

Food Service Checklist

Name:	John Putlik
	Haddan Killingworth High School
	Area: KITChen Date Completed: 4-19-24
Room or A	Area: Date Completed.
Signature:	: 00-Un 9.44711C
	: v

Instru	ıcti	ons
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- 1. Read the IAQ

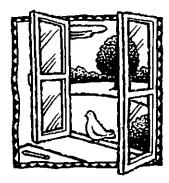
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1.	COOKING AREA			
	excessively noisy)	v	No □	N/A
1b.	Checked for odors near cooking, preparation, and eating areas	⊴		
1c.	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	<u> </u>	۵	ر ت
1d.	Determined that gas appliances function properly			Ø
le.	Verified that gas appliances are vented outdoors	J		Ø
1f.	Ensured there are no combustion gas or natural gas odors, leaks, back-drafting, or headaches when gas appliances are used		0	ā
1g.	Ensured that kitchen is clean after use	Ŋ		
	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)	¥	a	
li.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application	۵		☑
lj.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	,		
2.	FOOD HANDLING AND STORAGE			
2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	ച		
2b.	surfaces	प /		o
2c.	Ensured that food preparation, cooking, and storage practices are sanitary	अ ∕्र		
2d.	Disposed of food scraps properly and removed crumbs	3		
2e:	Cleaned counters with soap and water or a disinfectant (according to school policy)	_/		
2f.		2		
		/		
3a.	Selected and placed waste in appropriate containers	<u>/k</u>		
3b.	Ensured that containers' lids are securely closed	J		
3c.	Separated food waste and food-contaminated items from other wastes, if possible	₹,	□	
3d.	Stored waste containers in a well-ventilated area	⊒⁄		
3e.	Ensured that dumpsters are properly located (away from air intake			
1	vents, operable windows, and food service doors in relation to prevailing winds)	-	۵	

4.	DELIVERIES	Ves/N	l۵	N/A	
4a.	Instructed vendors to avoid idling their engines during deliveries Posted a sign prohibiting vehicles from idling their engines in		j		
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	🖬 🛚	⊐	۵	`





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

Name: DOSEPH TWE THE / ROB HIBERT	_
School: HADDAM KACKUCHCHTH HEAST School	_
Unit Ventilator/AHU No: AU UNFTS	
Room or Area: Date Completed: 4/19/24	_
Signature:	
1. OUTDOOR AIR INTAKES	
1a. Marked locations of all outdoor air intakes on a small floor plan (for example, a fire escape floor plan)	N/A
1b. Ensured that the ventilation system was on and operating in "occupied" mode	
ACTIVITY 1: OBSTRUCTIONS	
Ic. 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)	ū
ACTIVITY 2: POLLUTANT SOURCES	
1e. Checked ground-level intakes for pollutant sources (dumpsters, loading docks, and bus-idling areas)	A
1f. Checked rooftop intakes for pollutant sources (plumbing vents; kitchen,	_
toilet, or laboratory exhaust fans; puddles; and mist from air-conditioning cooling towers)	П
1g. Resolved any problems with pollutant sources located near outdoor air	_/
intakes (e.g., relocated dumpster or extended exhaust pipe)	4
ACTIVITY 3: AIRFLOW	
1h. Obtained chemical smoke (or a small piece of tissue paper or light plastic)	
11. Confirmed that outdoor air is entering the make appropriately	
2. SYSTEM CLEANLINESS	
ACTIVITY 4: AIR FILTERS	
2a. Replaced filters per maintenance schedule	
blowing downstream)	/ a
2c. Vacuumed filter areas before installing new filters	
around) the air filter	

