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Feb 24, 2015

State Public Charter School Authority  
Attn: Patrick Gavin  
1749 North Stewart Street, Suite 40  
Carson City, Nevada 89706

*Re: Amendment Request for Somerset Academy to Expand to New Sites*

Dear Mr. Gavin:

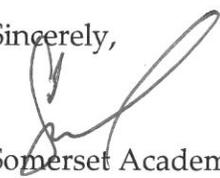
Below is the Summary for Somerset Academy of Las Vegas ("Somerset Academy") to amend their charter contract with the SPCSA to expand to 4 new sites:

Somerset Academy proposes to amend their charter contract with the SPCSA to expand to 4 new sites located in the areas of North Las Vegas, Northwest Las Vegas and the Henderson area. Somerset Academy since opening it's doors in 2011 has experienced a high amount of demand for their educational experience to which they have significant wait-lists at each of their 5 current campuses. Somerset Academy would feels it is important to be able to offer each of their students the opportunity to attend Somerset Academy through their entire K-12 educational experience. To do so the Board of Somerset Academy is proposing to create a feeder systems that would matriculate to support each of their High School campuses.

The facilities proposed within the Charter School Expansion Amendment Request include: 1) K-8 site opening 2017 located in Northwest Las Vegas with the specific location specified in the application. 2) K-8 site opening 2018 located in North Las Vegas with an exact location yet to be determined. 3) K-12 Campus opening 2019 located in Henderson with an exact location yet to be determined.

Somerset Academy requests that the Authority approve Somerset's Expansion Amendment Request.

Sincerely,



Somerset Academy Board Chair







**MINUTES**  
**of the meeting of the**  
**BOARD OF DIRECTORS of SOMERSET ACADEMY OF LAS VEGAS**  
**February 24, 2016**

The Board of Directors of Somerset Academy of Nevada held a public meeting on February 24, 2016 at 6:00 p.m. at 4650 Losee, Road North Las Vegas, Nevada 89081.

**1. Call to order and roll call.**

Board Chair Cody Noble called the meeting to order at 6:06 p.m. Present were Board Members Cody Noble, Will Harty, Eric Brady, Carrie Boehlecke (6:08), Travis Mizer, John Bentham, and Sarah McClellan.

Also present were Executive Director John Barlow, Principal Gayle Jefferson, Principal Elaine Kelley, Principal Francine Mayfield, Principal Sherry Pendleton, Principal Dan Phillips, Principal Reggie Farmer, and Assistant Principal Scott Hammond, as well as Academica Nevada Representative Ryan Reeves.

**2. Public Comments and Discussion.**

Brianna Driscoll, parent of North Las Vegas campus students, addressed the Board to ask for consideration in expanding the North Las Vegas Campus, noting that there were empty lots in the area. Ms. Driscoll stated that when they have assemblies they have to split it into groups and they are generally crowded even then. Member Noble stated that they could begin a discussion regarding this topic at some point. Mr. Ryan Reeves addressed the Board, giving an explanation regarding facilities funding in the district versus charter schools in an effort to describe the difficulty in funding large campuses.

**3. Review and Approval of Minutes from the January 13, 2016 Board Meeting.**

**Member Noble Moved to Approve the Minutes from the January 13, 2016 Board Meeting. Member Boehlecke Seconded the Motion, and the Board voted unanimously to Approve.**

**4. Student Recognition/Campus Spotlight.**

**This item was Tabled.**

**12. National School Lunch Program.**

Executive Director John Barlow addressed the Board and stated that this had been a subject of conversation for the last few months and that he had invited administrators from the Somerset schools in Florida to address the Board and describe their experience and participation in the National School Lunch Program, as well as answer any questions the Board might have. Executive Director John Barlow also invited Principals Elaine Kelley, Francine Mayfield, and Dan Phillips to address the Board to express their desire to instate the National School Lunch Program at their schools.

Principal Elaine Kelley addressed the Board and expressed her interested in launching the National School Lunch Program at Losee Elementary, stating that there was definitely a need in that they supplied lunches free of

charge to students every day. Principal Kelley stated that that she was certain that many families could benefit from the NSLP, although at some point they might require additional staff.

Principal Francine Mayfield addressed the Board and stated that her campus could also benefit from NSLP. Principal Mayfield explained that up until this semester, NLV had a parent who catered lunches at a cost of \$3.00; and that many of her students took advantage of the lunch, in addition to the students who either came to school with no lunch or very little lunch and for whom they provided lunch. Principal Mayfield stated that every year she had parents who would inquire as to whether or not free and reduced lunch was offered.

Principal Dan Phillips addressed the Board and stated that he also supplemented those students without lunch or money, however, it was trickier with middle and high school students who are reluctant to obviously accept lunch. Principal Phillips stated that he felt a free or reduced lunch that could be given out anonymously would be tremendously successful.

Member Noble asked if additional staff would be necessary, to which Executive Director Barlow replied that he would ask the guests from Florida to address that question. Member Noble asked if it would be possible to give out lunches anonymously, to which Executive Director Barlow replied that it was a lunch that was available to all students for purchase and not something that was singled out.

Ileana Gomez and Suzette Ruiz addressed the Board in an effort to explain how the NSLP worked for Somerset Florida. Ms. Ruiz stated that in Florida they had participated in NSLP for twelve years and had determined the best ways it works and had made many improvements. Ms. Ruiz addressed the possibility of additional staff, stating that most likely systems were already in place, as they had most likely assigned staff the task of handing out lunches.

Some discussion ensued regarding the pros and cons of adopting the program within the Somerset system. Ms. Gomez and Ms. Ruiz pointed to the support materials for specific numbers and requirements for the Somerset Florida schools, adding many specifics as to what types of diverse menus they were able to offer within the program. Member McClellan stated that she assumed that Three Square would be the vendor because that was who the schools were using, to which Executive Director Barlow replied that it was generally up to the principals.

Member Bentham asked what the limitations would be in adopting the NSLP, in that he had heard that there were certain foods that could not be consumed on campus. Ms. Ruiz replied that vending machines and birthday treats, etc. could not be consumed during the lunch period, however, those items could be consumed at other times.

Member Noble asked if the government would make visits to the school, to which Ms. Ruiz replied that they did check on the schools, however, they would give notice before arriving to audit the schools.

Member McClellan asked if Somerset could withdraw from the program at any time if they found that it was not profitable, to which she was assured that withdrawing at the end of the school year was always a possibility.

Member Noble asked Mr. Hammond to speak to the subject, to which Mr. Scott Hammond addressed the Board and stated that he had spoken with the folks from Florida and had been ensured that the program would not be as invasive as it had been in the past, and that it also would ensure healthy meals for students. Mr. Hammond stated that he would encourage the Board to take a close look at the contract. Mr. Hammond further stated that the charter authority would like to see charter schools open their doors to those of varying demographics, which could be accomplished in many ways including a lunch program of some sort. Mr. Hammond noted that he had also been assured that it would not have to be rolled out at every campus.

Some discussion ensued regarding the audits that would be performed as part of the NSLP.

Member Brady asked how specifically Academica would support the NSLP, to which Mr. Reeves stated that Academica would provide a centralized person who would help to provide support, audit preparation, and other information. Member Noble asked who would be at the campuses every day, to which Ms. Ruiz replied that it should be the staff member who was currently handing out the lunch at the schools. Some additional discussion ensued regarding how the program would be staffed and what would be required and whether or not the program would lose money.

Some discussion ensued regarding what the lunches from Three Square look like and the quality.

Member Mizer asked if one campus could sue if their particular campus did not offer the NSLP, to which Mr. Reeves stated that he did not see any liability there as long as a program of some sort was available.

**Member Will Harty Moved to Approve the implementation of the National School Lunch Program at Somerset Academy at the principals' discretion, at NLV and Losee Elementary and Middle/High. Member Boehlecke Seconded the motion, and the Board voted to Approve with one dissenting vote.**

Member McClellan stated that she had encountered Somerset Losee students who did not have lunches, which had left her thinking that they ought to ensure that students have lunch.

## **8. Teacher Salary Adjustments.**

Mr. Reeves explained to the Board that CCSD had recently announced that they would increase teacher salaries significantly, adding that these increases should be matched as closely as possible by the Somerset system if they wanted to keep existing teachers, as well as higher new teachers. Mr. Reeves stated that the new salaries for CCSD could be found in the support materials, noting that, while the proposed new salaries for Somerset were not equal to CCSD's new salaries, there were additional benefits offered by Somerset on top of salaries.

Mr. Reeves explained that with no additional funding it would be difficult to match those salaries, however, it was proposed that starting salaries begin \$2,500 higher than last year and that returning teachers receive a \$2,500 increase. Mr. Reeves noted that this would be without any additional funding and that if they do receive additional funding, that money would be applied by way of the pay-per-performance model in August. In order to fund this it would be necessary to take 1.5% of the surplus of 95% enrollment; as well as increase enrollment in grades 3, 4, and 5 by one student per class. Mr. Reeves clarified that Academica had met with the principals and determined where the extra students should be added, noting that they had done this before and had successfully rolled the number back down.

Some discussion ensued regarding alternatives to funding and specifics to the proposed plan.

Principal Gayle Jefferson addressed the Board and stated that she had spoken with her staff and determined that they could easily add an additional students, and in fact some teachers welcomed the even number in the classroom. Ms. Jennifer Schmidt, teacher at Somerset, addressed the Board and stated that she did not have a problem adding one extra child as long as it did not happen again in future years.

Member Harty stated that he believed they could fund the teacher salary adjustments without increasing class sizes and instead use the surpluses that they had built over the years. Member Brady stated that it was not realistic to increase salaries without increasing revenues. Some discussion ensued regarding alternatives to funding and specifics of the budget and surpluses and the necessity of cash on hand.

Member Noble stated that he believed that it had become far too easy for increasing class sizes to be an option to increase funding, adding that he agreed with giving the teacher salary increases, however, they should determine a different way to fund them. Mr. Reeves stated that 55 days cash on hand was expected and required for the bond documents and to cut into that would put Somerset in future financial risk that he could not recommend. Mr. Reeves spoke to the fact that, educationally speaking, there was not any significant difference between 25 and 29 students in the classroom.

**Member Bentham Moved to Approve the teacher salary adjustments as presented. Member Boehlecke seconded the motion, and the motion did not carry with four dissenting votes.**

Some discussion ensued regarding the outcome of the vote and its detriment to many of the teachers and the ability to hire new teachers.

**Member Harty Moved to Approve the teacher salary adjustments without the proposed additional enrollment, but with the surplus and an assumed enrollment of at least 97%. Member Mizer seconded the motion, and the Board voted to Approve with three dissenting votes.**

Member Brady stated that he believed that there was a risk involved in this plan of action. Mr. Reeves also explained that there was a potential to make the bond holders upset which might result in 30 year leases with a 3% increase each year. Member Noble stated that it just applied to a few campuses at this point, to which Mr. Reeves stated that the goal should be to own all the buildings under bond in order to obtain a fixed rate, which was why strong surpluses at this point are so important.

**Member Harty Moved to Approve the teacher salary adjustments as presented. Member Boehlecke Seconded the motion, and the Board voted unanimously to Approve.**

## **9. Tentative Budget for the 2016/2017 School Year.**

Member McClellan asked when they would find out what the funding number would be for next year, to which Mr. Reeves replied that they would find out toward the end of July. Member McClellan asked if they could use the increase to fund the teacher salaries, to which Mr. Reeves stated that if they did that they would not be able to give the pay-per-performance raises. Some discussion ensued regarding how funding might look when they receive the new revenue numbers, various scenarios for enrollment, and increased DSA numbers for the 2016/2017 school year.

Member Noble stated that they could achieve the surplus by changing the assumed enrollment of 95% to 97%. Member Bentham stated that making those assumptions could be very risky and that it would be wise to budget conservatively. Member Harty stated that if this was a business he would not want to take this risk, however, this was the education of kids and they were running such large surpluses, adding that this should not be considered too big of a risk. Member Noble stated that it should be possible to add a student at any point in the school year if it turns out that this plan does not work.

Some additional discussion ensued regarding how funding teacher salaries through the surplus would affect the proposed expansion plan.

**Member Brady Moved to Approve the tentative budget for the 2016/2017 school year as presented. Member Bentham Seconded the motion, and the motion did not carry with four dissenting votes.**

**Member Harty Moved to Approve the tentative budget for the 2016/2017 school year without the proposed additional enrollment and with revisions to allow a 1.5% target. Member Mizer seconded the motion, and the Board voted to Approve with three dissenting votes.**

**14. Acceptance of the Social Worker Grant.**

Executive Director John Barlow explained that they had applied for a social worker grant that was based on surveys taken by the students which determined the need on particular campuses, adding that they had been awarded \$101,000 for the North Las Vegas, Lone Mountain, and Losee Middle/High campuses.

Ms. Sandy Miller, social worker for Somerset, addressed the Board and stated that she had been working with the Losee campus with a great amount of success through individual and group therapy.

Executive Director John Barlow requested that the Board accept the grant.

**Member Noble Moved to Approve the acceptance of the social worker grant in the amount of \$101,175. Member Bentham Seconded the motion, and the Board voted unanimously to Approve.**

**5. Review of School's Financial Performance.**

Mr. Reeves stated that this item had been primarily covered in agenda item #9.

**6. Revisions to Financial Policies and Procedures Manual.**

Mr. Reeves stated that the proposed changes included increasing the number of signatories by one to include the Vice Chairperson, as well as approved electronic transfers for reoccurring items that had already been approved by the Board. Mr. Reeves added that the petty cash account had been deleted as it had not been used.

Member Noble stated that he was fully in favor of these changes.

**Member Noble Moved to Approve the revisions to the Financial Policies and Procedures Manual. Member Harty Seconded the motion, and the Board voted unanimously to Approve.**

**7. Revised Grade-Level Enrollment Targets for the 2016/2017 School Year.**

**This item was discussed and moved upon in conjunction with agenda item #9.**

**10. Approval of the Application for Expansion.**

Executive Director Barlow explained that staff had been working on the application for expansion and that a draft was available as part of the support materials. Executive Director Barlow further explained that there were new criteria that needed to be followed with any new charters or expansions and that Somerset must comply with at least three of the five criteria: weighted lottery (not yet approved by the legislature); participation in state-funded Pre-K program; grass-roots marketing campaign; dramatically increasing the diversity of the students within the campuses (which would be accomplished by the National School Lunch Program); and a broad

continuum of student support services for special-ed. Executive Director Barlow clarified that the three that would apply to Somerset were the weighted lottery, grass-roots marketing campaign, and increased diversity (NSLP).

Member Noble asked if there was a significance to the due date of March 1<sup>st</sup>, to which Mr. Reeves replied that there were only two times per year that they could apply to expand, however, if they were interested in the possible Sky Canyon property, they would need to apply by March 1<sup>st</sup>.

Member Harty asked if they would be able to proceed if they did not meet three of the five requirements, adding that he had concern regarding the weighted lottery, as he was not certain how the Somerset community felt about it. Executive Director Barlow replied by stating that they would have to participate in at least three items in order to expand. Member Brady stated that it was his understanding that in a couple of years they would have to adopt the weighted lottery regardless, to which Executive Director Barlow replied in the affirmative, adding that if they adopt these items now, it could possibly speed up the process in future reapplications. Member Noble asked for some clarification, to which Member Harty replied that if Somerset would like to grow in the future, these requirements will eventually need to be adopted. Member Brady clarified that the question being asked was whether or not adoption of these requirements would affect a reapplication of the charter regardless of growth, to which Executive Director Barlow replied that he was unsure, however, the requirements in this instance were in reference to the application for expansion.

Member Noble asked for clarification regarding the weighted lottery. Executive Director Barlow explained that, depending on demographics, some students may be weighted higher than 1.0 when entered in the lottery. Mr. Reeves stated that this would not change the face of Somerset overnight because it was running at near capacity, however, incoming kindergarten students in the lottery could potentially be weighted differently. Member Noble asked if this was coming from the legislature or the charter school authority, to which Executive Director Barlow replied that it was coming from the charter school authority in an effort to ensure that the charter school population is reflective of the communities in which they sit.

Member Harty stated that they would need to revisit the subject at a later date, however, they might want to approve at this point because the application had an impending deadline, understanding that approval would in no way be a commitment, but a plan. Member Harty further stated that they would want the opinions of the community before making any changes to the lottery system. Mr. Reeves stated that any changes of that nature would come before the Board for approval, assuming that the expansion application was approved.

Executive Director Barlow stated that the application was primarily an education-based piece in order to convince the authority that the Somerset charter is worthy of expansion.

**Member Brady Moved to Approve the application for expansion. Member Harty seconded the motion, and the Board voted unanimously to Approve.**

## **11. Creation of an Expansion Committee.**

Executive Director Barlow stated that this item had been a request of the Board at the previous meeting, adding that he would recommend that the Board charge him with heading up the committee under the Board's direction and parameters. Member Bentham stated that there should be some Board members on the committee as well. Member Harty asked if the committee would be subject to open meeting law, to which Mr. Reeves stated that it would if the committee was making decisions, however, it would not if they were bringing information to the Board so that they could make a decision.

