

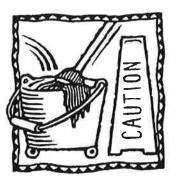
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Building and Grounds Maintenance Checklist

Name:	Ryan Butler
School:	Barkhamsted Elementary School
Room o	1.2 21
Signatur	While lees

		,		
1.	BUILDING MAINTENANCE SUPPLIES	106	No	N/A
1a.	Developed appropriate procedures and stocked supplies for spill control			
1b.	Reviewed supply labels	\mathbf{d}_{L}		
lc.	Ensured that air from chemical and trash storage areas vents to			
	the outdoors	٦,		
ld.	Stored chemical products and supplies in sealed, clearly labeled containers	1		
	Researched and selected the safest products available	ব `		
1 f.	Ensured that supplies are being used according to manufacturers' instructions	4/		
1g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	1		
1h.	Substituted less- or non-hazardous materials (where possible)			
li.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied	/	<u>_</u>	
1j.	Ventilated affected areas during and after the use of odorous or	/		
	hazardous chemicals	\leq		
_		/	<i>x</i> :	
2.	GROUNDS MAINTENANCE SUPPLIES	/		
2a.	Stored grounds maintenance supplies in appropriate area(s)	4/		
2b.	Ensured that supplies are used and stored according to manufacturers' instructions	/		
2c.	Established and followed procedures to minimize exposure to fumes from supplies	//		
2d.	Reviewed and followed manufacturers' guidelines for maintenance			
	Replaced portable gas cans with low-emission cans	₹/		
2f.	Stored chemical products and supplies in sealed, clearly-labeled containers	1/		
2g.	Ensured that chemicals, chemical-containing wastes, and containers are			
	disposed of according to manufacturers' instructions	ত্র		
2	DUST CONTROL	/		
Э.	DOST CONTROL	1	ž	
	Installed and maintained barrier mats for entrances		9	, -
	Used high efficiency vacuum bags		/4/	M
	Used proper dusting techniques		9	
	Wrapped feather dusters with a dust cloth		V	
3e.	Cleaned air return grilles and air supply vents	7		

4.	FLOOR CLEANING	N/A
4b.	Established and followed schedule for vacuuming and mopping floors	u/A
5.	DRAIN TRAPS	
5b.	Poured water down floor drains once per week (about 1 quart of water)	
6.	MOISTURE, LEAKS, AND SPILLS	
	Checked for moldy odors	
6b.	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	
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	0
6e.	Checked that indoor surfaces of exterior walls and cold water pipes are free of condensate	
6f.		
7.	COMBUSTION APPLIANCES	,
7b. 7c.	Checked for odors from combustion appliances Checked appliances for backdrafting (using chemical smoke) Inspected exhaust components for leaks, disconnections, or deterioration Inspected flue components for corrosion and soot	
8.	PEST CONTROL /	
8a	Completed the Integrated Post Management Checklist	





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Waste Management Checklist

Name: Ryan Butler	
School: Barkhamsted Ele	mentary School
Room or Area:	Date Completed: 1-3-2024
Signature:	

1.	WASTE MANAGEMENT	Yes No	N/A
1a.	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)		ō
1b.	Ensured that waste containers are lined	.☑//□	
1c.	Ensured that waste from art, science, vocational classes, etc., are handled separately	. 2// 🗅	
1d.	Labeled recycling bins clearly	.⊠/,□	
1e.	Ensured number of bins and dumpsters is adequate	.₫//ㅁ	
1f.	Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds)	. مارالاه ا مارالاه	
lg.	Ensured waste containers are emptied regularly	. tg// 🗀	
	Ensured appropriate waste removal schedule	.₩// □	
1i.	Ensured waste is stored in a well-ventilated room	.₩/ 🗆	
1j.	Ensured any exhaust fans in the room are operating properly	, W	
1k.	Checked waste storage areas for odors, contaminants, or signs of vermin	, b	



- 1. Read the IAQ
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 this checklist.
- 2. Keep the
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 each ventilation
 unit in your school,
 as well as a
 copy for future
 reference.
- 3. Complete the Checklist.
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Ventilation Checklist

