UNION TEACHER CHECKLIST RESPONSES

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27- SLC	Yes	Yes	Yes	Yes	Nat Applicable Not		Yes	Yes	Yes	Yes	Yes	Yes	Yes
Room 59	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
50	Yes				Not		v				.,	٠.	
08 - Music	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Room	Yes	Yes	Yes	Yes	Yes	No	Other	Yes	Yes	No	Yes	Yes	Yes
					Not								
Rosm 65	Yes	No	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Art Room (05)		Yes	Yes	Yes	Yes		Other	Yes	Yes	Yes	Yes		Yes
60	Yes	Yes	Yes	Yes	Not	v	0	16-		V			N.
60	165	ies	res	res	Applicable Not	res	Other	Yes	Yes	Yes	Yes	Yes	Yes
Room 54	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
43	Yes	Yes	Yes	Yes	Yes	Yes	Other	No	Yes	Yes	Yes	No	Yes
58, speech				,	Not		01		163	168	,63	140	163
room	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
					Nat								
45	Yes	Yes	Yes	Yes	Applicable	Yes	Other	Yes	Yes	Yes	Yes	Yes	Yes
31	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes
					Nat								
64	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes



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Building and Grounds Maintenance Checklist

N	ome: Marc Poulin			_
Sc	hool: Union School		_	
Ro	pom or Area: Date Completed: $11/7/2$	4		
Si	gnature: M11C;			
٠.	gilature	-		
1.	BUILDING MAINTENANCE SUPPLIES			
la.	Developed appropriate procedures and stocked supplies for spill control		No	N/A □
	Reviewed supply labels		ŭ	ū
	Ensured that air from chemical and trash storage areas vents to			
	the outdoors	□		M
Id.	Stored chemical products and supplies in sealed, clearly labeled containers	Ďκ	0	
le.	Researched and selected the safest products available			
	Ensured that supplies are being used according to manufacturers'			
	instructions	≱		U
lg.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	z j		۵
lh.	Substituted less- or non-hazardous materials (where possible)			
Ιi.	Scheduled work involving odorous or hazardous chemicals for periods		_	_
	when the school is unoccupied	≱		
IJ.	Ventilated affected areas during and after the use of odorous or	. .		
	hazardous chemicals) M		U
2.	GROUNDS MAINTENANCE SUPPLIES			
2a.	Stored grounds maintenance supplies in appropriate area(s)	I		
2b.	Ensured that supplies are used and stored according to manufacturers'			
٦	instructions	X		
2¢.	Established and followed procedures to minimize exposure to fumes from supplies	K		L
2 d .	Reviewed and followed manufacturers' guidelines for maintenance			_
2e.	Replaced portable gas cans with low-emission cans		×	
2ť.	11		_	_
2 ~	containers	\		ū
∠g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	a d		٦
3.	DUST CONTROL			
3a.	Installed and maintained barrier mats for entrances	X		٦
	Used high efficiency vacuum bags			ב
	Used proper dusting techniques			J
	Wrapped feather dusters with a dust cloth	<u>ו</u> צ יצ		
75	v usonen sir retitta ortiles and att subbliv Wabis		- 1	1 1



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Integrated Pest Management Checklist

Name: More Poulin			
School: Union School			
Room or Area: Date Completed:	4		
Signature: MW			
1. OFFICIAL POLICY STATEMENT			
la. Developed or located the school's official policy statement for integrated	Yes	No	N/A
pest management (IPM)	. Z		Э
2. DESIGNATING PEST MANAGEMENT ROLES			
2a. Assigned and trained a qualified person to be the pest manager			
Involved decision makers in the IPM program	⊠		
and asked them to keep their areas clean and free of clutter	X		
2d. Encouraged parents to learn about IPM practices and implement them	ı.S.s		
at home	,		
2f. Included language about IPM into contracts with pest management professionals	, ≱	u	ü
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) 3b. Set appropriate pest management objectives for school grounds (such as	U		,IXQ
providing safe playing areas and the best athletic surfaces possible)	🗖	□	x
4. INSPECTING, IDENTIFYING, AND MONITORING			
4a. Inspected all buildings and grounds for pest evidence, entry points.			
food, water, and harborage sites			
4c. Pinpointed the source of any current pest problems		ū	ū
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	⊷ بم		u
sanitation efforts) to prevent or resolve any pest problems	X		
4f. Established a monitoring program that consists of routine inspections to estimate post population levels and identify evidence of pests and potential habitat	xí	ā	
potential navitat	ച		



