Hay Springs Public Schools
November 9, 2026
6:30pm: Regular Board of Education Meeting
Cafeteria / Hay Springs Public Schools

I. Preliminary Procedures

a. Call to Order
b. Public Notice of the Meeting: Per Board Policy publication of the Board Meeting notice was published in the Sheridan County Journal Star on the week of November 2, 2026
c. Pledge of Allegiance
d. Open Meeting Law posting
e. Roll Call
f. Motion to Approve Board Member Absence(s)
g. Approve the agenda

II. Reports

a. Superintendent Report - Dr. Coffey
b. Principal - Mrs. Digmann
c. Technology Coordinator - Mr. Reimann

III. Welcome Visitors

a. Public Comments

(Parents and patrons are invited to make comments AT THIS TIME on agenda items and other items related to policies and procedures. **Board policy does not allow public comments to be made about staff members at Board Meetings.** Parents who have concerns about a faculty member must first address their concerns with the faculty member involved. If your concern is not resolved at the teacher level, the parent should visit with the principal/superintendent. If you still have an unresolved concern, it may be addressed at the Board Meeting in executive session.)

IV. Consent Agenda

a. Minutes from previous meetings
b. Treasurer's report
c. Presentation of claims/monthly bills
d. Buildings, Grounds, & Capital Improvement Report

V. Discussion Items: consider, discuss, and take all necessary action

a. Grant Updates
b. EHA Plan / 2027-2028 Rates
c. Upcoming Board Professional Development
d. Safety Plan Updates

VI. Action Items

a. Approve the First Readings of Policies: 2230, 4150, and 4260
b. Authorize the spending of grants via RHTP initiatives 1.1 and 1.3 as stated within the grants, RHTP guidelines, and NDE allowances
c. Approval of Committee Recommendations (HRC, bathroom remodel, etc.)
d. Approve Policy #6285
e. Approve the Second Reading and Adoption of Policy 9110.1: Student Member of School Board

VII. Future Agenda Items

a. Superintendent Evaluation
b. Superintendent Contract
c. Audit Review and Finance Committee Meeting
d. Swear in the Student Member(s)

VIII. Establish Future Board of Education Meeting Date(s) and Time(s): The next scheduled Regular Board meeting is on December 14, 2026 at 6:30pm.

Closed/Executive Session Available may be necessary during this meeting for:
-protection of public interest; or
-prevention of needless injury to the reputation of an individual, and if the individual has not requested a public meeting
A copy of the "Open Meetings Act," is posted within the meeting room for the public

Hay Springs Public School
407 N. Baker Street
P.O. Box 280
Hay Springs, Nebraska 69347

Dr. Sadie Coffey, District Superintendent
Mrs. Tera Digmann, PK-12 Principal
Mrs. Nichole Marcy, Activities Director

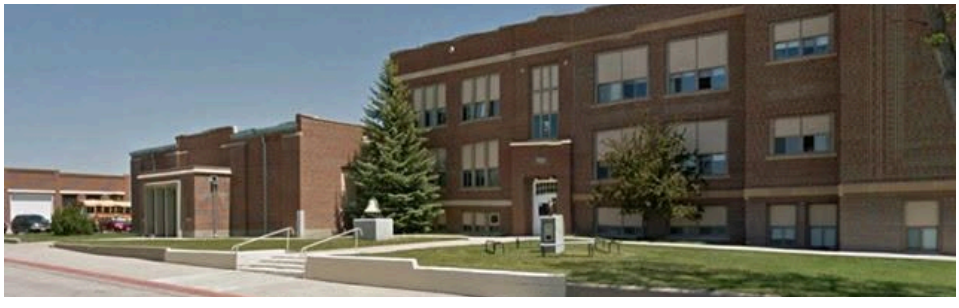
Mission/Vision Statement: Empower students to **S.O.A.R.**: **S**how pride through success. **O**wn opportunities. **A**ct positively to achieve. **R**espect all.

Hay Springs Public School Strategic Plan Objectives:

1. Student Learning & Growth: Rigorous, relevant instruction that ensures every student grows and achieves.
2. Staff Excellence & Unity: Effective leadership and a unified, highly effective staff committed to student success.
3. Resources & Learning Environment: Responsible use of resources to sustain a safe, effective, and continuously improving school.

November 2026

Superintendent Report









What a Fall Season it Has Been. If You Can Believe it, It Sounds Like it Might Just Get Even Better...

eSports Competitors have Already Began Punching Their Tickets to State!

Continuous School Improvement Goal: 80% of Hay Springs students will meet projected growth and/or 80% of students will be proficient on NWEA MAP assessments in Math, Reading, Language Arts, and Science.
Targeted Improvement Plan (Students): Hay Springs K–11 students with disabilities (students on an IEP) will improve reading proficiency on the NWEA MAP assessment, increasing from a baseline of 20% proficient (Winter 2025–2026) to 60% proficient by Spring 2028.
Targeted Improvement Plan (Adults): By Spring 2028, Hay Springs K–11 staff teaching literacy, including general education, special education, and intervention staff, will demonstrate full implementation of explicit and systematic literacy instruction, as measured by achieving an average score in the Area of Strength (≥3.0) across all ten applicable Foundational and ELA Instructional Practice Guide (IPG) Core Action 2 components.

Discussion Items: consider, discuss, and take all necessary action

- **Grant Updates**
  - Discussion: Provide updates regarding current district grant awards, applications, and implementation activities, including RHTP Initiative 1.1 – School Kitchen Modernization, RHTP Initiative 1.3 – Farm-to-School Partnership, and the FY26 COPS School Violence Prevention Program (SVPP). Nebraska Department of Education (NDE) grant webinars for RHTP Initiatives 1.1 and 1.3 are scheduled to address program objectives and desired outcomes, implementation timelines, allowable expenditures, reimbursement procedures, performance expectations, and reporting requirements THIS week. Administration will continue coordinating grant implementation, purchasing, and documentation to ensure alignment with approved grant activities, RHTP guidelines, and NDE requirements. A separate action item will request Board authorization for expenditures associated with RHTP Initiatives 1.1 and 1.3. FY26 COPS School Violence Prevention Program (SVPP) remains “frozen” at this time per Federal Government, therefore, the initial timeline is halted and the new timeline is unknown.
  - Board Direction Requested: Review the 1.1 and 1.3 approved RHTP grants.
- **EHA Plan / 2027–2028 Rates**
  - Discussion: Review the Educators Health Alliance (EHA) announcement regarding insurance premium rates for the 2027–2028 plan year. Medical insurance rates will increase by an average of 13.2%, while dental insurance rates will increase by 4.7% compared to 2026–2027 rates. These increases will have financial implications for district budgeting, employee benefits, and future compensation planning. Administration will continue evaluating the anticipated impact on district expenditures and considering the increases as part of upcoming budget development and negotiations.
    - https://www.ehaplan.org/
  - Board Direction Requested: Discuss the announced EHA rate increases and their potential impact on district finances, employee benefits, budgeting, and future negotiations. Provide direction regarding additional financial analysis or planning as appropriate.
- **Upcoming Board Professional Development**
  - Discussion: Provide information regarding upcoming professional development opportunities for Board members, including the Nebraska State Education Conference in Omaha. Two current Board members and the Superintendent are planning to attend. The conference provides opportunities for professional learning in school governance, finance, legislative updates, strategic planning, and effective Board leadership. Newly elected Board members may also have an opportunity to attend through late registration at a significantly reduced school registration rate, providing valuable preparation as they transition into their new roles.
  - Board Direction Requested: Discuss upcoming Board professional development opportunities, including participation by current and newly elected Board members, and provide direction regarding additional registrations or professional learning priorities.
- **Safety Plan Updates**
  - Discussion: Continue the annual review and updating of the district's Emergency Operations Plan (EOP) and related school safety procedures. Administration is reviewing existing emergency response protocols, staff responsibilities, incident command structures, and available resources to strengthen district preparedness. Areas of consideration include the potential installation of a Knox Box to provide authorized

emergency responders with secure facility access, FEMA-aligned Incident Command System (ICS) role assignments and checklists, and sample school Emergency Operations Plans that may assist in improving district procedures. Administration will continue coordinating with local emergency management, law enforcement, and other appropriate partners to ensure the district's safety planning remains current, practical, and responsive to identified needs.

- Examples and Samples we would like to emulate while merging our multiple plans (EOP, SRP, Crisis Plan, Tornado Protocol, E3, Classroom Emergency Guides, Calling Trees, etc.):
  - PLC Schools Site
  - PLC EOP Sample
  - FEMA Structural (ICS Role Assignments & Checklists) Sample

- Board Direction Requested: Review current safety planning updates and provide direction regarding proposed improvements, emergency response resources, equipment needs, and priorities for continued development and implementation of the district's Emergency Operations Plan.

Action Items

Executive Summary for Agenda Item: Approve the First Readings of Policies 2230, 4150, and 4260

Prepared by: Superintendent

Proposed Action:

___ Information Only

___ Presentation/Discussion

X Discussion/Action by Board of Education

___ Presentation/Discussion/Future Board Action

Proposed Need: To approve the first readings of Policies 2230, 4150, and 4260 governing the evaluation of administrative and staff personnel, ensuring district policies align with current evaluation practices, adopted evaluation instruments, and expectations for professional growth and accountability.

Authority for Item: Simple majority

Data/Alternatives: Administration has reviewed existing district policies related to the evaluation of administrative personnel (302.05, 303.06, and 2230) and staff (406.08, 412.07, 4150, and 4260). The proposed first readings of Policies 2230, 4150, and 4260 are intended to establish consistency between Board policy, evaluation procedures, timelines, documentation, and recently adopted evaluation instruments. The Board may approve the first readings as presented, recommend revisions, or request additional review before proceeding to second readings.

Fiscal Impact: No anticipated direct fiscal impact.

Building Level: District-wide

Goal Impact: Supports Staff Excellence & Unity through clear evaluation expectations, meaningful professional feedback, accountability, and continuous improvement of administrative and staff performance.

Summary: Hay Springs Public Schools continues to review and align its personnel evaluation policies with district practices and adopted evaluation tools. The district has recently adopted updated administrative evaluation instruments and is working to ensure that evaluation procedures for administrative, certificated, and classified personnel are consistent, meaningful, and clearly communicated. The proposed policy revisions are intended to strengthen the

evaluation process while maintaining alignment with district expectations, applicable requirements, and NASB recommendations.

Superintendent Recommendation: Approve the first readings of Policies 2230, 4150, and 4260 as presented.

Suggested Motion: I move to approve the first readings of Policies 2230, 4150, and 4260 as presented.

Executive Summary for Agenda Item: Authorize Expenditures Under RHTP Initiatives 1.1 and 1.3

Prepared by: Superintendent

Proposed Action:

___ Information Only

___ Presentation/Discussion

X Discussion/Action by Board of Education

___ Presentation/Discussion/Future Board Action

Proposed Need: To authorize the Superintendent to proceed with allowable purchases and expenditures associated with Rural Health Transformation Program (RHTP) Initiatives 1.1 – School Kitchen Modernization and 1.3 – Farm-to-School Partnership, consistent with approved grant activities, grant guidelines, Nebraska Department of Education (NDE) allowances, and district purchasing requirements.

Authority for Item: Simple majority

Data/Alternatives: RHTP Initiative 1.1 provides $96,266.27 in grant funding to support school kitchen modernization, equipment purchases, and expanded scratch and semi-scratch meal preparation. Initiative 1.3 supports the development and expansion of farm-to-school opportunities through agricultural education, food production, greenhouse development, livestock-related activities, equipment, transportation, and community partnerships. Administration is participating in NDE grant implementation webinars addressing allowable expenditures, purchasing procedures, reimbursement requirements, timelines, and performance expectations. The Board may authorize expenditures consistent with approved grant budgets and requirements, establish additional spending limitations, or require individual purchases to return for separate Board consideration.

Fiscal Impact: Expenditures will be supported by approved RHTP grant funding and subject to applicable grant budgets, reimbursement procedures, and allowable cost requirements. Any expenses exceeding approved grant funding, requiring district matching funds, or otherwise falling outside allowable grant parameters would require additional consideration and approval.

Building Level: District-wide

Goal Impact: Supports Student Learning & Growth and Resources & Learning Environment by expanding hands-on agricultural learning opportunities, improving school nutrition services, increasing access to locally produced foods, and maximizing external funding to support district programs and facilities.

Summary: Hay Springs Public Schools is moving forward with implementation planning for RHTP Initiatives 1.1 and 1.3. These initiatives represent significant opportunities to modernize school kitchen operations, increase scratch-based food preparation, expand farm-to-school programming, and provide students with meaningful agricultural education and career-connected learning experiences. Board authorization will allow administration to proceed with eligible expenditures and implementation activities while ensuring compliance with grant requirements, NDE guidance, and district purchasing procedures.

Superintendent Recommendation: Authorize the Superintendent to proceed with allowable expenditures under RHTP Initiatives 1.1 and 1.3, consistent with approved grant budgets, RHTP guidelines, and NDE requirements.

Suggested Motion: I move to authorize the Superintendent to proceed with expenditures associated with RHTP Initiatives 1.1 and 1.3, consistent with approved grant activities and budgets, applicable RHTP guidelines, and Nebraska Department of Education allowances and requirements.

Executive Summary for Agenda Item: Approval of Committee Recommendations (HRC, Bathroom Remodel, and Related Projects)

Prepared by: Superintendent

Proposed Action:

___ Information Only

___ Presentation/Discussion

X Discussion/Action by Board of Education

___ Presentation/Discussion/Future Board Action

Proposed Need: To review and consider approval of recommendations presented by the Buildings, Grounds and Capital Improvement committee regarding district facility repairs, improvements, and capital projects, including the HRC repair project, proposed bathroom remodel, and other identified facility needs.

Authority for Item: Simple majority

Data/Alternatives: The committee is reviewing district facility needs and potential improvements as part of ongoing buildings, grounds, and capital improvement planning. Recommendations may include the proposed HRC repairs, bathroom remodeling, and other facility maintenance or improvement projects. The Board may approve the committee's recommendations as presented, approve individual projects separately, modify project priorities or scope, request additional estimates, or defer action pending further information.

Fiscal Impact: Fiscal impact will depend upon the specific projects, approved quotes, available district funds, and any applicable funding sources. Individual project costs and funding recommendations should be identified prior to final Board approval.

Building Level: District-wide, with specific projects affecting designated facilities.

Goal Impact: Supports Resources & Learning Environment by maintaining safe, functional, accessible, and well-maintained district facilities while prioritizing responsible financial stewardship and long-term capital improvement planning.

Summary: Administration and committee continue to evaluate district facility conditions, repair needs, and improvement priorities. The HRC repair project, proposed bathroom remodel, and other identified needs are being considered in relation to available resources, anticipated costs, project timelines, and the district's long-term Capital Improvement Plan. Board consideration of the committee's recommendations will help establish priorities and provide direction for implementation of approved projects.

Superintendent Recommendation: Approve the committee's recommendations for identified facility repairs and improvements, including the HRC repair project, bathroom remodel, and other projects specifically presented for Board consideration, subject to approved scopes, costs, and available funding.

Suggested Motion: I move to approve the committee recommendations for district facility repairs and improvements, including _____ (the HRC repair project, bathroom remodel, and other projects) as specifically presented and documented, with expenditures limited to the approved scopes, amounts, and funding sources.

Executive Summary for Agenda Item: Approve Policy 6285 – Sixth Grade Participation in Junior High Athletics

Prepared by: Superintendent

Proposed Action:

___ Information Only

___ Presentation/Discussion

X Discussion/Action by Board of Education

___ Presentation/Discussion/Future Board Action

Proposed Need: To establish a district policy governing sixth-grade participation in junior high interscholastic athletics, providing administrative flexibility to consider participation when permitted by applicable enrollment criteria, an approved waiver, or Board direction while maintaining appropriate student eligibility, safety, and developmental considerations.

Authority for Item: Simple majority

Data/Alternatives: As a small rural district, Hay Springs Public Schools periodically experiences fluctuations in junior high enrollment and athletic participation numbers. Policy 6285 would establish a consistent framework for considering sixth-grade participation. The Board may establish prerequisites and eligibility expectations that provide administration with discretion to consider participation based on student readiness, safety, program needs, and educational benefit. Insufficient seventh- and eighth-grade participation numbers may be one consideration but would not necessarily be the sole reason for requesting or considering sixth-grade participation, provided broader participation is permitted by applicable regulations or waiver approval (at this time; Rule 10 will be going through a revision and this is one section up to be removed). The Board may adopt the policy as presented or revise the proposed eligibility criteria.

Fiscal Impact: Minimal anticipated direct fiscal impact. Additional costs, if any, may be associated with equipment, transportation, uniforms, or other participation-related expenses.

Building Level: Middle School/Junior High

Goal Impact: Supports Student Learning & Growth by expanding opportunities for student participation, teamwork, leadership, physical development, and extracurricular engagement. Also supports Resources & Learning Environment through responsible management and sustainability of district athletic programs.

Summary: Hay Springs Public Schools recognizes the importance of providing meaningful extracurricular opportunities while maintaining sustainable athletic programs. Policy 6285 would establish consistent procedures for sixth-grade participation in junior high athletics when the district meets applicable enrollment requirements, receives an appropriate waiver, or other Board directives. The policy would provide administration with discretion to evaluate individual participation based on student readiness, safety, program needs, and educational benefit, subject to all applicable NDE and NSAA requirements. Participation would not be automatic or guaranteed, and appropriate administrative approval, parent or guardian permission, and applicable eligibility requirements would remain necessary. The policy is intended to provide flexibility while ensuring decisions are consistent, equitable, and compliant with governing regulations.

Superintendent Recommendation: Adopt Policy 6285 with provisions allowing sixth-grade participation when authorized under applicable enrollment requirements, through an approved waiver, or other Board directives, while establishing clear administrative procedures and student eligibility expectations. Any participation outside established enrollment criteria would remain contingent upon written clarification or approval from the appropriate governing authority.

Suggested Motion: I move to waive the customary first- and second-reading process, to the extent permitted by Board or policy, and adopt Policy 6285 – Sixth Grade Participation in Junior

High Athletics, as presented, with participation subject to applicable NDE and NSAA eligibility requirements, approved waivers when required, and district administrative procedures.

Executive Summary for Agenda Item: Approve the Second Reading and Adoption of Policy 9110.1 – Student Member of School Board

Prepared by: Superintendent

Proposed Action:

___ Information Only

___ Presentation/Discussion

X Discussion/Action by Board of Education

___ Presentation/Discussion/Future Board Action

Proposed Need: To approve the second reading and formally adopt Policy 9110.1, establishing nonvoting student member(s) of the Hay Springs Public Schools Board of Education and providing a framework for meaningful student participation in district governance.

Authority for Item: Simple majority

Data/Alternatives: The proposed policy was previously presented to the Board for first-reading consideration and discussion. Administration has incorporated revisions based on feedback and direction received during the prior meeting. The policy addresses the structure of student representation, selection procedures, term of service, responsibilities, and expectations for participation. The student member would serve in a nonvoting advisory capacity and would not participate in executive sessions. The Board may approve the second reading and adopt the revised policy as presented, request additional revisions, or defer final adoption pending further consideration.

Fiscal Impact: No anticipated direct fiscal impact.

Building Level: District-wide

Goal Impact: Supports Student Learning & Growth and Staff Excellence & Unity by promoting student leadership, civic engagement, communication, and meaningful student involvement in district decision-making.

Summary: Hay Springs Public Schools recognizes the value of providing students with opportunities to develop leadership skills and participate in the governance processes that influence their educational experiences. Policy 9110.1 establishes a formal structure for student representation on the Board of Education through a nonvoting advisory position. The policy is intended to strengthen communication between students, administration, and the Board while providing students with firsthand experience in civic responsibility and educational leadership. Following the first reading and subsequent Board discussion, revisions have been made to reflect the Board's preferences regarding the structure and implementation of the student representative position. The revised policy is now being presented for second reading and final adoption.

Superintendent Recommendation: Approve the second reading and formally adopt Policy 9110.1: Student Member of School Board, as revised and presented.

Suggested Motion: I move to approve the second reading and adopt Policy 9110.1: Student Member of School Board, as presented.

Future Agenda Items:

- **Superintendent Evaluation**
    - Complete the annual Superintendent evaluation process in accordance with Board policy and the adopted evaluation instrument.

    - Review evaluation timelines, procedures, and expectations.
- **Superintendent Contract**
    - Review and discuss the Superintendent's contract, including any necessary considerations for renewal, extension, or amendments.
- **Audit Review and Finance Committee Meeting**
    - The district has received its preliminary audit, with the formal audit review anticipated in December.
    - Administration recommends scheduling a Finance Committee meeting at 5:30 p.m. prior to the December Board of Education meeting to review audit findings, discuss recommendations, and address district financial matters as appropriate.
- **Swear In the Student Member(s) of the Board of Education**
    - Pending adoption of Policy 9110.1, complete the selection and onboarding process for the district's nonvoting student Board member(s).
    - Administer the appropriate oath and formally welcome the student representative(s) to the Board.
    - Review expectations, responsibilities, and procedures for student participation in Board meetings.

Hay Springs Public School
407 N. Baker Street
P.O. Box 280
Hay Springs, Nebraska 69347

Dr. Sadie Coffey, District Superintendent
Mrs. Tera Digmann, PK-12 Principal
Mrs. Nichole Marcy, Activities Director

4 November 2026

Principal's Board Report

- It has been a crazy past few weeks! We have had a lot to celebrate the past few weeks. We are so proud of all the successes our students have had this fall. We did have a pep rally for our students on Wednesday, Nov. 3. I think the kids had a lot of fun and we were able to highlight all the success of all the activities.

- I have started teacher evaluations. I am about half way through the staff. We have six teachers who need 2 evaluations (one each semester). I have 5 of 6 done. My goal is to have all teachers evaluated before Christmas break.

- We have identified a couple classes who are struggling with inappropriate behaviors. There has been increased administrative presence in those classes, and we held a meeting with 6-12 grades to discuss expectations and appropriate behaviors. Topics included appropriate language, appropriate classroom behavior, and bullying.

- We are adjusting the 6-8 WIN time as we have a lot of students on the ineligibility list. The middle level MTSS team has met and are exploring some ways to provide more interventions to the students who need them, and provide more enrichment to students who are consistently passing their courses. The team also discussed students who are struggling with behavior. We shared some classroom management strategies that have been effective for some teachers.

