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Building and Grounds Maintenance Checklist

Name: Jeff Soura		_
School: Antolini School		_
Room or Area:	Date Completed: 12/23/34	_
Signature:		_

1.	BUILDING MAINTENANCE SUPPLIES Ves	Nο	N/A
la.	Developed appropriate procedures and stocked supplies for spill control		
	Reviewed supply labels		
	Ensured that air from chemical and trash storage areas vents to the outdoors		
	Stored chemical products and supplies in sealed, clearly labeled containers		
1e.	Researched and selected the safest products available		
	Ensured that supplies are being used according to manufacturers' instructions		
	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions		
1h.	Substituted less- or non-hazardous materials (where possible)		
1i.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied		
lj.	Ventilated affected areas during and after the use of odorous or hazardous chemicals	۵	D
2.	GROUNDS MAINTENANCE SUPPLIES		
2a.	Stored grounds maintenance supplies in appropriate area(s)		
2b.	Ensured that supplies are used and stored according to manufacturers' instructions		
2c.	Established and followed procedures to minimize exposure to fumes from supplies		
2d.	Reviewed and followed manufacturers' guidelines for maintenance		
	Replaced portable gas cans with low-emission cans		
2f.	Stored chemical products and supplies in sealed, clearly-labeled containers		
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions		۵
3.	DUST CONTROL		
	Installed and maintained barrier mats for entrances		
	Used high efficiency vacuum bags		
	Used proper dusting techniques		
	Wrapped feather dusters with a dust cloth		Z
3e.	Cleaned air return grilles and air supply vents		

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4.	FLOOR CLEANING	Yes	No	N/A	
4b.	Established and followed schedule for vacuuming and mopping floors Cleaned spills on floors promptly (as necessary)	🖊			5
5.	DRAIN TRAPS				
5a. 5b. 5c.	Poured water down floor drains once per week (about 1 quart of water) Ran water in sinks at least once per week (about 2 cups of water) Flushed toilets once each week (if not used regularly)	🔼			6
6.	MOISTURE, LEAKS, AND SPILLS				
	Checked for moldy odors	🏻			
6b.	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	ø			
	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	🗹			
	Checked that indoor surfaces of exterior walls and cold water pipes are free of condensate	Ø			
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		_	Z	
	Floors and ceilings under plumbing				
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes	And the latest terminal termin			
7.	COMBUSTION APPLIANCES				
7a.	Checked for odors from combustion appliances	Z '			
7b.	Checked appliances for backdrafting (using chemical smoke)			Z	
	Inspected exhaust components for leaks, disconnections, or deterioration				
7d.	Inspected flue components for corrosion and soot	🗹			
8.	PEST CONTROL				
8a.	Completed the Integrated Pest Management Checklist	7			

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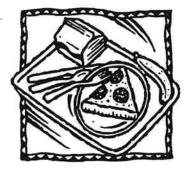
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Waste Management Checklist

Name:		
School:		
Room or Area:	Date Completed:	
Signature:		

1.	WASTE MANAGEMENT		D1/
_		, No	N/A
la.	Ensured that waste containers are appropriate for use (for example,		
	food waste containers should have lids)		
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		
1e.	Ensured number of bins and dumpsters is adequate		
1f.	Ensured appropriate location of dumpsters (i.e., away from air intakes,		
	doors, and operable windows in relation to prevailing winds)		
1g.	Ensured waste containers are emptied regularly		
	Ensured appropriate waste removal schedule		
1i.	Ensured waste is stored in a well-ventilated room		
1j.	Ensured any exhaust fans in the room are operating properly \square		
1k.	Checked waste storage areas for odors, contaminants, or signs of vermin \square		

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Food Service Checklist

Name: Jeff Source	
School: Antolini School	/
Room or Area:	Date Completed: 12/23/24
Signature: 44/16	

