

- 1. Read the IAQ
 Backgrounder and
 the Background
 Information for
 this checklist.
- 2. Keep the
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 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.

Building and Grounds Maintenance Checklist

Name:	John	Calho	wn	<u> </u>
School:	PERRY	Hill	School	
Room or Area:	AU		Date Completed:	1/22/24
				, ,
Signature:		00		

1. BUILDING MAINTENANCE SUPPLIES	/oc	No	N/A
1a. Developed appropriate procedures and stocked supplies for spill control		ū	
1b. Reviewed supply labels			
1c. Ensured that air from chemical and trash storage areas vents to			
the outdoors			
1d. Stored chemical products and supplies in sealed, clearly labeled containers	•		۵
1e. Researched and selected the safest products available	•		
1f. Ensured that supplies are being used according to manufacturers' instructions			۵
1g. Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions			۵
1h. Substituted less- or non-hazardous materials (where possible)			
Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied			۵
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' instructions		۵	
2c. Established and followed procedures to minimize exposure to fumes from supplies			Q
2d. 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	. 💗		o.
2g. Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions			o o
3. DUST CONTROL		5	
3a. Installed and maintained barrier mats for entrances	角		
3b. Used high efficiency vacuum bags	🖜		i 🛚
3c. Used proper dusting techniques	U		_
3d. Wrapped feather dusters with a dust cloth	🗖		_
3e. Cleaned air return grilles and air supply vents	•		

4.	FLOOR CLEANING Yes	. No	o I	N/A				ж. 1
4b.	Established and followed schedule for vacuuming and mopping floors Cleaned spills on floors promptly (as necessary)		_	0 0 0			NOIL	
5.	DRAIN TRAPS				((13	
5b.	Poured water down floor drains once per week (about 1 quart of water))	0 0	ı	6		ب ح
6.	MOISTURE, LEAKS, AND SPILLS							
6a.	Checked for moldy odors		ב					
	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	C)					
6c.	Checked areas where moisture is commonly generated (e.g., kitchens, locker rooms, and bathrooms)	C	3	Q				
6d.	Checked that windows, windowsills, and window frames are free of condensate		ם					
	Checked that indoor surfaces of exterior walls and cold water pipes are free of condensate		ב					
6f.	Ensured the following areas are free from signs of leaks and water damage:	ı F	_					
	Indoor areas near known roof or wall leaks		_ _					
	Floors and ceilings under plumbing							
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes	1 (_					
7.	COMBUSTION APPLIANCES							
7a.	Checked for odors from combustion appliances	1 [_					
7b.	Checked appliances for backdrafting (using chemical smoke)) (
7c.	Inspected exhaust components for leaks, disconnections, or deterioration			0				
7d.	Inspected flue components for corrosion and soot	, l		<u>.</u>				
8.	PEST CONTROL							
8a.	Completed the Integrated Pest Management Checklist	•						



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Waste Management Checklist

Name:	John	Calhoim	
School:	Perry 1	411 School	
Room or Area:	All	Date Completed:	Ipropu
Signature:	1		, una

1	1. WASTE MANAGEMENT	Yes	No	N/A
1	la. Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)			
	b. Ensured that waste containers are lined	🖳		
	lc. Ensured that waste from art, science, vocational classes, etc., are handled separately			
1	ld. Labeled recycling bins clearly			
	le. Ensured number of bins and dumpsters is adequate	🖸		
	1f. Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds)		<u> </u>	۵
	lg. Ensured waste containers are emptied regularly			
1	1h. Ensured appropriate waste removal schedule			
1	1i. Ensured waste is stored in a well-ventilated room	□		
1	i. Ensured any exhaust fans in the room are operating properly	🖣		
]	1k. Checked waste storage areas for odors, contaminants, or signs of vermin.			



