

906 Lakeview Avenue Milford, DE 19963
Phone: (302) 422-1600

**AGENDA FOR MONDAY, JULY 19, 2021 AT 6:30 PM
REGULAR SCHOOL BOARD MEETING**

The Milford Board of Education will hold this meeting electronically and in-person in the Milford High School Auditorium. Social distancing is required for all those attending in-person.

Public may access this electronic meeting at the following link:

<https://milford.webex.com/milford/onstage/g.php?MTID=eec6129ff504665fa8de75f68c42dd734>

Event password: board

Event Number: 120 184 2603

To access the meeting via audio conference, members of the public may use the following information:

Audio Conference: +1-415-655-0001

Access code: 120 184 2603

It is anticipated that the board will open a regular session meeting and adjourn into executive session during the beginning portion of the meeting for the reasons identified below, then return to a regular session meeting at approximately 7:00 pm.

1. Call to Order by President

2. Roll Call

_____ Mr. Rony Baltazar-Lopez

_____ Dr. Adam Brownstein

_____ Mr. Scott Fitzgerald

_____ Mr. Kristopher Thompson

_____ Mrs. Jean Wylie

_____ Mr. David Vezmar

_____ Mr. Jason Miller

3. Adjournment to Executive Session Action Item

A. Personnel Matters – See 29 Del. C § 10004(b)(9)

1. Discussion of the personnel report and the competencies of staff recommended for hire.

B. Legal Matters – See 29 Del. C § 10004(b)(4)

1. Discussion of strategy pertinent to pending litigation

4. Return to Open Session (anticipated at 7:00 pm) Action Item

5. **Introduction of Visitors**
6. **Pledge of Allegiance**
7. **Approval of Minutes**
 - A. Regular Meeting Minutes for July 6, 2021 **Action Item**
8. **Changes to Agenda**
9. **Public Comment**
10. **Public Capital Referendum **Action Item****
 - A. Review of Certificate of Necessity and Milford Middle School Site Project
 - B. Proposed Referendum Date
 - C. Board Discussion
11. **Superintendent's Report**
 - A. Recognitions
 - B. Present DPH Health and Safety Guidance for Schools
12. **Business – Mrs. Sara Croce**
 - A. Monthly Revenue and Expenditure Reports as of June 30, 2021 **Action Item**
 - B. Child Nutrition Equipment Purchase – Oven Replacement for Mispillion **Action Item**
13. **Board Discussion**
 - A. Format of Future Board Meetings
 - B. DSBA Updates
 1. Election of Executive Committee Representative **Action Item**
 2. Election of Executive Committee Alternate **Action Item**
 3. Election of Legislative Committee Representative **Action Item**
 4. Election of Legislative Committee Alternate **Action Item**
 - C. Revised Draft Board Policy 4320 Vacation Schedule **Action Item**
 - D. Revised Draft Board Policy 8106 Board Committees **Action Item**
 - E. Revised Draft Board Policy 5110 Eighth Grade High School Interscholastic Athletics Participation Pilot Policy – Read Only
14. **Personnel – Dr. Jason Peel**
 - A. Personnel **Action Item**
15. **Adjournment **Action Item****



MILFORD SCHOOL DISTRICT
BOARD OF EDUCATION
REORGANIZATION/REGULAR BOARD MEETING
JULY 6, 2021

Board Members

Mr. J. Miller
Mr. R. Baltazar-Lopez
Mr. S. Fitzgerald
Mr. K. Thompson
Mrs. J. Wylie
Mr. D. Vezmar

Dr. K. Dickerson, Executive Secretary

Administrators

Dr. Peel
Dr. Amory
Dr. Hazzard
Mrs. Croce
Mr. Sharp
Mrs. Hallman
Mr. Zoll
Ms. Forrest

Public

T. Blocker
T. Gerken
T. Rogers
E. Bryan
J. Rash
L. Nailor
A. Walls
B. Baylis
J. Cinelli
L. Holleger
K. Sharp
D. Saxon
P. Zabel

Media: Terry Rogers, MilfordLive

The Reorganization/Regular Meeting of the Milford Board of Education was called to order by Mr. Miller at 6:02 PM.

ADJOURNMENT TO EXECUTIVE SESSION

MOTION MADE BY MR. THOMPSON/SECONDED BY MR. FITZGERALD to adjourn into Executive Session at 6:05 PM. **Motion passed unanimously.**

MOTION MADE BY MR. FITZGERALD/SECONDED BY MRS. WYLIE to adjourn Executive Session at 6:50 PM. **Motion passed unanimously.**

INTRODUCTION OF VISITORS

PLEDGE OF ALLEGIANCE

MOMENT OF SILENCE

A Moment of Silence was observed for Ms. Gloria Workman. Ms. Workman worked as a part-time child nutrition staff member since 2014 at Lulu Ross Elementary School and, most recently, at Morris Early Childhood Center.

APPROVAL OF MINUTES

MOTION MADE BY MR. VEZMAR/SECONDED BY MRS. WYLIE to approve the Regular Meeting Minutes for June 21, 2021. **Motion passed unanimously.**

CHANGES TO AGENDA

Dr. Dickerson recommended tabling 18B Draft Board Policy 4320 Vacation Schedule until the July 19, 2021 meeting.

