This rule was filed as 9 NMAC 4.7.

TITLE 9 HUMAN RIGHTS

CHAPTER 4 PERSONS WITH DISABILITIES

PART 7 BUSINESS ENTERPRISE PROGRAM PROCEDURES MANUAL FOR BLIND

VENDORS

9.4.7.1 ISSUING AGENCY: New Mexico Commission for the Blind.

[4/15/97; Recompiled 10/01/01]

9.4.7.2 SCOPE: Legally blind licensed managers and applicants.

[4/15/97; Recompiled 10/01/01]

9.4.7.3 STATUTORY AUTHORITY: Sections 22-14-24 to 22-14-29 NMSA 1978, "Horace DeVargas Act," authorizes the New Mexico commission for the blind to establish, maintain and operate a vending stand program for legally blind persons under the auspices of the "Randolph-Sheppard Act", Public Law 74-732 as amended by Public Law 83-565, 93-516 and 95-602, 20 U.S.C. Chapter 6A, Section 107. [4/15/97; Recompiled 10/01/01]

9.4.7.4 DURATION: Permanent.

[4/15/97; Recompiled 10/01/01]

9.4.7.5 EFFECTIVE DATE: April 15, 1997, unless a later date is cited at the end of a section or paragraph.

[4/15/97; Recompiled 10/01/01]

[Compiler's note: The words *or paragraph*, above, are no longer applicable. Later dates are now cited only at the end of sections, in the history notes appearing in brackets.]

9.4.7.6 OBJECTIVE: Provide uniform procedures for the assessment, training, and selection of licensed managers in the business enterprise program. Provide uniform forms for routine business enterprise program functions.

[4/15/97; Recompiled 10/01/01]

- **9.4.7.7 DEFINITIONS:** Terms used in this document are defined in the Business Enterprise Program Policies for Blind Vendors. 9 NMAC 4.5.7 NMAC [now 9.4.5.7 NMAC]. [4/15/97; Recompiled 10/01/01]
- **9.4.7.8 PROGRAM FOR ASSESSMENT AND TRAINING:** The purpose of the skills assessment is to directly ascertain the potential to manage a vending facility and to describe, in a customized fashion, vocational training needs to enable eligible persons to become licensed managers. The assessment is not designed to provide remedial or personal adjustment training for prospective licensees. Alternative skills for dealing with blindness should have been mastered prior to the individual's referral to the vending facility program. Should it be determined that additional alternative skills to deal with blindness are necessary to accomplish a vocational training program in the BEP, the prospective trainee will be referred to his/her vocational rehabilitation counselor for additional training prior to the continuation of the BEP training.
- A. The SLA and the committee of licensed managers have worked together in developing a lucid training program which will consist of the following:
 - (1) food service management;
 - (2) personnel management;
 - (3) culinary arts;
 - (4) food service math;
 - (5) sanitation; and
- (6) other areas that the SLA and committee of licensed managers find necessary to facilitate success in the business enterprise program.

B. Any proposed changes to the training program will be reviewed by the committee of licensed managers prior to a final decision by the SLA staff. [4/15/97; Recompiled 10/01/01]