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 U	N/A
7i.	Applied pesticides when occupants were not present or in areas where they would not be exposed to the chemicals	🗀	Ū	X
7 j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	x (u	ت
	Ensured that parents are notified of upcoming pesticide applications through letters	X	ü	ū
7l. -	Kept copies of current pesticide labels and information on pesticides easily accessible	CJ	u	×
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel	ü	Ü	×
/n.	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	W	Г	×
70.	Ensured that flammable liquids are stored away from ignition sources		ü	يدخ ا∟
	Ensured that pesticides are stored in their original containers and all lids are securely fastened			u Mar
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system		U	M
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	М	[t	
8b.	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained	١	_ u	u
8c.	Ensured that each log book contains the following items:			
	Copy of the pest management plan		X	
	Service schedules for maintenance of buildings and grounds		X	
	Current EPA-registered labels		X	
	Current Material Safety Data Sheets (MSDS) for each pesticide project		Ų	M
	Pest surveillance data sheets		Χĺ	
	Diagram noting the location of pest activity, traps, and bait stations	🖵	X	



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Waste Management Checklist

Name: Mar (Poh Irn
School: Union School

Room or Area: Date Completed: 11/7/24

Signature: MMC

1.	WASTE MANAGEMENT	Yes	No	N/A
⇒ la.	Ensured that waste containers are appropriate for use (for example, food waste containers should have lids)	. X	Q	
lb.	Ensured that waste containers are lined	X		コ
lc.	Ensured that waste from art, science, vocational classes, etc., are handled separately	<u>X</u>	Ü	L
₹ld.	Labeled recycling bins clearly	. X		コ
le.	Ensured number of bins and dumpsters is adequate	. ¥	Ü	J
1 f.	Ensured appropriate location of dumpsters (i.e., away from air intakes, doors, and operable windows in relation to prevailing winds)	x i	Ü	د
	Ensured waste containers are emptied regularly			L
lh.	Ensured appropriate waste removal schedule	. X		J
li.	Ensured waste is stored in a well-ventilated room	_		স
lj.	Ensured any exhaust fans in the room are operating properly	, Z		J.
lk.	. Checked waste storage areas for odors, contaminants, or signs of vermin	⊐		×



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 unit in your school,
 as well as a
 copy 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.
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Ventilation Checklist

Name: Marc Poulin	· 	
School: Union School		
Unit Ventilator/AHU No:		=
Room or Area: Date Completed: 11/7/24		
Signature: MMC;		
		.
1. OUTDOOR AIR INTAKES		
1a. Marked locations of all outdoor air intakes on a small floor plan (for example, a fire escape floor plan)	No Q	N/A
1b. Ensured that the ventilation system was on and operating in "occupied" mode		٦
ACTIVITY 1: OBSTRUCTIONS		
le. Ensured that outdoor air intakes are clear of obstructions, debris, clogs, or covers	Ξl	7
Id. Installed corrective devices as necessary (e.g., if snowdrifts or leaves frequently block an intake)		<u>~</u>
	_	
ACTIVITY 2: POLLUTANT SOURCES 1e. Checked ground-level intakes for pollutant sources (dumpsters, loading		
docks, and bus-idling areas)	<u> </u>	٦
If. Checked rooftop intakes for pollutant sources (plumbing vents; kitchen, toilet, or laboratory exhaust fans; puddles; and mist from		
air-conditioning cooling towers)		ב
intakes (e.g., relocated dumpster or extended exhaust pipe)		كلار
ACTIVITY 3: AIRFLOW		
1h. Obtained chemical smoke (or a small piece of tissue paper or light plastic) 전 1i. Confirmed that outdoor air is entering the intake appropriately		
2. SYSTEM CLEANLINESS		
ACTIVITY 4: AIR FILTERS		
2a. Replaced filters per maintenance schedule		כ
2b. Shut off ventilation system fans while replacing filters (prevents dirt from blowing downstream)	. u	- 1
2c. Vacuumed filter areas before installing new filters		_
2d. Confirmed proper fit of filters to prevent air from bypassing (flowing around) the air filter	,	
2c. Confirmed proper installation of filters (correct direction for airflow)	_	



