

Application for Equipment Assistance Grant (Round 5)

Deadline: Dec. 20, 2018

One Application Per School Per Piece Of Equipment

1. Name of LEA/SFA: Marion County Schools
2. School Name: Marion County Knight Academy
3. Equipment Needs for this School Dishwasher

Equipment Needed	Focus (1,2,3,4,5,6)	Approximate Cost
		\$
	3	\$25,000

Criteria/Focus Areas:

1. Equipment that improves the nutrition and quality of meals (E.g. replacing fryers with combinatic steamer-ovens).
2. Equipment that improves the safety of food served in the school meal programs (E.g. equipment that hold food at appropriate temperatures)
3. Equipment that improves the overall energy efficiency of the school food service operations (E.g. replacing current equipment with more energy efficient)
4. Equipment used to improve or expand participation in the NSLP and/or the School Breakfast Program (E.g. mobile carts for alternative meal service options)
5. Equipment that promotes smarter lunchroom (e.g. lunchroom changes that provide more convenience and appeal to the student population, highlighting healthier choices.)
6. Age of current food service equipment or lack of appropriate equipment (e.g. current equipment outdated and limited, and limits menu variety)

Write a paragraph:

- 1) Explain the need and describe how this piece of equipment will change current program

operations.

- 2) Identify the difference that the equipment will make in the school nutrition program.
- 3) Share how the equipment will improve participation, food safety, energy efficiency, nutrition and quality of meals, or promote smarter lunchrooms.
- 4) Identify how the equipment will be utilized in the School Breakfast or National School Lunch program.
- 5) Share the process conducted for selecting the school and piece of equipment needed.
- 6) Identify your timeline to complete the procurement and expenditure activities by Sept. 30, 2020.

This must relate to the criteria/focus area you choose.

The dishwasher that is currently in the cafeteria at Marion County Knight Academy was installed in 1995 when the building was built and is in constant need of repair. Along with being more energy efficient, a new dishwasher would save money on repair costs as well as the cost of paper goods, which are used when the current machine is not working.

Money saved on repairs and paper goods would be used for other products for our children that would enhance their lunch experiences. If we cut out the cost created by an old dishwasher, we plan to add new better quality menu items, purchase decor that would make our cafeteria more inviting and possibly add some items to create green space such as herb planters.

A working dishwasher is vital to the operation of a school cafeteria that serves over 350 breakfasts and another 400-plus lunches daily by ensuring proper sanitation of dishes and efficiency of staff. Hand washing that many dishes would take the staff hours so when the dishwasher is not working they are forced to use paper goods.

In efforts to cut expenses and leave a smaller environmental footprint, our cafeterias cut the use of paper goods to a minimum. With that being the case, the dishwasher is used for several hours daily between breakfast and lunch. When the dishwasher is not working we have to go back to paper products which decreases the dining experience for our students and contributes to our societies throw away mentality.

When making the selection of equipment to replace, I looked at my district-wide equipment inventory which list dates of purchase and I consulted with our district head of maintenance and my records of repair calls. This piece of equipment was at the top of the list due to the frequency that district maintenance and Hobart repair are called as well as being one of the oldest daily used pieces of equipment in the district.

Our timeline for procurement and expenditure activities will follow all state and federal guidelines with the intent to order and install the dishwasher as quickly as possibly without disrupting normal daily operation. Within two weeks of receiving notification of the award, I will post a request for bids in local media and bid specifications on our district website. I will then allow 30 days for bids to come in, with them being opened at the designated time and place. Bid acceptance and approval would then be on our next scheduled board agenda. Once approved, I would order the dishwasher with hopes of installation during the next school break.

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APPLICATION CHECKLIST AND SCORING FOR EQUIPMENT
ASSISTANCE (Round 5)

LEA/SFA:

Total Score

SCHOOL:

Summary of Required Information:

Percent of F/R for October 2017

Scoring Criteria (Circle the applicable number of points):

Criteria		Points Possible	Points Awarded
Percentage of F/R for Oct. 2017 (Qualifying data/free and reduced information found here.)	50 - 59 percent	1	
	60 - 69 percent	3	
	70 - 79 percent	5	
	80 - 89 percent	7	
	90 - 99 percent	10	
	100 percent	11	
Priority of Focus			
1. Equipment that improves the nutrition and quality of meals.		9	
2. Equipment that improves the safety of food served in the school meal programs		8	
3. Equipment that improves the overall energy efficiency of the school food service operations		7	
4. Equipment used to improve or expand participation in the NSLP and/or the SBP.		6	
5. Equipment that promotes smarter lunchrooms		5	
6. Age of current food service equipment or lack of appropriate equipment		4	

Paragraph (s(sscorirubricatatatattached))	30 points total	30	
Total Points	50 Points Max		

I certify that all the information provided in this application is true and correct and that all local, state, and federal regulations regarding procurement and expenditures will be followed. I certify that these purchases are subject to desktop audit and review by USDA and KDE. I certify that all funds will be expended by September 30, 2020, and will be tracked separately from other School Nutrition Program funds. I certify that all USDA required reporting will be completed and maintained on file. I certify that no bids will be piggybacked off of another bid for this equipment.

Signature of Superintendent

Date

Signature of Food Service Director

Date

