

# ITEM 12

## CAPITAL IMPROVEMENT PLAN UPDATE:

## DISCUSSION AND POSSIBLE ACTION



At the February 2, 2021 meeting the Board asked to discuss this topic in March. We have a number of projects that should be done this year but due to budget constraints the following are the projects that I feel we should concentrate on this calendar year:

- 1 Replace stove in kitchen (\$2,800)
- 2 Replace refrigerator in kitchen (\$3,500)
- 3 Recoat the gazebo (\$1,500)
- 4 Paint interior of Community Building restrooms (\$1,000)
- 5 Paint interior of outside restroom building (\$1,000)
- 6 Repair skatepark concrete (\$3,000)
- 7 Upgrade the Community Building windows (\$10,000)
- 8 Update the granite walkway at the skatepark (\$3,000)

I have received quotes for a new stove

**Dish Factory**

Atosa Range \$2,899  
Royal Range \$4,299 (can be used at high elevations)  
Delivery and installation with new gas line from Dish Factory would be \$459

**Central Restaurant Products**

Wolf Challenger Range \$5,910 (can be used at high elevations)  
Vulcan Endurance Range \$5,910 (can be used at high elevations)  
Installation would need to be local plumber for about \$250

**Webstaurant**

CPG Commercial Range \$2,349 (can be used at high elevations)  
Vulcan \$4,390 (can be used at high elevations)  
Wolf \$5,910 (can be used at high elevations)  
Installation would need to be local plumber for about \$250

The fire suppression system would need to be connected and recharged no matter which stove we get. That is a cost of \$400.

Removal of the old stove is still being investigated.



		2021	2022	2023	2024	2025	2026	2027	2028	2029
Entrance Door	C			TBD						
<b>Woman's Restroom</b>	C									
(2) Toilets	C	1,000.00		TBD						
ADA toilet stall	C			TBD						
Regular Toilet Stall	C			TBD						
Mirrors	C			TBD						
(2) sinks	C	TBD								
Entrance Door	C			TBD						
Stage	C			TBD						
Stage	C			TBD						
Stairs	C			TBD						
Lighting	C	2,500.00		TBD						
Curtain	C			1,500.00						
Back Curtain	C			1,000.00						
<b>Office Expansion/Renovation</b>	S		3,000.00							
<b>Kitchen</b>										
Plumbing	C			TBD						
Stove	C	2,800.00								
Refrigerator	C	3,500.00								
Freezer	C	500.00		TBD						
Flooring	C	2,500.00								
HVAC-Kitchen/Restrooms	C			TBD						
<b>DishWasher/Sanitizer</b>	C									
Disposal	C		TBD							
Commercial Hot Water Heater	C		TBD							
Other Amenities	C		TBD							
<b>Exterior</b>										
Roof	C		10,000.00							TBD
<b>Siding/Facia</b>	C									
Front Exterior Door	S									
(2) Side Exterior Doors	S									
<b>Paint</b>	C									
<b>Gutter/Recycle Water System</b>	C									
Swamp Cooler	C	TBD								
Front Steps	C									
Westside Ramp	C	TBD								
Eastside Steps	C									
Exterior Lighting	S	500.00								
Auxiliary Power Generator	C									TBD
<b>OLD FIRE HOUSE/ MUSEUM</b>										
Septic System	C									
Plumbing	C									TBD
Roof	C			TBD						
Rain Gutter	C	1,000.00								
(3) Exterior Doors	C			TBD						
Exterior Paint	C	TBD								
Exterior Lighting	S		1,000.00							
Interior Lighting	S		2,000.00							
Interior Paint	S	1,500.00								
Carpeting	C			TBD						
Heater	C			TBD						
(5) Tables		500.00								
(40) Padded Folding Chairs		1,000.00								
Hot Water Heater	C			TBD						
<b>Restroom</b>	C									
Toilet	C			TBD						
Sink	C			TBD						
<b>Backyard</b>	C									
Picnic Table	C			TBD						
Storage Sheds	C	5,000.00		TBD						
Cabin	C									
<b>Total</b>		93,600.00	26,000.00	5,000.00	3,000.00	13,000.00	1,000.00	3,500.00	9,000.00	6,000.00