2. SYSTEM CLEANLINESS (continued)				8			
ACTIVITY 5: DRAIN PANS	Vad	/ No	NI/Δ				
accumulating)	.₫/	<u> </u>	/ <u>-</u>	ğ		19 300	
2g. Cleaned drain pans		/ Z Z	_ _	7 1			
2h. Checked drain pans for mold and mildew	. 🛥	7	J	1 1			
ACTIVITY 6: COILS		/		\ F	*		
2i. Ensured that heating and cooling coils are clean	. 🗹				1 AL	NEAC	(2)
ACTIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS	,	/		•			
2j. Ensured that the interior of air-handling unit(s) or unit ventilator		/n /	/_				
(air-mixing chamber and fan blades) is clean	. 	\mathbf{Z}] []	7 6	UHEN	F 1888	eposiAci ens Ari
2j. Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean 2k. Ensured that ducts are clean						/15.	9 7 7 7 7 7 7 7 7 7 7
ACTIVITY 8: MECHANICAL ROOMS 21. Checked mechanical room for unsanitary conditions, leaks, and spills							
21. Checked mechanical room for unsanitary conditions, leaks, and spills	. U /	, u	ч				
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)	/						
3a. Ensured that air dampers are at least partially open (minimum position) 3b. Ensured that minimum position provides adequate outdoor air	€1	/	/ -				
for occupants	. 🗆	₫					
ACTIVITY 9: CONTROLS INFORMATION 3c. Obtained and reviewed all design inside/outside temperature and humidity			,				
			_				
and controls operations manuals (often uniquely designed)	🗖			,			
ACTIVITY 10: CLOCKS, TIMERS, SWITCHES		,					
3d. Turned summer-winter switches to the correct position	🖳	<u></u>	4	<i>5</i> 2 ~		ONTRU	ens
3e. Set time clocks appropriately	(2)	/ u	Ц	ויזכו	' > u	Dia fan	•
night/weekend use)	🗹						
ACTIVITY 11: CONTROL COMPONENTS 3g. Ensured appropriate system pressure by testing line pressure at both the	1						
occupied (day) setting and the unoccupied (night) setting	.d/	′ □					
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)	😉	, u	u				
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	•	/ 🗖	ū				
3m. Ensured that air temperature in the indoor area(s) served by each		_					
outdoor air damper is within the normal operating range	🔼						

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



3.	CONTROLS FOR OUTDOOR AIR SUPPLY (continued)			
3n.	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	🗹	۵	ū
	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 minimuposition (without completely closing) when the room thermostat is set to 60°F and mixed air thermostat is set to 45°F			∡′
3r.	 If the outdoor air damper does not move, confirmed the following items: The damper actuator links to the damper shaft, and any linkage set screws or bolts are tight	⊈ ⊈		
D	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	у .		
OR 3t.	the second secon	🗹	<u>_</u>	ø
3u.	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats	ロ	ď	
clo	OTE: 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 uge is 35°F to 42°F.	e-star typica	t may ul tri _l) "
AC	CTIVITY 14: MIXED AIR THERMOSTATS		/	
3v.	Ensured that the mixed air stat for heating mode is set no higher than 65°F	🗹		<u>_</u> _
3w	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting	ロ	₫	
AC	CTIVITY 15: ECONOMIZERS		,	
3x	Confirmed proper economizer settings based on design specifications or local practices		<i>'</i> ם	
	OTE: The dry-bulb is typically set at 65°F or lower.			
3y. 3z	Checked that sensor on the economizer is shielded from direct sunlight Ensured that dampers operate properly (for outside air, return air, exhaust/relief air, and recirculated air), per the design specifications		/ [_]	٥
loo Dr an	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 exp-bulb economizers vary the amount of outdoor air based on outdoor temped and the analyse economizers vary the amount of outdoor air based on outdoor teld humidity level.	e cool enthal eratur	ру. е,	:

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 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 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 <u>4</u> 4i. Ensured that classrooms are free of uncomfortable drafts produced by air from supply terminals 💆 **ACTIVITY 18: PRESSURIZATION IN BUILDINGS** NOTE: To prevent infiltration of outdoor pollutants, the ventilation system is designed to maintain positive pressurization in the building. Therefore, ensure that the system, including any exhaust fans, is operating on the "occupied" cycle when doing this activity. 4i. Ensured that air flows out of the building (using chemical smoke) through windows, doors, or other cracks and holes in exterior wall (for example, 5. EXHAUST SYSTEMS **ACTIVITY 19: EXHAUST FAN OPERATION** 5a. Checked (using chemical smoke) that air flows into exhaust fan grille(s) \square 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