9.4.7.9 EVALUATION PROCESS:

- A. The purpose of the evaluation process is to provide a reasonably logical and efficient way of fairly selecting an applicant from the applicant pool.
- B. After the evaluation committee has been appointed, consisting of two to three licensed managers and the same number from the commission staff, an evaluation location will be selected by the committee. The location should be selected with the convenience of the majority of bidders in mind.
- (1) Time: The time should be set with the majority of all involved in mind and as soon as possible. The evaluation will be conducted within a minimum of two weeks after the closing date of the bid.
- (2) Files: Copies of each bidder's file will be sent to him/her, and it is each bidder's responsibility to go through these files. If there is any question on the contents or lack of contents in the file, he/she should respond in writing and include a copy of any documents or reports that he/she wants added to the file. The day of the evaluation, the evaluation commission members, managers and SLA staff alike will review the file of each bidder and make notes for the evaluation.
- C. Evaluation schedule: A schedule for the day of the evaluation will be sent to the bidders two weeks before the day of the evaluation. In addition to the file reviews, each bidder will be scheduled to make up to a 20 minute presentation to the evaluators, providing any information the bidder feels necessary concerning his/her qualifications.
 - D. Process: The selection process consists of two phases: file reviews and evaluations.
- (1) File reviews: An equal amount of time to review each file will be scheduled for all evaluation committee members. All members will review each file at the same time. If a lunch break is scheduled, it should be set between the file reviews and the evaluations.
- (2) Evaluations: A period of 20 minutes will be set aside for each bidder to present him/her self to the committee, and to provide any information that he/she feels will help in their interview. The evaluators will then be allotted an additional 15 minutes to address questions to each bidder. Upon completion of the question and answer period, the bidder will leave the room and the evaluators will have 15 minutes to score the bidder. All evaluators will have read the same file, listened to the same bidder presentation and listened to the same questions and answers during the evaluation.
- (3) All time limits specified above will be adhered to through being recorded by a member of the evaluation committee.
- (4) If a bidder or committee member needs a reader or other accommodation, such request will be placed in writing and submitted with the bid, or to the evaluation committee/SLA staff during the scheduling of the evaluation.
- (5) In the event that there is only one bidder for a facility, there will be no formal evaluation process. An assessment to determine qualifications and potential success of that manager will be conducted by the state licensing agency.
- E Scoring: Each evaluation committee member, whether manager or SLA staff, will use an individual score sheet (see Appendix 4) [now 9.4.7.15 NMAC] to evaluate each bidder. Each of the four criterion areas listed above shall be scored by each evaluator for each bidder, on a scale of 0 to 25 points. The total possible score is therefore 100. Scores will then be averaged for each of the two subgroups for each bidder. An average score below 15 represents unsatisfactory performance for the particular criterion. An average score of 15 or above represents satisfactory performance on that criterion. The applicant who has the greatest seniority who has been rated as satisfactory on each of the four criteria shall have five points added to his/her score by each of the two groups. For example, if the applicant with the greatest seniority receives an unsatisfactory average score in any of the four criteria areas for that subgroup, he/she would not receive the five additional points for seniority due to that unsatisfactory rating. However, if the applicant receives satisfactory average scores of 15 or higher on each criteria from the other subgroup, an additional 5 points would be awarded by that group. Thus, it is possible for an applicant to receive 10 additional points for seniority. The total score is then divided by 2, and that result becomes the total final score for the applicant. If the licensed manager with the most seniority is unable to receive the seniority preference due to not receiving a satisfactory average score of 15 or higher on each of the four criteria, the seniority preference will be given to the manager with the next highest seniority, and who has received a satisfactory average score of 15 or higher on each criteria.

F. Recommendations: At the end of the evaluation, the scores will be read and placed on two summary sheets, one for the SLA and one for the licensed managers. The scores on these two sheets will then be averaged for the final score. The evaluation committee subsequently uses the winning score sheets to make its considered recommendations to the executive director (see Appendix 5) [now 9.4.7.16 NMAC], who shall make the final decision as to which applicant will be assigned, transferred or promoted to the new or vacant facility, or whether it is advisable to re-bid the facility. The evaluation committee may append other pertinent facts to its recommendations as it deems necessary. The announcement of the facility award (see Appendix 6) [now 9.4.7.17 NMAC] will be sent to the selected bidder. A selection announcement (see Appendix 7) [now 9.4.7.18 NMAC] will be sent to all bidders. For a current copy of Appendices 1-17, call the New Mexico Commission for the Blind, PERA Building, Room #553 Santa Fe, NM 87503 (505) 827-4479 Fax: (505) 827-4475 [4/15/97; Recompiled 10/01/01]

