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Food Service Checklist

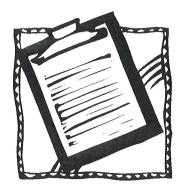
Name: Becky Tyrrell	
School: Early Childhood	Leany Contr.
Room or Area: Sue	Date Completed: 12/16/25
Signature	
Digitality.	
Signature:	

1	CC	0(K	Ir	٧G	AF	REA

1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	es	No	N/A
1b.	Checked for odors near cooking, preparation, and eating areas			
	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning			
1d.	Determined that gas appliances function properly			
1e.	8 Tr	1		W
1 f.	Ensured there are no combustion gas or natural gas odors, leaks, backdrafting, or headaches when gas appliances are used			
lg.		4		
1 h .	the upper walls and ceiling (for example, mold, slime, and algae)	4		
1 i.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the	_		_/
1:	method of application	7		A
lj.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	6		
2.	FOOD HANDLING AND STORAGE			
2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	6		
2b.	•	5		
2c.	Ensured that food preparation, cooking, and storage practices are sanitary •	1		
2d.	Disposed of food scraps properly and removed crumbs	1		
2e.	Cleaned counters with soap and water or a disinfectant (according to school policy)	4		
2f.	Swept and wet mopped floors	6		
3.	WASTE MANAGEMENT	,		
3a.	Selected and placed waste in appropriate containers	$\sqrt{}$		
3b.	Ensured that containers' lids are securely closed			
3c.	Separated food waste and food-contaminated items from other wastes,	8		_,
	if possible			1
	Stored waste containers in a well-ventilated area	1		
3e.	Ensured that dumpsters are properly located (away from air intake vents, operable windows, and food service doors in relation to	/		
	prevailing winds)	{		

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





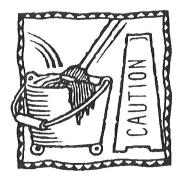
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Walkthrough Inspection Checklist

Name: Throthy Nocl		
School: ECLC Grove St	- EdAdven	ce,
Room or Area:	Date Completed:	12/10/2025
	Date Completed.	11/2025
Signature:		

1.	GROUND LEVEL	Yes	No	N/A
	Ensured that ventilation units operate properly			
1b.	Ensured there are no obstructions blocking air intakes			
lc.	and the state of t	🔀		
ld.	Determined that dumpsters are located away from doors, windows, and outdoor air intakes	•		
le.	personal desired and contaminants from the building	V	_	
1f.	(chimneys, stacks, industrial plants, exhaust from nearby buildings)			
11. 1g.	Ensured that vehicles avoid idling near outdoor air intakes			
1g.		4		
111.	roof downspouts)	M		
1i.	Ensured that sprinklers spray away from the building and outdoor		_	
	air intakes	🗆		M
1j.	Ensured that walk-off mats are used at exterior entrances and that	-		
	they are cleaned regularly	🗖		
Whi	ile on the roof, consider inspecting the HVAC units (use the Ventilation Chec	klist).	
2a.	Ensured that the roof is in good condition			
2b.	Checked for evidence of water ponding			
2c.	epitate property (un novo m)			
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			
3.	ATTIC			
3a.	Checked for evidence of roof and plumbing leaks	. 🛛		
3b.	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			
4c.	Checked for odors			
4d.	Checked for signs of mold and mildew growth	X		

4.	GENERAL CONSIDERATIONS (continued)	Yes	No	N/A
4e.	Checked for signs of water damage			
4f.				
4g.	Noted and reviewed all concerns from school occupants	. 25/		
5.	BATHROOMS AND GENERAL PLUMBING			
5a.	Ensured that bathrooms and restrooms have operating exhaust fans	X		
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	M.		
6b.	Ensured that vents in chemical and trash storage areas are operating			
	properly			M
	Ensured that portable fuel containers are properly closed	. 🗆		M
6d.	Ensured that power equipment, like snowblowers and lawn mowers, have			~
	been serviced and maintained according to manufacturers' guidelines	. ப		X
7.	COMBUSTION APPLIANCES			
7a.	Checked for combustion gas and fuel odors	. 🔀		
7b.	Ensured that combustion appliances have flues or exhaust hoods	X		
7c.	Checked for leaks, disconnections, and deterioration	X		
7d.	Ensured there is no soot on inside or outside of flue components	. 🗖		M
8.	OTHER			
8a.	Checked for peeling and flaking paint (if the building was built before			
	1980, this could be a lead hazard)			
8b.	Determined date of last radon test	X		