11011				
NOTE and la	E: Prevent migration of indoor contaminants from areas such as bathrooms, abs by keeping them under negative pressure (as compared to surrounding s	kite pac	chens :es).	' ,
5b. C	Checked (using chemical smoke) that air is drawn into the room from djacent spaces	es ⊐	No∕ ☑	N/
the do	outside the room with the door slightly open while checking airflow high a por opening (see "How to Measure Airflow").		ow in	ı
5c. Er	asured that air is flowing toward the exhaust intake	_	ď	
5d C	IVITY 21: EXHAUST DUCTWORK Checked that the exhaust ductwork downstream of the exhaust fan (which is under positive pressure) is sealed and in good condition	/	<i>'</i>	
6. Q	QUANTITY OF OUTDOOR AIR			
ACTI	IVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCULATION	IS		
NOTE	E: Refer to "How to Measure Airflow" for techniques.			/
u	Measured the quantity of outdoor air supplied (22a) to each ventilation unit Calculated the number of occupants served (22b) by the ventilation unit	<u> </u>		/ / □
6c. D	inder consideration	<u> </u>		
	IVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIE	S	/	
le	Compared the existing outdoor air per person (22c) to the recommended evels in Table 1	_	4	, -
q	Corrected problems with ventilation units that supplied inadequate quantities of outdoor air to ensure that outdoor air quantities (22c) meet the recommended levels in Table 1	_		′



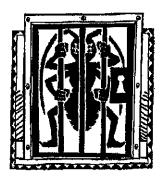
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Integrated Pest Management Checklist

Γ	1/ 1 72.00			F
N	ame: Howard Bur	hor	5/	
S	chool: Magazin Fill Jacon	1		-
R	oom or Area: Date Completed: 4/19/2	<u> </u>		_
8	gnature:			
L.				
1.		Yes	Νọ	N/A
1a.	Developed or located the school's official policy statement for integrated	_	_	_
	pest management (IPM)	Æ	ш	Ľ
2.	DESIGNATING PEST MANAGEMENT ROLES			
2a.	Assigned and trained a qualified person to be the pest manager	. ,	W.	
つト	Involved decision makers in the IPM program	U	2	
2c.	Educated students and staff (the occupants of the building) about IPM		Ż	
	and asked them to keep their areas cleanand free of clutter	u	Ø	ч
2d.	Encouraged parents to learn about IPM practices and implement them at home	Ġ	2	
1 _	Developed a program to educate and train all IPM participants	<u> </u>	E	
26. 26	Included language about IPM into contracts with pest management		•	
41.	professionals	₽		
3.	SETTING PEST MANAGEMENT OBJECTIVES			
	Set appropriate pest management objectives for school buildings (such as			
,эа.	preventing pests from interfering with students' learning environment			
	and preserving the integrity of the building structure)	3		
3b.	Set appropriate pest management objectives for school grounds (such as	ete.	n	П
	providing safe playing areas and the bestathletic surfaces possible)	20		ч
	TOTAL TOTAL STATE OF THE PROPERTY OF THE PROPE	`		
	INSPECTING, IDENTIFYING, AND MONITORING			
4a.	Inspected all buildings and grounds for pest evidence, entry points,	D-m2	_	
	food, water, and harborage sites	ATI ATI		
4b:	Identified hoteling best impirate in outside and stormer warm			
4c.	Pinpointed the source of any current pestproblems	(3		
4d.	Monitored to determine the extent of pest problems and to estimate pest	敷		
1.	populations	-	_	_
46.	sanitation efforts) to prevent or resolve my pest problems	ď		
4f.	Established a monitoring program that consists of routine inspections to			
,	estimate pest population levels and identify evidence of pests and		_	_

