

Finance & Facilities Committee

Monday, May 11, 2026 6:00 PM

District Office Conf Rm B, 512 Industrial Blvd., Waconia, MN 55387

- 1. March 2026 Finance Report and Bank Reconciliation**

REVENUE & EXPENDITURE SUMMARY BY SOURCE, OBJECT SERIES & PROGRAM SERIES

WACONIA | March 31, 2026

REVENUE CATEGORIES							31-Mar-26	31-Mar-25	31-Mar-24		
	30-Jun-24	30-Jun-25	FY26 Adopted Budget	FY26 Revised Budget	Received YTD	Revised Budget Remaining	% Received	% Received	% Received	31-Mar-25	31-Mar-24
STATE	43,525,335	43,706,014	43,738,854	43,976,030	27,264,619	16,711,412	62.00%	61.41%	62.20%	26,839,226	27,074,038
FEDERAL	1,255,094	894,894	838,048	1,074,916	162,957	911,959	15.16%	59.90%	27.80%	536,085	348,969
PROPERTY TAXES	10,257,822	10,260,902	9,967,872	10,077,490	5,681,588	4,395,902	56.38%	51.73%	49.90%	5,307,463	5,119,118
LOCAL SALES, INS RECOVERY & JUDGEMENTS	0	(1,705)	0	5,300	5,693	(393)	107.42%	0.00%	0.00%	7,448	0
SALE OF BONDS & LOANS	0	0	0	0	0	0	0.00%	0.00%	0.00%	0	0
INCOMING TRANSFERS FROM OTH FUNDS	0	0	0	0	0	0	0.00%	0.00%	0.00%	0	0
LOCAL (FEES, INTEREST, ETC.)	1,702,471	2,040,410	1,604,813	1,756,746	1,339,701	417,045	76.26%	68.81%	68.78%	1,403,983	1,171,043
TOTALS	56,740,722	56,900,515	56,149,587	56,890,482	34,454,558	22,435,924	60.56%	59.92%	59.42%	34,094,204	33,713,168

EXPENDITURES (OBJECT SERIES)							31-Mar-26	31-Mar-25	31-Mar-24		
	30-Jun-24	30-Jun-25	FY26 Adopted Budget	FY26 Revised Budget	Expended YTD	Revised Budget Remaining	% Expended	% Expended	% Expended	31-Mar-25	31-Mar-24
SALARIES & WAGES	27,539,445	28,557,637	30,827,060	30,213,143	18,556,332	11,656,811	61.42%	63.56%	62.60%	18,151,207	17,239,038
EMPLOYEE BENEFITS	10,431,339	11,378,624	11,777,614	12,995,221	8,086,873	4,908,348	62.23%	65.00%	65.79%	7,396,403	6,862,267
PURCHASED SERVICES	7,612,703	8,344,460	8,513,778	8,873,625	6,035,434	2,838,191	68.02%	64.77%	64.29%	5,404,784	4,894,332
SUPPLIES	1,724,992	1,869,383	1,980,575	2,300,452	1,256,500	1,043,952	54.62%	46.50%	39.21%	869,218	676,307
EQUIPMENT	904,658	1,293,468	1,462,300	1,618,849	1,256,892	361,957	77.64%	88.27%	93.70%	1,141,693	847,652
DEBT SERVICE	83,267	83,267	81,287	81,287	2,200	79,087	2.71%	100.00%	100.00%	83,267	83,267
OTHER EXPENDITURES	284,535	268,429	288,579	270,843	95,731	175,112	35.35%	42.58%	41.34%	114,297	117,631
OTHER FINANCING USES	179,732	0	63,000	0	0	0	0.00%	0.00%	0.00%	0	0
TOTALS	48,760,671	51,795,268	54,994,193	56,353,420	35,289,962	21,063,458	62.62%	64.02%	63.00%	33,160,869	30,720,494

EXPENDITURES (PROGRAM SERIES)							31-Mar-26	31-Mar-25	31-Mar-24		
	30-Jun-24	30-Jun-25	FY26 Adopted Budget	FY26 Revised Budget	Expended YTD	Revised Budget Remaining	% Expended	% Expended	% Expended	31-Mar-25	31-Mar-24
SITE ADMINISTRATION	1,009,465	1,086,471	1,124,204	1,155,269	825,411	329,858	71.45%	73.85%	77.55%	802,307	782,803
DISTRICT ADMINISTRATION	479,268	478,718	507,637	499,329	314,515	184,814	62.99%	72.27%	73.16%	345,956	350,617
SUPPORT SERVICES	1,696,730	1,875,357	2,052,639	2,114,558	1,571,414	543,144	74.31%	76.18%	78.09%	1,428,586	1,324,970
REGULAR INSTRUCTION	19,685,536	21,366,366	21,695,083	22,841,803	13,071,471	9,770,332	57.23%	59.11%	59.48%	12,630,151	11,708,633
EXTRA-CURRICULAR ACTIVITIES	1,968,764	2,084,156	2,138,382	2,032,841	988,649	1,044,192	48.63%	50.01%	46.62%	1,042,284	917,846
VOCATIONAL INSTRUCTION	536,073	635,540	574,343	643,702	349,112	294,590	54.23%	63.32%	55.66%	402,444	298,396
SPECIAL EDUCATION	10,567,638	11,064,177	12,473,658	11,865,579	7,385,450	4,480,129	62.24%	61.86%	61.51%	6,843,804	6,500,417
COMMUNITY SERVICES	8,848	14,322	8,848	16,312	9,035	7,277	55.39%	76.44%	61.87%	10,948	5,474
INSTRUCTIONAL SUPPORT	2,462,123	2,274,874	2,923,864	3,456,670	2,152,176	1,304,494	62.26%	75.91%	67.98%	1,726,745	1,673,665
PUPIL SUPPORT SERVICES	4,958,436	5,237,720	5,697,145	5,752,306	3,937,678	1,814,628	68.45%	64.51%	64.21%	3,378,730	3,183,582
FACILITIES	4,820,100	5,237,835	5,273,390	5,466,951	3,984,627	1,482,324	72.89%	74.97%	71.61%	3,926,725	3,451,443
OTHER FINANCING USES	567,689	439,732	525,000	508,100	700,425	(192,325)	137.85%	141.49%	92.07%	622,189	522,648
TOTALS	48,760,671	51,795,268	54,994,193	56,353,420	35,289,962	21,063,458	62.62%	64.02%	63.00%	33,160,869	30,720,494

