

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

Andover, CT Name: Elementary School Andover School: Kitchen Date Completed: March 19, 2024 AES Room or Area: Brunean, Superintendent 8 lalo. Signature: Director of Food and Nutrition Services

1. COOKING AREA

1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	No	N/A
	Checked for odors near cooking, preparation, and eating areas		
(Ic.)	Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning	٩	
	Determined that gas appliances function properly		
	Verified that gas appliances are vented outdoors		
1f.			
1~	drafting, or headaches when gas appliances are used		
	Checked for signs of microbiological growth in the kitchen, including	9	
In.	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	Ē	
	method of application	<u>u</u>	u
1j.	Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)		D
2.	FOOD HANDLING AND STORAGE		
2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	D	٦
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 .X		
	Disposed of food scraps properly and removed crumbs		
	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	a	

3d. Stored waste containers in a well-ventilated area

if possibleX

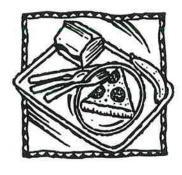
prevailing winds)

3c. Separated food waste and food-contaminated items from other wastes.

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

Inspections completed by CT Dept. of Health Colligs: No Citations/Violations

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



NOTES - AES has a file of all inspections w/ Admin Assistant, 10/1/23 No Citationis 5/17/23 Cit #49 core item - 2023 saw one Citation of a Core Item in May and None in November. Non-food Contact Surface

Corrective Actions Taken Ic) Staff did not know that best practice was to be sure to utilize exhaust fains every time. Cleaning takes place (even if no children are incafe). They now have this practice as part of routine (4b) No signage was posted for No idling. Grdered on 3/19/24 & Will be posted in receiving posted 4/13/24 All attached in Spections indicate compliance on Every other checklist point. This Inspection Will be done annually to align to IAQ requirements.