

#### Instructions

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

# **Food Service Checklist**

Name:	Chase IAQ Team		
School:	565 Chase Parkway, Wa	terbury, CT 06708	
Room or A	Area:ALL	Date Completed:	10-21-2024
Signature	Todd A. Solli		

### 1. COOKING AREA

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	K		
1c.	Ensured that exhaust fans are used whenever cooking, washing dishes,			
	and cleaning			X
1d.	Determined that gas appliances function properly			X
1e.	Verified that gas appliances are vented outdoors			X
1f.	Ensured there are no combustion gas or natural gas odors, leaks, back- drafting, or headaches when gas appliances are used			X
1g.	Ensured that kitchen is clean after use			X
1h.	Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae)			X
1i.	Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the			
	method of application			X
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)			

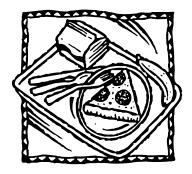
## 2. FOOD HANDLING AND STORAGE

2a.	Checked food preparation, cooking, and storage areas for signs of insects 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)	

### 4. DELIVERIES

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



# NOTES

Main building is under construction and food is delivered to a makeshift cafeteria in the Art Center.

See Walkthrough Checklist for further details.

See Walkthrough spreadsheet for areas of concern.