THE DISH FACTORY, INC  
**DISH FACTORY**  
**OUTLET**  
 Restaurant Supplies, Dishes & Equipment

02/23/2021

WRIGHTWO

# Quote

Project: Wrightwood CSD

From: The Dish Factory, Inc.  
 Jamie Colvin  
 333 E. Valley Blvd  
 Colton, CA 92324-3048  
 909 370-4040  
 (909)370-4040 0000 (Contact)

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>RANGE, 60", 6 BURNERS, 24" GRIDDLE</b> Atosa USA, Inc. AGR-6B24GR-NG CookRite Range, Natural gas, 60"W x 31"D x 57-3/8"H, (6) 32,000 BTU open burners with standing pilots, (1) 24"W 3/4" think polished steel griddle on the right, (2) 26-1/2"W oven, oven pilot with safety shut off, (4) adjustable chrome oven rack, drip tray, stainless steel front, back sides, kick plate, back guard & over shelf, casters, 246 total BTUs, cETL, ETL-Sanitation	\$2,899.00	\$2,899.00
			<b>Extended Total:</b>	<b>\$2,899.00</b>
2	1 ea	<b>RANGE, 60", 6 BURNERS, 24" GRIDDLE</b> Royal Range of California RR-6G24 Restaurant Range, gas, 60", (6) 30,000 BTU lift off top burners, 24" griddle with 3/4" thick grill plate, manual controls, (2) standard ovens, 12" x 12" cast iron grates, safety valve, stainless steel front, sides, valve cover, kickplate & 11" D high shelf, legs, 290,000 BTU, CSA Flame, CSA Star, NSF, Made in USA 1 ea Natural gas (Must specify elevation if over 2000 ft) 1 ea Backriser with high shelf, stainless steel, standard 1 ea Griddle plate on left side, standard 1 ea (2) 26-1/2" Standard ovens	\$4,299.00	\$4,299.00
			<b>Extended Total:</b>	<b>\$4,299.00</b>
			Merchandise	\$7,198.00
			Tax 7.75%	\$557.85
			<b>Total</b>	<b>\$7,755.85</b>

Pricing Good For 60 Days

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$7,755.85



# WOLF

\$5910.00

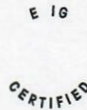
Item # \_\_\_\_\_ C.S.I. Section 11420

## RESTAURANT RANGES

### CHALLENGER XL GAS RESTAURANT RANGE 6 OPEN BURNERS / 24" FRY TOP 60" WIDE GAS RANGE



Model C60-SS-6B-24G-N  
(Shown with optional casters)



#### SPECIFICATIONS

60" wide gas restaurant range, Wolf Model No. C60-SS-6B-24G-N. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, high shelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. cast burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12 1/2" in the front and 12" x 14 1/2" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual fry top, 7/8" thick with 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two standard bakers depth ovens: each oven is 25,000 BTU/hr. with porcelain oven bottom and door panel, measures 26 1/4" d x 20 1/4" w x 14" h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connection and pressure regulator. Total input 270,000 BTU/hr.

#### Exterior Dimensions:

34 3/4" d x 60" w x 58" h on 6" adjustable legs

- C60-SS-6B-24G-N 2 Standard Ovens / Natural Gas
- C60-SS-6B-24G-P 2 Standard Ovens / Propane

#### STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" Stainless steel adjustable legs
- 30,000 BTU/hr. open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12 1/2" in front and 12" x 14 1/2" in the rear
- Manual fry top, 7/8" thick with 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- Two 25,000 BTU/hr. baker's depth standard ovens, full size sheet pans (18" x 26") fit front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 25,000 BTU/hr. Snorkler convection oven in place of standard oven 26 1/4" d x 20 1/4" w x 13 7/8" h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks, full size sheet pans fit front-to-back
- One year limited parts and labor warranty

#### OPTIONS (Factory Installed)

- Thermostatically controlled (snap-action) on 24" and 36" only

#### ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Flanged feet (set of four)
- Reinforced high shelf for mounting salamander broiler
- 10" stainless steel stub back

