

- 1. Read the IAQ

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- 2. Keep the

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 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 IAO Coordinator.

Food Service Checklist

Name: _	Jennette Schuster	
School:	Killingworth Elementary	
Room or A	Area: KIYCLOU Date Completed: 4	-19-24
C:	Search Schuster	
Signature:	C C C C C C C C C C C C C C C C C C C	

1.	COOKING AREA			
	excessively noisy)	Yes∕ l	No □	
1b.	Checked for odors near cooking, preparation, and eating areas	<u>v</u>		
lc.	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	<u> </u>	0	0
Id.	Determined that gas appliances function properly	N N		
	Verified that gas appliances are vented outdoors	W	_	Q
1f.	drafting, or headaches when gas appliances are used	Ū/		
1g.	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)	Ŋ.		
1i.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the			
	method of application	O		
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	. 52		<u> </u>
2.	FOOD HANDLING AND STORAGE			
20	Checked food preparation, cooking, and storage areas for signs of insects	1		
	and vermin (for example, feces or remains) Stored leftovers in well-sealed containers with no traces of food on outside	11		
20.	surfaces	d /		
2c.	Ensured that food preparation, cooking, and storage practices are sanitary	Ø/		
2d.	Disposed of food scraps properly and removed crumbs	_ (لا		
2e:	Cleaned counters with soap and water or a disinfectant (according to			П
25	school policy)			
2f.	Swept and wet mopped noots	_		
3.	WASTE MANAGEMENT	,		
		<u> </u>		П
3a.	Selected and placed waste in appropriate containers. Ensured that containers' lids are securely closed			_
30. 20	Separated food waste and food-contaminated items from other wastes,	_/		
<i>5</i> 0.	if possible	. 12 1 /		
3d.	Stored waste containers in a well-ventilated area	V		
	Ensured that dumpsters are properly located (away from air intake	/		
	vents, operable windows, and food service doors in relation to prevailing winds)	.₩	۵	

Yes No N/A	
b 🖸 🖸	20)
	V



- 1. Read the IAQ
 Backgrounder and
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 this checklist.
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 Background
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 make a copy of
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 each ventilation
 unit in your school,
 as well as a
 copy for future
 reference.
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Ventilation Checklist

Name: JOSEPH TTWE 414 / 1208 ALBERS		
School: KECENGWENTH ECEMENTURY		_
Unit Ventilator/AHU No: AU ALEAS		
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	No/	Ń/A
example, a fire escape floor plan)	, 74	ч
mode	ū	J
ACTIVITY 1: OBSTRUCTIONS		
1c. Ensured that outdoor air intakes are clear of obstructions, debris, clogs,	,	
or covers		, 🗆
1d. Installed corrective devices as necessary (e.g., if snowdrifts or leaves frequently block an intake)		
ACTIVITY 2: POLLUTANT SOURCES		
1e. Checked ground-level intakes for pollutant sources (dumpsters, loading		_/
docks, and bus-idling areas)	<u>u</u>	1
toilet, or laboratory exhaust fans; puddles; and mist from		
air-conditioning cooling towers).		
1g. Resolved any problems with pollutant sources located near outdoor air intakes (e.g., relocated dumpster or extended exhaust pipe)		\mathbf{F}
ACTIVITY 3: AIRFLOW		
1h. Obtained chemical smoke (or a small piece of tissue paper or light plastic).	′ 🗖	
Ii. 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)	a /	
2c. Vacuumed filter areas before installing new filters	, प	
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)	<u>ה</u>	J
The first terminal to the first terminal termina	_	

