

Food Service Checklist

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

Name: Bonnie Anderson, Director of Foo	od Services	
School: Tariffville Elementary School		
Room or Area: Kitchen Areas	Date Completed:	11/1/24
Signature:		

excessively noisy)

Yes No N/A

Instructions

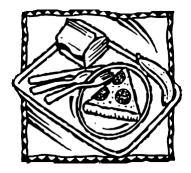
- Read the IAQ
 Backgrounder and
 the Background
 Information for
 this checklist.
- 2. Keep the
 Background
 Information and
 make a copy of
 the checklist for
 future reference.
- 3. Complete the Checklist.
 - Check the "yes,"
 "no," or
 "not applicable"
 box beside each
 item. (A "no"
 response
 requires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

1	\sim	$\Delta \mathbf{U}$		AREA
		C)K	INIC.	$\Delta R \vdash \Delta$
	\sim	\mathbf{v}	\mathbf{u}	$\Delta N L \Delta$

	ting areas		
1c. Ensured that exhaust fans are used whenever cooking, 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 ode			
drafting, or headaches when gas appliances are used	······ √		
1g. Ensured that kitchen is clean after use	✓		
1h. Checked for signs of microbiological growth in the kit			
the upper walls and ceiling (for example, mold, slime			
1i. Selected biocides registered by EPA (if required), fol			
manufacturer's directions for use, and carefully revie method of application		пп	
1j. Verified the kitchen is free of plumbing and ceiling lea			
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 tracsurfaces			
2c. Ensured that food preparation, cooking, and storage p	oractices are sanitary 🗸		
2c. Ensured that food preparation, cooking, and storage p2d. Disposed of food scraps properly and removed crum	bs		
2d. Disposed of food scraps properly and removed crum2e. Cleaned counters with soap and water or a disinfectar	bs nt (according to		_
Disposed of food scraps properly and removed crum Cleaned counters with soap and water or a disinfectar school policy)	bs nt (according to		
2d. Disposed of food scraps properly and removed crum2e. Cleaned counters with soap and water or a disinfectar	bs nt (according to		
 2d. Disposed of food scraps properly and removed crum? 2e. Cleaned counters with soap and water or a disinfectar school policy) 2f. Swept and wet mopped floors 	bs nt (according to		
 2d. Disposed of food scraps properly and removed crum 2e. Cleaned counters with soap and water or a disinfectar school policy) 2f. Swept and wet mopped floors 3. WASTE MANAGEMENT 	bs nt (according to		
 2d. Disposed of food scraps properly and removed cruming 2e. Cleaned counters with soap and water or a disinfectant school policy)	bs		
 2d. Disposed of food scraps properly and removed cruminate. 2e. Cleaned counters with soap and water or a disinfectant school policy)	bs		
 2d. Disposed of food scraps properly and removed cruminated counters with soap and water or a disinfectant school policy)	bs		
 2d. Disposed of food scraps properly and removed cruminate. 2e. Cleaned counters with soap and water or a disinfectant school policy)	bs		
 2d. Disposed of food scraps properly and removed cruminated counters with soap and water or a disinfectant 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 the possible. 3d. Stored waste containers in a well-ventilated area. 	bs		
 2d. Disposed of food scraps properly and removed cruminate. 2e. Cleaned counters with soap and water or a disinfectant school policy)	bs		
 2d. Disposed of food scraps properly and removed cruminated counters with soap and water or a disinfectant school policy)	bs		

4. DELIVERIES

	Yes	res no n/A	
4a. 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	√		



NOTES