**Member Harty Moved to Approve the formation of an expansion committee to be chaired by Executive Director Barlow, to vet and analyze growth within the Somerset system. Member Brady seconded the motion, and the Board voted unanimously to Approve.**

**13. New Technology Equipment for the North Las Vegas Campus.**

Mr. Reeves stated that the North Las Vegas campus, the most senior campus, was in need of new technology equipment. Mr. Reeves further stated that the previous lease for equipment had been paid off, adding that this purchase would not require an additional line item in the budget. Mr. Reeves pointed the Board to page 182 in the support materials where the items needed were delineated at a total price of approximately \$245,000; which would be financed over four years and would maintain the previous payment with a lease agreement.

Member Noble asked if this had been approved within the budget, to which Mr. Reeves replied that it would be under the furniture, fixtures, and equipment line item.

Member Harty asked how a vendor was selected, to which Mr. Reeves replied that Intellatek received bids from CDWG as well as Dell and a few other online retailers. Member Harty asked for verification that there was in no way a conflict of interest with the vendor, to which Mr. Reeves stated that CDWG was a huge national vendor with which there was no conflict of interest. Mr. Reeves also explained that their contract with Intellatek would provide installation.

Member Noble asked if they had looked at several options for financing, to which Mr. Reeves replied that they received one other offer, however, the best rates were offered by Vector Bank. Member Noble asked if there was an option to buy toward the end of the lease, to which Mr. Reeves explained that they could essentially convert the last three payments to a purchase of the equipment.

**Member Harty Moved to Approve the purchase of technology equipment for the North Las Vegas campus. Member Bentham Seconded the motion, and the Board voted unanimously to Approve.**

**15. Public Comments and Discussion.**

Mr. Larry McKnight, art teacher at Sky Pointe, addressed the Board and expressed appreciation for the Board's consideration of teachers through their actions during the meeting.

**16. Adjournment.**

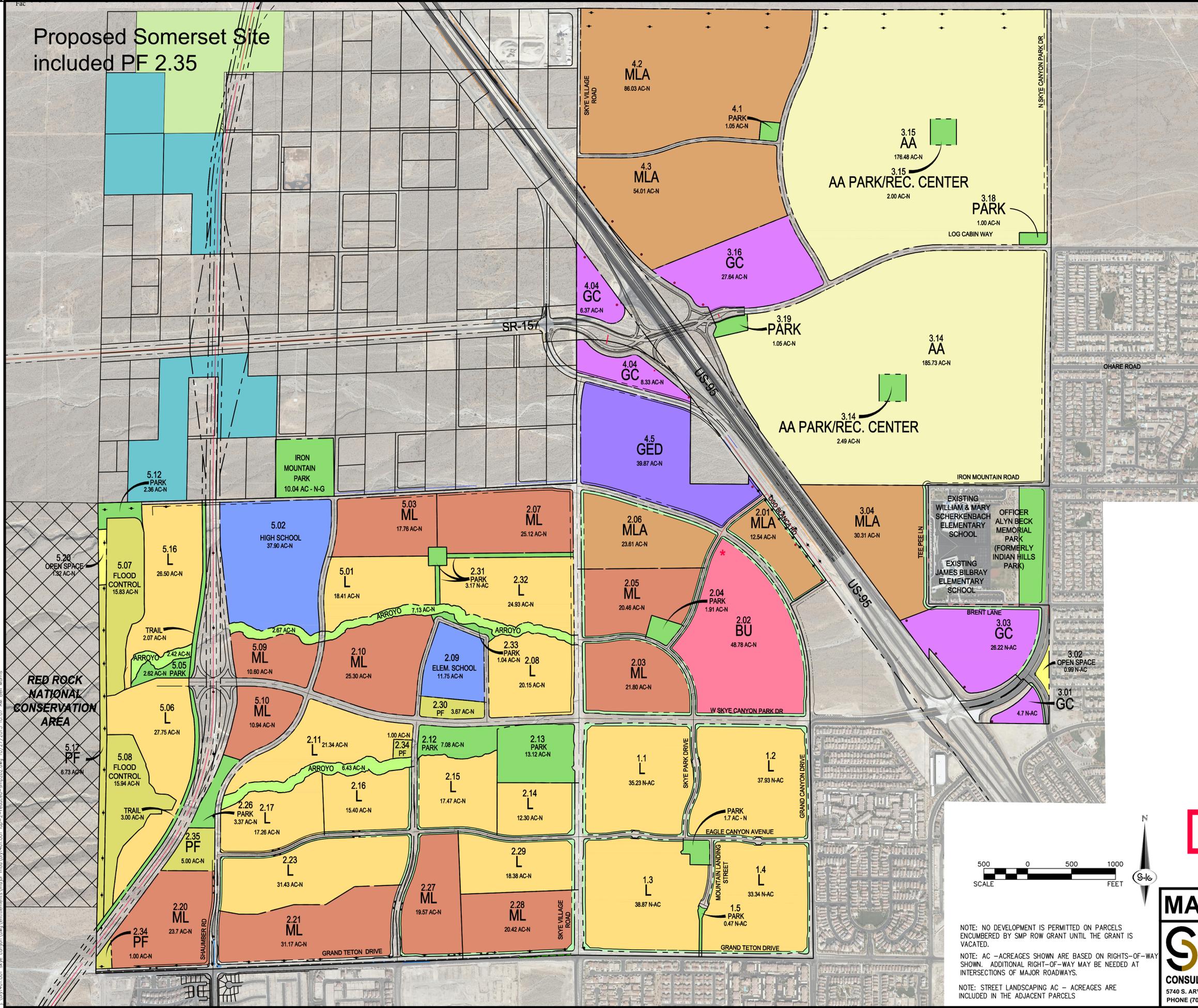
**Member Noble Motioned to adjourn the meeting at 9:53 p.m. Member Boehlecke Seconded the Motion, the Board unanimously approved, and the Meeting was adjourned.**

Approved on: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ of the Board of Directors  
Somerset Academy of Las Vegas

Proposed Somerset Site included PF 2.35



- LEGEND**
- PROJECT/PHASE BOUNDARY
  - - - EASEMENT LINE (ESMT)
  - - - EXISTING NORTHERN BELTWAY R.O.W.
  - - - EXISTING FRONTAGE ROAD EASEMENT  
NEV-043376, N-46063, CC-018234,  
CC-018191 & CC-018138
  - - - EXISTING CLV ROADWAY  
EASEMENT N-75757
  - - - DETENTION BASIN BOUNDARY PER 6.26.12 DA
  - EXISTING TRANSMISSION POLE
  - - - RIGHT-OF-WAY LINE (BACK-OF-CURB)
  - - - PARCEL PROPERTY LINE
  - - - STREETSCAPE COMMON ELEMENT LINE
  - PROPOSED STREET
  - ARROYO
  - STREET LANDSCAPING (SEE NOTE)
  - PARK & TRAIL
  - SCHOOL
  - OPEN SPACE
  - PF FLOOD CONTROL & PUBLIC FACILITY
  - L RESIDENTIAL "LOW"
  - ML RESIDENTIAL "MEDIUM-LOW"
  - MLA RESIDENTIAL "MEDIUM-LOW ATTACHED"
  - AA RESIDENTIAL "ACTIVE ADULT"
  - BU BLENDED USE
  - GC GENERAL COMMERCIAL
  - GED GAMING
  - \* 2.5 AC - NRES RESERVED FOR RTC TRANSIT CENTER
  - AC-N NET AC - NRES
  - AC-G GROSS AC - NRES

LAND USE	NET ACRES	MAX. DENSITY	AVERAGE DENSITY
RESIDENTIAL "LOW"	368.94	15.00	5.49
RESIDENTIAL "MEDIUM-LOW"	226.86	15.00	8.49
RESIDENTIAL "MEDIUM-LOW ATTACHED"	221.20	25.00	12.49
RESIDENTIAL "ACTIVE ADULT"	362.21	15.00	6.50
BLENDED USE	48.78	50.00	15.00
GENERAL COMMERCIAL	58.56		
GAMING	39.87		
<b>SUBTOTAL</b>	<b>1326.42</b>		
KYLE INTERCHANGE	17.42		
SHEEP MTN. PARKWAY	30.56		
SHEEP MTN. PARKWAY TRAIL	5.07		
FLOOD CONTROL	31.77		
PUBLIC FACILITY	16.40		
PARK & TRAIL PARCELS	42.11		
ARROYO	18.65		
OPEN SPACE	2.31		
SCHOOL	49.65		
HUALAPAI SUBSTATION	0.00		
POWER EASEMENT	0.00		
ROADS	139.93		
<b>SUBTOTAL</b>	<b>353.87</b>		
<b>TOTAL</b>	<b>1680.29</b>		

MAX RESIDENTIAL UNITS 9,000

**DRAFT**



**MASTER LAND USE PLAN**

**SLATER HANIFAN GROUP**  
CONSULTING ENGINEERS & PLANNERS  
5740 S. ARVILLE STREET #216, LAS VEGAS, NV 89118  
PHONE (702) 284-5300 FAX (702) 284-5399



NOTE: NO DEVELOPMENT IS PERMITTED ON PARCELS ENCUMBERED BY SMP ROW GRANT UNTIL THE GRANT IS VACATED.

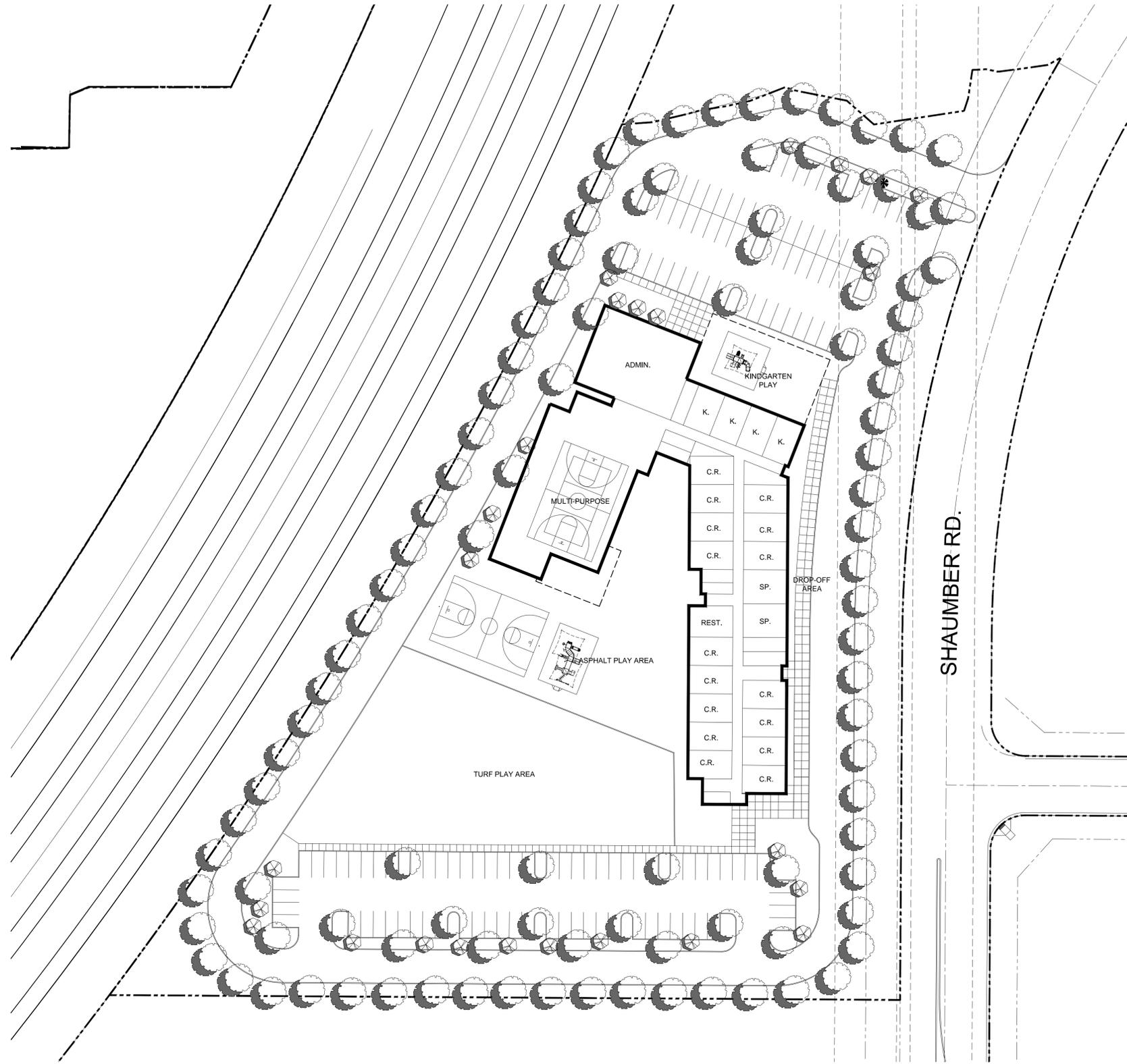
NOTE: AC - ACREAGES SHOWN ARE BASED ON RIGHTS-OF-WAY SHOWN. ADDITIONAL RIGHT-OF-WAY MAY BE NEEDED AT INTERSECTIONS OF MAJOR ROADWAYS.

NOTE: STREET LANDSCAPING AC - ACREAGES ARE INCLUDED IN THE ADJACENT PARCELS

Somerset Academy has not entered into a purchase price/sale agreement or a lease/rental agreement for the occupancy of their proposed sites. SOM will submit such documentation for review and approval prior to acquisition of any facility in compliance with NAC 386.3265.

# Attachment 6 - Floor and Site Plans

Estimated Square Footage: 55,000



8985 s. eastern  
suite 220  
las vegas, nv 89123  
p 702.456.1070  
f 702.456.7020

JOB NUMBER - 2015901.136



SITE PLAN Opt. 5

Somerset Sky Canyon

SITE PLAN Opt. 5

SCALE : 1"=40'-0"

01-12-16



SHT A0.5

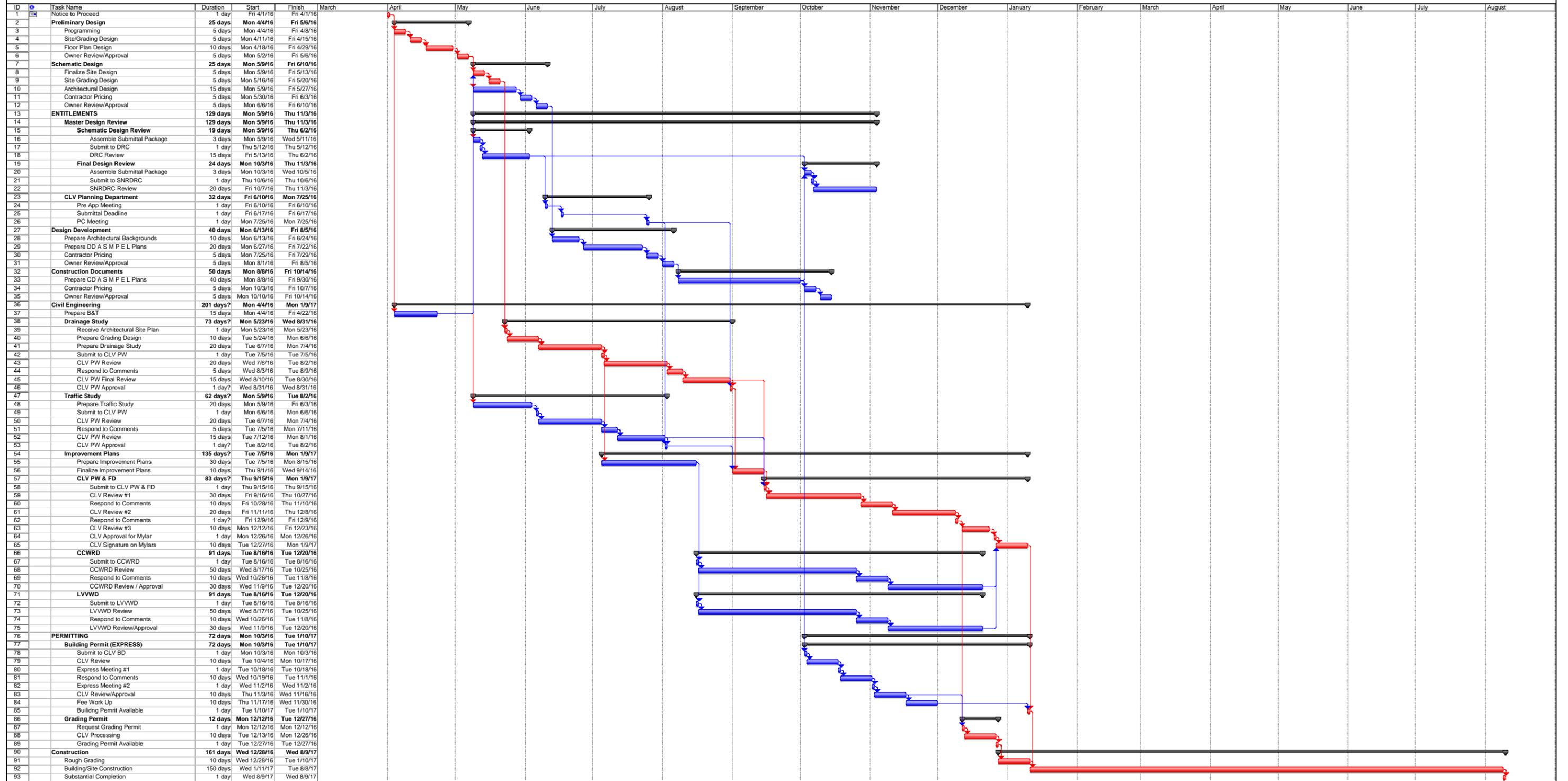
## **Property Owner Contact Information:**

