Voluntown Public Schools Voluntown, Connecticut February 9, 2024

To: Faculty, Staff, Parents, and Community Members

From: Adam S. Burrows Brian Kallio

Superintendent of Schools Director of Maintenance and Facilities

<u>aburrows@voluntownct.org</u> <u>bkallio@voluntownct.org</u>

Re: IAQ/TfS/Safety Mandate for an Annual Checklist Report and a Five-Year HVAC Assessment

New legislation titled PA23-167 mandates that school systems requiring every school building have annually completed Indoor Air Quality assessment checklists and post them on the school website. The following checklists have been completed for:

Building and Grounds Waste Management Ventilation Walkthrough Pest Management Food Services

• A comprehensive HVAC Assessment every five years by a certified Technician will also become part of this communication at a future date.

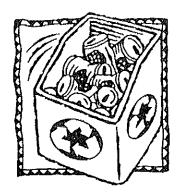
Background:

IAQ/TfS/Safety Committee reports have been presented at monthly regular Board meetings for the past 18 years. This established process has allowed the Board to make decisions to allocate operating budget funds or approve several grants to maintain excellent Indoor Air Quality standards for a building with 1970, 1990, and 2000 expansions and/or upgrades.

Attachments include Checklists for:

Building and Grounds Waste Management Ventilation Walkthrough Pest Management Food Services

(ASB, BK, and DCL on 2-9-24)

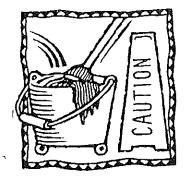


- 1. Read the IAQ
 Backgrounder and
 the Background
 Information for
 this checklist.
- 2. Keep the
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- 3. Complete the Checklist.
 - Check the "yes,"
 "no," or
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 box beside each
 item. (A "no"
 response
 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:	Brian	Kallio.			
School:	Voluntown	1 Element	ary	School	
Room or	Area:	Date Co	mpleted:	1/10/24	,
Signature	· Rue	. Kallo			
~.b				•	

1.	WASTE MANAGEMENT	Yes	No	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			
1c.	Ensured that waste from art, science, vocational classes, etc., are handled separately	a		Q
1d.	Labeled recycling bins clearly	@	ַ 🗆	
le.	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)			Q
lg.	Ensured waste containers are emptied regularly	🖸		
1h.	Ensured appropriate waste removal schedule	◘∕	<u> </u>	
li.	Ensured waste is stored in a well-ventilated room	⊡		
1j.	Ensured any exhaust fans in the room are operating properly	⊒~		
lk.	Checked waste storage areas for odors, contaminants, or signs of vermin	⊡∕		



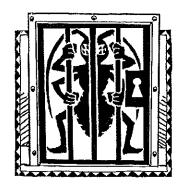
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Building and Grounds Maintenance Checklist

Name: Brian Kallio	
School: Voluntown Elementan	, school
Room or Area: Date Com	
	ipicicu.
Signature: Bue Kallo	

1.	BUILDING MAINTENANCE SUPPLIES	Ves.	No.	N/A
1a.	Developed appropriate procedures and stocked supplies for spill control	🖸		
1b.	Reviewed supply labels			
1c.	Ensured that air from chemical and trash storage areas vents to the outdoors	d		
1d.	Stored chemical products and supplies in sealed, clearly labeled containers	,	,	
1e.	Researched and selected the safest products available	প্র		
1f.	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	🗹	<u></u>	
1h.	Substituted less- or non-hazardous materials (where possible)	🗹		
1i.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied	T	_	
1j.	Ventilated affected areas during and after the use of odorous or hazardous chemicals			а
2.	GROUNDS MAINTENANCE SUPPLIES			
2a.	Stored grounds maintenance supplies in appropriate area(s)	🗗	a.	
2b.	Ensured that supplies are used and stored according to manufacturers' instructions			
2c.	Established and followed procedures to minimize exposure to fumes from supplies		.,	۵
2d.	Reviewed and followed manufacturers' guidelines for maintenance			
	Replaced portable gas cans with low-emission cans			
	containers	፼∕		
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions			
3.	DUST CONTROL			
3a.	Installed and maintained barrier mats for entrances	a		
	Used high efficiency vacuum bags			
	Used proper dusting techniques			
	Wrapped feather dusters with a dust cloth			
3e.	Cleaned air return grilles and air supply vents	87		