REVENUE & EXPENDITURE SUMMARY BY SOURCE, OBJECT SERIES & PROGRAM SERIES

WACONIA | March 31, 2026

								31-Mar-26	31-Mar-25	31-Mar-24		
ACTIVITY - OTHER FUNDS								31-Mar-26	31-Mar-25	31-Mar-24		
REVENUE	30-Jun-24	30-Jun-25	FY26 Adopted Budget	FY26 Revised Budget	Received YTD	Revised Budget Remaining	% Received	% Received	% Received	31-Mar-25	31-Mar-24	
FOOD SERVICE	3,388,847	3,319,655	3,449,636	3,125,976	1,386,274	1,739,702	44.35%	43.95%	44.85%	1,458,901	1,519,975	
COMMUNITY EDUCATION	4,221,222	4,247,809	4,171,711	4,241,782	3,218,402	1,023,380	75.87%	75.07%	73.78%	3,188,732	3,114,412	
CONSTRUCTION	6,158,103	9,596,627	75,000	246,000	224,606	21,394	91.30%	1.07%	98.42%	103,099	6,060,806	
DEBT SERVICE	9,557,211	21,753,496	9,737,900	9,737,900	5,062,197	4,675,703	51.98%	23.12%	54.12%	5,029,500	5,172,110	
TRUST	11,250	12,950	0	10,000	3,500	6,500	35.00%	38.61%	17.78%	5,000	2,000	
INTERNAL SERVICE	550,381	418,183	485,000	485,000	352,020	132,980	72.58%	73.28%	62.29%	306,452	342,812	
OPEB IRREVOCABLE TRUST	152,627	439,769	135,000	147,000	41,216	105,784	28.04%	8.83%	59.30%	38,836	90,512	
TOTALS	24,039,642	39,788,489	18,054,247	17,993,658	10,288,216	7,705,442	57.18%	25.46%	67.82%	10,130,520	16,302,628	

								31-Mar-26	31-Mar-25	31-Mar-24		
EXPENDITURES								31-Mar-26	31-Mar-25	31-Mar-24		
EXPENDITURES	30-Jun-24	30-Jun-25	FY26 Adopted Budget	FY26 Revised Budget	Expended YTD	Revised Budget Remaining	% Expended	% Expended	% Expended	31-Mar-25	31-Mar-24	
FOOD SERVICE	3,472,583	3,138,794	3,828,301	3,708,610	1,993,178	1,715,432	53.74%	64.90%	62.99%	2,037,160	2,187,460	
COMMUNITY EDUCATION	3,902,578	4,136,902	3,889,861	4,238,543	3,262,228	976,315	76.97%	69.44%	66.03%	2,872,743	2,576,707	
CONSTRUCTION	2,061,110	5,459,450	9,384,517	9,384,517	6,192,312	3,192,205	65.98%	10.74%	11.32%	586,277	233,327	
DEBT SERVICE	9,396,831	21,790,482	9,737,900	9,737,900	9,363,410	374,490	96.15%	43.95%	100.01%	9,576,854	9,398,131	
TRUST	4,500	10,250	0	10,000	9,406	594	94.06%	70.12%	88.89%	7,188	4,000	
INTERNAL SERVICE	448,577	442,895	485,000	485,000	334,850	150,150	69.04%	75.11%	77.90%	332,657	349,436	
OPEB IRREVOCABLE TRUST	346,417	361,101	135,000	147,000	11,452	135,548	7.79%	0.55%	0.49%	1,999	1,709	
TOTALS	19,632,597	35,339,874	27,460,579	27,711,570	21,166,837	6,544,733	76.38%	43.62%	75.13%	15,414,879	14,750,770	

								31-Mar-26	31-Mar-25	31-Mar-24		
SUMMARY - ALL FUNDS								31-Mar-26	31-Mar-25	31-Mar-24		
SUMMARY	30-Jun-24	30-Jun-25	FY26 Adopted Budget	FY26 Revised Budget	YTD	Revised Budget Remaining	% of Budget Expended	% of Actuals Expended	% of Actuals Expended	31-Mar-25	31-Mar-24	
REVENUE	80,780,364	96,689,004	74,203,834	74,884,140	44,742,774	30,141,366	60.30%	45.74%	61.92%	44,224,724	50,015,796	
EXPENDITURES	68,393,268	87,135,142	82,454,772	84,064,990	56,456,799	27,608,191	68.47%	55.75%	66.49%	48,575,747	45,471,265	
SPENDING VARIANCE	12,387,096	9,553,862	(8,250,938)	(9,180,850)	(11,714,025)	N/A	N/A	N/A	N/A	(4,351,023)	4,544,532	

Transfers

	Transfers To	Transfers From
Security Bank	2,600,000.00	
	2,100,000.00	
Bond Disbursement		
OPEB EQUITY		
OPEB		
2018 COPS		
Hometown Bank		
AAC Proceeds		
2019 Lease (Tennis Court)		
2024 BONDS		42,664.00
OPEB Equity		
OPEB		
PM-A Operating	42,664.00	2,600,000.00
		2,100,000.00
Refunding Bonds		
2017 COPS-US Bank		
PMA		
KleinBank General to Activities		
Old National		
Mid Country		
LTFM Bond		
Facility Bond to Debt Service		
Total Transfers	4,742,664.00	4,742,664.00

2. **Request for Approval - Second Pasta Machine**

Presenter: Barb Schank, Director of Nutritional Services
Pam Carman, Director of Finance & Operations



MEMORANDUM

TO: ISD 110 Finance Committee

FROM: Barb Schank, Director of Nutritional Services
Pam Carman, Director of Finance & Operations

DATE: May 11, 2026

SUBJECT: Request for Approval - Second Pasta Machine (Fund 02)

Purpose

To provide information regarding a planned Nutrition Services equipment purchase that will be brought forward to the School Board in June 2026 for approval.

Background/Context

In 2016, the district purchased a pasta machine through a Farm to School grant. Since that time, the program has evolved into a highly successful initiative, producing fresh, scratch-made pasta centrally and distributing it across all schools. Menu offerings such as fettuccine alfredo, lasagna, and other pasta-based entrees have become well-established, high-demand items among students.

This work supports the district's focus on increasing scratch cooking, improving meal quality, and utilizing high-quality ingredients. As participation and demand have grown, current production capacity is limiting the program's ability to expand offerings and operate as efficiently as possible.

Additionally, through the 2026 Minnesota Department of Education (MDE) Administrative Review, the district identified the need to strategically utilize the Nutrition Services Fund (Fund 02) net excess balance. Federal and state requirements emphasize reinvesting excess fund balance into the meal program, with a focus on enhancing food quality, increasing scratch cooking, and improving operational efficiency.

Proposal Summary

Administration is planning to bring forward a recommendation to the School Board in June to approve the purchase of a second pasta machine to:

- Expand scratch cooking capacity and menu offerings
- Increase efficiency of centralized production
- Enhance student meal quality and student experience
- Support compliance with MDE expectations regarding the use of Fund 02 net excess balance

This investment aligns with the district's Nutrition Services corrective action plan and long-term operational goals.

Financial Impact

The purchase will be funded through the Nutrition Services Fund (Fund 02), which currently maintains a positive net excess balance.

Use of Fund 02 for this purpose:

- Aligns with federal and state requirements for reinvestment into the food service program
- Reduces excess fund balance to compliant levels
- Supports program improvements tied directly to student meals and operational efficiency

In alignment with district purchasing practices, multiple quotes have been obtained to ensure competitive pricing and best value.

Quotes to be attached for School Board review:

- *Italian Quality Products – \$17,500*
- *Webstaurant Katom AEX90 – \$19,658*
- *Webstaurant Katom AEX90M – \$26,791*

Administration recommends proceeding with Italian Quality Products. This is the company we purchased our original pasta machine through; they are competitively priced, and the machine we have has proven to be reliable and of high quality.

This purchase will be brought forward for School Board approval in accordance with Policy 724.

Next Steps

This item is planned to be presented to the School Board in June 2026 for formal approval.



