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- 4. Return the checklist portion of this document to the IAQ Coordinator.

Building and Grounds Maintenance Checklist

Name:	John (lhoun	
School:	moHeGan	Elementary	schoot
Room or Area:	All	Date Completed: _	1/22/24
	7		, ,
Signature:	1/10		W

1.	BUILDING MAINTENANCE SUPPLIES Yes	No	N/A
1 a	Developed appropriate procedures and stocked supplies for spill control	ū	ā
lb.	Reviewed supply labels		
1c.	Ensured that air from chemical and trash storage areas vents to		
	the outdoors		
	Stored chemical products and supplies in sealed, clearly labeled containers	<u> </u>	<u> </u>
1e.	Researched and selected the safest products available		
	Ensured that supplies are being used according to manufacturers' instructions		
	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions		
1h.	Substituted less- or non-hazardous materials (where possible)		
1i.	Scheduled work involving odorous or hazardous chemicals for periods		
	when the school is unoccupied	u	_
lj.	Ventilated affected areas during and after the use of odorous or hazardous chemicals		۵
2.	GROUNDS MAINTENANCE SUPPLIES		
2a.	Stored grounds maintenance supplies in appropriate area(s)		
2b.	Ensured that supplies are used and stored according to manufacturers'		
2c.	Established and followed procedures to minimize exposure to fumes from supplies		
2đ	Reviewed and followed manufacturers' guidelines for maintenance		
2e.	Replaced portable gas cans with low-emission cans		
2f.	Stored chemical products and supplies in sealed, clearly-labeled		_
	containers		
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions		
3.	DUST CONTROL	*	
зa.	Installed and maintained barrier mats for entrances		ı 🗅
3b			
3c			u u
3d	. Wrapped feather dusters with a dust cloth		
	. Cleaned air return grilles and air supply vents		ı 🗅

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		
5.	DRAIN TRAPS				
5b.	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) Flushed toilets once each week (if not used regularly)	🖀	0 0	0	
6.	MOISTURE, LEAKS, AND SPILLS				
6a. 6b.		_			
_	indicate periodic leaks)	•			
	Checked areas where moisture is commonly generated (e.g., kitchens, locker rooms, and bathrooms)	🖢	ū	ū	
	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	#: 🛅 :		۵	
	Walls around leaky or broken windows				
	Floors and ceilings under plumbing Duct interiors near humidifiers, cooling coils, and outdoor air intakes	🖷		<u> </u>	
7.	COMBUSTION APPLIANCES				
7b. 7c.	Checked for odors from combustion appliances	m			
8.	PEST CONTROL				
8a.	Completed the Integrated Pest Management Checklist	角			



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Waste Management Checklist

Name:		John	Cal	houn			
School:	Mohea	en s	Elem	50	wol		,
Room or	Area:	A	<u> </u>	Date Complet	ted:	n	24
Signature	:		2	<u> </u>			

1.	WASTE MANAGEMENT	Yes	No	N/A
1a.	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)	🏚		
	Ensured that waste containers are lined	🖫		
1c.	Ensured that waste from art, science, vocational classes, etc., are handled separately		۵	Q
1d.	Labeled recycling bins clearly	🔳		
1e.	Ensured number of bins and dumpsters is adequate	🕏		
	Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds)			٥
	Ensured waste containers are emptied regularly			
1h.	Ensured appropriate waste removal schedule	🖺		
1i.	Ensured waste is stored in a well-ventilated room	□		
li.	Ensured any exhaust fans in the room are operating properly	🛊		
	Checked waste storage areas for odors, contaminants, or signs of vermin			



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 unit in your school,
 as well as a
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Ventilation Checklist

Txl. Off.		$\overline{}$
Name: Wall Comments		-
school: Motegan Elin School		—
Unit Ventilator/AHU No:		_
Room or Area: All Date Completed: 1/2/24		
(A-C)		
Signature:		_
1. OUTDOOR AIR INTAKES		
1a. Marked locations of an editeor are marked on a brian most plan (see	No	N/A
example, a fire escape floor plan)		
mode		
A CONTRACT OF CONT		
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)	Ц	. ⊔
ACTIVITY 2: POLLUTANT SOURCES		
1e. Checked ground-level intakes for pollutant sources (dumpsters, loading	_	
docks, and bus-idling areas)	_	u
toilet, or laboratory exhaust fans; puddles; and mist from		
air-conditioning cooling towers)		ū
1g. Resolved any problems with pollutant sources located near outdoor air intakes (e.g., relocated dumpster or extended exhaust pipe)		
mtakes (e.g., resocated dumpstor of extended exhaust pipe)		_
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		
2b. Shut off ventilation system fans while replacing filters (prevents dirt from blowing downstream)		
2c. Vacuumed filter areas before installing new filters		
2d. Confirmed proper fit of filters to prevent air from bypassing (flowing		_
around) the air filter.		
2e. Confirmed proper installation of filters (correct direction for airflow)	ш	J

