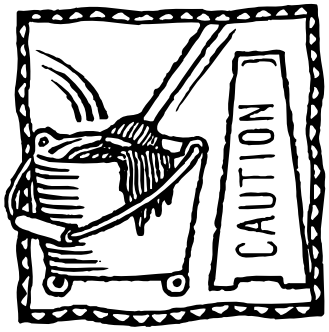


Building and Grounds Maintenance Checklist

Name: Bassett Road School IAQ Team

School: 88 Bassett Road, North Haven, CT 06473

Room or Area: ALL Date Completed: 10-14-2026

Signature: Todd A. Solli

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. BUILDING MAINTENANCE SUPPLIES

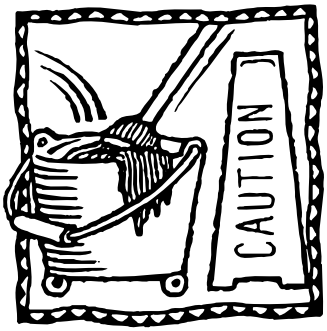
		Yes	No	N/A
1a.	Developed appropriate procedures and stocked supplies for spill control	☒	☐	☐
1b.	Reviewed supply labels	☒	☐	☐
1c.	Ensured that air from chemical and trash storage areas vents to the outdoors	☐	☒	☐
1d.	Stored chemical products and supplies in sealed, clearly labeled containers	☒	☐	☐
1e.	Researched and selected the safest products available	☒	☐	☐
1f.	Ensured that supplies are being used according to manufacturers' instructions	☒	☐	☐
1g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	☒	☐	☐
1h.	Substituted less- or non-hazardous materials (where possible)	☐	☐	☒
1i.	Scheduled work involving odorous or hazardous chemicals for periods when the school is unoccupied	☒	☐	☐
1j.	Ventilated affected areas during and after the use of odorous or hazardous chemicals	☐	☐	☒

2. GROUNDS MAINTENANCE SUPPLIES

2a.	Stored grounds maintenance supplies in appropriate area(s)	☒	☐	☐
2b.	Ensured that supplies are used and stored according to manufacturers' instructions	☐	☐	☒
2c.	Established and followed procedures to minimize exposure to fumes from supplies	☒	☐	☐
2d.	Reviewed and followed manufacturers' guidelines for maintenance	☒	☐	☐
2e.	Replaced portable gas cans with low-emission cans	☐	☐	☒
2f.	Stored chemical products and supplies in sealed, clearly-labeled containers	☐	☐	☒
2g.	Ensured that chemicals, chemical-containing wastes, and containers are disposed of according to manufacturers' instructions	☐	☐	☒

3. DUST CONTROL

3a.	Installed and maintained barrier mats for entrances	☐	☒	☐
3b.	Used high efficiency vacuum bags	☐	☐	☒
3c.	Used proper dusting techniques	☒	☐	☐
3d.	Wrapped feather dusters with a dust cloth	☐	☐	☒
3e.	Cleaned air return grilles and air supply vents	☐	☒	☐



4. FLOOR CLEANING

	Yes	No	N/A
4a. Established and followed schedule for vacuuming and mopping floors	☒	☐	☐
4b. Cleaned spills on floors promptly (as necessary)	☒	☐	☐
4c. Performed restorative maintenance (as necessary)	☒	☐	☐

5. DRAIN TRAPS

5a. Poured water down floor drains once per week (about 1 quart of water)	☒	☐	☐
5b. Ran water in sinks at least once per week (about 2 cups of water)	☒	☐	☐
5c. Flushed toilets once each week (if not used regularly)	☒	☐	☐

6. MOISTURE, LEAKS, AND SPILLS

6a. Checked for moldy odors	☒	☐	☐
6b. Inspected ceiling tiles, floors, and walls for leaks or discoloration (may indicate periodic leaks)	☒	☐	☐
6c. Checked areas where moisture is commonly generated (e.g., kitchens, locker rooms, and bathrooms)	☒	☐	☐
6d. Checked that windows, windowsills, and window frames are free of condensate	☒	☐	☐
6e. Checked that indoor surfaces of exterior walls and cold water pipes are free of condensate	☒	☐	☐
6f. Ensured the following areas are free from signs of leaks and water damage:			
Indoor areas near known roof or wall leaks	☒	☐	☐
Walls around leaky or broken windows	☒	☐	☐
Floors and ceilings under plumbing	☒	☐	☐
Duct interiors near humidifiers, cooling coils, and outdoor air intakes	☒	☐	☐

7. COMBUSTION APPLIANCES

7a. Checked for odors from combustion appliances	☒	☐	☐
7b. Checked appliances for backdrafting (using chemical smoke)	☒	☐	☐
7c. Inspected exhaust components for leaks, disconnections, or deterioration	☒	☐	☐
7d. Inspected flue components for corrosion and soot	☒	☐	☐

8. PEST CONTROL

8a. Completed the *Integrated Pest Management Checklist*	☒	☐	☐

NOTES

See Walkthrough Checklist for further documentation