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Building and Grounds Maintenance Checklist

N	ame: Timothy Noel		
Sc	chool: ECLC Grove St - Ed Ad Vance		
Ro	oom or Area: Date Completed:	25	
Si	gnature.		
1.	BUILDING MAINTENANCE SUPPLIES	s No	NIA
la.	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		
1.1	the outdoors		X
Id.	Stored chemical products and supplies in sealed, clearly labeled containers	· 🗆	
1e.	Researched and selected the safest products available		
1f.			
	instructions		
1g.	Ensured that chemicals, chemical-containing wastes, and containers are	, _	
11.	disposed of according to manufacturers' instructions		
lh. li.	Substituted less- or non-hazardous materials (where possible)		
11.	when the school is unoccupied		
1j.	Ventilated affected areas during and after the use of odorous or	_	
	hazardous chemicals		
2.	GROUNDS MAINTENANCE SUPPLIES		
L .			
2a.	Stored grounds maintenance supplies in appropriate area(s)		X
2b.	Ensured that supplies are used and stored according to manufacturers' instructions		M
2.c	Established and followed procedures to minimize exposure to fumes		×
	from supplies		×
2d.	Reviewed and followed manufacturers' guidelines for maintenance		200
2e.	Replaced portable gas cans with low-emission cans		X.
2f.	Stored chemical products and supplies in sealed, clearly-labeled		-
2-	containers.	u	M
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions		X
			1
3.	DUST CONTROL		
3a.	Installed and maintained barrier mats for entrances		
3b.	Used high efficiency vacuum bags		
3c.	Used proper dusting techniques		
3d.	Wrapped feather dusters with a dust cloth		

4a. 4b. 4c. 5. 5a.	Established and followed schedule for vacuuming and mopping floors	N N N N	No O	N/A 		
	Flushed toilets once each week (if not used regularly)	.,83				
	Checked for moldy odors	. 🔟				
	indicate periodic leaks) Checked areas where moisture is commonly generated (e.g., kitchens,	. 💆				
	locker rooms, and bathrooms) Checked that windows, windowsills, and window frames are free of	A				
	condensate	. /2 F				
	free of condensate					
01.	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	X				
7.	COMBUSTION APPLIANCES					
7a.	Checked for odors from combustion appliances	A				
7b.	Checked appliances for backdrafting (using chemical smoke)	X				
	Inspected exhaust components for leaks, disconnections, or deterioration	•				
7d.	Inspected flue components for corrosion and soot	. 🖸		×		
8.	PEST CONTROL					
8a.	Completed the Integrated Pest Management Checklist	X.				



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Waste Management Checklist

Name: Timothy Noel	
School: ECLC Grove	St - EdAdvance
Room or Area:	Date Completed: 12/17/2035
Signature: /	

1.	WASTE MANAGEMENT	No	N/A
1a.	Ensured that waste containers are appropriate for use (for example,	IUU	14/7
	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		M
1 d.	Labeled recycling bins clearly		
le.	Ensured number of bins and dumpsters is adequate		
1 f.	Ensured appropriate location of dumpsters (i.e., away from air intakes,		
	doors, and operable windows in relation to prevailing winds)		
1g.	Ensured waste containers are emptied regularly		
1h.	Ensured appropriate waste removal schedule		
1i.	Ensured waste is stored in a well-ventilated room		
1j.	Ensured any exhaust fans in the room are operating properly		
1k.	Checked waste storage areas for odors, contaminants, or signs of vermin		M
			1



