

- Read the IAQ
 Backgrounder and
 the Background
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 this checklist.
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- 3. Complete the Checklist.
 - Check the "yes,"
 "no," or
 "not applicable"
 box beside each
 item. (A "no"
 response requires
 further attention.)
 - Make comments in the "Notes" section as necessary.
- Return the checklist portion of this document to the IAQ Coordinator.

Building and Grounds Maintenance Checklist

Name:	DAVID CARLSON		
School:	Windsor Locks Middle S	chool	
Room or	Area:		December 27, 2024
Signature	an Coulson		

				N/A
1b.	Developed appropriate procedures and stocked supplies for spill control Reviewed supply labels		X	
	Ensured that air from chemical and trash storage areas vents to the outdoors	K		
	Stored chemical products and supplies in sealed, clearly labeled containers	M		
le.	Researched and selected the safest products available	M		
	Ensured that supplies are being used according to manufacturers' instructions	M		
lg.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	×		
1h.	Substituted less- or non-hazardous materials (where possible)	\boxtimes		
li.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied	2		
lj.	Ventilated affected areas during and after the use of odorous or hazardous chemicals	×		
2.	GROUNDS MAINTENANCE SUPPLIES			
2a.	Stored grounds maintenance supplies in appropriate area(s)	Ň		
	Ensured that supplies are used and stored according to manufacturers' instructions	¥		
2c.	Established and followed procedures to minimize exposure to fumes from supplies	X		
2d.	Reviewed and followed manufacturers' guidelines for maintenance	X		
2e.	Replaced portable gas cans with low-emission cans			×
2f.	Stored chemical products and supplies in sealed, clearly-labeled containers	Ň		
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions		0	٥
•	DUST CONTROL			
	Installed and maintained barrier mats for entrances		ŽŽ	
3b.	Used high efficiency vacuum bags	.U	Xi D	
	Used proper dusting techniques		×	
	Cleaned air return grilles and air supply vents		X	_

4.	FLOOR CLEANING	Yes	No	N/A	
4b.	Established and followed schedule for vacuuming and mopping floors Cleaned spills on floors promptly (as necessary)	🛭	0 0	0 0	
	DRAIN TRAPS	•	_	_	
	Poured water down floor drains once per week (about 1 quart of water) Ran water in sinks at least once per week (about 2 cups of water)				6
	Flushed toilets once each week (if not used regularly)		٥		
6.	MOISTURE, LEAKS, AND SPILLS				
	Checked for moldy odors	🛭			
6b.	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	🛭	۵		
6c.	Checked areas where moisture is commonly generated (e.g., kitchens, locker rooms, and bathrooms)	🛭			
6d.	Checked that windows, windowsills, and window frames are free of condensate				
	Checked that indoor surfaces of exterior walls and cold water pipes are free of condensate	🛭			
6f.	Ensured the following areas are free from signs of leaks and water damage				
	Indoor areas near known roof or wall leaks Walls around leaky or broken windows		_	٥	
	Floors and ceilings under plumbing				
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes		M		
7.	COMBUSTION APPLIANCES				
7a.	Checked for odors from combustion appliances	🛭			
7b.	. Checked appliances for backdrafting (using chemical smoke)	⊠			
7c.	Inspected exhaust components for leaks, disconnections, or deterioration .	⊠			
7d	. Inspected flue components for corrosion and soot	&ĭ			
8.	PEST CONTROL				
8a.	Completed the Integrated Pest Management Checklist	🛭			



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Waste Management Checklist

Name:	DAVID CARLSON		
School:	Windsor Locks Middle Sch	nool	
Room or	Area:	Date Completed:	December 27, 2024
Signature	: Oan Carlson		

1.	WASTE MANAGEMENT	es	No	N/A
	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)		X	
lb.	Ensured that waste containers are lined	A		
1c.	Ensured that waste from art, science, vocational classes, etc., are handled separately	X		
ld.	Labeled recycling bins clearly	3		
	Ensured number of bins and dumpsters is adequate	×1		
	Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds)			
1g.	Ensured waste containers are emptied regularly	A		
1h.	Ensured appropriate waste removal schedule	A		
li.	Ensured waste is stored in a well-ventilated room			X
1j.	Ensured any exhaust fans in the room are operating properly			
1k.	Checked waste storage areas for odors, contaminants, or signs of vermin	_		Ä



