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 item. (A "no"
 response requires
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 - 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 Calhoun	
School: Shelton	Intermediate School	
Room or Area:	All Date Completed: 1/22/24	
Signature:	1/20	

1.	BUILDING MAINTENANCE SUPPLIES	Yes	No	N/A
la.	Developed appropriate procedures and stocked supplies for spill control			
lb.	Reviewed supply labels			
	Ensured that air from chemical and trash storage areas vents to the outdoors		٥	0
	Stored chemical products and supplies in sealed, clearly labeled containers			ū
le.	Researched and selected the safest products available			
	Ensured that supplies are being used according to manufacturers' instructions			۵
lg.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions			0
1h.		. 🗷		
li.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied			
lj.	Ventilated affected areas during and after the use of odorous or hazardous chemicals			
2.	GROUNDS MAINTENANCE SUPPLIES			
2a.				
2b.	Ensured that supplies are used and stored according to manufacturers' instructions			۵
	Established and followed procedures to minimize exposure to fumes from supplies		Q	۵
2d.	Reviewed and followed manufacturers' guidelines for maintenance	. 🖢		_
2e.	Replaced portable gas cans with low-emission cans	. 🔾		
2f.	containers	🛡		۵
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	,, •	0	ロ
3.	DUST CONTROL		•	
ŝa.	Installed and maintained barrier mats for entrances	💂	۵	
	. Used high efficiency vacuum bags	🗭		
3c	. Used proper dusting techniques	•		
	. Wrapped feather dusters with a dust cloth			
3e	. Cleaned air return grilles and air supply vents	🗬		

4a. Established and followed schedule for vacuuming and mopping floors	4.	FLOOR CLEANING	Yes	No	N/A	
5. DRAIN TRAPS 5a. Poured water down floor drains once per week (about 1 quart of water)	4b.	Established and followed schedule for vacuuming and mopping floors Cleaned spills on floors promptly (as necessary)	. (1)		<u> </u>	
5b. Ran water in sinks at least once per week (about 2 cups of water) 6. Flushed toilets once each week (if not used regularly) 6. MOISTURE, LEAKS, AND SPILLS 6a. 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 6e. 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 Floors and ceilings under plumbing Duct interiors near humidifiers, cooling coils, and outdoor air intakes 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						(
6a. Checked for moldy odors	5b.	Ran water in sinks at least once per week (about 2 cups of water)	. 🔳			
6b. Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	6.	MOISTURE, LEAKS, AND SPILLS				
6b. Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	6а.	Checked for moldy odors	●			
locker rooms, and bathrooms)		Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	_			
condensate		locker rooms, and bathrooms)	📭	۵		
free of condensate		condensate	🖷		۵	
Indoor areas near known roof or wall leaks Walls around leaky or broken windows Floors and ceilings under plumbing Duct interiors near humidifiers, cooling coils, and outdoor air intakes 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		free of condensate	📤	۵		
Walls around leaky or broken windows Floors and ceilings under plumbing Duct interiors near humidifiers, cooling coils, and outdoor air intakes 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	6f.	Ensured the following areas are free from signs of leaks and water damage	:		П	
Floors and ceilings under plumbing Duct interiors near humidifiers, cooling coils, and outdoor air intakes 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		Indoor areas near known roof of Wall leaks	🕶			
Duct interiors near humidifiers, cooling coils, and outdoor air intakes 7. COMBUSTION APPLIANCES 7a. Checked for odors from combustion appliances				-		
7a. Checked for odors from combustion appliances		Duct interiors near humidifiers, cooling coils, and outdoor air intakes		ū	0	
7b. Checked appliances for backdrafting (using chemical smoke)	7.	COMBUSTION APPLIANCES				
7b. Checked appliances for backdrafting (using chemical smoke)	7a.	Checked for odors from combustion appliances			_	
7d. Inspected exhaust components for corrosion and soot	7b.	Checked appliances for backdrafting (using chemical smoke)	🖬	_		
	7c. 7d.	Inspected exhaust components for leaks, disconnections, or deterioration. Inspected flue components for corrosion and soot				
	8.	PEST CONTROL				
oa. Completed the linegrated 1 est management officialist	8a.	Completed the Integrated Pest Management Checklist	角		a	



