200 Hansina Avenue

Sioux Valley School District

Phone: 605-627-5657

FACILITIES RENTAL AGREEMENT

- The school day and school activities take precedence over all other functions.
 Requests for use of school facilities must be filed in advance with the Superintendent's Office.
 Superintendent and/or Activities Director may waive fees at their discretion.

Organization:			
Person in char (must a Address:	ge of Supervision:be in attendance)		
Purpose of Rei Area(s) i.e.: M	ntal: S Gym, HS Gym, Commons, Con	cessions, Kitchen(see re	everse side), etc.
Event Date(s):		Time:	to
Set Up Date:		Time:	to
Special Equipm	ent:		
Tech Services	: Contact Tim Holter at least 2 o	days prior to event.	
	1	L FEES the Business Office)	
	\$250.00/day		
	\$100.00/day-nonprofit		
	\$50.00 use/custodial fee	****	_
	Other	****	
	TOTAL		
during Re wear. Re value with iability: The ab	ge: The above named is responsenter's use or occupancy of the Sienter shall reimburse the Sioux Vanin ten (10) days notice of such clove named will hold harmless the emands and suits which may arise	ioux Valley School facilit alley School District for re aim. Sioux Valley School Dis	ies, excluding ordinary epair costs or for the loss o
	ornariae aria calle writer thay arist	o do a result of reflect s	use or occupancy.

Title:

Date:



Sloux Valley offers breakfast and lunch to over 500 students. We are asking for your help to assure we can provide this service safely after your event:

BEFORE:

- O Place all event food items on the lower shelves of the cooler/freezer
- Chemicals and supplies (gloves, bags, foll, etc) should not be used unless discuss prior to the event with their FSD

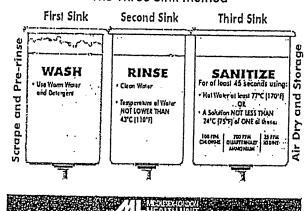
AFTER:

- ☐ Turn off all equipment and put back to correct location
- O Clean and sanitize all pans and utensils used (must have training in order to use dish machine).
- Clean and sanitize all counters, work stations, and sinks used
- Clean and sanitize all carts used
- Clean up any spills from the floor
- Sweep floor areas used
- $\ensuremath{\square}$ Remove all event food items from kitchen area at the end of the event

ADDITIONAL GUIDANCE:

CORRECT DISHWASHING PROCEDURE

The Three Sink Method



Clean surface; wipe down all food debris

Sanitize surfaces: Food safe chemical used to kill bacteria from food contact surfaces

Thank you so much for your help.