N:	ame: Ryan Butter		
Sc	chool: Barkhamsted Elementary Schoo		
71	nit Ventilator/AHU No:		
	poom or Area: Date Completed: 1-3-2021		
		-	-
Si	gnature:		-
	/		
			9
1.	OUTDOOR AIR INTAKES		/
1a.	1	s No	N/A
11.	example, a fire escape floor plan)	1 🖾	
10.	Ensured that the ventilation system was on and operating in "occupied" mode	<i>l</i> –	
		,	
	TIVITY 1: OBSTRUCTIONS	/	
lc.	Ensured that outdoor air intakes are clear of obstructions, debris, clogs,	//	
1d	or covers	1	Ч
14.	frequently block an intake)		
		1	
	TIVITY 2: POLLUTANT SOURCES	/	
le.	Checked ground-level intakes for pollutant sources (dumpsters, loading docks, and bus-idling areas)	(n	
1f.	Checked rooftop intakes for pollutant sources (plumbing vents; kitchen,	7	_
	toilet, or laboratory exhaust fans; puddles; and mist from	/	
1.	air-conditioning cooling towers)	1 0	
۱g.	Resolved any problems with pollutant sources located near outdoor air intakes (e.g., relocated dumpster or extended exhaust pipe)) 🗆	M
	C.g., retouted dumpoor of extended extract pipe)	1/	_
AC	TIVITY 3: AIRFLOW	//	
	Obtained chemical smoke (or a small piece of tissue paper or light plastic)	i/ 🗆	
li.	Confirmed that outdoor air is entering the intake appropriately	1 0	
2.	SYSTEM CLEANLINESS	ĺ	
AC	TIVITY 4: AIR FILTERS	1,	
2a.	Replaced filters per maintenance schedule	1// 🗆	
2b.	Shut off ventilation system fans while replacing filters (prevents dirt from	1//_	_
20	blowing downstream)		
	Vacuumed filter areas before installing new filters	// "	_
	COMMINDED PROPERTY OF THE OF THE PROPERTY OF PROPERTY OF PROPERTY (IIVWIII)	1	

2.	SYSTEM CLEANLINESS (continued)	,	6	
AC	CTIVITY 5: DRAIN PANS	(,	1	
2f.	Ensured that drain pans slant toward the drain (to prevent water from	Ye	No	N/A
	accumulating)	. 11		
	Cleaned drain pans			
2h.	Checked drain pans for mold and mildew	. 🛚 /	Ц	
	CTIVITY 6: COILS			
2i.	Ensured that heating and cooling coils are clean	.⊌		
AC	CTIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS	Λ		
2j.	Ensured that the interior of air-handling unit(s) or unit ventilator			
	(air-mixing chamber and fan blades) is clean	. W		
2k.	Ensured that ducts are clean	. 🗹		
AC	TIVITY 8: MECHANICAL ROOMS	1/		
	Checked mechanical room for unsanitary conditions, leaks, and spills	₩/		
2m	. Ensured that mechanical rooms and air-mixing chambers are free of trash,		220	_
	chemical products, and supplies	. 19		
3.	CONTROLS FOR OUTDOOR AIR SUPPLY	1		
3a	Ensured that air dampers are at least partially open (minimum position)	M/		Ō
	Ensured that minimum position provides adequate outdoor air	_/	_	_
	for occupants	M		
			1	
	TIVITY 9: CONTROLS INFORMATION	/		
3c.	Obtained and reviewed all design inside/outside temperature and humidity requirements, controls specifications, as-built mechanical drawings,	_/		
	and controls operations manuals (often uniquely designed)	W .		
	1	(SS\$76)	1	
	TIVITY 10: CLOCKS, TIMERS, SWITCHES	/		
	Turned summer-winter switches to the correct position	. 🖳		V
	Set time clocks appropriately	, W	Ц	
31.	Ensured that settings fit the actual schedule of building use (including night/weekend use)	M	П	
	mgas weekend use)	_ /	=	_
	TIVITY 11: CONTROL COMPONENTS	1	8	
3g.	Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting	W		
3h	Checked that the line dryer prevents moisture buildup	Z		
3i.	Replaced control system filters at the compressor inlet based on the	-	_	_
٥.,	compressor manufacturer's recommendation (for example, when you	/	<i>V</i> :	
	blow down the tank)	1		
3j.	Set the line pressure at each thermostat and damper actuator at the proper	./		
	level (no leakage or obstructions)	M /		
AC'	TIVITY 12: OUTDOOR AIR DAMPERS	.1/		
		M /		
31.	Ensured that the recirculating relief and/or exhaust dampers are visible	4		_
3m	for inspection			
J111.	· · · · · · · · · · · · · · · · · · ·	4		
	- university and a contract of the contract of			





