TIPS VENDOR AGREEMENT

Between		and
	(Company Name)	

THE INTERLOCAL PURCHASING SYSTEM (TIPS) For

RFP#170402 – Food Service: Management Tools (including Software)

General Information

The Vendor Agreement ("Agreement") made and entered into by and between The Interlocal Purchasing System (hereinafter referred to as "TIPS" respectfully) a government cooperative purchasing program authorized by the Region 8 Education Service Center, having its principal place of business at 4845 US Hwy 271 North, Pittsburg, Texas 75686. This Agreement consists of the provisions set forth below, including provisions of all Attachments referenced herein. In the event of a conflict between the provisions set forth below and those contained in any Attachment, the provisions set forth shall control.

The vendor Agreement shall include and incorporate by reference this Agreement, the terms and conditions, special terms and conditions, any agreed upon amendments, as well as all of the sections of the Solicitation (RFP, RCSP, RFQ) as posted, including any addenda and the awarded vendor's proposal. Once signed, if an awarded vendor's proposal varies or is unclear in any way from the TIPS Agreement, TIPS, at its sole discretion, will decide which provision will prevail. Other documents to be included are the awarded vendor's proposals, task orders, purchase orders and any adjustments which have been issued. If deviations are submitted to TISP by the proposing vendor as provided by and within the solicitation process, this Agreement may be amended to incorporate any agreed deviations.

The following pages will constitute the Agreement between the successful vendors(s) and TIPS.

Definitions

PURCHASE ORDER is the TIPS Member's approval providing the authority to proceed with the negotiated delivery order under the Agreement. Special terms and conditions as agreed to between the vendor and TIPS Member should be added as addendums or deleted from the PO. Items such as certificate of insurance, bonding requirements, small or disadvantaged business goals are examples of possible addenda.

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Terms and Conditions

Freight

All quotes to Members shall provide a line item for cost for freight or shipping regardless if there is a charge or not. If no charge for freight or shipping, indicate by stating "No Charge" or "\$0" or other similar indication.

Warranty Conditions

All supplies equipment and services shall include manufacturer's minimum standard warranty unless otherwise agreed to in writing with the TIPS Member. All equipment proposed shall be new unless clearly stated in writing to the TIPS Member.

Customer Support

The Vendor shall provide timely and accurate customer support to TIPS Members. Vendors shall respond to such requests within one (1) working day after receipt of the request. Vendor shall provide training regarding products and services supplied by the Vendor unless otherwise clearly stated in writing at the time of purchase. (Unless training is a line item sold or packaged and must be purchased with product.)

Agreements

All Agreements and agreements between Vendors and TIPS Members shall strictly adhere to the statutes that are set forth in the Uniform Commercial Code as most recently revised.

Agreements for purchase will normally be put into effect by means of a purchase order(s) or other similar document or contract executed by authorized agents of the purchasing TIPS Member.

Tax exempt status

A taxable item sold, leased, rented to, stored, used, or consumed by any of the following governmental entities is exempted from the taxes imposed by this chapter:(1) the United States; (2) an unincorporated instrumentality of the United States; (3) a corporation that is an agency or instrumentality of the United States and is wholly owned by the United States or by another corporation wholly owned by the United States;(4) the State of Texas; (5) a Texas county, city, special district, or other political subdivision; or (6) a state, or a governmental unit of a state that borders Texas, but only to the extent that the other state or governmental unit exempts or does not impose a tax on similar sales of items to this state or a political subdivision of this state. Texas Tax Code § 151.309.

Assignments of Agreements

No assignment of Agreement may be made without the prior written approval of TIPS. Payment made by a TIPS Member can only be made to the awarded Vendor or vendor assigned dealer. Page 2 of 11

Disclosures

- Vendor affirms that he/she has not given, offered to give, nor intends to give at any time hereafter any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor or service to a public servant in connection with this Agreement.
- Vendor shall attach, in writing, a complete description of any and all relationships that might be considered a conflict of interest in doing business with TIPS Members under a TIPS Agreement.
- 3. The vendor affirms that, to the best of his/her knowledge, the offer has been arrived at independently, and is submitted without collusion with anyone to obtain information or gain any favoritism that would in any way limit competition or give an unfair advantage over other vendors in the award of this Agreement.

Renewal of Agreements

The Agreement with TIPS is for one (1) year with an option for renewal for additional consecutive years as provided in the solicitation. Total term of Agreement can be up to the number of years provided in the solicitation, if sales are reported through the Agreement and both parties agree.

Automatic Renewal Clauses Incorporated in Awarded Vendor Agreements with TIPS Members Resulting from the Solicitation and with the Vendor Named in this Agreement.

NO AGREEMENT FOR GOODS OR SERVICES WITH A TIPS MEMBER BY THE AWARDED VENDOR NAMED IN THIS AGREEMENT THAT RESULTS FROM THE SOLICITATION AWARD NAMED IN THIS AGREEMENT, MAY INCORPORATE AN AUTOMATIC RENEWAL CLAUSE WITH WHICH THE TIPS MEMBER MUST COMPLY. ALL RENEWAL TERMS INCORPORATED IN AN AGREEMENT BY THE VENDOR WITH THE TIPS MEMBER SHALL ONLY BE VALID AND ENFORCEABLE WHEN THE VENDOR RECEIVES WRITTEN CONFIRMATION BY PURCHASE ORDER OR EXECUTED AGREEMENT ISSUED BY THE TIPS MEMBER FOR ANY RENEWAL PERIOD. THE PURPOSE OF THIS CLAUSE IS TO AVOID A TIPS MEMBER INADVERTENTLY RENEWING AN AGREEMENT DURING A PERIOD IN WHICH THE GOVERNING BODY OF THE TIPS MEMBER HAS NOT PROPERLY APPROPRIATED AND BUDGETED THE FUNDS TO SATISFY THE AGREEMENT RENEWAL. THIS TERM IS NOT NEGOTIABLE AND ANY AGREEMENT BETWEEN A TIPS MEMBER AND A TIPS AWARDED VENDOR WITH AN AUTOMATIC RENEWAL CLAUSE THAT CONFLICTS WITH THESE TERMS IS RENDERED VOID AND UNENFORCEABLE AS TO THE AUTOMATIC RENEWAL CLAUSE.

Shipments

The Vendor shall ship ordered products within a commercially reasonable time after the receipt of the order. If a product cannot be shipped within that time, the Vendor shall notify TIPS and the TIPS Member as to why the product has not shipped and shall provide an estimated

shipping date, if applicable. TIPS or the TIPS Member may cancel the order if estimated shipping time is not acceptable.

Invoices

The Vendor or vendor assigned dealer shall submit invoices, to the TIPS Member. Each invoice shall include the TIPS Member's purchase order number. The shipment tracking number or pertinent information for verification of TIPS Member receipt shall be made available upon request. The Vendor or vendor assigned dealer shall not invoice for partial shipments unless agreed to in writing in advance by TIPS or the TIPS Member.

Payments

The TIPS Member will make payments directly to the Vendor or vendor assigned dealer as agreed by the TIPS Member.

Pricing

The Vendor agrees to provide pricing to TIPS and TIPS Member entities that is at least equal to the lowest pricing available to like cooperative purchasing customers in like situations and the pricing shall remain so throughout the duration of the Agreement.

The Vendor agrees to promptly and proportionally lower the cost of any product purchased through TIPS following a reduction in the supplying manufacturer or publisher's direct cost to the Vendor. Price increases will be honored according to the terms of the solicitation. However, the Vendor shall honor previous prices for thirty (30) days after written notification to TIPS of an increase.

All pricing submitted to TIPS shall include the participation fee, as designated in the solicitation or as otherwise agreed in writing, to be remitted to TIPS by the Vendor. Vendor shall not show adding the fee to the invoice presented to TIPS Member customer. Failure to render the participation fee to TIPS shall constitute a breach of this agreement and shall be grounds for termination of this agreement and any other agreement held with TIPS.

Participation Fees

Vendor or vendor assigned dealer agrees to pay TIPS on a monthly scheduled report the participation fee for all Agreement sales to Tips Members utilizing a TIPS awarded contract. Vendor must login to the TIPS database and use the "Submission Report" section to report sales. The Vendor or vendor assigned dealers are responsible for keeping records of all sales that go through the TIPS Agreement. Failure to pay the participation fee will result in termination of Agreement. Please contact TIPS at tips@tips-usa.com or call (866) 839-8477 if you have questions about paying fees.

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Indemnity

- 1. Indemnity for Personality Agreements. Vendor agrees to indemnify and hold harmless and defend TIPS, TIPS Member(s), officers and employees, from and against all claims and suits for damages, injuries to persons (including death), property damages, losses, and expenses including court costs and attorney's fees, arising out of, or resulting from, Vendor's performance of this Agreement or sales made to TIPS Members under this agreement, including all such causes of action based upon common, constitutional, or statutory law, or based in whole or in part, upon allegations of negligent or intentional acts on the part of the Vendor, its officers, employees, agents, subcontractors, licensees, invitees, unless such claims are based in whole upon the negligent acts or omissions of the TIPS, TIPS Member(s), officers, employees, or agents. If based in part upon the negligent acts or omissions of the TIPS, TIPS Member(s), officers, employees, or agents, Vendor shall be responsible for their proportional share of the claim.
- 2. Indemnity for Performance Agreements. The Vendor agrees to indemnify and hold harmless and defend TIPS, TIPS Member(s), officers and employees from and against all claims and suits for damages, injuries to persons (including death), property damages, losses, and expenses including court costs and attorney's fees, arising out of, or resulting from, Vendor's work under this Agreement, including all such causes of action based upon common, constitutional, or statutory law, or based in whole or in part, upon allegations of negligent or intentional acts on the part of the Vendor, its officers, employees, agents, subcontractors, licensees, or invitees, unless such claims are based in whole upon the negligent acts or omissions of the TIPS, TIPS Member(s), officers, employees, or agents. If based in part upon the negligent acts or omissions of the TIPS, TIPS Member(s), officers, employees, or agents, Vendor shall be responsible for their proportional share of the claim.

State of Texas Franchise Tax

By signature hereon, the bidder hereby certifies that he/she is not currently delinquent in the payment of any franchise taxes owed the State of Texas under Chapter 171, Tax Code.

Miscellaneous

Nothing in the Agreement or in any other communication between TIPS and the Vendor may be construed as a guarantee that TIPS Members will submit any orders at any time. TIPS reserves the right to request additional proposals for items already on Agreement at any time.

Purchase Order Pricing/Product Deviation

If a deviation of agreed pricing/product on a purchase order form a TIPS Member pursuant to this Agreement occurs, TIPS shall be notified within 48 hours of receipt of order.

Termination for Convenience

TIPS reserves the right to terminate this agreement for cause or no cause for convenience with a thirty-day written notice. Termination for convenience is required under 2 CFR part 200. All purchase orders presented to the Vendor by a TIPS Member prior to the actual termination of this agreement shall be honored at the option of the TIPS Member.

TIPS Member Purchasing Procedures

Purchase orders or their equal are issued by participating TIPS Member to the awarded vendor indicating on the PO "TIPS Agreement Number". Order is emailed to TIPS at tipspo@tips-usa.com.

- Awarded vendor delivers goods/services directly to the participating Member.
- Awarded vendor invoices the participating TIPS Member directly.
- Awarded vendor receives payment directly from the participating Member.
- Awarded vendor reports sales monthly to TIPS (unless prior arrangements have been made with TIPS to report otherwise).

Supplemental Agreements

The TIPS Member and awarded vendor may enter into a separate supplemental agreement to further define the level of service requirements over and above the minimum defined in this Agreement i.e. invoice requirements, ordering requirements, specialized delivery, etc. Any supplemental agreement developed as a result of this Agreement is exclusively between the participating entity and awarded vendor. TIPS, its agents, TIPS Members and employees shall not be made party to any claim for breach of such agreement.

INDEMNITY UNDER A SUPPLEMENTAL AGREEMENT:

ANY SUPPLEMENTAL AGREEMENT BETWEEN THE TIPS OR A TIPS MEMBER AND THE VENDOR THAT REQUIRES TIPS OR THE TIPS MEMBER TO INDEMNIFY ANY OTHER PARTY, EXCEPT TO THE EXTENT PERMITTED BY THE APPLICABLE CONSTITUTION, LAWS OR REGULATIONS OF THE JURISDICTION OF THE LOCATION OF THE TIPS MEMBER OR THE LOCATION OF THE PERFOMANCE OF THE CONTRACT UNDER THIS AGREEMENT, IS NOT PERMITTED UNDER THIS AGREEMENT AND RENDERS THE INDEMNITY REQUIREMENT NULL AND VOID AS IT APPLIES TO TIPS OR THE TIPS MEMBER'S RESPONSIBILTY TO INDEMNIFY ANY PARTY.

Licenses

Awarded vendor shall maintain, in current status, all federal, state and local licenses, bonds and permits required for the operation of the business conducted by awarded vendor. Awarded vendor shall remain fully informed of and in compliance with all ordinances and regulations pertaining to the lawful provision of services under the Agreement. TIPS reserves the right to stop work and/or cancel Agreement of any awarded vendor whose license(s) expire, lapse, are suspended or terminated.

Novation

If awarded vendor sells or transfers all assets or the entire portion of the assets used to perform this Agreement, a successor in interest must guarantee to perform all obligations under this Agreement. TIPS reserves the right to accept or reject assignment of this agreement. A simple change of name agreement will not change the Agreement obligations of awarded vendor.

Site Requirements (Only when applicable to service or job)

Cleanup: Awarded vendor shall clean up and remove all debris and rubbish resulting from their work as required or directed by TIPS Member. Upon completion of work, the premises shall be left in good repair and an orderly, neat, clean and unobstructed condition.

Preparation: Awarded vendor shall not begin a project for which TIPS Member has not prepared the site, unless awarded vendor does the preparation work at no cost, or until TIPS Member includes the cost of site preparation in a purchase order.

Site preparation includes, but is not limited to: moving furniture, installing wiring for networks or power, and similar pre-installation requirements.

Registered sex offender restrictions: For work to be performed at schools, awarded vendor agrees that no employee of a sub-contractor who has been adjudicated to be a registered sex offender will perform work at any time when students are or reasonably expected to be present. Awarded vendor agrees that a violation of this condition shall be considered a material breach and may result in the cancellation of the purchase order at the TIPS Member's discretion. Awarded vendor must identify any additional costs associated with compliance of this term. If no costs are specified, compliance with this term will be provided at no additional charge.

Safety measures: Awarded vendor shall take all reasonable precautions for the safety of employees on the worksite, and shall erect and properly maintain all necessary safeguards for protection of workers and the public. Awarded vendor shall post warning signs against all hazards created by the operation and work in progress. Proper precautions shall be taken pursuant to state law and standard practices to protect workers, general public and existing structures from injury or damage.

Smoking

Persons working under Agreement shall adhere to local smoking policies. Smoking will only be permitted in posted areas or off premises.

Invoices

The awarded vendor shall submit invoices to the TIPS Member clearly stating "Per TIPS Agreement". The shipment tracking number or other applicable pertinent information for verification shall be made available upon request.

Marketing

Awarded vendor agrees to allow TIPS to use their name and logo within the TIPS website, marketing materials and advertisement. Any use of TIPS name and logo or any form of publicity, inclusive of press release, regarding this Agreement by awarded vendor must have prior approval from TIPS and approval of which, shall not be unreasonably withheld by TIPS.

Survival Clause

All applicable software license agreements, warranties or service agreements that were entered into between Vendor and Customer under the terms and conditions of the Agreement shall survive the expiration or termination of the Agreement. All Purchase Orders issued or contracts executed by TIPS or a TIPS Member and accepted by the Vendor prior to the expiration or termination of this agreement, shall survive expiration or termination of the Agreement, subject to previously agreed terms and conditions agreed by the parties or as otherwise specified herein relating to termination of this agreement.

Legal obligations

It is the responding vendor's responsibility to be aware of and comply with all local, state and federal laws governing the sale of products/services identified in this RFP and any awarded Agreement thereof. Applicable laws and regulations must be followed even if not specifically identified herein.

Audit rights

Awarded Vendor shall, at their sole expense, maintain appropriate due diligence of all purchases made by TIPS Member that utilizes this Agreement. TIPS and Region 8 ESC each reserve the right to audit the accounting for a period of three (3) years from the time such purchases are made. This audit right shall survive termination of this Agreement for a period of three (3) years from the effective date of termination. TIPS shall have authority to conduct random audits of Awarded Vendor's pricing that is offered to TIPS Members. Notwithstanding the foregoing, in the event that TIPS is made aware of any pricing being offered to eligible entities that is materially inconsistent with the pricing under this agreement, TIPS shall have the ability to conduct the audit internally or may engage a third-party auditing firm. In the event of an audit, the requested materials shall be provided in the format and at the location designated by Region 8 ESC or TIPS. Tips shall bear the cost of such audit requested by TIPS, but all documents maintained by the vendor shall be produced and made available to TIPS or its agents at no cost.

Force Majeure

If by reason of Force Majeure, either party hereto shall be rendered unable wholly or in part to carry out its obligations under this Agreement then such party shall give notice and fully particulars of Force Majeure in writing to the other party within a reasonable time after occurrence of the event or cause relied upon, and the obligation of the party giving such notice,

so far as it is affected by such Force Majeure, shall be suspended during the continuance of the inability then claimed, except as hereinafter provided, but for no longer period, and such party shall endeavor to remove or overcome such inability with all reasonable dispatch.

Acceptance of work by TIPS Member

When a Vendor performs services for a TIPS Member, the TISP Member will inspect the work for acceptance under the scope and terms in the PO. The TIPS Member will request any corrective actions that are required. Upon completion of these actions and not before, the TIPS Member will be obligated to compensate the Vendor as agreed.

Support Requirements

If there is a dispute between the awarded vendor and TIPS Member, TIPS or its representatives will assist in conflict resolution or third party (mandatory mediation), if requested by either party. TIPS, or its representatives, reserves the right to inspect any project and audit the awarded vendors TIPS project files, documentation and correspondence.

Incorporation of Solicitation

The TIPS Request for Proposals or the Request for Competitive Sealed Proposals solicitation and all associated documents and forms made part of the solicitation process, including any addenda, that resulted in the execution of this agreement are hereby incorporated by reference into this agreement as if copied verbatim.

Special Terms and Conditions

It is the intent of TIPS to Agreement with a reliable, high performance vendor to supply products and services to government and educational agencies. It is the experience of TIPS that the following procedures provide TIPS, the Vendor, and the participating agency the necessary support to facilitate a mutually beneficial relationship. The specific procedures will be negotiated with the successful vendor.

- Agreements: All vendor purchase orders and/or Agreements/agreements must be emailed to TIPS at tipspo@tips-usa.com. Should an agency send an order direct to vendor, it is the vendor's responsibility to forward the order to TIPS at the email above within 24 business hours and confirm its receipt with TIPS.
- <u>Promotion of Agreement</u>: It is agreed that Vendor will encourage all eligible entities to purchase from the TIPS Program. Encouraging entities to purchase directly from the Vendor and not through TIPS Agreement is a violation of the terms and conditions of this Agreement and will result in removal of the Vendor from the TIPS Program.
- <u>Daily Order Confirmation</u>: All Agreement purchase orders will be approved daily by TIPS and sent to vendor. The vendor must confirm receipt of orders to the TIPS Member (customer) within 24 business hours.
- <u>Vendor custom website for TIPS</u>: If Vendor is hosting a custom TIPS website, then updated pricing must be posted by 1st of each month.
- <u>Back Ordered Products</u>: If product is not expected to ship within 3 business days, customer is to be notified within 24 hours and appropriate action taken based on customer request.

Term of Agreement is one year with renewal options for up to two additional years as provided in the solicitation.

Page 11 of 11 will be the TIPS Vendor Agreement Signature Page

TIPS Vendor Agreement Signature Form

RFP#170402 – Food Service: Management Tools (including Software)

Company Name Cybersoft Technologies, Inc.
Address 4422 Cypress Creek Pkwy Suite 400
City Houston State TX Zip 77068
Phone 281-453-8500 Fax 281-453-8598
Email of Authorized Representative bhaskar.patel@primeroedge.com
Name of Authorized Representative Bhaskar Patel
Title Vice President
Signature of Authorized Representative Baa Pour
Date May 18, 2017
TIPS Authorized Representative Name Meredith Barton
Title TIPS Vice-President of Operations
TIPS Authorized Representative Signature Muedit Barton
TIPS Authorized Representative Signature Muedit Barton Approved by ESC Region 8 Awad Wayne Fitts
DateJune 22, 2017

The Interlocal Purchasing System (TIPS Cooperative) Supplier Response

Bid Information		Contact Info	ormation	Ship to Information
Bid Creator Email Phone Fax	Rick Powell General Counsel/Procurement Compliance Officer rick.powell@tips-usa.com (903) 575-2689	Address	Region 8 Education Service Center 4845 US Highway 271 North Pittsburg, TX 75686 Sarah Bond, Contracts Compliance Specialist	Address Contact Department Building
Bid Number Title Bid Type Issue Date Close Date	170402 Food Service Management Tools (including Software) RFP 4/6/2017 08:01 AM (CT) 5/19/2017 03:00:00 PM (CT)	Department Building Floor/Room Telephone Fax Email		Floor/Room Telephone Fax Email
Supplier Inforn	nation			
Company Address	Cybersoft Technologies, Inc. 4422 Cypress Creek Parkway Suite 400 Houston, TX 77068			
Contact Department Building Floor/Room Telephone Fax Email Submitted Total	(281) 453-8581 5/19/2017 11:36:40 AM (CT) \$0.00			
By submitting your response, you certify that you are authorized to represent and bind your company.				
Signature Shelly Jackowski			Email shelly.	jackowski@primeroedge.com
Supplier Notes	8			
Bid Notes				
Bid Activities				
Bid Messages				

	l Attributes case review the following and respond w	here necessary	
#	Name	Note	Response
1	Yes - No	Disadvantaged/Minority/Women Business Enterprise - D/M/WBE (Required by some participating governmental entities) Vendor certifies that their firm is a D/M/WBE? Vendor must upload proof of certification to the "Response Attachments" D/M/WBE CERTIFICATES section.	Yes
2	Yes - No	Historically Underutilized Business - HUB (Required by some participating governmental entities) Vendor certifies that their firm is a HUB as defined by the State of Texas at https://comptroller.texas.gov/purchasing/vendor/hub/or in a HUBZone as defined by the US Small Business Administration at https://www.sba.gov/offices/headquarters/ohp Proof of one or both may be submitted. Vendor must upload proof of certification to the "Response Attachments" HUB CERTIFICATES section.	Yes
3	Yes - No	The Vendor can provide services and/or products to all 50 US States?	Yes
4	States Served:	If answer is NO to question #3, please list which states can be served. (Example: AR, OK, TX)	
5	Company and/or Product Description:	This information will appear on the TIPS website in the company profile section, if awarded a TIPS contract. (Limit 750 characters.)	Over 700 school districts nationwide and fifteen state governments have received assistance from Cybersoft Technologies to improve and manage their processes involved with providing healthy, nutritious meals to over a million school children. The PrimeroEdge suite provides a complete, fully integrated school nutrition solution for K-12 school districts and state Departments of Education. A set of 12 modules provide all the functions needed for comprehensive school food operations from processing meal-benefit applications and managing the verification process, completing and tracking meal transactions at the point of service, providing inventory management and order processing, to planning and producing USDA compliant menus and menu items. We will help you simplify your food operations and reduce costs while providing the highest quality nutrition for your students.
6	Primary Contact Name	Primary Contact Name	Gordon Rereddy
7	Primary Contact Title	Primary Contact Title	Director, Sales and Marketing
8	Primary Contact Email	Primary Contact Email	gordon.rereddy@primeroedge.com
9	Primary Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	2814538512

10	Primary Contact Fax	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	2818959555
11	Primary Contact Mobile	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	7134800194
12	Secondary Contact Name	Secondary Contact Name	Mark Stevenson
13	Secondary Contact Title	Secondary Contact Title	Regional Sales Manager
14	Secondary Contact Email	Secondary Contact Email	mark.stevenson@primeroedge.com
15	Secondary Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	2814538515
16	Secondary Contact Fax	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	2184538512
17	Secondary Contact Mobile	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	7132027235
18	Admin Fee Contact Name	Admin Fee Contact Name. This person is responsible for paying the admin fee to TIPS.	Shelly Jackowski
19	Admin Fee Contact Email	Admin Fee Contact Email	shelly.jackowski@primeroedge.com
20	Admin Fee Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	2814538581
21	Purchase Order Contact Name	Purchase Order Contact Name. This person is responsible for receiving Purchase Orders from TIPS.	Mark Stevenson
22	Purchase Order Contact Email	Purchase Order Contact Email	mark.stevenson@primeroedge.com
			0044500545
23	Purchase Order Contact Phone	Enter 10 digit phone number. (No dashes or extensions) Example: 8668398477	2814538515
23	Purchase Order Contact Phone Company Website	• •	www.primeroedge.com
		Example: 8668398477	
24	Company Website	Example: 8668398477 Company Website (Format - www.company.com) Federal ID Number also known as the Employer	
24 25	Company Website Federal ID Number:	Example: 8668398477 Company Website (Format - www.company.com) Federal ID Number also known as the Employer Identification Number. (Format - 12-3456789)	www.primeroedge.com 4422 Cypress Creek Parkway Suite
24 25 26	Company Website Federal ID Number: Primary Address	Example: 8668398477 Company Website (Format - www.company.com) Federal ID Number also known as the Employer Identification Number. (Format - 12-3456789) Primary Address	www.primeroedge.com 4422 Cypress Creek Parkway Suite 400
24252627	Company Website Federal ID Number: Primary Address Primary Address City	Example: 8668398477 Company Website (Format - www.company.com) Federal ID Number also known as the Employer Identification Number. (Format - 12-3456789) Primary Address Primary Address City	www.primeroedge.com 4422 Cypress Creek Parkway Suite 400 Houstoh
24 25 26 27 28	Company Website Federal ID Number: Primary Address Primary Address City Primary Address State	Example: 8668398477 Company Website (Format - www.company.com) Federal ID Number also known as the Employer Identification Number. (Format - 12-3456789) Primary Address Primary Address City Primary Address State (2 Digit Abbreviation)	www.primeroedge.com 4422 Cypress Creek Parkway Suite 400 Houstoh TX

32	Yes - No	Certification of Residency (Required by the State of Yes Texas) The vendor's ultimate parent company or majority owner:	Yes
		(A) has its principal place of business in Texas;	
		OR	
		(B) employs at least 500 persons in Texas?	
33	Company Residence (City)	Vendor's principal place of business is in the city of?	Houston
34	Company Residence (State)	Vendor's principal place of business is in the state of?	Texas
35	Felony Conviction Notice:	(Required by the State of Texas) My firm is, as outlined on PAGE 5 in the Instructions to Bidders document: (Questions 36 - 37)	(No Response Required)
36	Yes - No	A publicly held corporation; therefore, this reporting requirement is not applicable?	No
37	Yes - No	Is owned or operated by individual(s) who has/have been convicted of a felony?	No
38	Pricing Information:	Pricing information section. (Questions 39 - 42)	(No Response Required)
39	Discount Offered	What is the MINIMUM percentage discount off of any item or service you offer to TIPS Members that is in your regular catalog (as defined in the RFP document), website, store or shelf pricing? This is a ceiling on your pricing and not a floor because, in order to be more competitive in the individual circumstance, you may offer a larger discount depending on the items or services purchased and the quantity at time of sale. Must answer with a number between 0% and 100%.	10%
40	Yes - No	Pricing submitted includes the TIPS administration fee?	Yes
41	Yes - No	Vendor agrees to remit to TIPS the required administration fee?	Yes
42	Yes - No	Additional discounts to TIPS members for bulk quantities or scope of work?	Yes
43	Start Time	Average start time after receipt of customer order is working days?	3
44	Years Experience	Company years experience in this category?	19
45	Resellers:	Does the vendor have resellers that it will name under this contract? (If applicable, vendor should download the Reseller/Dealers spreadsheet from the Attachments section, fill out the form and submit the document in the "Response Attachments" RESELLERS section.	No
46	Prices are guaranteed for?	Vendor agrees to honor the pricing discount off regular catalog (as defined in the RFP document), website, store or shelf pricing for the term of the award?	YES
47	Right of Refusal	Does the proposing vendor wish to reserve the right not to perform the awarded agreement with a TIPS member at your discretion?	No

NON-COLLUSIVE BIDDING CERTIFICATE By submission of this bid or proposal, the Bidder certifies (No Response Required) that: This bid or proposal has been independently arrived at without collusion with any other Bidder or with any Competitor; This bid or proposal has not been knowingly disclosed and will not be knowingly disclosed, prior to the opening of bids, or proposals for this project, to any other Bidder, Competitor or potential competitor: No attempt has been or will be made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal; The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties being applicable to the Bidder as well as to the person signing in its behalf. Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. CONFLICT OF INTEREST QUESTIONNAIRE -49 If you have a conflict of interest as described in this form No FORM CIQ or the Local Government Code Chapter 176, cited thereinyou are required to complete and file with TIPS, Richard Powell, 4845 US Highway 271 North, Pittsburg, Texas 75686 You may find the Blank CIQ form on our website at: Copy and Paste the following link into a new browser or https://www.tips-usa.com/assets/documents/docs/CIQ.pdf Do you have any conflicts under this statutory requirement? Filing of Form CIQ If yes (above), have you filed a form CIQ as directed here? 50 Regulatory Standing I certify to TIPS for the proposal attached that my Yes company is in good standing with all governmental agencies Federal or state that regulate any part of our business operations. If not, please explain in the next attribute question. Regulatory Standing Regulatory Standing explanation of no answer. 52 53 Antitrust Certification Statements (Tex. By submission of this bid or proposal, the Bidder certifies (No Response Required) Government Code § 2155.005) that: I affirm under penalty of perjury of the laws of the State of Texas that: (1) I am duly authorized to execute this contract on my own behalf or on behalf of the company, corporation, firm, partnership or individual (Company) listed below;

representative of the Company has violated any provision of the Texas Free Enterprise and Antitrust Act, Tex. Bus.

(2) In connection with this bid, neither I nor any

(3) In connection with this bid, neither I nor any representative of the Company has violated any federal

& Comm. Code Chapter 15;

antitrust law;

Instructions for Certification:

- 1. By agreeing to the form, the prospective lower tier participant is providing the certification set out on the form in accordance with these instructions.
- 2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and / or debarment.
- 3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- 4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participants," "person," "primary covered transaction," "principal," "proposal" and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
- 5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
- 6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion-Lower Tier Covered Transaction" without modification in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
- 7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
- 8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- 9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies,

Debarment and Suspension (Executive Orders 12549 and Yes 12689)—A contract award (see 2 CFR 180.220) must not be made to parties listed on the governmentwide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order

By submitting this offer and certifying this section, this bidder:

Certifies that no suspension or disbarment is in place, which would preclude receiving a federally funded contract as described above.

56 Non-Discrimination Statement and Certification

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at How to File a Program Discrimination Complaint and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3)

email: program.intake@usda.gov.

vary by program or incident.

(Title VI of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities) USDA is an equal opportunity provider, employer, and lender.

Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. I

Yes

certify that in the performance of a contract with TIPS or its members, that our company will conform to the foregoing anti-discrimination statement and comply with the cited law and regulations.

2 CFR PART 200 Contract Provisions Explanation

Required Federal contract provisions of Federal Regulations for Contracts for contracts with ESC Region 8 and TIPS Members:

The following provisions are required to be in place and agreed if the procurement is funded in any part with federal

The ESC Region 8 and TIPS Members is the subgrantee or Subrecipient by definition. The federal Rule numbering or identification below is only for reference purpose on this form and does not identify an actual Federal designation or location of the rule. The Rules are located in 2 CFR PART 200 - Appendix II to Part 200—Contract Provisions for Non-Federal Entity Contracts Under Federal Awards at 2 CFR PART 200.

In addition to other provisions required by the Federal agency or non-Federal entity, all contracts made by the non-Federal entity under the Federal award must contain provisions covering the following, as applicable.

2 CFR PART 200 (A) Contracts

Contracts for more than the simplified acquisition threshold Yes currently set at \$150,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate. Notice: Pursuant to Federal Rule (A) above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members reserves all rights and privileges under the applicable laws and regulations with respect to this procurement in the event of breach of contract by either party. Does vendor agree?

2 CFR PART 200 (B) Termination

Termination for cause and for convenience by the grantee Yes or subgrantee including the manner by which it will be effected and the basis for settlement. (All contracts in excess of \$10,000)

Pursuant to Federal Rule (B) above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members reserves the right to terminate any agreement in excess of \$10,000 resulting from this procurement process for

cause after giving the vendor an appropriate opportunity and up to 30 days, to cure the causal breach of terms and conditions. ESC Region 8 and

TIPS Members reserves the right to terminate any agreement in excess of \$10,000 resulting from this procurement process for convenience with 30 days notice in writing to the awarded vendor. The vendor would be compensated for work performed and goods procured as of the termination date if for convenience of the ESC Region 8 and TIPS Members. Any award under this procurement process is not exclusive and the ESC Region 8 and TIPS reserves the right to purchase goods and services from other vendors when it is in the best interest of the ESC Region 8 and TIPS.

Does vendor agree?

(No Response Required)

Yes

Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended—Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA). Pursuant to Federal Rule (G) above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires that the proposer certify that during the term of an award by the ESC Region 8 and TIPS Members resulting from this procurement process the vendor agrees to the terms listed and referenced therein. Does vendor agree?

61 2 CFR PART 200 (H) Debarment and Suspension Debarment and Suspension (Executive Orders 12549 and Yes 12689)—A contract award (see 2 CFR 180.220) must not be made to parties listed on the governmentwide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

Pursuant to Federal Rule (H) above, when federal funds

are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires the proposer certify that during the term of an award by the ESC Region 8 and TIPS Members resulting for this procurement process the vendor certifies that they are not debarred from receiving a contract from the federal government as provided therein.

Does vendor agree?

62 2 CFR PART 200 (I) Byrd Anti-Lobbying Amendment Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)—Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer

or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any

Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.

Pursuant to Federal Rule (I) above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires the proposer certify that during the term and after the awarded term of an award by the ESC Region 8 and TIPS Members resulting for this procurement process the vendor certifies to the terms included or referenced therein.

Does vendor agree?

Yes

Federal Rule (12) Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR part 15). (Contracts, subcontracts, and subgrants of amounts in excess of \$100,000)

Pursuant to Federal Rule (12) above, when federal funds are expended by ESC Region 8 and TIPS Members, ESC Region 8 and TIPS Members requires the proposer certify that in performance of the contracts, subcontracts, and subgrants of amounts in excess of \$100,000, the vendor will be in compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR part 15).

Does vendor certify that it is in compliance with the Clean Air Act?

64 2 CFR PART 200 Procurement of Recovered Materials A non-Federal entity that is a state agency or agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with

maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.

Does vendor certify that it is in compliance with the Solid Waste Disposal Act as described above?

.

Yes

The ESC Region 8 and TIPS is a Texas Political Subdivision and a local governmental entity; therefore, is prohibited from

indemnifying third parties pursuant to the Texas Constitution (Article 3, Section 52) except as specifically provided by law or as

ordered by a court of competent jurisdiction. A provision in a contract to indemnify or hold a party harmless is a promise to pay for

any expenses the indemnified party incurs, if a specified event occurs, such as breaching the terms of the contract or negligently

performing duties under the contract. Article III, Section 49 of the Texas Constitution states that "no debt shall be created by or on

behalf of the State ... " The Attorney General has counseled that a contractually imposed obligation of indemnity creates a "debt" in

the constitutional sense. Tex. Att'y Gen. Op. No. MW-475 (1982). Contract clauses which require the System or institutions to

indemnify must be deleted or qualified with "to the extent permitted by the Constitution and Laws of the State of Texas." Liquidated

damages, attorney's fees, waiver of vendor's liability, and waiver of statutes of limitations clauses should also be deleted or qualified

with "to the extent permitted by the Constitution and laws of State of Texas."

Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree

to these terms?

The parties shall be entitled to exercise any right or remedy available to it either at law or in equity, subject to the choice of law, venue

and service of process clauses limitations agreed herein. Nothing in this agreement shall commit the TIPS to an arbitration resolution

of any disagreement under any circumstances. Any Claim arising out of or related to the Contract, except for those specifically waived

under the terms of the Contract, may, after denial of the Board of Directors, be subject to mediation at the request of either party. Any

issues not resolved hereunder must be referred to non-binding mediation to be conducted by a mutually agreed upon mediator as a

prerequisite to the filing of any lawsuit over such issue(s). The parties shall share the mediator's fee and any associated filing fee

equally. Mediation shall be held in Camp or Titus County, Texas. Agreements reached in mediation shall be reduced to writing, and

will be subject to the approval by the District's Board of Directors, signed by the Parties if approved by the Board of Directors, and, if

signed, shall thereafter be enforceable as provided by the laws of the State of Texas.

Do you agree to these terms?

66 Remedies

Yes, I Agree

68 Choice of Law

This agreement and any addenda or other additions and all contracts or awards resulting from this procurement process, however described, shall be governed by, construed and enforced in accordance with the laws of the State of Texas, regardless of any conflict of laws principles.

Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?

69 Jurisdiction and Service of Process

Any Proceeding arising out of or relating to this procurement process or any contract issued by TIPS resulting from or any

contemplated transaction shall be brought in a court of competent jurisdiction in Camp County, Texas and each of the parties

irrevocably submits to the exclusive jurisdiction of said court in any such proceeding, waives any objection it may now or hereafter

have to venue or to convenience of forum, agrees that all claims in respect of the Proceeding shall be heard and determined only in

any such court, and agrees not to bring any proceeding arising out of or relating to this procurement process or any contract resulting

from or any contemplated transaction in any other court. The parties agree that either or both of them may file a copy of this paragraph

with any court as written evidence of the knowing, voluntary and freely bargained for agreement between the parties irrevocably to

waive any objections to venue or to convenience of forum. Process in any Proceeding referred to in the first sentence of this Section

may be served on any party anywhere in the world. Venue clauses in contracts with TIPS members may be determined by the parties.

Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?

70 Alternative Dispute Resolution

Prior to filing of litigation, the parties may select

Yes, I Agree
non-binding mediation as a method of conflict resolution for
issues arising out of or relating to this procurement
process or any contract resulting from or any
contemplated transaction. The parties agree that if
nonbinding

mediation is chosen as a resolution process, the parties must agree to the chosen mediator(s) and that all mediation venue shall be at a location in Camp or Titus, County, Texas agreed by the parties. The parties agree to share equally the cost of the mediation process and venue cost.

Do you agree to these terms?

- 71 Alternative Dispute Resolution Explanation of No Answer
- 72 Infringement(s)

The successful vendor will be expected to indemnify and hold harmless the TIPS and its employees, officers, agents, representatives, contractors, assignees and designees from any and all third party claims and judgments involving infringement of patent, copyright, trade secrets, trade or service marks, and any other intellectual or intangible property rights attributed to or claims based on the Vendor's proposal or Vendor's performance of contracts awarded and approved.

Yes, I Agree

Yes

Do you agree to these terms?

- Infringement(s) Explanation of No Answer
- 74 Acts or Omissions

The successful vendor will be expected to indemnify and hold harmless the TIPS, its officers, employees, agents, representatives, contractors, assignees and designees from and against any and all liability, actions, claims, demands or suits, and all related costs, attorney's fees and expenses arising out of, or resulting from any acts or omissions of the vendor or its agents, employees, subcontractors, or suppliers in the execution or performance of any agreements ultimately made by TIPS and the vendor. Do you agree to these terms?

Acts or Omissions Explanation of No Answer

Contract Governance

Any contract made or entered into by the TIPS is subject to and is to be governed by Section 271.151 et seq, Tex Loc Gov't Code. Otherwise, TIPS does not waive its governmental immunities from suit or liability except to the extent expressly waived by other applicable laws in clear and unambiguous language.

Payment Terms and Funding Out Clause

Payment Terms:

TIPS or TIPS members shall not be liable for interest or late payment fees on past due balances at a rate higher than permitted by the laws or regulations of the jurisdiction of the TIPS Member.

Funding Out Clause:

Vendor agrees to abide by the laws and regulations, including Texas Local Government Code § 271.903, or any statutory or regulatory limitations of the jurisdiction of any TIPS Member which governs contracts entered into by the Vendor and TIPS or a TIPS Member that requires all contracts approved by TIPS or a TIPS Member are subject to the budgeting and appropriation of currently available funds by the entity or its governing body. See statute(s) for specifics or consult your legal counsel. Not a negotiable term. Failure to agree will render your proposal non-responsive and it will not be considered. Do you agree to these terms?

Yes

Yes

If applicable and your staff will be on TIPS member premises for delivery, training or installation etc. and/or with an automobile, you must carry automobile insurance as required by law. You may be asked to provide proof of insurance.

Fingerprint

It is possible that a vendor may be subject to Chapter 22 of the Texas Education Code. The Texas Education Code, Chapter 22, Section 22.0834. Statutory language may be found at: http://www.statutes.legis.state.tx.us/
If the vendor has staff that meet both of these criterion:
(1) will have continuing duties related to the contracted services; and

(2) has or will have direct contact with students Then you have "covered" employees for purposes of completing the attached form.