Find this product at:

# Central

RESTAURANT PRODUCTS

## 1-866-285-1252

order over phone  
800 215 9293



# WOLF

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

\$5,910-

Item # \_\_\_\_\_ C.S.I. Section 11420

RESTAURANT RANGES

**VULCAN**

**ENDURANCE GAS RESTAURANT RANGE**  
**6 OPEN BURNERS / 24" GRIDDLE**  
**60" WIDE GAS RANGE**



**Model 60SS-6B24GN**  
(shown with optional casters)



**SPECIFICATIONS**

60" wide gas restaurant range, Vulcan Model No. 60SS-6B24GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, 7/8" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 278,000 BTU/hr.

**Exterior Dimensions:**

34"d x 60"w x 58"h on 6" adjustable legs

- 60SS-6B24GN** 2 Standard Ovens / Natural Gas
- 60SS-6B24GP** 2 Standard Ovens / Propane
- 60SC-6B24GN** 1 Standard Oven / 1 Convection Oven Natural Gas
- 60SC-6B24GP** 1 Standard Oven / 1 Convection Oven Propane

**STANDARD FEATURES**

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, 7/8" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26¾"w x 13¾"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug, includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

**ACCESSORIES (Packaged & Sold Separately)**

- Extra oven rack with rack guides
- Casters (set of eight)
- Leveling casters (set of eight)
- Flanged feet (set of eight)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

**OPTIONS (Factory Installed)**

- Thermostatically controlled griddle (snap action)

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

Item#: \_\_\_\_\_ Quantity: \_\_\_\_\_

Project: \_\_\_\_\_ Approval: \_\_\_\_\_ Date: \_\_\_\_\_

\$2349 -  
Reviews 3\$tan



FLOOR SERIES

# 60" Commercial Ranges

## (6) Burners with 24" Griddle (2) Standard Ovens

### MODELS

351S60G24L, 351S60G24N

### DESCRIPTION

This commercial range is equipped with 6 burners, 2 spacious ovens, and a 24" griddle/ broiler making it the most versatile piece of equipment in your kitchen. Effortlessly boil, sauté, simmer, and perform a variety of other cooking tasks atop the heavy-duty cast iron grates. The steel griddle gives you plenty of space to grill a wide variety of product, while the broiler beneath is a convenient way to brown casseroles and other cuisine. The general-purpose ovens provide a convenient way to warm or bake foods.

### STANDARD FEATURES

- Rugged stainless steel front and aluminum sides
- 6" adjustable stainless steel legs
- 30,000 BTU open top burners with standing pilot ignition
- 12" x 12" heavy-duty lift-off cast iron grates
- ¾" thick manual steel griddle with (2) 20,000 BTU burners
- Pull-out crumb tray with welded corners
- Durable metal control knobs
- 250-550°F oven temperature range
- 2 chrome plated oven racks with 4 rack positions in each oven
- Porcelainized oven bottom for easy cleaning
- 4¾" deep back shelf and 2" front ledge for added storage and safety
- Kick plate protects internal components and provides easy access for servicing
- ¾" rear gas connection



### SERIES SPECIFICATIONS

Cooking Surface	12"x12" Cast Iron Grates
Power	Natural Gas or Liquid Propane
Burner Style	Open Top
Total Burners	6
Total Ovens	2
Total Griddle Burners	2
Maximum Oven Temp	550°F
Control Type	Manual
Knob Style	Metal
Gas Inlet Size	¾"

### LIMITED WARRANTY

Cooking Performance Group warrants this product from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase.