- Read the IAQ Backgrounder and the Background Information for this checklist.
- 2. Keep the
 Background
 Information and
 make a copy of
 this checklist for
 each ventilation
 unit in your school,
 as well as a
 copy for future
 reference.
- 3. Complete the Checklist.
 - Check the "yes," "no," or "not applicable" box beside each item. (A "no" response requires further attention.)
 - Make comments in the "Notes" section as necessary.
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Ventilation Checklist

Name: DAUID CARLSON		
School: Windsor Locks Middle School		
Unit Ventilator/AHU No:		
Room or Area: Date Completed: December 27, Signature: Date Completed: December 27,	202	4_
1. OUTDOOR AIR INTAKES		
1a. Marked locations of all outdoor air intakes on a small floor plan (for example, a fire escape floor plan)	No	N/A
1b. Ensured that the ventilation system was on and operating in "occupied" mode		
ACTIVITY 1: OBSTRUCTIONS		
1c. Ensured that outdoor air intakes are clear of obstructions, debris, clogs, or covers	×	
1d. Installed corrective devices as necessary (e.g., if snowdrifts or leaves frequently block an intake)		
ACTIVITY 2: POLLUTANT SOURCES		
1e. Checked ground-level intakes for pollutant sources (dumpsters, loading docks, and bus-idling areas)		
1f. Checked rooftop intakes for pollutant sources (plumbing vents; kitchen,	_	_
toilet, or laboratory exhaust fans; puddles; and mist from air-conditioning cooling towers)		
lg. Resolved any problems with pollutant sources located near outdoor air intakes (e.g., relocated dumpster or extended exhaust pipe)		ă
ACTIVITY 3: AIRFLOW		
 1h. Obtained chemical smoke (or a small piece of tissue paper or light plastic) 1i. Confirmed that outdoor air is entering the intake appropriately 		
2. SYSTEM CLEANLINESS		
ACTIVITY 4: AIR FILTERS		
2a. Replaced filters per maintenance schedule		
blowing downstream)		
2c. Vacuumed filter areas before installing new filters		
around) the air filter		

2. SYSTEM CLEANLINESS (continued)

ACTIVITY 5: DRAIN PANS 2f. Ensured that drain pans slant toward the drain (to prevent water from Yes No N/A 2g. Cleaned drain pans 2h. Checked drain pans for mold and mildew **ACTIVITY 6: COILS** ACTIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS 2j. Ensured that the interior of air-handling unit(s) or unit ventilator 2k. Ensured that ducts are clean **ACTIVITY 8: MECHANICAL ROOMS** 2m. Ensured that mechanical rooms and air-mixing chambers are free of trash, chemical products, and supplies 3. CONTROLS FOR OUTDOOR AIR SUPPLY 3a. Ensured that air dampers are at least partially open (minimum position) 3b. Ensured that minimum position provides adequate outdoor air for occupants...... **ACTIVITY 9: CONTROLS INFORMATION** 3c. Obtained and reviewed all design inside/outside temperature and humidity requirements, controls specifications, as-built mechanical drawings, **ACTIVITY 10: CLOCKS, TIMERS, SWITCHES** 3f. Ensured that settings fit the actual schedule of building use (including ACTIVITY 11: CONTROL COMPONENTS 3g. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting X X 3i. Replaced control system filters at the compressor inlet based on the compressor manufacturer's recommendation (for example, when you X blow down the tank)...... Set the line pressure at each thermostat and damper actuator at the proper X level (no leakage or obstructions) **ACTIVITY 12: OUTDOOR AIR DAMPERS** 3k. Ensured that the outdoor air damper is visible for inspection...... 31. Ensured that the recirculating relief and/or exhaust dampers are visible for inspection 3m. Ensured that air temperature in the indoor area(s) served by each outdoor air damper is within the normal operating range



NOTE: It is necessary to ensure that the damper is operating properly and within the normal range to continue.



