

Exhibit H

Narrative concerning cleaning, a la carte,
vehicles, and cash handling

- **Cleaning**
 - Lunch program employees perform daily cleaning tasks. This includes, but is not limited to kitchen tables, refrigeration, ovens, cooking equipment, utensils, storerooms, etc...
 - Custodial staff is responsible for cleaning walls and floors in the kitchen, storeroom, and dining areas.

- **Ala Carte Sales**
 - Ala Carte items are sold where permitted within the guidelines of The Healthy Food Certification (HFC). At the secondary schools items are sold at the snack shops. At the elementary schools ice cream may be sold periodically after meal distribution.

- **Vehicles**
 - The SFA provides two delivery trucks to deliver food and supplies when needed for the lunch program. These trucks are owned by the School Lunch Program. Fuel and other expenses that apply to these vehicles will be provided by the SFA and billed back to the program. FSMC keeps a log of maintenance for delivery vehicles, and ensures they get regular maintenance.

- **POS**
 - Each School is equipped with a Mosaic Point of Sales terminal. All sales are recorded at the point of service. FSMC ensures that POS systems sales are in line with FSMC's monthly Operating Statements.

- **Cash Handling**
 - The SFA provides a petty cash fund to the FSMC at the start of each school year to be distributed to each school for making change. Lunch program employees are responsible for the funds, and preparing daily deposits to be deposited into the School Lunch Program's bank account in a timely manner. The SFA's courier signs for and picks up the deposits daily and brings them to the bank for deposit. The FSMC ensures that all cash handled in each school is done so responsibly, and that the correct action is taken when needed. The FSMC reconciles validated deposit tickets to daily sales sheets and sends each month's batch to SFA in a timely manner for bank reconciliation. FSMC returns the petty cash funds to the district by June 30th.