9.4.7.10 - 9.4.7.11 [RESERVED]

| 9.4.7.12 APPENDIX 1: COMMISSION FOR THE BLIND BUSINESS ENT | TERPRISE PROGRAM; |
|---|------------------------|
| PREREQUISITES FOR BEP TRAINING PROGRAM: | |
| Appropriate diagnostic and evaluation reports | |
| Current general physical examination | |
| Current eye exam (must be legally blind) | |
| Current psychological evaluation, if indicated | |
| Completion of personal adjustment training, if indicated | _ |
| Good general health and stamina | _ |
| Completion of all physical restoration, if needed | |
| Functional abilities | |
| Good manual dexterity; finger, hand, arm coordination | |
| Ability to bend, stretch, lift items weighing up to 50 lbs. | _ |
| Ability to work at steady pace 10 hours per day, 5 days per week | _ |
| Mobility sufficient to travel independently and safely | |
| Personal characteristics | |
| Pleasant, mature and self-confident; well-adjusted and stable personality | |
| Clean, neat, well-groomed personality | |
| Ability to project a generally acceptable and favorable image of blindness to the public | _ |
| Ability and willingness to relate well and work cooperatively with others | |
| Waiver of requirements. | |
| The SLA staff, in special cases and after consultation with the committee of licensed man | lagers, may waive any |
| requirements except those required by statute. Waivers must be approved prior to accepta | ince into the training |
| program. | |

9.4.7.13 APPENDIX 2: APPLICATION FOR BEP EMPLOYMENT:

NEW MEXICO COMMISSION FOR THE BLIND:

Business Enterprise Program Manager PERA Building, Room 553 Santa Fe, NM 87503 (505) 827-4479

[4/15/97; Recompiled 10/01/01]

Notice to Applicants: Federal and State law requires that all applicants be considered without regard to race, color, gender, age, national origin, religion, physical/mental impairment or political affiliation. We believe in and fully support Equal Employment Opportunity and will fulfill our obligation to the fullest.

| | PERSONAL DATA | | | | |
|----------|--------------------|--|--|--|--|
| Name: | SSN: | | | | |
| Address: | Home Number: () - | | | | |
| City: | Alternate #: () | | | | |

| StateZip |
|---|
| Are you a United States Citizen? Yes No |
| If a non-United States Citizen, do you have a legal right to accept permanent employment in the United |
| States? Yes No |
| Alien Registration # |
| In case of emergency, notify (name) |
| In case of emergency, notify (name) Phone #: Relationship Optional: Male Female Date of Birth: Marital Status: Single: Married Divorced Widowed Number of Dependents: |
| Optional: Male Female Date of Birth: |
| Marital Status: Single: Married Divorced Widowed |
| Number of Dependents: Do you have any physical impairments? Yes No If yes, describe: |
| Do you have any physical impairments? Yes No If yes, describe: |
| |
| Have you ever been convicted of a crime? Yes No If yes, describe: |
| Do you have food service experience? Yes No If yes, what and where: |
| 1 |
| 2 |
| EDUCATIONAL DACECDOUND |
| EDUCATIONAL BACKGROUND High school graduate/GED certificate? Yes No |
| If not graduate, highest grade completed: |
| Have you attended a vocational/technical school? Yes No |
| |
| Name and location: |
| Major or field: Graduated/completed? Yes No If no, # of hours completed Have you attended a business school? Yes No |
| Here you attended a business school? Ves. No. |
| Name and location: |
| Name and location: |
| Major or field: No If no, # of hours completed |
| Have you attended a college or university? Yes No |
| Name and location: |
| Name and location: |
| Major or field: |
| Other (non-listed) institution? Yes No |
| |
| Name and location: |
| Major or field: Graduated/completed? Yes No If no, # of hours completed |
| Graduated/completed? Tes No If no, # of nours completed |
| WORK HISTORY |
| List all prior work experience, beginning with your most recent employment. If you do not have enough space, use |
| a separate sheet for continuation. If you include a resume instead of completing the work history section, make sure |
| that all of the requested information is included in the resume. |
| May we contact your current and previous employers for more information about your work history? |
| YesNo |
| Current or most recent employer: |
| Mailing address: |
| Mailing address: Type of business: Telephone # () |
| Your job title: |
| Length of time employed: Years Pay rate: hourly, weekly, monthly |
| Months Amount: |
| Dates employed: From:To: |
| Months Amount: Dates employed: From: To: Your job duties (please be specific): |