PUBLIC COMMENT – None

The Executive Secretary asked for nominations for the Office of President. Mr. Thompson and Mrs. Wylie nominated Mr. Jason Miller for President

MOTION MADE BY MR. THOMPSON/SECONDED BY MR. VEZMAR to close nominations for Office of President. **Motion passed unanimously.**

Roll Call to Elect Mr. Jason Miller as President

Mr. Baltazar - Yes	Mr. Fitzgerald - Yes
Mr. Thompson - Yes	Dr. Brownstein - Absent
Mrs. J. Wylie - Yes	Mr. Vezmar - Yes
Mr. Miller - Yes	

6 yes, 0 no, 0 abstain, 1 absent. Mr. Miller elected President 2021-2022

The Board President asked for nominations for the Office of Vice President. Mr. Vezmar nominated Mr. Rony Baltazar-Lopez for Vice-President

MOTION MADE BY MR. VEZMAR/SECONDED BY MR. THOMPSON to close nominations for Office of Vice-President. **Motion carried unanimously.**

Roll Call to Elect Mr. Rony Baltazar-Lopez as Vice-President

Mr. Baltazar - Yes	Mr. Fitzgerald - Yes
Mr. Thompson - Yes	Dr. Brownstein - Absent
Mrs. J. Wylie - Yes	Mr. Vezmar - Yes
Mr. Miller - Yes	

6 yes, 0 no, 0 abstain, 1 absent. Mr. Baltazar-Lopez elected Vice-President 2021-2022

MOTION MADE BY MR. THOMPSON/SECONDED BY MR. FITZGERALD to approve designating Dr. Dickerson, Superintendent, as Executive Secretary of the Milford Board of Education for the 2021-2022 School Year. **Motion passed unanimously.**

SUPERINTENDENT'S REPORT

Recognitions

MHS FFA members competed in state-level FFA competitions. Congratulations to the MHS FFA Chapter for being recognized with the National Chapter Award by the state. The Food Science Team placed first; congratulations to members Colin O'Connor, Veronika Moore, Hannah Haigh, and Beau Davis. The Vet Science Team placed third; congratulations to members Jorja Wiley, Julia Popelas, Alexis Wright, and Natalie Stevenson.

The MHS Football Boosters were awarded with the "The Return to Youth Football Grant Program" by the Philadelphia Eagles.

Delaware Sports Network (WBOC) Sports Broadcast Rights Agreement with Milford School District

MOTION MADE BY MR. BALTAZAR-LOPEZ/SECONDED BY MRS. WYLIE to approve the Delaware Sports Network (WBOC) Sports Broadcast Rights Agreement with Milford School District. **Motion passed unanimously.**

Legislative Summary

Dr. Dickerson presented, to the Board, education legislation that was signed by the Governor. There was brief discussion regarding the legislation.

BUSINESS – Sara Croce

Kent County and Sussex County Tax Rates Proposal

MOTION MADE BY MR. VEZMAR/SECONDED BY MR. THOMPSON to approve the Kent County and Sussex County Tax Rates. **Motion passed unanimously.** Tax rates have declined each year since 2016.

BOARD DISCUSSION

DSBA Updates

No executive or legislative committee updates. Mr. Baltazar-Lopez would like to resign from the legislative committee for the upcoming year. Mr. Miller recommended that election of executive and legislative committee representatives and alternates be discussed at the July 19, 2021 board meeting.

Revised Draft Board Policy 4320 Vacation Schedule

MOTION MADE BY MR. THOMPSON/SECONDED BY MR. VEZMAR to table the revised Board Policy 4320 Vacation Schedule until the July 19, 2021 board meeting. **Motion passed unanimously.**

Revised Draft Board Policy 5415 K-12 School Dress Code Policy

MOTION MADE BY MR. BALTAZAR-LOPEZ/SECONDED BY MR. VEZMAR to approve the revised Board Policy 5415 K-12 Dress Code. **Motion passed unanimously.**

Revised Draft Board Policy 8106 Board Committee – Read Only

The revision for this policy includes language recommended by the district's legal counsel. Mr. Baltazar-Lopez requested a listing of all district committees.

School Resource Officers for 2021-2022 School Year

The district has had three School Resources Officers from the Milford Police Department serving schools throughout the district. For the 2021-2022 school year, the Milford Police Department is not able to provide three School Resource Officers and is able to provide one School Resource Officer. The district plans to replace the two Milford Police Officers, who served as School Resource Officers, with two Constables.

PERSONNEL

Personnel Updates

MOTION MADE BY MR. VEZMAR/SECONDED BY MR. THOMPSON to accept the Personnel Report as presented during Executive Session. **Motion passed unanimously.**

Revised Draft Board Policy 4309D Limited Contract Positions

MOTION MADE BY MRS. WYLIE/SECONDED BY MR. THOMPSON to approve the revised Board Policy 4309D Limited Contract Position. **Motion passed unanimously.**

ADJOURNMENT

MOTION MADE BY MR. BALTAZAR-LOPEZ/SECONDED BY MR. THOMPSON that the Reorganization/Regular Meeting of the Milford Board of Education held on Tuesday, July 6, 2021 to adjourn @ 7:33 PM. **Motion passed unanimously.**

Kevin Dickerson, Executive Secretary

Theresa Blocker, Recording Secretary



DEPARTMENT OF EDUCATION

Townsend Building
401 Federal Street Suite 2
Dover, Delaware 19901-3639
DOE WEBSITE: <http://www.doe.k12.de.us>

Susan S. Bunting, Ed.D.
Secretary of Education
Voice: (302) 735-4000
FAX: (302) 739-4654

State Share: \$ 42,380,200
Local Share: \$ 14,890,300
Total: \$ 57,270,500

C.N. #: 2218 A
F.Y. C.I.P. Year: 2022
Chapter: PENDING BOND AND CAPITAL IMPROVEMENT ACT
Volume: PENDING BOND AND CAPITAL IMPROVEMENT ACT
Expiration Date: 11/15/2021

CERTIFICATE OF NECESSITY

The request for a Certificate of Necessity from the Milford School District was presented to the Department and discussed. The following resolution authorizing the Certificate of Necessity for the Milford School District is adopted, and the District is authorized to hold the necessary referendum on a date to be approved by the Department of Elections:

WHEREAS, the Department of Education, acting pursuant to a pending Bond and Capital Improvement Act has considered the necessity for a school construction program to include, but not limited to, planning, construction, and equipment for the demolition and reconstruction of Milford Middle School, in doing so, has taken into consideration the number of pupils, actual or potential in the school district, the feasibility and possibility of the consolidation of such school district with other school districts, the present and future possibility of overcrowding the school facilities within the school district, the condition and quality of existing school facilities within the school district, and all other matters and conditions pertinent to the determination of the present necessity of such a school construction program, including the reasonable future development or diminution of the school district, NOW THEREFORE,

BE IT RESOLVED by the Department of Education as follows:

(1) The Department of Education has ascertained and determined that there is present necessity for the following school construction program in said school district:

See attached schedules; number of pages.....1

(2) The Department of Education of the State of Delaware HEREBY CERTIFIES to the State Treasurer of said State, pursuant to the provisions of the pending Bond and Capital Improvement Act that it has determined that there is present necessity for a school construction program in the Milford School District and that the total cost of such construction program as estimated by the Department of Education is \$57,270,500, and that the State's share thereof is \$42,380,200, and the share to be borne by such district is \$14,890,300, and that such construction program is in accordance with the attached schedule.