**ITALIAN
QUALITY
PRODUCTS** inc.

23151 Verdugo Dr. Ste 108 949-282-9018
Laguna Hills, CA 92653 pastamachine.com

Quotation

Date: April 20, 2026

Ship via:

International freight

Issued to:

Waconia Public School District
512 Industrial Blvd
Waconia, MN 55387

Ship to:

1600 Industrial Blvd
Waconia, MN 55387

Telephone: Barb Schank 952-250-4878 (M) 952-442-0662 (O)

Delivery: 60 work days

Terms: 30% upon order, balance upon shipping from Italy directly to you.

Description

Price

No.1 Pasta Extruder Italgi Mod. P17
Mixer Capacity: 16lb
Output: 20-30lb/h
Electrical: 220V, single phase, 60 Hz, 1HP

No.4 Pasta dies of your choice included

\$17,500.00

No.4 Additional pasta dies of your choice @\$350.00

1,400.00

Packing, shipping, insurance, US Customs duty, brokerage, and delivery charges to your location, are all included.

Warranty: 1 year

Remote installation and training fees are included.

For all specifications see attached brochure.

Wire Transfer Instructions:

Bank of America

Routing No. 121000358, ABA 026009593 SWIFT BOFAUS3N

Account No. 0009923-09273 Italian Quality Products, Inc.

For payment by check, please use our Fedex account 1053-0807-8

Subtotal	\$18,900.00
Sales Tax	n/a
Total	\$18,900.00

By signing this document, you agree to accept the specifications of the equipment and to adhere to the attached Terms and Conditions of Sales. Please return the original along with your payment or by email to: info@pastamachine.com.

Signed:

Date:

TERMS AND CONDITIONS OF SALE

Section I. APPLICABILITY

The equipment listed on the facing page of this Sales Order is being sold per the terms of this contract. All sections of these Terms and Conditions are applicable to this Sales Order unless otherwise stated on the facing page of this Order. Any additional or different terms and conditions proposed by the Buyer are hereby rejected and shall be of no force or effect unless expressly assented to in writing by IQP, Inc. There shall be no contract except upon the terms and conditions provided in this Sales Order.

Section II DEFINITIONS

"Equipment" The physical equipment listed on this Sales Order
"IQP, Inc." ITALIAN QUALITY PRODUCTS, INC.

Section III. CONDITIONS

1. ACCEPTANCE. The contract between IQP, Inc. and the Buyer shall be accepted only by IQP, Inc. and no others.
2. PRICE. Prices are subject to change without notice. The price is F.O.B. Buyer's facility. Unless otherwise included in the price, if the contract requires installation by IQP, Inc., Buyer shall reimburse IQP, Inc. for all expenses incurred in said installation, including but not limited to: transportation, meals, lodging, hours in travel, and hours worked.
3. RISK OF LOSS. The terms of the sale are F.O.B. Buyer's facility, and route of shipment is at the discretion of IQP, Inc.
4. EQUIPMENT ACCEPTANCE. Buyer's acceptance shall be upon delivery. Buyer acknowledges that Equipment is in good condition and repair is satisfactory in all respect for all purposes unless Buyer notifies IQP, Inc. of any defects or deficiencies in writing, delivered to IQP, Inc., within ten (10) days after acceptance. Payment by Buyer of Equipment without reservation of rights shall constitute such acknowledgement. No returns, refunds or exchanges are allowed.
5. SECURITY INTEREST. IQP, Inc. hereby reserves a purchase money security interest in the Equipment until the full purchase price, including all freight, taxes, and installation costs has been paid.
6. PAYMENT. The full purchase price is due upon delivery and shall be paid within five (5) days from delivery. Full title of the Equipment shall pass to the Buyer upon receipt by IQP, Inc. of payment in full. Any complaints regarding the Equipment or delays in its delivery shall not give the Buyer the right to delay payment. No complaint or communication shall have legal effect unless made in writing and delivered to IQP, Inc. whose address is on the facing page of this Sales Order.
7. INSURANCE. Once equipment is at Buyer's facility, Buyer assumes risk of loss and Buyer at its own expense shall insure the Equipment for its full replacement value against fire, theft and physical damage. The loss, damage or destruction of the Equipment shall not release Buyer from any of its obligations to IQP, Inc.
8. USED EQUIPMENT. Used equipment purchased hereunder is sold "as is" and "where is" and IQP, Inc. make NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR SUITABILITY FOR PURPOSE OR AGAINST INFRINGEMENT, WITH RESPECT TO THE EQUIPMENT.
9. REMEDIES. In the event of default, repudiation or failure to accept by Buyer and in addition to or in lieu of any remedy provided under the Uniform Commercial Code, IQP, Inc. may enter any premises and take possession of the Equipment without posting security. If buyer wrongfully rejects or revokes acceptance of the Equipment or otherwise is in default under the terms of this Agreement, IQP, Inc. shall be entitled to liquidated damages in the amount of the contract price plus thirty (30) percent thereof. In addition, if the Buyer defaults, IQP, Inc. shall be entitled to payment for Buyer's use of the Equipment, until said Equipment can be removed from Buyer's premises, at a reasonable rental rate per month or part thereof, equal to but not less than one eighteenth (1/18) of the purchase price listed on the facing page, together with costs incurred by IQP, Inc. for removal of the Equipment.
10. SELLER'S WARRANTY. IQP, Inc. warrants to Buyer that the Equipment, except for the electrical components, is free from manufacturer defects in material or workmanship for a period of one (1) year from the date of delivery and is contingent upon proper use. Warranty is void if Equipment is in any manner modified. Warranty is void if Buyer repairs or attempts repairs without preapproval from IQP, Inc. Use of Equipment in excess of eight (8) hours per day shall reduce the period of warranty by an amount which is equal to the normal use eight (8) hours / day to extended use. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. In the event of a manufacturer defect of material or workmanship, IQP, Inc. agrees to repair or replace the defective part(s) without charge to the Buyer. All replaced goods are to be returned to IQP, Inc., transportation prepaid. Under no circumstances is IQP, Inc. responsible for any damage beyond the price of the Equipment. No damages or charges of any kind either for labor, expenses or otherwise, including loss of income, suffered or incurred by the Buyer in repairing or replacing the defective Equipment or occasioned by Buyer or its agents will be allowed. IQP, Inc. shall not be liable for any damage or failure caused by inadequate training of machine operators, improper use of machines or improper food products, Buyer's failure to properly lubricate the machine or otherwise maintain the machine or ordinary wear and tear. IQP, Inc. shall not be liable for any damage, failure or loss caused by failure to comply with or follow procedures inherent in the pasta making process. This warranty terminates upon default by Buyer as set forth in Section IV.
11. BUYER'S WARRANTY. Buyer warrants that the premises upon which the Equipment is installed are properly suited for the Equipment to operate as described. Buyer acknowledges that compliance with applicable building or zoning regulations, city ordinances and any other city, state or federal regulations, including health and safety regulations, pertaining to the use of the Equipment are matters of which Buyers are solely responsible.