TIPS recommends all vendors consult their legal counsel for guidance in compliance with this law. If you have questions on how to comply, see below. If you have questions on compliance with this code section, contact the Texas Department of Public Safety Non-Criminal Justice Unit, Access and Dissemination Bureau, FAST-FACT at

NCJU@txdps.state.tx.us and you should send an email identifying you as a contractor to a Texas Independent School District or ESC Region 8 and TIPS. Texas DPS phone number is (512) 424-2474.

See form in the next attribute to complete entitled: Texas Education Code Chapter 22 Contractor Certification for Contractor Employees Introduction: Texas Education Code Chapter 22 requires entities that contract with school districts to provide services to obtain criminal history record information regarding covered employees. Contractors must certify to the district that they have complied. Covered employees with disqualifying criminal histories are prohibited from serving at a school district.

Definitions: Covered employees: Employees of a contractor or subcontractor who have or will have continuing duties related to the service to be performed at the District and have or will have direct contact with students. The District will be the final arbiter of what constitutes direct contact with students. Disqualifying criminal history: Any conviction or other criminal history information designated by the District, or one of the following offenses, if at the time of the offense, the victim was under 18 or enrolled in a public school:

(a) a felony offense under Title 5, Texas Penal Code; (b) an offense for which a defendant is required to register as a sex offender under Chapter 62, Texas Code of Criminal Procedure; or (c) an equivalent offense under federal law or the laws of another state.

I certify that:

NONE (Section A) of the employees of Contractor and any subcontractors are covered employees, as defined above. If this box is checked, I further certify that Contractor has taken precautions or imposed conditions to ensure that the employees of Contractor and any subcontractor will not become covered employees. Contractor will maintain these precautions or conditions throughout the time the contracted services are provided.

OR

SOME (Section B) or all of the employees of Contractor and any subcontractor are covered employees. If this box is checked, I further certify that:

- (1) Contractor has obtained all required criminal history record information regarding its covered employees. None of the covered employees has a disqualifying criminal history.
- (2) If Contractor receives information that a covered employee subsequently has a reported criminal history, Contractor will immediately remove the covered employee from contract duties and notify the District in writing within 3 business days.
- (3) Upon request, Contractor will provide the District with the name and any other requested information of covered employees so that the District may obtain criminal history record information on the covered employees.
- (4) If the District objects to the assignment of a covered employee on the basis of the covered employee's criminal history record information, Contractor agrees to discontinue using that covered employee to provide services at the District.

Noncompliance or misrepresentation regarding this certification may be grounds for contract termination.

Does the vendor agree with the General Conditions Standard Terms and

Conditions or Item Specifications listed in this proposal invitation?

Yes

None

80 Solicitation Deviation/Compliance

81 Solicitation Exceptions/Deviations Explanation

If the bidder intends to deviate from the General Conditions Standard Terms and Conditions or Item Specifications listed in this proposal invitation, all such deviations must be listed on this attribute, with complete and detailed conditions and information included or attached.

TIPS will consider any deviations in its proposal award decisions, and TIPS reserves the right to accept or reject any bid based upon any deviations indicated below or in any attachments or inclusions.

In the absence of any deviation entry on this attribute, the proposer assures TIPS of their full compliance with the Standard Terms and Conditions, Item Specifications, and all other information contained in this Solicitation.

82 Agreement Deviation/Compliance

Does the vendor agree with the language in the Vendor Agreement?

Yes

83 Agreement Exceptions/Deviations Explanation

If the proposing Vendor desires to deviate form the Vendor Agreement language, all such deviations must be listed on this attribute, with complete and detailed conditions and information included. TIPS will consider any deviations in its proposal award decisions, and TIPS reserves the right to accept or reject any proposal based upon any deviations indicated below. In the absence of any deviation entry on this attribute, the proposer assures TIPS of their full compliance with the Vendor Agreement.

Line Items		
	Response Total:	\$0.00

REFERENCES

Please provide three (3) references, preferably from school districts or other governmental entities who have used your services within the last three years. Additional references may be required. <u>DO NOT INCLUDE TIPS EMPLOYEES AS A REFERENCE.</u>

You may provide more than three (3) references.

Entity Name	Contact Person	Email	Phone
Houston ISD	Jordan Richard, IT Manager, Nutrition Services	jricha21@houstonisd.org	(713) 491-5707
Cypress Fairbanks ISD	Darin Crawford, Directory Child Nutrition	jeffery.crawford@cfisd.net	(281) 897-4542
Clear Creek ISD	Fred Walker, Food Service Director	fwalker@ccisd.net	(281) 284-0700
Spring ISD	Shelly Copeland, Director of Child Nutrition	scopelan@springisd.org	(281) 891-6445
Denton ISD	Robin Wantland, CN Director	rwantland@dentonisd.org	(940) 369-0272
New Caney ISD	Debbie Needham, CN Director	dneedham@newcaneyisd.org	(940) 369-0272

Certification Regarding Lobbying

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "disclosure Form to Report Lobbying," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Cybersoft Technologies, Inc.		
4422 Cypress Creek Pkwy Suite 400		
Name/Address of Organization		
Bhaskar Patel		
Name/Title of Submitting Official		
Bla Pall	May 18, 2017	AT 100 TO THE TAX TO T
Signature	Date	

FELONY CONVICTION NOTICE

Statutory citation covering notification of criminal history of contractor is found in the Texas Education Code #44.034. Following is an example of a felony conviction notice:

State of Texas Legislative Senate Bill No. 1, Section 44.034, Notification of Criminal History, Subsection (a), states "a person or business entity that enters into a contract with a school district or ESC 8/TIPS must give advance notice to the district or ESC 8/TIPS if the person or an owner or operator of the business entity has been convicted of a felony. The notice must include a general description of the conduct resulting in the conviction of a felony."

Subsection (b) states "a school district may terminate a contract with a person or business entity if the district determines that the person or business entity failed to give notice as required by Subsection (a) or misrepresented the conduct resulting in the conviction. The district must compensate the person or business entity for services performed before the termination of the contract."

THIS NOTICE IS NOT REQUIRED OF A PUBLICLY-HELD CORPORATION

Complete only one of the three below: A or B or C.

I, the undersigned agent for the firm named below, certify that the information concerning notification of felony convictions has been reviewed by me and the following information furnished is true to the best of my knowledge.

My firm is a publicly hald corneration, therefore, this renew	
Why firm is a publicly field corporation, therefore, this repor	ting requirement is not applicable.
Signature of Authorized Company Official:	-
My firm is not owned nor operated by anyone who has been	
Signature of Authorized Company Official:	Parts
. My firm is owned or operated by the following individual(s	
. My firm is owned or operated by the following individual(s) who has/have been convicted of a felony:
Name of Felon(s):	<u> </u>
Details of Conviction(s):	
2.75	7 No. 200 No.

CERTIFICATION BY CORPORATE OFFERER

IF OFFERER IS A CORPORATION,	D DE EVECUTED AND INCLUDED AS BADT OF
PROPOSAL FORM/PROPOSAL FORM.	LD BE EXECUTED AND INCLUDED AS PART OF
OFFERER: Cybersoft Technolog	gies, Inc.
(Name of Corpor	ation)
_{I,} Bhaskar Patel	certify that I am the Secretary of the Corporation
(Name of Corporate Secretary)	
named as OFFERER herein above; that	
Mark Stevenson	
(Name of person who completed proposal doc	ument)
who signed the foregoing proposal on behalf o acting as	f the corporation offerer is the authorized person that is
Sales Manager	
(Title/Position of person signing proposal/offer	r document within the corporation)
of the said Corporation; that said proposal/off authority of its governing body, and is within	fer was duly signed for and in behalf of said corporation by the scope of its corporate powers.
CORPORATE SEAL	
Ban Pall	
SIGNATURE	
May 18, 2017	
DATE	

Federal Requirements for Procurement and Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms.

The Education Service Center Region 8 and TIPS anticipate possibly using federal funds for procurement under this potential award and is required to obtain the following compliance assurance.

 Will you be subcontracting any of your work under this award if you are successful? (Circle one)
☐YES or NO ✓
2. If yes, do you agree to comply with the following federal requirements? (Circle one) V/A YES or NO
2 CFR §200.321 Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms.
(a) The non-Federal entity must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible.
 (b) Affirmative steps must include: (1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists; (2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources; (3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises; (4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises; (5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and (6) Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraph (1) through (5) of this section.
Company Name Cybersoft Technologies, Inc.
Print name of authorized representative Bhaskar Patel
Signature of authorized representative Bhan Paul
n May 18, 2017

FAILURE TO PROPERLY COMPLETE THIS FORM AND SUBMIT WITH YOUR RESPONSE MAY RESULT IN A WAIVER OF YOUR RIGHTS UNDER THE LAW TO MAINTAIN CONFIDENTIALITY TREATMENT OF SUBMITTED MATERIALS.

CONFIDENTIAL INFORMATION SUBMITTED IN RESPONSE TO COMPETITIVE PROCUREMENT REQUESTS OF EDUCATION SERVICE CENTER REGION 8 AND TIPS IS GOVERNED BY TEXAS GOVERNMENT CODE, CHAPTER 552

If you consider any portion of your proposal to be confidential information and not subject to public disclosure pursuant to Chapter 552 Tex Gov't Code or other law(s), you <u>must</u> make a <u>copy</u> of all claimed confidential materials within your proposal and put this COMPLETED form as a cover sheet to said materials then scan, name "CONFIDENTIAL" and upload with your proposal submission. (You must include the confidential information in the submitted proposal as well, the copy uploaded is to indicate which material in your proposal, if any, you deem confidential in the event the District receives a Public Information Request.) Education Service Center Region 8 and TIPS will follow procedures of controlling statute(s) regarding any claim of confidentiality and shall not be liable for any release of information required by law. Pricing of solicited product or service may be deemed as public information under Chapter 552 Tex Gov't Code. The Office of Texas Attorney General shall make the final determination whether the information held by Education Service Center Region 8 and TIPS is confidential and exempt from public disclosure.

I DO NOT desire to expressly waive any claim of confidentiality as to any and all information contained within our response to the competitive procurement process (e.g. RFP, CSP, Bid, RFQ, etc.) by completing the following and submitting this sheet with our response to Education Service Center Region 8 and TIPS. The attached contains material from our proposal that I classify and deem confidential under Texas Gov't Code Sec. 552 or other law(s) and I invoke my statutory rights to confidential treatment of the enclosed materials: Cybersoft Technologies, Inc. Name of company claiming confidential status of material Baan Pain Bhaskar Patel, Vice President Printed Name, Title, and Signature of authorized company officer claiming confidential status of material TX 77068 281-452-8500 4422 Cypress Creek Pkwy Suite Houston State ZIP Address City Phone PAGES OF CONFIDENTIAL MATERIAL FROM OUR PROPOSAL ATTACHED ARE COPIES OF Pricing Sheets only Express Waiver: I desire to expressly waive any claim of confidentiality as to any and all information contained within our response to the competitive procurement process (e.g. RFP, CSP, Bid, RFQ, etc.) by completing the following and submitting this sheet with our response to Education Service Center Region 8 and TIPS. Name of company expressly waiving confidential status of material Printed Name, Title, and Signature of authorized company officer expressly waiving confidential status of material Address City ZIP Phone State



Texas Comptroller $\it of$ Public Accounts

P.O. Box 13 | 86 • Austin, TX 78711-3 | 86



The Texas Comptroller of Public Accounts (CPA) administers the Statewide Historically Underutilized Business (HUB) Program for the State of Texas, which includes certifying minority and woman-owned businesses as HUBs and is designed to facilitate the participation of minority and woman-owned businesses in state agency procurement opportunities.

We are pleased to inform you that your application for certification/re-certification as a HUB has been approved. Your company's profile is listed in the State of Texas HUB Directory and may be viewed online at http://www.window.state.tx.us/procurement/cmbl/hubonly.html. Provided that your company continues to meet HUB eligibility requirements, the enclosed HUB certificate is valid for four years.

You must notify the HUB Program in writing of any changes affecting your company's compliance with the HUB eligibility requirements, including changes in ownership, day-to-day management, control and/or principal place of business. *Note: Any changes made to your company's information may require the HUB Program to re-evaluate your company's eligibility.*

Please reference the enclosed pamphlet for additional resources, such as the state's Centralized Master Bidders List (CMBL), that can increase your chance of doing business with the state.

Thank you for your participation in the HUB Program! If you have any questions, you may contact a HUB Program representative at (512) 463-5872 or toll-free in Texas at (888) 863-5881.

Texas Historically Underutilized Business (HUB) Certificate



Certificate/VID Number: 1760560869800
File/Vendor Number: 079745
Approval Date: 10-APR-2013
Scheduled Expiration Date: 10-APR-2017

The Texas Comptroller of Public Accounts (CPA), hereby certifies that

CYBERSOFT TECHNOLOGIES, INC.

has successfully met the established requirements of the State of Texas Historically Underutilized Business (HUB) Program to be recognized as a HUB. This certificate printed 12-APR-2013, supersedes any registration and certificate previously issued by the HUB Program. If there are any changes regarding the information (i.e., business structure, ownership, day-to-day management, operational control, business location) provided in the submission of the business' application for registration/certification as a HUB, you must immediately (within 30 days of such changes) notify the HUB Program in writing. The CPA reserves the right to conduct a compliance review at any time to confirm HUB eligibility. HUB certification may be suspended or revoked upon findings of ineligibility.

Paul A. Cibon

Paul Gibson, Statewide HUB Program Manager Texas Procurement and Support Services

Note: In order for State agencies and institutions of higher education (universities) to be credited for utilizing this business as a HUB, they must award payment under the Certificate/VID Number identified above. Agencies and universities are encouraged to validate HUB certification prior to issuing a notice of award by accessing the Internet (http://www.window.state.tx.us/procurement/cmbl/cmblhub.html) or by contacting the HUB Program at 1-888-863-5881 or 512- 463-5872.

Warranty Information

Provided that the Software is unmodified by someone other than Cybersoft (except as approved by Cybersoft), Cybersoft warrants that the Software shall conform to the specifications, drawings and descriptions per this RFP and the Cybersoft response thereto. Except when the School District has terminated the Annual Software Maintenance and Support Fee, Cybersoft represents and warrants that the Software meets the current state and federally mandated requirements. Cybersoft warrants that the Software contains no timeout features or other interruption features.

Software Warranty and Disclaimer

Licensor warrants that the Software has been developed in a workmanlike manner, and in conformity with generally prevailing industry standards. Licensee must report any material deficiencies in the Software to Licensor in writing within ninety (90) days of the Effective Date of this Agreement. Licensee's exclusive remedy for the breach of the above warranties will be the correction of the material deficiency within a commercially reasonable time.

THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE AND ANY ORAL OR WRITTEN REPRESENTATIONS, PROPOSALS OR STATEMENTS MADE ON OR PRIOR TO THE EFFECTIVE DATE OF THIS AGREEMENT. LICENSOR EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES.

This is to certify that



CYBERSOFT TECHNOLOGIES, INC.

Has successfully completed the SIF Certification process indicating that the following product has demonstrated its conformance to the SIF Certification Program product standard listed below:

PrimeroEdge

with PrimeroEdge Agent

Product Standard:

SIF 2 Enabled Application

Date certified: 10 January, 2014 Valid until: 10 January, 2018

TM: The SIF Certification Logo is a worldwide trademark or registered trademark of the SIF Association dba Access 4 Learning (A4L) Community. The SIF Certification logo may only be used on or in relation to products that have been certified under this program and only after the company has entered into a trademark license agreement with the SIF Association/A4L Community.

The register of SIF Certified products may be viewed at http://cert.sifassociation.org/SitePages/CertificationRegistry.aspx.



TIPS eBID System Food Service Management Tools (including Software) RFP/BID # 170402

Proposal From:

PrimeroEdge

Submitted to:

TIPS eBID System

Contact Person:

Mark Stevenson 4422 Cypress Creek Parkway, Suite 400 Houston, TX 77068 (281) 453-8515 Mark.Stevenson@primeroedge.com

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Executive Summary

Almost 1000 school districts and fifteen state governments, encompassing over 6000 cafeteria sites, have received assistance by Cybersoft Technologies to improve and manage their processes involved with providing healthy, nutritious meals to over a million school children. As with these districts, we understand and appreciate your district's need to simplify food operations and eliminate unneeded costs while providing the highest quality nutrition for students.

The Challenge

In today's world, school child nutrition departments face common challenges when managing school food operations:

- Development of healthy, appetizing recipes, menus, and menu-cycles that meet stated USDA standards for reimbursement through detailed analysis of menus, menu items, and menu cycles
- Effectively-managed procurement of lowest-cost, highest-quality food products and materials
- Efficient production of USDA-approved offerings of reimbursable meals, menu items, and menus
- Well-timed use and rotation of inventory stock to maximize your return on the public's resources
- Timely and accurate submission of reimbursement claims for meal production to facilitate tight turn-around of precious school funds, and score a winning administrative review by your State agency
- Managing ever-changing technology requirements to provide easy, user-friendly access for both families and school staff to school menu offerings and menu nutrition information along with a secure, quick payment system for students' cafeteria accounts and more
- Staying within a tight budget with no room for error

These challenges task schools with a myriad of activities, such as, continuously exploring alternatives, such as using cooperatives to buy food and other food-production related items from the best sources with ever shrinking funds. Whether you are tracking use of Planned Assistance Level (PAL) funds to purchase food and other items without losing any assigned money before the fiscal year ends, determining when inventory warehouse items are close to expiration, beyond expiration, or subject to recall, or producing the right number of batches of the next must-have

Primero 2 dg 2

menu item that meets the kids' idea of fun, tasty food all require extra time and resources from your staff.

School food operations now face many of the same headaches and requirements as experienced by retail food establishments:

- Enticing your customer outside the school—providing easily-accessible menus in a variety of formats well ahead of time and in an appetizing layout to satisfy the pickiest of eaters
- Enticing your customer inside the school—presenting menu items in an appealing display, either in the menu line or with well-placed signage in the cafeteria or school
- Staying abreast of new food trends and USDA requirements—constantly dreaming up new, healthy, and within-budget food offerings that provide the approved nutrition for all age groups

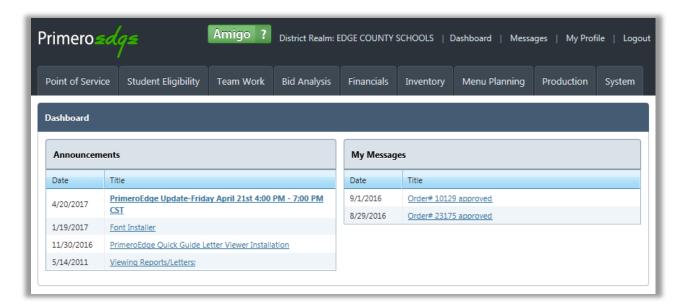
As if these challenges were not enough, funds for completing these activities are in short supply and constantly reviewed for possible reduction or realignment. Many districts face budget-reduction plans, some in the middle of the school year, which require them to delay hard-won programs or reduce work hours and/or personnel. However, student nutrition requirements remain and continue to grow and become more complex.



The Solution

We understand the goal for your new Nutrition Services Software System is to meet your students' nutritional needs using resources available within your allotted budget while fulfilling a wide variety of requirements in multiple school operations. PrimeroEdge provides your best solution with a robust set of web-based, integrated tools to manage your child nutrition activities from beginning to end—receiving and processing benefit applications to entering and tracking reimbursement money in the district accounting ledgers.

We propose the following PrimeroEdge modules and applications to meet your district's need for an integrated Food Service Management Tools system.



Front Office

- POS—this module provides functions that allow your staff to quickly process student meal transactions through Point of Service terminals and accurately manage student cafeteria accounts; use detailed reporting to maximize your Food Services budget; SchoolCafé provides easy cafeteria account management by students and parents.
- SchoolCafé—this web application offers a single platform for school cafeteria payments and other payments such as for text books, uniforms, and more, along with easy access to school menus and menu item nutrition from a desktop or mobile device; completing applications for meal-benefits walks your parents through the process and provides immediate eligibility results.
- Student Eligibility—with this module Free and Reduced-Price meal applications are accepted through a variety of methods (including the SchoolCafé website), and

Primero 2 dg 2

processed according to current USDA and state application regulations; various direct certification files can be imported and receive exhaustive match processing to extend benefits to as many eligible students as possible with little staff effort; manage the Verification process from the selection of applications to confirmation of application information to production and submission of the FNS-742 collection report.

■ **Team Work**—complimentary with all installations of PrimeroEdge, Team Work helps keep your employees on track with the USDA Professional Standards requirements. Set up your classes (training events) once and then record attendees' attendance with a single mouse click.

Back Office

- Menu Planning—set up ingredients to create recipes; place menu items created from recipes on menus; set up different menus for different menu lines and create menu cycles to eliminate time-consuming menu calendar preparation; generate detailed analysis for menus and menu cycles to make sure your menu planning is on track with USDA guidelines; generate lists of menu item nutrients, allergens, ingredients, locally grown item usage, and review costing, materials, nutrient analysis, and more.
- Production—plan serving-group and menu item quantities for either individual sites or a central site that produces menu items for multiple schools; record produced menu items, and track and manage leftovers, a la carte items, and waste; run reports to help troubleshoot meal counts, review pre- and post-production costing and nutrition analysis, and print production recipes and records.
- Inventory—provides functions to order, receive, transfer, and withdraw vendor items stored in a central warehouse or at school sites; reconcile physical counts with perpetual inventory quantities; use the IntelliScan scanner to receive items and perform physical inventory counts; manage product recalls and returns; generate reports to view back orders, item history, discrepancies, expected receipts, inventory aging, usage, and more.
- Financials—includes all functions for creating General Ledger accounts and entry types to manage your Food Service budget, including PAL funds; add, pay, and reconcile invoices; view journal and ledger entries; generate trial balances, profit and loss statement, and budget reports to help keep your money on track.
- Bid Analysis—the PrimeroEdge Bid Analysis module supports creating and managing bids to find the best price for products used by your district or all districts in your cooperative.

Primero 2 dg 2

The Benefits

By choosing PrimeroEdge, your school district is

- Investing in innovative yet proven technology that delivers strategic insight into the district's operations and helps improve efficiencies by lowering costs and increasing accountability, participation, and revenues.
- Receiving one complete, fully-integrated, web-based Nutrition Services Software System that seamlessly links the entire school district to the Central Office.
- Taking advantage of an open-hardware design that provides operational flexibility and ease of expansion as district needs change.
- Leveraging technology advances provided through PrimeroEdge in-house research and development efforts that ensure a greater return on investment of district funds.
- Keeping pace with forward-thinking industry experts to provide the most effective methods of ensuring that eligible school children receive meal benefits.



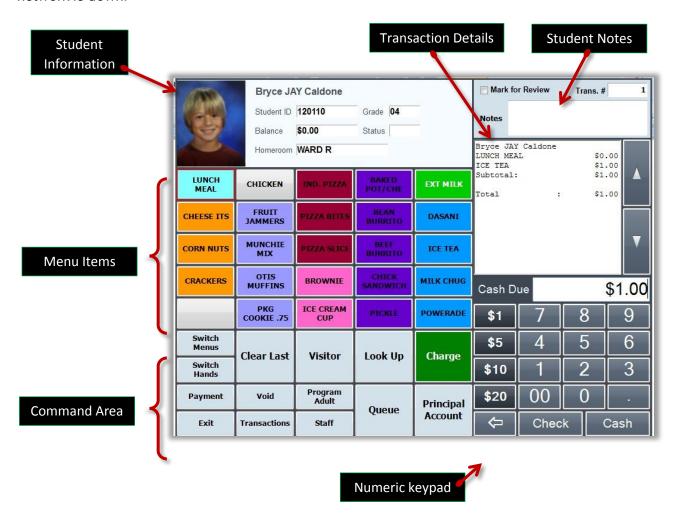
PrimeroEdge: Front Office

Point of Service (POS)

PrimeroEdge Point of Service is touch-screen-enabled software featuring real-time processing capabilities, SQL Server Reporting, and web based components. This module is scalable to fit the needs of a single cafeteria up through enterprise level deployments. The Point of Service module integrates seamlessly with the Free and Reduced and Menu Planning modules, providing an unparalleled level of functionality.

Point of Service Cashier Terminal

Cashier productivity exponentially increases with PrimeroEdge POS. The cashier terminal is designed with the highest degree of user-friendliness and ease of use. Each cashier transaction is captured for tracking and report generation. POS terminals continue to operate even when the network is down.



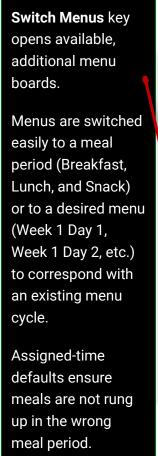


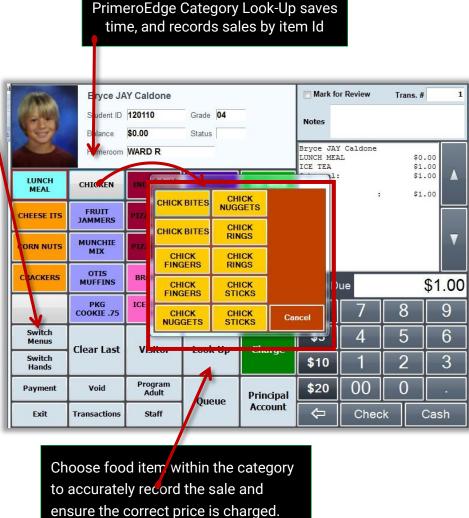
Menu Keys

Fully customized screens make the cashier function easy-to-read and easy-to-use. Customers choose menu key titles, colors, sizes and menu key arrangement. The easy-to-use application allows cashiers to select items, accept payments, look up student accounts and view previous transactions from one screen.

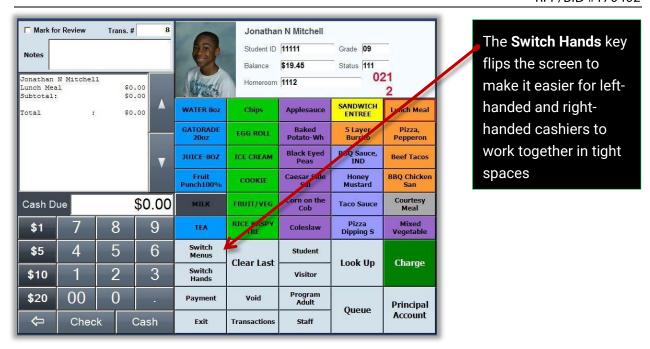
Shown below are 30 on-screen, fully programmable menu keys available at cashier terminals. Individual item keys or category buttons (ex. Chicken) can be set up. By clicking Chicken you will view all choices available without switching screens. Cashiers can ring up sales by item for accurate sales history. Each category button can hold up to 99 food items. PrimeroEdge also provides the ability to create special sales buttons that appear one time or as needed for special events or serving days.

School nutrition departments have full control of planning and creating menu keys for the POS system. Multiple menu keys with variable pricing can be programmed dependent on eligibility, grade, school type and more. Assign specific menu boards to individual POS terminals or by school type.





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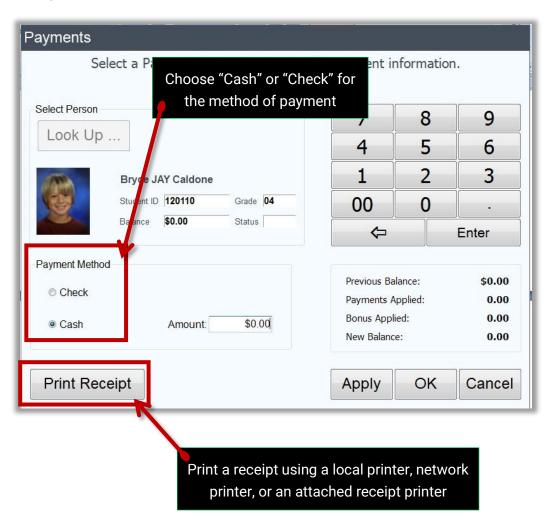
Featuring real-time capabilities, and assuming a solid network connection, PrimeroEdge prohibits multiple reimbursable meal transactions per student. If a student purchases a meal, that purchase is recorded across the district. A red Second Meal button indicates the previous transaction, as pictured. Furthermore, the cashier has the ability to view the previous transaction in detail.

Primero 2 dg 2

All student accounts are available and can be used by the student at any school across the district. Whether a student eats a meal at his home campus or at another school, the POS user will be notified by a "pop up" that the student has already had a meal and is coming back for a second meal.

Payment Processing

PrimeroEdge accepts payments and prepayments at the POS terminal, manager's terminal or Central Office. An easy-to-use payment screen offers simple steps to follow. Payments are immediately processed and credited to the student's account.



Payments can also be applied using SchoolCafé. This online payment portal allows parents to make payments with credit or debit cards, set low balance alerts, and view student purchasing history all in one stop. More information is available in the following pages.



PrimeroEdge features quick cash keys for accurate and fast entry of common currency denominations, or use the keypad to enter other amounts tendered.



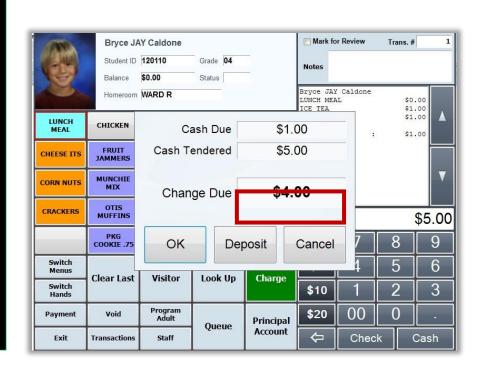
The "Queue" feature in PrimeroEdge further speeds up serving by allowing students to enter their ID number to eliminate "gaps" before reaching the line.

Students directly enter Student ID numbers with keypads or card scanners. Faster lines result in higher levels of participation.

PrimeroEdge Point of Sale makes counting back change easy.

When tendered amounts are entered, PrimeroEdge calculates change due for a more accurate cash transaction.

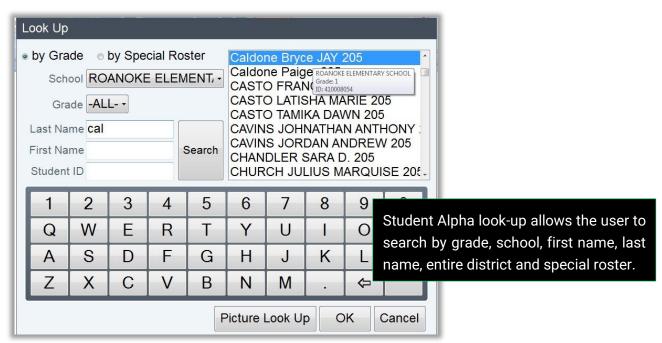
The POS user chooses **OK** to return change to the student, or chooses **Deposit** to add funds to the student's account.





Student Look Up

Student accounts can be found by Alpha Look up or Picture Look up. Alpha Look up displays the students in alphabetic order by homeroom, school, grade, last name, first name, ID number, or search the entire district. Simplify your search by typing the first few letters of their first or last name for faster Look up.



The classroom roster displays student pictures grouped together by homeroom or grade. Import or input teacher names with each student profile and PrimeroEdge will create classroom photo rosters for quick recognition. Just touch the students' picture to begin the sale process.





Classroom Sale

Student meal accounts are created for all students when they are imported from the Student Information System database. All sales transactions and payments for each student are stored in the PrimeroEdge database.



Classroom Sale is a single-touch feature. Simply touch the child's photo as they pass the point of service. The student's name, photo, and account balance are displayed and highlighted in green.

When all students in the classroom have passed the point of service, the cashier touches **Save**. All served students are debited a reimbursable meal on

Student meal accounts are created for all students when they are imported from the Student Information System database. All sales transactions and payments for each student are stored in the PrimeroEdge database.



Using the latest proven software platform PrimeroEdge Point of Service shares all student information with all cafeterias so students can eat at another campus using their account. Cashiers will be alerted if students return to a line for a second meal at the home or visiting campus.

Transactions

All transactions and details are saved to the central database. This information is also shared with SchoolCafé, Cybersoft's online payment system. This system allows parents to view their student's meal account activity.

Cashiers cannot void a transaction after the transaction has been completed, however the transaction can be marked for review and the appropriate corrective action can take place during the reconciliation process. All adjustments are recorded electronically for audit trail purposes.

PrimeroEdge POS is able to handle transactions for visiting parents, teachers, visiting siblings, nutrition services staff and district staff. The Transactions key allows cashiers to toggle between transactions in the current session and check the Mark for Review box when a transaction will require the attention of the manager during the reconciliation process.



Peripherals

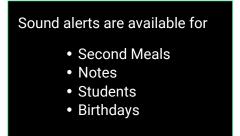
Most external USB identification devices can be added to PrimeroEdge POS. Just simply plug-in and begin to use immediately. Devices can be switched out quickly without interruption to meal service if you experience a device failure. Peripherals currently used by PrimeroEdge customers are PIN pad, bar code reader and Biometrics, including fingerprint and palm scanners.



Alerts

The PrimeroEdge POS provides configuration for alerts at both the District Level and Site Level for a variety of conditions, including food allergens.







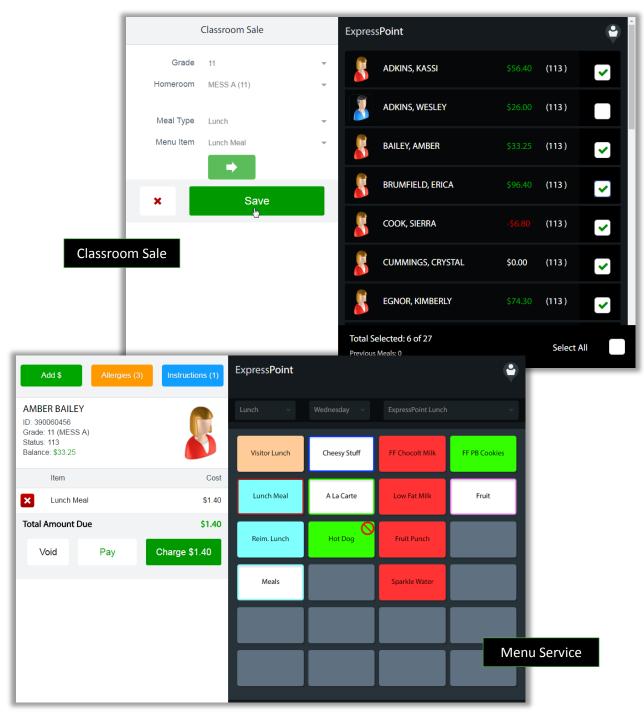


If any allergen, purchasing limitation or special instructions have been placed on the account, cashiers will see this pop up window with critical information. To clear, just click the close button.



ExpressPoint

Go mobile with Express**Point** on your tablet or laptop to make classroom sales by student a snap, or use the standard POS menu service to select individual menu items for each patron. Simply open an Internet browser, such as Chrome, Firefox, or Internet Explorer, and access the ExpressPoint website. Your cashier sees the most current student account information along with any special instructions, such as the student's allergens or medications. Payments can be received by cash or check.





Vending

An optional feature, Vending, helps to offset the meal rush with an easy, quick access to meal items through a vending service. Students "purchase" their item through their student account by scanning their ID card and entering a secure code. Both reimbursable meals and A La Carté items can be purchased with reimbursable meal transaction being limited to one meal per day. Meal operational hours are set by you, and the machine can be monitored and locked down if the temperature reaches an unsafe temperature.

PrimeroEdge Manager & Central Office

The Manager functions of PrimeroEdge allow real-time monitoring of all cafeteria operations. Daily transactions, payments and other cashier activities transmit instantaneously across the district. The PrimeroEdge web-based architecture allows access from any internet-enabled computer. After administrators assign security levels and privileges by job function, school and location, the PrimeroEdge Point of Service will automatically limit access to the operational tasks specifically assigned to each individual.

Central Office Point of Sale Business Analytics Functions

Administration	Menu Items	Management
Reconciliation	Menu Items	Site Selection Worksheet
Deposit Slip	Menu Grids	Meal Types
Record Sales	Default Menu Grids	Manage Periods
Edit Sales	Meal Equivalents	POS Posting
Special Roster	Menu Item Categories	UFS Export
View Sessions	Meal Combo	Balance Import
Additional Income		FSA Export
Edit Checks		Homerooms
Letter Templates		
Reminders		



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User Permission

PrimeroEdge supports a wide range of roles/permissions. Our implementation process incorporates consultation with decision makers to make the best possible choice regarding role/permission settings based on the user base. Additionally, we engage with the District Management team to inform users, especially new computer users, of the best practices in using systems with potentially sensitive data. This process often includes reinforcement of the District's Information Security policies.

The PrimeroEdge web based design allows permissioned users to access remotely from the outside. NSS (Network Security Services) business information including reports and dashboard displays for real time snap shot of daily sales and operating activity.

Reconciliation

Managers can complete end of the day sales activities by reviewing the opening and closing information, transactions and payments. Managers are able to make adjustments to closing information or any transaction that has been marked for review. Alterations made by managers require comments, which are time and date stamped for complete audit trail documentation.

View Session

During serving periods, School Nutrition Administrators and Cafeteria Managers can view cashier activities from their office. Information available includes current sales, pre-payments information, current logged-in cashier, number of meals served and sales totals.

Edit Checks

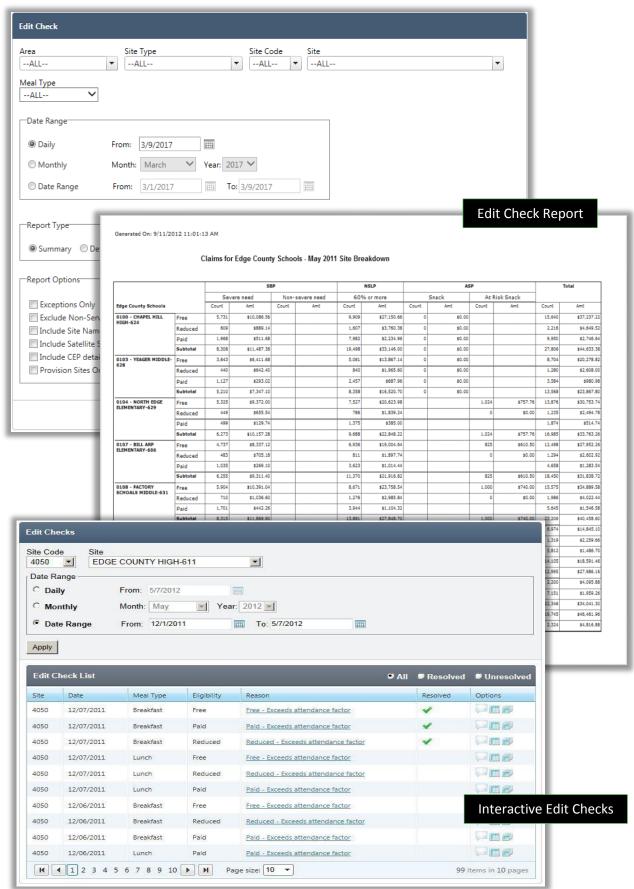
Edit Checks are available either through generation of a report, or through an interactive process where documentation regarding an individual Edit Check is stored with an Edit Check listing.

Interactive Edit Checks

- Interactive not just a report
- Centralized access to Edit Check information
- Simplified record keeping
- Quickly find flagged exceptions
- Quick access to relevant reports to see the cause of the excess participation
- Ability to document the cause and store it in the system



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Reports

PrimeroEdge Central Office and Cafeteria Manager's accountability has a large collection of standard reports. Each report can be customized by clicking the desired fields that need to be included in the report. Reporting categories include:

Filter/Option	Description
Region	Represents grouping schools by zone, attendance group or district supervisor.
School Type	Elementary, middle or high school choices can be selected.
School	An individual campus can be selected.
Meal Type	Choose the meal period you wish to have information from. Also choose meal eligibility status, staff, FS staff and visitor meal information.
Daily	Information will be retrieved for the current day's sales activity.
Monthly	Choose the month for which information is needed.
Date Range	Choose a custom date range preference from as few as two days or up to entire school year.
Summary	Limit the report to show a quick snapshot of the totals.
Detail	Show full line by-line-detail of the requested information.

Reporting accessibility is determined by an administrator for which reports can be seen by the user. For example: Managers will see reporting directly linked to their operation; Regional Managers see reporting for all sites they manage and administrators can see the entire district operations and additional operational control reporting. All transactions and other operation entries by the user are electronically recorded and dated by PrimeroEdge.

The PrimeroEdge custom reporting tool allows the user to create reports by clicking to choose the information needed. All reports can be exported in a wide range of formats including PDF, Word, Excel, CSV, TIFF, XML and MHTML. In addition, managers will be able to process payments, set up POS menus, handle return checks, print low balance reminders and print student rosters from the POS Administration site.