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Waste Management Checklist

Name:	JOM	Callian	
School:	Shelton	whenholte	School
	sn	Date Completed:	1/21/24
Room or Area:		Date Completed.	
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)	🏚	П	۵
1b.	Ensured that waste containers are lined	🖢		
1c.	Ensured that waste from art, science, vocational classes, etc., are handled separately	•		
1d.	Labeled recycling bins clearly	🗰		
	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			
lh.	Ensured appropriate waste removal schedule			
li.	Ensured waste is stored in a well-ventilated room	🗖		
1j.	Ensured any exhaust fans in the room are operating properly	🖫		
lk.	Checked waste storage areas for odors, contaminants, or signs of vermin		Q	



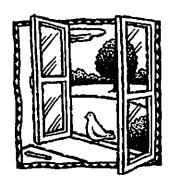
- 1. Read the IAQ
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 as well as a
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Ventilation Checklist

Name:			
School: The mounts	phor	U	_
Unit Ventilator/AHU No:	<u> </u>		_
Mr. de	24/24		_
Room or Area: Date Completed:	1		_
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		_	
mode		ч	_
ACTIVITY 1: OBSTRUCTIONS			
1c. Ensured that outdoor air intakes are clear of obstructions, debris, clog	_		_
or covers		Ч	_
frequently block an intake)	.		
•			
ACTIVITY 2: POLLUTANT SOURCES			
1e. Checked ground-level intakes for pollutant sources (dumpsters, loadin docks, and bus-idling areas)			
1f. Checked rooftop intakes for pollutant sources (plumbing vents; kitche			
toilet, or laboratory exhaust fans; puddles; and mist from	•		_
air-conditioning cooling towers)		ч	_
intakes (e.g., relocated dumpster or extended exhaust pipe)			
ACTIVITY 3: AIRFLOW	astio)		_
1h. Obtained chemical smoke (or a small piece of tissue paper or light plants.1i. Confirmed that outdoor air is entering the intake appropriately			
11. Comminde man outdoor an is discounting the interest appropriately			
2. SYSTEM CLEANLINESS			
ACTIVITY 4: AIR FILTERS	_	_	_
2a. Replaced filters per maintenance schedule		u	Ļ
2b. Shut off ventilation system fans while replacing filters (prevents dirt blowing downstream)		۵	
2c. Vacuumed filter areas before installing new filters		ū	_
2d. Confirmed proper fit of filters to prevent air from bypassing (flowing	g	_	_
around) the air filter	🔳		
2e. Confirmed proper installation of filters (correct direction for airflow) 🗖		Ç