Section IV. GENERAL

1. LIMITATION OF ACTION. IQP, Inc.'s liability for damages to Buyer for any cause whatsoever and regardless of the form of action, whether in contract or in tort including but not limited to negligence, shall be limited to the total price paid for the Equipment that is the subject matter of, or is directly related to, the cause of action. All damages regardless of the form of action, whether in contract or in tort, including but not limited to negligence shall be limited to the total price paid for the Equipment that is the subject matter of or is directly related to the cause of action. No action regardless of the form, may be brought more than one (1) year after the cause of action arises.
2. CONSEQUENTIAL DAMAGES. IQP, Inc. WILL NOT BE LIABLE: (a) FOR PERSONAL INJURY OR PROPERTY DAMAGE EXCEPT PERSONAL INJURY OR PROPERTY DAMAGE CAUSED BY IQP, Inc.'s NEGLIGENCE; (b) FOR LOSS OF PROFITS OR INDIRECT, INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES (REGARDLESS OF THEIR NATURE) CAUSED WHOLLY OR IN PART BY BUYER'S NEGLIGENCE, FAILURE TO PROPERLY TRAIN EMPLOYEES OR FAILURE TO FULLFILL ITS RESPONSIBILITIES HEREIN; or (c) FOR ANY CLAIM AGAINST THE BUYER BY ANY THIRD PARTY. IQP, Inc. SHALL NOT BE LIABLE FOR ANY LOSS OR DAMAGE OF ANY KIND RESULTING FROM DELAY OR INABILITY TO DELIVER ON ACCOUNT OF FIRE, LABOR TROUBLES, ACCIDENT, INABILITY TO OBTAIN MATERIALS OR SHIPPING SPACE, BREAKDOWNS, DELAYS OF CARRIERS OR SUPPLIES, ACTS OF CIVIL OR MILITARY AUTHORITIES OR FROM ANY OTHER CAUSE BEYOND IQP, Inc.'s REASONABLE CONTROL.
3. TAXES. Whether or not listed on the face hereof, Buyer shall be responsible for and shall pay for any tax, levy, or fee imposed by any governmental authority or any fee payment charged herein or imposed relative to this Sales Order, including but not limited to sales taxes, use taxes, property taxes, tangible or ad valorem taxes, duties and custom charges.

4. PATENTS. Buyer shall hold IQP, Inc. harmless from and hereby releases IQP, Inc. from any and all claims or suits against IQP, Inc. because of any suits, claims, losses or other liabilities made against, or suffered by Buyer arising from any claim of, infringement of, patent, copyright, trademark, or other propriety right at common law or other claims of unfair trade or of unfair competition resulting from or occasioned by Buyer's use, possession, sale or delivery of Equipment sold to Buyer by IQP, Inc.
5. INDEMNITY. BUYER SHALL DEFEND, INDEMNIFY AND HOLD IQP, INC. OR ITS ASSIGNEE HARMLESS FROM ANY AND ALL CLAIMS, ACTIONS, LOSSES, DAMAGES, (INCLUDING REASONABLE ATTORNEY'S FEES), OBLIGATIONS, LIABILITIES AND LIENS (INCLUDING, WITHOUT LIMITATION, ANY OF THE FOREGOING ARISING OR IMPOSED IN CONNECTION WITH LATENT OR OTHER DEFECTS, OR UNDER THE DOCTRINE OF "STRICT LIABILITY") ARISING OUT OF THE PURCHASE, LEASE, POSSESSION, OPERATION, CONDITION, RETURN OR USE OF THE EQUIPMENT, OR BY OPERATION OF LAW.
6. ASSURANCES. Reasonable uncertainty concerning the Buyer's solvency and in all cases of a change in Buyer's situation including: incapacity, bankruptcy, suspension of payments, dissolving or modifying the corporation will give IQP, Inc. the right to demand adequate assurance of due performances and suspend his further performance until such assurances are given.
7. REMEDIES. All remedies of IQP, Inc. stated in this Sales Order are not exclusive and are in addition to all other remedies of IQP, Inc. at law, in equity or stated elsewhere in this Sales Order.
8. DEFAULT. Buyer shall be in default under this Sales Order if Buyer (a) Fails to make any payment hereunder to IQP, Inc. or an ASSIGNEE when due, (b) Breaches any term, provision, or condition contained in this Sales Order or (c) is declared to be in default under any other agreement between the buyer and IQP, Inc. when said other agreement relates to Equipment covered by this Order and (d) in any foregoing cases set out in (a), (b), or (c), Buyer fails to cure any said breach or default within ten (10) days following written notice thereof from IQP, Inc. or ASSIGNEE.
9. ARBITRATION. Any controversy or claim arising out of or relating to this Sales Order, other than default by Buyer under the terms of this Sales Order, shall be settled by arbitration held in Orange County, California in accordance with the Rules of the American Arbitration Association. Each party shall select an arbitrator and the two (2) arbitrators thus selected shall select a third arbitrator. At least one of the arbitrators shall, if at all possible, be familiar with equipment similar to the Equipment purchased hereunder. Judgment upon any award thereon may be entered in any court having jurisdiction thereof.
10. GOVERNING LAW. This Sales Order will be governed by, and shall be construed according to the laws of the State of California, except that IQP, Inc., at its option, may bring such action in any other state in which jurisdiction may be obtained.
11. MISCELLANEOUS. If any court of competent jurisdiction should hold that any covenant, term or condition of this Sales Order, is unenforceable or void as a matter of law, the remainder of this Sales Order shall remain in full force and effect unless the essential purpose of this Sales Order is destroyed by the removal of the UNENFORCEABLE or void covenant, term or condition, in which case the Order shall be terminated and all Equipment (title to which has not passed to Buyer) shall be returned to IQP, Inc. This Sales Order constitutes the entire agreement between the parties relative to the Equipment hereunder and communication between the parties, oral and written, are hereby merged into this Order. If there is any conflict between terms and conditions of this Order and other documents, the terms and conditions of this order shall govern. Except as otherwise expressly provided herein, this Sales Order may not be amended, modified or expanded except by written document signed by the party against whom enforcement is sought.



Search

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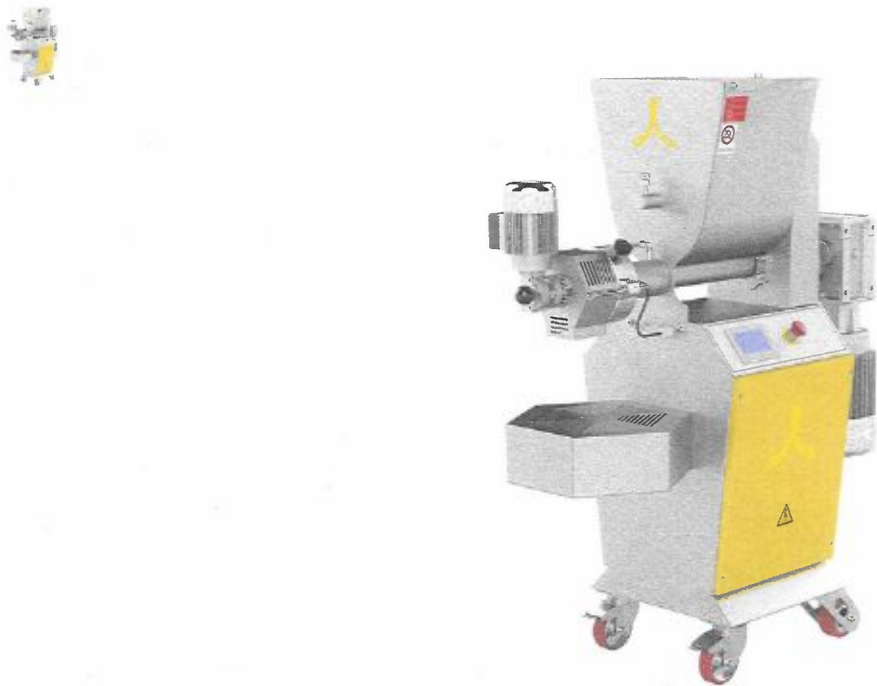