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		No	N/A
30.	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on			ם
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			~ ~2
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 to 60°F and mixed air thermostat is set to 45°F		۵	×
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 Moving parts are free of impediments (e.g., rust, corrosion)		ت	
	Electrical wire or pneumatic tubing connects to the damper actuator		0	<u> </u>
	The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)		_	ے
Pre	oceed 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	X	۵	٦
OR				
3t.	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)	-	П	√
3u.	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats		<u> </u>	%
clo	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 tyge is $35^{\circ}F$ to $42^{\circ}F$.	-stat pica	may Ltrip	
AC	TIVITY 14: MIXED AIR THERMOSTATS			
3v.	Ensured that the mixed air stat for heating mode is set no higher than 65°F		u	34
3w	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting		u)
	CTIVITY 15: ECONOMIZERS			
	Confirmed proper economizer settings based on design specifications or local practices	. 그	a	ৰ্ষ
NC	TE: The dry-bulb is typically set at 65°F or lower.			•
	Checked that sensor on the economizer is shielded from direct sunlight	۵.		χ
<i>3</i> %.	Ensured that dampers operate properly (for outside air, return air, exhaust/relief air, and recirculated air), per the design specifications	×	۵	٦
loa Drj and	OTE: Economizers use varying amounts of cool outdoor air to assist with the id of the room or rooms. There are two types of economizers, dry-bulb and envibulb economizers vary the amount of outdoor air based on outdoor temperal enthalpy economizers vary the amount of outdoor air based on outdoor temperal humidity level.	cooli thalp ature	ing ov.	



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). Yeş 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"). 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 囡 unit 6b. Calculated the number of occupants served (22b) by the ventilation unit \mathbf{M} 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)........ X 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

γí

NOTES

One Cult in cat not binging in outside air
Art room coil in RT4 needs cleaning.



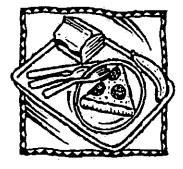
Health Officer/School Nurse Checklist

Name: Waica Element Taylor Selia	
School: Union Elementary school	_
Room or Area: Health office Date Completed: 1112/24	_
Signature: Payot Solet, RN	_
Signature: (Off) ADUS, 140	

