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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: Jeff Sousa	
School: New Heartford	Elementers School
Room or Area:	Date Completed: 12/23/24
Signature: AMMON	•
1111	

1.	BUILDING MAINTENANCE SUPPLIES	No	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.		P
1d.	Stored chemical products and supplies in sealed, clearly labeled		
	containers		
	Researched and selected the safest products available		
	Ensured that supplies are being used according to manufacturers' instructions		
1g.	Ensured that chemicals, chemical-containing wastes, and containers are	_	_
	disposed of according to manufacturers' instructions		
	Substituted less- or non-hazardous materials (where possible)		
li.	Scheduled work involving odorous or hazardous chemicals for periods		П
1.	when the school is unoccupied	_	_
1j.	Ventilated affected areas during and after the use of odorous or hazardous chemicals		
	nazardous chemicais	_	-
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		
	Reviewed and followed manufacturers' guidelines for maintenance		
	Replaced portable gas cans with low-emission cans.		ч
2f.	Stored chemical products and supplies in sealed, clearly-labeled containers		П
2	Ensured that chemicals, chemical-containing wastes, and containers are		_
Zg.	disposed of according to manufacturers' instructions		
	disposed of according to manazactarors mistractions	_	_
3.	DUST CONTROL		
3a.	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		

4.	FLOOR CLEANING	Yes	No	N/A	
4a.	Established and followed schedule for vacuuming and mopping floors	D			
	Cleaned spills on floors promptly (as necessary)				
4c.	Performed restorative maintenance (as necessary)	Z			
5 .	DRAIN TRAPS	7			
5a.	Poured water down floor drains once per week (about 1 quart of water)	Ø			
	Ran water in sinks at least once per week (about 2 cups of water)				1
5c.	Flushed toilets once each week (if not used regularly)	A			
6.	MOISTURE, LEAKS, AND SPILLS				
	Checked for moldy odors	P			
6b.	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)		۵		
6c	Checked areas where moisture is commonly generated (e.g., kitchens,	1	_	_	
00.	locker rooms, and bathrooms)	1			
6d.	Checked that windows, windowsills, and window frames are free of				
	condensate	7			
6e.	Checked that indoor surfaces of exterior walls and cold water pipes are	_			
<i>C</i> C	free of condensate	Д			
bī.	Ensured the following areas are free from signs of leaks and water damage: Indoor areas near known roof or wall leaks	2 1			
	Walls around leaky or broken windows			Ø	
	Floors and ceilings under plumbing				
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes			ū	
		Ť			
7.	COMBUSTION APPLIANCES				
7a.	Checked for odors from combustion appliances	7			
	Checked appliances for backdrafting (using chemical smoke)			A	
	Inspected exhaust components for leaks, disconnections, or deterioration				
7d.	Inspected flue components for corrosion and soot	7			
8.	PEST CONTROL				
8a.	Completed the Integrated Pest Management Checklist	Ø			
	<u> </u>	-			



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Waste Management Checklist

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

1.	WASTE MANAGEMENT	•	Nο	N/A
1a.	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)		_	
1b.	Ensured that waste containers are lined.			
	Ensured that waste from art, science, vocational classes, etc., are			
	handled separately			
1d.	Labeled recycling bins clearly	l		
le.	Ensured number of bins and dumpsters is adequate	l		
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			
1h.	Ensured appropriate waste removal schedule			
1i.	Ensured waste is stored in a well-ventilated room			
lj.	Ensured any exhaust fans in the room are operating properly			
1k.	Checked waste storage areas for odors, contaminants, or signs of vermin \square			



Food Service Checklist

Name: Left Source	
School: New Hartford &	Jamestay School
Room or Area:	Date Completed:
Signature:	en

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	υU	UN	UVI	An	EA

la.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)		No	N/A
1b.	Checked for odors near cooking, preparation, and eating areas			
1c.				
1d.	Determined that gas appliances function properly			
	Verified that gas appliances are vented outdoors			
1 f .	Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used			
1g.	Ensured that kitchen is clean after use	🗹		
1h.	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)	. Z		
1i.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application	2		
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	a	۵	
2.	FOOD HANDLING AND STORAGE			
2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)		Q	
2b.	Stored leftovers in well-sealed containers with no traces of food on outsid 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)	I		
2f.	Swept and wet mopped floors			
3.	WASTE MANAGEMENT			
3a.	Selected and placed waste in appropriate containers			
	Ensured that containers' lids are securely closed			
3c.	Separated food waste and food-contaminated items from other wastes, if possible	a		
3d.	Stored waste containers in a well-ventilated area			
3e.	vents, operable windows, and food service doors in relation to		_	
	prevailing winds)			

4.	DELIVERIES	No	N/A
4a.	Instructed vendors to avoid idling their engines during deliveries		
	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		





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Integrated Pest Management Checklist

Name: 🔔	Teff	Sousa			
School:	New	Hartford	E Coventery	Silve	0/
Room or A	геа:	Alle	Date Com	pleted:	12/23/24
Signature:		Man	<u> </u>		