Mr. Marc Bolduc  
Senior Vice President  
Skye Canyon Master Planned Community  
c/o Ninety Five Management, L.L.C.  
11411 Southern Highlands Parkway, Suite 300  
Las Vegas, NV 89141

**There is no knowledge of any relationship between the current owner or landlord and the school, including but not limited to any relative of a board member or employee within the third degree of consanguinity or affinity and any connection with an educational management organization, foundation, or other entity which does business with or is otherwise affiliated with the school. If such a relationship becomes known the Board will disclose such relationship to the SPCSA. SOM will submit such information for review and approval prior to acquisition of any facility in compliance with NAC 386.3265.**

# Attachment 8 - Skye Canyon GANNT Chart

## SOMERSET ACADEMY SKYE CANYON CAMPUS



# Certificate of Occupancy

## City of Las Vegas, Nevada Department of Building & Safety

*This Certificate issued pursuant to the requirements of the International Building Code indicating that at the time of issuance this structure was in substantial compliance with the various Structural, Fire, and Life Safety Codes of the City regulating building construction or use. Any Certificate of Occupancy presuming to authorize a violation of the code or other ordinance is declared invalid.*

Building Address 4491 N RAINBOW BLVD Suite No. \_\_\_\_\_ Building Permit No. 269382  
 Type of Construction VB Occupancy Classification F Area: 55241 S.F.  
 Building Owner's Name: CALAS VEGAS N R B L L C  
 Owner's Address: \_\_\_\_\_  
 Tenant's Name: SOMERSET ACADEMY/RAINBOW  
 Description of Use: \_\_\_\_\_ EDUCATION  
 Prepared By: Susan Denton Date: August 05, 2015 By: Chris Knight  
 Chris Knight - Building Official

POST IN CONSPICUOUS PLACE



**FOOD ESTABLISHMENT PERMIT EVALUATION**

330 SOUTH VALLEY VIEW BLVD • LAS VEGAS, NV • 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

**FACILITY INFORMATION**

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS						
7R0112668	SOMERSET ACADEMY OF LAS VEGAS SOMERSET ACADEMY OF LAS VEGAS- KITCHEN	(702) 431-6260								
ADDRESS	RISK CAT.	P. E. CODE	DISTRICT	LOCATION	PERMIT STATUS					
4491 N RAINBOW BLVD Las Vegas, NV 89108										
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON:							
EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	DEMERITS	GRADE	INSPECTION RESULT	SEWER	WATER
EE7000744	PR Initial Operational Inspection	7/30/2015	2:45PM	3:00PM	15	0	A	Approved - Follow Up: Opera	M	M

SPECIAL NOTES:

In = In compliance    OUT = Not In compliance    COS = Corrected on-site during inspection    N/O = Not observed    N/A = Not applicable    R = Repeat violation

PERMIT APPROVED. RELEASED TO DISTRICT EHS		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
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**GENERAL FOOD ESTABLISHMENT EQUIPMENT**

	#	IN	OUT	NA	NO	UNIT
1	BROILER/CHARBROILER GRILL	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
2	SALAMANDER/CHEESE MELTER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
3	BLAST CHILLER/TUMBLER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
4	BUFFET HOT/COLD EQUIPMENT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
5	WAIT STATION / WATER FILLER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
6	COLD PREP/PIZZA/SALAD UNIT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
7	CONFECTIONARY-ENROBE,COATER,DIPPER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
8	COOK & HOLD EQUIPMENT (ALTO-SHAAM)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
9	DEEP FRYER/DOUGHNUT FRYER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
10	DIPPER WELL	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
11	DISHWASHER-FLIGHT,CONV, SINGLE TANK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
12	DISHTABLE/DRAINBOARD (NON-INTEGRAL)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
13	DISPLAY CASES - HOT/COLD/CASE ONLY	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
14	DOUGH RETARDER/PROOFER BOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
15	DOUGH SHEETER, OTHER BAKERY EQUIP	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
16	DRINK DISPENSERS - SODA/JUICE/MILK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
17	DUMP/UTILITY/SERVICE SINKNULL	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
18	FOOD SHIELDS-BUFFET/VERTICAL/CANTILEVER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
19	FREEZERS - REACH IN/UC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
20	FREEZERS - WALK IN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
21	GRIDDLE- /FLAT /PANINI	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
22	HOOD -VENT. TYPE II/TYPE 1 W/SUPRESS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
23	HOT HOLDING: BAIN MARIE/HOT/WELLS/CABINETS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
24	ICE BINS/ NON-REFRIG DRAINING WELLS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
25	ICE MACHINES	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
26	MEAT GRINDER/PERF/BANDSAW	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
27	MICROWAVE OVEN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
28	MIXER/BLENDER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
29	OVENS- CONV//ROTARY/BAKERY	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
30	OVENS - CONVEYER, TORTILLA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
31	PASTA /RICE COOKER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
32	PREP SINK ( SINGLE COMP)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
33	PREP SINK (DOUBLE COMP)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
34	PROCESSING/ CUSTOM EQUIPMENT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00



35	RANGE-MULTI/STOCK POT/WOK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
36	REFRIGERATORS - REACH IN/ROLL/UC/ DRAWER/WORKTOP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
37	REFRIGERATORS - WALK IN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
38	ROP BAGGING EQUIPMENT/VACUUM SEALER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
39	SALVAJOR UNIT (NO WASTE GRINDER)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
40	SHELVING - DRY STOCK POTS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
41	SLICER/CHOPPER/FOOD PROCESSOR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
42	SMOKER/ BBQ (INTERNAL/EXTERNAL)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
43	SOFT SERVE MACHINE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
44	SPLASH GUARDS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
45	STEAM/PRESSURE COOKER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
46	STEAM JACKET KETTLE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
47	SUSHI CASE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
48	TILT SKILLET/FRYER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
49	TOASTER/ TOASTER OVEN/CONVEYOR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
50	TWO-COMPARTMENT POT WASH SINK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
51	WORK TABLES	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<b>BAR / BEVERAGE SPECIFIC EQUIPMENT</b>		<b>#</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>
52	BAR DIE/BACK BAR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
53	BEER BOX REFRIGERATOR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
54	BLENDER STATION	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
55	DRAFT TOWER - BEER/WINE W/SCUPPER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
56	DUMP/UTILITY/SERVICE SINK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
57	ESPRESSO/BARISTA/COFFEE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
58	FROZEN DRINK MACHINE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
59	GLASS CHILLER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
60	GLASS WASHER W/CLEAN & DIRTY DRAINBOARD	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
61	JOCKEY BOX W/SCUPPER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
62	KEG COOLER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
63	SCUPPER DRAINS (OTHER)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
64	WAIT STATION/WATER FILLER	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
65	OPEN FOOD REFRIGERATOR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
66	SODA GUNS/BAG IN BOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<b>PLUMBING</b>		<b>#</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>
67	CAN WASH / MAT WASH AREA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
68	CHASE LINES/RUNS COMPLIANT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
69	FLOOR SINKS / DRAINS - INSTALLED AS NEEDED/FLUSH	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
70	HOSE BIBS/HOSE REELS AS NEEDED	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
71	INDIRECT WASTE FOR FOOD EQUIPMENT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
72	GREASE CAPTURE - INTERCEPTOR/MACHINE	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
73	TROUGH DRAINS AS NEEDED	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
74	OVERHEAD WASTE LINES ABSENT OR PROTECTED	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
75	RPZ / VACUUM BREAKERS/PVB LOCATED WHERE REQUIRED/TESTED	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
76	UTILITY LINES (PRESSURE/DRAINAGE/ ELECTRICAL) INSTALLED PROPERLY	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<b>REQUIRED FOR ALL PERMITTED ESTABLISHMENTS</b>		<b>#</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>
77	EMPLOYEE RESTROOM W/ VENT/SELF-CLOSE /WC/LAV, STOCKED	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
78	HOT & COLD WATER SERVICE AT PRESSURE	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00



79	LIGHT INTENSITY 20/50 FC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
80	LIGHT FIXTURES SHIELDED	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
81	MOP SINK	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
82	SEWAGE DISPOSAL APPROVED & OPERATIONAL	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
83	VENTILATION (OTHER)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
84	WEATHER TIGHT/AIR CURTAINS/DOCK BOOT/PEST CONTROL	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

**ADDITIONAL REQUIRED FOR ALL OPEN FOOD HANDLING ESTABLISHMENTS** # IN OUT NA NO UNIT

85	HANDSINK(S) - SEPARATE, DISTINCT, WALL-HUNG OR APPROVED ALT., STOCKED (SOAP/TOWELS)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
86	THREE-COMP SINK W/ CLEAN/DIRTY DRAIN BOARDS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
87	CUSTOMER RESTROOMS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00

**FINISHES** # IN OUT NA NO UNIT

88	BASE COVING	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
89	CABINERY/BASE DESIGN & MATERIALS COMPLAINT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
90	CEILINGS, FLOORS,WALLS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
91	FOOD ZONE MATERIALS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
92	NON-FOOD ZONE MATERIALS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
93	SEAMS, FLASHING, CLEARANCES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

**ADMINISTRATIVE** # IN OUT NA NO UNIT

94	NCIAA COMPLIANT/EXEMPT*	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
95	MENU REVIEW -ADVISORY	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
96	VARIANCE AS REQUIRED	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
97	OPERATION PLAN/WAIVER/HACCP/LABELS APPROVED	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
98	REQUIRED SIGNAGE	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

**OPERATIONAL REQUIREMENTS - MUST BE CORRECTED PRIOR TO RELEASE OF PERMIT** # IN OUT NA NO UNIT

100	ACCURATE THERMOMETERS PROVIDED /INSTALLED	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
100	SANITIZER SOLUTION;TEST KITS AVAILABLE;	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
101	PERSON IN CHARGE KNOWLEDGEABLE; FOODHANDLER CARDS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
102	REFRIGERATION ADEQUATE & AT REQUIRED TEMPERATURES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
103	COOKING /HOLDING EQUIPMENT FUNCTIONAL	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
104	ELECTRICAL SERVICE FUNCTIONAL	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
105	POTABLE WATER SERVICE FUNCTIONAL AND ADEQUATE HOT WATER AVAILABLE	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
106	SEWER SERVICE; SEWAGE DISPOSED OF IN APPROVED MANNER	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
107	TCO/CO FOR BUILDING	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
108	CONDITIONS UNLIKELY TO CAUSE CONTAMINATION OF FOOD OR PREP SURFACES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
109	ADEQUATE EMPLOYEE HAND WASHING FACILITIES AND TOILETS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

**TEMPERATURE OBSERVATIONS**

Item	Location	Measurement	Comment
3 comp sink		125 F	

**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
22	Type II

**Overall Inspection Comments:**

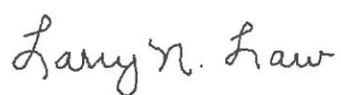
Approved to stock and operate



Food establishment regulations (2010) and educational materials available at [www.SouthernNevadaHealthDistrict.org/ferl](http://www.SouthernNevadaHealthDistrict.org/ferl)

Inspector Name: Larry Law

Signature Note: pfredrickson@nevgen.com

Received by (signature)	Received by (printed)	EHS (signature)
	<p>Paul Fredrickson  GC</p>	<p>  Larry Law</p>

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.



**SOUTHERN NEVADA HEALTH DISTRICT  
FIELD CHILDCARE PLAN REVIEW CHECKLIST**

330 SOUTH VALLEY VIEW BLVD • LAS VEGAS, NV • 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

**FACILITY INFORMATION**

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
7R0112669	SOMERSET ACADEMY OF LAS VEGAS SOMERSET ACADEMY OF LAS VEGAS- CC	(702) 431-6260									
ADDRESS 4491 N RAINBOW BLVD Las Vegas, NV 89108	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON:									
<b>CURRENT SERVICE</b>	EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	DEMERITS	GRADE	INSPECTION RESULT	SEWER	WATER
	EE7000744	PR Final New Construction Inspection	7/30/2015	3:00PM	3:15PM	0	100	C	Approved - Follow Up: Plan	M	M

**SPECIAL NOTES:**

In = In compliance    OUT = Not In compliance    COS = Corrected on-site during inspection    N/O = Not observed    N/A = Not applicable    R = Repeat violation

<b>FURNISH/EQUP.</b>		YES	NO	N/A	UNIT
1	ADDRESS VISIBLE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
2	TOYS/FURN. SAFE	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
3	ADEQUATE STORAGE	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
4	CHILD#S STORAGE	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
5	MATS # WP COVER	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
6	CRIBS #SAFE:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
7	2 3/8# SPACING	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
8	MATT. TIGHT 1 «#	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
9	NO POSTS/CUT-OUTS	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
10	SECURE SIDE LATCH	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
11	68ø- 82ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
12	COVED JUNCTURES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
13	TILE - RR/KIT/DIAPER	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
14	CARPET	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
15	OUTLET COVERS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<b>LIGHTING</b>		YES	NO	N/A	UNIT
16	WEATHER TIGHT	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
17	READING, ETC 50 f/c	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
18	PLAY 30 f/c	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
19	RESTROOMS 20 f/c	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
20	NAPPING 5 f/c	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
21	NAT. LIGHTING	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
22	PROTECTED BULBS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<b>PLAYGROUNDS</b>		YES	NO	N/A	UNIT
23	SECURED EQUIP.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
24	SEPARATE AGE AREA	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
25	CPSC REQUIRED	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
26	PERIMETER FENCE 48#/ RIGID/NON-CLIMB	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
27	SPACING 3.5#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
28	SECURE GATE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
29	VISIBLE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
30	DRAINAGE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
31	SHADE STRUCTURE MEDIA / DEPTH 1#/FT.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
32	RESTRICT. 6#/ 8#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
33	ACCESS / COVER	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00

SN/D FIELD CHILDCARE PLAN REVIEW CHECKLIST SR0021853		Facility Name:			Date: 07/30/2015	Page 2 of 3
34	FALL ZONES 6#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
35	SANDBOX COVER	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
<b>WASTE</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
36	DUMPSTER/ CAN AREA	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
	LIDDED WASTE CANS	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
<b>AREA REQUIREMENTS</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
38	Play Area 37.5 SF	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
39	Indoor Area 35 SF	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>HEALTH ROOM</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
40	LOCKED CABINETS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
41	TILE/CLEANABLE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
42	GFCI	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
43	NON-ABSORBENT	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
44	ISOLATED	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>VERMIN</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
45	PROTECTED OPENING	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>POOLS</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
46	MEET NAC 444	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
47	PRIV. BARRIER W/ 3.5#	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
48	WATER PLAY TABLE	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
49	PROPERLY DRAINED	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>NO CHILD AREA</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
50	RESTRICTED ACCESS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
51	CHEMICAL STOAGE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>SNACK/KITCHEN</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
	NON-PHF SEALED	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
53	DOMESTIC OK	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
54	TILE (NO CARPET)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
55	LIGHT COLOR	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
56	VERMIN PROOF	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
57	SHELVING	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
<b>WATER SUPPLY/SEWAGE</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
58	APPROVED (WELL)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
59	15 PSI	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
60	90ø IN 20 SECONDS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
61	H/C 120ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
62	TEMPERED ONLY 100ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
63	METERED 20 SECOND	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
64	INDOOR FOUNTAINS WITH 18# SEP.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
65	CROSS-CONNECTION	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
66	ADEQ. HOT DISTR.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
67	BACKFLOW (OTHER)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
68	NO LEAD	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
69	SEWAGE SYSTEM	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
70	PROPER DRAINAGE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>STROOMS/GYM (UPC GUIDES)</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
71	CLEANABLE/NONAB	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
72	LIGHT COLOR	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00



73	TP/SOAP DISP.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
74	FULL DOORS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
75	H/C/TEMP SINK 110ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
76	FAUCET 20 SECS.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
77	TOWELS/DRYERS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
78	VENTED	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
79	1 LAV : 1 WC	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
80	WC 1:15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
81	HEIGHTS: TODDLER-	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
82	PRESCHOOL 11#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
83	SCHOOL AGE 15#	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
84	DIAPERING:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
85	IMPERVIOUS/NONAB	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
86	HEIGHT 30#	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
87	WALLS LIGHT/IMPERV.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00

LAVATORIES		YES	NO	N/A	UNIT
88	OUTSIDE RR	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
89	TODDLER 21#- 22#	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
90	PRESCHOOL 22#-24#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
91	SCHOOL 24#-26#	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
92	NO STEP AIDE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

**TEMPERATURE OBSERVATIONS**

No Temperature Observations

**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
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**Overall Inspection Comments:**

Construction completed for a preschool class room.  
Must contact assigned EHS for a field survey for approval to operate facility.

Food establishment regulations (2010) and educational materials available at [www.SouthernNevadaHealthDistrict.org/ferl](http://www.SouthernNevadaHealthDistrict.org/ferl)

Inspector Name: Larry Law

Signature Note: pfredrickson@nevgen.com

Received by (signature)	Received by (printed)	EHS (signature)
	Paul Fredrickson  GC	  Larry Law

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.