2. SYSTEM CLEANLINESS (continued)

AC'	TIVITY 5: DRAIN PANS		
	accumulating)	No	N/A
2g.	Cleaned drain pans		
2h.	Checked drain pans for mold and mildew		0
AC	TIVITY 6: COILS		_
2i.	Ensured that heating and cooling coils are clean		
AC	TIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS		
2j.	Ensured that the interior of air-handling unit(s) or unit ventilator	_	_
	(air-mixing chamber and fan blades) is clean	ū	
2k.	Ensured that ducts are clean		
	TIVITY 8: MECHANICAL ROOMS	_	_
21.	Checked mechanical room for unsanitary conditions, leaks, and spills		
2m.	Ensured that mechanical rooms and air-mixing chambers are free of trash, chemical products, and supplies	a	
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		_
	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)		
	and controls operations mandais (often amquely designed) minimum =		
AC	TIVITY 10: CLOCKS, TIMERS, SWITCHES	_	
3d.	Turned summer-winter switches to the correct position		
3e.	Set time clocks appropriately		
3f.	Ensured that settings fit the actual schedule of building use (including		
	night/weekend use)	_	_
	CTIVITY 11: CONTROL COMPONENTS		
3g.	Ensured appropriate system pressure by testing line pressure at both the		
01	occupied (day) setting and the unoccupied (night) setting Checked that the line dryer prevents moisture buildup	_	
3h.	Replaced control system filters at the compressor inlet based on the		
31.	compressor manufacturer's recommendation (for example, when you		
	blow down the tank)		
3j.	Set the line pressure at each thermostat and damper actuator at the proper		_
	level (no leakage or obstructions)		
ΑC	CTIVITY 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		
3n	a. Ensured that air temperature in the indoor area(s) served by each outdoor air damper is within the normal operating range		ו כ
	outdoor air damper is within the normal operating range		_



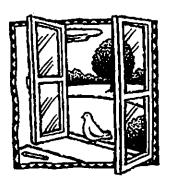
NOTE: It is necessary to ensure that the damper is operating properly and within the normal range to continue.



3.	CONTROLS FOR OUTDOOR AIR SUPPLY (continued)			
	of shutting off appropriate air handler	es •	No	N/A □
	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on	•		□
-	thermostat is set to 60°F			
_	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			۵
	 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 Moving parts are free of impediments (e.g., rust, corrosion) Electrical wire or pneumatic tubing connects to the damper actuator The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly) 		0000	0000
Pro	oceed to Activities 13–16 if the damper seems to be operating properly.			
AC 3s.	TIVITY 13: FREEZE STATS Disconnected power to controls (for automatic reset only) to test continuity across terminals	. 🗅		•
3t.	the second secon	. 🗆		•
	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats		ū	
clc	OTE: HVAC systems with water coils need protection from the cold. The freeze use the outdoor air damper and disconnect the supply air when tripped. The ty unge is 35°F to 42°F.	:-sta vpic	t maj al trij	y P
A	CTIVITY 14: MIXED AIR THERMOSTATS			
	Ensured that the mixed air stat for heating mode is set no higher than 65°F	🗆	Q	•
3v	y. Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting	🗆	٥	
A	CTIVITY 15: ECONOMIZERS			
3х	Confirmed proper economizer settings based on design specifications or local practices	🐔		<u> </u>
N	OTE: The dry-bulb is typically set at 65°F or lower.			
3y 3z	 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 			
lo D ar	OTE: Economizers use varying amounts of cool outdoor air to assist with the ad of the room or rooms. There are two types of economizers, dry-bulb and entry-bulb economizers vary the amount of outdoor air based on outdoor tempeend enthalpy economizers vary the amount of outdoor air based on outdoor tended humidity level.	ntna ratu	upy. re,	

3. CONTROLS FOR OUTDOOR AIR SUPPLY (continued) **ACTIVITY 16: FANS** 3aa. Ensured that all fans (supply fans and associated return or relief fans) Yes No N/A that move outside air indoors continuously operate during occupied hours (even when room thermostat is satisfied)..... 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 system or operable windows) 4d. Ensured that supply and return vents are open and unblocked 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 air supply 4f. Modified existing HVAC systems to incorporate any room or zone layout 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 activities 4i. Ensured that classrooms are free of uncomfortable drafts produced by air 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, 5. EXHAUST SYSTEMS ACTIVITY 19: EXHAUST FAN OPERATION 5a. Checked (using chemical smoke) that air flows into exhaust fan grille(s) \Box 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