1.	OFFICIAL POLICY STATEMENT	Yes	No	N/A
1a.	Developed or located the school's official policy statement for integrated pest management (IPM)	Ø		
2.	DESIGNATING PEST MANAGEMENT ROLES			
2b.	Assigned and trained a qualified person to be the pest manager			
	Educated students and staff (the occupants of the building) about IPM and asked them to keep their areas clean and free of clutter	P		
	Encouraged parents to learn about IPM practices and implement them at home			
	Developed a program to educate and train all IPM participants Included language about IPM into contracts with pest management		_	
	professionals			
3.	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)	2		_
3b.	Set appropriate pest management objectives for school grounds (such as providing safe playing areas and the best athletic surfaces possible)		0	۵
4.	INSPECTING, IDENTIFYING, AND MONITORING			
	Inspected all buildings and grounds for pest evidence, entry points, food, water, and harborage sites			
4b.	Identified potential pest habitats in buildings and grounds	A		
4d.	Monitored to determine the extent of pest problems and to estimate pest populations	Ø		
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	Ø		

5 .	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring	Yes	No	N/A
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 fol	lowin	g are	as:
	• Entryways			
	• Classrooms	.4		
	• Gymnasiums	. 🔎		
	• Locker rooms	. 🗆		
	• Offices			
	• Staff lounges	. 2		
	• Bathrooms	. 🔊		
	Food preparation and serving areas	A		
	Rooms with extensive plumbing	Z		
	Maintenance areas	. 📈		
	• Other	. 🗖		
ου	TDOOR SITES			
6b.			g are	
	• Playgrounds			
	Parking lots			
	Lawns and athletic fields			
	Teaching gardens or greenhouses			A CONTRACTOR
	Loading docks	-		Z
	• 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	🗷		
	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			
7d.	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 infested			
	plants in the area			
	Used protective clothing or equipment when applying pesticides			ø
7g.	Placed all pesticides in tamper-resistant bait boxes or locations that are inaccessible to children and non-target species			
	migorogicia to omitatori and non angot species	-	_	_





7. PESTICIDE USE AND STORAGE (cont.)

7h.	Locked or fastened lids of all bait boxes and placed bait away from the runway of the box	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		
70	the environment		
	Ensured that pesticides are stored in their original containers and all lids are securely fastened	_ _	_ zr
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system	٥	_
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 Pest surveillance data sheets 		
	• Diagram noting the location of pest activity, traps, and bait stations		



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Ventilation Checklist

N	ame: Jeff Sousa		
	chool: New Hartford Elementary School		
	nit Ventilator/AHU No:		
1	int ventilator/Arto No:	à	
R	oom or Area: Date Completed: 12/23/34		
Si	ignature:		
1.	OUTDOOR AIR INTAKES		
la.	Marked locations of all outdoor air intakes on a small floor plan (for	No	N/A
11	example, a fire escape floor plan)	Ш	Ц
ID.	Ensured that the ventilation system was on and operating in "occupied" mode	П	
		_	_
A	CTIVITY 1: OBSTRUCTIONS		
1c.	. Ensured that outdoor air intakes are clear of obstructions, debris, clogs,		
	or covers		
ld	Installed corrective devices as necessary (e.g., if snowdrifts or leaves	П	П
	frequently block an intake)	_	
A(CTIVITY 2: POLLUTANT SOURCES		
	. Checked ground-level intakes for pollutant sources (dumpsters, loading		
	docks, and bus-idling areas)		
1f.	Checked rooftop intakes for pollutant sources (plumbing vents; kitchen,		
	toilet, or laboratory exhaust fans; puddles; and mist from air-conditioning cooling towers)	П	П
10	Resolved any problems with pollutant sources located near outdoor air	_	_
-6	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)		
l1.	Confirmed that outdoor air is entering the intake appropriately	ш	
2.	SYSTEM CLEANLINESS		
A(CTIVITY 4: AIR FILTERS		
2a.	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		
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)		_

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) 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** 2j. 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 night/weekend use) **ACTIVITY 11: CONTROL COMPONENTS** 3g. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting 3h. Checked that the line dryer prevents moisture buildup 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** 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 _____ 3m. Ensured that air temperature in the indoor area(s) served by each