(3) The item hereinbefore listed is to be purchased and/or constructed with the State share and the local share funds approved above. Nothing contained herein shall be construed to limit local school district authorities from adding such additional local funds beyond the local share matching funds approved above. If, in the securing of bids, it becomes evident that the State and local funds allotted will not accomplish the purchase and/or construction of the items included in this determination of necessity, such bids shall be rejected and the plans and specifications shall be redrawn to provide for the items included in this Certificate of Necessity.

By order of the Department of Education of the State of Delaware.

11/29/2020
Date

Secretary of Education



Milford Middle School (Lakeview Property) Project

APRIL 19, 2021



Certificate of Necessity

- Dictated by Delaware Code and Regulation
- Reviewed by DDOE to determine necessity
- Ranked by Priority
 - Priority 1 – capacity and future enrollment issues
- Construction formula dictates costs
- DDOE approved MSD Certificate of Necessity in November 2020



Milford Middle School Project Proposal

- Revitalizes the current Milford Middle School site
- Salvages the historic 1929 structure, demolishes additions
- New structures added to reconfigure school to best meet the needs of the 21st century learning environment
- Aligns with Recommendations from Feasibility Study by Tetra Tech and the Milford Middle School (Lakeview Property) Committee

LEGEND - FIRST FLOOR

-  PROPOSED EXISTING TO REMAIN (26,224 SF)
-  PROPOSED AREA OF DEMOLITION (52,027 SF)





Milford School District Growth

- All schools over 85% program capacity except Morris
- Current enrollment has grown to 4,324 during current school year
 - 2020 PreK-12th = 4,301
 - 2024 Projection PreK-12th = 4,597
- Projected school enrollment demonstrates continued growth
- Unit growth continued during pandemic
- Programmatic growth – need for space



Growth Projections

Table 1. Milford Population Projection Scenarios

Scenario	2010	2020	2030	2040	2050
1 – Recent Growth Boom Continues	9559	11,662	14,228	17,359	21,179
2 – Historic 30-Year Growth Rate	9559	11,160	13,029	15,211	17,758
3 – Growth Follows Kent County Projections	9559	10,655	11,369	11,940	12,383
4 – Growth Follows Sussex County Projections	9559	11,127	12,064	12,547	12,867



Housing Pipeline

Table 6. Existing and Planned Milford Residential Units

Unit Types	Census	2010– Present	Approved to build	Total Existing or Proposed	% at build out
Single-Family Detached	2,701	191	1596	4,488	44.5%
Single-Family Attached	201	42	1274	1,517	15.0%
Duplex	183	20	146	349	3.5%
Multiple-Dwelling Units	892	12	2770	3,674	36.4%
Manufactured, Mobile	65	0	0	65	0.6%
Total Housing Units	4,042	265	5786	10,093	

Source: 2010 American Community Survey and City of Milford



Guiding Principles for Grade Level Configuration Recommendation

- Keep the educational needs of students at the forefront
- Consider data and findings from Technical Assistance research & reports
- Holistically examine school facilities within the district
- Focus on best serving the district-community for the future
- Remain within the scope of what is needed to ensure fairness to taxpayers

*** Certificate of Necessity is for a 5th-6th Grade School**



The Future: Grade Level Configurations

- PreK - K
 - Morris Early Childhood Center

- Grades 1 – 4
 - Benjamin Banneker Elementary
 - Lulu M. Ross Elementary
 - Mispillion Elementary

- Grades 5 – 6
 - Milford Middle School Site

- Grades 7 – 8
 - Milford Central Academy

- Grades 9 – 12
 - Milford High School



Community Aspects of the Project

- Utilizes and revitalizes existing District resources and property
- Provides opportunity to re-evaluate current facilities and seek increased efficiencies and best use of space district-wide
- Creates open recreational space, large recreational gymnasium and auditorium
- Provides classroom space in center of city for educational and workforce development partnerships
- Dedicated *Milford 11* historical plaque would remain at the school site



Local Impact of a Project

Cost Estimates for 1,000 Student Middle School Renovation:

- Square Feet: 132,910
- Estimated Cost: \$57,270,453*

- Estimated State Share (74%): \$42,380,185
- Estimated Local Share (26%): \$14,890,318

****Approximate 5% Escalation in Costs Each Subsequent Year***



Local Impact of a Project

➤ Cost Timeline

- Year 1 – Site Development and Design (12%)
- Year 2 – Construction (72%)
- Year 3 – Final preparation, furniture, technology (16%)

➤ At conclusion of the project, debt service begins to decline over time

➤ Current bond obligation expiring in 2023



Next Steps

- Meet with MMS (Lakeview Avenue) Committee for input on timing of referendum
 - Next Fall at the earliest
- Board decision and vote for when to hold a public referendum
- Communicate referendum with community and hold open community meetings
- Hold public referendum for the project
- If referendum approved by district-community, project would commence in Fall 2022
 - Phased cost impact over three years beginning in FY22
- **Maintain Transparency Throughout Process**







Recommendations for Districts, Charters, and Private Schools for the 2021-22 School Year



Districts, charters, and private schools should follow CDC guidance for the 2021-22 school year. We anticipate that guidance will be available soon.



Students and staff should wear face coverings until further notice. When students are not in the building, staff may remove masks.



Keep at least 3 feet between individuals when possible.



Continue routine testing for those who are not vaccinated.



Federal law currently requires mask-wearing on buses. Social distancing should be maintained when possible.



Isolate/quarantine positive students as you have in the past. Close contacts do not need to be quarantined if they have been vaccinated.