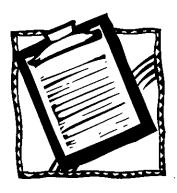




5. EXHAUST SYSTEMS (continued)

ACTIVITY 20: EXHAUST AIRFLOW

NOTE: Prevent migration of indoor contaminants from areas such as bathrooms, kitch and labs by keeping them under negative pressure (as compared to surrounding space	iens s).	·,
5b. Checked (using chemical smoke) that air is drawn into the room from adjacent spaces	No •	N/A
Stand outside the room with the door slightly open while checking airflow high and lo the door opening (see "How to Measure Airflow").	w ii	1
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 (which is under positive pressure) is sealed and in good condition	<u> </u>	۵
6. QUANTITY OF OUTDOOR AIR		
ACTIVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCULATIONS		
NOTE: Refer to "How to Measure Airflow" for techniques.		
6a. Measured the quantity of outdoor air supplied (22a) to each ventilation unit		۵
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)		۵
ACTIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIES		
6d. 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 (22e) meet the recommended levels in Table 1	•	۵



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Walkthrough Inspection Checklist

Name: John C	Ulanin
School: MoHegan Glein	Schol
Room or Area:	Date Completed: 12224
Signature:	

1.	GROUND LEVEL	Yes	No	N/A
la.	Ensured that ventilation units operate properly			
	Ensured there are no obstructions blocking air intakes			
1c.	Checked for nests and droppings near outdoor air intakes	🖺		
	Determined that dumpsters are located away from doors, windows, and outdoor air intakes	•		٥
1e.	Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)			
1f.			<u> </u>	
lg	Minimized pesticide application			
1h	Ensured that there is proper drainage away from the building (including roof downspouts)			۵
1i.	air intakes		۵	
1j.	Ensured that walk-off mats are used at exterior entrances and that they are cleaned regularly	🕩		
2.	ROOF			
W	hile on the roof, consider inspecting the HVAC units (use the Ventilation Ch	iecklis	t).	
2a	. Ensured that the roof is in good condition			
2b	Checked for evidence of water ponding	🖫		
2c	. Checked that ventilation units operate properly (air flows in)	🕦		
2d	. Ensured that exhaust fans operate properly (air flows out)	9		_
2e	. Ensured that air intakes remain open, even at minimum setting	💂		_
2f	Checked for nests and droppings near outdoor air intakes	T		
2g	Ensured that air from plumbing stacks and exhaust outlets flows away from outdoor air intakes			
3	ATTIC			
38	. Checked for evidence of roof and plumbing leaks	<u></u>	ı 🗆	
31	o. Checked for birds and animal nests			
4	GENERAL CONSIDERATIONS			
48	Ensured that temperature and humidity are maintained within acceptable ranges	t) [ם נ
41	o. Ensured that no obstructions exist in supply and exhaust vents			
40	Checked for odors	🕊		
4	1. Checked for signs of mold and mildew growth			ם נ

4.	GENERAL CONSIDERATIONS (continued)	No	N/A
4f.	Checked for signs of water damage	0 0	000
5.	BATHROOMS AND GENERAL PLUMBING		
5a. 5b.	Ensured that bathrooms and restrooms have operating exhaust fans		ū
	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)	0	0
6.	MAINTENANCE SUPPLIES		
	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied		۵
6b.	Ensured that vents in chemical and trash storage areas are operating properly	۵	
6c.	Ensured that portable fuel containers are properly closed		
6d.	Ensured that power equipment, like snowblowers and lawn mowers, have been serviced and maintained according to manufacturers' guidelines		0
7.	COMBUSTION APPLIANCES		
7b. 7c.	Checked for combustion gas and fuel odors	<u> </u>	
8.	OTHER	ı	
	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)		_ _
8b	Determined date of last radon test	. J	_



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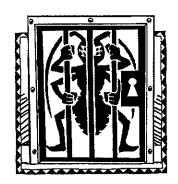
Integrated Pest Management Checklist