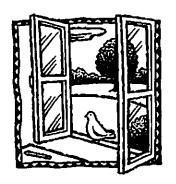
- 1. Read the IAQ
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 unit in your school,
 as well as a
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Ventilation Checklist

John Balhoren			
Name: ONW Carrell School	•		
NI			
Unit Ventilator/AHU No:	1		-
Room or Area: Date Completed:/N	124		_
Signature:			_
1. OUTDOOR AIR INTAKES			
1a. Marked locations of all outdoor air intakes on a small floor plan (for	Yes	No	N/A
example, a fire escape floor plan)			
1b. Ensured that the ventilation system was on and operating in "occupied"	•		П
mode		_	_
ACTIVITY 1: OBSTRUCTIONS			
1c. Ensured that outdoor air intakes are clear of obstructions, debris, clogs,		_	_
or covers	9		
ld. Installed corrective devices as necessary (e.g., if snowdrifts or leaves frequently block an intake)			
requently block att intake)		_	_
ACTIVITY 2: POLLUTANT SOURCES			
le. Checked ground-level intakes for pollutant sources (dumpsters, loading	<u>,</u>		П
docks, and bus-idling areas)		ч	u
toilet, or laboratory exhaust fans; puddles; and mist from	•		
air-conditioning cooling towers)			
1g. Resolved any problems with pollutant sources located near outdoor air	•	п	П
intakes (e.g., relocated dumpster or extended exhaust pipe)	, 🖼		_
ACTIVITY 3: AIRFLOW			
1h. Obtained chemical smoke (or a small piece of tissue paper or light plas	tic) 🗖		
li. Confirmed that outdoor air is entering the intake appropriately			
2 CVCTEM CLEANIINECC			
2. SYSTEM CLEANLINESS			
ACTIVITY 4: AIR FILTERS			
2a. Replaced filters per maintenance schedule2b. Shut off ventilation system fans while replacing filters (prevents dirt fr		_	_
blowing downstream)		Q	
2c. Vacuumed filter areas before installing new filters			
2d. Confirmed proper fit of filters to prevent air from bypassing (flowing		_	
around) the air filter			
Ze. Confirmed proper installation of filters (correct direction for althow).			

2. SYSTEM CLEANLINESS (continued)

2f. Ensured that drain pans slant toward the drain (to prevent water from accumulating) 2g. Cleaned drain pans 2h. Checked drain pans for mold and mildew 2h. Ensured that heating and cooling coils are clean 2h. Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean 2h. Ensured that ducts are clean 2h. Ensured that ducts are clean 2h. Ensured that mechanical room for unsanitary conditions, leaks, and spills 2h. Ensured that mechanical rooms and air-mixing chambers are free of trash, chemical products, and supplies 3h. 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, and controls operations manuals (often uniquely designed) 3c. Ensured that settings fit the actual schedule of building use (including night/weekend use) 3d. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting 3h. Checked that the line dryer prevents moisture buildup 3h. Replaced control system filters at the compressor inlet based on the compressor manufacturer's recommendation (for example, when you blow down the tank) 3h. Set the line pressure at each thermostat and damper actuator at the proper level (no leakage or obstructions) 3h. Ensured that the outdoor air damper is visible for inspection 3h. Ensured that the recirculating relief and/or exhaust dampers are visible for inspection and outdoor air damper is within the normal operating range	AC'	TIVITY 5: DRAIN PANS		
2h. Checked drain pans for mold and mildew	2f.	Cuadred that drain band plant to have any (14 km; 114)		_
2h. Checked drain pans for mold and mildew	2g.	Cleaned drain pans		
2i. Ensured that heating and cooling coils are clean	2h.	Checked drain pans for mold and mildew		
ACTIVITY 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				
2j. Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean	2i.	Ensured that heating and cooling coils are clean	Ш	J
(air-mixing chamber and fan blades) is clean 2k. Ensured that ducts are clean 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 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, and controls operations manuals (often uniquely designed) ACTIVITY 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) ACTIVITY 11: CONTROL COMPONENTS 3g. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the line dryer prevents moisture buildup 3h. Checked that the recirculation of the compressor inlet based on the compressor manufacturer's recommendation (for example, when you blow down the tank). 3h. Ensured that the contdoor air damper is visible for inspection 3h. Ensured that the recirculating relief and/or exhaust dampers are visible for inspection 3m. Ensured that air temperature in the indoor				
2k. Ensured that ducts are clean	2j.	Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean		
21. Checked mechanical room for unsanitary conditions, leaks, and spills	2k.	Ensured that ducts are clean	۵	
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)	21.	Checked mechanical room for unsanitary conditions, leaks, and spills		
3a. Ensured that air dampers are at least partially open (minimum position) 3b. Ensured that minimum position provides adequate outdoor air for occupants	2m.	chemical products, and supplies		
3b. Ensured that minimum position provides adequate outdoor air for occupants	3.	CONTROLS FOR OUTDOOR AIR SUPPLY		
ACTIVITY 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)				
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)	3b.	Ensured that minimum position provides adequate outdoor air for occupants) 🗅	
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)	40	TIVITY 9. CONTROLS INFORMATION		
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ACTIVITY 10: CLOCKS, TIMERS, SWITCHES 3d. Turned summer-winter switches to the correct position	50.	requirements, controls specifications, as-built mechanical drawings,		
3d. Turned summer-winter switches to the correct position		and controls operations manuals (often uniquely designed)	1 0	
36. Set time clocks appropriately	AC	TIVITY 10: CLOCKS, TIMERS, SWITCHES		_
3f. Ensured that settings fit the actual schedule of building use (including night/weekend use)				_
ACTIVITY 11: CONTROL COMPONENTS 3g. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting	3e.	Set time clocks appropriately	ı	ч
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3h. Checked that the line dryer prevents moisture buildup	3g.	Ensured appropriate system pressure by testing line pressure at both the		_
3i. Replaced control system filters at the compressor inlet based on the compressor manufacturer's recommendation (for example, when you blow down the tank)				_
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)	<i>5</i> 1.	compressor manufacturer's recommendation (for example, when you	a (")	
ACTIVITY 12: OUTDOOR AIR DAMPERS 3k. Ensured that the outdoor air damper is visible for inspection	۵.		, _	
3k. Ensured that the outdoor air damper is visible for inspection	<i>5</i>].	level (no leakage or obstructions)	ı 🗆	
31. Ensured that the recirculating relief and/or exhaust dampers are visible for inspection			_	
for inspection	3k.	Ensured that the outdoor air damper is visible for inspection	J 🗅	
3m. Ensured that air temperature in the indoor area(s) served by each outdoor air damper is within the normal operating range	31.	Ensured that the recirculating relief and/or exhaust dampers are visible for inspection	a 🗆	
	3m	. Ensured that air temperature in the indoor area(s) served by each		
				. U