Increase classroom ventilation.



Report positive cases to the school community.



School/district COVID coordinators should report positive cases of individuals who have been at school to DPH.

For the most updated CDC school guidance, please visit:

<https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/operation-strategy.html>

For State of Delaware updates, visit:

de.gov/coronavirus

MILFORD SCHOOL DISTRICT
Fiscal Year 2021 Monthly Revenue Report
As of June 30, 2021
100% of the Fiscal Year completed

REVENUE SOURCE	Final FY 2021 Budget	Actual to date	% received
STATE FUNDS			
Formula Salaries	29,735,617.60	30,906,371.80	103.94%
Cafeteria Salaries	594,271.00	594,211.19	99.99%
Division II, All Other Costs	902,811.00	902,811.00	100.00%
Division II, All Other Costs - VOC	113,042.00	113,042.00	100.00%
Division II, Energy	788,951.00	788,951.00	100.00%
Division III, Equalization	5,675,768.00	5,675,768.00	100.00%
State Transportation	2,933,384.57	2,947,774.24	100.49%
Homeless Transportation	196,566.00	196,566.00	100.00%
Foster Care Transportation	55,121.70	55,121.70	100.00%
Transportation Supply	1,000.00	1,000.00	100.00%
Related Services Cash Option	105,208.55	105,208.55	100.00%
Drivers' Education	19,113.00	19,113.00	100.00%
Unique Alternatives	476,464.52	476,464.52	100.00%
Professional Development	-	-	
Delaware Sustainment Fund	811,121.00	811,121.00	100.00%
Academic Excellence Cash Option	-	-	
Technology Block Grant	108,554.00	108,554.00	100.00%
Educator Accountability (CPR)	1,066.53	1,066.53	100.00%
World Language Expansion	76,902.42	76,902.42	100.00%
Odyssey of the Mind	-	135.00	
Education Opportunity Grant	453,476.00	453,476.00	100.00%
Education Opportunity Grant - Mental Health	114,802.00	114,802.00	100.00%
Student Success Block Grant - K-3	119,274.00	119,274.00	100.00%
Student Success Block Grant - Reading	162,134.00	162,134.00	100.00%
Child Safety Awareness	5,062.00	5,062.00	100.00%
Critical Needs Scholarships	8,692.69	3,339.00	38.41%
Substitute Reimbursement- Paid Parental Leave	46,053.01	49,081.98	106.58%
Year Long Residency	83,622.15	83,622.15	100.00%
Dual Enrollment	-	4,657.69	
Minor Capital Improvements	369,211.00	369,211.00	100.00%
Major Capital Improvements	-	-	
TOTAL STATE FUNDS	43,957,289.74	45,144,841.77	102.70%
LOCAL FUNDS			
Current Expense (tax rate)	8,710,000.00	8,737,798.03	100.32%
Current Expense (capitations)	200.00	581.27	290.64%
Athletics	-	-	
Interest	345,000.00	343,304.64	99.51%
Building Rental	4,500.00	3,250.00	72.22%
Other Local Revenue	18,500.00	7,457.52	40.31%
Sol - Systems	1,500.00	671.79	44.79%
Energy Curtailment	15,000.00	-	0.00%
CSCR	35,000.00	29,795.49	85.13%
Indirect Costs	85,000.00	63,972.74	75.26%
Cafeteria	1,100,000.00	1,354,537.63	123.14%
Net Choice Billings	(164,893.80)	(167,756.31)	101.74%
Net Charter Billings	(165,738.77)	(165,738.76)	100.00%
Tuition Billings	(1,960,000.00)	(2,101,593.22)	107.22%
Social Studies Coalition/Donations	107,000.00	68,744.40	64.25%
Debt Service	1,260,000.00	1,345,484.11	106.78%
Debt Service - County Impact Fees	78,343.00	108,016.32	137.88%
Tuition	2,859,500.00	2,912,942.51	101.87%
Minor Capital Improvements	246,141.00	284,646.19	115.64%
E-Rate	5,500.00	-	0.00%
Education Opportunity Match	-	-	
Extra Time Local Match	-	-	
Reading and Match Specialist Match	-	-	
Technology Maintenance Match	-	-	
Major Capital Improvements	-	-	
TOTAL LOCAL FUNDS	12,580,551.43	12,826,114.35	101.95%
FEDERAL FUNDS			
IDEA Part B	1,126,652.00	1,132,823.00	100.55%
IDEA - Preschool	55,709.00	55,731.00	100.04%
Title I	1,973,009.00	1,977,818.00	100.24%
Title II	353,387.00	354,371.00	100.28%
Title III English Acquisition	64,917.00	64,917.00	100.00%
School Emergency Relief (ESSERF)	-	14,531,690.00	
Perkins	125,895.00	136,963.00	108.79%
TOTAL FEDERAL/OTHER FUNDS	3,699,569.00	18,254,313.00	493.42%
GRAND TOTAL ALL FUNDS	60,237,410.17	76,225,269.12	126.54%

Milford School District
Monthly Report of Expenditures
For the month ended June 30, 2021