1.	MAINTAINING STUDENT HEALTH	Yes	No	N/A
la.	Completed health records for each student	Þ		
	Updated health records, as appropriate	*		
	Obtained necessary information about student allergies and other health factors	Ż		
	Developed a system to log health complaints (note symptoms, location and time of symptom onset, and exposure to pollutant sources)	⊅	a	a
	Monitored trends in health complaints (especially in timing or location of complaints)	Ā	ū	
lf.	Investigated potential causes of health complaints (for example, school was renovated or refurnished recently; individual recently started working with new or different materials or equipment; new practices or products, such as cleaners or pesticides, were introduced into the school)			≱
lg.	Ensured that the school prohibits smoking			á
	Noted any new warm-blooded animals introduced into classrooms			
	Reviewed and understood indicators of IAQ-related problems			
2.	HEALTH, IAQ, AND HYGIENE EDUCATION			
	Educated students and staff about the importance of good hygiene			
	Arranged individual instruction/counseling where necessary		<u></u>	
	Developed information and education programs for parents and staff		承	Ż D
	Established an information and counseling program for smokers			X
	Provided literature on smoking and secondhand smoke	. ப		Ä
21.	Educated school staff, students, and parents on the link between IAQ and health	. 🗆	コ	為
3.	HEALTH OFFICER'S OFFICE			
	Ensured the ventilation system operates properly and supplies adequate quantities of outdoor air (i.e., at least 25 cubic feet per minute of			
	outdoor air per occupant) Ensured that air filters are clean and properly installed	Ŋ.	0	ā
3b.	Ensured that air filters are clean and properly installed	X		ā
	Ensured that air supply pathways are clear of any obstructions	- 14		
3 d .	Determined that air removed from the health office is separated from the ventilation system to avoid affecting other occupied areas of the school	. a	X	٦

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Food Service Checklist

1. COOKING AREA

Name: Farmington Public Schools
School: Unich etenentary School
Room or Area: Fud Survice Date Completed: 117 84
Signature: Signature:
0 , , , ,

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1c. Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning				
1b. Checked for odors near cooking, preparation, and eating areas 1c. Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning 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. 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) 1i. Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application 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	la.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)		N/A
1c. Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	1b.	Checked for odors near cooking, preparation, and eating areas	$\overline{\Box}$	
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. 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) 1i. Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application 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		Ensured that exhaust fans are used whenever cooking, washing dishes,		
16. Verified that gas appliances are vented outdoors 17. Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used 18. Ensured that kitchen is clean after use 19. Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae) 10. Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application 19. Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas) 20. FOOD HANDLING AND STORAGE 21. Checked food preparation, cooking, and storage areas for signs of insects	1d.	Determined that gas appliances function properly.	_	_
1f. Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used	1c.	Verified that gas appliances are vented outdoors	_	_
lg. 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) 1i. Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application 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		Ensured there are no combustion gas or natural gas odors, leaks, back-	_	П
 1h. Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)	lg.	Ensured that kitchen is clean after use	$\overline{\Box}$	n
 Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application. Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas) FOOD HANDLING AND STORAGE Checked food preparation, cooking, and storage areas for signs of insects 	1h.	Checked for signs of microbiological growth in the kitchen, including	_	٥
 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 	1 i .	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the	_	
2a. Checked food preparation, cooking, and storage areas for signs of insects	IJ.	Verified the kitchen is free of plumbing and ceiling leaks (signs include		D
	2.	FOOD HANDLING AND STORAGE		
	2a.			
2b. Stored leftovers in well-sealed containers with no traces of food on outside surfaces	2 b.	Stored leftovers in well-sealed containers with no traces of food on outside	, , ,	_
	2c.			
			′ 🗖	ū

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) 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 3e. Ensured that dumpsters are properly located (away from air intake vents, operable windows, and food service doors in relation to prevailing winds)





Walkthrough Inspection Checklist

Name: Caitin Eckler	•	<u>.</u>
School: Union School	_	
Room or Area:	Date Completed:	11/26/24
Signature: WWW		
V		