Technology Report for November 2026 Board Meeting

As prepared by Mr. Larel Reimann

State Reporting

-I believe all of the state reporting is finished and "in the can" without any major difficulties. Thanks to Mrs. Marx, the data was all correct and ready for uploading without having to do a lot of fixing or correcting. It just goes to show how much easier all of this is when you have someone as experienced and as detail oriented as she is to manage it!

Mapping Project

-The mapping project is moving forward. This is something our insurance company would like to have available as well, so I definitely want to make sure everything is correct before calling it "finished".

Misc.

-The copier/printer by the office needed a part replaced so a technician came from Rapid City to do that(part of the lease agreement).
-I have been doing some auditing of the firewalls and general internet/network security and making some minor adjustments to help increase the security of the network.
-Unfortunately, it seems like about this time each school year, I start getting more student devices that have been damaged whether it is broken screens, damaged chargers(or ports), or random other problems. Not sure why, but it tracks this way nearly every year!
-It seems like not much interesting to report this month even though I have been very busy trying to keep technology moving smoothly over the last month.

Application

Applicant information:

School Name: Hay Springs Public Schools
School Physical Address: 407 N. Baker St. (mailing: PO Box 280)
School City, State, Zip: Hay Springs, NE 69347
Phone: (308) 638-4434
Email: sadie.coffey@hshawks.com
RFA Contact: Superintendent Dr. Sadie N. Coffey

Identify the location of your school (city/town, county, and state):

Hay Springs Public Schools is located in Hay Springs, Nebraska, in Sheridan County. The school district serves a large rural geographic area extending across portions of both Sheridan and Dawes Counties in the Nebraska Panhandle and Sandhills region. Families within our district may live considerable distances from the school and from larger communities offering expanded grocery and fresh-food options.

Our community has experienced firsthand the food-access challenges facing rural Nebraska. After Hay Springs lost its local grocery store, community members worked together to establish the Farm to Family Cooperative, which opened in 2021 to restore local access to groceries and reduce the distance residents must travel to purchase food.

Hay Springs Public Schools serves a diverse population of students from throughout the surrounding rural region. In addition to students residing within district boundaries, a significant portion of our enrollment consists of option-enrolled students who travel to Hay Springs from neighboring communities and school districts. As a result, our school brings together students and families from a wide range of geographic, socioeconomic, racial, ethnic, and cultural backgrounds, including Native American students and families. More than 40% of our students qualify for free or reduced-price meals. Access to fresh, nutritious foods outside of school varies considerably among the students and communities we serve, making our school nutrition program an important and consistent source of balanced meals.

Hay Springs Public Schools also operates on a four-day school week. Because our opportunities to provide school meals are concentrated into four days each week, it is imperative that the meals we serve are nutritious, appealing, filling, and prepared with high-quality ingredients whenever possible. We want the meals students receive at school to make the most of each opportunity we have to support their nutrition and readiness to learn.

While our rural location presents challenges, it also provides tremendous opportunity. Our district is surrounded by an agricultural region where cattle and other agricultural products are raised and grown. We want to better connect the food served in our cafeteria with the food produced in our surrounding communities and region. Increasing our kitchen's capacity for scratch and semi-scratch cooking will allow us to incorporate more locally raised Nebraska proteins, locally and regionally grown foods, whole ingredients, and minimally processed foods into student meals.

Kitchen modernization will help Hay Springs Public Schools address an important rural paradox: our students live in an agricultural region where food is raised and grown, yet geographic isolation and limited retail options can make consistent access to fresh and minimally processed foods more difficult. This grant will allow our school nutrition program to capitalize on the strengths of our agricultural community and provide students from across our rural region with fresh, nutritious, high-quality meals prepared closer to home.

Explanation of Planned Purchases:

Please provide a detailed explanation of the equipment (e.g., tilt skillet, blast chiller, proofer) the school nutrition program/operation will purchase with the funds from this grant; identify the intended use for the equipment.

Hay Springs Public Schools will use School Kitchen Modernization Grant funds to purchase equipment and supplies that create a more efficient, comprehensive system for preparing fresh, semi-scratch, and scratch-cooked school meals. As a small rural school nutrition program with two kitchen staff members, our goal is to invest in equipment that increases cooking capacity while also reducing the labor and time barriers associated with preparing foods from whole and minimally processed ingredients.

The proposed purchases include:

- 10-Pan Combi Oven: A commercial 10-pan combi oven will provide high-capacity steaming, roasting, baking, and combination cooking in one piece of equipment. It will be used to prepare minimally processed proteins, vegetables, potatoes, casseroles, baked entrées, breads, breakfast foods, and other scratch and semi-scratch menu items. The versatility and programmable cooking capabilities of a combi oven will allow staff to prepare multiple types of foods efficiently and consistently while increasing overall scratch-cooking capacity.
- Commercial Vegetable Processor with Processing Discs: A commercial vegetable processor will be used to slice, dice, shred, grate, and otherwise prepare whole fruits and vegetables. Preparing fresh produce in quantities sufficient for school meal service can be extremely labor intensive. This equipment will allow our small kitchen staff to efficiently prepare fresh vegetables for salads,

toppings, side dishes, soups, casseroles, and other scratch-cooked meals rather than relying as heavily on pre-cut or highly processed products.

- 10-Pan Blast Chiller/Freezer: A commercial blast chiller/freezer will allow staff to rapidly and safely cool or freeze appropriate scratch-prepared foods for later use. This equipment is especially important to our goal of increasing scratch cooking with limited staff because it will allow appropriate foods to be prepared in batches when production time is available, rapidly cooled, safely stored, and incorporated into future meal service. It will also support improved food safety, production efficiency, inventory management, and reduction of food waste.
- High-Output Induction Burners: High-output commercial induction burners will increase the kitchen's capacity for efficient stovetop cooking. They will be used for boiling, sautéing, simmering, sauces, soups, pasta, vegetables, and other scratch-prepared foods. The additional high-output cooking capacity will reduce production bottlenecks and allow staff to prepare multiple scratch-cooked components simultaneously.
- Alto-Shaam Cook-and-Hold Smoker: A commercial Alto-Shaam cook-and-hold smoker will allow staff to prepare minimally processed proteins in-house using low-temperature, slow-cooking and smoking methods. Planned uses include brisket, round steak and other beef cuts, pulled pork, and other proteins. The cook-and-hold capability is particularly beneficial to a small school nutrition operation because it allows longer-cooking proteins to be prepared efficiently while maintaining quality and appropriate holding conditions.
- 30-Gallon Tilt Skillet/Braising Pan: A commercial 30-gallon tilt skillet/braising pan will provide versatile, high-volume capacity for browning, sautéing, braising, boiling, simmering, and preparing one-pan meals. It will be used to prepare ground beef for tacos and walking tacos, scratch Salisbury steak and gravy, chili, spaghetti sauce, sloppy joes, burrito fillings, soups, pasta dishes, vegetables, breakfast items, sauces, and other scratch-prepared foods. It will also provide the capacity needed to incorporate more locally and regionally raised Nebraska beef and other minimally processed proteins into school meals.
- Commercial Potato Peeler: A commercial potato peeler will allow staff to efficiently prepare whole potatoes in quantities appropriate for school meal service. Peeling potatoes by hand for an entire school is not practical with our current staffing. This equipment will make it possible to increase the use of whole potatoes for mashed, roasted, baked, and other scratch-prepared potato dishes while reducing dependence on more heavily processed potato products.
- Commercial Chamber Vacuum Sealer: A commercial chamber vacuum sealer will support portioning, packaging, storage, and inventory management of minimally processed proteins and appropriate scratch-prepared ingredients. It will complement the district's expanded capacity for purchasing and preparing local and regional proteins and for batch preparation of foods. Used in conjunction with appropriate food-safety procedures and the blast chiller/freezer, the vacuum

sealer will help the nutrition program manage ingredients efficiently and reduce unnecessary food waste.

- Scratch-Cooking, Fresh-Food, and Grow-Tower Supplies: Hay Springs Public Schools will also purchase allowable supplies necessary to fully utilize the new equipment and expand fresh-food preparation. These may include appropriate food-preparation tools, pans, containers, storage items, and other supplies necessary for scratch cooking. The district already has indoor grow towers available for use and will also seek allowable supplies needed to operate and expand their use, including items such as growing media, replacement grow lights, trays, pumps or irrigation components, and other approved growing supplies. Foods grown in the towers can provide fresh herbs, greens, and other appropriate produce for incorporation into school meals.
- Delivery, Installation, and Equipment Start-Up: Grant funds will also support allowable costs necessary to place the approved equipment into operation, including delivery, assembly, placement, installation, connection to existing utilities, equipment start-up, and other approved installation-related expenses. These costs are essential to ensure that grant-funded equipment can be safely and effectively incorporated into the school nutrition operation.

Together, these purchases create an integrated food-production system: whole and fresh foods can be efficiently prepared with the vegetable processor and potato peeler; cooked using the combi oven, tilt skillet, induction burners, and cook-and-hold smoker; safely cooled and frozen using the blast chiller/freezer; and appropriately portioned and stored with the chamber vacuum sealer. Rather than purchasing isolated pieces of equipment, Hay Springs Public Schools is developing the infrastructure necessary to make increased scratch cooking, fresh-food preparation, and use of minimally processed and locally or regionally produced foods practical and sustainable within a small rural school nutrition program.

Explain how this equipment will support an increase in the service of semi-scratch or scratch made items in the school nutrition program. Please provide specific examples of what menu items will be discontinued or served less, and what items will be prepared and served instead.

The proposed equipment will allow Hay Springs Public Schools to significantly increase semi-scratch and scratch cooking while reducing reliance on commercially prepared and heat-and-serve products. Our goal is not simply to replace familiar foods with unfamiliar menu items. Instead, we will focus on making familiar student favorites better by preparing more of their components in-house from whole or minimally processed ingredients, while also introducing new scratch-cooked meals featuring locally and regionally produced foods.

Our current rotating menu includes convenience and processed items such as chicken nuggets, corn dogs, hot dogs, commercially prepared breakfast items, pizza, and other heat-and-serve entrées.

These items will not necessarily be eliminated entirely, but selected products will be served less frequently as our staff gains the equipment and capacity to prepare more meals from scratch.

A major focus will be increasing the use of minimally processed and locally or regionally raised Nebraska proteins. For example, hot dogs, corn dogs, chicken nuggets, and other processed protein entrées can be served less frequently and replaced with scratch-prepared brisket, round steak, chicken, pulled pork, and beef entrées. The Alto-Shaam cook-and-hold smoker, combi oven, and tilt skillet will give staff the ability to prepare these proteins safely and efficiently in-house.

Several familiar meals already included in our rotation can also transition from commercially prepared components to scratch or semi-scratch preparation:

- Walking tacos and other taco meals can continue to be student favorites while the meat is prepared in-house from minimally processed or locally sourced Nebraska ground beef using the tilt skillet. Fresh toppings can be prepared with the commercial vegetable processor.
- Salisbury steak can be prepared in-house using ground beef, seasonings, and scratch-prepared gravy rather than relying on a commercially prepared entrée.
- Pulled pork sandwiches can be prepared from minimally processed pork using the cook-and-hold smoker or combi oven rather than purchasing fully prepared pulled pork.
- Chicken nachos and chicken-and-rice meals can increasingly use chicken cooked and prepared in-house rather than fully cooked processed chicken products.
- Spaghetti and other pasta meals can incorporate scratch-prepared meat sauce using ground beef, vegetables, tomatoes, and seasonings prepared in the tilt skillet.
- Bean and cheese burritos and other burrito meals can increasingly be assembled in-house using scratch-prepared fillings.
- Potato side dishes can increasingly be prepared from whole potatoes using the commercial potato peeler and combi oven rather than relying exclusively on frozen or highly processed potato products.
- Fresh vegetable sides, salads, and toppings can be expanded through the use of the commercial vegetable processor and produce or herbs grown in the district's existing grow towers when available.

The district also plans to add brisket and round steak to the menu rotation. These items provide an opportunity to serve minimally processed beef while taking advantage of the agricultural resources available in our region. The cook-and-hold smoker, combi oven, and tilt skillet/braising pan will make preparation of these larger or slower-cooking cuts practical within a school nutrition operation.

The blast chiller/freezer will be essential to sustaining these changes. Hay Springs Public Schools operates its kitchen with only two nutrition staff members. Preparing every scratch-cooked component

immediately before meal service would create a significant labor barrier. The ability to batch prepare appropriate foods, rapidly cool or freeze them according to food-safety procedures, and safely utilize them in future meal services will allow staff to increase scratch cooking without creating an unsustainable daily workload. The chamber vacuum sealer will further support appropriate portioning and storage of ingredients and prepared foods.

The high-output induction burners will provide additional cooking capacity for scratch-prepared soups, sauces, pasta, vegetables, gravies, and other meal components, while the vegetable processor and potato peeler will address one of the greatest challenges of scratch cooking in a small kitchen: the additional preparation time required when working with whole foods.

These changes will allow Hay Springs Public Schools to meet and exceed the grant goals of reducing heat-and-serve menu items by at least 5%, replacing at least 5% of current protein meal components with minimally processed and locally produced proteins, and increasing scratch-cooked menu items by at least 5%. More importantly, the new equipment will establish the capacity to continue expanding scratch cooking beyond the initial grant period.

Our long-term goal is not to simply change a few meals to satisfy the grant requirement. We want to create a sustainable shift in our school nutrition program in which locally and regionally raised proteins, whole foods, fresh ingredients, and scratch preparation become an increasingly routine part of the meals served to Hay Springs students.

Explain how your school nutrition program will select and incorporate new menu items. Consider how you will introduce new menu items, if you will solicit student feedback, and what will be done with that feedback.

Hay Springs Public Schools will use a gradual, student-centered process to select, introduce, evaluate, and incorporate new semi-scratch and scratch-cooked menu items. Our goal is to provide more nutritious, freshly prepared meals while ensuring that the foods we introduce are appealing to students and sustainable for our school nutrition staff to prepare.

New menu items will first be evaluated by school nutrition staff based on nutritional requirements, availability of whole and minimally processed ingredients, opportunities to utilize locally and regionally produced foods, cost, preparation time, available equipment, and the ability to prepare the item consistently within our school nutrition operation. Whenever possible, we will begin by improving foods students already know and enjoy. For example, a familiar meal such as burritos may remain on the menu while commercially prepared components are replaced with scratch-prepared local or regional beef and freshly prepared toppings. This approach allows us to improve nutritional quality and increase scratch cooking without unnecessarily removing familiar student favorites.

Entirely new items, including planned additions such as brisket and round steak, will be introduced gradually. When appropriate, students may have opportunities to sample new foods or recipes before they are permanently added to the regular menu rotation. New items may also be introduced as a featured meal and evaluated before becoming a recurring part of the district's six-week menu cycle.

Student voice will be an important part of this process. Feedback may be gathered through brief student surveys (what would you like to see changed or added to the menu), taste tests, informal conversations, and feedback from student groups. The district will also implement a simple “post-meal” rating system to receive immediate feedback following an updated meal. Because Hay Springs is a small PK-12 school, our nutrition staff also have the advantage of interacting directly with the students they serve and observing student response to new menu items.

Student feedback will be considered alongside meal participation data, production records, leftovers and food-waste observations, cost, and staff feedback regarding preparation. A new item that receives mixed feedback will not automatically be eliminated. Staff may adjust seasoning, texture, preparation method, portion size, accompaniments, or presentation and allow students to try the revised recipe again. Items that are well received, nutritionally appropriate, cost-effective, and feasible to prepare will be incorporated into the regular menu rotation. Items that continue to receive poor student response after reasonable adjustments may be replaced with another scratch or semi-scratch option.

Hay Springs Public Schools will use this continuous improvement process to introduce, gather feedback, adjust, and evaluate rather than making large menu changes all at once. Meal participation will also be monitored over time to determine whether the new and improved menu offerings are contributing toward the grant goal of increasing student participation in the school nutrition program by 10%.

Ultimately, student feedback will have a meaningful purpose: it will help us determine not only what foods students prefer, but how we can make nutritious, locally connected, scratch-cooked meals that students are excited to eat. Our goal is to build a school menu with our students, not simply for our students.

Explain how your school nutrition program staff will be trained to prepare the selected semi-scratch and scratch cooked items?

Hay Springs Public Schools recognizes that successful kitchen modernization requires an investment not only in equipment, but also in the knowledge and confidence of the school nutrition staff who will use it. Training will therefore be an intentional part of the district's transition to increased semi-scratch and scratch cooking.

When available, school nutrition staff will participate in manufacturer and/or vendor-provided training for newly purchased equipment. This will be particularly important for specialized equipment such

as the combi oven, tilt skillet/braising pan, blast chiller/freezer, cook-and-hold smoker, vegetable processor, and other new equipment and materials. Training will include safe operation, programming and cooking functions, cleaning and sanitation, preventive maintenance, food safety, and techniques for using each piece of equipment efficiently in a school nutrition setting.

Staff will also utilize training and technical assistance available through the Nebraska Department of Education Nutrition Services, USDA Team Nutrition, Farm-to-School resources, equipment manufacturers, and other approved school nutrition training opportunities. Training will focus on skills directly related to the district's planned menu changes, including preparation of whole and minimally processed proteins, fresh fruit and vegetable preparation, batch cooking, scratch-prepared sauces and gravies, safe cooling and reheating, standardized recipe preparation, and efficient production techniques.

Whenever possible, staff will have opportunities to practice new recipes in smaller batches before incorporating them into the regular six-week menu rotation. This will allow staff to become comfortable with both the equipment and recipe, evaluate preparation time and yield, make necessary adjustments, and ensure the finished product meets school meal requirements before preparing it for the full student population.

Food safety will remain a priority throughout implementation. Staff will receive training appropriate to new preparation methods, particularly the safe handling of raw and minimally processed proteins and procedures for cooking, cooling, freezing, storing, reheating, and holding scratch-prepared foods. Appropriate HACCP procedures and standardized operating procedures will be reviewed and updated as necessary when new equipment and production methods are introduced.

Training will be ongoing rather than a one-time event. As additional scratch and semi-scratch recipes are introduced, staff will continue to utilize technical assistance, standardized recipes, manufacturer resources, professional development opportunities, and lessons learned through their own production experience.

Our goal is to ensure that school nutrition staff have the equipment, training, recipes, time-saving processes, and confidence necessary to make scratch cooking sustainable. By pairing modern equipment with hands-on training and continued professional learning, Hay Springs Public Schools will build staff capacity that continues to benefit the school nutrition program long after the grant period ends.

Identify additional tools or resources your school nutrition program will use to support menu changes that will incorporate semi-scratch and scratch cooked items (i.e., Team Nutrition recipes). Identify how school nutrition program staff will be trained to prepare the selected semi-scratch and scratch cooked items.

Hay Springs Public Schools will utilize a combination of USDA, Nebraska Department of Education (NDE), Institute of Child Nutrition, manufacturer, vendor, and locally available resources to support the transition to increased semi-scratch and scratch cooking. These resources will help ensure that new menu items are nutritionally appropriate, properly standardized, safe, appealing to students, and feasible for our school nutrition staff to prepare consistently.

Standardized Recipes and Menu Development: School nutrition staff will utilize USDA Team Nutrition resources and the standardized recipe resources provided through NDE Nutrition Services. Available resources include the Institute of Child Nutrition Recipe Box, School Nutrition Association recipes, The Lunch Box, Smart Swaps Menus, Harvest of the Month resources, and other school nutrition recipe collections identified by NDE. Existing recipes may also be adapted and standardized for Hay Springs Public Schools based on student preferences, available local ingredients, equipment capacity, required serving sizes, and school meal-pattern requirements.

As new recipes are developed or adapted, staff will use standardized recipe procedures to document ingredients, quantities, yields, serving sizes, preparation procedures, and meal-pattern contributions. Production records, participation information, student feedback, and leftover or food-waste observations will then help staff determine whether recipes should be adjusted or incorporated into the regular six-week menu rotation.

- Local and School-Grown Foods: Farm-to-School resources and technical assistance will be used to help the district identify opportunities to purchase locally and regionally produced foods, particularly Nebraska beef and other minimally processed proteins. Hay Springs Public Schools will also utilize its existing indoor grow towers when feasible to produce fresh herbs, greens, and other appropriate foods for use in school meals. Approved growing supplies will support continued use of this existing resource.
- Food Safety and Production Resources: The district will continue to utilize its food-safety/HACCP procedures, production records, temperature logs, standardized operating procedures, and applicable NDE and USDA guidance. Procedures will be reviewed and updated as necessary to address new production methods, particularly the handling and preparation of raw and minimally processed proteins and the cooking, rapid cooling, freezing, storage, reheating, and holding of scratch-prepared foods.
- Equipment Training: When available, manufacturer and/or vendor training will be included with implementation of specialized equipment. Staff will receive hands-on instruction in the safe and effective operation, cleaning, sanitation, programming, preventive maintenance, and cooking functions of the new equipment. Particular emphasis will be placed on the combi oven, tilt skillet/braising pan, blast chiller/freezer, Alto-Shaam cook-and-hold smoker, vegetable processor, induction equipment, potato peeler, and chamber vacuum sealer.

- School Nutrition Professional Development: Staff will utilize training and technical assistance available through NDE Nutrition Services, USDA Team Nutrition, and the Institute of Child Nutrition. Training opportunities will be selected based on the skills needed to successfully implement the district's menu changes and may include scratch-cooking techniques, standardized recipe development, preparation of fresh fruits and vegetables, cooking with minimally processed proteins, food safety, batch cooking, cooling and reheating, menu planning, and Farm-to-School practices.

Hay Springs Public Schools will provide staff opportunities to practice new recipes and equipment procedures before full implementation whenever feasible. New recipes may initially be prepared in smaller batches so staff can evaluate preparation time, yield, equipment settings, food quality, and student acceptance before the item becomes part of the regular menu rotation.

The district's approach will combine quality equipment, standardized recipes, professional development, hands-on practice, food-safety procedures, local food resources, and student feedback. This will ensure that the grant investment results not simply in new equipment, but in a sustainable increase in the knowledge, skills, and capacity necessary for Hay Springs Public Schools to prepare more fresh, semi-scratch, and scratch-cooked meals.

