707,116
Ins/ Taxes / Other Benefits	286,521	-	11,718	-	-	-	298,239
Retention	34,750	-	1,500	-	-	-	36,250
Holiday	6,200	-	600	-	-	-	6,800
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>1,006,804</b>	<b>-</b>	<b>41,601</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,048,405</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	249,672				82,400		332,072
ELL Coordinator	-						-
Teachers	6,460,000						6,460,000
SPED Teachers		952,000					952,000
Instructional Asst.	383,760	383,760	-	-	-	-	767,520
SPED Facilitator		94,032					94,032
Speech Path		62,418					62,418
School Psych		75,942					75,942
On Campus Sub	61,200						61,200
<b>Total Wages - Instruction</b>	<b>7,154,632</b>	<b>1,568,152</b>	<b>-</b>	<b>-</b>	<b>82,400</b>	<b>-</b>	<b>8,805,184</b>
PERS - 36.75%	2,629,327	576,296	-	-	30,282	-	3,235,905
Ins/ Taxes / Other Benefits	1,108,968	243,064	-	-	12,772	-	1,364,804
Retention	130,500	25,500	-	-	1,750	-	157,750
Holiday	22,800	6,000	-	-	200	-	29,000
Stipends							
Tuition Reimbursements	25,000						25,000
<b>Total Benefits - Support</b>	<b>3,916,595</b>	<b>850,859</b>	<b>-</b>	<b>-</b>	<b>45,004</b>	<b>-</b>	<b>4,812,459</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	517,500						517,500
Dual Enrollment - Student Fees/Textbooks	132,000						132,000
Cash instead of Zion Lease - Curriculum/Tech/Furniture	97,500			245,000			342,500
Classroom Supplies	88,840						88,840
Copier Supplies	15,547						15,547
SPED Supplies		51,625					51,625
<b>Total</b>	<b>851,387</b>	<b>51,625</b>	<b>-</b>	<b>245,000</b>	<b>-</b>	<b>-</b>	<b>1,148,012</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	66,630						66,630
Copier Supplies	6,663						6,663
Nursing Supplies	17,768						17,768
Athletics/Extra Curricular	150,000						150,000
Custodial Supplies	88,840						88,840
<b>Total</b>	<b>329,901</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>329,901</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	23,000						23,000
Contracted Services: SPED		299,835					299,835
Contracted Services: Substitute Services	142,575	30,030	-	-	-	-	172,605
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	104,565						104,565
Affiliation Fee - Professional Development	104,565						104,565
Professional Development							-
<b>Total</b>	<b>374,704</b>	<b>329,865</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>704,569</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	-						-
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	1,099,395						1,099,395
Payroll Services	78,000						78,000
Audit/Tax	22,500						22,500
Legal Fees	35,000						35,000
IT Services	100,167						100,167
IT Set-up Fees							
State Administrative Fee	261,412						261,412
<b>Total</b>	<b>1,596,474</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,596,474</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	46,350						46,350
Postage	3,000						3,000
Website	5,500						5,500
Copier / Printing	92,400						92,400
Infinite Campus	15,214						15,214
Insurances	179,201						179,201
NSLP - Breakfast							-
NSLP - Lunch			587,673				587,673
Advertising/Marketing	10,000						10,000
Travel	15,000						15,000
Background and Fingerprinting	1,200						1,200
Dues and Fees	25,747						25,747
Contracted Services: Graduation	55,000						55,000
Loan Repayments							-
Cap Lease - Interest	3,000						3,000
Cap Lease - Principal							-
Cap Lease - Buyout							-
SGF Expenditures						600,000	600,000
Misc. Purchases	10,000						10,000
Contingencies/Other Purchases	418,259						418,259
<b>Total</b>	<b>879,871</b>	<b>-</b>	<b>587,673</b>	<b>-</b>	<b>-</b>	<b>600,000</b>	<b>2,067,544</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	285,000						285,000
Natural Gas	-						-
Water / Sewer	96,000						96,000
Garbage/Disposal	90,000						90,000
Fire and Security alarms	25,000						25,000
Contracted Janitorial Services	246,664						246,664
Facility Maintenance/ Repairs/ Capital Outlay	200,000						200,000
Snow removal							
Lawn Care	34,976						34,976
AC Maintenance & Repair	61,207						61,207
<b>Total</b>	<b>1,038,847</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,038,847</b>
<b>Total Expenditures Before Building Payments</b>	<b>18,997,739</b>	<b>2,800,501</b>	<b>704,874</b>	<b>245,000</b>	<b>127,404</b>	<b>600,000</b>	<b>23,475,519</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	719,676						719,676
Scheduled Bond Payment - Interest	1,254,422						1,254,422
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>1,974,098</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,974,098</b>
<b>Net Surplus (Loss)</b>	<b>1,198,408</b>	<b>(902,864)</b>	<b>25,017</b>	<b>-</b>	<b>(81,792)</b>	<b>-</b>	<b>238,769</b>

Somerset: Losee		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		2,450
Kinder		128
1st Grade		129
2nd Grade		130
3rd Grade		129
4th Grade		130
5th Grade		129
6th Grade		258
7th Grade		264
8th Grade		264
9th Grade		250
10th Grade		233
11th Grade		226
12th Grade		180
Total Students (FTEs)		2,450

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	43.98%	12,827,212	12,659,232	167,980
Benefits	24.00%	7,000,668	6,912,899	87,770
Material Supplies	3.91%	1,141,575	1,141,575	-
Purchased Services	8.24%	2,402,007	2,453,825	(51,818)
General Operations	7.31%	2,131,302	2,234,082	(102,780)
Building/Maintenance	3.69%	1,075,361	1,075,361	-
Rent/Bond	8.08%	2,355,086	2,355,086	-
<b>Sub-Total</b>	99.21%	<b>28,933,211</b>	<b>28,832,058</b>	<b>101,153</b>
Contingency	0.79%	230,692	712,656	(481,964)
<b>Total Expenditures</b>	100.00%	<b>29,163,903</b>	<b>29,544,714</b>	<b>(380,811)</b>

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count		267					267
EL Count	157						157
GATE Count	-						-
At-Risk	132						132
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	91.00						91.00
SPED Teachers	-	13.00					13.00
Art Teacher	2.00						2.00
Music	2.00						2.00
PE Teacher	2.00						2.00
Technology (STEM)	2.00						2.00
Spanish / Language	2.00						2.00
Additional Elective Teachers	5.00						5.00
Gate Teacher	-						-
<b>Total Teaching Staff</b>	<b>106.00</b>	<b>13.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>119.00</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	5.00						5.00
ELL Coordinator	4.00						4.00
Dean	2.00						2.00
Curriculum Coach	2.00				3.00		5.00
School Counselor	6.00				2.00		8.00
Social Worker/ Mental Health	-						-
Office Manager/Banker	2.00						2.00
Registrar	3.00						3.00
Clinic Aide/ FASA	3.00						3.00
Receptionist	3.00						3.00
Teacher Assistants	13.00	13.00	2.00		1.00		29.00
Custodial / Security	10.00						10.00
Cafeteria Manager			4.00				4.00
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		1.00					1.00
School Psychologist		1.00					1.00
OT / PT							-
School Nurse	1.00						1.00
On Campus Sub	3.00						3.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>58.00</b>	<b>16.00</b>	<b>6.00</b>	<b>-</b>	<b>6.00</b>	<b>-</b>	<b>86.00</b>
<b>Total # Teachers</b>	<b>106.00</b>	<b>13.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>119.00</b>
<b>Total # Admin &amp; Support</b>	<b>58.00</b>	<b>16.00</b>	<b>6.00</b>	<b>-</b>	<b>6.00</b>	<b>-</b>	<b>86.00</b>
<b>Total Staff</b>	<b>164.00</b>	<b>29.00</b>	<b>6.00</b>	<b>-</b>	<b>6.00</b>	<b>-</b>	<b>205.00</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	23,069,200						23,069,200
ELL	664,895						664,895
GATE	-						-
At-Risk	434,940						434,940
Auxiliary	665,000						665,000
Local SPED		565,137					565,137
State SPED		907,800					907,800
Federal SPED		256,809					256,809
Interest Income	600,000						600,000
Grants	-				448,428		448,428
Donations						-	-
Student Generated (SGF)						700,000	700,000
NSLP - Breakfast			151,200				151,200
NSLP - Lunch			880,200				880,200
<b>Total Revenues</b>	<b>25,434,035</b>	<b>1,729,746</b>	<b>1,031,400</b>	<b>-</b>	<b>448,428</b>	<b>700,000</b>	<b>29,343,609</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				-			-
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	170,626						170,626
Asst. Principal	572,165						572,165
School Counselor	499,344				172,742		672,086
Social Worker/Mental Health	-						-
Student Support	166,448						166,448
Office Mgr. & Registrar	312,090						312,090
Office Asst / Receptionist	205,200						205,200
Parent Engagement Corr.							
Custodial/Security	432,000						432,000
NSLP Personnel			118,080				118,080
SPED OT / PT							-
School Nurse	87,385						87,385
IT							
<b>Total Wages - Support</b>	<b>2,445,258</b>	<b>-</b>	<b>118,080</b>	<b>-</b>	<b>172,742</b>	<b>-</b>	<b>2,736,080</b>
PERS - 36.75%	898,632	-	43,394	-	63,483	-	1,005,509
Ins/ Taxes / Other Benefits	379,015	-	18,302	-	26,775	-	424,092
Retention	45,250	-	2,000	-	3,500	-	50,750
Holiday	8,400	-	800	-	400	-	9,600
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>1,331,297</b>	<b>-</b>	<b>64,497</b>	<b>-</b>	<b>94,158</b>	<b>-</b>	<b>1,489,952</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	166,448				292,353		458,801
ELL Coordinator	332,896						332,896
Teachers	7,208,000						7,208,000
SPED Teachers		884,000					884,000
Instructional Asst.	383,760	383,760	59,040	-	29,520	-	856,080
SPED Facilitator		88,426					88,426
Speech Path		87,905					87,905
School Psych		83,224					83,224
On Campus Sub	91,800						91,800
<b>Total Wages - Instruction</b>	<b>8,182,904</b>	<b>1,527,315</b>	<b>59,040</b>	<b>-</b>	<b>321,873</b>	<b>-</b>	<b>10,091,132</b>
PERS - 36.75%	3,007,217	561,288	21,697	-	118,288	-	3,708,491
Ins/ Taxes / Other Benefits	1,268,350	236,734	9,151	-	49,890	-	1,564,126
Retention	149,500	24,250	1,000	-	5,750	-	180,500
Holiday	25,600	5,800	400	-	800	-	32,600
Stipends							
Tuition Reimbursements	25,000						25,000
<b>Total Benefits - Support</b>	<b>4,475,667</b>	<b>828,072</b>	<b>32,248</b>	<b>-</b>	<b>174,729</b>	<b>-</b>	<b>5,510,717</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	562,500						562,500
Dual Enrollment - Student Fees/Textbooks	54,000						54,000
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-
Classroom Supplies	98,000						98,000
Copier Supplies	17,150						17,150
SPED Supplies		46,725					46,725
<b>Total</b>	<b>731,650</b>	<b>46,725</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>778,375</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	73,500		2,500				76,000
Copier Supplies	7,350						7,350
Nursing Supplies	19,600						19,600
Athletics/Extra Curricular	150,000						150,000
Custodial Supplies	110,250						110,250
<b>Total</b>	<b>360,700</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>363,200</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	19,500						19,500
Contracted Services: SPED		208,250					208,250
Contracted Services: Substitute Services	135,570	27,885	-	-	-	-	163,455
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	115,346						115,346
Affiliation Fee - Professional Development	115,346						115,346
Professional Development							-
<b>Total</b>	<b>385,762</b>	<b>236,135</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>621,897</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	15,000						15,000
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	1,212,750						1,212,750
Payroll Services	96,000						96,000
Audit/Tax	22,500						22,500
Legal Fees	35,000						35,000
IT Services	110,495						110,495
IT Set-up Fees							
State Administrative Fee	288,365						288,365
<b>Total</b>	<b>1,780,110</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,780,110</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	43,200						43,200
Postage	3,000						3,000
Website	5,500						5,500
Copier / Printing	90,000						90,000
Infinite Campus	16,783						16,783
Insurances	196,889						196,889
NSLP - Breakfast			151,200				151,200
NSLP - Lunch			774,180				774,180
Advertising/Marketing	10,000						10,000
Travel	10,000						10,000
Background and Fingerprinting	1,200						1,200
Dues and Fees	27,350						27,350
Contracted Services: Graduation	50,000						50,000
Loan Repayments							-
Cap Lease - Interest	32,000						32,000
Cap Lease - Principal							-
Cap Lease - Buyout							-
SGF Expenditures						700,000	700,000
Misc. Purchases	20,000						20,000
Contingencies/Other Purchases	230,692						230,692
<b>Total</b>	<b>736,614</b>	<b>-</b>	<b>925,380</b>	<b>-</b>	<b>-</b>	<b>700,000</b>	<b>2,361,994</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	300,000						300,000
Natural Gas	-						-
Water / Sewer	125,000						125,000
Garbage/Disposal	36,000						36,000
Fire and Security alarms	20,000						20,000
Contracted Janitorial Services	246,664						246,664
Facility Maintenance/ Repairs/ Capital Outlay	250,000						250,000
Snow removal							
Lawn Care	42,472						42,472
AC Maintenance & Repair	55,225						55,225
<b>Total</b>	<b>1,075,361</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,075,361</b>
<b>Total Expenditures Before Building Payments</b>	<b>21,505,324</b>	<b>2,638,247</b>	<b>1,201,745</b>	<b>-</b>	<b>763,502</b>	<b>700,000</b>	<b>26,808,817</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	754,578						754,578
Scheduled Bond Payment - Interest	1,600,507						1,600,507
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>2,355,086</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>2,355,086</b>
<b>Net Surplus (Loss)</b>	<b>1,573,626</b>	<b>(908,501)</b>	<b>(170,345)</b>	<b>-</b>	<b>(315,074)</b>	<b>-</b>	<b>179,706</b>



<b>Somerset: Stephanie</b>		<b>25-26 (FY26)</b>
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		<b>965</b>
Kinder		100
1st Grade		102
2nd Grade		102
3rd Grade		102
4th Grade		102
5th Grade		102
6th Grade		117
7th Grade		117
8th Grade		121
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		<b>965</b>

		<b>FY26 (Proposed)</b>	<b>FY26 (Approved)</b>	<b>Variance</b>
Wages	43.14%	4,985,125	4,917,656	67,469
Benefits	23.63%	2,731,153	2,695,900	35,253
Material Supplies	3.29%	379,970	379,970	-
Purchased Services	9.95%	1,149,894	1,170,304	(20,410)
General Operations	7.90%	912,525	782,925	129,600
Building/Maintenance	3.55%	410,705	410,705	-
Rent/Bond	6.97%	804,989	804,989	-
<b>Sub-Total</b>	<b>98.43%</b>	<b>11,374,362</b>	<b>11,162,450</b>	<b>211,912</b>
Contingency	1.57%	181,729	280,699	(98,970)
<b>Total Expenditures</b>	<b>100.00%</b>	<b>11,556,091</b>	<b>11,443,149</b>	<b>112,941</b>

<b>Funding Based off of Prior Year Numbers</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
SPED Count		145					145
EL Count	44						44
GATE Count	56						56
At-Risk	-						-
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	36.00						36.00
SPED Teachers	-	6.00					6.00
Art Teacher	1.00						1.00
Music	1.00						1.00
PE Teacher	1.00						1.00
Technology (STEM)	1.00						1.00
Spanish / Language	1.00						1.00
Additional Elective Teachers	1.50						1.50
Gate Teacher	1.00						1.00
<b>Total Teaching Staff</b>	<b>43.50</b>	<b>6.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>49.50</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	2.00						2.00
ELL Coordinator	1.00						1.00
Dean							-
Curriculum Coach	1.00				2.00		3.00
School Counselor	2.00						2.00
Social Worker/ Mental Health	-						-
Office Manager/Banker	1.00						1.00
Registrar	1.00						1.00
Clinic Aide/ FASA	-						-
Receptionist	1.00						1.00
Teacher Assistants	9.00	6.00					15.00
Custodial / Security	2.00						2.00
Cafeteria Manager			1.50				1.50
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		-					-
School Psychologist		-					-
OT / PT							-
School Nurse	1.00						1.00
On Campus Sub	1.00						1.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>23.00</b>	<b>7.00</b>	<b>1.50</b>	<b>-</b>	<b>2.00</b>	<b>-</b>	<b>33.50</b>
<b>Total # Teachers</b>	<b>43.50</b>	<b>6.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>49.50</b>
<b>Total # Admin &amp; Support</b>	<b>23.00</b>	<b>7.00</b>	<b>1.50</b>	<b>-</b>	<b>2.00</b>	<b>-</b>	<b>33.50</b>
<b>Total Staff</b>	<b>66.50</b>	<b>13.00</b>	<b>1.50</b>	<b>-</b>	<b>2.00</b>	<b>-</b>	<b>83.00</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	9,086,440						9,086,440
ELL	186,340						186,340
GATE	65,128						65,128
At-Risk							-
Auxiliary	261,929	-					261,929
Local SPED		327,185					327,185
State SPED		493,000					493,000
Federal SPED		139,466					139,466
Interest Income	260,000						260,000
Grants	-				100,391		100,391
Donations						-	-
Student Generated (SGF)						325,000	325,000
NSLP - Breakfast			129,600				129,600
NSLP - Lunch			304,839				304,839
<b>Total Revenues</b>	<b>9,859,837</b>	<b>959,651</b>	<b>434,439</b>	<b>-</b>	<b>100,391</b>	<b>325,000</b>	<b>11,679,317</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				-			-
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	127,333						127,333
Asst. Principal	208,060						208,060
School Counselor	166,448						166,448
Social Worker/Mental Health	-						-
Student Support	-						-
Office Mgr. & Registrar	135,239	-					135,239
Office Asst / Receptionist	42,111						42,111
Parent Engagement Corr.							-
Custodial/Security	86,294						86,294
NSLP Personnel			44,177				44,177
SPED OT / PT							-
School Nurse	67,620						67,620
IT							-
<b>Total Wages - Support</b>	<b>833,105</b>	<b>-</b>	<b>44,177</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>877,282</b>
PERS - 36.75%	306,166	-	16,235	-	-	-	322,401
Ins/ Taxes / Other Benefits	129,131	-	6,847	-	-	-	135,979
Retention	16,000	-	750	-	-	-	16,750
Holiday	3,000	-	300	-	-	-	3,300
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>454,297</b>	<b>-</b>	<b>24,133</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>478,430</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	83,224				147,723		230,947
ELL Coordinator	83,224						83,224
Teachers	2,849,250						2,849,250
SPED Teachers		393,000					393,000
Instructional Asst.	265,680	177,120	-	-	-	-	442,800
SPED Facilitator		78,023					78,023
Speech Path		-					-
School Psych		-					-
On Campus Sub	30,600						30,600
<b>Total Wages - Instruction</b>	<b>3,311,978</b>	<b>648,143</b>	<b>-</b>	<b>-</b>	<b>147,723</b>	<b>-</b>	<b>4,107,843</b>
PERS - 36.75%	1,217,152	238,192	-	-	54,288	-	1,509,632
Ins/ Taxes / Other Benefits	513,357	100,462	-	-	22,897	-	636,716
Retention	62,375	11,000	-	-	3,500	-	76,875
Holiday	11,500	2,600	-	-	400	-	14,500
Stipends							-
Tuition Reimbursements	15,000						15,000
<b>Total Benefits - Support</b>	<b>1,819,384</b>	<b>352,254</b>	<b>-</b>	<b>-</b>	<b>81,085</b>	<b>-</b>	<b>2,252,723</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	222,750						222,750
Dual Enrollment - Student Fees/Textbooks	-						-
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-
Classroom Supplies	38,600						38,600
Copier Supplies	6,755						6,755
SPED Supplies		25,375					25,375
<b>Total</b>	<b>268,105</b>	<b>25,375</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>293,480</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	28,950		2,500				31,450
Copier Supplies	2,895						2,895
Nursing Supplies	7,720						7,720
Athletics/Extra Curricular	1,000						1,000
Custodial Supplies	43,425						43,425
<b>Total</b>	<b>83,990</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>86,490</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	13,000						13,000
Contracted Services: SPED		265,375					265,375
Contracted Services: Substitute Services	62,708	12,870	-	-	-	-	75,578
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	45,432						45,432
Affiliation Fee - Professional Development	45,432						45,432
Professional Development							-
<b>Total</b>	<b>166,572</b>	<b>278,245</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>444,817</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	3,000						3,000
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	477,675						477,675
Payroll Services	34,800						34,800
Audit/Tax	12,500						12,500
Legal Fees	20,000						20,000
IT Services	43,522						43,522
IT Set-up Fees							
State Administrative Fee	113,581						113,581
<b>Total</b>	<b>705,077</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>705,077</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	26,700						26,700
Postage	1,250						1,250
Website	5,500						5,500
Copier / Printing	45,000						45,000
Infinite Campus	6,610						6,610
Insurances	76,923						76,923
NSLP - Breakfast			129,600				129,600
NSLP - Lunch			256,887				256,887
Advertising/Marketing	5,000						5,000
Travel	7,500						7,500
Background and Fingerprinting	600						600
Dues and Fees	15,955						15,955
Contracted Services: Graduation	-						-
Loan Repayments	-						-
Cap Lease - Interest	-						-
Cap Lease - Principal	-						-
Cap Lease - Buyout	-						-
SGF Expenditures						325,000	325,000
Misc. Purchases	10,000						10,000
Contingencies/Other Purchases	181,729						181,729
<b>Total</b>	<b>382,767</b>	<b>-</b>	<b>386,487</b>	<b>-</b>	<b>-</b>	<b>325,000</b>	<b>1,094,254</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	90,000						90,000
Natural Gas	-						-
Water / Sewer	17,500						17,500
Garbage/Disposal	30,000						30,000
Fire and Security alarms	8,000						8,000
Contracted Janitorial Services	86,742						86,742
Facility Maintenance/ Repairs/ Capital Outlay	140,000						140,000
Snow removal							
Lawn Care	18,112						18,112
AC Maintenance & Repair	20,351						20,351
<b>Total</b>	<b>410,705</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>410,705</b>
<b>Total Expenditures Before Building Payments</b>	<b>8,435,979</b>	<b>1,304,017</b>	<b>457,297</b>	<b>-</b>	<b>228,808</b>	<b>325,000</b>	<b>10,751,101</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	257,922						257,922
Scheduled Bond Payment - Interest	547,068						547,068
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>804,989</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>804,989</b>
<b>Net Surplus (Loss)</b>	<b>618,868</b>	<b>(344,366)</b>	<b>(22,858)</b>	<b>-</b>	<b>(128,417)</b>	<b>-</b>	<b>123,227</b>

Somerset: Lone Mountain		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		990
Kinder		101
1st Grade		103
2nd Grade		104
3rd Grade		104
4th Grade		103
5th Grade		104
6th Grade		124
7th Grade		124
8th Grade		123
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		990

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	43.44%	5,111,750	5,041,866	69,884
Benefits	23.81%	2,801,389	2,764,875	36,514
Material Supplies	3.30%	387,820	387,820	-
Purchased Services	9.87%	1,161,485	1,182,424	(20,939)
General Operations	6.76%	795,896	795,896	-
Building/Maintenance	4.17%	490,725	490,725	-
Rent/Bond	7.27%	855,219	855,219	-
<b>Sub-Total</b>	98.61%	11,604,284	11,518,824	85,459
Contingency	1.39%	163,132	287,971	(124,839)
<b>Total Expenditures</b>	100.00%	11,767,416	11,806,796	(39,380)

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count		158					158
EL Count	40						40
GATE Count	87						87
At-Risk	-						-
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	36.00						36.00
SPED Teachers	-	7.00					7.00
Art Teacher	1.00						1.00
Music	1.00						1.00
PE Teacher	2.00						2.00
Technology (STEM)	1.00						1.00
Spanish / Language	1.00						1.00
Additional Elective Teachers	1.00						1.00
Gate Teacher	1.00						1.00
<b>Total Teaching Staff</b>	<b>44.00</b>	<b>7.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>51.00</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	2.00						2.00
ELL Coordinator	1.00						1.00
Dean	1.00						1.00
Curriculum Coach	2.00						2.00
School Counselor	1.00						1.00
Social Worker/ Mental Health	-						-
Office Manager/Banker	1.00						1.00
Registrar	1.00						1.00
Clinic Aide/ FASA	1.00						1.00
Receptionist	1.00						1.00
Teacher Assistants	9.00	6.00			3.00		18.00
Custodial / Security	3.00						3.00
Cafeteria Manager			2.00				2.00
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		1.00					1.00
School Psychologist		-					-
OT / PT							-
School Nurse	-						-
On Campus Sub	1.00						1.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>25.00</b>	<b>8.00</b>	<b>2.00</b>	<b>-</b>	<b>3.00</b>	<b>-</b>	<b>38.00</b>
<b>Total # Teachers</b>	<b>44.00</b>	<b>7.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>51.00</b>
<b>Total # Admin &amp; Support</b>	<b>25.00</b>	<b>8.00</b>	<b>2.00</b>	<b>-</b>	<b>3.00</b>	<b>-</b>	<b>38.00</b>
<b>Total Staff</b>	<b>69.00</b>	<b>15.00</b>	<b>2.00</b>	<b>-</b>	<b>3.00</b>	<b>-</b>	<b>89.00</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	9,321,840						9,321,840
ELL	169,400						169,400
GATE	101,181						101,181
At-Risk							
Auxiliary	268,714	-					268,714
Local SPED		356,929					356,929
State SPED		537,200					537,200
Federal SPED		151,969					151,969
Interest Income	80,000						80,000
Grants	-				100,150		100,150
Donations						-	-
Student Generated (SGF)						300,000	300,000
NSLP - Breakfast			-				-
NSLP - Lunch			334,017				334,017
<b>Total Revenues</b>	<b>9,941,135</b>	<b>1,046,098</b>	<b>334,017</b>	<b>-</b>	<b>100,150</b>	<b>300,000</b>	<b>11,721,401</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				75,000			75,000
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	<b>-</b>	<b>-</b>	<b>75,000</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	132,326						132,326
Asst. Principal	208,060						208,060
School Counselor	83,224						83,224
Social Worker/Mental Health	-						-
Student Support	83,224						83,224
Office Mgr. & Registrar	104,030	-					104,030
Office Asst / Receptionist	71,440						71,440
Parent Engagement Corr.							
Custodial/Security	129,600						129,600
NSLP Personnel			50,400				50,400
SPED OT / PT							-
School Nurse	-						-
IT							-
<b>Total Wages - Support</b>	<b>811,904</b>	<b>-</b>	<b>50,400</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>862,304</b>
PERS - 36.75%	298,375	-	18,522	-	-	-	316,897
Ins/ Taxes / Other Benefits	125,845	-	7,812	-	-	-	133,657
Retention	16,500	-	1,000	-	-	-	17,500
Holiday	3,200	-	400	-	-	-	3,600
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>443,920</b>	<b>-</b>	<b>27,734</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>471,654</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	133,724				-		133,724
ELL Coordinator	83,224						83,224
Teachers	2,882,000						2,882,000
SPED Teachers		458,500					458,500
Instructional Asst.	265,680	177,120	-	-	88,560	-	531,360
SPED Facilitator		67,620					67,620
Speech Path		62,418					62,418
School Psych		-					-
On Campus Sub	30,600						30,600
<b>Total Wages - Instruction</b>	<b>3,395,228</b>	<b>765,658</b>	<b>-</b>	<b>-</b>	<b>88,560</b>	<b>-</b>	<b>4,249,446</b>
PERS - 36.75%	1,247,746	281,379	-	-	32,546	-	1,561,671
Ins/ Taxes / Other Benefits	526,260	118,677	-	-	13,727	-	658,664
Retention	64,750	12,750	-	-	1,500	-	79,000
Holiday	11,800	3,000	-	-	600	-	15,400
Stipends							-
Tuition Reimbursements	15,000						15,000
<b>Total Benefits - Support</b>	<b>1,865,557</b>	<b>415,806</b>	<b>-</b>	<b>-</b>	<b>48,373</b>	<b>-</b>	<b>2,329,735</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	225,000						225,000
Dual Enrollment - Student Fees/Textbooks	-						-
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-
Classroom Supplies	39,600						39,600
Copier Supplies	6,930						6,930
SPED Supplies		27,650					27,650
<b>Total</b>	<b>271,530</b>	<b>27,650</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>299,180</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	29,700		2,500				32,200
Copier Supplies	2,970						2,970
Nursing Supplies	7,920						7,920
Athletics/Extra Curricular	1,000						1,000
Custodial Supplies	44,550						44,550
<b>Total</b>	<b>86,140</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>88,640</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	16,000						16,000
Contracted Services: SPED		252,450					252,450
Contracted Services: Substitute Services	63,780	15,015	-	-	-	-	78,795
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	46,609						46,609
Affiliation Fee - Professional Development	46,609						46,609
Professional Development							-
<b>Total</b>	<b>172,998</b>	<b>267,465</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>440,463</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	2,500						2,500
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	490,050						490,050
Payroll Services	34,800						34,800
Audit/Tax	12,500						12,500
Legal Fees	20,000						20,000
IT Services	44,649						44,649
IT Set-up Fees							
State Administrative Fee	116,523						116,523
<b>Total</b>	<b>721,022</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>721,022</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	31,200						31,200
Postage	1,250						1,250
Website	5,500						5,500
Copier / Printing	51,000						51,000
Infinite Campus	6,782						6,782
Insurances	78,914						78,914
NSLP - Breakfast			-				-
NSLP - Lunch			281,520				281,520
Advertising/Marketing	5,000						5,000
Travel	7,500						7,500
Background and Fingerprinting	600						600
Dues and Fees	16,630						16,630
Contracted Services: Graduation	-						-
Loan Repayments	-						-
Cap Lease - Interest	-						-
Cap Lease - Principal	-						-
Cap Lease - Buyout	-						-
SGF Expenditures						300,000	300,000
Misc. Purchases	10,000						10,000
Contingencies/Other Purchases	163,132						163,132
<b>Total</b>	<b>377,508</b>	<b>-</b>	<b>281,520</b>	<b>-</b>	<b>-</b>	<b>300,000</b>	<b>959,028</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	95,000						95,000
Natural Gas	-						-
Water / Sewer	70,000						70,000
Garbage/Disposal	30,000						30,000
Fire and Security alarms	8,000						8,000
Contracted Janitorial Services	89,263						89,263
Facility Maintenance/ Repairs/ Capital Outlay	85,000			75,000			160,000
Snow removal							
Lawn Care	18,112						18,112
AC Maintenance & Repair	20,351						20,351
<b>Total</b>	<b>415,725</b>	<b>-</b>	<b>-</b>	<b>75,000</b>	<b>-</b>	<b>-</b>	<b>490,725</b>
<b>Total Expenditures Before Building Payments</b>	<b>8,561,532</b>	<b>1,476,579</b>	<b>362,154</b>	<b>75,000</b>	<b>136,933</b>	<b>300,000</b>	<b>10,912,197</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	270,000						270,000
Scheduled Bond Payment - Interest	585,219						585,219
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>855,219</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>855,219</b>
<b>Net Surplus (Loss)</b>	<b>524,384</b>	<b>(430,480)</b>	<b>(28,137)</b>	<b>-</b>	<b>(36,783)</b>	<b>-</b>	<b>28,985</b>

Somerset: Aliante		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		1,181
Kinder		129
1st Grade		129
2nd Grade		129
3rd Grade		129
4th Grade		129
5th Grade		129
6th Grade		138
7th Grade		137
8th Grade		132
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		1,181

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	42.32%	5,709,835	5,632,513	77,321
Benefits	23.15%	3,123,889	3,083,488	40,400
Material Supplies	4.75%	640,598	640,598	-
Purchased Services	10.35%	1,396,650	1,421,628	(24,978)
General Operations	6.55%	883,620	883,620	-
Building/Maintenance	3.49%	471,515	471,515	-
Rent/Bond	8.14%	1,098,478	1,098,478	-
<b>Sub-Total</b>	98.76%	13,324,584	13,231,840	92,744
Contingency	1.24%	166,804	343,529	(176,725)
<b>Total Expenditures</b>	100.00%	13,491,388	13,575,370	(83,981)

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count		143					143
EL Count	21						21
GATE Count	73						73
At-Risk	-						-
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	42.00						42.00
SPED Teachers	-	7.00					7.00
Art Teacher	1.00						1.00
Music	1.00						1.00
PE Teacher	1.00						1.00
Technology (STEM)	1.00						1.00
Spanish / Language	1.00						1.00
Additional Elective Teachers	3.00						3.00
Gate Teacher	1.00						1.00
<b>Total Teaching Staff</b>	<b>51.00</b>	<b>7.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>58.00</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	2.00						2.00
ELL Coordinator	2.00						2.00
Dean	-						-
Curriculum Coach	2.00				1.00		3.00
School Counselor	1.00						1.00
Social Worker/ Mental Health	-						-
Office Manager/Banker	1.00						1.00
Registrar	1.00						1.00
Clinic Aide/ FASA	1.00						1.00
Receptionist	1.00						1.00
Teacher Assistants	8.00	7.00	2.00				17.00
Custodial / Security	2.00						2.00
Cafeteria Manager	-		1.00				1.00
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		-					-
School Psychologist		0.50					0.50
OT / PT							-
School Nurse	0.50						0.50
On Campus Sub	1.00						1.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>23.50</b>	<b>8.50</b>	<b>3.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>36.00</b>
<b>Total # Teachers</b>	<b>51.00</b>	<b>7.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>58.00</b>
<b>Total # Admin &amp; Support</b>	<b>23.50</b>	<b>8.50</b>	<b>3.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>36.00</b>
<b>Total Staff</b>	<b>74.50</b>	<b>15.50</b>	<b>3.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>94.00</b>



Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	11,120,296						11,120,296
ELL	88,935						88,935
GATE	84,899						84,899
At-Risk							
Auxiliary	320,557	-					320,557
Local SPED		345,489					345,489
State SPED		486,200					486,200
Federal SPED		137,542					137,542
Interest Income	115,000						115,000
Grants	-				24,822		24,822
Donations						-	-
Student Generated (SGF)						325,000	325,000
NSLP - Breakfast			-				-
NSLP - Lunch			402,102				402,102
<b>Total Revenues</b>	<b>11,729,687</b>	<b>969,231</b>	<b>402,102</b>	<b>-</b>	<b>24,822</b>	<b>325,000</b>	<b>13,450,842</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				185,000			185,000
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>185,000</b>	<b>-</b>	<b>-</b>	<b>185,000</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	135,540						135,540
Asst. Principal	208,060						208,060
School Counselor	83,224						83,224
Social Worker/Mental Health	-						-
Student Support	-						-
Office Mgr. & Registrar	130,038	-					130,038
Office Asst / Receptionist	71,440						71,440
Parent Engagement Corr.							
Custodial/Security	86,400						86,400
NSLP Personnel			61,560				61,560
SPED OT / PT							-
School Nurse	49,934						49,934
IT							
<b>Total Wages - Support</b>	<b>764,636</b>	<b>-</b>	<b>61,560</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>826,196</b>
PERS - 36.75%	281,004	-	22,623	-	-	-	303,627
Ins/ Taxes / Other Benefits	118,519	-	9,542	-	-	-	128,060
Retention	14,500	-	500	-	-	-	15,000
Holiday	2,900	-	200	-	-	-	3,100
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>416,922</b>	<b>-</b>	<b>32,865</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>449,788</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	166,448				72,100		238,548
ELL Coordinator	166,448						166,448
Teachers	3,340,500						3,340,500
SPED Teachers		458,500					458,500
Instructional Asst.	236,160	206,640	59,040	-	-	-	501,840
SPED Facilitator		89,466					89,466
Speech Path		-					-
School Psych		57,737					57,737
On Campus Sub	30,600						30,600
<b>Total Wages - Instruction</b>	<b>3,940,156</b>	<b>812,342</b>	<b>59,040</b>	<b>-</b>	<b>72,100</b>	<b>-</b>	<b>4,883,638</b>
PERS - 36.75%	1,448,007	298,536	21,697	-	26,497	-	1,794,737
Ins/ Taxes / Other Benefits	610,724	125,913	9,151	-	11,176	-	756,964
Retention	74,750	13,000	1,000	-	1,750	-	90,500
Holiday	13,200	3,100	400	-	200	-	16,900
Stipends							
Tuition Reimbursements	15,000						15,000
<b>Total Benefits - Support</b>	<b>2,161,682</b>	<b>440,549</b>	<b>32,248</b>	<b>-</b>	<b>39,622</b>	<b>-</b>	<b>2,674,101</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	270,000						270,000
Dual Enrollment - Student Fees/Textbooks	-						-
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-			185,000			185,000
Classroom Supplies	47,240						47,240
Copier Supplies	8,267						8,267
SPED Supplies		25,025					25,025
<b>Total</b>	<b>325,507</b>	<b>25,025</b>	<b>-</b>	<b>185,000</b>	<b>-</b>	<b>-</b>	<b>535,532</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	35,430		2,500				37,930
Copier Supplies	3,543						3,543
Nursing Supplies	9,448						9,448
Athletics/Extra Curricular	1,000						1,000
Custodial Supplies	53,145						53,145
<b>Total</b>	<b>102,566</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>105,066</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	16,000						16,000
Contracted Services: SPED		324,775					324,775
Contracted Services: Substitute Services	78,795	15,015	-	-	-	-	93,810
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	55,601						55,601
Affiliation Fee - Professional Development	55,601						55,601
Professional Development							-
<b>Total</b>	<b>205,998</b>	<b>339,790</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>545,788</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	2,500						2,500
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	584,595						584,595
Payroll Services	39,000						39,000
Audit/Tax	12,500						12,500
Legal Fees	20,000						20,000
IT Services	53,263						53,263
IT Set-up Fees							-
State Administrative Fee	139,004						139,004
<b>Total</b>	<b>850,862</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>850,862</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	27,000						27,000
Postage	1,000						1,000
Website	5,500						5,500
Copier / Printing	45,000						45,000
Infinite Campus	8,090						8,090
Insurances	94,864						94,864
NSLP - Breakfast			-				-
NSLP - Lunch			337,824				337,824
Advertising/Marketing	5,000						5,000
Travel	4,000						4,000
Background and Fingerprinting	1,875						1,875
Dues and Fees	18,467						18,467
Contracted Services: Graduation	-						-
Loan Repayments							-
Cap Lease - Interest	-						-
Cap Lease - Principal							-
Cap Lease - Buyout							-
SGF Expenditures						325,000	325,000
Misc. Purchases	10,000						10,000
Contingencies/Other Purchases	166,804						166,804
<b>Total</b>	<b>387,600</b>	<b>-</b>	<b>337,824</b>	<b>-</b>	<b>-</b>	<b>325,000</b>	<b>1,050,424</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	125,000						125,000
Natural Gas	-						-
Water / Sewer	60,000						60,000
Garbage/Disposal	22,200						22,200
Fire and Security alarms	8,000						8,000
Contracted Janitorial Services	111,655						111,655
Facility Maintenance/ Repairs/ Capital Outlay	100,000						100,000
Snow removal							-
Lawn Care	18,424						18,424
AC Maintenance & Repair	26,236						26,236
<b>Total</b>	<b>471,515</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>471,515</b>
<b>Total Expenditures Before Building Payments</b>	<b>9,627,444</b>	<b>1,617,706</b>	<b>526,038</b>	<b>185,000</b>	<b>111,722</b>	<b>325,000</b>	<b>12,392,910</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	413,790						413,790
Scheduled Bond Payment - Interest	684,688						684,688
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>1,098,478</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>1,098,478</b>
<b>Net Surplus (Loss)</b>	<b>1,003,765</b>	<b>(648,475)</b>	<b>(123,936)</b>	<b>-</b>	<b>(86,900)</b>	<b>-</b>	<b>144,454</b>

Somerset: Skye Canyon		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		995
Kinder		104
1st Grade		104
2nd Grade		104
3rd Grade		104
4th Grade		104
5th Grade		104
6th Grade		124
7th Grade		124
8th Grade		123
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		995

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	43.30%	4,982,876	4,915,512	67,364
Benefits	23.56%	2,712,043	2,677,009	35,034
Material Supplies	4.39%	505,785	505,785	-
Purchased Services	9.14%	1,051,855	1,072,899	(21,044)
General Operations	7.65%	879,973	879,973	-
Building/Maintenance	3.91%	449,888	449,888	-
Rent/Bond	7.24%	832,797	832,797	-
<b>Sub-Total</b>	99.19%	11,415,217	11,333,862	81,354
Contingency	0.81%	93,689	241,188	(147,499)
<b>Total Expenditures</b>	100.00%	11,508,906	11,575,050	(66,145)

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count		114					114
EL Count	14						14
GATE Count	73						73
At-Risk	-						-
FRL %			100.00%				100%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers	36.00						36.00
SPED Teachers	-	5.00					5.00
Art Teacher	1.00						1.00
Music	1.00						1.00
PE Teacher	1.00						1.00
Technology (STEM)	1.00						1.00
Spanish / Language	1.00						1.00
Additional Elective Teachers	2.00						2.00
Gate Teacher	1.00						1.00
<b>Total Teaching Staff</b>	<b>44.00</b>	<b>5.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>49.00</b>
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal	1.00						1.00
Assistant Principal	2.00						2.00
ELL Coordinator	-						-
Dean	1.00						1.00
Curriculum Coach	2.00				1.00		3.00
School Counselor	2.00						2.00
Social Worker/ Mental Health	-						-
Office Manager/Banker	1.00						1.00
Registrar	1.00						1.00
Clinic Aide/ FASA	1.00						1.00
Receptionist	1.00						1.00
Teacher Assistants	6.00	5.00	1.00				12.00
Custodial / Security	2.00						2.00
Cafeteria Manager			1.00				1.00
Parent Engagement Coordinator							-
SPED Facilitator		1.00					1.00
Speech Pathologist		1.00					1.00
School Psychologist		0.50					0.50
OT / PT							-
School Nurse	1.00						1.00
On Campus Sub	1.00						1.00
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	<b>22.00</b>	<b>7.50</b>	<b>2.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>32.50</b>
<b>Total # Teachers</b>	<b>44.00</b>	<b>5.00</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>49.00</b>
<b>Total # Admin &amp; Support</b>	<b>22.00</b>	<b>7.50</b>	<b>2.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>32.50</b>
<b>Total Staff</b>	<b>66.00</b>	<b>12.50</b>	<b>2.00</b>	<b>-</b>	<b>1.00</b>	<b>-</b>	<b>81.50</b>

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	9,368,920						9,368,920
ELL	59,290						59,290
GATE	84,899						84,899
At-Risk							-
Auxiliary	270,071	-					270,071
Local SPED		283,713					283,713
State SPED		387,600					387,600
Federal SPED		109,649					109,649
Interest Income	85,000						85,000
Grants	-				20,916		20,916
Donations						-	-
Student Generated (SGF)						400,000	400,000
NSLP - Breakfast			-				-
NSLP - Lunch			329,634				329,634
<b>Total Revenues</b>	<b>9,868,180</b>	<b>780,962</b>	<b>329,634</b>	<b>-</b>	<b>20,916</b>	<b>400,000</b>	<b>11,399,692</b>

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				125,000			125,000
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>125,000</b>	<b>-</b>	<b>-</b>	<b>125,000</b>

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	140,575						140,575
Asst. Principal	208,060						208,060
School Counselor	166,448						166,448
Social Worker/Mental Health	-						-
Student Support	83,224						83,224
Office Mgr. & Registrar	109,232						109,232
Office Asst / Receptionist	71,440						71,440
Parent Engagement Corr.							-
Custodial/Security	86,400						86,400
NSLP Personnel			29,520				29,520
SPED OT / PT							-
School Nurse	68,660						68,660
IT							-
<b>Total Wages - Support</b>	<b>934,039</b>	<b>-</b>	<b>29,520</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>963,559</b>
PERS - 36.75%	343,259	-	10,849	-	-	-	354,108
Ins/ Taxes / Other Benefits	144,776	-	4,576	-	-	-	149,352
Retention	18,250	-	500	-	-	-	18,750
Holiday	3,400	-	200	-	-	-	3,600
Stipends							-
Tuition Reimbursements							-
<b>Total Benefits - Support</b>	<b>509,685</b>	<b>-</b>	<b>16,124</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>525,809</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	166,448				72,821		239,269
ELL Coordinator	-						-
Teachers	2,882,000						2,882,000
SPED Teachers		327,500					327,500
Instructional Asst.	177,120	147,600	22,320	-	-	-	347,040
SPED Facilitator		87,385					87,385
Speech Path		60,600					60,600
School Psych		44,923					44,923
On Campus Sub	30,600						30,600
<b>Total Wages - Instruction</b>	<b>3,256,168</b>	<b>668,008</b>	<b>22,320</b>	<b>-</b>	<b>72,821</b>	<b>-</b>	<b>4,019,317</b>
PERS - 36.75%	1,196,642	228,984	8,203	-	26,762	-	1,460,590
Ins/ Taxes / Other Benefits	504,706	103,541	3,460	-	11,287	-	622,994
Retention	61,500	10,000	500	-	1,750	-	73,750
Holiday	11,000	2,500	200	-	200	-	13,900
Stipends							-
Tuition Reimbursements	15,000						15,000
<b>Total Benefits - Support</b>	<b>1,788,848</b>	<b>345,025</b>	<b>12,362</b>	<b>-</b>	<b>39,999</b>	<b>-</b>	<b>2,186,234</b>

Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	225,000						225,000
Dual Enrollment - Student Fees/Textbooks	-						-
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-			125,000			125,000
Classroom Supplies	39,800						39,800
Copier Supplies	6,965						6,965
SPED Supplies		19,950					19,950
<b>Total</b>	<b>271,765</b>	<b>19,950</b>	<b>-</b>	<b>125,000</b>	<b>-</b>	<b>-</b>	<b>416,715</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	29,850		2,500				32,350
Copier Supplies	2,985						2,985
Nursing Supplies	7,960						7,960
Athletics/Extra Curricular	1,000						1,000
Custodial Supplies	44,775						44,775
<b>Total</b>	<b>86,570</b>	<b>-</b>	<b>2,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>89,070</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	12,600						12,600
Contracted Services: SPED		149,250					149,250
Contracted Services: Substitute Services	63,780	10,725	-	-	-	-	74,505
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	46,845						46,845
Affiliation Fee - Professional Development	46,845						46,845
Professional Development							-
<b>Total</b>	<b>170,069</b>	<b>159,975</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>330,044</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	-						-
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	492,525						492,525
Payroll Services	34,800						34,800
Audit/Tax	12,500						12,500
Legal Fees	20,000						20,000
IT Services	44,875						44,875
IT Set-up Fees							
State Administrative Fee	117,112						117,112
<b>Total</b>	<b>721,811</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>721,811</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	27,600						27,600
Postage	1,500						1,500
Website	5,500						5,500
Copier / Printing	48,000						48,000
Infinite Campus	6,816						6,816
Insurances	79,310						79,310
NSLP - Breakfast			-				-
NSLP - Lunch			274,482				274,482
Advertising/Marketing	5,000						5,000
Travel	4,000						4,000
Background and Fingerprinting	600						600
Dues and Fees	17,165						17,165
Contracted Services: Graduation	-						-
Loan Repayments	-						-
Cap Lease - Interest	-						-
Cap Lease - Principal	-						-
Cap Lease - Buyout	-						-
SGF Expenditures						400,000	400,000
Misc. Purchases	10,000						10,000
Contingencies/Other Purchases	93,689						93,689
<b>Total</b>	<b>299,180</b>	<b>-</b>	<b>274,482</b>	<b>-</b>	<b>-</b>	<b>400,000</b>	<b>973,662</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	110,000						110,000
Natural Gas	-						-
Water / Sewer	60,000						60,000
Garbage/Disposal	30,000						30,000
Fire and Security alarms	12,000						12,000
Contracted Janitorial Services	92,260						92,260
Facility Maintenance/ Repairs/ Capital Outlay	100,000						100,000
Snow removal							
Lawn Care	20,920						20,920
AC Maintenance & Repair	24,707						24,707
<b>Total</b>	<b>449,888</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>449,888</b>
<b>Total Expenditures Before Building Payments</b>	<b>8,488,022</b>	<b>1,192,958</b>	<b>357,308</b>	<b>125,000</b>	<b>112,820</b>	<b>400,000</b>	<b>10,676,109</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	313,710						313,710
Scheduled Bond Payment - Interest	519,087						519,087
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>832,797</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>832,797</b>
<b>Net Surplus (Loss)</b>	<b>547,361</b>	<b>(411,996)</b>	<b>(27,674)</b>	<b>-</b>	<b>(91,904)</b>	<b>-</b>	<b>15,787</b>

Somerset: Executive Office		25-26 (FY26)
Statewide Base (w/ District Adj)	\$	9,416
Total Students (FTEs)		-
Kinder		-
1st Grade		-
2nd Grade		-
3rd Grade		-
4th Grade		-
5th Grade		-
6th Grade		-
7th Grade		-
8th Grade		-
9th Grade		-
10th Grade		-
11th Grade		-
12th Grade		-
Total Students (FTEs)		-

		FY26 (Proposed)	FY26 (Approved)	Variance
Wages	24.81%	167,975	167,975	-
Benefits	18.26%	123,667	123,667	-
Material Supplies	52.65%	356,510	356,510	-
Purchased Services	0.45%	3,020	3,020	-
General Operations	3.84%	26,000	26,000	-
Building/Maintenance	0.00%	-	-	-
Rent/Bond	0.00%	-	-	-
<b>Sub-Total</b>	100.00%	677,172	677,172	-
Contingency	0.00%	-	-	-
<b>Total Expenditures</b>	100.00%	677,172	677,172	-

Funding Based off of Prior Year Numbers	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
SPED Count							-
EL Count							-
GATE Count							-
At-Risk	-						-
FRL %			0.00%				0%
<b>Teaching Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Classroom Teachers							-
SPED Teachers							-
Art Teacher							-
Music							-
PE Teacher							-
Technology (STEM)							-
Spanish / Language							-
Additional Elective Teachers							-
Gate Teacher							-
<b>Total Teaching Staff</b>	-	-	-	-	-	-	-
<b>Admin &amp; Support Staff</b>	<b>Operating</b>	<b>SPED</b>	<b>NSLP</b>	<b>Other</b>	<b>Titles/Grants</b>	<b>SGF</b>	<b>Total (25-26)</b>
Principal							-
Assistant Principal							-
ELL Coordinator							-
Dean							-
Curriculum Coach	1.00		-				1.00
School Counselor							-
Social Worker/ Mental Health							-
Office Manager/Banker	1.00						1.00
Registrar							-
Clinic Aide/ FASA							-
Receptionist							-
Teacher Assistants							-
Custodial / Security							-
Cafeteria Manager							-
Parent Engagement Coordinator							-
SPED Facilitator		-					-
Speech Pathologist							-
School Psychologist							-
OT / PT							-
School Nurse							-
On Campus Sub							-
Other: IT							-
<b>Total Admin &amp; Support Staff</b>	2.00	-	-	-	-	-	2.00
<b>Total # Teachers</b>	-	-	-	-	-	-	-
<b>Total # Admin &amp; Support</b>	2.00	-	-	-	-	-	2.00
<b>Total Staff</b>	2.00	-	-	-	-	-	2.00

Revenues	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Per Pupil (PCFP Funding)	-						-
ELL	-						-
GATE	-						-
At-Risk	-						-
Auxiliary	-	-					-
Local SPED	-	-					-
State SPED	-	-					-
Federal SPED	-	-					-
Interest Income	-						-
Grants	-						-
Donations	-					-	-
Student Generated (SGF)	-						-
NSLP - Breakfast	-		-				-
NSLP - Lunch	-		-				-
<b>Total Revenues</b>	-	-	-	-	-	-	-

Use of other funds	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Use of beginning Funds				-			-
Borrowings							-
Project Funds							-
<b>Total Use of Other Funds</b>	-	-	-	-	-	-	-

Personnel Expenditures	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
<b>Admin &amp; Support</b>							
Principal	-						-
Asst. Principal	-			-			-
School Counselor	-						-
Social Worker/Mental Health	-						-
Student Support	-						-
Office Mgr. & Registrar	79,725						79,725
Office Asst / Receptionist	-						-
Parent Engagement Corr.	-						-
Custodial/Security	-						-
NSLP Personnel	-		-				-
SPED OT / PT	-						-
School Nurse	-						-
IT	-						-
<b>Total Wages - Support</b>	<b>79,725</b>	-	-	-	-	-	<b>79,725</b>
PERS - 36.75%	29,299	-	-	-	-	-	29,299
Ins/ Taxes / Other Benefits	12,357	-	-	-	-	-	12,357
Retention	1,750	-	-	-	-	-	1,750
Holiday	200	-	-	-	-	-	200
Stipends	30,000						30,000
Tuition Reimbursements	-						-
<b>Total Benefits - Support</b>	<b>73,606</b>	-	-	-	-	-	<b>73,606</b>

Instruction	Operating	SPED	NSLP	Other	Titles/Grants	SGF	Total (25-26)
Instructional Coach	88,250		-		-		88,250
ELL Coordinator	-						-
Teachers	-						-
SPED Teachers	-	-					-
Instructional Asst.	-	-	-	-	-	-	-
SPED Facilitator	-	-					-
Speech Path	-	-					-
School Psych	-	-					-
On Campus Sub	-						-
<b>Total Wages - Instruction</b>	<b>88,250</b>	-	-	-	-	-	<b>88,250</b>
PERS - 36.75%	32,432	-	-	-	-	-	32,432
Ins/ Taxes / Other Benefits	13,679	-	-	-	-	-	13,679
Retention	1,750	-	-	-	-	-	1,750
Holiday	200	-	-	-	-	-	200
Stipends							
Tuition Reimbursements	2,000						2,000
<b>Total Benefits - Support</b>	<b>50,061</b>	-	-	-	-	-	<b>50,061</b>



Material & Supplies - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Consumables	350,010						350,010
Dual Enrollment - Student Fees/Textbooks	-						-
Cash instead of Zion Lease - Curriculum/Tech/Furniture	-						-
Classroom Supplies	-						-
Copier Supplies	-						-
SPED Supplies	-						-
<b>Total</b>	<b>350,010</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>350,010</b>
Material & Supplies - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Office Supplies	6,500		-				6,500
Copier Supplies	-						-
Nursing Supplies	-						-
Athletics/Extra Curricular	-						-
Custodial Supplies	-						-
<b>Total</b>	<b>6,500</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>6,500</b>
Purchased Services - Instruction	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	-						-
Contracted Services: SPED	-	-					-
Contracted Services: Substitute Services	-	-	-	-	-	-	-
Contracted Services: Transportation	-						-
Affiliation Fee - Inc.	-						-
Affiliation Fee - Professional Development	-						-
Professional Development	-						-
<b>Total</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>
Purchased Services - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Contracted Services: Other Professional Services	-						-
Contracted Services: Security	-						-
Management Fee (Academica Nevada)	-						-
Payroll Services	2,300						2,300
Audit/Tax	-						-
Legal Fees	-						-
IT Services	720						720
IT Set-up Fees	-						-
State Administrative Fee	-						-
<b>Total</b>	<b>3,020</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>3,020</b>
General Operations - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Communications (phone & Internet)	-						-
Postage	-						-
Website	-						-
Copier / Printing	-						-
Infinite Campus	-						-
Insurances	-						-
NSLP - Breakfast	-		-				-
NSLP - Lunch	6,000		-				6,000
Advertising/Marketing	-						-
Travel	10,000						10,000
Background and Fingerprinting	-						-
Dues and Fees	10,000						10,000
Contracted Services: Graduation	-						-
Loan Repayments	-						-
Cap Lease - Interest	-						-
Cap Lease - Principal	-						-
Cap Lease - Buyout	-						-
SGF Expenditures	-					-	-
Misc. Purchases	-						-
Contingencies/Other Purchases	-						-
<b>Total</b>	<b>26,000</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>26,000</b>
Facilities - Support	Operating	SPED	NSLP	Other	Title/Grants	SGF	Total (25-26)
Electricity	-						-
Natural Gas	-						-
Water / Sewer	-						-
Garbage/Disposal	-						-
Fire and Security alarms	-						-
Contracted Janitorial Services	-						-
Facility Maintenance/ Repairs/ Capital Outlay	-			-			-
Snow removal	-						-
Lawn Care	-						-
AC Maintenance & Repair	-						-
<b>Total</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>
<b>Total Expenditures Before Building Payments</b>	<b>677,172</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>677,172</b>
Building Payments							
Scheduled Lease Payment	-						-
Scheduled Bond Payment - Principal	-						-
Scheduled Bond Payment - Interest	-						-
HOA/Parking/ Other	-						-
<b>Total Rent / Bond Pymts</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>
<b>Net Surplus (Loss)</b>	<b>(677,172)</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>(677,172)</b>



Nevada Department of Taxation  
3850 Arrowhead Dr., 2nd Floor  
Carson City, NV 89706

Somerset Academy of Las Vegas herewith submits the TENTATIVE budget for the  
fiscal year ending June 30, 2026

This budget contains 97,764,596 State Education Fund revenues including Debt Service totaling \$ 8758181.23  
totaling \$ \_\_\_\_\_

The property tax rates computed herein are based on preliminary data. If the final state computed revenue limitation permits, the tax rate will be increased by an amount not to exceed 1%. If the final computation requires, the tax rate will be lowered.