Yes No N/A

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

Instructions

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	excessively noisy)		
1b.	Checked for odors near cooking, preparation, and eating areas		
1c.	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	۵	
1d.	Determined that gas appliances function properly		
1e.	Verified that gas appliances are vented outdoors		
	Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used		0
_	Ensured that kitchen is clean after use Z		
1h.	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)		
li.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application	a	
1j.	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)		
2b.	Stored leftovers in well-sealed containers with no traces of food on outside surfaces		
2c.	Ensured that food preparation, cooking, and storage practices are sanitary		
2d.	Disposed of food scraps properly and removed crumbs		
2e.	Cleaned counters with soap and water or a disinfectant (according to school policy)	۵	0
2f.	Swept and wet mopped floors		
3.	WASTE MANAGEMENT		
3a.	Selected and placed waste in appropriate containers		
	Ensured that containers' lids are securely closed		
	Separated food waste and food-contaminated items from other wastes, if possible		
3d.	Stored waste containers in a well-ventilated area		
	Ensured that dumpsters are properly located (away from air intake		
	vents, operable windows, and food service doors in relation to prevailing winds)		۵

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4.	DELIVERIES	

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



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Integrated Pest Management Checklist

Na	ame: Teff Sourg		
Sc	shool: Antolini School		
Ro	Date Completed: 12/23/24		
Si	gnature: MMM		
_	-/-		
1.	OFFICIAL POLICY STATEMENT Yes	No	N/A
1a.	Developed or located the school's official policy statement for integrated pest management (IPM)	۵	
2.	DESIGNATING PEST MANAGEMENT ROLES		
	Assigned and trained a qualified person to be the pest manager		
	Involved decision makers in the IPM program		
2c.	Educated students and staff (the occupants of the building) about IPM		

and asked them to keep their areas clean and free of clutter

2e. Developed a program to educate and train all IPM participants......

2d. Encouraged parents to learn about IPM practices and implement them

3a. Set appropriate pest management objectives for school buildings (such as preventing pests from interfering with students' learning environment and preserving the integrity of the building structure)
3b. Set appropriate pest management objectives for school grounds (such as

4. INSPECTING, JOENTIFYING, AND MONITORING

4a. Inspected all buildings and grounds for pest evidence, entry points,

3. SETTING PEST MANAGEMENT OBJECTIVES

	food, water, and harborage sites	
4b.	Identified potential pest habitats in buildings and grounds	
4c.	Pinpointed the source of any current pest problems	Z
4d.	Monitored to determine the extent of pest problems and to estimate pest populations	
4e.	Developed plans to modify habitat (for example, exclusion, repair, and sanitation efforts) to prevent or resolve any pest problems	ø

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

5 .	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring		No	N/
5b.	Determined how many pests the school buildings, grounds, and occupants can tolerate			
5c.	Set action thresholds			
6.	PREVENTIVE STRATEGIES			
	DOOR SITES			
6a.	Implemented appropriate strategies to prevent pests from inhabiting the fo		ig are	as:
	• Entryways			
	• Classrooms			
	• Gymnasiums			
	Locker rooms			Z
	• Offices			
	• Staff lounges	•		
	Bathrooms	· •		
	Food preparation and serving areas			
	Rooms with extensive plumbing	-		
	Maintenance areas			
	• Other			Ø
	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the fe		ig are	eas:
	• Playgrounds			
	Parking lots			
	Lawns and athletic fields			
	Teaching gardens or greenhouses			Z
	Loading docks			
	• Dumpsters			
	Areas with ornamental shrubs and trees			
	• Other	🚨		Z
7.	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that			_
	pesticides were necessary	Д		
	Ensured that pest management professionals integrate IPM into their pest management methods	Z		
7c.	Identified the least toxic, target-specific chemical (or pesticide			
	formulation) that is the most effective to address the pest problem,	COC.		
7 1	preferably as baitsand granules		ч	Ц
	Reviewed and followed all label instructions on pesticides and learned how to properly apply and handle these chemicals	 Z		
7e.	Used spot-treatment (or bait, crack, and crevice applications) to apply			
	pesticides whenever possible and only treated the obviously infested	-	П	
7.0	plants in the area			U P
	Used protective clothing or equipment when applying pesticides			تصر
/g.	Placed all pesticides in tamper-resistant bait boxes or locations that are inaccessible to children and non-target species	🗷		