**FIELD SCHOOL BUILDING PLAN REVIEW CHECKLIST**

330 SOUTH VALLEY VIEW BLVD • LAS VEGAS, NV • 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

**FACILITY INFORMATION**

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS						
70112667	SOMERSET ACADEMY OF LAS VEGAS SOMERSET ACADEMY OF LAS VEGAS	(702) 431-6260								
ADDRESS 4491 N RAINBOW BLVD Las Vegas, NV 89108	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS					
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON:							
EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	DEMERITS	GRADE	INSPECTION RESULT	SEWER	WATER
EE7000744	PR Initial Operational Inspection	7/30/2015	3:30PM	4:15PM	0	100	C	Approved - Follow Up: Oper	M	M

SPECIAL NOTES:  
 In = In compliance    OUT = Not In compliance    COS = Corrected on-site during inspection    N/O = Not observed    N/A = Not applicable    R = Repeat violation

CLASSROOMS		YES	NO	N/A	UNIT
1	LAVS H/C/TEMP 110ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
2	DURABLE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
3	CLEANABLE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
4	NON-ABSORBENT	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
LIGHTING		YES	NO	N/A	UNIT
5	CLASS 30 F/C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
6	Art / Labs. 50 F/C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
7	OTHER 20 F/C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
8	FOUNT. 18# FR. LAV	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
HVAC		YES	NO	N/A	UNIT
9	CHILLER BACKFLOW	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
10	TOWER TREATMENT	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
11	65ø- 85ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
LABORATORIES/ART		YES	NO	N/A	UNIT
12	EW & SHOWER STA.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
13	CHEM. RESISTENT	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
14	SINK W/ H/C 110ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
15	FUME HOOD	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
16	SAFETY CABINETS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
17	GAS SHUT OFF	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
18	GFCI CIRCUITS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0.00
19	TILE FLOORS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
20	DW BACKFOW	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
21	LOCKED STORAGE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
22	VENTED KILN HOOD	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
VOCATIONAL		YES	NO	N/A	UNIT
23	SAFE STORAGE	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
24	SINK W/ H/C 110ø	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
25	SECURED EQUIPMENT	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
26	SAFETY ZONES MARKED	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
27	POSTED ZONES/ INSTR.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
28	E/W	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
29	GAS CYLINDER SECURED	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
HOME ECONOMICS		YES	NO	N/A	UNIT
30	DOMESTIC KITCH. OK	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00
31	VENTHOODS	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0.00



32	GFCI	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
33	SINK W/ H/C 110ø	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
34	H/C ALL SINKS 110ø	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
<b>HEALTH ROOM</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
	LOCKED CABINETS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
36	TILE/CLEANABLE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
37	E/W	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
38	GFCI	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
39	NON-ABSORBENT	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
40	ISOLATED	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>CUSTODIAL</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
41	LOCKED ACCESS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
42	BOILER BACKFLOW	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
43	MOPSINKS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>PLAYGROUNDS (CPSC)</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
44	DRAINAGE	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
45	SURFACE MEDIA	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
46	MEDIA DEPTH	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
47	RESTRICT. HEIGHT 8#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
48	APPROVED EQUIP.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
49	ACCESS / COVER	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
50	FALL ZONES 6#	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>SNACK/STORE</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
51	NON-PHF SEALED	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
	DOMESTIC OK	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
53	TILE (NO CARPET)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
54	LIGHT COLOR	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
55	VERMIN PROOF	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
56	SHELVING	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
<b>WATER SUPPLY/SEWAGE</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
57	APPROVED (WELL)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		0.00
58	20 PSI	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
59	CROSS-CONNECTION CONTROL	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
60	ADEQUATE HOT DISTR	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
61	NON-POTABLE MARK.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
62	BACKFLOW (OTHER)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
63	NO LEAD	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
64	APPROVED SYSTEM	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
65	NO CHEMICAL TOILET	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
<b>RESTROOMS/GYM (UPC GUIDES)</b>		<b>YES</b>	<b>NO</b>	<b>N/A</b>		<b>UNIT</b>
66	CLEANABLE/NONAB	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
67	250 FT. MAX CLASS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
68	TP/SOAP DISP.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
69	H/C/TEMP SINK 110ø	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
	FAUCET 20 SECS.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
71	TOWELS/DRYERS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00
72	FOUNT. @ PG/GYM	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		0.00

73	SHOWERS 1100 PER UPC	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
74	TILE / IMPERVIOUS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
75	1 LAV / 2 WC	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
76	ES BOYS 1:30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
77	ES GIRLS 1:25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
78	MS/HS BOYS 1:40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
79	MS/HS GIRLS 1:30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
80	KG 15# TOILETS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

WASTE		YES	NO	N/A	UNIT
81	DUMPSTER AREA	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
82	CAN WASH AREA	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
83	OTHER:	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

**TEMPERATURE OBSERVATIONS**

No Temperature Observations

**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions

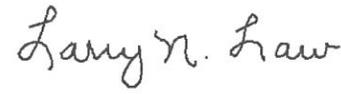
**Overall Inspection Comments:**

Construction completed and approved for occupancy with following stipulation:  
 Must provide a GFCI at demonstration desk in science room.  
 Released to assigned EHS

Food establishment regulations (2010) and educational materials available at [www.SouthernNevadaHealthDistrict.org/ferl](http://www.SouthernNevadaHealthDistrict.org/ferl)

Inspector Name: Larry Law

Signature Note: pfredrickson@nevgen.com

Received by (signature)	Received by (printed)	EHS (signature)
	Paul Fredrickson  GC	  Larry Law

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# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)  
7/31/2015

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<b>PRODUCER</b> Distinctive Insurance Inc. 8375 W Flamingo Rd Suite 102 Las Vegas NV 89147		<b>CONTACT NAME:</b> Fabiola Soriano <b>PHONE (A/C, No, Ext):</b> (702) 396-4844 <b>E-MAIL ADDRESS:</b> fabi@distinctive.net <b>FAX (A/C, No):</b> (702) 396-4832																						
<b>INSURED</b> Somerset Academy of Las Vegas 1378 Paseo Verde Pkwy Ste 200 Henderson NV 89012		<table border="1"> <tr> <th colspan="2">INSURER(S) AFFORDING COVERAGE</th> <th>NAIC #</th> </tr> <tr> <td>INSURER A:</td> <td>Catlin Indemnity Company</td> <td>24503</td> </tr> <tr> <td>INSURER B:</td> <td>Markel Insurance Company</td> <td>38970</td> </tr> <tr> <td>INSURER C:</td> <td></td> <td></td> </tr> <tr> <td>INSURER D:</td> <td></td> <td></td> </tr> <tr> <td>INSURER E:</td> <td></td> <td></td> </tr> <tr> <td>INSURER F:</td> <td></td> <td></td> </tr> </table>		INSURER(S) AFFORDING COVERAGE		NAIC #	INSURER A:	Catlin Indemnity Company	24503	INSURER B:	Markel Insurance Company	38970	INSURER C:			INSURER D:			INSURER E:			INSURER F:		
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INSURER C:																								
INSURER D:																								
INSURER E:																								
INSURER F:																								

**COVERAGES** CERTIFICATE NUMBER: CL1573102834 REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			CND-NV-EPP-29030-000	8/1/2015	8/1/2016	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 100,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 Employee Benefits \$ 1,000,000
A	<b>AUTOMOBILE LIABILITY</b> <input type="checkbox"/> ANY AUTO ALL OWNED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS <input type="checkbox"/> SCHEDULED AUTOS NON-OWNED AUTOS			CND-NV-CAP-29031-000	8/1/2015	8/1/2016	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
A	<input checked="" type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> EXCESS LIAB DED RETENTION \$			CND-NV-EXL-29033-000	8/1/2015	8/1/2016	EACH OCCURRENCE \$ 5,000,000 AGGREGATE \$ 5,000,000
B	<b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N	N/A	MWC0067001-02	9/9/2015	9/9/2016	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
A	Directors & Officers/EPLI			CND-NV-ELL-29032-000	8/1/2015	8/1/2016	Each Occurrence \$1,000,000 Aggregate \$1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)  
Educators Legal Liability policy includes defense reimbursement for IEP claims including due process and prevailing party fees, at a limit of \$100,000

<b>CERTIFICATE HOLDER</b> Nevada State Public Charter School Author 1749 Stewart Street, Suite 40 Carson, NV 89706	<b>CANCELLATION</b> SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE Vance Jolley/FABI
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## COMMENTS/REMARKS

State Public Charter School Authority is listed as Additional Insured regarding General Liability with respect to the following locations:

385-405 W Centennial Pkwy North Las Vegas, NV 89084  
7038 Sky Pointe Dr. Las Vegas, NV 89131  
4650 Losee Rd North Las Vegas, NV 89030  
50 N. Stephanie St Henderson, NV 89074  
4491 N Rainbow Blvd Las Vegas, NV 89108



August 10, 2015

Academica Nevada  
1378 Paseo Verde Parkway  
Suite #200  
Henderson, NV 89012

**NON-USE OF ASBESTOS CERTIFICATION**

PROJECT NAME: Somerset Academy – Rainbow Campus

PROJECT ADDRESS: 4491 North Rainbow, Las Vegas Nevada

I certify that for the project described above that no asbestos-containing material (ACBM) was specified as a building material in any construction document for the building, or, to the best of my knowledge, no ACBM was used as any building material.

ethos|three ARCHITECTURE

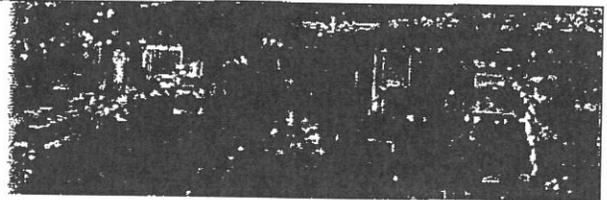
John C. Lopeman, AIA



# City of Las Vegas

LasVegasNevada.gov

Serving You Online Rather Than In Line



[View: Pay Fees](#) | [View Inspections](#) | [Schedule Inspection](#)

[ (1) [Clear Permit List](#) ] [ (0) Item(s) in your shopping cart ] [ [Log Off](#) ]

**Key Number:** 531246

**Permit/Application #:** 280601-SPRINKLER

**Address:** 4491 RAINBOW BLVD LAS VEGAS 89108-

**Project Name:** SOMERSET ACADEMY/RAINBOW

**Scheduled Date:** 7/23/2015

**Inspection Number:** 508-SPRK/F (SPRINKLER SYSTEM FINAL)

**Inspection Date:** 7/23/2015 10:10:53 AM

**Inspected by:** KURT JOHNSON

**Result:** Passed

**Inspector Comments/Notes:**

Schedule IWR confirmation #494504-02 Contractor Phone #7024290932 Special Instructions: LOC and CMT recieved. All corrections completed.

Print...

Questions? [Contact Us](#)

STATE OF NEVADA

BRIAN SANDOVAL  
*Governor*



STEVE GEORGE  
*Administrator*

BRUCE BRESLOW  
*Director*

TODD R. SCHULTZ CSP, CSHM  
*Chief Administrative Officer*

**DEPARTMENT OF BUSINESS AND INDUSTRY  
DIVISION OF INDUSTRIAL RELATIONS  
SAFETY CONSULTATION AND TRAINING SECTION**

August 20, 2015

Mr. Jacob Smoot  
Project Manager  
Academica Nevada  
1378 Paseo Verde Parkway Ste 200  
Henderson NV 89012

Dear Mr. Smoot:

This letter confirms your August 20, 2015 request for an on-site consultation survey for Somerset Academy of Las Vegas, North Rainbow Campus.

We would like to commend you on your decision to seek our assistance to help improve your company's safety and health programs.

As soon as our schedule permits, one of our consultants will contact you to arrange a date and time for your consultation visit.

To assist us in providing you with an efficient and productive visit, we request that the following information be made available to our consultant during the onsite visit: certificate of workers compensation insurance; the Log of Work-Related Injuries and Illnesses (OSHA Form 300) and associated documentation; any written materials developed for your business that address health and safety issues; any written safety and health programs; safety training program outlines and documentation of training completed; and Safety Data Sheets (SDS's) for all chemicals, batch materials, or similar commercial and industrial products in use at your facility.

While not required, we request that the company's officer-in-charge participate in the consultation visit opening conference so that they can be made aware of the services to be provided and of the employer's responsibilities associated with using our service. We also encourage you to allow employee participation in our visit since the outcome of our survey will directly affect your workforce.

In addition, if you have a union work force, an employee representative must be offered the opportunity to participate in the opening conference, physical inspection of the facility, and the closing conference. If there is an objection to holding joint opening and closing conferences, the

*Your Partner for a Safer Nevada*

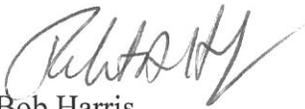
[www.4safenv.state.nv.us](http://www.4safenv.state.nv.us)

consultant will conduct separate conferences with the employer and the employee representatives. If you have a union workforce, please ensure that the employee representatives are notified of the opening and closing conference dates and times.

The consultation program is designed to help you establish and maintain a safe and healthful workplace. We look forward to working with you to implement an effective safety and health program that will improve productivity and reduce occupational injuries and illnesses.

If you need any assistance with occupational safety and health issues before we are able to schedule a consultation visit, please call our office and request to speak with one of our consultants.

Sincerely,



Bob Harris  
Consultation Supervisor



A Touch of Class cleaning services is a happy supporter of Somerset academy & we think any growth of the school is an A-plus for our neighborhood & our community, we gladly stand with Somerset academy! A Great school with dedicated teacher's.

Dear Somerset Board of Directors,

Sincerely : Owner Mondrel Jones



Feb. 23, 2015

To Whom It May Concern:

I am writing in support of Somerset Academy's expansion plan.

I am proud to have had the opportunity to work with Somerset Academy Lone Mountain as Site Director for Champions Before- And After-School Program. Champions provides before and after school programs, and break camps for families for the Lone Mountain Campus.

Champions is a member of the KinderCare Education family of education companies. KinderCare Education is the leading private provider of early childhood and school-age education, serving 200,000 children in 39 states. Champions, through its affiliation with KinderCare Education, delivers local learning programs backed by the resources and expertise of one of the world's largest education companies. With more than 30 years of experience, Champions is a leading provider of high-quality programs for before- and after-school learning and break time camps. Every day, Champions provides fun, learning experiences to more than 15,000 students at over 400 sites in 17 states.

Working with Somerset Academy has provided me the opportunity to provide excellent care for their students and families. They have allowed me to work with amazing students and families and have always provided me with the support that I need.

I look forward to working with Somerset Academy as they continue to grow and wish them the best of luck.

Sincerely,

Hope Foye  
Site Director  
Champions @ Somerset Academy Lone Mountain  
CH001527@KLCorp.com  
(702) 300-1301

City of the World

1220 Casino center

Las Vegas, NV. 89104

Feb. 23,2016

To whom it may concern,

Permit me to introduce myself. I am writing this letter to enthusiastically offer my support for the creative and educational programming of Somerset NLV.

I am an art educator –retired from CCSD. I wear many hats. I am also the visual arts art consultant for CCSD, mentoring art teachers. I am also the founder, creator, and CEO of City of the World (COTW).

While I am the art educator at Somerset NLV, one of my main focuses is the partnership being formulated and established with a non-profit art gallery, event house and arts school, along with the Artz-to-Go travelling art gallery.

The partnership is predicated by an exciting administrative concept of developing creative and flexible programming. What this means is that COTW gathers student art work and families to exhibit their children’s art. The possibilities to integrate and add more visual stimuli to the presence at the campus. I’m especially looking forward to bringing the COTW Artz-to-Go bus to our campus.

I envision this to be a growing relationship connecting the Artz Community with the Somerset academic community. COTW will enlarge the already creative, flexible educational atmosphere in this ongoing partnership

We will work on art guests, creative thematic programming that combines art with all disciplines to add to the flourishing creative program for coming years, at Somerset NLV.

We look forward to working together with Somerset to integrate the arts in all learning.

If you require any more information, please feel free to contact me – or visit our art room at Somerset NLV.

702 -523-5306 /1229 Casino Center. 89104 Or City of the World, Inc.

Sincerely,

Roz Knight

Founder, CEO, City of the World – Artz-to-Go.

To Whom It May Concern:

My name is Amy Mathewson. I am the marketing director at Hansen Orthodontics. As part of my job I also do community outreach in schools throughout the Las Vegas Valley. I go to many school events such as Fall Festivals, Donuts with Dad, Muffins with Moms, Field Days, and more. Since Somerset has opened their doors Hansen Orthodontics has attended numerous events at their various campuses. When I attend Somerset events I always thoroughly enjoy myself!

Their school community is very kind and welcoming. Their parent support groups that run many of the events that we attend are amazing to work with. Parental support at some schools is non-existent. Seeing the large number of parents that attend their events is awesome!

In addition to working with their parent groups, I also work with administration and office staff. I have yet to have a negative interaction with any of the staff at any of their campuses! The staff members at Somerset are always efficient, easy to work with, and very pleasant. They frequently go above and beyond to provide an excellent educational experience for their students.

I love that they do innovative programs as well. We helped fund a program with the school counselor where parenting topics were discussed. Helping with parenting is not anything that the schools have to do, but their school counselor ran a fabulous program because she wanted to add something extra to the school. I have friends who attended her discussions that felt the program was beneficial to them and a wonderful addition to the academic programs that they offer.