This budget contains 1 governmental fund types with estimated expenditures of \$ 805,000 and  
0 proprietary funds with estimated expenses of \$ 0

Copies of this budget have been filed for public record and inspection in the offices enumerated in NRS 354.596 (Local Government Budget and Finance Act).

#### CERTIFICATION

I, \_\_\_\_\_  
(Printed Name)  
\_\_\_\_\_  
(Title)  
certify that all applicable funds and financial  
operations of this Local Government are  
listed herein

Signed: \_\_\_\_\_

Dated: \_\_\_\_\_

Phone: \_\_\_\_\_

#### APPROVED BY THE GOVERNING BOARD

Only necessary for **FINAL** Budget  
(Signature by DocuSign is acceptable)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

#### SCHEDULED PUBLIC HEARING:

(Must be held from May 19, 2025 to May 31, 2025 this year)

Date and Time: \_\_\_\_\_

Publication Date: \_\_\_\_\_

Place: \_\_\_\_\_

\_\_\_\_\_

Page: \_\_\_\_\_  
Schedule 1

**SUMMARY OF PROPERTY TAX BASE**

(A) Assessed Valuation (excluding Net Proceeds of Mines)	_____	(B2) Tax from Net Proceeds unavailable for Appropriation 2025/26	_____
		2024-2025	\$ _____
(B1) Net Proceeds of Mines (AV)	_____		
(C) TOTAL ASSESSED VALUE	_____		
(D)			

**TOTAL EMPLOYEE INFORMATION**

	ACTUAL YEAR Ending 06/30/24	ESTIMATED Ending 06/30/25	Budgeted YEAR Ending 06/30/26
FTE Total employees	743.00	792.00	795.50
FTE Classroom teachers	350	350.00	352.00
Total Enrollment	9348	9435	9564

(E) **ENROLLMENT**

	ACTUAL YEAR Ending 06/30/24	ESTIMATED *ADE Ending 06/30/25	Budgeted *ADE YEAR Ending 06/30/26
Subtotal	9,348.00	9,435.00	9,564.00
<u>Deduct</u> students transported into Nevada from out-of-state	_____	_____	_____
<u>Add</u> students transported to another state	_____	_____	_____
Total WEIGHTED enrollment	9,348.00	9,435.00	9,564.00

Fill in Blue Areas

(F)

**STATE EDUCATION FUNDING**

<b>Adjusted Base per Pupil Funding</b>	
Adjusted Base per Pupil Amount for	\$9,416.00
Estimated Weighted Average Daily Enrollment	9,564
<b>Total Adjusted Base per Pupil Funding</b>	<b>\$ 90,054,624</b>
<b>Weighted Funding</b>	
At-Risk Weighted Funding	\$ 533,790
English Learners Weighted Funding	\$ 1,465,310
Gifted & Talented Weighted Funding	\$ 396,583
<b>Total Weighted Funding</b>	<b>\$ 2,395,683</b>
<b>Local Special Education Funding</b>	<b>2,718,346</b>
	\$ -
<b>Auxiliary Funding</b>	
Auxiliary - Transportation	
Auxiliary - Special Transportation	\$ 2,595,943
Auxiliary - Food Services	
<b>Total Auxiliary Funding</b>	<b>\$ 2,595,943</b>
<b>Total Funding from State Education Fund</b>	<b>\$ 97,764,596</b>

School District \_\_\_\_\_

\* ADE = Average Daily Enrollment

Page: \_\_\_\_\_  
Schedule B- 1

REVENUE	(1)	(2)	(3) (4) BUDGET YEAR ENDING 06/30/26	
	ACTUAL PRIOR YEAR ENDING 06/30/24	ESTIMATED CURRENT YEAR ENDING 06/30/25	TENTATIVE APPROVED	FINAL APPROVED
<b>1000 LOCAL SOURCES</b>				
1100 Tax Revenue				
1110 Property Taxes				
1111 Net Proceeds of Mines				
1112 Net Proceeds of Mines - Prior Year				
1120 School Support Taxes				
1150 Residential Construction Tax				
1190 Other Taxes				
1191 Franchise Taxes				
1192 Governmental Services Tax				
1200 Local Gov Units - Not School Districts				
1300 Tuition				
1400 Transportation Fees				
1500 Earnings on Investments		1,773,000	1,800,000	1,800,000
1600 Food Service Revenue				
1611 Daily Sales - School Lunch				
1612 Daily Sales - School Breakfast				
1613 Daily Sales - Special Milk				
1614 Daily Sales - After-School Program				
1700 District Activities Revenue				
1800 Community Service Activities				
1900 Other Revenues	-	2,850,000	2,850,000	2,850,000
1910 Rentals				
1920 Donations		-	-	-
1950/60 Services Provided other Governments				
1990 Miscellaneous	5,756,733	576,857	805,000	805,000
<b>TOTAL LOCAL SOURCES</b>	5,756,733	5,199,857	5,455,000	5,455,000
<b>3000 REVENUE FROM STATE SOURCES</b>				
State Education Funding				
3110 Distributive School Fund	89,622,704	91,032,216	95,142,860	95,046,250
3115 Special Education - DSA Funding	7,621,291	7,339,784	7,433,446	6,828,946
3200 Restricted Funding/Grants-in-Aid Rev				
3210 Special Transportation				
3220 Adult High School Diploma				
3230 Class Size Reduction				
3800 In Lieu of Taxes				
3900 For/on behalf of School District				
<b>TOTAL STATE SOURCES</b>	97,243,995	98,372,000	102,576,306	101,875,196
<b>4000 FEDERAL SOURCES</b>				
4100 Unrestricted - Direct Fed Gov't				
4200 Unrestricted - State Agency				
4300 Restricted - Direct				
4500 Restricted - State Agency	10683833	6484431.851	5711524.638	5747580.888
4800 Revenue in Lieu of Taxes				
4900 Revenue for-on behalf of School District				
<b>TOTAL FEDERAL SOURCES</b>	10683833	6484431.851	5711524.638	5747580.888

School District  
Fund - Budgeted Resources

Page: \_\_\_\_\_  
Schedule BB-5

OTHER RESOURCES AND FUND BALANCE	(1) ACTUAL PRIOR YEAR ENDING 06/30/24	(2) ESTIMATED CURRENT YEAR ENDING 06/30/25	(3) (4) BUDGET YEAR ENDING 06/30/26	
			TENTATIVE APPROVED	FINAL APPROVED
<b>5000 OTHER FINANCING SOURCES</b>				
5100 Issuance of Bonds				
5110 Bond Principal				
5120 Premium/Discount of Bond Sale				
5200 Transfers from Other Funds				
5300 Gain/Loss on Disposal of Assets				
5400 Loan Proceeds (> 12 months)				
5500 Capital lease Proceeds				
5600 Other Long-Term Debt Proceeds				
<b>TOTAL OTHER FINANCING SOURCES</b>		-	-	
<b>8000 OPENING FUND BALANCE</b>				
Reserved Opening Balance (NPM)	47,950,332			
Opening Balance (Other)				
<b>TOTAL OPENING FUND BALANCE</b>	47,950,332	-		
Prior Period Adjustments				
Residual Equity Transfers				
<b>TOTAL ALL RESOURCES</b>	113,684,561	110,056,289	113,742,831	113,077,777

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\_\_\_\_\_  
School District  
Fund - Budgeted Resources

Page: \_\_\_\_\_  
Schedule BB-6

PROGRAM FUNCTION OBJECT	(1)	(2)	(3)	(4)
	ACTUAL PRIOR YEAR ENDING 06/30/24	ESTIMATED CURRENT YEAR ENDING 06/30/25	BUDGET YEAR ENDING 06/30/26 TENTATIVE APPROVED	FINAL APPROVED
<b>100 REGULAR PROGRAMS</b>				
1000 Instruction				
100 Salaries	34,541,412	33,926,952	34,131,909	34,617,622
200 Benefits	9,726,359	17,508,409	18,927,946	19,180,924
300/400/500 Purchased Services	5,001,050	1,188,726	1,258,658	1,258,658
600 Supplies	2,029,045	3,335,350	4,282,195	4,282,195
700 Property				
800/900 Miscellaneous & Other	338,435	130,000	175,000	175,000
2700 Student Transportation				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
2900 Other Direct Support				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>100 TOTAL REGULAR PROGRAMS</b>	51,636,301	56,089,436	58,775,708	59,514,399
<b>200 SPECIAL PROGRAMS</b>				
1000 Instruction				
100 Salaries	4,985,463	4,940,504	4,879,834	4,947,483
200 Benefits	2,513,517	2,377,001	2,531,506	2,566,744
300/400/500 Purchased Services	1,223,052	1,378,375	1,557,085	1,557,085
600 Supplies	59,078	178,200	211,575	211,575
700 Property				
800/900 Miscellaneous & Other				
2700 Student Transportation				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
2900 Other Direct Support				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>200 TOTAL SPECIAL PROGRAMS</b>	8781110	8,874,080	9180000.417	9282886.279

\_\_\_\_\_  
\_\_\_\_\_  
School District  
Fund - Expenditures by Program, Function, and Object

Page: \_\_\_\_\_  
Schedule BB-7

PROGRAM FUNCTION OBJECT	(1)	(2)	(3)	(4)
	ACTUAL PRIOR YEAR ENDING 06/30/24	ESTIMATED CURRENT YEAR ENDING 06/30/25	BUDGET YEAR ENDING 06/30/26	
			TENTATIVE APPROVED	FINAL APPROVED
<b>000 UNDISTRIBUTED EXPENDITURES</b>				
<b>2100 Student Support</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>2100 SUBTOTAL</b>		-	-	
<b>2200 Instruction Staff Support</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>2200 SUBTOTAL</b>		-	-	-
<b>2300 General Administration</b>				
100 Salaries	2,296,316	2,325,352	2,325,349	2,348,376
200 Benefits	908,240	1,118,785	1,206,319	1,218,332
300/400/500 Purchased Services	2,814,348	2,850,000	2,850,000	2,850,000
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>2300 SUBTOTAL</b>	6,018,904	6,294,138	6,381,668	6,416,708
<b>2400 School Administration</b>				
100 Salaries	5,122,551	5,159,039	5,159,039	5,210,630
200 Benefits	2,026,074	2,482,143	2,676,349	2,703,264
300/400/500 Purchased Services				
600 Supplies		471,880	478,072	478,072
700 Property				
800/900 Miscellaneous & Other				
<b>2400 SUBTOTAL</b>	7,148,625	8,113,063	8,313,460	8,391,965
<b>2500 Central Services</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services	6,371,567	6,366,898	6,534,948	6,392,923
600 Supplies				
700 Property				
800/900 Miscellaneous & Other		888,211	927,325	900,546
<b>2500 SUBTOTAL</b>	6,371,567	7,255,108	7,462,274	7,293,469

\_\_\_\_\_ School District  
 \_\_\_\_\_ Fund - Expenditures by Program, Function, and Object  
 \_\_\_\_\_

Page: \_\_\_\_\_  
 Schedule BB-12



PROGRAM FUNCTION OBJECT	(1)	(2)	(3)	(4)
	ACTUAL PRIOR YEAR ENDING 06/30/24	ESTIMATED CURRENT YEAR ENDING 06/30/25	BUDGET YEAR ENDING 06/30/26 TENTATIVE APPROVED	FINAL APPROVED
<b>2600 Operating/Maintenance Plant Service</b>				
100 Salaries	1,059,838	1,155,360	1,155,360	1,168,214
200 Benefits	419,188	555,873	599,365	606,067
300/400/500 Purchased Services	5,458,440	5,259,466	4,980,612	4,980,612
600 Supplies	395,362	424,575	419,275	419,275
700 Property				
800/900 Miscellaneous & Other				
<b>2600 SUBTOTAL</b>	<b>7,332,828</b>	<b>7,395,273</b>	<b>7,154,612</b>	<b>7,174,169</b>
<b>2700 Student Transportation</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>2700 SUBTOTAL</b>				
<b>2900 Other Support (All Objects)</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>2900 SUBTOTAL</b>				
<b>TOTAL SUPPORT SERVICES</b>				
<b>NONINSTRUCTIONAL SERVICES</b>				
<b>3100 Food Services Operations</b>				
100 Salaries	353,279	430,020	430,020	435,497
200 Benefits	139,729	206,893	223,081	225,935
300/400/500 Purchased Services	6,429,990	3,713,336	3,147,261	3,184,881
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>3100 SUBTOTAL</b>	<b>6,922,999</b>	<b>4,350,250</b>	<b>3,800,362</b>	<b>3,846,314</b>
<b>4100 Land Acquisition</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other				
<b>4100 SUBTOTAL</b>				

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\_\_\_\_\_  
School District  
Fund - Expenditures by Program, Function, and Object

Page: \_\_\_\_\_  
Schedule BB-13

PROGRAM FUNCTION OBJECT	(1)	(2)	(3)	(4)
	ACTUAL PRIOR YEAR ENDING 06/30/24	ESTIMATED CURRENT YEAR ENDING 06/30/25	BUDGET YEAR ENDING 06/30/26	
			TENTATIVE APPROVED	FINAL APPROVED
<b>4900 Other (All Objects)</b>				
100 Salaries				
200 Benefits				
300/400/500 Purchased Services				
600 Supplies				
700 Property				
800/900 Miscellaneous & Other	1,762,350	1,137,903	1,159,157	1,125,683
<b>4900 SUBTOTAL</b>	1,762,350	1,137,903	1,159,157	1,125,683
<b>4000 TOTAL FACILITIES ACQUISITION AND CONSTRUCTION</b>				
<b>6200 Other Fund Transfers</b>				
910 Interfund Transfer				
<b>000 TOTAL UNDISTRIBUTED EXPENDITURES</b>	95,974,683	99,509,251	102,227,241	103,045,593
<b>TOTAL ALL EXPENDITURES</b>				
<b>6300 Contingency</b> (not to exceed 3% of Total Expenditures)		1746532.35	2,693,646	1,254,305
<b>8000 ENDING FUND BALANCE</b>	95,974,683	101,255,784	104,920,887	104,299,898
Reserved NPM Per NRS 387.1235				
Ending Balance (Other)				
<b>TOTAL ENDING FUND BALANCE</b>	8,090,340	40,774	63,763	19,698
<b>TOTAL APPLICATIONS</b>				

\_\_\_\_\_ School District  
 \_\_\_\_\_ Fund - Expenditures by Program, Function, and Object

Page: \_\_\_\_\_  
 Schedule BB-14A

AVAILABLE RESOURCES	(1)	(2)	(3)	(4)
	ACTUAL PRIOR YEAR ENDING 06/30/24	ESTIMATED CURRENT YEAR ENDING 06/30/25	BUDGET YEAR ENDING 06/30/26	
			TENTATIVE APPROVED	FINAL APPROVED
<b>5000 COMBINED BONDS</b>				
1110 Property Taxes				
1190 Other Resources:				
1500 Earnings on Investments				
<b>Subtotal</b>				
Opening Fund Balance				
<b>Subtotal - Combined Bonds</b>				
<b>MEDIUM-TERM FINANCING</b>				
1110 Property Taxes				
1190 Other Resources:				
Opening Fund Balance				
<b>Subtotal - Loans</b>				
<b>TOTAL AVAILABLE FINANCING</b>				
<b>5000 FUND EXPENDITURES</b>				
<b>COMBINED BONDS</b>				
831 Principal	3,349,956	2,922,500	3,035,000	3,035,000
832 Interest	6,269,582	5,837,231	5,723,181	5,723,181
Reserves (Include Unappropriated Balance)				
<b>Subtotal - Combined Bonds</b>	9,619,538	8,759,731	8,758,181	8,758,181
<b>MEDIUM-TERM FINANCING</b>				
831 Principal				
832 Interest				
Reserves (Include Unappropriated Balance)				
<b>Subtotal - MTF</b>				

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\_\_\_\_\_  
\_\_\_\_\_  
School District  
Debt Service Fund

Page: \_\_\_\_\_  
Schedule CC

ALL EXISTING OR PROPOSED  
GENERAL OBLIGATION BONDS, REVENUE BONDS  
MEDIUM-TERM FINANCING, CAPITAL LEASES AND  
SPECIAL ASSESSMENT BONDS

- \* - Type  
1 - General Obligation Bonds  
2 - G. O. Revenue Supported Bonds  
3 - G. O. Special Assessment Bonds  
4 - Revenue Bonds  
5 - Medium-Term Financing

- 6 - Medium-Term Financing - Lease Purchase  
7 - Capital Leases  
8 - Special Assessment Bonds  
9 - Mortgages  
10 - Other (Specify Type)  
11 - Proposed (Specify Type)

(1) NAME OF BOND OR LOAN List and Subtotal By Fund	(2) *	(3) TERM	(4) ORIGINAL AMOUNT OF ISSUE	(5) ISSUE DATE	(6) FINAL PAYMENT DATE	(7) INTEREST RATE	(8) BEGINNING OUTSTANDING BALANCE 7/1/2025	(9) (10) REQUIREMENTS FOR FISCAL YEAR ENDING 06/30/26		(11) (9)+(10) TOTAL
								INTEREST PAYABLE	PRINCIPAL PAYABLE	
FUND:							\$	\$	\$	\$
21-22 Lease - #27	7	48	136,582	04/02/22	03/02/26	2.74%	\$ 27,007	\$ 740	\$ 26,267	\$ 27,007
2015 Bond			43,080,000	06/01/15	06/01/46		\$ 57,710,488	\$ 1,786,613	\$ 1,025,000	\$ 2,811,612
2018 Bond			49,025,000	06/01/18	06/01/49		\$ 74,845,175	\$ 2,147,575	\$ 1,012,500	\$ 3,160,075
2019 Bond			13,335,000	07/01/19	12/01/49		\$ 21,099,969	\$ 585,219	\$ 270,000	\$ 855,219
2021 Bond			33,475,000	05/01/21	12/01/51		\$ 51,175,000	\$ 1,203,775	\$ 727,500	\$ 1,931,275
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
							\$	\$	\$	\$
<b>TOTAL ALL DEBT SERVICE</b>							\$	\$	\$	\$

SCHEDULE C-1 INDEBTEDNESS

\_\_\_\_\_ School District

Page: \_\_\_\_\_  
SCHEDULE C-1

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4e3 – APPROVAL OF NEW JANITORIAL COMPANY FOR ALIANTE CAMPUS**

**SUBJECT: JANITORIAL COMPANY FOR ALIANTE**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

**CONTRIBUTOR(S): FINANCE COMMITTEE/GARY MCCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS FINANCE COMMITTEE REVIEWED THE JANITORIAL BID PROPOSALS AND RECOMMENDS APPROVAL OF PROSERV FOR THE ALIANTE CAMPUS.**

ATTACHMENTS:

**1. JANITORIAL BID PROPOSALS AND SUMMARY**

## Somerset Academy of Las Vegas

### Janitorial Services Bid Process Summary

## Aliante, Skye Canyon, Stephanie

#### Objectives:

To secure quality bids via the bid process by providing thorough specifications of services to the interested bidders. To concisely and accurately present results of the bidding process; including management's recommendation as well as a staff's recommendation from the School Principal. To support the Board of Directors in concluding this process by their selecting of a provider for each school.

#### Background Information:

As of Spring 2025 the above listed campuses were interested in seeking bids for janitorial mainly due to lack of ability for the current cleaning crew and company to meet the daily expectations in the janitorial specifications. We sought pricing from 6 vendors. Campuses were involved in our recommendations .

**Recommendations: Approve as presented below; based on discussions with staff.** Proserv for Aliante and Skye Canyon. Premier for Stephanie.

Janitorial RFP 2025

	Current Contract	Mylo	Premier	Proserv	ABM	BGM	RBM
Aliante	\$8,180	6932	9119	9748	9184	9774	13300
Skye Canyon	\$6,759	5675	7045	7230	6759	7245	11200
Stephanie	\$6,355	5675	7127	7230	7365	7499	



MYLO JANITORIAL INC. QUOTE TO

## Somerset Academy of Las Vegas: Janitorial Cleaning Services

May 2025

[www.mylo-janitorial.com](http://www.mylo-janitorial.com)

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MYLO JANITORIAL INC. QUOTE TO  
SOMERSET ACADEMY OF LAS VEGAS

RFP. Mylo is committed to fully comply with the specifications highlighted and transcend the client's expectations.

When solicited and in addition to our daily services, Mylo has the capability to offer a massive pathogen disinfection program that uses the latest cutting-edge technology and disinfectant equipment on the market. We understand the responsibility we have to ensure the safety of Somerset Academy of Las Vegas Students and staff, as well as the essential work that we provide. Please don't hesitate to contact us directly should you need any further information or have any questions.

We would very much appreciate you selecting our company to assist you and look forward to working with you.

Sincerely,

*Alma Caballero*

Alma Caballero  
President & CEO Mylo Janitorial Inc.

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MYLO JANITORIAL INC. QUOTE TO  
SOMERSET ACADEMY OF LAS VEGAS

## EXECUTIVE SUMMARY

Mylo Janitorial Inc. ("Mylo") is very pleased to offer this proposal to Somerset Academy of Las Vegas ("Somerset") as a response to request for proposal. Mylo would provide professional janitorial services for a term that would commence in July 2025 for a three-year term. Mylo understands that specifications in contracts will include but not be limited to: daily cleaning of facility; bi-annual floor care of VCT, carpet, and polished concrete; exterior and interior window cleaning 2X year or as specified; and special event cleaning as requested.

Mylo commits to fully complying with the specifications outlined in the RFP covering 5 days a week cleaning as well as the options to elevate service.

The services to be provided would be for the following sites: Somerset Academy Skye Canyon Campus which is 54,191 Square Feet Total comprising the Elementary School of 37934 Square Feet, and the Middle School of 16257 Square Feet.

Founded in 1999, Mylo is headquartered in El Centro, California and operates throughout Southern California and Nevada. Mylo is a corporation of enduring strength. We have been privileged to play a vital role in serving abundant businesses. We are a company that seeks to maintain the excellence that differentiates us. As a result, we have been welcomed and entrusted by numerous firms, banks, governmental agencies, schools, and corporations among others for more than twenty-five years.

Our people are our biggest asset; it is only with the quality and integrity of our people that we can best serve our clients. Mylo is entirely a women-owned business. The President and Chief Operation Officer are at every step of the Mylo employee's trajectory to ensure that each professional is fully dedicated to complying to our client's expectations through Mylo's quality, philosophy, and on-going improvement program. Mylo does not subcontract. Mylo is a bonded Californian corporation that complies with all insurance requirements including workers compensation, liability insurance, and bonds. No conflicts of interest exist between Mylo and Somerset on this potential collaboration.

Mylo takes great pride in its reputation for high-quality work and experience as a leading corporation on the janitorial and maintenance service industry. Mylo fully understands the requirements and scope of work per designated building and/or program that Somerset has delineated in the

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MYLO JANITORIAL INC. QUOTE TO  
SOMERSET ACADEMY OF LAS VEGAS

## PROJECT ORGANIZATION AND KEY PERSONNEL

We are small and big all at once. We are a small business compared to many others but are tremendously big in our eagerness to help our community by cleaning, sanitizing and enduring the obstacles in our everyday work. We work with the passion of not only attempting but accomplishing every task that is assigned to us. We create a plan of work for every of the forty-seven members of our staff. New projects are not initiated by new employees; a prepared and experienced member of staff begins the work and trains an incoming employee. Additionally, all employees undergo the same training programs. The employees of the company are not by themselves; Mylo's CEO and COO are at all moments behind the staff members and have worked in projects of similar scope. Please refer to the "Experience" section of this proposal for a detailed description.

Mylo is a company that is daily guided and carefully supervised. Mylo has a strong understanding of local and state laws, ordinances, regulations, policies, requirements, permitting. Mylo will assign a Project Team conformed of janitors, crew leaders, floor and carpet care specialists, disinfectant technicians, and supervisors to work on this engagement. Mylo will compromise daily crews to service Somerset's facilities. These crews will be led by a leader per crew who will provide onsite daily supervisions for quality insurance, assurance, and safety.

Mylo will additionally rely on a team and floor care technician to provide those services. Collectively, the project team will spend an estimated of (60) hours every day providing cleaning services to the Somerset Academy of Las Vegas representing 100% of the total hours spent on the project. If any safety or security issue arises, the supervisor will directly report to Mylo's executives who will address the issue immediately with Somerset. All persons employed have the required documentation to work legally within the United States.

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State of California  
Department of Industrial Relations  
Division of Labor Standards Enforcement  
Licensing & Registration Unit  
1515 Clay Street, Ste. 1902  
Oakland, CA 94612



Registration Number:  
JS-LR-1000896390

### Janitorial Services Registration

Effective Date	Expiration Date
12/2/2024	12/2/2025

MYLO JANITORIAL INC  
920 S SECOND ST  
EL CENTRO, CA 92243

Workers Compensation Insurance Expiration Date:  
May 1, 2025

Branch 1: DBA: MYLO JANITORIAL INC      920 S SECOND ST, EL CENTRO, CA 92243

Having paid to the Labor Commissioner of the State of California the required Registration Fee is hereby granted a registration to conduct the business of Janitorial Services in the State of California at the location(s) listed above and effective for the period designated above in conformity with the provisions of Chapter 4, Part 4.2, Division 2 of the Labor Code and the rules and regulations issued thereunder by the Labor Commissioner.

THIS REGISTRATION IS NOT TRANSFERABLE AND IS VALID ONLY AT THE REGISTERED OPERATING LOCATION INDICATED ABOVE

### POST IN A CONSPICUOUS PLACE

ALTERATIONS WILL VOID THIS REGISTRATION

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### Office of Small Business & DVBE Services

Certification ID: 1752618

Legal Business Name:  
MYLO JANITORIAL INC

Doing Business As (DBA) Name 1:  
MYLO JANITORIAL INC

Doing Business As (DBA) Name 2:

Address:  
920 S 2nd St  
El Centro  
CA 92243

Certification Type:  
SB(Micro)

Email Address:  
alma@mylo-janitorial.com

Business Web Page:  
www.mylo-janitorial.com

Business Phone Number:  
760/352-6038

Business Fax Number:

Business Types:  
Service

Certification Type	Status	From	To
SB(Micro)	Approval	03/02/2023	03/11/2025

Stay informed! KEEP YOUR CERTIFICATION PROFILE UPDATED!  
LOG IN at [CalProcure.CA.GOV](https://CalProcure.CA.GOV)

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hsr | MEDIC First Aid | AMERICAN SAFETY HEALTH INSTITUTE | AEMS

**Margarita Montes Taylor**

has demonstrated achievement of the required knowledge and hands-on skill evaluations according to the certification requirements of the training program indicated below.

☒ ADULT ☐ ADULT/CHILD/INFANT ☐ ADULT/CHILD ☐ ADULT/INFANT

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**Noemi Olivares**

has demonstrated achievement of the required knowledge and hands-on skill evaluations according to the certification requirements of the training program indicated below.

☒ ADULT ☐ ADULT/CHILD/INFANT ☐ ADULT/CHILD ☐ ADULT/INFANT

hsr | MEDIC First Aid | AMERICAN SAFETY HEALTH INSTITUTE | AEMS

**Francisco Alvarez**

has demonstrated achievement of the required knowledge and hands-on skill evaluations according to the certification requirements of the training program indicated below.

☒ ADULT ☐ ADULT/CHILD/INFANT ☐ ADULT/CHILD ☐ ADULT/INFANT

hsr | MEDIC First Aid | AMERICAN SAFETY HEALTH INSTITUTE | AEMS

**Alfonso Fernandez**

has demonstrated achievement of the required knowledge and hands-on skill evaluations according to the certification requirements of the training program indicated below.

☒ ADULT ☐ ADULT/CHILD/INFANT ☐ ADULT/CHILD ☐ ADULT/INFANT

ADULT FIRST AID | CPR AED C1716718D

**Alejandro Palacios**  
Authorized Instructor (Print Name)  
2345394  
Registry No.

12/12/2024	12/2026
Class Completion Date 559-741-2208	Expiration Date 689942
Training Center Phone No.	Training Center ID:

**Alejandro Palacios**  
Authorized Instructor (Print Name)  
2345394  
Registry No.

12/12/2024	12/2026
Class Completion Date 559-741-2208	Expiration Date 689942
Training Center Phone No.	Training Center ID:

**Alejandro Palacios**  
Authorized Instructor (Print Name)  
2345394  
Registry No.

12/12/2024	12/2026
Class Completion Date 559-741-2208	Expiration Date 689942
Training Center Phone No.	Training Center ID:

**Alejandro Palacios**  
Authorized Instructor (Print Name)  
2345394  
Registry No.

12/12/2024	12/2026
Class Completion Date 559-741-2208	Expiration Date 689942
Training Center Phone No.	Training Center ID:

This Adult First Aid / CPR AED training program conforms with the 2020 American Heart Association (AHA) Guidelines Update for Cardiopulmonary Resuscitation and Emergency Cardiovascular Care and the 2020 AHA and American Red Cross First Aid Updates for First Aid. This training program was not designed to meet pediatric first aid training requirements and should not be used for the purpose.

Expiration date may not exceed two years from month of class completion.

### PROPOSED METHOD TO ACCOMPLISH WORK

Mylo delivers a full scope of services to a wide range of facilities, including wide experience servicing schools. We continuously improve our processes and technologies to ensure that accountability, flexibility, and service yield exceptional results. Mylo has implemented a methodology for Somerset and expects to continue to transcend the traditional janitorial and maintenance service by following the different phases that characterize the methodology of our service.

The COVID-19 pandemic has been a catalyst for discovering the crucial role of products and cutting-edge technologies in efficient cleaning and disinfection processes. One notable advancement in this regard is the utilization of virucides, which effectively eradicate or permanently deactivate viruses in non-living environments. Unlike traditional cleaners that primarily remove surface soil, virucides specifically target and neutralize viruses.

While conventional cleaning practices, as recommended by the CDC, remove germs from surfaces, they fall short of eliminating them. On the contrary, sanitizers are adept at reducing the microbial load on surfaces to levels deemed safe by leading public health organizations. These sanitizing agents are often lauded for their speed and safety compared to disinfectants, although disinfectants typically boast broader efficacy against a range of pathogens. Specifically, disinfectants are invaluable for eradicating infectious fungi, bacteria, and viruses on various hard surfaces in the environment. At Mylo, our commitment to excellence is exemplified by our reliance on virucidal agents in delivering top-tier services.

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Mylo's Induction and Training Program includes the following areas: Safety Measures and Procedures, COVID-19 safety measures and training, Proper Cleaning and Maintenance Procedures, Building Safety (i.e. proper use of fire extinguishers), Sanitization Procedure, Chemical Use Procedure, Vacuum Use Procedure

Mylo's technical and management approach to the project in the following areas include the following:

- Cleaning mechanical actions

Refer to the illustrations found below of our cleaning mechanical actions particularly for bathrooms, classrooms, cafeterias, entries, and office spaces, as well as the safety data sheet for the virucides, which effectively eradicate or permanently deactivate viruses in non-living environment, Mylo utilizes for performing cleaning services.



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- Cross-contamination prevention

**Color Code Procedure:**  
Mylo Janitorial Inc. prioritizes hygiene and safety by addressing cross-contamination issues stemming from the improper use of towels and chemicals. To tackle this concern, we have implemented a meticulously designed system of color-coded towels and procedures. This proactive approach ensures that any potential incidents, including those involving human fluids, are effectively contained, and addressed. Our comprehensive system covers various areas such as bathrooms, desks, windows, kitchen counters, telephones, and switches. Each designated area is assigned a specific color-coded towel and procedure, meticulously tailored to mitigate any risks that could compromise the health and safety of both Somerset students and employees.

- Plan to provide services in the event of staff absences

Mylo always implements a back-up crew system where in the event of staff absences, no interruption of the service will occur.

- Quality control and performance measures

All Mylo projects are supervised by a team leader and supervisor. Mylo leadership conducts site visits with designated team and supervises performance. Recurrent unexpected site visits are conducted by project managers to supervise employees' performance in a routine manner.

- All Mylo Janitorial employees' safety training program include the following:

- ✓ First Aid Trained and Certified
- ✓ Sexual Harassment and Discrimination
- ✓ COVID-19
- ✓ Safety Lifting
- ✓ Blood-borne Pathogen Standard
- ✓ Ladder Safety
- ✓ Alcohol and Drugs
- ✓ Injury and Preventive Program
- ✓ Hazard Communication
- ✓ Personal Protective Equipment
- ✓ Safety Data Sheets (SDS)
- ✓ Fire Extinguisher Training

Additionally, other members of our team hold the following certifications:

- ✓ GBAC Bio-Remediation and Response
- ✓ Forensic Cleaning

### PROPOSED SOAP DISPENSER FOR SOMERSET ACADEMY

- **Mylo's Materials/chemical technical:**



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## COST PROPOSAL

	Janitorial Bid as Requested	Materials and all consumables	Janitorial Including all materials and consumables	OPTION 1 as delineated in RFP	OPTION 2 as delineated in RFP	OPTION 3 as delineated in RFP	OPTION 4 as delineated in RFP
Somerset Academy Sky Canyon	\$ 5675.00/ month	\$3,034	\$ 8709.00.00 / month	\$464.00	\$6,722.00	\$6,722.00	See Below
Somerset Academy Aliante	\$ 6932.00/ month	\$3,034	\$ 9969.00 / month	\$552.00	\$8,767.00	\$8,767.00	See Below
Somerset Academy Stephanie C.	\$ 5675.00/ month	\$3,034	\$ 8709.00 / month	\$464.00	\$6,722.00	\$6,722.00	See Below

## MATERIALS & CONSUMABLES

Toilet paper, Paper Towels, Toilet Seat Covers, Hand Soap, Hand Sanitizer Dispensers (At no additional cost including labor), Urinal Screens, Air Fresheners, Trash bags Liners (all the sizes included) gloves, Cleaning Chemicals and Disinfectants.



#### Option 2-3 MASSIVE DISINFECTION

According to the delineated specifications on the RFP Mylo Janitorial includes Massive Disinfections using VICTORY ® Electrostatic Systems EPA Approved, with Electrostatic Sprayers and Backpack Equipment for an easy and massive application covering 100% of the Facilities including walls, Ceiling Hard Surfaces. Using a hospital grade disinfectant SANI-10 E.P.A (1839-86-70925).

#### Option 4 REMOTE LEARNING ADAPTATION

Recognizing the evolving nature of educational delivery during these unprecedented times, Mylo Janitorial expresses its full willingness to assess and adapt the pricing model in good faith should Somerset Academy implement remote or hybrid learning modalities that significantly reduce on-site activity. We commit to engaging in transparent discussions to explore fair and reasonable adjustments that reflect service needs, ensuring flexibility and understanding throughout the duration of the contract.

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## Somerset Academy Aliante

### Proposal for Nightly Janitorial Services

**Prepared by Pro-Serv**  
Steve Rosen  
Phone: (702)735-0579  
Email: srosen@marsden.com  
pro-serv.com

Steve Rosen  
Business Development Executive  
(702) 735-0579  
srosen@marsden.com

Academica Nevada  
6630 Surrey St.  
Las Vegas, NV 89119  
Attn: Gary McClain

RE: Janitorial Services

Dear Gary,  
Thank you for the opportunity to submit a bid package in response to the RFP for The Somerset Academy Aliante. Somerset Academy sustains a thriving academic community by promoting learning, creativity, and ambition. In order to provide an environment that encourages education, your facilities must be visually clean, safe, and appealing. I am confident that Pro-Serv can provide you with the skilled teams and comprehensive quality programs that are necessary to maintain a welcoming campus for your students, educators, and staff members.

Enclosed you will find our proposal. If you would like additional information or have questions, please reach out to me. We look forward to your evaluation of our proposal and the opportunity to discuss a partnership between Pro-Serv and Academica Nevada.

Sincerely,

Steve Rosen  
Business Development Executive

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## Executive Summary

In education, every aspect of operations must be done with a commitment to excellence and innovation. We believe that these qualities are necessary in the non-educational tasks of an academic system as well. Pro-Serv provides the facility services and skilled teams necessary to keep your campus welcoming, clean, and safe.

At Pro-Serv, we understand that the appearance of a campus influences students' perceptions, focus, and engagement. Pro-Serv has years of experience maintaining an atmosphere that encourages learning at educational facilities. Pro-Serv is well versed in APPA Custodial Standards and we are members of the Pacific Coast APPA. In the high-traffic environment of a campus, we understand how to coordinate cleaning schedules and maintain quality standards. We also know how to accomplish these goals without disrupting student learning and while keeping your campus safe.

## Key Program Components

Below are a few program highlights, which are described in detail later in this document.

Component	Benefit	Description
<b>Full, Qualified Work Resources</b>	Peace of Mind from Fully Vetted Staff	<ul style="list-style-type: none"> <li>Carefully selected staff members</li> <li>Rigorous new-hire screening measures</li> <li>HR staff review experience, background, and records</li> <li>Staff follow security protocols of client facility</li> <li>Consistent, stable teams with low turnover</li> </ul>
<b>Site-Based Cleaning Approach</b>	High Confidence in Service Performance	<ul style="list-style-type: none"> <li>Client-driven service schedules</li> <li>Work performed during off-hours</li> <li>Periodic tasks (non-daily): <ul style="list-style-type: none"> <li>Scheduled, performed and tracked</li> <li>Results and schedules sent to our clients</li> </ul> </li> <li>Flexible and trained staff respond to changing needs</li> </ul>
<b>Rigorous Quality Control</b>	Full Contract Compliance	<ul style="list-style-type: none"> <li>Experience cleaning to APPA Custodial Standards</li> <li>Unique Key Performance Indicators (KPIs) for client site</li> <li>Cleaning inspections and audits via cloud-based, mobile QC system</li> <li>Detailed performance reporting and quality metrics</li> <li>Supervisors review daily and periodic work</li> <li>Labor management ensures full staffing</li> </ul>

Component	Benefit	Description
<b>Sustainability Program</b>	Reducing Carbon Footprint	<ul style="list-style-type: none"> <li>Sustainability program includes: <ul style="list-style-type: none"> <li>Green cleaning methods</li> <li>Green Seal Certified® cleaning products</li> <li>Micro-fibers</li> <li>CRI Green Label Certified® equipment</li> </ul> </li> <li>LEED contributions: <ul style="list-style-type: none"> <li>Meets requirements for LEED-EB certification credits</li> <li>Marsden experts help with certification documentation</li> </ul> </li> </ul>
<b>Advanced Technology and Innovation</b>	100% Performance Transparency and Optimal Efficiency	<ul style="list-style-type: none"> <li>Cloud-based QC system via mobile devices <ul style="list-style-type: none"> <li>Web platform tracks and reports metrics</li> <li>Our clients receive immediate electronic responses</li> </ul> </li> <li>Cleaning industry-specific ERP system <ul style="list-style-type: none"> <li>Technology-assisted labor management</li> <li>Fully integrated financial, operations and workforce management</li> <li>Streamlines processes and delivers complete picture</li> </ul> </li> <li>Continuous R&amp;D: innovative products, tools, processes</li> </ul>
<b>Strict Cost Controls</b>	Maintaining Budget Goals	<ul style="list-style-type: none"> <li>Complete transparency with the resources used, activities performed and associated costs</li> <li>Drive toward budget goals while maintaining service levels</li> <li>Constantly considering ways to implement value engineering <ul style="list-style-type: none"> <li>We work with clients to find ways to increase efficiencies, improve functionality, or reduce costs</li> <li>Flexible service offerings to meet client needs</li> </ul> </li> <li>Mindful of cost containment</li> </ul>

Thank you for your interest in a partnership with Pro-Serv. Our goal is to provide exceptional services, but more importantly, to develop a successful relationship with you. We will do so by caring about what you care about: creating an academic environment where your students can thrive.