4.	FLOOR CLEANING Yes JNo	N/A	
4b.	Established and followed schedule for vacuuming and mopping floors		
5.	DRAIN TRAPS	(E	
5b.	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.	MOISTURE, LEAKS, AND SPILLS		
	Checked for moldy odors		
6b,	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)		
	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		
6f.	Ensured the following areas are free from signs of leaks and water damage: Indoor areas near known roof or wall leaks		
	Walls around leaky or broken windows		
	Floors and ceilings under plumbing		
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes	u	
7.	COMBUSTION APPLIANCES		
7a.	Checked for odors from combustion appliances		
	Checked appliances for backdrafting (using chemical smoke)		
	Inspected flue components for corrosion and soot	٥	
8.	PEST CONTROL		
8a.	Completed the Integrated Pest Management Checklist		

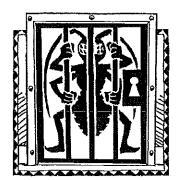


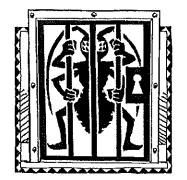
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Integrated Pest Management Checklist

Nam	e: Brian Kallio		
Scho	oi: Voluntown Elementary		
Roor	n or Area: Date Completed:		
	ature: Bue Kallo		
Oigin			
1. 0	OFFICIAL POLICY STATEMENT	s No	N/A
	Developed or located the school's official policy statement for integrated est management (IPM)		
2. D	ESIGNATING PEST MANAGEMENT ROLES	/	
2a. A	Assigned and trained a qualified person to be the pest manager		
	nvolved decision makers in the IPM program		
	Educated students and staff (the occupants of the building) about IPM nd asked them to keep their areas clean and free of clutter		
2d. E	Encouraged parents to learn about IPM practices and implement them		
	t home으로 program to educate and train all IPM participants 설		
	ncluded language about IPM into contracts with pest management		_
	rofessionals		
3. S	ETTING PEST MANAGEMENT OBJECTIVES		
	et appropriate pest management objectives for school buildings (such as	,	
p	neventing pests from interfering with students' learning environment nd preserving the integrity of the building structure)	/ n	
3b. S	Set appropriate pest management objectives for school grounds (such as		_
p	providing safe playing areas and the best athletic surfaces possible)		
4. II	NSPECTING, IDENTIFYING, AND MONITORING		
	nspected all buildings and grounds for pest evidence, entry points,		
fe	ood, water, and harborage sites		

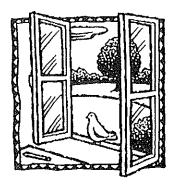
5. SETTING ACTION THRESHOLDS Yes No N/A 5a. Evaluated all available data obtained through inspecting, identifying, and monitoring 🗹 🗅 5b. Determined how many pests the school buildings, grounds, and occupants can tolerate 5c. Set action thresholds 6. PREVENTIVE STRATEGIES INDOOR SITES 6a. Implemented appropriate strategies to prevent pests from inhabiting the following areas: • Entryways • Classrooms • Gymnasiums • Locker rooms • Offices • Staff lounges • Bathrooms • Food preparation and serving areas • Rooms with extensive plumbing Maintenance areas • Other **OUTDOOR SITES** 6b. Implemented appropriate strategies to prevent pests from inhabiting the following areas: • Playgrounds • Parking lots • Lawns and athletic fields...... • Teaching gardens or greenhouses..... • Loading docks • Dumpsters • Areas with ornamental shrubs and trees • Other 7. PESTICIDE USE AND STORAGE 7a. Explored alternative pest management methods before concluding that pesticides were necessary 7b. Ensured that pest management professionals integrate IPM into their pest management methods..... 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 7f. Used protective clothing or equipment when applying pesticides 7g. Placed all pesticides in tamper-resistant bait boxes or locations that are inaccessible to children and non-target 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	a .	a
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		Q
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		
7o.	Ensured that flammable liquids are stored away from ignition sources		ū
	Ensured that pesticides are stored in their original containers and all lids are securely fastened		
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system		
Q	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		
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		