Purchasing & Procurement

In the space below, please provide a detailed explanation of the equipment your school will need to purchase using the funds from this grant. For each item, include the exact product names along with at least three corresponding price quotes obtained from different vendors or sources.

If the lowest-priced option is not selected, include a clear justification explaining the rationale for choosing an alternative option, such as considerations related to quality, durability, warranty,

or specific features that better meet the program's needs.

Hay Springs Public Schools is requesting grant funding to purchase a coordinated package of commercial food-service equipment and related allowable supplies and installation necessary to expand the district's capacity for semi-scratch and scratch cooking.

Equipment has been selected based on the needs of the school nutrition program, anticipated production volume, available kitchen space and utilities, durability, food-safety requirements, labor efficiency, versatility, warranty and service considerations, and the equipment's ability to support increased preparation of whole foods and minimally processed and locally or regionally produced proteins.

For each requested item, Hay Springs Public Schools will obtain and submit pricing from at least three vendors or sources for the same make and model. Price comparisons will consider not only the advertised equipment price but also applicable freight, delivery, required accessories, installation, start-up, warranty, training, and other costs necessary to place the equipment into operation.

When the lowest-priced source is not selected, the district will document the reason for selecting an alternative. Justifications may include differences in warranty coverage, authorized service availability, included accessories, freight or delivery costs, installation, start-up or staff training, vendor support, product availability, or other factors demonstrating that the selected source provides the best overall value to the school nutrition program.

Proposed Equipment

1. Alto-Shaam 10-10E PRO Prodigi Pro Electric Combi Oven/Steamer, 208–240V, 3 Phase

Purpose and Intended Use:

Hay Springs Public Schools will purchase an Alto-Shaam 10-10E PRO Prodigi™ Pro Electric Combi Oven/Steamer to substantially increase the district's capacity to prepare semi-scratch and scratch-cooked foods. This commercial combi oven provides convection, steam, and combination cooking in a single unit and will be used to prepare minimally processed and locally or regionally sourced proteins, chicken, round steak, vegetables, whole potatoes, casseroles, breakfast foods, baked entrées, breads, and other scratch-prepared menu items.

The combi oven's versatility and programmable cooking capabilities are particularly important for Hay Springs Public Schools because the school nutrition program operates with only two kitchen staff members. The ability to steam, roast, bake, and combination-cook foods in one piece of equipment will increase production capacity, consistency, and efficiency while supporting the district's transition away from heat-and-serve products.

The 208–240V, 3-phase configuration was selected based on the electrical service available in the Hay Springs Public Schools kitchen.

Price Quotes

Vendor/Source	Exact Product	Price	Shipping
WebstaurantStore – SELECTED	Alto-Shaam 10-10E PRO Prodigi™ Pro Electric Combi Oven/Steamer, 208–240V, 3-Phase	$16,136.34	Free
KaTom Restaurant Supply	Alto-Shaam 10-10E PRO Prodigi™ Pro Electric Combi Oven/Steamer, 208–240V, 3-Phase	$16,136.34	To be confirmed
Culinary Depot	Alto-Shaam 10-10E PRO Prodigi™ Pro Electric Combi Oven/Steamer, 208–240V, 3-Phase	$16,136.34	Free

Direct Price Sources:

WebstaurantStore – SELECTED:
https://www.webstaurantstore.com/alto-shaam-10-10e-pro-prodigi-pro-electric-countertop-10-pan-half-size-combi-oven-208-240v-3-phase/1311010E.html

KaTom Restaurant Supply:
https://www.katom.com/139-1010EPRO2082403.html

Culinary Depot:
https://www.culinarydepotinc.com/alto-shaam-10-10e-pro-35-69-w-electric-countertop-prodigi-pro-combi-oven-or-steamer-208-240-volts/

Selected Purchase

Selected Vendor: WebstaurantStore
Selected Equipment: Alto-Shaam 10-10E PRO Prodigi™ Pro Electric Combi Oven/Steamer, 208–240V, 3-Phase
Selected Equipment Price: $16,136.34

Shipping: Free
Total Selected Equipment Cost: $16,136.34, plus allowable installation and related costs necessary to place the equipment into operation.

Selection Justification:

WebstaurantStore was selected because its quoted price of $16,136.34 is tied for the lowest price identified among the three sources, shipping is included at no additional cost, and the product listing clearly identifies the required 208–240V, 3-phase electrical configuration. Because the selected option is not higher than the lowest quoted equipment price, no justification for selecting a higher-priced alternative is necessary. Final purchase will remain subject to applicable district and grant procurement requirements.

2. Robot Coupe CL50E Continuous-Feed Commercial Food Processor with Selected Processing Discs

Selected Product: Robot Coupe CL50E Continuous-Feed Commercial Food Processor, 1½ HP, 120V, single-phase, with included 3mm (1/8") slicing disc and 3mm (1/8") grating disc.

Selected Vendor: WebstaurantStore

Cost: $2,693.00

Shipping: Free

Direct Product Link:
https://www.webstaurantstore.com/robot-coupe-cl50e-continuous-feed-food-processor-with-2-discs-1-1-2-hp/649CL50E.html

Purpose and Intended Use:

Hay Springs Public Schools will purchase the Robot Coupe CL50E to substantially reduce the labor required to prepare fresh vegetables, cheese, and other ingredients for semi-scratch and scratch-cooked meals. The commercial continuous-feed processor will allow staff to efficiently slice, grate, shred, and prepare whole foods for salads, fresh side dishes, taco and walking-taco toppings, soups, casseroles, vegetables, and other scratch-prepared menu items.

This equipment is particularly important for Hay Springs Public Schools because the school nutrition program operates with only two kitchen staff members. Preparing whole foods by hand in quantities sufficient for school meal service requires significant staff time. The CL50E will reduce that labor demand and make increased use of fresh and minimally processed ingredients practical and sustainable.

The selected unit includes 3mm slicing and grating discs. Additional compatible processing discs may be purchased as allowable supplies to expand the machine's capabilities for dicing, julienne cutting, French-fry cutting, additional slicing and grating, and other preparation functions needed for the district's scratch-cooking program.

Total Requested for Base Unit: $2,693.00

3. Eurodib/Gemm BCB10US220 10-Pan Commercial Blast Chiller/Freezer — 208–240V, Single-Phase

Purpose and Intended Use:

Hay Springs Public Schools will purchase a Eurodib/Gemm BCB10US220 10-Pan Commercial Blast Chiller/Freezer to support safe and efficient batch preparation of semi-scratch and scratch-cooked foods.

The unit accommodates up to 10 full-size 18" × 26" sheet pans and provides both blast-chilling and blast-freezing capabilities. It can rapidly chill approximately 75 pounds of food or blast freeze approximately 48.5 pounds per cycle. The unit also includes a HACCP temperature probe with data-logging capabilities to support safe cooling practices and food-safety documentation.

The blast chiller/freezer is particularly important to Hay Springs Public Schools because the nutrition program operates with only two kitchen staff members. Increasing scratch cooking significantly increases daily preparation demands. The ability to prepare appropriate foods in larger batches when production time is available, rapidly cool or freeze those foods, safely store them, and utilize them during future meal services will make increased scratch cooking practical and sustainable.

Planned uses include cooling and freezing appropriate scratch-prepared meats, sauces, soups, casseroles, taco and other beef fillings, pulled pork, cooked grains, vegetables, and other prepared components. The equipment will also help the district safely manage increased use of minimally processed and locally or regionally produced proteins while reducing unnecessary food waste.

The selected unit operates on 208–240V, single-phase electrical service, which is compatible with the electrical service available in the Hay Springs Public Schools kitchen.

Price Quotes

Vendor/Source	Exact Product	Price	Shipping
Chef's Deal – SELECTED	Eurodib/Gemm BCB10US220 10-Pan Blast Chiller/Freezer	$11,570.00	Free Shipping
Nishi Enterprise	Eurodib BCB10US220 10-Pan Commercial Blast Chiller/Freezer	$12,640.00	Calculated at checkout
MRE	Eurodib USA BCB10US220 Gemm Commercial Blast Chiller/Freezer	$14,487.19	To be confirmed

Direct Price Sources:

Chef's Deal – SELECTED:
https://www.chefsdeal.com/p/blast-chillers/eurodib-usa-bcb10us220

Nishi Enterprise:
https://www.nishienterprise.com/products/eurodib-bcb10us220-10-tray-commercial-blast-chiller-208-240v

MRE:
https://mrenj.com/products/eurodib-usa-bcb10us220

Selected Purchase

Selected Vendor: Chef's Deal
Selected Equipment: Eurodib/Gemm BCB10US220 10-Pan Commercial Blast Chiller/Freezer
Electrical Configuration: 208–240V, single-phase
Selected Equipment Price: $11,570.00
Shipping: Free
Total Selected Base Equipment Cost: $11,570.00, plus allowable installation and related costs necessary to place the equipment into operation.

Selection Justification:

Chef's Deal was selected because its current price of $11,570.00 is the lowest of the three identified prices for the same Eurodib/Gemm BCB10US220 blast chiller/freezer and includes free shipping. The selected model provides the capacity and functions needed by the Hay Springs Public Schools nutrition program, including 10-pan capacity, both blast-chilling and blast-freezing functions, and HACCP temperature monitoring/data logging, while avoiding the significantly greater cost of larger or more advanced blast-chilling systems that exceed the district's anticipated production needs. Because the selected vendor is the lowest-priced option, no justification for selecting a higher-priced alternative is necessary.

4. Two Vollrath FC-IDI-S3500 InductIQ™ High-Output Commercial Induction Ranges — 208–240V, 3500W

Selected Product: Two (2) Vollrath FC-IDI-S3500 InductIQ™ Single-Hob Drop-In Commercial Induction Ranges, 208–240V, single-phase, 3500 watts each

Quantity: 2

Selected Vendor: KaTom Restaurant Supply

Cost per Unit: $3,002.65

Quantity: 2

Equipment Cost: $6,005.30

Shipping: Free

Direct Product Link:
https://www.katom.com/175-FCIDIS3500.html

Purpose and Intended Use:

Hay Springs Public Schools will purchase two high-output commercial induction cooking units to provide additional fast, efficient, and precise stovetop cooking capacity for semi-scratch and scratch meal preparation.

Each Vollrath FC-IDI-S3500 provides 3,500 watts of commercial induction cooking power. The units will be used for boiling, sautéing, simmering, preparing soups, sauces and gravies, cooking pasta and vegetables, and completing other scratch-prepared meal components.

The additional cooking capacity will address production bottlenecks associated with the district's existing stovetop equipment. Having two independent high-output cooking stations will also allow the district's two nutrition staff members to prepare multiple scratch-cooked components simultaneously rather than relying on heat-and-serve foods because of limited cooking capacity.

Induction cooking provides rapid response and precise temperature control while transferring heat directly to compatible cookware. This will be particularly useful for scratch-prepared sauces, soups, gravies, pasta, vegetables, and other foods requiring controlled stovetop preparation.

The selected 208–240V, single-phase configuration is compatible with the electrical service available in the Hay Springs Public Schools kitchen. Two units are requested so staff can prepare multiple meal components simultaneously and so the additional cooking capacity meaningfully supports high-volume school meal production.

Selected Purchase

Selected Vendor: KaTom Restaurant Supply
Selected Equipment: Vollrath FC-IDI-S3500 InductIQ™ Single-Hob Drop-In Commercial Induction Range
Quantity: 2
Electrical Configuration: 208–240V, single-phase
Output: 3,500 watts per unit
Price Per Unit: $3,002.65
Equipment Total: $6,005.30
Shipping: Free

Allowable installation and electrical connection costs necessary to place the two drop-in induction units into operation will be included separately in the project's installation costs.

Total Requested for Equipment: $6,005.30

5. Alto-Shaam 750-SK SX Cook & Hold Smoker Oven with Simple Controls — 208/240V

Selected Product: Alto-Shaam 750-SK SX Cook & Hold Smoker Oven with Simple Controls, 208/240V, 3400W

Selected Vendor: WebstaurantStore

Cost: $8,542.38

Shipping: Free

Direct Product Link:
https://www.webstaurantstore.com/alto-shaam-750-sk-sx-208-240v-cook-and-hold-smoker-oven-with-simple-controls-208-240v-3400w/131750SKSXM.html

Purpose and Intended Use:

Hay Springs Public Schools will purchase an Alto-Shaam 750-SK SX commercial cook-and-hold smoker to increase the district's ability to prepare minimally processed and locally or regionally sourced proteins in-house. Planned uses include Nebraska beef brisket, round steak and other beef cuts, pulled pork, chicken, and other appropriate proteins.

The unit uses real wood chips to provide authentic smoked flavor and automatically transitions from cooking to holding, allowing proteins requiring longer cooking times to be prepared efficiently while maintaining appropriate serving temperatures. This capability is particularly valuable to Hay Springs Public Schools because the nutrition program operates with only two kitchen staff members. Foods can cook for extended periods without requiring continuous staff attention, helping the district expand scratch preparation without creating an unsustainable labor demand.

The smoker has an approximately 100-pound capacity, accommodates full-size food pans, and provides a cooking temperature range of approximately 200°F–325°F. The Simple Control model allows staff to cook by time or temperature probe and store up to eight programmable recipes. Once recipes and cooking procedures are established, programmable settings will help staff consistently reproduce items such as brisket and pulled pork.

The 208/240V electrical configuration was selected based on the electrical service available in the Hay Springs Public Schools kitchen.

Selected Purchase

Selected Vendor: WebstaurantStore
Selected Equipment: Alto-Shaam 750-SK SX Cook & Hold Smoker Oven with Simple Controls
Electrical Configuration: 208/240V, single-phase, 3400W
Selected Equipment Price: $8,542.38
Shipping: Free
Total Requested for Equipment: $8,542.38

Allowable electrical connection, installation, start-up, and other approved costs necessary to place the smoker into operation will be included separately with project installation costs.

Selection Rationale:

The Simple Control configuration was selected because it provides the cooking, smoking, automatic holding, food-probe, and programmable-recipe functions needed by the district while providing better value than the Deluxe Control model. The Simple Control can store up to eight programmable recipes, which is sufficient for the district's planned school nutrition uses. The higher-priced Deluxe model includes additional touchscreen, remote-management, multiple-probe, and advanced recipe-management capabilities that are not necessary to accomplish the objectives of this project.

6. Vulcan VE30 30-Gallon Electric Tilting Braising Pan / Tilt Skillet — 240V, 3-Phase

Purpose and Intended Use:

Hay Springs Public Schools will purchase a Vulcan VE30 30-Gallon Electric Tilting Braising Pan/Tilt Skillet to provide high-volume cooking capacity for semi-scratch and scratch-prepared school meals.

The 30-gallon tilt skillet is an extremely versatile piece of commercial cooking equipment that will allow nutrition staff to brown, sauté, braise, simmer, boil, sear, and prepare large-batch meals in a single cooking vessel. Planned uses include locally or regionally sourced Nebraska ground beef for tacos and walking tacos, scratch Salisbury steak and gravy, chili, spaghetti and meat sauce, sloppy joes, burrito fillings, soups, pasta dishes, vegetables, breakfast items, sauces, gravies, and other scratch-prepared entrées.

The tilt skillet will be especially important to the district's goal of increasing minimally processed and locally produced proteins. Large quantities of raw or minimally processed ground beef and other proteins can be cooked efficiently in-house rather than relying on fully cooked or heat-and-serve products. Its 30-gallon capacity will allow staff to prepare quantities appropriate for school meal service while reducing the number of individual pots, pans, and cooking steps required.

The Vulcan VE30 features 12 kW FastBatch™ embedded heating technology for rapid and even heating, a 50°F–425°F temperature range, manual tilting for safe and efficient product transfer, a spring-assisted cover, gallon markings, pouring lip, removable strainer, and stainless-steel construction suitable for institutional food-service use.

The 240V, 3-phase configuration was selected based on the electrical service available in the Hay Springs Public Schools kitchen.

Price Quotes

Vendor/Source	Exact Product	Price	Shipping
WebstaurantStore	Vulcan VE30 30-Gallon Electric Tilt Skillet/Braising Pan	$24,765.00	Free
KaTom Restaurant Supply – SELECTED	Vulcan VE30 30-Gallon Electric Tilt Skillet/Braising Pan, 240V/3-Phase	$24,765.00	Free
GoFoodservice	Vulcan VE30 30-Gallon Electric Freestanding Tilt Skillet/Braising Pan	$24,765.00	Free

Direct Price Sources:

WebstaurantStore:
https://www.webstaurantstore.com/vulcan-ve30-30-gallon-manual-tilt-braising-pan-tilt-skillet-208v-3-phase-12-kw/901VE30.html

KaTom Restaurant Supply – SELECTED:
https://www.katom.com/207-VE302403.html

GoFoodservice:
https://www.gofoodservice.com/p/vulcan-ve30

Selected Purchase

Selected Vendor: KaTom Restaurant Supply

Selected Equipment: Vulcan VE30 30-Gallon Electric Tilting Braising Pan/Tilt Skillet

Electrical Configuration: 240V, 3-Phase

Heating Capacity: 12 kW

Selected Equipment Price: $24,765.00

Shipping: Free

Total Requested for Equipment: $24,765.00, plus allowable installation and related costs necessary to place the equipment into operation.

Selection Justification:

KaTom Restaurant Supply was selected because its $24,765.00 price is tied for the lowest identified price for the Vulcan VE30 and includes free shipping. Most importantly, KaTom's product listing specifically identifies and allows selection of the 240V, 3-phase configuration required for this project, providing clear documentation that the quoted equipment matches the electrical configuration selected by Hay Springs Public Schools.

The Vulcan VE30 was selected because its 30-gallon capacity, 12 kW FastBatch™ heating technology, broad temperature range, durable commercial construction, manual tilt system, and versatility provide the production capacity necessary to significantly increase scratch cooking and preparation of minimally processed proteins within the district's two-person school nutrition operation.

Because the selected price is tied for the lowest quoted price, no justification for selecting a higher-priced alternative is necessary.

7. Sammic PI-20 Commercial Potato Peeler — 44 lb. Capacity, 120V

Selected Product: Sammic PI-20 Commercial Potato Peeler, Model 1000618, 44-lb. capacity, 120V, single-phase, 3/4 HP

Selected Vendor: WebstaurantStore
Cost: $4,595.25
Shipping: Free

Sammic PI-20 at WebstaurantStore

Purpose and Intended Use:

Hay Springs Public Schools will purchase a Sammic PI-20 Commercial Potato Peeler to increase the district's ability to prepare whole potatoes and other appropriate root vegetables for semi-scratch and scratch-cooked school meals. The unit can peel up to 44 pounds of potatoes per cycle, providing the high-volume preparation capacity necessary for school meal production while significantly reducing the labor required for hand peeling.

The potato peeler will support preparation of scratch-made mashed potatoes, roasted potatoes, potato soups, fresh potato side dishes, and other recipes using whole potatoes rather than relying as

heavily on frozen or highly processed potato products. The manufacturer also identifies the unit as suitable for carrots and similar vegetables, further increasing its usefulness for fresh-food preparation.

This equipment is particularly beneficial to Hay Springs Public Schools because the nutrition program operates with only two kitchen staff members. Preparing large quantities of whole potatoes by hand would require significant staff time and could make routine scratch preparation impractical. The PI-20's 44-pound batch capacity will allow staff to process school-meal quantities efficiently and redirect preparation time to other scratch-cooked meal components.

The selected model operates on 120V, 60Hz, single-phase electrical service, uses a standard NEMA 5-15P connection, and is NSF certified. Its stainless-steel construction, removable turntable, safety devices, integrated timer, and automatic movement of peel waste to the drain are designed for commercial food-service operation.

Selected Vendor: WebstaurantStore
Selected Equipment: Sammic PI-20 Commercial Potato Peeler, Model 1000618
Capacity: 44 lb. per cycle
Electrical Configuration: 120V, 60Hz, single-phase
Selected Equipment Cost: $4,595.25
Shipping: Free
Total Requested for Equipment: $4,595.25

8. VacMaster VP540 High-Volume Commercial Chamber Vacuum Sealer

Selected Product: VacMaster VP540 High-Volume Floor Model Chamber Vacuum Packaging Machine with Two 20" Seal Bars

Selected Vendor: WebstaurantStore

Cost: $2,689.00

Electrical Configuration: 110V/60Hz

WebstaurantStore — VacMaster VP540

Purpose and Intended Use:

Hay Springs Public Schools will purchase a VacMaster VP540 commercial chamber vacuum sealer to support safe and efficient portioning, packaging, storage, and management of ingredients used in the district's expanded semi-scratch and scratch-cooking program.

The VP540 is a high-volume floor-model chamber vacuum sealer equipped with two 20-inch seal bars, a large commercial chamber, and a heavy-duty 1.5 HP rotary oil vacuum pump. Unlike an external vacuum sealer, the chamber design can efficiently package both solid foods and appropriate liquid-containing foods such as sauces, soups, stews, and marinades.

The vacuum sealer will be particularly useful as Hay Springs Public Schools increases its purchase and preparation of whole and minimally processed proteins. Staff will be able to portion and package items such as Nebraska beef, brisket, round steak, pork, chicken, and other proteins for appropriate refrigerated or frozen storage. It can also support portioning of scratch-prepared ingredients, sauces, soups, marinades, and other appropriate foods.

The VP540 will complement the district's proposed blast chiller/freezer by creating a more efficient batch-production system. Appropriate foods can be prepared in larger quantities, rapidly cooled using the blast chiller, portioned and packaged as permitted under applicable food-safety procedures, and safely stored for future production or meal service. This will help the district's two-person nutrition staff increase scratch cooking while improving inventory management and reducing unnecessary food waste.

The VP540 was selected instead of a smaller countertop vacuum sealer because its two 20-inch seal bars, large chamber, 20–40 second cycle time, and heavy-duty oil pump are designed for repeated commercial use and provide the capacity needed to support school-meal batch production. The unit is constructed of stainless steel, is ETL certified, and conforms to NSF Standard 169 for sanitation.

Selected Vendor: WebstaurantStore
Selected Equipment: VacMaster VP540 High-Volume Floor Model Chamber Vacuum Packaging Machine
Selected Equipment Cost: $2,689.00
Total Requested for Equipment: $2,689.00

9. Allowable Scratch-Cooking Supplies and Equipment Support

Hay Springs Public Schools will purchase allowable supplies and accessories necessary to fully utilize the kitchen equipment included in this project and support increased semi-scratch and scratch cooking. Supplies will focus on durable equipment accessories, food-preparation and storage items, vacuum-packaging supplies, and replacement components for the district's existing indoor grow towers.