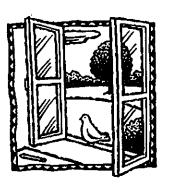
NOTE: It is necessary to ensure that the damper is operating properly and within the normal range to continue.



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	No □	N/A
	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on		۵
	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.		٥
	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
3r.	The damper actuator links to the damper shaft, and any linkage set screws or bolts are tight		۵
	 Moving parts are free of impediments (e.g., rust, corrosion) Electrical wire or pneumatic tubing connects to the damper actuator 	<u> </u>	0
	The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)		<u> </u>
Pro	oceed to Activities $13-16$ if the damper seems to be operating properly.		
AC 3s.	Disconnected power to controls (for automatic reset only) to test continuity across terminals		•
OF 3t.	a second to the state of the manual reget button (usually		•
3u	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats	0	
clo	OTE: HVAC systems with water coils need protection from the cold. The freeze-stopse the outdoor air damper and disconnect the supply air when tripped. The typic nge is 35°F to 42°F.	ıt ma al tri	y ip
A	CTIVITY 14: MIXED AIR THERMOSTATS		
	Ensured that the mixed air stat for heating mode is set no higher than 65°F	۵	1
3v	v. Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting		
3x	CTIVITY 15: ECONOMIZERS Confirmed proper economizer settings based on design specifications or local practices	i C	ם נ
	OTE: The dry-bulb is typically set at 65°F or lower.		
3y 3z	y. Checked that sensor on the economizer is shielded from direct sunlight		
la D ar	OTE: Economizers use varying amounts of cool outdoor air to assist with the co oad of the room or rooms. There are two types of economizers, dry-bulb and enth bry-bulb economizers vary the amount of outdoor air based on outdoor temperate and enthalpy economizers vary the amount of outdoor air based on outdoor tempe and humidity level.	агру. ıre,	

