WEST DISTRICT TEACHER CHECKLIST RESPONSES

1													
	eribe et de ch	Room's History	and were under the	S. Henry de Leit	tree of Edities.	ned cleaner of	Collin lies he	s de tree d	Window Director	de freely order	erente de la	turiler setteller setteller	interpretation of the state of
3. Roder	Rill.	Roomish	6. N.	5. W. 1. V. 100	ined school Ares	oround and o	Collegue To	and strody	window bi.	A SHILLING TO SE	elifizate her Th	chenlood of	and the state of t
58, Math Interventionist				, , , ,	Not								
office Room 33 -	Yes	Yes	Yes	Yes	Applicable Not	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
String Room	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
37	Yes	Yes	Yes	Yes	Yes Not	Yes	Other	Yes	Yes	Yes	No	No	Yes
32 35 - K	Yes	Yes	Yes	Yes	Applicable	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes
classroom	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
19 -Classroom	Yes	Yes	Yes	Yes	Not Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
13				.,					Not				
31	Yes Yes	Yes Yes	No	Yes	Yes	Yes	No	Yes	Applicable		No	Yes	Yes
			Yes	Yes	Yes Not	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
17	Yes	Yes	Yes	Yes	Applicable		Yes	Yes	Yes	Yes	Yes	Yes	Yes
Room 29	Yes	Yes	No	Yes	Yes Not	Yes	Other	Yes	Yes	Yes	No	Yes	Yes
Room 22	No	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
23	Yes	Yes		Yes	Yes		Yes	Yes	Yes	Yes		Yes	
32, school													
psychologist office	No	Yes	Yes	Yes	Not Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
9	Yes	Yes	Yes	Yes	Not Applicable	Voe	Yes	Yes	Yes	Yes	Yes	Yes	Yes
30	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No.	Yes	Yes
21					Nai								
_	Yes	Yes	Yes	Yes	Applicable		Other	Yes	Yes	Yes	Yes	Yes	Yes
34	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
36	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes
57	Yes	No	Yes	Yes	Not Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
SLC - Room 7	Yes	Yes	Yes	Yes	Not Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
24	Yes	Yes	Yes	Yes	Not Applicable	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Room 58? Space between library and hallway on faculty room					Nat								
side	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	No	Yes	Yes	Yes		Yes
28	Yes	Yes	Yes	Yes	Yes Not	Yes	No	Yes	Yes	Yes	No	Yes	No
65 - library	Yes	Yes	Yes	Yes	Not Applicable	No	Yes	No	Yes	Not Applicable	No	No	Yes
Room 18, Third grade general					.,								
education					Not					Not			
classroom.	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes	Yes	Applicable	Yes	Yes	Yes



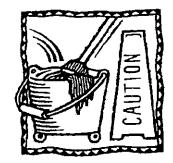
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 response requires
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- 4. Return the checklist portion of this document to the IAO Coordinator.

Building and Grounds Maintenance Checklist

Name: AARON CORR	
School: WEST DISTRICT	SCHOOL
Room or Area: SCHOOL	Date Completed: 11/11/24
Signature:	

1.	BUILDING MAINTENANCE SUPPLIES			
	•		No	N/A
	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	. 2		
ld.	Stored chemical products and supplies in sealed, clearly labeled containers			
	Researched and selected the safest products available			Ü
1f.	Ensured that supplies are being used according to manufacturers' instructions	. 20		
lg.	Ensured that chemicals, chemical-containing wastes, and containers are			
	disposed of according to manufacturers' instructions			П
lh.	The state of the s	0		
li.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied		۵	
lj.	Ventilated affected areas during and after the use of odorous or hazardous chemicals	•		۵
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		۵	
2c.	Established and followed procedures to minimize exposure to fumes			
	from supplies			
	Reviewed and followed manufacturers' guidelines for maintenance			<u> </u>
	Replaced portable gas cans with low-emission cans			
2f.	Stored chemical products and supplies in sealed, clearly-labeled			В
2.4	Ensured that chemicals, chemical-containing wastes, and containers are	20		
Zg.	disposed of according to manufacturers' instructions	33		
3.	DUST CONTROL			
3a.	Installed and maintained barrier mats for entrances		ä	
	Used high efficiency vacuum bags		ū	
	Used proper dusting techniques			
3d.	Wrapped feather dusters with a dust cloth			
Зe.	Cleaned air return grilles and air supply vents			

