

Food Service Checklist

Name:
School: BROWN ELEMENTARY School
Room or Area: Date Completed: 10-30-2026
Signature: Peter J. Cuk

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.

1. COOKING AREA

		Yes	No	N/A
1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	☑	☐	☐
1b.	Checked for odors near cooking, preparation, and eating areas	☐	☐	☑
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, back-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 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.	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

	Yes	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



Food Service Checklist

Name:

School: NECK RIVER ELEMENTARY SCHOOL

Room or Area: Date Completed: 10-30-2026

Signature:

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1. COOKING AREA

		Yes	No	N/A
1a.	Determined that local exhaust fans operate properly (note if fans are excessively noisy)	☑	☐	☐
1b.	Checked for odors near cooking, preparation, and eating areas	☐	☐	☑
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, back-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 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.	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

	Yes	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



Food Service Checklist

Name:
School: Polson Middle School
Room or Area: Date Completed: 10-30-2026
Signature:

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2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	☑	☐	☐
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2d.	Disposed of food scraps properly and removed crumbs	☑	☐	☐
2e.	Cleaned counters with soap and water or a disinfectant (according to school policy)	☑	☐	☐
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NOTES



Food Service Checklist

Name:
School: Daniel Hand High School
Room or Area: Date Completed: 10-30-2026
Signature:

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2a.	Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	☑	☐	☐
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