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7 .	PESTICIDE USE AND STORAGE (cont.)		
7h.	Locked or fastened lids of all bait boxes and placed bait away from the runway of the box	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		Ø
7m.	Stored pesticides off site or in areas that are locked and accessible only to designated personnel		
7n.	Ensured that storage areas are adequately ventilated and are located away from areas prone to flooding or where spills or leaks may contaminate the environment	<u> </u>	
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		Ø
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system		
8.	EVALUATING RESULTS AND RECORD KEEPING		
8a.	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept		
8b.	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained		
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

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

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Ventilation Checklist

lame: Jeff Sourg		
chool: Antolini School		_
nit Ventilator/AHU No:		_
oom or Area: An Date Completed: 12/23/34		
1-And		
ignature:		_
OUTDOOR AIR INTAKES		
. Marked roughous of air candon air markets on a small free plan (101	No	N/
- · · · · · · · · · · · · · · · · · · ·	ш	Ц
mode		
. Installed corrective devices as necessary (e.g., if snowdrifts or leaves		
frequently block an intake)	Ц	ч
CTIVITY 2: POLLUTANT SOURCES		
	ь	
•	ч	Ц
toilet, or laboratory exhaust fans; puddles; and mist from		
A A Constituting and the Constitution of the C		
Commind that outdoor an is officing the make appropriately		
SYSTEM CLEANLINESS		
CTIVITY 4: AIR FILTERS		
. Confirmed proper fit of filters to prevent air from bypassing (flowing		
	OUTDOOR AIR INTAKES Marked locations of all outdoor air intakes on a small floor plan (for example, a fire escape floor plan) Ensured that the ventilation system was on and operating in "occupied" mode Ensured that outdoor air intakes are clear of obstructions, debris, clogs, or covers Installed corrective devices as necessary (e.g., if snowdrifts or leaves frequently block an intake) CTIVITY 2: POLLUTANT SOURCES Checked ground-level intakes for pollutant sources (dumpsters, loading docks, and bus-idling areas) Checked rooftop intakes for pollutant sources (plumbing vents; kitchen, toilet, or laboratory exhaust fans; puddles; and mist from air-conditioning cooling towers) Resolved any problems with pollutant sources located near outdoor air intakes (e.g., relocated dumpster or extended exhaust pipe) CTIVITY 3: AIRFLOW Obtained chemical smoke (or a small piece of tissue paper or light plastic). Confirmed that outdoor air is entering the intake appropriately SYSTEM CLEANLINESS CTIVITY 4: AIR FILTERS Replaced filters per maintenance schedule Shut off ventilation system fans while replacing filters (prevents dirt from blowing downstream) Vacuumed filter areas before installing new filters Confirmed proper fit of filters to prevent air from bypassing (flowing around) the air filter	chool: Arbulator School Init Ventilator/AHU No: coom or Area: Date Completed: 12/23/24 ignature: Date Completed: 12/23/24 ignature: No example, a fire escape floor plan)

a

2. SYSTEM CLEANLINESS (continued)

ACTIVITY 5: DRAIN PANS Yes No N/A 2f. Ensured that drain pans slant toward the drain (to prevent water from accumulating) 2g. Cleaned drain pans 2h. Checked drain pans for mold and mildew **ACTIVITY 6: COILS** 2i. Ensured that heating and cooling coils are clean _____ **ACTIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS** 2i. Ensured that the interior of air-handling unit(s) or unit ventilator (air-mixing chamber and fan blades) is clean **ACTIVITY 8: MECHANICAL ROOMS** 21. Checked mechanical room for unsanitary conditions, leaks, and spills 2m. Ensured that mechanical rooms and air-mixing chambers are free of trash, chemical products, and supplies 3. CONTROLS FOR OUTDOOR AIR SUPPLY 3a. Ensured that air dampers are at least partially open (minimum position) 3b. Ensured that minimum position provides adequate outdoor air for occupants..... **ACTIVITY 9: CONTROLS INFORMATION** 3c. Obtained and reviewed all design inside/outside temperature and humidity requirements, controls specifications, as-built mechanical drawings, **ACTIVITY 10: CLOCKS, TIMERS, SWITCHES** 3d. Turned summer-winter switches to the correct position 3e. Set time clocks appropriately 3f. Ensured that settings fit the actual schedule of building use (including **ACTIVITY 11: CONTROL COMPONENTS** 3g. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting 3i. Replaced control system filters at the compressor inlet based on the compressor manufacturer's recommendation (for example, when you blow down the tank)..... 3i. Set the line pressure at each thermostat and damper actuator at the proper level (no leakage or obstructions) **ACTIVITY 12: OUTDOOR AIR DAMPERS** 31. 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