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ı	.,	J	L.	•	v	.,	v	"	-

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1. GROUND LEVEL	Yes No I	N/A
la. Ensured that ventilation units operate properly		
1b. Ensured there are no obstructions blocking air intakes		
1c. Checked for nests and droppings near outdoor air intakes		
ld. Determined that dumpsters are located away from doors, windows, an outdoor air intakes	d 🗸	u
le. Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)		a
If. Ensured that vehicles avoid idling near outdoor air intakes		
lg. Minimized pesticide application		
1h. Ensured that there is proper drainage away from the building (including roof downspouts)		<u> </u>
Ensured that sprinklers spray away from the building and outdoor air intakes		8
lj. Ensured that walk-off mats are used at exterior entrances and that		*
they are cleaned regularly		ū
2. ROOF	•	
While on the roof, consider inspecting the HVAC units (use the Ventilation	Checklist).	
2a. Ensured that the roof is in good condition		<u> </u>
2b. Checked for evidence of water ponding	e o	O.
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		
2f. Checked for nests and droppings near outdoor air intakes		
2g. Ensured that air from plumbing stacks and exhaust outlets flows away from outdoor air intakes	b o	
3. ATTIC		
3a. Checked for evidence of roof and plumbing leaks		4
3b. Checked for birds and animal nests	0	5
4. GENERAL CONSIDERATIONS	T.el	. 1.S.
4a. Ensured that temperature and humidity are maintained within		nidity
acceptable ranges		
4b. Ensured that no obstructions exist in supply and exhaust vents		
4c. Checked for odors		, 🛚
4d. Checked for signs of mold and mildew growth		
	AS 1~15	ment

4.	GENERAL CONSIDERATIONS (continued)	Von Na	NI/A	
4e. 4f. 4g.	Checked for signs of water damage			
5.	BATHROOMS AND GENERAL PLUMBING			
	Ensured that bathrooms and restrooms have operating exhaust fans	. ,		
	Water is poured into sinks at least once per week (about 2 cups of water)			
	Toilets are flushed at least once per week			
6.	MAINTENANCE SUPPLIES			
	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied		ם ו	
6b.	Ensured that vents in chemical and trash storage areas are operating properly	ıtı	/ _	
6c.	Ensured that portable fuel containers are properly closed			
	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		ı 🗅	
7b.	Ensured that combustion appliances have flues or exhaust hoods	७/ □) O	,
7c.	Checked for leaks, disconnections, and deterioration	(3 /) <u> </u>	د کیں
7d.	Ensured there is no soot on inside or outside of flue components	🖫 🗆) 🗆	We the
8.	OTHER			endi
	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard)		/ 0	perhauetrics don't know
8ъ.	Determined date of last radon test	🗖		gur,

4a - We do not have away to regulate humidity
4d - mold/milded in back strage and server room
8a - We do have peeling paint
8b - Don't know dote of last radon



Walkthrough Inspection Checklist

Name: Kim Glesing	
School: Union School	01
Room or Area:	Date Completed: 11/26/24
Signature: Kim Sim	
, 0 7	

h	าร	trı	JC	ti	o	ns
				•	v	

- 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.

1.	GROUND LEVEL	37. 1		
1 a	Ensured that ventilation units operate properly	Yes I		
	Ensured there are no obstructions blocking air intakes			0
	Checked for nests and droppings near outdoor air intakes			
1d	Determined that dumpsters are located away from doors, windows, and	u	u	
	outdoor air intakes	🗹		a
ıe.	Checked potential sources of air contaminants near the building	-/	_	_
1 f	(chimneys, stacks, industrial plants, exhaust from nearby buildings) Ensured that vehicles avoid idling near outdoor air intakes	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		
10	Minimized pesticide application			
īh.	Ensured that there is proper drainage away from the building (including	u		
	roof downspouts)	🗖		
li.	Ensured that sprinklers spray away from the building and outdoor			,
1i.	air intakes	🖸		
٠,٠	they are cleaned regularly	57	, 	Q
2.	ROOF			
Whi	ile on the roof, consider inspecting the HVAC units (use the Ventilation Che	cklist).		
2a.	Ensured that the roof is in good condition	🛛 🖊		
	Checked for evidence of water ponding			0
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	<u>o</u>	ū	a
2f.	Checked for nests and droppings near outdoor air intakes	🖫		o o
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	П	a	m
3Ъ.	Checked for birds and animal nests	🖸	ū	
4.	GENERAL CONSIDERATIONS			
4a.	Ensured that temperature and humidity are maintained within acceptable ranges	П		П
4b.	Ensured that no obstructions exist in supply and exhaust vents	D /	<u> </u>	
4¢.	Checked for odors		<u> </u>	_
4d.	Checked for signs of mold and mildew growth	🖸		
	Server mon			