potential habitat

5. SETTING ACTION THRESHOLDS Yes No N/A 5a. Evaluated all available data obtained through inspecting, identifying, 5b. Determined how many pests the school buildings, grounds, and 6. PREVENTIVE STRATEGIES INDOOR SITES 6a. Implemented appropriate strategies to prevent pests from inhabiting the following areas: • Entryways 0 • Classrooms • Offices • Staff lounges • Bathrooms • Food preparation and serving areas • Rooms with extensive plumbing • Maintenance areas **OUTDOOR SITES** 6b. Implemented appropriate strategies to prevent pests from inhabiting the following areas: • Parking lots • Teaching gardens or greenhouses \Box • Dumpsters ______ 7. PESTICIDE USE AND STORAGE 7a. Explored alternative pest management methods before concluding that 7b. Ensured that pest management professionals integrate IPM into their 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 7d. Reviewed and followed all label instructions on pesticides and learned how to properly apply and handle these chemicals \square 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 7g. Placed all pesticides in tamper-resistant bait boxes or locations that are





7.	PESTICIDE USE AND STORAGE (cont.)			
7h.	LOCKEG OF THISIEREG HIGS OF SHE ONLY DONES AND PROPERTY OF THE PARTY OF THE PROPERTY OF THE PR		No C	N/A
7 i.	Applied pesticides when occupants were not present or m areas where they would not be exposed to the chemicals		0	Q
7j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	8	<u> </u>	
7k.	Ensured that parents are notified of upcoming pesticide applications			
71.	Kept copies of current pesticide labels and information on pesticides easily accessible	2	0	
	Stored pesticides off site or in areas that are locked and accessible only to		.0	<i>5</i> 0
7n.	Ensured that storage areas are adequately ventilated and are located away from areas prone to flooding or where spills or leaks may contaminate			
	the environment		0	囡
7o.	Ensured that flammable liquids are stored away from ignition sources	X		
7p.	Ensured that pesticides are stored in their original contamers and all hids are securely fastened		a	勸
7q.			D.	153
Ω	EVALUATING RESULTS ANDRECORD KEEPING			
	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept	赹	a	a
	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained	a		a
8c.	Ensured that each log book contains the following items:			
	• Copy of the pest management plan	S	ū	<u> </u>
	 Service schedules for maintenance of buildings and grounds 	M		
	Current EPA-registered labels	A		
	• Current Material Safety Data Sheets (MSDS) for each pesticide project	\$ 1		
	Pest surveillance data sheets	内		
	• Diagram noting the location of pest activity, traps, and bait stations	⊡	X	



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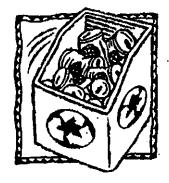
Building and Grounds Maintenance Checklist

Name: Jowasa	Burr
School: Haddan	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Room or Area:	Date Completed: 4/19/24
· 1/2	1 Bes
Signature:	1 pro-