Supply/Accessory	Estimated Cost
Robot Coupe CL50E additional processing discs/attachments — dicing kit, julienne, French-fry and additional slicing/shredding capabilities	$1,500
VacMaster chamber vacuum bags/pouches — initial supply of multiple sizes for proteins, ingredients and prepared foods	$750
Combi oven/blast chiller pans & accessories — sheet pans, hotel/GN pans, lids, cooling pans and compatible racks/containers	$1,500
Commercial food-storage/cooling containers & lids — appropriately sized containers for batch preparation, cooling and storage	$750
Scratch-cooking smallwares — commercial utensils, strainers, colanders, mixing bowls, measuring/portioning tools and related prep equipment	$750
Food-safety supplies — commercial probe thermometers, cooling/temperature-monitoring tools, labels and related items	$350
Commercial cutting boards & fresh-food preparation supplies	$400
Existing grow-tower replacement/support components — replacement LED grow lights, pumps, tubing/irrigation components, timers/controllers, trays/net cups and related replacement hardware	$1,500

Supply Total **$7,500**

These supplies will directly support the district's grant-funded equipment and existing fresh-food infrastructure. Hay Springs Public Schools will not request food, seeds, or routine growing consumables through this category. Grow-tower expenditures will be limited to allowable replacement equipment and components necessary to maintain and utilize the district's existing towers.

Final quantities may be adjusted within the approved supply budget based on actual pricing and demonstrated need at the time of purchase, subject to grant requirements and allowable-cost provisions.

10. Allowable Delivery, Installation, Start-Up, and Related Costs

Hay Springs Public Schools will utilize existing district maintenance and custodial personnel to complete installation and implementation activities that can safely and appropriately be performed in-house. This approach will allow the district to utilize existing staff expertise while reducing the need for more costly contracted installation services.

The district will request reimbursement for the actual allowable cost of employee time directly attributable to the grant-funded project. Employee time will be documented through district payroll and time records and charged using each employee's applicable hourly rate. For budgeting purposes, the district anticipates approximately 40 hours for each of three maintenance/custodial employees, or approximately 120 total staff hours.

Estimated District Installation Labor

District Personnel	Hourly Rate	Estimated Hours	Estimated Cost
Maintenance/Custodial Staff Member 1	$19.08	40	$763.20
Maintenance/Custodial Staff Member 2	$20.48	40	$819.20

Maintenance/Custodial Staff Member 3	$16.94	40	$677.60
Total District Labor		120 hours	$2,260.00

District maintenance and custodial labor may include receiving and uncrating equipment; moving and positioning equipment; assembly; mounting and anchoring; installation assistance; electrical, plumbing, water, and drain connections that are within staff qualifications; equipment testing; removal of packaging and debris; and other activities directly necessary to place grant-funded equipment into service.

Estimated Installation, Start-Up, and Related Costs

Installation/Implementation Cost	Estimated Amount
District maintenance/custodial labor — 120 estimated hours at actual employee rates	$2,260.00
Electrical materials — wiring, conduit, breakers, disconnects, receptacles and related materials	$2,000.00
Plumbing/water/drain materials — lines, valves, fittings, drains and related materials	$1,000.00
Combi oven water filtration/treatment system and connection materials	$750.00
Induction-unit mounting and installation materials	$500.00

Specialized/licensed electrical or plumbing services, if required	$1,500.00
Manufacturer/vendor start-up or commissioning, if required	$1,000.00
Miscellaneous equipment placement, anchoring and installation materials	$500.00

Total Requested for Allowable Delivery, Installation, Start-Up, and Related Costs: $9,510.00

Hay Springs Public Schools will utilize existing district personnel whenever work can safely and appropriately be performed in-house. Specialized or licensed services will be utilized only when required for electrical or plumbing code compliance, manufacturer specifications, warranty requirements, commissioning, or safe operation.

District employee labor charged to the project will be limited to actual documented time directly attributable to implementation of the grant-funded project. Actual hours and costs will be supported through district payroll and time records.

This approach allows Hay Springs Public Schools to maximize grant resources by utilizing existing district expertise while ensuring that all equipment is safely and appropriately installed and placed into service.

Project Metrics:

Please provide a copy of a four-week/one-month menu of lunch meals from SY2025-26 in this application (see below).



Breakfast/Lunch Menu — Mar 2026 (Mountain Time - Denver)

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2 7:30am - Bagel w/ Cream 11am - Super Nachos	3 7:30am - Yogurt Parfait 11am - Chicken Noodle	4 7:30am - French Toast 11am - Italian Subs	5 7:30am - Cereal 11am - Pizza	6	7
8	9 7:30am - S'mores Zee Zee 11am - Ham & Cheese	10 7:30am - Scrambled Eggs, 11am - Spaghetti	11 7:30am - Biscuits & Gravy 11am - Hot Dogs	12 7:30am - Oatmeal 11am - Breakfast For	13	14
15	16 7:30am - Dutch Waffles 11am - French Dip	17 7:30am - Green Eggs & 11am - Lucky Tater Tot	18 7:30am - Cereal Bar 11am - Chicken Drummies	19 7:30am - Sausage Biscuit 11am - BBQ Pork	20	21
22	23 7:30am - Omelets 11am - Chicken Nuggets	24 7:30am - Oatmeal 11am - Enchiladas	25 7:30am - Tornados 11am - Grilled Cheese	26 7:30am - Breakfast Burrito 11am - Teriyaki Chicken	27	28

Below, identify what items on each menu will be substituted as a result of the addition of the new equipment purchase made possible by this grant that will support semi-scratch and scratch cooking.

Proposed Menu Substitutions Resulting from Grant-Funded Equipment

Hay Springs Public Schools will use the grant-funded equipment to reduce reliance on heat-and-serve foods and increase the preparation of meals using whole, minimally processed, and locally or regionally produced ingredients. The following substitutions are planned for the four-week baseline menu submitted with this application:

Current March 2026 Menu Item	Planned Substitution/Change
Super Nachos	Continue serving this popular meal, but replace prepared/processed taco meat with Nebraska/local ground beef seasoned and cooked in-house; prepare fresh toppings in-house using the commercial vegetable processor.
Chicken Noodle	Increase scratch preparation by preparing chicken noodle soup in-house using minimally processed chicken, vegetables, broth and noodles rather than relying on prepared soup/components.
Pizza	Serve commercially prepared pizza less frequently and substitute a scratch/semi-scratch entrée, including locally sourced protein options within the rotation.
Spaghetti	Prepare scratch/semi-scratch meat sauce using Nebraska/local ground beef, tomatoes, vegetables and seasonings in-house.
Hot Dogs	Reduce frequency and substitute with a scratch-prepared Nebraska beef entrée, such as round steak with scratch gravy.
French Dip	Prepare beef in-house from minimally processed beef, slow cooked and sliced/shredded for sandwiches rather than relying on a fully prepared meat product.
Lucky Tater Tot	Reduce reliance on processed potato products and substitute appropriate meals/sides with whole potatoes prepared in-house, including roasted or mashed potatoes.

Chicken Drummies	Reduce frequency of processed chicken products and substitute minimally processed chicken prepared in-house in the combi oven.
BBQ Pork	Prepare pork in-house in the Alto-Shaam cook-and-hold smoker and serve with scratch/semi-scratch BBQ preparation rather than relying on fully prepared BBQ pork.
Chicken Nuggets	Reduce frequency and substitute a scratch-prepared protein entrée, including smoked Nebraska beef brisket within the menu rotation.
Enchiladas	Prepare Nebraska/local ground beef filling and other components in-house using the tilt skillet and fresh-food preparation equipment.
Teriyaki Chicken	Prepare minimally processed chicken and teriyaki sauce in-house rather than relying on a fully prepared heat-and-serve entrée.

These substitutions are intended to exceed the required 5% monthly reduction in heat-and-serve items, 5% replacement of current protein meal components with minimally processed and locally produced proteins, and 5% increase in scratch-cooked menu items. Because Hay Springs Public Schools operates a four-day school week, the submitted four-week baseline contains 16 lunch service days. Therefore, even one changed meal represents 6.25% of monthly lunch service opportunities. The district intends to make multiple changes throughout each monthly menu rather than simply meeting the minimum requirement.

Not every current menu item will be eliminated. Popular meals such as Super Nachos, Spaghetti, BBQ Pork, Enchiladas, and Teriyaki Chicken can remain on the menu while the method of preparation and ingredients change. Grant-funded equipment will allow staff to prepare more components in-house using whole or minimally processed ingredients. Other highly processed entrées, including selected occurrences of pizza, hot dogs, chicken nuggets, chicken drummies, and processed potato products, will be served less frequently and replaced with scratch-prepared meals such as smoked brisket, round steak, minimally processed chicken, locally or regionally sourced beef and pork, whole-potato dishes, and other scratch-prepared entrées and sides.

Recipient schools must make the following menu adjustments with a goal to increase student participation in the school nutrition programs by 10%:

1. Reduce heat and serve menu items served by 5% each month;
2. Replace 5% of their current protein meal component menu items with minimally processed and locally produced protein items each month; and
3. Increase the frequency of scratch cooked menu items by 5% each month.

Is your application submission complete?

- ☑ All sections of this application are completed
- ☑ 4 weeks of CURRENT menus (reflecting all meal types the awarded school serves) for the school year 2025-2026
- ☑ Proof of 3 price quotes for desired equipment

Post Award Requirements:

- Proof of purchase of the requested equipment “Helping People Live Better Lives” | pg. 6
- 4 weeks of menus (reflecting all meal types the awarded school serves) that reflect changes as a result of grant approved equipment purchases
- Awarded schools must fully expend their approved grant funds by 06/30/2027. After awards are announced, proper procurement of the equipment must be done and SFAs must submit documentation for payment as soon as possible, all documentation must be submitted by 07/01/2027.

Date: 8/27/2026

Signature of RFA Contact:



Questions regarding the program and applications should be sent to:
nde.nutritionservices@nebraska.gov.

Application

Applicant information



Identify the schools to be served

Hay Springs Public Schools, Hay Springs, Nebraska: Sheridan and Dawes Counties
The Open 6 Cattle LLC partnership will serve Hay Springs Public Schools, a rural PK-12 district located in northwestern Nebraska. The school district encompasses land in both Sheridan and Dawes Counties and serves students and families across a geographically isolated rural/frontier area. More than 40% of students qualify for free or reduced-price meals, and the district serves Native American students and participates annually in the federal Indian Education program. This project will directly increase student access to locally produced, minimally processed proteins, fruits, and vegetables through the school nutrition program.

Explanation of Planned Purchases

Open 6 Cattle LLC, in partnership with Hay Springs Public Schools, proposes to use RHTP Initiative 1.3 funds to establish and expand a comprehensive local farm-to-school production, processing, and distribution system. Grant funds will support equipment, supplies, and allowable operational costs necessary to increase the quantity, variety, and availability of locally produced, minimally processed proteins, fruits, and vegetables for use in the Hay Springs Public Schools meal program. The project will address multiple points in the local food supply chain; from production and growing infrastructure through processing, transportation, distribution, and ultimately incorporation into school meals.

In addition to increasing local food access, the project will provide Hay Springs agricultural education and FFA students with meaningful, hands-on opportunities to participate in appropriate components of the food-production system. Students will be able to gain experience with livestock and poultry production, greenhouse growing, fencing and fabrication, animal care, production planning, processing logistics, transportation, distribution, and the movement of locally produced foods from farm to cafeteria. These experiences will allow students to better understand the complete agricultural supply chain while contributing, under staff supervision, to a sustainable local food system serving their own school community.

By intentionally connecting production, processing, distribution, school nutrition, and agricultural education, the partnership will create a practical farm-to-school model that both expands access to locally produced foods and gives students authentic experience with the systems required to bring agricultural products from production to the final consumer.

Livestock Production
Estimate: $33,100

Grant funds will expand livestock production on and adjacent to the Hay Springs school campus. Open 6 Cattle LLC, through the Johnson family, will make adjacent grazing land immediately north and northeast of the school available to support the partnership. This provides a significant existing resource and allows production to expand without the use of grant funds for land acquisition.

Preliminary livestock expenses include 30 free-standing livestock panel kits ($9,800); welding materials for Hay Springs FFA/agricultural education students to assemble the panels ($500); barbed-wire fencing materials ($6,500); grain, creep feed, cow cubes, pelleted feed, salt/mineral, and finishing feed ($4,000); veterinary care and vaccinations ($1,000); calving supplies ($1,000); livestock identification and recordkeeping supplies, including tags and branding-related expenses ($700); breeding-related costs ($1,500); hay feeder ($300); creep feeder ($200); basic livestock-production tools ($500); bedding ($500); materials necessary to establish an adequate water supply ($6,000 estimated); and hay when donated hay is unavailable ($600). The school will also consult with Eastern Wyoming College about future use of their Livestock trailer program that assists with veterinarian care, vaccinations, and other calving needs.

Students will provide appropriate assembly, welding, and fencing labor through existing agricultural education/FFA programming under staff supervision, maximizing the amount of grant funding directed toward food-production infrastructure and supplies.

Greenhouse and Fruit/Vegetable Production
Estimate: $52,450 plus related supplies

The project will establish an approximately 24' × 48' greenhouse-based fruit and vegetable production system on the Hay Springs school campus. Based on current preliminary market research, an appropriately sized educational greenhouse system is estimated at approximately $34,450, with final cost dependent upon specifications and competitive procurement. The greenhouse will provide a protected growing environment capable of extending the growing season in northwestern Nebraska and increasing the quantity, variety, and consistent availability of locally grown fruits, vegetables, herbs, and other produce for incorporation into Hay Springs Public Schools meals.

The greenhouse project also includes approximately $9,000 in concrete and related supplies for an approximately 24' × 48' greenhouse slab and $9,000 in concrete and related supplies for an ADA-accessible sidewalk and route to the greenhouse. The accessible route will ensure that students and staff of varying mobility levels, including students with disabilities, can safely access and participate in greenhouse production activities.

Additional production needs may include raised fruit and vegetable beds, irrigation and watering systems, growing media, seeds and plants, production tools, and heating, cooling, ventilation, and other growing-system components not included within the final greenhouse package. These costs will be finalized after selection of the greenhouse system to avoid duplication of equipment or supplies already included in the selected package.

The greenhouse will serve a direct farm-to-school production purpose. Crops will be selected and production will be planned, in part, according to the needs of the school nutrition program. Locally grown produce may be incorporated into fresh fruits and vegetables, salads, soups, sauces, entrées, and other scratch and semi-scratch school meals.

The greenhouse will also strengthen Hay Springs' agricultural education and FFA program by providing students with a hands-on approach to multiple stages of the local food supply chain. Students will have opportunities, as appropriate and under staff supervision, to participate in crop planning, planting, irrigation, growing, harvesting, food-safety practices, preparation for distribution, recordkeeping, and coordination with school food service. This will allow students to experience how locally grown food moves from production through harvest, distribution, preparation, and ultimately to the school cafeteria, while contributing to a sustainable source of fresh local food for Hay Springs students.

Poultry Production Expansion
Preliminary Estimate: $8,800

Grant funds will expand Hay Springs Public Schools' existing small-scale FFA poultry initiative into a substantially larger and more functional poultry-production system capable of contributing locally raised poultry to the school food supply chain. Approximately $8,800 is preliminarily budgeted for poultry-production equipment and supplies necessary to expand the existing operation.

Currently identified poultry-production expenses include:

Poultry Production Item	Preliminary Cost
Large poultry coop/housing system	$4,000
Chicken wire/hardware cloth/predator protection	$600
Posts and fencing materials	$400
Fencing/installation tools and supplies	$300
Expanded secure outdoor run materials	$800
Chicken waterers/watering equipment	$200
Chicken feeders	$150
Brooding equipment and supplies	$350
Feed and nutritional supplements	$800
Bedding/litter	$300
Biosecurity, sanitation, and poultry-care supplies	$300
Nesting/roosting and miscellaneous production supplies	$300
Poultry handling/transport crates and related supplies	$300

Total Preliminary Poultry Production Cost	**$8,800**

These investments will expand the existing poultry operation by providing appropriate housing, a larger secure outdoor production area, predator protection, feeding and watering capacity, brooding equipment, animal-care supplies, and other resources necessary to safely increase the number of poultry that can be raised for the farm-to-school program.

The expanded poultry operation will increase local protein-production capacity while providing Hay Springs agricultural education and FFA students with meaningful, hands-on experience throughout multiple stages of the farm-to-school food system. As appropriate and under staff supervision, students will participate in poultry care, feeding and watering, maintenance of the production area, animal-health practices, biosecurity, recordkeeping, and other components of poultry production.

Students will also have opportunities to learn about poultry processing, including humane animal handling, food safety and sanitation, processing methods, chilling, packaging, cold-chain management, and the regulatory requirements associated with preparing poultry for human consumption. Where legally and appropriately permissible, students may participate in components of the processing experience under appropriate supervision.

Poultry intended for incorporation into the Hay Springs Public Schools meal program will be processed and handled in accordance with all applicable federal, state, school nutrition, and food-safety requirements. The partnership anticipates utilizing an appropriate processing facility, including the identified processing option in Sturgis, as necessary to ensure poultry intended for school meals meets applicable requirements. Transportation and processing schedules will be coordinated with poultry production and anticipated school food-service needs.

Through this expansion, students will experience and better understand the complete agricultural food supply chain from production → processing → transportation/distribution → school kitchen → student meal, while the project simultaneously establishes a sustainable source of locally produced protein for Hay Springs students.

Livestock Transportation and Distribution Trailer Estimate: Approximately $22,000

The project will purchase an appropriately sized heavy-duty gooseneck livestock trailer to transport animals between the Hay Springs production site and appropriate processing locations and support other approved transportation activities within the farm-to-school supply chain.

Current market research identified three comparable approximately 24-foot livestock trailers, including a 2026 Travalong 24' × 80" livestock trailer priced at approximately $20,500; a 2027 Circle D 24' × 80" livestock trailer priced at approximately $17,800; and a 2025 Travalong 24' × 80" livestock trailer priced at approximately $17,899. Based upon these current market comparisons, the project is using a preliminary trailer purchase-price estimate of approximately $20,000, with final cost dependent upon specifications, vendor selection, and required procurement procedures.

An additional preliminary allowance of approximately $2,000 is included for applicable sales/use tax, title, registration, licensing, tire fees, and other necessary and allowable acquisition costs associated with placing the trailer into service. The project's current total preliminary trailer acquisition estimate is

therefore approximately $22,000. Actual taxes and fees will be separately identified, documented, and reimbursed only to the extent allowable under the RHTP award.

The final trailer will be selected based upon price, livestock capacity, axle and weight ratings, towing compatibility, construction and durability, safety features, warranty and service availability, and overall suitability for the project's farm-to-school transportation needs. If an option other than the lowest-priced responsive trailer is selected, Open 6 Cattle LLC will maintain documentation explaining the basis for that selection in accordance with applicable procurement requirements.

Transportation equipment is essential to the project's ability to move locally produced animals from the production site to appropriate processing facilities and ultimately return kitchen-ready local proteins to Hay Springs Public Schools. The livestock trailer will therefore provide a critical connection between expanded local food production, processing, distribution, and eventual use of locally produced proteins through the school nutrition program.

Farm-to-School Transportation Vehicle
Preliminary Total Acquisition Estimate: $65,000; Proposed RHTP Share: 75%

The project proposes the purchase of an appropriately equipped heavy-duty, four-wheel-drive pickup capable of safely towing the selected livestock trailer and supporting approved farm-to-school transportation and distribution activities.

Current market research identified three comparable new heavy-duty pickups suitable for the project: a 2026 Chevrolet Silverado 2500 HD WT priced at approximately $56,134; a 2026 Chevrolet Silverado 2500 HD Custom priced at approximately $60,245; and a 2026 Ford F-450 priced at approximately $62,330. Based upon these current market comparisons, the project is using a preliminary vehicle purchase-price estimate of approximately $60,000, with final cost dependent upon specifications, towing and payload requirements, vendor selection, and required procurement procedures.

An additional preliminary allowance of approximately $5,000 is included for applicable sales/use tax, title, licensing, registration, and other necessary and allowable acquisition costs associated with placing the vehicle into service. The project's current total preliminary vehicle acquisition estimate is therefore approximately $65,000. Actual taxes and fees will be separately identified and documented.

Because the vehicle will support both RHTP-approved farm-to-school activities and limited non-grant-funded school and FFA activities, the project proposes allocating approximately 75% of the allowable vehicle acquisition cost to RHTP and 25% to Hay Springs Public Schools as a non-RHTP contribution. Based upon the current $65,000 preliminary total acquisition estimate, this would represent approximately $48,750 in RHTP-supported costs and $16,250 in school-supported costs.

The proposed allocation reflects anticipated use of the vehicle, with approximately 75% of its use dedicated to approved farm-to-school production, transportation, processing, aggregation, and distribution activities and up to 25% available for school or FFA activities outside the grant-funded project. Open 6 Cattle LLC and Hay Springs Public Schools will maintain appropriate records documenting the allocation and use of the vehicle through mileage, trip logs, purpose of use, hours of use, or another reasonable and consistent methodology approved by NDE/DHHS.

The final vehicle will be selected based upon price, towing and payload capacity, compatibility with the selected livestock trailer, four-wheel-drive capability, safety, durability, warranty and service availability, and overall value to the project. If an option other than the lowest-priced responsive vehicle is selected, documentation will be maintained explaining the basis for the selection in accordance with applicable procurement requirements.

Processing, Transportation, and Delivery Operational Costs Estimate as a Whole: $20,000

Grant funds will support approved operational expenses necessary to establish and operate the production-to-cafeteria supply chain during the grant period. A preliminary budget of approximately $20,000 is included for processing, transportation, delivery, and related operational costs associated with moving locally produced proteins from production through processing and ultimately to Hay Springs Public Schools.