Operating Unit	Budget Line	Final Budget				
		Amount	Encumbered	Expended	Budget Remaining	% Remaining
9180668A	Benjamin Banneker Elementary School	\$ 58,158.00	18,754.91	19,208.45	\$ 20,194.64	34.72%
9180670A	Evelyn I. Morris Early Childhood Center	\$ 59,627.00	3,409.41	44,891.78	\$ 11,325.81	18.99%
9180672A	Lulu M. Ross Elementary School	\$ 81,430.00	15,862.48	47,375.78	\$ 18,191.74	22.34%
9180673A	Misplion Elementary School	\$ 63,434.00	21,825.21	29,783.32	\$ 11,825.47	18.64%
9180675A	Milford Central Academy	\$ 127,917.50	9,703.98	82,280.93	\$ 35,932.59	28.09%
9180678A	Milford Senior High School	\$ 162,855.00	21,393.75	85,999.11	\$ 55,462.14	34.06%
99900000	Board Of Ed/District Expenses	\$ 9,000.00	-	8,017.44	\$ 982.56	10.92%
	School Resource Officer	\$ 165,000.00	-	154,350.00	\$ 10,650.00	6.45%
99900100	Legal Services, Audit and Insurance Premiums	\$ 180,000.00	16,557.52	31,070.23	\$ 132,372.25	73.54%
99900300	District Expenditures	\$ 35,000.00	124.76	18,428.57	\$ 16,446.67	46.99%
	School Safety and Security	\$ -	-	-	\$ -	-
	Public Relations and Communication	\$ 10,000.00	2,078.03	8,905.81	\$ (983.84)	-9.84%
	Copy Center (District Wide)	\$ 98,500.00	-	97,482.91	\$ 1,017.09	1.03%
	Student Emergency Fund	\$ 4,000.00	-	-	\$ 4,000.00	100.00%
99910100	Superintendent	\$ 1,500.00	6.15	900.12	\$ 593.73	39.58%
99920000	World Language Immersion (State Grant)	\$ 76,902.42	1,890.92	44,791.28	\$ 30,220.22	39.30%
	Educator Accountability (State Grant)	\$ 1,066.53	-	1,066.53	\$ -	0.00%
	Student Success Block Grant (Reading)	\$ 162,134.00	-	162,134.00	\$ -	0.00%
	Opportunity Grant Mental Health	\$ 114,802.00	-	22.39	\$ 114,779.61	99.98%
	Education Opportunity Grant	\$ 453,476.00	267.79	163,215.16	\$ 289,993.05	63.95%
	Summer School	\$ 30,000.00	-	21,859.83	\$ 8,140.17	27.13%
	Translators	\$ 20,000.00	-	4,124.51	\$ 15,875.49	79.38%
	Extra Time Programs	\$ 30,000.00	-	342.98	\$ 29,657.02	98.86%
	Curriculum and Instruction	\$ 244,200.00	5,013.18	51,048.78	\$ 188,138.04	77.04%
99920700	Athletics - High School	\$ 170,000.00	20,291.70	148,408.31	\$ 1,299.99	0.76%
	Athletics - Milford Central Academy	\$ 30,000.00	-	29,655.91	\$ 344.09	1.15%
99920800	Driver's Education	\$ 19,113.00	-	14,497.09	\$ 4,615.91	24.15%
99930200	Tuition - Special Services	\$ 584,500.00	12,860.17	239,205.37	\$ 332,434.46	56.88%
	Tuition - Special Services - ILC	\$ 315,000.00	-	439,735.09	\$ (124,735.09)	-39.60%
	Unique Alternatives (State Funds)	\$ 476,464.52	52,721.87	419,399.43	\$ 4,343.22	1.38%
99930300	Special Services	\$ 49,000.00	215.91	39,145.53	\$ 9,638.56	19.67%
	Student Success Block Grant (K-3 Basic)	\$ 119,274.00	-	65,206.89	\$ 54,067.11	-
	Special Services - State Related Services	\$ 105,208.55	8,348.91	96,859.64	\$ -	-
99940100	Contingencies and One-Time Items	\$ 500,000.00	67,289.56	54,555.52	\$ 378,154.92	75.63%
99940200	Division I/Formula Salaries	\$ 29,781,670.61	-	30,529,923.69	\$ (748,253.08)	-2.51%
99940300	Division II - Vocational	\$ 113,042.00	519.56	5,710.71	\$ 106,811.73	94.49%
99940400	Division III/Local Salaries	\$ 10,750,000.00	-	10,051,732.45	\$ 698,267.55	6.50%
	Union agreed Limited Contracts	\$ 365,000.00	-	331,272.88	\$ 33,727.12	9.24%
99940500	Title I	\$ 1,973,009.00	21,369.49	809,330.42	\$ 1,142,309.09	57.90%
	Title II	\$ 353,387.00	-	15,219.96	\$ 338,167.04	95.69%
	Title III	\$ 64,917.00	-	2,118.66	\$ 62,798.34	96.74%
	IDEA Part B	\$ 1,126,652.00	6,516.00	46,996.00	\$ 1,073,140.00	95.25%
	IDEA Preschool	\$ 55,709.00	-	19,762.50	\$ 35,946.50	64.53%
	Perkins	\$ 125,895.00	15,661.23	64,069.19	\$ 46,164.58	36.67%
	Homeless	\$ -	-	-	\$ -	-
	Other Federal Grants	\$ -	503,254.33	603,092.79	\$ (1,106,347.12)	-
99940600	Insurance Expense	\$ 105,153.00	-	105,153.00	\$ -	0.00%
99940700	Social Studies Coalition/Donations	\$ 107,000.00	-	31,888.90	\$ 75,111.10	70.20%
99940810	Technology Equipment & Repair	\$ 272,800.00	17,180.36	185,145.61	\$ 70,474.03	25.83%
	Technology Block Grant	\$ 108,554.00	75,034.00	33,520.00	\$ -	0.00%
99940900	Tuition Reimbursement - Administration	\$ 15,000.00	-	11,103.00	\$ 3,897.00	25.98%
	Tuition Reimbursement	\$ 60,000.00	-	60,000.01	\$ (0.01)	0.00%
99950000	Personnel/Human Resources	\$ 10,000.00	6.15	4,141.50	\$ 5,852.35	58.52%
99960000	Child Nutrition Operations	\$ 1,100,059.81	30,732.20	1,483,678.14	\$ (414,350.53)	-37.67%
	Cafeteria Salaries	\$ 594,211.19	-	594,211.19	\$ -	0.00%
99960100	Facilities Maintenance	\$ 90,000.00	27,087.58	57,257.17	\$ 5,655.25	6.28%
	Custodial Services and Supplies	\$ 90,000.00	24,780.97	65,706.13	\$ (487.10)	-0.54%
99960200	Operations and Utilities	\$ 304,500.00	41,479.57	258,646.01	\$ 4,374.42	1.44%
	Energy Division II	\$ 788,951.00	254,043.56	534,907.44	\$ -	0.00%
99960300	State Transportation	\$ 2,933,384.57	-	2,920,720.12	\$ 12,664.45	0.43%
	State Homeless Transportation	\$ 196,566.00	26,554.77	157,614.03	\$ 12,397.20	6.31%
	State Foster Transportation	\$ 55,121.70	2,300.00	44,220.70	\$ 8,601.00	15.60%
	Transportation Supplies	\$ 1,000.00	5.02	994.98	\$ -	0.00%
99960400	Transportation Internal Budget (Local)	\$ 23,000.00	-	21,080.29	\$ 1,919.71	8.35%
	Local Activities Transportation	\$ 3,000.00	-	-	\$ 3,000.00	100.00%
	Local Homeless Transportation Match	\$ 21,840.67	2,950.53	17,512.67	\$ 1,377.47	6.31%
	Local Transportation Match	\$ 325,510.63	-	324,684.46	\$ 826.17	0.25%
Total Operating Budget		\$ 56,472,496.70	\$ 1,328,091.53	\$ 52,015,383.29	\$ 3,129,021.88	5.54%
99970000	Local Debt Service	\$ 1,225,976.67	-	1,225,976.67	\$ -	0.00%
99970200	Minor Capital Improvements	\$ 615,352.00	5,800.00	-	\$ 609,552.00	99.06%
Total Capital Budget		\$ 1,841,328.67	\$ 5,800.00	\$ 1,225,976.67	\$ 609,552.00	33.10%
Grand Total		\$ 58,313,825.37	\$ 1,333,891.53	\$ 53,241,359.96	\$ 3,738,573.88	6.41%