2. SYSTEM CLEANLINESS (continued)

AC'	TIVITY 5: DRAIN PANS		
2f.	Ensured that drain pans slant toward the drain (to prevent water from accumulating)	No , □	
2g.	Cleaned drain pans		
2h.	Checked drain pans for mold and mildew		
	TIVITY 6: COILS	_	_
2i.	Ensured that heating and cooling coils are clean		u
	TIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS		
·	Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean	۵	
2k.	Ensured that ducts are clean		
	FIVITY 8: MECHANICAL ROOMS	_	_
	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		
AC	TIVITY 9: CONTROLS INFORMATION		
3с.	Obtained and reviewed all design inside/outside temperature and humidity		
	requirements, controls specifications, as-built mechanical drawings, and controls operations manuals (often uniquely designed)	۵	۵
AC	TIVITY 10: CLOCKS, TIMERS, SWITCHES		
	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)	۵	
AC	TIVITY 11: CONTROL COMPONENTS		
3g.	Ensured appropriate system pressure by testing line pressure at both the	_	
	occupied (day) setting and the unoccupied (night) setting		
	Checked that the line dryer prevents moisture buildup	<u>_</u>	-
3i.	compressor manufacturer's recommendation (for example, when you blow down the tank)	ם	
3j.	Set the line pressure at each thermostat and damper actuator at the proper		
ے,	level (no leakage or obstructions)		
	TIVITY 12: OUTDOOR AIR DAMPERS	,	_
3k.	Ensured that the outdoor air damper is visible for inspection		_
	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		ſ
	outdoor an damper is whith 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		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	<u> </u>		۵
3q.	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		•	<u> </u>
3r.	 The damper actuator links to the damper shaft, and any linkage set screws or bolts are tight	. 2	0000	0000
Pro	oceed to Activities 13–16 if the damper seems to be operating properly.			
3s.	CTIVITY 13: FREEZE STATS Disconnected power to controls (for automatic reset only) to test continuity across terminals	.0		•
	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)	🗅		
	. Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats	u	۵	
clc	OTE: HVAC systems with water coils need protection from the cold. The freeze ose the outdoor air damper and disconnect the supply air when tripped. The t nge is 35°F to 42°F.	?∽sta ypic	ıt ma al tri	y Ip
A	CTIVITY 14: MIXED AIR THERMOSTATS			
3v	Ensured that the mixed air stat for heating mode is set no higher than 65°F	🗖		•
3v	v. Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting			•
A 0	CTIVITY 15: ECONOMIZERS Confirmed proper economizer settings based on design specifications or local practices	🐿		ı 🗅
N	OTE: The dry-bulb is typically set at 65°F or lower.			
33 32	y. Checked that sensor on the economizer is shielded from direct sunlight z. Ensured that dampers operate properly (for outside air, return air,			_
lo D ai	exhaust/relief air, and recirculated air), per the design specifications OTE: Economizers use varying amounts of cool outdoor air to assist with the road of the room or rooms. There are two types of economizers, dry-bulb and ery-bulb economizers vary the amount of outdoor air based on outdoor temper and enthalpy economizers vary the amount of outdoor air based on outdoor tend to the humidity level.	e coe enthe eratu	oling ilpy. ire,	

3. CONTROLS FOR OUTDOOR AIR SUPPLY (continued) ACTIVITY 16: FANS

3aa.	hours (even when room thermostat is satisfied)	B		N/A
NO: ensi	TE: If fan shuts off when the thermostat is satisfied, adjust control cycle as ne ure sufficient outdoor air supply.	ces.	sary	to
4.	AIR DISTRIBUTION			
	TIVITY 17: AIR DISTRIBUTION Ensured that supply and return air pathways in the existing ventilation system perform as required	1	<u> </u>	۵
4b.	Ensured that passive gravity relief ventilation systems and transfer grilles between rooms and corridors are functioning	_	ū	۵
NO proj	TE: If ventilation system is closed or blocked to meet current fire codes, const fessional engineer for remedies.	ılt 1	with .	a
	Made sure every occupied space has supply of outdoor air (mechanical system or operable windows) Ensured that supply and return vents are open and unblocked	•	0	0
ΝO	TE: If outlets have been blocked intentionally to correct drafts or discomfort, I correct the cause of the discomfort and reopen the vents.			ate
	Modified the HVAC system to supply outside air to areas without an outdoor air supply	: •	۵	0
	Modified existing HVAC systems to incorporate any room or zone layout and population changes	•	۵	
4h	blackboards or displays, bookshelves) that could block movement of air in the room, especially those blocking air vents		۵	
	activities			
4i.	Ensured that classrooms are free of uncomfortable drafts produced by air from supply terminals	•		۵
AC	TIVITY 18: PRESSURIZATION IN BUILDINGS			
ma	TE: To prevent infiltration of outdoor pollutants, the ventilation system is des intain positive pressurization in the building. Therefore, ensure that the system exhaust fans, is operating on the "occupied" cycle when doing this activity.	n, ii	nclud	ding
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)	۵		
5.	EXHAUST SYSTEMS			
AC	CTIVITY 19: EXHAUST FAN OPERATION			

If fans are running but air is not flowing toward the exhaust intake, check for the following:

5a. Checked (using chemical smoke) that air flows into exhaust fan grille(s) \square

- 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	VIO •	N/A
Stand outside the room with the door slightly open while checking airflow high and lot the door opening (see "How to Measure Airflow").	w ir	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	-	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		
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) □		
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 (22c) meet the recommended levels in Table 1	•	



Walkthrough Inspection Checklist

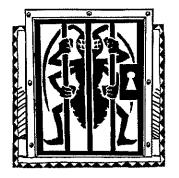
Name:	John Ca	mm	
School:	Shelten	1 stamedians	School
	Au		1/22/24
Room or Area:		Date Completed:	7,55151
Signature:			
			`