Preliminary operational costs are estimated as follows:

Processing/Distribution Expense	Preliminary Estimate
Beef processing, including slaughter, cutting, grinding, packaging, and related processing services	$7,500
Poultry processing, including processing of locally raised chickens and associated processing services	$3,000
Transportation to/from livestock processing facilities	$2,500
Transportation to/from Sturgis-area poultry processing	$2,000
Fuel and other allowable transportation expenses associated with approved farm-to-school activities	$2,000
Delivery/distribution of processed proteins and other locally produced foods	$1,500
Processing/transportation contingency for price, distance, or production-volume variation	$1,500
Total Preliminary Processing, Transportation & Delivery Costs	**$20,000**

These costs will support the critical connection between local food production and actual access to that food through the school nutrition program. Increasing livestock and poultry production alone does not ensure that locally produced proteins can be served to students. Animals must be transported to appropriate processing facilities, processed into safe and usable products, maintained within the appropriate cold chain, transported back to Hay Springs, and delivered in a form that can be incorporated into school meals.

For beef, the project anticipates costs associated with transporting locally raised cattle to an appropriate processor and having animals processed into cuts and products appropriate for institutional and other

lawful markets. School-appropriate products may include ground beef, roasts, stew meat, and other minimally processed products that can be incorporated into scratch and semi-scratch meals. Higher-value cuts may be marketed through other lawful channels as part of the project's long-term sustainability strategy, with applicable revenue tracked and reinvested into future production cycles.

For poultry, the project anticipates transportation to an appropriate processing facility, including the identified Sturgis processing option, as necessary. Processing expenses may include slaughter, processing, chilling, packaging, and other services necessary to return locally raised poultry in a safe, kitchen-ready form. Poultry intended for the Hay Springs Public Schools nutrition program will be processed, transported, stored, and handled in accordance with all applicable food-safety and school nutrition requirements.

Transportation and distribution expenses may also include allowable fuel, travel, delivery, and other reasonable operational expenses directly attributable to moving locally produced foods through the approved farm-to-school supply chain. Actual expenses will be documented and reimbursed only to the extent they are allowable, reasonable, allocable to the RHTP project, and supported by required documentation.

These activities will also provide Hay Springs agricultural education and FFA students with opportunities to learn about the stages of agriculture that occur after production. Students can gain exposure to processing requirements, transportation logistics, food safety, cold-chain management, packaging, distribution, recordkeeping, cost analysis, and the process required to move an agricultural product from producer to institutional customer.

Together, these operational investments will create a repeatable pathway:
Local Production → Transportation to Processor → Processing/Packaging → Return Transportation → Storage/Distribution → Hay Springs School Kitchen → Student Meals

This investment is particularly important in a geographically isolated rural/frontier area, where distance from processing and distribution infrastructure can be a significant barrier to farm-to-school procurement. The requested funding will help Open 6 Cattle LLC and Hay Springs Public Schools establish the operational systems necessary to overcome that barrier and create a sustainable local food supply chain.

Long-Term Sustainability: The processing, transportation, and delivery expenses included in this request are intended to help establish the initial farm-to-school supply chain and increase production capacity during the grant period. Following this initial investment, Open 6 Cattle LLC intends to sustain these recurring costs through revenue generated from the expanded production system. School-appropriate proteins will be available for purchase by Hay Springs Public Schools through applicable school nutrition procurement processes, while higher-value cuts, including steaks and other marketable products, may be sold through other lawful markets. Revenue generated through these sales can be reinvested into future production cycles to help offset recurring expenses such as processing, feed, veterinary care, transportation, fuel, animal replacement or breeding costs, and other necessary production expenses.

This reinvestment model is designed to allow the RHTP investment to establish the supply chain initially while creating a financially sustainable system that can continue after grant funding ends. Any revenue attributable to RHTP-supported activities during the award period will be tracked, reported, and managed in accordance with applicable program-income requirements.

Cold Storage/Refrigeration
Preliminary Estimate: $18,000

Grant funds will support the addition of dedicated commercial cold-storage capacity within the Hay Springs Public Schools agricultural education building to support the expanded farm-to-school production and distribution system. The project anticipates purchasing one commercial reach-in refrigerator and one commercial reach-in freezer, with a preliminary budget of approximately $9,000 per unit, or $18,000 total.

Cold-Storage Equipment	**Preliminary Cost**
Commercial reach-in refrigerator	$9,000
Commercial reach-in freezer	$9,000
Total Preliminary Cold-Storage Cost	**$18,000**

Current market research demonstrates that commercial-grade reach-in refrigeration equipment is available within these estimates. Commercial refrigerators suitable for institutional food storage are currently available across a wide range of capacities and price points, including large two- and three-section units below the $9,000 preliminary allowance. Commercial two-section freezers are likewise available below the $9,000 allowance, including higher-end commercial models.

The commercial freezer will provide dedicated capacity for safely storing locally produced and processed beef, poultry, and other proteins before their use or distribution through the farm-to-school program. The commercial refrigerator will provide dedicated refrigerated capacity for locally grown fruits, vegetables, herbs, and other produce from the greenhouse and agricultural production program, as well as refrigerated local protein products when appropriate.

Locating this equipment within the agricultural education building will help establish a functional connection between production, processing, storage, distribution, and the school nutrition program. Locally produced foods can be received following harvest or processing, maintained under appropriate temperature-controlled conditions, inventoried and stored until needed, and then transferred to the school kitchen for preparation and service.

Dedicated cold storage will also allow agricultural education and FFA students to learn about an important component of the agricultural supply chain that occurs after production. Students can gain hands-on experience, as appropriate and under staff supervision, with food-safety practices, temperature monitoring, inventory management, cold-chain maintenance, product organization, recordkeeping, and preparation of agricultural products for distribution to the final customer.

The refrigerator and freezer will be selected based on capacity, commercial food-service suitability, temperature control, durability, energy efficiency, warranty/service availability, electrical requirements, and compatibility with the available space and utilities in the agricultural education building.

These investments will ensure that increased production of local beef, poultry, fruits, and vegetables is supported by adequate storage infrastructure, helping prevent the lack of refrigerated or frozen storage from becoming a bottleneck in the farm-to-school supply chain.

Revenue Generation and Long-Term Sustainability

The RHTP investment is intended to provide the initial equipment, infrastructure, supplies, and operational support necessary for Open 6 Cattle LLC and Hay Springs Public Schools to establish and expand a sustainable local farm-to-school food supply chain. The project is specifically designed so that recurring production, processing, transportation, and distribution expenses can increasingly be supported through revenue generated by the expanded agricultural operation rather than continued reliance on grant funding.

Hay Springs Public Schools will provide a dependable institutional market for school-appropriate, locally produced proteins, fruits, and vegetables. As products become available, the district may purchase appropriate locally produced foods through its school nutrition program in accordance with applicable school nutrition and procurement requirements. These purchases will create a recurring local market while increasing student access to fresh, minimally processed foods.

The livestock component provides an additional opportunity to create a financially sustainable production cycle. Not every cut produced from an animal is necessarily best suited for institutional school meals. Products appropriate for school food service, such as ground beef, roasts, stew meat, and other usable cuts, may be sold to Hay Springs Public Schools, while higher-value cuts such as steaks and other premium products may be marketed and sold through other lawful markets. Revenue generated from these sales can then be reinvested into subsequent livestock-production cycles.

Reinvested livestock revenue may help support recurring expenses including animal acquisition or replacement, breeding, feed and hay, mineral and nutritional supplements, veterinary care, animal-health supplies, processing, packaging, transportation, fuel, licensing and registration, equipment maintenance, and other reasonable expenses necessary to continue producing and distributing local protein after the grant period.

The poultry component will follow a similar sustainability model. Initial grant funding will help establish the larger poultry-production system and address initial production, processing, and transportation expenses. Future revenue from poultry and other agricultural products can be reinvested into chicks or replacement birds, feed, bedding, animal-health and biosecurity supplies, processing, transportation, equipment maintenance, and other recurring expenses necessary to continue poultry production.

The greenhouse and produce component is also designed for long-term sustainability. Fruits, vegetables, herbs, and other products grown through the greenhouse may be incorporated into the Hay Springs Public Schools nutrition program. When production exceeds school food-service needs, appropriate surplus products may be marketed through other lawful outlets. Revenue from greenhouse production can be reinvested into seeds and plants, growing media, fertilizer and soil amendments, irrigation supplies, replacement growing components, utilities, maintenance, and future production needs.

The project's commercial refrigerator, freezer, livestock trailer, greenhouse, livestock infrastructure, poultry infrastructure, and other durable assets will continue supporting production, storage, transportation, and distribution beyond the grant period. Consequently, many of the project's largest initial expenses are capacity-building investments rather than annually recurring costs. Once these systems are established, future revenue can be directed primarily toward the recurring expenses necessary to maintain production and move products through the supply chain.

Together, these components create a reinvestment cycle:

RHTP Start-Up Investment → Increased Local Production → Processing & Distribution → School and Other Lawful Markets → Revenue Generation → Reinvestment in Future Production → Continued Local Food Access

This model is intended to allow the initial RHTP investment to have an impact well beyond the grant period. Rather than using grant funds simply to purchase food for short-term consumption, the project will establish the production and supply-chain capacity necessary to produce, process, store, transport, and distribute local foods year after year. Hay Springs Public Schools provides a stable institutional partner and potential recurring customer, while the ability to market higher-value and surplus products through other lawful markets creates an additional revenue stream to support future production.

Any revenue attributable to RHTP-supported activities during the award period will be appropriately disclosed, tracked, reported, and managed in accordance with applicable RHTP and federal program-income requirements. Open 6 Cattle LLC will maintain appropriate records to distinguish applicable project revenue and expenditures and demonstrate how the expanded operation continues to support the project's primary purpose of increasing access to locally produced, minimally processed foods for Hay Springs students.

Current Project Cost

Known preliminary project costs currently total approximately $219,350, based upon the production, infrastructure, processing, transportation, storage, and operational needs identified to date. Of this amount, approximately $203,100 is preliminarily attributable to the RHTP project, with approximately $16,250 proposed as a non-RHTP contribution from Hay Springs Public Schools toward the shared-use farm-to-school transportation vehicle.

Category	Current Preliminary Cost
Livestock production	$33,100
Poultry production expansion	$8,800
Greenhouse system	$34,450
Concrete and related supplies: greenhouse slab	$9,000
Concrete and related supplies: ADA-accessible sidewalk/route	$9,000
Farm-to-school transportation vehicle: total acquisition estimate	$65,000
Livestock trailer: total acquisition estimate	$22,000
Processing, transportation, and delivery operational costs	$20,000
Commercial refrigerator	$9,000
Commercial freezer	$9,000

Total Preliminary Project Cost	$219,350
Less: Hay Springs Public Schools proposed 25% non-RHTP vehicle contribution	($16,250)
Preliminary RHTP-Supported Project Cost	**$203,100**

Final vehicle and livestock trailer costs remain subject to final specifications, vendor selection, actual taxes and fees, applicable procurement requirements, and NDE/DHHS approval. The proposed vehicle cost allocation will likewise be finalized in accordance with NDE/DHHS requirements prior to purchase.

The livestock trailer will be dedicated to the RHTP-supported farm-to-school operation and used for approved project activities associated with the production, processing, transportation, and distribution of locally produced foods. The farm-to-school transportation vehicle will support both RHTP-approved activities and limited non-grant-funded school and FFA activities. The project therefore proposes allocating approximately 75% of the allowable vehicle acquisition cost to RHTP and 25% to Hay Springs Public Schools as a non-RHTP contribution.

The partners will maintain appropriate records documenting the approved cost allocation and actual use of the shared vehicle through mileage, trip logs, purpose of use, hours of use, or another reasonable and consistent methodology approved by NDE/DHHS. The livestock trailer's allowable acquisition cost is proposed for RHTP support, while only the approved allocable share of the transportation vehicle will be charged to the RHTP award.

Final project costs will be based upon approved specifications, actual vendor pricing, applicable procurement requirements, and required supporting documentation. Open 6 Cattle LLC will maintain required quotes, invoices, receipts, proof of payment, equipment records, and other documentation required by NDE/DHHS.

Explain how the use of funds will support an increase in food production, aggregation, processing, and/or distribution to establish or enhance schools' access to locally grown foods, including proteins, served in the school meals program.

Open 6 Cattle LLC and Hay Springs Public Schools will use RHTP funding to establish an integrated, sustainable production-to-cafeteria local food supply chain in rural northwestern Nebraska. Geography, distance from processing facilities, transportation requirements, limited cold-storage capacity, and limited production infrastructure currently make consistent farm-to-school procurement challenging. Rather than addressing only one portion of the supply chain, this project will strategically invest in production, aggregation and storage, processing, transportation, and distribution so that locally produced foods can reliably move from the farm to school meals.

Hay Springs Public Schools serves students across district territory in both Sheridan and Dawes Counties. More than 40% of students qualify for free or reduced-price meals, and the district serves Native American students and participates annually in the federal Indian Education program. Dawes County also includes areas with limited food access. These characteristics make increased access to fresh, nutritious, locally produced foods particularly important for the students and families served by the district and align the project with Initiative 1.3's emphasis on rural/frontier, tribal, and food-access-challenged communities.

Local protein production will increase substantially through investments in both cattle and poultry production. Open 6 Cattle LLC will provide access to grazing land immediately north and northeast of the school, creating an important existing resource and in-kind contribution to the project. Grant-funded livestock panels, fencing materials, feeding and watering infrastructure, animal-care supplies, production tools, and related inputs will allow the partnership to increase cattle production without using grant funds for land acquisition.

Hay Springs' existing small-scale FFA poultry initiative will also be expanded into a larger and more functional poultry-production system. Investments in poultry housing, a secure outdoor run, fencing and predator protection, feeding and watering systems, brooding equipment, biosecurity supplies, feed, bedding, and other production inputs will substantially increase the district's capacity to raise locally produced poultry.

Fruit and vegetable production will increase through establishment of an approximately 24' × 48' greenhouse production system. The greenhouse will provide protected growing space that extends the growing season in northwestern Nebraska and increases the quantity, variety, and consistency of locally grown fruits, vegetables, herbs, and other produce available for school meals. The project will include the greenhouse system, concrete and related supplies for the greenhouse slab, an ADA-accessible sidewalk and route to the greenhouse, and appropriate growing systems and supplies. Crops will be selected and production planned, in part, according to the needs of the school nutrition program so that greenhouse production is intentionally connected to cafeteria use.

The project will also increase the capacity to aggregate and safely store locally produced foods. Dedicated commercial refrigeration and freezer equipment will be located within the agricultural education building. The commercial freezer will provide capacity for processed beef, poultry, and other local proteins, while commercial refrigeration will support locally grown fruits, vegetables, herbs, and other perishable products. This cold-storage infrastructure will allow locally produced foods to be safely received, inventoried, stored, aggregated, and held until they are needed by the school nutrition program. Without this capacity, increased production could exceed the district's ability to safely store and effectively utilize locally produced foods.

Processing and transportation investments will address another significant barrier in the rural farm-to-school supply chain. Increasing the number of animals raised does not, by itself, ensure that locally produced protein reaches students. Livestock and poultry must be safely transported to appropriate processing facilities, processed into products suitable for school food service, maintained within the appropriate cold chain, returned to Hay Springs, stored, and ultimately distributed to the school kitchen.

The project therefore includes an RHTP-supported shared-use farm-to-school transportation vehicle and a dedicated livestock trailer to support approved transportation and distribution activities. The RHTP-supported use of these assets will include transportation of livestock and poultry to appropriate processing facilities, return transportation of processed products, movement of necessary production supplies and equipment, and distribution of locally produced foods within the farm-to-school supply chain.

Poultry, for example, may be transported from Hay Springs to the identified processing option in Sturgis and returned as processed, kitchen-ready local protein for use in school meals. Similar transportation capacity will support cattle production and other locally produced foods. Grant-supported processing,

transportation, fuel, delivery, and other allowable operational expenses will help establish this pathway during the project's initial implementation period.

Together, these investments will create a complete and repeatable local food supply chain:

Local Production → Transportation to Processing → Processing/Packaging → Return Transportation → Cold Storage/Aggregation → School Kitchen → Scratch/Semi-Scratch Preparation → Student Meals

This model directly supports Initiative 1.3's purpose of increasing access to locally produced, minimally processed, kitchen-ready foods and strengthening the supply chain connecting local producers with school nutrition programs. It also complements Hay Springs Public Schools' efforts to increase scratch and semi-scratch cooking and reduce reliance on highly processed, heat-and-serve foods.

The project will also provide Hay Springs agricultural education and FFA students with meaningful, hands-on opportunities to understand multiple stages of the agricultural food system. Under appropriate staff supervision, students may participate in livestock and poultry care, greenhouse production, fencing and fabrication, crop planning, recordkeeping, biosecurity, food-safety practices, and other appropriate production activities. Students will also learn about processing requirements, transportation logistics, cold-chain management, storage, distribution, and the regulatory and economic considerations involved in moving agricultural products from producer to final consumer. Appropriate student labor, including welding and assembly of livestock panels and assistance with production infrastructure, will serve as an in-kind contribution to the project rather than grant-funded labor.

Most importantly, the project is designed to remain viable after the RHTP grant period. Hay Springs Public Schools will provide a dependable institutional market for appropriate locally produced proteins, fruits, and vegetables through applicable school nutrition procurement processes. School-appropriate beef products, poultry, produce, and other locally produced foods can be purchased for incorporation into school meals, creating an ongoing local market for the expanded operation.

Not every agricultural product produced through the project will necessarily be best suited for institutional school meals. Higher-value beef cuts, including steaks and other premium products, as well as appropriate surplus agricultural and greenhouse products, may be sold through other lawful markets. Revenue generated through these sales can be reinvested into future production cycles to help support recurring expenses such as feed, hay, animal health and veterinary care, breeding and animal replacement, poultry inputs, processing, transportation, fuel, greenhouse seeds and plants, growing media, utilities, equipment maintenance, and other expenses necessary to sustain production.
This creates a long-term reinvestment model:

RHTP Capacity-Building Investment → Increased Local Production → Processing, Storage & Distribution → School and Other Lawful Markets → Revenue → Reinvestment in Future Production → Continued Local Food Access

The RHTP investment will therefore do more than fund a temporary increase in food availability. It will establish the physical infrastructure, production capacity, processing pathway, cold-storage capacity, transportation system, institutional market, and reinvestment strategy necessary to move locally produced food from pasture, coop, and greenhouse to the school cafeteria year after year. Through this partnership, Open 6 Cattle LLC and Hay Springs Public Schools will create a sustainable local food system that increases student access to fresh, minimally processed, locally produced proteins, fruits, and vegetables while strengthening the rural agricultural supply chain.

Any revenue attributable to RHTP-supported activities during the award period will be appropriately tracked, reported, and managed in accordance with applicable program-income requirements.

Describe how the schools to be served will select and incorporate new menu items using the locally produced foods supported by this project. Consider how new menu items may be introduced, whether student feedback will be solicited, and how that feedback may be used.

Hay Springs Public Schools will intentionally incorporate foods produced through the Open 6 Cattle LLC partnership into its existing school nutrition program, with an emphasis on increasing the use of locally produced, minimally processed proteins, fruits, vegetables, and herbs in scratch and semi-scratch meals. The goal is not simply to occasionally feature locally produced foods, but to establish them as a regular and sustainable component of the district's menu cycle as production capacity increases.

District food-service staff will work collaboratively with Open 6 Cattle LLC, agricultural education/FFA staff, students, and school administration to coordinate local production with anticipated school nutrition needs. Menu and production planning will consider seasonal availability, anticipated production volume, USDA meal-pattern requirements, kitchen capacity, processing requirements, food safety, cost, student preferences, and the forms and quantities of products that can be most effectively incorporated into school meals.

For example, locally raised beef may be processed into products that are particularly useful for school food service, including ground beef, roasts, stew meat, and other appropriate cuts. These products may be incorporated into hamburgers, tacos, sloppy joes, chili, meat sauces, casseroles, soups, roasts, and other scratch or semi-scratch entrées. This coordination will also allow Open 6 Cattle LLC to better understand which portions and products are most useful to the school while allowing higher-value cuts that are less appropriate for institutional meals to be marketed through other lawful channels as part of the project's sustainability model.

Locally raised poultry may be incorporated into chicken entrées, sandwiches, soups, casseroles, salads, and other menu items as poultry production and processing capacity develops. Production and processing schedules will be coordinated, when possible, with anticipated school menu needs so that processed poultry can move efficiently through cold storage and into school food-service use. As the farm-to-school system becomes established and sustainable, the partnership may also explore additional locally produced proteins when production capacity, processing availability, cost, and school nutrition needs make those products feasible.

The new greenhouse production system will create an additional direct connection between local production and menu planning. Fruits, vegetables, herbs, and other appropriate crops will be selected in part according to their usefulness within the school nutrition program. Rather than growing products without an identified end use, agricultural education/FFA staff and students can coordinate with food-service staff to help identify crops and anticipated quantities that can realistically be incorporated into school meals.

Greenhouse products may be used as fresh fruits and vegetables, salad ingredients, side dishes, and ingredients in soups, sauces, casseroles, entrées, and other scratch and semi-scratch recipes. Production schedules can also be adjusted over time based on cafeteria demand, successful recipes, student preferences, growing conditions, and the quantities the school can reasonably utilize. Dedicated

commercial refrigeration will help the partnership safely hold harvested produce between harvest and cafeteria use, reducing the need for every product to be harvested immediately before it is served.

The district will use a gradual introduction and feedback process for new locally produced foods and recipes. New items may initially be introduced through taste tests, small sample portions, limited menu offerings, or incorporation into familiar student favorites. Introducing local foods through recognizable meals, such as locally raised beef in tacos, hamburgers, chili, or sloppy joes, can help students become familiar with local ingredients before the district expands into additional recipes and preparation methods. Student feedback will be intentionally solicited and used to guide future menu decisions. The district may use taste tests, brief student surveys, informal feedback, meal-participation data, food-service observations, and food-waste observations to evaluate student acceptance. Food-service staff can use this information to adjust seasoning, preparation methods, recipes, portioning, serving formats, ingredient combinations, or menu frequency. Items that are well received can be incorporated into the regular menu cycle, while less successful items can be modified and reintroduced rather than simply discontinued.