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	Yes	No	N/A
30.	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on		_ _/	_ _
	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	<u> </u>	J	
	If in cooling mode, checked that the outdoor air damper goes to its minimum position (without completely closing) when the room thermostat is set to 60°F and mixed air thermostat is set to 45°F.	n /		
3r.	 If the outdoor air damper does not move, confirmed the following items: The damper actuator links to the damper shaft, and any linkage set screws or bolts are tight			0 0
	location, calibrated correctly)	4		
Pro	ceed to Activities 13–16 if the damper seems to be operating properly.			
3s.	TIVITY 13: FREEZE STATS Disconnected power to controls (for automatic reset only) to test continuity across terminals			
OR 3t.		1/		П
3u.	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats		_	
clos	TE: HVAC systems with water coils need protection from the cold. The freeze-, we the outdoor air damper and disconnect the supply air when tripped. The typings is $35^{\circ}F$ to $42^{\circ}F$.			
	TIVITY 14: MIXED AIR THERMOSTATS	1		
3v.	Ensured that the mixed air stat for heating mode is set no higher than 65°F	4/		
3w.	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting	77		
AC'	TIVITY 15: ECONOMIZERS			
3x.	Confirmed proper economizer settings based on design specifications or local practices	d ,		
NOT	TE: The dry-bulb is typically set at 65°F or lower.	I_{i}		
_	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	M		
load Dry	TE: Economizers use varying amounts of cool outdoor air to assist with the coll of the room or rooms. There are two types of economizers, dry-bulb and enthebulb economizers vary the amount of outdoor air based on outdoor temperate enthalpy economizers vary the amount of outdoor air based on outdoor temperate the seconomizers was the amount of outdoor air based on outdoor temperate the seconomizers was the amount of outdoor air based on outdoor temperate the seconomizers.	halpy ture,	?.	1

and humidity level.

3.	CONTROLS FOR OUTDOOR AIR SUPPLY (continued)	1	
AC	CTIVITY 16: FANS		
3aa	a. Ensured that all fans (supply fans and associated return or relief fans) that move outside air indoors continuously operate during occupied hours (even when room thermostat is satisfied)	No	N/A
	TE: If fan shuts off when the thermostat is satisfied, adjust control cycle as nece sure sufficient outdoor air supply.	ssary	to
4.	AIR DISTRIBUTION	,	
AC	TIVITY 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	۵	
NO pro	TE: If ventilation system is closed or blocked to meet current fire codes, consult fessional engineer for remedies.	with a	a
4c.	Made sure every occupied space has supply of outdoor air (mechanical system or operable windows)	/ _	
4d.	Ensured that supply and return vents are open and unblocked		
NO ana	TE: If outlets have been blocked intentionally to correct drafts or discomfort, in I correct the cause of the discomfort and reopen the vents.	estigo	ate
4e.	Modified the HVAC system to supply outside air to areas without an outdoor air supply	/_	
4f.	Modified existing HVAC systems to incorporate any room or zone layout and population changes	, 0	
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	<i>/</i>	
4h.	Ensured that unit ventilators are quiet enough to accommodate classroom activities	/ 🗆	
4i.	Ensured that classrooms are free of uncomfortable drafts produced by air from supply terminals	, <u> </u>	٥
AC'	TIVITY 18: PRESSURIZATION IN BUILDINGS		
mai	TE: To prevent infiltration of outdoor pollutants, the ventilation system is design ntain positive pressurization in the building. Therefore, ensure that the system, i exhaust fans, is operating on the "occupied" cycle when doing this activity.	ed to ncludi	'ng
4j.	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)	V	
5. E	EXHAUST SYSTEMS		1
AC'	FIVITY 19: EXHAUST FAN OPERATION	/	
	Checked (using chemical smoke) that air flows into exhaust fan grille(s)	\mathbb{A}	