- Restaurant Equipment
- Commercial Refrigeration
- Ice Makers
- Smallwares
- Tabletop
- Cleaning & Janitorial
- Restaurant Furniture
- Disposables & Consumables
- Storage & Transport
- Business Type
- Clearance

Tom Restaurant Supply / Restaurant Equipment / Food Prep Equipment / Commercial Pasta Machines / 30 lb Gia Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

Arcohaleno AEX90 30 lb Gia Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

KaTom #: 812-AEX90 • MPN: AEX90



Free Shipping Eligible

Retail Price: ~~\$23,127.43~~

\$19,658.32 /Each



Protect Your Product
Coverage starting at \$125.25

Add Protection

1

Add to Cart

As low as \$1818/month with CREDIT KEY

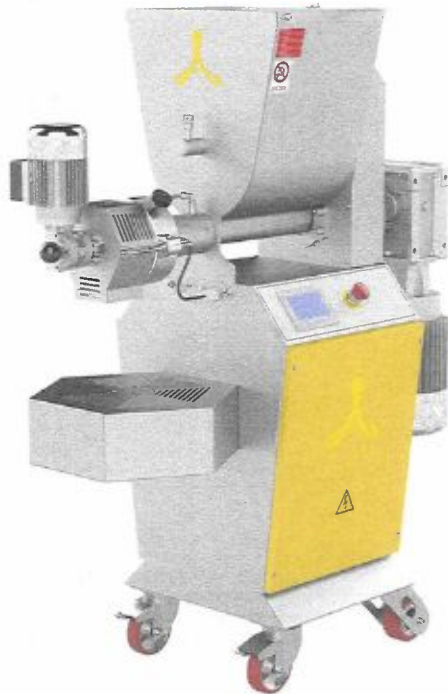


Earn up to **\$589.75** back with a
KaTom MasterCard® Rewards Credit Card

Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.

Arcobaleno AEX90 30 lb Gia Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

KaTom #: 812-AEX90 - MFR: AEX90



Earn up to **\$589.75** back with a KaTom MasterCard® Rewards Credit Card

Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.

Price Match Guarantee

Found a better price elsewhere? Let us know!



Ask a Foodservice Equipment Specialist

(844) 895-6029 [Chat](#)

[What is a Foodservice Equipment Specialist?](#)

Similar Products in Stock Now



Univex UPASTA

20 qt Pasta Mixer/Extruder - Countertop, 1 hp, 115v

\$5,392.80 / Each



Tablecraft 984

4 1/2" Round Pasta Basket - Stainless Steel

\$61.49 / Pack of 2

Arcobaleno AEX90 Description

For simplified cleanup and batch turnover, the Arcobaleno AEX90 Gia stainless steel pasta extruder incorporates a removable auger and mixing arm. A touchscreen interface manages adjustable speed settings, while a fan moves air across the unit to decrease overheating risk. Engineered with pre-plumbed water lines, it has a water-cooling feature that regulates temperatures for consistent extrusion. The 30-pound mixer feeds dough into an automatic system with two dies that handles up to 90 pounds per hour. Measuring 19 inches wide by 42 inches deep by 52 1/2 inches high, the yellow build stands on four casters for effortless repositioning.

Product Details

- Gia series
- Pre-plumbed design
- 90-lb. hourly output
- Stainless steel construction
- 30-lb. mixer
- Automatic cutting knife
- 2 standard pasta dies
- Removable auger and mixing arm
- Water-cooling system with digital temperature readout
- Touchscreen controls with adjustable speeds
- Surface fan
- 4 casters
- Yellow

Dimensions & Utilities

**Image may not depict product color, inclusions or accessories*

**Arcobaleno AEX90 is free shipping eligible. Users must be signed in with an order total greater than \$500 and be shipping to the 48 contiguous states.*

Additional Product Information



Cord Attached

This product includes a cord and plug



Search

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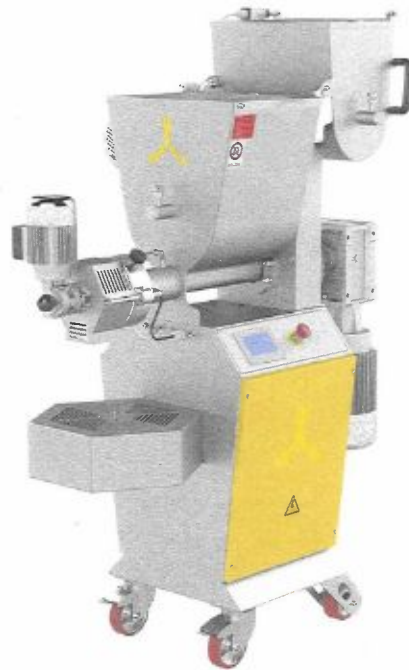
Sign In Cart

- Restaurant Equipment
- Commercial Refrigeration
- Ice Makers
- Smallwares
- Tabletop
- Cleaning & Janitorial
- Restaurant Furniture
- Disposables & Consumables
- Storage & Transport
- Business Type
- Clearance

KaTom Restaurant Supply / Restaurant Equipment / Food Prep Equipment / Commercial Pasta Machines / 30 lb Gia-M Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

Arcobaleno AEX90M 30 lb Gia-M Pasta Mixer/Extruder - Floor Model, 2 hp, 220v

KaTom #: 812-AEX90M • MPN: AEX90M



Free Shipping Eligible

Retail Price: ~~\$30,618.00~~

\$26,790.75 /Each



Protect Your Product
Coverage starting at \$125.25

Add Protection

1

Add to Cart

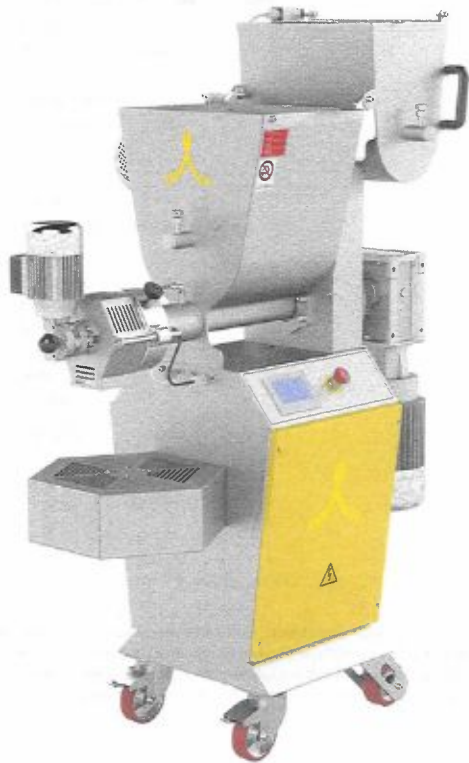
As low as \$2478/month with CREDIT KEY



Earn up to **\$803.72** back with a
KaTom MasterCard® Rewards Credit Card

Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.

Arcobaleno AEX90M 30 lb Gia-M Pasta Mixer/Extruder - Floor Model, 2 hp, 220v
KaTom # 812-AEX90M - MPN: AEX90M



Earn up to \$803.72 back with a
KaTom MasterCard® Rewards Credit Card

Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.