### Exhibit A Statement of Work & Pricing Summary



Customer: Somerset Academy of Las Vegas (Aliante)

Location: 6475 Valley Dr. North Las Vegas, 89084

Start Date: To Be Determined by Client

### SOW - Janitorial Specifications

OFFICES/ ADMINISTRATION	Times Weekly	Times Monthly	Times Bi-Annually
• Empty and clean all trash containers inside and out, replace liners.	5		
• Spot clean interior partition glass.	5		
• Clean/wash both sides of glass doors.	5		
• Clean/ disinfect doors and light switches.	5		
• Sweep/mop all hard surface floors. Damp mop to remove spillage.	5		
• Vacuum all carpet/ area rugs.	5		
• Spot clean walls.	5		
• Secure all office doors and turn off lights	5		
• Report all irregularities to management.	5		
• Dust all low and high horizontal/vertical surfaces, such as but no limited to, picture frames and high ledges	1		
• Spot clean carpet stains with a carpet extractor	1		
• Burnish all resilient tile and hard surface floors		1	
• Dust window blinds		1	
• Vacuum all exposed baseboards with crevice tool as needed		1	
• Strip & wax all resilient tile floors as needed. Burnish to shine			1
• Clean all baseboards and door jams.			1
• Dust all wood surfaces with treated cloth.			1
• Vacuum all ceiling air vents.			1
• Deep scrub and buff all concrete floors			1
• Shampoo all carpet and area rugs with a truck mount or carpet extractor			1
RESTROOMS	Times Weekly	Times Monthly	Times Bi-Annually
• Empty and clean all trash containers/ waste receptacles inside and out. Replace basket liners.	5		
• Restock all paper towel, toilet tissue, deodorizer and hand soap dispensers.	5		
• Clean and dust all ledges, dispensers, and partitions.	5		
• Clean top, bottom, and side surfaces, inside and out of all toilet stalls and urinals using a disinfectant cleaner.	5		
• Clean both sides of toilet stool using a disinfectant cleaner.	5		
• Clean and polish all bright work.	5		
• Clean sinks and countertops to remove soil, stain, and soap film.	5		
• Clean mirrors.	5		
• Dust mop floors.	5		
• Mop all floors using a disinfectant cleaner.	5		
• Spot clean both sides of doors to restrooms and walls.	5		

### Exhibit A Statement of Work & Pricing Summary



• Clean and Disinfect all stall partitions and stall doors.	5		
• Disinfect doorknobs and push plates. (push plates, crush bars, or kick plates)	5		
• Report all irregularities to management.	5		
• Clean stools and urinals with non-acid bowl cleaner as needed.	1		
• Pour water into floor drain.	1		
• High dust all walls and air diffusers.		1	
• Clean and Disinfect wall tile using a disinfectant cleaner.		1	
• Burnish all resilient tile and hard surface floors.		1	
• Dust window blinds.		1	
• Pressure wash/auto-scrub tile and grout in bathrooms.			1
ENTRY AREAS, LOBBY, HALLWAYS, AND STAIRWELLS	Times Weekly	Times Monthly	Times Bi-Annually
• Empty and clean all trash containers inside and out, replace liners.	5		
• Clean, disinfect and polish drinking fountains.	5		
• Clean and disinfect handrails	5		
• Clean both sides of entrance doors and windows up to 80 inches in height.	5		
• Clean all two-way glass doors in lobby area.	5		
• Clean metal door and window frames.	5		
• Vacuum carpets and walk-off mats	5		
• Sweep and mop hard surface floors. Remove floor mats before mopping and replace.	5		
• Spot clean walls.	5		
• Dust all medium level and low-level ledges.	5		
• Auto-scrub hallways. Remove floor mats before mopping and replace.	5		
• Report all irregularities to management.	5		
• Dust all high ledges and walls.	1		
• Burnish resilient tile floors.	1		
• Strip and wax resilient tile floors minimum two coats of wax.			1
• Scrub walls to remove all marks and smudges.			1
CLASSROOMS	Times Weekly	Times Monthly	Times Bi-Annually
• Sweep and mop all hard floor areas. Clean all classroom entrance and exit doors.	5		
• Vacuum all carpets and area rugs.	5		
• All sinks (where applicable) wiped down with disinfectant, run water in all sinks daily. Remove hard water buildup.	5		
• Clean/polish all glass doors, glass partitions and framing to a bright condition, free of dust and streaks.	5		
• Spot-Clean all surfaces, bright work and fixtures to remove stains, with special attention near switch plates, waste receptacles, door frames, and door handles.	5		
• Empty and clean all waste receptacles inside and out, remove all trash to designated trash area. Replace basket liners.	5		
• Empty pencil sharpeners.	5		
• Brush/ vacuum all common areas and classroom furniture as necessary.	5		
• Clean and disinfect all student desks and tables.	5		
• Clean whiteboard tray.	5		
• Report all irregularities to management.	5		

**Exhibit A**  
**Statement of Work & Pricing Summary**



• Spot clean carpet stains with a carpet extractor.	1		
• Dust all low and high surfaces, such as but no limited to, bulletin boards, bookcases, door and window ledges.	1		
• Shampoo all carpets and area rugs with a truck mount or carpet extractor.			1
• Strip and wax all floors.			1
<b>MULTI- PURPOSE ROOM</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Dust mop all floors.	5		
• Auto scrub all floors. Remove floor mats before mopping and replace. Move tables when cleaning floor.	5		
• Spot clean both sides of interior windows and both sides of glass doors.	5		
• Spot clean walls.	5		
• Clean drinking fountains with disinfectant.	5		
• Disinfect door handles and push plates. (push plates, crash bars, or kick plates)	5		
• Sweep and mop stage/dance floor with disinfectant cleaner. As applicable with appropriate product.	5		
• <b>Report all irregularities to management.</b>	5		
• Dust all high and low surfaces including walls.	1		
• Burnish resilient tile floors.	1		
• Strip & wax resilient tile floors as needed.			1
• Scrub walls to remove all marks and smudges.			1
<b>EMPLOYEE BREAKROOM</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean trash containers inside and out. Replace basket liners.	5		
• Clean tabletops and counter surfaces with disinfectant cleaner and sanitizer.	5		
• Wipe down chair seats and arms.	5		
• Wet mop tile floor and vacuum carpets and area rugs. Remove floor mats before mopping and replace.	5		
• Spot clean walls.	5		
• Spot clean front of cabinet doors and outside of refrigerators and microwaves.	5		
• Dust any window ledges and clean any interior windows.	5		
• Dust horizontal surfaces.	5		
• <b>Report all irregularities to management.</b>	5		
• Burnish all resilient tile and hard surface floors.		1	
• Clean all baseboards and door jams.			1
• Strip and wax all resilient tile floors as needed.			1
<b>KITCHEN</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out. Replace basket liners.	5		
• Wet mop all tile floors using a disinfecting cleaner/degreaser.	5		
• Spot clean walls using a disinfecting cleaner.	5		
• Polish all kitchen appliances. (as specified by the school staff)	1		
• Pour water down floor drain.	1		
• Clean and disinfect floor.	1		
• Clean floor drains.	1		

Exhibit A - Page 3 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



<b>GYM, GYM BATHROOMS, LOCKER ROOMS, OFFICES</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out. Replace basket liners	5		
• Sweep/vacuum/mop all floors and carpets.	5		
• Clean all interior glass/glass doors/ light switches.	5		
• Auto scrub gym floor- white pads and water ONLY on gym floor.	5		
• Clean and disinfect all drinking fountains.	5		
• Clean and disinfect restrooms and locker rooms as indicated (see restroom section)	5		
• Spot clean walls using disinfecting cleaner.	5		
• Low and high dust all surfaces.		1	
• Spot clean all carpet stains in gym offices with carpet extractor.		1	
• Sweep bleachers and clean with disinfectant.		1	
• Spot clean bleacher chairs using a disinfectant cleaner.		1	
• *Schedule with administration to ensure bleachers are extended for monthly cleaning.		1	
• Shampoo all carpets and area rugs with truck mount or carpet extractor.			1
• Strip and wax all floors.			1
<b>ELEVATOR</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Clean and disinfect walls and buttons.	5		
• Sweep and mop floor.	5		
<b>JANITOR CLOSETS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Sweep bleachers and clean with disinfectant.	5		
• Maintain all copies of MSDS/SDS on site and accessible.	5		
• Maintain a well-stocked area of inventory to clean and disinfect the school	5		
<b>CORE CLEANING</b>			
• Core cleaning to be completed during the summer in addition to Thanksgiving Week, Winter Break, Spring Break, and weekly as time allows during the school year.			
• Scrub all walls in hallways, classrooms, bathrooms, and office areas.			
• Clean baseboards.			
• Vacuum air conditioner/heating vents.			
• Clean inside of light diffusers.			
• Clean student and teacher desks inside and out, chairs (top and underneath) , tables (top and underneath), and any additional furniture.			
• Clean all white boards and trays.			
• Clean all windows 10 feet high and under.			
• Vacuum rooms when cleaning is completed.			
• Unstack/restack, clean, and move furniture within the classrooms and offices*			
• *As deemed necessary by Administration to prepare for the new school year.			
<b>NOTE SPECIAL ATTENTION</b>			
• Janitorial staff to complete nightly log to maximize communication.			

Exhibit A - Page 4 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



• Bi-Annual and all other work to be included in the monthly price model.			
• Scope for summer cleaning (meet with school administrative team to determine summer needs).			
• All detailed work to be scheduled around the school calendar.			
<b>DEEP CLEANING SPECIFICATIONS</b>			
<b>OFFICES, ADMINISTRATIVE AREA, BREAKROOM</b>			
• Clean and disinfect all desks, tables, counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, phones, and trash cans.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
<b>CLASSROOMS</b>			
• Clean and disinfect all desks, tables, teachers desk (top to bottom) Counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, phones, and trash cans.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
• Entry Areas, Lobby, and Hallways.			
• Clean and disinfect all walls, drinking fountains, stairs, handrails, baseboards, clean glass doors and windows.			
• Sweep and mop all hard floors. Remove floor mats before mopping and place back.			
<b>RESTROOMS</b>			
• Clean and disinfect the entire restroom and locker rooms from top to bottom.			
<b>GYM (INCLUDING RESTROOMS, LOCKER ROOMS, AND OFFICES)</b>			
• Clean and disinfect all desks, tables, counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, bleachers, phones, baseboards, and trash cans.			
• Clean and disinfect the entire restroom and locker rooms from top to bottom.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
<b>Multi-Purpose Room</b>			
• Clean and disinfect all walls, doors, door handles, push plates, interior windows, and both sides of glass doors, baseboards, and drinking fountains.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			

Exhibit A - Page 5 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



**OVERALL PRICING SUMMARY**

Description	Cost Per Month
Nightly Janitorial Cleaning Monday- Friday, Core Cleaning, Deep Cleaning, Bi-Annual Work	<b>\$9,748.07</b>
Option 1. Deep Cleaning Day	<b>\$30 per hour</b>
Option 2. Electrostatic application of disinfectant solution via electrostatic sprayer	<b>\$30 per hour</b>
Option 3. Electrostatic application of active antimicrobial treatment via electrostatic sprayer (i.e. Bioshield 360, Prevent X, or equivalent)	<b>\$30 per hour</b>
Option 4. Remote Live Learning. A reduction in services needed will be matched by a reduction in the service fee.	<b>Yes</b>
<b>Cost To Be Billed Per Month*</b>	<b>\$9,748.07</b>

Monthly pricing does not include applicable taxes.

To accommodate all our customers and the various cut-off dates that each customer may have for processing vendors' invoices, we bill for service the 1st of each month, unless other arrangements have been made.

Effective on the start date listed on Page 1 of this Exhibit A, this Exhibit supersedes any previous Exhibit A for the same Customer and Service Location.

Pricing includes all new equipment provided.

Haynes Building Service, L.L.C.  
DBA Pro-Serv Commercial Cleaning

By: \_\_\_\_\_

It's: \_\_\_\_\_

Date: \_\_\_\_\_

Academica Nevada

By: \_\_\_\_\_

It's: \_\_\_\_\_

Date: \_\_\_\_\_

Exhibit A - Page 6 of 6



## ABOUT US

### Caring for your workplace®

We think and operate differently in the way we care for our client's workplaces. Pro-Serv operates in Phoenix, AZ providing clients with clean, safe, and healthy workplaces.

#### About Pro-Serv

Pro-Serv was established in 1996 and today, we have over 300 associates who service more than 10M sq ft of commercial space every day. In 2021, Pro-Serv became part of the Marsden Services enterprise. Marsden is a full spectrum facility services provider, offering janitorial, security, mechanical maintenance, emergency response, and facility management services throughout the United States. Through our relationship with Marsden, Pro-Serv provides clients with a unique combination of national strength and local presence. Our teams leverage Marsden's resources as a large organization while each Pro-Serv management team is invested in its community and local clients, providing personalized service.



#### Industry Associations

Pro-Serv is actively involved in several industry associations, including the Building Service Contractors Association International (BSCAI); Building Owners and Managers Association International (BOMA); International Facility Management Association (IFMA); and the Cleaning Coalition of America (CCA). Pro-Serv also holds a national APPA membership. By serving in leadership roles for these industry associations, we learn early about the top issues and challenges facing building environments and have first access to new best practices, technologies, and solutions

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## COMMUNICATION

### Pro-Serv takes a proactive approach to managing communications.

We believe that intentionally initiating communication establishes better partnerships as we improve our understanding of your priorities and develop the ability to anticipate your facility needs.

#### Comprehensive Communication

Our goal is to be transparent, collaborative, and responsive. A core part of Pro-Serv's operating model is empowering our local leadership teams with the autonomy to provide the highest level of service. As part of this practice, we always provide our clients with the names and contact information of their local Pro-Serv leadership. Our local team is available to answer questions, address concerns, respond to requests, and to respond to emergency needs.

#### We have multiple communication platforms in place and tailor our communications to our clients, their teams, and their needs.



##### Direct Contact

Clients are always given their account manager's contact information. Clients can also request scheduled calls.



##### Reports & Surveys

We can provide results from inspection reports and clients can send us surveys and reviews of our service performance.



##### Meetings

Meetings can be scheduled at regular intervals or upon request and can include various representatives from our team and the client's team.



##### Onsite Visit

We can meet with clients onsite during site inspections, site visits, client tours, or for other onsite events.



##### Client Portal

We can create a customized client portal that allows you to see inspection reports, service schedules, and real-time metrics.



##### Client Care Center

Our clients have 24/7/365 access to our Client Care Center for service requests, crisis situations, and questions.

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## QUALITY CONTROL

### Quality assurance is the foundation to all aspects of our service delivery.

Marsden's quality assurance program comprises three key aspects: a thorough and proactive program, innovative technologies, and industry-leading labor management techniques.

#### Marsden's Quality System

Marsden empowers our associates to provide consistent, reliable, and customer-focused services. We are constantly exploring ways to improve the condition and value of each client facility. We use predictive analytics to provide consistent quality services while we continue to focus on containing costs for our clients. Before working in an account, our leadership team discusses priorities with our clients and together we determine key performance indicators (KPIs).

#### Marsden's quality control program covers nine key pillars.



Timekeeping



Work Order Tracking



Customer Surveys



HR Access



Project Calendar



Reporting



Service Requests



Inspections



Health & Safety

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## QUALITY CONTROL

Our web-based quality control platform enables us to establish and monitor the necessary metrics to be successful, which includes the following:

- Well-trained staff
- Disinfection and cleaning results
- Facility inspection performance scores
- Service deficiency resolution
- KPI compliance
- Training levels
- Safety program compliance
- Customer engagement
- Identifying opportunities for improvement
- Cost containment



#### Labor Management

##### Timekeeping & Notifications and Human Resources Access

Marsden uses the latest mobile technology to streamline our HR efforts and efficiently manage our labor force from the field. From a mobile device, Marsden supervisors can manage people and projects from any location.

Managers leverage mobile technology to:

- Monitor associate departures and arrivals in real-time
- Identify absences and contact available replacement team members
- Communicate directly with team members
- Perform site inspections and create reports
- Ensure compliance with labor hours is delivered
- View and fill open posts
- Create, view, modify and share associates schedules
- Monitor job schedules
- Safety near-miss reporting
- View associates pay stubs and hourly rates

By using technology to streamline our HR efforts, our clients benefit from scalability and an increased level of efficiency and accountability.

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## Technology and Service Delivery

### Service Requests, Work Order Tracking, and Project Calendars

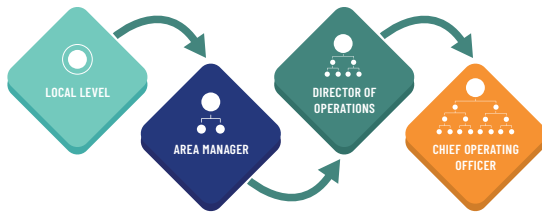
Marsden uses a mobile project management system to track all service activities, manage work orders and specific service requests, and streamline communication with clients. The platform creates agility to accommodate the changing needs of our clients.

Our work order service requests follow a simple five-step process that encompasses logging activities, providing progress communications, review and rapid escalation if necessary, and completion tracking and notification. Our procedures are monitored at the local and corporate levels, ensuring high levels of timely and quality follow-up.

Marsden's project management technology oversees a daily workload of periodic tasks occurring at various intervals. Leveraging their knowledge and experience, Marsden managers divide periodic tasks into reasonable and equal weekly workloads. Detailed weekly assignments ensure specific equipment and essential labor are available.

We can also use this technology to track and identify areas for corrective action, including re-training, adding new associates, reformatting a schedule, new management, and/or adding equipment. Whenever a service request was a complaint, upon completion, we validate that we met client expectations and ask for feedback to ensure that service is again up to our client's standards. The corrective action plans are implemented into the project program, tracked for compliance, and documented in the project scope of work (SOW).

**Action items are first the responsibility of the account manager and are automatically escalated if they are not immediately reconciled at this level. Although we have a defined process for escalation, issues are almost always immediately resolved at the local level.**



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## Quality Control Inspections and Reports

### Inspections

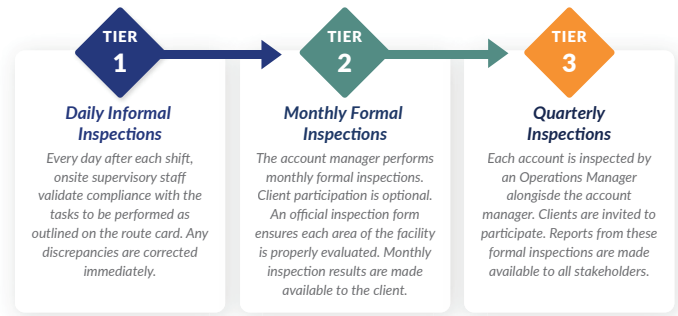
Marsden's web-based and mobile quality assurance tools allow us to track and manage inspections. Our quality inspection platform is accessible to our associates via phone or tablet in the field. Mobility enables our managers to spend more time in the field, directly supervising the work done by our associates at each account. The quality assurance tool provides site-specific checklists and inspection forms and mobile devices can take photos and embed them in the inspection report. Our account managers can measure inspection reports against established quality goals and instantly respond with corrective actions, if necessary.

We perform regular checkpoint inspections to review all aspects of Marsden's contract performance. Our client-established KPIs are given greater scoring weight, continually reinforcing our focus on the agreed-upon client priorities.

During an inspection, we are examining the following aspects of our service performance:

- Compliance with the SOW
- Service levels by area category
- Resolution of deficiencies
- Disinfection effectiveness
- Training effectiveness
- Equipment readiness
- Safety compliance

**Marsden has three tiers of inspection, ranging from daily inspections done by onsite managers to quarterly formal inspections.**



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## Transparent Metrics and Open Communication

### Reports and Customer Surveys

Every formal inspection report form is completed and logged in a centralized database. Our clients have access to all reporting. All client service requests are logged into our system and completion of that request is reported back to the client. Marsden can customize our reports to meet client KPIs and preferences.

At the beginning of the contract period, we ensure that each client's KPIs are well understood by our team. We are performing a constant "gap analysis," which compares actual performance scores to the desired performance scores, which may result in a gap. If a gap exists between the actual and the desired level of service, we will continue to implement changes to improve performance until we have closed the gap.

Client feedback is important to us. We can provide your stakeholders with a simple satisfaction survey on a quarterly basis. This survey helps us to measure our performance against client expectations. The surveys are customized to the KPIs of each specific program.



## Site-Specific Safety Programs

### Environmental Health & Safety

Our local management teams work with our clients to design and implement site-specific safety programs, tailoring training and stipulations to each environment. By doing so, we:

- Create an accident-free culture
- Ensure our employees go home as healthy as they arrived
- Avoid property damage and increase the safety of client facilities
- Provide safety assessments and near-miss reporting
- Ensure compliance with all Federal and State regulatory requirements
- Successful safety programs are an effective way to contain costs

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## HIRING PRACTICES

**Strengthening our culture by recruiting, hiring, and retaining the best associates.**

**We hire with an eye on building a long-term team. Pro-Serv seeks to not only hire the best staff, but to retain our associates and help them grow in their careers at our company.**

### Hiring Methods

Pro-Serv has a unique approach to hiring. We combine recruiting, hiring, and onboarding practices that blend the speed and efficiency of technology and e-onboarding with the personal touch of face-to-face interactions. Our comprehensive hiring process guarantees our clients get qualified long-term associates, increased productivity, and the highest level of quality in the way we care for our client's workspaces.

Our intensive screening and hiring processes go well beyond industry standards because we know the finding the best associates to care for your workplace is what distinguishes Marsden from its competitors. Our hiring is done by our HR Talent Acquisition Specialists, who are experts in current employment laws, verifying authorization to work documents, running E-verify checks, performing background checks, and interviewing candidates.

**Pro-Serv's careful hiring process results in a quality workforce that is highly trained, trustworthy, and motivated.**



## Talent Acquisition

The Talent Acquisition Specialists create well-defined job descriptions. They advertise positions on online platforms, social media, community outreach, and a successful referral rewards program with our existing staff. We find the best applicants and review their qualifications.

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## HIRING

2

### Screening

We vet each applicant's eligibility, legal status, work history, and background. We also implement additional screening measures dependent upon specific job and client requirements, including drug and alcohol testing, driver's record checks, strength testing, and education verification.

3

### Interviewing

Qualified applicants participate in personal, face-to-face interviews that cover general suitability, job experience, and work ethic. With a combination of standard questions and position-specific discovery, our experts can effectively determine if the candidate will succeed and remain with Pro-Serv for the long term.

4

### Hiring

Pro-Serv seeks associates interested in long-term opportunities with our company. During the hiring process, we provide employees with the training they will need to be successful in their Pro-Serv careers. During onboarding, employees get to know Pro-Serv's culture and goals.

5

### Retaining

We engage our associates and help them grow in their careers. We provide competitive wages and benefits; promotions, training, and opportunities; recognition and awards programs; and employee engagement and care programs.

## Internal Promotions Strategy

Promoting from within is not just a best practice; it is a promise we make to our associates. Over 70% of our management personnel have been hired internally through promotions. We believe our associates stay committed when they see we are committed to helping them advance and reach their goals.

Pro-Serv's internal promotions program, STEPS, clearly defines the requirements for advancement in the company. Pro-Serv developed the STEPS program to provide our employees with an outline for career development. STEPS assigns each position a set of skills that must be mastered before moving to the next level. We provide training for employees who want to become qualified for a new position.

## Our goal is ZERO injuries.

Our national environmental health and safety leadership team monitors and introduces initiatives to ensure our associates receive the latest safety training to come to work careful, alert, prepared to provide clients with cleaner, safer and healthier workplaces.

## Pro-Serv's Safety360 Program

Pro-Serv has a culture of safety, and every associate is passionate about providing our clients and our staff with a safe and healthy environment. Pro-Serv associates make safety part of their lifestyle and integral to every task and operation they perform.

Pro-Serv's Safety360 program is a behavior-based program supporting associate well-being. The Safety360 program is a comprehensive, proactive, and multidimensional initiative that our national and local safety leadership teams use to build a company-wide safety culture.

**We focus on prevention-based activities to ensure Safety360's success. Safety360 includes the following vital fundamental elements:**

- Behavior-based program of risk exposure, hazard identification, incident prevention, and rewards
- Well established and communicated goals
- Mandatory Personal Protective Equipment requirements
- Daily pre-shift hazard identification and control conferences
- Continuous task-specific training
- Developing field safety leaders as crucial extensions of the Safety360 program
- Near-miss incident reporting and investigation
- Detailed incident investigation and root cause analysis
- Scheduled safety audits

## SAFETY FIRST

### Hazard Control Methods

As a fundamental practice, we adhere to the hazard control methods established by the National Institute for Occupational Safety and Health (NIOSH):



#### Elimination

Physically remove the hazard



#### Substitution

Replace the hazard



#### Engineering Controls

Isolate people from the hazard



#### Admin Controls

Change the way people work



#### PPE

Protect associates with PPE

## Continuous Safety Training

Training is the key to creating and maintaining safety awareness throughout our company. Pro-Serv's Safety360 program provides ongoing training for our associates, continuing throughout their careers. Associates receive safety awareness training upon hire, where they are required to review Pro-Serv's Cardinal Rules of Safety, sign the Safety Pledge, and complete Employee Right-to-Know training.

Following this initial training, associates receive supplementary training on identifying and reporting workplace safety hazards before beginning work in their assigned accounts. For each account, we conduct a site-specific hazard analysis which leads to site-specific training protocols. Training is reinforced through daily safety briefings at the job site to provide ongoing protection for our associates and our clients.

Our managers are a key to our consistent focus on safety. Every Pro-Serv manager completes advanced-level safety training modules. During training, new managers review the full safety spectrum, from the basics of safe practices to the audit protocols following any safety incident. Supported by Pro-Serv's compliance tracking technology applications, managers – including our safety directors, coordinators, and supervisors – are responsible for their associate's ongoing training and compliance.

## Every Pro-Serv team represents hundreds of hours of training and education.

We investigate the best products, equipment, methods and cleaning systems, using the latest research and best practices to develop our training and quality assurance programs.

## New Associate Training

Every new Pro-Serv associate goes through a multi-step training process. The result is a workforce that is knowledgeable, efficient, consistent, and highly skilled.

1

### Step One: Classroom Training

The first portion of the training program takes place at one of our offices. Classroom training focuses on company policies and procedures, associate "Right to Know" information, safe use of all products and equipment, and environmentally conscious cleaning techniques. There are test questions after each section to ensure comprehension.

2

### Step Two: Procedural Training

Associates receive one-on-one instruction during procedural training. During the hands-on training, a designated trainer works alongside the new associate. As they clean, the new associate is taught Teach Easy Cleaning Habits (TECH), Pro-Serv's unique cleaning system.

3

### Step Three: Technical Training

The final stage in our training program is for associates begin their onsite technical training, which includes standardized cleaning methods, site-specific training, equipment training, periodic work training, safety protocols, human resources policies, and customer service training.

## TECH System and Training

Pro-Serv's Teach Easy Cleaning Habits (TECH) program is a proprietary system designed to ensure reliable quality standards. TECH teaches new associates our standard cleaning system as well as the specific scope of work for the account where the associate will be working.

### Why it matters

### How it works



#### Consistency

TECH eliminates variables from one associate to the next, ensuring uniform performance.



#### Efficiency

TECH's best practice method for cleaning each area ensures time and energy are not wasted.



#### Ownership

Associates understand their responsibilities and how their work contributes to the overall success of the team.



#### Tasks

TECH specifies everything that needs to be done and the order in which to perform each task.



#### Route

Associates are taught the most efficient path and cleaning method for each area.



#### Supplies

TECH incorporates the best equipment and chemicals to use for each application.

In addition to the initial training programs, all of our staff are expected to complete ongoing training and annual refresher training courses. Our labor management software system has a compliance component to track training. Our system monitors and records that team members have received the proper training and certifications for their positions. The system automatically informs management of upcoming training due dates and provides alerts for past due items.



## UNIFORMS & IDENTIFICATION

**Our associates must maintain high professional standards in every aspect of work.**

We require our associates to maintain uniform and appearance standards and accountability when providing care for our client's workplaces.

### Professional Standards

We offer high-quality uniforms to our associates free of charge. They are required to wear uniforms whenever they are on the job, which serve as identification and ensure our associates make a positive impression and provide a higher level of security for our clients. We can customize our uniforms to meet specific client requests and correspond with associate job responsibilities. Upon client request, we can also create identification badges for our employees to wear while onsite, or clients may issue their own identification badges to our team members to wear while onsite.

### Our uniforms typically cover four types:

- Daytime associates
- Project specialists
- Nighttime associates
- Management

Pro-Serv's management processes continually monitor associate compliance with our uniform and appearance policies ensuring clean, well-groomed personal appearance on every client job site.



## TRANSITION PLAN

**With over 25 years of first-hand learning, Pro-Serv's transition process has allowed us to perform thousands of successful account startups.**

Led by a team of cross-functional senior staff, implementation begins immediately upon notification of a contract award. Frequent and transparent communication is a central part of our process.

### The Transition Team

The transition process starts with a thorough situational analysis, which we utilize to create a formal and systematic plan addressing specific needs and timelines. Our transition team includes professionals from HR, Operations, Sales, Training, Safety, and Administrative and Technical Services in order to ensure every detail is covered, including manpower, supplies, equipment, and all other essential resources. Our process is designed to ensure that transition phases and key dates are being met for a seamless startup. In our transition plan, we outline the essential activities to perform before, during, and after the transition. We customize our transition plan to meet specific client needs and timelines.

**The following transition plan is an outline for transitioning that anticipates 30 days' notice of service start, although Pro-Serv can and has started service with less than 30 days' notice.**

### New Start Checklist

Job Site Name	Job #	Address	Start Date
Somerset Academy Aliante	TBD	6475 Valley Dr., Las Vegas, NV 89084	July 01, 2025
Start-Up Lead Coordinator	Rafael Schatz	Sales Rep	Steve Rosen
Central Electronic File Location	O: Drive	Ops Rep	Yeimi Rodriguez

## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Sales								
Obtain official award notification								
Have contract reviewed by Legal								
Finalize contract negotiations								
Have contract signed and sent								
Send info to the Start-up Team								
Schedule internal team meetings								
Schedule client team meetings								
Attend initial start day (if possible)								
Tour site morning after (if possible)								
Monitor client satisfaction								
Attend start team meetings								
Operations								
Review contract requirements & bid docs								
Create preliminary staffing plan								
Submit initial staffing requests								
Tour site(s) to complete account checklist								
Clarify if client wants any existing staff								
Finalize staffing plan & adjust reqs								
Interview management candidates								
Select management personnel								
Submit equipment requests								
Submit supply requests								
Submit uniform requests								
Submit IT requests								
Assign extra start-up managers								
Finalize schedules & job runs w/Admin								

## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Operations (continued)								
Assign sections to start-up managers								
Assign staff to start-up managers								
Centrally coordinate all efforts start night								
Confirm all areas checked and secured								
Tour morning after with site client								
Maintain extra support until settled in								
Attend start team meetings								
Admin Support / National Activity								
Fill out any client required forms								
Send COI and W-9 to client								
Confirm exact billing requirements								
Set up billing with accounting								
Order IT equipment - phones, computers								
Order office supplies (if needed)								
Set up task schedules / job descriptions								
Set up web WO System								
Set up web Periodic Schedules								
Set up web Inspection System								
Provide web tool training if needed								
Monitor web tools & alert mgmt if needed								
Continue to support as needed								
Attend start team meetings								
Human Resources								
Review contract requirements								
Obtain staffing requests from Ops								
Zip code search current for transfers								

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## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Human Resources (continued)								
Zip code search applicants on file								
Interview selected existing site staff								
Pursue new applicants as needed								
Interview/screen all new applicants								
Schedule mgmt interviews with Ops								
Review transfer list with Ops								
Check applicant references								
Make job offers to applicants								
Perform reference/background checks								
Schedule drug testing (if required)								
Perform new employee orientation training								
Issue uniforms, badge, handbook, etc.								
Start early in existing site if possible								
Provide final staffing list to Ops								
Set up staff for call in (if applicable)								
Adjust/replace new staff if needed								
Attend start team meetings								
Security								
Review contract requirements								
Confirm exact access requirements								
Coordinate special requirements with HR								
Create any custom documentation								
Confirm Ops has a full understanding								
Follow-up on any security concerns								
Attend start team meetings								

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## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Safety								
Review contract requirements								
Confirm exact site requirements								
Coordinate special requirements with HR								
Coordinate MSDS compliance								
Confirm Ops has a full understanding								
Follow-up on any safety concerns								
Attend start team meetings								
Supply								
Review contract requirements								
Confirm exact site requirements								
Review Ops supply requests & order								
Confirm delivery to staging area								
Organize and set up supplies								
Assist with staff training								
Follow up on any supply concerns								
Attend start team meetings								
Equipment								
Review contract requirements								
Confirm exact site requirements								
Review Ops Equip Requests & order								
Confirm delivery to staging area								
Organize and set up equipment								
Assist with staff training								
Follow up on any equip concerns								
Attend start team meetings								

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## CHARITABLE GIVING

### 27 Years of Giving

Since 1996, Pro-Serv has been deeply embedded in the communities we serve. We have established a legacy of generosity and stewardship that we continue to live out today.

### Our Commitment to Community

Our goal through our charitable giving initiatives is to enrich and build strong communities. We do this by creating partnerships with charitable organizations and matching our resources with the needs of the community. We believe in funding programs that support opportunities for people to become well-educated and self-sufficient, leading to healthier communities and greater individual success. Pro-Serv seeks out organizations that are creative, proactive, innovative, and results-oriented. We make it our mission to fund projects and programs that build Pro-Serv communities and make them better places to live, work, and raise families.

Although we donate to several different causes, we have four key areas of focus.



#### Early Childhood Education

Programs/projects that provide high-quality experiences for pre-school-aged children that result in enhanced social skills and school readiness.



#### Youth Development

Programs/projects that promote healthy social and academic development of youth, with an emphasis on fostering their aspirations to stay in school and pursue higher education or vocational training.



#### Workforce Development

Programs/projects that strengthen the workforce in our communities to position and prepare under/unemployed individuals for career advancement and greater self-sufficiency.



#### Community Revitalization

Programs/projects aimed at increasing the vitality of economically disadvantaged neighborhoods, such as the development of small businesses, affordable housing, and/or other important community assets such as community centers.

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## INTEGRATED SERVICES

**Pro-Serv offers a full spectrum of facility services to keep your facility clean, safe, and healthy.**

*Facilities are complex environments, which is why Pro-Serv provides integrated facility services. We support small and large businesses alike with comprehensive facility care. We get to know each of our clients individually and can provide a service package specific to their infrastructure and needs.*

### Pro-Serv's Five Service Lines

Instead of having multiple vendors to support different aspects of your facility, with Pro-Serv, you can have a single provider to take care of all your facility needs. Pro-Serv offers a seamless experience for your facility services. We provide a variety of service offerings, which support all aspects of facility operations and are divided into our five service lines.



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## Service Agreement

This Services Agreement ("Agreement") is effective on \_\_\_\_\_ (the "Effective Date") by and between Haynes Building Service, L.L.C. DBA Pro-Serv Commercial Cleaning (the "VENDOR"), with a primary office located at 2507 W. Erie Drive, Suite 103 Tempe, AZ 85282 and (Customer **Academica Nevada Somerset Academy Aliante** with a primary office located at **6475 Valley Dr. North Las Vegas, NV 89084** (VENDOR together with Customer, the "Parties," and each a "Party").

- Services.** Customer hereby engages VENDOR as an independent contractor to provide janitorial and related building maintenance services (the "Services") for the Customer's facilities identified in one or more statements of work (each, a "Statement of Work") to be mutually agreed upon by the Parties. The initial agreed-upon Statement of Work is attached hereto as Exhibit A. If Customer desires VENDOR to provide additional services, products, and/or equipment beyond the scope of Exhibit A, the Parties shall mutually agree in writing as to whether, and on what terms, the additional services, products and/or equipment shall be provided in an additional or amended Statement of Work.
- Term.** This Agreement shall be effective for one year starting on the Effective Date (the "Initial Term") and automatically renews for successive one-year periods (each, a "Renewal Term"). Customer may terminate this Agreement, with or without cause, upon giving sixty (60) days written notice. Vendor may terminate this Agreement, with or without cause, upon giving thirty (30) days written notice.
- Holidays.** VENDOR does not schedule service on New Year's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day or Christmas Day. Pricing has already been adjusted accordingly. Should Customer desire service on these days, an additional fee will be required.
- Customer Obligations.** Customer shall designate one of its employees or agents to serve as its primary contact and authorized representative with respect to this Agreement. That individual shall promptly respond to all reasonable requests from VENDOR for instructions, information, or approvals required by VENDOR to provide the Services. Customer shall cooperate with VENDOR in its performance of the Services and provide access to Customer's premises identified in the Statement of Work. Customer agrees to provide storage space, and access to water for product dilution dispensing. Customer agrees to provide VENDOR with a safe environment and to provide notice to Vendor of any conditions in Customer's facilities that could pose a hazard to VENDOR employees such as, without limitation, asbestos, hazardous chemicals, and other dangerous conditions.
- Fees and Expenses.** In consideration of the provision of Services by VENDOR, Customer shall pay the fees set forth in the applicable Statement of Work. Customer shall reimburse VENDOR for all reasonable expenses incurred in performing the Services in accordance with the Statement of Work. VENDOR guarantees the Service fees during the Initial Term. VENDOR reserves the right to increase Services fees in the Statement of Work after the Initial Term. At a minimum, Vendor will increase the pricing by the Consumer Price Index (CPI) percent change during the most recently released annual period. Notwithstanding the foregoing, Customer agrees that the Services fees set forth in any Statement of Work is subject to escalation at any time due to increases in the federal, state, or local minimum wages, sick time ordinances, or similar laws. Customer shall be responsible for all sales, use, and excise taxes, any other similar taxes, duties, and charges of any kind imposed by any federal, state, or local governmental entity on any amounts payable by Customer.
- Consumable Products.** Customer shall provide consumable products (e.g., paper products, hand soap, trash can liners, sanitary products, etc.) (collectively, "Consumables"), unless Customer chooses to purchase such products from VENDOR for an additional fee. If Customer chooses to purchase Consumables, VENDOR will invoice for any Consumables on a cost-plus basis.
- Payment Terms.** VENDOR invoice terms require payment within ten (10) days of receipt. VENDOR does not accept payment by credit card. All late payments shall bear interest at the lesser of: (a) the rate of 18% per annum; or (b) the highest rate permissible under applicable law, calculated daily and compounded monthly. In addition to all other remedies available under this Agreement or at law, VENDOR reserves the right to discontinue the Services without notice if Customer fails to timely pay invoices, which will be considered a material breach of this Agreement. Customer shall also reimburse VENDOR for all reasonable costs in collecting any late payments, including, without limitation, reasonable attorneys' fees and other legal costs.
- Limited Warranty.** VENDOR warrants that it shall perform the Services:
  - In accordance with the terms and subject to the conditions set out in the respective Statement of Work and

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this Agreement: (b) Using personnel of commercially reasonable skill, experience, and qualifications; (c) In a timely, workmanlike, and professional manner in accordance with generally recognized industry standards for similar services.

Customer shall promptly provide VENDOR with written notice of any breach of warranty within a reasonable time (but not more than 10 days) after the non-conforming Services are provided. Customer's sole and exclusive remedy for VENDOR's breach of warranty shall be that VENDOR shall use commercially reasonable efforts to promptly cure any such breach. If VENDOR cannot cure such breach within a reasonable time (but not more than 10 days) after Customer's written notice of the breach, Customer may, at its option, terminate the Agreement and receive a credit on the final invoice for such non-conforming Services.

- Warranty Disclaimer:** EXCEPT AS EXPRESSLY SET FORTH ABOVE IN SECTION 8, VENDOR MAKES NO REPRESENTATIONS OR WARRANTIES REGARDING THE SERVICES. VENDOR DISCLAIMS ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR THAT SUCH SERVICES WILL BE FIT FOR CUSTOMER'S PARTICULAR PURPOSE. Without limiting the generality of the foregoing, VENDOR cannot and does not guarantee the effectiveness of the Services at preventing infection by viral, bacterial, or other microbial agents, that Customer's facility will be free of such agents, or that people entering Customer's facilities will not get sick.

- Insurance.** VENDOR shall maintain workers' compensation, bodily injury and property damage liability insurance for the term of this Agreement. A certificate of insurance naming Customer as additional insured is available upon request.

- Indemnification.** VENDOR shall defend, indemnify, and hold Customer harmless from and against all claims, liability, costs, or expenses for any injury or death to any person or damage to any property whatsoever arising out of or in any way relating to the gross negligent act or intentional misconduct of VENDOR at VENDOR's sole expense except for any illness, injury, claims, liability, costs, or expenses arising from or relating in any way to any microbial, viral, or bacterial outbreaks or infections.

Customer shall defend, indemnify, and hold VENDOR harmless from and against all claims, liability, costs, or expenses for any injury or death to any person or damage to any property whatsoever arising out of or in any way

relating to any act or omission of Customer at Customer's sole expense.

- Limitation of Liability.** In no event shall VENDOR be liable to Customer or any third-party for any indirect, consequential, incidental, exemplary, punitive, or special damages, including, without limitation, business interruption, lost business, or lost profits damages, whether arising out of breach of contract, tort (including negligence), or otherwise, regardless of whether such damage was foreseeable and whether or not VENDOR has been advised of the possibility of such damages in advance. In no event shall VENDOR's aggregate liability arising out of or related to this Agreement, whether arising out of or related to breach of contract, tort (including negligence), or otherwise, exceed the aggregate amount paid by Customer during the six (6) month period preceding the event giving rise to the claim, with such amount to be inclusive of any defense costs.
- Non-Solicitation.** The Parties agree that they will not directly or indirectly hire personnel from the other Party's employment during and for up to one year after the termination of this Agreement, unless mutually agreed upon in writing. In the event that such mutual consent is not obtained, the hiring Party hereby agrees to compensate the other Party in the amount of thirty-three percent (33%) of the annualized wages of the person hired payable before start date.
- Assignment.** All of the rights, benefits, duties, liabilities and obligations of the parties shall inure to the benefit of and be binding upon the Parties' respective successors and assigns. Customer shall not assign, transfer, delegate or subcontract any of its rights or delegate any of its obligations under this Agreement without the prior written consent of VENDOR. Any purported assignment or delegation in violation of this Section 14 shall be null and void. No assignment or delegation shall relieve the Customer of any of its obligations under this Agreement. VENDOR may assign any of its rights or delegate any of its obligations to any affiliate or to any person acquiring all or substantially all of VENDOR's assets without Customer's consent.
- Modification.** No provision of this Agreement shall be modified, waived, or discharged unless such waiver, modification or discharge is agreed to in writing signed by Parties. No agreements or representations, oral or otherwise, express or implied, with respect to the subject matter of this Agreement have been made by either Party which are not set forth expressly in this Agreement.
- Governing Law.** This Agreement shall be interpreted, enforced and governed in accordance with the state where the Services are performed.

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must be in writing and addressed to the other Party at its address set forth above at the top of the Agreement.

- Entire Agreement.** This Agreement, including and together with any Statements of Work, related exhibits, schedules, attachments, and appendices, constitutes the sole and entire agreement of the Parties with respect to the subject matter herein, and supersedes all prior and contemporaneous understandings, agreements, representations, and warranties, both written and oral, regarding such subject matter. The Parties acknowledge and agree that if there is any conflict between the terms and conditions of this Agreement and the terms and conditions of any other documents, attachments, exhibits, the terms, and conditions of this Agreement shall supersede and control.

Academica Nevada

By: \_\_\_\_\_  
Its: \_\_\_\_\_  
Date: \_\_\_\_\_

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## CLIENTPOINT DOWNLOAD RECEIPT

DOWNLOADED: 05-12-2025  
CLIENTPOINT ID: 1161241



## Somerset Academy Skye Canyon

### Proposal for Nightly Janitorial Services

#### Prepared by Pro-Serv

Steve Rosen  
Phone: (702) 735-0579  
Email: srosen@marsden.com  
pro-serv.com

## Executive Summary

In education, every aspect of operations must be done with a commitment to excellence and innovation. We believe that these qualities are necessary in the non-educational tasks of an academic system as well. Pro-Serv provides the facility services and skilled teams necessary to keep your campus welcoming, clean, and safe.

At Pro-Serv, we understand that the appearance of a campus influences students' perceptions, focus, and engagement. Pro-Serv has years of experience maintaining an atmosphere that encourages learning at educational facilities. Pro-Serv is well versed in APPA Custodial Standards and we are members of the Pacific Coast APPA. In the high-traffic environment of a campus, we understand how to coordinate cleaning schedules and maintain quality standards. We also know how to accomplish these goals without disrupting student learning and while keeping your campus safe.

## Key Program Components

Below are a few program highlights, which are described in detail later in this document.

Component	Benefit	Description
Full, Qualified Work Resources	Peace of Mind from Fully Vetted Staff	<ul style="list-style-type: none"><li>• Carefully selected staff members</li><li>• Rigorous new-hire screening measures</li><li>• HR staff review experience, background, and records</li><li>• Staff follow security protocols of client facility</li><li>• Consistent, stable teams with low turnover</li></ul>
Site-Based Cleaning Approach	High Confidence in Service Performance	<ul style="list-style-type: none"><li>• Client-driven service schedules</li><li>• Work performed during off-hours</li><li>• Periodic tasks (non-daily):<ul style="list-style-type: none"><li>• Scheduled, performed and tracked</li><li>• Results and schedules sent to our clients</li></ul></li><li>• Flexible and trained staff respond to changing needs</li></ul>
Rigorous Quality Control	Full Contract Compliance	<ul style="list-style-type: none"><li>• Experience cleaning to APPA Custodial Standards</li><li>• Unique Key Performance Indicators (KPIs) for client site</li><li>• Cleaning inspections and audits via cloud-based, mobile QC system</li><li>• Detailed performance reporting and quality metrics</li><li>• Supervisors review daily and periodic work</li><li>• Labor management ensures full staffing</li></ul>

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Steve Rosen  
Business Development Executive  
(702) 735-0579  
srosen@marsden.com

Academica Nevada  
6630 Surrey St.  
Las Vegas, NV 89119  
Attn: Gary McClain

RE: Janitorial Services

Dear Gary,  
Thank you for the opportunity to submit a bid package in response to the RFP for The Somerset Academy Skye Canyon. Somerset Academy sustains a thriving academic community by promoting learning, creativity, and ambition. In order to provide an environment that encourages education, your facilities must be visually clean, safe, and appealing. I am confident that Pro-Serv can provide you with the skilled teams and comprehensive quality programs that are necessary to maintain a welcoming campus for your students, educators, and staff members.

Enclosed you will find our proposal. If you would like additional information or have questions, please reach out to me. We look forward to your evaluation of our proposal and the opportunity to discuss a partnership between Pro-Serv and Academica Nevada.

Sincerely,

Steve Rosen  
Business Development Executive

**Exhibit A**  
**Statement of Work & Pricing Summary**



Component	Benefit	Description
<b>Sustainability Program</b>	Reducing Carbon Footprint	<ul style="list-style-type: none"> <li>Sustainability program includes: <ul style="list-style-type: none"> <li>Green cleaning methods</li> <li>Green Seal Certified® cleaning products</li> <li>Micro-fibers</li> <li>CRI Green Label Certified® equipment</li> </ul> </li> <li>LEED contributions: <ul style="list-style-type: none"> <li>Meets requirements for LEED-EB certification credits</li> <li>Marsden experts help with certification documentation</li> </ul> </li> </ul>
<b>Advanced Technology and Innovation</b>	100% Performance Transparency and Optimal Efficiency	<ul style="list-style-type: none"> <li>Cloud-based QC system via mobile devices <ul style="list-style-type: none"> <li>Web platform tracks and reports metrics</li> <li>Our clients receive immediate electronic responses</li> </ul> </li> <li>Cleaning industry-specific ERP system <ul style="list-style-type: none"> <li>Technology-assisted labor management</li> <li>Fully integrated financial, operations and workforce management</li> <li>Streamlines processes and delivers complete picture</li> </ul> </li> <li>Continuous R&amp;D: innovative products, tools, processes</li> </ul>
<b>Strict Cost Controls</b>	Maintaining Budget Goals	<ul style="list-style-type: none"> <li>Complete transparency with the resources used, activities performed and associated costs</li> <li>Drive toward budget goals while maintaining service levels</li> <li>Constantly considering ways to implement value engineering <ul style="list-style-type: none"> <li>We work with clients to find ways to increase efficiencies, improve functionality, or reduce costs</li> <li>Flexible service offerings to meet client needs</li> </ul> </li> <li>Mindful of cost containment</li> </ul>

Thank you for your interest in a partnership with Pro-Serv. Our goal is to provide exceptional services, but more importantly, to develop a successful relationship with you. We will do so by caring about what you care about: creating an academic environment where your students can thrive.



**Exhibit A**  
**Statement of Work & Pricing Summary**



• Clean and Disinfect all stall partitions and stall doors.	5		
• Disinfect doorknobs and push plates. (push plates, crush bars, or kick plates)	5		
• <b>Report all irregularities to management.</b>	5		
• Clean stools and urinals with non-acid bowl cleaner as needed.	1		
• Pour water into floor drain.	1		
• High dust all walls and air diffusers.		1	
• Clean and Disinfect wall tile using a disinfectant cleaner.		1	
• Burnish all resilient tile and hard surface floors.		1	
• Dust window blinds.		1	
• Pressure wash/auto-scrub tile and grout in bathrooms.			1
<b>ENTRY AREAS, LOBBY, HALLWAYS, AND STAIRWELLS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out, replace liners.	5		
• Clean, disinfect and polish drinking fountains.	5		
• Clean and disinfect handrails	5		
• Clean both sides of entrance doors and windows up to 80 inches in height.	5		
• Clean all two-way glass doors in lobby area.	5		
• Clean metal door and window frames.	5		
• Vacuum carpets and walk-off mats	5		
• Sweep and mop hard surface floors. Remove floor mats before mopping and replace.	5		
• Spot clean walls.	5		
• Dust all medium level and low-level ledges.	5		
• Auto-scrub hallways. Remove floor mats before mopping and replace.	5		
• <b>Report all irregularities to management.</b>	5		
• Dust all high ledges and walls.	1		
• Burnish resilient tile floors.	1		
• Strip and wax resilient tile floors minimum two coats of wax.			1
• Scrub walls to remove all marks and smudges.			1
<b>CLASSROOMS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Sweep and mop all hard floor areas. Clean all classroom entrance and exit doors.	5		
• Vacuum all carpets and area rugs.	5		
• All sinks (where applicable) wiped down with disinfectant, run water in all sinks daily. Remove hard water buildup.	5		
• Clean/polish all glass doors, glass partitions and framing to a bright condition, free of dust and streaks.	5		
• Spot-Clean all surfaces, bright work and fixtures to remove stains, <b>with special attention near switch plates, waste receptacles, door frames, and door handles.</b>	5		
• Empty and clean all waste receptacles inside and out, remove all trash to designated trash area. Replace basket liners.	5		
• Empty pencil sharpeners.	5		
• Brush/ vacuum all common areas and classroom furniture as necessary.	5		
• Clean and disinfect all student desks and tables.	5		
• Clean whiteboard tray.	5		
• <b>Report all irregularities to management.</b>	5		

**Exhibit A**  
**Statement of Work & Pricing Summary**



• Spot clean carpet stains with a carpet extractor	1		
• Dust all low and high surfaces, such as but no limited to, bulletin boards, bookcases, door and window ledges.	1		
• Shampoo all carpets and area rugs with a truck mount or carpet extractor.			1
• Strip and wax all floors.			1
<b>MULTI- PURPOSE ROOM</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Dust mop all floors.	5		
• Auto scrub all floors. Remove floor mats before mopping and replace. Move tables when cleaning floor.	5		
• Spot clean both sides of interior windows and both sides of glass doors.	5		
• Spot clean walls.	5		
• Clean drinking fountains with disinfectant.	5		
• Disinfect door handles and push plates. (push plates, crash bars, or kick plates)	5		
• Sweep and mop stage/dance floor with disinfectant cleaner. As applicable with appropriate product.	5		
• <b>Report all irregularities to management.</b>	5		
• Dust all high and low surfaces including walls.	1		
• Burnish resilient tile floors.	1		
• Strip & wax resilient tile floors as needed.			1
• Scrub walls to remove all marks and smudges.			1
<b>EMPLOYEE BREAKROOM</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean trash containers inside and out. Replace basket liners.	5		
• Clean tabletops and counter surfaces with disinfectant cleaner and sanitizer.	5		
• Wipe down chair seats and arms.	5		
• Wet mop tile floor and vacuum carpets and area rugs. Remove floor mats before mopping and replace.	5		
• Spot clean walls.	5		
• Spot clean front of cabinet doors and outside of refrigerators and microwaves.	5		
• Dust any window ledges and clean any interior windows.	5		
• Dust horizontal surfaces.	5		
• <b>Report all irregularities to management.</b>	5		
• Burnish all resilient tile and hard surface floors.		1	
• Clean all baseboards and door jams.			1
• Strip and wax all resilient tile floors as needed.			1
<b>KITCHEN</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out. Replace basket liners.	5		
• Wet mop all tile floors using a disinfecting cleaner/degreaser.	5		
• Spot clean walls using a disinfecting cleaner.	5		
• Polish all kitchen appliances. (as specified by the school staff)	1		
• Pour water down floor drain.	1		
• Clean and disinfect floor.	1		
• Clean floor drains.	1		



**Exhibit A**  
**Statement of Work & Pricing Summary**



<b>GYM, GYM BATHROOMS, LOCKER ROOMS, OFFICES</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out. Replace basket liners	5		
• Sweep/vacuum/mop all floors and carpets.	5		
• Clean all interior glass/glass doors/ light switches.	5		
• Auto scrub gym floor- white pads and water ONLY on gym floor.	5		
• Clean and disinfect all drinking fountains.	5		
• Clean and disinfect restrooms and locker rooms as indicated (see restroom section)	5		
• Spot clean walls using disinfecting cleaner.	5		
• Low and high dust all surfaces.		1	
• Spot clean all carpet stains in gym offices with carpet extractor.		1	
• Sweep bleachers and clean with disinfectant.		1	
• Spot clean bleacher chairs using a disinfectant cleaner.		1	
• *Schedule with administration to ensure bleachers are extended for monthly cleaning.		1	
• Shampoo all carpets and area rugs with truck mount or carpet extractor.			1
• Strip and wax all floors.			1
<b>ELEVATOR</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Clean and disinfect walls and buttons.	5		
• Sweep and mop floor.	5		
<b>JANITOR CLOSETS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Sweep bleachers and clean with disinfectant.	5		
• Maintain all copies of MSDS/SDS on site and accessible.	5		
• Maintain a well-stocked area of inventory to clean and disinfect the school	5		
<b>CORE CLEANING</b>			
• Core cleaning to be completed during the summer in addition to Thanksgiving Week, Winter Break, Spring Break, and weekly as time allows during the school year.			
• Scrub all walls in hallways, classrooms, bathrooms, and office areas.			
• Clean baseboards.			
• Vacuum air conditioner/heating vents.			
• Clean inside of light diffusers.			
• Clean student and teacher desks inside and out, chairs (top and underneath) , tables (top and underneath), and any additional furniture.			
• Clean all white boards and trays.			
• Clean all windows 10 feet high and under.			
• Vacuum rooms when cleaning is completed.			
• Unstack/restack, clean, and move furniture within the classrooms and offices*			
• *As deemed necessary by Administration to prepare for the new school year.			
<b>NOTE SPECIAL ATTENTION</b>			
• Janitorial staff to complete nightly log to maximize communication.			