| | | | <u> </u> |
|---------------------|--|---|--|
| Reason for leaving | g: | | <u></u> |
| PREVIOUS EM | PLOYER: | | |
| Mailing address:_ | | | |
| Type of business: | 7 | Геlephone # () | |
| Your job title: | | | |
| Length of time en | nployed: Years Months | Pay rate: hourly, weekly, mor | nthly |
| Dates employed: | From: | Amount: _ To: | |
| Your job du | ties (please be | e specific): | _ |
| | | | _ |
| Reason for leaving | | | |
| PREVIOUS EM | PLOYER: | | _ |
| Mailing address: | Т. | elephone # () | <u> </u> |
| Vour job title: | 16 | elephone # () | |
| Length of time en | nployed: Years | Pay rate: hourly, weekly, mo | enthly |
| D-41 1 | Months | Amount: Го: | |
| Vauriah du | rrom: ties (please be | 10: | |
| | | | |
| Reason for leavin | g: | | |
| | PERS | ONAL ACHIEVEMENTS AND A | AWARDS |
| List any importan | t personal achieveme | ents, recognitions or accolades you h | nave earned. |
| | | | |
| | PE | ERSONAL REFERENCES (not re | elated) |
| Name | Address | Telephone | , |
| | | | |
| | | | |
| been completed p | roperly and legibly. I are that the information | If you do not have enough space on | ers to make sure that all questions have this application, please use a separate on this application, and that your name |
| application is true | and factual. I unders | stand that I will be required to provi- | ledge and ability, the information on this de proof of eligibility to work in the 6 as a condition of my employment. |
| dismissal. | _ | _ | rejection for consideration or possible |
| Signature: | | Date: | |
| [4/15/97; Recomm | oiled 10/01/01] | | |

9.4.7.14 APPENDIX 3: COMMISSION FOR THE BLIND BUSINESS ENTERPRISE PROGRAM MEMORANDUM:

TO: ALL LICENSED MANAGERS FROM: Christina Nieto, BEP Manager SUBJECT: Facility Bid Notice DATE: The vending facility at (describe location of facility) is now available for bidding. The operating hours of the facility will be (describe days of the week and hours each day that the facility will be open). The types of goods vended are ___ (describe whether the facility is a cafeteria, dry/wet facility, snack bar facility, etc.). The current/potential earnings of this facility are (give average of sales for past six months, or if not available, best estimate of potential earnings). In order to be considered for this facility, you must request assignment to it, in writing, no later than (state date, including month, day and year by which requests must be received). Blind licensees sending requests received after the above date will not be considered for assignment to the facility. Written requests must be sent to: Christina Nieto, BEP Manager Commission for the Blind PERA Building Room # 553 Santa Fe, New Mexico 87503 If you would like more information regarding this facility, you may call me at 827-4479 or write to me at the above address. [4/15/97; Recompiled 10/01/01] 9.4.7.15 APPENDIX 4: ASSIGNMENT, TRANSFER OR PROMOTION; EVALUATION **CRITERIA:** Name of Applicant: _____ Date: ____ Seniority (state number of years and months of seniority of applicant as defined in Section 3): Name of Evaluator: Points Criteria 1. Ability to meet the requirements of operating the facility as specified in the permit for the particular agency. This is demonstrated in managing previous BEP facilities and/or on-the-job training. (possible 25 pts.) 2. Work habits including demonstrated ability to maintain required hours of work and comply with applicable health regulations. This is demonstrated in managing previous BEP facilities and/or on-the-job training. ____ (possible 25 pts.)