1. GROUND LEVEL Yes No N/A 1a. Ensured that ventilation units operate properly..... 1b. Ensured there are no obstructions blocking air intakes..... 1c. Checked for nests and droppings near outdoor air intakes ld. Determined that dumpsters are located away from doors, windows, and outdoor air intakes 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 1g. 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 1j. Ensured that walk-off mats are used at exterior entrances and that they are cleaned regularly 2. ROOF While on the roof, consider inspecting the HVAC units (use the Ventilation Checklist). 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)..... 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 3. ATTIC 3a. 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 4c. Checked for odors 4d. Checked for signs of mold and mildew growth

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4g. Noted and reviewed all concerns from school occupants	4. (GENERAL CONSIDERATIONS (continued)	No	N/A
5b. 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 (about 2 cups of water) 6c. 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 properly 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)	4f.	Checked for evidence of pests and obvious food sources		
5b. 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 (about 2 cups of water) 6c. 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 properly 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)	5.	BATHROOMS AND GENERAL PLUMBING		
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6. MAINTENANCE SUPPLIES 6a. Ensured that chemicals are used only with adequate ventilation and when building is unoccupied		Water is poured down floor drains once per week (approx. 1 quart of water)		_
6. MAINTENANCE SUPPLIES 6a. Ensured that chemicals are used only with adequate ventilation and when building is unoccupied		Water is poured into sinks at least once per week (about 2 cups of water)	_	_
6a. Ensured that chemicals are used only with adequate ventilation and when building is unoccupied		Toilets are flushed at least once per week	u	u
building is unoccupied	6.	MAINTENANCE SUPPLIES		
properly		building is unoccupied		
6c. Ensured that portable fuel containers are properly closed	6b.	Ensured that vents in chemical and trash storage areas are operating		П
6d. Ensured that power equipment, like snowblowers and lawn mowers, have been serviced and maintained according to manufacturers' guidelines		properly	_	
7a. Checked for combustion gas and fuel odors	6d.	Ensured that power equipment, like snowblowers and lawn mowers, have		_
7b. Ensured that combustion appliances have flues or exhaust hoods	7.	COMBUSTION APPLIANCES		
7b. Ensured that combustion appliances have flues or exhaust hoods	7a	Checked for combustion gas and fuel odors		
7c. Checked for leaks, disconnections, and deterioration	7b.	Ensured that combustion appliances have flues or exhaust hoods		
8a. Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)	7c.	Checked for leaks, disconnections, and deterioration		
8a. Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)	7d.	Ensured there is no soot on inside or outside of flue components		
1980, this could be a lead hazard)	8.	OTHER		
1980, this could be a lead hazard)	8a.	Checked for peeling and flaking paint (if the building was built before		
8b. Determined date of last radon test		1980, this could be a lead hazard)		_
	8b.	Determined date of last radon test	Ų	J



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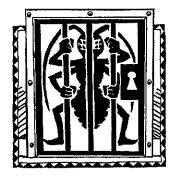
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Integrated Pest Management Checklist