The partnership also creates an opportunity for students to have a meaningful connection to the foods appearing on their cafeteria trays. Through agricultural education and FFA, students may participate, as appropriate and under staff supervision, in livestock and poultry care, greenhouse crop planning and production, fencing and fabrication, recordkeeping, food-safety practices, and other portions of the agricultural supply chain. Students may also learn about processing, transportation, cold storage, distribution, menu use, and the economics involved in moving food from producer to consumer.
This creates a unique farm-to-cafeteria feedback loop. Students can help produce food, see that food move through the supply chain, consume locally produced foods through the school meal program, provide feedback on those products and recipes, and then use that information to help inform future production and menu planning.

Production Planning → Local Food Production → Processing/Harvest → Cold Storage → Menu Preparation → Student Meal → Student Feedback → Future Production & Menu Planning

Over time, Hay Springs Public Schools intends to use this continuous feedback process to identify locally produced foods that are both operationally feasible and well received by students. Successful products and recipes can then become increasingly routine components of the district's menu rather than limited-time or special-event offerings.

Ultimately, the partnership is designed to create a dependable institutional market for locally produced foods while simultaneously increasing student access to fresh, minimally processed products. As production capacity grows, successful recipes are identified, and student acceptance is measured, locally produced beef, poultry, fruits, vegetables, herbs, and other appropriate products can become an increasingly regular part of meals served at Hay Springs Public Schools.

Is there existing infrastructure equipment already in use in your operation? If yes, will the equipment funded through this grant work with your existing operation and in what way(s)?

Yes. Open 6 Cattle LLC and Hay Springs Public Schools have existing agricultural resources, facilities, equipment, educational programming, expertise, and land access that provide a strong foundation for this project. Grant-funded equipment and supplies will build upon these existing resources rather than duplicate them, expanding production capacity and connecting existing agricultural operations to a reliable production-to-cafeteria supply chain for locally produced proteins, fruits, and vegetables.

Hay Springs Public Schools currently operates an established agricultural education and FFA program that provides students with hands-on experience in animal care, poultry production, welding, fabrication, and other agricultural skills. The district's existing agricultural education facilities and Ag building provide an operational base from which the expanded farm-to-school activities can be coordinated.

The school currently maintains a small-scale poultry-production initiative; however, the existing operation is not large enough to provide a consistent source of locally raised poultry for the school nutrition program. Grant-funded poultry housing, an expanded secure run, fencing and predator protection, feeders, waterers, brooding equipment, biosecurity supplies, feed, bedding, handling equipment, and other production resources will build upon the existing program and allow it to transition from small-scale educational production toward meaningful farm-to-school protein production.

The district also has existing welding equipment, tools, facilities, and instructional capacity that can support development of livestock-production infrastructure. Agricultural education and FFA students will be able to use these existing resources, together with grant-funded livestock panel kits, welding materials, fencing supplies, and other production inputs, to assemble portions of the infrastructure needed for expanded livestock production. Students may also assist with appropriate fencing, fabrication, and other production activities under staff supervision. This approach leverages equipment and expertise already available at Hay Springs while directing grant funds toward the additional materials and infrastructure necessary to increase actual food-production capacity.

Open 6 Cattle LLC brings existing livestock-production expertise, agricultural resources, and an especially valuable existing asset to the partnership: access to grazing land immediately adjacent to the school. Through the Johnson family, appropriate grazing areas immediately north and northeast of the school will be made available to support expanded livestock production. This allows the project to increase cattle production without using grant funds for land acquisition and creates a direct geographic connection between the producer, production site, agricultural education program, and school that will ultimately utilize the locally produced food.

The proposed greenhouse will similarly complement existing school resources and planning. Hay Springs Public Schools has already completed preliminary planning for a greenhouse, including identification of an accessible location near the agricultural education classroom and consideration of sunlight orientation, growing space, water access, heating and cooling needs, and student accessibility. The grant-funded approximately 24' × 48' greenhouse system, concrete and related supplies for the greenhouse slab, ADA-accessible sidewalk and route, growing systems, irrigation, and related production supplies will allow the district and Open 6 Cattle LLC partnership to move from planning to meaningful fruit and vegetable production. The greenhouse will be intentionally connected to the school nutrition program, with crops selected and production planned in part according to anticipated cafeteria needs.

The existing Ag building will also serve as an important aggregation and storage point within the expanded farm-to-school system. Grant-funded commercial refrigeration and freezer equipment will be added to the building to provide dedicated temperature-controlled storage for locally produced foods. The commercial freezer will provide capacity for processed beef, poultry, and other proteins, while the commercial refrigerator will support harvested fruits, vegetables, herbs, and other perishable local products. These units will complement the existing facility by adding a critical capability that is currently insufficient for the scale of production envisioned through the project.

This cold-storage capacity will allow locally produced products to be safely received, inventoried, aggregated, and stored between production or processing and their eventual use by the school nutrition program. It will also provide agricultural education and FFA students with hands-on opportunities to learn about temperature monitoring, inventory management, food safety, cold-chain maintenance, storage, recordkeeping, and distribution.

Finally, the proposed transportation and processing investments will connect the existing and expanded production resources to appropriate processors and ultimately to the school nutrition program. Currently, the ability to raise local food does not by itself provide the transportation and distribution infrastructure necessary to move animals and food products efficiently through the complete supply chain.

The proposed RHTP-supported shared-use farm-to-school transportation vehicle and dedicated livestock trailer will fill this gap. The truck's RHTP-supported use and the livestock trailer will support approved farm-to-school activities, including transportation of livestock and poultry to appropriate processing facilities, return transportation of processed products, movement of necessary production supplies and equipment, and distribution of locally produced foods within the farm-to-school system. Processing and related operational support will further ensure that locally raised animals can be converted into safe, usable, kitchen-ready products for school meals.

Together, the existing and grant-funded resources will function as one connected system:

Existing Agricultural Expertise & Facilities → Expanded Livestock/Poultry/Greenhouse Production → Farm-to-School Transportation → Processing → Ag Building Cold Storage/Aggregation → School Kitchen → Student Meals

Collectively, the grant-funded investments will expand and connect existing Open 6 Cattle LLC and Hay Springs Public Schools resources rather than replace or duplicate them. The partnership already has livestock-production expertise, agricultural education programming, welding and fabrication capacity, a small poultry operation, available grazing land, an identified greenhouse site, an existing Ag building, and an established school nutrition program.

RHTP funding will provide the additional production infrastructure, greenhouse capacity, cold storage, transportation, processing support, and distribution capacity necessary to connect those existing assets into a sustainable farm-to-school system capable of consistently moving locally produced foods from pasture, coop, and greenhouse to the school cafeteria.

Identify any additional tools, resources, or technical assistance that would help the school successfully incorporate locally produced, minimally processed foods into semi-scratch or scratch-cooked meals, including how school nutrition staff may be trained to prepare these foods.

Hay Springs Public Schools is committed to ensuring that increased access to locally produced foods is matched by the knowledge, equipment, recipes, food-safety practices, storage systems, and preparation skills necessary to successfully incorporate those foods into school meals. The district's goal is not simply to increase the availability of local products, but to develop sustainable systems that allow school nutrition staff to routinely prepare locally produced, minimally processed proteins, fruits, vegetables, and herbs through semi-scratch and scratch cooking.

Technical assistance and training would be particularly valuable in the areas of local protein preparation, whole-animal utilization, recipe development and standardization, menu planning, food safety, cold-chain management, procurement, production forecasting, and producer-school coordination.

As locally raised beef becomes available, school nutrition staff would benefit from training on how different cuts and forms of beef can be most effectively incorporated into school meals. This could include preparation of ground beef, roasts, stew meat, and other school-appropriate cuts; batch cooking; tenderization and preparation techniques; appropriate cooking and holding temperatures; portioning; yield calculations; recipe standardization; and strategies for incorporating local beef into USDA-compliant school meals. This knowledge will also help the school communicate its product needs to Open 6 Cattle LLC so that processing specifications can better align with cafeteria use.

Similar training would support the incorporation of locally raised poultry. School nutrition staff would benefit from technical assistance related to safe handling and thawing, preparation of whole or portioned poultry products, batch cooking, portioning, cooking and holding methods, recipe development, and utilization of poultry in scratch and semi-scratch entrées, soups, casseroles, salads, sandwiches, and other school meals.

Technical assistance will also help the district effectively utilize greenhouse-grown fruits, vegetables, and herbs. Crop planning can be coordinated with school menus so that production is driven, in part, by what the school kitchen can realistically use. Food-service staff and agricultural education personnel would benefit from support related to seasonal menu planning, fresh-produce preparation, food safety, washing and handling practices, appropriate storage, preservation where permissible and practical, recipe development, and strategies for introducing new or unfamiliar locally grown foods to students.

The project's new commercial refrigerator and freezer capacity in the agricultural education building will create additional opportunities for training related to safe aggregation and storage. Staff and appropriate students would benefit from guidance on temperature monitoring, cold-chain management, receiving procedures, product labeling and dating, inventory rotation, separation and organization of raw and ready-to-use products, recordkeeping, and safe transfer of locally produced foods from the Ag building to the school kitchen.

Technical assistance related to farm-to-school procurement and production forecasting would also strengthen the partnership. Open 6 Cattle LLC, school nutrition personnel, agricultural education/FFA staff, and district administration will need to coordinate what foods are needed, anticipated quantities, production timelines, processing schedules, delivery timing, storage capacity, menu cycles, and applicable procurement requirements. Assistance in establishing these systems would help the partnership transition from occasional local-food purchases to a predictable and repeatable farm-to-school supply chain.

Hay Springs Public Schools is also pursuing complementary improvements to its school kitchen through RHTP Initiative 1.1 School Kitchen Modernization. The district's proposed kitchen-modernization project is designed to increase its capacity for scratch and semi-scratch cooking through equipment that supports cooking, processing, chilling, storing, and preparing less-processed ingredients.

If both projects are funded, the initiatives will address complementary portions of the same farm-to-school system. Initiative 1.3 will strengthen local production, processing, aggregation, storage, transportation, and distribution capacity, while Initiative 1.1 will strengthen the school's ability to transform those locally produced ingredients into scratch and semi-scratch meals. Neither project is dependent upon the other to

provide meaningful benefits; however, together they would create a particularly strong production-to-cafeteria model for a small rural school.

The district will also use student feedback and actual cafeteria experience as an ongoing source of information for continuous improvement. Food-service staff will monitor student acceptance, meal participation, food waste, preparation time, product yield, storage requirements, and the practicality of incorporating locally produced ingredients into the regular menu cycle. Taste tests, brief surveys, informal feedback, and observations may also be used. Recipes, preparation methods, product specifications, and even future production decisions can then be adjusted based upon those results.

This creates an ongoing feedback process:

Production Planning → Local Production → Processing/Storage → Menu Preparation → Student Meals → Student Feedback → Recipe & Production Adjustments

Agricultural education and FFA programming can further strengthen this coordination. Students participating in livestock, poultry, and greenhouse production will have opportunities to understand not only how food is produced, but also the food-safety, processing, storage, distribution, preparation, and consumer-preference considerations that determine whether an agricultural product can successfully reach an institutional customer such as a school cafeteria. Coordination with school nutrition staff will allow students to see how production decisions, including what is raised or grown, how much is produced, and when it becomes available, affect the final consumer.

Finally, Hay Springs Public Schools and Open 6 Cattle LLC would welcome technical assistance related to farm-to-school procurement, producer-school coordination, food-safety requirements, processing requirements, transportation and cold-chain logistics, production planning, menu and recipe development, recordkeeping, program-income requirements, and long-term financial sustainability. Establishing a dependable local supply chain requires coordination between what can be produced, when it is available, how it is processed and transported, how it is safely stored, what the school can purchase, and how school nutrition staff can successfully prepare it.

Through a combination of staff training, appropriate kitchen and cold-storage capacity, menu and recipe development, student feedback, production planning, and producer-school coordination, Hay Springs Public Schools will be positioned to turn increased local food availability into increased local food consumption by students.

The ultimate goal is to ensure that the RHTP Initiative 1.3 investment does not simply result in more local food being produced, but in more locally produced, minimally processed food being successfully stored, prepared, accepted by students, and routinely served through the school nutrition program for years to come.

Purchasing & Procurement

This RFA has document submission requirements to receive reimbursement for allowable purchases approved through this grant Application process. In the space below, please provide a detailed explanation of the equipment your entity will purchase using the funds from this grant. For each item, include the exact product names along with at least three corresponding price quotes obtained from different vendors or sources. If the lowest-priced option is not selected, include a clear justification

explaining the rationale for choosing an alternative option, such as considerations related to quality, durability, warranty, or specific features that better meet the program's needs.

Identify the position/person in your organization who will be responsible for the following duties: procurement using a price comparison method in order to choose the best price option; retaining documentation related to procurement and purchase of allowable grant-approved items; attending required NDE-hosted trainings to support this grant project; and submission of all required documentation for receipt of funding.

Preliminary Equipment Price Comparison

Equipment	Vendor/Product	Key Comparable Specifications	Current/Working Price	Status
Greenhouse	Greenhouse Megastore – Deluxe Teaching Greenhouse	24' × 48'; educational greenhouse package	Approx. $34,450	Preliminary market comparison
	Michigan Greenhouse Company – Park Falls Package	24' × 48'; polycarbonate greenhouse package with environmental components; delivery/installation included in starting price	Starting at approx. $51,900	Preliminary market comparison
	Gothic Arch Greenhouses – Educational Teaching Greenhouse Package	24' × 48'; educational greenhouse package with environmental controls, irrigation, and accessibility features	Approx. $65,985 + shipping	Preliminary market comparison
Livestock Trailer	2026 Travalong 24' × 80" Livestock Trailer	Heavy-duty steel gooseneck livestock trailer; approx. 24' × 80"; final specifications subject to procurement	$20,500	Current market comparison

	2027 Circle D 24' × 80" Livestock Trailer	Heavy-duty steel gooseneck livestock trailer; approx. 24' × 80"; tandem 7,000-lb torsion axles; 14,000-lb GVWR	$17,800	Current market comparison
	2025 Travalong 24' × 80" Livestock Trailer	Heavy-duty steel gooseneck livestock trailer; listed as approx. 24' × 80"; final specifications subject to verification	$17,899	Current market comparison
Heavy-Duty Farm-to-School Pickup	Denny Menholt Rapid Chevrolet – 2026 Chevrolet Silverado 2500 HD WT	New heavy-duty pickup; final towing/payload configuration subject to procurement	$56,134 Menholt Price	Current market comparison
	Eagle Chevrolet – 2026 Chevrolet Silverado 2500 HD Custom	New heavy-duty pickup; final towing/payload configuration subject to procurement	$60,245 Eagle Deal	Current market comparison
	Wahlstrom Ford – 2026 Ford F-450	New heavy-duty pickup; final configuration and towing/payload specifications subject to procurement	$62,330 as configured/starting price	Current market comparison
Poultry Housing/Coop	Final product/vendor to be determined through procurement	Commercial/heavy-duty poultry housing appropriately sized for expanded farm-to-school poultry production	Working allowance: approx. $4,000	Final specifications/pricing to be established

Commercial Refrigerator	Final product/vendor to be determined through procurement	Commercial reach-in refrigerator suitable for farm-to-school produce and other refrigerated product storage	Up to approx. $9,000	Final specifications/pricing to be established
Commercial Freezer	Final product/vendor to be determined through procurement	Commercial reach-in freezer suitable for processed beef, poultry, and other frozen local proteins	Up to approx. $9,000	Final specifications/pricing to be established

Preliminary market research has established reasonable working estimates for the project's major equipment purchases. The approximately 24' × 48' educational greenhouse system is currently budgeted at approximately $34,450, based upon current market pricing. Current preliminary comparisons demonstrate a range of approximately $34,450 to $65,985 or more depending upon included environmental controls, irrigation, accessibility features, delivery, installation, and other components. The final greenhouse system will be selected based upon the combination of price, functionality, durability, growing capacity, included components, climate suitability, accessibility, delivery/installation requirements, and long-term operational value.

The project's livestock trailer has a preliminary total acquisition estimate of approximately $22,000. Current market comparisons for approximately 24-foot heavy-duty gooseneck livestock trailers range from approximately $17,800 to $20,500, supporting a preliminary trailer purchase-price estimate of approximately $20,000. An additional preliminary allowance of approximately $2,000 is included for applicable sales/use tax, title, registration, licensing, tire fees, and other necessary and allowable acquisition costs. Final selection will be based upon livestock capacity, axle and weight ratings, towing compatibility, construction and durability, safety features, warranty/service availability, and total acquisition cost.

The project also proposes an appropriately equipped heavy-duty, four-wheel-drive farm-to-school transportation vehicle, with a preliminary total acquisition estimate of approximately $65,000. Current market comparisons include a 2026 Chevrolet Silverado 2500 HD WT at approximately $56,134, a 2026 Chevrolet Silverado 2500 HD Custom at approximately $60,245, and a 2026 Ford F-450 at approximately $62,330. These comparisons support a preliminary vehicle purchase-price estimate of approximately $60,000, with an additional preliminary allowance of approximately $5,000 for applicable sales/use tax, title, licensing, registration, and other necessary and allowable acquisition costs.

Because the vehicle will support both approved RHTP farm-to-school activities and limited non-grant-funded school and FFA activities, approximately 75% of the allowable acquisition cost is proposed for RHTP support and 25% for contribution by Hay Springs Public Schools from non-RHTP funds, subject to final NDE/DHHS approval and documented cost allocation. Final specifications will ensure that the selected vehicle has sufficient towing and payload capacity to safely operate with the selected livestock trailer.

The expanded poultry-production system is currently budgeted at approximately $8,800 in total, including poultry housing and run infrastructure, fencing and predator protection, feeding and watering equipment, brooding equipment, feed, bedding, biosecurity supplies, and other production inputs. Because these items may represent separate supplies or independently functioning assets rather than a single piece of equipment, they will be documented and procured according to the classification and requirements applicable to each individual purchase. The project will not combine unrelated purchases solely for purposes of reaching an equipment threshold.

The project also includes one commercial refrigerator and one commercial freezer, each currently budgeted at up to approximately $9,000. The refrigerator will support storage and aggregation of locally produced fruits, vegetables, herbs, and other refrigerated products, while the freezer will provide dedicated capacity for processed beef, poultry, and other frozen local proteins. Final units will be selected based upon storage capacity, commercial food-service suitability, food-safety requirements, temperature control, durability, energy efficiency, electrical requirements, warranty/service availability, compatibility with the existing Ag building, and total delivered cost.

In addition to major equipment purchases, the project includes production and operational supplies such as livestock fencing and panels, feed and animal-care supplies, poultry-production supplies, greenhouse growing inputs, and concrete and related supplies for the greenhouse slab and ADA-accessible route. These purchases will be documented and procured in accordance with applicable RHTP and federal procurement requirements based upon their appropriate classification and cost.

Processing, transportation, fuel, delivery, and other approved operational expenses will likewise be supported by invoices, receipts, mileage or transportation documentation, processing records, proof of payment, and other records necessary to demonstrate that the costs are reasonable, allowable, and directly attributable to the approved farm-to-school project.

Final equipment and vendor selections will be based upon responsive pricing and the products that provide the best combination of cost, capacity, safety, durability, functionality, compatibility, warranty/service, and long-term value for the approved project. If the lowest-priced responsive option is not selected, Open 6 Cattle LLC will document the specific reason for the selection.

Person Responsible for Procurement, Documentation, Training, and Reimbursement

Frankie and/or Joseph Johnson, owners/operators of Open 6 Cattle LLC, will maintain primary responsibility for grant procurement and producer-side project implementation, with assistance from Hay Springs Public Schools in procurement, documentation, reimbursement, reporting, and overall grant administration.

As the applicant, Open 6 Cattle LLC will retain responsibility for ensuring that purchases and project activities are consistent with the approved RHTP scope, budget, and applicable grant requirements. Hay Springs Public Schools will provide administrative and technical assistance to Open 6 Cattle LLC throughout implementation, helping ensure that required procurement, financial, equipment, reimbursement, and reporting documentation is appropriately maintained and submitted.

Responsibilities of Open 6 Cattle LLC, with assistance from Hay Springs Public Schools as appropriate, will include:

- obtaining and retaining required price quotes and procurement documentation;
- ensuring purchases are consistent with the approved project budget and scope;
- maintaining invoices, receipts, proof of payment, equipment records, title and registration records, and other required supporting documentation;
- documenting applicable taxes, licensing, registration, delivery, installation, and other approved acquisition costs;
- coordinating equipment delivery, installation, and placement into service;
- documenting allowable project-related processing, transportation, delivery, and other operational expenses;
- maintaining documentation supporting any shared-cost or cost-allocation arrangements, including the proposed allocation of the farm-to-school transportation vehicle between RHTP-supported and school-funded use;
- maintaining records necessary for any applicable program-income requirements;
- participating in required NDE/DHHS training, technical assistance, or grant-management activities;
- preparing and submitting documentation necessary for reimbursement;
- completing required financial, equipment, programmatic, and outcome reporting; and
- retaining grant records in accordance with applicable RHTP and federal requirements.

Frankie Johnson will serve as the primary day-to-day RFA contact and will take the lead on grant communication, documentation, procurement coordination, reimbursement, and reporting. Joseph Johnson, as co-owner of Open 6 Cattle LLC, will also remain an authorized RFA contact and will be able to fulfill these responsibilities when necessary. Both owners will remain responsible for appropriate project implementation and documentation. Hay Springs Public Schools administration will assist the applicant with grant administration, procurement documentation, reimbursement requests, recordkeeping, and reporting throughout the grant period.

Hay Springs Public Schools will also serve as the project's primary school partner and will have substantial responsibility for school-side implementation. District administration will coordinate with Open 6 Cattle LLC to ensure that grant-supported activities remain directly connected to increasing student access to locally produced, minimally processed foods through the school nutrition program.
School food-service personnel will assist with menu planning, product specifications, food-safety considerations, procurement of finished food products for the school nutrition program, recipe development, student feedback, and incorporation of locally produced proteins, fruits, vegetables, and herbs into scratch and semi-scratch school meals.

Hay Springs agricultural education/FFA staff will coordinate school-based agricultural activities associated with the project, including appropriate student participation in greenhouse production, poultry and livestock care, welding and fabrication, production recordkeeping, and assembly and maintenance of production infrastructure. Student participation will be supervised by qualified district staff and will serve as an in-kind contribution to the project where appropriate rather than as grant-funded labor.
Open 6 Cattle LLC and Hay Springs Public Schools will work collaboratively to coordinate production schedules, school food needs, processing timelines, transportation, cold storage, delivery, menu use, and student feedback. This shared implementation structure will provide clear accountability while ensuring that producer-side investments remain directly connected to the project's central purpose of creating a reliable and sustainable supply of locally produced foods for Hay Springs students.