Exhibit A - Page 4 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



• Bi-Annual and all other work to be included in the monthly price model.			
• Scope for summer cleaning (meet with school administrative team to determine summer needs)			
• All detailed work to be scheduled around the school calendar.			
<b>DEEP CLEANING SPECIFICATIONS</b>			
<b>OFFICES, ADMINISTRATIVE AREA, BREAKROOM</b>			
• Clean and disinfect all desks, tables, counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, phones, and trash cans.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
<b>CLASSROOMS</b>			
• Clean and disinfect all desks, tables, teachers desk (top to bottom) Counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, phones, and trash cans.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
• Entry Areas, Lobby, and Hallways.			
• Clean and disinfect all walls, drinking fountains, stairs, handrails, baseboards, clean glass doors and windows.			
• Sweep and mop all hard floors. Remove floor mats before mopping and place back.			
<b>RESTROOMS</b>			
• Clean and disinfect the entire restroom and locker rooms from top to bottom.			
<b>GYM (INCLUDING RESTROOMS, LOCKER ROOMS, AND OFFICES)</b>			
• Clean and disinfect all desks, tables, counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, bleachers, phones, baseboards, and trash cans.			
• Clean and disinfect the entire restroom and locker rooms from top to bottom.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors			
<b>Multi-Purpose Room</b>			
• Clean and disinfect all walls, doors, door handles, push plates, interior windows, and both sides of glass doors, baseboards, and drinking fountains.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			

Exhibit A - Page 5 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



**OVERALL PRICING SUMMARY**

<b>Description</b>	<b>Cost Per Month</b>
Nightly Janitorial Cleaning Monday- Friday, Core Cleaning, Deep Cleaning, Bi-Annual Work	<b>\$7,229.83</b>
Option 1. Deep Cleaning Day	<b>\$30 per hour</b>
Option 2. Electrostatic application of disinfectant solution via electrostatic sprayer	<b>\$30 per hour</b>
Option 3. Electrostatic application of active antimicrobial treatment via electrostatic sprayer (i.e. Bioshield 360, Prevent X, or equivalent)	<b>\$30 per hour</b>
Option 4. Remote Live Learning. A reduction in services needed will be matched by a reduction in the service fee.	<b>Yes</b>
<b>Cost To Be Billed Per Month*</b>	<b>\$7,229.83</b>

Monthly pricing does not include applicable taxes.

To accommodate all our customers and the various cut-off dates that each customer may have for processing vendors' invoices, we bill for service the 1st of each month, unless other arrangements have been made.

Effective on the start date listed on Page 1 of this Exhibit A, this Exhibit supersedes any previous Exhibit A for the same Customer and Service Location.

Pricing includes all new equipment provided.

Haynes Building Service, L.L.C.  
DBA Pro-Serv Commercial Cleaning

By: \_\_\_\_\_

It's: \_\_\_\_\_

Date: \_\_\_\_\_

Academica Nevada

By: \_\_\_\_\_

It's: \_\_\_\_\_

Date: \_\_\_\_\_



## ABOUT US

### Caring for your workplace®

We think and operate differently in the way we care for our client's workplaces. Pro-Serv operates in Phoenix, AZ providing clients with clean, safe, and healthy workplaces.

### About Pro-Serv

Pro-Serv was established in 1996 and today, we have over 300 associates who service more than 10M sq ft of commercial space every day. In 2021, Pro-Serv became part of the Marsden Services enterprise. Marsden is a full spectrum facility services provider, offering janitorial, security, mechanical maintenance, emergency response, and facility management services throughout the United States. Through our relationship with Marsden, Pro-Serv provides clients with a unique combination of national strength and local presence. Our teams leverage Marsden's resources as a large organization while each Pro-Serv management team is invested in its community and local clients, providing personalized service.



### Pro-Serv's Culture

At Pro-Serv, we are building a culture of excellence, consistency and a passion for finding new ways to care for your workplace. We strive to empower our employees and over-deliver to our clients and our goal is always to create win-win success stories. We have four enterprise core values: we are relationship builders, we are constant advancers, we are solution seekers, and we are positive influencers. These core values define every aspect of our operations and guide how we build successful partnerships with our clients.

### Industry Associations

Pro-Serv is actively involved in several industry associations, including the Building Service Contractors Association International (BSCAI); Building Owners and Managers Association International (BOMA); International Facility Management Association (IFMA); and the Cleaning Coalition of America (CCA). Pro-Serv also holds a national APPA membership. By serving in leadership roles for these industry associations, we learn early about the top issues and challenges facing building environments and have first access to new best practices, technologies and solutions

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Exhibit A - Page 6 of 6

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## COMMUNICATION

### Pro-Serv takes a proactive approach to managing communications.

We believe that intentionally initiating communication establishes better partnerships as we improve our understanding of your priorities and develop the ability to anticipate your facility needs.

#### Comprehensive Communication

Our goal is to be transparent, collaborative, and responsive. A core part of Pro-Serv's operating model is empowering our local leadership teams with the autonomy to provide the highest level of service. As part of this practice, we always provide our clients with the names and contact information of their local Pro-Serv leadership. Our local team is available to answer questions, address concerns, respond to requests, and to respond to emergency needs.

**We have multiple communication platforms in place and tailor our communications to our clients, their teams, and their needs.**



##### Direct Contact

Clients are always given their account manager's contact information. Clients can also request scheduled calls.



##### Reports & Surveys

We can provide results from inspection reports and clients can send us surveys and reviews of our service performance.



##### Meetings

Meetings can be scheduled at regular intervals or upon request and can include various representatives from our team and the client's team.



##### Onsite Visit

We can meet with clients onsite during site inspections, site visits, client tours, or for other onsite events.



##### Client Portal

We can create a customized client portal that allows you to see inspection reports, service schedules, and real-time metrics.



##### Client Care Center

Our clients have 24/7/365 access to our Client Care Center for service requests, crisis situations, and questions.

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## QUALITY CONTROL

### Quality assurance is the foundation to all aspects of our service delivery.

Marsden's quality assurance program comprises three key aspects: a thorough and proactive program, innovative technologies, and industry-leading labor management techniques.

#### Marsden's Quality System

Marsden empowers our associates to provide consistent, reliable, and customer-focused services. We are constantly exploring ways to improve the condition and value of each client facility. We use predictive analytics to provide consistent quality services while we continue to focus on containing costs for our clients. Before working in an account, our leadership team discusses priorities with our clients and together we determine key performance indicators (KPIs).

##### Marsden's quality control program covers nine key pillars.



Timekeeping



Work Order Tracking



Customer Surveys



HR Access



Project Calendar



Reporting



Service Requests



Inspections



Health & Safety

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## QUALITY CONTROL

Our web-based quality control platform enables us to establish and monitor the necessary metrics to be successful, which includes the following:

- Well-trained staff
- Disinfection and cleaning results
- Facility inspection performance scores
- Service deficiency resolution
- KPI compliance
- Training levels
- Safety program compliance
- Customer engagement
- Identifying opportunities for improvement
- Cost containment



#### Labor Management

##### Timekeeping & Notifications and Human Resources Access

Marsden uses the latest mobile technology to streamline our HR efforts and efficiently manage our labor force from the field. From a mobile device, Marsden supervisors can manage people and projects from any location.

Managers leverage mobile technology to:

- Monitor associate departures and arrivals in real-time
- Identify absences and contact available replacement team members
- Communicate directly with team members
- Perform site inspections and create reports
- Ensure compliance with labor hours is delivered
- View and fill open posts
- Create, view, modify and share associates schedules
- Monitor job schedules
- Safety near-miss reporting
- View associates pay stubs and hourly rates

By using technology to streamline our HR efforts, our clients benefit from scalability and an increased level of efficiency and accountability.

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## QUALITY CONTROL



#### Technology and Service Delivery

##### Service Requests, Work Order Tracking, and Project Calendars

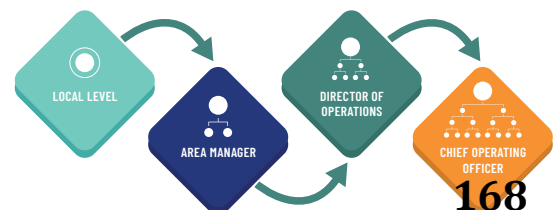
Marsden uses a mobile project management system to track all service activities, manage work orders and specific service requests, and streamline communication with clients. The platform creates agility to accommodate the changing needs of our clients.

Our work order service requests follow a simple five-step process that encompasses logging activities, providing progress communications, review and rapid escalation if necessary, and completion tracking and notification. Our procedures are monitored at the local and corporate levels, ensuring high levels of timely and quality follow-up.

Marsden's project management technology oversees a daily workload of periodic tasks occurring at various intervals. Leveraging their knowledge and experience, Marsden managers divide periodic tasks into reasonable and equal weekly workloads. Detailed weekly assignments ensure specific equipment and essential labor are available.

We can also use this technology to track and identify areas for corrective action, including re-training, adding new associates, reformatting a schedule, new management, and/or adding equipment. Whenever a service request was a complaint, upon completion, we validate that we met client expectations and ask for feedback to ensure that service is again up to our client's standards. The corrective action plans are implemented into the project program, tracked for compliance, and documented in the project scope of work (SOW).

**Action items are first the responsibility of the account manager and are automatically escalated if they are not immediately reconciled at this level. Although we have a defined process for escalation, issues are almost always immediately resolved at the local level.**



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## Quality Control Inspections and Reports

### Inspections

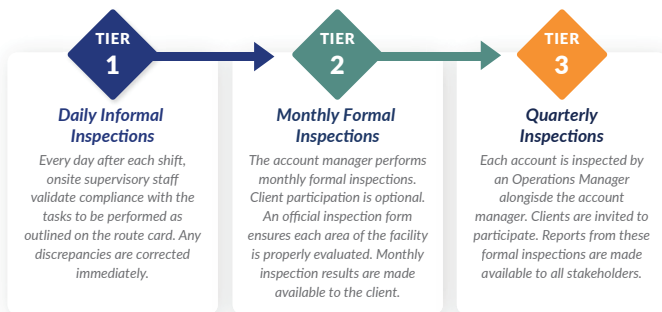
Marsden's web-based and mobile quality assurance tools allow us to track and manage inspections. Our quality inspection platform is accessible to our associates via phone or tablet in the field. Mobility enables our managers to spend more time in the field, directly supervising the work done by our associates at each account. The quality assurance tool provides site-specific checklists and inspection forms and mobile devices can take photos and embed them in the inspection report. Our account managers can measure inspection reports against established quality goals and instantly respond with corrective actions, if necessary.

We perform regular checkpoint inspections to review all aspects of Marsden's contract performance. Our client-established KPIs are given greater scoring weight, continually reinforcing our focus on the agreed-upon client priorities.

During an inspection, we are examining the following aspects of our service performance:

- Compliance with the SOW
- Service levels by area category
- Resolution of deficiencies
- Disinfection effectiveness
- Training effectiveness
- Equipment readiness
- Safety compliance

Marsden has three tiers of inspection, ranging from daily inspections done by onsite managers to quarterly formal inspections.



## Transparent Metrics and Open Communication Reports and Customer Surveys

Every formal inspection report form is completed and logged in a centralized database. Our clients have access to all reporting. All client service requests are logged into our system and completion of that request is reported back to the client. Marsden can customize our reports to meet client KPIs and preferences.

At the beginning of the contract period, we ensure that each client's KPIs are well understood by our team. We are performing a constant "gap analysis," which compares actual performance scores to the desired performance scores, which may result in a gap. If a gap exists between the actual and the desired level of service, we will continue to implement changes to improve performance until we have closed the gap.

Client feedback is important to us. We can provide your stakeholders with a simple satisfaction survey on a quarterly basis. This survey helps us to measure our performance against client expectations. The surveys are customized to the KPIs of each specific program.



## Site-Specific Safety Programs Environmental Health & Safety

Our local management teams work with our clients to design and implement site-specific safety programs, tailoring training and stipulations to each environment. By doing so, we:

- Create an accident-free culture
- Ensure our employees go home as healthy as they arrived
- Avoid property damage and increase the safety of client facilities
- Provide safety assessments and near-miss reporting
- Ensure compliance with all Federal and State regulatory requirements
- Successful safety programs are an effective way to contain costs



## HIRING PRACTICES

Strengthening our culture by recruiting, hiring, and retaining the best associates.

We hire with an eye on building a long-term team. Pro-Serv seeks to not only hire the best staff, but to retain our associates and help them grow in their careers at our company.

### Hiring Methods

Pro-Serv has a unique approach to hiring. We combine recruiting, hiring, and onboarding practices that blend the speed and efficiency of technology and e-onboarding with the personal touch of face-to-face interactions. Our comprehensive hiring process guarantees our clients get qualified long-term associates, increased productivity, and the highest level of quality in the way we care for our client's workspaces.

Our intensive screening and hiring processes go well beyond industry standards because we know the finding the best associates to care for your workplace is what distinguishes Marsden from its competitors. Our hiring is done by our HR Talent Acquisition Specialists, who are experts in current employment laws, verifying authorization to work documents, running E-verify checks, performing background checks, and interviewing candidates.

Pro-Serv's careful hiring process results in a quality workforce that is highly trained, trustworthy, and motivated.

### 1 Talent Acquisition

The Talent Acquisition Specialists create well-defined job descriptions. They advertise positions on online platforms, social media, community outreach, and a successful referral rewards program with our existing staff. We find the best applicants and review their qualifications.

2

### Screening

We vet each applicant's eligibility, legal status, work history, and background. We also implement additional screening measures dependent upon specific job and client requirements, including drug and alcohol testing, driver's record checks, strength testing, and education verification.

3

### Interviewing

Qualified applicants participate in personal, face-to-face interviews that cover general suitability, job experience, and work ethic. With a combination of standard questions and position-specific discovery, our experts can effectively determine if the candidate will succeed and remain with Pro-Serv for the long term.

4

### Hiring

Pro-Serv seeks associates interested in long-term opportunities with our company. During the hiring process, we provide employees with the training they will need to be successful in their Pro-Serv careers. During onboarding, employees get to know Pro-Serv's culture and goals.

5

### Retaining

We engage our associates and help them grow in their careers. We provide competitive wages and benefits; promotions, training, and opportunities; recognition and awards programs; and employee engagement and care programs.

## Internal Promotions Strategy

Promoting from within is not just a best practice; it is a promise we make to our associates. Over 70% of our management personnel have been hired internally through promotions. We believe our associates stay committed when they see we are committed to helping them advance and reach their goals.

Pro-Serv's internal promotions program, STEPS, clearly defines the requirements for advancement in the company. Pro-Serv developed the STEPS program to provide our employees with an outline for career development. STEPS assigns each position a set of skills that must be mastered before moving to the next level. We provide training for employees who want to become qualified for a new position.

## Our goal is ZERO injuries.

Our national environmental health and safety leadership team monitors and introduces initiatives to ensure our associates receive the latest safety training to come to work careful, alert, prepared to provide clients with cleaner, safer and healthier workplaces.

### Pro-Serv's Safety360 Program

Pro-Serv has a culture of safety, and every associate is passionate about providing our clients and our staff with a safe and healthy environment. Pro-Serv associates make safety part of their lifestyle and integral to every task and operation they perform.

Pro-Serv's Safety360 program is a behavior-based program supporting associate well-being. The Safety360 program is a comprehensive, proactive, and multidimensional initiative that our national and local safety leadership teams use to build a company-wide safety culture.

**We focus on prevention-based activities to ensure Safety360's success. Safety360 includes the following vital fundamental elements:**

- Behavior-based program of risk exposure, hazard identification, incident prevention, and rewards
- Well established and communicated goals
- Mandatory Personal Protective Equipment requirements
- Daily pre-shift hazard identification and control conferences
- Continuous task-specific training
- Developing field safety leaders as crucial extensions of the Safety360 program
- Near-miss incident reporting and investigation
- Detailed incident investigation and root cause analysis
- Scheduled safety audits

### Hazard Control Methods

As a fundamental practice, we adhere to the hazard control methods established by the National Institute for Occupational Safety and Health (NIOSH):



#### Elimination

Physically remove the hazard



#### Substitution

Replace the hazard



#### Engineering Controls

Isolate people from the hazard



#### Admin Controls

Change the way people work



#### PPE

Protect associates with PPE

### Continuous Safety Training

Training is the key to creating and maintaining safety awareness throughout our company. Pro-Serv's Safety360 program provides ongoing training for our associates, continuing throughout their careers. Associates receive safety awareness training upon hire, where they are required to review Pro-Serv's Cardinal Rules of Safety, sign the Safety Pledge, and complete Employee Right-to-Know training.

Following this initial training, associates receive supplementary training on identifying and reporting workplace safety hazards before beginning work in their assigned accounts. For each account, we conduct a site-specific hazard analysis which leads to site-specific training protocols. Training is reinforced through daily safety briefings at the job site to provide ongoing protection for our associates and our clients.

Our managers are a key to our consistent focus on safety. Every Pro-Serv manager completes advanced-level safety training modules. During training, new managers review the full safety spectrum, from the basics of safe practices to the audit protocols following any safety incident. Supported by Pro-Serv's compliance tracking technology applications, managers – including our safety directors, coordinators, and supervisors – are responsible for their associate's ongoing training and compliance.

## Every Pro-Serv team represents hundreds of hours of training and education.

We investigate the best products, equipment, methods and cleaning systems, using the latest research and best practices to develop our training and quality assurance programs.

### New Associate Training

Every new Pro-Serv associate goes through a multi-step training process. The result is a workforce that is knowledgeable, efficient, consistent, and highly skilled.

#### 1 Step One: Classroom Training

The first portion of the training program takes place at one of our offices. Classroom training focuses on company policies and procedures, associate "Right to Know" information, safe use of all products and equipment, and environmentally conscious cleaning techniques. There are test questions after each section to ensure comprehension.

#### 2 Step Two: Procedural Training

Associates receive one-on-one instruction during procedural training. During the hands-on training, a designated trainer works alongside the new associate. As they clean, the new associate is taught Teach Easy Cleaning Habits (TECH), Pro-Serv's unique cleaning system.

#### 3 Step Three: Technical Training

The final stage in our training program is for associates begin their onsite technical training, which includes standardized cleaning methods, site-specific training, equipment training, periodic work training, safety protocols, human resources policies, and customer service training.

### TECH System and Training

Pro-Serv's Teach Easy Cleaning Habits (TECH) program is a proprietary system designed to ensure reliable quality standards. TECH teaches new associates our standard cleaning system as well as the specific scope of work for the account where the associate will be working.

#### Why it matters



##### Consistency

TECH eliminates variables from one associate to the next, ensuring uniform performance.



##### Efficiency

TECH's best practice method for cleaning each area ensures time and energy are not wasted.



##### Ownership

Associates understand their responsibilities and how their work contributes to the overall success of the team.

#### How it works



##### Tasks

TECH specifies everything that needs to be done and the order in which to perform each task.



##### Route

Associates are taught the most efficient path and cleaning method for each area.



##### Supplies

TECH incorporates the best equipment and chemicals to use for each application.

In addition to the initial training programs, all of our staff are expected to complete ongoing training and annual refresher training courses. Our labor management software system has a compliance component to track training. Our system monitors and records that team members have received the proper training and certifications for their positions. The system automatically informs management of upcoming training due dates and provides alerts for past due items.





## UNIFORMS & IDENTIFICATION

*Our associates must maintain high professional standards in every aspect of work.*

*We require our associates to maintain uniform and appearance standards and accountability when providing care for our client's workplaces.*

### Professional Standards

We offer high-quality uniforms to our associates free of charge. They are required to wear uniforms whenever they are on the job, which serve as identification and ensure our associates make a positive impression and provide a higher level of security for our clients. We can customize our uniforms to meet specific client requests and correspond with associate job responsibilities. Upon client request, we can also create identification badges for our employees to wear while onsite, or clients may issue their own identification badges to our team members to wear while onsite.

### Our uniforms typically cover four types:

- Daytime associates
- Project specialists
- Nighttime associates
- Management

Pro-Serv's management processes continually monitor associate compliance with our uniform and appearance policies ensuring clean, well-groomed personal appearance on every client job site.



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## TRANSITION PLAN

*With over 25 years of first-hand learning, Pro-Serv's transition process has allowed us to perform thousands of successful account startups.*

*Led by a team of cross-functional senior staff, implementation begins immediately upon notification of a contract award. Frequent and transparent communication is a central part of our process.*

### The Transition Team

The transition process starts with a thorough situational analysis, which we utilize to create a formal and systematic plan addressing specific needs and timelines. Our transition team includes professionals from HR, Operations, Sales, Training, Safety, and Administrative and Technical Services in order to ensure every detail is covered, including manpower, supplies, equipment, and all other essential resources. Our process is designed to ensure that transition phases and key dates are being met for a seamless startup. In our transition plan, we outline the essential activities to perform before, during, and after the transition. We customize our transition plan to meet specific client needs and timelines.

*The following transition plan is an outline for transitioning that anticipates 30 days' notice of service start, although Pro-Serv can and has started service with less than 30 days' notice.*

### New Start Checklist

Job Site Name	Job #	Address	Start Date
Somerset Academy Skye Canyon	TBD	8151 N. Shaumber Rd, Las Vegas, NV 89166	July 01, 2025
Start-Up Lead Coordinator	Rafael Schatz	Sales Rep	Steve Rosen
Central Electronic File Location	O: Drive	Ops Rep	Yeimi Rodriguez

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### TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Sales								
Obtain official award notification								
Have contract reviewed by Legal								
Finalize contract negotiations								
Have contract signed and sent								
Send info to the Start-up Team								
Schedule internal team meetings								
Schedule client team meetings								
Attend initial start day (if possible)								
Tour site morning after (if possible)								
Monitor client satisfaction								
Attend start team meetings								
Operations								
Review contract requirements & bid docs								
Create preliminary staffing plan								
Submit initial staffing requests								
Tour site(s) to complete account checklist								
Clarify if client wants any existing staff								
Finalize staffing plan & adjust reqs								
Interview management candidates								
Select management personnel								
Submit equipment requests								
Submit supply requests								
Submit uniform requests								
Submit IT requests								
Assign extra start-up managers								
Finalize schedules & job runs w/Admin								

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### TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Operations (continued)								
Assign sections to start-up managers								
Assign staff to start-up managers								
Centrally coordinate all efforts start night								
Confirm all areas checked and secured								
Tour morning after with site client								
Maintain extra support until settled in								
Attend start team meetings								
Admin Support / National Activity								
Fill out any client required forms								
Send COI and W-9 to client								
Confirm exact billing requirements								
Set up billing with accounting								
Order IT equipment - phones, computers								
Order office supplies (if needed)								
Set up task schedules / job descriptions								
Set up web WO System								
Set up web Periodic Schedules								
Set up web Inspection System								
Provide web tool training if needed								
Monitor web tools & alert mgmt if needed								
Continue to support as needed								
Attend start team meetings								
Human Resources								
Review contract requirements								
Obtain staffing requests from Ops								
Zip code search current for transfers								

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Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Human Resources (continued)								
Zip code search applicants on file								
Interview selected existing site staff								
Pursue new applicants as needed								
Interview/screen all new applicants								
Schedule mgmt interviews with Ops								
Review transfer list with Ops								
Check applicant references								
Make job offers to applicants								
Perform reference/background checks								
Schedule drug testing (if required)								
Perform new employee orientation training								
Issue uniforms, badge, handbook, etc.								
Start early in existing site if possible								
Provide final staffing list to Ops								
Set up staff for call in (if applicable)								
Adjust/replace new staff if needed								
Attend start team meetings								
Security								
Review contract requirements								
Confirm exact access requirements								
Coordinate special requirements with HR								
Create any custom documentation								
Confirm Ops has a full understanding								
Follow-up on any security concerns								
Attend start team meetings								

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Safety								
Review contract requirements								
Confirm exact site requirements								
Coordinate special requirements with HR								
Coordinate MSDS compliance								
Confirm Ops has a full understanding								
Follow-up on any safety concerns								
Attend start team meetings								
Supply								
Review contract requirements								
Confirm exact site requirements								
Review Ops supply requests & order								
Confirm delivery to staging area								
Organize and set up supplies								
Assist with staff training								
Follow up on any supply concerns								
Attend start team meetings								
Equipment								
Review contract requirements								
Confirm exact site requirements								
Review Ops Equip Requests & order								
Confirm delivery to staging area								
Organize and set up equipment								
Assist with staff training								
Follow up on any equip concerns								
Attend start team meetings								



## CHARITABLE GIVING

### 27 Years of Giving

Since 1996, Pro-Serv has been deeply embedded in the communities we serve. We have established a legacy of generosity and stewardship that we continue to live out today.

### Our Commitment to Community

Our goal through our charitable giving initiatives is to enrich and build strong communities. We do this by creating partnerships with charitable organizations and matching our resources with the needs of the community. We believe in funding programs that support opportunities for people to become well-educated and self-sufficient, leading to healthier communities and greater individual success. Pro-Serv seeks out organizations that are creative, proactive, innovative, and results-oriented. We make it our mission to fund projects and programs that build Pro-Serv communities and make them better places to live, work, and raise families.

Although we donate to several different causes, we have four key areas of focus.



#### Early Childhood Education

Programs/projects that provide high-quality experiences for pre-school-aged children that result in enhanced social skills and school readiness.



#### Youth Development

Programs/projects that promote healthy social and academic development of youth, with an emphasis on fostering their aspirations to stay in school and pursue higher education or vocational training.



#### Workforce Development

Programs/projects that strengthen the workforce in our communities to position and prepare under/unemployed individuals for career advancement and greater self-sufficiency.



#### Community Revitalization

Programs/projects aimed at increasing the vitality of economically disadvantaged neighborhoods, such as the development of small businesses, affordable housing, and/or other important community assets such as community centers.



## INTEGRATED SERVICES

Pro-Serv offers a full spectrum of facility services to keep your facility clean, safe, and healthy.

Facilities are complex environments, which is why Pro-Serv provides integrated facility services. We support small and large businesses alike with comprehensive facility care. We get to know each of our clients individually and can provide a service package specific to their infrastructure and needs.

### Pro-Serv's Five Service Lines

Instead of having multiple vendors to support different aspects of your facility, with Pro-Serv, you can have a single provider to take care of all your facility needs. Pro-Serv offers a seamless experience for your facility services. We provide a variety of service offerings, which support all aspects of facility operations and are divided into our five service lines.



Service Agreement

This Services Agreement ("Agreement") is effective on \_\_\_\_\_ (the "Effective Date") by and between Haynes Building Service, L.L.C. DBA Pro-Serv Commercial Cleaning (the "VENDOR"), with a primary office located at 2507 W. Erie Drive, Suite 103 Tempe, AZ 85282 and (Customer **Academica Nevada Somerset Academy Skye Canyon** with a primary office located at 8151 N. Shaumber Rd. Las Vegas, NV 89166 (VENDOR together with Customer, the "Parties," and each a "Party").

1. **Services.** Customer hereby engages VENDOR as an independent contractor to provide janitorial and related building maintenance services (the "Services") for the Customer's facilities identified in one or more statements of work (each, a "Statement of Work") to be mutually agreed upon by the Parties. The initial agreed-upon Statement of Work is attached hereto as Exhibit A. If Customer desires VENDOR to provide additional services, products, and/or equipment beyond the scope of Exhibit A, the Parties shall mutually agree in writing as to whether, and on what terms, the additional services, products and/or equipment shall be provided in an additional or amended Statement of Work.

2. **Term.** This Agreement shall be effective for one year starting on the Effective Date (the "Initial Term") and automatically renews for successive one-year periods (each, a "Renewal Term"). Customer may terminate this Agreement, with or without cause, upon giving sixty (60) days written notice. Vendor may terminate this Agreement, with or without cause, upon giving thirty (30) days written notice.

3. **Holidays.** VENDOR does not schedule service on New Year's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day or Christmas Day. Pricing has already been adjusted accordingly. Should Customer desire service on these days, an additional fee will be required.

4. **Customer Obligations.** Customer shall designate one of its employees or agents to serve as its primary contact and authorized representative with respect to this Agreement. That individual shall promptly respond to all reasonable requests from VENDOR for instructions, information, or approvals required by VENDOR to provide the Services. Customer shall cooperate with VENDOR in its performance of the Services and provide access to Customer's premises identified in the Statement of Work. Customer agrees to provide storage space, and access to water for product dilution dispensing. Customer agrees to provide VENDOR with a safe environment and to provide notice to Vendor of any conditions in Customer's facilities that could pose a hazard to VENDOR employees such as, without limitation, asbestos, hazardous chemicals, and other dangerous conditions.
5. **Fees and Expenses.** In consideration of the provision of Services by VENDOR, Customer shall pay the fees set forth in the applicable Statement of Work. Customer shall reimburse VENDOR for all reasonable expenses incurred in performing the Services in accordance with the Statement of Work. VENDOR guarantees the Service fees during the Initial Term. VENDOR reserves the right to increase Service fees in the Statement of Work after the Initial Term. At a minimum, Vendor will increase the pricing by the Consumer Price Index (CPI) percent change during the most recently released annual period. Notwithstanding the foregoing, Customer agrees that the Services fees set forth in any Statement of Work is subject to escalation at any time due to increases in the federal, state, or local minimum wages, sick time ordinances, or similar laws. Customer shall be responsible for all sales, use, and excise taxes, any other similar taxes, duties, and charges of any kind imposed by any federal, state, or local governmental entity on any amounts payable by Customer.

6. **Consumable Products.** Customer shall provide consumable products (e.g., paper products, hand soap, trash can liners, sanitary products, etc.) (collectively, "Consumables"), unless Customer chooses to purchase such products from VENDOR for an additional fee. If Customer chooses to purchase Consumables, VENDOR will invoice for any Consumables on a cost-plus basis.

7. **Payment Terms.** VENDOR invoice terms require payment within ten (10) days of receipt. VENDOR does not accept payment by credit card. All late payments shall bear interest at the lesser of: (a) the rate of 18% per annum; or (b) the highest rate permissible under applicable law, calculated daily and compounded monthly. In addition to all other remedies available under this Agreement or at law, VENDOR reserves the right to discontinue the Services without notice if Customer fails to timely pay invoices, which will be considered a material breach of this Agreement. Customer shall also reimburse VENDOR for all reasonable costs in collecting any late payments, including, without limitation, reasonable attorney's fees and other legal costs.

8. **Limited Warranty.** VENDOR warrants that it shall perform the Services:  
(a) In accordance with the terms and subject to the conditions set out in the respective Statement of Work and



17. **Force Majeure.** VENDOR shall not be liable for delays, losses, or damages caused by inclement weather, fire, freezing, flood, theft or sabotage, electrical power failure, low water pressure, acts of God, war, governmental bodies, civil disturbances, strikes or other labor shortages, delays in procuring materials, or any other cause beyond VENDOR's reasonable control; it being understood that VENDOR shall use reasonable efforts consistent with accepted practices in the industry to resume performance as soon as practicable under the circumstances.

18. **No Third-Party Beneficiaries.** Nothing in this Agreement will create any rights or benefits in persons not Parties to this Agreement.

19. **Notices.** All notices, requests, consents, claims, demands, waivers and other communications under this Agreement (each, a "Notice", and with the correlative meaning "Notify")
20. **Entire Agreement.** This Agreement, including and together with any Statements of Work, related exhibits, schedules, attachments, and appendices, constitutes the sole and entire agreement of the Parties with respect to the subject matter herein, and supersedes all prior and contemporaneous understandings, agreements, representations, and warranties, both written and oral, regarding such subject matter. The Parties acknowledge and agree that if there is any conflict between the terms and conditions of this Agreement and the terms and conditions of any other documents, attachments, exhibits, the terms, and conditions of this Agreement shall supersede and control.

Academica Nevada

By: \_\_\_\_\_  
Its: \_\_\_\_\_  
Date: \_\_\_\_\_

By: \_\_\_\_\_  
Its: \_\_\_\_\_  
Date: \_\_\_\_\_



CLIENTPOINT DOWNLOAD RECEIPT

DOWNLOADED: 05-12-2025  
CLIENTPOINT ID: 1161219



this Agreement: (b) Using personnel of commercially reasonable skill, experience, and qualifications; (c) In a timely, workmanlike, and professional manner in accordance with generally recognized industry standards for similar services.

Customer shall promptly provide VENDOR with written notice of any breach of warranty within a reasonable time (but no more than 10 days) after the non-conforming Services are provided. Customer's sole and exclusive remedy for VENDOR's breach of warranty shall be that VENDOR shall use commercially reasonable efforts to promptly cure any such breach. If VENDOR cannot cure such breach within a reasonable time (but no more than 10 days) after Customer's written notice of the breach, Customer may, at its option, terminate the Agreement and receive a credit on the final invoice for such non-conforming Services.

9. **Warranty Disclaimer:** EXCEPT AS EXPRESSLY SET FORTH ABOVE IN SECTION 8, VENDOR MAKES NO REPRESENTATIONS OR WARRANTIES REGARDING THE SERVICES. VENDOR DISCLAIMS ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR THAT SUCH SERVICES WILL BE FIT FOR CUSTOMER'S PARTICULAR PURPOSE. Without limiting the generality of the foregoing, VENDOR cannot and does not guarantee the effectiveness of the Services at preventing infection by viral, bacterial, or other microbial agents, that Customer's facility will be free of such agents, or that people entering Customer's facilities will not get sick.
10. **Insurance.** VENDOR shall maintain workers' compensation, bodily injury and property damage liability insurance for the term of this Agreement. A certificate of insurance naming Customer as additional insured is available upon request.
11. **Indemnification.** VENDOR shall defend, indemnify, and hold Customer harmless from and against all claims, liability, costs, or expenses for any injury or death to any person or damage to any property whatsoever arising out of or in any way relating to the gross negligent act or intentional misconduct of VENDOR at VENDOR's sole expense except for any illness, injury, claims, liability, costs, or expenses arising from or relating in any way to any microbial, viral, or bacterial outbreaks or infections.

Customer shall defend, indemnify, and hold VENDOR harmless from and against all claims, liability, costs, or expenses for any injury or death to any person or damage to any property whatsoever arising out of or in any way

relating to any act or omission of Customer at Customer's sole expense.

12. **Limitation of Liability.** In no event shall VENDOR be liable to Customer or any third-party for any indirect, consequential, incidental, exemplary, punitive, or special damages, including, without limitation, business interruption, lost business, or lost profits damages, whether arising out of breach of contract, tort (including negligence), or otherwise, regardless of whether such damage was foreseeable and whether or not VENDOR has been advised of the possibility of such damages in advance. In no event shall VENDOR'S aggregate liability arising out of or related to this Agreement, whether arising out of or related to breach of contract, tort (including negligence), or otherwise, exceed the aggregate amount paid by Customer during the six (6) month period preceding the event giving rise to the claim, with such amount to be inclusive of any defense costs.
13. **Non-Solicitation.** The Parties agree that they will not directly or indirectly hire personnel from the other party's employment during and for up to one year after the termination of this Agreement, unless mutually agreed upon in writing. In the event that such mutual consent is not obtained, the hiring Party hereby agrees to compensate the other Party in the amount of thirty-three percent (33%) of the annualized wages of the person hired payable before start date.
14. **Assignment.** All of the rights, benefits, duties, liabilities and obligations of the parties shall inure to the benefit of and be binding upon the Parties' respective successors and assigns. Customer shall not assign, transfer, delegate or subcontract any of its rights or delegate any of its obligations under this Agreement without the prior written consent of VENDOR. Any purported assignment or delegation in violation of this Section 14 shall be null and void. No assignment or delegation shall relieve the Customer of any of its obligations under this Agreement. VENDOR may assign any of its rights or delegate any of its obligations to any affiliate or to any person acquiring all or substantially all of VENDOR's assets without Customer's consent.
15. **Modification.** No provision of this Agreement shall be modified, waived, or discharged unless such waiver, modification or discharge is agreed to in writing signed by Parties. No agreements or representations, oral or otherwise, express or implied, with respect to the subject matter of this Agreement have been made by either Party which are not set forth expressly in this Agreement.
16. **Governing Law.** This Agreement shall be interpreted, enforced and governed in accordance with the state where the Services are performed.





## Somerset Academy Stephanie

### Proposal for Nightly Janitorial Services

#### Prepared by Pro-Serv

Steve Rosen

Phone: (702) 735-0579

Email: srosen@marsden.com

pro-serv.com



Steve Rosen

Business Development Executive

(702) 735-0579

srosen@marsden.com

Academica Nevada  
6630 Surrey St.  
Las Vegas, NV 89119  
Attn: Gary McClain

RE: Janitorial Services

Dear Gary,

Thank you for the opportunity to submit a bid package in response to the RFP for The Somerset Academy Stephanie. Somerset Academy sustains a thriving academic community by promoting learning, creativity, and ambition. In order to provide an environment that encourages education, your facilities must be visually clean, safe, and appealing. I am confident that Pro-Serv can provide you with the skilled teams and comprehensive quality programs that are necessary to maintain a welcoming campus for your students, educators, and staff members.

Enclosed you will find our proposal. If you would like additional information or have questions, please reach out to me. We look forward to your evaluation of our proposal and the opportunity to discuss a partnership between Pro-Serv and Academica Nevada.

Sincerely,

Steve Rosen  
Business Development Executive

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## Executive Summary

In education, every aspect of operations must be done with a commitment to excellence and innovation. We believe that these qualities are necessary in the non-educational tasks of an academic system as well. Pro-Serv provides the facility services and skilled teams necessary to keep your campus welcoming, clean, and safe.

At Pro-Serv, we understand that the appearance of a campus influences students' perceptions, focus, and engagement. Pro-Serv has years of experience maintaining an atmosphere that encourages learning at educational facilities. Pro-Serv is well versed in APPA Custodial Standards and we are members of the Pacific Coast APPA. In the high-traffic environment of a campus, we understand how to coordinate cleaning schedules and maintain quality standards. We also know how to accomplish these goals without disrupting student learning and while keeping your campus safe.

### Key Program Components

Below are a few program highlights, which are described in detail later in this document.

Component	Benefit	Description
Full, Qualified Work Resources	Peace of Mind from Fully Vetted Staff	<ul style="list-style-type: none"> <li>Carefully selected staff members</li> <li>Rigorous new-hire screening measures</li> <li>HR staff review experience, background, and records</li> <li>Staff follow security protocols of client facility</li> <li>Consistent, stable teams with low turnover</li> </ul>
Site-Based Cleaning Approach	High Confidence in Service Performance	<ul style="list-style-type: none"> <li>Client-driven service schedules</li> <li>Work performed during off-hours</li> <li>Periodic tasks (non-daily): <ul style="list-style-type: none"> <li>Scheduled, performed and tracked</li> <li>Results and schedules sent to our clients</li> </ul> </li> <li>Flexible and trained staff respond to changing needs</li> </ul>
Rigorous Quality Control	Full Contract Compliance	<ul style="list-style-type: none"> <li>Experience cleaning to APPA Custodial Standards</li> <li>Unique Key Performance Indicators (KPIs) for client site</li> <li>Cleaning inspections and audits via cloud-based, mobile QC system</li> <li>Detailed performance reporting and quality metrics</li> <li>Supervisors review daily and periodic work</li> <li>Labor management ensures full staffing</li> </ul>

Component	Benefit	Description
Sustainability Program	Reducing Carbon Footprint	<ul style="list-style-type: none"> <li>Sustainability program includes: <ul style="list-style-type: none"> <li>Green cleaning methods</li> <li>Green Seal Certified® cleaning products</li> <li>Micro-fibers</li> <li>CRI Green Label Certified® equipment</li> </ul> </li> <li>LEED contributions: <ul style="list-style-type: none"> <li>Meets requirements for LEED-EB certification credits</li> <li>Marsden experts help with certification documentation</li> </ul> </li> </ul>
Advanced Technology and Innovation	100% Performance Transparency and Optimal Efficiency	<ul style="list-style-type: none"> <li>Cloud-based QC system via mobile devices <ul style="list-style-type: none"> <li>Web platform tracks and reports metrics</li> <li>Our clients receive immediate electronic responses</li> </ul> </li> <li>Cleaning industry-specific ERP system <ul style="list-style-type: none"> <li>Technology-assisted labor management</li> <li>Fully integrated financial, operations and workforce management</li> <li>Streamlines processes and delivers complete picture</li> </ul> </li> <li>Continuous R&amp;D: innovative products, tools, processes</li> </ul>
Strict Cost Controls	Maintaining Budget Goals	<ul style="list-style-type: none"> <li>Complete transparency with the resources used, activities performed and associated costs</li> <li>Drive toward budget goals while maintaining service levels</li> <li>Constantly considering ways to implement value engineering <ul style="list-style-type: none"> <li>We work with clients to find ways to increase efficiencies, improve functionality, or reduce costs</li> <li>Flexible service offerings to meet client needs</li> </ul> </li> <li>Mindful of cost containment</li> </ul>

Thank you for your interest in a partnership with Pro-Serv. Our goal is to provide exceptional services, but more importantly, to develop a successful relationship with you. We will do so by caring about what you care about: creating an academic environment where your students can thrive.

**Exhibit A**  
**Statement of Work & Pricing Summary**



**Customer:** Somerset Academy of Las Vegas (Stephanie)

**Location:** 50 N. Stephanie Henderson, NV 89074

**Start Date:** To Be Determined by Client

**SOW - Janitorial Specifications**

<b>OFFICES/ ADMINISTRATION</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out, replace liners.	5		
• Spot clean interior partition glass.	5		
• Clean/wash both sides of glass doors.	5		
• Clean/ disinfect doors and light switches.	5		
• Sweep/mop all hard surface floors. Damp mop to remove spillage.	5		
• Vacuum all carpet/ area rugs.	5		
• Spot clean walls.	5		
• Secure all office doors and turn off lights	5		
• <b>Report all irregularities to management.</b>	5		
• Dust all low and high horizontal/vertical surfaces, such as but no limited to, picture frames and high ledges	1		
• Spot clean carpet stains with a carpet extractor	1		
• Burnish all resilient tile and hard surface floors		1	
• Dust window blinds		1	
• Vacuum all exposed baseboards with crevice tool as needed		1	
• Strip & wax all resilient tile floors as needed. Burnish to shine			1
• Clean all baseboards and door jams.			1
• Dust all wood surfaces with treated cloth.			1
• Vacuum all ceiling air vents.			1
• Deep scrub and buff all concrete floors			1
• Shampoo all carpet and area rugs with a truck mount or carpet extractor			1
<b>RESTROOMS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers/ waste receptacles inside and out. Replace basket liners.	5		
• Restock all paper towel, toilet tissue, deodorizer and hand soap dispensers.	5		
• Clean and dust all ledges, dispensers, and partitions.	5		
• Clean top, bottom, and side surfaces, inside and out of all toilet stools and urinals using a disinfectant cleaner.	5		
• Clean both sides of toilet stool using a disinfectant cleaner.	5		
• Clean and polish all bright work.	5		
• Clean sinks and countertops to remove soil, stain, and soap film.	5		
• Clean mirrors.	5		
• Dust mop floors.	5		
• Mop all floors using a disinfectant cleaner.	5		
• Spot clean both sides of doors to restrooms and walls.	5		

Exhibit A - Page 1 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



• Clean and Disinfect all stall partitions and stall doors.	5		
• Disinfect doorknobs and push plates. (push plates, crush bars, or kick plates)	5		
• <b>Report all irregularities to management.</b>	5		
• Clean stools and urinals with non-acid bowl cleaner as needed.	1		
• Pour water into floor drain.	1		
• High dust all walls and air diffusers.		1	
• Clean and Disinfect wall tile using a disinfectant cleaner.		1	
• Burnish all resilient tile and hard surface floors.		1	
• Dust window blinds.		1	
• Pressure wash/auto-scrub tile and grout in bathrooms.			1
<b>ENTRY AREAS, LOBBY, HALLWAYS, AND STAIRWELLS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out, replace liners.	5		
• Clean, disinfect and polish drinking fountains.	5		
• Clean and disinfect handrails	5		
• Clean both sides of entrance doors and windows up to 80 inches in height.	5		
• Clean all two-way glass doors in lobby area.	5		
• Clean metal door and window frames.	5		
• Vacuum carpets and walk-off mats	5		
• Sweep and mop hard surface floors. Remove floor mats before mopping and replace.	5		
• Spot clean walls.	5		
• Dust all medium level and low- level ledges.	5		
• Auto-scrub hallways. Remove floor mats before mopping and replace.	5		
• <b>Report all irregularities to management.</b>	5		
• Dust all high ledges and walls.	1		
• Burnish resilient tile floors.	1		
• Strip and wax resilient tile floors minimum two coats of wax.			1
• Scrub walls to remove all marks and smudges.			1
<b>CLASSROOMS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Sweep and mop all hard floor areas. Clean all classroom entrance and exit doors.	5		
• Vacuum all carpets and area rugs.	5		
• All sinks (where applicable) wiped down with disinfectant, run water in all sinks daily. Remove hard water buildup.	5		
• Clean/polish all glass doors, glass partitions and framing to a bright condition, free of dust and streaks.	5		
• Spot-Clean all surfaces, bright work and fixtures to remove stains, <b>with special attention near switch plates, waste receptacles, door frames, and door handles.</b>	5		
• Empty and clean all waste receptacles inside and out, remove all trash to designated trash area. Replace basket liners.	5		
• Empty pencil sharpeners.	5		
• Brush/ vacuum all common areas and classroom furniture as necessary.	5		
• Clean and disinfect all student desks and tables.	5		
• Clean whiteboard tray.	5		
• <b>Report all irregularities to management.</b>	5		

Exhibit A - Page 2 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



• Spot clean carpet stains with a carpet extractor	1		
• Dust all low and high surfaces, such as but no limited to, bulletin boards, bookcases, door and window ledges.	1		
• Shampoo all carpets and area rugs with a truck mount or carpet extractor.			1
• Strip and wax all floors.			1
<b>MULTI- PURPOSE ROOM</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Dust mop all floors.	5		
• Auto scrub all floors. Remove floor mats before mopping and replace. Move tables when cleaning floor.	5		
• Spot clean both sides of interior windows and both sides of glass doors.	5		
• Spot clean walls.	5		
• Clean drinking fountains with disinfectant.	5		
• Disinfect door handles and push plates. (push plates, crash bars, or kick plates)	5		
• Sweep and mop stage/dance floor with disinfectant cleaner. As applicable with appropriate product.	5		
• <b>Report all irregularities to management.</b>	5		
• Dust all high and low surfaces including walls.	1		
• Burnish resilient tile floors.	1		
• Strip & wax resilient tile floors as needed.			1
• Scrub walls to remove all marks and smudges.			1
<b>EMPLOYEE BREAKROOM</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean trash containers inside and out. Replace basket liners.	5		
• Clean tabletops and counter surfaces with disinfectant cleaner and sanitizer.	5		
• Wipe down chair seats and arms.	5		
• Wet mop tile floor and vacuum carpets and area rugs. Remove floor mats before mopping and replace.	5		
• Spot clean walls.	5		
• Spot clean front of cabinet doors and outside of refrigerators and microwaves.	5		
• Dust any window ledges and clean any interior windows.	5		
• Dust horizontal surfaces.	5		
• <b>Report all irregularities to management.</b>	5		
• Burnish all resilient tile and hard surface floors.		1	
• Clean all baseboards and door jams.			1
• Strip and wax all resilient tile floors as needed.			1
<b>KITCHEN</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out. Replace basket liners.	5		
• Wet mop all tile floors using a disinfecting cleaner/degreaser.	5		
• Spot clean walls using a disinfecting cleaner.	5		
• Polish all kitchen appliances. (as specified by the school staff)	1		
• Pour water down floor drain.	1		
• Clean and disinfect floor.	1		
• Clean floor drains.	1		

Exhibit A - Page 3 of 6

**Exhibit A**  
**Statement of Work & Pricing Summary**



<b>GYM, GYM BATHROOMS, LOCKER ROOMS, OFFICES</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Empty and clean all trash containers inside and out. Replace basket liners	5		
• Sweep/vacuum/mop all floors and carpets.	5		
• Clean all interior glass/glass doors/ light switches.	5		
• Auto scrub gym floor- white pads and water ONLY on gym floor.	5		
• Clean and disinfect all drinking fountains.	5		
• Clean and disinfect restrooms and locker rooms as indicated (see restroom section)	5		
• Spot clean walls using disinfecting cleaner.	5		
• Low and high dust all surfaces.		1	
• Spot clean all carpet stains in gym offices with carpet extractor.		1	
• Sweep bleachers and clean with disinfectant.		1	
• Spot clean bleacher chairs using a disinfectant cleaner.		1	
• *Schedule with administration to ensure bleachers are extended for monthly cleaning.		1	
• Shampoo all carpets and area rugs with truck mount or carpet extractor.			1
• Strip and wax all floors.			1
<b>ELEVATOR</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Clean and disinfect walls and buttons.	5		
• Sweep and mop floor.	5		
<b>JANITOR CLOSETS</b>	<b>Times Weekly</b>	<b>Times Monthly</b>	<b>Times Bi-Annually</b>
• Sweep bleachers and clean with disinfectant.	5		
• Maintain all copies of MSDS/SDS on site and accessible.	5		
• Maintain a well-stocked area of inventory to clean and disinfect the school	5		
<b>CORE CLEANING</b>			
• Core cleaning to be completed during the summer in addition to Thanksgiving Week, Winter Break, Spring Break, and weekly as time allows during the school year.			
• Scrub all walls in hallways, classrooms, bathrooms, and office areas.			
• Clean baseboards.			
• Vacuum air conditioner/heating vents.			
• Clean inside of light diffusers.			
• Clean student and teacher desks inside and out, chairs (top and underneath) , tables (top and underneath), and any additional furniture.			
• Clean all white boards and trays.			
• Clean all windows 10 feet high and under.			
• Vacuum rooms when cleaning is completed.			
• Unstack/restack, clean, and move furniture within the classrooms and offices*			
• *As deemed necessary by Administration to prepare for the new school year.			
<b>NOTE SPECIAL ATTENTION</b>			
• Janitorial staff to complete nightly log to maximize communication.			