back storage room

4.	GENERAL CONSIDERATIONS (continued) Yes N	Jo N	1/Δ	
4f.	Checked for signs of water damage			
5.	BATHROOMS AND GENERAL PLUMBING			
	Ensured that bathrooms and restrooms have operating exhaust fans		a	
	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)			
	Toilets are flushed at least once per week		0	
6.	MAINTENANCE SUPPLIES			
	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied		o o	
6b.	Ensured that vents in chemical and trash storage areas are operating properly			
6с.	Ensured that portable fuel containers are properly closed		ם	
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	۵	۵	
7b.	Ensured that combustion appliances have flues or exhaust hoods	0	0	•
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)	☑/		peeling
8b.	Determined date of last radon test	Φ⁄		not sure of last



Walkthrough Inspection Checklist

Name:	Marc Ponlin		
School:	Union		
Room or a	Агеа:	Date Completed: _	11/26/24
Signature	· MM		

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ın	str	ucı	tio	ns

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

1.	GROUND LEVEL	Ves	Nο	N/A
I a	Ensured that ventilation units operate properly			
Ih.	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	54	_	_
	outdoor air intakes	প্ৰ		
le.	Checked potential sources of air contaminants near the building	<u> </u>		
	(chimneys, stacks, industrial plants, exhaust from nearby buildings)			
1f.		•		0
_	Minimized pesticide application	u		
lh.	Ensured that there is proper drainage away from the building (including roof downspouts)		×	
1 i.	Ensured that sprinklers spray away from the building and outdoor			
	air intakes	⊐		Á
IJ.	Ensured that walk-off mats are used at exterior entrances and that			
	they are cleaned regularly	凶		0
2.	ROOF			
Wh	ile on the roof, consider inspecting the HVAC units (use the Ventilation Ch	ecklis	IJ.	
2a.	Ensured that the roof is in good condition	/ 2		
	Checked for evidence of water ponding		ā	
	Checked that ventilation units operate properly (air flows in)			
	Ensured that exhaust fans operate properly (air flows out)			
	Ensured that air intakes remain open, even at minimum setting			
	Checked for nests and droppings near outdoor air intakes	_	ت	_
	Ensured that air from plumbing stacks and exhaust outlets flows away	.,, 5-4	_	_
۷g.	from outdoor air intakes	⊼	۵	
3.	ATTIC			
3a.	Checked for evidence of roof and plumbing leaks			ďχ
	Checked for birds and animal nests			À
		····· -	_	_
4.	GENERAL CONSIDERATIONS			
4a.	Ensured that temperature and humidity are maintained within			
	acceptable ranges	🗅	Ċ.	
4b.	Ensured that no obstructions exist in supply and exhaust vents			ū
	Checked for odors			
	Checked for signs of mold and mildew growth		'n	– n

4e. 4f.	Checked for signs of water damage Checked for evidence of pests and obvious food sources Noted and reviewed all concerns from school occupants	\ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	0	N/A	
5.	BATHROOMS AND GENERAL PLUMBING				
	Ensured that bathrooms and restrooms have operating exhaust fans	a Ž	0	0	
	Water is poured into sinks at least once per week (about 2 cups of water)? Toilets are flushed at least once per week			<u> </u>	
6.	MAINTENANCE SUPPLIES				
	Ensured that chemicals are used only with adequate ventilation and when building is unoccupied	M	۵	0	
		۵,	×		
	Ensured that portable fuel containers are properly closed	XI		a	
6d.	Ensured that power equipment, like snowblowers and lawn mowers, have been serviced and maintained according to manufacturers' guidelines	Ø			
7.	COMBUSTION APPLIANCES				
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	Q J	<u> </u>		
8.	OTHER				
	Checked for peeling and flaking paint (if the building was built before 1980, this could be a lead hazard) Determined date of last radon test			0	
N	Mold in buck Storage rm and server ro Peeling puht hallways	wr	ч	on	rall.