Price Match Guarantee
Found a better price elsewhere? Let us know!



Ask a Foodservice Equipment Specialist

(844) 895-6029 Chat

What is a Foodservice Equipment Specialist?

Similar Products in Stock Now



Unvex UPASTA
20 qt Pasta Mixer/Extruder - Countertop, 1 hp, 115v

\$5,392.80 / Each



Tablecraft 984
4 1/2" Round Pasta Basket - Stainless Steel

\$61.49 / Pack of 2

Arcobaleno AEX90M Description

The Arcobaleno AEX90M Gia-M pasta extruder separates batch preparation between 30-pound and 25-pound mixers to streamline workflow across multiple dough stages. Furnished with two dies, its automatic cutting knife extrudes 110 pounds per hour, while a removable auger and mixing arm ease product changeovers. Four sturdy casters come preinstalled on the 26 1/2-inch-wide by 45-inch-deep by 63 1/2-inch-high stainless steel structure for convenient installation. A fan protects internal components from heat fatigue, and touchscreen controls with adjustable speeds adapt to varying densities. With pre-plumbed water lines for direct connection, the machine includes a water-cooling system that stabilizes dough temperature.

Product Details

- Gia-M series
- Pre-plumbed design
- 110-lb. hourly output
- Stainless steel construction
- Dual mixers: 30-lb. front mixer and 25-lb. top mixer
- Automatic cutting knife
- 2 standard pasta dies
- Removable auger and mixing arm
- Water-cooling system with digital temperature readout
- Touchscreen controls with adjustable speeds
- Surface fan
- 4 casters
- Yellow

Dimensions & Utilities

**Image may not depict product color, inclusions or accessories*

**Arcobaleno AEX90M is free shipping eligible. Users must be signed in with an order total greater than \$500 and be shipping to the 48 contiguous states.*

Additional Product Information



Cord Attached

This product includes a cord and plug

3. **Kitchen Update**

Presenter: Pam
Carmen, Director of
Finance and
Operations

4. **Skyward Qmlativ Migration - Timeline Adjustment
and Strategic Preparation**

Presenter: Pam
Carman, Director of
Finance & Operations
Jeni Super,
Director of Human
Resources



MEMORANDUM

TO: ISD 110 Finance Committee

FROM: Pam Carman, Director of Finance & Operations
Jeni Super, Director of Human Resources

DATE: May 11, 2026

SUBJECT: Skyward Qmlativ Migration – Timeline Adjustment and Strategic Preparation

Purpose

To provide an update on the Skyward Qmlativ migration timeline, outline the rationale for adjusting the implementation schedule, and highlight key preparatory work needed to ensure a successful transition.

Background and Context

The District had originally planned to begin implementation of Skyward Qmlativ in June 2026, with a targeted go-live date of February 2027.

Following the recent transition in the Controller position and an assessment of internal capacity, the District has worked collaboratively with Skyward to revise the implementation timeline. The updated plan is to begin implementation in June 2027, with a go-live date of February 2028.

It is important to note that migration to Skyward Qmlativ is not optional. Skyward has communicated that support and service for the District's current systems—Skyward SMS and Skyward PAC—will be discontinued in the future.

Currently, the District operates in a dual-system environment:

- **Skyward SMS** serves as the primary web-based platform used by most staff.
- **Skyward PAC** is required for certain finance-specific functions, including payroll and accounts receivable, and is limited to a smaller group of users.

This dual-system structure creates inefficiencies, reliance on specialized knowledge, and increased risk. Transitioning to Qmlativ will unify these systems into a single platform, streamlining processes and improving overall system functionality.

Recommended Approach

- Adjust the Skyward Qmlativ implementation timeline:
 - **Implementation Start:** June 2027
 - **Go-Live Date:** February 2028
- Prioritize HR data cleanup and process alignment during FY27 as the primary focus area, including:
 - Standardization and validation of employee data structures
 - Alignment and documentation of salary matrices and pay structures
 - Review and refinement of account coding that feeds payroll
 - Evaluation and optimization of the insurance tracker module to improve benefit calculation accuracy and integration with payroll
- Support payroll-related cleanup as a secondary, but aligned effort, ensuring that payroll processes are strengthened through improved upstream HR data integrity rather than addressed in isolation
- Maintain approximately \$200,000 in the FY27 budget within HR and Finance consulting to support this work, with the understanding that:
 - Not all funds will be expended in FY27
 - Costs will be phased across FY27 and FY28, aligning with both preparation and implementation activities
 - This approach allows for flexibility in pacing the work based on capacity and priorities
- Leverage external partners, including Skyward and CESO, to support data cleanup, process design, and implementation readiness
- Begin building cross-functional ownership of systems and processes, including more intentional involvement of the Technology Department to support long-term system governance and reduce reliance on single-position expertise

Data and Rationale

- **Capacity and Risk Management:**

The transition in the Controller role significantly impacts the District's ability to support a large-scale system implementation within the original timeline while maintaining strong financial controls and daily operations. Adjusting the timeline helps ensure stability and reduces risk.
- **Data Integrity as the Critical Driver of Success:**

A successful migration is fundamentally dependent on the quality and structure of the District's data—particularly within HR. Without intentional cleanup and alignment, system inefficiencies and manual workarounds will persist regardless of the platform.

- **Operational Efficiency and Process Improvement:**

The District currently relies on a number of manual processes and position-dependent knowledge, particularly within payroll and HR. This creates inefficiencies and limits scalability. By focusing on data and process standardization, the District can:

- Increase automation
- Improve accuracy and consistency
- Reduce reliance on manual calculations and individual expertise
- Strengthen internal controls

- **Strategic Use of Resources:**

Maintaining the \$200,000 allocation across FY27–FY28 allows the District to proactively invest in readiness activities rather than compressing costs and effort into the implementation window. This phased approach supports better outcomes and reduces overall project risk.

- **Long-Term System Sustainability:**

Engaging the Technology Department as part of this process supports stronger system governance, improved documentation, and greater internal capacity, reducing dependency on single roles and improving long-term sustainability.

Measures of Success

- Completion of HR data cleanup and alignment prior to implementation start
- Standardized and documented HR and payroll processes
- Reduced reliance on manual calculations and position-dependent knowledge
- Increased system utilization and integration across departments
- Successful and timely implementation of Skyward Qmlativ in February 2028

Potential Pitfalls / Considerations

- Delays in HR data cleanup could impact implementation readiness
- Limited internal capacity may require continued reliance on external support
- Change management will be critical as processes are standardized and redesigned
- Cross-departmental alignment, particularly between HR, Finance, and Technology, will be essential

Conclusion

The adjustment to the Skyward Qmlativ timeline reflects a strategic and proactive approach that prioritizes data integrity, operational readiness, and long-term sustainability. By focusing on HR data cleanup and process alignment during FY27, the District is positioning itself to fully leverage the capabilities of Qmlativ while reducing risk, improving efficiency, and moving toward a more standardized, system-driven operating model.

5. **Red Rover Transition**

Presenter: Jeni
Super, Director of
Human Resources



MEMORANDUM

TO: ISD 110 Finance Committee

FROM: Jeni Super, Director of Human Resources
Pam Carman, Director of Finance & Operations

DATE: May 11, 2026

SUBJECT: Red Rover Expansion / Transition from Frontline for Hiring & Records – System Alignment and Next Steps

Purpose

The purpose of this memo is to provide the Finance Committee with an update on the proposed expansion of Red Rover to include hiring and records modules, replacing Frontline for these functions. This memo outlines system alignment, cost considerations, and seeks feedback on next steps prior to bringing a recommendation to the School Board on June 22, 2026.