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Ventilation Checklist

Name: Timothy Noe		
School: ECLC Grove St - EdAdvance		
Unit Ventilator/AHU No:		
Room or Area: Date Completed: 12/17/2025	_	
Signature:		
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	N/
1b. Ensured that the ventilation system was on and operating in "occupied"	_	
mode		
ACTIVITY 1: OBSTRUCTIONS		
1c. Ensured that outdoor air intakes are clear of obstructions, debris, clogs, or covers		
1d. Installed corrective devices as necessary (e.g., if snowdrifts or leaves	_	
frequently block an intake)		Z
ACTIVITY 2: POLLUTANT SOURCES		
1e. Checked ground-level intakes for pollutant sources (dumpsters, loading docks, and bus-idling areas)		×
1f. Checked rooftop intakes for pollutant sources (plumbing vents; kitchen,	_	-
toilet, or laboratory exhaust fans; puddles; and mist from air-conditioning cooling towers)		
1g. Resolved any problems with pollutant sources located near outdoor air	_	_
intakes (e.g., relocated dumpster or extended exhaust pipe)		×
ACTIVITY 3: AIRFLOW		
1h. Obtained chemical smoke (or a small piece of tissue paper or light plastic)		X
1i. Confirmed that outdoor air is entering the intake appropriately		
2. SYSTEM CLEANLINESS		
ACTIVITY 4: AIR FILTERS		
2a. Replaced filters per maintenance schedule		
2b. Shut off ventilation system fans while replacing filters (prevents dirt from blowing downstream)		
2c. Vacuumed filter areas before installing new filters		
2d. Confirmed proper fit of filters to prevent air from bypassing (flowing around) the air filter		Г
2e Confirmed proper installation of filters (correct direction for airflow)		

2. SYSTEM CLEANLINESS (continued)

AC	TIVITY 5: DRAIN PANS			
2f.	Ensured that drain pans slant toward the drain (to prevent water from accumulating)	es I	No	N/
2g.	Cleaned drain pans			
2h.	Cleaned drain pans	1		
AC	TIVITY 6: COILS	/		
2i.	Ensured that heating and cooling coils are clean	į		
AC	TIVITY 7: AIR-HANDLING UNITS, UNIT VENTILATORS			
2j.	Ensured that the interior of air-handling unit(s) or unit ventilator	1		_
0.1	(air-mixing chamber and fan blades) is clean	1		Ц
2k.	Ensured that ducts are clean	L	П	
	TIVITY 8: MECHANICAL ROOMS			
	Checked mechanical room for unsanitary conditions, leaks, and spills	1		×
2m.	Ensured that mechanical rooms and air-mixing chambers are free of trash, chemical products, and supplies)		×
3.	CONTROLS FOR OUTDOOR AIR SUPPLY			
3a.	Ensured that air dampers are at least partially open (minimum position)	į		
3b.	Ensured that minimum position provides adequate outdoor air for occupants	/		
	•	•		
	TIVITY 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)			
AC	TIVITY 10: CLOCKS, TIMERS, SWITCHES			
	Turned summer-winter switches to the correct position	1		
	Set time clocks appropriately			×
3f.	Ensured that settings fit the actual schedule of building use (including			,
	night/weekend use)	1		×
	TIVITY 11: CONTROL COMPONENTS			
3g.	Ensured appropriate system pressure by testing line pressure at both the occupied (day) setting and the unoccupied (night) setting	1		
3h	Checked that the line dryer prevents moisture buildup	•		*
3i.	Replaced control system filters at the compressor inlet based on the			9
	compressor manufacturer's recommendation (for example, when you			
٥.	blow down the tank)	ı		X
3j.	Set the line pressure at each thermostat and damper actuator at the proper level (no leakage or obstructions)			
	TWITY 14. OUTDOOD AID DAMBERS	•		
	TIVITY 12: OUTDOOR AIR DAMPERS Ensured that the outdoor air damper is visible for inspection			
	Ensured that the outdoor are damper is visible for inspection		_	Ч
	for inspection	ĺ		
3m.	Ensured that air temperature in the indoor area(s) served by each	1		
	outdoor air damper is within the normal operating range		J	ш