2. SYSTEM CLEANLINESS (continued)				
ACTIVITY 5: DRAIN PANS		,		
2f. Ensured that drain pans slant toward the drain (to prevent water from	Yes	/No	N/A	
accumulating)			<u> </u>	
2h. Checked drain pans for mold and mildew	🗖		ا ت	
		,	1	
ACTIVITY 6: COILS 2i. Ensured that heating and cooling coils are clean	.		_ \	
21. Elistica that heating and cooling cons are clean	🛥	_	_ [→ WHEAT NERDED.
ACTIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS		,		
2j. Ensured that the interior of air-handling unit(s) or unit ventilator		/ /	′ 🗖	
Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean	.			WHERE YOU CAN SEE
	-	/	·	
ACTIVITY 8: MECHANICAL ROOMS		<i>i</i> —		
21. Checked mechanical room for unsanitary conditions, leaks, and spills	121 /	/⊔	u	
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	🗹			
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	П	/	, ED	
3b. Ensured that minimum position provides adequate outdoor air for occupants	ப	C SE		
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			الا احساد	RMS CONTROLLID
3f. Ensured that settings fit the actual schedule of building use (including	 /	/	u - /	Bir-
ACTIVITY 10: CLOCKS, TIMERS, SWITCHES 3d. Turned summer-winter switches to the correct position	. 🖬			
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	. 🖬			
3i. Replaced control system filters at the compressor inlet based on the compressor manufacturer's recommendation (for example, when you	,	/		
blow down the tank)blow down the tank)	. 🖬			
3j. Set the line pressure at each thermostat and damper actuator at the proper		_	_	
level (no leakage or obstructions)	. 🗷			
ACTIVITY 12: OUTDOOR AIR DAMPERS	/	,		
3k. Ensured that the outdoor air damper is visible for inspection	. 🖬	, 🗆		
31. Ensured that the recirculating relief and/or exhaust dampers are visible	_/			
for inspection	. WH /	/	Ų	
THE PROGRAM THAT AN INDICIOUS IN THE HIGGOR GLOWS FOUND BY CHOSE	•			

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)			
	Checked that the outdoor air damper fully closes within a few minutes of shutting off appropriate air handler	Yes 🗖	No □	N/A □
	Checked that the outdoor air damper opens (at least partially with no delay when the air handler is turned on		,0	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	🗖	, 	
	If in cooling mode, checked that the outdoor air damper goes to its minimu position (without completely closing) when the room thermostat is set to 60°F and mixed air thermostat is set to 45°F		ū	J
	 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	⊡ ⊡		
Pro	ceed to Activities 13–16 if the damper seems to be operating properly.			
AC	TIVITY 13: FREEZE STATS			
	Disconnected power to controls (for automatic reset only) to test continuity across terminals	/ 🗖		ø
OR 3t.	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)	🖪	/ 	, 🗅
3u.	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats	🗖		•
clo.	TE: HVAC systems with water coils need protection from the cold. The freez se the outdoor air damper and disconnect the supply air when tripped. The t ge is 35°F to 42°F.	e-stat typica	may l trip	;)
AC	TIVITY 14: MIXED AIR THERMOSTATS	,	,	
	Ensured that the mixed air stat for heating mode is set no higher than 65°F	🗹	□	, a
3w.	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting	🗖	4	
A C	CTIVITY 15: ECONOMIZERS		/	
3x.	Confirmed proper economizer settings based on design specifications or local practices	4		
NO	OTE: The dry-bulb is typically set at 65°F or lower.	/		
	Checked that sensor on the economizer is shielded from direct sunlight	🗹	ت ر	
3z.	Ensured that dampers operate properly (for outside air, return air, exhaust/relief air, and recirculated air), per the design specifications	🗹		
loa Drj and	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 e cy-bulb economizers vary the amount of outdoor air based on outdoor temped enthalpy economizers vary the amount of outdoor air based on outdoor tended humidity level.	nthal _l rature	ру. г,	

3. CONTROLS FOR OUTDOOR AIR SUPPLY (continued) **ACTIVITY 16: FANS** 3aa. Ensured that all fans (supply fans and associated return or relief fans) that move outside air indoors continuously operate during occupied 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, 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) 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 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, 5. EXHAUST SYSTEMS ACTIVITY 19: EXHAUST FAN OPERATION 5a. Checked (using chemical smoke) that air flows into exhaust fan grille(s) \square If fans are running but air is not flowing toward the exhaust intake, check for the following: · Inoperable dampers

Obstructed, leaky, or disconnected ductworkUndersized or improperly installed fan