*Note: Budgets are based on the final budget allocations as voted by the MSD Board of Education
Items highlighted in blue are restricted expenditures. Funds must be used for specific purpose per funding guidelines.*

INFORMAL PROCUREMENT "QUOTES" LOG AND EVALUATION MATRIX

(Purchases costing more than \$10,000 and less than \$25,000)

I. Name:	Supplier	Bidder 1: <i>Singer</i>		Bidder 2: <i>11400 Inc</i>		Bidder 3: <i>PJP</i>	
II. Items to be Purchased:	Quantity estimated to be purchased	Unit Price	Extended Price (Quantity x Unit Price)	Unit Price	Extended Price (Quantity x Unit Price)	Unit Price	Extended Price (Quantity x Unit Price)
(a) Delivery Frequency: <u>1 time</u>							
(b) Bid will be honored for: _____							
(c) Special Requirements/Specifications (i.e. delivery): _____							
III. Product name & specification: <i>Rational Combi Oven, Stacked</i>	1		\$36,106.75	1	\$31,000.00	1	37,363.24
Product name & specification:							
Product name & specification:							
Product name & specification:							
Product name & specification:							
Product name & specification:							
Product name & specification:							
Total:		\$ 36,106.75		\$ 31,000.00		\$ 37,363.24	
*Bidder Selected (BS)		<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>	
*Bidder Selected (BS); school can award all items to one bidder (lowest total price) or award purchase on a line item basis (lowest line item price). School need to tell the bidders which option they will use for awarding the purchase when they are asking for pricing. Schools can state that either option may be used by the school to award the purchase.							
IV. Method of contact: Email/Fax/Mail/in person/Phone		Email		Email		Email	
V. Name of person quoting pricing:		Rob Sgro		Lisa Wilk		Steve Kauf	
VI. Date contacted:		6/28/21		6/28/21		6/28/21	
VII. Additional Notes:							
VIII. Signature and title of person completing this form:		<i>Sharon R Just</i>				IX. Date: <i>7/12/21</i>	

X. (a) Name of bidder selected: 11400 INC (Formerly Clark Foodservice)
 (b) Bidder selected was notified on: _____ (If notification was in writing attach document to the procurement log/evaluation matrix)
 (c) Method of notification: _____ (Email/Fax/Mail/in person/Phone)

Clark

Quote

06/29/2021

Project:
Mispillion Elementary

From:
11400 Inc.
Lisa Wick
2551 Horseshoe Rd.
Lancaster, PA 17601
(717) 392-7429
(610)401-8121 (Contact)

Job Reference Number: 12914

Item	Qty	Description	Sell	Sell Total
1	1 ea	COMBI OVEN, GAS RATIONAL Model No. ICP 6-FULL/6-FULL NG 208/240V 1 PH Two (2) (CC1GRRRA.0000238 - NG - 208/240V) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, includes: (2) buckets of Active Green Cleaner, & (2) buckets of Care Tabs, 106,500 BTU each, 208/240v/60/1-ph, 0.9 kW each, IPX5, cCSAus, NSF, ENERGY STAR®	\$25,730.00	\$25,730.00
	1 kt	60.75.752 (QUICK SHIP) Combi-Duo Stacking Kit for iCombi 6-half size or 6-full size (electric or gas) on iCombi 6-full size (gas only)	\$850.00	\$850.00
	1 ea	Select a Combi-Duo stand below		
	1 ea	60.31.203 (QUICK SHIP) Stand I Stationary Oven Stand for Combi-Duo, 7-3/4"H, open sides, for iCombi 6-full size on 6-full size	\$380.00	\$380.00
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
	2 ea	9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, (Travel not included. See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$900.00	\$1,800.00
	1 ea	9999.1008 Standard Travel Zone Trip, first 50 miles (100 miles roundtrip), one trip is required for each day of a RATIONAL Installation (RCI) or Pre-Installation Placement (PIP). Up to four (4) cooking systems can be installed in one (1) working day. THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$200.00	\$200.00
	1 ea	9999.2000 Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, can only be purchased with a Certified Installation, One Site Survey needed for every four (4) cooking systems. (Pricing includes Standard Travel Zone	\$200.00	\$200.00