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			
	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	.	Q	
3q.	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			
3т.	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			Æ
	 Moving parts are free of impediments (e.g., rust, corrosion) Electrical wire or pneumatic tubing connects to the damper actuator 	🗆		Z
	The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)	·		Ø
Pro	ceed to Activities 13–16 if the damper seems to be operating properly.			
3s.	TIVITY 13: FREEZE STATS Disconnected power to controls (for automatic reset only) to test continuity across terminals		<u> </u>	Ø
OR 3t.	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was			
3u.	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats		٥	_
clos	TE: HVAC systems with water coils need protection from the cold. The freeze the outdoor air damper and disconnect the supply air when tripped. The type is 35°F to 42°F.			
AC	TIVITY 14: MIXED AIR THERMOSTATS			
3v.	Ensured that the mixed air stat for heating mode is set no higher than 65°F	🎜	ū	
3w.	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting			۵
AC'	TIVITY 15: ECONOMIZERS			
	Confirmed proper economizer settings based on design specifications or local practices	.,		
NO.	TE: The dry-bulb is typically set at 65°F or lower.			
-	Checked that sensor on the economizer is shielded from direct sunlight Ensured that dampers operate properly (for outside air, return air,	📈		
NO	exhaust/relief air, and recirculated air), per the design specifications	.⊿		

NOTE: Economizers use varying amounts of cool outdoor air to assist with the cooling load of the room or rooms. There are two types of economizers, dry-bulb and enthalpy. Dry-bulb economizers vary the amount of outdoor air based on outdoor temperature, and enthalpy economizers vary the amount of outdoor air based on outdoor temperature and humidity level.

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3. CONTROLS FOR OUTDOOR AIR SUPPLY (continued) **ACTIVITY 16: FANS** 3aa. Ensured that all fans (supply fans and associated return or relief fans) Yes No N/A that move outside air indoors continuously operate during occupied hours (even when room thermostat is satisfied)...... NOTE: If fan shuts off when the thermostat is satisfied, adjust control cycle as necessary to ensure sufficient outdoor air supply. 4. AIR DISTRIBUTION **ACTIVITY 17: AIR DISTRIBUTION** 4a. Ensured that supply and return air pathways in the existing ventilation system perform as required..... 4b. Ensured that passive gravity relief ventilation systems and transfer grilles between rooms and corridors are functioning NOTE: If ventilation system is closed or blocked to meet current fire codes, consult with a professional engineer for remedies. 4c. Made sure every occupied space has supply of outdoor air (mechanical system or operable windows) 4d. Ensured that supply and return vents are open and unblocked NOTE: If outlets have been blocked intentionally to correct drafts or discomfort, investigate and correct the cause of the discomfort and reopen the vents. 4e. Modified the HVAC system to supply outside air to areas without an outdoor air supply Ø 4f. Modified existing HVAC systems to incorporate any room or zone layout and population changes 4g. Moved all barriers (for example, room dividers, large free-standing blackboards or displays, bookshelves) that could block movement of air in the room, especially those blocking air vents 4h. Ensured that unit ventilators are quiet enough to accommodate classroom activities 4i. Ensured that classrooms are free of uncomfortable drafts produced by air **ACTIVITY 18: PRESSURIZATION IN BUILDINGS** NOTE: To prevent infiltration of outdoor pollutants, the ventilation system is designed to maintain positive pressurization in the building. Therefore, ensure that the system, including any exhaust fans, is operating on the "occupied" cycle when doing this activity. 4j. Ensured that air flows out of the building (using chemical smoke) through windows, doors, or other cracks and holes in exterior wall (for example, floor joints, pipe openings) 5. EXHAUST SYSTEMS **ACTIVITY 19: EXHAUST FAN OPERATION** 5a. Checked (using chemical smoke) that air flows into exhaust fan grille(s) If fans are running but air is not flowing toward the exhaust intake, check for the following:

Inoperable dampers

Broken fan belt

Obstructed, leaky, or disconnected ductwork
Undersized or improperly installed fan

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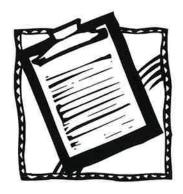


5. EXHAUST SYSTEMS (continued)

ACTIVITY 20: EXHAUST AIRFLOW

NOTE: Prevent migration of indoor contaminants from areas such as bathrooms, and labs by keeping them under negative pressure (as compared to surrounding s	kite vac	chens es).	ς,
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 are the door opening (see "How to Measure Airflow").	d l	ow ii	n
5c. Ensured that air is flowing toward the exhaust intake	1		
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	1		
6. QUANTITY OF OUTDOOR AIR			
ACTIVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCULATION	S		
NOTE: Refer to "How to Measure Airflow" for techniques.			
6a. Measured the quantity of outdoor air supplied (22a) to each ventilation unit	1		
6b. Calculated the number of occupants served (22b) by the ventilation unit under consideration	1		
6c. Divided outdoor air supply (22a) by the number of occupants (22b) to determine the existing quantity of outdoor air supply per person (22c)	1		
ACTIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIES	;		
6d. Compared the existing outdoor air per person (22c) to the recommended levels in Table 1	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)		Ø

3)			



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Walkthrough Inspection Checklist

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School: Antolini School
Room or Area: Date Completed: 12/23/24
Signature:

4	OBOLIND LEVEL			
1.	GROUND LEVEL	/es	No	N/A
la.	Ensured that ventilation units operate properly	. Z		
1b.	Ensured there are no obstructions blocking air intakes	. 🔼		
	Checked for nests and droppings near outdoor air intakes			· 🗀
1d.	Determined that dumpsters are located away from doors, windows, and			
	outdoor air intakes	. 🗷		
	Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)			
	Ensured that vehicles avoid idling near outdoor air intakes			
_	Minimized pesticide application	.,⊿		
1h.	Ensured that there is proper drainage away from the building (including roof downspouts)	. Z		
1 i.	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	Ø		
2.	ROOF			
Whi	ile on the roof, consider inspecting the HVAC units (use the Ventilation Check	klist	t).	
2a.	Ensured that the roof is in good condition	.Z		
	Checked for evidence of water ponding			
	Checked that ventilation units operate properly (air flows in)			
	Ensured that exhaust fans operate properly (air flows out)			
2e.	Ensured that air intakes remain open, even at minimum setting			
2f.	Checked for nests and droppings near outdoor air intakes	D		
2g.	Ensured that air from plumbing stacks and exhaust outlets flows away	Abotto 11		_
	from outdoor air intakes	A		
3.	ATTIC			
3a.	Checked for evidence of roof and plumbing leaks	. Z		
	Checked for birds and animal nests			
4.	GENERAL CONSIDERATIONS	•		
4a.	Ensured that temperature and humidity are maintained within			
	acceptable ranges			
	Ensured that no obstructions exist in supply and exhaust vents			
	Checked for odors			
4d.	Checked for signs of mold and mildew growth			

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4.	GENERAL CONSIDERATIONS (continued)	No	N/A	
4f.	Checked for signs of water damage			
	BATHROOMS AND GENERAL PLUMBING			
	Ensured that bathrooms and restrooms have operating exhaust fans			
	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)			
c	Toilets are flushed at least once per week			
О.	WAINTENANCE SUPPLIES			
	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied			
	Ensured that vents in chemical and trash storage areas are operating properly			
	Ensured that portable fuel containers are properly closed	J	ч	
ou.	been serviced and maintained according to manufacturers' guidelines			
7.	COMBUSTION APPLIANCES			
	Checked for combustion gas and fuel odors			
	Ensured that combustion appliances have flues or exhaust hoods			
	Checked for leaks, disconnections, and deterioration			
7d.	Ensured there is no soot on inside or outside of flue components			
8.	OTHER			
8a.	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)			
8b.	Determined date of last radon test			