



Background Information for Food Service Checklist

COOKING AREA

Cooking activities can attract pests and generate odors, moisture, food waste, and trash—all of which must be managed carefully to avoid indoor air quality (IAQ) problems. Food odors can be a distraction to students and staff if they circulate through the school. Ensure local exhaust fans are used while cooking, washing dishes, and cleaning. Noisy exhaust fans may indicate a problem or discourage employees from using them.

Instructions

Read this section before completing the Food Service Checklist.

FOOD HANDLING AND STORAGE

A clean kitchen with food stored in secure containers discourages vermin and other pests. Complete the *Integrated Pest Management Checklist* to prevent and resolve pest problems. IPM minimizes the need for pesticides and discourages pests by eliminating food sources, pathways, and shelter.

WASTE MANAGEMENT

Selecting appropriate waste containers helps minimize odor and pest problems. Proper placement of dumpsters prevents odors from entering the building and decreases opportunities for insects and vermin to enter the building.

DELIVERIES

The kitchen is often the busiest area in the school for deliveries. Because fans exhaust air from the kitchen (i.e., the kitchen is negatively pressurized), air from an adjacent loading dock can be drawn into the kitchen. If delivery trucks or other vehicles idle at the dock, exhaust fumes can enter the school and cause air quality problems.