Central Office Point of Sale Reporting

Daily Reports	Patron Reports	Business Reports
Activity	Birthday list	Additional Income
Edit Check	No Charge List	Bank Deposits
Edit Check Worksheet	Patron Balance	Billing Summary
Meal Count	Payments	Cash Collection
Meal Participation	POS Roster	Marked for Review
Menu Item Sales	Special Account	Child Nutrition Worksheet
Patron Participation	Transaction History	Marked for Review
Serving Exceptions		Meal Cost Breakdown
Session Transactions		Paid Lunch Equity
Transaction Adjustments		Paid Lunch Price
		Returned Checks
		Revenue
		Site Account Balance
		Site Revenue
		Suspicious Transaction
		Till Status



Sample Point of Sale Reports

Reimbursement Claim

Reimbursement Claim - District Claim Period: May 2011 Generated 11/16/2015 07:27:28 PM by Cybersoft Support Report Type: Standard - Summary

Claim Report Header Line 1

School Lunch and Child Nutrition Programs

Reimbursement Claim for School Lunch and Breakfast Programs

General Information

Program	Number of schools	Days in operation	ADA
SBP - Non-severe need	4	20	2,460
SBP - Severe need	28	21	20,465
NSLP - 60% or more	32	20	22,933
ASP - Non-Area Eligible Snack	10	20	3,508
ASP - Area Eligible Snack	22	21	8,540

Students Approved

Free: 12,398

Reduced: 1,810

Meal Counts

Amount	Count	Pricetype	Classification
\$15,213.09	24,536		ASP
\$1,321.81	5,764	k	Non-Area Eligible Snac
\$930.18	1,257	Free	
\$144.67	391	Reduced	
\$246.96	4,116	Paid	
\$13,891.28	18,772		Area Eligible Snack
\$13,891.28	18,772	Free	
\$0.00	0	Reduced	
\$670,144.42	351,706		NSLP
\$670,144.42	351,706		60% or more
\$571,059.84	208,416	Free	
\$66,977.82	28,623	Reduced	
\$32,106.76	114,667	Paid	
\$271,215.52	188,799		SBP
\$252,837.96	170,571		Severe need
\$225,753.44	128,269	Free	
\$19,571.30	13,405	Reduced	
\$7,513.22	28,897	Paid	
\$18,377.56	18,228		Non-severe need
\$14,456.64	9,768	Free	
\$2,207.78	1,871	Reduced	
\$1,713.14	6,589	Paid	
\$956,573.03	565,041	Total:	

Powered by PrimeroEdge for: Edge County Schools

Page 1 of 1



Activity

Activity Site Type: All Site: ASHTON HIGH-602 Date: 10/01/2015 - 10/31/2015

Generated 11/16/2015 07:30:04 PM by Cybersoft Support Include Satellite Schools: No

	Count	Meal Sales	A La Carte	Tax	Total	Cash Sales	Debit Sales	Reim.
Area: Edge County Sch	nools	335				***	7.5	
Site: 0187 ASHTON H	IGH-602							
Meal Type: Breakfas	t		19		55	12	21	
Free	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Reduced	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Paid	1	1.00	1.80	0.00	2.80	0.00	2.80	0.27
Total	1	\$1.00	\$1.80	\$0.00	\$2.80	\$0.00	\$2.80	\$0.27
Staff	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Visitor	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Prog Adult	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Second Meal	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Total	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Meal Type Total	1	\$1.00	\$1.80	\$0.00	\$2.80	\$0.00	\$2.80	\$0.27
Meal Type: Lunch								
Free	3	0.00	4.25	0.00	4.25	0.00	4.25	8.64
Reduced	3	1.20	3.75	0.00	4.95	0.40	4.55	7.44
Paid	5	10.00	27.00	0.00	37.00	3.00	34.00	1.45
Total	11	\$11.20	\$35.00	\$0.00	\$46.20	\$3.40	\$42.80	\$17.53
Staff	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Visitor	2	5.60	3.00	0.00	8.60	0.00	8.60	0.00
Prog Adult	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Second Meal	3	0.00	8.40	0.00	8.40	2.80	5.60	0.00
Total	5	\$5.60	\$11.40	\$0.00	\$17.00	\$2.80	\$14.20	\$0.00
Meal Type Total	16	\$16.80	\$46.40	\$0.00	\$63.20	\$6.20	\$57.00	\$17.53
Meal Type: Snack								
Free	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Reduced	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Paid	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Total	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Staff	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Visitor	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Prog Adult	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Second Meal	0	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Total	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Meal Type Total	0	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Grand Total	17	\$17.80	\$48.20	\$0.00	\$66.00	\$6.20	\$59.80	\$17.80

Summary	
Cash Payment	\$280.00
Online Payment	\$0.00
Total Payment	\$280.00
Total Reim.	\$17.80
Total Debit Sales	\$59.80
Total Cash Sales	\$6.20
Total Tax	\$0.00
Total Cash Payment	\$280.00
Calculated Cash	\$286.20
Actual Cash	\$34.00
Variance	-\$252.20
Deposited Amount	\$0.00

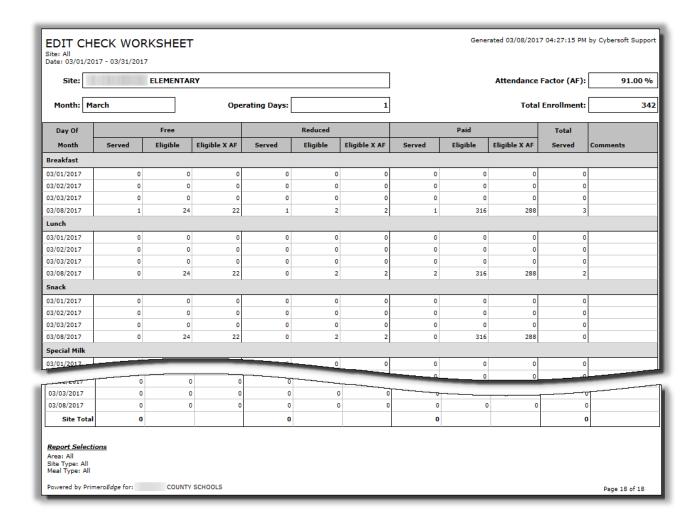


Edit Check

			Free				F	Reduced				Paid					Total			
Date	Apprv	Elig (V/A)	AA Elig	Count	96	Apprv	Elig (V/A)	AA Elig	Count %	Apprv	Elig (V/A)	AA Elig	Count	96	Apprv	Elig (V/A)	AA Elig	Count	96	AF
Meal Type: Br	eakfast																			
Area: BARBO	U'R COU	NTY SCHOO	LS																	
Site: 201 BE	LINGTON	N ELEMENTA	ARY																	
02/07/2017	21	21 (0/0)	<u>18</u>	<u>50</u>	238.10	2	2 (0/0)	<u>2</u>	50 2,500.00	316	316 (0/0)	269	50	15.82	339	339 (0/0)	288	150	44.25	85.
Site Total	21	21 (0/0)	18	50	238.10	2	2 (0/0)	2	50 2,500.00	316	316 (0/0)	269	50	15.82	339	339 (0/0)	288	150	44.25	
Site: 202 JU	NIOR EL	EMENTARY																		
02/02/2017	10	9 (0/1)	8	0	0.00	0	1 (1/0)	1	1 100.00	113	113 (0/0)	96	0	0.00	123	123 (1/1)	105	1	0.81	85.
Site Total	10	9 (0/1)	8	0	0.00	0	1 (1/0)	1	1 100.00	113	113 (0/0)	96	0	0.00	123	123 (1/1)	105	1	0.81	
Site: 205 VC																				
12/19/2016	9	9 (0/0)	<u>8</u>	<u>16</u>	_	0	0 (0/0)	<u>0</u>	1 0.00	19	19 (0/0)	16	3	15.79	28	28 (0/0)	24	20	71.43	85.
Site Total	9	9 (0/0)	8		177.78	0	0 (0/0)	0	1 0.00	19	19 (0/0)	16	3	15.79	28	28 (0/0)	24	20	71.43	
Site: 501 Ph							4 40 40		F0 4 3F0 00		707 (0.00)							470	40.50	
02/07/2017 Site Total	35 35	35 (0/0)	30 30		142.86 142.86	4	4 (0/0)	<u>3</u>	50 1,250.00 50 1,250.00	768	768 (0/0)	653 653	50 50	6.51	807	807 (0/0)	686 686	150 150	18.59 18.59	85
Area Total	75	35 (0/0) 74 (0/1)	63		156.76	6	4 (0/0) 7 (1/0)	6	102 1,457.14	1,216	768 (0/0) 1,216	1,034	103	6.51 8.47	1,297	1,297	1,102	321	24.75	
Breakfast					_				-	-	(0/0) 1,216					(1/1) 1,297				
Total	75	74 (0/1)	63	116	156.76	6	7 (1/0)	6	102 1,457.14	1,216	(0/0)	1,034	103	8.47	1,297	(1/1)	1,102	321	24.75	
	0	0 (0/0)	<u>0</u>	1	0.00	0	0 (0/0)	0	0 0.00	0	1 (1/0)	1	5	500.00	0	1 (1/0)	1	<u>6</u>	600.00	85
02/07/2017 Site Total	21 21	0 (0/0) 21 (0/0) 21 (0/0)	0 18 18	1 50 51		0 2 2	0 (0/0) 2 (0/0) 2 (0/0)	0 <u>2</u> 2	0 0.00 <u>50</u> 2,500.00 50 2,500.00	316	1 (1/0) 316 (0/0) 317 (1/0)	1 269 269	5 50 55	500.00 15.82 17.35	339	1 (1/0) 339 (0/0) 340 (1/0)	1 288 289	<u>6</u> 150 156	600.00 44.25 45.88	
Site Total Site: 501 Ph	21 21 IILIP BAI	21 (0/0) 21 (0/0) RBOUR HIG	<u>18</u> 18	<u>50</u> 51 OMPLEX	238.10 242.86	2	2 (0/0) 2 (0/0)	2	50 2,500.00 50 2,500.00	316 316	316 (0/0) 317 (1/0)	269 269	50 55	15.82 17.35	339 339	339 (0/0) 340 (1/0)	288	150 156	44.25 45.88	85.
Site Total Site: 501 Pt	21 21 IILIP BAI	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0)	18 18 H SCHOOL C	50 51 OMPLEX 16	238.10 242.86 800.00	2 2	2 (0/0) 2 (0/0) 0 (0/0)	2 2	50 2,500.00 50 2,500.00 0 0.00	316 316	316 (0/0) 317 (1/0) 0 (0/0)	269 269	50 55 211	15.82 17.35	339 339 0	339 (0/0) 340 (1/0) 2 (2/0)	288 289	150 156	44.25 45.88	85.
Site Total Site: 501 Pt 01/24/2017 01/25/2017	21 21 HILIP BAR 0 30	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0)	18 18 H SCHOOL C	50 51 OMPLEX 16 18	238.10 242.86 800.00 60.00	2 2 0 4	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0)	2 2 0 3	50 2,500.00 50 2,500.00 0 0.00 10 250.00	316 316 0 771	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0)	269 269 0 655	50 55 211 42	15.82 17.35 0.00 5.45	339 339 0 805	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0)	288 289 289	150 156 227 1 70	44.25 45.88 1,350.00 8.70	85. 85. 85.
Site Total Site: 501 PF 01/24/2017 01/25/2017 Site Total	21 21 HILIP BAR 0 30 30	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0)	18 18 H SCHOOL C 2 26 27	50 51 OMPLEX 16 18 34	238.10 242.86 800.00 60.00 106.25	0 4 4	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0)	2 2 0 3 3	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00	316 316 0 771 771	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088	269 269 0 655 655	50 55 211 42 253	15.82 17.35 0.00 5.45 32.81	339 339 0 805	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147	288 289 289 2 684 686	150 156 227 1 70 297	44.25 45.88 1,350.00 8.70 36.80	85.
Site Total Site: 501 Ph 01/24/2017 01/25/2017 Site Total Area Total Lunch	21 21 HILIP BAR 0 30 30 51	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0)	18 18 H SCHOOL C 2 26 27 45	50 51 OMPLEX 16 18 34 85	238.10 242.86 800.00 60.00 106.25 160.38	0 4 4	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0)	0 3 3 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00	316 316 0 771 771 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088 (1/0)	269 269 0 655 655 925	50 55 211 42 253 308	15.82 17.35 0.00 5.45 32.81 28.31	339 339 0 805 805	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147	288 289 289 684 686 975	150 156 227 1 70 297 453	44.25 45.88 1,350.00 8.70 36.80 39.49	85.
Site Total Site: 501 Pt 01/24/2017 01/25/2017 Site Total Area Total Lunch Total	21 21 HILIP BAR 0 30 30 51	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0)	18 18 H SCHOOL C 2 26 27	50 51 OMPLEX 16 18 34 85	238.10 242.86 800.00 60.00 106.25	0 4 4	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0)	2 2 0 3 3	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00	316 316 0 771 771	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088 (1/0)	269 269 0 655 655	50 55 211 42 253	15.82 17.35 0.00 5.45 32.81	339 339 0 805	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0)	288 289 289 2 684 686	150 156 227 1 70 297	44.25 45.88 1,350.00 8.70 36.80	85.
Site Total Site: 501 Pt 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr	21 21 8ILIP BAR 0 30 30 51 51	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0) 53 (2/0)	18 18 H SCHOOL C 2 26 27 45 45	50 51 OMPLEX 16 18 34 85	238.10 242.86 800.00 60.00 106.25 160.38	0 4 4	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0)	0 3 3 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00	316 316 0 771 771 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088 (1/0)	269 269 0 655 655 925	50 55 211 42 253 308	15.82 17.35 0.00 5.45 32.81 28.31	339 339 0 805 805	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147	288 289 289 684 686 975	150 156 227 1 70 297 453	44.25 45.88 1,350.00 8.70 36.80 39.49	85.
Site Total Site: 501 Ph 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Area: BARBO	21 21 HILIP BAH 0 30 30 51 51	21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0) 53 (2/0)	18 18 18 H SCHOOL C 2 26 27 45 45	50 51 OMPLEX 16 18 34 85	238.10 242.86 800.00 60.00 106.25 160.38	0 4 4	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0)	0 3 3 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00	316 316 0 771 771 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088 (1/0)	269 269 0 655 655 925	50 55 211 42 253 308	15.82 17.35 0.00 5.45 32.81 28.31	339 339 0 805 805	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147	288 289 289 684 686 975	150 156 227 1 70 297 453	44.25 45.88 1,350.00 8.70 36.80 39.49	85.
Site Total Site: 501 Ph 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Area: BARBO Site: 201 BE	21 21 HILIP BAR 0 30 30 51 51 51 HICK	21 (0/0) 21 (0/0) 21 (0/0) 28BOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0) 53 (2/0) NTY SCHOOL	18 18 H SCHOOL C 26 26 27 45 45 ULS	50 51 OMPLEX 16 18 34 85	238.10 242.86 800.00 60.00 106.25 160.38	0 4 4 6	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 6 (0/0)	2 2 0 3 3 5 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00	316 316 0 771 771 1,087	315 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1.088 (1/0)	269 269 0 655 655 925	50 55 211 42 253 308 308	15.82 17.35 0.00 5.45 32.81 28.31	339 0 805 805 1,144 1,144	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147 (3/0)	288 289 289 684 686 975 975	150 156 227 1 70 297 453 453	44.25 45.88 1.350.00 8.70 36.80 39.49 39.49	85.
Site Total Site: 501 Ph 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Area: BARBO Site: 201 BE 02/07/2017	21 21 HILIP BAH 0 30 30 51 51	21 (0/0) 21 (0/0) 21 (0/0) 28BOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0) 53 (2/0) NTY SCHOOL 21 (0/0)	18 18 18 H SCHOOL C 26 26 27 45 45 45 SLS	50 51 0MPLEX 16 18 34 85 85	238.10 242.86 800.00 60.00 106.25 160.38	2 2 0 4 4 6 6	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 2 (0/0)	2 2 2 0 0 3 3 5 5 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 60 1,000.00 60 1,000.00	316 316 0 771 771 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088 (1/0) 1,088 (1/0)	269 269 0 655 655 925	50 55 211 42 253 308	15.82 17.35 0.00 5.45 32.81 28.31	339 0 805 805 1,144 1,144	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147 (3/0)	288 289 289 684 686 975	150 156 227 1 70 297 453	44.25 45.88 1,350.00 8.70 36.80 39.49	85
Site Total Site: 501 Pt 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Area: BARBO Site: 201 BE 02/07/2017	21 21 30 30 30 51 51 sack	21 (0/0) 21 (0/0) 21 (0/0) 22 (0/0) 23 (2/0) 32 (2/0) 53 (2/0) 53 (2/0) NTY SCHOOL 21 (0/0) 21 (0/0)	18 18 H SCHOOL C 26 26 27 45 45 ULS	50 51 0MPLEX 16 18 34 85 85	238.10 242.86 800.00 60.00 106.25 160.38	0 4 4 6	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 6 (0/0)	2 2 0 3 3 5 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00	316 316 0 771 771 1,087	315 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1.088 (1/0)	269 269 0 0 655 655 925 925	50 55 211 42 253 308 308	15.82 17.35 0.00 5.45 32.81 28.31 28.31	339 0 805 805 1,144 1,144	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147 (3/0)	288 289 289 289 684 686 975 975	150 156 227 1 70 297 453 453	44.25 45.88 1,350.00 8.70 36.80 39.49 39.49	85
Site Total Site: 501 PF 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Site: 201 BE 02/07/2017 Site Total	21 21 30 30 30 51 51 sack	21 (0/0) 21 (0/0) 21 (0/0) 22 (0/0) 23 (2/0) 32 (2/0) 53 (2/0) 53 (2/0) NTY SCHOOL 21 (0/0) 21 (0/0)	18 18 18 H SCHOOL C 26 26 27 45 45 45 SLS	50 51 0MPLEX 16 18 34 85 85	238.10 242.86 800.00 60.00 106.25 160.38 160.38	2 2 0 4 4 6 6	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 2 (0/0)	2 2 2 0 0 3 3 5 5 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 60 1,000.00 60 1,000.00	316 316 0 771 771 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1,088 (1/0) 1,088 (1/0)	269 269 0 0 655 655 925 925	50 55 211 42 253 308 308	15.82 17.35 0.00 5.45 32.81 28.31 28.31	339 0 805 805 1,144 1,144	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147 (3/0)	288 289 289 289 684 686 975 975	150 156 227 1 70 297 453 453	44.25 45.88 1,350.00 8.70 36.80 39.49 39.49	85 85 85
Site Total Site: 501 PF 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Area: BARBO Site: 201 BE 02/07/2017 Site Total Site: 202 JU 12/05/2016	21 21 30 30 30 51 51 sack	21 (0/0) 21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0) NTY SCHOOL 21 (0/0) 21 (0/0) EMENTARY	18 18 18 18 18 18 18 18 18 18 18 18 18 1	50 51 OMPLEX 16 18 34 85 85	238.10 242.86 800.00 60.00 106.25 160.38 160.38	2 2 2 0 0 4 4 6 6 6 2 2 2 2	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 6 (0/0) 2 (0/0)	2 2 2 3 5 5 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00 50 2,500.00	316 316 0 771 771 1,087 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1.088 (1/0) 316 (0/0)	269 269 655 655 925 925	50 55 211 42 253 308 308 50	15.82 17.35 0.00 5.45 32.81 28.31 28.31	339 339 0 805 805 1,144 1,144 339 339	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147 (3/0) 339 (0/0)	288 289 289 2 694 686 975 975	150 156 227 1 70 297 453 453	44.25 45.88 1.350.00 8.70 36.80 39.49 39.49 44.25 44.25	85 85 85
Site Total Site: 501 Pt 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sn Area: BARBO Site: 201 Bt 02/07/2017 Site Total Site: 202 JU	21 21 30 30 30 51 51 sack BU'R COUI	21 (0/0) 21 (0/0) 21 (0/0) 21 (0/0) RBOUR HIG 2 (2/0) 30 (0/0) 32 (2/0) 53 (2/0) NTY SCHOO N ELEMENT/ 21 (0/0) 21 (0/0) EMENTARY 7 (0/0)	18 18 18 18 18 18 18 18 18 18 18 18 18 1	50 S1 OMPLEX 16 18 34 85 85 85	238.10 242.86 800.00 60.00 106.25 160.38 160.38 238.10 238.10	2 2 2 2 2 0 0	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 6 (0/0) 2 (0/0) 0 (0/0)	2 2 0 3 3 5 5	50 2,500.00 50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00 50 2,500.00 50 2,500.00	316 316 0 771 771 1,087 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 771 (0/0) 1.088 (1/0) 316 (0/0) 316 (0/0)	269 269 655 655 925 925	50 55 211 42 253 308 308 50 50	15.82 17.35 0.00 5.45 32.81 28.31 28.31 15.82	339 0 805 805 1,144 1,144 339 339	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 339 (0/0) 339 (0/0)	288 289 289 2 684 686 975 975	150 156 227 1 70 297 453 453 150 150	44.25 45.88 1.350.00 8.70 36.80 39.49 39.49 44.25 44.25	85.
Site Total Site: 501 PF 01/24/2017 01/25/2017 Site Total Area Total Lunch Total Meal Type: Sr Site: 201 BE 02/07/2017 Site Total Site: 202 JU 12/05/2016 Site: Total	21 21 30 30 30 51 51 51 21 21 21 21 21 21 21	21 (0/0) 21 (0/0) 21 (0/0) 21 (0/0) 22 (0/0) 30 (0/0) 32 (2/0) 53 (2/0) NTY SCHOO N ELEMENT/ 21 (0/0) 21 (0/0) EMENTARY 7 (0/0) 7 (0/0)	18 18 18 18 18 18 18 18 18 18 18 18 18 1	50 51 51 16 18 34 85 85 50 50	238.10 242.86 500.00 60.00 106.25 160.38 160.38 238.10 238.10	2 2 2 2 0 0 0	2 (0/0) 2 (0/0) 0 (0/0) 4 (0/0) 4 (0/0) 6 (0/0) 6 (0/0) 2 (0/0) 2 (0/0) 0 (0/0)	2 2 0 3 3 5 5 5	50 2,500.00 0 0.00 10 250.00 10 250.00 60 1,000.00 50 2,500.00 2 2,500.00 2 0.00 2 0.00	316 316 0 771 771 1,087 1,087	316 (0/0) 317 (1/0) 0 (0/0) 771 (0/0) 1.088 (1/0) 1.088 (1/0) 316 (0/0) 316 (0/0) 117 (0/0)	269 269 655 655 925 925 269 269	50 55 211 42 253 308 308 50 50 26 26	15.82 17.35 0.00 5.45 32.81 28.31 28.31 15.82 15.82	339 339 0 805 1,144 1,144 339 339 124 124 463	339 (0/0) 340 (1/0) 2 (2/0) 805 (0/0) 807 (2/0) 1,147 (3/0) 1,147 (3/0) 339 (0/0) 339 (0/0) 124 (0/0) 124 (0/0)	283 289 289 2 684 686 686 975 975 288 288	150 156 227 1 70 297 453 453 150 150	44.25 45.88 1.350.00 8.70 36.80 39.49 39.49 44.25 44.25 30.65 30.65	85 85 85



Edit Check Worksheet





Meal Count

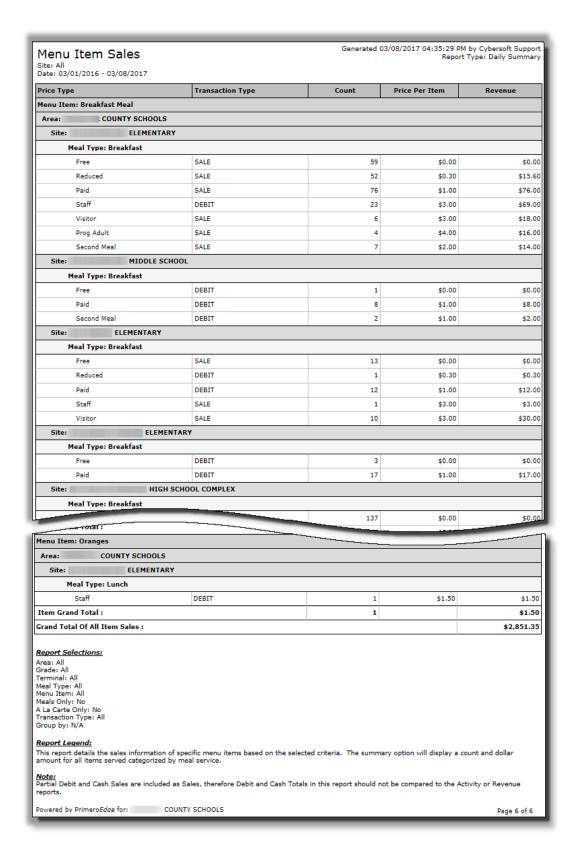
			Breakf	ast					Lunc	:h					Snac	:k		
	Free	Reduced	Paid	Prog Adult	Others	Total	Free	Reduced	Paid	Prog Adult	Others	Total	Free	Reduced	Paid	Prog Adult	Others	Total
Area: COUNT	YSCHOOLS				Servi	ng Days: 24					Servi	ng Days: 16					Servin	g Days: 6
101 KASSON ELEMENTARY/MIDDLE SCHOOL	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
201 BELINGTON ELEMENTARY	58	51	73	3	30	215	56	50	77	3	21	207	50	50	53	0	0	15
202 JUNIOR ELEMENTARY	10	1	11	0	11	33	6	0	4	0	1	11	10	2	26	0	0	3
203 MOUNT VERNON ELEMENTARY	3	0	17	0	0	20	2	0	18	0	0	20	0	0	0	0	0	
204 PHILIPPI ELEMENTARY SCHOOL	3	0	6	0	1	10	0	0	0	0	1	1	0	0	0	0	0	
205 VOLGA-CENTURY ELEMENTARY	16	1	3	0	1	21	0	0	0	0	0	0	0	0	0	0	0	
302 BELINGTON MIDDLE SCHOOL	1	0	8	0	2	11	0	0	1	0	1	2	0	0	0	0	0	
303 PHILIPPI MIDDLE SCHOOL	2	0	2	0	0	4	1	0	1	0	0	2	0	0	0	0	0	
501 PHILIP BARBOUR HIGH SCHOOL COMPLEX	133	51	619	7	31	841	85	11	463	1	26	586	10	0	174	0	0	18
Region Total:	226	104	739	10	76	1,155	150	61	564	4	50	829	70	52	253	0	0	37
Grand Total:	226	104	739	10	76	1,155	150	61	564	4	50	829	70	52	253	0	0	37

Meal Participation

														otal Enrol	lment:		2	,227
														ree:				165
														educed: aid:			2	,051
			Break	fast					Lun	ch					Snac	:k		
Site		Sti	udent		Ad	ult		St	udent		Ac	lult		St	udent		Ad	ult
	Free	Red	Paid	Total	Prog	Other	Free	Red	Paid	Total	Prog	Other	Free	Red	Paid	Total	Prog	Other
BELINGTON ELEMENTARY	58	51	73	182	3	30	56	50	77	183	3	21	50	50	53	153	0	(
BELINGTON MIDDLE SCHOOL	1	0	8	9	0	2	0	0	1	1	0	1	0	0	0	0	0	(
UNIOR ELEMENTARY	10	1	11	22	0	11	6	0	4	10	0	1	10	2	26	38	0	
KASSON ELEMENTARY/MIDDLE SCHOOL	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	(
MOUNT VERNON ELEMENTARY	3	0	17	20	0	0	2	0	18	20	0	0	0	0	0	0	0	
PHILIP BARBOUR HIGH SCHOOL COMPLEX	133	51	619	803	7	31	85	11	463	559	1	26	10	0	174	184	0	(
PHILIPPI ELEMENTARY SCHOOL	3	0	6	9	0	1	0	0	0	0	0	1	0	0	0	0	0	
PHILIPPI MIDDLE SCHOOL	2	0	2	4	0	0	1	0	1	2	0	0	0	0	0	0	0	
OLGA-CENTURY ELEMENTARY	16	1	3	20	0	1	0	0	0	0	0	0	0	0	0	0	0	
Total:	226	104	739	1,069	10	76	150	61	564	775	4	50	70	52	253	375	0	C
AP	38	18	124	179	2	13	25	11	94	130	1	9	12	9	43	63	0	
% AP	11.82%	66.67%	2.64%	3,55%			7.85%	39.10%	2.01%	2,58%			3.66%	33.33%	0.90%	1.25%		



Menu Item Sales

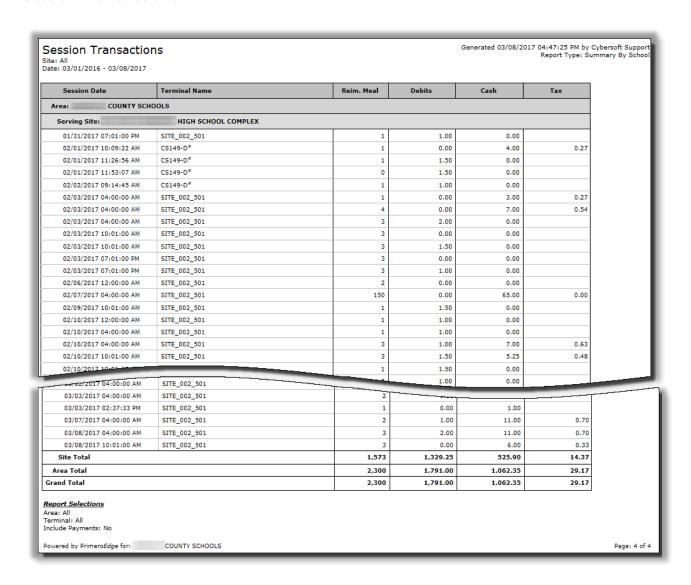




Patron Participation

Enrollment Sit	e	Grade	Homeroom	Patron ID	Patron Name	Student Eligibility	Reason	Sale Date	Meal Eligibility	Menu Item	Item Pric
Serving Site:	501 PHILIP BARBOUR H	IGH SCHOO	L COMPLEX		1	, , ,					
COMPLEX	HIGH SCHOOL	9	WOLF C	899874	Abraham, Jhon	Free	DCTANF	03/08/2017 04:00 AM	Free	Manual Sale Alacarte	1.0
COMPLEX	HIGH SCHOOL	9	WOLF C	899874	Abraham, Jhon	Free	DCTANF	03/08/2017 04:00 AM	Free	Breakfast Meal	0.0
COMPLEX	HIGH SCHOOL	9	WOLF C	899874	Abraham, Jhon	Free	DCTANF	03/08/2017 10:01 AM	Free	Lunch Meal	0.0
			Patron Count	: 1						Site Totals:	1.0

Session Transactions





Transaction Adjustments

Patron Name	Patron ID	Trans #		Original Sale			Adjustment Sale		Comments
		·	Date	Item	Amount	Date	Item	Amount	
rving Site: 201 BELINGT	ON ELEMENTARY								
ser Name: Barbour Dire	ctor								
Enrollment Site: 201 BE	LINGTON ELEMEN	TARY							
KETCHEM, TRINITY	20008581	1	12/09/2016	Original Total:	1.25	12/09/2016	Adjusted Total:	0.00	test
				Lunch Meal	1.25		No Items		
ser Name: Brian Reads									
Enrollment Site: 201 BE	LINGTON ELEMEN	TARY							
HOWELL JR, SILAS C	20008783	1	12/09/2016	Original Total:	1.25	12/09/2016	Adjusted Total:	1.25	test
				Lunch Meal	1.25		Lunch Meal	1.25	
HOWELL JR, SILAS C	20008783	1	12/09/2016	Original Total:	1.25	12/09/2016	Adjusted Total:	1.25	test
				Lunch Meal	1.25		Lunch Meal	1.25	
ser Name: Cybersoft Su	pport								
Enrollment Site: 201 BE		TARY							
Anthony, Danial M	200086580		12/06/2016	Original Total:	2,00	12/06/2016	Adjusted Total:	4.00	k
,,				Breakfast Meal	0.00		Breakfast Meal	0.00	
				Breakfast Meal	2.00		Breakfast Meal	2.00	
							Breakfast Meal	2.00	
Anthony, Danial M	200086580	1	12/06/2016	Original Total:	0.00	12/06/2016	Adjusted Total:	2.00	Extra Meal
				Breakfast Meal	0.00		Breakfast Meal	0.00	
				,			Breakfast Meal	2.00	
Bradmas Amer 501 F		сн ссно	OL COMPLEX	Total:	3.00	12/08/2016	Adjusted Total:	9.00	n
Bhai, Miniya	56789		02/14/2017	Original Total:	2.00	02/14/2017	- Penakfast Mea	3.00	
				Banana	1.00		Breakfast Meal	1.00	
				Breakfast Meal	1.00				
Bhai, Miniya	56789	1	02/14/2017	Original Total:	1.00	02/14/2017	Adjusted Total:	0.00	h
				Breakfast Meal	1.00		No Items		
Abraham, Jhon	899874	1	02/15/2017	Original Total:	0.00	02/15/2017	Adjusted Total:	1.00	item added
				Breakfast Meal	0.00		Banana	1.00	
							Breakfast Meal	0.00	



Patron Balance

Patron Balance

Site: ASHTON HIGH-602

Generated 11/16/2015 07:42:58 PM by Cybersoft Support

ID	Patron Name	Site	Grade	Homeroom	Status	No Charge Reason	Elig	Balance
Area: Edge	County Schools	*						
350867	Aquino-Portillo, Anthony S	0187 ASHTON HIGH-602	9	Combs,M	Active		111	-\$3.25
322967	Carr, Jonathan E	0187 ASHTON HIGH-602	9	Crawford,J	Active		113	-\$3.75
332552	Giangiacomo, Ray M	0187 ASHTON HIGH-602	9	Ritchie,D	Active		113	-\$3.60
320271	Gibson, Nyla M	0187 ASHTON HIGH-602	9	Ritchie,D	Active		111	-\$3.60
335982	Guay, Ashley M	0187 ASHTON HIGH-602	9	Boehman,K	Active		113	-\$1.50
404866	Horne, Lauren T	0187 ASHTON HIGH-602	9	Long,C	Active		111	-\$0.32
335199	Johnson, Moriyah D	0187 ASHTON HIGH-602	9	Shepherd,M	Active		113	-\$1.84
312394	Kreider, Matthew J	0187 ASHTON HIGH-602	9	Cann,I	Active		113	-\$0.55
322329	McPherson, Michael B	0187 ASHTON HIGH-602	9	Baxter,R	Active		111	-\$0.75
321891	Mitchell, Cailin M	0187 ASHTON HIGH-602	9	Sizemore,P	Active		113	-\$3.76
340003	Morris, Xavier M	0187 ASHTON HIGH-602	9	Sizemore,P	Active		111	-\$0.50
315678	Nkrumah, Richmond K	0187 ASHTON HIGH-602	9	Jones,J	Active		111	-\$0.94
325621	Ramos, Chelsy	0187 ASHTON HIGH-602	9	Royal,A	Active		112	-\$1.85
322189	Schuster, Mylisa K	0187 ASHTON HIGH-602	9	McAdams,L	Active		111	-\$6.52
311578	Stevens, James E	0187 ASHTON HIGH-602	9	Camp,M	Active		111	-\$1.65
331425	Weaver, Travis J	0187 ASHTON HIGH-602	9	Brown,C	Active		111	-\$0.50
						Grand Total		-\$34.88

Report Selections

Grade: 9 Student Status: Active Student Price Type: Free, Reduced, Paid Below: Yes Balance Below: \$0.00

Balance Options: Exclude \$0.00 Display Contact Info: No Group By Site: No

Sort By: Alphabetical

Transaction History

Transaction History

Date: 10/01/2015 - 10/31/2015

Patron Name: Brown, James J Patron ID: 11111

Site: 039 BURNETT ELEMENTARY-607

Current Balance: \$68.55

Transaction Date	Description	Check #	Debit	Credit	Balance	Terminal	User	Comments
10/27/2015 03:30:38 PM	Debit		0.00	0.00	68.55	CS108-L	Cybersoft Support	
10/27/2015 01:41:57 PM	Transfer To Henson Jason D		10.00	0.00	68.55	CO_5_002	Cybersoft Support	need money
10/27/2015 01:39:21 PM	CHECK Pre-Payment	111.1.	0.00	50.00	78.55	CS108-L	Cybersoft Support	
10/23/2015 11:13:23 AM	Debit		5.80	0.00	28.55	CS108-L	Cybersoft Support	
10/23/2015 11:12:49 AM	Debit		-6.30	0.00	34.35	CS108-L	Cybersoft Support	
10/23/2015 11:12:44 AM	Debit		6.30	0.00	28.05	CS108-L	Cybersoft Support	incorrectly added two crackers, removed one
10/23/2015 10:01:22 AM	Debit		1.00	0.00	34.35	CS108-L	Cybersoft Support	
10/01/2015 11:22:15 AM	Debit		3.05	0.00	35.35	CS108-L	Cybersoft Support	
*Opening Balance as of 10	/01/2015				38.40			
Grand Total:			19.85	50.00				



Generated 11/16/2015 07:41:52 PM by Cybersoft Support Report Type: Summary

Cash Collection

	Cash Sales B	reakfast	Cash Sale	s Lunch	Cash Sale	s Snack	Tax	Payme	ents		Total Cash + Tax + Pa		Additional	Calculated	Actual	Variance	Amount	Deposit
Site	Student	Adult	Student	Adult	Student	Adult	Adult	Student	Adult	Student	Adult	Total	Income	Cash	Cash		Deposited	Variance
0187 ASHTON HIGH-602	0.00	0.00	6.20	0.00	0.00	0.00	0.00	230.00	50.00	236.20	50.00	286.20	0.00	286.20	34.00	-252.20	0.00	-286.20
TOTAL	0.00	0.00	6.20	0.00	0.00	0.00	0.00	230.00	50.00	236.20	50.00	286.20	0.00	286.20	34.00	-252.20	0.00	-286.20

Suspicious Transactions

Suspicious Transactions Site: ASHTON HIGH-602 Date: 11/01/2015 - 11/30/2015		
Terminal	Transaction Type	Count
Area: Edge County Schools	·	
Site: ASHTON HIGH-602		
UserName: Cybersoft Support		
Activity Date: 11/09/2015		
CS108-L	Cancel Pre Pay	1
CS108-L	Clear Item	2
CS108-L	Void	1
Activity Date: 11/10/2015		VC
CS108-L	Clear Item	3
Activity Date: 11/14/2015		
CS108-L	Clear Item	6
CS108-L	Void	1



Revenue

Revenue Site: ASHTON HIG Date: 10/01/2015		5													Cybersoft Support t Type: Summary
			Student					Ad	ult			Tot	tal	Additional	Grand Total
Site	Breakfast	Lunch	Snack	A La Carte	Total	Breakfast	Lunch	Snack	A La Carte	Tax	Total	Cash Sale +Cash Tax	Debit Sale +Debit Tax	Income	(Total+Additional Income)
0187 ASHTON HIGH- 502	1.00	11.20	0.00	45.20	57.40	0.00	5.60	0.00	3.00	0.00	8.60	6.20	59.80	0.00	66.00
TOTAL	1.00	11.20	0.00	45.20	57.40	0.00	5.60	0.00	3.00	0.00	8.60	6.20	59.80	0.00	66.00

Till Status

Terminal	User Name	Opening Time	Status	Closing Time	Opening Cash	Closing Cash Cale	culated Cash	Varianc
Site:0187 ASHTO	N HIGH-602	I I DOUGLE THE STATE OF THE STA						
Opening Date:	10/1/2015 11:19:31 AM	49	- AR		531 372		945	
CS108-L	Current Standing		Reconciled		25.00	30.00	3.20	1.8
CS108-L	cssupport	10/1/2015 11:19:31 AM	Opened	10/1/2015 11:20:00 AM	25.00	0.00	0.00	-25.0
CS108-L	cssupport	10/1/2015 11:19:31 AM	Closed	10/1/2015 11:28:00 AM	25.00	30.00	3.20	1.8
CS108-L	cssupport	10/1/2015 11:19:31 AM	Reconciled	10/1/2015 11:35:00 AM	25.00	30.00	3.20	1.8
			2.		10	/1/2015 11:19:31	L AM Total	-19.6
Opening Date:	10/9/2015 2:19:21 PM							
CS108-L	Current Standing		Opened		25.00	0.00	0.00	-25.0
CS108-L	cssupport	10/9/2015 2:19:21 PM	Opened	10/9/2015 2:19:00 PM	25.00	0.00	0.00	-25.0
					1	0/9/2015 2:19:21	L PM Total	-50.0
Opening Date:	10/20/2015 9:01:49 AM							
CS108-L	Current Standing		Reconciled		25.00	49.50	30.00	-5.5
CS108-L	cssupport	10/20/2015 9:01:49 AM	Opened	10/20/2015 9:02:00 AM	25.00	0.00	0.00	-25.0
CS108-L	cssupport	10/20/2015 9:01:49 AM	Closed	10/20/2015 9:44:00 AM	25.00	29.50	30.00	-25.5
CS108-L	cssupport	10/20/2015 9:01:49 AM	Closed	10/20/2015 9:50:00 AM	25.00	49.50	30.00	-5.5
CS108-L	cssupport	10/20/2015 9:01:49 AM	Reconciled	10/20/2015 9:52:00 AM	25.00	49.50	30.00	-5.5
					10	/20/2015 9:01:49	AM Total	-67.0
Opening Date:	10/21/2015 10:18:45 AM							
CS108-L	Current Standing		Opened		25.00	0.00	100.00	-125.0
CS108-L	cssupport	10/21/2015 10:18:45 AM	Opened	10/21/2015 10:19:00 AM	25.00	0.00	0.00	-25.0
	1 200	110000000000000000000000000000000000000			10/	21/2015 10:18:45	AM Total	-150.0
Opening Date:	10/23/2015 9:14:03 AM	44	46	es.	No. 150		94	
CS108-L	Current Standing		Closed		25.00	0.00	0.00	-25.0
CS108-L	cssupport	10/23/2015 9:14:03 AM	Opened	10/23/2015 9:14:00 AM	25.00	0.00	0.00	-25.0
CS108-L	cssupport	10/23/2015 9:14:03 AM	Closed	10/23/2015 10:01:00 AM	25.00	0.00	0.00	-25.0
		1			10	/23/2015 9:14:03	3 AM Total	-75.0
Opening Date:	10/23/2015 11:12:14 AM							
CS108-L	Current Standing		Reconciled		25.00	25,00	0.00	0.0



SchoolCafé

SchoolCafé works hand-in-hand with PrimeroEdge POS to provide a secure, online payment system for school meals and other district purchases (school supplies, year books, pictures, etc.). Parents use either a credit or debit card to make purchases. SchoolCafé communicates frequently throughout the day with PrimeroEdge POS to automatically exchange student payment information, current account balance, account usage history, and join sibling accounts.