4.	FLOOR CLEANING	No	NI/A
4a.	Established and followed schedule for vacuuming and mopping floors	۵	
4b.	Cleaned spills on floors promptly (as necessary)		
4c.	Performed restorative maintenance (as necessary)		
5.	DRAIN TRAPS		
5a.	Poured water down floor drains once per week (about I quart of water)		
	Ran water in sinks at least once per week (about 2 cups of water)		
5c.	Flushed toilets once each week (if not used regularly)		
6.	MOISTURE, LEAKS, AND SPILLS		
	Checked for moldy odors		
бЬ.	Inspected ceiling tiles, floors, and walls for leaks or discoloration (may	_	
6	indicate periodic leaks)		
UC.	Checked areas where moisture is commonly generated (e.g., kitchens, locker rooms, and bathrooms)	a	
6d.	Checked that windows, windowsills, and window frames are free of		
	condensate		Q
бе.	Checked that indoor surfaces of exterior walls and cold water pipes are		
6Ē	free of condensate Ensured the following areas are free from signs of leaks and water damage:		
٠.,	Indoor areas near known roof or wall leaks		ū
	Walls around leaky or broken windows		٥
	Floors and ceilings under plumbing	\Box	ū
	Duct interiors near humidifiers, cooling coils, and outdoor air intakes		
7.	COMBUSTION APPLIANCES		
7a.	Checked for odors from combustion appliances	a	
7Ь.	Checked appliances for backdrafting (using chemical smoke)		
	Inspected exhaust components for leaks, disconnections, or deterioration \square		
7d.	Inspected flue components for corrosion and soot		
8.	PEST CONTROL		
8a.	Completed the Integrated Pest Management Checklist		



NOTES

BULLDING AIR SUPPLY, DOES NOT HAVE EXHAUST FAM.
THE ROOM IS BRICKED ALL THE WAY UP TO ROOF.
ROOM IS CLIB.



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Integrated Pest Management Checklist

N	ame: AARON CGIZA			
Sc	chool: WEST DISTRICT SCHOOL			
Re	oom or Area: School Date Completed: 11/11/2	4		
Si	gnature:			
1.	OFFICIAL POLICY STATEMENT	Yes	No	N/A
la.	Developed or located the school's official policy statement for integrated pest management (IPM)		a	۵
2.	DESIGNATING PEST MANAGEMENT ROLES		•	
	Assigned and trained a qualified person to be the pest manager		а	
	Involved decision makers in the IPM program			
	Educated students and staff (the occupants of the building) about IPM and asked them to keep their areas clean and free of clutter	@		
	at home		1	
	Developed a program to educate and train all IPM participants	υ.		_ 🗖
2f	Included language about IPM into contracts with pest management professionals	. (2)		ā
3.	SETTING PEST MANAGEMENT OBJECTIVES			
3a.	Set appropriate pest management objectives for school buildings (such as preventing pests from interfering with students' learning environment	_	_	_
3h	and preserving the integrity of the building structure)	, 🖷		a
	providing safe playing areas and the best athletic surfaces possible)	. 😉		
4.	INSPECTING, IDENTIFYING, AND MONITORING			
4a.	Inspected all buildings and grounds for pest evidence, entry points, food, water, and harborage sites		a	
	Identified potential pest habitats in buildings and grounds			
	Pinpointed the source of any current pest problems			
	Monitored to determine the extent of pest problems and to estimate pest populations	. 🖻		Q
4e.	Developed plans to modify habitat (for example, exclusion, repair, and sanitation efforts) to prevent or resolve any pest problems	. 19	ū	