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

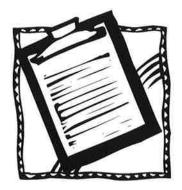




5. EXHAUST SYSTEMS (continued)

ACTIVITY 20: EXHAUST AIRFLOW

	OTE: Prevent migration of indoor contaminants from areas such as bathrooms, kit d labs by keeping them under negative pressure (as compared to surrounding spa		5,
5b.	Checked (using chemical smoke) that air is drawn into the room from adjacent spaces	No E	N/A
	and outside the room with the door slightly open while checking airflow high and door opening (see "How to Measure Airflow").	łow ii	n
5c.	Ensured that air is flowing toward the exhaust intake		
	CTIVITY 21: EXHAUST DUCTWORK Checked that the exhaust ductwork downstream of the exhaust fan (which is under positive pressure) is sealed and in good condition	/	
6.	QUANTITY OF OUTDOOR AIR		
AC	CTIVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCULATIONS		
NO	OTE: Refer to "How to Measure Airflow" for techniques.	1	
6a.	Measured the quantity of outdoor air supplied (22a) to each ventilation unit	<u> </u>	
6b.	Calculated the number of occupants served (22b) by the ventilation unit under consideration		
6c.	Divided outdoor air supply (22a) by the number of occupants (22b) to determine the existing quantity of outdoor air supply per person (22c)		
AC	TIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIES	r	
	Compared the existing outdoor air per person (22c) to the recommended levels in Table 1		
6e.	Corrected problems with ventilation units that supplied inadequate quantities of outdoor air to ensure that outdoor air quantities (22c) meet the recommended levels in Table 1		



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Walkthrough Inspection Checklist

Na	ame: Kyan Butter			
Sc	hool: Barkhamsted Elementary School			
	7 7 7 1 1 1 - 3 - 2 1	N211		
Ro	Date Completed: 1-3-2	029		
Si	gnature:			
			/	
1.	GROUND LEVEL	//	/	
1.0		Yes/I	Mo I	N/A □
	Ensured that ventilation units operate properly	11/	/_	
	Checked for nests and droppings near outdoor air intakes			
	Determined that dumpsters are located away from doors, windows, and	/	1	_
	outdoor air intakes		<u>-</u>	
1e.	Checked potential sources of air contaminants near the building	.//		
	(chimneys, stacks, industrial plants, exhaust from nearby buildings)			
1f.	Ensured that vehicles avoid idling near outdoor air intakes			/ 🗖
lg.		⊍	4	
Ih.	Ensured that there is proper drainage away from the building (including roof downspouts)	Н	M	П
1i.	Ensured that sprinklers spray away from the building and outdoor	7 /	_	_
11,	air intakes	₽/		
1j.	Ensured that walk-off mats are used at exterior entrances and that			
	they are cleaned regularly	₽		
_			le.	
2.	ROOF	//	1/	
Wh	ile on the roof, consider inspecting the HVAC units (use the Ventilation Che	cklis	//	
2a.	Ensured that the roof is in good condition	⊌//		
	Checked for evidence of water ponding			
	Checked that ventilation units operate properly (air flows in)			
	Ensured that exhaust fans operate properly (air flows out)			
2e.	Ensured that air intakes remain open, even at minimum setting			
2f.	Checked for nests and droppings near outdoor air intakes	⊠/		
2g.	Ensured that air from plumbing stacks and exhaust outlets flows away			_
	from outdoor air intakes	u	/	u
2	ATTIC	//	/	
		.//		
	Checked for evidence of roof and plumbing leaks	⊠/		
3b.	Checked for birds and animal nests	☑		
		/		