To register your equipment, visit:  
[CookingPerformanceGroup.com](http://CookingPerformanceGroup.com)





\$4390 -

Search

Commercial Gas Ranges

Vulcan SX60F-6B24GN SX Series Natural Gas 6 Burner 60" Range with 24" Manual Griddle with 2 Standard Ovens - 258,000 BTU

★★★★★ Item #: 901X606B24GN MFR #: SX60F-6B24GN



Free Shipping

Retail Price \$4,390.00

Lowest Price Guarantee

Chat Now

Search

Commercial Gas Ranges

Wolf C60SS-6B24GN Challenger XL Series Natural Gas 60" Manual Range with 6 Burners, 24" Right Side Griddle, and 2 Standard Ovens - 278,000 BTU

Item #: 950C60SS6BGN MFR #: C60SS-6B24GN



Free Shipping

Retail Price  
**\$5,910.00**

**Lowest Price Guarantee**  
Chat Now >

# ITEM 13

## BASEBALL FIELDS:

### DISCUSSION AND POSSIBLE ACTION



I received an email from John Garner, the principal at Wrightwood Elementary regarding the baseball fields and the shape they are in. In order for Little League and the CSD to begin to use the fields, they will need quite a bit of work. They are looking at a load of brick dust, dragging, and lots of work to the out fields. They are asking for help with money, manpower, etc. Since the CSD will probably be using the fields later this year, I would recommend making a donation of \$600 to the Little League and also providing up to 20 hours of our maintenance person to help out getting the fields into shape. This would be less than \$1,000 total and I think would benefit the school, Little League and CSD.

From: "John Garner" <john\_garner@snowlineschools.com>  
Subject: Wrightwood Fields  
Date: Mon, February 22, 2021 1:52 pm  
"Richard Dawson" <richard\_dawson@snowlineschools.com>,"Jose Santamaria"  
To: <jose\_santamaria@snowlineschools.com>,"Cole Taylor" <ctaylor@wrightwoodll.com>,"Cory Thompson"  
<c\_ski\_thompson@hotmail.com>,"Robert Chacon" <robert\_chacon@snowlineschools.com>,"lori@wrightwoodcsd.org"

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Hello, gang,

I met with Cole and Cory of Wrightwood Little League today. We are excited that the kids will be able to start playing baseball again, after missing the entire season last year. As we walked the fields, we saw that they are in really bad condition. The infields, as hard and full of weeds as they are, will be remedied easily enough with a little fresh brickdust and dragging. The grass outfields, though, are just a mess with gopher holes, mounds of dirt, and clumps of grass and dirt. The fields are so uneven and full of holes, they are a serious hazard and will not be playable in the condition they're in.

Wrightwood LL has always been willing to put in the labor and money to get the fields ready for play. But, this project with the grass fields is a big challenge, and they could use our help, I'm sure. I think it would be great if the district and WWLL - along with the CSD - could work together to get those fields ready for baseball season.

The needs to complete this project are great - time manpower, money, and equipment. I have spoken before to the CSD about the agreements between the district and the CSD being very one-sided, so I wonder if they would be willing to adopt this as their give back project-of-the-year.

Rick, Jose, and Bub, are you able to commit any district resources or manpower to do some of the significant work that needs to be done on those fields? Lori, can you see if the CSD is willing to contribute to the field improvements? I will be happy to speak to them at a meeting, if they'd like.

Thank you all for your effort to give the kids a fun - and safe - opportunity to return to the field!

John

---

**Attachments:**

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# ITEM 14

## SUMMER SOFTBALL:

# DISCUSSION AND POSSIBLE ACTION



With San Bernardino County opening sports up to high contact, I reached out to Director Lopiccolo in regards to softball. Director Lopiccolo directed me to include this topic on the agenda.

# ITEM 15

## WCSD SHIRTS:

# DISCUSSION AND POSSIBLE ACTION





I have been approached multiple times in regards to getting some shirts for the CSD Board members and CSD staff. I have included 3 quotes for 20 shirts. This would be enough for the Board, staff, and volunteers.

4Imprint	\$259.47
Custom Ink	\$345.02
Underground Printing	\$305.69

Search GO



24 Hour Hot New Sale Outlet

# Checkout

## Enter an Email Address

Starred(\*) fields are required.

Email\* (username@example.com)

This site is protected by reCAPTCHA and the Google [Privacy Policy](#) and [Terms of Service](#) apply.