I have many friends in the community who send their kids to Somerset because of the high standard of excellence that they have academically. Everyone only has positive things to say about the education that they are receiving at all of the Somerset locations. I would love to see them continue to grow their educational presence here in the Las Vegas Valley as a wonderful option for parents and students.

We look forward to continuing our relationship with Somerset for years to come. Please feel free to contact me if you have any questions.

Sincerely,

Amy Mathewson

Marketing Director, Hansen Orthodontics

702-568-1600

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We look forward to continuing our relationship with Somerset for years to come. Please feel free to contact me if you have any questions.

Sincerely,

Amy Mathewson

Marketing Director, Hansen Orthodontics

702-568-1600



February 21, 2016

John Barlow  
Executive Director  
Somerset Academy of Las Vegas  
4650 Losee Road  
North Las Vegas, NV 89081

Dear John,

I am writing this letter in support of Somerset Academy's effort to expand their academic facilities.

As the Territory Manager for Lifetouch National School Studios in Las Vegas I have and continue the opportunity to work with several of the Somerset Academy campuses, Mater Academy and Pinecrest Academy in Las Vegas as their school portrait photographer and/ or yearbook program provider. As a company we are celebrating our 80<sup>th</sup> year providing schools and families with memories for a lifetime. Personally, I am celebrating my 35<sup>th</sup> year of servicing schools and families as their school photographer and yearbook provider.

Our mission as a company is to provide photography and photography products for schools and families and work to give back to our communities.

At Lifetouch we support educational leaders at national and local levels, serving as official photographers, documenting association events throughout the year.

Our national education partners include AASA, The School Superintendents Association, National Association of Elementary School Principals, National Association Secondary School Principals, National School Boards Association and National PTA. Our local education partners include the Nevada Interscholastic Activities Association, Nevada Association of School Administrators and Nevada PTA.

As community members we recognize the importance of education in our city. With our portrait products we strive to help schools recognize achievement through our award programs where a photograph is an excellent avenue to start that recognition process. Our organization also provides monetary and photographic support to the NIAA for the Top Ten Athlete Scholarships for Southern and Northern Nevada which is awarded to 20 students that excel in Athletics, Academics and community service in Nevada.

There is a great need for our community to provide an educational opportunity for students that sets a standard of achievement. Our vision as the leader in School Portraits and the vision of these academies are very similar. We value our role in capturing memories with portraits and portrait products. We also value our role in Somerset's vision in **raising student learning and achievement**. We do this with products that recognize achievement that include the student's portrait and by supporting the many organizations that support school leadership.

By setting and leading these standards, these campuses and the administrators I have worked with in the many years I have managed our organization, provide the best evidence for building a strong education environment and community care. Our positive experience while working with staff, students and teachers to

coordinate and complete underclass portrait days, sports picture events and organize yearbooks for students is a testament to the core values and educational discipline the academies represent.

Our staff see many different campuses around Nevada on a daily basis and we can tell by our experience on picture days just how well organized these student communities are and by how the students react to our disruption in their school day. Students are always well behaved, respectful and polite because of the very positive experience these Academies provide.

The campuses utilize our award programs to recognize student achievement at a more consistent level than many of the other campuses we photograph. In my opinion, this extra effort by staff and teachers to utilize this program help students achieve a greater sense of worth and set a higher standard for themselves. Parents appreciate the recognition for achievement, students strive to achieve and maintain their grades when rewarded.

We have many tools to promote our portrait days and we find these schools have a better utilization of our tools to announce the programs and promote a successful picture day for the families and students. Our ability to continue to support our various partners in education is reliant on a successful picture day, as the purchases made by the families are our sole funding for our programs.

Our organization is pleased and proud to be a part of the memories and academic experience of the children and families in our community. We look forward to continuing to build our partnership within this organization. Their approach to education provides a much needed educational solution in Nevada that will give back to our communities for years to come. We fully support continued growth of these academies throughout our city and state.

Sincerely,



Michael Phillips, Territory Manager  
Lifetouch National School Studios, Prestige Portraits and Lifetouch Yearbooks  
3075 S. Valley View Blvd  
Las Vegas, NV 89102  
702-672-5687 mobile



Trusted Nationally, Represented Locally\*



## JOB DESCRIPTION

**POSITION TITLE:** Principal

**CONTRACT YEAR:** Twelve Months

### QUALIFICATIONS

**EDUCATION:** An earned Master's Degree (or higher) from an Accredited College or University.

### EXPERIENCE

**REQUIRED:** A total of five (5) years of school experience is required, including a minimum of three (3) years of experience as a Principal/Assistant Principal. Must hold a NDE-issued Administrator of a School License or be eligible to receive the same within 1 year.

**REPORTS TO:** Governing Board.

**SUPERVISES:** All Administrative, Instructional, and Non-Instructional staff at the school.

**POSITION GOAL:** To provide the leadership and management necessary to administer and implement all programs, activities and policies essential to ensure high quality educational experiences and services for all students in a safe, nurturing, and enriching environment.

### ESSENTIAL PERFORMANCE RESPONSIBILITIES:

The School Principal Shall:

- Pursue the vision and execute the mission of the school.
- As Head of School, he/she will provide leadership and direction to all instructional and non-instructional staff.
- Supervise and observe all instructional practices in the school, including coaching and mentoring directly or through other staff and/or professional development programs.
- Hire, evaluate, and terminate staff; except that such action with respect to the Director of Finance and Operations position shall be subject to review and/or approval by the Board of Trustees.
- Administer SOM scheduling, enrollment and curriculum.
- Serve as liaison to the Board of Trustees, including but not limited to providing formal and informal reports to the Board and charter entity.
- Prepare materials in conjunction with Director of Finance and Operations for Board meetings, including student academic achievement data based on comparative and longitudinal measures.

- Implement and follow policies and procedures.
- Provide a safe environment for learning.
- Ensure proper budgeting, accounting, auditing, and financial planning.
- Perform other duties as assigned by the Governing Board.

## **JOB DESCRIPTION**

**POSITION TITLE:** Assistant Principal (Hired in Year 2)

**CONTRACT YEAR:** Twelve (12) Months

### **QUALIFICATIONS**

**EDUCATION:** An earned bachelor's or master's degree from an accredited institution.

### **EXPERIENCE**

**REQUIRED:** A minimum of five (5) years of combined school-based work experience.

**REPORTS TO:** Principal.

**POSITION GOAL:** To directly support the Principal in the day-to-day management of all aspects of operating SOM□

**ESSENTIAL PERFORMANCE RESPONSIBILITIES:**

In collaboration with the Principal and with the Principal's guidance and direction, the Assistant Principal shall:

- Supervise the preparation of class schedules and individual student schedules
- Aid in the supervision and evaluation of certified and classified personnel
- Promote the positive image of the school within the district and the overall community
- Schedule extracurricular activities
- Organize activities for students and staff in collaboration with principal
- Assist in the preparation of all materials for all board meetings
- Assist in the preparation of teacher, parent and student handbooks
- Supervise conduct within the school and oversee all disciplinary and attendance procedures, maintaining records of any disciplinary action
- Assist in administering school rules and behavioral expectations
- Provide a safe environment for students and staff Athletic Director
- Perform other duties as assigned by the Principal

## JOB DESCRIPTION

**POSITION TITLE:** Lead Teacher

**CONTRACT YEAR:** Ten (10) Months

### QUALIFICATIONS

**EDUCATION:** An earned bachelor's and/or master's degree from an accredited institution. The Lead Teacher must be highly qualified in compliance with all applicable State and Federal laws.

### EXPERIENCE

**REQUIRED:** A minimum of three (3) years of combined successful work experience, which includes a minimum of two (2) years teaching experience. Prior experience, exposure to, training in, and/or appreciation the Arts and the Arts Integration Curriculum is preferred.

**REPORTS TO:** Principal.

**POSITION GOAL:** To assist and support the Principal and teachers with the implementation and support of the SOM curriculum.

### ESSENTIAL PERFORMANCE RESPONSIBILITIES:

The Lead Teacher shall

- Attend all curriculum related meetings and in-service events
  
- Assist grade levels in the development of units
- Develop storage and checkout system for grade-level instructional materials; coordinate with grade level chairs to maintain grade-level instructional materials
- Maintain a list of materials needed to be ordered (new teacher materials, replacement of materials, additional instructional resources for future units of study to be developed, "wish lists")
- Coordinate staff development speakers
- Deliver, and coordinate with outside resources to develop in-house professional development
  
- Coordinate school visits by parents, central office administrators, and community members.  
Possibly choose one day a week as "visitation" day (not Mondays or Fridays)
- Provide assistance and training for new teachers to sustain implementation
- Perform other duties as assigned by the Principal.
- **Note:** A Lead Teacher facilitates completion of these tasks, but usually acts in collaboration with the Principal and colleagues.



## **JOB DESCRIPTION**

**POSITION TITLE:** Special Education Teacher

**CONTRACT YEAR:** Ten (10) Months

### **QUALIFICATIONS**

**EDUCATION:** An earned bachelor's or master's degree from an accredited institution. Must hold a Nevada Special Education license.

### **EXPERIENCE**

**REQUIRED:** A minimum of three (3) years of combined successful work experience, which includes a minimum of two (2) years of teaching experience in Special Education.

**REPORTS TO:** Principal.

**POSITION GOAL:** To develop, implement, coordinate and monitor Special Education curriculum for students assigned to the Special Education program.

### **ESSENTIAL PERFORMANCE RESPONSIBILITIES:**

The Special Education Teacher shall:

- Assist in the management of Individual Education Plans (IEP) and ensure the implementation of all IEP's and Section 504 plans;
- Coordinate and attend IEP meetings and communicate with parents;
- Provide curriculum support for students and teachers;
- Coordinate and facilitate Response to Intervention for struggling students;
- Develop and monitor Behavior Intervention Plans;
- Coordinate the identification, assessment and placement of students in the School's ESE Program;
- Coordinate the ordering of materials and equipment needed to implement ESE Program Services;
- Coordinates with school-site, district and contracted personnel in the provision of ESE services to students;
- Develop and assist to implement the school's ESE program in alignment with state and federal guidelines;
- Coordinate testing for Students with Disabilities and monitor student IEP's;
- Coordinate the internal and external evaluation to maintain and effective feedback monitoring system in coordination with Program Evaluation;
- Coordinate activities with early intervention programs to provide services for ESE students;
- Serve as a consultant on matters pertinent to the ESE program;

- Assist with interviews of potential ESE teachers;
- Participate successfully in the training programs offered to increase the skill and proficiency related to the assignment;
- Review current developments, literature and technical sources of information related to job responsibility;
- Models successful teaching practices at the classroom level, including differentiation in art integration;
- Assist teachers to align, interpret, implement and assess the Pre-K-8 arts, Reading, ELA, Math, Science, Physical Education and Social Studies;
- Works with core teachers in integrating content of their teaching with the content of fine arts where applicable;
- Has knowledge of research-based best practices in art, Reading, ELA, Math, Science, Physical Education and Social Studies, identifies learning problems in those areas and provides coaching on best practices as well as provides modeling to assist teachers and students;
- Plans, coordinates and presents staff development programs in the arts, Reading, ELA, Math, Science, Physical Education and Social Studies content and methodology including facilitation of Professional Learning Communities and Lesson Study;
- Coordinates the development of instructional materials that are consistent with the total education philosophy of the school; and
- Perform other duties as assigned by the Principal.

## JOB DESCRIPTION

**POSITION TITLE:** Counselor (Year 4)

**CONTRACT YEAR:** Ten (10) Months

### QUALIFICATIONS

**EDUCATION:** Master's degree required. Must hold current Nevada Special Services License, School Counselor License preferred.

### EXPERIENCE

**REQUIRED:** Minimum of 2 years working in a school environment.

**REPORTS TO:** Principal.

**POSITION GOAL:** To promote and enhance the overall academic mission by providing services that strengthen home, school and community partnerships and alleviate barriers to learning.

#### **ESSENTIAL PERFORMANCE RESPONSIBILITIES:**

The Counselor shall:

- Effectively and appropriately assess and address the needs, characteristics, and interactions of students, families, and community.
- Use knowledge and understanding of the reciprocal influences of home, school, and community to intervene for student success via such practices as assessment, crisis intervention, home visits, conflict resolution, individual and group counseling, consultation, program development, dropout prevention, and coordination of school and community services.
- Advocate for appropriate services for students and their families. 'Provide social and emotional counseling for all students.
- Consult and collaborate with stakeholders on behalf of students and their families.
- Effectively plan, implement, and evaluate programs that promote student and family success
- Use assessment and evaluation results to develop appropriate interventions for students, families, schools and communities.
- Develop long-term and short-term intervention plans consistent with curriculum, with students' needs, strengths, diversity and life experiences, and with other social and emotional factors.
- Provide services to students in ways that build upon individual strengths and offer students maximum opportunities to participate in the planning and direction of their own learning experience.
- Provide appropriate follow-up to ensure that students' needs are being met.
- Act as a point of contact for outside organizations working with students and their families.
- Perform other duties as assigned by the Principal.

**JOHN A. BARLOW**

John.barlow@somersetnv.org

**1104 Buckhorn Cove Street**

**Henderson, NV 89011**

**702-308-2425**

**Professional Objective**

To serve the community of Somerset Academy of Las Vegas as executive director and assist principals within the association

**Education**

- 1992 NOVA University
- M.S. Degree in Educational Leadership
- 1988 Brigham Young University
- B.S. Degree in Spanish and Broadcast Journalism

**License Certificates**

Spanish  
School Administrator  
Certified Trainer for Breaking Ranks

**Experience**

- July 2013 – Present Somerset Academy of Las Vegas – Sky Pointe
- Principal
  - Opened high school, implemented Board’s vision, created programs
  - Supervised 47 teachers, support staff, and administrative staff
  - Provided oversight of the Advanc-ED accreditation process
  - Worked collaboratively with campus colleague and other Somerset Academy and Academica principals and assistant principals
  - Served as liaison between State Department of Education on licensure issues
  - Served as liaison between State testing coordinator and Somerset schools
- February 2013 – July 2013 Clark County School District
- Leadership Development Coordinator
  - Prepared groundwork for current leadership training programs for the Clark County School District Instruction Unit
- January 2009 – February 2013 Sunrise Mountain High School
- Principal
  - Opened high school, established vision, implemented programs
  - Supervised a faculty of 160 teachers, support staff, and administrators
  - Served on the Board of Directors for the National Association of Secondary Schools Principals
  - Advanc-ED Accreditation Lead Evaluator
- June 2008 – December 2008
- Executive Director of Government Affairs
  - Legislative Liason between CCSD and state legislators

- Created two State Bill Drafts for submission to Nevada State Legislature for the 2009 75<sup>th</sup> Legislative Session
  - Conducted in-depth research on various topics and issues in preparation for 75<sup>th</sup> Legislative Session
- January 2004 – June 2008                      Del Sol High School
- Principal
  - Opened high school, established vision, implemented programs
  - Established language acquisition program
  - Supervised a faculty of 160 teachers, support staff, and administrators
  - Served on the National Honor Society Principals Council for the National Association of Secondary Schools Principals
  - Worked as a member of the International and Transregional Committee for the Northwest Association of Accredited Schools
- August 2002 – January 2004                      Boulder City High School
- Principal
- July 1999 – July 2002                      Foothill High School
- Assistant Principal
- January 1998 – July 1999                      Rancho High School
- Assistant Principal
- July 1995 – December 1997                      Roy Martin Middle School
- Dean of Students
- August 1990 – July 1995                      Green Valley High School
- Educator – Spanish, Publications, and Student Leadership

**Awards & Honors**

Nominated and selected as the 2002-03 Nevada Association of Secondary Administrators Principal of the Year

**Specialized Skills**

Skills include: Proficient in speaking, reading, and writing in Spanish; Adobe Pagemaker Publishing; Microsoft Office (Work, Excel, Outlook, and Powerpoint, 2003); public speaking; and broadcast journalism. Completed a minor in college in broadcast journalism/communications.

**Personal Interests**

Interests include: Speaking in Spanish; working with people; gardening; landscape design and installations; skiing; reading; cooking; and brainstorming ideas to solve problems.

**References**

Dr. Andre Denson  
Former Associate Superintendent CCSD  
[andre.denson@somersetnv.org](mailto:andre.denson@somersetnv.org)

Linda Reese  
Retired CCSD Elementary School Principal  
[linda.reese@somersetnv.org](mailto:linda.reese@somersetnv.org)

Edward Goldman  
Associate Superintendent CCSD  
[egoldman@interact.ccsd.net](mailto:egoldman@interact.ccsd.net)

**COMPETENCIES FOR SCHOOL LEADER SELECTION**

**Please see the following job description**

**POSITION TITLE:** Principal

**CONTRACT YEAR:** Twelve Months

**QUALIFICATIONS**

**EDUCATION:** An earned Master's Degree (or higher) from an Accredited College or University.

**EXPERIENCE**

**REQUIRED:**

- A total of five (5) years of school experience is required, including a minimum of three (3) years of experience as a Principal/Assistant Principal.
- Must hold a NDE-issued Administrator of a School License or be eligible to receive the same within 1 year.