4. GENERAL CONSIDERATIONS

4a. Ensured that temperature and humidity are maintained within

acceptable ranges

4b. Ensured that no obstructions exist in supply and exhaust vents

4.	GENERAL CONSIDERATIONS (continued)	. [[.		
	Checked for signs of water damage	11/	o N/A	
4f.	Checked for evidence of pests and obvious food sources	- //		
	Noted and reviewed all concerns from school occupants			
5 .	BATHROOMS AND GENERAL PLUMBING			
	Ensured that bathrooms and restrooms have operating exhaust fans			
6.	MAINTENANCE SUPPLIES	1		
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 properly		. .	
6c.	Ensured that portable fuel containers are properly closed			
	Ensured that power equipment, like snowblowers and lawn mowers, have been serviced and maintained according to manufacturers' guidelines	M /	.	
7.	COMBUSTION APPLIANCES			
7a.	Checked for combustion gas and fuel odors	₩// t		
	Ensured that combustion appliances have flues or exhaust hoods	My ⊑		
7c.	Checked for leaks, disconnections, and deterioration			
7d.	Ensured there is no soot on inside or outside of flue components	ים בל ע		
8.	OTHER	1	/	
8a.	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)	<u>//</u> .		
8b.	Determined date of last radon test			



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Integrated Pest Management Checklist

NT.	ame: Ryan Butter	
		= ĭ
So	chool: Barkhamsted Elementary School	_
Ro	oom or Area: Date Completed: 1-3-2024	
c:	gnature: June Good	
31	gnature:	
1.	OFFICIAL POLICY STATEMENT Yes/ No	N/A
1a.	Developed or located the school's official policy statement for integrated pest management (IPM)	_
2.	DESIGNATING PEST MANAGEMENT ROLES //	
2a.	Assigned and trained a qualified person to be the pest manager	
	Involved decision makers in the IPM program	
2c.	Educated students and staff (the occupants of the building) about IPM	<i>,</i> D
2d	and asked them to keep their areas clean and free of clutter	/-
24.	at home	/ 🗆
2e.	Developed a program to educate and train all IPM participants	/ u
2f.		
	professionals	
3.	SETTING PEST MANAGEMENT OBJECTIVES	
3a.	Set appropriate pest management objectives for school buildings (such as	
	preventing pests from interfering with students' learning environment	
21	and preserving the integrity of the building structure)	u
3b.	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,	_
41.	food, water, and harborage sites	
4b. 4c.	Identified potential pest habitats in buildings and grounds Pinpointed the source of any current pest problems	
	Monitored to determine the extent of pest problems and to estimate pest	_
	populations	
4e.		_
4.0	sanitation efforts) to prevent or resolve any pest problems	, u
4f.	Established a monitoring program that consists of routine inspections to	

estimate pest population levels and identify evidence of pests and

5.	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring	100	No.	N/A
5b.	Determined how many pests the school buildings, grounds, and occupants can tolerate	1		ñ
5c.	Set action thresholds			0
6.	PREVENTIVE STRATEGIES		1	
INI	DOOR SITES		/	
6a.	Implemented appropriate strategies to prevent pests from inhabiting the fo	ollow	ing are	as:
	• Entryways	- 1	11-	
	Classrooms	₫	//. 🗆	
	Gymnasiums		// 🗆	
	• Locker rooms		// 🗆 :	
	• Offices			
	Staff lounges	V 1	/ -	
	• Bathrooms	111	/ 🗆	
	Food preparation and serving areas		// 🗆	
	• Rooms with extensive plumbing	\d		
	Maintenance areas			
	• Other			ū
o u	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the fe	ollow	nyg are	as:
	• Playgrounds			
	• Parking lots	Section -	W /	
	• Lawns and athletic fields		1.2	
	Teaching gardens or greenhouses		11	
	• Loading docks	🗹	//-	
	• Dumpsters		/ 🗆	
	Areas with ornamental shrubs and trees		/	
	• Other		9	ā
7.	PESTICIDE USE AND STORAGE			
	Explored alternative pest management methods before concluding that	1	//	
1 a.	pesticides were necessary	M	/ n	П
7b.	Ensured that pest management professionals integrate IPM into their	/	/ -	_
7.	pest management methods	/ت		_
/C.	Identified the least toxic, target-specific chemical (or pesticide formulation) that is the most effective to address the pest problem, preferably as baitsand granules		/ _	П
7.1	Reviewed and followed all label instructions on pesticides and learned		/	_
	how to properly apply and handle these chemicals	d		
/e.	Used spot-treatment (or bait, crack, and crevice applications) to apply		/	
	pesticides whenever possible and only treated the obviously infested	₩/	/ D	г
7 £	plants in the area	J.	/ 🖰	J [
	Used protective clothing or equipment when applying pesticides	<u>4</u>		J
ιg.	Placed all pesticides in tamper-resistant bait boxes or locations that are inaccessible to children and non-target species	V		