Continue

- 1 Shipping Address
- 2 Shipping Method
- 3 Payment Method

## Order Summary ▲



<b>Fruit of the Loom Iconic T-Shirt - Men's - Colors</b>	<b>\$149.20</b>
Extra Charge	\$91.60
Military Green Heather	
Qty: 20	

<b>Subtotal (1 products)</b>	<b>\$240.80</b>
Shipping	\$0.00
Tax	\$0.00

[Tax Exempt?](#)

Email Chat Hide

Proceed to Checkout

## Your Cart

DESIGN NAME

csdshirt [Edit Design](#) [Add Notes](#)



- Hanes Authentic T-shirt \$320.20
  - Kelly Green | Screen Printing
  - L 6, XL 4, 2XL 6, 3XL 4
- Qty 20 @ \$16.01 each



CSD shirt  
3 Colors

~~\$13.21~~  
**\$13.21** ea S-XL

5000G Gildan Heavy Cotton Basic T-Shirt  
Antique Irish Green  
L - 6 | XL - 4 | 2XL - 6 (+\$1.75) | 3XL - 4 (+\$2.25)

[EDIT SIZES](#)

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[CLEAR CART](#)

Subtotal

\$283.70

Sales Tax

\$21.99

Total

**\$305.69**

[CHECKOUT](#)

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## Products

Custom T-Shirts

Custom Hats

## Services

Screen Printing

Embroidery

# ITEM 16

## SOLID WASTE MANAGEMENT DISPOSAL:

## DISCUSSION AND POSSIBLE ACTION



Every year we need to update the Resolutions for Solid Waste Management Disposal. Prior to updating, we need to have a public meeting to discuss the issue. General Counsel Kennedy suggested including that topic this month.

# ITEM 17

## SUNSHINE ORDINANCE:

## DISCUSSION AND POSSIBLE ACTION



The Sunshine Ordinance calls for an annual review. At this time, the Board has expressed interest in reviewing and updating the ordinance.



**ORDINANCE NO. 2021-06**

**AN ORDINANCE OF THE BOARD OF DIRECTORS OF  
THE WRIGHTWOOD COMMUNITY SERVICES DISTRICT  
ESTABLISHING GUIDELINES FOR THE  
CONDUCT OF ITS PUBLIC MEETINGS AND ACTIVITIES**

WHEREAS, the Board of Directors of the Wrightwood Community Services District finds as follows:

A. The Wrightwood Community Services District (“the District”) is a community services district organized and operating pursuant to California Government Code Section 61000 et seq.

B. The District is governed by an elected Board of Directors (“the Board”) whose meetings are subject to the requirements of the Ralph M. Brown Act, California Government Code Section 54950 et seq. (“the Brown Act”) pursuant to California Government Code Section 61044.

C. The Board is authorized by Government Code Section 54953.7 to impose requirements upon itself to allow greater access to its meetings than prescribed by the Brown Act.

D. The purpose of this ordinance is to ensure that the Board’s deliberations are open to the public to the fullest extent permitted by law and its activities are performed in a manner that reflects a dedication to the highest standards of integrity and accountability so as to continue to earn the trust and confidence of the public served by the District.

THEREFORE, THE BOARD OF DIRECTORS of the Wrightwood Community Services District does hereby adopt and ordain as follows:

Section 1. **COMPLIANCE WITH STATUTORY REQUIREMENTS.**

All meetings of the Board and all committees thereof shall be conducted in compliance with all applicable requirements of the Brown Act.

Section 2. **ADDITIONAL REQUIREMENTS.**

2.1. **Regular Meetings.** Pursuant to Government Code Section 54954(a), all regular meetings of the Board shall be held at 5:30 p.m. on the first Tuesday of each month at the Wrightwood Community Building located at 1275 State Highway 2, Wrightwood, California, and/or remotely in accordance with applicable legal

requirements.

2.2. **Special Meetings.** Special meetings of the Board shall be called and conducted in accordance with Government Code Section 54956. The Board shall not add any non-agendized item to the agenda of a special meeting.

