

RSU 13 FINANCE COMMITTEE MEETING MINUTES
WEDNESDAY – OCTOBER 1, 2014
McLAIN SCHOOL
4:00PM

Committee	Committee & Admin. Liaison	Committee or Visitors
<input type="checkbox"/> Don Robishaw, Chair	<input type="checkbox"/> Tess Kilgour	<input type="checkbox"/> Charles Butler
<input type="checkbox"/> Sally Carleton	<input type="checkbox"/> Pete Orne, Admin Liaison	<input type="checkbox"/>
<input type="checkbox"/> Christine Curtis	<input type="checkbox"/> John McDonald	<input type="checkbox"/>
<input type="checkbox"/> Sherm Hoyt	<input type="checkbox"/>	<input type="checkbox"/>
Time IN:	Time OUT:	
Discussion		Results / Follow Up
1. Sign Warrants		
2. Review Finance Reports- <ul style="list-style-type: none"> The committee went through the reports and were also presented with a format for a new report that will be used for the General Fund as well as other funds. Future monthly meetings should include all funds with substantial activity or involve a substantial amount of money. 		
3. Status of Audit – RHR Smith auditors will return on the 20 th of October to finish up the TY14 audit. They will likely be here for 2 or 3 days.		
4. Status of Bids: <ul style="list-style-type: none"> Plowing and Sanding- will be determined on Thursday, October 2, 2014. Insurance- Not scheduled, but should go out before the end of the year. Audit- Will go out after current audit is complete. 		
5. Food Service Discussion: <ul style="list-style-type: none"> Pete discussed the concept of <ol style="list-style-type: none"> understanding and rectifying past food service deficits, <ul style="list-style-type: none"> § The audit will give us direction as to the method to account for the past food service deficit. § It was also noted that in April, \$55,000 was 		

<p>already authorized to be moved from Article 2 to Article 6 for legal expenses.</p> <ol style="list-style-type: none"> 2. determining the true FY15 revenue and expenditures picture, and 3. developing a forward looking plan to reduce, eliminate or reverse the deficits. <ul style="list-style-type: none"> • Charles butler gave a detailed overview of the food service, it's regulations, restrictions and obstacles. The committees discussed palatability of the food, it's appearance, it's ingredients and the overall venue where food is prepared, served and eaten. A discussion ensued regarding the possibility of disconnecting the high school for the federal food program and Pete and Charles will work on a business plan to offer some guidance on to the feasibility and potential risk and upside of such a choice. Pete also brought up a proposal from Renee Thompson, the principal of the high school, to add extra space to the cafeteria which is necessary due to safety concerns of kids eating in the hallway. A reconfigured classroom (#40) could act as a spillover and be used as a café for kids in the afternoon. There is a potential revenue stream from a la carte purchases during off hours. The cost of renovation of the cafeteria and café is \$50,000 including drop ceilings in both spaces, counters and charging station and counters in the 'café'. 	
6. Goals for Coming Year	
7. Other	
8. Adjourn	