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. 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)...... 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 a and labs by keeping them under negative pressure (as compared to s	surrounding spa	ices).	
5b. Checked (using chemical smoke) that air is drawn into the room adjacent spaces	n from Yes	No •	N/A
Stand outside the room with the door slightly open while checking a the door opening (see "How to Measure Airflow").	irflow high and	low i	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 under positive pressure) is sealed and in good condition	fan (which is	<u> </u>	۵
6. QUANTITY OF OUTDOOR AIR			
ACTIVITY 22: OUTDOOR AIR MEASUREMENTS AND CAI	LCULATIONS	•	
NOTE: Refer to "How to Measure Airflow" for techniques.			
6a. Measured the quantity of outdoor air supplied (22a) to each verunit	□		
6b. Calculated the number of occupants served (22b) by the ventila under consideration		•	
6c. Divided outdoor air supply (22a) by the number of occupants (2 determine the existing quantity of outdoor air supply per person	22b) to n (22c) 🗆		
ACTIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR	QUANTITIES		
6d. Compared the existing outdoor air per person (22c) to the reconsevers in Table 1			
6e. Corrected problems with ventilation units that supplied inadequantities of outdoor air to ensure that outdoor air quantities (2 the recommended levels in Table 1	22c) meet 🗆	•	



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Walkthrough Inspection Checklist

Name:	John	Call	veur)	
School:	Penn	411	School	
Room or Area:		11	Date Completed: _	1/22/24
		\sim		,
Signature:		J 3		- 1-2 - 2 - 2 - 11 - 1

1.	GROUND LEVEL	Yes	No	N/A
1a.	Ensured that ventilation units operate properly	🗑		
	Ensured there are no obstructions blocking air intakes			
	Checked for nests and droppings near outdoor air intakes			
1d.	Determined that dumpsters are located away from doors, windows, and outdoor air intakes			
le.	Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)			<u>.</u>
1f.	Ensured that vehicles avoid idling near outdoor air intakes	💆	<u> </u>	a
lg.	Minimized pesticide application	=		
1h.	Ensured that there is proper drainage away from the building (including roof downspouts)			
1i.	Ensured that sprinklers spray away from the building and outdoor air intakes	🖸	۵	
1j.	Ensured that walk-off mats are used at exterior entrances and that			
•	they are cleaned regularly	🍽		
	ROOF	مأداذه	41	
	ile on the roof, consider inspecting the HVAC units (use the Ventilation Che		<i>y</i> .	
2b.	Ensured that the roof is in good condition		0	
2c.	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.		🗷		
2g.	Ensured that air from plumbing stacks and exhaust outlets flows away from outdoor air intakes			
3.	ATTIC			
3a.	Checked for evidence of roof and plumbing leaks	🛍		
3b.	Checked for birds and animal nests	角		
4.	GENERAL CONSIDERATIONS			
4a	Ensured that temperature and humidity are maintained within acceptable ranges	🛍		ם נ
4h	Ensured that no obstructions exist in supply and exhaust vents			ם נ
	Checked for odors			ם נ
4d	. Checked for signs of mold and mildew growth	🗗		ם נ

4. (GENERAL CONSIDERATIONS (continued)	No	N/A
4e	Checked for signs of water damage		
4f.	Checked for evidence of pests and obvious food sources		
	Noted and reviewed all concerns from school occupants		Q
_			
5.	BATHROOMS AND GENERAL PLUMBING		
	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)		' \Box
	Toilets are flushed at least once per week		
6.	MAINTENANCE SUPPLIES		
ба.	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		<u>u</u>
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		
7.	COMBUSTION APPLIANCES		
7a	Checked for combustion gas and fuel odors		
7b.	Ensured that combustion appliances have flues or exhaust hoods		
7c.	Checked for leaks, disconnections, and deterioration		
7d.	Ensured there is no soot on inside or outside of flue components		
	•		
8.	OTHER		
8a.	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		



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Integrated Pest Management Checklist

Na:	me:		
Sch	nool: Perry Hill school		
	om or Area: Date Completed: 1/22/24	, 	
Şig	gnature:		
1.	OFFICIAL POLICY STATEMENT	s No	NI
i a	Developed or located the school's official policy statement for integrated	3 140	14/
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 Educated students and staff (the occupants of the building) about IPM		C
2c.	and asked them to keep their areas clean and free of clutter		C
2d.	Encouraged parents to learn about IPM practices and implement them		
2-	at home		ָ
2e. 2f.	Included language about IPM into contracts with pest management		
22.	professionals		C
_	OFTENIO DECT MANIA CENTENIT OR IECTIVES		
3a.	Set appropriate pest management objectives for school buildings (such as preventing pests from interfering with students' learning environment		
	and preserving the integrity of the building structure)		(
3b.	Set appropriate pest management objectives for school grounds (such as		г
	providing safe playing areas and the best athletic surfaces possible)	. 4	,
4.	INSPECTING, IDENTIFYING, AND MONITORING		
	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	ם נ	
4d.	populations		ì
	L. L. M.		