Cybersoft hosts the parent portal in our server farm located in Houston and Austin, Texas. As parents log in to SchoolCafé the site is customized to match branding for your district.



The SchoolCafé website uses 128-bit encrypted secure connections (HTTPS). Data stored in the database is encrypted using highly-secure, private/internal encryption methods, and is compliant with PCI standards. The SchoolCafé payment system uses SSL (1024-bit encryption) and HTTPS throughout the web site. While transferring data to and from the web site to the PrimeroEdge server at the district, all files are encrypted before the transfer and decrypted after the files are received.

SchoolCafé supports all major credit or debit cards. Parents remotely access accounts anytime from any Internet-enabled PC to view account history or replenish funds to their student's account.

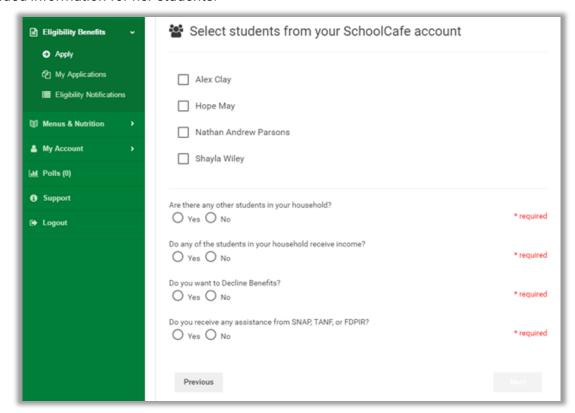


Register

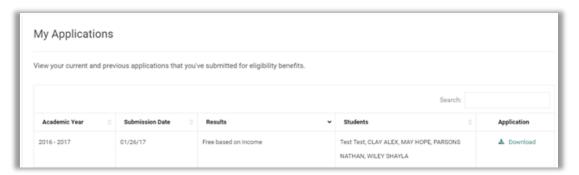
Parents register online at www.schoolcafe.com to set up a student payment account. Registered parents view their student(s) meal account history, set up automatic online meal payments, and enable low-balance notifications via email. This secure site allows parents to register their credit or debit card information and set up one-time or automatic payments when the student meal account reaches the parents' preset low-level balance.

Applying for Eligibility Benefits

The application for eligibility benefits process is streamlined by asking questions "up front" that help to eliminate unnecessary screens in the application process. The parent enters just the needed information for her students.



At the end of the process, the parent receives her student's eligibility results.

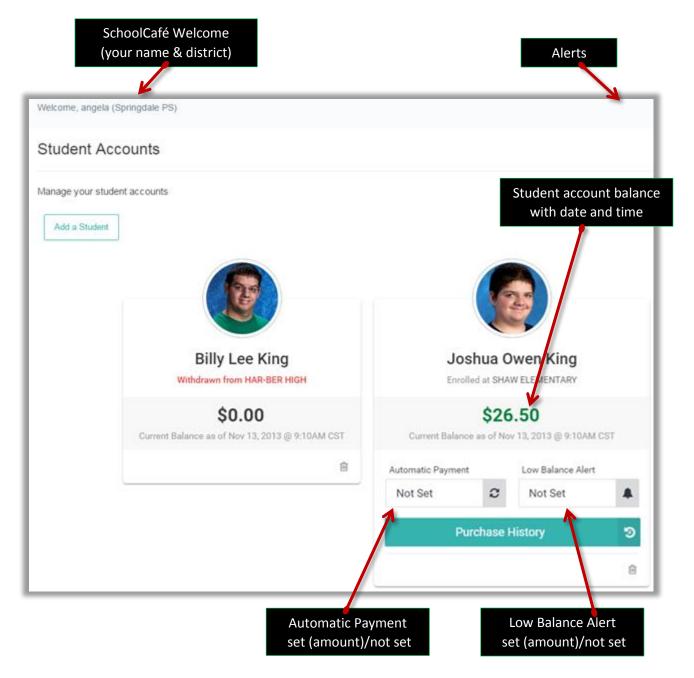




Page 35

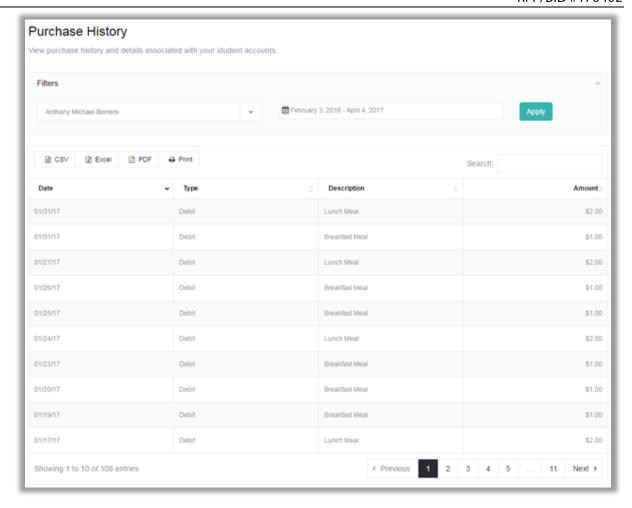
View

When SchoolCafé opens, parents see their child's name, current account information and balance, and a navigable dashboard at their fingertips.



Parents are able to view student account payment history and meal account activity. Additionally, parents can view and change their account profiles, passwords, and check for messages sent to their account.





Fee

A convenience fee of 5% is charged to the parent's credit or debit card for each payment transaction. The district has the choice of paying the fee or having it applied to the parents account.

Bonus

Each district may choose to offer incentives for parents that use the online payment system. Districts can choose to apply a bonus of either a percentage or fixed dollar amount when the minimum payment is met. Bonus dollars are added to the student's meal account.

District Access and Reports

The district can view all meal payment activities by school, number of payments made on-line, total amount received, and view or print reports or deposit summaries. No banking information is ever stored on the district server.



Page 37

The PrimeroEdge Value Add

SchoolCafé

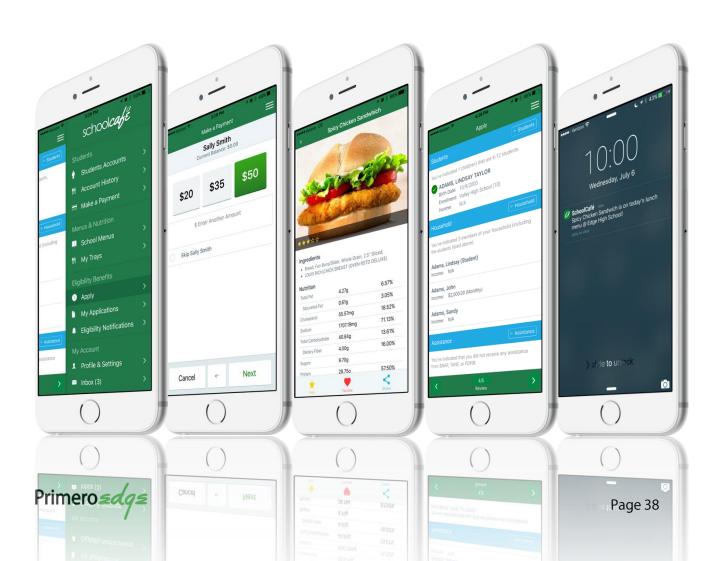
The Common Challenge

The common challenge for school nutrition operations is the ability to properly offer, maintain, and market services and benefits to families. Typically, parents have no other option but to use multiple applications or websites to interact with their children's school nutrition program. This leads to the difficulty and frustration of providing consistent, effective marketing for your program to parents and students. Unfortunately, this creates confusion and limited adoption from families.

The Single Solution

Providing a single platform for payments, menus, and eligibility applications to families will help you market better, offer more value, and increase usage and engagement among parents and students. With SchoolCafé, we've combined it all in a single app for parents and students.

In other words, SchoolCafé connects families to school nutrition.



Payments

Parents can securely make payments to their child's cafeteria account. Review balances and receive phone/email alerts if preset low balance thresholds are reached. Purchase history and restrictions can be monitored and configured on the go.

Menus & Nutrition

Publishing and displaying your menus has never been easier. It's all about the source! PrimeroEdge Menu Planning offers one-click, instant publishing of your menus, nutritionals, allergens, and images to SchoolCafé. There's no more waiting around and you get valuable time and effort back. What's more, parents and students can select items to form a meal and view combined allergens and nutrient analysis. Have issues with an ingredient or last minute changes to the cafeteria menu? No worries. Your menu changes made in PrimeroEdge are available in SchoolCafé immediately, giving you flexibility while keeping parents and students in the loop.

Eligibility Applications

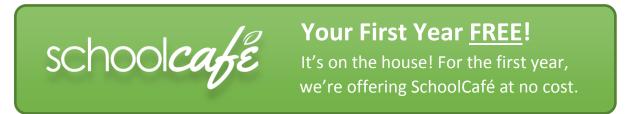
Many low income families lack computers or Internet connection at home. Providing the ability for parents to apply for eligibility benefits from their mobile devices ensures more accessibility to families in need. Parents can receive immediate determination on their child's eligibility.

Family Engagement

Prior approaches have always provided options just for the parents, but not students. SchoolCafé is for the entire family. Give a choice and voice to students by providing the ability to mark popular items as 'favorites', rate food, and even share their meals on social media. They will receive phone notifications via the SchoolCafé app the next time their favorite items are being served. Students can also connect directly to their cafeteria account on their phone to view their balance and access their digital ID card (with barcode). This leads to faster lines and no more lost ID cards. Further engage and interact with parents and students by sending out polls and phone notifications.

Analytics & Reporting

SchoolCafé captures and provides valuable reporting and analytics on user activity, payment trends, item interactions, and poll results. All of the valuable information you need is in one place to help you make the most informed decisions about your internal operations and external engagement.



Forget asking parents to log in to multiple programs or have information scattered throughout different sources. Choose SchoolCafé and connect families to all things school nutrition.



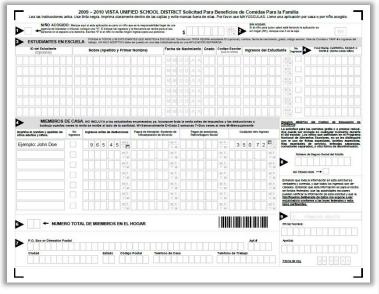
Student Eligibility

Cybersoft has built PrimeroEdge Application Processing to comply with all USDA Guidelines for meal application processing. PrimeroEdge offers users the flexibility of processing traditional paper applications or applications submitted electronically through PrimeroEdge Online Application website. Paper applications can be processed manually or by using advanced scanning technology. The recognition tools in PrimeroEdge will identify the application type by the information provided, process the application and assign the correct eligibility. The status of applications is immediately updated across the district.

Meal Application Design

As a service and part of the annual update, Cybersoft has an in-house team that supports meal application design for scanning. With many districts across the country using PrimeroEdge Application Processing, our service includes creating meal applications that meet USDA Guidelines. Choose between portrait or landscape application design.

Cybersoft creates applications in English and Spanish. Cybersoft works closely with your district to create applications in other languages that may be needed. School systems planning to continue manual application processing simply use the application created by your state.







Application Recognition

PrimeroEdge immediately recognizes provided information by the type of application that has been submitted by the family (i.e., SNAP, Foster child, Income, etc.) and determines eligibility in accordance with USDA guidelines.

Direct Approval Methods

PrimeroEdge includes features that enable districts to process student meal eligibility using Direct Certification imports, Direct Free (for example Migrant, Homeless & Runaway), Head Start, Even Start, Direct Cert Foster, and Principal Approval as determined by district official.

			Elig	ibility	Roster		Generated on	: 3/8/2017 8
				As of 12/1/	2016			
ID	Name	Grade	Birth Date	Eligibility	Reason	Case #	Start Date	End Date
Area:	COUNTY SCHOOLS	77	30	0	10	- 83	35	XI.
Site:	ELEMENTARY/MIDE	LE SCHO	OL					
25	3 JONATHAN W	PK	6/10/2012	Free	DC SNAP		9/26/2016	7/31/2017
86	B AARON M.	PK	6/29/2006	Free	DC TANF		10/3/2016	7/31/2017
25	9 LANDON CARTER	PK	9/24/2011	Free	DC TANF	6146	7/1/2016	7/31/2017
25	1 LANCE	PK	9/29/2011	Free	DC TANF	6138	7/1/2016	7/31/2017
26	1 KAYDENCE	PK	9/2/2011	Free	DC TANF	6147	7/1/2016	7/31/2017
25	SULLIVAN JAMES	PK	3/28/2012	Free	DC TANF	6145	7/1/2016	7/31/2017
25	7 DOMINICK ERSEL	PK	6/4/2012	Free	DC TANF	6144	7/1/2016	7/31/2017
25	6 ARIANNA ROCHELLE	PK	11/22/2011	Free	DC TANF	6143	7/1/2016	7/31/2017
25	5 RYLLEE PAIGE	PK	7/19/2012	Free	DC TANF	6142	7/1/2016	7/31/2017
Count of stu	idents in Grade: 9							
2000875	5 GRACE REBECCA	KG	4/9/2005	Free	DC SNAP	11100001238	10/7/2016	7/31/2017
Count of stu	idents in Grade: 1				1	it .	10	
Site Total:	10							



Role Based Permissions

Database information and Application Processing can be limited and controlled by log in or by assigning permissions by individual for Application Processing functions.

Smart Bin

The Smart Bin collects applications marked as "Pending", applications that include Pending students or applications that have been deleted. These applications can be opened and modified. Pending Students displays all students that were not in the database at the time the application was being validated.

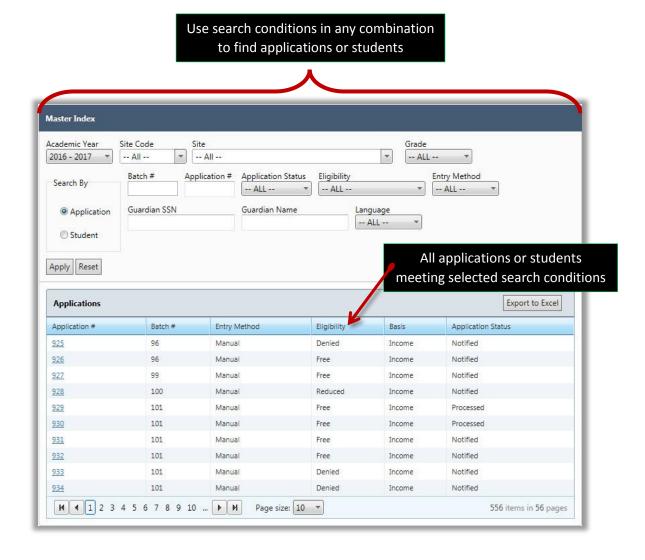
Pending Applications lists all applications marked as Pending during validation. When more information is received such that the Validation process can be completed, the application is processed through the Smart Bin. Sort the pending applications by application number, reason, date added, user or comments.

Applications deleted from the Validation process are stored in the Smart Bin. Deleted applications can be viewed and restored from the Smart Bin. PrimeroEdge provides the following list of reasons as to why an application can have a pending status: restored application, foster child application with multiple students listed, incomplete, incorrect income information, SNAP/TANF information, missing household members, no signature, SSN information missing/incorrect, possible duplicate information, online application: Unmatched student, and reapplying after verification.



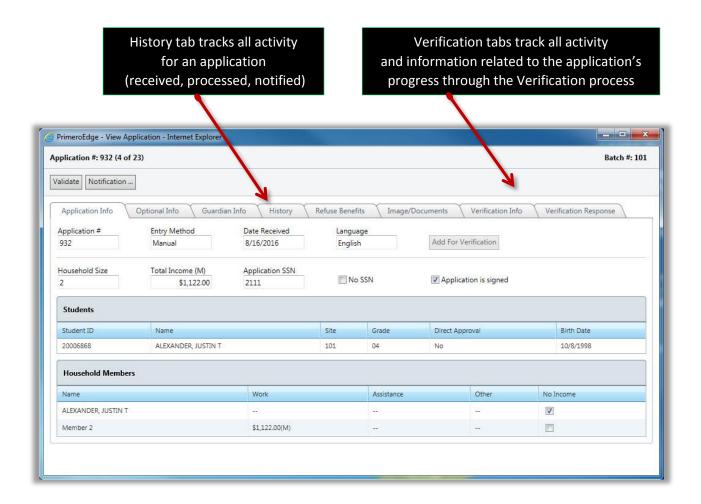
Master Index

The Master Index allows users with the appropriate permissions the ability to query current and past year applications through a variety of variables. When an application has been selected, the user has access to all of the information for that particular application.





When an application has been selected, the user has access to all information for the application.

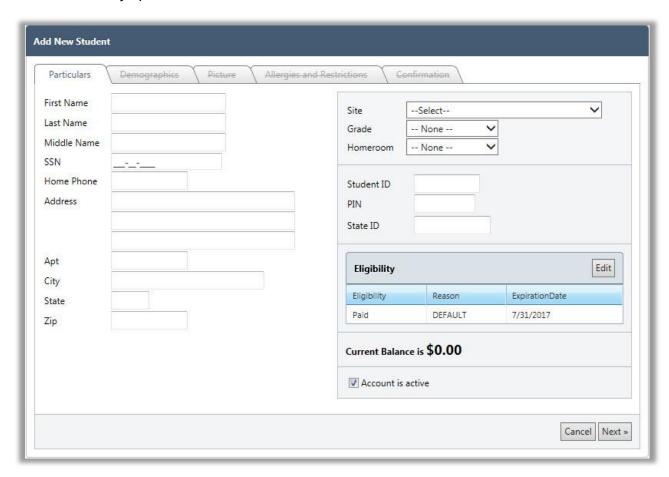


Extending or refusing benefits after the initial application processing date requires comments



Manage Students (Adding a student)

PrimeroEdge provides the ability to manually add students who have not been entered into the student information system. Temporary ID numbers can be assigned. As SIS imports are received and the temporary ID profile matches with a profile imported from the SIS, then the student's data is automatically updated.

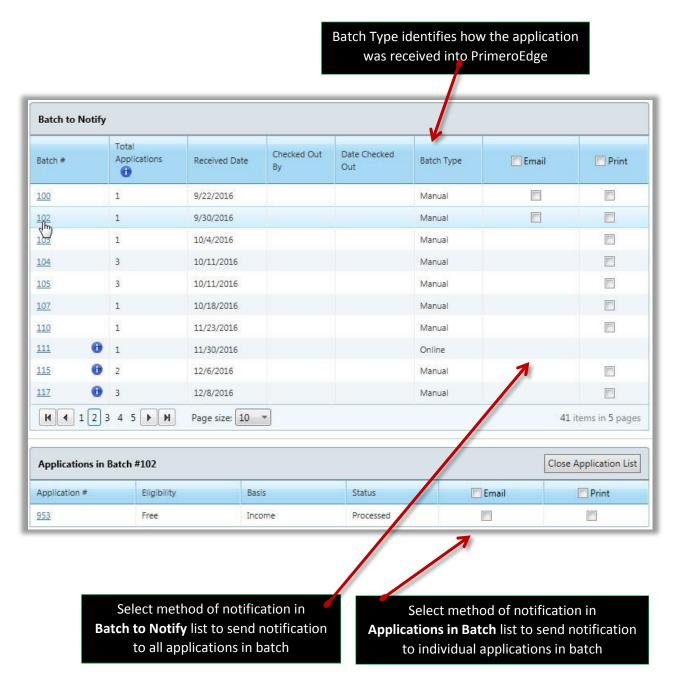


If the student information system assigns a different ID, the merge student functionality can be used to consolidate the student record. PrimeroEdge provides the ability for permissible users to manually access and edit student eligibility status. All changes must include comments which are time and date stamped. Changes are tracked under the "Eligibility" tab.



Notify the Family

Letter, email, or both can be sent to parents after the application is processed. Notification letters or emails are automatically generated quickly and easily. The notification is created from a current batch of applications or by single application. Each notice is personalized and printed in the language of the application used by the family. English, Spanish, Chinese and other languages are available. All notices can be personalized with district letterhead and graphics. Once printed or emailed, an electronic copy of the processors name, time and date stamp is recorded and added to the student's file.





Applications In Batch list shows all applications in a selected batch, with eligibility status and basis for approval. Available methods of notification offer corresponding checkboxes, i.e., if an email address is provided on the application, the Email checkbox appears.

Student Eligibility Sample Reports

Application Approval List (Application Reports)

		Арр	Edge C	App County Sch		0.7570	erated on: 11/16/2015 7:5
Batch	Application	Amount	Frequency	Size	SNAP/TANF	Eligibility	Basis
rmining Off	icial: Cybersoft Supp	ort					
1101	14486	\$900.00	М	2		Free	Income
	Reviewing Official's S Confirming Official's S Follow-up Official's S * Indicates the applie	Signature:	************		Date :	rated.	



Application Processing (Application Reports)

	Edge (on Processing County Schools 2013 To 8/31/2013		on: 11/16/2015 7:50 PM
All Applications		Entry Met	hod	
All Users	Online	Manual	Scanned	Total
Received	0	2	0	2
Deleted	0	0	0	0
Processed	0	1	0	1
Pending	0	1	0	1
Not Processed	0	0	0	0
Processed Applications		Entry Met	hod	
User Name	Online	Manual	Scanned	Total
Cybersoft Support	0	1	0	1
Total Applications	0	1	0	1



Generated on: 11/16/2015 7:52 PM

Expiring Approvals (Application Reports)

Expiring Approvals

2013 - 2014

Student ID	Student Name	Grade	Eligibilty	Reason	Expiration Date
Site: 0187 AS	HTON HIGH-602				
329945	Acha-Morfaw, Bianca	9	Reduced	GRACEPERIOD	7/31/2020
329916	Acha-Morfaw, Erica	12	Reduced	GRACEPERIOD	7/31/2020
320313	Agan, Ethan	9	Reduced	GRACEPERIOD	7/31/2020
410740	Almanza, Yefri	9	Free	GRACEPERIOD	7/31/2020
364261	Alsandor, Tyler	9	Free	GRACEPERIOD	7/31/2020
330020	Alston, Tyra	11	Free	GRACEPERIOD	7/31/2020
326266	Alvarez, Abel	9	Free	GRACEPERIOD	7/31/2020
327441	Alvarez, Javier	11	Free	GRACEPERIOD	7/31/2020
350868	Aquino, Katharine	9	Free	GRACEPERIOD	7/31/2020
350867	Aquino-Portillo, Anthony	9	Free	GRACEPERIOD	7/31/2020
328939	Askew, Thomas	9	Free	GRACEPERIOD	7/31/2020
311269	Awtrey, Austin	12	Free	GRACEPERIOD	7/31/2020
311270	Awtrey, Jonathan	10	Free	GRACEPERIOD	7/31/2020
327341	Bailey, Ryan	12	Free	GRACEPERIOD	7/31/2020
329206	Barnes, Brooke	11	Free	GRACEPERIOD	7/31/2020
330032	Barnwell, Morgan	12	Free	GRACEPERIOD	7/31/2020
311276	Barton Carr, Trenton	12	Reduced	GRACEPERIOD	7/31/2020
315561	Baxley, Katlynn	10	Free	GRACEPERIOD	7/31/2020
360082	Beasley, Timorria	9	Reduced	GRACEPERIOD	7/31/2020
311280	Beason, Anissa	12	Free	GRACEPERIOD	7/31/2020
334990	Benjamin, Andrew	12	Free	GRACEPERIOD	7/31/2020
320326	Biangasso, Katalina	9	Free	GRACEPERIOD	7/31/2020
310712	Bone, Brandon	11	Free	GRACEPERIOD	7/31/2020
409350	Boyd, Armand	10	Free	GRACEPERIOD	7/31/2020
325811	Braswell, Jessica	12	Free	GRACEPERIOD	7/31/2020
325810	Braswell, William	10	Free	GRACEPERIOD	7/31/2020
310720	Brazel, Trevor	12	Reduced	GRACEPERIOD	7/31/2020
410213	Brooks, Gerran	12	Free	GRACEPERIOD	7/31/2020
317348	Brown, Blake	9	Reduced	GRACEPERIOD	7/31/2020
347862	Brown, Jarell	11	Free	GRACEPERIOD	7/31/2020
408140	Brown, Warren	9	Reduced	GRACEPERIOD	7/31/2020
343569	Burgos, Christian	10	Reduced	GRACEPERIOD	7/31/2020
310730	Butler, Paris	11	Free	GRACEPERIOD	7/31/2020
315885	Camp, Taylor	11	Free	GRACEPERIOD	7/31/2020
393271	Capes, Dustin	11	Free	GRACEPERIOD	7/31/2020



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Benefits Issuance (Eligibility Reports)

Benefits Issuance Document

Edge County Schools

Student ID	Student Name	Grade	Eligibility	Effective Date	End Date	Reason
Site: 0107	BRIGH STAR ELEMENTARY-606					
376467	Castor, Madison	3				
			Paid	7/12/2011	08/31/2012	DEFAULT
			Paid	7/16/2012	07/31/2020	DEFAULT
				7/31/2012	07/31/2012	Withdrawn from district
8	Funds, Student	KG				
			Paid	7/12/2011	08/31/2012	DEFAULT
			Paid	7/16/2012	07/31/2020	DEFAULT
				9/26/2011		Returned to district
417624	Miller, Kaleigh	KG				
			Paid	7/27/2012	08/08/2012	DEFAULT
				7/31/2012	08/01/2012	Withdrawn from district



Eligibility Roster (Eligibility Reports)

Eligibility Roster Edge County Schools

As of 7/31/2012

ID	Name	Grade	Eligibility	Reason	Start Date	End Date
A: Edge Cou	inty Schools		·			
ite: 0187 AS	HTON HIGH-602					
364647	Abb, Brandon T	9	Paid	DEFAULT	7/16/2012	7/31/202
316854	Aulgur, Anna N	9	Free	DIRECTCERT	7/26/2012	7/31/202
371133	Averett, Ti'nea A	9	Free	DIRECTCERT	7/26/2012	7/31/20
343185	Ballenger, Trenton X	9	Free	GRACEPERIOD	7/16/2012	8/27/201
352336	Clay, Marvin E	9	Free	DIRECTCERT	7/26/2012	7/31/202
346088	Coffman, William W	9	Free	DIRECTCERT	7/26/2012	7/31/202
331777	Daniel, Maurice J	9	Free	DIRECTCERT	7/26/2012	7/31/202
412354	Dornal, She`ar Y	9	Free	DIRECTCERT	7/26/2012	7/31/20
322099	Ferguson, Cameron A	9	Paid	DEFAULT	7/16/2012	7/31/20
313883	Ford, Dallas T	9	Paid	DEFAULT	7/16/2012	7/31/20
415380	Fullins, Atallah M	9	Free	GRACEPERIOD	7/16/2012	7/31/20
329463	Goff, Rachel L	9	Free	GRACEPERIOD	7/16/2012	7/31/20
320403	Griffin, Kelyn L	9	Free	GRACEPERIOD	7/16/2012	7/31/20
377444	Harris, Deshawn M	9	Paid	DEFAULT	7/16/2012	7/31/20
320704	Hendricks, Cassidy E	9	Paid	DEFAULT	7/16/2012	7/31/20
310824	Jones, Dwayne T	9	Paid	DEFAULT	7/16/2012	8/13/20:
322324	Kirks, Sara L	9	Paid	DEFAULT	7/16/2012	7/31/20
315291	L' Hoste, Abigail M	9	Paid	DEFAULT	7/16/2012	7/31/20
334817	Lincoln, Erin M	9	Free	GRACEPERIOD	7/16/2012	8/5/20
322641	Luke, Charisma M	9	Free	GRACEPERIOD	7/16/2012	8/13/20
357566	Myers, Lindsay A	9	Paid	DEFAULT	7/16/2012	7/31/202
313424	Newby, Sara E	9	Paid	DEFAULT	7/16/2012	7/31/20
326510	Santillano, Jorge Y	9	Free	GRACEPERIOD	7/16/2012	8/22/20:



Eligibility Summary (Eligibility Reports)

						Stt	Edge		ligibi Schools /2012	iity									
Site		Free Reduced Paid									Total				% Eco				
	DC	Direct Approvals	Income	Categorical	Foster	Other	Total	% DC	Income	Other	Total	No App	Denied	Total		% Free	% Red	% Paid	Dis
Edge County Schools																			
0100 CHAPEL MILL HIGH-624	103	0	0	0	0	112	215	47.91	0	52	52	117	0	117	384	55.99	13.54	30.47	69.5
0103 YATES MIDDLE-628	43	0	0	0	0	49	92	46.74	0	19	19	61	0	61	172	53.49	11.05	35,47	64.5
0104 ND ELEMENTARY-629	53	0	0	0	0	35	88	60.23	0	16	16	37	0	37	141	62.41	11.35	26.24	73.7
0107 BRIGH STAR ELEMENTARY-606	54	0	0	0	0	25	79	68.35	0	15	15	76	0	76	170	46.47	8.82	44.71	55.2
0108 FAIRFIELD MIDDLE-631	112	0	0	0	0	110	222	50.45	0	44	44	147	0	147	413	53.75	10.65	35.59	64.4
0112 MASON ELEMENTARY-632	24	0	0	0	0	24	48	50.00	0	11	11	64	0	64	123	39.02	8.94	52.03	47.9
0113 MASON MIDDLE-633	68	0	0	0	0	48	116	58.62	0	18	18	103	0	103	237	48.95	7.59	43.46	56.5
0175 LIETSMAN HIGH-615	50	0	0	0	0	58	108	46.30	0	26	26	72	0	72	206	52.43	12.62	34.95	65.0
0178 ARBOR MITCH ELEMENTARY-604	32	0	0	0	0	35	67	47.76	0	5	5	56	0	56	128	52.34	3.91	43.75	56.2
0180 FAIRPLAY MIDDLE-613	29	0	0	0	0	27	56	51.79	0	10	10	125	0	125	191	29.32	5.24	65.45	34.5
0184 SHOAL WATER-610	28	0	0	0	0	13	41	68.29	0	11	11	35	0	35	87	47.13	12.64	40.23	59.7
0187 ASHTON HIGH-602	35	0	0	0	0	36	71	49.30	0	11	11	32	0	32	114	62.28	9.65	28.07	71.9
0188 CENDERO MIDDLE-609	109	0	0	0	0	86	195	55.90	0	26	26	90	0	90	311	62.70	8.36	28.94	71.0
0193 SD ELEMENTARY-617	17	0	0	0	0	13	30	56.67	0	3	3	81	0	81	114	26.32	2.63	71,05	28.9
0198 BRIGHT STAR ELEMENTARY-622	50	0	0	0	0	34	84	59,52	0	9	9	28	0	28	121	69.42	7.44	23.14	76.8
0200 HOLTELEMENTARY-625	20	0	0	0	0	17	37	54.05	0	7	7	79	0	79	123	30.08	5.69	64.23	35.7
0203 MAHANEY ELEM-627	54	0	0	0	0	44	98	55.10	0	16	16	60	0	60	174	56.32	9.20	34.48	65.5
0208 CHANCELLOR ELEMENTARY-630	42	0	0	0	0	29	71	59.15	0	17	17	76	0	76	164	43.29	10.37	46.34	53.6
0212 MAHANEY HIGH-634	17	0	0	0	0	15	32	53.13	0	3	3	26	0	26	61	52.46	4.92	42.62	57.3
0213 FACTORY SHOALS ELEMENTARY- 621	62	0	0	0	0	27	89	69.66	0	9	9	35	0	35	133	66.92	6.77	26.32	73.6
0298 SWEETWATER ELEMENTARY-623	83	0	0	0	0	50	133	62.41	0	15	15	38	0	38	186	71.51	8.06	20.43	79.5
0303 MIRROR LAKE ELEMENTARY-626	32	0	0	0	0	26	58	55.17	0	12	12	108	0	108	178	32.58	6.74	60.67	39.3
039 BURNETT ELEMENTARY-607	65	0	0	0	0	24	89	73.03	0	10	10	16	0	16	115	77.39	8.70	13.91	86.0



Student Status Change (Eligibility Reports)

Status Change Report Edge County Schools

From 8/1/2012 To 8/10/2012

ID	Name	Grade		Eligibilit	Y	Reason
			From	То	Effective Date	
County Schools	116	100		50		30
Edge County Scho	pols					
0187 ASHTON	HIGH-602					
3	17172Alexander, Kye F	10	Free	Free	8/8/201	ZINCOME
3	10353White, Hailey R	10	Reduced	Reduced	8/6/201	ZINCOME
3	10355White, Michael T	10	Reduced	Reduced	8/6/201	ZINCOME
3	21403Merkerson, Cecil A	10	Free	Reduced	8/8/201	ZINCOME
3	13785Vines, Rachel L	10	Free	Free	8/2/201	ZINCOME
4	18029Vann, Zarlah S	10	Paid	Free	8/6/201	ZINCOME
3	26257Davis, Amber A	10	Paid	Free	8/9/201	2DIRECTCERT
4	18895Osborne, Tamar T	10	Paid	Free	8/9/201	ZHOMELESS
3	35246Murchinson, TiAsia N	10	Reduced	Reduced	8/7/201	ZINCOME
3	12243Wills, Victoria H	10	Reduced	Reduced	8/8/201	ZINCOME
3	13599Freeman, Jamie M	10	Free	Free	8/7/201	ZINCOME
3	17999Carr, Sidney K	10	Reduced	Paid	8/9/201	2DENIED
3	41898Purves, Emily R	10	Reduced	Free	8/1/201	ZINCOME
3	17743Miller, Austin D	10	Reduced	Free	8/8/201	ZINCOME
3	11283Bester, Khalista R	10	Paid	Reduced	8/3/201	ZINCOME
-4	09033Falkner, Victoria A	10	Free	Paid	8/11/201	2REFUSED
3	17365Lawler, Matthew D	10	Paid	Reduced	8/3/201	ZINCOME
3	35195Clements, Tabitha S	10	Free	Free	8/8/201	ZINCOME
3	65924McManus, Hannah M	11	Free	Free	8/9/201	ZINCOME
3	12163Proulx, Brianna N	11	Free	Paid	8/9/201	2REFUSED
3	12164Proulx, Thomas W	11	Free	Paid	8/9/201	ZREFUSED
3	35504Brown, Jazmine M	11	Free	Free	8/1/201	ZINCOME
3	14088Yarmoluk, Torianne A	11	Reduced	Reduced	8/3/201	ZINCOME
3	18260Alexander, Kevin F	11	Free	Free	8/8/201	ZINCOME
- 4	10068Grear, David D	11	Free	Paid	8/8/201	2DENIED
3	21717Castelan, Daniel	11	Reduced	Reduced	8/7/201	ZINCOME
3	15317Patterson, Alexandria R	12	Reduced	Paid	8/8/201	2DENIED
4	18214Fleck, Victoria L	12	Paid	Free	8/3/201	ZINCOME
3	78682Crawford, Kelsey N	12	Reduced	Paid	8/3/201	ZDENIED
	14196McCowen, Luke A	12	Paid	Paid	Make 1	2DENIED
	39045Chapman, Jacquelyn M	12	Reduced	Paid		2DENIED
	39045Chapman, Jacquelyn M	12	Paid	Reduced		ZINCOME

Page 1 of 2



Collection Report (Verification)

Generated on: 11/16/2015 8:10 PM Department of Agriculture, Food and Nutrition Service School Food Authority (SFA) Verification Collection Report State agencies must report the information on this form ANNUALLY for each SFA with schools operating the National School Lunch Program(NSLP) and/or the School Breakfast Program (SBP). All SFAs, including SFAs with all schools exempt from verification requirements, must complete applicable sections According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it contains a valid OMB control number. The valid OMB number for this collection is 0584-0026. The time required to complete this information collection is 45 minutes per response, including the time to review instructions, search existing data resources, gather the data needed and complete and review the information collection. SFA ID#: Type of SFA: ☑ Public ☐ Nonprofit/Private School Year: 2013 - 2014 SFA Name: Edge County Schools SFA City: Edge County Schools SFA Zip code: 00000 A. Number of Section 1 B. Number of "*All SFAs must report Section 1"* Schools OR Total Schools, Students Institutions Residential Child Care 1-1: Total schools (Do not include RCCIs): 25,199 Institutions 1-2: Total RCCIs (Do not include schools counted in 1-1) (RCCIs) and 1-2a: RCCIs with day students (Report ONLY day students in 1-2aB): Enrolled Students 1-2b: RCCIs with NO day students: A. Number of B. Number of Schools AND "ONLY SFAs with alternate provisions must report Section 2" Students Institutions Section 2 2-1: Operating Provision 2/3 in a BASE year for NSLP and SBP: 0 0 SFAs with 2-2: Operating Provision 2/3 in a NON BASE year for NSLP and SBP: 0 0 schools 2-2a: Provision 2/3 students reported as FREE in a NON BASE year. operating alternate 2-2b: Provision 2/3 students reported as REDUCED PRICE in a NON BASE year: 0 provisions 2-3: Operating the Community Eligibility Provision: 723 2-4: Operating other alternatives for NSLP and SBP. 2-5: Operating an alternate provision(s) for only SBP or only NSLP: ""ALL SFAs must report Section 3 or check box 3-1 if applicable" Check the box only if all schools and/or RCCIs in the SFA were not required to FREE perform direct certification with SNAP (i.e. NON BASE year Provision 2/3 for all Students schools) Section 3 3-2: Students directly certified through Supplemental Nutrition Assistance Program (SNAP): Do 0 Students not include students certified with SNAP through the letter method. approved as 3-3: Students directly certified through other programs: Include those directly certified through FREE eligible Temporary Assistance for Needy Families (TANF), Food Distribution Program on Indian NOT subject to Reservations (FDPIR), or Medicaid (if applicable); those documented as homeless, migrant, 6.881 verification runaway, foster, Head Start, Pre-K Even Start, or non-applicant but approved by local officials. DO NOT include SNAP students already reported in 3-2. 3-4: Students certified categorically FREE eligible through SNAP letter method: Include students certified for free meals through the family providing a letter from the SNAP agency. A. Number of B. Number of **ALL SFAs collecting applications must report Section 4** Section 4 Applications Students 4-1: Approved as categorically FREE Eligible: Based on those providing approved as 1,267 documentation (e.g. a case number for SNAP, TANF, FDPIR on an 785 FREE or REDUCED application) PRICE eligible 4-2: Approved as FREE eligible: Based on household size and income 2.292 3.971 through a household 4-3: Approved as REDUCED PRICE eligible: Based on household size and application 1,120 1,891 income information T-1: Total FREE Eligible Students T-2: Total REDUCED PRICE Eligible Students 12,119 1,891 Reported:



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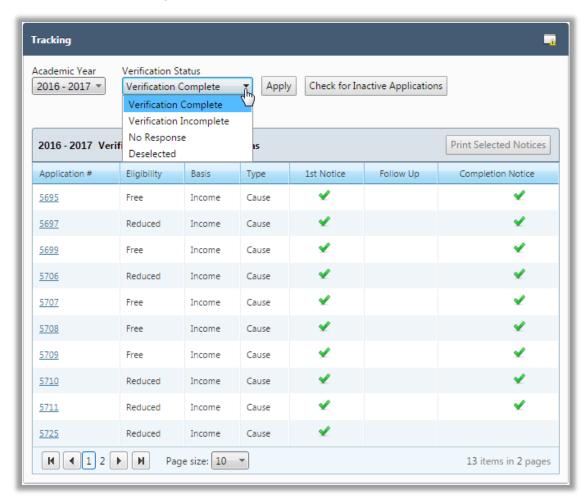
Verification

Verification sampling is generated by selecting the preferred sample criteria. Choose from error prone (basic), random or focused sampling. At any time applications for cause can be added to the verification sample. Once the sample is generated, the selected applicants can be notified with a printed personalized letter and required verification forms.

Verification information is tracked from start to finish. When submitted information is received, verification documents can be electronically scanned into PrimeroEdge and are immediately linked to the respondents file for a complete audit document trail.

Unique to PrimeroEdge is the ability to track verification applications in various stages of their response.

Frail or applications that become inactive during verification can be replaced by using the PrimeroEdge Verification Status feature and selecting Deselected. By clicking the Deselected button, PrimeroEdge will add automatically replacement families to your verification sample to maintain the sample integrity.





Sampling

Verification samples can be generated by selecting error prone (basic), random or focused sampling. Applications for *cause* can be added to the sample at any time. The selected applicants are notified by a printed personalized letter along with required verification forms. Verification information is tracked from start to finish. PrimeroEdge allows verification documents can be electronically scanned and linked to the respondents file for a complete audit document trail.

PrimeroEdge allows users to track verification applications according to various stages of response. Frail or applications that become inactive during the verification process can be replaced by using the PrimeroEdge Verification Status feature and selecting Deselected. By clicking the Deselected button, PrimeroEdge will add automatically replacement families to your verification sample to maintain the sample integrity.





PrimeroEdge auto-populates the Collection Report (FNS742), simplifying the verification process.