The partners will also collaboratively maintain documentation necessary to demonstrate project outcomes. Depending upon NDE/DHHS reporting requirements, this may include the type, quantity, and value of locally produced foods; livestock and poultry produced and processed; greenhouse production; products delivered to or purchased by the school; school meals incorporating local products; students served; equipment use; transportation and processing activities; revenue and applicable program income; student participation; and other required performance measures.

Equipment purchased through the award will continue to be used for its approved purpose and will be appropriately maintained and documented in accordance with applicable grant requirements. For any asset supported by both RHTP and non-RHTP funds, including the proposed shared-use transportation vehicle, the partners will maintain appropriate documentation demonstrating the approved funding allocation and use of the asset.

Post-Award Requirements

- Proof of purchase of the requested equipment;
- Procurement documentation, including quotes and justification if the lowest-priced option was not selected;
- Proof of payment;
- Equipment records sufficient to document the equipment purchased, location, use, and continued availability for the approved grant purpose;
- Participation in required NDE-hosted trainings or technical assistance activities;
- Submission of required reports identified in the executed grant agreement;
- Awarded entities must fully expend their approved grant funds by 06/30/2027. After awards are announced, proper procurement of the equipment must be completed, and entities must submit documentation for reimbursement as soon as possible. All documentation must be submitted by 07/01/2027.

Date: 8/31/2026

Signature of RFA Contact:



Signature of School Contact:



Questions regarding the program and applications should be sent to:
nde.nutritionservices@nebraska.gov

To: Kayte, frankiealin. **Grant Submission 1.3** - Please see attached and let Frankie and I know if you have any questions. Thanks so much!... 9:59 PM

1.3 Grant_ Open...

To: Tabi, Kayte 4 Inbox [EXTERNAL] Re: UPDATES to 1.1 and 1.3 RHT Grant - Awesome, thank you so much! We are so excited :) Sadi... 1:15 PM

image.png RHTP 1.1 RFA U... RHTP Initiative 1... +2

Grant Submission 1.3

Sadie Coffey <sadie.coffey@hshawks.com>
to Kayte, frankiealinejohnson

Please see attached and let Frankie and I know if you have any questions.

Thanks so much!

Sadie

One attachment • Scanned by Gmail ⓘ Add to Drive



RHTP 1.3 Supplemental Documentation

Hay Springs Public Schools & Open 6 Cattle Company/Johnson Family Partnership

This supplemental documentation is submitted in response to the request for additional information regarding the RHTP 1.3 application. It provides three documented quotes for applicable items costing $10,000 or more; direct website links or other supporting documentation for each quote; identification of the preferred option; the specific amount requested, as applicable; justification for the preferred selection; clarification regarding equipment that may no longer be available at the time funds become available; and the business entity's UEI.

Direct website links are provided for 14 of the 15 quotes included in this supplemental documentation. The sole exception is the $56,380 Wahlstrom Ford custom-build vehicle quote. Because the Ford custom-build system does not generate a unique URL for the completed configuration, a screenshot documenting the configuration and quoted price is included with this submission.

1. HEAVY-DUTY PICKUP

A heavy-duty pickup is requested to transport livestock, agricultural equipment, feed, supplies, and other materials associated with the farm-to-school project and to safely tow the livestock trailer.

Quote 1 – Chevrolet Silverado 2500 HD

Vendor: Eagle Chevrolet Buick, Chadron, Nebraska

Vehicle: 2026 Chevrolet Silverado 2500 HD Custom, ¾-ton

Listed Price: $60,245

Direct Link:

https://www.eaglechevroletbuick.com/new-Chadron-2026-Chevrolet-Silverado+2500+HD-Custom-1GC4KME72TF385281

Quote 2 – Custom Ford Heavy-Duty Pickup – PREFERRED

Vendor: Wahlstrom Ford, Chadron, Nebraska

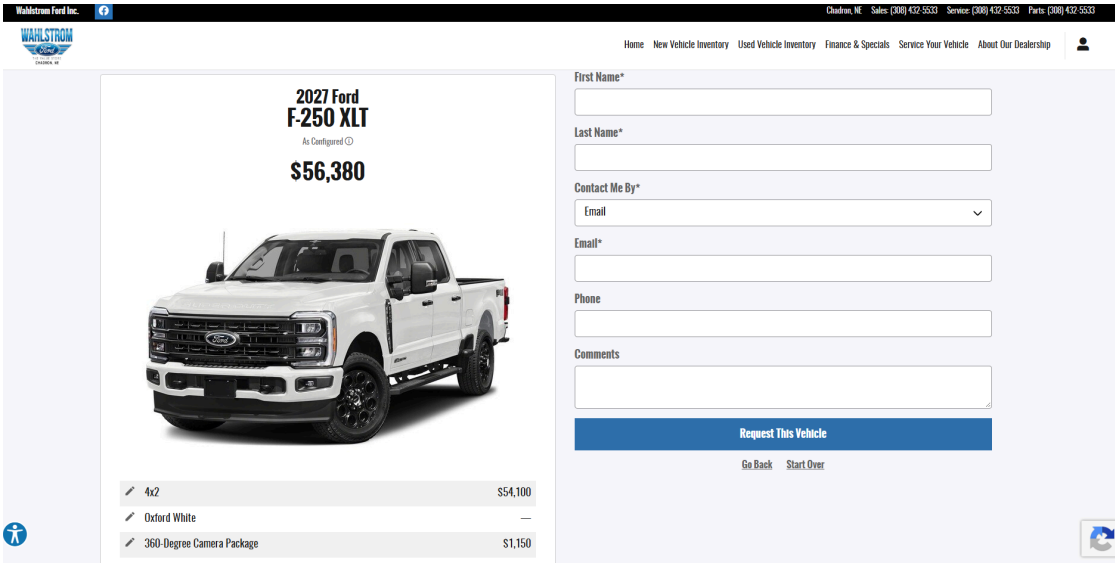
Vehicle: Custom-built Ford heavy-duty pickup

Price: $56,380

Quote Documentation:

This quote was developed using the custom-build vehicle option through Wahlstrom Ford. The completed custom configuration does not generate a unique direct website link. A screenshot documenting the custom configuration and $56,380 price is included with this submission.
Custom Ford Through Wahlstrom Ford in Chadron

Screenshot below- the custom build truck option does not allow for a direct link



Quote 3 – Used 2023 Ford F-350
Vendor: Denny Menholt, Rapid City, South Dakota
Vehicle: Used 2023 Ford Super Duty F-350 SRW XL
Listed Price: $44,287
Direct Link:
https://www.dennymenholtrapidchevrolet.com/used-Rapid+City-2023-Ford-Super+Duty+F+350+SRW-XL-1FT8W3BN5PEC38693

Preferred Selection and Amount Requested
Preferred Option: Quote 2 – Custom Ford Heavy-Duty Pickup
Total Vehicle Purchase Price: **$56,380.00**
RHTP Amount Requested (75%): **$42,285.00**
Hay Springs Public Schools Contribution (25%): **$14,095.00**

Selection Rationale:
The custom Ford is preferred because it can be configured specifically for the project's agricultural, towing, and transportation needs. Although the used 2023 Ford F-350 is the lowest-priced option, it is a specific used vehicle with existing mileage and availability limitations. The custom-built new vehicle provides the opportunity to obtain the towing capability and features needed for the project while also providing greater anticipated longevity and long-term reliability. The preferred option is also sourced from a local Chadron vendor, which provides greater accessibility for future service and support.

Availability Contingency:
We recognize that vehicle pricing and availability may change between application, award, and the date funds become available. If the preferred Ford configuration is no longer available at the quoted price, we propose to purchase a comparable heavy-duty ¾-ton or greater pickup that meets the project's towing, payload, safety, and agricultural-use requirements. The replacement would not exceed the approved grant amount without prior authorization and would be purchased in accordance with applicable grant and procurement requirements.

Fifth-Wheel/Gooseneck Hitch — Amount Requested: $2,500
Approximately $2,500 is requested for installation of an appropriate fifth-wheel/gooseneck hitch system necessary to safely tow the livestock trailer, depending upon the configuration of the vehicle ultimately purchased.

2. LIVESTOCK TRAILER

Quote 1 – 2015 EBY Maverick – PREFERRED

Vendor: Blake's Trailer Sales, Rapid City, South Dakota
Trailer: 2015 EBY Maverick Stock/Stock Combo Trailer
Size: Approximately 24' × 6'11"
Listed Price: $25,000
Direct Link:
https://www.blakestrailer.com/unit/2015-eby-trailers-maverick-stock-stock-combo-trailer-1191231

Quote 2 – 2027 Wilson Ranch Hand

Trailer: 2027 Wilson Ranch Hand Livestock Trailer
Size: Approximately 24' × 7'
Listed Price: $32,900
Direct Link:
https://www.tractorhouse.com/listing/for-sale/260532555/2027-wilson-ranch-hand-livestock-trailers

Quote 3 – 2011 Featherlite

Vendor: Blake's Trailer Sales, Rapid City, South Dakota
Trailer: 2011 Featherlite Stock/Stock Combo Trailer
Size: Approximately 30' × 8'
Listed Price: $26,000
Direct Link:
https://www.blakestrailer.com/unit/2011-featherlite-trailers-stock-stock-stock-combo-trailer-8-x-30-998986

Preferred Selection and Amount Requested

Preferred Option: Quote 1 – 2015 EBY Maverick
Amount Requested: $25,000

Selection Rationale:

The 2015 EBY Maverick is the preferred option because it is the lowest-priced of the three documented options while providing sufficient length, width, and livestock capacity for the project's anticipated transportation needs. It provides the functionality needed without paying for additional trailer size or capacity that is not necessary for the project, making it the most cost-effective option.

Availability Contingency:
Because this is used equipment, we recognize that this exact trailer may be sold before grant funds become available. If the identified EBY trailer is no longer available, we propose to locate and purchase a comparable livestock trailer with similar dimensions, capacity, condition, and functionality. The replacement would remain within the approved grant amount and would be obtained in accordance with applicable procurement and grant requirements.

3. TEACHING GREENHOUSE

Quote 1 – Junior Teaching Package Greenhouse – PREFERRED

Vendor: Greenhouse Megastore
Product: Junior Teaching Package Greenhouse
Listed Price: $24,409
Direct Link:
https://www.greenhousemegastore.com/collections/school-greenhouses/products/junior-teaching-package-greenhouse?variant=42701203898567

Quote 2 – 1100 Series Hoop House Package

Vendor: Greenhouse Megastore
Product: 1100 Series Hoop House Package
Size: Approximately 24' × 36'
Structure Price: $9,029
Additional anticipated heating/environmental equipment: Approximately $9,000
Direct Link:
https://www.greenhousemegastore.com/collections/high-tunnels-hoop-houses/products/1100-series-hoop-house-package?variant=42703411183815

Quote 3 – Micro-Farm Greenhouse

Vendor: The Greenhouse Company
Product: Micro-Farm Greenhouse
Size: Approximately 12' × 24'
Listed Price: $15,253
Direct Link:
https://shop.thegreenhousecompany.net/products/micro-farm-greenhouse?variant=21062644858969

Preferred Selection and Amount Requested

Preferred Option: Quote 1 – Junior Teaching Package Greenhouse
Amount Requested: $24,409

Selection Rationale:

The Junior Teaching Package Greenhouse is preferred because it is specifically designed for educational use and provides a more complete solution for the project's long-term instructional goals. Although its initial price is higher, the lower-priced hoop-house option requires approximately $9,000 in additional heating, environmental controls, and related components,

substantially reducing the actual cost difference. The Micro-Farm option is also significantly narrower than the preferred instructional footprint. The Junior Teaching Package provides greater usable teaching space, fewer necessary modifications, and is expected to provide greater long-term durability and lower ongoing maintenance for the school.

Availability Contingency:
If the Junior Teaching Package is unavailable or the quoted configuration is discontinued when grant funds become available, we propose to purchase the same or a substantially comparable educational greenhouse package that provides similar instructional space, durability, environmental controls, and functionality. Any substitute would remain within the approved grant amount unless prior approval for a change is obtained and would comply with applicable grant and procurement requirements.

4. COMMERCIAL REFRIGERATOR

Per clarification provided by the grant program, three commercial refrigerator quotes exceeding $10,000 per unit are provided.

Quote 1

Vendor: WebstaurantStore
Product: True STA2R-4HG-HC Spec Series Reach-In Refrigerator
Listed Price: $10,215.57
Direct Link:
https://www.webstaurantstore.com/true-sta2r-4hg-hc-spec-series-52-5-8-glass-half-door-reach-in-refrigerator-with-led-lighting/890STA2R4HGC.html

Quote 2 – PREFERRED

Vendor: WebstaurantStore
Product: True STA2RRT-2S-2S Specification Series Roll-Through Refrigerator
Listed Price: $14,160.39
Direct Link:
https://www.webstaurantstore.com/true-sta2rrt-2s-2s-specification-series-roll-through-refrigerator-with-two-front-solid-doors-and-two-rear-solid-doors/200TA2RR2S2S.html

Quote 3

Vendor: WebstaurantStore
Product: True STA2RRT-2G-2S Specification Series Roll-Through Refrigerator
Listed Price: $15,173.16
Direct Link:
https://www.webstaurantstore.com/true-sta2rrt-2g-2s-specification-series-roll-through-refrigerator-with-two-front-glass-doors-and-two-rear-solid-doors/200TA2RR2G2S.html

Preferred Selection and Amount Requested

Preferred Option: Quote 2 – True STA2RRT-2S-2S
Amount Requested: $14,160.39

Selection Rationale:

Quote 2 is preferred because the roll-through configuration, solid doors, commercial durability, and storage capacity are better suited to the anticipated handling and storage needs of the farm-to-school project. The roll-through design allows product to move efficiently through the food storage and preparation process and provides functionality that the lower-priced standard

reach-in configuration does not provide. Quote 2 is also less expensive than the comparable roll-through configuration in Quote 3.

Availability Contingency:
If this exact model is no longer available when funds become available, we would seek a comparable commercial refrigerator providing substantially similar capacity, food-safety performance, durability, and operational functionality. Any substitution would be made only in accordance with the grant program's requirements and applicable approval procedures.
We acknowledge the clarification provided by the grant program regarding the federal $10,000 per-unit equipment threshold. These three quotes are being provided as specifically requested during the grant review process.

5. COMMERCIAL FREEZER

Per clarification provided by the grant program, three commercial freezer quotes exceeding $10,000 per unit are provided.

Quote 1

Vendor: KaTom Restaurant Supply
Product: Commercial Freezer
Listed Price: $10,770.53
Direct Link:
https://www.katom.com/118-HFPS2HC1HS.html

Quote 2 – PREFERRED

Vendor: KaTom Restaurant Supply
Product: True STG2FRI-2S-HC Spec Series Two-Section Roll-In Freezer
Listed Price: $12,022.12
Direct Link:
https://www.katom.com/598-STG2FRI2S.html

Quote 3

Vendor: Equippers
Product: True STA3F-3S-HC Spec Series Reach-In Freezer
Listed Price: $13,426.44
Direct Link:
https://www.equippers.com/true-sta3f-3s-hc-spec-series-freezer-reach-in-44-w-tu0147df

Preferred Selection and Amount Requested

Preferred Option: Quote 2 – True STG2FRI-2S-HC
Amount Requested: $12,022.12

Selection Rationale:

Quote 2 is preferred because its roll-in configuration and commercial capacity provide greater operational flexibility for the farm-to-school project. The configuration is well suited to storing larger quantities of locally produced food and allows products to be moved efficiently into and out of frozen storage. It provides the commercial durability and functionality necessary for the anticipated project use while remaining less expensive than Quote 3.

Availability Contingency:
If this exact model is no longer available when funds become available, we would seek a comparable commercial freezer providing substantially similar capacity, temperature performance, commercial durability, and operational functionality. Any substitution would be made only in accordance with the grant program's requirements and applicable approval procedures.

We acknowledge the clarification provided by the grant program regarding the federal $10,000 per-unit equipment threshold. These three quotes are being provided as specifically requested during the grant review process.



SUMMARY OF PREFERRED OPTIONS and Requested Information

Item	Preferred Selection	Purchase/Quoted Price	RHTP Amount Requested
Heavy-Duty Pickup	Custom Ford – Wahlstrom Ford	$56,380.00	$42,285.00
Fifth-Wheel/Gooseneck Hitch	Appropriate system/install	$2,500.00	$2,500.00
Livestock Trailer	2015 EBY Maverick	$25,000.00	$25,000.00
Teaching Greenhouse	Junior Teaching Package	$24,409.00	$24,409.00
Commercial Refrigerator	True STA2RRT-2S-2S	$14,160.39	$14,160.39
Commercial Freezer	True STG2FRI-2S-HC	$12,022.12	$12,022.12



GENERAL AVAILABILITY STATEMENT

We recognize that the quotes provided reflect current pricing and availability and that some specific items, particularly used vehicles and trailers, may no longer be available when grant funds become available.

If a preferred item is unavailable at the time purchasing is authorized, we propose to select the same model when available or a comparable item that meets or exceeds the essential specifications and project purpose identified in this application. Any replacement would remain within the approved funding amount unless prior authorization for a change is obtained, and all purchases would continue to comply with applicable grant, procurement, and documentation requirements.

The district and project partner would retain documentation supporting the replacement purchase and, where required, obtain approval from the grant program before making a substitution.

This approach will allow the project to respond to normal changes in inventory and pricing while maintaining the scope, purpose, fiscal controls, and intended outcomes of the approved project.

Revised RHTP 1.3 Budget Summary

Budget Category	Previous RHTP Request	Updated RHTP Request	Change
Livestock Production	$33,100.00	$33,100.00	—
Poultry Production Expansion	$8,800.00	$8,800.00	—
Teaching Greenhouse	$34,450.00	$24,409.00	–$10,041.00
Greenhouse Slab – Concrete & Supplies	$9,000.00	$9,000.00	—
ADA-Accessible Sidewalk/Route	$9,000.00	$9,000.00	—
Farm-to-School Vehicle – RHTP Share	$48,750.00	$42,285.00	–$6,465.00
Fifth-Wheel/Gooseneck Hitch (with updated livestock trailer)	—	$2,500.00	+$2,500.00
Livestock Trailer	$22,000.00	$25,000.00	+$3,000.00
Processing, Transportation & Delivery	$20,000.00	$20,000.00	—
Commercial Refrigerator	$9,000.00	$14,160.39	+$5,160.39
Commercial Freezer	$9,000.00	$12,022.12	+$3,022.12
TOTAL RHTP REQUEST	**$203,100.00**	**$200,276.51**	**–$2,823.49**

Vehicle Cost Allocation

Vehicle Cost Allocation	Previous	Updated
Total Vehicle Purchase/Acquisition Amount	$65,000.00	$56,380.00
RHTP Share – 75%	$48,750.00	$42,285.00
HSPS Share – 25%	$16,250.00	$14,095.00

Overall Project Funding

Funding Source	Previous	Updated	Change
RHTP Funds Requested	$203,100.00	$200,276.51	–$2,823.49
Hay Springs Public Schools Contribution	$16,250.00	$14,095.00	–$2,155.00
TOTAL PROJECT COST	$219,350.00	$214,371.51	–$4,978.49

Following updated vendor quotes and selection of the preferred equipment options, the revised total RHTP funding request is $200,276.51, a decrease of $2,823.49 from the original $203,100 request. The revised total project cost, including Hay Springs Public Schools' 25% contribution toward the shared-use vehicle, is $214,371.51.

Educators Health Alliance Sets 2027-28 School Year Rates

Claim trends result in higher-than-normal increase

Lincoln, NE – Oct. 29, 2026 – The premiums for the 2027-28 school year will increase 12.9% overall for the medical and dental insurance plans used by nearly every Nebraska school district, following action by the Educators Health Alliance (EHA), a consortium of three statewide school groups that manages the plan. Medical insurance rates will increase by 13.2% on average, and dental insurance rates will increase by 4.7% from the 2026-27 rate level. Retirees will see higher increases as their claims have been consistently higher than active employee claims.

“In the last few years, the overall health insurance industry has seen the highest claim trends in decades, driven by new medications, treatments and advancements in technology,” said Isau Metes, EHA board chair and NSEA executive director. “EHA was not able to avoid that problem. Faced with a challenging situation, the three associations that make up the EHA came together with a shared purpose: to secure the best rates and benefits possible from the options presented by Blue Cross and Blue Shield of Nebraska. We took that responsibility seriously, knowing these decisions affect educators, their families and the school districts that employ them.”

Metes also noted that there will be some benefit changes made in 2027-28.

“In order to reduce the premium increase to some extent, we had to also make some benefit changes,” Metes said. “We had to make some changes to deductibles and out-of-pocket maximums and pharmacy copays. We were able to maintain zero copays for mental health and substance abuse visits and did not increase the copay for primary care visits.”

Mike Dulaney, executive director of the Nebraska Council of School Administrators, said the board has spent months evaluating the plan's performance.

“The EHA Board takes its responsibility very seriously,” Dulaney said. “Health-plan costs are difficult to predict with precision. We look at historical claims, emerging trends, actual utilization and the changing cost of care. We continually monitor the plan and adjust our projections as the experience develops. The important decisions meant to balance the needs of both school districts and plan members require us also to consider both the immediate financial impact and what is needed to sustain the plan over time.”

“The EHA Board understands the financial concerns of our members as well as the fiscal constraints facing school districts,” said Colby Coash, associate executive director of the Nebraska Association of School Boards. “While the rate and benefit decisions made for the 2027-28 plan year were difficult, we

feel these decisions will allow us to get back ahead of the claim curve that brought on this higher-than-normal increase."

The Educators Health Alliance is a non-profit corporation that was created to procure quality, affordable healthcare insurance for Nebraska educational employees. The rates set by the EHA Board are for the Blue Cross and Blue Shield of Nebraska (BCBSNE) healthcare plan used by more than 400 public school districts and affiliate groups in the state. The plan is governed by a 12-member board representing the Nebraska Association of School Boards, the Nebraska Council of School Administrators, and the Nebraska State Education Association. More than 92,000 Nebraskans are covered by the plan, making it the largest health plan in the state.