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Exhibit A - Page 4 of 6

## Exhibit A Statement of Work & Pricing Summary



• Bi-Annual and all other work to be included in the monthly price model.			
• Scope for summer cleaning (meet with school administrative team to determine summer needs).			
• All detailed work to be scheduled around the school calendar.			
<b>DEEP CLEANING SPECIFICATIONS</b>			
<b>OFFICES, ADMINISTRATIVE AREA, BREAKROOM</b>			
• Clean and disinfect all desks, tables, counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, phones, and trash cans.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
<b>CLASSROOMS</b>			
• Clean and disinfect all desks, tables, teachers desk (top to bottom) Counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, phones, and trash cans.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
• Entry Areas, Lobby, and Hallways.			
• Clean and disinfect all walls, drinking fountains, stairs, handrails, baseboards, clean glass doors and windows.			
• Sweep and mop all hard floors. Remove floor mats before mopping and place back.			
<b>RESTROOMS</b>			
• Clean and disinfect the entire restroom and locker rooms from top to bottom.			
<b>GYM (INCLUDING RESTROOMS, LOCKER ROOMS, AND OFFICES)</b>			
• Clean and disinfect all desks, tables, counters, front of cabinets, walls, sinks, doors, door frames, door handles, light switches, baseboards, bleachers, phones, baseboards, and trash cans.			
• Clean and disinfect the entire restroom and locker rooms from top to bottom.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			
<b>Multi-Purpose Room</b>			
• Clean and disinfect all walls, doors, door handles, push plates, interior windows, and both sides of glass doors, baseboards, and drinking fountains.			
• Vacuum and spot clean carpets with truck mount extractor or carpet extractor.			
• Sweep and mop all hard floors.			

Exhibit A - Page 5 of 6

## Exhibit A Statement of Work & Pricing Summary



### OVERALL PRICING SUMMARY

Description	Cost Per Month
Nightly Janitorial Cleaning Monday-Friday, Core Cleaning, Deep Cleaning, Bi-Annual Work	\$7,229.83
Option 1. Deep Cleaning Day	\$30 per hour
Option 2. Electrostatic application of disinfectant solution via electrostatic sprayer	\$30 per hour
Option 3. Electrostatic application of active antimicrobial treatment via electrostatic sprayer (i.e. Bioshield 360, Prevent X, or equivalent)	\$30 per hour
Option 4. Remote Live Learning. A reduction in services needed will be matched by a reduction in the service fee.	Yes
<b>Cost To Be Billed Per Month*</b>	<b>\$7,229.83</b>

Monthly pricing does not include applicable taxes.

To accommodate all our customers and the various cut-off dates that each customer may have for processing vendors' invoices, we bill for service the 1st of each month, unless other arrangements have been made.

Effective on the start date listed on Page 1 of this Exhibit A, this Exhibit supersedes any previous Exhibit A for the same Customer and Service Location.

Pricing includes all new equipment provided.

Haynes Building Service, L.L.C.  
DBA Pro-Serv Commercial Cleaning

By: \_\_\_\_\_

It's: \_\_\_\_\_

Date: \_\_\_\_\_

Academica Nevada

By: \_\_\_\_\_

It's: \_\_\_\_\_

Date: \_\_\_\_\_

Exhibit A - Page 6 of 6



## ABOUT US

### Caring for your workplace®

We think and operate differently in the way we care for our client's workplaces. Pro-Serv operates in Phoenix, AZ providing clients with clean, safe, and healthy workplaces.



## COMMUNICATION

### Pro-Serv takes a proactive approach to managing communications.

We believe that intentionally initiating communication establishes better partnerships as we improve our understanding of your priorities and develop the ability to anticipate your facility needs.

### Comprehensive Communication

Our goal is to be transparent, collaborative, and responsive. A core part of Pro-Serv's operating model is empowering our local leadership teams with the autonomy to provide the highest level of service. As part of this practice, we always provide our clients with the names and contact information of their local Pro-Serv leadership. Our local team is available to answer questions, address concerns, respond to requests, and to respond to emergency needs.

**We have multiple communication platforms in place and tailor our communications to our clients, their teams, and their needs.**



#### Direct Contact

Clients are always given their account manager's contact information. Clients can also request scheduled calls.



#### Reports & Surveys

We can provide results from inspection reports and clients can send us surveys and reviews of our service performance.



#### Meetings

Meetings can be scheduled at regular intervals or upon request and can include various representatives from our team and the client's team.



#### Onsite Visit

We can meet with clients onsite during site inspections, site visits, client tours, or for other onsite events.



#### Client Portal

We can create a customized client portal that allows you to see inspection reports, service schedules, and real-time metrics.



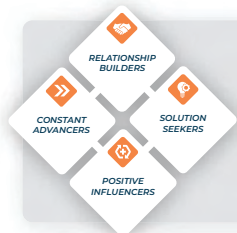
#### Client Care Center

Our clients have 24/7/365 access to our Client Care Center for service requests, crisis situations, and questions.

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### About Pro-Serv

Pro-Serv was established in 1996 and today, we have over 300 associates who service more than 10M sq ft of commercial space every day. In 2021, Pro-Serv became part of the Marsden Services enterprise. Marsden is a full spectrum facility services provider, offering janitorial, security, mechanical maintenance, emergency response, and facility management services throughout the United States. Through our relationship with Marsden, Pro-Serv provides clients with a unique combination of national strength and local presence. Our teams leverage Marsden's resources as a large organization while each Pro-Serv management team is invested in its community and local clients, providing personalized service.



### Pro-Serv's Culture

At Pro-Serv, we are building a culture of excellence, consistency and a passion for finding new ways to care for your workplace. We strive to empower our employees and over-deliver to our clients and our goal is always to create win-win success stories. We have four enterprise core values: we are relationship builders, we are constant advancers, we are solution seekers, and we are positive influencers. These core values define every aspect of our operations and guide how we build successful partnerships with our clients.

### Industry Associations

Pro-Serv is actively involved in several industry associations, including the Building Service Contractors Association International (BSCAI); Building Owners and Managers Association International (BOMA); International Facility Management Association (IFMA); and the Cleaning Coalition of America (CCA). Pro-Serv also holds a national APPA membership. By serving in leadership roles for these industry associations, we learn early about the top issues and challenges facing building environments and have first access to new best practices, technologies, and solutions.



## QUALITY CONTROL

**Quality assurance is the foundation to all aspects of our service delivery.**

Marsden's quality assurance program comprises three key aspects: a thorough and proactive program, innovative technologies, and industry-leading labor management techniques.

### Marsden's Quality System

Marsden empowers our associates to provide consistent, reliable, and customer-focused services. We are constantly exploring ways to improve the condition and value of each client facility. We use predictive analytics to provide consistent quality services while we continue to focus on containing costs for our clients. Before working in an account, our leadership team discusses priorities with our clients and together we determine key performance indicators (KPIs).

**Marsden's quality control program covers nine key pillars.**



## QUALITY CONTROL

Our web-based quality control platform enables us to establish and monitor the necessary metrics to be successful, which includes the following:

- Well-trained staff
- Disinfection and cleaning results
- Facility inspection performance scores
- Service deficiency resolution
- KPI compliance
- Training levels
- Safety program compliance
- Customer engagement
- Identifying opportunities for improvement
- Cost containment



### Labor Management

#### Timekeeping & Notifications and Human Resources Access

Marsden uses the latest mobile technology to streamline our HR efforts and efficiently manage our labor force from the field. From a mobile device, Marsden supervisors can manage people and projects from any location.

Managers leverage mobile technology to:

- Monitor associate departures and arrivals in real-time
- Identify absences and contact available replacement team members
- Communicate directly with team members
- Perform site inspections and create reports
- Ensure compliance with labor hours is delivered
- View and fill open posts
- Create, view, modify and share associates schedules
- Monitor job schedules
- Safety near-miss reporting
- View associates pay stubs and hourly rates

By using technology to streamline our HR efforts, our clients benefit from scalability and an increased level of efficiency and accountability.

## QUALITY CONTROL



### Technology and Service Delivery

#### Service Requests, Work Order Tracking, and Project Calendars

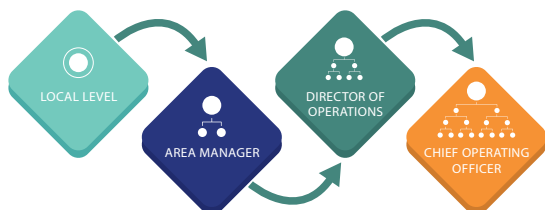
Marsden uses a mobile project management system to track all service activities, manage work orders and specific service requests, and streamline communication with clients. The platform creates agility to accommodate the changing needs of our clients.

Our work order service requests follow a simple five-step process that encompasses logging activities, providing progress communications, review and rapid escalation if necessary, and completion tracking and notification. Our procedures are monitored at the local and corporate levels, ensuring high levels of timely and quality follow-up.

Marsden's project management technology oversees a daily workload of periodic tasks occurring at various intervals. Leveraging their knowledge and experience, Marsden managers divide periodic tasks into reasonable and equal weekly workloads. Detailed weekly assignments ensure specific equipment and essential labor are available.

We can also use this technology to track and identify areas for corrective action, including re-training, adding new associates, reformatting a schedule, new management, and/or adding equipment. Whenever a service request was a complaint, upon completion, we validate that we met client expectations and ask for feedback to ensure that service is again up to our client's standards. The corrective action plans are implemented into the project program, tracked for compliance, and documented in the project scope of work (SOW).

**Action items are first the responsibility of the account manager and are automatically escalated if they are not immediately reconciled at this level. Although we have a defined process for escalation, issues are almost always immediately resolved at the local level.**



## QUALITY CONTROL



### Quality Control Inspections and Reports

#### Inspections

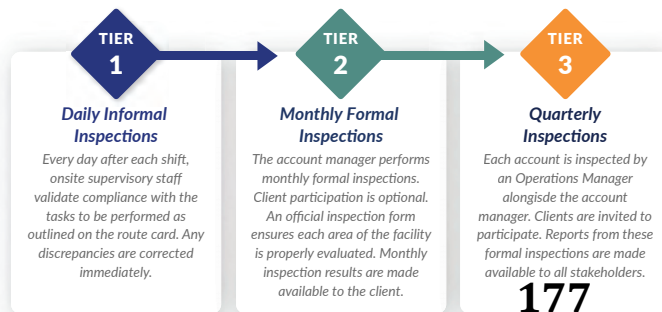
Marsden's web-based and mobile quality assurance tools allow us to track and manage inspections. Our quality inspection platform is accessible to our associates via phone or tablet in the field. Mobility enables our managers to spend more time in the field, directly supervising the work done by our associates at each account. The quality assurance tool provides site-specific checklists and inspection forms and mobile devices can take photos and embed them in the inspection report. Our account managers can measure inspection reports against established quality goals and instantly respond with corrective actions, if necessary.

We perform regular checkpoint inspections to review all aspects of Marsden's contract performance. Our client-established KPIs are given greater scoring weight, continually reinforcing our focus on the agreed-upon client priorities.

During an inspection, we are examining the following aspects of our service performance:

- Compliance with the SOW
- Service levels by area category
- Resolution of deficiencies
- Disinfection effectiveness
- Training effectiveness
- Equipment readiness
- Safety compliance
- SS Compliance

**Marsden has three tiers of inspection, ranging from daily inspections done by onsite managers to quarterly formal inspections.**







### Transparent Metrics and Open Communication Reports and Customer Surveys

Every formal inspection report form is completed and logged in a centralized database. Our clients have access to all reporting. All client service requests are logged into our system and completion of that request is reported back to the client. Marsden can customize our reports to meet client KPI's and preferences.

At the beginning of the contract period, we ensure that each client's KPIs are well understood by our team. We are performing a constant "gap analysis," which compares actual performance scores to the desired performance scores, which may result in a gap. If a gap exists between the actual and the desired level of service, we will continue to implement changes to improve performance until we have closed the gap.

Client feedback is important to us. We can provide your stakeholders with a simple satisfaction survey on a quarterly basis. This survey helps us to measure our performance against client expectations. The surveys are customized to the KPIs of each specific program.



### Site-Specific Safety Programs Environmental Health & Safety

Our local management teams work with our clients to design and implement site-specific safety programs, tailoring training and stipulations to each environment. By doing so, we:

- Create an accident-free culture
- Ensure our employees go home as healthy as they arrived
- Avoid property damage and increase the safety of client facilities
- Provide safety assessments and near-miss reporting
- Ensure compliance with all Federal and State regulatory requirements
- Successful safety programs are an effective way to contain costs



## HIRING PRACTICES

**Strengthening our culture by recruiting, hiring, and retaining the best associates.**

*We hire with an eye on building a long-term team. Pro-Serv seeks to not only hire the best staff, but to retain our associates and help them grow in their careers at our company.*

### Hiring Methods

Pro-Serv has a unique approach to hiring. We combine recruiting, hiring, and onboarding practices that blend the speed and efficiency of technology and e-onboarding with the personal touch of face-to-face interactions. Our comprehensive hiring process guarantees our clients get qualified long-term associates, increased productivity, and the highest level of quality in the way we care for our client's workspaces.

Our intensive screening and hiring processes go well beyond industry standards because we know the finding the best associates to care for your workplace is what distinguishes Marsden from its competitors. Our hiring is done by our HR Talent Acquisition Specialists, who are experts in current employment laws, verifying authorization to work documents, running E-verify checks, performing background checks, and interviewing candidates.

**Pro-Serv's careful hiring process results in a quality workforce that is highly trained, trustworthy, and motivated.**

1

#### Talent Acquisition

The Talent Acquisition Specialists create well-defined job descriptions. They advertise positions on online platforms, social media, community outreach, and a successful referral rewards program with our existing staff. We find the best applicants and review their qualifications.

## HIRING

2

#### Screening

We vet each applicant's eligibility, legal status, work history, and background. We also implement additional screening measures dependent upon specific job and client requirements, including drug and alcohol testing, driver's record checks, strength testing, and education verification.

3

#### Interviewing

Qualified applicants participate in personal, face-to-face interviews that cover general suitability, job experience, and work ethic. With a combination of standard questions and position-specific discovery, our experts can effectively determine if the candidate will succeed and remain with Pro-Serv for the long term.

4

#### Hiring

Pro-Serv seeks associates interested in long-term opportunities with our company. During the hiring process, we provide employees with the training they will need to be successful in their Pro-Serv careers. During onboarding, employees get to know Pro-Serv's culture and goals.

5

#### Retaining

We engage our associates and help them grow in their careers. We provide competitive wages and benefits; promotions, training, and opportunities; recognition and awards programs; and employee engagement and care programs.

### Internal Promotions Strategy

Promoting from within is not just a best practice; it is a promise we make to our associates. Over 70% of our management personnel have been hired internally through promotions. We believe our associates stay committed when they see we are committed to helping them advance and reach their goals.

Pro-Serv's internal promotions program, STEPS, clearly defines the requirements for advancement in the company. Pro-Serv developed the STEPS program to provide our employees with an outline for career development. STEPS assigns each position a set of skills that must be mastered before moving to the next level. We provide training for employees who want to become qualified for a new position.



## SAFETY FIRST

**Our goal is ZERO injuries.**

Our national environmental health and safety leadership team monitors and introduces initiatives to ensure our associates receive the latest safety training to come to work careful, alert, prepared to provide clients with cleaner, safer and healthier workplaces.

### Pro-Serv's Safety360 Program

Pro-Serv has a culture of safety, and every associate is passionate about providing our clients and our staff with a safe and healthy environment. Pro-Serv associates make safety part of their lifestyle and integral to every task and operation they perform.

Pro-Serv's Safety360 program is a behavior-based program supporting associate well-being. The Safety360 program is a comprehensive, proactive, and multidimensional initiative that our national and local safety leadership teams use to build a company-wide safety culture.

**We focus on prevention-based activities to ensure Safety360's success. Safety360 includes the following vital fundamental elements:**

- Behavior-based program of risk exposure, hazard identification, incident prevention, and rewards
- Well established and communicated goals
- Mandatory Personal Protective Equipment requirements
- Daily pre-shift hazard identification and control conferences
- Continuous task-specific training
- Developing field safety leaders as crucial extensions of the Safety360 program
- Near-miss incident reporting and investigation
- Detailed incident investigation and root cause analysis
- Scheduled safety audits

### Hazard Control Methods

As a fundamental practice, we adhere to the hazard control methods established by the National Institute for Occupational Safety and Health (NIOSH):



#### Elimination

Physically remove the hazard



#### Substitution

Replace the hazard



#### Engineering Controls

Isolate people from the hazard



#### Admin Controls

Change the way people work



#### PPE

Protect associates with PPE

### Continuous Safety Training

Training is the key to creating and maintaining safety awareness throughout our company. Pro-Serv's Safety360 program provides ongoing training for our associates, continuing throughout their careers. Associates receive safety awareness training upon hire, where they are required to review Pro-Serv's Cardinal Rules of Safety, sign the Safety Pledge, and complete Employee Right-to-Know training.

Following this initial training, associates receive supplementary training on identifying and reporting workplace safety hazards before beginning work in their assigned accounts. For each account, we conduct a site-specific hazard analysis which leads to site-specific training protocols. Training is reinforced through daily safety briefings at the job site to provide ongoing protection for our associates and our clients.

Our managers are a key to our consistent focus on safety. Every Pro-Serv manager completes advanced-level safety training modules. During training, new managers review the full safety spectrum, from the basics of safe practices to the audit protocols following any safety incident. Supported by Pro-Serv's compliance tracking technology applications, managers – including our safety directors, coordinators, and supervisors – are responsible for their associate's ongoing training and compliance.

Every Pro-Serv team represents hundreds of hours of training and education.

We investigate the best products, equipment, methods and cleaning systems, using the latest research and best practices to develop our training and quality assurance programs.

### New Associate Training

Every new Pro-Serv associate goes through a multi-step training process. The result is a workforce that is knowledgeable, efficient, consistent, and highly skilled.

1

#### Step One: Classroom Training

The first portion of the training program takes place at one of our offices. Classroom training focuses on company policies and procedures, associate "Right to Know" information, safe use of all products and equipment, and environmentally conscious cleaning techniques. There are test questions after each section to ensure comprehension.

2

#### Step Two: Procedural Training

Associates receive one-on-one instruction during procedural training. During the hands-on training, a designated trainer works alongside the new associate. As they clean, the new associate is taught Teach Easy Cleaning Habits (TECH), Pro-Serv's unique cleaning system.

3

#### Step Three: Technical Training

The final stage in our training program is for associates begin their onsite technical training, which includes standardized cleaning methods, site-specific training, equipment training, periodic work training, safety protocols, human resources policies, and customer service training.

### TECH System and Training

Pro-Serv's Teach Easy Cleaning Habits (TECH) program is a proprietary system designed to ensure reliable quality standards. TECH teaches new associates our standard cleaning system as well as the specific scope of work for the account where the associate will be working.

#### Why it matters



##### Consistency

TECH eliminates variables from one associate to the next, ensuring uniform performance.



##### Efficiency

TECH's best practice method for cleaning each area ensures time and energy are not wasted.



##### Ownership

Associates understand their responsibilities and how their work contributes to the overall success of the team.

#### How it works



##### Tasks

TECH specifies everything that needs to be done and the order in which to perform each task.



##### Route

Associates are taught the most efficient path and cleaning method for each area.



##### Supplies

TECH incorporates the best equipment and chemicals to use for each application.

In addition to the initial training programs, all of our staff are expected to complete ongoing training and annual refresher training courses. Our labor management software system has a compliance component to track training. Our system monitors and records that team members have received the proper training and certifications for their positions. The system automatically informs management of upcoming training due dates and provides alerts for past due items.

Our associates must maintain high professional standards in every aspect of work.

We require our associates to maintain uniform and appearance standards and accountability when providing care for our client's workplaces.

### Professional Standards

We offer high-quality uniforms to our associates free of charge. They are required to wear uniforms whenever they are on the job, which serve as identification and ensure our associates make a positive impression and provide a higher level of security for our clients. We can customize our uniforms to meet specific client requests and correspond with associate job responsibilities. Upon client request, we can also create identification badges for our employees to wear while onsite, or clients may issue their own identification badges to our team members to wear while onsite.

#### Our uniforms typically cover four types:

- Daytime associates
- Project specialists
- Nighttime associates
- Management

Pro-Serv's management processes continually monitor associate compliance with our uniform and appearance policies ensuring clean, well-groomed personal appearance on every client job site.







## TRANSITION PLAN

With over 25 years of first-hand learning, Pro-Serv's transition process has allowed us to perform thousands of successful account startups.

Led by a team of cross-functional senior staff, implementation begins immediately upon notification of a contract award. Frequent and transparent communication is a central part of our process.

### The Transition Team

The transition process starts with a thorough situational analysis, which we utilize to create a formal and systematic plan addressing specific needs and timelines. Our transition team includes professionals from HR, Operations, Sales, Training, Safety, and Administrative and Technical Services in order to ensure every detail is covered, including manpower, supplies, equipment, and all other essential resources. Our process is designed to ensure that transition phases and key dates are being met for a seamless startup. In our transition plan, we outline the essential activities to perform before, during, and after the transition. We customize our transition plan to meet specific client needs and timelines.

The following transition plan is an outline for transitioning that anticipates 30 days' notice of service start, although Pro-Serv can and has started service with less than 30 days' notice.

### New Start Checklist

Job Site Name	Job #	Address	Start Date
Somerset Academy Stephanie	TBD	50 N. Stephanie St., Henderson, NV 89074	July 01, 2025
Start-Up Lead Coordinator	Rafael Schatz	Sales Rep	Steve Rosen
Central Electronic File Location	O: Drive	Ops Rep	Yeimi Rodriguez

## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Sales								
Obtain official award notification								
Have contract reviewed by Legal								
Finalize contract negotiations								
Have contract signed and sent								
Send info to the Start-up Team								
Schedule internal team meetings								
Schedule client team meetings								
Attend initial start day (if possible)								
Tour site morning after (if possible)								
Monitor client satisfaction								
Attend start team meetings								
Operations								
Review contract requirements & bid docs								
Create preliminary staffing plan								
Submit initial staffing requests								
Tour site(s) to complete account checklist								
Clarify if client wants any existing staff								
Finalize staffing plan & adjust reqs								
Interview management candidates								
Select management personnel								
Submit equipment requests								
Submit supply requests								
Submit uniform requests								
Submit IT requests								
Assign extra start-up managers								
Finalize schedules & job runs w/Admin								

## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Operations (continued)								
Assign sections to start-up managers								
Assign staff to start-up managers								
Centrally coordinate all efforts start night								
Confirm all areas checked and secured								
Tour morning after with site client								
Maintain extra support until settled in								
Attend start team meetings								
Admin Support / National Activity								
Fill out any client required forms								
Send COI and W-9 to client								
Confirm exact billing requirements								
Set up billing with accounting								
Order IT equipment - phones, computers								
Order office supplies (if needed)								
Set up task schedules / job descriptions								
Set up web WO System								
Set up web Periodic Schedules								
Set up web Inspection System								
Provide web tool training if needed								
Monitor web tools & alert mgmt if needed								
Continue to support as needed								
Attend start team meetings								
Human Resources								
Review contract requirements								
Obtain staffing requests from Ops								
Zip code search current for transfers								

## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Human Resources (continued)								
Zip code search applicants on file								
Interview selected existing site staff								
Pursue new applicants as needed								
Interview/screen all new applicants								
Schedule mgmt interviews with Ops								
Review transfer list with Ops								
Check applicant references								
Make job offers to applicants								
Perform reference/background checks								
Schedule drug testing (if required)								
Perform new employee orientation training								
Issue uniforms, badge, handbook, etc.								
Start early in existing site if possible								
Provide final staffing list to Ops								
Set up staff for call in (if applicable)								
Adjust/replace new staff if needed								
Attend start team meetings								
Security								
Review contract requirements								
Confirm exact access requirements								
Coordinate special requirements with HR								
Create any custom documentation								
Confirm Ops has a full understanding								
Follow-up on any security concerns								
Attend start team meetings								

## TRANSITION PLAN

Scheduled Task	Owner	Week Before Start						
		Pre	4	3	2	1	Start Day	Post
Safety								
Review contract requirements								
Confirm exact site requirements								
Coordinate special requirements with HR								
Coordinate MSDS compliance								
Confirm Ops has a full understanding								
Follow-up on any safety concerns								
Attend start team meetings								
Supply								
Review contract requirements								
Confirm exact site requirements								
Review Ops supply requests & order								
Confirm delivery to staging area								
Organize and set up supplies								
Assist with staff training								
Follow up on any supply concerns								
Attend start team meetings								
Equipment								
Review contract requirements								
Confirm exact site requirements								
Review Ops Equip Requests & order								
Confirm delivery to staging area								
Organize and set up equipment								
Assist with staff training								
Follow up on any equip concerns								
Attend start team meetings								



## CHARITABLE GIVING

### 27 Years of Giving

Since 1996, Pro-Serv has been deeply embedded in the communities we serve. We have established a legacy of generosity and stewardship that we continue to live out today.

### Our Commitment to Community

Our goal through our charitable giving initiatives is to enrich and build strong communities. We do this by creating partnerships with charitable organizations and matching our resources with the needs of the community. We believe in funding programs that support opportunities for people to become well-educated and self-sufficient, leading to healthier communities and greater individual success. Pro-Serv seeks out organizations that are creative, proactive, innovative, and results-oriented. We make it our mission to fund projects and programs that build Pro-Serv communities and make them better places to live, work, and raise families.

Although we donate to several different causes, we have four key areas of focus.



#### Early Childhood Education

Programs/projects that provide high-quality experiences for pre-school-aged children that result in enhanced social skills and school readiness.



#### Youth Development

Programs/projects that promote healthy social and academic development of youth, with an emphasis on fostering their aspirations to stay in school and pursue higher education or vocational training.



#### Workforce Development

Programs/projects that strengthen the workforce in our communities to position and prepare under/unemployed individuals for career advancement and greater self-sufficiency.



#### Community Revitalization

Programs/projects aimed at increasing the vitality of economically disadvantaged neighborhoods, such as the development of small businesses, affordable housing, and/or other important community assets such as community centers.



## INTEGRATED SERVICES

Pro-Serv offers a full spectrum of facility services to keep your facility clean, safe, and healthy.

Facilities are complex environments, which is why Pro-Serv provides integrated facility services. We support small and large businesses alike with comprehensive facility care. We get to know each of our clients individually and can provide a service package specific to their infrastructure and needs.

### Pro-Serv's Five Service Lines

Instead of having multiple vendors to support different aspects of your facility, with Pro-Serv, you can have a single provider to take care of all your facility needs. Pro-Serv offers a seamless experience for your facility services. We provide a variety of service offerings, which support all aspects of facility operations and are divided into our five service lines.



## Service Agreement

This Services Agreement ("Agreement") is effective on \_\_\_\_\_ (the "Effective Date") by and between Haynes Building Service, L.L.C. DBA Pro-Serv Commercial Cleaning (the "VENDOR"), with a primary office located at 2507 W. Erie Drive, Suite 103 Tempe, AZ 85282 and (Customer **Academia Nevada Somerset Academy Stephanie** with a primary office located at 50 N. Stephanie St. Henderson, NV 89074 (VENDOR together with Customer, the "Parties," and each a "Party").

- Services.** Customer hereby engages VENDOR as an independent contractor to provide janitorial and related building maintenance services (the "Services") for the Customer's facilities identified in one or more statements of work (each, a "Statement of Work") to be mutually agreed upon by the Parties. The initial agreed-upon Statement of Work is attached hereto as Exhibit A. If Customer desires VENDOR to provide additional services, products, and/or equipment beyond the scope of Exhibit A, the Parties shall mutually agree in writing as to whether, and on what terms, the additional services, products and/or equipment shall be provided in an additional or amended Statement of Work.
- Term.** This Agreement shall be effective for one year starting on the Effective Date (the "Initial Term") and automatically renews for successive one-year periods (each, a "Renewal Term"). Customer may terminate this Agreement, with or without cause, upon giving sixty (60) days written notice. Vendor may terminate this Agreement, with or without cause, upon giving thirty (30) days written notice.
- Holidays.** VENDOR does not schedule service on New Year's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day or Christmas Day. Pricing has already been adjusted accordingly. Should Customer desire service on these days, an additional fee will be required.
- Customer Obligations.** Customer shall designate one of its employees or agents to serve as its primary contact and authorized representative with respect to this Agreement. That individual shall promptly respond to all reasonable requests from VENDOR for instructions, information, or approvals required by VENDOR to provide the Services. Customer shall cooperate with VENDOR in its performance of the Services and provide access to Customer's premises identified in the Statement of Work. Customer agrees to provide storage space, and access to water for product dilution dispensing. Customer agrees to provide VENDOR with a safe environment and to provide notice to Vendor of any conditions in Customer's facilities that could pose a hazard to VENDOR employees such as, without limitation, asbestos, hazardous chemicals, and other dangerous conditions.
- Fees and Expenses.** In consideration of the provision of Services by VENDOR, Customer shall pay the fees set forth in the applicable Statement of Work. Customer shall reimburse VENDOR for all reasonable expenses incurred in performing the Services in accordance with the Statement of Work. VENDOR guarantees the Service fees during the Initial Term. VENDOR reserves the right to increase Services fees in the Statement of Work after the Initial Term. At a minimum, Vendor will increase the pricing by the Consumer Price Index (CPI) percent change in the most recently released annual period. Notwithstanding the foregoing, Customer agrees that the Services fees set forth in any Statement of Work is subject to escalation at any time due to increases in the federal, state, or local minimum wages, sick time ordinances, or similar laws. Customer shall be responsible for all sales, use, and excise taxes, any other similar taxes, duties, and charges of any kind imposed by any federal, state, or local governmental entity on any amounts payable by Customer.
- Consumable Products.** Customer shall provide consumable products (e.g., paper products, hand soap, trash can liners, sanitary products, etc.) (collectively, "Consumables"), unless Customer chooses to purchase such products from VENDOR for an additional fee. If Customer chooses to purchase Consumables, VENDOR will invoice for any Consumables on a cost-plus basis.
- Payment Terms.** VENDOR invoice terms require payment within ten (10) days of receipt. VENDOR does not accept payment by credit card. All late payments shall bear interest at the lesser of: (a) the rate of 18% per annum; or (b) the highest rate permissible under applicable law, calculated daily and compounded monthly. In addition to all other remedies available under this Agreement or at law, VENDOR reserves the right to discontinue the Services without notice if Customer fails to timely pay invoices, which will be considered a material breach of this Agreement. Customer shall also reimburse VENDOR for all reasonable costs in collecting any late payments, including, without limitation, reasonable attorney's fees and other legal costs.
- Limited Warranty.** VENDOR warrants that it shall perform the Services:
  - In accordance with the terms and subject to the conditions set out in the respective Statement of Work and



this Agreement; (b) Using personnel of commercially reasonable skill, experience, and qualifications; (c) In a timely, workmanlike, and professional manner in accordance with generally recognized industry standards for similar services.

Customer shall promptly provide VENDOR with written notice of any breach of warranty within a reasonable time (but no more than 10 days) after the non-conforming Services are provided. Customer's sole and exclusive remedy for VENDOR's breach of warranty shall be that VENDOR shall use commercially reasonable efforts to promptly cure any such breach. If VENDOR cannot cure such breach within a reasonable time (but no more than 10 days) after Customer's written notice of the breach, Customer may, at its option, terminate the Agreement and receive a credit on the final invoice for such non-conforming Services.

9. **Warranty Disclaimer:** EXCEPT AS EXPRESSLY SET FORTH ABOVE IN SECTION 8, VENDOR MAKES NO REPRESENTATIONS OR WARRANTIES REGARDING THE SERVICES. VENDOR DISCLAIMS ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR THAT SUCH SERVICES WILL BE FIT FOR CUSTOMER'S PARTICULAR PURPOSE. Without limiting the generality of the foregoing, VENDOR cannot and does not guarantee the effectiveness of the Services at preventing infection by viral, bacterial, or other microbial agents, that Customer's facility will be free of such agents, or that people entering Customer's facilities will not get sick.

10. **Insurance.** VENDOR shall maintain workers compensation, bodily injury and property damage liability insurance for the term of this Agreement. A certificate of insurance naming Customer as additional insured is available upon request.

11. **Indemnification.** VENDOR shall defend, indemnify, and hold Customer harmless from and against all claims, liability, costs, or expenses for any injury or death to any person or damage to any property whatsoever arising out of or in any way relating to the gross negligent act or intentional misconduct of VENDOR at VENDOR's sole expense except for any illness, injury, claims, liability, costs, or expenses arising from or relating in any way to any microbial, viral, or bacterial outbreaks or infections.

Customer shall defend, indemnify, and hold VENDOR harmless from and against all claims, liability, costs, or expenses for any injury or death to any person or damage to any property whatsoever arising out of or in any way

relating to any act or omission of Customer at Customer's sole expense.

12. **Limitation of Liability.** In no event shall VENDOR be liable to Customer or any third-party for any indirect, consequential, incidental, exemplary, punitive, or special damages, including, without limitation, business interruption, lost business, or lost profits damages, whether arising out of breach of contract, tort (including negligence), or otherwise, regardless of whether such damage was foreseeable and whether or not VENDOR has been advised of the possibility of such damages in advance. In no event shall VENDOR's aggregate liability arising out of or related to this Agreement, whether arising out of or related to breach of contract, tort (including negligence), or otherwise, exceed the aggregate amount paid by Customer during the six (6) month period preceding the event giving rise to the claim, with such amount to be inclusive of any defense costs.

13. **Non-Solicitation.** The Parties agree that they will not directly or indirectly hire personnel from the other party's employment during and for up to one year after the termination of this Agreement, unless mutually agreed upon in writing. In the event that such mutual consent is not obtained, the hiring Party hereby agrees to compensate the other Party in the amount of thirty-three percent (33%) of the annualized wages of the person hired payable before start date.

14. **Assignment.** All of the rights, benefits, duties, liabilities and obligations of the parties shall inure to the benefit of and be binding upon the Parties' respective successors and assigns. Customer shall not assign, transfer, delegate or subcontract any of its rights or delegate any of its obligations under this Agreement without the prior written consent of VENDOR. Any purported assignment or delegation in violation of this Section 14 shall be null and void. No assignment or delegation shall relieve the Customer of any of its obligations under this Agreement. VENDOR may assign any of its rights or delegate any of its obligations to any affiliate or to any person acquiring all or substantially all of VENDOR's assets without Customer's consent.

15. **Modification.** No provision of this Agreement shall be modified, waived, or discharged unless such waiver, modification or discharge is agreed to in writing signed by Parties. No agreements or representations, oral or otherwise, express or implied, with respect to the subject matter of this Agreement have been made by either Party which are not set forth expressly in this Agreement.

16. **Governing Law.** This Agreement shall be interpreted, enforced and governed in accordance with the state where the Services are performed.

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Rev. \_\_\_\_\_



must be in writing and addressed to the other Party at its address set forth above at the top of the Agreement.

20. **Entire Agreement.** This Agreement, including and together with any Statements of Work, related exhibits, schedules, attachments, and appendices, constitutes the sole and entire agreement of the Parties with respect to the subject matter herein, and supersedes all prior and contemporaneous understandings, agreements, representations, and warranties, both written and oral, regarding such subject matter. The Parties acknowledge and agree that if there is any conflict between the terms and conditions of this Agreement and the terms and conditions of any other documents, attachments, exhibits, the terms, and conditions of this Agreement shall supersede and control.

Academica Nevada

By: \_\_\_\_\_  
It's: \_\_\_\_\_  
Date: \_\_\_\_\_

17. **Force Majeure.** VENDOR shall not be liable for delays, losses, or damages caused by inclement weather, fire, freezing, flood, theft or sabotage, electrical power failure, low water pressure, acts of God, war, governmental bodies, civil disturbances, strikes or other labor shortages, delays in procuring materials, or any other cause beyond VENDOR's reasonable control: it being understood that VENDOR shall use reasonable efforts consistent with accepted practices in the industry to resume performance as soon as practicable under the circumstances.

18. **No Third-Party Beneficiaries.** Nothing in this Agreement will create any rights or benefits in persons not Parties to this Agreement.

19. **Notices.** All notices, requests, consents, claims, demands, waivers and other communications under this Agreement (each, a "Notice", and with the correlative meaning "Notify")

Haynes Building Service, L.L.C.  
DBA Pro-Serv Commercial Services

By: \_\_\_\_\_  
It's: \_\_\_\_\_  
Date: \_\_\_\_\_

## CLIENTPOINT DOWNLOAD RECEIPT

DOWNLOADED: 05-12-2025  
CLIENTPOINT ID: 1161245



Prepared For:	Prepared by:
Somerset Academy of Las Vegas:	Premier Maintenance Solutions
Aliante Campus	
Address:	513 Carpenter Dr. Las Vegas, NV. 89107
Contact: Rigo	702-808-2032
Contact: Tillie	702-808-2077



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# About Us

At **Premier Maintenance Solutions LLC**, we take pride in being a locally owned and operated business dedicated to providing exceptional janitorial and maintenance services. Through our experience in both maintenance and education, our owners are a husband and wife team that understands the unique space that is school maintenance. Together we have developed a cleaning methodology that includes the latest equipment, the highest cleaning standards, and the employment of well-trained and skilled individuals.

As a small company, we offer a personalized approach, ensuring that our clients—like Somerset Academy of Las Vegas: Stephanie Campus—receive immediate and individualized attention whenever specific needs or concerns arise.

We understand that a clean and well-maintained school fosters a positive learning environment for students, teachers, and staff. That's why we are committed to delivering high-quality cleaning services tailored to the unique needs of each school we serve. With a focus on reliability, efficiency, and attention to detail, our team works hard to create a safe, healthy, and welcoming space for education to thrive.

At Premier Maintenance Solutions LLC, your school's cleanliness is our priority—because we know that a clean school makes a difference.

Rigo and Tillie Torres will be your points of contact for the duration of your relationship with Premier Maintenance Solutions LLC. If we can be of help now or in the future do not hesitate to reach out to either Rigo (702-808-2032) or Tillie (702-808-2077).

# Our Advantages

A few of our competitive advantages are:

- **Personalized Attention** – our commitment to cleanliness and hygiene shows in our attention to the customer. We honor specific cleaning requests and customize service as you desire.
- **Well-Trained Crew** – We prioritize having a good team and rigorously recruit, train, and monitor them, ensuring they uphold our values and commitment to excellence.

## Service Terms:

### Somerset Academy of Las Vegas: Stephanie Campus

1. As required, Premier Maintenance Solutions LLC is to furnish high-quality cleaning services at the Somerset Academy of Las Vegas: Stephanie Campus, located at 50 N Stephanie St, Henderson, NV 89074, outlined in the scope of service, in a consistent and professional manner.
2. The building shall be cleaned daily from 6:00pm to 3:00 am.
3. Premier Maintenance Solutions LLC shall comply with all applicable laws and rules of federal, state, and local governments.
4. Parking will be provided at no charge to Premier Maintenance Solutions LLC.
5. This agreement shall become effective and shall continue in full force and effect as of the date agreed upon by both parties on which Premier Maintenance Solutions LLC commences its duties until such time as this agreement is canceled by either party by giving **90 days written notice**.
6. Premier Maintenance Solutions LLC will invoice on a monthly basis and payment will be provided within 15 days, unless otherwise agreed upon in writing. Failure to pay will result in a service charge of 20% of the balance.
7. This agreement cannot be modified in any manner unless it is presented in writing and signed by both parties. This document constitutes an agreement between Premier Maintenance Solutions LLC and Academica Nevada. By signing below, both parties agree to all terms of this agreement.
8. **Bid Scope Overview:** The attached specifications cover janitorial cleaning services to be performed five (5) days a week, Monday through Friday, for all occupied areas. Additionally, optional service upgrades are available.

#### Janitorial Specifications by Area (as provided by Academica)

##### Offices / Administration

###### Daily:

- Empty and clean all trash containers (replace with provided liners)

# Equipment for Efficiency

- **Color-Coded Cleaning Cloths** – This ensures we reduce cross contamination, improve performance, and, ultimately, clean your facility better.
- **Cordless HEPA Filtered Vacuums** – HEPA filters ensure the cleanest spaces possible and cordless means we aren't scratching walls or other surfaces or pulling energy from your site.
- **Combined use of I-Mop and Microfiber Mops** – Using both kinds of floor cleaning equipment in tandem ensures both large spaces and smaller spaces will receive the attention they deserve.

Total Cost: \$10,521

Total Square Footage: 70,142

Price Per Square Foot: 15 Cents

Deep Cleaning Option I: \$500

*Contact us if you have any questions.*

- Spot clean interior partition glass
- Clean both sides of glass doors
- Clean/disinfect doors and light switches
- Sweep/mop hard surface floors
- Vacuum all carpet and area rugs
- Spot clean walls
- Secure all office doors and turn off lights
- Report irregularities to management

###### Weekly:

- Dust low and high surfaces (frames, ledges)
- Spot clean carpet stains using extractor

###### Monthly:

- Burnish all resilient tile and hard floors
- Dust window blinds
- Vacuum baseboards with crevice tool

###### Bi-Annually: During school breaks, as normal schedule allows

- Strip/wax all resilient tile floors
- Clean baseboards and door jams
- Dust wood surfaces with treated cloth
- Vacuum ceiling vents
- Deep scrub/buff concrete floors
- Shampoo all carpet with extractor

###### Restrooms

###### Daily:

- Empty/clean trash receptacles and replace provided liners
- Restock all dispensers with provided materials (towels, tissue, soap, deodorizer)
- Clean ledges, dispensers, partitions, toilets, urinals, sinks, mirrors
- Mop floors with disinfectant
- Spot clean doors, walls, stall partitions
- Disinfect doorknobs, push plates
- Report irregularities to management

###### Weekly:

- Clean stools/urinals with non-acid cleaner

- Pour water into floor drain

**Monthly:**

- High dust walls and diffusers
- Disinfect wall tile
- Burnish floors
- Dust blinds and vacuum baseboards

**Bi-Annually: During school breaks, as normal schedule allows**

- Pressure wash/auto-scrub tile and grout

**Entry Areas, Lobbies, Hallways, Stairwells**

**Daily:**

- Empty/clean trash containers
- Clean/disinfect drinking fountains, handrails, doors, windows
- Clean two-way glass, door/window frames
- Vacuum carpets and mats
- Sweep/mop hard floors
- Spot clean walls and ledges
- Auto scrub hallways
- Report irregularities

**Weekly:**

- Dust high ledges/walls
- Burnish floors

**Bi-Annually: During school breaks, as normal schedule allows**

- Strip and wax tile floors
- Scrub walls

**Classrooms**

**Daily:**

- Sweep/mop floors; vacuum rugs

- Mop/vacuum floors
- Spot clean walls, cabinets, appliances
- Dust ledges, windows
- Report irregularities

**Monthly:**

- Burnish floors

**Bi-Annually: During school breaks, as normal schedule allows**

- Clean baseboards, door jambs
- Strip/wax floors

**Kitchen**

**Daily:**

- Empty/clean trash; replace provided liners
- Mop tile floors with disinfectant/degreaser
- Spot clean walls

**Weekly:**

- Polish appliances
- Pour water into drains
- Disinfect floor and drains

**Gym & Locker Rooms**

**Daily:**

- Empty/clean trash
- Clean floors, carpets, glass, light switches
- Auto scrub gym floor with water only
- Clean/disinfect drinking fountains, restrooms

**Monthly:**

- Spot clean walls
- Dust surfaces
- Spot clean carpets
- Clean bleachers and chairs (as scheduled)

- Wipe/disinfect sinks
- Clean/polish glass and doors
- Spot clean surfaces and fixtures
- Empty/clean trash; replace liners
- Report irregularities

**Weekly:**

- Spot clean carpets
- Dust all surfaces
- Clean desks, whiteboard tray, pencil sharpeners

**Bi-Annually: During school breaks, as normal schedule allows**

- Shampoo carpets/rugs
- Strip/wax floors

**Multi-Purpose Room**

**Daily:**

- Dust mop and auto scrub floors
- Spot clean glass, windows, walls
- Clean/disinfect drinking fountains, doors, handles
- Clean stage/dance floors
- Report irregularities

**Weekly:**

- Dust surfaces
- Burnish floors

**Bi-Annually:**

- Strip/wax floors
- Scrub walls

**Employee Breakroom**

**Daily:**

- Empty/clean trash; replace provided liners
- Clean tables, counters, chairs

**Bi-Annually:**

- Shampoo carpets
- Strip/wax floors

**Elevator**

**Daily:**

- Clean/disinfect walls and buttons
- Sweep/mop floor

**Janitor Closets**

- Keep clean and organized
- Maintain on-site SDS/MSDS sheets
- Maintain stocked inventory

**Core Cleaning (to be completed during the summer in addition to Thanksgiving week, WinterBreak, Spring Break and weekly as time allows during the school year.**

- Scrub walls in all areas
- Clean baseboards, vents, light diffusers
- Clean all desks/furniture (top, bottom, inside)
- Clean whiteboards, windows, vacuum rooms
- Unstack/stack furniture as needed for setup

**NOTE SPECIAL ATTENTION**

- Staff to complete log nightly
- Bi-Annual and all other work specified to be included in monthly price model
- Summer cleaning needs to be worked out with school administrative team to determine summer needs
- All work to be scheduled around the school calendar

## Bid Options at Additional Cost

Option 1: Every Friday (or agreed upon day): Deep Cleaning Day

### Deep Cleaning Tasks:

- **Offices/Admin/Breakroom:**
  - Disinfect all desks, surfaces, walls, switches, trash cans
  - Spot clean carpets, sweep/mop floors
- **Classrooms:**
  - Disinfect desks, walls, handles, light switches, trash cans
  - Clean floors and carpets
- **Lobby/Entry Areas:**
  - Disinfect walls, drinking fountains, glass, stairs, baseboards
  - Sweep/mop floors
- **Restrooms:**
  - Full top-to-bottom disinfecting
- **Gym & Locker Rooms:**
  - Disinfect desks, bleachers, surfaces, bathrooms, floors, carpets
- **Multi-Purpose Room:**
  - Disinfect all surfaces, glass, doors, walls
  - Clean carpets and hard floors

Additional items may be requested at a negotiated per-item rate including:

- Special Event cleaning and set up
- Painting (spot repair or larger sections)
- Power Washing of exterior areas
- Bi-annual items that cannot be completed in the course of an 8 hour day during breaks

\_\_\_\_\_  
Premier Maintenance Solutions LLC

\_\_\_\_\_  
Date

\_\_\_\_\_  
Academica Nevada

\_\_\_\_\_  
Date

## About Us

At **Premier Maintenance Solutions LLC**, we take pride in being a locally owned and operated business dedicated to providing exceptional janitorial and maintenance services. Through our experience in both maintenance and education, our owners are a husband and wife team that understands the unique space that is school maintenance. Together we have developed a cleaning methodology that includes the latest equipment, the highest cleaning standards, and the employment of well-trained and skilled individuals.

As a small company, we offer a personalized approach, ensuring that our clients—like Somerset Academy of Las Vegas: Stephanie Campus—receive immediate and individualized attention whenever specific needs or concerns arise.

We understand that a clean and well-maintained school fosters a positive learning environment for students, teachers, and staff. That's why we are committed to delivering high-quality cleaning services tailored to the unique needs of each school we serve. With a focus on reliability, efficiency, and attention to detail, our team works hard to create a safe, healthy, and welcoming space for education to thrive.

At Premier Maintenance Solutions LLC, your school's cleanliness is our priority—because we know that a clean school makes a difference.

Rigo and Tillie Torres will be your points of contact for the duration of your relationship with Premier Maintenance Solutions LLC. If we can be of help now or in the future do not hesitate to reach out to either Rigo (702-808-2032) or Tillie (702-808-2077).

## Our Advantages

A few of our competitive advantages are:

- **Personalized Attention** – our commitment to cleanliness and hygiene shows in our attention to the customer. We honor specific cleaning requests and customize service as you desire.
- **Well-Trained Crew** – We prioritize having a good team and rigorously recruit, train, and monitor them, ensuring they uphold our values and commitment to excellence.