Initial: _____

Item	Qty	Description	Sell	Sell Total
		Trip of 50 mile radius. Additional charge may apply, see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)		
1 ea		9999.2001 PIP, RATIONAL Pre-Installation Placement, (in addition to Certified Installation) this covers the visit to set in place and stack one Combi-Duo or placement of up to two (2) cooking systems on standard stands, (includes iCombi and iVario), before all final utility connections are available and Certified Installation can be completed. (Travel not included. See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$150.00	\$150.00
1 ea		9999.1008 Standard Travel Zone Trip, first 50 miles (100 miles roundtrip), one trip is required for each day of a RATIONAL Installation (RCI) or Pre-Installation Placement (PIP). Up to four (4) cooking systems can be installed in one (1) working day. THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$200.00	\$200.00
2 ea		8720.1560US (QUICK SHIP) Installation Kit, for gas iCombi/SCC/CMP 101G (120/60/1ph); gas iCombi/SCC/CMP 62G (208-240/60/1ph); gas iCombi/SCC/CMP 61G (120/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)	\$575.00	\$1,150.00
1 ea		56.01.535 (QUICK SHIP) Detergent-Tabs Active Green for RATIONAL, iCombi, 150 pieces/bucket	\$70.00	\$70.00
1 ea		56.00.562 (QUICK SHIP) Care Tablets, bucket of 150 packets for all SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)	\$60.00	\$60.00
6 ea		6010.2101 Gastronorm Grid Shelf, 2/1 size, 25-5/8" x 20-7/8", stainless steel	\$35.00	\$210.00
12 ea		6019.1150 CombiFry Basket, 1/1 GN, 12-3/4" x 20-7/8" K-12 promotion, free fry baskets		
ITEM TOTAL:				\$31,000.00
Subtotal				\$31,000.00
Total				\$31,000.00

This quote includes drop shipment of the unit to site after completion of pre-install site survey after which the Rational certified installer will complete install of the unit to utilities within 5 feet.

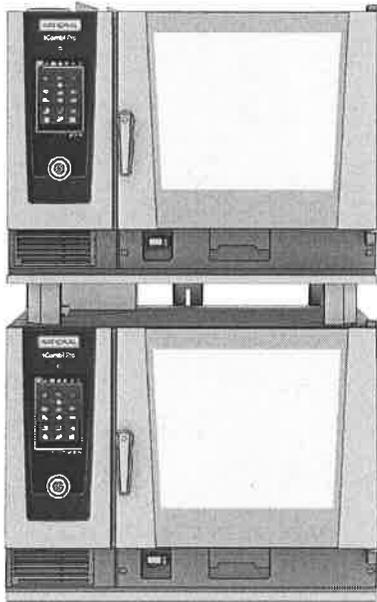
Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$31,000.00

Datasheet

iCombi® Pro 6-full size + 6-full size G UG



Capacity

- > Twelve (12) Full-size sheet pans or
Twenty four (24) Steam table pans /
GN 1/1
- > Removable standard hinging rack with
2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for
various cooking procedures, such as
grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN
accessories

Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection
86 °F - 572 °F

Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

The following intelligent assistants are available:

Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem+ 

iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Unit description and functions

Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently – regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Intelligent VarioSmokers control (accessory) by the cooking methods
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled

- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning
- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
- > Use the upper unit to control the lower unit conveniently and ergonomically

Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area *
- > Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
- > Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

- > Cooking cabinet door, left-hinged
- > SecurityLine – prison / security version
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Safety door lock
- > Lockable control panel
- > Mobile oven rack package for Combi-Duo

Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 76 1/4 x 46 3/8 inches
Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	769 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/132 lb

Each cooking system is individually

Connected loads - gas

Natural gas G20	
Nominal heat load, total	106500 BTU
Nominal heat load, Steam mode	80000 BTU
Nominal heat load, Hot Air mode	106500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	104000 BTU
Nominal heat load, Steam mode	78000 BTU
Nominal heat load, Hot Air mode	104000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

Connected loads - gas

Voltage 2 AC 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
RCD Type	B

All gas units are supplied with cord.

Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14,5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

Terms and conditions of installation

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

Approvals



Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl ₂)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ⁻)	< 4.68 gr/gal (80 ppm)	RO

Connected loads - exhaust air and thermal load

Latent heat load	6538 BTU
Sensible heat emission	8688 BTU
Sound level	61 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

POLICY

4320

VACATION SCHEDULE

The following vacation schedule shall apply to all full-time twelve (12) month personnel:

1. Vacation period: Fiscal year, July 1 to June 30.
2. Experience for vacation purposes shall include only continuous employment in the Milford School District from date last hired.
3. Authorized vacation may be taken up to the number of days earned ~~after the first six (6) months of employment~~. Earned days will be added after each month. Vacation time will not be approved against future vacation credit.
4. Schedule –

ADMINISTRATIVE/SUPERVISORY PERSONNEL

- a. Twenty-six (26) days per year (2.17 days per month)

CUSTODIAL PERSONNEL

a. <u>Years of Continuous Service</u>	<u>Per Month</u>	<u>Per Year</u>
0 through 5 years	1.5	18
6 through 15 years	1.75	21
16 and over	2.0	24

SECRETARIAL PERSONNEL, TECHNOLOGY DEPT. PERSONNEL, TWELVE-MONTH PSYCHOLOGISTS AND OTHER TWELVE-MONTH PROFESSIONAL PERSONNEL

a. <u>Yrs. Continuous Service</u>	<u>Per Month</u>	<u>Per Year</u>
0 through 5	1.5	18
6 through 15	1.75	21
16 and over	2.0	24

5. Accrued vacation time with another state agency shall not be transferred to the Milford School District.
6. Persons employed on or before the 15th of the month will receive full credit for that month. Persons resigning after the 15th of the month will receive full credit for the

month.

~~7. In the case of resignation, credited vacation must be used before the effective date of resignation.~~

8. Accumulated vacation days: Vacation days may be accumulated up to forty-two (42). Where, prior to the end of a fiscal year, an employee has accumulated more than forty-two (42) days of vacation, such vacation shall be adjusted to forty-two days (42) days at the end of such fiscal year.