- 1. Read the IAQ
 Backgrounder and
 the Background
 Information for
 this checklist.
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 Background
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 - 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: Taylor Selia School: Limbon		
Room or Area:	Date Completed: 11/26/24	
Signature: COMPSULY	-	

_				
1.	GROUND LEVEL	Yes	No	N/A
la.	Ensured that ventilation units operate properly			ū
lb.	Ensured there are no obstructions blocking air intakes	Ú,		
1c.	Checked for nests and droppings near outdoor air intakes	Ŋ.		ū
	Determined that dumpsters are located away from doors, windows, and outdoor air intakes			٥
le.	Checked potential sources of air contaminants near the building (chimneys, stacks, industrial plants, exhaust from nearby buildings)	, 	_□	
1f.	Ensured that vehicles avoid idling near outdoor air intakes			
	Minimized pesticide application	. Ø		
	Ensured that there is proper drainage away from the building (including roof downspouts)	•	岗	۵
1i,	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			יי
	, , , , , , , , , , , , , , , , , , , ,	44		_
2.	ROOF			
Wh	ile on the roof, consider inspecting the HVAC units (use the Ventilation Chec	klist	:).	
2b.	Ensured that the roof is in good condition	. \$ <u>`</u>	0	<u> </u>
	Checked that ventilation units operate properly (air flows in)			
2d,	Ensured that exhaust fans operate properly (air flows out)	. Ø		ū
	Ensured that air intakes remain open, even at minimum setting			
2f.	Checked for nests and droppings near outdoor air intakes	. ♥		Q
2g.	Ensured that air from plumbing stacks and exhaust outlets flows away from outdoor air intakes	φ		a
_	ATTIO	•		
3.	ATTIC			
3a.	Checked for evidence of roof and plumbing leaks	🗆		Æ
3b.	Checked for birds and animal nests	🗖		×
4.	GENERAL CONSIDERATIONS			
4a.	Ensured that temperature and humidity are maintained within acceptable ranges	🗅	t∕o	
4b.	Ensured that no obstructions exist in supply and exhaust vents		6	ā
4c.	Checked for odors	T V	٥	_
	Checked for signs of mold and mildew growth		M	ā

4.	GENERAL CONSIDERATIONS (continued)	s Na	N/A
4e.	Checked for signs of water damage		
4f.	Checked for evidence of pests and obvious food sources		
4g.	Noted and reviewed all concerns from school occupants	i 0	
5.	BATHROOMS AND GENERAL PLUMBING		
	Ensured that bathrooms and restrooms have operating exhaust fans	i a	ū
50.	Ensured proper drain trap maintenance: Water is poured down floor drains once per week (approx. 1 quart of water)	(-	П
	Water is poured into sinks at least once per week (approx. 1 quart of water)		
	Toilets are flushed at least once per week		
6.	MAINTENANCE SUPPLIES		
6a.	Ensured that chemicals are used only with adequate ventilation and when		
6 L	building is unoccupied	j' o	ū
OD.	Ensured that vents in chemical and trash storage areas are operating properly))xí	
6c.	Ensured that portable fuel containers are properly closed		
	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	1 0	
7b.	Checked for combustion gas and fuel odors	į o	
7c.	Checked for leaks, disconnections, and deterioration	ם ו	
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)		
8Ь.	Determined date of last radon test) jó	
		-	

4a. No way to regulate homidity
4d. In back Storage + Server room
8a. We have peeling baint
8b. Don't Know date of lost radontest