Generated on: 3/8/2017 10:21:17 AM Department of Agriculture, Food and Nutrition Service School Food Authority (SFA) Verification Collection Report State agencies must report the information on this form ANNUALLY for each SFA with schools operating the National School Lunch Program(NSLP) and/or the School Breakfast Program (SBP) All SFAs, including SFAs with all schools exempt from verification requirements, must complete applicable sections. According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it contains a valid OMB control number. The valid OMB number for this collection is 0584-0026. The time required to complete this information collection is 45 minutes per response, including the time to review instructions, search existing data resources, gather the data needed and complete and review the information collection. SFA ID#: Type of SFA: □ Public ☑ Nonprofit/Private School Year: 2016 - 2017 SFA Name: EDGE COUNTY SCHOOLS SFA City: EDGE COUNTY SCHOOLS SFA Zip code: 77777 A. Number of Section 1 B. Number of **All SFAs must report Section 1** Schools OR Total Schools, Students Residential Institutions Child Care 1-1: Total schools (Do not include RCCIs): 34 121 Institutions 1-2: Total RCCIs (Do not include schools counted in 1-1): (RCCIs) and 1-2a: RCCIs with day students (Report ONLY day students in 1-2aB): -----Enrolled Students 1-2b: RCCIs with NO day students: A. Number of B. Number of Schools AND **ONLY SFAs with alternate provisions must report Section 2** Students Institutions Section 2 2-1: Operating Provision 2/3 in a BASE year for NSLP and SBP: 0 0 SFAs with 2-2: Operating Provision 2/3 in a NON BASE year for NSLP and SBP: 0 0 schools 2-2a: Provision 2/3 students reported as FREE in a NON BASE year: 0 operating alternate 2-2b: Provision 2/3 students reported as REDUCED PRICE in a NON BASE year: 0 provisions 2-3: Operating the Community Eligibility Provision: 0 2-4: Operating other alternatives for NSLP and SBP: 0 2-5: Operating an alternate provision(s) for only SBP or only NSLP: **ALL SFAs must report Section 3 or check box 3-1 if applicable** Check the box only if all schools and/or RCCIs in the SFA were not required to B. Number of 3-1: 🗆 perform direct certification with SNAP (i.e. NON BASE year Provision 2/3 for all **FREE Students** schools) Section 3 3-2: Students directly certified through Supplemental Nutrition Assistance Program (SNAP): Do 0 Students not include students certified with SNAP through the letter method. approved as 3-3: Students directly certified through other programs: Include those directly certified through FREE eligible Temporary Assistance for Needy Families (TANF), Food Distribution Program on Indian NOT subject Reservations (FDPIR), or Medicaid (if applicable); those documented as homeless, migrant, 20 to verification runaway, foster, Head Start, Pre-K Even Start, or non-applicant but approved by local officials. DO NOT include SNAP students already reported in 3-2. 3-4: Students certified categorically FREE eligible through SNAP letter method: Include students certified for free meals through the family providing a letter from the SNAP agency. A. Number of B. Number of Section 4 **ALL SFAs collecting applications must report Section 4** Applications Students Students approved as 4-1: Approved as categorically FREE Eligible: Based on those providing FREE or documentation (e.g. a case number for SNAP, TANF, FDPIR on an 1 REDUCED PRICE 4-2: Approved as FREE eligible: Based on household size and income eligible 13 14 through a household 4-3: Approved as REDUCED PRICE eligible: Based on household size and 3 6 application income information T-1: Total FREE Eligible Students T-2: Total REDUCED PRICE Eligible Students 6

Reported:



Reported:

FNS-742

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Generated on: 3/8/2017 10:21:17 AM

Department of Agriculture, Food and Nutrition Service

School Food Authority (SFA) Verification Collection Report Section 5 **ALL SFAs must report Section 5 or check box 5-1 if applicable** 5-1: Check the box if ALL schools and/or RCCIs are exempt from verification. If 5-1 is checked, no further reporting in Section 5 is required. 5-2: Was verification performed and 5-3: Type of Verification process used: completed? 1. ☑ Yes, completed by November 15th ☑ Standard (Lesser of 3% or 3,000 error-prone) 2. ☐ Yes, completed after November 15th □ Alternate one (Lesser of 3% or 3,000 selected randomly) ☐ No, verification was NOT performed or the 3. ☐ Alternate two (Lesser of 1% or 1,000 error prone applications process was not completed. PLUS lesser of one-half of one percent or 500 applications with SNAP/TANF/FDPIR case numbers) If 1 or 3 is checked in 5-4: Total ERROR PRONE 5-5: Number of applications: Report all 5-3, report 5-4. 0 applications selected 8 If 2 is checked in 5-3, applications as of October 1st for verification sample: enter "N/A" in 5-4. considered error prone

**ALL SFAs must report 5-7 or check box 5-6 Check the box if direct verification was not conducted one of the schools and/or RCCIs in the SFA perform 5-6 is checked, skip 5-7.	ed in the SFA, (i.e. not	A. Number of Applications	
Report if FREE and/or REDUCED PRICE eligibility is confirmed through direct verification with SNAP/TANF/FDPIR/MEDICAID as of November 15th	5-7: Confirmed through direct verification:	4	7

5-8: Results of Verification by Original Benefit Type

For each original benefit type (A, B, & C), report the number of applications and students as of November 15th for each result category (1, 2, 3, & 4). Do NOT include students and applications already reported in 5-7A or 5-7B.

Certified : SNAP/TANF/	Categorically E as FREE bas /FDPIR docur umber) on app	ed on nentation	B. FREE-Income Certified as FREE based on income/household size application			C. REDUCED PRICE-Income Certified as REDUCED PRICE based on income/household size application			
Result Category	a. Applications	b. Students	Result Category	a. Applications	b. Students	Result Category	a. Applications	b. Students	
1. Responded, NO CHANGE:	0	0	1. Responded, NO CHANGE:	4	7	1. Responded, NO CHANGE:	0	0	
2. Responded, Changed to REDUCED PRICE:	0	0	2. Responded, Changed to REDUCED PRICE:	2	4	2. Responded, Changed to FREE:	0	0	
3. Responded, Changed to PAID:	0	0	3. Responded, Changed to PAID:	11	14	3. Responded, Changed to PAID:	0	0	
4. NOT Responded, Changed to PAID:	0	0	4. NOT Responded, Changed to PAID:	0	0	4. NOT Responded, Changed to PAID:	0	0	

VC-1: Total questionable applications verified for cause (Enter "N/A" if not applicable): Report the number of applications as of November 15th verified for cause in addition to the 13 verification requirement.

FNS-742 Page: 2 of 2



Reports

A large collection of reports are built into PrimeroEdge Application processing. Reports include Student

Eligibility, Student Status Change, Application Processing report, Student Roster, Verification Summary, Student Transfer or Withdrawal, Expired Approvals, Batch Cover Sheets and Audit Trail report. In addition to the standard reports, PrimeroEdge includes custom report writing capabilities through SQL reporting.

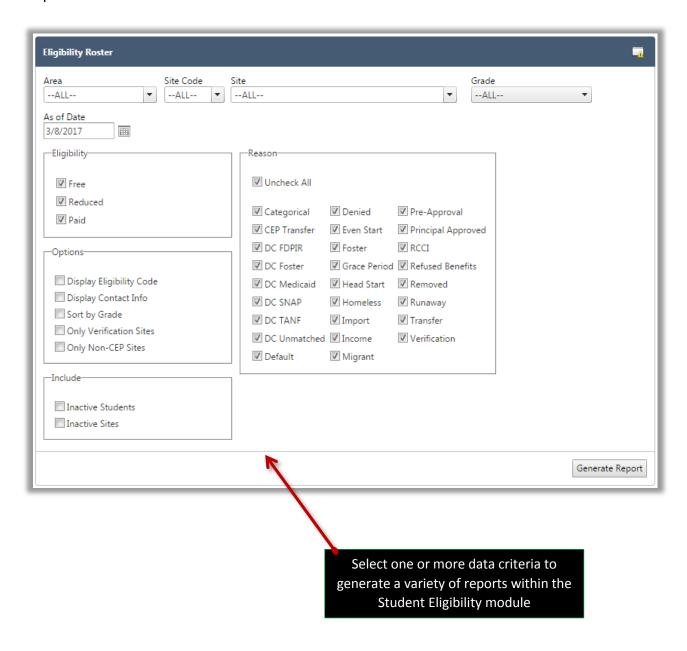
Central Office Student Eligibility Reports

Application Reports	Eligibility Reports	Verification
Application Approval List	Expired Eligibility	Application Images
Application Processing	Other Benefits	Pre-Verification Details
Audit Trail	Benefits Issuance	Verification Results Details
Expiring Approvals	Eligibility Roster	Verification Worksheet
Batch Cover Sheet	Eligibility Summary	Verification Student List
Direct Approval Confirmation	Student Status Change	Verification Tracking Forms
	CEP Identified Students	
	Percent Economically Disadvantaged	
	DC Sibling	
	Student Activity	



Audit Ready (Administrative Review)

All student data and scanned applications and other documents (Verification) are electronically filed and readily accessible. Information includes the application images, current status information with history, student information, DC and Direct approval, verification information and processing information. PrimeroEdge allows districts to assign security credentials to state agency reviewers to remotely review applications over the web without travel and associated expenses.

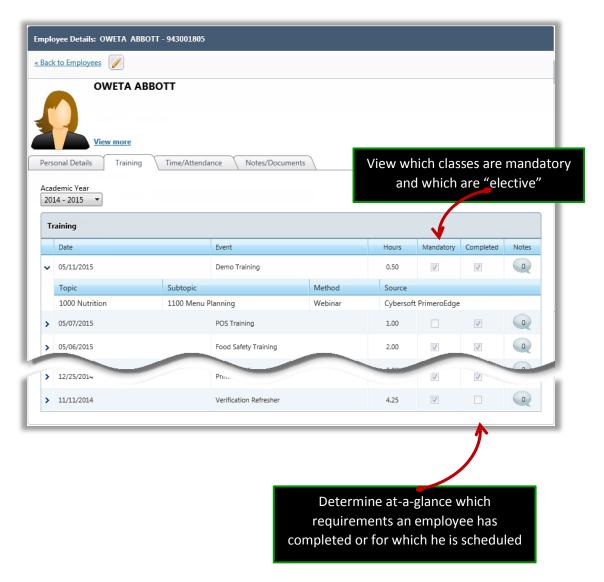




Team Work (& Time Clock)

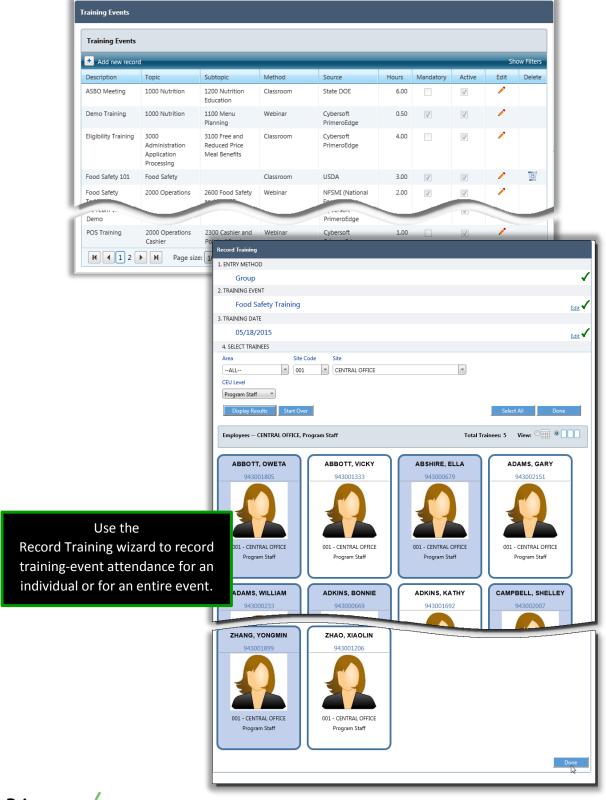
With the publication of the Professional Standards rule for school nutrition professionals in March 2015, you are now tasked with tracking required training hours in specific topic areas according to position and job requirements. So, take a look at how Team Work can put you ahead of your professional colleagues.

Employees are quickly added to Team Work through an import file. As employees attend training events, employee details reflect an employee's progress toward completing training requirements.





Training events (classes, seminars, conferences, webinars, etc.) are set up with all details, including a Description (name), Topic (category), Subtopic (subcategory), Method (how conducted), and Source (requiring body).





Reports detailing an employee's or site's progress toward meeting training requirements, or listing all training events scheduled for a specific topic, or a class certificate can be generated.



Six reports highlights where your staff stands with their requirements:

- Employee List
- Training Certificate
- Training Progress

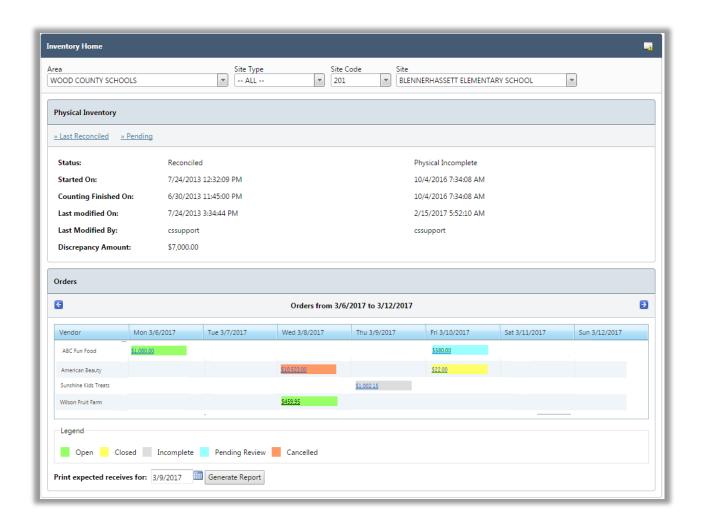
- Training Record
- Training Events
- Expiring Certifications



PrimeroEdge: Back Office

Inventory

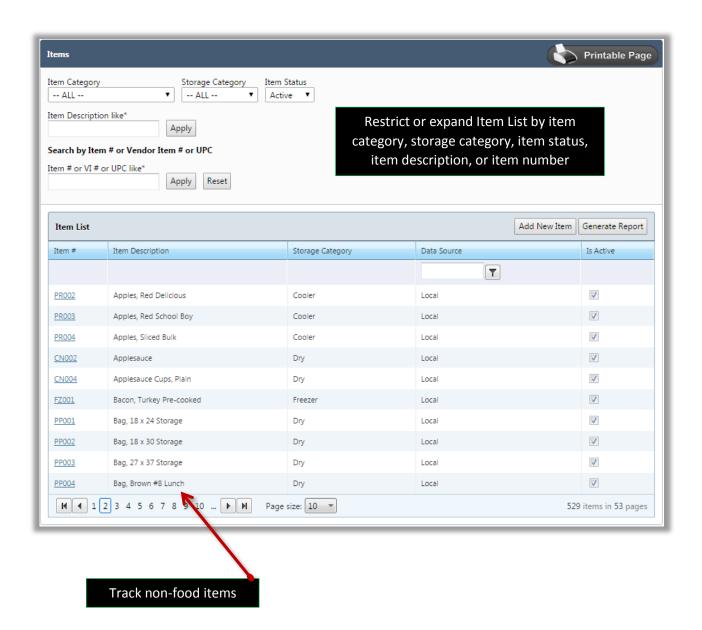
PrimeroEdge Inventory is a web-based software product designed to facilitate complete inventory control. From ordering and receiving to storage and distribution for food, nonfood and USDA commodities, PrimeroEdge offers real time communication between the central office and sites for accurate and up-to-date information. The system administrator assigns user rights according to job classifications. All activities are tracked and recorded for future reference.



The Inventory dashboard displays quick, at-a-glance operating information. Site managers, supervisors or administrators will automatically be directed to their home page that contains



site/user messages, current order status, inventory snapshots and current information. Color coding clearly indicates the status of orders.





Ordering

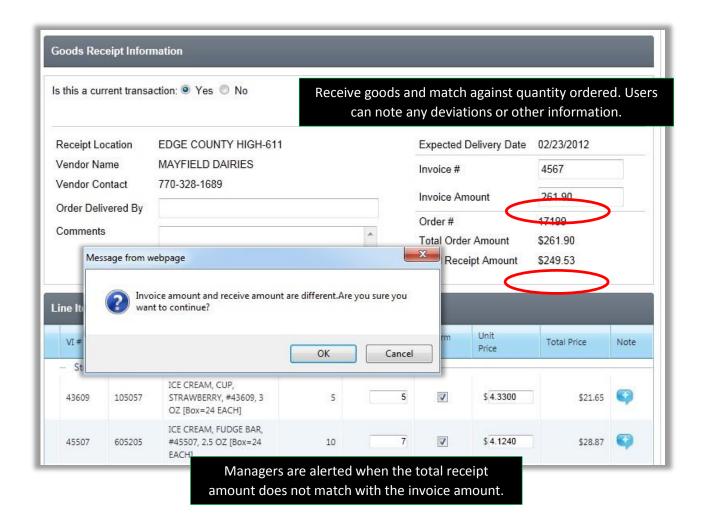
To place orders, each site user selects a vendor from a predefined vendor list. As quantities are entered, the tab key can be used to scroll to the next item. Orders can be left open for completion later. PrimeroEdge automatically assigns an internal order number to all orders. Each order defaults to the next designated delivery day for receiving; the delivery dates can be changed.

Create custom purchasing guides. PrimeroEdge allows you to select item purchasing permission by school type or school. Use a common or custom vendor for each site. Item Information & Settings Item Info Vendor & Price Info Ordering Info POS Menu Item Item: Apples District Item #: WDC-F3 09/16/2014 - 09/30/2014 ▼ ▼ Is Orderable ABC Fun Food • Ordering Info Update Ordering Info Alternative Select a vendor $_{\Psi}$ Central Office Gordan Food Service (GFS • Elementary School ABC Fun Food • High School ABC Fun Food • Kitchen ABC Fun Food Middle School ABC Fun Food ■ BLENNER MIDDLE SCHOOL ABC Fun Food EDISON MIDDLE SCHOOL ABC Fun Food ■ HAMILTON MIDDLE SCHOOL ABC Fun Food ☑ JACKSON MIDDLE SCHOOL ABC Fun Food Warehouse ABC Fun Food Save Par Levels Set Item Ordering ParLevel for Distribution Sites Site Name Ordering Par Level

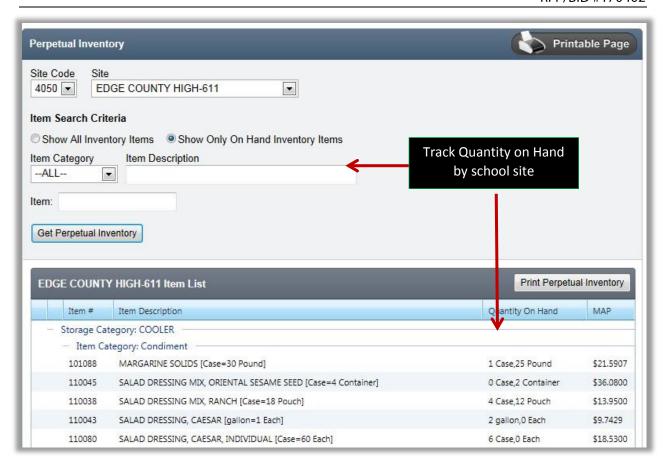


Other steps or procedures that can be enabled in the ordering process are:

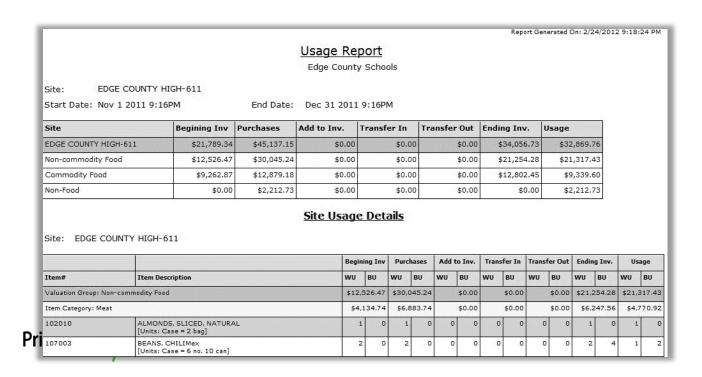
- Orders can be set for review by supervisors or administrators for a combination of school, vendor, or item category. Reviewers can make adjustments, return to manager for modifications, disregard or approve order.
- Orders can be sent electronically using PrimeroEdge EOrdering.
- Consolidation of campus market orders to be received at the Central Warehouse.
- PrimeroEdge retains all order information for rapid retrieval anytime.
- Campus direct deliveries which have not been preordered can be received at each campus and added to the perpetual inventory.
- When order receiving is complete, all received items are automatically added to the campus perpetual inventory.
- View purchase history by school or vendor for a chosen date range.
- Transfer items locally between sites. Inventory adjustments are automatically made to the sites involved in the transfer.

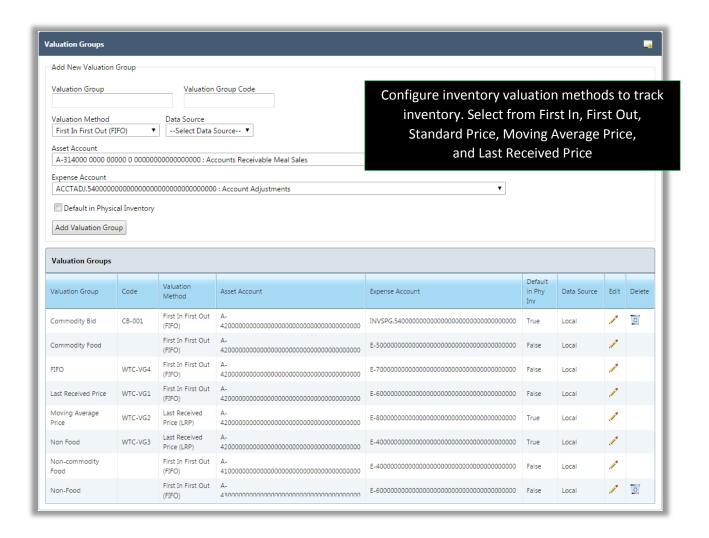






Track beginning and ending inventory







Available Inventory Reports

Reports	
Back Orders	Expected Receipts
Employee Productivity	Inventory Aging
Price Details	Ordering Guide
Print Orders	Transfers
Inventory Valuation	Central Production
Purchases	Transaction History
Warehouse Issues	Usage
Item History	Withdrawal List
Item Inventory	Net Off Invoices
Discrepancy	Return List

Inventory Reports by Function

Orders	Transfers/Withdraws	Inventory
Modify orders	Return List	Perpetual Inventory
Receipts		Physical Inventory
Invoice reconciliation		



Sample Inventory Reports

Back Order Report

Generated 11/16/2015 8:16:19 PM by Cybersoft Support Back Order Report Date: 09/01/2015 - 11/16/2015 Site Name: ANNETTE THOMAS ELEMENTARY-603 Order Oty Back Order Oty Item # Item Description Order # Status **Delivery Date** wu BU wυ BU Comments FFAVORS (DOD) APPLE, CHL, SL, GRINS [1 Case = 100 BAG] 607005 40276 Open 10/24/2015 0 0 607006 BANANAS [1 Case = 40 POUND] 40276 Open 10/24/2015 2 0 0 BROCCOLI FLORETS [1 Case = 3 607008 40276 Open 0 10/24/2015 2 0 2 CABBAGE, GRN [1 Case = 10 607010 40265 Open 10/19/2015 1 0 1 0 POUND] 11/8/2015 0 0 40294 Open 607011 CABBAGE GRN [1 Case = 10 40265 Open 10/19/2015 0 3 0 3 POUND] 40276 Open 10/24/2015 1 0 1 0 607012 CABBAGE RED, 2-3CT [1 Case = 5 40265 Open 10/19/2015 2 0 2 0 POUND) 40276 Open 10/24/2015 1 0 0 1 40294 Open 11/8/2015 1 0 1 0 MAYFIELD DAIRIES ICE CREAM, CUP, VANILLA, #45502, 3 OZ [1 Box = 24 EACH] 105050 9/30/2015 2 40258 Open 0 2 0 40261 Open 10/9/2015 1 1 0 2 0 40266 Open 10/20/2015 0 105056 TCE CREAM, FUDGE STICKS. 2 40258 Open 9/30/2015 0 2 0 MINI, #44076, 1.75 OZ [1 Carton = 1 each] 40261 Open 10/9/2015 1 0 1 0 605200 ICE CREAM, BROWN COW BAR 40258 Open 9/30/2015 2 0 2 0 #45280 [1 Box = 24 EACH] 40266 Open 10/20/2015 3 0 3 0 ICE CREAM, FUDGE BAR, #45507, 2.5 OZ [1 Box = 24 605205 40258 Open 9/30/2015 2 0 2 0 0 40261 Open 10/9/2015 1 0 1 ICE CREAM, LOWFAT, CUP, CHOC, #43612, 4 OZ [1 Box = 605555 40258 Open 9/30/2015 2 0 2 0 24 EACH1 ICE CREAM, LOW FAT, CUP, 605550 10/9/2015 40261 Open 1 0 0 1 VANILLA, #43698, 4 OZ [1 Box = 24 EACH] ICE CREAM, CUP, CHOC, #43606, 105055 40258 Open 9/30/2015 2 0 2 0 3 OZ [1 Box = 24 EACH] 40266 Open 10/20/2015 2 0 2 0 105057 ICE CREAM, CUP, STRAWBERRY, 40258 Open 9/30/2015 2 0 2 0 #43609, 3 OZ [1 Box = 24 EACH] 10/9/2015 1 40261 Open 0 1 0 40266 Open 10/20/2015 1 0 1 0 105058 ICE CREAM, BROWN COW 40258 Open 9/30/2015 2 0 2 0 JUNIOR, #43956, 1.75 OZ [1 Box = 12 EACH)



Discrepancy

Physical Inventories with Discrepancies

Generated 11/16/2015 8:18:09 PM by Cybersoft Support

Started Date	Site	Last Modified Date	Discrepancy Amount (in \$)
7/26/2012 8:31:15 AM	ANNETTE THOMAS ELEMENTARY-603	7/27/2012 11:27:47 AM	(17.98)
7/26/2012 10:37:30 AM	CENDERO MIDDLE-609	7/26/2012 11:32:46 AM	(71.04)
7/26/2012 2:50:11 PM	YATES MIDDLE-628	7/27/2012 7:49:47 AM	(160.88)
7/26/2012 3:16:44 PM	MASON MIDDLE-633	7/27/2012 8:14:06 AM	266.48
7/27/2012 8:22:58 AM	BRIGHT STAR ELEMENTARY-622	7/27/2012 1:44:10 PM	(266.87)
7/27/2012 8:41:26 AM	BURNETT ELEMENTARY-607	7/31/2012 7:50:27 AM	(143.04)
8/1/2012 9:27:01 AM	SHOAL WATER-610	8/1/2012 10:20:57 AM	994.77
7/26/2012 12:30:44 PM	EASTSIDE ELEMENTARY-612	7/31/2012 7:54:07 AM	(820.06)
7/31/2012 1:05:37 PM	HOLTELEMENTARY-625	8/2/2012 8:13:01 AM	(124.43)
7/31/2012 7:58:19 AM	SD ELEMENTARY-617	7/31/2012 9:08:06 AM	(379.53)
8/2/2012 1:48:13 PM	STEWART MIDDLE-618	8/3/2012 12:56:04 PM	26.30
7/30/2012 10:08:43 AM	BRIGHT STAR ELEMENTARY-622	7/31/2012 9:56:32 AM	(3,249.25)
7/31/2012 10:50:55 AM	BOONE ELEMENTARY-605	7/31/2012 12:19:05 PM	1,581.89
7/31/2012 1:12:36 PM	CHAPEL MILL HIGH-624	7/31/2012 2:06:07 PM	(780.09)
B/1/2012 8:50:36 AM	HERSEY ELEMENTARY-616	8/1/2012 10:13:05 AM	162.08
B/1/2012 10:58:01 AM	CENDERO MIDDLE-609	8/1/2012 12:00:37 PM	629.54
7/31/2012 11:06:38 AM	CHANCELLOR ELEMENTARY-630	8/1/2012 5:55:05 AM	(1,848.82)
7/31/2012 9:30:45 AM	BURNETT ELEMENTARY-607	8/2/2012 8:45:42 AM	276.43
B/1/2012 10:41:52 AM	SWEETWATER ELEMENTARY-623	8/1/2012 11:38:44 AM	12.08
7/31/2012 1:37:24 PM	MAHANEY ELEM-627	8/1/2012 5:57:40 AM	4.49
7/31/2012 3:19:56 PM	ARBOR MITCH ELEMENTARY-604	8/1/2012 10:21:38 AM	(423.65)
8/1/2012 7:49:27 AM	ND ELEMENTARY-629	8/1/2012 9:30:10 AM	1,931.90
7/31/2012 3:50:01 PM	FAIRFIELD MIDDLE-631	8/1/2012 12:56:17 PM	(0.32)
B/3/2012 10:24:49 AM	WEIMER ELEMENTARY-620	8/3/2012 2:40:56 PM	144.74
8/2/2012 2:13:16 PM	FAIRPLAY MIDDLE-613	8/3/2012 9:51:34 AM	(428.01)
8/2/2012 11:58:44 AM	MIRROR LAKE ELEMENTARY-626	8/6/2012 6:56:03 AM	(392.18)
7/26/2012 12:20:54 PM	ASHTON HIGH-602	8/1/2012 2:17:39 PM	(1,242.47)
8/1/2012 8:50:57 AM	LIETSMAN HIGH-615	8/1/2012 9:50:37 AM	1.44
7/31/2012 12:53:50 PM	MASON MIDDLE-633	8/1/2012 9:27:15 AM	(91.06)
7/31/2012 2:24:14 PM	MASON ELEMENTARY-632	8/1/2012 9:47:34 AM	(326.72)
B/1/2012 10:04:21 AM	YATES MIDDLE-628	8/2/2012 9:29:29 AM	67.07
7/31/2012 11:00:55 AM	FACTORY SHOALS ELEMENTARY-621	8/2/2012 8:42:54 AM	(154.24)
8/2/2012 10:42:18 AM	ANNETTE THOMAS ELEMENTARY-603	8/2/2012 2:31:15 PM	3.65
7/31/2012 7:54:02 AM	DICKENSON COUNTY HIGH-611	8/1/2012 2:27:09 PM	354.55
B/1/2012 7:39:37 AM	LIETSMAN ELEMENTARY-614	8/2/2012 9:56:54 AM	(241.97)
7/31/2012 8:00:48 AM	MAHANEY HIGH-634	8/3/2012 3:12:49 PM	(400.78)



Inventory Valuation

Site: ANNE	tory Valuation TTE THOMAS ELEMENTARY-603 1/16/2015			d 11/16/2015 8:21	Report
Valuation (Group	Valuation Method	Value		
Commodity	Food	LRP	6	,579.84	
Non-commo	dity Food	FIFO	11	161.96	
Non-Food		FIFO	2	,818.74	
Total:		No.		560.54	
Item #	Item Description		WUOH	вион	Value
Valuation (Group: Commodity Food, Valuati	on Method: LRP		1	6,579.84
Category	: Bread				209.52
105070	BISCUIT DOUGH ROUND HAND-	SPLIT ZTF NOI(105025)	4 (Case)	194.00	122.52
552170	FRENCH TOAST STICKS, CINN.	SLAZED	3 (Case)	(Each) 0.00 (Each)	87.00
Category		estate (- (case)	unsu (catal)	1,641.96
101272	CHEESE, AMERICAN 50% RF N	OI	3 (Case)	17.00	78.50
205025	CHEESE, AMERICAN SLICED 100	0018	8 (Case)	(Pound) 13.84	503.96
205020	CHEESE, BLENDED SLICED YELL	ow	3 (Case)	(Pound) 0.00	164.58
205028	CHEESE, CHEDDAR, REDUCED F	AT.	3 (Case)	(pounds) 0.00	287.55
101225	CHEESE, MILD CHEDDAR PORTI	ONS RESTICKSNOT	1 (Case)	(pounds) 0.00 (Bag)	26.02
101220	CHEESE, MILD CHEDDAR PORTI		6 (Case)	0.00 (Bag)	111.60
205038	CHEESE, MOZARELLA, SHREDDE	AUCT (CASCANGE)	3 (Case)	0.00	166.56
101294	CHEESE, MOZZ STRING CHEESE	NOT	5 (Case)	(pounds) 0.00 (Each)	62.35
101274	CHEESE, YELLOW AMERICAN LO		1 (Case)	0.00 (Pound)	20.89
101282	CHEESE, CHEDDAR CHEESE SAU	CONTRACTOR CONTRACTOR AND CONTRACTOR CONTRAC	1 (Case)	3.00 (Pouch)	60.89
101280	CHEESE, MILD CHEDDAR, FS SHI		3 (Case)	0.00 (Pound)	31.83
101292	CHEESE, MOZZ, FS SHREADED, I		2 (Case)	15.00	21.51
205040	CHEESE, MOZZ., SHRED LITE		1 (Case)	(Pound) 0.00 (Pound)	60.69
552160	OMELET, CHEDDAR CHEESE		1 (Case)	104.00	45.04
Category	: Fruit		100 to 100	(Each)	727.37
607004	APPLES Red Delicious		5 (Case)	0.00	127.35
206008	APPLES, SLICED, CANNED(1060	03)	2 (Case)	(POUND) 0.00 (Can)	44.60
607006	BANANAS	100 PAGE	13 (Case)	0.00 (POUND)	304.07
607014	CANTALOUPE		7 (Case)	0.00 (EACH)	144.20
206048	MIXED FRUIT, CANNED(106018)		2 (Case)	0.00 (Can)	42.54
206056	ORANGES, FRESH		1 (Case)	0.00 (Box)	13.33
206062	PEACHES, SLICED, CANNED(106	030)	2 (Case)	0.00 (Can)	51.28



Item History

Item History Report
Site: ANNETTE THOMAS ELEMENTARY-603
Date: 10/01/2015 12:00 AM - 11/01/2015 12:00 AM

Generated 11/16/2015 8:23:26 PM by Cybersoft Support

History for Item: CABBAGE, GRN [Case=10 POUND] (607010)

Site: ANNETTE THOMAS ELEMENTARY-603

				Adjust	tment	Perpe Bala		
Actual Transaction Date	Transaction Date	Transaction Type	Transaction #	WU	BU	WU	BU	Comments
10/8/2015 1:47:52 PM						3	0.00	Starting Balance
10/8/2015 1:47:52 PM	10/8/2015 1:47:52 PM	Receive	Order# 40260, Receipt# 47217	2	0.00	5	0.00	From FFAVORS (DOD)

History for Item: CANTALOUPE [Case=12 EACH] (607014) ANNETTE THOMAS ELEMENTARY-603 Site:

				Adjust	ment	Perpe Balai		
Actual Transaction Date	Transaction Date	Transaction Type	Transaction #	WU	BU	WU	BU	Comments
10/8/2015 1:47:52 PM			a a			6	0.00	Starting Balance
10/8/2015 1:47:52 PM	10/8/2015 1:47:52 PM	Receive	Order# 40260, Receipt# 47217	1	0.00	7	0.00	From FFAVORS (DOD)

History for Item: CARROT CHL BABY WHL- MINI BAGS [Case=200 BAG] (607017)

Site: ANNETTE THOMAS ELEMENTARY-603

				Adjust	ment	Perpet Balar		
Actual Transaction Date	Transaction Date	Transaction Type	Transaction #	wu	BU	WU	BU	Comments
10/8/2015 1:47:52 PM						2	0.00	Starting Balance
10/8/2015 1:47:52 PM	10/8/2015 1:47:52 PM	Receive	Order# 40260, Receipt# 47217	1	0.00	3	1.0000000000000000000000000000000000000	From FFAVORS (DOD)

Item Perpetual Inventory

Item Perpetual Inventory Report

Site: ANNETTE THOMAS ELEMENTARY-603

Generated 11/16/2015 8:24:47 PM by Cybersoft Support

Report criteria for WholeUnits greater than 0 and less than 99999

Item #	Item Description	wuoн	вион
605015	1% MILK, 8 OZ CARTON [Carton = 1 EACH]	45	0.00
605020	1% MILK, GALLON [gallon = 4 quart]	5	0.00
605030	BUTTERMILK, 80Z [Carton = 1 EACH]	3	0.00
605040	BUTTERMILK, GALLON [gallon = 1 gallon]	5	0.00
605092	Milk, Lactose Free Fat Free [Case = 1 Carton]	7	0.00



Transaction History

Transaction History

Site: ANNETTE THOMAS ELEMENTARY-603 Date: 10/16/2015 - 11/15/2015

Generated 11/16/2015 8:25:28 PM by Cybersoft Support

Site Code Site Name		Transaction Type	Transaction #	Transaction Date	Actual Transaction Date	Status
5052	ANNETTE THOMAS ELEMENTARY- 603	Receive	Order# 40117	10/27/2015 10:04 AM	1/22/2015 2:20 PM	Negation
5052	ANNETTE THOMAS ELEMENTARY- 603	Receive	Order# 40117	10/27/2015 10:04 AM	1/22/2015 2:20 PM	
5052	ANNETTE THOMAS ELEMENTARY- 603	Receive	Order# 40295	11/9/2015 2:41 PM	11/9/2015 2:41 PM	

<u>Report Selections:</u> Transaction Nature: All Transactions

Transfers Report

Transfers Report

Site: ANNETTE THOMAS ELEMENTARY-603 Date: 09/01/2014 - 11/16/2015

Generated 11/16/2015 8:27:01 PM by Cybersoft Support Report Type: Summary

Site Cod	le/Site Name	Non-	commodity f	Total			
		Sent Amount	Rcvd Amount	Net Amount	Sent Amount	Rcvd Amount	Net Amount
5052	ANNETTE THOMAS ELEMENTARY-603	18.09	0.53	17.56	18.09	0.53	17.56
Total:	1	18.09	0.53	17.56	18.09	0.53	17.56

Transfer Details By Site

Site Code:

Site: ANNETTE THOMAS ELEMENTARY-603

Transaction Date/Typ	e/Site I	Name	Non-commo	odity Food	Tot	al
			Sent Amount	Rcvd Amount	Sent Amount	Rcvd Amount
12/15/2014 10:46:24 AM	То	ARBOR MITCH ELEMENTARY-604	12.08		12.08	
1/22/2015 2:26:45 PM	То	ARBOR MITCH ELEMENTARY-604	1.33		1.33	
3/11/2015 1:33:05 PM	То	ARBOR MITCH ELEMENTARY-604	4.15		4.15	
3/11/2015 1:38:00 PM	From	BOONE ELEMENTARY-605		0.53		0.53
3/11/2015 1:44:30 PM	То	BOONE ELEMENTARY-605	0.53		0.53	
Total:			18.09	0.53	18.09	0.53



Usage

	Report ETHOMAS ELEMENTARY-603 2015 - 11/16/2015															Report	Type: C)etail
Site	Begining Inv	Purchases	Add to Inv.	Trans	fer In	Tr	ansfer	Out	Re	eturns		Ending	g Inv.	7	Usage	e	ä	
ANNETTE THO		15.81	0.00		0.0	0		0.00		•	0.00	20	0,560.5	14		0.00		
lon-commodit	y Food 11,146.15	15.81	0.00		0.0	10		0.00			0.00	1	1,161.9	96		0.00		
Commodity For	od 6,579.84	0.00	0.00		0.0	10		0.00			0.00		6,579.8	34		0.00		
Non-Food	2,818.74	0.00	0.00		0.0	10		0.00			0.00		2,818.7	74		0.00		
tem #	Item Description		WU	ining inv BU	Purch	BU	Add to	BU	Trans	BU	Transfe WU	BU	Retu	BU	WU	BU	Usa WU	BU
/aluation Gro	oup: Non-commodity Food			,146.15		15.81		0.00		0.00		0.00		0.00		20.45		0.0
14015	ANIMAL CRACKERS [Units: Case = 100 Package]		1	12.00	0	0.00	0	0.00	0	0.00	0	0.00	0	0.00	1	12.00	0	0.0
	BAGELS, CINNAMON, RAISIN [Units: Case = 72 Each]		c	32.00	0	0.00	0	0.00	0	0.00	0	0.00	0	0.00	0	32.00	0	0.0
.05022									0	0.00	0	0.00	0	0.00	71	10.00	0	0.0
05022	BREAD, WHOLE GRAIN WHEAT [Units: Loaf = 20 Slice]		71	10.00	0	0.00	0	0.00	Ů	0.00								
	BREAD, WHOLE GRAIN WHEAT	78 Gold Fish Bread	71		0	0.00	0	0.00	0	0.00	0	0.00	0	0.00	2	0.00	0	0.0
03006	BREAD, WHOLE GRAIN WHEAT [Units: Loaf = 20 Slice] BREAD, HONEY WHOLE WHEAT 3:	78 Gold Fish Bread		0.00		500000	098	80000000		2000000	85	0.00	0	0.00	2 88	2000	0	0.0
03006	BREAD, WHOLE GRAIN WHEAT [Units: Loaf = 20 Slice] BREAD, HONEY WHOLE WHEAT 3: [Units: Bag = 120 SERVING] BUNS, KRYSTAL, SLICED		2	0.00	0	0.00	0	0.00	0	0.00	0	100000		0.00	88	2000	183	0.0
03006 05096 03018	BREAD, WHOLE GRAIN WHEAT [Units: Loaf = 20 Slice] BREAD, HONEY WHOLE WHEAT 3: [Units: Bag = 120 SERVING] BUNS, KRYSTAL, SLICED [Units: Bag = 24 BUNS] BUNS, HAMBURGER, 4" WHEAT		2	2 0.00 5 17.00 3 37.00	0	0.00	0	0.00	0	0.00	0	0.00	0	0.00	88	17.00 37.00	0	0.0
.03006 .05096	BREAD, WHOLE GRAIN WHEAT [Units: Loaf = 20 Slice] BREAD, HONEY WHOLE WHEAT 3: [Units: Bag = 120 SERVING] BUNS, KRYSTAL, SLICED [Units: Bag = 24 BUNS] BUNS, HAMBURGER, 4" WHEAT [Units: Flat = 60 BUNS] BUNS, HOT DOG, FOOTLONG	(BULK)	2 85	2 0.00 5 17.00 3 37.00 4 0.00	0	0.00	0	0.00	0	0.00	0	0.00	0	0.00	88	17.00 37.00 0.00	0	
03006 05096 03018 03016	BREAD, WHOLE GRAIN WHEAT [Units: Loaf = 20 Sice] BREAD, HONEY WHOLE WHEAT 3: [Units: Bag = 120 SERVING] BUNS, KRYSTAL, SLICED [Units: Bag = 24 BUNS] BUNS, HAMBURGER, 4" WHEAT [Units: Flat = 60 BUNS] BUNS, HOT DOG, FOOTLONG [Units: Bag = 6 BUNS] BUNS, HOT DOG, REGULAR, SIDE	(BULK)	2 85 8	2 0.00 5 17.00 3 37.00 4 0.00 4 10.00	0 3 0 2	0.00	0 0	0.00	0 0	0.00	0 0	0.00	0	0.00	88	17.00 37.00 0.00 10.00	0 0	0.0



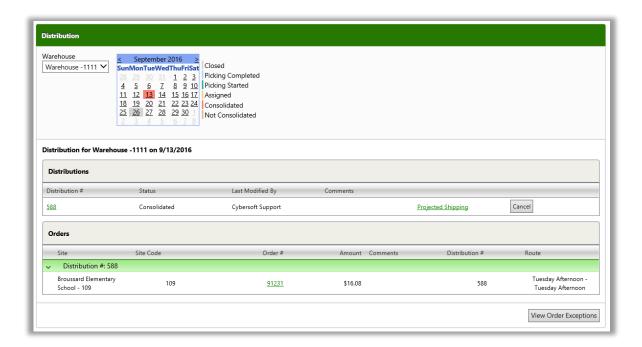
WU - Whole Units, BU - Broken Units

Central Warehouse

PrimeroEdge includes a feature-rich Central Warehouse module to facilitate ease of ordering, receiving and distribution as well as accurate accounting. Optional use of a bin system for storing warehouse products allows for precise First In, First Out goods distribution. Central Warehouse order guides are created automatically for each school via the item configuration process. Schools place their orders using the Central Warehouse order guide just like they would order from any outside vendor. All campus orders are consolidated and placed for shipment. Substitutions can be made per item and/or site. Additionally, pick tickets can be generated in multiple formats depending on preference, including by item, campus or route. When picking is complete, items are automatically removed from Central Warehouse inventory. Delivery tickets can be printed for distribution. As soon as the campus receives the order, items are automatically added to campus inventory.