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	Yes .Xi	No □	N/A
30.	Checked that the outdoor air damper opens (at least partially with no delay) when the air handler is turned on			
	If in heating mode, checked that the outdoor air damper goes to its minimum position (without completely closing) when the room thermostat is set to 85°F	. X		
	If in cooling mode, checked that the outdoor air damper goes to its minimu position (without completely closing) when the room thermostat is set to 60°F and mixed air thermostat is set to 45°F	. (
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) Electrical wire or pneumatic tubing connects to the damper actuator The outside air thermostat(s) is functioning properly (e.g., in the right 			NA NA
D	location, calibrated correctly)	. 🗖		*
	ceed to Activities 13–16 if the damper seems to be operating properly.			
	TIVITY 13: FREEZE STATS			
or	Disconnected power to controls (for automatic reset only) to test continuity across terminals			P
	Confirmed (if applicable) that depressing the manual reset button (usually red) trips the freeze stat (clicking sound indicates freeze stat was tripped)			A
3u.	Assessed the feasibility of replacing all manual reset freeze-stats with automatic reset freeze-stats			X
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 ge is 35°F to 42°F.			
AC'	TIVITY 14: MIXED AIR THERMOSTATS			
3v.	Ensured that the mixed air stat for heating mode is set no higher than 65°F	. 🗖		√ Ω
3w.	Ensured that the mixed air stat for cooling mode is set no lower than the room thermostat setting	. 🗖		×
AC'	TIVITY 15: ECONOMIZERS			
	Confirmed proper economizer settings based on design specifications or local practices	×		
NO.	TE: The dry-bulb is typically set at 65°F or lower.			
3y.	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 of 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 temperor enthalpy economizers vary the amount of outdoor air based on outdoor temperor bumidity level.	thalp _. ature,	<i>y</i> .	

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 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 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 NOTE: If outlets have been blocked intentionally to correct drafts or discomfort, investigate and correct the cause of the discomfort and reopen the vents. 4e. Modified the HVAC system to supply outside air to areas without an outdoor air supply 4f. Modified existing HVAC systems to incorporate any room or zone layout and population changes 4g. Moved all barriers (for example, room dividers, large free-standing blackboards or displays, bookshelves) that could block movement of air in the room, especially those blocking air vents 4h. Ensured that unit ventilators are quiet enough to accommodate classroom 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, 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).				
5b. Checked (using chemical smoke) that air is drawn into the room from adjacent spaces		N/A		
Stand outside the room with the door slightly open while checking airflow high an the door opening (see "How to Measure Airflow").	d low i	in		
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	2 -			
6c. Divided outdoor air supply (22a) by the number of occupants (22b) to determine the existing quantity of outdoor air supply per person (22c)	F 🗆			
ACTIVITY 23: ACCEPTABLE LEVELS OF OUTDOOR AIR QUANTITIES				
6d. Compared the existing outdoor air per person (22c) to the recommended levels in Table 1				
6e. Corrected problems with ventilation units that supplied inadequate quantities of outdoor air to ensure that outdoor air quantities (22c) meet the recommended levels in Table 1				

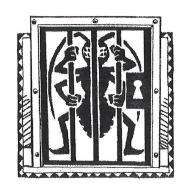


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Integrated Pest Management Checklist