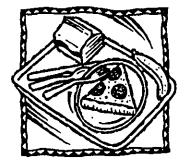
Na	ame: John Calhourn		_
Sc	hool: Sherton Intermediate School		
Ro	oom or Area: Date Completed:/22/24		
Si	gnature:		
1.	OFFICIAL POLICY STATEMENT Yes	No	N/A
1a.	Developed or located the school's official policy statement for integrated pest management (IPM)		
2.	DESIGNATING PEST MANAGEMENT ROLES		
2a.	Assigned and trained a qualified person to be the pest manager	0	
2b.	Involved decision makers in the IPM program	П	
2c.	Educated students and staff (the occupants of the building) about IPM and asked them to keep their areas clean and free of clutter		
2d.	Encouraged parents to learn about IPM practices and implement them	-	_
_	at home		
2e.	Developed a program to educate and train all IPM participants		_
21.	professionals		
3.	SETTING PEST MANAGEMENT OBJECTIVES		
3a.	Set appropriate pest management objectives for school buildings (such as		
Ju.	preventing pests from interfering with students' learning environment	_	
21	and preserving the integrity of the building structure)		
30.	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		_
	populations		
4e	Developed plans to modify habitat (for example, exclusion, repair, and	_	_
4.5	sanitation efforts) to prevent or resolve any pest problems		•
41	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		No •	N/A
	Determined how many pests the school buildings, grounds, and occupants can tolerate	_	•	O.
5c.	Set action thresholds			Q
6.	PREVENTIVE STRATEGIES			
INI	OOOR SITES			
ба.	Implemented appropriate strategies to prevent pests from inhabiting the following	win	g are	as:
	• Entryways			
	• Classrooms			
	Gymnasiums	•		
	• Locker rooms			
	• Offices			
	• Staff lounges			
	• Bathrooms			
	• Food preparation and serving areas	P		
	• Rooms with extensive plumbing			ū
	Maintenance areas			
	• Other			
	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the following	wir	g are	eas:
	• Playgrounds			
	• Parking lots			
	• Lawns and athletic fields			
	Teaching gardens or greenhouses			
	• Loading docks			
	• Dumpsters			
	Areas with ornamental shrubs and trees			
	• Other			
7.	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that	•	_	_
	pesticides were necessary	•	ч	
	Ensured that pest management professionals integrate IPM into their pest management methods		۵	
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			
74	Reviewed and followed all label instructions on pesticides and learned	_	_	_
	how to properly apply and handle these chemicals		Q	
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			
7.5			0	_
7f.	Placed all pesticides in tamper-resistant bait boxes or locations that are	_	_	_
/g.	inaccessible to children and non-target species		۵	





7.	PESTICIDE USE AND STORAGE (cont.)			
7h.	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	. 🕦		
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	., ੇ		
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel	🗖	□	
/ n ,	from areas prone to flooding or where spills or leaks may contaminate the environment	∉ 1	_	
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			
	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept	🐞		
	Ensured that pesticide records necessary to meet all state, local, and schoo board requirements are maintained	1 Q		
8c.	Ensured that each log book contains the following items: Copy of the pest management plan Service schedules for maintenance of buildings and grounds Current EPA-registered labels Current Material Safety Data Sheets (MSDS) for each pesticide project Pest surveillance data sheets Diagram noting the location of pest activity, traps, and bait stations	•	000000	



Food Service Checklist

1a. Determined that local exhaust fans operate properly (note if fans are

1. COOKING AREA

3. WASTE MANAGEMENT

Name:	John	Cally	<u> </u>	 	
School:	Shelten	iste	i met at	School	ر
Room or Area:	AU		Date Completed:	 22/24	
Signature:		7 }		 	

excessively noisy)

Yes No N/A

Instructions

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

′ 1b.	Checked for odors near cooking, preparation, and eating areas	ч	Ц
lc.	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	ш	_
1f.	Ensured there are no combustion gas or natural gas odors, leaks, back-		
	drafting, or headaches when gas appliances are used	<u> </u>	
lg.	Ensured that kitchen is clean after use		_
1h.	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)		.0
1.5	Selected biocides registered by EPA (if required), followed the		
li.	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		
٠,٠	stains, discoloration, and damp areas)		
_	FOOD HANDLING AND STORAGE		
2a.	Checked food preparation, cooking, and storage areas for signs of insects		
	and vermin (for example, feces or remains)		
2h	and vermin (for example, feces or remains)		۵
2b.	and vermin (for example, feces or remains) Stored leftovers in well-sealed containers with no traces of food on outside	<u> </u>	٥
	and vermin (for example, feces or remains)	0 0 0	0
2c.	and vermin (for example, feces or remains)	_	
2c. 2d.	and vermin (for example, feces or remains)	ū	
2c. 2d.	and vermin (for example, feces or remains)	ū	
2c. 2d.	and vermin (for example, feces or remains)		

3a. Selected and placed waste in appropriate containers

3b. Ensured that containers' lids are securely closed

3d. Stored waste containers in a well-ventilated area

if possible

prevailing winds)

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

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

	DELIVERIES			N/A
4a.	Instructed vendors to avoid idling their engines during deliveries	🖭		
	Posted a sign prohibiting vehicles from idling their engines in receiving areas	🗖		ū
4c.	Ensured that doors or air barriers are closed between receiving area and kitchen	🕿	□	۵