pest bait traps are inspected and serviced in house.



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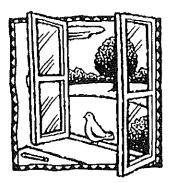
Ventilation Checklist

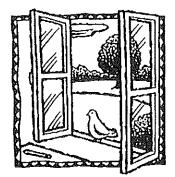
72		
Name: Brian Kallio	1	
School: Voluntown Elementary Schoo	<u> </u>	
Unit Ventilator/AHU No:		
Room or Area: Date Completed:	4	
Signature: Bue Kello		
1. OUTDOOR AIR INTAKES		
	∕eș∕No	N/A
ordings, a xiio oboupo isoox piene, initiatini initiationi initiatini initiationi initiatini initiationi initiatini initi	ପ 🗆	
1b. Ensured that the ventilation system was on and operating in "occupied" mode	6 0	
ACTIVITY 1: OBSTRUCTIONS	1	
1c. Ensured that outdoor air intakes are clear of obstructions, debris, clogs, or covers	e n	П
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)	Ø 0	Ц
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)	\mathbf{A}	П
makes (e.g., relocated dumpster of extended extratest pipe)		<u></u>
ACȚIVITY 3: AIRFLOW		
1h. Obtained chemical smoke (or a small piece of tissue paper or light plastic)		
1i. Confirmed that outdoor air is entering the intake appropriately	KI LI	u
2. SYSTEM CLEANLINESS		
ACTIVITY 4: AIR FILTERS		
The property of the second sec	ৰ ি	
2b. Shut off ventilation system fans while replacing filters (prevents dirt from		П
blowing downstream)		
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)	لحا لك	

2. SYSTEM CLEANLINESS (continued)

AC	TIVITY 5: DRAIN PANS		A**	
	Ensured that drain pans slant toward the drain (to prevent water from accumulating)	⊄	∕No □	N/
2g.	Cleaned drain pans	Ø,		
2h.	Checked drain pans for mold and mildew	Ø		
AC	TIVITY 6; COILS	/	/	
2i.	Ensured that heating and cooling coils are clean	🗹		
	TIVITY 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	🗹	/ / D	
2k.	Ensured that ducts are clean			Ļ
AC	TIVITY 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			
_				
	CONTROLS FOR OUTDOOR AIR SUPPLY	_/		-
3a.	Ensured that air dampers are at least partially open (minimum position)	∠1	, L	
30.	Ensured that minimum position provides adequate outdoor air for occupants	🗹		
AC	TIVITY 9: CONTROLS INFORMATION			
3c.	Obtained and reviewed all design inside/outside temperature and humidity		/	
	requirements, controls specifications, as-built mechanical drawings,		_	p
	and controls operations manuals (often uniquely designed)	(ч	L.
	TIVITY 10: CLOCKS, TIMERS, SWITCHES	_/	/_	
3d.	Turned summer-winter switches to the correct position	⊡		Ļ
3e.	Set time clocks appropriately	العطا	Ju	Ļ
31.	Ensured that settings fit the actual schedule of building use (including night/weekend use)	🗹		
AC	TIVITY 11: CONTROL COMPONENTS		,	
3g.	Ensured appropriate system pressure by testing line pressure at both the	/	/	
	occupied (day) setting and the unoccupied (night) setting		/ 🗆	
	Checked that the line dryer prevents moisture buildup	☑		
3i.	Replaced control system filters at the compressor inlet based on the compressor manufacturer's recommendation (for example, when you	/	/	_
	blow down the tank)	⊡*		
3j.	Set the line pressure at each thermostat and damper actuator at the proper level (no leakage or obstructions)	🗹		
<i>.</i>	TIVITY 12: OUTDOOR AIR DAMPERS		/	
	Ensured that the outdoor air damper is visible for inspection	d		
	Ensured that the recirculating relief and/or exhaust dampers are visible	,	/	_
3m	for inspection		_u /	L
	outdoor air damper is within the normal operating range	A		