**REPORTS TO:** Governing Board.

**SUPERVISES:** All Administrative, Instructional, and Non-Instructional staff at the school.

**POSITION GOAL:** To provide the leadership and management necessary to administer and implement all programs, activities and policies essential to ensure high quality educational experiences and services for all students in a safe, nurturing, and enriching environment.

**ESSENTIAL PERFORMANCE RESPONSIBILITIES:**

The School Principal Shall:

- Pursue the vision and execute the mission of the school.
- As Head of School, he/she will provide leadership and direction to all instructional and non-instructional staff.
- Supervise and observe all instructional practices in the school, including coaching and mentoring directly or through other staff and/or professional development programs.
- Hire, evaluate, and terminate staff; except that such action with respect to the Director of Finance and Operations position shall be subject to review and/or approval by the Board of Trustees.
- Administer SOM scheduling, enrollment and curriculum.

- Serve as liaison to the Board of Trustees, including but not limited to providing formal and informal reports to the Board and charter entity.
- Prepare materials in conjunction with Director of Finance and Operations for Board meetings, including student academic achievement data based on comparative and longitudinal measures.
- Implement and follow policies and procedures.
- Provide a safe environment for learning.
- Ensure proper budgeting, accounting, auditing, and financial planning.
- Create and continue to develop open communications with all parents of SOM enrolled families.
  
- Perform other duties as assigned by the Governing Board.

## JOHN A. BARLOW

John.barlow@somersetnv.org

**1104 Buckhorn Cove Street**

**Henderson, NV 89011**

**702-308-2425**

### **Professional Objective**

To serve the community of Somerset Academy of Las Vegas as executive director and assist principals within the association

### **Education**

- 1992 NOVA University
- M.S. Degree in Educational Leadership
- 1988 Brigham Young University
- B.S. Degree in Spanish and Broadcast Journalism

### **License Certificates**

Spanish  
School Administrator  
Certified Trainer for Breaking Ranks

### **Experience**

- July 2013 – Present Somerset Academy of Las Vegas – Sky Pointe
- Principal
  - Opened high school, implemented Board's vision, created programs
  - Supervised 47 teachers, support staff, and administrative staff
  - Provided oversight of the Advanc-ED accreditation process
  - Worked collaboratively with campus colleague and other Somerset Academy and Academica principals and assistant principals
  - Served as liaison between State Department of Education on licensure issues
  - Served as liaison between State testing coordinator and Somerset schools
- February 2013 – July 2013 Clark County School District
- Leadership Development Coordinator
  - Prepared groundwork for current leadership training programs for the Clark County School District Instruction Unit
- January 2009 – February 2013 Sunrise Mountain High School
- Principal
  - Opened high school, established vision, implemented programs
  - Supervised a faculty of 160 teachers, support staff, and administrators
  - Served on the Board of Directors for the National Association of Secondary Schools Principals
  - Advanc-ED Accreditation Lead Evaluator
- June 2008 – December 2008
- Executive Director of Government Affairs
  - Legislative Liason between CCSD and state legislators

- Created two State Bill Drafts for submission to Nevada State Legislature for the 2009 75<sup>th</sup> Legislative Session
  - Conducted in-depth research on various topics and issues in preparation for 75<sup>th</sup> Legislative Session
- January 2004 – June 2008                      Del Sol High School
- Principal
  - Opened high school, established vision, implemented programs
  - Established language acquisition program
  - Supervised a faculty of 160 teachers, support staff, and administrators
  - Served on the National Honor Society Principals Council for the National Association of Secondary Schools Principals
  - Worked as a member of the International and Transregional Committee for the Northwest Association of Accredited Schools
- August 2002 – January 2004                      Boulder City High School
- Principal
- July 1999 – July 2002                              Foothill High School
- Assistant Principal
- January 1998 – July 1999                         Rancho High School
- Assistant Principal
- July 1995 – December 1997                      Roy Martin Middle School
- Dean of Students
- August 1990 – July 1995                         Green Valley High School
- Educator – Spanish, Publications, and Student Leadership

**Awards & Honors**

Nominated and selected as the 2002-03 Nevada Association of Secondary Administrators Principal of the Year

**Specialized Skills**

Skills include: Proficient in speaking, reading, and writing in Spanish; Adobe Pagemaker Publishing; Microsoft Office (Work, Excel, Outlook, and Powerpoint, 2003); public speaking; and broadcast journalism. Completed a minor in college in broadcast journalism/communications.

**Personal Interests**

Interests include: Speaking in Spanish; working with people; gardening; landscape design and installations; skiing; reading; cooking; and brainstorming ideas to solve problems.

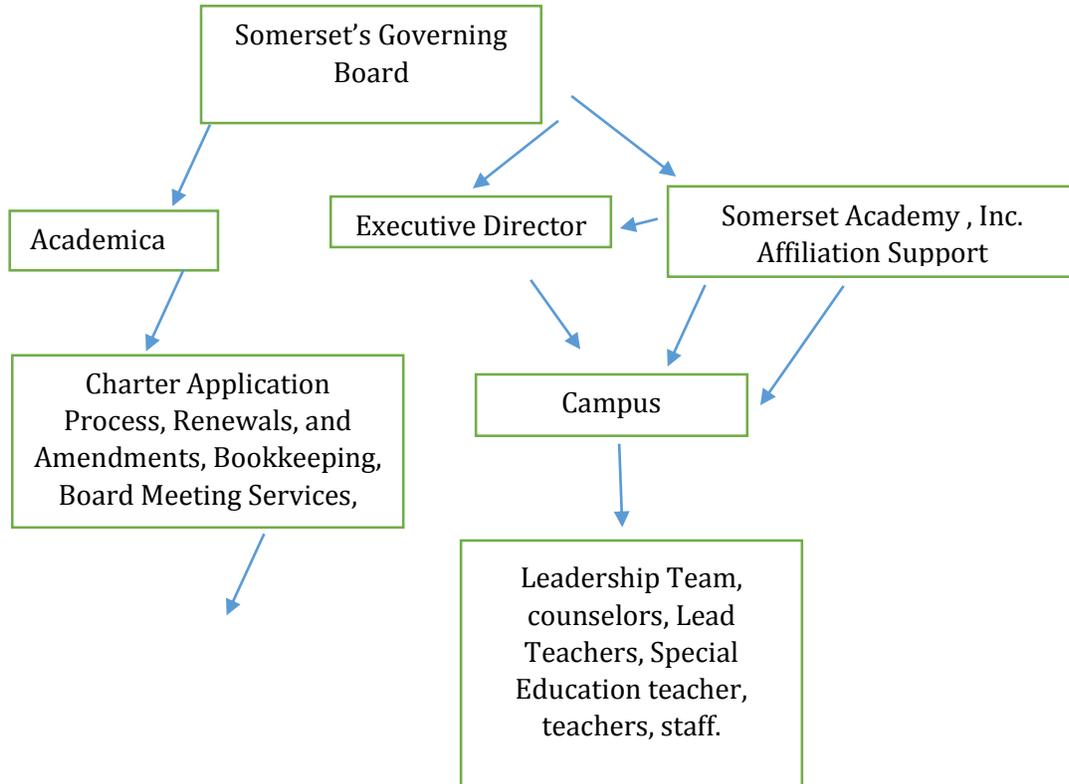
**References**

Dr. Andre Denson  
Former Associate Superintendent CCSD  
[andre.denson@somersetnv.org](mailto:andre.denson@somersetnv.org)

Linda Reese  
Retired CCSD Elementary School Principal  
[linda.reese@somersetnv.org](mailto:linda.reese@somersetnv.org)

Edward Goldman  
Associate Superintendent CCSD  
[egoldman@interact.ccsd.net](mailto:egoldman@interact.ccsd.net)

# Attachment 16 – Local Network Org. Chart



# Carrie Boehlecke

3570 Gallup Ct. ♦ Las Vegas, NV 89121 ♦ (702) 355-9494 ♦ boehler@interact.ccsd.net

## Profile

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I am currently an administrator at East Career and Technical Academy. My key duties include supervising and supporting 24 teachers through quality observation, feedback, coaching, and professional development; aligning and implementing a clearly articulated curriculum, instructional path, and varied assessments to school, state, and college/workplace readiness standards; attending to all discipline issues; and managing vending and the student store. Prior to my administrative position I was a project facilitator in the Curriculum and Professional Development Division of CCSD. My duties included working with teachers to improve instruction and facilitate the instructional shifts that accompany the Common Core State Standards, writing and delivering professional development on district initiatives and instructional strategies, and instructional coaching. I was an English teacher at Basic High School for nine years; following Basic I became the English Department Chairperson (DC) at Chaparral Empowerment High School, a CCSD School Improvement Grant Turmaroud School. In my tenure at Chaparral I instructed students of all ability levels in grades 9-12 (AP, Special Education, all levels of high school English). As a DC I was responsible for planning weekly Professional Learning Community meetings; guiding teachers, parents, and students through implementation of the Nevada Academic Content Standards; instructing teachers in the inclusion of high-yield strategies; instructional coaching; and planning staff development opportunities.

## Professional Experience

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- ♦ New Teacher Training Cadre, 1998-2001
- ♦ Various Conferences and District-Wide Presentations, 2002 - Present
- ♦ Common Core Course Alignment Cadre, Curriculum and Professional Development, 2010
- ♦ Interim Assessment Cadre, CCSD testing department, 2007 and 2010
- ♦ Instructional Manager-Freshman Academy, Chaparral Empowerment High School, 2007—2011
- ♦ English Department Chairperson, Chaparral Empowerment High School, 2006—2012
- ♦ Project Facilitator, Curriculum and Professional Development, 2012 – 2014
- ♦ Dean of Students, East Career and Technical Academy, 2014 - present

## Employment History

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- ✓ 1994-1997: Restaurant Manager, Imperial Palace
- ✓ 1998-2005: Basic High School, English Teacher
- ✓ 2005-2012: Chaparral Empowerment High School English Teacher/DC
- ✓ 2005-2014: Curriculum and Professional Development, Project Facilitator
- ✓ 2014 -2015: Dean of Students, East Career and Technical Academy

## Education

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- ✓ Associate of Science in Restaurant Management, Community College of Southern Nevada, 1995
- ✓ Bachelor of Science in Education, University of Nevada, Las Vegas, 1998
- ✓ Master of Arts in Teaching, Grand Canyon University, 2000
- ✓ CTE in Differentiated Instruction, Touro University, 2009
- ✓ Master of Science in Educational Leadership, Sierra Nevada College 2013

# CODY REED NOBLE

1604 Dragonfly Ranch Lane • North Las Vegas, NV 89081 • (702) 269-8015 • cnoble@mcdonaldcarano.com

## EXPERIENCE

### MCDONALD CARANO WILSON LLP

Attorney

LAS VEGAS, NEVADA

July 2003-Present

- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### RICHARDS, BRANDT, MILLER & NELSON

Summer Associate

SALT LAKE CITY, UTAH

May 2002-July 2002; May 2001- August 2001

- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### JUSTICE CHRISTINE M. DURHAM- UTAH SUPREME COURT

Intern

SALT LAKE CITY, UTAH

January 2001-May 2001

- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### HOLMAN WALKER & HUTCHINGS

Law Clerk

SANDY, UTAH

May 2000- May 2001

- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### HONORABLE ANTHONY W. SCHOFIELD-UTAH FOURTH JUDICIAL DISTRICT COURT

Law Clerk

PROVO, UTAH

July 2000 - December 2000

- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

## EDUCATION

### LL.M.-TAXATION

Levin College of Law, University of Florida

MAY 2003

Gainesville, Florida

- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### JURIS DOCTOR

J. Reuben Clark Law School, Brigham Young University

APRIL 2002

Provo, Utah

- ▶ Magna Cum Laude
- ▶ Order of the Coif
- ▶ Summa Cum Laude
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### BACHELOR OF SCIENCE-ACCOUNTING

Southern Utah University

MAY 1998

Cedar City, Utah

- ▶ Summa Cum Laude
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

### ASSOCIATE OF ARTS

Dixie College

MAY 1997

St. George, Utah

- ▶ Summa Cum Laude
- ▶ Represented a client in a complex real estate transaction involving the sale of a large commercial property.

## COMMUNITY SERVICE, SKILLS, & INTERESTS

- ▶ Volunteer Youth Leader
- ▶ Volunteer Peer Tutor
- ▶ Volunteer Representative
- ▶ Activities: Represented a client in a complex real estate transaction involving the sale of a large commercial property.

**EDUCATION**

**University of Nevada Las Vegas** **2006-2008**  
Executive Masters in Business Administration

**Brigham Young University - Marriott School of Management** **2002-2003**  
Bachelor of Science – Accounting and Information Systems  
Half-Tuition Academic Scholarship

**Utah Valley State College** **2000-2002**  
Associate of Science in Business  
Full-Tuition Academic Scholarship

**PROFESSIONAL EXPERIENCE**

**President – Brady Linen, Las Vegas, NV** **2005-Present**  
**Chief Financial Officer – Brady Industries & Brady Linen, Las Vegas, NV** **2003-2011**

*Brady Linen provides a total linen service for Uniforms, Hotel room linen, and Food & Beverage linen and specialty products. All together Brady linen and its 1,600 employees picks up, launders and returns over 1.5 million pieces of laundry each and every day of the year. It operates 6 laundry facilities totaling over 450,000<sup>sq</sup>ft.*

*Brady Industries provide a total cleaning solution including, ware wash, paper products, trash liners, cleaning supplies and equipment. Brady employs over 400+ full time employees in 6 states and 10 locations totaling over 600,000 square feet of office and warehouse space.*

- Negotiated over \$110 million in business real estate transactions and approximately \$305 million in business acquisitions.
- As CFO I was responsible for acquiring all financing needs for business operations and growth.
- When employed as the company's CFO, there was a reduction in accounting staff through the implementation of better processes and procedures despite the company growing at a very rapid pace.
- *Since becoming President of Brady Linen the company has successfully grown from under 150 employees to over 1,600 today.*
- *Since becoming President of Brady Linen, the company's Revenue and Net Profit have multiplied 9 and 12 times respectively.*
- 

**Accounting, IT – Brady Industries, Inc., Salt Lake City, UT** **2000-2003**

- Performed accounting and IT functions ranging from data entry to participating in executive meetings.

**Voluntary Missionary – LDS Church, Mexico City, Mexico** **1998-2000**

*An LDS mission is a full-time endeavor for two years, during which volunteers teach religious principles and perform acts of service.*

- Became fluent in spoken and written Spanish.
- Appointed to leadership positions 16 of the 24 months.

**PERSONAL**

- Boy Scouts of America Scout Master – Responsible for weekly instruction including scouting skills and leadership training.
- VITA (Volunteer Income Tax Assistance) – Volunteer in completing over 150 tax returns for low income individuals.
- Interests include the following: tennis, kayaking, woodworking, ATV's.

# JOHN D. BENTHAM

7946 Lookout Rock Circle - Las Vegas, NV 89129

702-752-7000

john@ivorystar.com

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## Community Involvement

Goodwill of Southern Nevada	Board of Directors	2015 – Present
Speedway Children’s Charities	Board of Directors	2014 – Present
Children’s Heart Foundation of Nevada	Board of Directors	2012 – Present
United Blood Services of Nevada	Major Donor	2007 – Present
Boy Scouts of America – Las Vegas	Major Donor	2013 – Present
Catholic Charities	Major Donor	2007 – Present

## Awards and Recognition

Distinguished Small Business “Don’t Forget to Share”	Finalist - Nevada Business Magazine	2015
Valued Community Partner	Goodwill of Southern Nevada	2015, 2014, 2013
Distinguished Theatrical Partner “The Mickey”	Disney Theatrical - <i>The Lion King</i>	2013
Distinguished Alumni Award	Austin College	2007

## Professional Experience

<b>Owner/CEO</b>	IvoryStar Productions	March, 2003 – Present
	<ul style="list-style-type: none"><li>• Full service theatrical production company that manages and produces major Las Vegas headlining performances: Defending the Caveman, Marriage Can Be Murder, The Lion King Las Vegas, Gordie Brown and Forbidden Vegas.</li><li>• Orchestrate all aspects of theatrical production including public relations, advertising, marketing, human resources, graphic design, creative direction, technical direction, casino relations and new business.</li><li>• Negotiate contracts and transactions with MGM/Mirage, Caesars Entertainment, the D Las Vegas, Golden Nugget, The Westin and other well-known venues worldwide.</li><li>• Consulte privately for major theatrical performers/venues. Expert knowledge in revenue generating strategies.</li><li>• Facilitate performances and productions of international super stars including The Eagles’ Glenn Frey and Joe Walsh, Huey Lewis and the News, Earth, Wind and Fire and Bill Gaither Vocal Band.</li><li>• Produce large-scale community events including Glittering Lights at Las Vegas Motor Speedway and Southern Highlands Black Tie Gala.</li></ul>	

<b>Associate Producer</b>	David Copperfield’s Disappearing, Inc.	July, 1999 – March, 2003
<b>President</b>	Backstage Employment & Referral, Inc.	January, 2000 – February, 2003
	<ul style="list-style-type: none"><li>• Coordinate all aspects of the worldwide tour operation for The Magic of David Copperfield to include: advertising, press, box office sales, settlements, front-of-house duties, carnets, visas, trucking, patron relations special projects, international translators, human resources and private matters of Mr. Copperfield.</li><li>• Accountable for all areas of cast and crew human resource needs including: recruitment, contract negotiations and renegotiations, hiring, termination, administration of health and workman’s compensation benefits.</li><li>• Facilitate all aspect of casino engagements: travel, advertising, ticket sales, accounting and settlement of the date.</li><li>• Supervise and review financials for DCDI to include domestic and foreign tours; examine settlements for accuracy, ensure personal charges are billed to the appropriate party and reconcile accounts.</li><li>• Direct air, ground transportation and hotel accommodations for cast and crew including Mr. Copperfield.</li></ul>	

- Responsible for accurate accounting of six figure petty cash expenditures for both domestic and foreign tours to include multiple currencies and reconciling accounts to numerous corporate entities.
- Examine all David Copperfield personal expenditures; examine for accuracy and research low cost alternative.