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

5.	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring		No	N/A
5b.	Determined how many pests the school buildings, grounds, and occupants can tolerate			П
5c.	Set action thresholds			
6.	PREVENTIVE STRATEGIES			
IN	DOOR SITES			
6a.	Implemented appropriate strategies to prevent pests from inhabiting the foll	owin	g arc	as:
	• Entryways			
	• Classrooms			
	• Gymnasiums			
	• Locker rooms		а	
	• Offices			
	• Staff lounges			
	• Bathrooms			
	Food preparation and serving areas			
•	Rooms with extensive plumbing			
	Maintenance areas			
	• Other			
	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the foll		g are	as:
	Playgrounds			
	Parking lots			
	Lawns and athletic fields			
	Teaching gardens or greenhouses			
	* Loading docks			
	• Dumpsters			ū
	Areas with ornamental shrubs and trees			ш
	• Other			
7.	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that		_	_
•71	pesticides were necessary	SLI.		
/D.	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			Ū
7d.	Reviewed and followed all label instructions on pesticides and learned			
	how to properly apply and handle these chemicals	a		20
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	\Box	ū	-
7f.				(2) (2)
	Placed all pesticides in tamper-resistant bait boxes or locations that are	. •••	_	-
15	inaccessible to children and non-target species			10
	meanagerers to amortan marion medical shooting	. —		44



NO PESTICIDES USED.



7.	PESTICIDE USE AND STORAGE (cont.)			
7h.	runway of the box	Yes . 🔾	No □	N/A
7i.	Applied pesticides when occupants were not present or in areas where they would not be exposed to the chemicals	. 🗖	а	(4)
7j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters	. 🗖	ū	₫
	Ensured that parents are notified of upcoming pesticide applications through letters	. 🗆	۵	
7I. _	Kept copies of current pesticide labels and information on pesticides easily accessible	. 🗆	۵	
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel	. 🖸	u	4
	from areas prone to flooding or where spills or leaks may contaminate the environment		<u> </u>	S
	Ensured that pesticides are stored in their original containers and all lids are securely fastened	ü		ø
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system	. 🗆	Q	ø
8.	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		۵	а
	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained	糖		
8c.	Ensured that each log book contains the following items: Copy of the pest management plan Service schedules for maintenance of buildings and grounds		0	
	Current EPA-registered labels Current Material Safety Data Sheets (MSDS) for each pesticide project Pest surveillance data sheets	ū		
	Diagram noting the location of pest activity, traps, and bait stations		1	ū

NOTES



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Waste Management Checklist

Name:	AARON	CORR		
School:	WEST	DISTRICT	SCHOOL	
Room or	Area: Schoo	, C Date	e Completed:	11/11/24
Signature	10	2		· I

1.	WASTE MANAGEMENT	No	N/A
la.	Ensured that waste containers are appropriate for use (for example,		,
	food waste containers should have lids)		
Ib.	Ensured that waste containers are lined		
1c.	Ensured that waste from art, science, vocational classes, etc., are		
	handled separately		ū
ld.	Labeled recycling bins clearly		
	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)	a	
lg,	Ensured waste containers are emptied regularly		
lh.	Ensured appropriate waste removal schedule		
	Ensured waste is stored in a well-ventilated room		
1j.	Ensured any exhaust fans in the room are operating properly		3
lk.	Checked waste storage areas for odors, contaminants, or signs of vermin		

NOTES

WE DO NOT STORE WASTE PRODUCTS.



- Read the IAQ
 Backgrounder and
 the Background
 Information for
 this checklist.
- 2. Keep the
 Background
 Information and
 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.
 - 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 IAO Coordinator.

Ventilation Checklist

N	ame: AAROJ CORR		
Sc	hool: WEST DISTRICT SCHOOL		
Uı	nit Ventilator/AHU No: AHU 1 AHU 2		
Ro	Dom or Area: LIBRARY /CFFE/Cym Date Completed: 11/11/24		
Si	gnature:		-
1.	OUTDOOR AIR INTAKES		•
la.	Marked locations of all outdoor air intakes on a small floor plan (for example, a fire escape floor plan)	No	N/A
lb.	Ensured that the ventilation system was on and operating in "occupied" mode	_D	а
AC	TIVITY 1: OBSTRUCTIONS		
lc.	Ensured that outdoor air intakes are clear of obstructions, debris, clogs, or covers	a	۵
Id.	Installed corrective devices as necessary (e.g., if snowdrifts or leaves frequently block an intake)	۵	•
AC	TIVITY 2: POLLUTANT SOURCES		
le.	Checked ground-level intakes for pollutant sources (dumpsters, loading docks, and bus-idling areas)		П
ĺf.	Checked rooftop intakes for pollutant sources (plumbing vents; kitchen, toilet, or laboratory exhaust fans; puddles; and mist from	٦	_
	air-conditioning cooling towers)		
۱g.	Resolved any problems with pollutant sources located near outdoor air intakes (e.g., relocated dumpster or extended exhaust pipe)	ū	麵
AC	CTIVITY 3: AIRFLOW		
lh.	Obtained chemical smoke (or a small piece of tissue paper or light plastic).		
li.	Confirmed that outdoor air is entering the intake appropriately		
2.	SYSTEM CLEANLINESS		
AC	CTIVITY 4: AIR FILTERS		
	Replaced filters per maintenance schedule		
2b.	Shut off ventilation system fans while replacing filters (prevents dirt from blowing downstream)		
20	Vacuumed filter areas before installing new filters	<u> </u>	
	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)		ū