# Janitorial Services Proposal

★ May 12 ————— 2025



Prepared For:	Prepared by:
Somerset Academy of Las Vegas: Skye Canyon Campus	Premier Maintenance Solutions
Address:	513 Carpenter Dr. Las Vegas, NV. 89107
Contact: Rigo	702-808-2032
Contact: Tillie	702-808-2077



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Scope of Work and Pricing Summary

## Equipment for Efficiency

- **Color-Coded Cleaning Cloths** – This ensures we reduce cross contamination, improve performance, and, ultimately, clean your facility better.
- **Cordless HEPA Filtered Vacuums** – HEPA filters ensure the cleanest spaces possible and cordless means we aren't scratching walls or other surfaces or pulling energy from your site.
- **Combined use of I-Mop and Microfiber Mops** – Using both kinds of floor cleaning equipment in tandem ensures both large spaces and smaller spaces will receive the attention they deserve.

Total Cost: \$8128.65

Total Square Footage: 54,191

Price Per Square Foot: 15 Cents

Deep Cleaning Option I: \$200 per week

Other optional services available upon request

*Contact us if you have any questions.*



Service Terms:

Somerset Academy of Las Vegas: Stephanie Campus

1.

As required, Premier Maintenance Solutions LLC is to furnish high-quality cleaning services at the Somerset Academy of Las Vegas: Stephanie Campus, located at 50 N Stephanie St, Henderson, NV 89074, outlined in the scope of service, in a consistent and professional manner.
2.

The building shall be cleaned daily from 6:00pm to 3:00 am.
3.

Premier Maintenance Solutions LLC shall comply with all applicable laws and rules of federal, state, and local governments.
4.

Parking will be provided at no charge to Premier Maintenance Solutions LLC.
5.

This agreement shall become effective and shall continue in full force and effect as of the date agreed upon by both parties on which Premier Maintenance Solutions LLC commences its duties until such time as this agreement is canceled by either party by giving **90 days written notice**.
6.

Premier Maintenance Solutions LLC will invoice on a monthly basis and payment will be provided within 15 days, unless otherwise agreed upon in writing. Failure to pay will result in a service charge of 20% of the balance.
7.

This agreement cannot be modified in any manner unless it is presented in writing and signed by both parties. This document constitutes an agreement between Premier Maintenance Solutions LLC and Academica Nevada. By signing below, both parties agree to all terms of this agreement.
8.

**Bid Scope Overview:** The attached specifications cover janitorial cleaning services to be performed five (5) days a week, Monday through Friday, for all occupied areas. Additionally, optional service upgrades are available.

Janitorial Specifications by Area (as provided by Academica)

Offices / Administration

Daily:

- Empty and clean all trash containers (replace with provided liners)

- Pour water into floor drain

Monthly:

- High dust walls and diffusers
- Disinfect wall tile
- Burnish floors
- Dust blinds and vacuum baseboards

Bi-Annually: During school breaks, as normal schedule allows

- Pressure wash/auto-scrub tile and grout

Entry Areas, Lobbies, Hallways, Stairwells

Daily:

- Empty/clean trash containers
- Clean/disinfect drinking fountains, handrails, doors, windows
- Clean two-way glass, door/window frames
- Vacuum carpets and mats
- Sweep/mop hard floors
- Spot clean walls and ledges
- Auto scrub hallways
- Report irregularities

Weekly:

- Dust high ledges/walls
- Burnish floors

Bi-Annually: During school breaks, as normal schedule allows

- Strip and wax tile floors
- Scrub walls

Classrooms

Daily:

- Sweep/mop floors; vacuum rugs

- Spot clean interior partition glass
- Clean both sides of glass doors
- Clean/disinfect doors and light switches
- Sweep/mop hard surface floors
- Vacuum all carpet and area rugs
- Spot clean walls
- Secure all office doors and turn off lights
- Report irregularities to management

Weekly:

- Dust low and high surfaces (frames, ledges)
- Spot clean carpet stains using extractor

Monthly:

- Burnish all resilient tile and hard floors
- Dust window blinds
- Vacuum baseboards with crevice tool

Bi-Annually: During school breaks, as normal schedule allows

- Strip/wax all resilient tile floors
- Clean baseboards and door jams
- Dust wood surfaces with treated cloth
- Vacuum ceiling vents
- Deep scrub/buff concrete floors
- Shampoo all carpet with extractor

Restrooms

Daily:

- Empty/clean trash receptacles and replace provided liners
- Restock all dispensers with provided materials (towels, tissue, soap, deodorizer)
- Clean ledges, dispensers, partitions, toilets, urinals, sinks, mirrors
- Mop floors with disinfectant
- Spot clean doors, walls, stall partitions
- Disinfect doorknobs, push plates
- Report irregularities to management

Weekly:

- Clean stools/urinals with non-acid cleaner

- Wipe/disinfect sinks
- Clean/polish glass and doors
- Spot clean surfaces and fixtures
- Empty/clean trash; replace liners
- Report irregularities

Weekly:

- Spot clean carpets
- Dust all surfaces
- Clean desks, whiteboard tray, pencil sharpeners

Bi-Annually: During school breaks, as normal schedule allows

- Shampoo carpets/rugs
- Strip/wax floors

Multi-Purpose Room

Daily:

- Dust mop and auto scrub floors
- Spot clean glass, windows, walls
- Clean/disinfect drinking fountains, doors, handles
- Clean stage/dance floors
- Report irregularities

Weekly:

- Dust surfaces
- Burnish floors

Bi-Annually:

- Strip/wax floors
- Scrub walls

Employee Breakroom

Daily:

- Empty/clean trash; replace provided liners
- Clean tables, counters, chairs

- Mop/vacuum floors
- Spot clean walls, cabinets, appliances
- Dust ledges, windows
- Report irregularities

**Monthly:**

- Burnish floors

**Bi-Annually: During school breaks, as normal schedule allows**

- Clean baseboards, door jambs
- Strip/wax floors

**Kitchen**

**Daily:**

- Empty/clean trash; replace provided liners
- Mop tile floors with disinfectant/degreaser
- Spot clean walls

**Weekly:**

- Polish appliances
- Pour water into drains
- Disinfect floor and drains

**Gym & Locker Rooms**

**Daily:**

- Empty/clean trash
- Clean floors, carpets, glass, light switches
- Auto scrub gym floor with water only
- Clean/disinfect drinking fountains, restrooms

**Monthly:**

- Spot clean walls
- Dust surfaces
- Spot clean carpets
- Clean bleachers and chairs (as scheduled)

**Bid Options at Additional Cost**

**Option 1: Every Friday (or agreed upon day): Deep Cleaning Day**

**Deep Cleaning Tasks:**

- **Offices/Admin/Breakroom:**
  - Disinfect all desks, surfaces, walls, switches, trash cans
  - Spot clean carpets, sweep/mop floors
- **Classrooms:**
  - Disinfect desks, walls, handles, light switches, trash cans
  - Clean floors and carpets
- **Lobby/Entry Areas:**
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\_\_\_\_\_  
Premier Maintenance Solutions LLC

\_\_\_\_\_  
Date

\_\_\_\_\_  
Academica Nevada

\_\_\_\_\_  
Date

**Bi-Annually:**

- Shampoo carpets
- Strip/wax floors

**Elevator**

**Daily:**

- Clean/disinfect walls and buttons
- Sweep/mop floor

**Janitor Closets**

- Keep clean and organized
- Maintain on-site SDS/MSDS sheets
- Maintain stocked inventory

**Core Cleaning (to be completed during the summer in addition to Thanksgiving week, WinterBreak, Spring Break and weekly as time allows during the school year.**


- Scrub walls in all areas
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**NOTE SPECIAL ATTENTION**

- Staff to complete log nightly
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Prepared For:	Prepared by:
Somerset Academy of Las Vegas:	Premier Maintenance Solutions
Stephanie Campus	
Address:	513 Carpenter Dr. Las Vegas, NV. 89107
Contact: Rigo	702-808-2032
Contact: Tillie	702-808-2077

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# About Us

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#### Janitorial Specifications by Area (as provided by Academica)

##### Offices / Administration

###### Daily:

- Empty and clean all trash containers (replace with provided liners)

# Equipment for Efficiency

- **Color-Coded Cleaning Cloths** – This ensures we reduce cross contamination, improve performance, and, ultimately, clean your facility better.
- **Cordless HEPA Filtered Vacuums** – HEPA filters ensure the cleanest spaces possible and cordless means we aren't scratching walls or other surfaces or pulling energy from your site.
- **Combined use of I-Mop and Microfiber Mops** – Using both kinds of floor cleaning equipment in tandem ensures both large spaces and smaller spaces will receive the attention they deserve.

Total Cost: \$8223

Total Square Footage: 54, 821

Price Per Square Foot: 15 Cents

Deep Cleaning Option I: \$200 per week

Other optional services available upon request

*Contact us if you have any questions.*

- Spot clean interior partition glass
- Clean both sides of glass doors
- Clean/disinfect doors and light switches
- Sweep/mop hard surface floors
- Vacuum all carpet and area rugs
- Spot clean walls
- Secure all office doors and turn off lights
- Report irregularities to management

###### Weekly:

- Dust low and high surfaces (frames, ledges)
- Spot clean carpet stains using extractor

###### Monthly:

- Burnish all resilient tile and hard floors
- Dust window blinds
- Vacuum baseboards with crevice tool

###### Bi-Annually: During school breaks, as normal schedule allows

- Strip/wax all resilient tile floors
- Clean baseboards and door jambs
- Dust wood surfaces with treated cloth
- Vacuum ceiling vents
- Deep scrub/buff concrete floors
- Shampoo all carpet with extractor

###### Restrooms

###### Daily:

- Empty/clean trash receptacles and replace provided liners
- Restock all dispensers with provided materials (towels, tissue, soap, deodorizer)
- Clean ledges, dispensers, partitions, toilets, urinals, sinks, mirrors
- Mop floors with disinfectant
- Spot clean doors, walls, stall partitions
- Disinfect doorknobs, push plates
- Report irregularities to management

###### Weekly:

- Clean stools/urinals with non-acid cleaner

- Pour water into floor drain

**Monthly:**

- High dust walls and diffusers
- Disinfect wall tile
- Burnish floors
- Dust blinds and vacuum baseboards

**Bi-Annually: During school breaks, as normal schedule allows**

- Pressure wash/auto-scrub tile and grout

**Entry Areas, Lobbies, Hallways, Stairwells**

**Daily:**

- Empty/clean trash containers
- Clean/disinfect drinking fountains, handrails, doors, windows
- Clean two-way glass, door/window frames
- Vacuum carpets and mats
- Sweep/mop hard floors
- Spot clean walls and ledges
- Auto scrub hallways
- Report irregularities

**Weekly:**

- Dust high ledges/walls
- Burnish floors

**Bi-Annually: During school breaks, as normal schedule allows**

- Strip and wax tile floors
- Scrub walls

**Classrooms**

**Daily:**

- Sweep/mop floors; vacuum rugs

- Mop/vacuum floors
- Spot clean walls, cabinets, appliances
- Dust ledges, windows
- Report irregularities

**Monthly:**

- Burnish floors

**Bi-Annually: During school breaks, as normal schedule allows**

- Clean baseboards, door jambs
- Strip/wax floors

**Kitchen**

**Daily:**

- Empty/clean trash; replace provided liners
- Mop tile floors with disinfectant/degreaser
- Spot clean walls

**Weekly:**

- Polish appliances
- Pour water into drains
- Disinfect floor and drains

**Gym & Locker Rooms**

**Daily:**

- Empty/clean trash
- Clean floors, carpets, glass, light switches
- Auto scrub gym floor with water only
- Clean/disinfect drinking fountains, restrooms

**Monthly:**

- Spot clean walls
- Dust surfaces
- Spot clean carpets
- Clean bleachers and chairs (as scheduled)

- Wipe/disinfect sinks
- Clean/polish glass and doors
- Spot clean surfaces and fixtures
- Empty/clean trash; replace liners
- Report irregularities

**Weekly:**

- Spot clean carpets
- Dust all surfaces
- Clean desks, whiteboard tray, pencil sharpeners

**Bi-Annually: During school breaks, as normal schedule allows**

- Shampoo carpets/rugs
- Strip/wax floors

**Multi-Purpose Room**

**Daily:**

- Dust mop and auto scrub floors
- Spot clean glass, windows, walls
- Clean/disinfect drinking fountains, doors, handles
- Clean stage/dance floors
- Report irregularities

**Weekly:**

- Dust surfaces
- Burnish floors

**Bi-Annually:**

- Strip/wax floors
- Scrub walls

**Employee Breakroom**

**Daily:**

- Empty/clean trash; replace provided liners
- Clean tables, counters, chairs

**Bi-Annually:**

- Shampoo carpets
- Strip/wax floors

**Elevator**

**Daily:**

- Clean/disinfect walls and buttons
- Sweep/mop floor

**Janitor Closets**

- Keep clean and organized
- Maintain on-site SDS/MSDS sheets
- Maintain stocked inventory

**Core Cleaning (to be completed during the summer in addition to Thanksgiving week, WinterBreak, Spring Break and weekly as time allows during the school year.**

- Scrub walls in all areas
- Clean baseboards, vents, light diffusers
- Clean all desks/furniture (top, bottom, inside)
- Clean whiteboards, windows, vacuum rooms
- Unstack/stack furniture as needed for setup

**NOTE SPECIAL ATTENTION**

- Staff to complete log nightly
- Bi-Annual and all other work specified to be included in monthly price model
- Summer cleaning needs to be worked out with school administrative team to determine summer needs
- All work to be scheduled around the school calendar

### Bid Options at Additional Cost

Option 1: Every Friday (or agreed upon day): Deep Cleaning Day

#### Deep Cleaning Tasks:

- **Offices/Admin/Breakroom:**
  - Disinfect all desks, surfaces, walls, switches, trash cans
  - Spot clean carpets, sweep/mop floors
- **Classrooms:**
  - Disinfect desks, walls, handles, light switches, trash cans
  - Clean floors and carpets
- **Lobby/Entry Areas:**
  - Disinfect walls, drinking fountains, glass, stairs, baseboards
  - Sweep/mop floors
- **Restrooms:**
  - Full top-to-bottom disinfecting
- **Gym & Locker Rooms:**
  - Disinfect desks, bleachers, surfaces, bathrooms, floors, carpets
- **Multi-Purpose Room:**
  - Disinfect all surfaces, glass, doors, walls
  - Clean carpets and hard floors

#### Additional items may be requested at a negotiated per-item rate including:

- Special Event cleaning and set up
- Painting (spot repair or larger sections)
- Power Washing of exterior areas
- Bi-annual items that cannot be completed in the course of an 8 hour day during breaks

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Premier Maintenance Solutions LLC

---

Date

---

Academica Nevada

---

Date

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4e4 – APPROVAL OF NEW JANITORIAL COMPANY FOR SKYE CANYON CAMPUS**

**SUBJECT: JANITORIAL COMPANY FOR SKYE CANYON**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

CONTRIBUTOR(S): **FINANCE COMMITTEE/GARY MCCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS FINANCE COMMITTEE REVIEWED THE JANITORIAL BID PROPOSALS AND RECOMMENDS APPROVAL OF PROSERV FOR THE SKYE CANYON CAMPUS.**

ATTACHMENTS:

**1. JANITORIAL BID PROPOSALS AND SUMMARY (INCLUDED IN ITEM 4e3)**



**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **4e5 – APPROVAL OF NEW JANITORIAL COMPANY FOR STEPHANIE CAMPUS**

**SUBJECT: JANITORIAL COMPANY FOR STEPHANIE**

☐ ACTION

☒ **CONSENT AGENDA**

☐ INFORMATION

CONTRIBUTOR(S): **FINANCE COMMITTEE/GARY MCCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

**CONSENT**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **0 MINUTES**

BACKGROUND:

**THIS FINANCE COMMITTEE REVIEWED THE JANITORIAL BID PROPOSALS AND RECOMMENDS APPROVAL OF PREMIER FOR THE STEPHANIE CAMPUS.**

ATTACHMENTS:

**1. JANITORIAL BID PROPOSALS AND SUMMARY (INCLUDED IN ITEM 4e3)**

**SOMERSET ACADEMY OF LAS VEGAS**  
**SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **5a – SCHOOL INITIATIVE REPORT BY SOMERSET ADMINISTRATORS**

**SUBJECT: SCHOOL INITIATIVE REPORT**

☐ ACTION

☐ CONSENT AGENDA

☒ INFORMATION

CONTRIBUTOR(S): **SOMERSET ADMINISTRATORS**

PROPOSED WORDING FOR MOTION/ACTION:

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **15-20 MINUTES**

BACKGROUND:

**THE SOMERSET ADMINISTRATORS WILL PROVIDE CAMPUS REPORTS TO THE BOARD.**

ATTACHMENTS:

**NONE**

**SOMERSET ACADEMY OF LAS VEGAS**  
**SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **5b – DISCUSSION AND POSSIBLE ACTION TO APPROVE A NEW VENDED MEALS AGREEMENT WITH THE CURRENT VENDOR, REVOLUTION FOODS, FOR THE 2025/2026 SCHOOL YEAR, WITH THE OPTION TO RENEW FOR UP TO FOUR YEARS**

**SUBJECT: VENDED MEALS AGREEMENT WITH REVOLUTION FOODS**

☒ **ACTION**

☐ **CONSENT AGENDA**

☐ **INFORMATION**

CONTRIBUTOR(S): **RACHEL LAW/TIFFANY LEWIS**

PROPOSED WORDING FOR MOTION/ACTION:

**MOVE TO APPROVE THE VENDED MEALS AGREEMENT WITH REVOLUTION FOODS FOR THE 2025/2026 SCHOOL YEAR.**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **3-5 MINUTES**

BACKGROUND:

**SOMERSET ACADEMY OF LAS VEGAS COMPETED AN EVALUATION PROCESS WITH TWO VENDORS FOR THE UPCOMING 25/26 SCHOOL YEAR. BASED ON THE RESULTS OF THE EVALUATION, WE HAVE AWARDED THE VENDED MEALS CONTRACT TO REVOLUTION FOODS, OUR CURRENT VENDOR.**

ATTACHMENTS:

**1. FINALIST RFP 25-26**

**2. REVOLUTION FOODS PROPOSAL**

Finalist Name	Evaluator Section	Points Available	FINALISTS Total Average Score
Revolution Foods			
	A. Pricing Section	1000.00	25.00
	B. Method of Approach	1000.00	169.56
	C. Qualifications of Offerer	1000.00	135.78
	<b>Total Score =</b>	<b>3000.00</b>	<b>330.34</b>
Finalist Name	Evaluator Section	Points Available	FINALISTS Total Average Score
Fit Eats *NOT APPROVED AT TIME OF EVALUATION*			
	A. Pricing Section	1000.00	136.11
	B. Method of Approach	1000.00	181.50
	C. Qualifications of Offerer	1000.00	131.11
	<b>Total Score =</b>	<b>3000.00</b>	<b>448.72</b>

Finalist Name	Evaluator Section	[Title] Points Available	Eval 1 TL	Eval 2 RT	Eval 3 ED	Eval 4 AP	Eval 5 SM	FINALISTS Total Average Score
Revolution Foods								
	A. Pricing Section	400.00	45.00	45.00	45.00	45.00	45.00	25.00
	B. Method of Approach	350.00	336.00	245.00	245.00	350.00	350.00	169.56
	C. Qualifications of Offerer	250.00	247.50	250.00	250.00	237.00	237.50	135.78
	<b>Total Score =</b>	<b>1000.00</b>	<b>628.50</b>	<b>540.00</b>	<b>540.00</b>	<b>632.00</b>	<b>632.50</b>	<b>330.33</b>
	Financial Stability	Pass/Fail						
Finalist Name	Evaluator Section	Points Available	Eval 1 TL	Eval 2 RT	Eval 3 ED	Eval 4 AP	Eval 5 SM	FINALISTS Total Average Score
Fit Eats *NOT APPROVED AT TIME OF EVALUATION*								
	A. Pricing Section	400.00	245.00	245.00	245.00	245.00	245.00	136.11
	B. Method of Approach	350.00	336.00	300.00	350.00	332.50	315.00	181.50
	C. Qualifications of Offerer	250.00	243.75	250.00	250.00	203.75	232.50	131.11
	<b>Total Score =</b>	<b>1000.00</b>	<b>824.75</b>	<b>795.00</b>	<b>845.00</b>	<b>781.25</b>	<b>792.50</b>	<b>448.72</b>
	Financial Stability	Pass/Fail						



## Somerset Academy of Nevada Vended Meal Service Proposal RFP # 1-2025

Attn: Rachel Law  
6630 Surrey St.,  
Las Vegas, Nevada 89119

RFP Submission Due Date: 4/21/25 (12PM PST)



### Cover Letter

4/21/25

Greetings Somerset Academy,

On behalf of Revolution Foods, we would like to sincerely thank you for the opportunity to submit this proposal for the 2025-26 Food Service Management Company services. We are excited to present a plan that aligns with Somerset Academy's goals and aspirations and are confident that our approach will meet your needs in a meaningful way.

We are eager to continue to partner with your organization to provide high-quality, nutritious meals while ensuring compliance with all federal, state, and district regulations. Our team is fully prepared to support your food service program with reliable service and wholesome, delicious meals.

At the heart of our offering is a dedicated team committed to excellence, a thoughtfully designed menu that provides students with exceptional variety, and a comprehensive resource center. Our customer service plan further ensures that your community receives the attention and support it deserves.

Over the past 18 months, Revolution Foods has made significant strides in enhancing the quality and diversity of the meals we provide. These efforts have led to notable improvements in both student participation and satisfaction. In fact, meal consumption across Rev Schools in Nevada & California has increased by nearly 7% year-over-year. Our customer satisfaction score has also risen by 63 points, a clear indication of the positive impact these changes have had on our school partners.

Our primary goal is to provide healthy, nourishing meals to students in partnership with schools like yours. With nearly one million meals leaving our culinary centers each week, we are committed to being experts in planning, sourcing, production, and delivery—ensuring that each meal brings value and joy to the students we serve.

We look forward to the opportunity to collaborate with Somerset Academy and are committed to fostering a successful partnership that benefits students, staff, and the broader school community.

Should you have any questions or require further details, please don't hesitate to reach out. Proprietary documents have been clearly marked for your reference.

Thank you once again for this opportunity. We are eager to collaborate with Somerset Academy and believe that together, we can build a strong, lasting partnership that benefits your students for years to come.

Sincerely,

  
Michelle Reitzin-Bass  
Vice President of Sales & Marketing  
Authorized Corporate Officer for Binding Contract  
Mreitzin@revolutionfoods.com

By signing this cover letter, I (we) certify that the information contained in this proposal is accurate, and that all attachments required to be submitted as part of the proposal are certified to be true and binding upon our company.

**Legal Name** Revolution Foods, PBC  
**Federal Tax ID:** 14-955846  
**SFA Liaison:** Michelle Reitzin-Bass; mreitzin@revolutionfoods.com  
**Mailing Address:** 5743 Smithway Street Ste 103, Commerce, CA 90040  
**Contact Numbers:** Office (323) 838-5555

# PROPOSAL

This proposal includes trade secret, confidential and proprietary information of Revolution Foods that is being submitted voluntarily and would not be provided to the school district or any Government body were it subject to disclosure. This information shall not be disclosed outside the school district and shall not be duplicated, used or disclosed in whole or in part for any purpose other than to evaluate this proposal. If, however, a contract is awarded to Revolution Foods as a result of this proposal, the school district shall have the right to duplicate, use or disclose the information to the extent required by law. This restriction does not limit the Government's right to use information contained in this proposal if it is obtained from another source without restriction. The information subject to this restriction is contained in the sheets marked "Confidential". Such information shall not be released under any applicable state or local freedom of information or public records act without notice to Revolution Foods, and Revolution Foods being given the opportunity to object to such disclosure

Somerset Academy 2025-26 Vended Meals Proposal

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## About Us

Revolution Foods was founded in 2006 by local California parents and business leaders who listened to the needs of their communities—people who wanted healthier, better food for their schools. Rooted in our commitment to providing Healthy Meals for All, we've served over 880 million fresh meals that meet or exceed federal nutrition and ingredient standards. Today, we operate with more than 900 employees across Oakland, Los Angeles, and Las Vegas.

We serve a variety of educational institutions, including school districts, charter schools, private schools, summer camps, and after-school care providers. Revolution Foods has played a key role in increasing school meal participation across Nevada and California. In just a few years, we've transformed from a social change idea to one of the most impactful organizations in the national school meal community.

At Revolution Foods, we are driven by our core principle—Healthy Meals for All—but we don't impose a specific personal agenda on your community. We offer a wide range of meal options, allowing you to choose the best fit for your students, families, and stakeholders. We avoid following fleeting food trends that might confuse or alienate students with unfamiliar ingredients or names. Our focus is simple: remove all barriers to healthy, accessible meals, and we believe this will positively impact every student's school experience across the country.

We understand the critical link between hunger and learning. Hungry students struggle to focus, and behavior issues can increase when children aren't properly nourished. Additionally, we know there's often a stigma attached to receiving "free" meals. For some students, the meals they receive at school may be the only nutritious food they get all day. At Revolution Foods, we are committed to challenging this status quo, and we believe we can work with schools across Nevada to help alleviate these challenges. That starts with collaborating with you.

School meals must be fresh, healthy, appealing, and tasty—and above all, they must be meals that students actually want to eat, not ones that end up in the trash. We can transform the school meal experience by introducing new, comfort-food-inspired recipes to your students. Achieving this vision requires us to partner with innovative food manufacturers and embrace new ideas in our work.

Providing healthy meals for schools isn't a complicated mission, but it's a challenging one. Schools face strict meal program budgets, and we understand the importance of ensuring your students are eating well. We are dedicated to working with your diverse school community to create meals, menus, and service models that you and your stakeholders can be proud of.

With decades of combined experience in school operations and food service, Revolution Foods is uniquely equipped to meet the needs of your school and your students. We are excited about the opportunity to work together, and we thank you for considering this proposal.



## Vendor Contact Information

### Legal Name & Mailing Address of Organization

Revolution Foods, PBC  
5743 Smithway St, Ste 103  
Commerce, CA 90040  
(323) 838-5555  
www.revolutionfoods.com

**Federal Tax ID #**  
14-1955846

**Primary Proposal Contact**  
Michelle Reitzin-Bass  
Vice President of Sales & Marketing  
(818) 266-1978 Cell  
mreitzin@revolutionfoods.com

**Principal of the Organization**  
George Blanco  
Interim Chief Executive Officer  
gblanco@revolutionfoods.com

**Additional Company Contacts**  
Jonathan Diaz  
Senior Director of Sales  
(510) 850-4346 Cell  
jdiaz@revolutionfoods.com

**Distribution Facility**  
6155 Sandhill Rd. Las Vegas, CA 89120



## Evaluation Rubric

Scope of Work Section Evaluated	Points Allowed	Points Scored	Corresponding Pages
<b>A. Menu Planning</b>	300		
1. Evaluate the 21-day menu submitted. The vendor should provide a variety of meal options, including hot and cold meals. Review Attachment 1.0 & Attachment 1.1			11-14, 65
<b>B. Hazard Analysis and Critical Control Point (HACCP)</b>	100		
1. The Vendor shall implement a Hazard Analysis and Critical Control Point (HACCP) based food safety program in compliance with United States Department of Agriculture (USDA) guidance. To ensure preparation and service methods are compliant with USDA guidance, the Vendor will submit a HACCP based food safety plan that includes standard operation procedures and recipes categorized according to the process approach. Public Law 108-265. The Vendor must submit a HACCP plan in the proposal. Review Attachment 1.2			16-24
<b>Offeror Experience, Expertise, and Reliability</b>	<b>Points Allowed</b>	<b>Points Scored</b>	<b>Corresponding Pages</b>
Review Attachments 1.3, 'Qualification of Offeror' and 1.4, 'Offeror's References'	300		25-26
Review Attachment 1.5, 'Offeror's Vending Information'	50		27-38
Review Attachment 1.6, 'Offeror Supplier Information'	150		39-40
Review Attachment 1.7, 'Offeror's Adherence to Federal Guidelines'	50		41-42
Review Attachment 1.8, 'Offeror's Approach to USDA Foods/Donated Foods'	200		43-45
Review Attachment 1.9, 'Offeror's Employee Information'	50		46
Review Attachment 1.10, 'Conflict of Interest' and 1.12 'Discontinued or Terminated Services' Comments:	200		47-50

## Vended Meal RFP Checklist

Revolution Foods

1-2025

Vendor Name

RFP#

Attachment Name	Included	Initials	Corresponding Pages
Offer and Award	✓	OPK	10
Offeror's Purchase Specifications, Attachment 1.0	✓	OPK	11
Offeror's 21-Day Lunch/Breakfast Menu, Attachment 1.1	✓	OPK	13-14
Offeror's HACCP and Quality Control Measures, Attachment 1.2	✓	OPK	16-24
Qualification of Offeror, Attachment 1.3	✓	OPK	25
Offeror References, Attachment 1.4	✓	OPK	26
Offeror's Vending Information, Attachment 1.5	✓	OPK	27-28
Offeror Supplier Information, Attachment 1.6	✓	OPK	39-40
Offeror Adherence to Federal Guidelines, Attachment 1.7	✓	OPK	41-42
Offeror's Approach to USDA Foods/Donated Foods, Attachment 1.8	✓	OPK	43-45
Offeror Employee Information, Attachment 1.9	✓	OPK	46
Conflict of Interest, Attachment 1.10	✓	OPK	47
Offeror's Discontinued or Terminated Services, Attachment 1.11	✓	OPK	48-50

Somerset Academy 2025-26 Vended Meals Proposal

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## Offer and Award

Solicitation No. 1-2025

The Undersigned hereby offers and agrees to furnish the materials, service(s) or construction in compliance with all the terms, conditions, specifications, and amendments in the solicitation.

Revolution Foods	Michelle Reitzin-Bass
Company Name	Name of Person Authorized to Sign Offer
5743 Smithway Street Ste 103	Vice President of Sales & Marketing
Street Address	Title of Authorized Person
Commerce, CA 90040	4/21/25
City State Zip	Signature of Authorized Person Date
(323) 838-5555	
Telephone Number	Fax Number

Offeror's Nevada Business License Number:	NV20201856458
Offeror's Federal Employer Identification Number:	14-1955846
Offeror's DUNS Number:	78-626-7182

Acknowledgement of Amendment(s):  
(Offeror acknowledges receipt of amendment(s) to the Solicitation for Offers and related documents numbered and dated).

Amendment No./Date  
N/A

Amendment No./Date

### ACCEPTANCE OF OFFER AND CONTRACT AWARD

No. 1-2025

Your Offer, dated \_\_\_\_\_, is hereby accepted as described in the Notice of Award. You are now bound to perform based upon the Solicitation and your Offer, as accepted by the SFA.

This Contract shall henceforth be referred to as Contract Number 1-2025.

Somerset Academy of Nevada

Date

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions, Attachment 1.12	✓	OPK	51
Certificate of Independent Price Determination, Attachment 1.13	✓	OPK	52
Certification Regarding Lobbying, Attachment 1.14	✓	OPK	53-54
Fixed Fee Pricing Summary, Attachment 2.1	✓	OPK	55

Somerset Academy 2025-26 Vended Meals Proposal

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## Attachment 1.0 Purchase Specifications

1. Explain how you will purchase all food and non-food at the lowest price possible while maintaining quality standards and service. How will you purchase standards and specifications while ensuring the best quality and price for the SFA's food service program?

Note: Specifications shall cover items such as grade, purchase units, style, condition, weight, ingredients, formulations and delivery times.

Beef	USDA Inspected	Fresh Fruits	US Fancy
Poultry	USDA Inspected	Canned Fruits	US Fancy
Variety Meats	High Quality	Canned Vegetables	US Fancy
Dairy Products	Grade A	Frozen Fruits	High Quality
Eggs	Fresh Grade A	All other items	High Quality
Fish	Government Inspected	Grain & Grain Products	Whole Grain Rich

Revolution Foods is committed to securing the lowest possible prices for all food and non-food items while rigorously maintaining quality standards and service for the SFA's food service program. We achieve this through a strategic and disciplined approach encompassing:

- Competitive Purchasing:** Our sourcing team prioritizes a lowest total cost model, leveraging market analysis, long-term spend forecasts, and should-cost analysis to negotiate favorable terms.
- Quality Assurance:** Every ingredient is held accountable to our "Five Expectations" (Safety, Service, Cost, Quality & Growth), ensuring that cost savings never compromise the quality and safety of the food we provide. This includes thorough evaluation and ongoing monitoring of our suppliers.
- Strategic Sourcing:** We utilize key category management fundamentals, including risk mitigation through supplier relationships, contract terms, and strategic inventory management.
- Collaborative Procurement:** Our procurement routine involves close collaboration with Business Intelligence, Finance & Operations to ensure cost-effectiveness and efficiency.
- Vendor Management:** We actively manage our supplier relationships through business review meetings and our "Vendor Excellence Scorecard," holding them accountable to our "Five Rights" (Right Quality, Right Quantity, Right Place, Right Time, Right Price).

Our comprehensive sourcing strategy ensures we consistently deliver superior value to our customers, mitigating inflationary pressures while upholding the highest standards of quality and service for the SFA's food service program.

# Attachment 1.1 21-Day Cycle Menus

APRIL BREAKFAST				
Monday	Tuesday	Wednesday	Thursday	Friday
1-3 Apple & Raisin Banana & Raisin Whole Wheat Toast w/ Raisin	4-6 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	7-9 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	10-12 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	13-15 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
16-18 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	19-21 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	22-24 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	25-27 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	28-30 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
31 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin				

APRIL VEGETARIAN LUNCH				
Monday	Tuesday	Wednesday	Thursday	Friday
1-3 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	4-6 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	7-9 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	10-12 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	13-15 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
16-18 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	19-21 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	22-24 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	25-27 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	28-30 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
31 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin				

APRIL LUNCH				
Monday	Tuesday	Wednesday	Thursday	Friday
1-3 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	4-6 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	7-9 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	10-12 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	13-15 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
16-18 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	19-21 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	22-24 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	25-27 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	28-30 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
31 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin				

ALLERGY FRIENDLY				
Monday	Tuesday	Wednesday	Thursday	Friday
1-3 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	4-6 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	7-9 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	10-12 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	13-15 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
16-18 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	19-21 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	22-24 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	25-27 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	28-30 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
31 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin				

April Menu tentatively being provided until August. Menu is finalized.

APRIL SNACK				
Monday	Tuesday	Wednesday	Thursday	Friday
1-3 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	4-6 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	7-9 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	10-12 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	13-15 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
16-18 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	19-21 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	22-24 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	25-27 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin	28-30 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin
31 Banana & Raisin Apple & Raisin Whole Wheat Toast w/ Raisin				

## Recipes & Nutritional Compliance

Confidential & Proprietary

Compliance with Nutritional's for April's Menu can be found [here](#) due to length of document.

April's Weekly Breakfast Recipes are linked [here](#) due to the number of recipes and length of documents. Please note that all recipes are confidential and proprietary.

April's Weekly Lunch Recipes are linked [here](#) due to the number of recipes and length of documents. Please note that all recipes are confidential and proprietary.



## Attachment 1.2 Revolution's HACCP & Quality Control Measures

**Question 1:** Attach a copy of the Offeror's Hazard Analysis and Critical Control Point (HACCP) Plan.

Given the length of Revolution's HACCP Plan, we've provided it via the link below for your convenience. Please note that this HACCP is confidential and proprietary.  
[HACCP](#)

**Question 2:** Describe how the Offeror will comply with the Hazard Analysis and Critical Control Point (HACCP) principles or meet the USDA guidance for developing a process approach to HACCP.

Revolution Foods operates under a structured and rigorous Hazard Analysis and Critical Control Point (HACCP) plan, meticulously designed to ensure food safety throughout all stages of meal production and delivery. Our HACCP Committee, comprised of FSMA HARPC-certified professionals, provides oversight for the implementation of robust food safety measures and engages in continuous review of best practices to maintain full compliance with USDA's Process Approach to HACCP.

Our comprehensive HACCP process includes the following key components:

- Comprehensive Hazard Analysis:** A systematic identification and assessment of potential biological, chemical, and physical hazards at each step of food preparation and transportation.
- Critical Control Point (CCP) Monitoring:** Continuous monitoring and control of identified CCPs, such as cooking temperatures and food storage conditions, to ensure they are consistently maintained within safe parameters.
- Preventive Controls and Corrective Actions:** Implementation of stringent preventive controls and establishment of well-defined protocols for immediate and effective corrective actions in the event of any deviation from established food safety standards.
- Verification Procedures and Record-Keeping:** Execution of thorough internal audits and independent third-party reviews, coupled with meticulous record-keeping practices, to ensure full traceability and ongoing compliance with all applicable food safety regulations.
- Sanitation Master Cleaning Schedule:** Maintenance of a regularly reviewed and actively discussed Sanitation Master Cleaning Schedule, reinforcing our commitment to upholding the highest standards of cleanliness.

**Question 3:** Describe the "Quality Control" process the Offeror will perform when delivering meals to the SFA.

Revolution Foods implements a robust Quality Control process to ensure meals are delivered to SFA's in optimal condition. This process encompasses several key measures:

- Sanitized and Secure Transportation:** Meals are transported in fully enclosed, odor-free delivery vehicles that undergo meticulous cleaning and preventative maintenance to eliminate the risk of cross-contamination.
- Comprehensive Pest Management:** A sanitary environment is maintained through the use of professional pest control services specializing in food production facilities.
- Temperature Integrity:** Safe temperatures are maintained during transport using specialized temperature-controlled equipment, including Cambro hot boxes, Cam Chiller units, ice blankets, industrial transport tubs, and beverage caddies.
- Rigorous Inspection Protocols:** Multi-layered visual inspections are conducted by trained personnel to verify packaging integrity and meal temperatures prior to dispatch.
- Safe Handling and Delivery:** Meal handling and delivery are executed safely and efficiently through the use of equipment such as Cam-Dollies, load-bearing bracers, safety lift-gates, and hand trucks.

**Question 4:** Describe how the Offeror will monitor and document temperatures of menu items prior to transport and upon arrival.

Revolution Foods maintains rigorous temperature monitoring and documentation protocols to ensure food safety. These protocols include:

- Pre-Transport Temperature Checks:** All meals are temperature-checked and verified prior to loading into transport containers.
- Arrival Temperature Verification:** Upon delivery, temperatures are meticulously recorded on a Transportation Record to guarantee adherence to USDA standards.
- Ongoing Temperature Monitoring:** To maintain optimal food safety, food temperatures are checked every two hours throughout service, confirming that hot foods are held above 135°F and cold foods are held below 41°F. (Note: Whole fruits and shelf-stable items are exempt from these requirements.)
- Storage Practices:** To ensure both hygiene and accessibility, Cambros and coolers are stored at least six inches off the floor using tables, hand trucks, or Cambro dollies.

**Question 5:** Describe how the Offeror will ensure a temperature log for each menu item served will be completed daily and maintained.

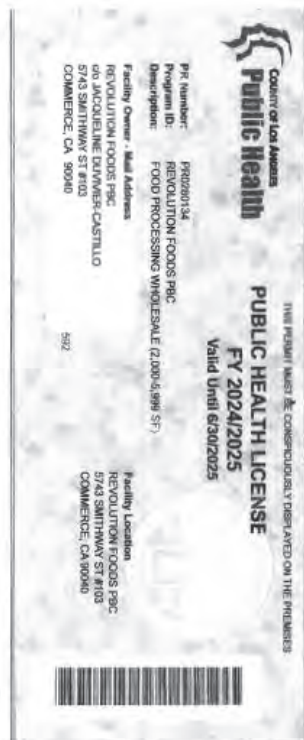
Revolution Foods ensures the integrity and accessibility of daily temperature logs for all menu items through the following protocols:

- Comprehensive Logging:** Meal temperatures are documented at critical control points, including pre-transport, upon arrival at schools, and at regular intervals during service.
- Oversight and Auditing:** Food safety managers conduct regular log reviews, and logs are subject to audits by third-party inspectors.
- Proactive Response System:** Temperature deviations trigger automated alerts, prompting immediate corrective actions to mitigate potential food safety risks.

**Question 6:** Attach a copy of the Offeror's recent State or local "Permit to Operate" health certification for the facility at which it prepares the meals.

The Public Health License for our Southern California meal preparation facility in Commerce, CA, is provided to meet the requirement for a 'Permit to Operate' health certification. All meals are produced under this license and within a robust HACCP framework, which provides critical control points throughout the preparation and daily transport of meals to our Las Vegas distribution facility. This process ensures both the safety and freshness of all meals. To further demonstrate our ability to operate and distribute school meals in full compliance with Nevada regulations, we also include our City and State Business License for Nevada.

## SoCal Public Health License



## Nevada State Business License



<b>BUSINESS LICENSE</b>	
<b>CITY OF LAS VEGAS   LAS VEGAS, NEVADA</b>	
IN ACCORDANCE WITH THE PROVISIONS OF THE LAS VEGAS MUNICIPAL CODE, AS AMENDED, LICENSE IS HEREBY GRANTED TO OPERATE THE BUSINESS REFERENCED BELOW. FAILURE TO MAINTAIN AN ACTIVE STATE LICENSE OR SNHD HEALTH PERMIT, IF REQUIRED, RENDERS THIS LICENSE INVALID.	
<b>LICENSE #:</b> 672-07239	<b>DATE ISSUED:</b> 12/6/2024
<b>TYPE:</b> R10-FOOD SERVICES	<b>EXPIRATION DATE:</b> 6/1/2025
<b>BUSINESS LOCATION:</b> 6155 S SANDHILL RD	
<b>ISSUED TO:</b> REVOLUTION FOODS, INC.	
3743 SMITHWAY STREET COMMERCE, CA 90040	
 Darryl Adelman Business Licensing Manager	
<b>POST IN A CONSPICUOUS PLACE</b>	

WV-0023-07-02  
Rev 03/21



Please fold or cut along perforated line

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## 2023 Nevada

*This report was created prior to Revolution Foods' acquisition.*

[illegible]


### Question 7: Health Inspection Reports

## 2024 Nevada

*Both the NV and CA reports are included, as some meal components will be produced at our Commerce, CA facility.*

[illegible]

April 2024 SoCal

 <b>WAREHOUSE OFFICIAL INSPECTION REPORT</b> COUNTY OF LOS ANGELES • DEPARTMENT OF PUBLIC WORKS 280 S PETER ST., ROOM 301A LOS ANGELES, CA 90012 • Phone: (213) 247-1234 WWW.PUBLICWORKS.LA.GOV/SAFETY		 <b>Public Works</b>	
Facility Name:	RECYCLATION FOODS INC	Inspection Date:	4/23/2018
Street/Address:	RECYCLATION FOODS INC	Inspection Time:	10:00AM
Facility Address:	555A BARNHART ST #100	City/County:	COMMERCE, CA 90040
Proposed Inspection:	RECYCLATION FOODS INC	Inspection Type:	ROUTINE INSPECTION
Alt. TAG/2018	FW-10087134	Section:	CORRECTIVE ACTION/FOLLOW UP REQUIRED
FW-1001		Author:	INSPECTOR REQUIRED
A condition observed on the face of the inspection: The Inspected Person requires Medical Care: (indicate and/or describe in the comments section) (yes/no), (what condition resulted in the face) in the report.			
<b>VIOLATION CATEGORY</b>			
<b>FOOD TEMPERATURES</b> 1. Project 100 and 400 hours temperature <b>PURE FOOD</b> 2. Food in good condition, safe and unadorned <b>FOOD REFRIGERATION</b> 3. Food storage maintained and controlled 4. Food storage clean 5. Food stored 6. Food packaging protected <b>APPROVED SOURCE</b> 7. Food from an approved source		001 002 003 004 005 006 007	<b>TOLLET FOOD GRINDER</b> 24. Grinds, maintained clean 25. Grinds maintained in good order 26. Grinds constructed of enamel, durable, and non-absorbent material <b>TOLLET HAND SINK</b> 27. Tolerant food grinder 28. Tolerant hand sink 29. Hand sink in good order 30. Hand sink maintained clean 31. Tolerant food grinder 32. Tolerant food grinder 33. Tolerant food grinder 34. Tolerant food grinder 35. Tolerant food grinder 36. Tolerant food grinder 37. Tolerant food grinder 38. Tolerant food grinder 39. Tolerant food grinder 40. Tolerant food grinder 41. Tolerant food grinder 42. Tolerant food grinder 43. Tolerant food grinder 44. Tolerant food grinder 45. Tolerant food grinder 46. Tolerant food grinder 47. Tolerant food grinder 48. Tolerant food grinder 49. Tolerant food grinder 50. Tolerant food grinder 51. Tolerant food grinder 52. Tolerant food grinder 53. Tolerant food grinder 54. Tolerant food grinder 55. Tolerant food grinder 56. Tolerant food grinder 57. Tolerant food grinder 58. Tolerant food grinder 59. Tolerant food grinder 60. Tolerant food grinder 61. Tolerant food grinder 62. Tolerant food grinder 63. Tolerant food grinder 64. Tolerant food grinder 65. Tolerant food grinder 66. Tolerant food grinder 67. Tolerant food grinder 68. Tolerant food grinder 69. Tolerant food grinder 70. Tolerant food grinder 71. Tolerant food grinder 72. Tolerant food grinder 73. Tolerant food grinder 74. Tolerant food grinder 75. Tolerant food grinder 76. Tolerant food grinder 77. Tolerant food grinder 78. Tolerant food grinder 79. Tolerant food grinder 80. Tolerant food grinder 81. Tolerant food grinder 82. Tolerant food grinder 83. Tolerant food grinder 84. Tolerant food grinder 85. Tolerant food grinder 86. Tolerant food grinder 87. Tolerant food grinder 88. Tolerant food grinder 89. Tolerant food grinder 90. Tolerant food grinder 91. Tolerant food grinder 92. Tolerant food grinder 93. Tolerant food grinder 94. Tolerant food grinder 95. Tolerant food grinder 96. Tolerant food grinder 97. Tolerant food grinder 98. Tolerant food grinder 99. Tolerant food grinder 100. Tolerant food grinder
<b>FOOD LABELING</b> 8. Food properly labeled <b>EMPLOYEE PRACTICE</b> 9. Employee practice		008 009 010 011 012 013 014 015 016 017 018 019 020 021 022 023 024 025 026 027 028 029 030 031 032 033 034 035 036 037 038 039 040 041 042 043 044 045 046 047 048 049 050 051 052 053 054 055 056 057 058 059 060 061 062 063 064 065 066 067 068 069 070 071 072 073 074 075 076 077 078 079 080 081 082 083 084 085 086 087 088 089 090 091 092 093 094 095 096 097 098 099 100	<b>HAZARDOUS MATERIALS</b> 30. Proper storage of and of hazardous materials <b>WELL-FITTING TANKS</b> 31. Conforming with standards <b>NESTING AND LIMITATION</b> 40. Properly maintained and safe 41. Grinds / Tolerant materials approved in good order 42. Grinds / Tolerant materials approved in good order 43. Grinds / Tolerant materials approved in good order 44. Grinds / Tolerant materials approved in good order 45. Grinds / Tolerant materials approved in good order 46. Grinds / Tolerant materials approved in good order 47. Grinds / Tolerant materials approved in good order 48. Grinds / Tolerant materials approved in good order 49. Grinds / Tolerant materials approved in good order 50. Grinds / Tolerant materials approved in good order 51. Grinds / Tolerant materials approved in good order 52. Grinds / Tolerant materials approved in good order 53. Grinds / Tolerant materials approved in good order 54. Grinds / Tolerant materials approved in good order 55. Grinds / Tolerant materials approved in good order 56. Grinds / Tolerant materials approved in good order 57. Grinds / Tolerant materials approved in good order 58. Grinds / Tolerant materials approved in good order 59. Grinds / Tolerant materials approved in good order 60. Grinds / Tolerant materials approved in good order 61. Grinds / Tolerant materials approved in good order 62. Grinds / Tolerant materials approved in good order 63. Grinds / Tolerant materials approved in good order 64. Grinds / Tolerant materials approved in good order 65. Grinds / Tolerant materials approved in good order 66. Grinds / Tolerant materials approved in good order 67. Grinds / Tolerant materials approved in good order 68. Grinds / Tolerant materials approved in good order 69. Grinds / Tolerant materials approved in good order 70. Grinds / Tolerant materials approved in good order 71. Grinds / Tolerant materials approved in good order 72. Grinds / Tolerant materials approved in good order 73. Grinds / Tolerant materials approved in good order 74. Grinds / Tolerant materials approved in good order 75. Grinds / Tolerant materials approved in good order 76. Grinds / Tolerant materials approved in good order 77. Grinds / Tolerant materials approved in good order 78. Grinds / Tolerant materials approved in good order 79. Grinds / Tolerant materials approved in good order 80. Grinds / Tolerant materials approved in good order 81. Grinds / Tolerant materials approved in good order 82. Grinds / Tolerant materials approved in good order 83. Grinds / Tolerant materials approved in good order 84. Grinds / Tolerant materials approved in good order 85. Grinds / Tolerant materials approved in good order 86. Grinds / Tolerant materials approved in good order 87. Grinds / Tolerant materials approved in good order 88. Grinds / Tolerant materials approved in good order 89. Grinds / Tolerant materials approved in good order 90. Grinds / Tolerant materials approved in good order 91. Grinds / Tolerant materials approved in good order 92. Grinds / Tolerant materials approved in good order 93. Grinds / Tolerant materials approved in good order 94. Grinds / Tolerant materials approved in good order 95. Grinds / Tolerant materials approved in good order 96. Grinds / Tolerant materials approved in good order 97. Grinds / Tolerant materials approved in good order 98. Grinds / Tolerant materials approved in good order 99. Grinds / Tolerant materials approved in good order 100. Grinds / Tolerant materials approved in good order
<b>ROBERT PROTECTING</b> 10. Properly protected <b>WATER</b> 11. Hot and cold water available <b>WASTE WATER</b> 12. Waste water to empty properly drained and not discharged on the ground <b>PLUMBING</b> 13. Plumbing approved and maintained in good order <b>TOLLET ROOM WALLS</b> 14. Wall material clean 15. Wall material in good order			



### Attachment 1.3: Qualification of Offeror

This qualification data must be submitted by each Vendor along with the sealed proposal, and include information as follows:

- Any interested Vendor must presently be vending meals for a comparable school lunch program or be able to effectively demonstrate sufficient experience and knowledge.
- An authorized representative of the interested company must certify acceptance of the basis for criteria and the basis for selection of an interested Vendor.
- Proposals must present the following information:

School Name	Size	Number of Sites	Current Contract Start Date	Last NDA and/or Other State Agency AR Sponsor Reviews. List any Findings/Corrective Actions
Sports Leadership & Management of Nevada	1,903	3	7.1.2021	AR Review 9.2024 No Findings/Corrective Actions
Coral Academy of Science	5,500	7	7.1.2022	AR Review 9.2023 No Findings/Corrective Actions
Mater Academy Las Vegas	4,715	3	7.1.2020	AR Review 8.2023 No Findings/Corrective Actions
Pinecrest Academy	8,000	6	7.1.2020	AR Review 2.2024 No Findings/Corrective Actions
Southern Nevada Trade School	204	1	7.1.2023	AR Review 9.2023 No Findings/Corrective Action
Battle Born Academy	332	1	7.1.2022	AR Review 1.2025 No Findings/Corrective Action

**WHOLESALE FOOD OFFICIAL INSPECTION REPORT**  
COUNTY OF LOS ANGELES • DEPARTMENT OF PUBLIC HEALTH  
OFFICE: WHOLESALE FOODS • CHIEF: VIVIAN TAN  
1425 WEST COVINA PKWY ROOM WEST COVINA, CA 91790 • PHONE: (818) 813-3477  
WWW.EURISCHAFALTA.COUNTY.GOV/EN

Facility Name: REVOLUTION FOODS INC. Inspection Date: 12/18/2024  
Owner/Operator: REVOLUTION FOODS INC. Inspection Status: N/A  
Facility Address: 1425 WEST COVINA PKWY, WEST COVINA, CA 91790 City/Zip: COMMERCE, CA 90040  
Project Identifier: REVOLUTION FOODS INC. Time In: 8:15 PM Section: ROUTINE INSPECTION  
FA: FAD002491 PE: PFD001214 PE: 1021 Time Out: 12:00 PM Remarks: CORRECTIVE ACTION / NO FOLLOWUP REQUIRED  
Action: NO FURTHER ACTION REQUIRED

7 violations observed at the time of the inspection

The checked items represent Health Code violations and must be corrected by the compliance date(s) given above. asterisk (\*) means (S) in (A) day

VIOLATION CATEGORY		OUT
1. Food / Employee Practices / Vermin / Water / Sewage	30. Floor Drains / Floor Sinks - Available / Clean / Repair	
2. Cooling	31. Drain Line / Liquid Waste - Available / Approved / Installed	
3. Adulterated / Poison Food	32. Critical Sink / Fixture - Hand Wash / Food Prep / Mop	
4. Allergen Presentation	33. Storage / Drying Device - Valid / Repaired / Approved / Clean	
5. Thawing - Proper Method	34. Hazardous Materials / Chemicals / Janitorial - Storage / Use	
6. Risk for Contamination - Approved Area / Vestibule	35. Shellfish Tags / Records	
7. Food Storage - Properly Covered / Flushed / Proper Area	36. Interior Premises - Ceiling / Tiles / Linens / Uniforms	
8. Washed Food - Possible Contamination	37. Living / Sleeping Quarters	
9. Approved Source	38. Animals / Bird / Fowl	
10. Rejected Food	39. Reclaim / Containers - Food Waste Storage	
11. Prior Inspection at Delivery / Transportation	40. Labeled Premises	
12. Add / Glycerin / Labeling	41. Dressing Room / Lockers / Adequate Number	
13. Disease Transmission - Canteen / Lesson / Rest	42. Dispensing / Approved Materials	
14. Hand Washing	43. Floors / Walls / Ceilings - Maintained Clean	
15. Tobacco / Eating / Drinking / Habits / Behaviors	44. Utensils / Equipment / Shelving / Cabinets - Maintained Clean	
16. Hair Restraints / Outer Garments / Hats / Rings	45. Approved Equipment / Proper Use / Proper Installation	
17. Personal Items	46. Approved Utensils / Proper Use	
18. Person Hygiene	47. Utensils / Equipment / Shelving / Cabinets - Reclaim	
19. Vermin	48. Utensils / Equipment - Storage	
20. Open Door / Window / Air Gasket	49. Hood - Clean / Repair / Equipment Under Hood	
21. Facility Fully Enclosed	50. Ventilation - General	
22. Water Available	51. Lighting / Light Shields / Electrical	
23. Sanitizing Method / Procedures	52. Wiring Cords - Clean / Adequate Sanitizer / Turbid / Storage	
24. Sanitizer - Proper Concentration	53. Thermometer - Refrigeration / Proper	
25. Sanitizer Disposal System	54. License / Signs / Facility Status	
26. Toilets - Repair / Clean / Toilet Tissue / Self-Closing Door	55. Public Health Permit / License	
27. Toilet Facilities - Available / Adequate	56. Certified Food Handler - Certificate	
28. Backflow / Back Siphonage	57. Closure / Administrative Action	
29. Signs / Posters / Supply Lists - Clean / Repair / Use	58. License Suspension	

Inspector Signatures: MICHAEL MUOVI  
EHS Signatures: EHS

Help us serve you better by completing a short survey. Visit our website at: <http://www.health.sos.ca.gov/feedback>

Page 1 of 1

### Attachment 1.4: Offeror References

Proprietary

REFERENCE 1	
School Name	Doral Academy of Nevada
Address	610 Crossbridge Rd Las Vegas, NV 89138
Point of Contact	Gena Richardson
Position Held	NSLP Director
Phone Number	(702) 776-8740. Ext. 4138
Email Address	gena.richardson@doralacademynv.org
Description of Services	Vended meals providing Breakfast and lunch to 7 school sites.
Length of time Offeror has conducted services with school.	5 years
REFERENCE 2	
School Name	Mater Academy
Address	3900 E. Bonanza Rd, Las Vegas, NV 89110
Point of Contact	Magaly Villanor
Position Held	NSLP Coordinator
Phone Number	702.504.6397
Email Address	magaly.villanor@materlv.org
Description of Services	Vended meals providing Breakfast and lunch to 3 school sites.
Length of time Offeror has conducted services with school.	5 years
REFERENCE 3	
School Name	Battle Born Academy
Address	2101 E. Owens Ave, Las Vegas, NV 89030
Point of Contact	Fabiola Harvey
Position Held	Chief of Staff- Operations
Phone Number	702.521.4167
Email Address	fabiola.harvey@battlebornacademy.org
Description of Services	Vended meals providing Breakfast and lunch to one school site.
Length of time Offeror has conducted services with school.	3 Years

### Attachment 1.5: Offerors Vending Information

#### Question 1a: Leadership Background



**George**

George has over 35 years of food industry experience ranging from agriculture to poultry farms to food processing to grocery store chains. Early in his career he worked with Fortune 500 name brand companies in food processing and most recently with the U.S. operations of a major international food company based in Asia. George's grandfather and uncle were brothers and thus farm to table has a special meaning to him. He is particularly focused on children's nutrition and health for families with lesser means and thus believes that Rev Foods and its mission is an important component of supporting the American dream.