| | es including good custo n managing previous BI | | | | | |
|---|---|--|---|--|--|--|
| pertaining to the employees; promake a reasonal | e operation of the facili- mpt payment of creditor | ty; prompters and empters and empters to ability to aging previous | t payment of sployees; control provide qualious BEP fac | Set-Aside fees; of of labor and ity menu items lities and/or or | prompt payn I food costs to s; and supervi- n-the-iob train | o demonstrate ability to se, schedule and hire and hing. |
| [4/15/97; Recor | mpiled 10/01/01] | | | TOTAL POIN | NTS | (possible 100 pts.) |
| 9.4.7.16 MEMORANDU TO: FROM: SUBJECT: DATE: | | ^o Manager | | E BLIND BUS | SINESS ENT | ERPRISE PROGRAM: |
| The following a of facility). | applicants applied for _ | | | | | facility (state location |
| | | | | | | blicant has been scored the scoring sheet for each |
| 1. Name: | applicants and their sco | Score: Score: Score: | _ Number Yr _ Number Yr _ Number Yr Number Yr | s: s: s: | | |
| The applicant w | rith the greatest seniorits | y (greates | t number of y | ears) receiving | | y score in all of the |
| Add five points | to the score of this app | licant: | · | | | |
| that | npiled 10/01/01] | | | and Regulatio ling facility un | | |
| 9.4.7.17 MEMORANDU TO: FROM: SUBJECT: DATE: I am pleased to | | | | | | ERPRISE PROGRAM: |
| 1 | <i>y y</i> | | cation of faci | | C ., ., | |

| The facility is sci | heduled to open on | (state appropriate date). | |
|---|---|---|-------------------------|
| Ms. Christina Ni operation at your | | ch with you in order to discuss preparations | for beginning |
| Best wishes for s [4/15/97; Recom | success in your new endeavor. piled 10/01/01] | | |
| 9.4.7.18 MEMORANDU. TO: | | N FOR THE BLIND BUSINESS ENTERI | PRISE PROGRAM: |
| FROM: SUBJECT: DATE: | Executive director Selection Announcement | | |
| I wish to thank y facility). | ou for bidding on the vending fa | cility located at | (state location of |
| I regret to inform facilities in the fu | | to operate this facility. I hope that you will co | ontinue to bid on other |
| Thank you for yo [4/15/97; Recom | our continued interest and suppor piled 10/01/01] | rt in this program. | |
| 9.4.7.19 OPERATING FU | APPENDIX 8: COMMISSIO UND AGREEMENT | N FOR THE BLIND BUSINESS ENTERI | PRISE PROGRAM: |
| I hereby agree th of \$ | at on this date of petty cash and \$ | my beginning operating fund was \$ of initial stock. | ,consisting |
| | LICI | VENDING FACILITY # ENSED MANAGER | |
| [4/15/97; Recom | piled 10/01/01] | LOCATION | _ |
| 9.4.7.20 | APPENDIX 9: COMMISSIO | N FOR THE BLIND BUSINESS ENTERI | PRISE PROGRAM: |
| 1. Report for the | e Month of | | |
| 2. Facility Numb | oer: | | |
| 3. Manager's Na | ame: | | |
| | mployees: om Operations (Including Tax) (Vending Machines) | \$ \$ | |
| 7. Total Income | for this Period | \$ | |
| Cost o f Goods S 8. Beginning Inv 9. Add Purchase 10. Total Goods 11. Less Ending | ventory \$ es for the Month \$ Available \$ | | |