2. SYSTEM CLEANLINESS (continued)			
ACTIVITY 5: DRAIN PANS			
2f. Ensured that drain pans slant toward the drain (to prevent water from			
accumulating)		<u> </u>	
2g. Cleaned drain pans		ם	
2h. Checked thath pails for mord and imidew	LI	J	
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	T-10	_	
(air-mixing chamber and fan blades) is clean			
ZR. District that their are clean	3	-1	
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		J	
2 CONTROL C FOR OUTDOOR AIR OURREY			
3. CONTROLS FOR OUTDOOR AIR SUPPLY			
3a. Ensured that air dampers are at least partially open (minimum position)		ü	
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,			
and controls operations manuals (often uniquely designed)			
ACTIVITY 10. CLACKE TIMEDE SWITCHES			
ACTIVITY 10: CLOCKS, TIMERS, SWITCHES 3d. Turned summer-winter switches to the correct position		70	minumly make adjustment
3e. Set time clocks appropriately.		3a □	tronount in a
3f. Ensured that settings fit the actual schedule of building use (including	_	_	
night/weekend use)	a		
ACTIVITY 11: CONTROL COMPONENTS			
3g. Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting	<u> </u>	1	
3h. Checked that the line dryer prevents moisture buildup		Ť	
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	_	-4	
level (no leakage or obstructions)		3	
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	_		
outdoor air damper is within the normal operating range			

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



3.	CONTROLS FOR OUTDOOR AIR SUPPLY (continued)			
3n.	Checked that the outdoor air damper fully closes within a few minutes of shutting off appropriate air handler		No	N/A
Зо.	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on)		⊐
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 to 60°F and mixed air thermostat is set to 45°F	m	Q.	 54)
3г.	If the outdoor air damper does not move, confirmed the following items: • The damper actuator links to the damper shaft, and any linkage set		-	1300
	Moving parts are free of impediments (e.g., rust, corrosion) Electrical wire or pneumatic tubing connects to the damper actuator	.ロ		32 3 3
	The outside air thermostat(s) is functioning properly (e.g., in the right location, calibrated correctly)		_	
Pro	ceed to Activities 13–16 if the damper seems to be operating properly.			
	TIVITY 13: FREEZE STATS			
3s. OR	Disconnected power to controls (for automatic reset only) to test continuity across terminals			æ
	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)	n		78 1
3u,	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats			
clos	TE: HVAC systems with water coils need protection from the cold. The freeze e the outdoor air damper and disconnect the supply air when tripped. The ty ze is 35°F to 42°F.			
AC	TIVITY 14: MIXED AIR THERMOSTATS			
3,v.	Ensured that the mixed air stat for heating mode is set no higher than 65°F	\Box		9
3w.	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting			•
A C	TIVITY 15: ECONOMIZERS			
	Confirmed proper economizer settings based on design specifications or local practices	. 🗆		3
NO	TE: The dry-bulb is typically set at 65°F or lower.			
	Checked that sensor on the economizer is shielded from direct sunlight Ensured that dampers operate properly (for outside air, return air, exhaust/relief air, and recirculated air), per the design specifications			20
load Dry and	Exhausorener an, and recirculated any, per the design specifications TE: Economizers use varying amounts of cool outdoor air to assist with the all of the room or rooms. There are two types of economizers, dry-bulb and en-bulb economizers vary the amount of outdoor air based on outdoor temperal enthalpy economizers vary the amount of outdoor air based on outdoor tembulity level.	cooli thalp ature	ing ny.	