3.	CONTROLS FOR OUTDOOR AIR SUPPLY (continued)			
3n.	Checked that the outdoor air damper fully closes within a few minutes of shutting off appropriate air handler	1)	No	N/A
	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on			
3070	If in heating mode, checked that the outdoor air damper goes to its minimum position (without completely closing) when the room thermostat is set to 85°F	ď		
100	position (without completely closing) when the room thermostat is set to 60°F and mixed air thermostat is set to 45°F		0	0
	 The damper actuator links to the damper shaft, and any linkage set screws or bolts are tight			ă ă ă
	The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)			×
Pro	oceed to Activities 13–16 if the damper seems to be operating properly.			
	TIVITY 13: FREEZE STATS Disconnected power to controls (for automatic reset only) to test continuity across terminals	ă		
3t.	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)			X
NO clo.	automatic reset freeze-stats TE: HVAC systems with water coils need protection from the cold. The freeze- se the outdoor air damper and disconnect the supply air when tripped. The ty	-stat	nay l trip	M
	ge is 35°F to 42°F.			
	Ensured that the mixed air stat for heating mode is set no higher than 65°F	X		0
3w.	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting	Ø		۵
	TIVITY 15: ECONOMIZERS Confirmed proper economizer settings based on design specifications or local practices	Œ		<u> </u>
NO	TE: The dry-bulb is typically set at 65°F or lower.			
	Checked that sensor on the economizer is shielded from direct sunlight Ensured that dampers operate properly (for outside air, return air, exhaust/relief air, and recirculated air), per the design specifications		0	
load Dry and	TE: Economizers use varying amounts of cool outdoor air to assist with the of dof the room or rooms. There are two types of economizers, dry-bulb and enterbulb economizers vary the amount of outdoor air based on outdoor temperal enthalpy economizers vary the amount of outdoor air based on outdoor temperal humidity level.	thalp iture	y.	

3. CONTROLS FOR OUTDOOR AIR SUPPLY (continued) **ACTIVITY 16: FANS** 3aa. Ensured that all fans (supply fans and associated return or relief fans) that move outside air indoors continuously operate during occupied Yes No N/A NOTE: If fan shuts off when the thermostat is satisfied, adjust control cycle as necessary to ensure sufficient outdoor air supply. 4. AIR DISTRIBUTION **ACTIVITY 17: AIR DISTRIBUTION** 4a. Ensured that supply and return air pathways in the existing ventilation system perform as required..... 4b. Ensured that passive gravity relief ventilation systems and transfer grilles between rooms and corridors are functioning NOTE: If ventilation system is closed or blocked to meet current fire codes, consult with a professional engineer for remedies. 4c. Made sure every occupied space has supply of outdoor air (mechanical NOTE: If outlets have been blocked intentionally to correct drafts or discomfort, investigate and correct the cause of the discomfort and reopen the vents. 4e. Modified the HVAC system to supply outside air to areas without an outdoor X air supply 4f. Modified existing HVAC systems to incorporate any room or zone layout Xi and population changes 4g. Moved all barriers (for example, room dividers, large free-standing blackboards or displays, bookshelves) that could block movement of air in the room, especially those blocking air vents 4h. Ensured that unit ventilators are quiet enough to accommodate classroom X activities 4i. Ensured that classrooms are free of uncomfortable drafts produced by air X from supply terminals **ACTIVITY 18: PRESSURIZATION IN BUILDINGS** NOTE: To prevent infiltration of outdoor pollutants, the ventilation system is designed to maintain positive pressurization in the building. Therefore, ensure that the system, including any exhaust fans, is operating on the "occupied" cycle when doing this activity. 4i. Ensured that air flows out of the building (using chemical smoke) through windows, doors, or other cracks and holes in exterior wall (for example, floor joints, pipe openings)....... 5. EXHAUST SYSTEMS ACTIVITY 19: EXHAUST FAN OPERATION 5a. Checked (using chemical smoke) that air flows into exhaust fan grille(s) 🗖 💆 📮 If fans are running but air is not flowing toward the exhaust intake, check for the following: Inoperable dampers Obstructed, leaky, or disconnected ductwork Undersized or improperly installed fan