Central Warehouse features include:

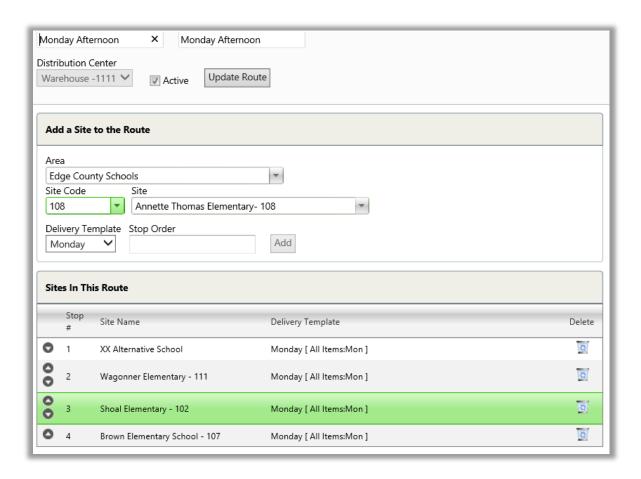
- Ability to set par levels for key inventory items to ensure they are always in stock
- Par level orders for multiple vendors can be created from a single screen
- Distribution Viewer allows Central Warehouse personnel to see the status of each day's warehouse deliveries
- Supports just-in-time or lead-time ordering
- Consolidated orders for quicker, bulk pull





Routes

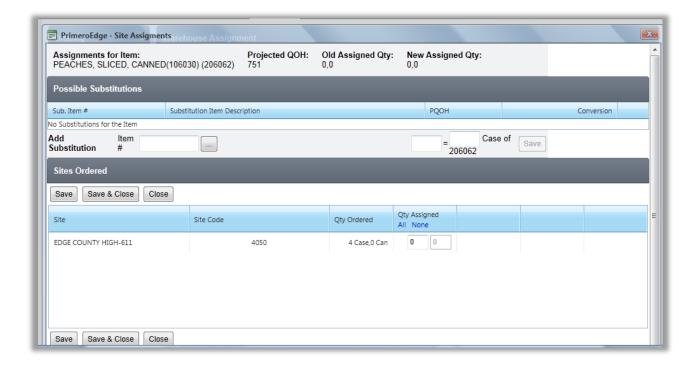
The flexible design of PrimeroEdge allows for creation of multiple custom routes based on geographical location, storage type (frozen, cooler, dry), or timed stops. Delivery tickets are printed by routing order.



PrimeroEdge Central Warehouse

- Maintains daily perpetual inventory.
- Updates shipping, receiving, transfers, production, and manual additions or deletions.
- Allows for end-of-month blind physical inventory count.
- Allows for district-level consolidated inventory search for a specific item, producing results reporting the location(s) and quantity.
- Provides "product recall" or "product hold" management functions.
- Allows perpetual and physical inventory for each line item.
- Tracks usage history by month/year for any inventory item.





IntelliScan

Use the IntelliScan handheld scanner to quickly receive inventory items and automatically close receipts on confirmation. Physical Inventories can be conducted on or off-line.



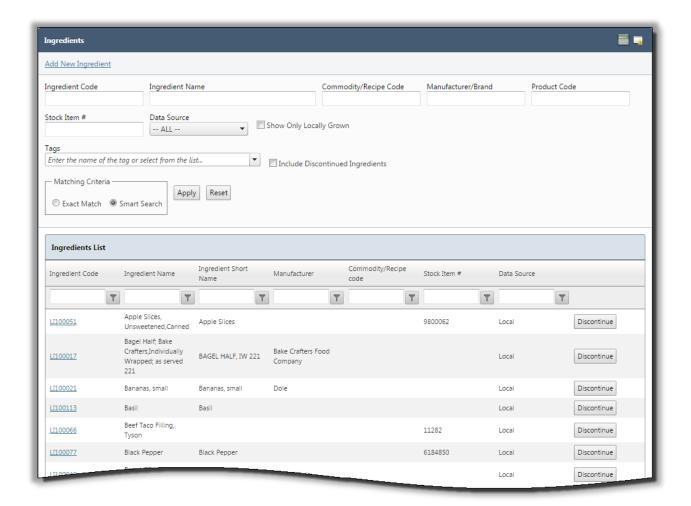


Menu Planning

PrimeroEdge Menu Planning is USDA-approved and has been updated to be compliant with the New Meal Patterns.

Ingredients

Approved by USDA for Nutrient-Standard and Food Based Menu Planning, PrimeroEdge Menu Planning contains more than 15,000 food items for food and recipe management. PrimeroEdge provides easy access to the most current CN database to create local foods and new recipes. New ingredients can be added directly or created by copying and renaming existing ingredients. Save nutritional information from the nutrition label or as provided from the manufacturer for each ingredient. In addition, images of the nutritional labels can be scanned and managed within the software.



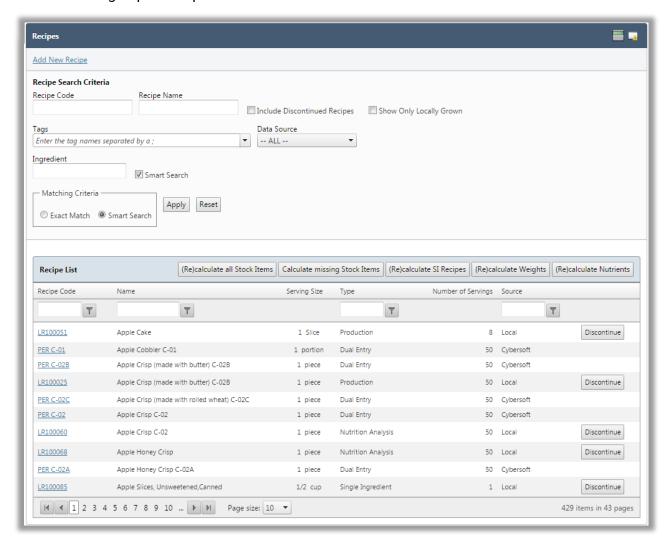


Recipes

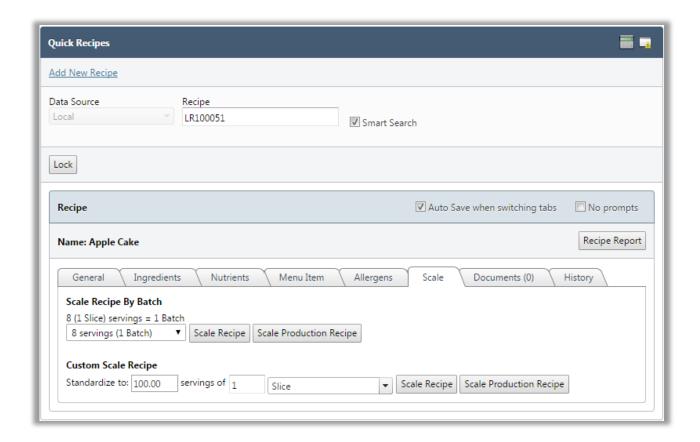
PrimeroEdge facilitates the use of recipes by including recipes from the USDA or by creating or importing complete local recipes. Searching for a recipe is quick and simple by recipe category, local or USDA recipe, recipe code number or by using a keyword or ingredient.

USDA Recipe Database

PrimeroEdge Menu Planning includes USDA recipes within the software. The Smart Search tool makes locating recipes in PrimeroEdge quick and easy. PrimeroEdge offers recipe scaling for batch cooking or planned production.





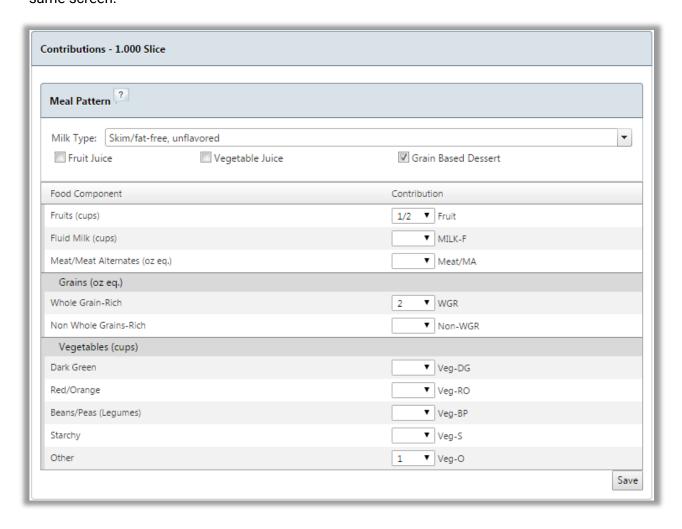


When entered into PrimeroEdge, scaling recipes by batch or servings is quick and easy.

Primero 2 dg 2

Menus Items

Raw foods, prepared foods and recipes can be managed and easily located using PrimeroEdge. PrimeroEdge enables users to add and modify ingredients or recipes to the menu item file. Menu items are ready for use in building school menus. For each menu item, the user can configure portion sizes for each RDA group, HACCP processes, and component contributions all within the same screen.



Menus

Build individual menus by day, school type and meal service. Daily menus are used to create cycle menus.

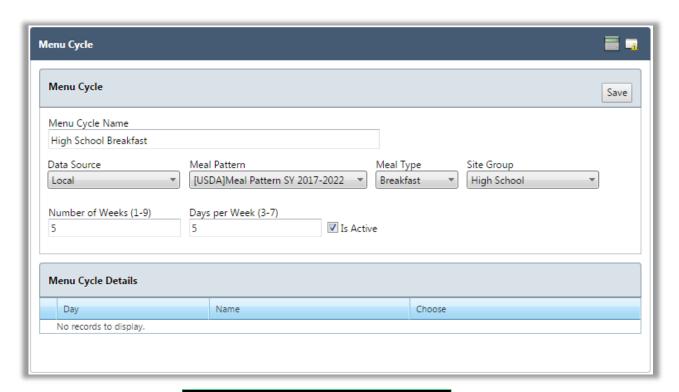
PrimeroEdge provides on-board decision support assistance to optimize nutrient and cost aspects. Dynamic visual feedback is provided to the user highlighting nutritional information and menu costs as menus are being created. Each menu can be analyzed against nutrient standards using simple or weighted analysis methods.

PrimeroEdge supports the latest standards required by the USDA including the New Meal Pattern.



Menu Cycles

PrimeroEdge simplifies the process of building and assigning cycle menus by school or school type. Existing menus can be assigned to different days of the cycle menus. Existing menu cycles can be copied and modified to create new cycle menus in a fraction of the time. Each cycle menu can be analyzed against food-based nutrient standards using the weighted analysis method.



When creating a Menu Cycle, the menu planner can determine the number of weeks and days per week for each cycle.

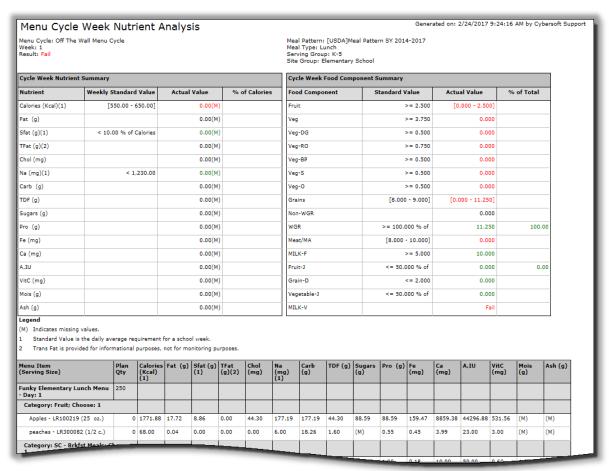
Menu Calendar

PrimeroEdge facilitates populating school calendars using a variety of ways including single menus, cycle menus, or individual menu items. The user is presented with a color-coded monthly calendar highlighting the status of menu completion for each day. Menus can be published to the SchoolCafé website where parents view their student's daily, weekly and monthly menus as well as detailed nutritional information.



Weekly Nutritional Analysis

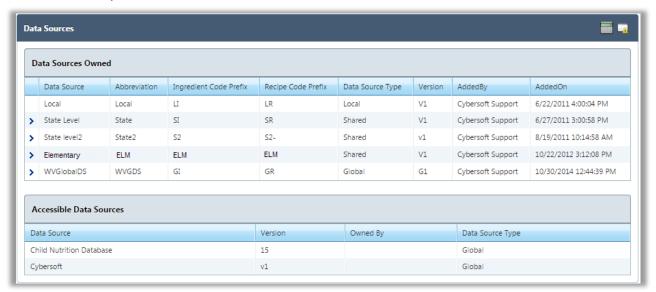
PrimeroEdge provides a convenient, easy-to-use way to ensure that nutrient standards are met for each week using simple or weighted analysis methods. Combined breakfast and lunch nutrient analysis can be assessed as well.





RDA Datasets

PrimeroEdge Menu Planning and Production Management includes USDA provided RDA datasets. PrimeroEdge also enables the district to create and change custom RDA datasets to suit district requirements.



Reports

Acceptability Factor	Post Production Analysis
Allergen Chart	Recipe Book
Allergen Report	Recipe Costing Report
Ingredient List	Recipe Materials Report
Locally Grown Usage	Recipe Nutrition
Menu Calendar	Usage Reports
Menu Item Nutrients	Weekly Nutrient Analysis
Nutrient Standards	



Sample Menu Planning Reports Allergen Chart

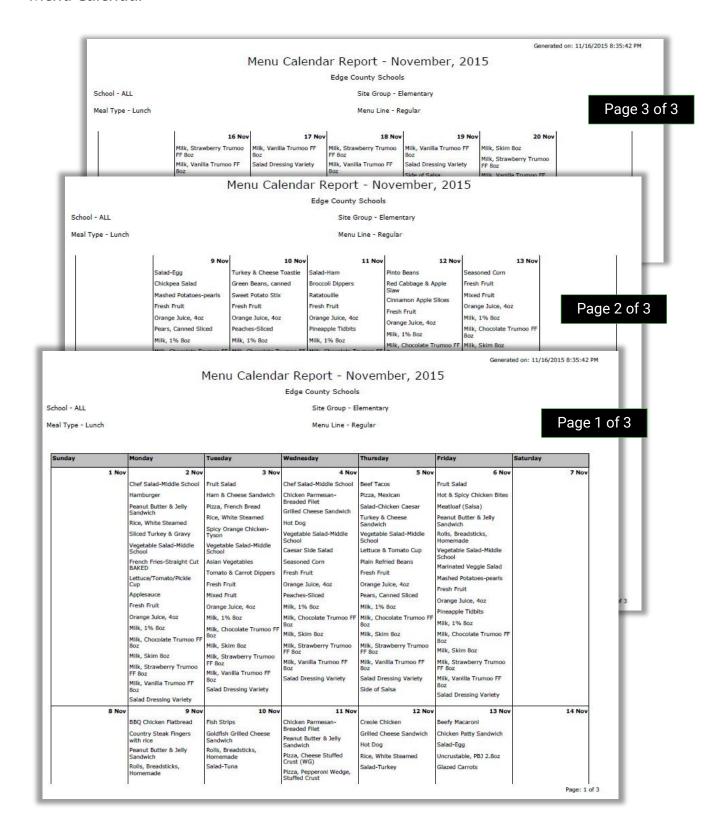
								Generated on: 1:	/16/2015 8:35:08
			Allerae	n Chart					
			Edge Cour						
			Edge Cour	ity schools					
	Fr	om Date	11/1/2015	- To Date: 1	1/16/2015				
CONDIMENT	0				3	3			
		-	Fish	at i	Milk				Wheat
Menu Item	Crustacean Shellfish	Egg	Fish	Gluten	Milk	Peanuts	Soy	Tree nuts	Wheat
Dressing, Ranch Lite Ind - LR100343					МС				
Honey Mustard - LR100160									
Ketchup, Ind Pack - LR100157									
Mayonnaise, Ind Pkt - LR100158									
Mustard, Indv Pkts - LR100148									
Salad Dressing Variety - LR100156					MC				
Side of Salsa - LR100370		1							

Allergen Report

Site	Menu Date	Meal Type	Data Source	Recipe Code	Menu Item	Allergen(s)
			Local	LR100027	Copy of 0.86 oz Precooked Formed Fish Nuggets	Contains Avocado, Banana, Beef, Chocolate/Cocoa, Crustacean Shellfish, Egg, Fish, Gluten, Lactose, Milk, MSG, Peanuts, Red Dye, Soy, Tomatoes, Tree nuts, Wheat, Yeast.
		Breakfast	Local	LR100035	test	May contain Egg, Soy.
HIGHLAND HIGH SCHOOL	2/22/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
HIGHLAND HIGH SCHOOL	2/23/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
HIGHLAND HIGH SCHOOL	2/24/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
OUETTA HS	2/22/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
LOUETTA HS	2/23/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
LOUETTA HS	2/24/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
STUEBNER HS	2/22/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
STUEBNER HS	2/23/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
STUEBNER HS	2/24/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
TELLIS HIGH SCHOOL	2/22/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
TELLIS HIGH SCHOOL	2/23/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
TELLIS HIGH SCHOOL	2/24/2017 12:00:00 AM	Lunch	Local	LR100035	test	May contain Egg, Soy.
Report Selections: Data Source: All Standard Allergens: Pean	uts,Soy	·	,			



Menu Calendar





Menu Item Nutrients

Menu Item Nutrient Report

Edge County Schools

Meal Pattern: [USDA]Meal Pattern SY 2014-2017 Serving Group: K-5

Data Source: Local

Item Name (Serving Size)	FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
16" Pepperoni Pizza-Best Express - LR100402 (1 slice)	320.00	14.40	6.40	0.00	32.00	840.00	32.00	3.20	4.00	14.40	2.88	320.00	600.00	9.60	(M)	(M)
5 Layer Burrito - LR100078 (1 ea.)Contains Wheat.	455.72	19.34	9.68	0.00(M)	54.58	1066.29	47.97	8.73	0.00(M)	24.56	2.73	198.96	243.99	5.57	118.22 (M)	2.31(M)
All In One Taster Bowl - LR100164 (1/2 c.)Contains Milk, Soy.	368.23	17.10	4.83	0.00(M)	33.85(M)	1166.21	38.86	4.23(M)	0.00(M)	14.41	1.26(M)	82.49(M)	102.16 (M)	2.67(M)	87.03(M)	1.08(M)
Animal Crackers - LR100225 (1 pkg.)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)
Apple Crisp - LR100234 (1 piece)	184.52	7.74	1.59	0.00	0.00	113.75	27.67	1.32	(M)	1.79	1.27	17.14	325.42	0.51	10.04	0.42
Applesauce - LR100107 (1/2 c.)	87.17	0.22	0.04	(M)	0.00	2.56	22.42	1.54	(M)	0.21	0.15	3.85	7.69	2.18	105.09	0.27
Apricot Cup - LR100309 (1 ea.)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)
Asian Salad - LR100252 (1 salad)	178.49	5.44	2.01	0.00	24.11	438.35	20.08	2.91	0.00	14.15	1.17	62.19	7455.28	17.42	98.86	0.91
Asian Vegetables - LR100099 (1/2 c.)	37.30	0.00	0.00	0.00	0.00	23.08	5.96	2.98	0.00	2.98	0.40	22.26	492.79	25.71	23.60	0.00
Assorted Canned Fruit - LR100121 (1/2 c.)	53.50	0.04	0.00	(M)	0.00	3.45	14.21	1.16	(M)	0.33	0.29	6.87	122.89	3.93	79.07	0.22
Assorted Fruit Juice-4oz - LR100210 (1/2 c.)	63.86	0.16	0.02	(M)	0.00	4.65	15.48	0.28	(M)	0.47	0.24	13.02	58.59	24.40	107.52	0.36
Assorted Fruit Juice-6oz - LR100215 (3/4 c.)	97.00	0.25	0.00	0.00	0.00	7.04	23.38	0.42	(M)	0.71	0.37	19.70	88.24	36.69	(M)	(M)
Baby Carrots-Mini Bag - LR100341 (1 bag (1.6oz))	16.00	0.05	0.01	0.00	0.00	35.20	3.70	1.31	(M)	0.29	0.41	14.40	6254.40	1.20	(M)	(M)
Baked Beans-No Molassas - LR100055 (1/2 c.)	168.51	2.14	0.82	(M)	9.59	570.29	32.81	7.67	(M)	7.41	2.45	77.95	41.66	3.50	100.01	2.59
Baked Cherries - LR100166 (1/2 c.)	63.63	0.09	0.02	(M)	0.00	0.70	16.00	1.38	(M)	0.76	0.23	7.91	124.31	0.66	49.70	0.55
Baked Potato-Half - LR100137 (1/2 potato)	81.64	0.11	0.04	0.00	0.00	17.76	18.54	1.90	0.00	2.16	0.93	12.97	8.65	8.30	68.32	1.15
Baked Potato-Whole - LR100138 (1 potato)	163.29	0.23	0.07	0.00	0.00	35.51	37.07	3.81	0.00	4.33	1.87	25.95	17.30	16.61	136.64	2.30
Baked Sweet Potato - LR100212 (1 potato)	184.96	7.19	1.32	(M)	0.00	146.63	28.31	3.90	(M)	2.04	0.81	40.89	18765.1 5	3.12	102.11	1.49
BBQ Chicken Flatbread - LR100399 (1 ea.)Contains Wheat, Gluten.	295.60	6.31	2.15	0.00	66.72	906.66	35.77	1.25	1.00	21.61	2.55	155.35	21.26	0.00	50.04	2.04

Menu Item Nutrient Report

Edge County Schools

Item Name (Serving Size)	FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
Veggie Sticks w/Dip - LR100096 (1/2 c.)	178.93	16.46	2.55	0.00	13.41	293.27	6.88	1.85	(M)	1.04	0.25	38.26	7513.32	3.78	81.86	0.83
Waffle Sticks - LR100200 (2 ea.)	140.00	2.00	0.50	0.00	0.00	340.00	28.00	2.00	(M)	3.00	1.44	60.00	0.00	0.00	(M)	(M
Waffles, Snack'n Blueberry - LR100202 (1 ea.)	240.00	8.00	2.50	0.00	25.00	(M)	36.00	3.00	(M)	5.00	1.08	20.00	(M)	(M)	(M)	(M)
Waffles, Snack'n Cinnamon - LR100203 (1 ea.)	240.00	9.00	2.50	0.00	25.00	250.00	35.00	2.00	(M)	5.00	1.08	20.00	(M)	(M)	(M)	(M
Waffles, Snack'n Maple - LR100204 (1 ea.)	240.00	9.00	2.50	(M)	25.00	280.00	35.00	2.00	(M)	5.00	0.72	20.00	(M)	(M)	(M)	(M
Watermelon-Fresh - LR100342 (1/2 c.)	27.67	0.14	0.02	(M)	0.00	0.92	6.96	0.37	(M)	0.56	0.22	6.46	524.79	7.47	84.34	0.23
Winter Mix Vegetables - LR100076 (1/2 c.)	34.82	0.01	0.00	0.00	0.00	229.74	5.62	2.79	0.00	2.76	0.40	24.59	442.27	43.88	55.76	0.51
Yogurt, FF Peach-4oz - LR100216 (1 ea.)Contains Milk.	90.00	0.00	0.00	0.00	0.00	75.00	19.00	0.00	16.00	3.00	0.00	300.00	0.00	0.00	(M)	(M
Yogurt, Raspberry FF-4oz - LR100217 (1 ea.)Contains Milk.	90.00	0.00	0.00	0.00	0.00	75.00	19.00	0.00	16.00	3.00	0.00	300.00	0.00	1.20	(M)	(M)
Yogurt, Straw/Ban FF-4oz - LR100218 (1 ea.)Contains Milk.	90.00	0.00	0.00	0.00	0.00	75.00	19.00	0.00	16.00	3.00	0.00	300.00	0.00	1.20	(M)	(M
Yogurt, Strawberry FF-4oz - LR100219 (1 ea.)Contains Milk.	90.00	0.00	0.00	0.00	0.00	75.00	19.00	0.00	16.00	3.00	0.00	300.00	0.00	1.20	(M)	(M)

Legend

Indicates missing values.
 Trans Fat is provided for informational purposes, not for monitoring purposes.



Page: 1 of 18

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Menu Cycle Week Nutrient Summary

Menu Cycle Week Nutrient Summary Report

Edge County Schools

Menu Cycle Name - Elem Lunch Week 1-Chicken Teriyaki (November 2015)

Site Group - Elementary Meal Pattern - [USDA]Meal Pattern SY 2014-2017

Serving Group - K-5 Calculation Method - Weighted Analysis

Meal Type - Lunch Week - 1

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
FE (Kcal)(1)	610.06	673.46	629.12	639.41	647.75	[550.00 - 650.00]	639.96	
Fat (g)	15.32 (22.60%)	18.12 (24.22%)	22.32 (31.93%)	19.73 (27.77%)	24.54 (34.10%)		20.01	28.139
Sfat (g)(1)	4.15 (6.12%)	4.48 (5.99%)	5.88 (8.42%)	5.08 (7.15%)	5.82 (8.09%)	< 10.00 % of Calories	5.08	7.159
TFat (g)(2)	0.00	0.00	0.00	0.00	0.00		0.00	
Chol (mg)	51.57	81.78	49.98	47.16	129.35		71.97	
Na (mg)(1)	945.91	1359.68	1345.27	1254.82	698.65	< 1,230.00	1,120,86	
Carb (g)	84.99 (55.73%)	100.07 (59.44%)	79.61 (50.62%)	86.11 (53.87%)	77.26 (47.71%)		85.61	53.519
TDF (g)	7.70	12.99	10.21	10.97	7.38		9.85	
Sugar (g)	22.80 (14.95%)	29.69 (17.63%)	28.58 (18.17%)	25.43 (15.91%)	29.93 (18.48%)		27.29	17.059
Pro (g)	32.81 (21.51%)	27.42 (16.29%)	26.12 (16.61%)	22.75 (14.23%)	26.65 (16.46%)		27.15	16.979
Fe (mg)	4.54	6.25	3.06	2.77	6.28		4.58	
Ca (mg)	359.23	347.43	501.28	424.98	479.58		422,50	
A,IU	778.70	4759.09	8609.00	4519.94	3528.82		4,439.11	
VitC (mg)	21.19	33.91	104.37	28.73	41.37		45.91	
Mois (g)	44.66	200.19	230.09	194.90	92.48		152.46	
Ash (g)	1.34	0.87	2.53	3.00	0.82		1.71	



Menu Cycle Costing

1enu Cyc	le Cost	Generate	d 11/16/2015 08:3	4:04 PM by Cyb	ersoft Suppor
ame: Elem Lunci	h Week 1-Chicken Teriyaki (November 2015)				
tal Meal Count:	46020				
eal Pattern: [US	DA]Meal Pattern SV 2014-2017				
te Group: Eleme	entary				
eal Type: Lunch					
ecipe Code	Description	Serving Size	Planned Qty	Unit Cost	Total Cos
eek: 1 (46020 l	Meals)				
Day: 1 - 121: 1	13: 109: 100: 89: 86: 81: 77: 73: 68: 50: Monday-Ch	nicken Teriyaki (Oct) (920	4 Meals)		
Menu Item C	ategory: Entree				
LR100179	Chicken Teriyaki-Tyson w/Roll	3 oz.	2,301	1.0864	2,499.7
LR100020	Hamburger	1 ea.	6,903	0.3407	2,351.6
Category Foo	d Cost Per Meal:			0.53	
Menu Item C	ategory: VEGETABLE				
LR100099	Asian Vegetables	1/2 c.	1,841	0.2307	424.7
LR100250	French Fries-Straight Cut BAKED	1/2 c.	7,363	0.1155	850.4
Category Foo	d Cost Per Meal:			0.14	
Menu Item C	ategory: FRUIT				
LR100120	Fresh Fruit	1 whole fruit	3,682	0.6164	2,269.5
LR100278	Mandarin Oranges	1/2 c.	3,682	0.2302	847.4
LR100381	Orange Juice, 4oz	1 Carton	1,841	0.1370	252.2
Category Foo	d Cost Per Meal:	100000000000000000000000000000000000000		0.37	100.000.000
Menu Item C	ategory: MILK		-	500000	
LR100161	Milk, 1% 8oz	1 Carton	3,958	0.2800	1,108.2
LR100039	Milk, Chocolate Trumoo FF 8oz	1 Carton	4,602	0.2800	1,288.5
LR100040	Milk, Skim 8oz	1 Carton	460	0.2706	124.4
LR100041	Milk, Strawberry Trumoo FF 8oz	1 Carton	92	0.2830	26.0
LR100042	Milk, Vanilla Trumoo FF 8oz	1 Carton	92	0.2830	26.0
	d Cost Per Meal:	- 34.131	-	0.28	
	ategory: CONDIMENT				
LR100157	Ketchup, Ind Pack	1 ea.	3,682	0.0086	31.8
LR100148	Mustard, Indv Pkts	1 packet	1,841	0.0078	14.4
LR100156	Salad Dressing Variety	2 Tbsp.	3,682	0.0173	63.6
1000000000000	od Cost Per Meal:	z Tusp.	3,002	0.0173	0.3.0
23/20/20/20	Il Meal Cost for Day 1:			1.32	12 170 1
		hili (9204 Ments)		1.32	12,179.1
A CONTRACT OF THE PARTY OF	13: 109: 100: 89: 86: 81: 77: 73: 68: 50: Tuesday-Cl	iiii (9204 Meais)			
	Chill w/Reass and Rice	14.2	4 400	O FEOD	3.500 =
LR100237	Chill w/Beans and Rice	1 c.	4,602	0.5582	2,568.7
LR100054	Corn Dog-Baked	1 ea.	4,602	0.2667	1,227.2



Menu Nutrient Analysis

Generated on: 11/16/2015 8:31:43 PM

Menu Nutrient Analysis Report

Edge County Schools

Menu Name - Monday-Chicken Teriyaki (November 2015)

Site Group - Elementary Meal Pattern - [USDA]Meal Pattern SY 2014-2017

Serving Group - K-5 Calculation Method - Weighted Analysis

Meal Type - Lunch Result - Pass

Nutrient Summa	ry			Food Component Summary					
Nutrient	Weekly Standard Value	Actual Value	% of Calories	Food Component	Standard Value	Actual Value	% of Total		
FE (Kcal)(1)	[550.00 - 650.00]	610.06		Fruit	>= 0.500	[0.500 - 1.000]			
Fat (g)		15.32	22.60	Veg	>= 0.750	1.000			
Sfat (g)(1)	< 10.00 % of Calories	4.15	6.12	Veg-DG		0.000			
TFat (g)(2)		0.00		Veg-RO		0.000			
Chol (mg)		51.57		Veg-BP		0.000			
Na (mg)(1)	< 1,230.00	945.91		Veg-S		1.000			
Carb (g)		84.99	55.73	Veg-O		1.000			
TDF (g)		7.70		Grains	>= 1.000	2.000			
Sugar (g)		22.80	14.95	Non-WGR		0.000			
Pro (g)		32.81	21.51	WGR		2.000			
Fe (mg)		4.54		Meat/MA	>= 1.000	2.000			
Ca (mg)		359.23		MILK-F	>= 1.000	1.000			
A,IU		778.70		Fruit-J		0.000			
VitC (mg)		21.19		Grain-D		0.000			
Mois (g)		44.66		Vegetable-J		0.000			
Ash (g)		1.34		MILK-V		Pass			

Legend



Standard Value is the daily average requirement for a school week.

Recipe Costing

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Monday-Chicken Teriyaki (November 2015)

Edge County Schools

Meal Pattern: [USDA]Meal Pattern SY 2014-2017

Site Group: Elementary Meal Type: Lunch Total Meals: 9204

Recipe Code	Description	Serving Size	Planned Qty	Unit Cost	Total Cost
Entree	·				
LR100179	Chicken Teriyaki-Tyson w/Roll	3 oz.	2,301	1.0864	2,499.77
LR100020	Hamburger	1 ea.	6,903	0.3407	2,351.68
Food Cost / Me	al:		1	0.53	7
VEGETABLE					
LR100099	Asian Vegetables	1/2 c.	1,841	0.2307	424.79
LR100250	French Fries-Straight Cut BAKED	1/2 c.	7,363	0.1155	850.43
Food Cost / Me	sal:		1	0.14	
FRUIT	15.	100			
LR100120	Fresh Fruit	1 whole fruit	3,682	0.6164	2,269.59
LR100278	Mandarin Oranges	1/2 c.	3,682	0.2302	847.44
LR100381	Orange Juice, 4oz	1 Carton	1,841	0.1370	252.24
Food Cost / Me	sal:			0.37	
MILK				16	
LR100161	Milk, 1% 8oz	1 Carton	3,958	0.2800	1,108.24
LR100039	Milk, Chocolate Trumoo FF 8oz	1 Carton	4,602	0.2800	1,288.56
LR100040	Milk, Skim 8oz	1 Carton	460	0.2706	124.47
LR100041	Milk, Strawberry Trumoo FF 8oz	1 Carton	92	0.2830	26.04
LR100042	Milk, Vanilla Trumoo FF 8oz	1 Carton	92	0.2830	26.04
Food Cost / Me	sal:	, U		0.28	
CONDIMENT	15c	100		76	
LR100157	Ketchup, Ind Pack	1 ea.	3,682	0.0086	31.81
LR100148	Mustard, Indv Pkts	1 packet	1,841	0.0078	14.43



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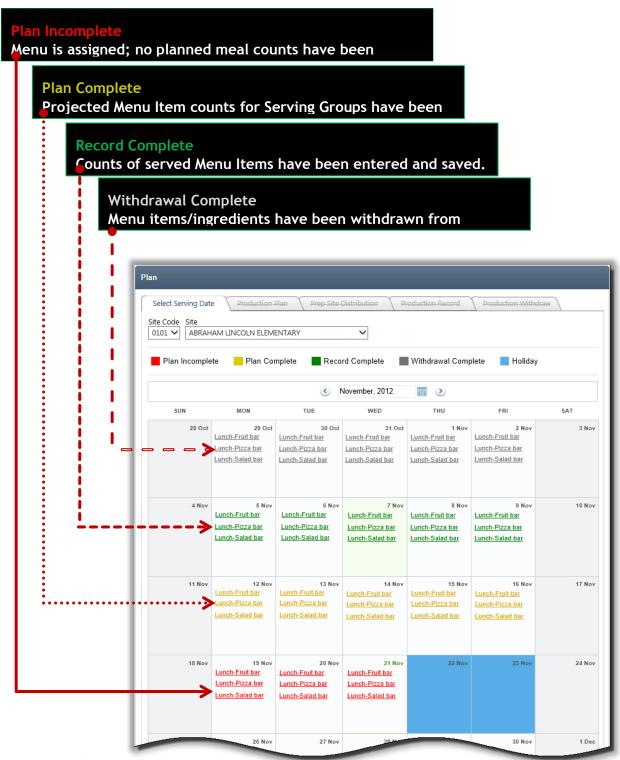
Weekly Food Component Report

Weekly Food Component Report Edge County Schools Menu Cycle Name - Elem Lunch Week 1-Chicken Teriyaki (November 2015) Site Group - Elementary Meal Pattern - [USDA]Meal Pattern SY 2014-2017 Serving Group - K-5 Meal Type - Lunch Week - 1 Fruit (cups) [0.500 - 1.000] (Pass) [1.000 - 1.500] (Pass) [1.500 - 2.000] (Pass) [1.500 - 2.000] (Pass) [1.000 - 1.500] (Pass) [5.500 - 8.000] ≥ 2,500 Pass Total Weekly Fruit Juice Total Weekly Fruit Weekly Requirement Vegetables (cups) Day 5 Weekly Total Vegetables (cups) 1.000 (Pass) | [1.000 - 1.750] (Pass) | [2.125 - 3.500] (Pass) | [1.000 - 1.125] (Pass) | [1.000 - 2.500] (Pass) [6.125 - 9.875] ≥ 3.750 Dark Green 0.000 0.000 2.250 0.000 3.250 ≥ 0.500 Pas Red/Orange Pas 0.000 0.750 0.250 0.500 0.250 1.750 ≥ 0.750 0.500 0.000 1.000 0.000 1.500 ≥ 0.500 Pas Starchy Pass Other Meat / Meat Alternate (oz eq.) Weekly Total Meat/Meat Alternates (oz eq.) 2.000 (Pass) 2.000 (Pass) 2.000 (Pass) 2.000 (Pass) 2.000 (Pass) [8.000 - 10.000] 2.000 (Pass) 2.000 (Pass) 2.000 (Pass) 2.000 (Pass) 1.000 (Pass) 9.000 [8.000 - 9.000] Pass



Production

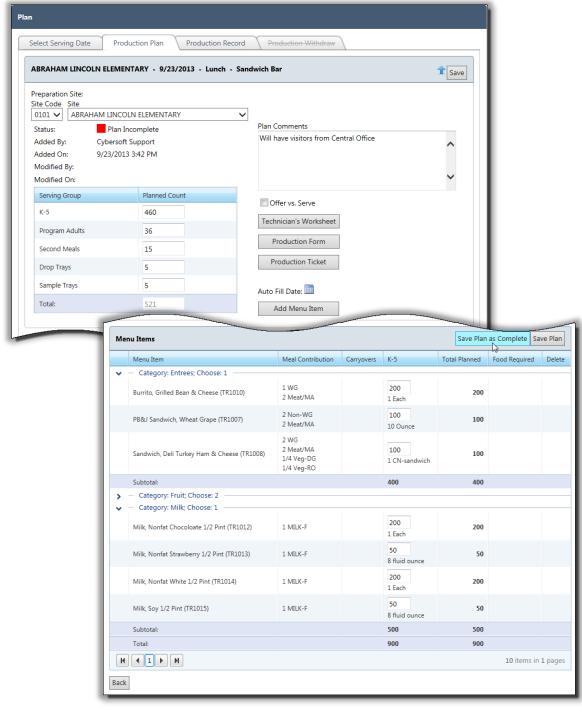
Production takes your Menus assigned to the Menu Calendar and creates a Production Record for each planned Menu. Color highlights the status of each Production Plan/Record on the Production Menu.