**Owner** IvoryStar Promotions July, 1990 – Present

- Founder, owner of a successful advertising specialty business with two offices: Dallas and Las Vegas.
- Manage all aspects of business including client development, sales, marketing and graphic design.
- Create branding initiatives, from inception to completed concept, for business and non-profit organizations.
- Supervise and manage staff and vendor relations, including accurate bidding and billing from subcontractors.
- Champion merchandising unit of David Copperfield’s Disappearing Inc. Coordinate the development of the product line from inception to completion. Developed and managed a successful e-commerce site.

**Owner** Artemis Foods Unlimited, Inc. January, 1995 – June, 1999

- Developed business plan and strategic vision for company. Supervised all aspects of a seven figure business.
- Managed all aspects of human relations including recruitment, hiring, disciplinary actions, and termination. Briefed all levels of staff regarding policy, operations and menu development.
- Negotiated with all vendors and supervised purchasing.
- Introduced and implemented programs to increase sales and decrease food/paper cost.
- Directed all marketing campaigns including in-store promotions, radio/newspaper advertisements and direct mail.
- Reorganized restaurant and oversaw transition from a franchise-based company (Boxies Café Park Cities) to an independently run operation (The Plaza Café & Grille).

**Producer/Reporter** KXII Television (CBS) May, 1993 – March, 1995

- Created on-air show rundowns. Developed story ideas and contacts.
- Supervised on-air broadcast and resolved timing issues with the local affiliate and the network.
- Detected factual errors and inaccuracies before they went on-air.
- Worked independently to report on news events – honored twice by the Society of Professional Journalists.
- Compiled, wrote and edited all aspects of 30-minute news broadcasts.

## Education

**Austin College, May, 1993**

Bachelor of Arts      Communication Arts  
                                  Business Administration  
                                  Phi Gamma Mu (Honors)



## **Travis Mizer**

10817 Hunters Green Ave  
Las Vegas, NV 89166  
Mobile Phone: 702-622-7220  
E-mail: mizer\_512@yahoo.com

### **WORK EXPERIENCE:**

#### **MGM Resorts International - Bellagio/Monte Carlo Hotel and Casino**

April 2014 to Present  
Las Vegas, Nevada

Director of Risk Management

I currently oversee all Risk Management operations of 2 Las Vegas Casinos. I am directly responsible for identifying trends to reduce frequency and severity of incidents on property which includes all departments within the casino industry.

I also review all contracts to ensure they are in compliance with the certificates of insurance provided by vendors.

#### **Nevada General Insurance**

January 2013 to April 2014  
Las Vegas, Nevada

Corporate Claims Manager

I managed the Corporate Claims Office in Las Vegas, Nevada overseeing all staff operations in New Mexico, Arizona and Las Vegas. I was directly responsible for the results and expectations set by senior executives as well as prepare monthly reports and identify trends that directly impact our bottom line. I was also responsible for the implementation of projects to achieve overall results. Responsibilities also included file reviews, reporting, staffing, disciplinary action, budgeting and training.

#### **Infinity Insurance**

December 2011 to January 2013  
Sarasota, Florida  
Regional Claims Manager

I was responsible for managing the Sarasota, Florida claims office in which I oversaw eight bodily injury adjusters. I assisted the adjusters in settling highly complex injury and litigated files in accordance with the Florida Department of Insurance. Monthly responsibilities included generating reports for upper management showing office numbers such as closing ratio, average claims pay out, and severity claims pay out.

#### **Farmers Insurance**

January 2007 - January 2013  
Las Vegas, Nevada / Olathe, Kansas  
Liability Claims Manager

I supervised six to eight adjusters while conducting case reviews and evaluations of the claims representative's performance by way of continuous review of claims statistics, open and closed file evaluations, reinspection, and observation of activities in the field and office. I reviewed the settlement activity of the Field Claims Office and Claims Service Center to ensure sound systems, service, and security. I set and adjusted claim reserves within authority. I was responsible for complying with the companies published procedures.

## **Nationwide Insurance**

October 2002 - January 2007

Las Vegas, Nevada

Positions Held:

1. Casualty Claims Representative
2. Bodily Injury Adjuster
3. Senior Bodily Injury Adjuster
4. Claims Quality/Training Specialist
5. Claims Manager

I began my career at Nationwide Insurance with an entry level position and was rapidly promoted with increasing responsibility to a management position. I was given experience working low to severe bodily injury claims as well as litigated files. I supervised anywhere between seven to eleven adjusters. I became well versed in training and developing internal employees with an emphasis on promoting within the company. My responsibilities included performance management, salary planning, administration, workflow planning, hiring, placement and disciplinary actions.

## **Education**

Bachelor's Degree Business Marketing

August 1998 - May 2002

Walsh University | Canton, Ohio

## **Additional Credentials**

10 hour OSHA Certified

CPCU enrollment

Member of RIMS (Risk Management Chapter in Nevada)

# William Harty, CFA

*Financial*

will\_harty@hotmail.com

8327 Fort Hallock Ave, Las Vegas, NV 89131

(702) 289-8140

## Summary:

- Over seven years of experience in corporate finance and business management
- MBA from Brigham Young University with finance emphasis
- Chartered Financial Analyst (CFA); Certified Treasury Professional (CTP)
- Skills include financial modeling, financial statement analysis and accounting, valuations, pension & investment analytics including liability hedging, leadership & process management, dividend policy, and capital structure optimization

## Experience:

### Corporate Finance Manager

Oct '12 - Present

NV Energy, Inc.

- Lead the long term strategic planning process for \$12 billion dollars of company assets
- Manage the department responsible for oversight of \$1.4 billion pension & 401-K plan investments
- Financial and strategic support for confidential on-going negotiations with external partners

### Senior Financial Analyst

Aug '09 - Sep '12

NV Energy, Inc.

- Lead analyst for forecasting corporate earnings, cash flows, regulatory filings, & credit metrics
- Oversee a dynamic liability-driven pension investment strategy by hedging duration and cash flows
- Increased portfolio funded status to 99.8% while managing pension costs and contributions
- Responsible for asset allocation, manager selection, plan design, monitoring, transitions, etc.

### Senior Business Analyst

May '08 - Jul '09

NV Energy, Inc.

- Financial modeling for the negotiations of long term service contracts saving over \$100 million
- Assisted in the implementation of a new investment review process for all capital projects
- Oversaw the capital variance report for \$60 million dollar annual budget
- Overhauled the investment decision tool to perform accurate cost-benefit analyses

### Finance Intern, Graduate

May '07 - Aug '07

NV Energy, Inc.

- Designed \$1 billion capital formation plan including both debt and equity offerings
- Actively participated in the refinancing of \$650 million of high interest rate debt resulting in lower annual interest expense, higher net income, and improved debt maturity profile
- Provided pension analytics for companywide transition to cash balance pension plan
- Rotations in Financial Strategies and Financial Planning providing confidential M&A analyses

### General Manager

Jun '05 - Aug '06

Trafalga Family Fun Center

- Increased revenue by 29% over prior years; increased net income by 13% year over year
- Restructured a failing marketing campaign that increased sales of the lowest earning days by 90%
- Reversed a three-year trend of decreasing revenues by improving business processes
- Responsible for leading 15 direct reports and serving hundreds of customers daily

---

## **Education:**

### **Master in Business Administration (MBA), Finance**

April 2008

Brigham Young University, Provo UT

- Global Management Certificate Recipient
- University Scholarship Recipient 2006 and 2007
- Finance work study projects with Marriott International

### **Bachelor of Arts (BA), Political Science**

April 2004

Brigham Young University, Provo UT

- Capstone in Economic Development; Minors in Business Management and Spanish
- University Scholarship Recipient 1998
- Internship with U.S. State Department- U.S. Embassy Managua, Nicaragua; researched economic development, international business relations, and free trade agreements

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## **Designations & Achievements:**

- Chartered Financial Analyst (CFA)
- Certified Treasury Professional (CTP)
- Assistant Scoutmaster in the Boy Scouts of America, Troop 308 (2008-2013)
- Volunteer Soccer Coach – National Youth Sports ( Fall 2013)
- Vice President of the Southern Nevada Association of Financial Professionals (2012)
- Scored 680 on the GMAT (90% percentile) in 2005
- NASDAQ Series 6 and 63 (Expired 2005)
- Volunteer Service – Tamaulipas & Veracruz Mexico (1999-2001)
- Valedictorian- James Monroe High School (1998)

# Attachment 18 -Incubation Year Planning Table

## Incubation Year Planning Table

Using the table below, outline a detailed start-up plan as well specific organizational goals for the planning year (SY 2016-2017 to ensure that the school is ready for a successful launch in fall 2017. Feel free to add rows as needed.

<b>2015-2016 Planning Year Milestones (SMART Goals) by Work Stream</b>	<b>Activity</b>	<b>Key Personnel</b>	<b>Milestone Date(s)</b>
<i>INSTRUCTION</i>	Professional Development	E.D and Principal	August 15, Opening Year
<i>TALENT</i>	Principal Recruitment	Board, E.D and Academica	Principal Identified by January 1 <sup>st</sup> Planning Year
<i>TALENT</i>	Teacher Recruitment	Site Principal, Academica	Major Teacher Recruitment Campaign during planning year months Feb-May. School fully Staffed by July 1 <sup>st</sup> of Planning Year
<i>OPERATIONS</i>	Property/Facility under Contract	Developer, Board, Academica	6 Months Prior to School Opening
<i>OPERATIONS</i>	Lease Finalized	Developer, Board	6 Months Prior to School Opening
<i>OPERATIONS</i>	Construction and Permits Completed	Developer, General Contractor	1 Month Prior to School Opening
<i>TECHNOLOGY</i>	Technology Purchased	Principal, Academica	4 Months Prior to School Opening
<i>TECHNOLOGY</i>	Technology Installed	IT Company, Academica	3 Weeks Prior to School Opening

<i>FINANCE</i>	Lending for FFE Secured	Academica, Board, Lender	6 Months Prior to School Opening
<i>PARENT &amp; COMMUNITY ENGAGEMENT</i>			
<i>PARENT &amp; COMMUNITY ENGAGEMENT</i>	Open Houses for Student Recruitment	Principal, Academica	Multiple Open Houses starting Dec- July of Planning Year
<i>PARENT &amp; COMMUNITY ENGAGEMENT</i>	Grass Roots Campaign: Door to Doo	Principal, Staff, Academica	Dec-July of Planning Year
<i>SCHOOL SYSTEMS &amp; CULTURE</i>	Staff Trainings and Introductions	Principal and ED	July and August of Opening Year
<i>OTHER</i>			

Attachment 19 – EMO Documentation (not applicable, as SOM is not amending its existing EMO agreement with Academica Nevada)

***a. Transportation: Describe your plans for providing student transportation. If the school will not provide transportation, please identify how the school will ensure that this does serve as a barrier to enrollment or ongoing attendance.***

SOM will not provide daily transportation for the students to and from school. Should a Special Education student who is enrolling in SOM have an IEP that has transportation as an accommodation, SOM will honor their IEP. SOM will work to partner with the LEA, JCSD, as to how to best provide this accommodation.

Should the school plan field trips and/or athletic events, a plan will developed to accommodate transportation needs such as contracting with a charter bus company. The school will work with their insurance broker agency to ensure that all necessary insurance policies and coverages are in place.

***(b) Food Service: Outline your plans for providing food service at the school, including whether and how you will be your own school food authority or will contract with another provider. If the school will not provide food service, please identify how the school will ensure that this does serve as a barrier to enrollment or ongoing attendance.***

The SOM is in the process of applying to be a participant of the National School Lunch Program(NSLP). The lunch program will abide by State and Federal Laws for Health and Safety.

SOM will create a budget based as part of it's participation in NSLP. Since SOM will be sponsored by the SPCSA and they are not currently a School Food Authority, SOM will become its own School Food Authority (SFA). Per the process, SOM's Board will appoint a Designated Official to oversee the SFA. The school will look to choose a vendor who can provide meals at or below the cost of the federal reimbursement rate.

SOM additionally sets aside funds within their annual budget to provide lunch for students who have forgotten their lunch or do not regularly come to school with a prepared lunch.

***c. Facilities maintenance (including janitorial and landscape maintenance)***

SOM has a multi-tiered plan for maintaining the facility:

1. On-Site SOM will have Campus Monitor(s)/Custodian(s). Their role is to maintain the

- cleanliness of the facility during the school day in conjunction with contracted janitorial services.
2. SOM will contract with a janitorial company to provide a cleaning service 5 nights a week.
  3. SOM's EMO Academica coordinates facility maintenance, repairs, etc. as well as coordinates with the contracted janitorial service provider.

***d. School health and nursing services***

The school provides health services to all students identified in need of such services. Upon determination of the number of students who are enrolled who require health services, school administration and staff will determine the extent of the services needed at the new campuses. The governing body will contract with the appropriate trained and qualified health professionals to deliver services to such students.

Professional development will be provided to the new faculty and staff on the administration of first aid and CPR. Select staff will be Crisis Prevention Institute (CPI) trained. A FASA (First Aid and Safety Assistant) will be responsible for planning and carrying out health examinations required by law. In accordance with NRS 392.420, a licensed school nurse will be contracted to train the FASA. A training contract is not available at this time, but will be provided to the Authority upon its finality.

State required examinations will be conducted by the FASA as follows. Students will be screened for auditory and visual problems in Kindergarten, third grade, and sixth grade. Scoliosis screenings will be held in seventh grade. Height and weight evaluations will be conducted in fourth and seventh grade. The FASA will be responsible for notifying the parents/guardians of any student who has a problem in the visual, auditory, height and weight, or scoliosis screenings. Pursuant to NRS 392.420(9), the FASA will also report these findings to the State Health Officer, in the format prescribed by the State Health Officer.

***e. Purchasing processes***

The purchasing agent is appointed by the governing body (Traditionally the School Principal). He/She will be responsible for developing and administering the charter school's purchasing program.

No obligation may be incurred by any officer or employee of the governing body unless that expenditure has been authorized in the budget or by governing body action and/or governing body policy. In all cases calling for the expenditure of charter school money, except payrolls, a requisition and purchase order system must be used.

Unless authorized by the administrator, no purchase [with the exception of a petty cash purchase will be authorized unless covered by an approved purchase order. No bills will be approved for payment unless purchases were made on approved orders.

The administrator or designee is authorized to enter into and approve payment on contracts obligating charter school funds not to exceed (\$10,000) for products, materials, supplies, capital outlay and services that are within current budget appropriations. The governing body shall approve all contracts that are collective bargaining agreements or service contracts that include the provision of labor performed by charter school employees, such as custodial, food service and transportation services.

The administrator will review bills due and payable for the purchase of supplies and services to determine if they are within budget amounts. After appropriate administrative review, the administrator will direct payment of the just claims against the charter school. The administrator is responsible for the accuracy of all bills and vouchers.

Bids or proposals shall be called for on all purchase, lease or sale of personal property, public improvements or services other than agreements for personal service, in accordance with applicable

competitive procurement provisions of Nevada Revised Statutes and adopted public contracting rules. (See NRS Chapter 332, NRS 386.573)

***f. Safety and security (include any plans for onsite security personnel)***

SOM proposed campuses will have Campus Monitor(s) provide onsite security and work in conjunction with the Principal to implement the Emergency Management Plan. As referenced in the Operations Question and Ongoing Operations Question One, SOM's Principal and Campus Monitor will have primary responsibility over proper implementation of the Emergency Management Plan.

## Attachment 21: Budget Narrative

(4) Present a budget narrative including a detailed description of assumptions and revenue estimates, including but not limited to the basis for revenue projections, staffing levels, and costs. The narrative should specifically address the degree to which the school budget will rely on variable income (e.g., grants, donations, fundraising, etc.). There is no page limit for the budget narrative in Attachment 21.

(a) Per – Pupil Revenue: Use the figures provided in developing your budget assumptions:

The budgets created for the SOM network and proposed Skye Canyon Campus (K-8) included the same per pupil revenue assumptions or \$6,604 per pupil. This assumes a 1.5% increase in funding from the state's 2015-2016 per pupil allocation of \$6,506.

(b) Anticipated Funding Sources: Indicate the amount and sources of funds, property or other resources expected to be available through banks, lending institutions, corporations, foundations, grants, etc. Note which are secured and which are anticipated, and include clearly identified component of Attachment 10. Please ensure that your narrative specifically references what page this evidence can be on in the attachment.