	· · · · · · · · · · · · · · · · · · ·			
1.	BUILDING MAINTENANCE SUPPLIES		No	N/A
1.	Developed appropriate procedures and stocked supplies for spill control	" 勸		
11.	Daviewed cumply labels	<u>.</u>		
10.	The state of the s			_
	the outdoors	💯		
14	Stored chamiest products and supplies in scaled, clearly labeled		_	r=14.
	nantainare	🐼		
1e.	Researched and selected the safest products available	[2]		
1f.	The arrest that cumplies are being used according to manufacturers		_	Ð
	**************************************	9		ч
ĺΩ.	regard that charginals charginal confaming Wastes, and containers are		٠.	
	disposed of according to manufachiners instructions	(A)		ū
1h.	Substituted less- or non-hazardous materials (where possible)	@M	ш	u
li.	galantial and a track involving odorous or hazardous chemicals for periods		а	O
	when the school is unoccupied	,. SD		_
1j.	The state of affected areas during and affer the use of oddfolls of			
	hazardous chemicals	,,023	_	_
	AND A SAME ALERDA IFA			
2.	GROUNDS MAINTENANCE SUPPLIES			
2a.	Stored grounds maintenance supplies inappropriate area(s)	Ø		_ O
72.	Regard, that supplies are used and stored according to manufacturers			
	instructions	🖭		
20	Betablished and followed procedures to minimize exposure to fumes		_	_
	Company of the control of the contro	(य	0	
24	Designed and followed manufacturers' midelines for maintenance	10	Q	<u> </u>
2a.	Replaced portable gas cans with low-emission cans	Ø	ū	<i>'</i> 🗂
2f.	Stored chemical products and supplies in scaled, clearly-labeled		_	
	containers	U		20
2σ.	The same of that chamicals obernical-containing wastes, and containers are			Ø
-8	disposed of according to manufacturers'instructions	لنباين		2
	· · ·			
3.	DUST CONTROL			
	Installed and maintained barrier mats for entrances	🖸	Ð	
3a.	Used high efficiency vacuum bags		Q	
3b.	Used high efficiency vacuum bags		Ċ.	
3c.	Used proper dusting techniques		(2)	
3d.	Wrapped feather dusters with a dust cloth	<u>.</u>	ū	•
3e.	Cleaned air return grilles and air supply vents		_	_

4,	FLOOR CLEANING Y	es	Νo	N/A
4b.	Established and followed schedule for vacuuming and mopping floors Cleaned spills on floors promptly (as necessary)	型 Ø	000	000
5.	DRAIN TRAPS			
5b.	Poured water down floor drains once per week (about 1 quart of water)	2	000	0
5 c .	Flushed toilets once each week (if not used regularly)	20	_	_
6.	MOISTURE, LEAKS, AND SPILLS			
6а.	Checked for moldy odors	2		ū
	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	2 9	۵	
	Checked areas where moisture is commonly generated (e.g., kitchens, locker rooms, and bathrooms)			0
6d.	Checked that windows, windowsills, and window frames are free of condensate		D	a
бе.	Checked that indoor surfaces of exterior walls and cold water pipes are free of condensate			a
6f.	Ensured the following areas are free from signs of leaks and water damage:			_
	Indoor areas near known roof or wall leaks		Q	ū
	Walls around leaky or broken windows	(a)		
	Floors and ceilings under plumbing	න න		
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes	IJ	_	_
7.	COMBUSTION APPLIANCES			
7a.	Checked for odors from combustion appliances	3	ū	<u>a</u>
7Ь.	Checked appliances for backdrafting (using chemical smoke)		<u> </u>	2
7c	Inspected exhaust components for leaks, disconnections, or deterioration	_1	Q	<u>Ø</u>
7d.	Inspected flue components for corrosion and soot	J		Ø
8.	PEST CONTROL			
8a.	Completed the Integrated Pest Management Checklist	ð	0	





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Waste Management Checklist

Name: Howard Bur School: Haddam Killingworth High School

Room or Area: Date Completed: 4/19/24

Signature: Au Bu

1.	WASTE MANAGEMENT	/es	Νo	N/A
	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)	ষ্ট্ ষ্ট্	0	<u> </u>
lc.	Ensured that waste from art, science, vocational classes, etc., are handled separately	23. 23.	<u> </u>	<u>0</u>
le.	Ensured number of bins and dumpsters is adequate	क्ष		
la	Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds) Ensured waste containers are emptied regularly	g)	-Q-	
lh. li.	Ensured appropriate waste removal schedule		0 0	N N
Ij. Ik.	Checked waste storage areas for odors, contaminants, or signs of vermin	/23 ′	ā	П



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 "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.