7.	PESTICIDE USE AND STORAGE (cont.)			
7h.	Locked or fastened lids of all bait boxes and placed bait away from the runway of the box	Yes	No	N/A
7i.	Applied pesticides when occupants were not present or in areas where they would not be exposed to the chemicals	🗹	۵	
7j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	\	/_	
7k.	Ensured that parents are notified of upcoming pesticide applications through letters	⊌/		
71.	Kept copies of current pesticide labels and information on pesticides easily accessible	\d/		
7m.	Stored pesticides off site or in areas that are locked and accessible only to designated personnel	🛭	/0	
7n.	Ensured that storage areas are adequately ventilated and are located away from areas prone to flooding or where spills or leaks may contaminate the environment	\	/ ,o	
	Ensured that flammable liquids are stored away from ignition sources		/ a	
•	Ensured that pesticides are stored in their original containers and all lids are securely fastened	🗖	/_	
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system	┪		
8.	EVALUATING RESULTS AND RECORD KEEPING		7	/
8a.	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept	ロ/	4	
8b.	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained			u /
8c.	Ensured that each log book contains the following items:	-/	/_	
	Copy of the pest management plan Service schedules for maintenance of buildings and grounds			<u>M</u>
	Current EPA-registered labels	//	٥	<u> </u>
	• Current Material Safety Data Sheets (MSDS) for each pesticide project	≰		/a
	Pest surveillance data sheets			
	Diagram noting the location of pest activity, traps, and bait stations		TA,	



Food Service Checklist

Name:	Ryan Butter		
School:	Barkhamsted	Elementary	School
Room or	Area:	Date Completed:	-3-2024
Signature	Mer Est		

Instructions

- Read the IAQ
 Backgrounder and the Background Information for this checklist.
- 2. Keep the
 Background
 Information and
 make a copy of
 the checklist 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.
- 4. Return the checklist portion of this document to the IAQ Coordinator.

1.	COOKING AREA	1	
1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	Yes/No ☑	N/A
1b.	Checked for odors near cooking, preparation, and eating areas	ा⊈/ ,□	
lc.	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning		
	Determined that gas appliances function properly		
	Verified that gas appliances are vented outdoors	⊠// □	
1f.	drafting, or headaches when gas appliances are used		
_	Ensured that kitchen is clean after use	\$\delta \big	
lh.	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)	d /a	
1i.	Selected biocides registered by EPA (if required), followed the	/	
17	manufacturer's directions for use, and carefully reviewed the method of application		
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)		
2.	FOOD HANDLING AND STORAGE		
2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)		
2b.			_
	surfaces		
	Ensured that food preparation, cooking, and storage practices are sanitary		
	Disposed of food scraps properly and removed crumbs	v	
2e.	Cleaned counters with soap and water or a disinfectant (according to school policy)	∀ /□	
2f.	Swept and wet mopped floors		
		11	
3.	WASTE MANAGEMENT	//	
3a.	Selected and placed waste in appropriate containers		
	Ensured that containers' lids are securely closed	⊌// ⊐	
3c.	Separated food waste and food-contaminated items from other wastes,		
3.4	if possible	y	
	Ensured that dumpsters are properly located (away from air intake		_
	vents, operable windows, and food service doors in relation to prevailing winds)	🖢 🙃	

4.	DELIVERIES	No	N/A			Harry
	Instructed vendors to avoid idling their engines during deliveries					11/1
4b.	Posted a sign prohibiting vehicles from idling their engines in receiving areas					Mine
4c.	Ensured that doors or air barriers are closed between receiving area and kitchen			•		
						<i>]][</i>
					TARREST .	