Find more information at https://www.ehaplan.org/

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Contact: Isau Metes, EHA Chair, 402-475-7611, isau.metes@nsea.org

Policy No. 2230 - Evaluation of Principals and Other Certificated Administrative Personnel

Administration

1. Objectives

The Board recognizes that the roles of a school Superintendent, principal, assistant principal, and other certificated administrative personnel of the School District (hereinafter collectively referred to as "Administrators") are varied and complex requiring an appraisal process that accurately measures performance and provides support for the continued growth and improvement of the Administrator. The general job description and an evaluation instrument with performance standards for each administrative position shall be promulgated under the direction of the Superintendent of Schools and approved by the Board of Education, and provided to the affected Administrator. The District will train and continue to provide training and support to its evaluators by encouraging and sponsoring evaluators to attend professional training opportunities, such as those opportunities offered through professional organizations and associations. The appraisal process for each Administrator and administrative position shall serve these purposes:

a. To raise the quality of administration and educational service to the students of the School District.

b. Clarify for the Administrators their respective role in the school system as seen by the Board.

c. Clarify for all Board members the role of the administration and the immediate priorities among each Administrator´s responsibilities.

d. Develop harmonious working relationships between the Board and administrative supervisors and each Administrator.

e. Aid the individual Administrator to grow professionally.

The evaluation of administrative performance is intended to be a cooperative and continuing process designed to improve the quality of the educational program.

2. General Procedures

The formal Administrator appraisal is based primarily upon the procedures and processes defined below. The procedures provide for a consistent and equitable appraisal of important aspects of the Administrator´s duties and responsibilities. They do not, however, specifically include the total range of expectations of the effective performance of the administrative duties of each administrative position or the Administrator assigned to such position. As a result, additional data and information related to the respective administrative role may be utilized to generate a comprehensive appraisal.

3. Appraisal Cycle

Probationary Administrators shall be observed and evaluated at least once each semester, except the Superintendent, who shall be observed and evaluated by the Board of Education once each semester in the first contract year of employment, and once per year each contract year thereafter. Permanent (tenured) Administrators shall be evaluated at least once each school year. Observations and evaluations of greater frequency or number than required may be conducted and made at the request of the Administrator or in the discretion of the appraiser. Administrators who will be evaluated shall receive a copy of the evaluation procedure at least annually and prior to their evaluation.

The appraisal cycle and appraisal process for a permanent Administrator is intended for the direction of the responsible appraiser. A failure to complete evaluations within the designated cycle or in the manner directed by this policy shall not give the permanent Administrator rights, but may be addressed in evaluating the responsible appraiser´s performance.

The entire instructional period for Administrators cannot be defined in terms of an instructional period and shall be satisfied by the actual observation of an Administrator's work for no less than fifty (50) minutes (cumulative) during the time periods being evaluated. It is understood and anticipated that, over the course of a semester, the Administrator´s immediate supervisor (or, in the case of the Superintendent, the Board of Education) will continually observe the Administrator for at least an instructional period in the handling of day-to-day functions.

4. Appraisal Process

The Administrator´s immediate supervisor—designated by the Board of Education or the Superintendent—has responsibility for conducting the appraisal process. The Board of Education serves as the Superintendent´s supervisor. If the responsible appraiser does not initiate the appraisal within the required time or manner, the Board may take appropriate action to ensure the process is completed.

The performance standard categories contained in the Board-approved evaluation instrument for each administrative position form the basis for both the informal, job-target formative appraisal and the formal summative appraisal. During the summative appraisal, the supervisor collects the data needed to evaluate each performance category. Data may include, but is not limited to, surveys or other feedback from staff, students, parents, community members, or other administrators; routinely reported statistics; data generated specifically for evaluation purposes; review of written materials produced by the Administrator (such as a Principal´s teacher evaluations); and direct observations of performance. These criteria also include personal and professional conduct. The Administrator may be asked to assist in gathering data and must provide such assistance when requested.

The final appraisal report is based on the collected data and the professional judgment of the responsible appraiser.

5. Final Formal Summative Evaluation

The appraisal process culminates in a final formal summative evaluation. The final formal summative evaluation consists of a rating of each performance category identified in the evaluation instrument, identification of whether the Administrator´s performance meets or does not meet district standards of performance, a list of deficiencies in the Administrator´s performance, suggestions and plans for improvement to assist the Administrator in overcoming such deficiencies, and follow-up evaluations as appropriate in order to correct performance below district standards. As a professional, the Administrator may be assigned responsibility to provide suggestions for improvement plans or similar job growth strategies and shall have the duty of complying with such requests. Further, in the event improvement plans or other similar performance measures are implemented, the Administrator shall have the duty to comply with such plans. The timeline for implementing any suggested improvements will depend on the situation and should be discussed and agreed upon with the Administrator. However, in any event, the timeline for implanting suggested improvements shall occur as soon as necessary to remedy any of the Administrator´s noted deficiencies. The Administrator is expected to be cooperative, professional, and to exhibit a willingness to improve performance and to accept the constructive criticisms and suggestions of the appraiser.

Date of Adoption: Wednesday, May 6, 2026

Policy No. 4150 - Evaluation of Teachers

Personnel - Certificated Employees

These evaluation procedures are applicable to certificated staff.

1. Communication of Evaluation Process.

Each year, the evaluation process shall be communicated to certificated staff at the beginning of each school year.

2. Duration and frequency of observations and written evaluations

The duration and frequency of observations and written evaluations for probationary and permanent (tenured) teachers are to be as follows:

a. Probationary Teachers.

i. Formal observations of probationary teachers shall be based upon actual classroom observations for an entire instructional period.

ii. Probationary teachers shall be formally observed and evaluated at least once each semester.

iii. The responsible evaluator is expected to complete the second semester evaluations of probationary teachers prior to April 15 of each year.

b. Permanent Teachers.

i. Formal observations and evaluations of permanent teachers are to be based upon actual classroom observations for an entire instructional period.

ii. Permanent teachers are to be formally observed and evaluated at least once each school year.

c. Teachers´ Responsibility. Teachers are expected to inform the responsible evaluator of instructional periods that would be conducive to an evaluation and to make themselves readily available for evaluations.

d. Informal Observations and Evaluations. Informal observations and evaluations may be conducted as the administration determines to be appropriate.

e. Additional Observations and Evaluations. The duration and frequency of observations and written evaluations is specified as a minimum. Observations and evaluations of greater frequency or number than required may be conducted and made at the request of the teacher or at the discretion of the evaluator.

f. Conferences. The evaluator is expected to meet with each teacher within five school days of the formal observation to address the observation and any concerns observed during said observation. The evaluator may need to meet with a teacher more frequently if the evaluator determines that follow-up conferences would benefit the teacher.

3. Evaluation Criteria

Teachers shall be evaluated based upon the following district-defined evaluation criteria:

- Instruction, which includes:
  - § Instructional Process
  - § Instructional Climate, which includes Classroom Organization and Management
- Professionalism, which includes:
  - § Professional Conduct
  - § Personal Conduct

Certificated staff will also be evaluated based upon the descriptors set forth in the evaluation instrument approved by the Board of Education and Nebraska Department of Education.

In preparing summative evaluations, evaluators are to consider not only the formal observations conducted, but also informal observations and other relevant information concerning the performance of the teacher in each of the evaluation criteria.

4. Communication of Deficiencies

The evaluation process shall include written communication and documentation to the evaluated teacher specifying all noted deficiencies, specific means for the correction of the noted deficiency, and an adequate timeline for implementing the concrete suggestions for improvement.

As professionals, teachers may be assigned responsibility to provide suggestions for improvement plans or job growth strategies and shall have the duty of complying with such requests. Further, in the event improvement plans or other similar performance measures are implemented, teachers shall have the duty to comply with such plans. Teachers are expected to be cooperative, professional, and to exhibit a willingness to improve performance and to accept the constructive criticisms and suggestions of the evaluator.

5. Teacher Responses to Evaluations

Teachers shall be provided seven calendar days from receipt of an evaluation in which to give a written response to the evaluation.

6. Plan for Training Evaluators

All evaluators shall possess a valid Nebraska Administrator´s Certificate and be trained to use the evaluation system used in the District. Training sessions in the use of the District´s teacher evaluation system will be provided by the Superintendent or designee to all evaluators prior to their participation in teacher evaluations. Refresher training is to be conducted as the Superintendent determines to be needed.

Legal Reference: Neb. Rev. Stat. Sec. 79-828 (Evaluation of Probationary Teachers)

NDE Rule 10

Date of Adoption: Wednesday, May 6, 2026

Policy No. 4260 - Standards of Performance for Non-Certified Employees

Personnel

In fulfillment of the employee's minimum responsibilities, the employee:

1. Shall not interfere with the exercise of political and citizenship rights and responsibilities of students, other employees, parents, school patrons, or school Board members.

2. Shall not discriminate on the basis of sex, disability, race, color, religion, veteran status, national or ethnic origin, age, marital status, pregnancy, childbirth or related medical condition, sexual orientation or gender identity, or other protected status.

3. Shall not use coercive means, or promise or provide special treatment to students, other employees, school patrons, or school Board members in order to influence professional decisions.

4. Shall not make any fraudulent statement or fail to disclose a material fact for which the employee is responsible.

5. Shall not exploit relationships with students, other employees, parents, school patrons, or school Board members for personal gain or private advantage.

6. Shall not harass in any manner students, parents or school patrons, employees, or Board members.

7. Shall not engage in conduct involving dishonesty, fraud, deceit, or misrepresentation in the performance of duties.

8. Shall keep in confidence personally identifiable student or employee information that has been obtained in the course of service to the district, unless disclosure serves professional purposes or is required by law.

9. Shall not discipline students using corporal punishment.

10. Shall not engage in physical or sexual abuse of students, including engaging in inappropriate sexual behaviors with students.

11. Shall not misrepresent the school district, and shall take added precautions to distinguish between the employee´s personal and institutional views.

12. Shall abide by policies and regulations of the Board of Education and the rules and standards established by the administration and the employee´s supervisor.

13. Shall seek no reprisal against any individual who has reported a violation of these standards.

Date of Adoption: Wednesday, May 6, 2026

PROPOSAL

Immediate Repair Needs — Elementary, North, Third Floor and Community Building Roofs

Hay Springs Public Schools
Hay Springs, NE

PROPOSAL NO.	HRC-PRO-2026-0831-001
DATE	August 31, 2026
PREPARED FOR	Hay Springs Public Schools
PREPARED BY	Zach Williams · Heartland Roofing Consultants
VALID FOR	30 days from date of issue

1. Project Understanding

Heartland Roofing Consultants inspected the Elementary, North and Third Floor roof areas, the elevator shaft roof and the Community Building on August 18, 2026. The findings are documented in roof condition report HRC-INS-2026-0831-001. This proposal covers only the immediate repair needs identified in that report: the work required to close active and imminent water entry paths and to stabilize the roofs while the District plans longer term overlay work. Budget figures for the future EPDM overlays and the Community Building retrofit are carried in the condition report and are not part of this proposal.

INSPECTION DATE	August 18, 2026
REFERENCE REPORT	HRC-INS-2026-0831-001
ROOF SYSTEMS	Modified bitumen with aluminum coating (Elementary, North, Third Floor); metal roof (Community Building)
INSPECTION METHOD	Visual, from roof level
AREAS IN SCOPE	Elementary, North, Third Floor, elevator shaft roof, Community Building

2. Observed Conditions

The following conditions drive the scope of this proposal. All observations are visual and made from roof level; concealed conditions were not evaluated.

1 Improper penetration details

ELEMENTARY AND NORTH ROOF AREAS

- Rubber pipe boots and a metal roof type boot have been used at conduit and pipe penetrations on a modified bitumen roof. These are the wrong detail for this system and are being maintained with smeared mastic.
- Sheet metal conduit chases with open boxes penetrate the roof at four locations. These cannot be sealed in their current form.
- Eight improper penetrations were identified in total: four on the Elementary roof and four on the North section.



Rubber boot on conduit penetration, Elementary roof



Sheet metal conduit chase at HVAC unit, cannot be sealed



Conduit chase with open box, North section

2 Open target patches and deteriorated drains

ELEMENTARY ROOF AND ELEVATOR SHAFT ROOF

- Target patches at the drain sumps are open at the perimeter, with lifted and unbonded edges.
- Cast iron drain bodies show rusted strainers and clamping rings, with debris in the sumps and standing water in the bowls.
- One drain has exposed lead flashing requiring a new target patch.
- Four drains were documented across the Elementary roof and the elevator shaft roof.



Open target patch at drain, rusted strainer and debris in sump



Second drain with open patch perimeter



Exposed lead flashing at drain sump



Elevator shaft roof drain with rusted strainer

3 Failing perimeter and inside corner flashings

ELEMENTARY ROOF PERIMETER

- Perimeter and parapet inside corner flashings are cracked, split and beginning to open behind the coping and edge metal.
- Silicone caulking has been used at the perimeter termination. Silicone is incompatible with this roof and will not bond long term.
- An open wall flashing at the brick inside corner was repaired during the inspection visit as a temporary measure.



Perimeter and parapet inside corner flashing beginning to fail



Silicone caulking at the perimeter termination, incompatible with this roof

4 Failed fiberglass skylight

THIRD FLOOR ROOF AREA

- Aged barrel vault fiberglass skylight, approximately 4 feet by 14 feet in three panels, with yellowed and degraded panels and mastic smeared curb flashing.
- The unit leaks at every rain per the District and our inspection.
- A loose piece of EPDM membrane, an earlier attempt at a temporary cover, has blown off and is wadded in the parapet corner. It provides no waterproofing and is a wind and debris hazard.



Aged fiberglass skylight, leaks at every rain



Loose EPDM sheet blown off the skylight into the parapet corner

5

Failed pipe boots

COMMUNITY BUILDING METAL ROOF

- Three pipe penetrations have metal roof pipe boots in poor condition. Collars are cracked and split at the pipe and the sealant is dried, smeared and peeling.
- None of the three has a positive seal.
- The metal roof itself is relatively new and in good condition.



Pipe boot 1, cracked collar and failed sealant



Pipe boot 2, same condition



Pipe boot 3, same condition

3. Scope of Work

A. Pitch pans at improper penetrations (8 locations)

1. Remove the existing rubber boots, metal roof type boot and sheet metal conduit chases at the eight identified penetrations on the Elementary and North roof areas.
2. Clean and prepare the surrounding membrane and the penetrating items.
3. Install new pitch pans set in flashing cement, flashed into the roof with modified bitumen target flashing, and fill with a two part pourable sealer.
4. Reseal and coat the completed detail to match the surrounding roof.

B. Drain target patches (4 drains)

1. Remove failed target patches and loose mastic at each drain sump, including the exposed lead flashing at one location.
2. Clean the drain bowl and sump, remove debris and verify flow.
3. Install a new modified bitumen target patch at each drain, fully adhered into the sump and clamped under the drain ring.
4. Reset the clamping ring with new hardware and reinstall or replace the strainer as required.

C. Elementary roof perimeter overlay

1. Remove silicone sealant and failed detail work along the Elementary roof perimeter.
2. Prepare the perimeter and inside corners, including the corner previously repaired with mastic during our inspection.
3. Install a new modified bitumen overlay at the roof perimeter, carried up the parapet base and terminated at the existing edge and coping conditions.
4. Seal all terminations with materials compatible with the modified bitumen system.

D. Third Floor skylight removal and cap (time and material)

1. Remove the existing fiberglass skylight and dispose of it, and remove the loose EPDM membrane from the parapet corner.
2. Frame and deck over the opening, insulate to match the surrounding roof and cap with new roofing tied into the existing system.
3. Inspect the existing wood curb once the skylight is removed and replace deteriorated framing as required.
4. Provide crane or lift access if required for removal and material handling.

E. Community Building pipe boots (3)

1. Remove the three failed metal roof pipe boots and clean the panel surface and pipes.
2. Install new pipe boots, mechanically fastened and sealed with compatible sealant.
3. Verify a positive seal at each pipe and at the boot flange.

F. Completion

1. Remove all debris from the roofs and site and leave drains clear.
2. Provide the District with a completion walk through and photo documentation of the completed work.

4. Estimated Cost

ITEM	ESTIMATED COST
Pitch pans at improper penetrations 8 locations, Elementary and North roof areas	$9,600
Drain target patches 4 drains, Elementary roof and elevator shaft roof	$14,400
Elementary roof perimeter modified bitumen overlay Perimeter and inside corner detail work, complete	$36,600
Community Building pipe boots 3 boots, removed and replaced	$3,300
Third Floor skylight removal and cap Time and material. Crane or lift needs and the condition of the wood curb cannot be determined until the skylight is removed	Time and material
Total estimated cost, fixed price items	**$63,900**

The fixed price items above total $63,900. The Third Floor skylight removal and cap is proposed on a time and material basis: we cannot confirm whether crane or lift access will be required for the removal, and the condition of the wood curb beneath the skylight is unknown until the unit is off the roof. Deteriorated framing is common at units of this age. We will confirm the access method and the curb condition on site and bill actual labor, materials and equipment, with the District notified before any additional framing work proceeds. Individual line items may be authorized separately.

5. Clarifications & Exclusions

- Interior finishes, ceiling or insulation repairs resulting from prior leakage are not included.
- Moisture survey and core cuts on the Elementary roof are not included and are recommended separately before any full overlay is priced or authorized.
- Full EPDM overlay of the Elementary, North and Third Floor roof areas and the Community Building retrofit are not included. Planning budgets for that work are carried in report HRC-INS-2026-0831-001.

- Drainage correction at the Third Floor parapet scupper is not included and will be quoted separately once an approach is selected.
- Interior plumbing, storm line and leader work beyond the drain connection is not included and would be quoted separately.
- Masonry tuckpointing at parapet walls and chimney is not included.
- Replacement of concealed deck or insulation found to be wet or deteriorated is not included, other than the wood curb allowance under the time and material skylight item.

6. Terms & Conditions

- Prices are valid for 30 days from the date of issue.
- Work will be scheduled around the District calendar and coordinated with building staff.
- All work is performed to manufacturer specifications by trained crews, with the roof left clean and drains clear daily.
- Payment terms are net 30 from invoice. Line items may be authorized individually.
- Time and material work is billed at actual labor, material and equipment cost, with prior notice to the District before proceeding beyond the described scope.

This proposal is based on a visual inspection performed from roof level on August 18, 2026. No destructive testing, moisture scanning or core cuts were performed. Conditions concealed beneath the membrane, insulation or flashings were not evaluated and may require additional work once uncovered.

7. Authorization

Signature below authorizes Heartland Roofing Consultants to proceed with the scope of work described in this proposal at the estimated cost stated.

AUTHORIZED SIGNATURE

DATE

PRINTED NAME

TITLE

Questions: service@hrcroof.com · hrcroof.com

Instruction

Student Participation in Athletic Contests Between Schools

Students in kindergarten through sixth grade may not participate in athletic contests between schools within a school system or between school systems. Annual field or play days are excluded from this restriction.

Sixth grade boys or girls may participate when combined enrollment for seventh and eighth grade becomes fewer than 12 boys or 12 girls or a waiver is otherwise granted. The policy regulating participation for sixth graders is the same as other middle school students.

Elementary school systems having seventh and eighth grade athletics may include sixth grade boys or girls if the combined enrollment for seventh and eighth grade is fewer than 12 boys or 12 girls and if the school board has a policy regulating participation for sixth graders. The board's policy for participation of sixth graders is as follows: A sixth grade student may participate if (1) the student meets the same standards applicable to seventh and eighth graders and (2) participation in the activity is not prohibited by the bylaws of the Nebraska School Activities Association.

Students in seventh and eighth grades may participate in interscholastic competitions subject to and in a manner consistent with the bylaws of the Nebraska School Activities Association. The scholastic eligibility rules for seventh and eighth grades shall be the same as established by the school board for high school interscholastic competitions and, in the absence of such rules, shall be the minimum established by the Nebraska School Activities Association.

Legal Reference: NDE Rule 10.004.02C
Nebraska School Activities Association Middle Level Activities Bylaws, Article 9

Policy Adopted: January 14, 2019
Policy Reviewed/Revised: November 13, 2024

Policy No. 6285 - Student Participation in Athletic Contests Between Schools

Instruction

Students in kindergarten through sixth grade may not participate in school-sponsored athletic contests. Annual field or play days are excluded from this restriction.

Middle school extra-curricular activities are subject to the extra-curricular rules established by the Board of Education and administration.

Students in seventh and eighth grades may participate in interscholastic competitions subject to and in a manner consistent with the bylaws of the Nebraska School Activities Association. The scholastic eligibility rules for seventh and eighth grades shall be the same as established by the School Board for high school interscholastic competitions and, in the absence of such rules, shall be the minimum established by the Nebraska School Activities Association.

Legal Reference: NDE Rule 10.004.02C

Nebraska School Activities Association Middle Level Activities Bylaws, Article 9

Date of Adoption: Wednesday, May 6, 2026

9110.1 - STUDENT MEMBER OF SCHOOL BOARD

The School Board believes it is important to receive student input into decisions which affect students. For this reason, the position of nonvoting student member of the Board of Education is established.

Purposes

To help the School Board gain a greater insight into student activities, programs, and needs;

To encourage more student involvement in school district governance activities;

To provide a greater awareness and understanding of mutual issues between school staff and students;

To provide for the active involvement of students in their education and to foster a spirit of inquiry whereby students may freely express their views and listen to and evaluate the opinions of others.

Legal Qualifications

The student member(s) shall be the student body or student council president, the senior class representative, or a representative elected from and by the entire student body, as designated by the voting members of the School Board.

The terms of office will be one year, beginning on September 1.

Student members will not participate in school board meetings during periods when the board meets in executive session.

Guidelines

The district will have up to two nonvoting student member(s) on the Board of Education.
The role of a student member is advisory.

Student membership on the Board of Education is limited to high school students. Student members may not introduce motions.

Student members are expected to attend all public meetings of the Board and can be appointed to committees of the Board at the discretion of the president.

The Board of Education will reserve the right to bar the participation of a student member if actions of said student member are unacceptable to the Board.

Legal Reference: Neb. Statute **79-547**

79-551

79-552

79-559

Cross Reference: **201.02** Board Membership

506.03 Student Government

Approved _____ Reviewed _____ Revised _____