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



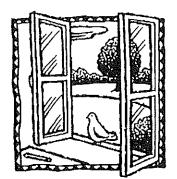


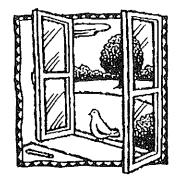
ა.	CONTROLS FOR OUTDOOR AIR SUPPLY (continued)		/	
3n.	Checked that the outdoor air damper fully closes within a few minutes of shutting off appropriate air handler	Yes∕ . ☑	No	N/A □
	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on	. 🗹	_ u	
3р.	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		/	
3q.	If in cooling mode, checked that the outdoor air damper goes to its minimum position (without completely closing) when the room thermostat is set	n		_
3r.	to 60°F and mixed air thermostat is set to 45°F	. 🖪		
	• The damper actuator links to the damper shaft, and any linkage set		'n	П
	screws or bolts are tight		/ WI	
	Moving parts are free of impediments (e.g., rust, corrosion)	_	<u></u>	
	 Electrical wire or pneumatic tubing connects to the damper actuator The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)	/	П	
Pro	ceed to Activities 13–16 if the damper seems to be operating properly.	, _		_
AC	TIVITY 13: FREEZE STATS			
3s.	Disconnected power to controls (for automatic reset only) to test continuity across terminals	. 🗆	a	
OR				
3t.	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)	[a	· /n	П
3u,	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats	. <u> </u>	, <u> </u>	
clos	TE: HVAC systems with water coils need protection from the cold. The freeze se the outdoor air damper and disconnect the supply air when tripped. The ty ge is 35°F to 42°F.	-stat pical	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	. 🗹	, ,	
3w.	Ensured that the mixed air stat for cooling mode is set no lower	/		
	than the room thermostat setting	.₫		
	TIVITY 15: ECONOMIZERS		,	
3x.	Confirmed proper economizer settings based on design specifications or local practices	. 🖅		
NO	TE: The dry-bulb is typically set at 65°F or lower.			
3v.	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		/	
load Dry and	TE: Economizers use varying amounts of cool outdoor air to assist with the d of the room or rooms. There are two types of economizers, dry-bulb and en v-bulb economizers vary the amount of outdoor air based on outdoor temperal enthalpy economizers vary the amount of outdoor air based on outdoor tem l humidity level.	thalp _. ature,	y. ,	

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. 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 🗹 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
- · Obstructed, leaky, or disconnected ductwork
- · Undersized or improperly installed fan
- · Broken fan belt





5. EXHAUST SYSTEMS (continued)

ACTIVITY 20: EXHAUST AIRFLOW

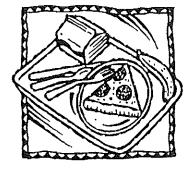
NOTE: Prevent migration of indoor contaminants from areas such as bathrooms, kitchens, and labs by keeping them under negative pressure (as compared to surrounding spaces). Yes No N/A 5b. Checked (using chemical smoke) that air is drawn into the room from Stand outside the room with the door slightly 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 under positive pressure) is sealed and in good condition.................. 6. QUANTITY OF OUTDOOR AIR ACTIVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCULATIONS NOTE: Refer to "How to Measure Airflow" for techniques. 6a. Measured the quantity of outdoor air supplied (22a) to each ventilation unit 🗹 6b. Calculated the number of occupants served (22b) by the ventilation unit under consideration...... 6c. Divided outdoor air supply (22a) by the number of occupants (22b) to determine the existing quantity of outdoor air supply per person (22c) ACTIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIES 6d. Compared the existing outdoor air per person (22c) to the recommended 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

NOTES

EMCOR & DEF service our systems.

