

## **Exhibit H – Cleaning, a la carte, vehicles, and cash handling**

POS System in Killingly Public Schools is Heartland's Mosaic point of sale system. All students enrolled in the schools will be automatically set up with an account in the system.

A La Carte items are offered in addition to reimbursable meals at Killingly High School and Killingly Intermediate School. Students may put money on their account to purchase snacks. They may also purchase items with cash right at the register, however cash transactions must still be rung up under the associated student profile. No "open" transactions are permitted. Each student pin is confidential, and code specific, information on students profiles is also kept confidential.

The FSMC staff is responsible for cleaning and sanitizing all areas used for food prep, food service, and storage. The FSMC Food Service employees sweep the floors, clean and sanitize all dishes, pots, pans, utensils, equipment and any similar items. The District custodial staff will dispose of any garbage, mop the kitchen floors and food prep areas, also clean and sanitize the cafeteria where students are eating.

Vehicles- Food Service employees currently use one SFA-owned delivery van to bring food every day to all Early Childhood Center.

The Food Service Director identifies the staff responsible for cash handling procedures. Each school has opening register and change bank, which is provided by the SFA. At the end of each day, the cashier(s) will count the till. The school kitchen manager verifies the deposit and places the opening till in the office safe. Each school's deposit gets verified against the end of day reports generated by the POS system. Variances greater than \$5.00, and/or unreconciled differences must be reported to the Business Office. The Food Service Director then delivers the school deposits to the night drop box at the bank daily.