· Broken fan belt





5. EXHAUST SYSTEMS (continued)

ACTIVITY 20: EXHAUST AIRFLOW

NOTE: Prevent migration of indoor contaminants from areas such as bath and labs by keeping them under negative pressure (as compared to surrout	hrooms, kii unding spa	chen. ces).	S,
5b. Checked (using chemical smoke) that air is drawn into the room from adjacent spaces	n Yes 	No	N/
Stand outside the room with the door slightly open while checking airflow the door opening (see "How to Measure Airflow").	high and	low ii	n
5c. Ensured that air is flowing toward the exhaust intake			
ACTIVITY 21: EXHAUST DUCTWORK 5d. Checked that the exhaust ductwork downstream of the exhaust fan (wunder positive pressure) is sealed and in good condition	which is		
6. QUANTITY OF OUTDOOR AIR			
ACTIVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCUL	ATIONS		
NOTE: Refer to "How to Measure Airflow" for techniques.			
6a. Measured the quantity of outdoor air supplied (22a) to each ventilation		M	
6b. Calculated the number of occupants served (22b) by the ventilation u under consideration		X	
6c. Divided outdoor air supply (22a) by the number of occupants (22b) to determine the existing quantity of outdoor air supply per person (22c)	o :)	X	
ACTIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUAN			
6d. Compared the existing outdoor air per person (22c) to the recommendately levels in Table 1		×	
6e. Corrected problems with ventilation units that supplied inadequate quantities of outdoor air to ensure that outdoor air quantities (22c) m the recommended levels in Table 1		×	



Walkthrough Inspection Checklist

Name:	DAVID CARLSON		
School:	Windsor Locks Middle Scho	ol	
Room or	Area:	Date Completed:	December 27, 2024
Signature	- On Olala		

	Instructions	1. GROUND LEVEL		No	
		1a. Ensured that ventilation units operate properly	🛭		
1.	Read the IAQ	1b. Ensured there are no obstructions blocking air intakes		X	
	Backgrounder and	1c. Checked for nests and droppings near outdoor air intakes	⊠		
	the Background Information for this checklist.	1d. Determined that dumpsters are located away from doors, windows, and outdoor air intakes	o	ă	
2	Voor the	le. Checked potential sources of air contaminants near the building	M		
۷.	Keep the Background	(chimneys, stacks, industrial plants, exhaust from nearby buildings) 1f. Ensured that vehicles avoid idling near outdoor air intakes		×	٥
	Information and	Ig. Minimized pesticide application			٥
	make a copy of	1h. Ensured that there is proper drainage away from the building (including		_	_
	the checklist for	roof downspouts)	🛭		
	future reference.	Ensured that sprinklers spray away from the building and outdoor			
3.	Complete the	air intakes			X
	Checklist.	1j. Ensured that walk-off mats are used at exterior entrances and that			
	Check the "yes,"	they are cleaned regularly	⊠		
	"no," or				
	"not applicable"	2. ROOF			
	box beside each item. (A "no"	While on the roof, consider inspecting the HVAC units (use the Ventilation Ch		t).	
	response	2a. Ensured that the roof is in good condition			
	requires further	2b. Checked for evidence of water ponding			
	attention.)	2c. Checked that ventilation units operate properly (air flows in)			
	Make comments	2d. Ensured that exhaust fans operate properly (air flows out)		X	
	in the "Notes"	2e. Ensured that air intakes remain open, even at minimum setting			
	section as	2f. Checked for nests and droppings near outdoor air intakes	⊠		
	necessary.	2g. Ensured that air from plumbing stacks and exhaust outlets flows away	-	_	_
4.	Return the checklist	from outdoor air intakes	للا		
	portion of this				
	document to the IAQ Coordinator.	3. ATTIC			
		3a. Checked for evidence of roof and plumbing leaks	🗖		×
		3b. Checked for birds and animal nests	🗖		X
		4. GENERAL CONSIDERATIONS			
		4a. Ensured that temperature and humidity are maintained within			
		acceptable ranges		Ä	
		4b. Ensured that no obstructions exist in supply and exhaust vents			
		4c. Checked for odors			-
		4d. Checked for signs of mold and mildew growth	⊠		