Broken fan belt

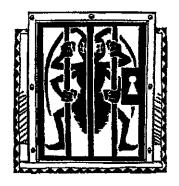




5. EXHAUST SYSTEMS (continued)

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	es).	/
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 lot the door opening (see "How to Measure Airflow").	ow in	/
5c. Ensured that air is flowing toward the exhaust intake	ď	
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>
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	4	<u>/_</u>
6b. Calculated the number of occupants served (22b) by the ventilation unit under consideration	\mathbb{Z}_{j}	/ a
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	4	_
6e. Corrected problems with ventilation units that supplied inadequate quantities of outdoor air to ensure that outdoor air quantities (22c) meet	/	/



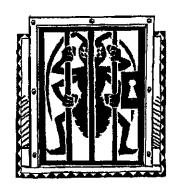
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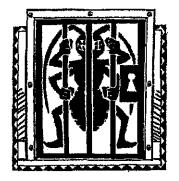
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Integrated Pest Management Checklist

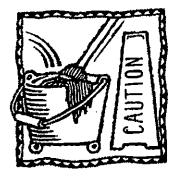
				1
N	ame: Donald Michard		<u>-</u>	-
Sc	shool: Killingworth Elementary School	·		
Re	pom or Area: KES Date Completed: 4 27	<u> </u>		_
1	gnature: Donald Micacul			
101	gnature.			
	OFFICIAL POLICY CTATERIENT			
	OFFICIAL POLICY STATEMENT	Yes	Νǫ	N/A
la.	Developed or located the school's official policy statement for integrated pest management (IPM)		o	
2.	DESIGNATING PEST MANAGEMENT ROLES			
2a.	Assigned and trained a qualified person to be the pest manager			O
2b.	Involved decision makers in the IPM program	•		
2c.	Educated students and staff (the occupants of the building) about IPM		ם	
٠,	and asked them to keep their areas clean and free of clutter	Œ	_	_
	at home	.0		Ø
2e.	Developed a program to educate and train all IPM participants	🔾		Ø
2f.	Included language about IPM into contracts with pest management professionals		ū	⊡ ′
_				
	SETTING PEST MANAGEMENT OBJECTIVES			
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)	ॼ॔	ū	0
3b.	Set appropriate pest management objectives for school grounds (such as			
	providing safe playing areas and the best athletic surfaces possible)	🗷		
4.	INSPECTING, IDENTIFYING, AND MONITORING			
4a.	Inspected all buildings and grounds for pest evidence, entry points, food, water, and harborage sites	c z/		0
4b.	Identified potential pest habitats in buildings and grounds	☑		
4c.	Pinpointed the source of any current pest problems	🗹		
4d.	Monitored to determine the extent of pest problems and to estimate pest	☑		_
4	populations	<u>A</u>		Q
	Developed plans to modify habitat (for example, exclusion, repair, and sanitation efforts) to prevent or resolve any pest problems	🗹	a	a
4f.	Established a monitoring program that consists of routine inspections to estimate pest population levels and identify evidence of pests and	-1	_	_

5.	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring		No □	N/A
5 b.	Determined how many pests the school buildings, grounds, and occupants can tolerate			a
5c.	Set action thresholds	Ø		
6.	PREVENTIVE STRATEGIES			
	OOOR SITES			
ба.	Implemented appropriate strategies to prevent pests from inhabiting the following	owin		as:
	• Entryways	Œ.	u	
	• Classrooms	<u>u</u>	<u> </u>	
	• Gymnasiums	Ų	<u> </u>	ä
	* Locker rooms	V		
	• Offices	W.		
	Staff lounges	Ø.	u	
	Bathrooms	Ø.	<u> </u>	0
	• Food preparation and serving areas	W	<u> </u>	
	• Rooms with extensive plumbing			0
	- Maintenance-areas	V		<u></u>
	• Other			a
ου	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the following	owin	g are	as:
	• Playgrounds	9	ш	u
	• Parking lots	(7A)	<u> </u>	
	• Lawns and athletic fields	U.		
	• Teaching gardens or greenhouses	M		۵
	Loading docks	u.		™
	• Dumpsters	IJ,		
	Areas with ornamental shrubs and trees	W		
	• Other			
7.	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that	./		_
	pesticides were necessary	•	_	u
	Ensured that pest management professionals integrate IPM into their pest management methods	Œ		
7c.	Identified the least toxic, target-specific chemical (or pesticide			
	formulation) that is the most effective to address the pest problem,		C)	Ą
	Reviewed and followed all label instructions on pesticides and learned how to properly apply and handle these chemicals			☑′
7e.	Used spot-treatment (or bait, crack, and crevice applications) to apply			
	pesticides whenever possible and only treated the obviously intested	r>		e.l
	plants in the area	ü		⊠
7f.	Used protective clothing or equipment when applying pesticides	u		W
7g.	Placed all nesticides in tamper-resistant bait boxes or locations that are		_	<i>~</i> /
. 5	inaccessible to children and non-target species	u		12