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 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 4f. Modified existing HVAC systems to incorporate any room or zone layout 4g. Moved all barriers (for example, room dividers, large free-standing blackboards or displays, bookshelves) that could block movement of air in the room, especially those blocking air vents 4h. Ensured that unit ventilators are quiet enough to accommodate classroom activities 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, 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

NO ana	TE: Prevent migration of indoor contaminants from areas such as bathrooms, k l labs by keeping them under negative pressure (as compared to surrounding spe	tchen ices).	S.
5b.	Checked (using chemical smoke) that air is drawn into the room from adjacent spaces	No □	N/
	nd outside the room with the door slightly open while checking airslow high and door opening (see "How to Measure Airslow").	low i	'n
5c.	Ensured that air is flowing toward the exhaust intake	Œ	
	TIVITY 21: EXHAUST DUCTWORK		
54,	Checked that the exhaust ductwork downstream of the exhaust fan (which is under positive pressure) is sealed and in good condition	Q	
6.	QUANTITY OF OUTDOOR AIR		
AC	TIVITY 22: OUTDOOR AIR MEASUREMENTS AND CALCULATIONS		
NO	TE: Refer to "How to Measure Airflow" for techniques.		
6а.	Measured the quantity of outdoor air supplied (22a) to each ventilation unit	ū	Ţ.
6b.	Calculated the number of occupants served (22b) by the ventilation unit under consideration		3
6с.	Divided outdoor air supply (22a) by the number of occupants (22b) to determine the existing quantity of outdoor air supply per person (22c)	a	•
AC	TIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIES		
	Compared the existing outdoor air per person (22c) to the recommended levels in Table 1		
бе.	Corrected problems with ventilation units that supplied inadequate		

the recommended levels in Table 1

NOTES



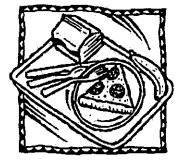
Health Officer/School Nurse Checklist

Name:	Natask	la Van	Back	Ler			
School:	West	District	<u></u>			·—-l	
Room or	Area: MYSH	es offic	<u>e</u> ,	Date Complet	ed: 🄟	11/24	
Signatur	1 11 41	The u	Dae	mi	,		
Ü	$-\eta$						

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1.	MAINTAINING STUDENT HEALTH	Vesz	Νo	N/A
Ia,	Completed health records for each student		ä	
	Updated health records, as appropriate			
1c,	Obtained necessary information about student allergies and other health factors	1	a	0
	Developed a system to log health complaints (note symptoms, location and time of symptom onset, and exposure to pollutant sources)	4	۵	
	Monitored trends in health complaints (especially in timing or location of complaints)	2	Q	
1g.	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)	□ /		0 0 0 0
2.	HEALTH, IAQ, AND HYGIENE EDUCATION	,		
2b. 2c. 2d.	Educated students and staff about the importance of good hygiene Arranged individual instruction/counseling where necessary Developed information and education programs for parents and staff Established an information and counseling program for smokers Provided literature on smoking and secondhand smoke Educated school staff, students, and parents on the link between IAQ and health		0 0000	
3.	HEALTH OFFICER'S OFFICE			
3b.	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)			A K
	Determined that air removed from the health office is separated from the ventilation system to avoid affecting other occupied areas of the school	Ø.		ر ا
	-exhaust only goes straight	10	1	of.



Food Service Checklist

COOKING AREA

Name: Formington Public Schols
School: Luest District
Room or Area: Trud Service Date Completed: 117124
Signature: Worth Worlsh

Instructions

- 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.

• •	SOOKING AKEA		
la,	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	No	N/A
ĺЪ.	Checked for odors near cooking, preparation, and eating areas		ū
lc.	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning		_
1d.	Determined that gas appliances function properly		
	Verified that gas appliances are vented outdoors		
lf.	Ensured there are no combustion gas or natural gas odors, leaks, back-drafting, or headaches when gas appliances are used		
lg.	Ensured that kitchen is clean after use	<u> </u>	
	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)		
li.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application	· _	=
lj.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	ם	0
2.	FOOD HANDLING AND STORAGE		
2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	<u> </u>	
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		_
	Disposed of food scraps properly and removed crumbs		
2e.	Cleaned counters with soap and water or a disinfectant (according to		
2f.	Swept and wet mopped floors	, <u> </u>	_
3,	WASTE MANAGEMENT		

prevailing winds)

	DELIVERIES				
τυ.	Instructed vendors to avoid idling their engines during deliveries		No	N/A	
4c.	Ensured that doors or air barriers are closed between receiving area		Ø	Ö	(
	and kitchen	◘			·

NOTES



Walkthrough Inspection Checklist

Name: AARON CORR	
School: WEST DISTRICT	
Room or Area: WHOLE SCHOOL	Date Completed: 11/25/2024
Signature:	<u> </u>

Instructions

- 1. Read the IAO
 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.
- 4. Return the checklist portion of this document to the IAQ Coordinator.