| 12. Total Cost of Goods Sold | \$ | | | |
|---|--|----------------------------------|--|-------------------|
| 13. Gross Income | | | \$ | |
| Operating Expenses | c | | | |
| 14. Salary Expense | \$ | | | |
| 15. Payroll Tax Expense16. Sales Tax Expense | \$ \$ | | | |
| 17. Other Miscellaneous Expense | · | | | |
| 18. Total Operating Expenses | \$ | | | |
| 19. Sub Profit or Loss from Facility | | | \$ | |
| 20. Vending Machine commission | ıs | | \$ | |
| 21. Net Profit or Loss | | | \$ | |
| 22. Set-Aside (5% of N.P.) | | | \$ | |
| 23. Net Profit to the Manager | | | \$ | |
| I certify to the best of my knowled Check # | | | * | |
| [4/15/97; Recompiled 10/01/01] | Licensed Ma | nager's Signature | Date | |
| [, | | | | |
| 9.4.7.21 APPENDIX 10: REVIEW OF LOCATION: | COMMISSI | ON FOR THE BI | LIND BUSINESS E | NTERPRISE PROGRAM |
| | | | | |
| LocationStand DateLicensed M | l No | _ | | |
| (Check applicable items only) | anager s Nam | e | | |
| (Check applicable items only) | Very | Standard | Improvement | |
| | Good | Standard | Needed | |
| 1. GENERAL APPEARANCE | | | | |
| a. Floor | () | () | | |
| b. Walls and ceilings | () | () | () | |
| c. Counters | | () | () | |
| d. Display equipment | () | () | () () () | |
| 2 CANITATION AND CAPETY | () | () () () | () () () | |
| 2. SANITATION AND SAFETY | () | () () () | () | |
| a. Refrigerators | () | () () () | () | |
| a. Refrigeratorsb. Dishwashing and | () | () | () () | |
| a. Refrigeratorsb. Dishwashing and utensil washing | | () | () () () () | |
| a. Refrigeratorsb. Dishwashing and utensil washingc. Storage of clean dishes | () | () | () () () () () | |
| a. Refrigeratorsb. Dishwashing and utensil washingc. Storage of clean dishesd. Food handling | () | () | () () () () () () | |
| a. Refrigeratorsb. Dishwashing and utensil washingc. Storage of clean dishesd. Food handlinge. Food storage | () | () | () () () () () () () | |
| a. Refrigerators b. Dishwashing and utensil washing c. Storage of clean dishes d. Food handling e. Food storage f. Working area | () () () () () () | () () () () () () | () () () () () () () () | |
| a. Refrigerators b. Dishwashing and utensil washing c. Storage of clean dishes d. Food handling e. Food storage f. Working area g. Food temperatures | () () () () () () | () () () () () () () () () | () () () () () () () () () | |
| a. Refrigerators b. Dishwashing and utensil washing c. Storage of clean dishes d. Food handling e. Food storage f. Working area g. Food temperatures h. Vermin control | () () () () () () | () () () () () () | () () () () () () () () | |
| a. Refrigerators b. Dishwashing and utensil washing c. Storage of clean dishes d. Food handling e. Food storage f. Working area g. Food temperatures h. Vermin control i. Cleaning of equipment | () () () () () () () | () () () () () () () () () | () () () () () () () () () | |
| a. Refrigerators b. Dishwashing and utensil washing c. Storage of clean dishes d. Food handling e. Food storage f. Working area g. Food temperatures h. Vermin control i. Cleaning of equipment (slicers, grinders, choppers, etc.) | () () () () () () () | () () () () () () () () () | () () () () () () () () () | |
| a. Refrigerators b. Dishwashing and utensil washing c. Storage of clean dishes d. Food handling e. Food storage f. Working area g. Food temperatures h. Vermin control i. Cleaning of equipment | () () () () () () () | () () () () () () () () () | () () () () () () () () () | |

| grease disp. and rubbish 1. First aid facilities. | () | () | () |
|---|----------------------------------|--|--|
| 3. MERCHANDISING a. Display b. Appearance c. Quality d. Quantity e. Variety f. Other | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| 4. CUSTOMER RELATIONS a. Personality b. Work habits | () | () | () |
| 5. EQUIPMENT CARE AND MA a. Counters b. Refrigeration c. Dishwashing d. Coffee urns e. Ranges f. Hoods g. Consumables h. Lighting, plumbing and electrical i. Fire protection | () () () () () () () () () () () | () () () () () () () | () () () () () () () |
| 6. OPERATION a. Customer service b. Courtesy c. Attitude d. Speed e. Accuracy f. Other | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| 7. OPERATOR HYGIENE a. Clothing b. Body odor c. Hair d. Breath e. Proper shoes f. Professional dress | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| 8. EMPLOYEE HYGIENE a. Clothing b. Body odor c. Hair d. Breath e. Proper shoes f. Uniformity | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |
| | () | () | () |