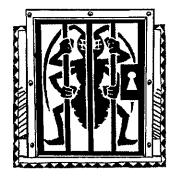
Na	me:		
Scl	hool: Mohegan flem Salvot		
- '	om or Area: All Date Completed: 122 W		
Sig	gnature:		-
		—	
1	OFFICIAL POLICY STATEMENT	NI.	BL/
	Developed or located the school's official policy statement for integrated	No	IN/A
ıa.	pest management (IPM)		
2.	DESIGNATING PEST MANAGEMENT ROLES		
2a.	Assigned and trained a qualified person to be the pest manager		
2b.	Involved decision makers in the IPM program		
2c.	Educated students and staff (the occupants of the building) about IPM	ā	
24	and asked them to keep their areas clean and free of clutter	_	_
	at home		
2e.	Developed a program to educate and train all IPM participants		
2f.	Included language about IPM into contracts with pest management professionals		
	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)		_
3b.	providing safe playing areas and the best athletic surfaces possible)		
	Pro 1999-199		
4.	INSPECTING, IDENTIFYING, AND MONITORING		
4a.		_	
	food, water, and harborage sites		
4b.	Identified potential pest habitats in buildings and grounds Pinpointed the source of any current pest problems		
4C.	Monitored to determine the extent of pest problems and to estimate pest	_	
	populations		
4e.	Developed plans to modify habitat (for example, exclusion, repair, and	۵	_
15	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
	Determined how many pests the school buildings, grounds, and occupants can tolerate			
5c.	Set action thresholds			
6.	PREVENTIVE STRATEGIES			
INI	OOOR SITES			
6a.		'in	g are	eas:
	• Entryways	•		ч
	• Classrooms			
	Gymnasiums			ū
	• Locker rooms			Q
	• Offices			
	• Staff lounges	1		
	• Bathrooms	l		
	• Food preparation and serving areas	ì		
	• Rooms with extensive plumbing)		
	Maintenance areas	ì		
	• Other			
ου	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the follow	VİI	ıg ar	eas:
	• Playgrounds	!	ū	
	Parking lots		ū	
	Lawns and athletic fields			
	Teaching gardens or greenhouses			
	Loading docks			_
	• Dumpsters			0
	Areas with ornamental shrubs and trees			
	• Other			Q
7.	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that		۵	
~ 1	pesticides were necessary Ensured that pest management professionals integrate IPM into their		_	
	pest management methods			
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	•		_
	Reviewed and followed all label instructions on pesticides and learned how to properly apply and handle these chemicals		ū	
7e.	Used spot-treatment (or bait, crack, and crevice applications) to apply			
	pesticides whenever possible and only treated the obviously infested			
	plants in the area	7	<u> </u>	
7f.	Used protective clothing or equipment when applying pesticides		_	_
7g	Placed all pesticides in tamper-resistant bait boxes or locations that are inaccessible to children and non-target species			





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	. 📭	۵	
7j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	🗨		۵
7k.	Ensured that parents are notified of upcoming pesticide applications through letters			۵
71.	easily accessible	,. •		۵
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel	Q	a	
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	•	۵	
7o.	Ensured that flammable liquids are stored away from ignition sources	🛍		
7p.	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			
8a.	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept			
8Ъ.	Ensured that pesticide records necessary to meet all state, local, and schoo board requirements are maintained	1		
8c.	Ensured that each log book contains the following items:			
	Copy of the pest management plan			Q.
	Service schedules for maintenance of buildings and grounds	■		
	Current EPA-registered labels			
	• Current Material Safety Data Sheets (MSDS) for each pesticide project			
	Dont surveillance data sheets	🖫		

• Diagram noting the location of pest activity, traps, and bait stations



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Food Service Checklist

Name: John Calhoun	
School: Moltegan Elem . School	
Room or Area: Date Completed:	1/22/24
Signature:	

1. COOKING AREA

ι.	COUNING AREA			
1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	s N	ok	N/A
1b.	Checked for odors near cooking, preparation, and eating areas)		
1c.	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning)		
1d.	Determined that gas appliances function properly	ì		
1e.	Verified that gas appliances are vented outdoors)		
lf.	Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used)		
lg.	Ensured that kitchen is clean after use	ì		
lh.	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)	ì	۵	۵
1i.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the		_	
	method of application	7		
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)		a	0
2.	FOOD HANDLING AND STORAGE			
2a.	and vermin (for example, feces or remains))		
2b.	Stored leftovers in well-sealed containers with no traces of food on outside surfaces)		
2¢.	Ensured that food preparation, cooking, and storage practices are sanitary			
2d.	Disposed of food scraps properly and removed crumbs			
2e.	Cleaned counters with soap and water or a disinfectant (according to			
	school policy)			
2f.	Swept and wet mopped floors	•		
_	WAS OFF MAARIA OFRAFRIT			
	WASTE MANAGEMENT	_		
3a.	Selected and placed waste in appropriate containers	ì		
3b.	Ensured that containers' lids are securely closed	D		
3c.		_	_	_
	if possible			
3d	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	_		
	nrevailing winds)	刷		

4.	DELIVERIES	Yes	No	N/A
4a.	Instructed vendors to avoid idling their engines during deliveries	🖭		
4b.	Posted a sign prohibiting vehicles from idling their engines in receiving areas	ロ		
4c.	Ensured that doors or air barriers are closed between receiving area and kitchen			