4. (GENERAL CONSIDERATIONS (continued)		B1/6
	Yes Checked for signs of water damage	No	N/A
	Checked for evidence of pests and obvious food sources	0	
	Noted and reviewed all concerns from school occupants		
16.	Trock and reviewed an concerns from school occupants	_	_
5.	BATHROOMS AND GENERAL PLUMBING		
5a.	Ensured that bathrooms and restrooms have operating exhaust fans	X	
	Ensured proper drain trap maintenance:		
	Water is poured down floor drains once per week (approx. 1 quart of water)	×	
	Water is poured into sinks at least once per week (about 2 cups of water)		
	Toilets are flushed at least once per week		
6.	MAINTENANCE SUPPLIES		
6a.	Ensured that chemicals are used only with adequate ventilation and when		
	building is unoccupied		
6b.	Ensured that vents in chemical and trash storage areas are operating	•	10000
	properly	ă	
	Ensured that portable fuel containers are properly closed \boxtimes		
6d.	Ensured that power equipment, like snowblowers and lawn mowers, have		
	been serviced and maintained according to manufacturers' guidelines		
7.	COMBUSTION APPLIANCES		
	Checked for combustion gas and fuel odors		
/b.	Checked for leaks, disconnections, and deterioration	_	_
		28	
/d.	Ensured there is no soot on inside or outside of flue components	VA.	_
8.	OTHER		
8a.	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)		
01	Determined date of last radon test		
86.	Determined date of last radon test	_	_



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Integrated Pest Management Checklist

Na	me: DAVID CARLSON		
Sc	hool: Windsor Locks Middle School		
Ro	pom or Area: Date Completed: December 27, gnature: Date Completed: December 27,	2024	_
1.	OFFICIAL POLICY STATEMENT	s No	N/A
2.	DESIGNATING PEST MANAGEMENT ROLES		
2b.	Assigned and trained a qualified person to be the pest manager	ă I	
	Educated students and staff (the occupants of the building) about IPM and asked them to keep their areas clean and free of clutter		
	Encouraged parents to learn about IPM practices and implement them at home		0
2e. 2f.	Developed a program to educate and train all IPM participants		
	professionals		
	SETTING PEST MANAGEMENT OBJECTIVES		
3a.	Set appropriate pest management objectives for school buildings (such as prevents from interfering with students' learning environment	enting	3
	and preserving the integrity of the building structure)	M	
3b.	Set appropriate pest management objectives for school grounds (such as providing safe playing areas and the best athletic surfaces possible)		
4.	INSPECTING, IDENTIFYING, AND MONITORING		
4a.	Inspected all buildings and grounds for pest evidence, entry points, food, water, and harborage sites		
4b.	Identified potential pest habitats in buildings and grounds		
4c.	Pinpointed the source of any current pest problems		
4d.	Monitored to determine the extent of pest problems and to estimate pest populations		۵
4e.	Developed plans to modify habitat (for example, exclusion, repair, and sanitation efforts) to prevent or resolve any pest problems		
4f.	Established a monitoring program that consists of routine inspections to estimate pest population levels and identify evidence of pests and		

potential habitat

5.	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring		No	N/A
5b.	Determined how many pests the school buildings, grounds, and occupants can tolerate		<u> </u>	_
5c.	Set action thresholds		(X	
6.	PREVENTIVE STRATEGIES			
INI	DOOR SITES			
6a.	Implemented appropriate strategies to prevent pests from inhabiting the foll	owin	g are	as:
	• Entryways		X	
	Classrooms	8		
	Gymnasiums	M		
	Locker rooms	3		
	• Offices	\boxtimes		
	Staff lounges	M		
	Bathrooms	3		
	Food preparation and serving areas			
	Rooms with extensive plumbing	M		
	Maintenance areas			
	• Other	M		
οι	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the foll	owin	g are	as:
	Playgrounds			
	Parking lots	\boxtimes		
	Lawns and athletic fields	8		
	Teaching gardens or greenhouses	M		
	Loading docks			
	• Dumpsters			
	Areas with ornamental shrubs and trees			
	• Other	20		
7.	PESTICIDE USE AND STORAGE			
7a.		_		
	pesticides were necessary	8		
	Ensured that pest management professionals integrate IPM into their pest management methods	ă		
7c.	Identified the least toxic, target-specific chemical (or pesticide formulation) that is the most effective to address the pest problem, preferably as baitsand granules	×		
7d.	Reviewed and followed all label instructions on pesticides and learned how to properly apply and handle these chemicals			
7e.	Used spot-treatment (or bait, crack, and crevice applications) to apply			
	pesticides whenever possible and only treated the obviously infested	D		
2000	plants in the area	. MAI		
7f.	Used protective clothing or equipment when applying pesticides	M		
7g.	Placed all pesticides in tamper-resistant bait boxes or locations that are inaccessible to children and non-target species	8		