**Michael Thompson**

Michael has over 25 years of operational experience with consumer product and food companies building supply chain solutions. Raised in a family of teachers, Michael is passionate about continuing to improve our ability to deliver fresh, high-quality food to our school and community consumers.



**Michelle Reitz-Bass**

Michelle has over 35 years of Sales & Marketing experience focused on K-12 food service. She is passionate about child nutrition with a depth of knowledge about USDA programs and commodity processing. She loves working in all aspects of the K-12 business including risk and sourcing nutritious products that students love.



**Daphne Roberts**

Daphne has spent the past 15 years in executive leadership roles within the food and beverage industry, specializing in developing nutritious and compliant meal programs. At JetStream Meals, she played a key role in expanding meal offerings for both K-12 schools and senior communities. Now at Revolution Foods, Daphne leads the Menu and Product Development team, driving innovation to create high-quality, nutritious meals that meet diverse dietary needs while ensuring compliance with industry regulations.



**Tracy Hardin**

Tracy Hardin is a highly experienced supply chain executive with 30 years of experience in strategic sourcing and supply management. She has developed long-term sourcing strategies, streamlined supplier networks, and mitigated supply risks to ensure sustainable operations. With a Master's in Logistics and Supply Chain Management from Rutgers Business School, she brings extensive experience in procurement, contract negotiations, and operational efficiency.



**Jonathan Diaz**

Jonathan Diaz is a seasoned professional in the food industry with over 9 years of extensive experience in leadership and sales in the Charter School community. Currently serving as the Senior Director of Sales at Revolution Foods, he leverages his comprehensive knowledge of school meals to drive business growth and foster school and community engagement.



**Patricia Ferro**

With 25+ years in food manufacturing, Patricia has led product development, opened new facilities, and ensured food safety across 26 North American sites. A former VP of Corporate Quality, he brings deep expertise in Food Science and Organic Chemistry. Passionate about food safety, he looks forward to advancing Revolution Foods with his industry knowledge and certifications.



**Anna Severns**

Anna is a Registered Dietitian with 10 years of experience in school nutrition, specializing in developing balanced, compliant meal programs for growing children. She has worked closely with schools to create nutritious, appealing menus that support student health and wellness. Passionate about fostering healthy habits, Anna is dedicated to making wholesome food both accessible and enjoyable for students.



**Nap Dávalos**

Nap brings 25 years of experience in the produce industry, building strong relationships with growers, packers, and grocers nationwide. With expertise in manufacturing, purchasing, and supply chain management, he has a deep understanding of operations from farm to market. Over the past decade, he has worked closely with small local producers to ensure food safety, to help bring fresh produce to the broader market.



## Question 1b: History and experience delivering Child Nutrition Programs

Revolution Foods was founded in 2006 with a mission to transform the way students eat by providing equitable access to healthy, affordable meals in schools and after-school programs. Since then, we have expanded our impact, delivering healthy, culturally relevant meals to youth, adults, and seniors nationwide. In 2009, Revolution Foods became a Certified B Corp, and in 2021, we transitioned to a Delaware Public Benefit Corporation (PBC), further solidifying our commitment to sustainability and creating social impact through our operations.

As a PBC, we continue to operate as a for-profit company while deepening our focus on large-scale food systems change. We uphold higher standards of purpose, transparency, and accountability. Our B Corp certification remains intact, ensuring we meet its rigorous reporting requirements as a PBC.

Today, 95% of Revolution Foods' business is dedicated to meal services for federally funded programs, including the School Breakfast Program, National School Lunch Program, Seamless Summer Option, Child & Adult Care Food Program, and Summer Food Service Program.

Revolution Foods has grown to become Nevada & California's leading provider of school meal services because of our commitment to Healthy Food for All and finding appropriate and creative solutions for each organization we partner with. Below is some key information on Revolution Foods.

### Initial Years of Administering Food Service Programs

• School Breakfast Program	-	August 2006
• National School Lunch Program	-	August 2006
• Afterschool Meal Supplement (Snack)	-	August 2006
• Child and Adult Care Food Program	-	August 2006
• Seamless Summer Feeding Option	-	June 2007

### 2024-25 Daily Service Volumes in Nevada & California

• Breakfast	-	52,000 servings per day
• Lunch	-	88,000 servings per day
• Supper	-	16,000 servings per day
• Snack	-	21,000 servings per day

### Meal Options offered per day – No other Vendor in NV & CA offers more meals than Rev Foods!

• Breakfast	-	2 to 3 unique options per day
• Lunch	-	3 to 4 unique options per day
• Supper	-	2 to 3 unique options per day

### Key Non-Charter School Organizations Serve

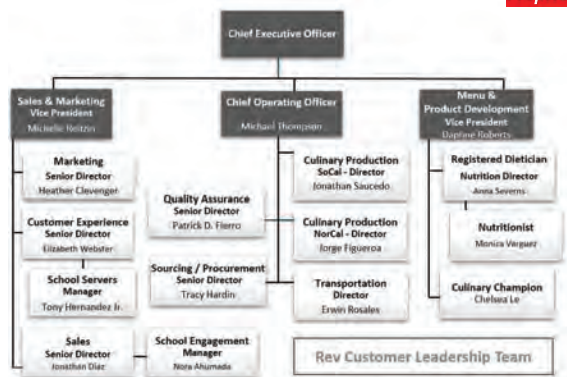
- Westminster Unified School District
- San Francisco Unified School District
- Compton Unified School District
- Roseland School District
- Archdiocese of Los Angeles
- Piner-Olivet Union School District
- YMC Silicon Valley
- Mark West Union School District

### Key Charter Organizations Served

- Caliber Public Schools
- Summit Public Schools
- Alliance College-Ready Public Schools
- Aspire Public Schools
- ICEF Public Schools
- Camino Nuevo Academy
- Green Dot Public Schools
- Vista Charter Schools
- Watts Learning Center
- LA Leadership Academies
- STEM Public Schools
- Fortune Schools
- Education for Change Public Schools
- Voices College Bound Learning Academies
- Citizens of the World Charter Schools
- Amethod Public Schools
- Equitas Academy
- Imagine Schools California

## Question 1c: Organizational Structure

Proprietary



### Responsibilities at Each Corporate Level:

- Executive (C-suite/Top-level Leadership)
  - a. Develop and implement the overall strategy and vision.
  - b. High-level decision-making regarding direction, growth, and operations.
  - c. Manage financial health and budgeting.
- Director (Mid-level Leadership)
  - a. Ensure alignment of departmental goals with the company's overall objectives.
  - b. Lead and mentor managers and ensure their teams are operating effectively.
  - c. Drive initiatives that improve efficiency, innovation, and performance within the department.
- Manager (Operational/Team Leadership)
  - a. Manage day-to-day operations and oversee team members' work.
  - b. Handle team scheduling, workload distribution, and resource allocation.
  - c. Resolve conflicts, performance issues, and ensure team cohesion.
- Associate (Entry/Support-level)
  - a. Perform specific tasks or projects within their area of expertise.
  - b. Follow guidelines and procedures provided by management and leadership.

### Communication Overview:

Our standard practices involve clear, concise, and timely exchanges of information between all levels of our organization. Regular updates are shared through emails, meetings, and reports to ensure alignment of goals, performance, and key initiatives. Transparency, feedback loops, and open channels, such as instant messaging or daily standups, foster collaboration and ensure smooth operations across teams.

## Question 1d: Capabilities to serve the SFA

- Revolution currently serves over 800+ school and community sites in 2024-25 throughout California and Nevada with 60 Delivery Sites in our Las Vegas Market.
- We are currently serving schools through the following models:
  - o Bulk product delivery for on-site prep
  - o Ready to Heat cold pre-packed meals heated on-site
  - o Ready to Heat Buffet Style heated on-site
  - o Ready to Serve hot pre-packed meals
  - o Ready to Serve hot family style meals
- 165 total School Food Authorities and Sponsors supported throughout California and Nevada.
  - o 18 School Food Authorities in Las Vegas Market

### Revolution Foods' ability to assure on-time deliveries and successful program implementation.

With over 850 meal sites in operation and a 99% on-time delivery rate in 2024-25, Revolution Foods consistently meets the high delivery standards of our clients. Our kitchens follow strict schedules to ensure that every meal is prepared, stored, and ready for safe transportation. The Transportation team meticulously coordinates each route and departure to guarantee on-time delivery to every school on the route. Our fleet of delivery trucks is equipped with advanced GPS tracking software that provides real-time, actionable data, including route paths, speed, parking time, and projected delivery ETAs.

### Commitment to Food Safety & Quality Assurance

We maintain a comprehensive HACCP (Hazard Analysis and Critical Control Points) Plan to ensure food safety at every stage of production and delivery. Our FSQA team, led by certified professionals, conducts rigorous monitoring, including hazard analysis, critical control point identification, and regular verification processes.

- All facilities undergo internal and third-party audits to ensure compliance with FDA, USDA, and FSMA standards.
- Our Food Defense Program implements strict security measures, including vulnerability assessments, employee training, and physical security protocols to protect against potential contamination or tampering. This program is reviewed annually and updated as needed to align with regulatory changes.

### Service Environment and Meal Adaptability

Revolution Foods demonstrates exceptional adaptability in serving diverse school environments and meeting varied meal requirements, including indoor and outdoor settings, as well as pre-packed and family-style service models.

With a proven track record of successfully operating over 1,000 meal sites, Revolution Foods possesses the capacity to accommodate any setup and service situation. Our experience extends to providing service in a wide array of locations, such as indoor serving areas, outdoor serving areas, cafeterias, parking lots, areas with permanent covers, and sites utilizing temporary structures like pop-up tents.

Our service model is designed for seamless adaptation to the unique needs of each site. Revolution Foods is proficient in employing various serving methodologies, including family-style, pre-pack, a hybrid of both, ready-to-eat (hot meal delivery), and ready-to-heat (cold meal delivery with on-site heating) options.

### School Site Equipment Flexibility

Revolution Foods maintains flexibility in its equipment requirements at the school site. Our primary need is a space sufficient for the proper heating, serving, and management of meal service lines.

### Collaborative Food Waste Minimization

"Revolution Foods is committed to partnering with schools to minimize food waste through a multifaceted approach. Our Customer Service Managers play a crucial role in this effort by conducting thorough evaluations of food service operations and providing actionable recommendations to enhance participation, streamline service lines, and reduce overall waste.

These evaluations encompass all aspects of the meal service, including the consumption of milk, fruit, vegetables, and the use of disposable items."

## Business Practices & Financial Stability

<b>School Meal Service Like No Other</b>	Since our first meal service in 2006, Revolution Foods has been committed to serving K12 students through creative and healthy meal concepts, serving breakfast, lunch, snack and supper. With three food production and distribution facilities, over 900 employees, a stellar Administrative Review record, and commitment to collaboration, Rev Foods meets and exceeds all food vendor expectations.
<b>Environmental Practices</b>	<ul style="list-style-type: none"> <li>Our commitment to sustainability extends to our packaging and utensils, most of which can be recycled or composted. We work to reduce wasteful packaging and encourage bulk packaging through volume purchasing.</li> <li>We strive to reduce "food miles" through local sourcing and distribution.</li> <li>We use energy-efficient bulbs and motion-sensors to turn off lights when not in use.</li> <li>We manage thermostats using SmartAC models for heating and AC units, which automatically reduced use when needed.</li> <li>We utilize Energy Star-rated equipment, low- or zero-VOC paints and carpets, and low-flow faucets throughout our Culinary Centers.</li> </ul>
<b>Community Involvement Practices</b>	<ul style="list-style-type: none"> <li>We are 100% committed to health and wellness. Our partnership team is available for events, workshops, expos, and classes to help educate the community we serve.</li> <li>We create a holistic learning environment around our food service offerings that includes partnering with our nutrition advocacy partners.</li> <li>We solicit feedback both in person and virtually from our customers – our goal is to ensure that all our partners have the service they need to support their community.</li> <li>We aim to impact local economic development by hiring from the communities we serve. To date, we have created over 3,000 jobs nationwide.</li> </ul>
<b>Hiring and Workplace Practices</b>	<ul style="list-style-type: none"> <li>All full-time employees receive health benefits and meet or exceed fair wage standards.</li> <li>We are dedicated to hiring a diverse workforce. We hire from the communities we serve, ensuring our team reflects the diversity of our schools' population.</li> <li>We have been honored for our urban job creation by the Initiative for a Competitive Inner City (IICIC) in 2010, 2011, 2014, and 2018 on the Inner City 100 list for fastest-growing inner city job creators in the United States.</li> </ul>
<b>Financial Stability</b>	With support from social impact and institutional investors L2 Point and Morgan Stanley, Rev Foods is well funded to meet all RFP obligations

## Question 1e: Types of clients served

Revolution Foods partners with charter schools, public school districts, and educational institutions across the country, offering both Food Service Management Company (FSMC) and Vended Meal service programs. These programs account for approximately 90% of Revolution's current client base, ensuring students receive high-quality, nutritious meals that meet USDA guidelines.

Beyond K-12 education, Revolution Foods also supports senior nutrition programs, with 10% of its business dedicated to providing well-balanced, senior-friendly meals across California. This commitment to serving diverse communities reflects Revolution Foods' mission to improve access to healthy meals for individuals of all ages.

With over 15 years of experience, Revolution Foods has built a reputation for delivering chef-crafted, culturally diverse meals that support student wellness and academic success while also catering to the unique dietary needs of seniors.

## Question 2:

Describe what services your company provides that are different from others?

Revolution Foods stands apart from its competitors by offering a unique and personalized approach to school meal programs. Unlike other providers, we offer a dedicated Customer Experience Manager who supports schools daily, ensuring smooth operations and quick resolutions to any concerns.

Our diverse menu is designed to cater to different communities, providing daily options that reflect regional tastes and cultural preferences. We also prioritize seasonal fruit rotations, ensuring students receive the freshest and most flavorful produce throughout the year.

At Revolution Foods, we understand that no two schools are the same. That's why we work closely with each school to determine the best serving model and menu items for their specific needs, ensuring students have access to healthy, delicious meals that drive participation and engagement.

## Questions 3 & 4:

- What is your timeline and process by which schools submit their lunch and breakfast orders? Provide a sample order form and describe the process and timeline by which schools order meals (i.e. online, etc.).
- How much advance notice do you require in the event a school needs to change its order?

## Online Meal & Drink Ordering

With Revolution Foods, you have tremendous control over the meals and drinks you receive. Revolution Foods is not the type of vendor to impose any predetermined values or food views on your stakeholders. We believe that you know your students best and you know what their needs, goals, and likes are. It's that reason that Revolution Foods provides you with control over several of your ordering processes and will always work with you to assure that your sites order at the optimal levels to ensure student satisfaction and maximum participation.

## Online Meal Ordering

Menus for the subsequent month are released by the 5th of each month. Somerset Academy's assigned Customer Service Manager would collaborate with school site staff to go over the menu and use the feedback along with hard POS data to drive the monthly order. Orders should be fully submitted by the 10th of each month and SOMERSET ACADEMY staff can download a copy of the meals ordered along with exact numbers for each item ordered.

How can schools modify their orders? How close to the service date can the school modify their orders? School site staff can collaborate with their Customer Service Manager and modify the orders up to Monday at 5pm for the following school week. Pending availability, options to modify include changing the item ordered, increasing or decreasing orders, adding sack lunches, and more. Each Monday at 5pm, the system locks the order in for the subsequent week. In cases of emergency, we are occasionally able to increase or decrease orders with 24-48-hour of delivery date notice by calling your Customer Service Manager.

## Meal Ordering

Every day, Revolution Foods provides you with the option to order from at least two (2) breakfast meals and from at least three (3) lunch meals. Schools are encouraged to mix up their orders to provide their students with the greatest amount of variety possible. Your daily options include:

### Breakfast

- Featured Entrée of the Day
- Cereal
- Vegetarian Entrée in cases where the Featured contains meat

### Lunch

- Featured Hot Entrée of the Day
- Hot Vegetarian Entrée of the Day

- Featured Sandwich, Salad, or Soup Entrée of the Day
- Seasonal Specials

## Milk Ordering

Revolution Foods provides you with full control within our ordering system to create the exact milk type ratio that works for your school. Want only white milk, no chocolate? No problem! Want chocolate milk only on Fridays? Easy!

As you can see in the images below, you can pick the exact percentages of your order for each type of milk. Once you preset your ratios, your milk orders will auto populate into the ordering system without you having to tally them up each time.

## Milk Ordering Options

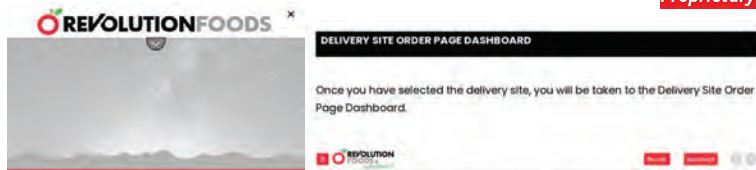
Menu	Mon	Tue	Wed	Thu	Fri
<b>1% Milk</b>					
MILK NSLP Half Pint 1% 0823	30	30	30	30	30
<b>2% Milk</b>					
MILK NSLP Half Pint 2% 0823	70	70	70	70	70
<b>Chocolate</b>					
MILK NSLP Half Pint Chocolate 0823	0	0	0	0	0
<b>Total</b>	100	100	100	100	100

**Juice Options:** Some schools elect not to use 100% fruit juice as a fruit option within the meal pattern. This is yet another area where Revolution Foods provides you with full control. You can have your site set as a "No Juice" or "Juice only 1x per week" school. In that way, Revolution Foods will provide your students with an extra serving of fresh fruit instead of juice. This set up isn't preset in the ordering system, but rather it's a special set up that can be arranged in collaboration with your Customer Service Manager.

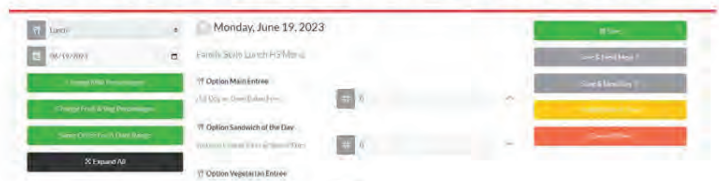
**Field Trip and Special Activity Meals:** Revolution Foods has a simple online request process for field trip sack lunches. Field trip requests generally require 1-2 weeks' notice and special services such as separating the meals by bus count or site can be provided at no additional charge. Sack lunches are then delivered to the school at the requested time. Sack lunches for those students that receive special meals must be identified on the Field Trip request form.

## Revolution's Ordering Platform – Centro

Proprietary



Once in the ordering screen, you can also choose desired meal type or Extras Section from the meal drop down or the desired date from a calendar view.



## SPECIAL REQUEST OPTIONS

Proprietary

Special Requests are requests for meals that fall outside the normal day-to-day meal service.

At the top of the Dashboard, next to the Place Orders button you will see the Special Request button.



There are 3 Special Request categories:

1. Meals
2. Last Minute Requests
3. Allergy Friendly Meals Enrollment



## Question 5:

Describe how much advance notice you require if the SFA requests sack or shelf-stable lunches?

For sack or shelf-stable lunch orders, we kindly request a two-week advance notice. This timeframe is essential for proper planning, procurement, and preparation, ensuring we can fulfill the order completely and on time, in accordance with industry best practices.

## Question 6:

Explicitly identify the process whereby school nutrition personnel will communicate concerns and obtain resolution to delivery concerns and/or concerns with regard to the quality or amount of meals being delivered.

Revolution Foods is committed to maintaining open and responsive communication with SFAs to address any delivery concerns or issues related to meal quality or quantity. Our streamlined process ensures efficient communication and timely resolution:

1. SFAs can easily report any discrepancies or concerns regarding food quality or quantity through a dedicated online form ([Rev Foods Missing/Damaged Items](#)). This form facilitates the clear and immediate communication of issues to Revolution Foods.
2. Upon submission of a concern, our dedicated Customer Service Managers are immediately notified. They promptly acknowledge receipt of the issue to the SFA and initiate internal coordination with our production and warehouse teams to investigate and implement corrective actions.
3. As Somerset operates on a schedule of day before delivery, that allows for next-day replacement of any missing or unsatisfactory items. Our Customer Service Managers work diligently with production and warehouse teams to ensure that replacements are prepared and delivered to the school site on the next scheduled delivery day, guaranteeing that all students will receive their meals.
4. To provide a clear record of issue resolution and ensure accountability, "Last Minute Request Forms" are utilized. These forms, delivered with our transportation personnel, document the specific resolution and require a signature from the SFA representative as confirmation. Signed forms are returned to Revolution Foods for our records.

## DAILY MENU PRODUCTION RECORDS

Proprietary

Daily menu production records (MPR) are available to access from the main menu. Records up to 2 days in the future can be downloaded. It is recommended that you print your records daily and use them to record the number of meals received, overages, shortages and leftovers. Sites should also be recording the condiments used from their Extras "inventory" for the day's meal service.

Fill out desired range date, menu type and meal type. Select search records, you can download one at a time or choose to download all.



## DELIVERY SITE INVOICES

Invoices can be downloaded directly from Centro for all your assigned delivery sites. Select Delivery Site Invoices from the main menu. You can see and download your invoices in various ways.

You can select one Delivery Site, multiple or all. You can specify a date range to search for invoices. The default range is the last 2 months of invoices.

**NOTE:** When selecting the date range, you must select the entire month to populate that month's invoices. For example, January 1- 31, must be selected to populate the January invoices. Selecting only a partial month's date range (i.e. January 2-10) will not return any results.

**Payment Terms:** Revolution Foods issues invoices on a monthly basis where payment is due within 30 days of the invoice date.

## Attachment 1.6: Offeror Supplier Information

### 1. List of all Revolution's Suppliers during term of contract:

\*This list of suppliers are based off of current of SY24/25 menu offerings and is subject to change based on availability, seasonal variations, menu adjustments, and pricing fluctuations.

Revolution's Current Food Vendor List*	
Albie's Food Products (AFP Holding LLC)	JSL Foods Inc
Arlington Valley Farms	JTM Provisions
Athens Baking Company	Kellogg Sales Company (Kellanova)
Atlapac Trading Company - SOCAL	Kellogg Sales Company (WK Kellogg Sales LLC)
Bake Crafters Food Company	Kern Ridge Growers LLC
Balance Foods LLC	LA Produce Fresh
Barfresh	LeafLine Premium Cut Produce LLC
Buena Vista Food Products	Little Brothers Bakery
Continental Processors (Delta Space Corp)	MCI Foods
Del Real Foods	Meridian Food Service
Dick and Jane Baking Company LLC	National Food Group
Don Lee Farms (Goodman Food Products)	Okanagan Specialty Fruits LLC
El Milagro Baked Goods LLC	Pasta Piccinini Inc
First Quality Produce	Pueblo Trading Company Inc
Furmano Foods	Rich Chicks
Great West Produce	Rockview Dairies Inc.
Gregory Packaging Inc.	Schwans Foodservice Inc.
Hartybake LLC	Sysco Los Angeles
Highland Beef Farms	US Foods - SCA Los Angeles 4120
Home Market Foods	Voyage Foods Inc
IFS	Yangs 5th Taste (Out of the Shell)
Integrated Food Service (Let's Do Lunch)	

### 2. How will the Offeror meet the USDA "Buy American" provision?

Revolution Foods is firmly committed to full compliance with the USDA's Buy American Provision. Our comprehensive approach to ensuring adherence includes a rigorous vendor vetting process to confirm that all potential suppliers meet the Buy American requirements. We maintain diligent oversight of our supply chain through regular monitoring and meticulous record-keeping, guaranteeing ongoing compliance. Furthermore, our vendor agreements mandate immediate notification of any changes in product origin or specifications that could potentially impact our Buy American compliance.

### 3. How will the Offeror provide documentation of exceptions and threshold caps to the SFA per 7 CFR 210.21(d)(5)?

Revolution Foods will maintain thorough documentation of our proactive efforts to prioritize the sourcing of domestic products. In the event that exceptions are necessary, we will utilize the USDA Buy American Exceptions Tracking Standard Form (form SP23-2024) for comprehensive record-keeping. Moreover, we will maintain detailed records to ensure strict adherence to the SY25-27 non-domestic food cost cap of 10%, providing transparent documentation of our compliance with this threshold.



## Buy American/California Certification Form for Food Purchases

**SFA Name:** Somerset Academy

The Buy American Provision (7 CFR Part 210.21(d)) requires School Food Authorities to purchase, to the maximum extent practical, domestically grown and processed foods. "Domestic" is defined as a product that is grown in the United States, or with processed food items, the product must be processed in the United States of food that is produced and grown domestically in the United States. Any product processed by a responsive vendor must contain over 51% of the food component, by weight or volume, from U.S. origin.

The vendor must include all food products bid by the company that do not meet the definition of domestic. This document must be included as a part of the Amendment. This document is also available on the Child Nutrition Program Website in Microsoft Word format so the vendor may add additional food items.

VENDORS MUST CERTIFY EITHER: (CHECK NUMBER 1 OR 2)	
	1. I certify that all food products bid by my company are 100% in the U.S. or processed in the U.S. with the final processed product including over 51% of food that was grown in the U.S.
x	2. I certify that all food products bid by my company are 100% produced in the U.S., or processed in the U.S. with the final processed product including over 51% of food that was grown in the U.S. with the EXCEPTION of the following items listed below.
NAME OF FOOD	COMPLETE BELOW AND CHECK THE APPROPRIATE REASON THE NON-DOMESTIC PRODUCT IS BID FOR EACH ITEM.
Bananas	<p>This product includes 51% U.S. Content. The product is grown in Mexico and South America.</p> <p><u>x</u> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality.</p> <p>OR</p> <p><u>  </u> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>\$ / Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ / Price of Non-Domestically Grown Product Per Unit</p>

By signing this document, the vendor is certifying that the product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities or the FSMC has provided sufficient documentation for the SFA to determine whether or not the cost of the U.S. product is significantly higher than the non-domestic product.

Company Name: Revolution Foods PBC

Signature: Anna Simons Title: Director of Menu & Nutrition Date: 4/21/2025

**Department of Agriculture's Food and Nutrition Service (FNS) and the Americans with Disabilities Act (ADA).** Please note, these meals are **not reimbursable without a medical note**. For more information, refer to **FNS guidelines**.

### Food Safety and Allergen Management

Our Allergy-Friendly Meals are produced on a validated clean line, and we follow a strict allergen management plan to prevent cross-contamination. We conduct regular allergen residue testing on each batch of meals using **lateral flow devices (LFD)**, which detect potential allergens and verify the effectiveness of our sanitation process and allergen control plan.

For transparency, we do not test for fish or pecan allergens, as these ingredients are not included in our meals.

### Meal Preparation and Heating

Allergy-Friendly Meals are delivered cold and must be heated before consumption, following the provided instructions to ensure proper temperature and food safety. Meals should be heated to an internal temperature of **165°F**. Adhering to these heating instructions is essential to maintain meal quality, safety, and taste.

### Important Notes:

- Lunch/Supper meals:** Delivered cold and must be heated before consumption. Meals should be consumed on the day they are served, and any leftovers should be disposed of.
- Breakfasts and snacks:** Typically shelf-stable and should be consumed before their printed "best by" date.

### Meal Design and Options

Each Allergy-Friendly Meal includes a protein, grain, and vegetable portion but does not contain milk or fruit. Schools can offer fruit from the main menu's fruit rotation, provided the student does not have a specific allergy to it. **Soy milk** is available for purchase separately through the A La Carte menus.

### Delivery and Labeling

Allergy-Friendly Meals will be delivered according to the school's designated schedule in containers marked with a **purple "Allergy-Friendly Meal" sticker**. For privacy reasons, Revolution Foods will not label meals with student names or identifiers. It is the responsibility of school staff to ensure the meals are distributed to the correct students.

### Review and Feedback

We encourage schools to carefully review the ingredient statements and nutrition panels of our Allergy-Friendly Meals to determine if they are suitable for their students' needs. If you have any questions or concerns regarding ingredients or allergen content, please do not hesitate to contact us.

Please refer to the Centro Ordering Guide for details on how to navigate to the Allergy-Friendly Meal Program request page. Once there, you will be asked to provide:

- Student's name or identifier (this can be a generic identifier according to your school policy, e.g. First Grader Joaquin Garcia)
- School Main Contact
- Which meal types you are requesting (Breakfast, Lunch, and/or Snack)

Upload the entire Allergy-Friendly Meal Policy with signature page completed. (If you are unable to upload, please email the form to [nutrition@revolutionfoods.com](mailto:nutrition@revolutionfoods.com)).

**Regarding Special Needs Meal Requests:** Our meal program is designed to accommodate dietary needs related to the top 9 allergens as defined by FALCPA, which our suppliers strictly adhere to. While we strive to meet the diverse needs of students, we are currently unable to accommodate other specific dietary requirements beyond these top allergens due to the limitations of our supply chain.

## Attachment 1.7: Offeror Adherence to Federal Guidelines

Describe the methods used by the Offeror to adhere to federal and other regulatory guidelines, including USDA dietary menus. Please include information on special diet modifications and accommodations for children with special needs.

### Menu Development & Methodology

The methodology for menu decisions by Revolution Foods is guided by a combination of federal nutritional standards, input from various stakeholders, and practical considerations for implementation in schools. Here's an outline of the key components involved in the methodology for menu decisions:

#### 1. Federal Nutritional Standards

The U.S. Department of Agriculture (USDA) sets specific nutritional guidelines that school meals must meet to ensure that students receive balanced, healthy meals, including the following programs: SBP, NSLP, & CACFP. These standards are based on the Dietary Guidelines for Americans and are designed to promote health and reduce the risk of chronic diseases. Key aspects include:

- Caloric Requirements:** Meals are required to meet specific calorie ranges based on age and grade levels (e.g., 550-650 calories for younger students, and 750-850 calories for older students).
- Macronutrient Distribution:** Meals must contain appropriate amounts of protein, fat, and carbohydrates, with specific limits on total fat, saturated fat, and trans fat.
- Fruits and Vegetables:** Each meal must include a serving of fruit and/or vegetable, with an emphasis on variety and meeting specific vegetable subgroups (dark green, red/orange, legumes, starchy, and other vegetables).
- Whole Grains:** At least half of all grains offered must be whole grains.
- Dairy:** Schools are required to offer low-fat or fat-free milk (or non-dairy milk alternatives that meet nutritional standards).
- Sodium and Sugar Limits:** There are strict limits on the amount of sodium and added sugars in meals to encourage healthier choices.

### Special Meal Accommodations

At Revolution Foods, we prioritize the safety and well-being of our customers and partners. We understand the importance of accommodating individuals with food allergies and are proud to introduce our **Allergy-Friendly Meal Program**, available from day one with no waiting period or special documentation required.

Our Allergy-Friendly Meals are designed to be free from the top nine allergens as defined by the **Food Allergen Labeling and Consumer Protection Act (FALCPA)** of 2004 and the **Food Allergy Safety, Treatment, Education, and Research Act (FASTER Act)** of 2021. These allergens include:

- Milk
- Eggs
- Fish
- Crustacean shellfish
- Tree nuts
- Peanuts
- Wheat
- Soybeans
- Sesame

These meals include vegetable portions, but a milk option and fruit must be provided separately by the school.

### Responsibility and Compliance

While we've designed these meals to meet the dietary needs of students with food allergies, it is the responsibility of the school to assess whether the Allergy-Friendly Meal is suitable for an individual's specific needs. Schools should consider students' allergies, sensitivities, and dietary requirements before offering the meal, in line with guidelines from the **U.S.**

## Attachment 1.8: Offeror's Approach to USDA Foods/DOD Fresh

The SFA will be using USDA Foods/DOD Fresh as part of its Child Nutrition Program meals. Please describe the Offeror's approach to the following:

- How will the Offeror work with the SFA to order USDA Foods/DOD Fresh? Specifically, how will the Offeror provide SFA with DOD Fresh quantities to be ordered each month no later than the 25<sup>th</sup> of each month for the upcoming month (i.e. SFA receives DOD Fresh quantities to be ordered on August 25<sup>th</sup> for September menus). Offeror will work with SFA at specified times to identify USDA Foods to order in advance of the school year.

Upon receiving the DOD allocation from the SFA, we develop a comprehensive nine-month spending plan that aligns with projected needs and budget considerations. This proactive approach ensures strategic planning for the entire school year while allowing flexibility to accommodate seasonal availability within the FFAVORS system.

Our dedicated Produce Manager reviews and submits orders each month, ensuring that SFA receives the upcoming month's DOD Fresh quantities no later than the 25<sup>th</sup> of the prior month (e.g., August 25 for September menus).

We collaborate with the SFA at designated times before the school year begins to determine USDA Foods orders, ensuring products are secured in advance and aligned with menu planning requirements.

- How will USDA Foods/DOD Fresh be incorporated into the SFA's meals?

USDA Foods and DOD Fresh items are seamlessly integrated into the SFA's meal program to meet National School Lunch Program (NSLP) fruit and vegetable requirements.

We incorporate a variety of fresh produce, including apples, oranges, pears, strawberries, broccoli, cauliflower, celery sticks, and baby carrots, into weekly menus to provide nutritious and balanced meals.

All USDA Foods are received, stored, and managed following food safety regulations and best practices to ensure quality and compliance.

Our data and billing team closely monitors FFAVORS invoices, processes them weekly, and applies a credit memo to the SFA's monthly invoice at the end of each month, ensuring full transparency in cost adjustments. A sample invoice demonstrating this crediting process is below for reference.

- How will the Offeror properly receive and store USDA Foods?

We follow strict protocols to properly receive and store USDA Foods:

- Inspection & Documentation:** All USDA Foods are inspected upon arrival to ensure quality and compliance with USDA standards.
- Proper Storage:** Items are stored according to temperature and food safety requirements to maintain freshness and prevent contamination.
- Inventory Management:** We implement regular tracking and monitoring processes to ensure USDA Foods are utilized efficiently while minimizing waste.

4. Attach a sample invoice that shows how the Offeror will credit USDA Foods/DOD Fresh on the monthly invoices.

Doral Academies - Cactus				February 28, 2025	
Date	Description	Qty	Unit Price	Amount	Total
Feb 25, 2025	Fruit Juice (CS/40oz)	2	\$16.00		\$32.00
	subtotal	2			\$32.00
	<b>A La Carte Total</b>	<b>2</b>			<b>\$32.00</b>

Other charges/credits				February 28, 2025	
Date	Description	Qty	Unit Price	Amount	Total
Feb 28, 2025	USDA DOD Fresh Credit	1.00	\$500.71		-\$500.71
	subtotal	1.00			-\$500.71
	<b>Other Charges/Credits Total</b>				<b>-\$500.71</b>

Notes

Thank you for your business!  
The Revolution Foods Team

### Attachment 1.9: Offeror Employee Information

- Names and number of workers/employees that will be assigned to deliver meals to each of the school campuses.
- Times the workers/employees will be scheduled to be at each of the school campuses delivering meals (Reference Exhibit A). Note: Delivery times will be identified and mutually agreed upon between Vendor and each school campus.

(Driver assignments are subject to change to ensure efficient transportation planning and forecasting.)

Driver	Campus	Delivery Time <sup>1</sup>
<b>Hernan Vasquez</b>	Aliante	11AM
	Losee	8:30AM
	North Las Vegas	7:30AM
	Skye Canyon	10AM
<b>Marcos Guardado</b>	Lone Mountain	12:30PM
	Skye Point	8:30AM
<b>Adrian Vasquez</b>	Stephanie	7AM

<sup>1</sup>Meals to be dropped off day before consumption

- Duties the workers/employees will be expected to perform on a daily basis with the delivery of meals.

Daily meal delivery duties include the driver's on time arrival at the school site, where they will report to designated staff and confirm the number of meals delivered. Once verified, the driver will transfer the meals to the storage area indicated by school personnel. The retrieval of empty equipment will occur on the subsequent day.

- Employment practices of Offeror relative to the background checks and fingerprinting of workers/employees who will be performing duties to render the services as identified in the contract.

Prior to assignment, every candidate is required to successfully complete a thorough background investigation encompassing criminal history, employment verification, and educational credentials. Furthermore, candidates must submit to and pass Live Scan fingerprinting in compliance with Department of Justice Standards and Requirements and provide evidence of a negative Tuberculosis test. Newly hired personnel are also required to complete safety training, discrimination and harassment prevention training, and FSQA Safe Serve certification before commencing work at any site.

### Attachment 1.10: Conflict of Interest

The Offeror must state that there is no conflict of interest associated with the award of this contract. No one employed by the SFA is related to or has any other personal or professional relationship with the Offeror and/or his/her family.

- List the names, addresses and phone numbers of all members, owners, shareholders or others with a financial interest in the Vended contract. If none, please identify as such.

Revolution Foods has no conflict of interests to report relating to the submission of this proposal or the awarding of this contract. Revolution Foods has no one employed by the SFA and is not related to or has any other personal or professional relationship with employee or family member of an employee within the SFA.

Primary principal owners of Revolution Foods includes:

Entity/Person	Address	Phone #
L2 Point (Kerstin Dittmar)	1 Letterman Dr., San Francisco, CA 94123	(415) 212-9503
Morgan Stanley Investment Management	1585 Broadway, 23rd Floor, New York, NY 10036	212) 296-5905

## Attachment 1.11: Offeror's Discontinued or Terminated Services

List any and all schools/systems/districts where your services have been discontinued or terminated in the past five (5) years. Vendor must indicate the following for each school (attach additional pages if necessary):

Discontinued or Terminated Services 1	
Name of School/District/System	El Sol Science & Arts Academy
Contact name at the School/District/System	Tristan Gude- Chief Operating Officer
Telephone number of contact	714)543-0023
Number of sites served	2
Length of the relationship	2 months
Reason for termination	The school discontinued our contract as they opted to resume services with their private caterer, who could more readily accommodate their requirements for vegan meals.
Discontinued or Terminated Services 2	
Name of School/District/System	NEW Academy of Science & Arts
Contact name at the School/District/System	Eddie Castro
Telephone number of contact	213)413-9183
Number of sites served	2
Length of the relationship	5 years
Reason for termination	SFA went to bid and chose to go with lower priced vendor
Discontinued or Terminated Services 3	
Name of School/District/System	TEACH LA Public Schools
Contact name at the School/District/System	Enrique Robles
Telephone number of contact	323)872-0808 x 7624
Number of sites served	3
Length of the relationship	7 Years
Reason for termination	SFA went to bid and chose to go with lower priced vendor

Discontinued or Terminated Services 4	
Name of School/District/System	YPI Charter Schools
Contact name at the School/District/System	Susan Castellon
Telephone number of contact	818)305-2796
Number of sites served	3
Length of the relationship	7 Years
Reason for termination	SFA went to bid and chose to go with lower priced vendor
Discontinued or Terminated Services 5	
Name of School/District/System	Soleil Academy
Contact name at the School/District/System	Ramon Avilez
Telephone number of contact	323)409-0801
Number of sites served	1
Length of the relationship	4 Years
Reason for termination	Due to their standard two-year bidding cycle, the school district solicited new proposals and awarded the contract based on lower pricing.
Discontinued or Terminated Services 6	
Name of School/District/System	PUC Schools
Contact name at the School/District/System	Rosa Arrington
Telephone number of contact	818)333-0027
Number of sites served	14
Length of the relationship	3
Reason for termination	The school district typically follows a bidding cycle every three years and ultimately selected a provider offering a lower price.

## Attachment 1.12: Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON PREVIOUS PAGE)

- The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Revolution Foods

1-2025

Organization Name

PR/Award Number Project Name

Michelle Reitzin-Bass, Vice President of Sales & Marketing

Name(s) and Title(s) Authorized Representative(s)



Signature(s)

4/21/25

Date



## Attachment 1.13: Certificate of Independent Price Determination

Both the School Food Authority and the Vendor (Offeror) shall execute this Certificate of Independent Price Determination.

Revolution Foods  
Name of Vendor

Somerset Academy  
Name of School Food Authority

- A. By submission of this Offer, the Offeror certifies and in the case of a joint Offer, each party thereto certifies as to its own organization, that in connection with this procurement:
- The prices in this Offer have been arrived at independently, without consultation, communication or Agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other Offeror or with any competitor;
  - Unless otherwise required by law, the prices which have been quoted in this Offer have not been knowingly disclosed by the Offeror and will not knowingly be disclosed by the Offeror prior to opening in the case of an advertised procurement, or prior to award in the case of a negotiated procurement, directly or indirectly to any other Offeror or to any competitor; and
  - No attempt has been made or will be made by the Offeror to induce any person or firm to submit or not to submit, an Offer for the purpose of restricting competition.
- B. Each person signing this Offer on behalf of the Vendor certifies that:
- He or she is the person in the Offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
  - He or she is not the person in the Offeror's organization responsible for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this Vendor, its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Signature of Vendor's Authorized Representative

VP, Sales & Marketing  
Title

4/21/25  
Date

In accepting this Offer, the SFA certifies that no representative of the SFA has taken any action which may have jeopardized the independence of the Offer referred to above.

Signature of School Food Authority Representative

Title

Date Authorized

Note: Accepting a bidder's Offer does not constitute award of the contract.

## Attachment 1.14: CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative Agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative Agreement.
- If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative Agreement, the undersigned shall complete and submit Standard Form- LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.
- The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Revolution Foods, PBC, 5743 Smithway St, Ste 103, Commerce, CA 90040

Name/Address of Organization

Michelle Reitzin-Bass, VP of Sales & Marketing  
Name/Title of submitting Official

Signature

4/21/25

## Disclosure of Lobbying Activities

1. Type of Federal Action: I. Contract II. Grant III. Cooperative agreement IV. Loan V. Loan guarantee VI. Loan insurance <b>N/A</b>	2. Status of Federal Action: a. Bid/Offer/Application b. Initial Award c. Post-Award <b>N/A</b>	3. Report Type a. Initial filing b. Material change For Material Change Only: Year ___ Quarter ___ Date of last report ___ <b>N/A</b>
4. Name and Address of Reporting Entity <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee <input type="checkbox"/> Tier, if known  Congressional District, if known:	5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime:  Congressional District, if known:	
6. Federal Department Agency	7. Federal Program Name/Description:  CFDA Number, if applicable:	
8. Federal Action Number, if known:	9. Award Amount, if known	
10. A. Name and Address of Lobbying Registrant (if individual, last name, first name, MI):	c. Individuals Performing Services (including address if different from 10A (last name, first name, MI	
11. Information requested through this form is authorized by Title 31 U.S.C. Section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.		
<p><b>FEDERAL USE ONLY</b></p> <p>Signature: </p> <p>Print Name: Michelle Reitzin-Bass</p> <p>Title: Vice President of Sales &amp; Marketing</p> <p>Telephone Number: (323) 838-5555</p> <p>Date: 4/21/25</p> <p>Authorized for Local Reproduction Standard Form LLL (Rev. 7-97)</p>		

## Attachment 2.1: Fixed Fee Pricing Summary

Option A: Serve Only				
Meal Type	Units	Rate	Total Daily Cost	Total Annual Cost (est. 180 Days of Service)
Breakfast	1,660	\$2.40	\$3,984.00	\$717,120.00
Lunch	4,000	\$3.91	\$15,640.00	\$2,815,200.00
Snack	TBD	\$1.14		TBD
Total			\$19,624.00	\$3,532,320.00
Option B: OVS				
Meal Type	Units	Rate	Total Daily Cost	Total Annual Cost (est. 180 Days of Service)
Breakfast	1,660	\$2.30	\$3,818.00	\$687,240.00
Lunch	4,000	\$3.75	\$15,000.00	\$2,700,000.00
Snack	TBD	\$1.14		TBD
Total			\$18,818.00	\$3,387,240.00

\*Quoted Pricing for day before delivery and heat on site

\*\* Premium fruit is not offered at an additional cost. Seasonal varieties, such as cantaloupe, watermelon, and plums, will be incorporated when available at no extra charge.