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)			
3	n. Checked that the outdoor air damper fully closes within a few minutes of shutting off appropriate air handler	Yes	No	N/A
3	o. Checked that the outdoor air damper opens (at least partially with no delay when the air handler is turned on)		
3	p. 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	🗹		_
3	q. 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	ım		
3:	 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	u		A
	Moving parts are free of impediments (e.g., rust, corrosion)			A
	• Electrical wire or pneumatic tubing connects to the damper actuator	🗖		A
	The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)			A
P	roceed to Activities $13-16$ if the damper seems to be operating properly.			
	CTIVITY 13: FREEZE STATS			
3	s. Disconnected power to controls (for automatic reset only) to test continuity across terminals			Z
C	PR			
3	t. Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)	7		П
31	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats			_
ci	OTE: HVAC systems with water coils need protection from the cold. The freeze lose the outdoor air damper and disconnect the supply air when tripped. The t unge is 35°F to 42°F.	e-stat		
A	CTIVITY 14: MIXED AIR THERMOSTATS			
3,	v. Ensured that the mixed air stat for heating mode is set no higher than 65°F	🗷		
3,	w. Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting			
	CENTEN 15 DOMONSTANDS			
	CTIVITY 15: ECONOMIZERS			
3	x. Confirmed proper economizer settings based on design specifications or local practices	J		
N	OTE: The dry-bulb is typically set at 65°F or lower.			
	y. Checked that sensor on the economizer is shielded from direct sunlight			
37	z. Ensured that dampers operate properly (for outside air, return air, exhaust/relief air, and recirculated air), per the design specifications	,		
lo	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 er			

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.

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 Yes No N/A 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 A NOTE: If outlets have been blocked intentionally to correct drafts or discomfort, investigate and correct the cause of the discomfort and reopen the vents. 4e. Modified the HVAC system to supply outside air to areas without an outdoor air supply 4f. Modified existing HVAC systems to incorporate any room or zone layout and population changes 4g. Moved all barriers (for example, room dividers, large free-standing blackboards or displays, bookshelves) that could block movement of air in the room, especially those blocking air vents 4h. Ensured that unit ventilators are quiet enough to accommodate classroom activities 4i. Ensured that classrooms are free of uncomfortable drafts produced by air from supply terminals **ACTIVITY 18: PRESSURIZATION IN BUILDINGS** NOTE: To prevent infiltration of outdoor pollutants, the ventilation system is designed to maintain positive pressurization in the building. Therefore, ensure that the system, including any exhaust fans, is operating on the "occupied" cycle when doing this activity. 4j. Ensured that air flows out of the building (using chemical smoke) through windows, doors, or other cracks and holes in exterior wall (for example, 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

4 of 5



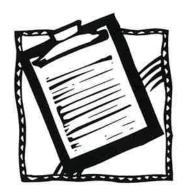
5. EXHAUST SYSTEMS (continued)

ACTIVITY 20: EXHAUST AIRFLOW

NOTE: Prevent migration of indoor contaminants from areas such as bathrooms, kitchens, and labs by keeping them under negative pressure (as compared to surrounding spaces). 5b. Checked (using chemical smoke) that air is drawn into the room from Yes No N/A adjacent spaces..... Stand outside the room with the door slightly open while checking airflow high and low in the door opening (see "How to Measure Airflow"). 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 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 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.....



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Walkthrough Inspection Checklist

Name: <u>Jeff Soura</u>	
School: New Hatter Elen	
Room or Area:	Date Completed: 12/23/24
Signature:	
1.00	

_	ODOLIND LEVEL			
1.	GROUND LEVEL	Yes	No	N/A
1a.	Ensured that ventilation units operate properly			
1b.	Ensured there are no obstructions blocking air intakes			
	Checked for nests and droppings near outdoor air intakes			
	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)	ø		
1f.	Ensured that vehicles avoid idling near outdoor air intakes			
1g.	Minimized pesticide application	🗾		
	Ensured that there is proper drainage away from the building (including roof downspouts)		۵	a
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			
	they are obtained regularly	5500	_	_
2.	ROOF			
Whi	ile on the roof, consider inspecting the HVAC units (use the Ventilation Che	cklist).	
	Ensured that the roof is in good condition		0	0
	Checked for evidence of water ponding		0	
	Ensured that exhaust fans operate properly (air flows out)			
	Ensured that air intakes remain open, even at minimum setting			
2f.	Checked for nests and droppings near outdoor air intakes			
	Ensured that air from plumbing stacks and exhaust outlets flows away		_	_
26.	from outdoor air intakes	/		
3.	ATTIC			
3a.	Checked for evidence of roof and plumbing leaks	🗷		
	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	•	_	
	Checked for odors		_	
	Checked for signs of mold and mildew growth	To be designed		

4.	GENERAL CONSIDERATIONS (continued)	Yes	No	N/A
4e.	Checked for signs of water damage			
4f.				
4g.	Noted and reviewed all concerns from school occupants			
5 .	BATHROOMS AND GENERAL PLUMBING			
5a.	Ensured that bathrooms and restrooms have operating exhaust fans	🗗		
	Ensured proper drain trap maintenance:			
	Water is poured down floor drains once per week (approx. 1 quart of water	r)Z		
	Water is poured into sinks at least once per week (about 2 cups of water).			
	Toilets are flushed at least once per week	p		
6.	MAINTENANCE SUPPLIES			
6a	Ensured that chemicals are used only with adequate ventilation and when			
ou.	building is unoccupied	🗹		
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			
7a.	Checked for combustion gas and fuel odors	2		
	Ensured that combustion appliances have flues or exhaust hoods			
	Checked for leaks, disconnections, and deterioration			
	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)			
0L	Determined date of last radon test			
ðD.	Determined date of fast fadori test		_	_