7.	PESTICIDE USE AND STORAGE (cont.)			
7h.	runway of the box		No	N/A
7i.	Applied pesticides when occupants were not present or in areas where they would not be exposed to the chemicals	3		
7j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	3		
7k.	Ensured that parents are notified of upcoming pesticide applications through letters	ù		
71.	Kept copies of current pesticide labels and information on pesticides easily accessible	3		
	. Stored pesticides off site or in areas that are locked and accessible only to designated personnel	3		
7n.	Ensured that storage areas are adequately ventilated and are located away from areas prone to flooding or where spills or leaks may contaminate	1		OX.
70	Ensured that flammable liquids are stored away from ignition sources	Š	0	
7p.	Ensured that pesticides are stored in their original containers and all lids are securely fastened			M
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system	ð	۵	
8.	EVALUATING RESULTS AND RECORD KEEPING			
	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept	Si.	٥	٥
	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained	Š		
8c.	Ensured that each log book contains the following items: • Copy of the pest management plan	id.		
	Service schedules for maintenance of buildings and grounds		×	ō
	Current EPA-registered labels	×		
	• Current Material Safety Data Sheets (MSDS) for each pesticide project	ă		
	Pest surveillance data sheets		×	
	• Diagram noting the location of pest activity, traps, and bait stations		M	



Food Service Checklist

Name:	DAUID CARLSON		
School:	Windsor Locks Middle Sch	nool	
Room or		Date Completed:	December 27, 2024
Signature	: Dan Calm		

Instructions

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1.	CO	OKI	NG	AREA

la.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	No	N/A
1b.	Checked for odors near cooking, preparation, and eating areas ⊠		
	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	0	
1d.	Determined that gas appliances function properly		
le.	Verified that gas appliances are vented outdoors		
	Ensured there are no combustion gas or natural gas odors, leaks, back-drafting, or headaches when gas appliances are used	0	
lg.	Ensured that kitchen is clean after use	_	_
	the upper walls and ceiling (for example, mold, slime, and algae)		
1 i.	Selected biocides registered by EPA (if required), followed the		
1:	manufacturer's directions for use, and carefully reviewed the method of application		X
ij.	stains, discoloration, and damp areas)		
2.	FOOD HANDLING AND STORAGE		
	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)		
2b.	Stored leftovers in well-sealed containers with no traces of food on outside surfaces		×
	Ensured that food preparation, cooking, and storage practices are sanitary 🗷		
	Disposed of food scraps properly and removed crumbs		
2e.	Cleaned counters with soap and water or a disinfectant (according to school policy)	۵	
2f.	Swept and wet mopped floors		
3.	WASTE MANAGEMENT		
	Selected and placed waste in appropriate containers		
	Ensured that containers' lids are securely closed	Ž	
	Separated food waste and food-contaminated items from other wastes, if possible		
	Stored waste containers in a well-ventilated area		
3e.	Ensured that dumpsters are properly located (away from air intake vents, operable windows, and food service doors in relation to prevailing winds)		

4.	DELIVERIES	Yes	No
4a.	Instructed vendors to avoid idling their engines during deliveries		
4b.	Posted a sign prohibiting vehicles from idling their engines in		
	receiving areas	🗆	\boxtimes

		The state of the s	
No.	2		
		7//	

Yes No N/A

4c. Ensured that doors or air barriers are closed between receiving area and kitchen