MHS Fundraising Form

Absolutely no fundraising activity may begin without the approval of the Superintendent of schools.

In order to allow enough time to complete this process, you should start completing these forms as far ahead of time as possible with submission to the Principal no later than two full weeks in advance of any activity related to the fundraiser.

Process (Must Be Followed In This Order):

- Step 1: Review Page 3 if your fundraiser will involve use of food
- **Step 2:** Complete District Form #7450 F (Page 1)
- **Step 3:** Complete Section A on Page 2
- Step 4: Obtain all required signatures in Section B on Page 2
- **Step 5:** Obtain required signature in Section C on Page 2
- Step 6: Submit to Principal's Office for consideration at least 2 weeks prior to beginning activity on this fundraiser.
- Step 7: You may begin this fundraiser only when and if you have received a copy of the completed form indicating approval has been given by the Superintendent.

(Absolutely no purchase of materials, signing of contracts, advertising, etc., may be conducted until you have such approval.)

PITTSFORD CENTRAL SCHOOLS Fund Raising Application

Organization/Group Name:	
Contact Person:	Telephone:
Address:	
Purpose of Fund Raiser:	
Date(s) of Fund Raiser:	
Method of raising funds: • What product or service is being sold?	
Anticipated consumer market?	
etc.?	. sweatshirt sale, car wash, sporting event,
anticipated dollar need: \$	
rincipal/Athletic Director	Approved:
Superintendent: Approved: Denied:	Denied:

Part II Pittsford Mendon High School Processing Form

Section A: Additional Information

Fundraising Activity:
Approved Student Organization Sponsoring the Fundraiser:
Expected Revenue from This Specific Activity:
How many chaperones will be at this event?
Section B: Required MHS Signatures
The following signatures are required in order to consider this request: (These signatures verify that the following parties have reviewed the plan and are ready to support the activity.)
Club Advisor's Signature:
Fundraising Activity Advisor's Signature: (Signature required if the adult advising the fundraising activity is different from the Club Advisor; otherwise mark this as "N/A".)
The following signatures are required if your proposed activity involves food. (You must speak with Mr. Burgos or Mrs. Hefner <u>before</u> submitting fundraising request to Mrs. Waterbury):
Food Service Coordinator (Mr. Burgos) Signature:
Mrs. Hefner's Signature (For Chicken Barbeques):
Section C: Activities Advisor Approval
Activities Advisor Signature:

See next page for rules and regulations about fundraisers involving food

SUBMIT COMPLETE FORMS TO THE PRINCIPAL'S OFFICE AT LEAST TWO WEEKS IN ADVANCE OF ANY ACTIVITY RELATED TO THIS FUNDRAISER.

Pittsford Central School District Guidelines For Serving and Selling Food

Monroe County health inspector is actively enforcing training requirements in Public Health Law Section 225.

1. If food is sold to no more than a small group

- A. follow proper hygiene, food storage and prep guidelines
- B. no permit required
- C. no trained personnel needed
- D. school is responsible

2. If food is sold to a large group

- A. Follow proper hygiene, food storage and prep guidelines
- B. Not potentially hazardous food commercially prepared and wrapped, popcorn, drinks, and cheese/pepperoni pizza from an approved source:
 - 1) can serve
 - 2) use gloves
 - 3) no permit required
 - 4) no trained personnel needed
 - 5) must discard food at end of event
 - 6) school is responsible

C. Potentially hazardous food – all other than listed above

- 1) Only can use school kitchen facilities if food service is contracted to provide the food.
- 2) Need an L2 Certified supervisor and school staff member present when cooking food.
- 3) Cooking on site, but not in kitchen and non-kitchen staff or parents are cooking:
 - a) Need a permit by event, game or season.
 - b) Need a L2 certified supervisor on premises when cooking.
 - c) Organization is responsible.
- 4) Hire outside contractor to cook:
 - a) Must have a catering permit (not restaurant permit).
 - b) Need an L2 certified supervisor on premises when cooking.
 - c) Organization is responsible.
- 4) If permits are not obtained, school is responsible.