2.3. **Agendas.**

2.3.1. **Descriptions.**

(a) *Open Session.* The agenda for all Board meetings and all committee meetings that are open to the public shall contain a brief, general description of each item of business to be transacted or discussed during the meeting and shall avoid the use of undefined abbreviations or acronyms not in common usage and terms whose meaning are not known to the general public. The description of an agenda item is adequate if it is sufficiently clear and specific to alert a person whose interests are affected by the item that he or she may have reason to attend the meeting or seek more information about the item.

(b) *Closed Session.* Substantial compliance with the permissive provisions of Government Code Section 54954.5, as generally reflected in Exhibit A attached hereto and incorporated herein by this reference, is mandatory under this Ordinance with respect to the description of any closed session items on any Board meeting agenda.

2.3.2. **Public Comment.** The agenda for all meetings of the Board shall include an item for Public Comment so as to provide an express opportunity for members of the public to directly address the Board in accordance with the requirements of Government Code Section 54954.3(a) prior to the Board's consideration of the merits of any item placed on the agenda. In the event that a motion is made to reorder the agenda, or add an item to the agenda, or otherwise take any Board action prior to the Public Comment portion of the agenda, the President of the Board shall ask any members of the public in attendance at the meeting whether they wish to comment on the motion that is pending before the Board. During the Board's consideration of items discussed after the Public Comment portion of the agenda, the President of the Board should exercise best efforts to recognize any member of the public who wishes to speak on that issue prior to any action thereon that is taken by

the Board. While testimony and input received from the public during Board meetings is a valuable part of the Board's decision-making process, the Board President is nevertheless authorized pursuant to Government Code Section 54954.3(b) to limit the total amount of time allocated for public testimony on particular issues to a reasonable length of time, to limit public testimony to three (3) minutes or less for each individual speaker (although individual speakers will be permitted on a reasonable basis to transfer their unused allotment of time to another speaker), and to prevent a person who is unduly repetitive from continuing to speak.

2.4. **Posting.** The agendas of all Board meetings and all committee meetings that are open to the public shall be posted in the following locations: (1) an exterior window or bulletin board situated outside the location of the Wrightwood Community Building which is accessible twenty-four (24) hours a day; (2) an exterior window or bulletin board situated outside the location of the Museum which is accessible twenty-four (24) hours a day; (3) an exterior window or bulletin board situated outside the location of Mountain Hardware which is accessible twenty-four (24) hours a day; and (4) as soon as possible, the full agenda packet shall be posted on the District website [www.wrightwoodcsd.org](http://www.wrightwoodcsd.org) and e-mailed to all persons who have so requested in accordance with Government Code Section 54954.1.

Section 3. **ANNUAL REVIEW.**

Each year the Board shall review this Ordinance to determine its effectiveness and the necessity for its continued operation. The District's General Manager shall report to the Board on the operation of this Ordinance, and make any recommendations deemed appropriate, including proposals to amend the Ordinance. Upon conclusion of its review, the Board may take any action it deems appropriate concerning this Ordinance. Nothing herein shall preclude the Board from taking action on the Ordinance at times other than upon conclusion of the annual review.

Section 4. **SEVERABILITY.**

If any provision of this Ordinance, or the application thereof to any person or circumstances, is held invalid, such invalidity shall not affect other provisions or applications of this Ordinance which can be given effect without the invalid provision or application, and to this end the provisions of this Ordinance are declared

to be severable.

Section 5. **EFFECTIVE DATE.**

The provisions of this Ordinance shall supersede Ordinance No. 2019-03 adopted by the Board on April 2, 2019, and shall take effect immediately upon adoption.

Adopted this 2<sup>nd</sup> day of March, 2021.

AYES:  
NOES:  
ABSTAIN:  
ABSENT:

\_\_\_\_\_  
President, Board of Directors

ATTEST:

\_\_\_\_\_  
Secretary, Board of Directors

ITEM 18

FUTURE BOARD  
MEETING

APRIL 6, 2021:

DISCUSSION AND POSSIBLE  
ACTION



# ITEM 19

## DIRECTORS COMMENTS



# ITEM 20

## RECESS TO CLOSED SESSION:



# ITEM 21

## RETURN TO OPEN SESSION: ANNOUNCEMENT OF CLOSED SESSION ACTIONS





# ITEM 22

# ADJOURNMENT

