

## **Food Service Checklist**

Name: Dom Strebb	
School: Casimir Pulaski Elementary School	lity to out
Room or Area: Date Completed:	412/2024
Signature: Della Swey	

excessively noisy)

Yes, No N/A

1a. Determined that local exhaust fans operate properly (note if fans are

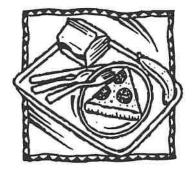
## Instructions

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

1.	CO	OK	ING	<b>AREA</b>

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.			
	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 🗹		
	Disposed of food scraps properly and removed crumbs		
	Cleaned counters with soap and water or a disinfectant (according to		
	school policy)		
2f.	school policy)		
	~		
3.	WASTE MANAGEMENT		
20	Selected and placed waste in appropriate containers	П	
2h	Ensured that containers' lids are securely closed		
	Separated food waste and food-contaminated items from other wastes,	_	_
3C	if possible	П	
2.1	Stored waste containers in a well-ventilated area	0	
		_	_
3e	Ensured that dumpsters are properly located (away from air intake		
	vents, operable windows, and food service doors in relation to prevailing winds)		П
	prevaining winds)	_	J

4.	DELIVERIES	Yes/	No I	N/A
	Instructed vendors to avoid idling their engines during deliveries	☑		
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	🖫		۵



## **NOTES**