I	lame: /imothy 100e1			
S	chool: ECLC Grove St - Ed Advance	6		
R	oom or Area: Date Completed: 12/17/20	025		
S	ignature:			
1.	OFFICIAL POLICY STATEMENT	Yes	No	N/A
la.	Developed or located the school's official policy statement for integrated pest management (IPM)			
2.	DESIGNATING PEST MANAGEMENT ROLES			
2a. 2b. 2c.	Involved decision makers in the IPM program			
	and asked them to keep their areas clean and free of clutter	🗹		
	at home			
2e. 2f.	O D			
	professionals			
3.	SETTING PEST MANAGEMENT OBJECTIVES			
3a.	Set appropriate pest management objectives for school buildings (such as preventing pests from interfering with students' learning environment and preserving the integrity of the building structure)	\		
3b.	Set appropriate pest management objectives for school grounds (such as	/		
	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	N		
4b.	Identified potential pest habitats in buildings and grounds	M		
		A		
4d.	Monitored to determine the extent of pest problems and to estimate pest populations	. ⊠		
4e.	Developed plans to modify habitat (for example, exclusion, repair, and sanitation efforts) to prevent or resolve any pest problems			
4f.	Established a monitoring program that consists of routine inspections to	-	_	_
	estimate pest population levels and identify evidence of pests and potential habitat	<u>X</u>		
		(

5 .	SETTING ACTION THRESHOLDS			
5a.	Evaluated all available data obtained through inspecting, identifying, and monitoring	Yes .X	No □	N/A
5b.	Determined how many pests the school buildings, grounds, and occupants can tolerate	151		
5c.	Set action thresholds			
6.	PREVENTIVE STRATEGIES			
INI	DOOR SITES			
6a.	Implemented appropriate strategies to prevent pests from inhabiting the following	lowin	g are	eas:
	• Entryways	. 🛛		
	• Classrooms	🔀		
	• Gymnasiums	≱		
	• Locker rooms	🗖		×
	• Offices	. X		
	• Staff lounges	🗷		
	• Bathrooms			
	• Food preparation and serving areas	X		
	• Rooms with extensive plumbing			
	Maintenance areas	🔼		
	• Other	💌		
οU	TDOOR SITES			
6b.	Implemented appropriate strategies to prevent pests from inhabiting the following		ig are	eas:
	• Playgrounds			
	• Parking lots			
	• Lawns and athletic fields	•		
	• Teaching gardens or greenhouses			
	• Loading docks	/		
	• Dumpsters	/		
	Areas with ornamental shrubs and trees Other			
		1		
7.	PESTICIDE USE AND STORAGE			
7a.	Explored alternative pest management methods before concluding that	M		
71	pesticides were necessary	🔼		
/b.	Ensured that pest management professionals integrate IPM into their pest management methods	X		
70	Identified the least toxic, target-specific chemical (or pesticide		-	_
/ C.	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			
, u.	how to properly apply and handle these chemicals	🕱		
7e.	Used spot-treatment (or bait, crack, and crevice applications) to apply	1		
	pesticides whenever possible and only treated the obviously infested			
	plants in the area			
7f.	Used protective clothing or equipment when applying pesticides	🗖		M
7g.	Placed all pesticides in tamper-resistant bait boxes or locations that are			
	inaccessible to children and non-target species			M





7.	PESTICIDE USE AND STORAGE (cont.)		
7h.	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		۵
7j.	Ensured that school occupants (students and staff) are notified of upcoming pesticide applications through posted notices and/or letters		
7k.	Ensured that parents are notified of upcoming pesticide applications through letters		
71.	Kept copies of current pesticide labels and information on pesticides easily accessible		Ø.
	Stored pesticides off site or in areas that are locked and accessible only to designated personnel		A
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		×
	Ensured that pesticides are stored in their original containers and all lids are securely fastened		M
7q.	Ensured that air in the storage space cannot mix with the air in the central ventilation system		X
8.	EVALUATING RESULTS AND RECORD KEEPING		
8a.	Ensured that accurate, up-to-date records of IPM practices and a pest management log for each property are kept		
8b.	Ensured that pesticide records necessary to meet all state, local, and school board requirements are maintained		
8c.	Ensured that each log book contains the following items: • Copy of the pest management plan		
	• Service schedules for maintenance of buildings and grounds		
	• Current EPA-registered labels		
	• Current Material Safety Data Sheets (MSDS) for each pesticide project		
	• Pest surveillance data sheets		
	• Diagram noting the location of pest activity, traps, and bait stations		