7.	PESTICIDE USE AND STORAGE (cont.)			_
	Locked or fastened lids of all bait boxes and placed bait away from the runway of the box		No □	N/A
	Applied pesticides when occupants were not present or in areas where they would not be exposed to the chemicals		ם	Œ/
	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	., 🗹	0	
	Ensured that parents are notified of upcoming pesticide applications through letters	🗅	۵	Ø
	Kept copies of current pesticide labels and information on pesticides easily accessible	t z/	0	، س
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel	Q	a	凮
	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			.
7o.	Ensured that flammable liquids are stored away from ignition sources	☑		
	Ensured that pesticides are stored in their original containers and all lids are securely fastened	0		Ø
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system	ø _	۵	<u> </u>
	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	ॼ∕		Q
	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained	١.		a
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 BPA-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	. W. W. W.	00000	
	The state of the s			



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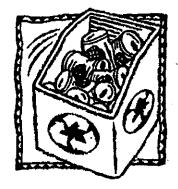
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Building and Grounds Maintenance Checklist

Name: Donald Michard	
School: Killingworth Ele	mentary School
Room or Area: KES	Date Completed: 4/18/2024
Signature: Nonal Michael	

1.	BUILDING MAINTENANCE SUPPLIES	/ae	Nο	N/A
12	Developed appropriate procedures and stocked supplies for spill control		ö	Ö
1a.	Reviewed supply labels	Œ/		Q
1c.	Proposed that air from chemical and trash storage areas vents to			
	the outdoors	W.		
1d.	Stored chemical products and supplies in sealed, clearly labeled			□
	containers	<u> </u>		
le.	Researched and selected the safest products available Ensured that supplies are being used according to manufacturers'		_	_
11.	instructions	Œ∕	Œ	
10	Enough that chamicale chamical-containing wastes, and containers are			
_	disposed of according to manufacturers' instructions	T .		
1 h .	Substituted less- or non-hazardous materials (where possible)	V		
li.	Schodulad work involving adorous or bazardous chemicals for periods	_	a	
	when the school is unoccupied	14	u	Ų
1j.	Ventilated affected areas during and after the use of odorous or hazardous chemicals	n u /		
	nazardous chemicais	-	_	
2	GROUNDS MAINTENANCE SUPPLIES			
	T		_	_
2a.	Stored grounds maintenance supplies in appropriate area(s)	M		. 🗖
2b.	Engined that cumplies are used and stored according to manufacturers'		m	ο.
_	instructions	. .	u.	_
2c.	Established and followed procedures to minimize exposure to fumes from supplies	प्र		
24	Reviewed and followed manufacturers' guidelines for maintenance	v/	Q	ب.
2u. 2e	Replaced portable gas cans with low-emission cans	ď		て
2f.	Stored chamical products and supplies in sealed clearly-labeled	_		
	containers	⊈		a
2g.	Ensured that chemicals, chemical-containing wastes, and containers are			_
	disposed of according to manufacturers' instructions	M		
_	THE CONTROL			
	DUST CONTROL	,		
3a.	Installed and maintained barrier mats for entrances	y	ā	_
3b.	Used high efficiency vacuum bags		ū	0
3c.	Used proper dusting techniques	M	ū	
3 d .	Wrapped feather dusters with a dust cloth			
36	Cleaned air return prilles and air supply yents	Ø	Ţ	لب