Production Plan

Once menus are assigned, they become the basis for production plans for each school or kitchen site. Assigned menus by school or school type are available at the campus to fill in production plan counts. PrimeroEdge includes a time-saving auto-fill feature which allows past production plan numbers to populate into any future production plan based on a configurable percentage of matched items served. When used in conjunction with PrimeroEdge Inventory, orders for required inventory items can be automatically generated with Production Ordering.

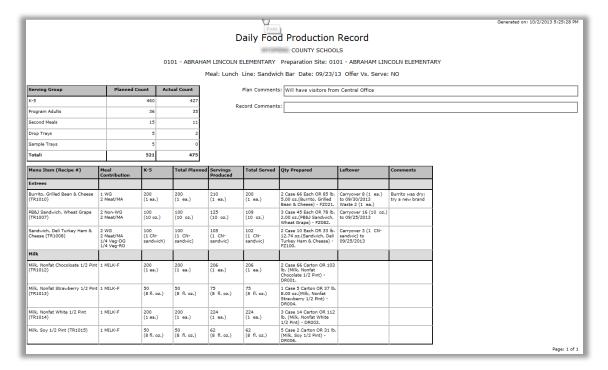




Production Record

Each production record is available for completion on the day of production. Counts of total number produced and all food items that are not served are recorded on the technicians' worksheet which is then transferred to the production record at the close of each day's production. Food items not served are entered as a leftover to be reused, as a return to stock item, or as waste. Reusable leftovers can be carried over to a future production record with production quantities automatically calculating and filling in the production record. When used in conjunction with PrimeroEdge Inventory, stock items can be withdrawn.

The PrimeroEdge recipe tool allows users to print and scale recipes by batch or number of specific servings on demand for reference and accurate production. Each production record features a technicians' worksheet for recording HACCP temperatures and leftover quantities.





Production Status

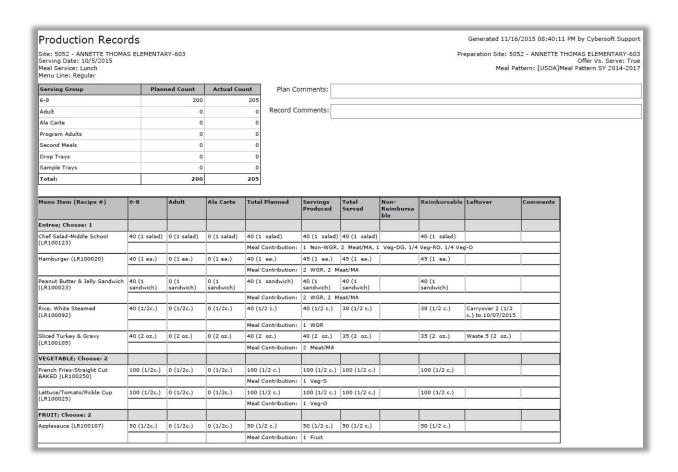
The Production Status feature provides a real time snapshot of the status of production on various days. Viewable statuses include Plan Incomplete, Plan Completed, Record Complete, and Withdrawal Complete.

Production Reports

Post Production Details	Preparation Items Shipped/Received
Pre-Production Costing	Meal Count Troubleshooting
Production Print Recipes	Recipe Signage
Production Reports	Post Production Analysis

Sample Production Reports

Production Record



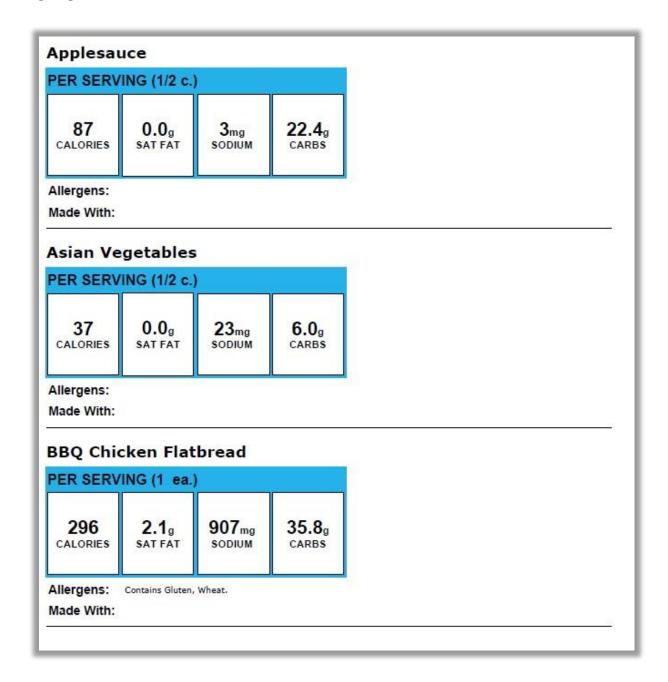


Technician's Worksheet

Technician's					11,10,2010.00.	42:55 PM by Cybersoft Suppor
Date: 10/05/2015	- CLEMENTAN	1 003				Meal Service: Lund Menu Line: Regula
Serving Group		Planned Count	Actual Count			
6-8		200				
Adult		0				
Ala Carte		0				
Program Adults		0				
Second Meals		0				
Drop Trays		0				
Sample Trays		0				
Total:		200				
					I	12
Serving Size	Planned	Produced	Carryovers	Return to Stock	Waste	Non-Reimbursable
Category: Entree; Ch			1011 1 11 - 55 - 111	no 4/4: 0		
	nool (LR100123)		at/MA, 1 Veg-DG, 1/4	Veg-RO, 1/4 Veg-O	7	
1 salad		40	9	i i	10	9
Temperatures (F):	Cold Hold					
Hamburger (LR10002	20) 2 WGR, 2 M	leat/MA				
1 Each		40	28	89	15	à:
Temperatures (F):	Hot Hold	Cook	W.	364	10	<u></u>
December 2 states 2 2-15-	Conductor (1 Dag	20072 Proposed Theor	-) 2 WCD 2 W			
1 sandwich	Sandwich (LR10	40	n) 2 WGR, 2 Meat/MA	i ii	T	1
Charles Control	5-14 11-14	40		<u> </u>	- 10	0.5
Temperatures (F):	Cold Hold					
Rice, White Steamed	(LR100092) 1 V	WGR				
1/2 cup		40			1	0
Temperatures (F):	Hot Hold	1	1.2		-10	
Sliced Turkey & Grav	y (LR100105) 2	Meat/MA				
2 ounce		40	Ì		Ť.	
Temperatures (F):	Hot Hold	Cook	3	N.	K	
Category: VEGETABL	F: Choose: 2					
French Fries-Straight		100250) 1 Veg-S				
1/2 cup		100	1	10	-	
Temperatures (F):	Hot Hold	100	Į.	24	33	J <u></u>
Lettuce/Tomato/Pickl	e Cup (LR10002	5) i Veg-O				
1/2 cup		100	1			5
Temperatures (F):	Cold Hold	- <u>L</u>	3,6	<u> </u>	•#	8.5
Category: FRUIT; Che	pose: 2					
Applesauce (LR10010	7) 1 Fruit	237	200	215		30
1/2 cup		50	1		T	



Signage





Carryovers

Generated on: 11/16/2015 8:40:46 PM

Carryovers Report

Edge County Schools

From: 10/01/2015 To: 11/15/2015

Category	Menu Item	Amount (Serv. Size)	Days	On Menu	Comment	
5052 - ANNETTE	THOMAS ELEMENTARY-603 - From Dat	te:10/05/2015 - To Date:1	10/07/201	5 - Lunch - I	Elementary	
					and the contract of the contract of	

Recipe Scaling by Serving

Generated on: 11/16/2015 8:44:53 PM

LR100118 - Tossed Salad

Edge County Schools

Scaled for 8 7/8 pound servings

HACCP Process:

Process 1: No Cook

Tips/Comments

This recipe will be used as a base for most green salad recipes.

Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
606039	LETTUCE, ROMAINE, FRESH , As Purchased	6 pound, 5 1/3 ounce	
606070	TOMATOES, REGULAR , As Purchased	1 pound, 9 1/3 ounce	
606016	CARROTS , As Purchased	1 pound, 9 1/3 ounce	
607012	CABBAGE RED,2-3CT , As Purchased	1 pound, 9 1/3 ounce	1. Wash iceberg & Romaine under cold water. 2. Rinse cabbage, carrots & tomatoes. 4. Cut lettuce into 1 inch pieces. Shred carrots and cabbage. 5. Add salad ingredients to greens and toss lightly.
			Dice tomatoes and serve on top of salad. Serve 1 cup portions if serving salad as side vegetable.

CCP Name	CCP Description	Critical Temperature	Corrective Action
Cold Hold	Cold Holding	41.00	Discard the food if it cannot be determined how long the food temperature was above



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Generated on: 11/16/2015 8:44:01 PM

5052, ANNETTE THOMAS ELEMENTARY-603

Edge County Schools

Lunch Menu Management Report

Serving Date: Monday, October 05, 2015 Total Meals: 205 Menu Line: Regular

Recipe Code	Description	Serving Size	Amount Prepared	Unit Cost	Purchase Cost	Left Over Today
Entree		F8 - 8				
LR100123	Chef Salad-Middle School	1 salad	40	0.59	23.74	
LR100020	Hamburger	1 ea.	45	0.34	15.33	
LR100023	Peanut Butter & Jelly Sandwich	1 sandwich	40	0.19	7.70	
LR100092	Rice, White Steamed	1/2 c.	40	0.04	1.43	
LR100105	Sliced Turkey & Gravy	2 oz.	40	0.26	10.50	
Food Cost / Meal:				0.29		
VEGETABLE			,		l	
LR100250	French Fries-Straight Cut BAKED	1/2 c.	100	0.12	11.55	
LR100025	Lettuce/Tomato/Pickle Cup	1/2 c.	100	0.16	15.61	
Food Cost / Meal:				0.13		
FRUIT			i i			
LR100107	Applesauce	1/2 c.	50	0.14	7.15	
LR100120	Fresh Fruit	1 whole frui	25	0.62	15.41	
LR100381	Orange Juice, 4oz	1 Carton	25	0.14	3.43	
Food Cost / Meal:				0.13		7
MILK						
LR100161	Milk, 1% 8oz	1 Carton	40	0.28	11.20	
LR100039	Milk, Chocolate Trumoo FF 8oz	1 Carton	40	0.28	11.20	
LR100040	Milk, Skim 8oz	1 Carton	40	0.27	10.80	
LR100041	Milk, Strawberry Trumoo FF 8oz	1 Carton	40	0.28	11.20	
LR100042	Milk, Vanilla Trumoo FF 8oz	1 Carton	40	0.28	11.20	
Food Cost / Meal:				0.27		7
CONDIMENT					V	
LR100157	Ketchup, Ind Pack	1 ea.	50	0.01	0.43	
LR100148	Mustard, Indv Pkts	1 packet	25	0.01	0.20	
LR100156	Salad Dressing Variety	2 Tbsp.	25	0.02	0.43	
Food Cost / Meal:				0.01		
Grand Totals:				0.82	168.49	



Bid Analysis

Bid Analysis is a secure, online system that allows for creating and managing bids on one or more inventory items. Bids can be created for individual districts as well as districts that function together as a cooperative for best-price bidding. Package sizes and prices are assessed to achieve lowest cost.

PrimeroEdge Bid Analysis automates and simplifies the bidding process. Bids are analyzed and responses presented side-by-side to easily and clearly select the best value.

The Bid Analysis module requires the use of PrimeroEdge Inventory.

Key Features

- Interfaces with the Inventory module to eliminate duplicating bid items in a separate database.
- Bid items can be all items identified with a selected bid category, items from previously placed inventory orders, or can be selected individually.
- Bid items can be members of a "local" database that is used only by one district, or they
 can be members of a "shared" database that is used by a group of districts, such as a
 cooperative.
- Individual cooperative districts can choose to accept bids on all bid items, selected bid items, or can opt out entirely from the bid process.
- Bids are set up/awarded as either a "Line Item" type where responses can be made to
 one or more Individual bid items, or "All or None" where a response must be made to all
 items in the bid or the response is not considered in the analysis and award process.

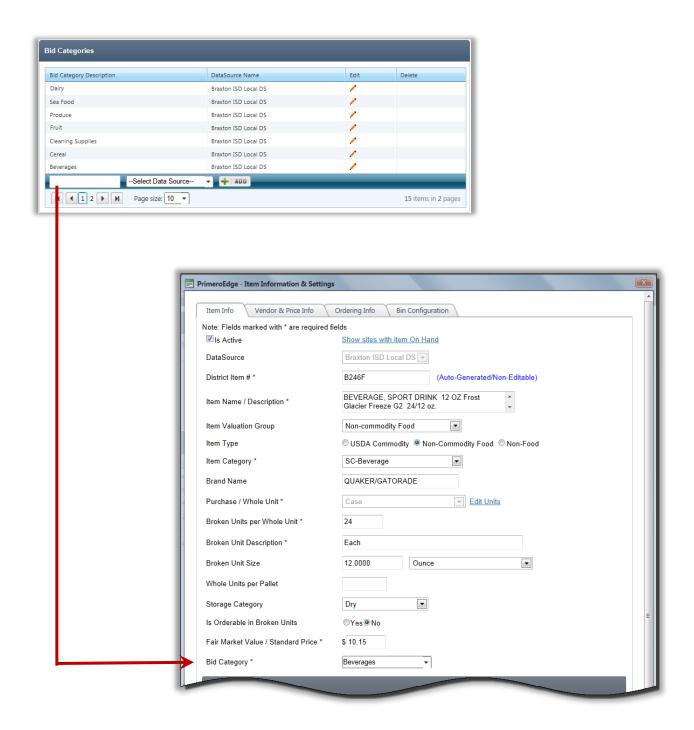
Current Bid Analysis Functionality

- Bids can be based on data from the Inventory module
- Vendors can be selected ahead of time
- Bids can be analyzed based on feedback that is entered from the vendor responses
- After analyzing the bid can be awarded
- Once bid is awarded the contract date and all pricing conditions will be imported into inventory
- Items on bid will be available to order based on the delivery date of the item. Items can be ordered ahead of the bid award date as long as the delivery date is the bid contract date or later



Bid Categories

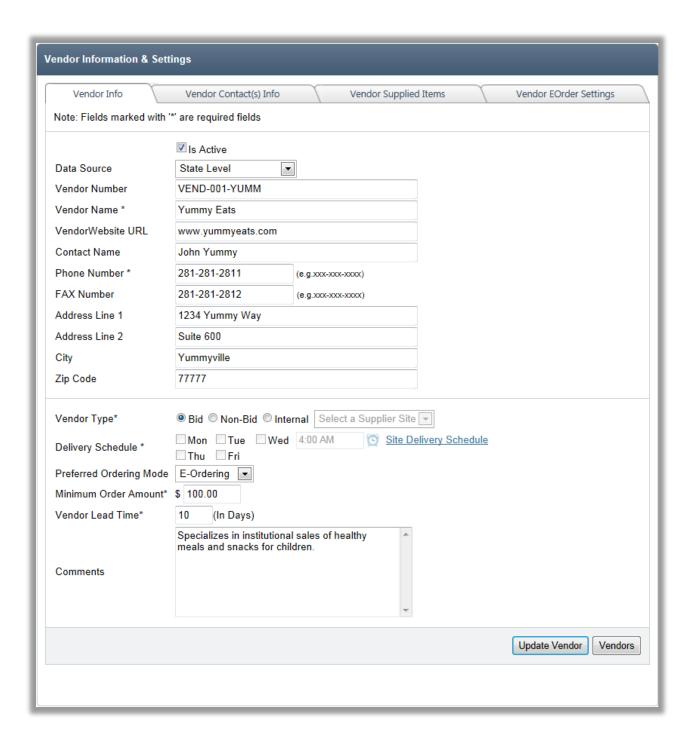
Item to be included in a bid must be added to a bid category. Adding an item to a bid category automatically adds the item to a bid with a starting point of "Use All Category Items."





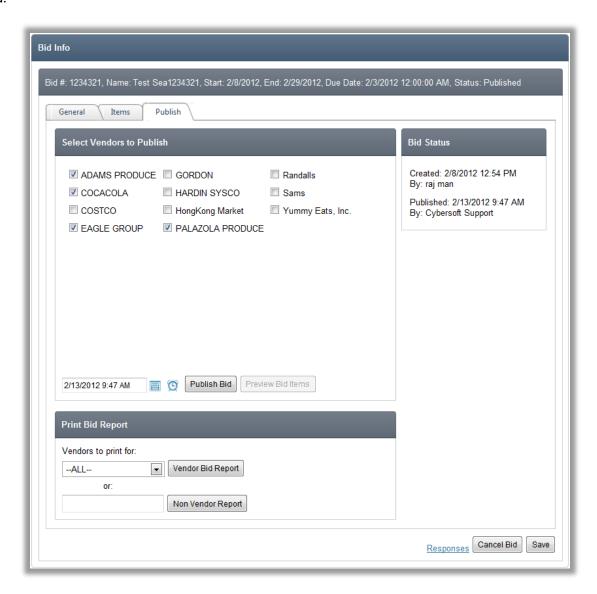
Vendor Set Up

For vendors set up in the Inventory module to be accessible in Bid Analysis, Vendor Type must be set to "Bid" on the Vendor Info tab.

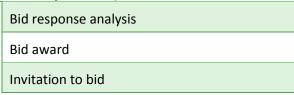




When Vendor Type is set to "Bid" on the Vendor Info tab, the vendor's name appears in the **Select Vendors to Publish** list on the **Publish** tab. You can then select vendors to invite to respond to the bid.

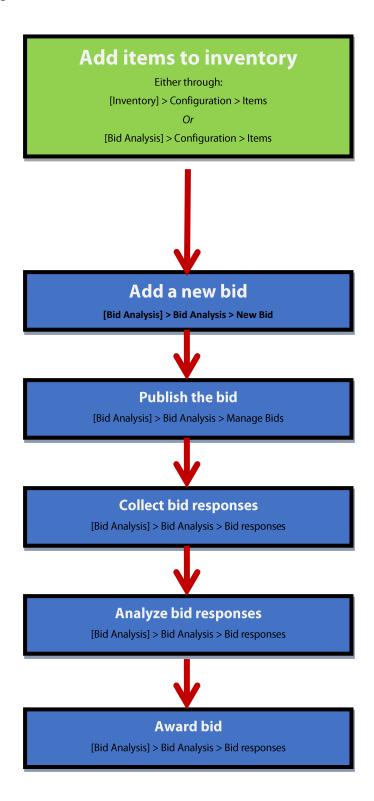


Bid Analysis Reports





Bidding Process





Sample Bid Analysis Reports

Invitation to Bid

Generated on: 11/16/2015 8:56:21 PM

Invitation to Bid

-- December Milk bid -- Bid # Dec14

For Period 11/22/2015 thru 11/27/2015

This bid will be awarded on an all or nothing basis.

Bid must be returned by: Thursday, November 19, 2015 12:00:00 AM -- MAYFIELD DAIRIES

Item # - Description - Unit Pack	Acceptable Brands	Est. Qty	Unit Price	Proposed Brand
605015 - 1% MILK, 8 OZ CARTON 1 EACH (8.0 oz.) /Carton	TruMoo	3		
Must be organic, no preservatives				
605020 - 1% MILK, GALLON 4 quart (1.0 qt.) /gal.		3		
WILL NOT ACCEPT ANY OTHER PACK SIZE.		a		
605030 - BUTTERMILK, 8OZ 1 EACH (8.0 oz.) /Carton		4		
WILL NOT ACCEPT ANY OTHER PACK SIZE.				
605040 - BUTTERMILK, GALLON 1 gallon (1.0 gal.) /gal.		1		
WILL NOT ACCEPT ANY OTHER PACK SIZE.		260		
605096 - Orange Juice 100%, 4 oz 1 EACH (4.0 oz.) /Carton		1		
WILL NOT ACCEPT ANY OTHER PACK SIZE.		44. 0		
605060 - Skim Milk, 8oz 1 each (8.0 oz.) /Carton		6		
WILL NOT ACCEPT ANY OTHER PACK SIZE.				
605110 - Sour Cream, Deans 5 pound (1.0 lb.) /Container		2		5.4
WILL NOT ACCEPT ANY OTHER PACK SIZE.				
605052 - TMOO SKIM CHOCOLATE 1 each (8.0 oz.) /Carton		1		
WILL NOT ACCEPT ANY OTHER PACK SIZE.	80	198		
605072 - TMOO SKIM STRAWBERRY 1 each (8.0 oz.) /Carton		1		
WILL NOT ACCEPT ANY OTHER PACK SIZE.				



Bid Response Analysis

Generated on: 11/16/2015 9:00:48 PM

Bid Response Analysis

-- December Milk bid -- Bid # Dec14 -- For Period 11/22/2015 thru 11/27/2015

This bid will be awarded on an all or nothing basis

Item	Vendor Name	Vendor Pkg	Brand	Bid Price	Adj. Price
605015	1% MILK, 8 OZ CARTON Pkg Size:1 EAC	H (8.0 oz.) /Carton Bid Qty: 3			
	1250 - MAYFIELD DAIRIES	1 EACH (8.0 oz.) / Carton		0.50	0.50
	1230 - SARA LEE/EARTHGRAINS	1 EACH (8.0 oz.) / Carton	borden	2.00	2.00
(*)	1172 - ROYAL FOOD SERVICE INC.	1 EACH (8.0 oz.) / Carton	tru moo	3.00	3.00
605020	1% MILK, GALLON Pkg Size:4 quart (1.0	qt.) /gal. Bid Qty: 3			
(*)	1172 - ROYAL FOOD SERVICE INC.	4 quart (1.0 qt.) / gal.		0.50	0.50
	1250 - MAYFIELD DAIRIES	4 quart (1.0 qt.) / gal.		2.00	2.00
	1230 - SARA LEE/EARTHGRAINS	4 quart (1.0 qt.) / gal.		3.00	3.00
605030	BUTTERMILK, 80Z Pkg Size:1 EACH (8.0	oz.) /Carton Bid Qty: 4			
	1250 - MAYFIELD DAIRIES	1 EACH (8.0 oz.) / Carton	- 4	1.00	1.00
(*)	1172 - ROYAL FOOD SERVICE INC.	1 EACH (8.0 oz.) / Carton		1.00	1.00
0.000	1230 - SARA LEE/EARTHGRAINS	1 EACH (8.0 oz.) / Carton		1.00	1.00
605040	BUTTERMILK, GALLON Pkg Size:1 gallon	(1.0 gal.) /gal. Bid Qty: 1		- In the state of	
(*)	1172 - ROYAL FOOD SERVICE INC.	1 gallon (1.0 gal.) / gal.		1.00	1.00
	1230 - SARA LEE/EARTHGRAINS	1 gallon (1.0 gal.) / gal.		1.00	1.00
	1250 - MAYFIELD DAIRIES	1 gallon (1.0 gal.) / gal.		3.00	3.00
605096	Orange Juice 100%, 4 oz Pkg Size:1 EAG	CH (4.0 oz.) /Carton Bid Qty: 1			
	1250 - MAYFIELD DAIRIES	1 EACH (4.0 oz.) / Carton		1.00	1.00
(*)	1172 - ROYAL FOOD SERVICE INC.	1 EACH (4.0 oz.) / Carton		1.00	1.00
	1230 - SARA LEE/EARTHGRAINS	1 EACH (4.0 oz.) / Carton		1.00	1.00
605060	Skim Milk, Boz Pkg Size:1 each (8.0 oz.)	/Carton Bid Qty: 6			
(*)	1172 - ROYAL FOOD SERVICE INC.	1 each (8.0 oz.) / Carton	- 4	1.00	1.00
	1250 - MAYFIELD DAIRIES	1 each (8.0 oz.) / Carton		2.00	2.00
	1230 - SARA LEE/EARTHGRAINS	1 each (8.0 oz.) / Carton		2.00	2.00
605110	Sour Cream, Deans Pkg Size:5 pound (1	.0 lb.) /Container Bid Qty: 2			
	1230 - SARA LEE/EARTHGRAINS	5 pound (1.0 lb.) / Container		1.00	1.00
(*)	1172 - ROYAL FOOD SERVICE INC.	5 pound (1.0 lb.) / Container		2.00	2.00
	1250 - MAYFIELD DAIRIES	5 pound (1.0 lb.) / Container		5.00	5.00
605052	TMOO SKIM CHOCOLATE Pkg Size:1 eac	h (8.0 oz.) /Carton Bid Qty: 1			
	1250 - MAYFIELD DAIRIES	1 each (8.0 oz.) / Carton		1.00	1.00
(*)	1172 - ROYAL FOOD SERVICE INC.	1 each (8.0 oz.) / Carton	-	1.00	1.00
	1230 - SARA LEE/EARTHGRAINS	1 each (8.0 oz.) / Carton		2.00	2.00
605072	TMOO SKIM STRAWBERRY Pkg Size:1 ex	ach (8.0 oz.) /Carton Bid Qty: 1			
(*)	1172 - ROYAL FOOD SERVICE INC.	1 each (8.0 oz.) / Carton		1.00	1.00



Bid Award





Vendor Background

Headquartered in Houston, Texas, Cybersoft Technologies has offered its clients innovative technology solutions since its formation in 1996. Our over-arching goal is to apply our experience and industry leadership to meet or exceed our customers' expectations and deliver high-value products with exceptional benefits.

Consulting Services (since 1996)

Our Consulting Services division provides business and technology solutions based on unparalleled industry knowledge and proven best practices. Cybersoft provides experienced resources that have faced the challenges of business-driven application implementation and upgrade projects. Cybersoft consultants work in diverse fields including Education, ERP, Finance and Telecom.

School Nutrition Solutions (since 2002)

Cybersoft analyzed the software market from 2001 to 2002 for school nutrition service programs and interviewed food service professionals. The company found that school systems needed a better way to manage their operations. Cybersoft started its School Nutrition Solutions Division in 2002 and launched PrimeroEdge in 2003, a software solution with real-time functionality that eliminated time to upload and download information and virtually eliminated manual input of data.

Implementations of PrimeroEdge solutions can be found in over 700 school districts in 33 states and in fifteen state agencies. Districts range from small installations of three workstations to one of the largest districts in the nation with close to 300 schools serving over 200,000 students. We have recently been awarded a state contract that includes 4 of the top ten largest school districts in the nation encompassing nearly 1,000,000 students.

Who We Are

Our slogan, "Superior Software, Superior Service" underlies all of our efforts in applying technological advances to improve the lives of our customers and our customers' customers. We do everything we can to make it simple to do business with us and to make it easy to use our products to improve district operations. Cybersoft views its customers as partners and bases its success as a corporation on its customers' success.



Key Decisions

Good business decisions for both buyers **and** sellers are based on excellent technical decisions. PrimeroEdge has a history of making key technical decisions which have proven to provide great advantages for our customers and their patrons.

- PrimeroEdge develops software on the Microsoft .NET Framework—this enables our customers and us to quickly follow Microsoft Windows enhancements and developments, including Windows customers deployed on Apple Computer hardware. This decision has afforded manifold open-design benefits: interoperability, portability, security, simplified deployment, performance, etc. Because .NET targets cloud-based workloads, our .NET choice enables PrimeroEdge to lead the K-12 nutrition market in offering a fully integrated cloud-based solution.
- PrimeroEdge uses Microsoft SQL Server for our Nutrition Solution database, yielding performance, availability, and cloud support benefits on the database side. And, because we are a valued Microsoft strategic partner, we are able to pass significant technical partnership benefits directly to our large customer base.
- PrimeroEdge uses Schools Interoperability Framework (SIF)—this choice enables all functions within our School Nutrition solution to effectively export and import student and school information between PrimeroEdge and third-party software products, such as PowerSchool SIS, Chartwell ERP, and various financial software products.
- PrimeroEdge runs on non-proprietary hardware where available—benefits include
 - High quality at low cost due to competitive pricing
 - Expanded operability related to architectural rule compliance
 - Longer product life due to quality AND interoperability.

These benefits provide valuable return on investment (ROI) for our customers and should be considered when evaluating nutrition service solution

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Strategic Relationships

Our strategic business relationships include partnerships with industry-leading software providers, such as Microsoft, and memberships in professional communities providing insight and expertise in various business information industries.



Cybersoft is a Microsoft Partner with a Gold level competency as an Independent Software Vendor. Cybersoft PrimeroEdge was tested and certified for Microsoft by VeriTest for Windows Client, Windows Server, SQL Server and .NET managed code.

Cybersoft works closely with Microsoft in following the evolution of Microsoft technologies and is an early adopter. Cybersoft solutions are completely managed code running on the .NET Framework. The PrimeroEdge Windows and Web applications are developed using .NET, C# and ASP.NET. PrimeroEdge solutions utilize SQL Server for database management. This close association with Microsoft helps us to leverage new advances in application development tools and technologies. Cybersoft has received assistance from Microsoft in the performance testing of the PrimeroEdge solution and also in reviewing the architecture and providing guidance.



Cybersoft is a member of Software and Information Industry Association (SIIA).

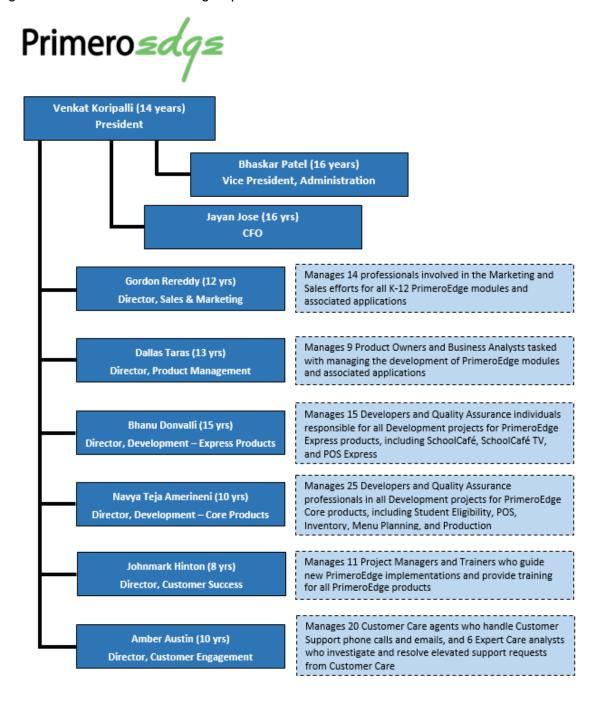


Cybersoft is an active member of Schools Interoperability Framework (SIF) organization and has successfully completed the SIF Certification process to be 2.0 and 2.x compliant.

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PrimeroEdge Organization

The Cybersoft PrimeroEdge team employs over 100 people in inter-related, cross-purpose teams along with an administrative staff group.



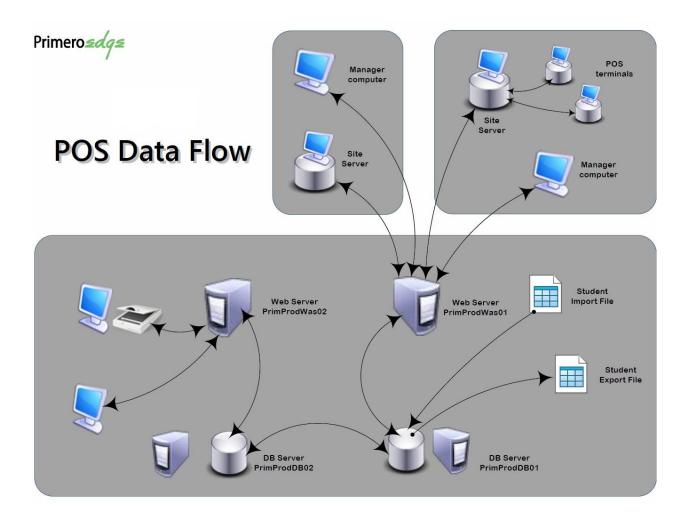
Years shown is the number of years of PrimeroEdge service. Each individual joined Cybersoft PrimeroEdge as leaders in their chosen field with several years of experience. They all strive for the successful development, deployment, and support of SchoolCafé, and may dedicate up to 100% of their time as needed to accomplish these goals.



Technical Response

Technical Architecture

POS and central office connectivity can be wired or wireless. All communication between the server and school sites occurs over HTTPS. PrimeroEdge solutions have been built exclusively using the .NET framework from inception.



Data Transfer

Data transfer between the server and POS machines happens asynchronously over Web Services using https. This happens via a guaranteed-delivery, queue-based mechanism and transfers are near real-time. Changes made at the central office are replicated to POS machines at school sites typically within 2 minutes. Similarly sales transactions from the POS are visible at the server within 2 minutes.



System Infrastructure

PrimeroEdge Servers for Hosted Solution

PrimeroEdge runs on 2 load balanced web servers and a two-node cluster of SQL Server 2014 database servers. This provides redundancy, fault tolerance, high availability and high performance. PrimeroEdge is designed to scale out with more webservers or scale up with additional resources on the database servers as the needs increase. Well-designed firewalls and DMZ segments provide for high security. The application and servers also go through a monthly security audit.

Data Backups

We recommend keeping all data intact in the database for auditing purposes. In some cases, per requirements for a single district, we have written custom archiving scripts to cover specific tables. This is completed by creating an Archive schema and populating clone tables with the archived data while deleting the records from the source tables.

Nightly full backups and hourly differential backups are made to a backup server in the same datacenter. In addition, a live hot backup is maintained in a separate disaster recovery location. The application can be switched over to the alternate location, if the need arises.

PrimeroEdge uses a configurable logging mechanism where logs can be written to a database, text files, or the event log. Depending on where the logs are written, they can be accessed using corresponding generic tools—no special log viewers are provided as part of PrimeroEdge. Basic SQL Server tools can be used for database backups. If Independence SD prefers to use third party tools to perform backups, PrimeroEdge follows all standards. PrimeroEdge contains built-in tools for importing data, exporting data, and synchronizing data between schools and the central server. PrimeroEdge has built-in processes for archiving data. If Independence SD has other needs not covered by existing PrimeroEdge functionality, SIS or third party SQL Server tools can be utilized.

Database

SQL Server 2014 or higher is used to provide reliable data management to PrimeroEdge. SQL Server is a dependable database management system with good performance and scalability at an affordable price. SQL Server also has self-tuning and management capabilities making it easy to maintain without too much maintenance needed by a DBA.



SQL Reporting

SQL Server 2014 Reporting Services provide comprehensive report authoring, management and delivery capabilities to PrimeroEdge. Use of this technology empowers the users to create their own reports and pick different schedules, rendering and delivery methods. For example, a meal count report can be scheduled to run at 4:00 PM every afternoon and delivered via email to a specified email address as a PDF, Excel or XML document.

Software

PrimeroEdge supports single sign-on with simple and easy Active Directory integration. PrimeroEdge is built upon a flexible architecture that can scale from the smallest to the largest of districts. PrimeroEdge is built entirely using leading edge .NET technology with smart clients, XML and Web Services. It uses SQL Server and SQL Server Express to provide cost-effective and reliable data management.

Microsoft Windows Server, Microsoft IIS, Microsoft SQL Server, and .NET Framework all work together extremely well. The platform and the tools are progressive, feature rich and allow for very high productivity of the entire development team, while also providing an environment to create an excellent web-based software system. Cybersoft, being a Gold Microsoft Partner, is perfectly positioned to get the most out of the available tools and platform.

.NET Framework

Cybersoft has developed many systems with the Microsoft .NET, C#, ASP.NET, Windows Server, IIS, SQL Server platform. The .NET Framework is Microsoft's platform for building applications that have visually stunning user experiences, seamless and secure communication, and the ability to model a range of business processes. The .NET Framework consists of:

- Common Language Runtime provides an abstraction layer over the operating system
- Base Class Libraries pre-built code for common low-level programming tasks
- Development frameworks and technologies reusable, customizable solutions for larger programming tasks

Secure, Multi-Language Development Platform

.NET is a powerful and robust software development technology that provides the security advancements, management tools, and updates needed to build, test, and deploy highly reliable and secure software. .NET provides a multi-language development platform, allowing us to work in the preferred programming language. The Common Language Runtime (CLR) provides support for powerful, static languages like Visual Basic and Visual C#, and the Smart client advent of the Dynamic Language Runtime (DLR) means that dynamic languages, such as Managed Jscript,



IronRuby and IronPython, are also supported. C# is the language of our choice as it is a clean, elegant, friendly and highly maintainable language. It is also widely used and hence there is good availability of books, learning resources and skilled professionals.

Next-Generation User Experiences

Silverlight, a runtime that contains a subset of the .NET Framework, helps developers expand their reach by providing a cross-browser, cross-platform, and cross-device plug-in for delivering the next generation of .NET-based rich interactive applications (RIAs).

Cutting-Edge Web Application Development

ASP.NET is a technology that enables Web developers to create large, enterprise-class dynamic Web applications. AJAX (Asynchronous JavaScript and XML) framework enables developers to quickly create more efficient, more interactive, and highly personalized Web experiences that work across all of the most popular browsers.

Secure, Reliable Web Services

For service-oriented programming Windows Communication Foundation (WCF) unifies a broad array of distributed-systems capabilities in an extensible architecture, spanning transports, security systems, messaging patterns, encodings, network topologies, and hosting models.

In addition, our PrimeroEdge Hosted Online solution (Software as a Service or SaaS) is hosted by a SSAE 16 certified provider in a secure datacenter with high availability. Some features of this datacenter include:

- Location—Austin, TX
- Redundant OC-12 Connections—Multiple fiber optic connections through leading providers
- Building Security—24x7 monitoring and controlled access through biometric security
- Network Security—Constant performance monitoring, Switched and segmented network
- Backup Power—Uninterrupted power supply and diesel generator

Well-designed firewalls and DMZ segments provide for high data security. Monthly security audits are performed on the application and servers. Logs are monitored daily. Each week, full backups, nightly differential backups, and hourly transaction log backups are sent to a backup server in the same datacenter. Offsite backups for SAAS customers are stored in North Virginia, and the application can be switched over to the live hot backup site here in Houston, Texas, if the need arises. All servers are actively protected with AVG Antivirus Business Edition Version 3495



Installed Components: AVG Remote Administration, Anti-Rootkit, Anti-Spyware, Antivirus & Resident Shield.

Because performance is an important aspect of availability, PrimeroEdge continuously monitors external access as well as server resource utilization. Monitoring goes well beyond verifying the login page—an alert is sent when an error or poor performance is detected. The PrimeroEdge Expert Care team is alerted via email, phone and text messages if the application is unavailable or system resources exceed thresholds at any time (24x7).

Warranty/Support

Standard manufacture warranties are between the school system and the manufacturer. Warranties can be extended to 3 years—pricing for 3-year warranties are included in the pricing section. These warranties typically cover the replacement of parts or failed units and do not include any associated labor to replace hardware or reinstall software. As part of the warranty and maintenance contract, PrimeroEdge provides toll-free phone and e-mail support in response to issues or problems.

Some problems can be resolved over the phone. However, some problems require a help desk agent to connect their PC to the customer computer to review the application or logs to determine the problem. Depending on district guidelines, PrimeroEdge uses various remote access methods to connect to the customer server or client computers. In the case of a defect found in the software, fault mapping and root cause analysis are conducted to identify and fix the problem.



Security

Security Architecture

PrimeroEdge supports a wide range of roles/permissions. Our implementation process incorporates consultation with decision makers to make the best possible choice regarding role/permission settings based on the user base. Additionally, we engage with the District Management team to inform users, especially new computer users, of the best practices in using systems with potentially sensitive data. This process often includes reinforcement of the District's Information Security policies.

PrimeroEdge integrates well with Microsoft Active Directory to provide authentication, authorization, group mapping, administration etc. With AD integration, there is an option for PrimeroEdge to take the user principal from the currently logged-in user from the Windows operating system. PrimeroEdge provides very configurable role-based security with very granular security control over each feature. In addition, a user can have access to one or more schools, one or more regions, or the entire District. Cybersoft and The School District should evaluate together if it is best to map the groups or utilize the roles from PrimeroEdge. Cybersoft will make any customizations needed to meet the School District requirements.

SchoolCafé Payments

The SchoolCafé website utilizes 128-bit encrypted secure connections (https). The sensitive data in the database in encrypted using highly secure private/internal encryption methods and is compliant with PCI standards. SchoolCafé updates the PrimeroEdge POS throughout the day. Supporting all major credit or debit cards parents can remotely access accounts anytime from any Internet-enabled PC to view account history or replenish funds to the students account.

The SchoolCafé payment system uses SSL (2048-bit encryption) and https throughout the web site. While transferring data to and from the web site to the PrimeroEdge server at the district, all files are encrypted before the transfer and decrypted after the files are received.

User Security

PrimeroEdge provides flexible role-based security with very granular access control over each feature. In addition, a user can have access to one or more SFAs, one or more supervisor areas, or the entire District.



Interface Capabilities

Approach to Interfacing with Other District Mission-Critical Applications

PrimeroEdge is built on the .NET Framework which inherently makes it easy to interface with other software systems. PrimeroEdge has the ability to export and import data in different formats including XML, flat files, and delimited files using commas, tabs, or other delimiters. These exports can be scheduled to run multiple times a day. The imports into PrimeroEdge can happen immediately after the file comes into the folder that the PrimeroEdge importer is watching.

Outside Order Communication

Electronic ordering templates currently set up for vendors include: EDI850, EDI and flat file. All formats are transmitted via FTP using a configured username and password.

Software Updates

Upgrades are necessary to continue delivering additional value to users. Regular and timely product enhancements are required to provide additional functionality or to comply with changing guidelines. Cybersoft aims to minimize the number and frequency of upgrades. To ensure no illeffects of an untimely upgrade, the process of upgrades and hotfixes is controlled with a strict change control process. The release notes and the updates are sent to the designated contact for approval of the change. Once the approval is received, the update is completed at the agreed upon date and time. If the update involves any changes to the user interface, the update is not done without a chance to notify all of the users. If the changes require user training, that is taken care of before the changes are implemented.