(REPORT BELOW ANY PROBLEMS OR REACTIONS RECEIVED)

REMARKS: (Please print) Any items checked "IMPROVEMENT NEEDED" must be explained in full below: IF EQUIPMENT OR

| Licensed Operator | | BEP Manager |
|-------------------------------------|--------------|--|
| [4/15/97; Recompiled 10 |)/01/011 | DET Manager |
| [1/15/7/, recomplied 10 | // O1/ O1 j | |
| 9.4.7.22 APPE PROGRAM: DAILY REPORT | NDIX 11: COM | MMISSION FOR THE BLIND BUSINESS ENTERPRISE |
| DAIL I KEFOK I | | |
| DAY | | |
| Pennies | | |
| Nickels | | |
| Dimes | | |
| Quarters | | |
| Other | _ | TOTAL |
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| | | |
| Ones | _ | |
| Fives | _ | |
| Tens | _ | |
| Twenties | | TOTAI |
| Other | _ | TOTAL |
| | | |
| Checks | _ | |
| | | |
| | | TOTAL |
| | _ ======= | |
| | | |
| Other Income | | |
| | | TOTAL |
| | | |
| | | |
| Pay Outs | | |
| | TOTAL | |
| | | |
| ENDING READING | A | (FROM CASH REGISTER) |
| OVERRINGS | B | (I KONI CASII KEOISTEK) |
| SALES | В | A-B =C |
| DRAWER TOTAL | D | ADD ALL OF THE TOTALS ABOVE |
| | | ===== |
| BALANCE | E | C-D OVERSHORT |
| | ======= | |
| DEPOSIT \$ | | E-PAYOUT TOTAL \$ |
| DAY \$ | | Σ.πιοσι ισπωψ |

| DRAWEI | R START OTAL | | | | | | | |
|-------------------|--------------------------|------------|--------------|-----------|------|-----------------------|--|--|
| OTHER I | PETTY CASH | | | | | | | |
| | CASH ON ESS DEPOSIT | | | | | | | |
| SALES TAX X | | (C) SALES | S | AVER | | TICKET LES | | |
| - | | TAX % | | | DI | V. CKET | | |
| - | | SALES TA | AX] | | | = | | |
| [4/15/97; | Recompiled 10/ | | | | | | | |
| 9.4.7.23 PROGR | | NDIX 12: C | OMMISSION FO | R THE BLI | ND B | USINESS ENTER | PRISE | |
| MERCHA | ANDISE INVEN Quantity | NTORY | Description | | X | Extensions Price Unit | Cost | |
| - : | | | 1 | | | Thee omi | | |
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Amount Forward

9.4.7.24 APPENDIX 13: COMMISSION FOR THE BLIND BUSINESS ENTERPRISE PROGRAM:

| APPLICATION FOR LE | EAVE | | | | | |
|---|----------------|--------------|--------------------|---------------------------|-------------------------------------|--|
| Licensed Manager Name: Date | | _ | Facility No | | | |
| Type of Leave:ANNUAL*SICK | START START | DATE DATE | _ ENDIN _ ENDIN | G DATE G DATE | TOTAL HOURS TOTAL HOURS TOTAL HOURS | |
| Licensed Mgr. Signature *Any request for five day | | _ | _ | | a release form from the doctor. | |
| [4/15/97; Recompiled 10 | | | | · P · · · · · · · · · · · | | |
| 9.4.7.25 APPER PROGRAM: | NDIX 14: | COMMISS | ION FOR TI | HE BLIND | BUSINESS ENTERPRISE | |
| PLAN FOR IMPROVEM Performance Deficiency | | DATE | | | | |
| Ways to Correct Deficier | ncy #1: | | | | | |
| Performance Deficiency | #2: | | | | | |
| Ways to Correct Deficier | ncy #2: | | | | | |
| Performance Deficiency | #3: | | | | | |
| | | | | | | |
| Ways to Correct Deficier | ncy #3: | | | | | |