Background/Context

Waconia Public Schools currently utilizes:

- Red Rover for electronic timesheets and absence management
- Frontline for hiring and employee records

As part of ongoing efforts to streamline systems and improve operational efficiency, the District has been evaluating the expansion of Red Rover to include hiring and records management. This would consolidate multiple HR functions into a more unified system and reduce reliance on platforms with overlapping functionality.

This approach aligns with the District's long-term technology strategy, including the transition from Skyward SMS to Skyward Qmlativ, which will serve as the District's primary enterprise system.

The District explored short-term contract flexibility with Frontline. Frontline has offered a quarterly extension through October 2026; however, this option includes a 15% cost uplift. While this represents an increased short-term cost, it provides necessary flexibility to appropriately sequence system transitions and reduce operational risk.

A detailed cost comparison is included as Attachment A.

Current State & Opportunity

Current State

- Red Rover is in use districtwide for timekeeping and absence management
- Frontline is used separately for hiring and records, resulting in:
 - Multiple systems for HR staff and administrators
 - Increased training and support complexity

Opportunity

Expanding Red Rover allows the District to:

- Streamline hiring, onboarding, and records management processes
- Improve data consistency and workflow efficiency
- Reduce administrative burden and system redundancy
- Better align systems in advance of the Skyward Qmlativ migration

Expanded Functionality & Value Considerations

Beyond the immediate hiring and record-keeping improvements, Red Rover provides an integrated platform that offers long-term operational value to the district.

- By moving to a unified system for hiring, records, timekeeping and absence management modules, the district eliminates duplicate data entry inherent in disconnected systems. Applicant data flows directly into required onboarding documents, employee records, time tracking, and absence management, significantly reducing administrative labor hours and potential data entry errors.
- Because the platform is built on a single database, a single employee profile powers every module. This enables sophisticated, automated workflows and role-based permissions that are impossible to maintain across siloed software.
- Red Rover Records provides a centralized, audit-ready organization for employee records. With granular access controls and license/certification management, the district reduces the legal and financial risks associated with non-compliance or lost documentation.

System Role Clarification (ERP / HCM Alignment)

Skyward Qmlativ will serve as the District's Enterprise Resource Planning (ERP) system, which includes core Human Capital Management (HCM) functions such as payroll, benefits administration, position control and records management. As such, Skyward will remain the District's primary system of record for all financial and personnel data.

Red Rover is not the District's HCM system. Rather, it functions as a complementary, integrated platform that supports specific operational workflows, including:

- Recruiting and hiring
- Onboarding and document management

- Absence management and timekeeping (implemented FY25)

Red Rover will integrate with Skyward to ensure alignment of employee data while enhancing front-end processes. This approach allows the District to:

- Maintain a single authoritative system of record within Skyward
- Improve efficiency and user experience in hiring and onboarding workflows
- Reduce duplicate data entry and manual processes
- Support a more cohesive and streamlined HR system environment

This delineation ensures a clear system architecture and aligns with the District's long-term technology strategy.

Hiring, Onboarding & Records – Operational Value

The proposed expansion of Red Rover is expected to:

- Improve the candidate experience through a more modern, user-friendly application process
- Increase speed to hire through configurable workflows and reduced manual steps
- Streamline onboarding through digital document collection and automated processes
- Eliminate duplicate data entry by integrating hiring and employee information within one system
- Centralize personnel records in a secure, searchable, and audit-ready environment

Implementation Timing & Sequencing Considerations

The timing of this transition is a critical factor in the overall recommendation.

- The District cannot implement the Red Rover expansion concurrently with the Skyward Qmlativ migration, as both initiatives require significant staff capacity, system configuration, and change management.
- The start of the school year represents a high-volume hiring period, making it operationally challenging to transition hiring and records systems during this time.

As a result, the proposed approach is to:

- Extend Frontline through October 2026 utilizing quarterly billing
- Avoid implementation of a new hiring system during peak hiring activity
- Sequence the Red Rover expansion following the start of the school year

The 15% premium associated with quarterly billing is being considered a short-term transition cost to:

- Reduce operational risk
- Ensure a more stable and controlled implementation
- Avoid disruption during critical hiring and onboarding periods

Implementation Plan (To Be Finalized)

The implementation timeline will be further refined; however, the anticipated sequencing includes:

- Continued use of Red Rover for timekeeping and absence management
- Temporary extension of Frontline through October 2026
- Transition of hiring and employee records to Red Rover following the peak hiring period
- Alignment with Skyward SMS and preparation for Skyward Qmlativ migration (Implementation beginning June 2027; Go-Live February 2028)

Financial Impact

- Cost comparison between Frontline and Red Rover is included in Attachment A
- Frontline extension includes a 15% premium for quarterly billing
- Red Rover expansion introduces additional module costs that require final evaluation

The cost associated with transitioning from Frontline to Red Rover was incorporated into the Preliminary FY27 budget; the only incremental cost is the 15% Frontline premium associated with the temporary quarterly extension.

Next Steps - Finance Committee Feedback Requested

Prior to bringing a recommendation to the School Board on June 22, 2026, administration is seeking feedback on:

- Additional information needed to support a decision
- Level of detail required for module justification (Hiring & Records)
- Risk considerations related to system transition
- Readiness to move forward with a formal recommendation