Walkthrough Inspection Checklist

_	
Name: Howard Burr	
school: Haddown-Killinge	worth High
	Date Completed: 4/19/24
Signature: Jul Bu	· · · · · · · · · · · · · · · · · · ·
1. GROUND LEVEL	Yes No N/A
.,	(60 140 14)

1.				N/A
1a,	Ensured that ventilation units operate poperly	6		
1b.	Ensured there are no obstructions blocking oir intakes	Œ.		
1c.	Checked for nests and droppings near outdoor air intakes	മ		
١d.	Determined that dumpsters are located away from doors, windows, and		_	_
	outdoor air intakes	, 62		
16.	Checked potential sources of air contaminants near the building	F#	n	0
	(chimneys, stacks, industrial plants, exhaust from nearby buildings)		0	
ıf.	Ensured that vehicles avoid idling near outdoor air intakes		_	
lg.	Minimized pesticide application	. 44		
lh.	Ensured that there is proper drainage away from the building (including roof downspouts)	Ó	а	o o
	Ensured that sprinklers spray away from the building and outdoor			-
li.	air intakes	85		
13	Ensured that walk-off mats are used at exterior entrances and that			
1j.	they are cleaned regularly	2		
	, , , , , , , , , , , , , , , , , , ,			
2.	ROOF			
T777.	ile on the roof, consider inspecting the HMC units (use the Ventilation Check	clist) .	
	·			
2a.	Ensured that the roof is in good condition	481	Ö	
2b.	Checked for evidence of water ponding		Ö	Q
2c.	Checked that ventilation units operate properly (air flows in)	121	ü	
2d.	Ensured that exhaust fans operate propedy (air flows out)	2	<u> </u>	a
2e.	Ensured that air intakes remain open, even at minimum setting	Ø.	0	
2f.	Checked for nests and droppings near outdoor air intakes	2		9
2g.	Ensured that air from plumbing stacks and exhaust outlets flows away	_	-	en.
-	from outdoor air intakes	Ø	a	2
3.	ATTIC .			
3a.	Checked for evidence of roof and plumbing leaks	Ø		
3b.	Checked for birds and animal nests	Ø		Ü.
4.	GENERAL CONSIDERATIONS			
110	Ensured that temperature and humidity are maintained within			
4U.	acceptable ranges	6	<u>©</u>	ū
Лĥ	Encured that no obstructions exist in Sumly and exhaust vents	Ø		\Box
An.	Checked for odors	2		
40. 44	Checked for signs of mold and mildew go with	Ø		
4b. 4c	Ensured that temperature and humidity are maintained within acceptable ranges Ensured that no obstructions exist in supply and exhaust vents Checked for odors	<u>න</u> නු	0	

4.	GENERAL CONSIDERATIONS (continued)			B178	7~		51	-
			ŊO	N/A				
46. 4f.	Checked for signs of water damage			0	7	Y		
	Noted and reviewed all concerns from school occupants		0	ö	{ A			X
- 8	Noted and reviewed an concerns from school occupants	121	<u>(_ 1</u>		H			: 🚺
5.	BATHROOMS AND GENERAL PLUMBING							
	Ensured that bathrooms and restrooms have operating exhaust fans	. 2		ם				
	Water is poured down floor drains once per week (approx. 1 quart of water)) ((1)		ū				
	Water is poured into sinks at least once per week (about 2 cups of water)							
	Toilets are flushed at least once per week		ū					
	•							
6.	MAINTENANCE SUPPLIES			-				
6a.	Ensured that chemicals are used only with adequate ventilation and when							
	building is unoccupied	. Ø						
6b.	Ensured that vents in chemical and trash storage areas are operating			_				
	properly							
	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							
70	Checked for combustion gas and fuel odors	<i>5</i> 09						
	Ensured that combustion appliances have flues or exhaust hoods							
	Checked for leaks, disconnections, and deterioration			ō				
	Ensured there is no soot on inside or outside of flue components			Ö				
/u.	Elistica clere is no soot on hiside of outside of the components	.	<u>.</u>					
8.	OTHER							
8a.	Checked for peeling and flaking paint (if the building was built before							
	1980, this could be a lead hazard)	2						
8b.	Determined date of last radon test	Ø		0				
	·							