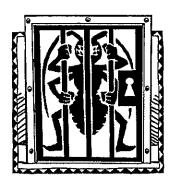
4e. Developed plans to modify habitat (for example, exclusion, repair, and

4f. Established a monitoring program that consists of routine inspections to estimate pest population levels and identify evidence of pests and

sanitation efforts) to prevent or resolve any pest problems

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	ב		a
5c.	Set action thresholds	_		
6.	PREVENTIVE STRATEGIES			
	DOOR SITES			
6a.	Implemented appropriate strategies to prevent pests from inhabiting the following	win		
	• Entryways			u
	• Classrooms			
	Gymnasiums			
	• Locker rooms			
	• Offices			<u> </u>
	• Staff lounges			<u> </u>
	• Bathrooms			<u> </u>
	Food preparation and serving areas			<u> </u>
	Rooms with extensive plumbing			ā
	Maintenance areas Other			ū
	• Other	_	_	_
οι	TTDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the following	owir	ng ar	eas:
	• Playgrounds	•		ם
	Parking lots		ā	
	Lawns and athletic fields			0
	Teaching gardens or greenhouses			
	Loading docks			ū
	• Dumpsters	_		ā
	Areas with ornamental shrubs and trees Other		ū	ū
	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that	_	_	
	pesticides were necessary	•	Ц	
	Ensured that pest management professionals integrate IPM into their pest management methods	•	ū	
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		a	
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			
7f.	Used protective clothing or equipment when applying pesticides	. ப		
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.	Locked or fastened lids of all bait boxes and placed bait away from the runway of the box	s ľ	No □	N/A
7i.	Applied pesticides when occupants were not present or in areas where they would not be exposed to the chemicals			
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			
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel			
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			
7n.	Ensured that flammable liquids are stored away from ignition sources	í	ā	_
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)		۵
8Ъ.	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained		а	-
8c.	Ensured that each log book contains the following items:	ı		_
	• Copy of the pest management plan	1		
	Service schedules for maintenance of buildings and grounds Current EPA-registered labels			•
	Current Material Safety Data Sheets (MSDS) for each pesticide project	ì		
	Pest surveillance data sheets	1		ō
	• Diagram noting the location of pest activity, traps, and bait stations		а	



- 1. 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.
- Return the checklist portion of this document to the IAQ Coordinator.

Food Service Checklist

r			
Nai	me: John Celhain		
Sch	nool: Perry Hull School		
Ro	om or Area: Date Completed: /2 \(\sqrt{2} \)	ч	
Sig	mature:		
		.	
	COOKING AREA		
la.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	No	N/.
1b.	Checked for odors near cooking, preparation, and eating areas		
1c.	Ensured that exhaust fans are used whenever cooking, washing dishes,		_
	and cleaning		
ld.	Determined that gas appliances function properly		
16. 1f.	Ensured there are no combustion gas or natural gas odors, leaks, back-	_	
	drafting, or headaches when gas appliances are used		
1g.	Ensured that kitchen is clean after use		_
1h.	Checked for signs of microbiological growth in the kitchen, including		
1:	the upper walls and ceiling (for example, mold, slime, and algae)	_	_
1i.	manufacturer's directions for use, and carefully reviewed the		
	method of application		
lj.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)		
	stains, discoloration, and damp areas)	_	Ī
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.	Stored leftovers in well-sealed containers with no traces of food on outside surfaces		C
2c.	Ensured that food preparation, cooking, and storage practices are sanitary		C
2d.	Disposed of food scraps properly and removed crumbs		۲
2e.	Cleaned counters with soap and water or a disinfectant (according to		,-
	school policy)		
2 1 .	Swept and wet mopped floors	J	_
3.	WASTE MANAGEMENT		
3a.	Selected and placed waste in appropriate containers		ţ

3b. Ensured that containers' lids are securely closed

prevailing winds)

3c. Separated food waste and food-contaminated items from other wastes,

3e. Ensured that dumpsters are properly located (away from air intake yents, operable windows, and food service doors in relation to

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