1,	GROUND LEVEL	No	Ν/Δ .
la.	Ensured that ventilation units operate properly		
1b.	Ensured there are no obstructions blocking air intakes		0
1c.	Checked for nests and droppings near outdoor air intakes		
18	Determined that dumpsters are located away from doors, windows, and	_	_
•	outdoor air intakes	128	
le.	Checked potential sources of air contaminants near the building	4	_
	(chimneys, stacks, industrial plants, exhaust from nearby buildings)		
lÉ.	Ensured that vehicles avoid idling near outdoor air intakes	<u> </u>	
	Minimized pesticide application		<u> </u>
	Ensured that there is proper drainage away from the building (including	_	_
,	roof downspouts)		Э
li.	Ensured that sprinklers spray away from the building and outdoor	_	_
	air intakes		2
lj.	Ensured that walk-off mats are used at exterior entrances and that		
·	they are cleaned regularly		ū
2.	ROOF		
Whi	le on the roof, consider inspecting the HVAC units (use the Ventilation Checklis	t).	
	Ensured that the roof is in good condition		
2b.	Checked for evidence of water ponding		۵
	Checked that ventilation units operate properly (air flows in)		\supset
	Ensured that exhaust fans operate properly (air flows out)		Э
2e,	Ensured that air intakes remain open, even at minimum setting		
	Checked for nests and droppings near outdoor air intakes		- NORE
	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		on none
	Checked for birds and animal nests		- rove
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		ā
	Checked for signs of mold and mildew growth		D Ande.
		_	MISHALL

4.	GENERAL CONSIDERATIONS (continued)	Yes	No	N/A	
	Checked for signs of water damage,	🗖	4	Ġ	
	Checked for evidence of pests and obvious food sources				
4g.	Noted and reviewed all concerns from school occupants	, 🖫		۵	
5.	BATHROOMS AND GENERAL PLUMBING				
5a.	Ensured that bathrooms and restrooms have operating exhaust fans				
5b.	Ensured proper drain trap maintenance:				
	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	=			
6.	MAINTENANCE SUPPLIES				
6a.	Ensured that chemicals are used only with adequate ventilation and when				
	building is unoccupied	🗖			
bb.	Ensured that vents in chemical and trash storage areas are operating	#0		m :	- ONE STORAGE CLUSET DEES
Ğc.	properly Ensured that portable fuel containers are properly closed			<u>.</u>	The set to war.
	Ensured that power equipment, like snowblowers and lawn mowers, have			<u> </u>	INSTALLED.
04.	been serviced and maintained according to manufacturers' guidelines				
7.	COMBUSTION APPLIANCES (KITCHEN?)				
	Checked for combustion gas and fuel odors	. п		3	
	Ensured that combustion appliances have flues or exhaust hoods			3	· BOILERS AND CONNECTED COMPONENTS ARE GOOD.
	Checked for leaks, disconnections, and deterioration		ā	<u> </u>	ARE GOOD.
	Ensured there is no soot on inside or outside of flue components		ū	B	Com house, a in -
8.	OTHER				
8a.	Checked for peeling and flaking paint (if the building was built before				
	1980, this could be a lead hazard)	e i		\Box	
8b.	Determined date of last radon test		. 🗖	3	
NC	Sto. RADON every 3yrs due 2025, on 4e. No signs	.(24	ėto	rd	W SAM KILPATRICK
	IC. NO NESTS OR DRUDDINGS.				
	1d. dumpsters are covered by abors and THE DUMPSTER IS LOCATED BY CUSTODIAL THE CURRENT LOCATION IS THE LEAST IN ALSO PROTECTED FROM PREVAILING WAS	1 44 D	51 V E	. Ors	every other day. ART ROOM. THE PROPERY,
	26. 2 small ponding areas due to slope e	fi st	o F	1	2 of 2