4.	FLOOR CLEANING	Yes	No	N/A	
4a.	Established and followed schedule for vacuuming and mopping floors	. 🗷			
4b.	Cleaned spills on floors promptly (as necessary)	. 54			15
4c.	Performed restorative maintenance (as necessary)	. 120			IE IB
5.	DRAIN TRAPS				
5a.	Poured water down floor drains once per week (about 1 quart of water)	. IZ			
5b.	Ran water in sinks at least once per week (about 2 cups of water)	. 👿			The state of the s
5c.	Flushed toilets once each week (if not used regularly)	. 🔯			
6.	MOISTURE, LEAKS, AND SPILLS				
6a.	Checked for moldy odors	. ໔			
6b.	Inspected calling tiles, floors, and walls for leaks or discoloration (may		_	_	
	indicate periodic leaks)	. 136			
6c.	Charled areas where maisture is commonly generated to 9 Kitchens.		□	0	
	locker rooms, and bathrooms)	. 1323	_	_	
6d.	Checked that windows, windowsills, and window frames are free of condensate	. 🗹			
60	Charled that indoor surfaces of exterior walls and cold water nines are				
OC.	free of condensate	. 🗹		- D	
6f.	Ensured the following areas are free from signs of leaks and water damage:	. ,			
	Indoor areas near known roof or wall leaks	. 2			
	Walls around leaky or broken windows	. 1921			
	Floors and ceilings under plumbing	. u			
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes	🗹			
7.	COMBUSTION APPLIANCES				
	Checked for odors from combustion appliances	. 🗹			
7a.	Checked appliances for backdrafting (using chemical smoke)	. 🗖		<u></u>	•
7b.	Checked appliances for backgratting (using enteriors or deterioration	₩.	$\overline{\Box}$	ū	
7c.	Inspected exhaust components for leaks, disconnections, or deterioration	/		ā	
7d.	Inspected flue components for corrosion and soot			,—•	
8.	PEST CONTROL	,			
8a.	Completed the Integrated Pest Management Checklist	. V			



Waste Management Checklist

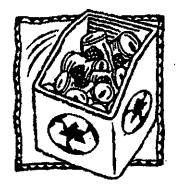
School: Killingworth Elementary School : KES Room or Area: KES Date Completed: 4/48/8024 Signature: Dana Milaul	Name: Donald Michaud	•
Room or Area: KES Date Completed: 4/48/90/24	School: Killingworth Elen	nentary School : ITES
Signature: Wand Murlaul	Room or Area: KES	Date Completed: 4/48/90/24
	Signature: Wand Michael	

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

1.	WASTE MANAGEMENT	Yes	No	N/A
	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)	12	0	
lb.	Ensured that waste containers are lined	. 127	u	u
lc.	Ensured that waste from art, science, vocational classes, etc., are handled separately	. ☑	u,	
1d.	Labeled recycling bins clearly	. □	W	
le.	Ensured number of bins and dumpsters is adequate	. 🗆		
lf.	Ensured appropriate location of dumpsters (i.e., away from air intakes,	_	- ₽-	F]_
lg.	doors, and operable windows in relation to prevailing winds) Ensured waste containers are emptied regularly	. Z	ū	
ih.	Ensured appropriate waste removal schedule	. ☑	ū	
11.	Ensured waste is stored in a well-ventilated room	. 🗷		
lj.		. v		
lk.	Checked waste storage areas for odors, contaminants, or signs of vermin	Ū		

- NEED MORE RECYCLING CANS FOR ROUMS
- NEED LARGER PLASTIC GARBAGE CANS IN SEVERAL CLASS ROOMS DUR TO BREAK PAST & SNACKS IN CLASS ROOMS



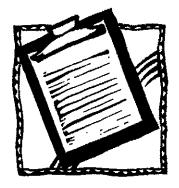
- Read the IAQ
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- 2. Keep the
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- 3. Complete the Checklist.
 - Check the "yes,"
 "no," or
 "not applicable"
 box beside each
 item. (A "no"
 response
 requires further
 attention.)
 - Make comments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

Waste Management Checklist

Name: Donald Michaud	
school Killing worth Elementary School : HES	
Room or Area: 1565 Date Completed: 4/48/3024	
Signature: Wonow Mirland	-