| Performance Deficiency #4: | |
|---|------------------------------|
| Ways to Correct Deficiency #4: | |
| Performance Deficiency #5: | |
| Ways to Correct Deficiency #5: | |
| Date of Conference: Manager Comments: | |
| SLA Staff Comments: | |
| I have read the above "Plan for Improvement". My signature does not necessa disagreement with the above plan. | rily represent agreement nor |
| Licensed Manager | |
| DURING THE REVIEW A MEMBER OF THE COMMITTEE OF LICENSE PRESENT. Date | |
| 9.4.7.26 APPENDIX 15: COMMISSION FOR THE BLIND BUS PROGRAM: | INESS ENTERPRISE |
| ACKNOWLEDGEMENT FORM | |
| I, | |

| PROGRAM: FACILIT Location Licensed Manager's Name | \$6.00 per hour \$6.00 per hour \$200.00 per month \$200.00 per month must be accompanied by release form from a doctor. N FOR THE BLIND BUSINESS ENTERPRISE TY VISIT SUMMARY |
|--|---|
| PROGRAM: BENEFITS SCHEDULE Effective July 1, 1997 Sick Leave * Vacation Pay Rate Displaced Manager Benefit Fair Minimum Return Maximum Amount * Any request for five days or more of sick leave m [4/15/97; Recompiled 10/01/01] 9.4.7.28 APPENDIX 17: COMMISSION PROGRAM: FACILIT Location Licensed Manager's Name | \$6.00 per hour \$6.00 per hour \$200.00 per month \$200.00 per month must be accompanied by release form from a doctor. N FOR THE BLIND BUSINESS ENTERPRISE TY VISIT SUMMARY |
| Sick Leave * Vacation Pay Rate Displaced Manager Benefit Fair Minimum Return Maximum Amount * Any request for five days or more of sick leave m [4/15/97; Recompiled 10/01/01] 9.4.7.28 APPENDIX 17: COMMISSION PROGRAM: FACILIT Location Licensed Manager's Name | \$6.00 per hour \$200.00 per month \$200.00 per month must be accompanied by release form from a doctor. N FOR THE BLIND BUSINESS ENTERPRISE TY VISIT SUMMARY |
| Vacation Pay Rate Displaced Manager Benefit Fair Minimum Return Maximum Amount * Any request for five days or more of sick leave m [4/15/97; Recompiled 10/01/01] 9.4.7.28 APPENDIX 17: COMMISSION PROGRAM: FACILIT Location Licensed Manager's Name | \$6.00 per hour \$200.00 per month \$200.00 per month must be accompanied by release form from a doctor. N FOR THE BLIND BUSINESS ENTERPRISE TY VISIT SUMMARY |
| [4/15/97; Recompiled 10/01/01] 9.4.7.28 APPENDIX 17: COMMISSION PROGRAM: FACILIT Location Licensed Manager's Name | N FOR THE BLIND BUSINESS ENTERPRISE TY VISIT SUMMARY |
| PROGRAM: FACILIT Location Licensed Manager's Name | ГҮ VISIT SUMMARY |
| LocationLicensed Manager's Name | |
| Durage of Visite | |
| ruipose oi visit. | |
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| | |
| Licensed Manager's Comments: | |
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| Recommendations: | |
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| Time and Length of Visit: |
|---|
| |
| Licensed Manager's Signature |
| |
| BEP Staff Signature |
| Distribution: White-Manager, Yellow-BEP Staff, Pink-Facility File |
| [4/15/97: Recompiled 10/01/01] |

HISTORY OF 9.4.7 NMAC: [RESERVED]