Filters, general repairs and inspections are

done in house-



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Food Service Checklist

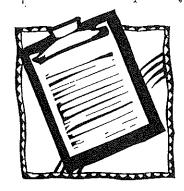
Name: Brian Ka	Mio	
School: Voluntain	Elementary	5ched
Room or Area:	Date Completed:	1/10/24
	LOOX	1.9
Signature:	7000	

1. COOKING AREA

1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	N/A
1b.	Checked for odors near cooking, preparation, and eating areas	
	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	Q
1d.	Determined that gas appliances function properly	
1e.	Verified that gas appliances are vented outdoors	
1f.	Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used	
1g.		_
1h. 1i.	the upper walls and ceiling (for example, mold, slime, and algae)	Q
11.	manufacturer's directions for use, and carefully reviewed the method of application	Ճ
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	
2.	FOOD HANDLING AND STORAGE	
2a.	and vermin (for example, feces or remains)	
2b.	surfaces	
	Ensured that food preparation, cooking, and storage practices are sanitary \square	
	Disposed of food scraps properly and removed crumbs	
2e.	Cleaned counters with soap and water or a disinfectant (according to school policy)	Q
2f.	Swept and wet mopped floors	
3.	WASTE MANAGEMENT	
3a.	Selected and placed waste in appropriate containers	
3b.	Ensured that containers' lids are securely closed	
3c.	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)	

4.	DELIVERIES	Vec No	M/Δ	F
4a.	Instructed vendors to avoid idling their engines during deliveries	d "a	Ü	
4b.	Posted a sign prohibiting vehicles from idling their engines in receiving areas	🗹 🗖		الر
4c.	Ensured that doors or air barriers are closed between receiving area and kitchen	🗹 🗅		





- 1. Read the IAQ
 Backgrounder and the Background Information for this checklist.
- 2. 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.

Walkthrough Inspection Checklist

Name: _	Brian Kallo	
School:	Voluntown Elementary	y school
Room or A	Area: Date Compl	eted: 1/10/04
Signature:	Bue Kallo	-

	GROUND LEVEL Yes_No	N/A
1a.	Ensured that ventilation units operate properly	
	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	
	Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)	
lf.	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)	
li.	Ensured that sprinklers spray away from the building and outdoor air intakes	
lj.	Ensured that walk-off mats are used at exterior entrances and that they are cleaned regularly	
2.	ROOF	
Whi	tle on the roof, consider inspecting the HVAC units (use the Ventilation Checklist).	
2a.	Ensured that the roof is in good condition	
2b.	Checked for evidence of water ponding	
2c.	Checked that ventilation units operate properly (air flows in)	
2d.	Ensured that exhaust fans operate properly (air flows out)	
2e.	Ensured that air intakes remain open, even at minimum setting	
	Checked for nests and droppings near outdoor air intakes	C
2g.	Ensured that air from plumbing stacks and exhaust outlets flows away	
	from outdoor air intakes	
3.	ATTIC	
3a.	Checked for evidence of roof and plumbing leaks	C
	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	Ţ
	Checked for signs of mold and mildew growth	ſ

4.	GENERAL CONSIDERATIONS (continued)	Ma Ni	10	
4f.	Checked for signs of water damage	ו ם ל		
5.	BATHROOMS AND GENERAL PLUMBING		Ä	
	Ensured that bathrooms and restrooms have operating exhaust fans			
6.	MAINTENANCE SUPPLIES			
6b. 6c.	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied			
7.	COMBUSTION APPLIANCES	٠.		
7b. 7c.	Checked for combustion gas and fuel odors 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			
	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)	<i></i>	3	