1.	WASTE MANAGEMENT	/es	No	N/A
	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)	Z Z	0	<u> </u>
	Ensured that waste containers are lined	¥	u	u
	Ensured that waste from art, science, vocational classes, etc., are handled separately	☑′	0	٥
1d.	Labeled recycling bins clearly			<u> </u>
le.	Ensured number of bins and dumpsters is adequate		(L)	Ш
1f.	Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds)	Ø	u	
lg.	Ensured waste containers are emptied regularly	M		
lh.	Ensured appropriate waste removal schedule	Ø		
1i.	Ensured waste is stored in a well-ventilated room	Ø		
Ii.	Ensured any exhaust fans in the room are operating properly	Ϋ́		
lk.	Checked waste storage areas for odors, contaminants, or signs of vermin	Œ		

- NEED MORE RECYCLUS CANS FOR ROOMS
- NEED LARGER PLASTIC GARBAGE CANS IN SEVERAL CLASS ROOMS DUR TO BREAKFAST & SNACKS IN CLASS ROOMS



Walkthrough Inspection Checklist

Name: Donald Michard	
School: Killingworth Ele	mentary School
Room or Area: 155	Date Completed: 4/18/24
Signature: Wonald Michael	<u> </u>

Ħ	15	Tr	u	C	Ţ	0	n	S

- 1. 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.

1.	GROUND LEVEL	Yes	No	N/A
1a.	Ensured that ventilation units operate properly	₩		
1b.	Ensured there are no obstructions blocking air intakes	\ta		
1c.	Checked for nests and droppings near outdoor air intakes	o		
1d.	Determined that dumpsters are located away from doors, windows, and outdoor air intakes			ū
	Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)	u		<u> </u>
If.	Ensured that vehicles avoid idling near outdoor air intakes	₩		Ö
	Minimized pesticide application	W—		
	Ensured that there is proper drainage away from the building (including roof downspouts)	☑	Q	
	Ensured that sprinklers spray away from the building and outdoor air intakes	0		ď
 lj.	Ensured that walk-off mats are used at exterior entrances and that they are cleaned regularly	\	· 🗖	ū
2.	ROOF			
Wh	ile on the roof, consider inspecting the HVAC units (use the Ventilation Che	cklist)		
2a.	Ensured that the roof is in good condition	🌠		
	Checked for evidence of water ponding			
2c.	Checked that ventilation units operate properly (air flows in)	u		
	Ensured that exhaust fans operate properly (air flows out)			
	Ensured that air intakes remain open, even at minimum setting			
	Checked for nests and droppings near outdoor air intakes			
	Ensured that air from plumbing stacks and exhaust outlets flows away from outdoor air intakes		a	
3.	ATTIC			
2-	Checked for evidence of roof and plumbing leaks	ਲੀ		
	Checked for birds and animal nests			
30.	Checked for birds and animal nesis	uza	_	—
4.	GENERAL CONSIDERATIONS			
4a.	Ensured that temperature and humidity are maintained within acceptable ranges	02		
4b.	Ensured that no obstructions exist in supply and exhaust vents		Ü	
	Checked for odors			
4d.	Checked for signs of mold and mildew growth	🗹	0	

4.	GENERAL CONSIDERATIONS (continued)	2S	No	N/A	
4e.	Checked for signs of water damage	₫_			
4f.	Checked for evidence of pests and obvious food sources	ď			
4g.	Noted and reviewed all concerns from school occupants	Z		ū	
5.	BATHROOMS AND GENERAL PLUMBING				
	Ensured that bathrooms and restrooms have operating exhaust fans	1		ū	
	Water is poured down floor drains once per week (approx. 1 quart of water)	4		ū	
	Water is poured into sinks at least once per week (about 2 cups of water) [
	Toilets are flushed at least once per week	Á			
6.	MAINTENANCE SUPPLIES				
	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied	į	0	ū	
6b.	Ensured that vents in chemical and trash storage areas are operating	1	п		
60	Properly Ensured that portable fuel containers are properly closed	7	n		
64	Ensured that power equipment, like snowblowers and lawn mowers, have	_			
04.	been serviced and maintained according to manufacturers' guidelines	1		0	
7.	COMBUSTION APPLIANCES				
7a.	Checked for combustion gas and fuel odors	4			
7b.	Ensured that combustion appliances have flues or exhaust hoods	Í			
7c.	Checked for leaks, disconnections, and deterioration	į			
7d.	Ensured there is no soot on inside or outside of flue components	1	<u>_</u>		
8.	OTHER				
	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)	ſ			
8b.	Determined date of last radon test	•			