SOM has developed a relationship with the lending institution Vectra Bank. Vectra Bank allows SOM to lease all their furniture, fixtures, equipment, curriculum purchased in the start-year of the school over 4 years. The lease includes a 5% residual purchase option at the end of the 48<sup>th</sup> month or the school is able to exercise an early purchase option in the 45<sup>th</sup> month for a 6% residual. The lease rate is 5% and compared with other lending institutions SOM has found this form of financing to be favorable. The 4 proposed campuses will likely enter into a lease agreement such as one offered by Vectra Bank for the purchasing of furniture, fixtures equipment, curriculum in their first year of operation. SOM budgets \$820 per student to outfit an entire school in its' first year at a 5% interest rate over 4 years. This expense is reflected in the budget as "FFE Lease".

SOM expects to work with Turner-Agassi Charter School Facility Fund for the development of their proposed facility. SOM assumes that the leases for the 4 proposed campuses will be similar to the Stephanie, Lone Mountain and Losee leases. In the network budget SOM assumed a lease rate of \$650,000 in the first year of operation for the proposed Skye Canyon Campus, which lease rate is similar to Stephanie and Lone Mountain's first year of operation. The leases will include the cost of the project, the rent schedule and set purchase price. If the lease proposed by Turner-Agassi Charter School Facility Fund is not favorable for the school SOM will identify another developer.

(c) Anticipated Expenditures: Detail the personnel and operating costs assumption that support the financial plan, including references to quotes received and the source of any data provided by existing charter school operators in Nevada or other states.

-The proposed K-8 Campuses opening with 780 students (first year enrollment) will require a Principal (\$100,000), Assistant Principal (\$75,000), Counselor (\$45,000), Office Manager (\$45,000), Registrar (\$35,000) and Receptionist (\$16,720). The opened K-8 Campus will need to employ 37 teachers which includes 2 SPED teachers and an average teacher salary of \$41,000. The K-8 Campuses will also open

with 5 Teacher's Aides (\$16,000), FASA (\$16,000) and 1 Campus Monitors (\$19,570). Positions that will be added in the following years include: Curriculum Coach (\$55,000), and Lead Teacher (\$50,000).

-The benefits cover all employees except for substitutes and other contracted services since they are not employees of the school. Benefits include PERS, Medicare, Workers comp, Medical, ect. This expenses is figured at approximately 44% of salaries.

-The Management or Academica fee will be \$450 per enrolled student.

-The affiliation fee is based on 1% of DSA revenues. The affiliation fee with Somerset Academy Inc. will be used to pay for professional development and training in instructional strategies

- SOM contracts Special Education Services that include Speech, Occupational Therapy, Physical Therapy, a Registered nurse and Psychological services. The budget expenses in the financial plan are based off of schools of similar size.

-The payroll services were figured per what SOM is currently paying. It cost \$20 per employee per month to process payroll.

-SOM currently pays \$5,500 per campus for legal service.

-SOM based their contracted IT services budget on what school of similar size are currently paying.

-SOM Budgeted 1.5% of DSA revenue for the State's Sponsor Fee.

-Utilities and Custodial costs are based upon what other SOM schools are paying.

(d) Discuss in detail the school's contingency plan to meet financial needs if anticipated revenues are not received or are lower than estimated, including both the scenarios identified in subsections e and f.

SOM as a system has been fiscally conservative in the first 5 years of their operation. SOM's 2014-2015 audit cash-on-hand position was 79.15 days or \$6,447,089. In the scenario that anticipated revenues are not received or come in lower than expected the SOM network will be able to transfer funds to the campus in need. Additionally if student enrollment is lower than expected many budgeted expenses will lower as a result including, EMO Fee, Affiliation Fee, IT fee, Student Supplies, etc. Academica Nevada has worked with schools in the past and if needed will consider reducing their fee.

(e) Year 1 cash flow contingency in the event that state and local revenue projections are not met in advance of opening.

SOM as a system has been fiscally conservative. If state and local revenues are not met in advance of opening the new SOM campus, SOM will spread their financial reserves among the entire system. SOM will also look to employ the same tactics as described in subsection (d).

(f) Year 1 cash flow contingency in the event that outside philanthropic revenue projections are not met in advance of opening.

SOM in their budget did not rely on philanthropic revenue for the operation of the proposed campuses.

Attachment 23 & 24 - SOM Network Budget

	NLV	Steph	Sky Elm	Sky MH	Lone Mtn	Losee Elm	Losee MH	Skye Canyon	Executive Director	Somerset
WFTE Gross Value	\$ 6,604	\$ 6,604	\$ 6,604	\$ 6,604	\$ 6,604	\$ 6,604	\$ 6,604	\$ 6,604	\$ -	\$ 6,604
Total Students (FTEs)	1,200	960	750	1,260	960	1,110	780	1,110	-	7,770
Weighted Student Count	1,144	915	697	1,254	915	697	1,104	736	-	7,463
Student Teacher Ratio K, Full Day(25:1)	125	100	125	-	100	125	-	100	-	675
Student Teacher Ratio 1st Grade(25:1)	125	100	125	-	100	125	-	100	-	675
Student Teacher Ratio 2nd Grade(25:1)	125	100	125	-	100	125	-	100	-	675
Student Teacher Ratio 3rd Grade(25:1)	125	100	125	-	100	125	-	100	-	675
Student Teacher Ratio 4th Grade(25:1)	125	100	125	-	100	125	-	100	-	675
Student Teacher Ratio 5th Grade(25:1)	125	100	125	-	100	125	-	100	-	675
Student Teacher Ratio 6th Grade(30:1)	150	120	-	180	120	-	180	120	-	876
Student Teacher Ratio 7th Grade(30:1)	150	120	-	180	120	-	180	60	-	816
Student Teacher Ratio 8th Grade(30:1)	150	120	-	180	120	-	180	-	-	756
Student Teacher Ratio 9th Grade(30:1)	-	-	-	270	-	-	240	-	-	518
Student Teacher Ratio 10th Grade(30:1)	-	-	-	180	-	-	150	-	-	335
Student Teacher Ratio 11th Grade(30:1)	-	-	-	150	-	-	120	-	-	274
Student Teacher Ratio 12th Grade(30:1)	-	-	-	120	-	-	60	-	-	182
Total Students (FTEs)	1,200	960	750	1,260	960	750	1,110	780	-	7,770
<b>TEACHING STAFF</b>										
Total Teaching Staff	57.00	44.50	36.50	55.00	44.50	38.00	49.00	37.00	0.00	361.50
<b>ADMIN &amp; SUPPORT</b>										
Total Admin & Support	20.00	19.00	19.00	21.00	19.00	19.00	18.00	15.00	1.00	144.00
Total # Teachers	57.00	44.50	36.50	55.00	44.50	38.00	49.00	37.00	0.00	361.50
Total Admin & Support	20.00	19.00	19.00	21.00	19.00	19.00	18.00	15.00	1.00	144.00
Total Staff	77.00	63.50	55.50	76.00	63.50	57.00	67.00	52.00	1.00	505.50
<b>REVENUE (@ 95%)</b>										
Budget Revenue	7,178,350	5,742,680	4,369,430	7,864,975	5,742,680	4,369,430	6,928,668	4,619,112	-	46,815,326
Kinder Revenue (1/2 salary)	141,325	141,325	141,325	-	113,060	141,325	-	113,060	-	791,420
Class Reduction Revenue	49,156	49,156	49,156	-	39,325	49,156	-	39,325	-	275,274
NLSP (Federal)	-	-	-	-	-	-	-	-	-	-
Grant(s)	-	-	-	-	-	-	-	-	-	-
Special Ed Funding	95,000	60,000	60,000	66,000	60,000	65,000	45,000	60,000	-	511,000
SPED Discretionary Unit	38,000	22,000	22,000	22,000	22,500	22,000	16,000	22,500	-	188,000
Total Revenue	7,501,831	6,015,161	4,641,911	7,953,975	5,977,565	4,646,911	6,989,668	4,853,997	-	48,581,020
<b>EXPENSES</b>										
<b>Personnel Costs</b>										
Executive Director and Assistant	-	-	-	-	-	-	-	-	139,050	139,050
Principal	106,090	109,180	109,180	103,000	97,850	104,030	106,090	100,000	-	835,420
Assistant Principals	157,590	144,200	72,100	141,950	78,280	72,100	142,100	75,000	-	883,320
Lead Teacher	-	-	-	-	-	-	-	-	-	-
Counselor	62,212	51,975	51,500	105,826	48,410	39,140	101,747	45,000	-	505,810
Teachers Salaries	2,210,000	1,812,200	1,543,600	2,175,000	1,705,600	1,456,000	1,848,000	1,435,000	-	14,185,400
Curriculum Coach	48,000	50,400	53,550	50,000	51,000	45,000	-	-	-	297,950
SPED Teachers	212,500	154,700	113,500	217,500	145,600	124,800	210,000	83,200	-	1,261,800
System Wide Campus Curriculum Coach	12,360	12,360	12,360	12,360	12,360	12,360	12,360	12,360	-	98,880
Office Manager & Registrar	85,060	82,400	60,770	87,550	87,550	86,520	87,550	87,550	-	663,920
Banker	20,000	-	-	20,000	-	-	-	-	-	40,000
Secretary & FASA	41,200	36,050	31,518	36,050	36,050	36,050	36,050	32,000	-	284,968
Teacher Assistants	125,000	85,000	116,000	75,000	85,000	118,000	100,000	80,000	-	784,000
Campus Monitors	41,715	19,570	19,570	39,140	19,570	19,570	45,990	19,570	-	224,695
Incentives / Bonuses	-	-	-	-	-	-	-	-	-	-
Empl. Benefits	1,373,560	1,125,535	960,805	1,347,885	1,041,599	929,971	1,183,097	866,659	61,182	8,890,294
Subst. Teachers (10 days/Teacher)	79,800	62,300	51,100	77,000	77,000	53,200	68,600	51,800	-	506,100
<b>Total</b>	<b>4,575,087</b>	<b>3,745,870</b>	<b>3,195,553</b>	<b>4,488,261</b>	<b>3,471,169</b>	<b>3,096,741</b>	<b>3,940,554</b>	<b>2,888,139</b>	<b>200,232</b>	<b>29,601,606</b>
<b>Operations</b>										
Consumables	96,400	74,400	60,000	88,800	72,000	60,000	69,600	-	-	521,200
FEE Lease - Instructional, Furniture and Computer	62,000	180,000	160,000	247,800	212,000	160,000	235,000	140,000	-	1,396,800
Class & Office Supplies	57,500	38,000	32,500	41,760	38,000	42,000	40,950	30,000	4,000	324,710
Athletic	1,500	1,500	1,500	15,000	1,500	1,500	15,000	1,500	-	39,000
Dues and Fees	3,000	2,500	3,000	3,000	3,000	3,000	3,000	3,000	1,500	25,000
NS Lunch Program	8,000	1,000	1,000	1,000	1,000	10,000	10,000	8,000	-	40,000
Travel Reimbursement	7,000	5,000	5,000	7,000	5,000	5,000	5,000	5,000	5,500	56,000
Special Education Contracted Services	156,000	105,000	79,000	110,200	105,000	108,000	122,850	110,000	-	896,050
Management Fee	514,913	411,930	313,425	564,165	411,930	313,425	497,003	331,335	-	3,358,125
Payroll Services	21,480	20,240	18,320	23,240	20,240	18,680	21,480	17,480	-	160,760
Audit	3,571	3,571	3,571	3,571	3,571	3,571	3,571	3,571	-	28,571
Legal Fees	5,500	5,500	5,500	5,500	5,500	5,500	5,500	5,500	-	44,000
IT Services	50,400	40,320	34,000	57,920	45,320	36,500	51,620	40,260	-	356,340
Copier	43,000	35,000	25,000	34,000	38,000	32,000	32,000	30,000	-	269,000
Infinite Campus	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	-	24,000
State Administrative Fee	113,342	90,674	68,991	124,184	90,674	68,991	109,400	72,933	-	739,189
Affiliation Fee	75,562	60,449	45,994	82,789	60,449	45,994	72,933	48,622	-	492,793
Phone and Communications	7,500	6,500	6,500	6,500	7,000	6,500	6,500	6,500	-	53,500
Postage	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	-	8,000
Other Purchases	8,500	7,000	5,250	9,000	7,000	5,500	8,500	6,500	1,000	58,250
<b>Total</b>	<b>1,239,168</b>	<b>1,092,585</b>	<b>872,551</b>	<b>1,430,429</b>	<b>1,133,185</b>	<b>930,161</b>	<b>1,316,507</b>	<b>864,702</b>	<b>12,000</b>	<b>8,891,289</b>
<b>Facilities</b>										
Public Utilities	145,000	110,000	75,000	120,000	110,000	67,000	90,000	100,000	-	817,000
Facility Insurance	20,000	20,000	8,000	15,000	20,000	8,500	14,000	17,500	-	123,000
School Insurance	20,000	20,000	8,000	14,000	20,000	8,500	13,000	17,500	-	121,000
Contracted Janitorial	78,000	66,000	52,000	70,000	66,000	46,500	65,000	60,000	-	503,500
Custodial Supplies	15,500	10,000	12,000	15,000	12,000	12,000	14,000	10,000	-	100,500
Facility Maintenance	45,000	20,000	20,000	2,500	20,000	20,000	20,000	10,000	-	157,500
Summer Maintenance	12,500	7,500	7,500	7,500	7,500	7,500	7,500	5,000	-	62,500
Lawn Care	10,000	8,000	6,000	9,000	7,820	9,180	8,000	8,000	-	66,000
Loan payments	-	-	-	-	-	-	-	-	-	-
AC Maintenance & Repair	18,000	8,000	8,000	12,000	8,000	8,000	8,000	8,000	-	78,000
<b>Total</b>	<b>364,000</b>	<b>269,500</b>	<b>196,500</b>	<b>265,000</b>	<b>271,500</b>	<b>185,820</b>	<b>240,680</b>	<b>236,000</b>	<b>-</b>	<b>2,029,000</b>
<b>Total Expenses</b>	<b>6,178,255</b>	<b>5,107,955</b>	<b>4,264,605</b>	<b>6,183,691</b>	<b>4,875,853</b>	<b>4,212,722</b>	<b>5,497,741</b>	<b>3,988,841</b>	<b>212,232</b>	<b>40,521,895</b>
<b>Scheduled Lease Payment</b>	481,000	900,000	-	-	825,000	372,060	1,005,940	650,000	-	4,234,000
<b>Scheduled Bond Payment</b>	758,363	-	325,013	1,625,063	-	-	-	-	-	2,708,438
<b>Surplus (Revenue-Total Expenses-Lease-Bond)</b>	84,214	7,206	52,294	145,221	276,712	62,129	485,987	215,156	(212,232)	1,116,687
	NLV	Steph	Sky Elm	Sky MH	Lone Mtn	Losee Elm	Losee MH	Skye Canyon	Ex. Director	Somerset

Attachment 24 – Not applicable as SOM is not expanding from outside of Nevada.

Attachment 25 - School Data Worksheet

State	Entity ID	School ID	School	Level	Comparison Entity	Assessment Year	Test Name	School/Campus Statewide Accountability Rating	Grades Served	Grades Tested	Total # Students Enrolled	Total # FRL	Total # ELL	Total # SPED	Total # Black Students	Total # Hispanic Students	Total # Native American Students	Math # students tested	Math # students Far Below Basic	Math # students Below Basic	Math # students Basic	Math # students Proficient	Math # students Advanced	# students no score	# students tested	Reading # students Far Below Basic	Reading # students Below Basic	Reading # students Basic	Reading # students Proficient	Reading # students Advanced	Reading # students no score	# students tested	# students Far Below Basic	# students Below Basic	# students Basic	# students Proficient	# students Advanced	# students no score									
Nevada		18419	Somerset Academy of Las Vegas	Elementary	Charter	2011/2012	CRT	Adequate	K-4th	3rd-4th	1056	40	0	46	41	147	0	346	11	26	204	95	1	346	15	41	142	148	1	This information has not been included, as the Science data is not disaggregated on <a href="http://nevadareportcard.com">nevadareportcard.com</a> . While there is some general data provided, the data noted is not complete in the requested format. If you would like the limited data provided to you, this can be accomplished in another format.																	
				Middle		2011/2012		Adequate	6th-7th	6th-7th	1784	30	19	51	134	176	32	165	1	22	127	15	2	165	8	26	67	64	2																		
				Elementary		2012/2013		4 Star	K-5th	3rd-5th	604	18	81	324	181	2	604	26	61	263	254	2	604	18	81	324	181	2	604		26	61	263	254	2												
				Middle		2012/2013		4 Star	6th-8th	6th-8th	345	47	90	191	20	1	345	23	47	144	132	1	345	47	90	191	20	1	345		23	47	144	132	1												
				Elementary		2013/2014		5 Star	K-5th	3rd-5th	2218	15.5%	3.6%	6.3%	7.5%	15.3%	1.50%	998	55	126	541	276	3	998	56	121	449	372	3		998	56	121	449	372	3											
				Middle / High		2013/2014		5 Star	6th-9th	6th-8th	730	14.4%	4.5%	8.5%	8.8%	17.9%	1.80%	693	69	177	384	63	0	693	64	109	263	257	0		693	64	109	263	257	0											
				Elementary		2014/2015		5 Star	K-5th	3rd-5th	4523	5.4%	3.8%	9.2%	8.7%	23.5%	0.27%																														
				Middle / High		2014/2015		SBC	6th-10th	6th-8th																																					

There is no assessment data for this school year, as of yet.