### Pricing Disclosures for Additional or Upgrade Options for all Sites

- Special Therapeutic Meals – 9 major food allergens covered -milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans<sup>1</sup>
- Breakfast: \$ 3.50 Lunch: \$ 5.00
- Soy Milk – non medically needed: \$ 0.80 ea
- 3<sup>rd</sup> Party Pizza Meal Options: additional \$0.56 per lunch
- Onsite BBQs for Lunch: additional \$0.64 per lunch
- National Commodity Processor Fee: 10% of creditable commodity usage

### Service Descriptions for all Sites

All meals are available as family style or pre-pack, based on school request. All meals are served complete and fully reimbursable by USDA & NSLP standards.

- Full serving of vegetable
- Full serving of fruit or fruit juice
- Sporks & Napkin kit for each lunch and breakfast when appropriate
- Trays for lunch (breakfast trays may be purchased at a cante)
- Milk – 1%, Fat Free, & Chocolate options
- Meal appropriate condiments

<sup>1</sup> Special meals needed outside of the 9 major food allergens may result in a higher price, based on meal cost.

## Additional Documents – Non Required

### Commitment to Healthy & Fresh Foods

Revolution Foods provides school lunches to over 800 schools throughout the state of Nevada & California. It takes the work of over 800 dedicated employees to prepare and deliver almost 190,000 lunches daily. The team includes specialists in nutrition, local produce, product sourcing, menu planning, culinary science, and more. See our operation from start to finish with this [behind the scenes tour](#).

The way that our service fits into an existing school meal program depends on their operational capabilities. Schools can choose from meals that are delivered hot or delivered cold and heated onsite, meals that come individually packaged or family style, and with 3 to 4 meal options offered daily.

**We would like to share a few resources that will help parents and students understand how our meal program works:**

1. The meals served are compliant with the USDA's Child Nutrition Program standards. It is important to understand what those [strict standards](#) entail as they limit sodium, saturated fats and dictate fruit and vegetable variety throughout the week's serving rotation.
2. Breakfast, lunch, snack, and/or supper must be purchased, produced, packaged, AND offer all meal components which include grain, protein, vegetable, fruit, and milk with lunch for under the [state reimbursement rate](#). Schools retain 15% or more of that reimbursement to cover costs of heating equipment and servers onsite.
3. Take a look at our [full menu variety](#) or view what each meal looks like [here](#). \*Menu options vary per school and are based on individual school administrator selection.
4. Fruit and vegetable sourcing is in accordance with USDA's Buy American Provision. Our fruit comes from California farms when cost and availability align. Our produce experts seek opportunities to further enhance our fruit rotation with fresh cut fruit and organic if quality can be maintained during the long journey from field to student and options are affordable.

You can view the allergen and nutrition report each month to monitor sugar, fat, sodium, calories, and more [here](#).

At the heart of our mission is a steadfast commitment to providing schools with meals that are both healthy and fresh, supporting the nutritional well-being of students while meeting their diverse preferences. Our focus on fresh, high-quality ingredients ensures that every meal we serve contributes to the health and happiness of your students.

#### Fresh Ingredients

We take pride in offering a vibrant variety of fresh fruits and vegetables daily, providing students with nutrient-packed options that are as delicious as they are wholesome. This year, we've introduced a unique

selection of fresh fruits, including blood oranges, cantaloupe, grapes, mandarins, nectarines, peaches, persimmons, and watermelon, among others. Each fruit serving is carefully portioned to meet USDA standards, delivering both flavor and nutritional value. Additionally, students will enjoy fresh vegetable options and rotating entrée salads, bringing variety and excitement to every meal.

#### Prioritizing Health

Our menus are thoughtfully designed to meet or exceed the USDA's Child Nutrition Program standards, aligning with the Dietary Guidelines for Americans. By emphasizing fruits, vegetables, lean proteins, and whole grains, we ensure that students receive balanced, nutrient-dense meals. We also take great care to limit added sodium, fat, and sugar, while targeting age-appropriate calorie ranges as outlined by the National School Lunch Program. These efforts ensure that every meal supports students' physical and cognitive development, laying a foundation for lifelong healthy eating habits.

#### Diverse Meal Options

Variety is key to encouraging participation in school meal programs, and we offer a wide range of options to keep students engaged and satisfied. For breakfast, we provide 35 menu items across six categories, including bakery goods, cereals, dairy proteins, and both hot savory and sweet options. For lunch, students have over 65 options spanning eight distinct categories, such as American, Asian, Latin, Italian, salads, sandwiches, and more. This diverse menu ensures that students can always find meals that cater to their tastes while exploring new cuisines and flavors.

Our dedication to healthy and fresh foods reflects our commitment to nourishing students and supporting their success, both in and out of the classroom. By partnering with us, your students will benefit from an innovative meal program that prioritizes quality, variety, and wellness.

## Promotional Strategies and Year-Round Engagement

### Student, Parent, & School Feedback Initiatives

Five dedicated feedback programs are open and available to key stakeholders throughout the school year. While communication channels are always open, these programs operate in a more structured format.

1. **RevUp Rewards:** Promotes conversation between students and caregivers about what students ate, how they liked it, and what they would try. Up to one entry daily.
2. **Menu Committee:** Regional meetings occurring three times per year bringing together program operators and offering: menu planning insight, culinary center tour, and taste tests of future menu items.
3. **Happy or Not Feedback Kiosks:** Kiosks visit interested schools on a two-week rotation allowing students to easily provide feedback on the meal they ate that day. Reports are shared with schools at the end of the rotation.
4. **School Satisfaction Survey:** Also known as Net Promoter Score, this survey is fielded twice per year to all school contacts who support school meals. Feedback is analyzed & ten corresponding improvement initiatives are selected.
5. **On Site Samplings for Students:** Schools can request a sampling visit where the Rev team enable students to sample and provide feedback on a menu item.



### Marketing, Awareness, and Engagement Activities

Our marketing team develops materials that help you promote your nutrition programs! The robust [Resource Center](#) hosts materials such as parent letters, meal cards with meal pictures/multi-lingual meal names, promotional posters, social posts and more. Promotional items are also available via our meal ordering platform, Centro, to alleviate the need to print items independently.

### Participation and Education Activities



Revolution Foods offers a variety of presentations on topics like nutrition and NSLP guidelines for both parents and students. We also provide additional activities such as field trips to our culinary center, on-site BBQs, and special event catering for back-to-school evenings or parent teacher conferences.



## Our Promise: Exceptional Customer Service

### Revolution Foods Customer Service Commitment and Escalation Process

Revolution Foods is deeply committed to service quality and prioritizing the needs of our schools. Across our diverse services, we maintain consistent expectations for all team members: professionalism, productivity, respect, and responsiveness to the unique needs of each school. Regardless of the meals we serve, our top priority is delivering meals and services that meet or exceed our schools' expectations.

If school staff, parents, or students ever feel that our service requires additional attention, it is essential that they know the appropriate channels to share their feedback or concerns.

Revolution Foods has established a clear customer service plan designed to address and resolve issues efficiently. This plan includes multiple levels of escalation to ensure timely and thorough resolution. Below is an overview of the process:

#### 1. Frontline Resolution – Customer Service Coordinator (CSC)

- **Primary Role:** CSCs serve as the first point of contact for day-to-day questions and concerns.
- **Responsibilities:** CSCs are trained to handle common complaints and are familiar with each school's needs, allowing them to resolve issues promptly whenever possible.

#### 2. First-Level Escalation – Customer Service Manager (CSM)

- **Escalation Protocol:** If an issue cannot be resolved at the frontline level, it is escalated to the assigned CSM.
- **Role of the CSM:** Each school has a dedicated CSM who acts as the primary escalation point and program planning partner.
- **Support Teams:** For specific concerns, CSMs may engage internal specialized teams such as Technical Support, Nutrition, or Quality Assurance to troubleshoot and resolve more complex issues.

#### 3. Assistant Director Escalation

- **Critical Issues:** For unresolved or critical matters, the Assistant Director of Customer Service becomes involved to troubleshoot and take direct action.
- **Final Escalation:** If further intervention is required, issues are escalated to the Director of Customer Service for final resolution.

#### Customer Service Team Structure

- Customer Service Coordinator (CSC)
- Customer Service Manager (CSM)
- Assistant Director of Customer Service
- Director of Customer Service

#### Service Standards: Response Times, Follow-Through, and Follow-Up

- **Response Times:** We adhere to Service Level Agreements (SLAs) based on issue type:
  - Urgent issues, like delivery delays, receive immediate attention.
  - Non-urgent requests, such as order adjustments, are addressed within three hours during standard operating hours (Monday–Friday, 7:00 AM to 4:00 PM PST/PDT).

- **Follow-Through:** Customer service personnel are responsible for resolving cases fully and providing regular updates to the school.
- **Follow-Up:** Post-resolution, we conduct follow-up to ensure satisfaction and gather feedback for continuous improvement.

#### Non-Adherence to Procedures

- Internal personnel who fail to follow procedures will undergo retraining and corrective action.
- Feedback from customer complaints and compliments is used to refine our processes and implement best practices tailored to customer needs.

Please note: Specific details of this process may vary based on individual customer agreements and unique requirements.

## Menu Development & Methodology

The methodology for menu decisions by Revolution Foods is guided by a combination of federal nutritional standards, input from various stakeholders, and practical considerations for implementation in schools. Here's an outline of the key components involved in the methodology for menu decisions:

### 1. Food Variety and Cultural Preferences

To ensure that school meals are appealing and diverse, our menu planners take into account the following considerations:

- **Cultural and Regional Preferences:** Rev Foods incorporates locally popular foods and flavors that reflect the diverse student population, making meals more culturally relevant and enjoyable.
- **Food Preferences and Acceptability:** Taste tests, surveys, and feedback from students and staff help guide menu choices. Engaging students in menu planning supports greater acceptance of healthier meal options.

### 2. Cost and Procurement

Menu decisions must also account for school budget constraints. Rev Foods plans menus that meet nutritional requirements while staying below the per-student meal reimbursement rate provided by the NSLP. This involves:

- **Bulk Purchasing:**
- **Local and Seasonal Foods**
- **Food Waste Considerations:** Rev Foods aims to reduce food waste by offering portion sizes that align with student appetite and reducing overproduction of unpopular items.

### 3. Food Safety and Preparation Constraints

Rev Foods adhere to food safety regulations and ensure that meals are prepared and stored properly. This involves:

- **Handling and Storage:** Ensuring that perishable items are stored at appropriate temperatures and that food handling practices meet safety guidelines.
- **Preparation Techniques:** Menus are designed around typical vended meal kitchen equipment and staff hours.

### 4. Student Participation and Feedback

Student feedback plays a critical role in menu decision-making:

- **Taste Testing and Surveys:** Rev Foods conducts taste tests and surveys to gauge student preferences and make adjustments based on feedback. This helps ensure that meals are not only nutritious but also enjoyable.
- **School Meal Committees:** Some schools have student councils or advisory groups that work with our food service staff to develop and refine menus.

### 5. Compliance with State and Local Regulations

In addition to federal guidelines, state and local regulations may impose additional requirements, such as specific menu labeling, allergen management, or sustainability goals. These regulations can influence menu decisions and must be considered during planning.

### 6. Nutritional Education and Promotion

Menu decisions may also be influenced by educational initiatives aimed at promoting healthy eating habits. This could include:

- **Incorporating educational elements** into the meal program, such as featuring "nutrition facts" or providing lessons on the benefits of certain food groups.
- **Celebrating National Nutrition Month** or other food-related observances with themed menu items.

## Menu Offerings

We take pride in partnering with our clients to create customized menu options that cater to the unique needs of students and their communities. By working closely with the Nutrition Department, we set up monthly calls to plan and ensure that our menus are not only nutritious and balanced but also exciting and appealing. We take the time to understand dietary preferences, allergies, and cultural considerations, crafting meal options that support both the health and happiness of students. Our collaborative approach means that each school's menu is thoughtfully designed to reflect their values, boost student engagement, and promote positive eating habits, all while meeting nutrition standards and local regulations.

We offer every type of meal compliant with Child Nutrition Programs and can fully customize our menus to include hot or cold meals, served unitized, in individual portions, or buffet-style. All our meals are compliant with the School Breakfast Program, National School Lunch Program and the Seamless Summer Option (SSO) for grades K-5, 6-8, 9-12.

### Menu Platforms

Breakfast	We offer hot and cold breakfast, with the option to unitize cold breakfast items for easy service in the classroom. Every breakfast is served with fresh fruit, whole grains, and white milk.
Lunch	We offer hot and cold lunches, including vegetarian and dairy-free options, daily. Every lunch includes healthy carbohydrates, lean proteins, fresh fruits, and vegetables. Condiments (e.g., ketchup, mustard, mayo, and hot sauce) are available to order by the case to pair with meals. Dressings with salads and wraps are provided as designed with each lunch.  Hot lunch entrees are offered in either Buffet-style or individually portioned packaging, depending on your school's serving needs. Vegetables are provided buffet style. Ranch dressing is offered once per week to pair with the vegetables of the day. We also offer a salad bar option up to two days per week offering fresh cut lettuce, various add-ons and two dressing options for an additional fee.
Snack	Each snack contains two items such as fruit, string cheese, crackers, snack bars, sunflower seeds, and sunbutter. Ask your local team for more information on our Smart Snacks if you need to order by the case.
Supper	Our supper platforms include Full Fresh Supper (hot and cold options) and Grab 'n' Go (cold only). Every supper includes healthy carbohydrates, lean proteins, fresh fruits, and vegetables. All meals are individually packaged to facilitate easy service.
Faculty Meals	Meals for faculty and staff can be added to deliveries when ordered with student meals. Student and faculty menus are the same.
Field Trip Meals	Sack lunches are available for field trips and are generally delivered the day prior to the field trip so staff and students can be prepared and ready on the big day with 7-10 day notice. Field trip lunches contain the entrée, fruit and vegetables with milk served separately.
Back Up & Contingency Meals	Our back up and contingency meals will provide you with peace of mind. We provide an option to purchase frozen meal components or shelf stable options, depending on needs. Both types of meals can be stored on-site and utilized in case of emergency. These meals meet the same nutritional quality and clean-label ingredients standards you can expect from all our meals.

### Offer vs. Serve

Our breakfast and lunch programs follow the Offer versus Serve (OvS), a strategy designed to give students independence while also reducing waste.

Under OvS, fruit, vegetables, and milk are provided buffet-style for students to select a compliant meal. Breakfast entrées may be unitized with fruit, with just milk provided buffet-style. This service style ensures efficiency and waste reduction while providing students the opportunity to build their own meal out of their preferred components.

### Healthy Hunger-Free Kids Act

School Food Authorities can earn an additional 7 cents reimbursement per lunch that is certified to be compliant with the meal pattern requirements specified in the Healthy Hunger-Free Kids Act (HHFKA). Revolution Foods meals are HHFKA compliant. To demonstrate compliance, we provide:

- One week of menus (lunch and breakfast, for each group as applicable)
- Detailed menu worksheets of food components and portions including vegetable subgroups
- Nutrient analysis of calories and saturated fats

### Buy American

The Richard B. Russell National School Lunch Act includes a Buy American provision which requires that School Food Authorities operating school meal programs purchase domestically produced and processed foods to the maximum extent possible. We comply with the Buy American provision.



### Commodities Foods Program

To maximize USDA foods usage in our meals, we recommend all entitlement be allocated to DoD Fresh; since the program allows for the maximum use of fresh, unprocessed, additive-free fruits and vegetables with minimal cost and administrative work.

We are a USDA NPA commodity processor and hold a state participation agreement to use select brown box fresh fruits and vegetables and select frozen vegetables.

Donated foods and DoD Fresh products are credited to a minimum of 100% of published rates when delivered to the school for use and shown on monthly invoices.

### Menu Cycle+ Allergens

We release monthly menus one month in advance detailing our various offerings. Our menus are based on a 4-week cycle ensuring students have a variety of options throughout the month. Nutritional data is provided no later than one (1) week in advance of service. This includes:

- Monthly Menu Portion Detail to demonstrate compliance with the National School Lunch Program/SSO for grades K-5, 6-8, 9-12.
- Carbohydrate Report to assist with ordering for students with diabetes.
- Allergen Report tracking the eight allergen components as defined by the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) to assist staff in ordering for special meal accommodations. Eight allergens are: wheat, dairy, eggs, soy, shellfish, fish, peanuts, and tree nuts.



We do not use peanut or tree nut ingredients in any of our recipes. We do not handle peanuts or tree nuts on our food production floor. However, we may bring in prepackaged baked goods that are produced in facilities that may handle and process nuts.



Menu changes or substitutions may be required due to unforeseen or emergency circumstances; if a substitution is required, we will communicate the need to your designated point of contact.

Students with special dietary needs must have a signed statement by a medical doctor or a recognized medical authority on file. We can only accommodate the top eight major allergens.

We are NOT capable of modifying texture, providing items outside of those we source (i.e. nutritional supplements), or changing the nutritional profile of individual menu items or foods to meet any of the needs associated with disabilities.

#### Meal Presentation and Packaging Sustainability

We've invested in environmentally friendly, easy-to-use, and proprietary packaging and presentation materials so our meals not only taste amazing, but also look delicious, fresh, and fun. Based on student and administrative feedback and features a positive call to action and colorful graphics.



**Café-Style unitized meals**- A colorful film seal gives our entrées a café-inspired look that appeals to kids, with a clear window for visibility. CPET plastic containers are #1 recyclable and made with 35% post-consumer recycled plastic. Our anti-fog film - reduces condensation, maximizing visibility of ingredients and appetite appeal.

**Ballpark-Style unitized meals**- Playful branded flow-wrapping for sandwiches, wraps, burgers, and dogs; utensils provided with this offering are recyclable with an option to purchase compostable. Trays & napkins are compostable. Overwrap film is made from 35% post-consumer recycled plastic. Some ballpark-style meals come in a plastic tray which is #6 recyclable.



Buffet-style meals - Hot lunch entrées designed to be served on a cafeteria line, scooped to order, with compliant sides and optional unitized additions to create a familiar, home-style experience for students. Schools serving buffet-style meals must ensure a food safe handling environment for food service. Plastic utensils are recyclable with the option to purchase compostable. Napkins are compostable. Please contact your Customer Success Manager for more information about how we can launch buffet-style meals at your school!



#### Sample Items Served

Below is a list of the wide array of products we serve throughout the school year. Every meal is served with 8 ounces of rBST-free non-fat or reduced fat milk. We are constantly evaluating our menu, testing new recipes, and sampling new products at schools. To better serve our students, we encourage schools to provide feedback regularly and engage their parents and students in their favorite healthy foods.

Lunch Hot	Breakfast
Chicken Dumplings / Not So Fried Rice & Edamame	Egg Scramble w/French Toast
Orange Chicken w Rice & Broccoli	Chicken Bits w/Waffles
Turkey Nachos w/ Refried Beans & Tortilla Chips	Egg Scramble w/Potatoes
Penne Pasta w/ Meat Sauce	Egg & Cheese Sandwich
Chicken Tikka Masala	Mantecada Muffin & Yogurt Kit
Lunch Cold	Snack
Cheese Pizza Kit	Cheddar Puff
Turkey & Cheese Cracker Kit	Goldfish Pretzels
Chicken Bites & Gouda Cheese Shell Stable	Chili Lime Rings
Chicken Cesar Salad w/Croutons	Crackers & Taco Hummus
Cyid Teriyaki Chicken Noodle Salad	Street Corn Chip
PB & J Sandwich Kit w/ Voyage Butter	Pizza Crackers



## Delivery Plan

We will deliver daily based on a schedule that works for your location and staff. The final delivery window will be agreed upon before meal service starts. If meals need to be delivered during off hours, we will require the appropriate entrance keys and codes. Training, guidance, or signage will need to be provided by kitchen/ cafeteria staff so our drivers will know where to place each item.

#### Routing + Managing the Fleet

Maintaining our fleet of delivery trucks is essential to our performance and mission. Our Dispatch Manager tracks mileage, schedules service regularly, and ensures all refrigerated vehicles are operating correctly. The Director of Operations also reviews to streamline operations as needed.

To create efficient routes, we take the following steps:

- Develop delivery plans for sites based on program and mealtimes
- Perform route and delivery dry-runs two weeks prior to service start
- Re-evaluate routes and adjust as needed
- Finalize routes and perform final dry run(s) immediately prior to start

#### Commitment to Safety

Each culinary center adheres to HACCP, ensuring meal preparation and delivery processes are in accordance with state and local health codes.

Our drivers receive thorough training in food safety, delivery route management, and additional topics such as managing parking lots, driving around buses, and handling school and holiday traffic.

Upon delivery, drivers unload and place meals in the designated locations, then measure and record meal temperatures again. Finally, we confirm the order with SOMERSET ACADEMY on-site point of contact. SOMERSET ACADEMY is responsible for all food components and food safety concerns once meals are delivered.

#### Web-based Transportation Monitoring

We have equipped all trucks with Samsara technology, providing a web-based monitoring system to track delivery vehicles. This GPS tracker allows us to monitor vehicles in real-time, which enhances communication with drivers and enables us to report and analyze data to better serve our partners.

Vehicles are also equipped with a cold chain monitoring system, allowing for remote monitoring of the cooler/cold storage temperature in real-time and storing historical temperature information in a centralized log online.

As a second measure of control, we also have digital thermometer gauges in each vehicle allowing the driver to monitor the cooler's temperature throughout the delivery. Cold food temperatures are taken manually upon delivery at the sites and recorded on the delivery packing slip. Temperatures are then recorded on a log at the local distribution center.

## Food Philosophy, Planning, & Innovation

#### Kid-Inspired, Chef-Crafted™

We build lifelong healthy eaters by making great tasting, healthy food that is kid-inspired, chef-crafted™. Our mission and unique process of designing meal programs set us apart as the recognized leader in student nutrition and health... and it's kid approved!



#### Exceeding USDA Minimum Standards

Our menus meet and exceed HHFKA nutrition standards to promote a healthy eating pattern. We've had internal ingredient standards since our founding in 2006.

- o Nutrient-dense food group offerings
- o Ahead of sodium targets
- o 0g trans-fat & no partially hydrogenated oils
- o Sugar limits (1 oz grain eq ≤ 8 grams; 2 oz eq grain ≤ 14 grams)
- o Fresh fruit - nothing canned
- o Always delicious food

#### Positive Outcomes

We all know hungry children cannot learn. The following studies Revolution Foods meals have been proven as the clear leaders in measures of "healthiness" in numerous academic studies.



## Certificate of Liability Insurance

## SoCal Processed Food Registration

**ACORD** **CERTIFICATE OF LIABILITY INSURANCE** DATE (MM/DD/YYYY) 8/1/2025 8/16/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION is WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

**PRODUCER:** Lockton Companies, LLC  
444 W. 47th Street, Suite 900  
Kansas City MO 64112-1956  
(816) 960-9000  
kcusa@lockton.com

**INSURED:** 1577948  
REVOLUTION FOODS, PBC  
5743 SMITHWAY ST #103  
COMMERCIAL, CA 90040

**INSURER(S) AFFORDING COVERAGE:**  
INSURER A: Zurich American Insurance Company 16535  
INSURER B: The Travelers Indemnity Company of Connecticut 25682  
INSURER C: American Guarantee and Liab. Ins. Co. 26247  
INSURER D: American Zurich Insurance Company 40142

**COVERAGES:** **CERTIFICATE NUMBER:** 70111422 **REVISION NUMBER:** XXXXXXXX

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

LINE	TYPE OF INSURANCE	PROD. NO.	POLICY NO.	POLICY EFF.	POLICY EXP.	THIRD PARTY	THIRD PARTY	LIMITS
A	COMMERCIAL GENERAL LIABILITY							
	CLAIMS-MADE	X	000000	8/1/2024	8/1/2025			EACH OCCURRENCE: \$ 2,000,000 AGGREGATE: \$ 3,000,000 MED. EXP. (any one person): \$ 5,000 PERSONAL & ADV. INJURY: \$ 2,000,000 GENERAL AGGREGATE: \$ 4,000,000 PRODUCTS - COMP. AGG: \$ 10,000,000
	GEN'L AGGREGATE LIMIT APPLIES PER:							
	X POLICY							
	OTHER:							
B	AUTOMOBILE LIABILITY							
	OWNED	X	000000	8/1/2024	8/1/2025			COMBINED SINGLE LIMIT (EX. AGGREGATE): \$ 1,000,000 BODILY INJURY (Pw accident): \$ XXXXXXXX BODILY INJURY (Pw accident): \$ XXXXXXXX PROPERTY DAMAGE (Pw accident): \$ XXXXXXXX AGGREGATE: \$ XXXXXXXX
	OTHER:							
C	UMBRELLA EXCESS LIABILITY							
	OWNED	X	000000	8/1/2024	8/1/2025			EACH OCCURRENCE: \$ 10,000,000 AGGREGATE: \$ 10,000,000 OTHER: \$ XXXXXXXX
	OTHER:							
D	WORKERS COMPENSATION AND EMPLOYERS LIABILITY							
	OWNED	X	000000	8/1/2024	8/1/2025			WORKERS COMPENSATION: \$ 1,000,000 EMPLOYERS LIABILITY: \$ 1,000,000 SINCE 1/1/2015: \$ 1,000,000
	OTHER:							
A	WORKERS COMP (SEA ONLY)							
	OWNED	X	000000	8/1/2024	8/1/2025			SINCE 1/1/2015: \$ 1,000,000
	OTHER:							

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

**CERTIFICATE HOLDER:** **CANCELLATION:** See Attachment

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

**AUTHORIZED REPRESENTATIVE:** *[Signature]*

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**STATE OF CALIFORNIA**  
**DEPARTMENT OF PUBLIC HEALTH**  
**FOOD AND DRUG BRANCH**  
**PROCESSED FOOD REGISTRATION**

**REVOLUTION FOODS PBC**  
**BALANCE FOODS, INC.**  
5743 SMITHWAY STREET, SUITE 103  
COMMERCIAL, CA 90040

**REGISTRATION NUMBER: 118887**  
**EXPIRATION DATE: 5/8/2025**

THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.

Food and Drug Branch, 1300 Capitol Avenue, MS 7602, PO Box 977435, Sacramento, CA 95899-7435 (916) 650-6500

Printed: 3/27/2024

## SoCal Business Tax Certificate

## Food and Drug Administration Certification meeting FSMA Guidelines

**BUSINESS LICENSE TAX CERTIFICATE**

**Business Name:** REVOLUTION FOODS, PBC  
**Business Location:** 5743 SMITHWAY ST STE 103  
COMMERCIAL, CA 90040-1940  
**Owner:** REVOLUTION FOODS, PBC

**ACCOUNTING:** REVOLUTION FOODS, PBC  
2400 GRANT AVE  
SAN LORENZO, CA 94580-1808

**License Number:** 0897896  
**Date Issued:** 1/1/2025  
**Expiration Date:** 12/31/2025

**Business Type:** SCHOOL MEALS  
CATERING AND DELIVERY

**City of West Covina**  
8833 N. Cedar Ave #112  
Fremont, CA 92720-1832  
(925) 812-0943

**Signature:** *[Signature]*

**Printed Name:** *[Signature]*

**FFR Food Facility Registration**

**Update Facility Registration / Reference Code**

Your account has access to the following registrations, including cancelled registrations (due to an inaccurate UFI) eligible for reinstatement submissions. Please click on a registration number to select a registration for update.

Show 25 entries

Registration Number/Reference Code	Registration Status	Facility Name	Facility Address
11596200330	VALID	Revolution Foods Company	5743 Smithway Street, Suite 103, Commercial, CA 90040, UNITED STATES

**Food Facility Registration**

FFR Home > Update Facility Registration

FFR Home | FFR Home

Register a Food Facility  
Update Facility Registration  
Cancel Registration  
Search Facility Registrations  
Link Registration to your Account  
Manage Registrations Admin



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### Additional Links

**Proprietary**

Revolution Foods is committed to maintaining the highest standards of food safety and operational integrity. To ensure compliance with all regulatory requirements and industry best practices, we have established comprehensive policies and plans, including our Food Safety & Security Plan, Market Withdrawal & Recall Policy, and Pest Control Policy. All documents are linked below for your review if desired.

[Market Withdrawal and Recall](#)

[Food Safety & Security Plan](#)

[Pest Control Policy/Plan](#)



**SOMERSET ACADEMY OF LAS VEGAS**  
**SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **5c – REVIEW AND APPROVAL OF ASPHALT SEAL COAT CONTRACTS FOR ALIANTE AND SKYE CANYON**

**SUBJECT: SEAL COAT CONTRACTS**

☒ **ACTION**

☐ **CONSENT AGENDA**

☐ **INFORMATION**

CONTRIBUTOR(S): **GARY MCCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

**MOVE TO APPROVE \_\_\_\_\_ AND THE VENDOR FOR SEAL COAT AT THE ALIANTE AND SKYE CANYON CAMPUSES.**

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **3-5 MINUTES**

BACKGROUND:

**THE BOARD WILL REVIEW BID PROPOSALS FOR SEAL COAT FOR THE ALIANTE AND SKYE CANYON CAMPUSES TO SELECT A VENDOR.**

ATTACHMENTS:

**NONE**

**Somerset Academy of Las Vegas**  
**Asphalt Seal Coat Bid Process Summary**

**Aliante, Skye Canyon**

**Objectives:**

To secure quality bids via the bid process by providing thorough specifications of services to the interested bidders. To concisely and accurately present results of the bidding process; including management's recommendation as well as a staff's recommendation from the School Principal. To support the Board of Directors in concluding this process by their selection of a provider for each school.

**Background Information:**

It is time to Seal Coat the asphalt at both Campuses. The work will take place after the construction is complete.

**Recommendations: Approve as presented below. Andersen Asphalt**

	Andersen	J and J
Aliante	\$25,715	\$34,500
Sky Canyon	\$25,456	\$35,200



## Andersen Asphalt & Striping LLC

PO Box 750010  
Las Vegas, NV 89136  
Phone # 702-622-8601

# PROPOSAL

### Proposal To:

Somerset Academy I/C Academica  
NV  
8151 N Shamber  
Las Vegas, NV 89166  
Contact: Gary McClain

Proposal No: 250102  
Date: 05/06/2025  
Valid Until: 08/01/2025  
Estimator: Jeff Andersen  
Contact #: 702.622.8601

QTY	DESCRIPTION	RATE	AMOUNT
5,500	(LF) Clean and seal cracks wider than 1/4" with Elastoflex crack seal	0.35	1,925.00
88,747	(SF) Clean and Seal Asphalt with 2 Coats of Premium Sealcoat	0.155	13,755.79
3,435	(LF) Paint 4" White Stalls and Hash	0.34	1,167.90
5	(EA) Paint Handicap Stencils	45.00	225.00
12	(EA) Paint 12" white stencil "IA STAFF"	35.00	420.00
1,555	(LF) Paint 4" Yellow	0.40	622.00
28	(EA) Paint Arrow	50.00	1,400.00
0	Playground	0.00	0.00
28,320	(SF) Clean and Seal Asphalt with 2 Coats of Premium Sealcoat	0.155	4,389.60
1	(LF) Clean and seal cracks 1/4" and wider with Elastoflex 380	950.00	950.00
1	(LS) Playground Striping 1- Half Basketball Court 4- Four Square 2- Tether Ball Kinder play ground said no striping going back.	600.00	600.00
	OPTION:		
	We will match or beat any licensed contractors comparative price.		



**Andersen Asphalt & Striping LLC**

PO Box 750010  
Las Vegas, NV 89136  
Phone # 702-622-8601

SUBTOTAL

TAX

**TOTAL \$25,455.29**

By accepting this proposal, you understand and accept the terms and conditions on Attachment A Terms and Conditions. This proposal assumes that mutually agreeable commercial and legal terms and conditions will be reached. This proposal is bid for the line items and quantities listed above. If additional line items or quantities are required additional charges will apply. This proposal to form a part of any contract entered into. Insurance requirements beyond Andersen Asphalt & Striping's current limits to paid for by the requestor. Exclusions: Polyurea, Traffic Control, Traffic plans, Temp Striping, Surveying, Permits, and Cleaning of Roadway, Engineering. Nothing is implied or assumed, anything not specifically listed and itemized in not included. Due to the unstable oil market prices are only guaranteed for 30 days.

\_\_\_\_\_  
Proposal Acceptance Signature

**Andersen Asphalt & Striping LLC**

PO Box 750010

Las Vegas, NV 89136

Phone # 702-622-8601

## PROPOSAL

**Proposal To:**

Somerset Academy I/C Academica  
NV  
6475 Valley Dr  
N. Las Vegas, NV 89084  
Contact: Gary McClain  
702-843-4786  
Property: Somerset Aliante  
6475 Valley Drive

Proposal No: 250103  
Date: 05/06/2025  
Valid Until: 08/01/2025  
Estimator: Jeff Andersen  
Contact #: 702-622-8601

QTY	DESCRIPTION	RATE	AMOUNT
5,020	(LF) Clean and seal cracks wider than 1/4" with Elastoflex crack seal	0.40	2,008.00
80,394	(SF) Clean and seal asphalt with two coats of premium seal coat	0.155	12,461.07
2,873	(LF) 4" White paint stalls and hash	0.34	976.82
4	(EA) Paint Handicap Stencils	45.00	180.00
33	(EA) Paint Straight Arrow	45.00	1,485.00
36,150	Playground (SF) Clean and Seal Asphalt with 2 Coats of Premium Sealcoat	0.155	5,603.25
1	(LF) Clean and seal cracks 1/4" and wider with Elastoflex 380 Lots of cracks, We will chase the installer with an additional squeegee to flatten	1,200.00	1,200.00
1	(LS) Playground Striping 4 Basketball courts 2 Four square, 3 Hopscotch. No Striping going back in on the kinder playground	1,800.00	1,800.00
	OPTION:		
	Note: Does not include Paw Stencil		
	We will match or beat any licensed contractors comparative price.		



**Andersen Asphalt & Striping LLC**

PO Box 750010

Las Vegas, NV 89136

Phone # 702-622-8601

SUBTOTAL

TAX

**TOTAL \$25,714.14**

*We match or beat any licensed contractors' comparative price.*

By accepting this proposal, you understand and accept the terms and conditions on Attachment A Terms and Conditions. This proposal assumes that mutually agreeable commercial and legal terms and conditions will be reached. This proposal is bid for the line items and quantities listed above. If additional line items or quantities are required additional charges will apply. This proposal to form a part of any contract entered into. Insurance requirements beyond Andersen Asphalt & Striping's current limits to paid for by the requestor. Exclusions: Polyurea, Traffic Control, Traffic plans, Temp Striping, Surveying, Permits, and Cleaning of Roadway, Engineering. Nothing is implied or assumed, anything not specifically listed and itemized in not included. Due to the unstable oil market prices are only guaranteed for 30 days.

\_\_\_\_\_  
Proposal Acceptance Signature



# Quotation

**J & J Enterprises Services, Inc**  
**5920 W. Cougar Ave.**  
**Las Vegas, NV 89139**

**(702) 361-2914 Fax#(702) 361-2823**

Nevada Contractors License #27081A Bid Limit: Unlimited

Quote Number:  
79972

Quote Date:  
May 9, 2025

**Quoted to: Somerset Academy**  
**6630 Surrey St**  
**Las Vegas, NV 89119**

**Job Name:**  
**Attn: Todd Arellano**  
**Somerset Skye Canyon**  
**8151 Schaumber Rd**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	1

Quantity	Description	Unit Price	Extension
40.00	Asphalt patch around light pole in parking lot 2'x20' - includes saw cut, removal and disposal of waste, compact base, place 3" new AC paving with compaction and fog seal		2,100.00
118,950.0	J-bond premium seal coat, 2 coats applied using mechanical squeegee, never a hand spray-spray application. Includes 2 daytime mobilizations. Includes a 5-year limited warranty		23,600.00
6,000.00	Power clean with compressed air or high power asphalt blowers and seal cracks ¼" or larger with hot rubber crack sealant (alligatored areas not included)		1,900.00
3,925.00	Restripe parking lot layout with one coat white traffic paint		1,785.00
1,600.00	Restripe parking lot layout with one coat yellow traffic paint		1,100.00
5.00	Restripe accessible stall logo		125.00

Payment to be made as follows: NET 30 DAYS

A charge of 1.5% per month will be charged on all delinquent accounts. Collection costs, court costs and attorney fees will be charged if necessary to collect this invoice. The above specifications and conditions are satisfactory and hereby accepted. You authorized to do the work as specified. Payment will be made as outlined above.

EXCLUSIONS: Oil spots will be cleaned, burned, scraped, etc. to try to get seal to adhere, but because of the nature of oil spots the seal may not adhere permanently. There will be no warranties written or implied. Cracks will be cleaned by air and/or broom and sealed. Because of the nature of cracks they may re-appear, some immediately. Rock larger than 1 C.Y. which requires removal other than normal excavation methods which impedes and invades any excavation or trench, and requires special equipment and/or construction methods to continue. Surveying and engineering, soils & compaction testing, utility re-routes, permits.

GENERAL CONDITIONS: J & J Enterprises, Inc. shall not be responsible or liable for any damage to any underground: structure, conduit, pipe, wire, culvert, or any non-visible property which is not accurately owned by the owner thereof. The scope of work shall be restricted to the quantities for labor, materials, and other such items specifically described in our bid/proposal. Any changes subsequent to our bid/proposal, shall be in the form of a "change order" form resulting in an additional charge or credit to the owner.

222

Customer Signature \_\_\_\_\_ Date \_\_\_\_\_ P.O.# \_\_\_\_\_

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**J & J Enterprises Services, Inc**  
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**Las Vegas, NV 89139**

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**8151 Schaumber Rd**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	2

Quantity	Description	Unit Price	Extension
2,450.00	Repaint red curbs in fire lane and stencil 4" no parking fire lane		1,850.00
4.00	Repaint fire hydrant (red)		200.00
4.00	Install new blue reflector at fire hydrant		60.00
50.00	Restripe yellow curbs		50.00
44.00	Restripe directional arrow (white)		880.00
1.00	Stripe new at front of office 24" stencils (DROP OFF)		20.00
15.00	Restripe 12" stencils (1A STAFF)		225.00
86.00	Restripe red 12" stencils bird feet design		430.00
4.00	Restripe yellow wheel stops		100.00
5.00	Restripe blue wheel stops		125.00
1.00	Restripe basketball half court		100.00

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Nevada Contractors License #27081A Bid Limit: Unlimited

Quote Number:  
79972

Quote Date:  
May 9, 2025

**Quoted to: Somerset Academy**  
**6630 Surrey St**  
**Las Vegas, NV 89119**

**Job Name:**  
**Attn: Todd Arellano**  
**Somerset Skye Canyon**  
**8151 Schaumber Rd**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	3

Quantity	Description	Unit Price	Extension
2.00	Restripe tetherball court		100.00
4.00	Restripe 4-square court		300.00
1.00	Restripe 6" dot stencils with different colors, 1x4, 2x4, 3x4, 4x4, 5x4 and Kx4 in white		150.00
	Bid excludes striping within kinder area per customer		
	Colors for 6" dots on playground can be discussed with customer at pre-construction meeting.		
	Seal coat is bid for 2 day time mobilizations to allow for traffic flow during time period. Additional mobilizations :\$1,500.00		
	Seal coat is available July 1st through October 31st on a first come first serve basis		
	In an effort to expedite the contract execution process please return all Signed Quotes, Contracts, and Docusign links to the email the quote was sent		
Payment to be made as follows: NET 30 DAYS		<b>Total</b>	<b>Continued</b>

A charge of 1.5% per month will be charged on all delinquent accounts. Collection costs, court costs and attorney fees will be charged if necessary to collect this invoice. The above specifications and conditions are satisfactory and hereby accepted. You authorized to do the work as specified. Payment will be made as outlined above.

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224

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**J & J Enterprises Services, Inc**  
**5920 W. Cougar Ave.**  
**Las Vegas, NV 89139**

**(702) 361-2914 Fax#(702) 361-2823**

Nevada Contractors License #27081A Bid Limit: Unlimited

Quote Number:  
79972

Quote Date:  
May 9, 2025

**Quoted to: Somerset Academy**  
**6630 Surrey St**  
**Las Vegas, NV 89119**

**Job Name:**  
**Attn: Todd Arellano**  
**Somerset Skye Canyon**  
**8151 Schaumber Rd**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	4

Quantity	Description	Unit Price	Extension
	from.  For questions regarding this quote, please contact Kurtis Harold at 702-596-9838  Acceptance of this quote is also acceptance of J&J Enterprises terms and conditions as detailed in the attached Exclusions, Disclaimers and Conditions document		
Payment to be made as follows: NET 30 DAYS A charge of 1.5% per month will be charged on all delinquent accounts. Collection costs, court costs and attorney fees will be charged if necessary to collect this invoice. The above specifications and conditions are satisfactory and hereby accepted. You authorized to do the work as specified. Payment will be made as outlined above. EXCLUSIONS: Oil spots will be cleaned, burned, scraped, etc. to try to get seal to adhere, but because of the nature of oil spots the seal may not adhere permanently. There will be no warranties written or implied or Cracks will be cleaned by air and/or broom and sealed. Because of the nature of cracks they may re-appear, some immediately. Rock larger than 1 C.Y. which requires removal other than normal excavation methods which impedes and invades any excavation or trench, and requires special equipment and/or construction methods to continue. Surveying and engineering, soils & compaction testing, utility re-routes, permits.		<b>Total</b>	<b>35,200.00</b>

GENERAL CONDITIONS: J & J Enterprises, Inc. shall not be responsible or liable for any damage to any underground: structure, conduit, pipe, wire, culvert, or any non-visible property which is not accurately owned by the owner thereof. The scope of work shall be restricted to the quantities for labor, materials, and other such items specifically described in our bid/proposal. Any changes subsequent to our bid/proposal, shall be in the form of a "change order" form resulting in an additional charge or credit to the owner.

225

Customer Signature \_\_\_\_\_ Date \_\_\_\_\_ P.O.# \_\_\_\_\_

# Quotation

**J & J Enterprises Services, Inc**  
**5920 W. Cougar Ave.**  
**Las Vegas, NV 89139**

**(702) 361-2914 Fax#(702) 361-2823**

Nevada Contractors License #27081A Bid Limit: Unlimited

Quote Number:  
79973

Quote Date:  
May 9, 2025

**Quoted to: Somerset Academy**  
**6630 Surrey St**  
**Las Vegas, NV 89119**

**Job Name:**  
**Attn: Todd Arellano**  
**Somerset Aliante**  
**6475 Valley Dr**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	1

Quantity	Description	Unit Price	Extension
125,270.0	J-bond premium seal coat, 2 coats applied using mechanical squeegee, never a hand spray-spray application. Includes 2 daytime mobilizations. includes a 5-year limited warranty		25,000.00
6,300.00	Crack seal asphalt cracks		2,000.00
3,000.00	Restripe parking lot layout with one coat white traffic paint		1,130.00
4.00	Restripe accessible stall logo		100.00
3,400.00	Repaint red curbs in fire lane and stencil 4" no parking fire lane		2,550.00
5.00	Repaint fire hydrant (red)		250.00
5.00	Install new blue reflector at fire hydrant		75.00
33.00	Restripe directional arrow (White)		660.00
1.00	Restripe 6" bear paw in front of school		25.00
73.00	Restripe 6" bear paw in front of school		

Payment to be made as follows: NET 30 DAYS

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EXCLUSIONS: Oil spots will be cleaned, burned, scraped, etc. to try to get seal to adhere, but because of the nature of oil spots the seal may not adhere permanently. There will be no warranties written or implied. Cracks will be cleaned by air and/or broom and sealed. Because of the nature of cracks they may re-appear, some immediately. Rock larger than 1 C.Y. which requires removal other than normal excavation methods which impedes and invades any excavation or trench, and requires special equipment and/or construction methods to continue. Surveying and engineering, soils & compaction testing, utility re-routes, permits.

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226

Customer Signature \_\_\_\_\_ Date \_\_\_\_\_ P.O.# \_\_\_\_\_

# Quotation

**J & J Enterprises Services, Inc**  
**5920 W. Cougar Ave.**  
**Las Vegas, NV 89139**

**(702) 361-2914 Fax#(702) 361-2823**

Nevada Contractors License #27081A Bid Limit: Unlimited

Quote Number:  
79973

Quote Date:  
May 9, 2025

**Quoted to: Somerset Academy**  
**6630 Surrey St**  
**Las Vegas, NV 89119**

**Job Name:**  
**Attn: Todd Arellano**  
**Somerset Aliante**  
**6475 Valley Dr**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	2

Quantity	Description	Unit Price	Extension
2.00	Restripe basketball court		1,460.00
2.00	Restripe 4-square court		200.00
3.00	Restripe hopscotch court		100.00
1.00	Restripe kinder area. includes 1-100 colored snakes and ladders game, exercise sensory path and alphabet caterpillar		150.00
	Colors for hopscotch, exercise path and snacks and ladders game can be decided at pre-construction meeting. Sealcoat is bid for 2 day time mobilizations to allow for traffic flow during time period. Additional mobilizations \$1,500.00 Seal coat is available July 1st through October 31st on a first come first serve basis		800.00
	In an effort to expedite the contract execution process please return all Signed Quotes, Contracts, and Docusign links to the email the quote was sent		
Payment to be made as follows: NET 30 DAYS		<b>Total</b>	<b>Continued</b>

A charge of 1.5% per month will be charged on all delinquent accounts. Collection costs, court costs and attorney fees will be charged if necessary to collect this invoice. The above specifications and conditions are satisfactory and hereby accepted. You authorized to do the work as specified. Payment will be made as outlined above.

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GENERAL CONDITIONS: J & J Enterprises, Inc. shall not be responsible or liable for any damage to any underground: structure, conduit, pipe, wire, culvert, or any non-visible property which is not accurately owned by the owner thereof. The scope of work shall be restricted to the quantities for labor, materials, and other such items specifically described in our bid/proposal. Any changes subsequent to our bid/proposal, shall be in the form of a "change order" form resulting in an additional charge or credit to the owner.

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Customer Signature \_\_\_\_\_ Date \_\_\_\_\_ P.O.# \_\_\_\_\_



# Quotation

**J & J Enterprises Services, Inc**  
**5920 W. Cougar Ave.**  
**Las Vegas, NV 89139**

**(702) 361-2914 Fax#(702) 361-2823**

Nevada Contractors License #27081A Bid Limit: Unlimited

Quote Number:  
79973

Quote Date:  
May 9, 2025

**Quoted to: Somerset Academy**  
**6630 Surrey St**  
**Las Vegas, NV 89119**

**Job Name:**  
**Attn: Todd Arellano**  
**Somerset Aliante**  
**6475 Valley Dr**

Ph # 702-998-0500

Fax# 702-998-0503

Customer ID	Good Thru	Terms	Sales Rep	Page
S5642	Jun 8, 2025	Net 30	1316 Kurtis Harrold	3

Quantity	Description	Unit Price	Extension
	from.  For questions regarding this quote, please contact Kurtis Harold at 702-596-9838  Acceptance of this quote is also acceptance of J&J Enterprises terms and conditions as detailed in the attached Exclusions, Disclaimers and Conditions document		
Payment to be made as follows: NET 30 DAYS A charge of 1.5% per month will be charged on all delinquent accounts. Collection costs, court costs and attorney fees will be charged if necessary to collect this invoice. The above specifications and conditions are satisfactory and hereby accepted. You authorized to do the work as specified. Payment will be made as outlined above. EXCLUSIONS: Oil spots will be cleaned, burned, scraped, etc. to try to get seal to adhere, but because of the nature of oil spots the seal may not adhere permanently. There will be no warranties written or implied or Cracks will be cleaned by air and/or broom and sealed. Because of the nature of cracks they may re-appear, some immediately. Rock larger than 1 C.Y. which requires removal other than normal excavation methods which impedes and invades any excavation or trench, and requires special equipment and/or construction methods to continue. Surveying and engineering, soils & compaction testing, utility re-routes, permits.		<b>Total</b>	<b>34,500.00</b>

GENERAL CONDITIONS: J & J Enterprises, Inc. shall not be responsible or liable for any damage to any underground: structure, conduit, pipe, wire, culvert, or any non-visible property which is not accurately owned by the owner thereof. The scope of work shall be restricted to the quantities for labor, materials, and other such items specifically described in our bid/proposal. Any changes subsequent to our bid/proposal, shall be in the form of a "change order" form resulting in an additional charge or credit to the owner.

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Customer Signature \_\_\_\_\_ Date \_\_\_\_\_ P.O.# \_\_\_\_\_

**SOMERSET ACADEMY OF LAS VEGAS  
SUPPORT SUMMARY**

MEETING DATE: **MAY 19, 2025**

AGENDA ITEM: **6 – LONG RANGE CALENDAR/ANNOUNCEMENTS**

**SUBJECT: LONG RANGE CALENDAR/ANNOUNCEMENTS**

☒ **ACTION**

☐ **CONSENT AGENDA**

☐ **INFORMATION**

CONTRIBUTOR(S): **GARY McCLAIN**

PROPOSED WORDING FOR MOTION/ACTION:

ESTIMATED LENGTH OF TIME FOR CONSIDERATION (IN MINUTES): **3-5 MINUTES**

BACKGROUND:

**A SPECIAL BOARD MEETING WILL BE HELD WEDNESDAY, MAY 21<sup>ST</sup> AT 4:00 P.M. VIA ZOOM.**

**THE NEXT MEETING REGULAR MEETING IS SCHEDULED FOR AUGUST 4, 2025 AT 6:00 P.M.**

ATTACHMENTS:

**NONE**