Attachment A

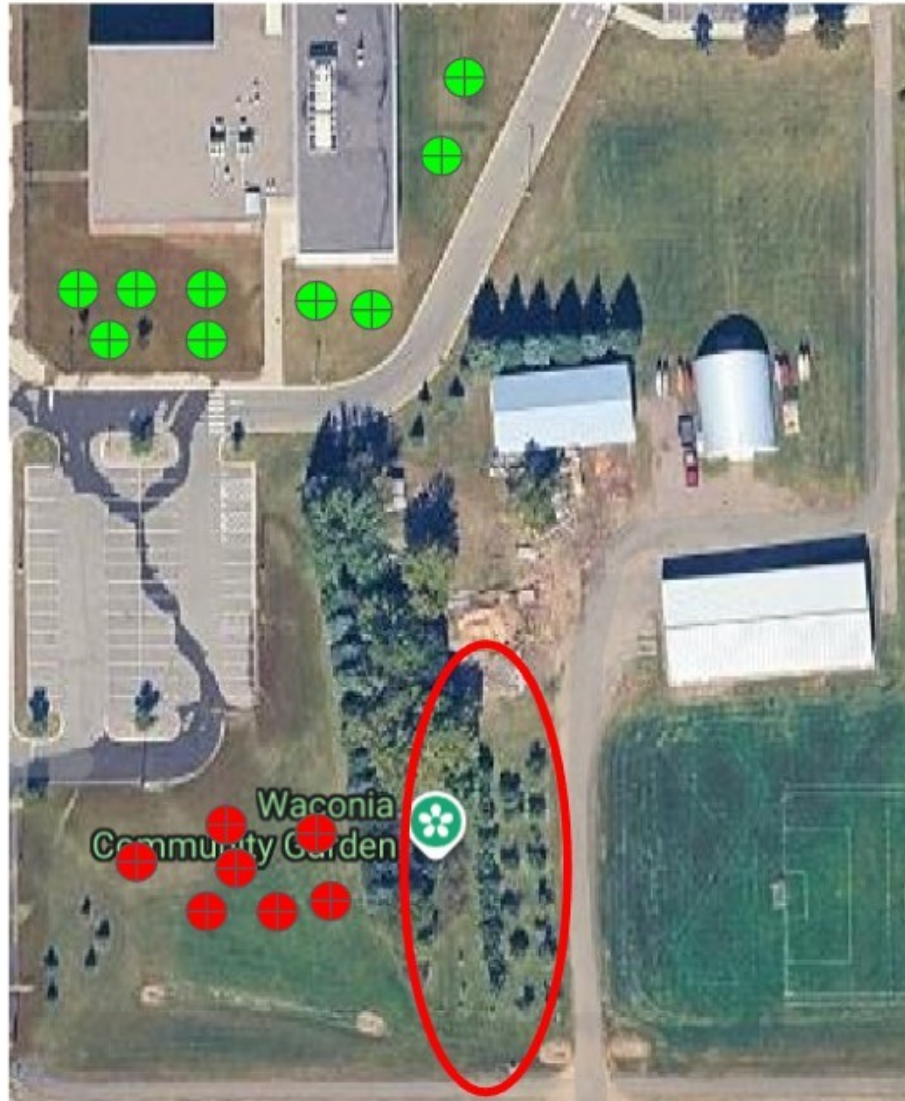
Cost Comparison: Red Rover vs Frontline

Red Rover	Annual Fee	Set up fee	Total
Hiring	\$13,500	\$3,900	\$17,400
Records	\$9,500	\$2,700	\$12,200
Total	\$23,000	\$6,600	\$29,600
Frontline (Current)			
Hiring & Records	\$6,429.93	updated with 26/27 pricing	
Annual Difference	\$16,570.07		

6. Tree Donation

Secondary Plan

- ➕ Potentially Expansion (if possible)
- Secondary plan (2026) for planting



Quonset Hut
Area: Proposed
Maple Tree
Planting

Current Waconia
Gardens Orchard

7. **Update on Construction Items**

Presenter: Tim Bisek,
Director of Buildings
and Grounds



Construction Update

Presented By:
Pam Carman / Tim Bisek

May 11, 2026

Items to Complete under \$25,000

- Change the District Office heating system from ethylene glycol (EG) to propylene glycol (PC) which is considered “food grade” or lower toxicity — **estimated cost: \$7,500**
 - This change would align all district buildings with a consistent food-safe glycol standard.
- Repair wrestling room wall damage that occurred during construction — **estimated cost: \$7,500**
- Complete commissioning for additional air handlers being integrated into the CAM system — **estimated cost: \$5,000**
- Miscellaneous project-related items and contingencies — **estimated cost: \$15,000**



Items to Complete over \$25,000

- High School fire alarm panel relocation and system updates — **estimated cost: \$125,000–\$150,000**
 - Relocate the fire alarm panel from the pool area to a non-corrosive environment and complete necessary updates to ensure system compatibility and compliance with current code and safety standards.
- Air Handler #26 replacement/upgrade serving the High School guidance area — **estimated cost: \$65,000**



Financial Outcome - IAQ and Parking Lots



Date Updated: 4/6/2026

Waconia Project Dashboard		Amount Billed Against Fund	
LTFM	\$ 14,902,117.00	\$ 13,588,592.41	
Total Project Value	\$ 14,902,117.00		

Signed Contracts	Original Contract Value	Approved Change Orders	Current Contract Value	Billed To Date	Amount Remaining	% Remaining	Contractor Change Potential
MS-Bituminous Roadways	\$ 665,976.00	\$ 54,378.00	\$ 720,354.00	\$ 720,353.63	\$ 0.37	0.0%	\$ -
LT - MN Roadways	\$ 55,118.00	\$ -	\$ 55,118.00	\$ 55,118.00	\$ (0.00)	0.0%	\$ -
DO - Choice Electric	\$ 68,750.00	\$ -	\$ 68,750.00	\$ 36,130.00	\$ 32,620.00	47.4%	\$ -
DO - St Cloud Refrigeration	\$ 209,000.00	\$ 39,901.54	\$ 248,901.54	\$ 248,901.54	\$ (0.00)	0.0%	\$ -
DO - Systems Management & Bal.	\$ 4,800.00	\$ -	\$ 4,800.00	\$ 4,800.00	\$ -	0.0%	\$ -
DO - UHL Company,	\$ 51,756.00	\$ -	\$ 51,756.00	\$ 49,168.20	\$ 2,587.80	5.0%	\$ -
DO - BCI Construction	\$ 175,000.00	\$ 1,624.50	\$ 176,624.50	\$ 176,624.48	\$ 0.02	0.0%	\$ -
DO - Prepurchased Equipment (SVL)	\$ 90,710.00	\$ -	\$ 90,710.00	\$ 90,710.00	\$ -	0.0%	\$ -
HS - BCI Construction	\$ 1,035,000.00	\$ 5,972.08	\$ 1,040,972.08	\$ 984,941.78	\$ 56,030.30	5.4%	\$ -
HS - Choice Electric	\$ 558,100.00	\$ (1,099.50)	\$ 557,000.50	\$ 557,000.50	\$ -	0.0%	\$ -
HS - Systems Mgt Bal	\$ 53,300.00	\$ 11,000.00	\$ 64,300.00	\$ 5,063.50	\$ 59,236.50	92.1%	\$ -
HS - Cool Air Mechanical	\$ 5,636,000.00	\$ 173,473.00	\$ 5,809,473.00	\$ 5,518,999.35	\$ 290,473.65	5.0%	\$ -
HS - Cool Air Controls	\$ 659,474.00	\$ 143,625.00	\$ 803,099.00	\$ 669,250.30	\$ 133,848.70	16.7%	\$ -
HS - Prepurchased Equipment (SVL)	\$ 1,352,400.00	\$ -	\$ 1,352,400.00	\$ 1,352,400.00	\$ -	0.0%	\$ -
HS - Contingency	\$ 650,599.18	\$ (642,879.18)	\$ 7,720.00	\$ -	\$ 7,720.00		\$ -
DO - Contingency	\$ 48,373.22	\$ (48,373.22)	\$ -	\$ -	\$ -		\$ -
MS - Contingency	\$ 14,017.74	\$ (14,017.74)	\$ 0.00	\$ -	\$ 0.00		\$ -
LT - Contingency	\$ 3,858.26	\$ (3,858.26)	\$ -	\$ -	\$ -		\$ -
SiteLogIQ Professional Services	\$ 3,152,812.50	\$ -	\$ 3,152,812.50	\$ 3,119,131.13	\$ 33,681.37	1.1%	\$ -
Total Cost	\$ 14,485,044.90	\$ (280,253.78)	\$ 14,204,791.12	\$ 13,588,592.41	\$ 616,198.71	4.25%	\$0.00

NIC-Owner Provided includes interest earnings.

Unallocated Funds	\$ 417,072.10
Approved Change Orders	\$ (280,253.78)
NIC - Owner Provided	\$ (332,676.39)
Contractor Change Potential	\$ -
Remaining Unallocated	\$ 1,030,002.27

* (To be Drawn against project contingency)





Questions?