Major updates and upgrades are released approximately 4-5 times annually. These updates/upgrades are provided at no additional cost to hosted customers and those on support and maintenance.

PrimeroEdge Website Updates

The process of updating the website and database schema is automated from the Cybersoft office and has the benefit of not requiring district server or network access. The updates are scheduled during non-working hours after consulting with the district and monitored remotely until complete. Testing is conducted to ensure updates and hotfixes did not negatively impact the PrimeroEdge environment.

The remote update process allows PrimeroEdge to be deployed efficiently and quickly with minimal errors from human intervention.



PrimeroEdge POS Updates

The process of updating the software on all the POS is simplified with PrimeroEdge's built in self-updating mechanism. The PrimeroEdge update tool utilizes Background Intelligent Transfer Service (BITS) to transfer files using idle network bandwidth. This update tool has a built-in notification mechanism and rolls back any unsuccessful updates while allowing normal POS operations.

This update tool offers the unique advantage of minimizing human intervention in updating client machines which can often be error-prone, costly, and lead to downtime. The updater tool is capable of not only updating the assemblies, but also the data-related tasks such as modifying the data or the data structure itself.

Software Customizations

Customizations needed for the School District will be developed using the same process as other enhancements. PrimeroEdge used in installations across the country is all from the same codebase even though PrimeroEdge installations are very diverse—small districts, large districts, entire states or the multi-tenant Online PrimeroEdge. This is achieved using configuration options to turn functionality on or off or to keep custom changes available only to the customers that need them. In most cases though, the functionality requested by one customer is developed in such a way that the change is useful to a larger customer base.

Application Customization

Cybersoft will provide software upgrades and technical support for the upgrade deployment as part of the annual maintenance. The release notes and the updates are sent to the designated contact for approval of the change. The updates will be tested thoroughly in the School District test environment. After the upgrade passes the tests, the new release will be deployed to the production environment.

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Implementation

Introduction

The experienced, professional teams at Cybersoft leverage project management, training, and deployment resources to provide your district a cohesive implementation of PrimeroEdge. Our complete implementation solution includes software, installation, training, and continuing technical support and maintenance.

Partnership and collaboration are essential aspects of our project management approach. Cybersoft will work with Independence SD to ensure that all project objectives are planned, monitored and met and that there are no foreseeable issues with the plan or schedule. Together, we will assess and overcome project risks as they arise. We understand that this is a high-visibility project and are committed to planning and executing well so that Independence SD has a positive implementation experience.

Independence SD is in good hands with the Cybersoft Customer Success team that will be leading the implementation process. Customer Success team members are experts in PrimeroEdge installations and configuration, PrimeroEdge features and functionality, as well as USDA guidelines.

Although many experts will be part of your project team, Cybersoft will assign a Project Manager as the primary point of contact for the life of your implementation project. In addition to keeping the lines of communication open and Independence SD up-to-date on progress, the Project Manager is responsible for ensuring that all tasks are accomplished on schedule and within budget throughout the implementation process.

The Customer Success Team also provides a team member to help facilitate communication and assist with project tasks and training. This team member works directly with the Cybersoft Project Manager to ensure the successful implementation of all modules throughout the duration of the project.



Staffing Approach

Cybersoft includes experience with implementing the integrated PrimeroEdge management system in the largest school districts in the nation working directly with the districts, state level personnel and management companies. A key element of Cybersoft's internal staffing process is to hire professionals with large enterprise experience and proven track records.

Our hiring process is designed to balance the team with K-12 nutrition and professional experience. The Customer Success Team includes members with advanced nutrition degrees, registered dietitians, PMP certified team members, SNS certified team members and tenured members with up to 11 years' experience with PrimeroEdge. Our hiring process is heavily focused on our company values such as "We do the right thing", "We leave our Ego at the Door", "We Work Hard and Play Hard", and more.

Although we utilize an internal recruiter when needed, our goal is to hire industry experts that we've worked with over the years and promote from within when available. When this is not possible, we will source, interview, and select new team members with the understanding that a complete and rigorous background check will be performed to ensure all team members can meet the expectations of our team, company and customers. At least 3 interviews are conducted with candidate team members required to demonstrate their skills. For example, trainers are required to provide a 15 minute online or onsite training demo with documentation before being selected.

Cybersoft designates a results-oriented leader to be the primary liaison for this project. Selection of this individual takes into consideration her ability to communicate effectively, squarely focus on the project elements and associated results, and operate efficiently in team environments.

Cybersoft will assign an Account Manager to manage the relationship with Independence SD and a Project Manager to manage all aspects of the PrimeroEdge implementation. While the Account Manager ensures that Independence SD management is completely satisfied with the software and the progress of the deployment and implementation process, the Project Manager focuses on serving Independence SD by directly overseeing all phases of implementation.

The Project Manager will communicate the status of the project by conducting periodic milestone reviews as determined during the project planning phase. The Project Manager will manage all project personnel and other Cybersoft resources as needed to optimize efficiency and meet or exceed project timelines. In consultation with Independence SD, the Cybersoft project team will develop extensive implementation plans outlining priorities and defining audit procedures to ensure that project timelines are met with excellence.



Cybersoft will staff the project team and engage other members of the PrimeroEdge team as needed. In addition to the Account Manager and Project Manager, Product Management team members—a Product Owner and a Business Analyst—will serve on the project team. This team will be involved in all product enhancement discussions and needs analysis.

The Project Manager is a member of the Customer Success team. The Customer Success Director will monitor various project management activities to ensure compliance. The database administrator and technical success specialist will be involved in the actual setup of the software on the servers and getting the system up and ready for use. They will also work to setup interfaces and data imports. The assigned software trainer will deliver in-person and web training to Independence SD as outlined in the project plan.

Cybersoft recommends that Independence SD assign a nutritionist that is well-versed with menu planning and a reviewer that is well-versed with policy related to menus, nutrient analysis and production records. Ingredient and recipe data provided by Independence SD will be imported into the PrimeroEdge menu planning module. Once implementation is completed, Independence SD will be transitioned over to the Customer Care team that will provide necessary technical support to the SFA central office.



Project Management Approach

Project Plan

Along with Independence SD, the Cybersoft Customer Success team will review and update this project plan identifying the tasks required of both Independence SD and Cybersoft to ensure a smooth PrimeroEdge implementation. Project updates will be provided on an agreed-upon schedule and will be available in SharePoint in order to communicate project status and assign tasks, thus keeping the entire project team well-informed and moving in the same direction.

The project plan will include, but is not limited to these items:

- Kick Off Meeting
- Project Schedule
 - Deliverables Tracking
 - Milestone Tracking
- Communication Plan
- Installation and Configuration
- Data Collection, Migration and Entry Process
- Training Plan
- User Acceptance Testing Plan
- Pilot Implementation
- PrimeroEdge Deployment



School District Project Plan	409 days	Wed 7/5/17	Mon 1/28/19
Kick Off Meeting	1 day	Wed 7/5/17	Wed 7/5/17
Project Planning	5 days	Thu 7/6/17	Wed 7/12/17
Server Environment Deployment	34 days	Wed 7/5/17	Mon 8/21/17
Server Deployment and Configuration	6 days	Thu 7/13/17	Thu 7/20/17
Deploy Database Server	2 days	Thu 7/13/17	Fri 7/14/17
Deploy Web Server	2 days	Mon 7/17/17	Tue 7/18/17
PrimeroEdge Deployment	2 days	Wed 7/19/17	Thu 7/20/17
PrimeroEdge Configuration	14 days	`7/5/17	Mon 7/24/17
Configure DC Import	? days	Fr' /21/17	Mon 7/24/17
Configure Sites	· 'ay	√ed 7/ ^r 17	Wed 7/5/17
Configure Online Applications	1 da.	/6/17	Thu 7/6/17
System Configuration Training	day	Fri 7/7/17	Fri 7/7/17
Data Exchange	20 da	fue 7/25/17	Mon 8/21/17
Import Sites and Regions	5 day	Tue 7/25/17	Mon 7/31/17
Import Users	_,,5	Tue 8/1/17	Mon 8/7/17
Configure SIS Import	10 、 ′s	Tue 8/8/17	Mon 8/21/17
Implementation	151 days	Mon 7/2/18	Mon 1/28/19
Student Eligibility	6 days	Mon 7/2/18	Mon 7/9/18
Student Eligibility Configuratio. Training	1 day	Mon 7/2/18	Mon 7/2/18
		141011 7/2/10	101011 7/2/10
Configure Applications	1 day	Tue 7/3/18	Tue 7/3/18
Configure Applications Configure Coanning	1 day 1 day		
		Tue 7/3/18	Tue 7/3/18
Configur Conning	1 day	Tue 7/3/18 Wed 7/4/18	Tue 7/3/18 Wed 7/4/18
Configur Coanning Stud Its and Letter Timplar's Training	1 day 1 day	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18
Stud its and Letter Timple's Training Application	1 day 1 day 1 day	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18
Configur Coanning Stud Its and Letter Topler's Training Applications raining	1 day 1 day 1 day 1 day	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18
Stud its and Letter Timple's Training Applications raining Point of Service	1 day 1 day 1 day 1 day 47 days	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Tue 7/10/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Wed 9/12/18
Stud ats and Letter Topla's Training Applications raining Point of Service Configuration Training	1 day 1 day 1 day 1 day 47 days 1 day	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Tue 7/10/18 Tue 7/10/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Wed 9/12/18 Tue 7/10/18
Stud ats and Letter Topla's Training Applications raining Point of Service Configuration Training Configuration Tasks	1 day 1 day 1 day 1 day 1 day 1 day 47 days 1 day 5 days	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Tue 7/10/18 Tue 7/10/18 Wed 7/11/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Wed 9/12/18 Tue 7/10/18 Tue 7/17/18
Stud ats and Letter Topla's Training Applications raining Point of Service Configuration Training Configuration Tasks Terminal Installation	1 day 1 day 1 day 1 day 1 day 47 days 1 day 5 days	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Tue 7/10/18 Tue 7/10/18 Wed 7/11/18 Wed 7/18/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Wed 9/12/18 Tue 7/10/18 Tue 7/17/18 Tue 8/7/18
Stud ats and Letter Tompla's Training Applications raining Point of Service Configuration Training Configuration Tasks Terminal Installation Vending Installation	1 day 1 day 1 day 1 day 1 day 1 day 47 days 1 day 5 days 15 days 10 days	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Tue 7/10/18 Tue 7/10/18 Wed 7/11/18 Wed 7/18/18 Wed 7/18/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Wed 9/12/18 Tue 7/10/18 Tue 7/17/18 Tue 8/7/18 Tue 7/31/18
Configuration Training Configuration Training Configuration Training Configuration Tasks Terminal Installation Vending Installation POS Cashier Training	1 day 1 day 1 day 1 day 1 day 47 days 1 day 5 days 15 days 10 days	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Tue 7/10/18 Tue 7/10/18 Wed 7/11/18 Wed 7/18/18 Wed 7/18/18 Wed 8/8/18	Tue 7/3/18 Wed 7/4/18 Thu 7/5/18 Fri 7/6/18 Mon 7/9/18 Wed 9/12/18 Tue 7/10/18 Tue 7/17/18 Tue 8/7/18 Tue 7/31/18 Tue 8/21/18



SchoolCafe - Payments	3 days	Thu 9/13/18	Mon 9/17/18
Configuration Training	1 day	Thu 9/13/18	Thu 9/13/18
SchoolCafe Training	1 day	Fri 9/14/18	Fri 9/14/18
SchoolCafe QA	1 day	Mon 9/17/18	Mon 9/17/18
Inventory Management	20 days	Tue 9/18/18	Mon 10/15/18
Configuration Training	1 day	Tue 9/18/18	Tue 9/18/18
Central Office Inventory Training	1 day	Wed 9/19/18	Wed 9/19/18
Import Vendors	3 days	Thu 9/20/18	Mon 9/24/18
Import Inventory Items	10 days	14 7/25/18	Mon 10/8/18
Site Inventory Training	? days	T e 10/9/18	Wed 10/10/18
Intelliscan Training	- 'ay	hu 10′ 1/18	Thu 10/11/18
Site Inventory QA	1 da.	Fir 10/12/18	Fri 10/12/18
Intelliscan QA	day	Yon 10/15/18	Mon 10/15/18
Bid Analysis	3 da	Tue 10/16/18	Thu 10/18/18
Configuration Training	1 d	Tue 10/16/18	Tue 10/16/18
Configuration	ा day	Wed 10/17/18	Wed 10/17/18
Go Live	ı y	Thu 10/18/18	Thu 10/18/18
Menu Planning	68 days	Tue 10/16/18	Thu 1/17/19
Configuration Training	1 day	Tue 10/16/18	Tue 10/16/18
Ingredients Training	1 day	Wed 10/17/18	Wed 10/17/18
Insert/Import In edien	20 days	Thu 10/18/18	Wed 11/14/18
Revie ingredient Da u	1 day	Thu 11/15/18	Thu 11/15/18
Rec es Training	1 day	Fri 11/16/18	Fri 11/16/18
Insert, Joit Rec 38	20 days	Mon 11/19/18	Fri 12/14/18
Review Recipe Da	1 day	Mon 12/17/18	Mon 12/17/18
Menus and I u Cycles Training	1 day	Tue 12/18/18	Tue 12/18/18
Insert Menus/Menu Cycles	20 days	Wed 12/19/18	Tue 1/15/19
Review Menu Data	1 day	Wed 1/16/19	Wed 1/16/19
Accept Menu Planning Data	1 day	Thu 1/17/19	Thu 1/17/19



Production	7 days	Fri 1/18/19	Mon 1/28/19
Configuration Training	1 day	Fri 1/18/19	Fri 1/18/19
Production Training	5 days	Mon 1/21/19	Fri 1/25/19
Production QA	1 day	Mon 1/28/19	Mon 1/28/19
Central Warehouse	2 days	Mon 7/2/18	Tue 7/3/18
Configuration Training	2 days	Mon 7/2/18	Tue 7/3/18
Central Warehouse Training	2 days	Mon 7/2/18	Tue 7/3/18
Central Warehouse QA	2 days	Mon 7/2/18	Tue 7/3/18
Financials	2 days	Mon 7/2/18	Tue 7/3/18
Configuration Training	2 days	Mon 7/2/18	Tue 7/3/18
Financials Training	2 days	Mon 7/2/18	Tue 7/3/18
Financials QA	2 days	Mon 7/2/18	Tue 7/3/18
Team Work	2 days	Mon 7/2/18	Tue 7/3/18
Configuration Training	2 days	Mon 7/2/18	Tue 7/3/18
Team Work Training	2 days	Mon 7/2/18	Tue 7/3/18
Team Work QA	2 days	Mon 7/2/18	Tue 7/3/18



Kick Off Meeting

The kickoff meeting will be held onsite with the Independence SD team and is part of the planning phase that serves as a starting point for accomplishing the goals of this project. The Kick Off Meeting draft agenda will be delivered to the project manager at least 4 business days prior to the meeting and will include items such as:

- Introduce the team and discuss roles
- Verify the scope, vision and goal of the overall project
- Review current Independence SD operations
- Review the proposed Project Schedule
- Define milestones and deliverables with timelines
- Review and discuss project tracking in SharePoint hosted by Cybersoft
- Review and discuss other project related items

The Independence SD and PrimeroEdge project managers will collaborate and finalize the agenda with additional details as needed and deliver to the project teams one business day before the meeting. The Independence SD project manager will be responsible for coordinating the meeting location details and communicating to the PrimeroEdge project manager at least 1 week in advance.

Project Schedule

This phase may include several discovery sessions so that the Cybersoft Customer Success Team completely understands Independence SD's time lines, goals and future vision. Areas in need of further software development will be discussed and scoped during the planning phase.

A timeline will be determined within the schedule and deliverables will be identified. The Project Schedule will be created using MS Project and uploaded to SharePoint upon final approval. Changes to the schedule will require a Change Request approved by both Project Managers.

Communication Plan

We utilize SharePoint to create a custom project site which may include the project scope, goals and timelines that will be available to all project participants with permissions based on their project role. The project status will be available at all times on SharePoint and will be updated as tasks, training or milestones are completed. All variances will be tracked and identified using SharePoint internal tools and email alerts are automatically created based on thresholds and rules set during project planning.



The communication plan will be documented on SharePoint and updated as needed. To properly set expectations, the plan will include contact information for project members, communication types, communication schedule and an escalation process for the project.

After the initial project planning, communication will take place in many forms: through the SharePoint project page, emails, scheduled conference calls, and in-person meetings as needed.

Example

Communication Type	Description	Frequency	Format	Participants/ Distribution	Deliverable	Owner
Weekly Project Team Meeting	Meeting to review action register and status	Weekly	Conference Call	Project Team	Updated Action Register	Project Manager
Project Monthly Review	Present metrics and status to team and sponsor	Monthly	Conference Call	Project Sponsor, Team, and Stakeholders	Status and Metric Presentation	Project Manager
Project Deliverable Reviews	Present closeout of project phases and kickoff next phase	As Needed	Conference Call	Project Sponsor, Team and Stakeholders	Phase completion report and phase kickoff	Project Manager

Installation and Configuration

Independence SD will be hosted on the PrimeroEdge server to reduce the amount of installation and configuration effort to begin using PrimeroEdge. The configuration training and plan will cover all configuration items for the system, individual modules and serving processes. The PrimeroEdge team will train and assist Independence SD with the configuration and provide best practices and help with configuration decisions based on previous customers similar to Independence SD.



Data Collection, Migration, and Entry

In this phase of the project existing Independence SD contract data is collected from the Missouri Department of Education website via interface or can be imported into PrimeroEdge.

During Pilot Implementation Cybersoft will make its best efforts to import existing data. We understand that not all software can, or vendors are willing, to provide data in a format that allows for data import. We will import the following data (only):

Student Information Vendors

Student Balance (One Time) Inventory Items
Student Eligibility (One Time) Ingredients

Adult Information Financial data

Adult Balance (One Time)

Direct Certification

This phase is also ideal for planning and entering shared menu planning data. Beginning with clean data as well as a data plan for the future will help ease Independence SD's transition to PrimeroEdge, especially for those who are new to menu planning software. Cybersoft will provide an acceptable ingredient data format to help Independence SD request the data from their current provider. Ingredients are the most commonly imported data element in menu planning.

Training Plan

Cybersoft offers conventional classroom, online, and webinar style training methods to allow for a solution that best fits each customer's needs. Training will be based on foodservice workflows and "day in the life" scenarios versus "point and click" software training. On-site training can be provided for Independence SD personnel for all phases of implementation and all components of software, however, more cost effective methods such as online and webinar training will be proposed as well during project planning. Onsite training will be held at Independence SD's chosen training location. On screen quick start guides and help guides (Amigo) are available as well as recorded trainings and webinars.

Each class will presume basic knowledge and understanding of related USDA regulations and Independence SD policies. Trainers can certainly clarify most regulatory questions as they arise in relation to the material being discussed, but Cybersoft's focus will be to train the PrimeroEdge software as a tool to ensure compliance, not on the regulations themselves.

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User Acceptance Testing (UAT)

UAT is performed when PrimeroEdge is initially deployed and just before a new feature set is released to customers. This testing ensures that the developed product meets all user requirements.

Independence SD involvement in UAT is critical to validate that PrimeroEdge functionality meets the stated needs prior to releasing to sites. UAT can be performed in conjunction with, or shortly after, Independence SD application training. Together, the Independence SD Project Manager and the Cybersoft Project Manager will develop an acceptance testing document. This document will be used to confirm acceptance of functionality meeting the requirements listed in the requirements tracking list as well as any changes that arise and are approved for implementation.

Prior to deploying future versions of PrimeroEdge, Cybersoft will provide Independence SD with complete Release Notes for use in UAT before approving the latest version for deployment into the production environment.

Pilot Implementation

Before deploying a new software solution, it is prudent to "pilot" with a few representative sites. Pilot sites will use PrimeroEdge for one to three months to be sure that unplanned events can be handled and the system performs effectively. Pilot sites have the prestige of being the first to use PrimeroEdge and can help influence the overall rollout process. The pilot phase offers invaluable feedback on the implementation process as seen from the site's perspective. Since every district is slightly different, a well-designed and executed pilot phase can save many hours of frustration for all parties by identifying areas that site's may struggle with initially. Documentation, training, system configuration and possibly some system functions may be modified based upon the feedback and observations during the pilot phase. A successful pilot, especially one that results in process improvement, will offer stakeholders, as well as new PrimeroEdge sites, a great deal of peace-of-mind knowing that the end-to-end process has been vetted.

PrimeroEdge Deployment

The final phase of the project plan is the district deployment. Once the pilot is completed, it is critical to train Independence SD personnel who will be supporting and training users during the district rollout. Sites planned for the initial implementation, are trained and implemented according to the project plan. Cybersoft's experienced project team will help Independence SD review options for implementing PrimeroEdge across the district.

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Training Approach

Experienced Cybersoft trainers recognize that end-users will have varying levels of technical and procedural expertise. We fully expect that the end-user base will vary widely from highly trained, regulation-savvy professionals to new-to-the-industry individuals out in the field, many of whom may be technology shy. Years of experience understanding the wide range of end-users has molded Cybersoft's training approach to ensure all trainees learn PrimeroEdge so that they can take full advantage of this robust system.

Although PrimeroEdge is extremely user-friendly, it is a large software application with an extensive set of features and functionality, which would be overwhelming without proper training. Cybersoft trainers are skilled at putting trainees at ease so that their minds are open to learning the new software. We design classes to be engaging in order to help the material sink in and users learn.

Depending on the module and audience, training will include "hands-on" training and "day in the life" activities. For hands on training, we will use a predetermined training site, and the ideal classroom will enable each participant use of a personal computer. Either a computer lab or another onsite room that can be equipped with personal computers to facilitate instruction as a classroom can be used. Additional classroom requirements include a projector, table, screen, and power outlet.

PrimeroEdge provides online documentation that reinforces product training by offering simple and precise step-by-step answers to user questions and by providing specific examples that emphasize product features and functions. User-friendly printed and electronic user manuals that describe in detail the software capabilities, its usage, operation and troubleshooting guides.

Pre-Training for Districts

Often districts have policies and procedures in place that need to be translated to permissions and settings in the software for customized functionality before training larger groups of employees. Cybersoft offers pre-training for smaller groups of decision makers before full training of the district to ensure the smoothest transition. These can also happen at the State level to ensure that all districts receive the same training and follow the same procedures.

Ideal class size: 10 or less



Conventional Training

Cybersoft's conventional training utilizes a classroom instruction approach that features standup instruction, individualized training workstations, and multi-media presentations. Onsite training may also include hands on practice using a previously agreed upon training system.

Ideal class size: 25 or less

Online Training

Online training is an alternative for those who may be limited in travel availability or for small classes where organizing travel and meeting facilities does not make sense. Online training will use the same outline and agenda as onsite, along with pauses for questions. For larger online training groups, we suggest that a central office person go through the training prior to training the larger class so he or she can help with facilitation.

Ideal class size: 15 or less

Online Training Q&A

There is a lot to learn and often questions come up after the training when the real work begins. For this reason, we offer online training Q&A sessions. All attendees can benefit from the answers since they may have a similar question currently or might run into the same scenario soon. Online Q&A sessions also allow for more in-depth questions that may not have arisen during the original training.

Ideal class size: 25 or less

Webinars

Webinars offer similar benefits as online training session on a larger scale. Large districts often take advantage of PrimeroEdge webinars because they provide the benefit of greater flexibility by offering multiple date and time options so that each user has greater control over their learning experience. Each webinar allows for 15 - 20 minutes of Q&A at the end.

Ideal class size: 100 or less

Recordings

The training team regularly updates webinar recordings. Recordings are ideal for new employees and also for refresher training throughout the year. Recordings allow flexibility and are available at any time.

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Available Training Tools

Online Help Guide

Amigo, our online help guide, provides step-by-step instructions to help you complete various tasks in PrimeroEdge. Amigo prompts you one step at a time and allows you to move forward at your own pace. This is useful when working with PrimeroEdge for the first time, working in a new area of PrimeroEdge or when you do not complete a task often enough to memorize it. The guide uses smart search technology to search for words, phrases or anything in between. Amigo even determines where you are in the process when you seek help and starts you from that step instead of the beginning and you can close the guide at any time.

Scheduling and Reporting Tool

PrimeroEdge uses an innovative and easy-to-use scheduling solution to allow users control over their training schedules. To schedule online training, the scheduler will simply select the module, topic, trainer and time. Training will automatically be scheduled and the customer will receive an email with meeting details and a link to the conference call. Webinar registration is handled in a very similar fashion. When people have greater control over scheduling themselves, they are more likely to attend the session and be ready to learn when the session starts.

Training/Testing Environment

Cybersoft provides a training environment for a "safe" place to learn without fear of causing damage. Trainees can learn more when they get to practice what is being taught. Cybersoft refreshes this website periodically to remove the clutter of "junk" data which may cause confusion.



Trainings

Point of Service

Configuration Training: Central Office Staff are shown all aspects of configuring POS for district use, including adding Sites, Users, Roles, and Menu Item buttons for the POS terminal. Although all steps will be covered in this training, there may be work outside the training to complete. A checklist will be given to attendees to ensure that all steps are completed.

Attendees: Central Office, Site Managers/Supervisors

Webinar 1.5 hours Up to 30 Attendees
Online 1.5 hours Up to 10 Attendees

Cashier Pre-Training: This training will cover all aspects of POS Cashier Training for Central Office Staff to determine how current employee capabilities and procedures are incorporated in the Cashier and Manager training of the software.

Attendees: Central Office and Site Managers/Supervisors

Online 1.5 hours Up to 5 Attendees

Cashier Training: This training will cover all aspects of POS Cashier that will be used by the district as determined in the Pre-Training. This training can include ringing up transactions, making payments, and tracking meal counts.

Attendees: Site Managers/Supervisors and Cashiers

Online 2 hours Up to 15 Attendees
Onsite 3 hours Up to 25 Attendees

ExpressPoint: This training will cover all aspects of the web-based application. This training can include classroom sales, ringing up transactions, and making payments.

Attendees: Cashiers and Site Managers/Supervisors

Online 1.5 hours Up to 15 Attendees
Onsite 2 hours Up to 25 Attendees



Manager/Reconciliation Training: This training is for Central Office, Managers and Assistants (if applicable) to learn all managerial functions. We will cover reconciling (balancing) sessions, performing edit checks, creating bank deposits, among other things.

Attendees: Central Office and Site Managers/Supervisors and Lead Cashiers

Online 1.5 hours Up to 15 Attendees
Onsite 2 hours Up to 25 Attendees

Reports Training: Central Office Staff and Managers will get an explanation of the 12 most often used POS Reports.

Attendees: Central Office and Site Managers/Supervisors

Recording 1 hour N/A

Online 1 hour Up to 15 Attendees

End of Month Training: Central Office Staff will learn best practices to ensure accurate and complete Reimbursement Claims using PrimeroEdge.

Attendees: Central Office

Recording 1 hour N/A

Online 1 hour Up to 5 Attendees

School Café Training: The School Café Recording will show you how parents can create accounts, add students, and make payments to the student accounts. If publishing Menus, you can watch a second recording describing how to Build a Tray and rate Menu Items, as well as other functionality.

Attendees: Central Office, Site Managers/Supervisors

Recording 1 hour N/A

Point of Service Q&A: These sessions are scheduled periodically for Managers who have been working in the system and come up with Questions.

Attendees: Site Managers/Supervisors and Cashiers

Webinar 1 hour Up to 50 Attendees
Online 1 hour Up to 25 Attendees



Student Eligibility

Configuration Training: District IT will work with PrimeroEdge to set up imports and exports of data, as well as other configuration of Student Eligibility.

Attendees: Central Office and District IT

Online 1 hour Up to 5 Attendees

Direct Approvals/Students and Letter Templates Training: This training will cover all aspects of Direct Approval functionality for Central Office Staff, as well as how to access student information and modify district notification letter templates.

Attendees: Central Office and Student Eligibility Site Managers/Supervisors/Processors
Online 1.5 hours Up to 15 Attendees

Applications and Online Applications Training: Central Office Staff will learn how parent can fill out Applications using the Online Applications website, as well as how to scan/manually enter Applications, process Applications, and Notify parents.

Attendees: Central Office and Student Eligibility Site Managers/Supervisors/Processors

Online 2 hours Up to 15 Attendees
Onsite 3 hours Up to 25 Attendees

Student Eligibility Q&A: These sessions are scheduled periodically for Central Office Staff who have been working in the system and come up with Questions.

Attendees: Central Office and Student Eligibility Site Managers/Supervisors/Processors

Webinar 1 hour Up to 50 Attendees
Online 1 hour Up to 15 Attendees



Food Distribution

Configuration and Training: State Office Staff will configure the Food Distribution Module to meet their needs, as well as learn all functionality.

Attendees: Central Office, Food Distributing Managers/Supervisors

Online 2 hours Up to 10 Attendees

SFA Training: This training instructs Central Office Staff on their use of the module.

Attendees: Central Office

Recording 1 hour N/A

Webinar 1 hour Up to 50 Attendees



Inventory

Configuration Training: After importing vendors and inventory items, Central Office Staff will learn how to configure Inventory to meet the district's needs.

Attendees: Central Office and Inventory Managers/Supervisors

Online 1 hour Up to 5 Attendees

Inventory Pre-Training: This training will cover all aspects of Inventory for Central Office Staff to determine how current employee capabilities and procedures are incorporated in the Manager training of the software.

Attendees: Central Office and Inventory Managers/Supervisors

Online 1 hour Up to 5 Attendees

Inventory Training: This training will cover all aspects of Inventory for Managers, Assistant Managers and warehouse staff, including Physical Inventory, Orders, Receipts, Transfers, and Withdrawals. Procedures discussed during pre-training are incorporated in this training. This training may include hands-on practice in a predetermined training system.

Attendees: Central Office and Inventory Managers/Supervisors/Inventory Leads

Online 2 hours Up to 15 Attendees
Onsite 3 hours Up to 25 Attendees

IntelliScan Training: Warehouse Staff (if applicable) and Managers will learn the functionality of IntelliScan from creating an account and logging in, to scanning receipts and physical inventory.

Attendees: Central Office and Inventory and Warehouse Managers/Supervisors/Inventory Leads

Online 45 min Up to 15 Attendees

Inventory Q&A: These sessions are scheduled periodically for Managers who have been working in the system and come up with Questions.

Attendees: Central Office and Inventory and Warehouse Managers/Supervisors/Inventory Leads

Online 1 hour Up to 15 Attendees
Webinar 1 hour Up to 100 Attendees



Central Warehouse

Central Warehouse Configuration: The Managers, Central Warehouse Manager, and the Food Service Director are guided through the process of configuring their site for the central warehouse functionality.

Attendees: Central Office, Warehouse Managers/Supervisors

Online	0.5 hour	Up to 5 Attendees
Onsite	0.5 hour	Up to 25 Attendees

Central Warehouse Training: The Managers, Central Warehouse Manager, and the Food Service Director will receive a demonstration and a variety of exercises on tracking Central Warehouse stock, shipping to different sites, transferring items, withdrawing items, and creating routes for drivers for different sites.

Attendees: Central Office and Warehouse Managers/Supervisors

Online	0.5 hour	Up to 5 Attendees
Onsite	0.5 hour	Up to 25 Attendees

Central Warehouse Q&A: These sessions are scheduled periodically for Managers and Central Warehouse Managers who have been working in the system and come up with Questions.

Attendees: Central Office and Warehouse Managers/Supervisors

Online	1 hour	Up to 5 Attendees
Onsite	1 hour	Up to 25 Attendees

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Menu Planning

OPTION 1: STRUCTURED MENU PLANNING

Configuration Training: After importing ingredients items, Central Office and Nutrition Staff will learn how to configure Menu Planning to meet the district's needs

Attendees: Central Office and Menu Planner

Online 1 hour Up to 5 Attendees

Ingredients and Stock Items Training: In this training Central Office and Nutrition Staff will learn all aspects of Ingredients and linking Ingredients to Stock Items in order to get costing information.

Attendees: Central Office and Menu Planner

Webinar 1.5 hour Up to 50 Attendees
Online 1.5 hour Up to 10 Attendees

Recipes and Menu Item Training: Central Office and Nutrition Staff will learn how to create Recipes, view Recipes already created, and edit Recipes whose content has changed. Staff will also learn how to search for, add, and edit Menu Items, which contain the food component contribution information for each item along with leftover management processes.

Attendees: Central Office and Menu Planner

Webinar 1.5 hours Up to 50 Attendees
Online 1.5 hours Up to 15 Attendees

Menus and Menu Cycles Training: Central Office and Nutrition Staff will learn how to create, view, analyze and edit Menus and Menu Cycles. They will also learn how to assign Menus and Menu Cycles to the Production Calendar.

Attendees: Central Office and Menu Planner

Webinar 1.5 hours Up to 50 Attendees
Online 1.5 hours Up to 15 Attendees

Menu Planning Q&A: These sessions are scheduled periodically for Central Office and Nutrition Staff who have been working in the system and come up with Questions.

Attendees: Central Office and Menu Planner

Webinar 1 hour Up to 50 Attendees
Online 1 hour Up to 15 Attendees



OPTION 2: FLEXIBLE MENU PLANNING

Configuration Training: After importing ingredients items, Central Office and Nutrition Staff will learn how to configure Menu Planning to meet the district's needs.

Attendees: Central Office and Menu Planner

Online 1 hour Up to 5 Attendees

Flexible Menu Planning 1: This training will guide Central Office and Nutrition Staff through the Menu Cycles, Menus and Menu Items. We will also talk about Placeholders and how to use that particular tag within the Flexible Menu Planning option.

Attendees: Central Office and Menu Planner

Webinar 1.5 hour Up to 25 Attendees
Online 1.5 hour Up to 10 Attendees

Flexible Menu Planning 2: This training will guide Central Office and Nutrition Staff through Recipes, Ingredients, and the Information Tabs associated with each Menu Item. We will also learn how to copy a State Recipe into a District Recipe. Assigning Menus and Menu Cycles to Production calendar is also included in this training.

Attendees: Central Office and Menu Planner

Webinar 1.5 hours Up to 25 Attendees
Online 1.5 hours Up to 15 Attendees

Menu Planning Q&A: These sessions are scheduled periodically for Central Office and Nutrition Staff who have been working in the system and come up with Questions.

Attendees: Central Office and Menu Planner

Webinar 1 hour Up to 50 Attendees

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Production

Production Pre-Training (optional): Once Menus are assigned to the Production Calendar, Central Office and Nutrition Staff can attend this preview of Production training. This allows them to customize the training for their managers using specific examples and tying current policies and procedures to the new system.

Attendees: Central Office, Menu Planner and Nutrition Staff

Online 1.5 hours Up to 10 Attendees

Production Training: Once Menus are assigned to the Production Calendar, Managers and Nutrition Staff will receive a demonstration and a variety of exercises that include Production Plans and Records, Production Status and Reports, as well as Production Orders and Withdrawing from Inventory. This training may include hands-on practice in a predetermined training system.

Attendees: Central Office, Menu Planner and Nutrition Staff

Online 2 hours Up to 15 Attendees
Onsite 3 hours Up to 25 Attendees

With use of Inventory Module

Online 2.5 hours Up to 15 Attendees
Onsite 3 hours Up to 25 Attendees

Central Production

Central Production Configuration: The Managers and the Food Service Director are guided through the process of configuring their site for central production functionality.

Attendees: Central Office and Nutrition Staff

Online 0.5 hours Up to 5 Attendees

Central Production Training: This course provides Managers and Food Service Directors with a demonstration and a variety of exercises that will include the following: creating a central production, combining orders from different sites into one ticket, pulling menus from menu planning, and creating routes for food deliver to individual sites

Attendees: Central Office and Nutrition Staff

Online 1 hour Up to 5 Attendees
Onsite 1 hour Up to 15 Attendees



Financials

Financials Configuration: After submitting your Financial Accounts and Payroll spreadsheet, a project mentor will guide Central Office on how to properly configure your Financials Module in PrimeroEdge.

Attendees: Central Office and District Accounting Staff

Online 1 hour Up to 5 Attendees
Onsite 1 hour Up to 25 Attendees

Financials Functionality: After configuring the Financials Module, this training will guide Central Office on how to manage your district's accounts payable, statements, budget and other features of the Financials Module in PrimeroEdge.

Attendees: Central Office and District Accounting Staff

Online 2 hours Up to 5 Attendees
Onsite 2 hours Up to 15 Attendees

Financials Q&A: These sessions are scheduled periodically for Central Office Staff who have been working in the Financials module and have additional questions.

Attendees: Central Office and District Accounting Staff

Online 1 hour Up to 5 Attendees
Onsite 1 hour Up to 15 Attendees

Financials Budgeting (Optional): Central Office staff will learn how to create a budget based the previous year's data in the Financials Module. This course is recommended for second year user of the module.

Attendees: Central Office and District Accounting Staff

Online 0.5 hour Up to 5 Attendees

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Bid Analysis

Bid Analysis Administration Training: Managers and the Food Service Director will receive a demonstration and a variety of exercises that will include the following: creating bids, following bids, comparing bids, and awarding bids to the best vendor.

Attendees: Central Office and Managers/Supervisors

Online 1 hour Up to 5 Attendees

Bid Analysis Q&A: These sessions are scheduled periodically for Managers, the Food Service Director and Central Office Staff who have been working in the system and come up with questions.

Attendees: Central Office and Managers/Supervisors

Online 1 hour Up to 5 Attendees

Teamwork

Teamwork Module: Managers and Central Office staff will receive instructions on how to set up a Team Work user and role in the System module, and how to create, manage and track training requirements for their staff to comply with USDA professional standards.

Attendees: Central Office and Managers/Supervisors

Recording 1 hour N/A



Support

Responsive customer service and support is a very important commitment at PrimeroEdge. When implementation is complete, the PrimeroEdge Customer Success team transitions the customer to the PrimeroEdge Customer Care team for on-going support and maintenance. As part of the annual maintenance, PrimeroEdge provides email and phone support as well as software updates.

Cybersoft prides itself on responsive customer service. Customer calls are answered "live" (no queue) by a skilled PrimeroEdge Customer Care Specialist. PrimeroEdge toll-free phone and email support is available from 6:00 AM – 6:00 PM CST, Monday through Friday, except on the holidays listed below.

Observed Holidays:

- New Year's Day
- Memorial Day
- Independence Day
- Labor Day
- Thanksgiving Day
- Day after Thanksgiving
- Christmas

Our average talk-time length for support calls is 6 minutes, and 95% of these calls result in complete resolution of customer issues within that time. The remaining 5% are resolved within an average of 4 hours. The following chart details issue escalation.

Incident Tracking Procedure

Cybersoft uses a help desk ticketing system to track support calls and problem reports. When a problem is reported, a ticket is created with a unique number used to identify the call/problem with the Customer Care team and to track the ticket progress until resolution. An email is sent to the customer as confirmation when the ticket is created.

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Priority	Description	Maximum Response Time	Priority	Escalation Protocol
P1	Critical problem. System down. No workaround	4 hrs.	P1	Customer care notified. If not responded t in 4 hrs. Customer Manager notified. If not responded to within 6 hrs. issue escalated to Customer Engagement Manager who may escalate higher internally
P2	Serious problem. System impaired. No effective workaround	24 hrs.	P2	If issue not responded to in 24 hrs. Customer Care Manager notified.
P3	Serious problem. System degraded. Acceptable workaround available	3 days	P3	If issue not responded to within 3 business days Customer Care Manager notified. If not responded to within 4 business days, issue escalated to Customer Engagement Director who may escalate to higher levels or to Product Team
P4	Minor problem. System functioning with limitations or undesirable behavior.	5 business days	P4	No automatic escalation.
R1	Request for development that is needed in less than 6 months.	Open as it fits into Development lifecycle	R1	No automatic escalation.
R2	Request for development needed that can wait 7 mos. or longer	Open as it fits into Development lifecycle	R2	No automatic escalation.



Maintenance

Major updates and upgrades are released several times annually. These updates/upgrades are provided at no additional cost to hosted customers and those with a support and maintenance agreement.

PrimeroEdge POS Updates

Updating software on all POS machines is simplified with the PrimeroEdge built in self-updating tool that utilizes Background Intelligent Transfer Service (BITS) to transfer files using idle network bandwidth. This update tool has a built-in notification mechanism and rolls back any unsuccessful updates while allowing normal POS operations.

This update tool offers the unique advantage of minimizing human intervention in updating client machines which can often be error-prone, costly, and lead to downtime. The updater tool is capable of not only updating the assemblies, but also the data-related tasks such as modifying the data or the data structure itself.

Monitoring

The update process is monitored by Cybersoft Customer Care with a local application as well as the Version Monitor application built into PrimeroEdge. District users can monitor the update process with Version Monitor as well to verify the status at any time.



THIS CERTIFIES THAT

Cybersoft Technologies, Inc.

Cybersoft Primeroedge



* Nationally certified by the: HOUSTON MINORITY SUPPLIER DEVELOPMENT COUNCIL

*NAICS Code(s): 541511

* Description of their product/services as defined by the North American Industry Classification System (NAICS)

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Issued Date	Certificate Number
08/31/2016	HS04412

By using your password (NMSDC issued only), authorized users may log into NMSDC Central to view the entire profile: http://nmsdc.org

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