~~9. Accumulated vacation may be forfeited if:~~

~~a. An employee is terminated for cause.~~

~~b. ADMINISTRATIVE/SUPERVISORY PERSONNEL~~

~~1. The administrator does not give sixty (60) days notice prior to the end of the fiscal year if he/she wants release from his/her contract.~~

9. The administrator has been reimbursed for coursework in the prior 24 months and terminates employment for reasons other than retirement or disability. Under these circumstances, the final paycheck shall be reduced by the amount of any coursework reimbursement made by the district in the prior 24-month period. If accumulated vacation balance is insufficient to recover these costs, any remaining amount will be deducted from the final lag pay. ~~This provision shall be effective for courses taken after April 1, 2007.~~

~~CUSTODIAL AND SECRETARIAL PERSONNEL~~

~~1. The employee does not give two (2) weeks (14 calendar days) notice.~~

~~TWELVE (12) MONTH PSYCHOLOGISTS AND OTHER TWELVE (12) MONTH PROFESSIONAL PERSONNEL~~

~~1. The psychologist and other twelve-month professional personnel do not give thirty (30) days notice prior to the end of the fiscal year if he/she wants release from his/her contract.~~

10. ~~Vacation time is earned during an approved leave of absence with pay, but is not earned during a leave of absence without pay.~~

11. If an employee is scheduled to work and cannot get to work because of the weather

- or an emergency, such days shall be charged against accrued vacation.
12. Unexcused absences shall be charged against accrued vacation.
 13. Twelve-month employees who maintain a good attendance record may earn up to two additional vacation days per year. Two (2) additional vacation days shall be granted if an employee is absent for three (3) or less days in the prior fiscal year. One (1) additional vacation day will be granted to employees who are absent only four (4) days in the prior fiscal year. (Definition of absence includes all use of sick time, to include personal leave. The only exclusion is the donation of sick time to another employee.) Employees must have one full calendar year of employment with the District to be eligible.
 14. Vacations can only be scheduled with the approval of the immediate supervisor and the Superintendent. Vacation may not be scheduled at a time when the employee's absence would require the employment of a substitute or at a time when it would interfere with the normal operations of the school. Official vacation records will be maintained by the Personnel Office.
 15. All twelve-month employees must take vacation over the winter holiday from December 24 through January 1 as all District facilities will be closed. Vacation days will be deducted at the beginning of the fiscal year to insure coverage of this mandatory vacation period. Superintendent may grant permission for staff to work over the winter holiday in unusual situations.
 - ~~16. The Columbus Day holiday will be taken on the Monday following Good Friday.~~

ADOPTED: 6/15/70; 1/17/72; 7/18/77; 7/20/81; 8/19/85; 7/1/91; 12/16/91; 6/24/96;
1/28/97; 7/1/00; 5/19/03; 3/26/07; 9/24/12

MILFORD SCHOOL DISTRICT
Milford, Delaware 19963

POLICY

8106

BOARD COMMITTEES

The Board of Education shall have no standing committees. Special committees may be created by the Board for special assignments. When so created, such committees shall be appointed by the President and shall terminate at a date established by the President for the completion of their assignment, or they may be terminated by a vote of the Board at any time. In no event shall a special committee exist longer than six (6) calendar months. **Special committees must adhere to the Freedom of Information Act (FOIA).**

Board members may participate on district committees as deemed appropriate. No more than three Board members may participate on a singular district committee to avoid establishing a quorum.

ADOPTED: July 14, 1975

REVISED:

MILFORD SCHOOL DISTRICT
Milford, Delaware 19963

POLICY

5110

EIGHTH GRADE HIGH SCHOOL INTERSCHOLASTIC ATHLETICS PARTICIPATION

PILOT POLICY

In accordance with Delaware Interscholastic Athletics Association (DIAA) regulations and approval, rising eighth graders who have been in regular attendance at Milford Central Academy for at least one full school year immediately prior to the eighth grade are eligible to represent Milford High School in high school interscholastic athletics in all Milford High School sports except football (eighth graders are not eligible to try out for or participate in high school football). Further clarification of eighth grade eligibility includes the following DIAA provisions:

- Students who transfer into Milford Central Academy for the eighth grade are ineligible to represent the Milford High School at any level in any interscholastic sport.
- An eighth grade student who participates in a junior varsity or varsity contest at the high school level shall be ineligible to participate at the middle school level (Milford Central Academy) in the same sport during the same season.
- This policy does not preclude an eighth grade student from participating in a tryout at Milford High School while still retaining middle school eligibility.
- Sixth and seventh grade students shall not be permitted to participate on Milford High School interscholastic teams.
- Eighth grade students who are enrolled in Milford Central Academy and are eligible to participate at Milford High School begin their five years of eligibility for high school participation the first year they enter eighth grade.

This policy is intended to increase student participation in interscholastic athletics throughout the district, as well as facilitate the development of Milford School District student-athletes in interscholastic athletics and the development of Milford School District interscholastic athletics programs across the middle school and high school levels. The following is guidance for eighth grade participation in Milford High School interscholastic athletics:

- The premise of this policy is to provide advanced interscholastic athletics opportunities for eighth grade students who are able to be competitive at the high school level. Students who participate on high school sports teams should have the athletic ability and maturity to be competitive at the high school level.

- Prior to each sports season, the Athletic Director will host a parent/guardian informational meeting for parents/guardians of Milford Central Academy eighth grade students interested in participating on a Milford High School sports team during that season. This meeting will include Milford High School coaches for that sports season.
- Interested eighth graders should attend the tryout dates for the high school sports teams and be evaluated by the coaches for their ability to be able to make the team and compete at the high school level.
- Eighth graders who try out for a high school sports team are not guaranteed to make the high school team for which they try out. Eighth graders who do not make the high school team, are still eligible to try out for the Milford Central Academy team in that same sport. Eighth graders who do not make the high school team are not guaranteed selection to the Milford Central Academy team in that same sport.
- In situations where Milford High School sports teams have low numbers in the program or may not be able to fill out junior varsity and varsity teams, the Milford High School head coach may consult with the Milford Central Academy head coach, Athletic Director and Milford Central Academy principal in regards to whether there are any eighth graders with the ability and maturity to compete at the high school level. If there are any identified eighth graders, then the Athletic Director must consult with the parent/guardian and receive the parent/guardian's permission for the student to participate on the high school sports team.

This policy is to be evaluated in March ~~2021~~ 2022 for its effectiveness and possible continuation.

ADOPTED: 2/24/20