



Food Service Checklist

Name: Andover CT
 School: Andover Elementary School
 Room or Area: AES Kitchen Date Completed: Jan 9, 2026
 Signature: Valerie E. Bunnell, Superintendent
Beth Pratt, Food Service Coordinator 2026 Compliance

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) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1b. Checked for odors near cooking, preparation, and eating areas | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1c. Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1d. Determined that gas appliances function properly | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1e. Verified that gas appliances are vented outdoors | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1f. Ensured there are no combustion gas or natural gas odors, leaks, back-drafting, or headaches when gas appliances are used | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1g. Ensured that kitchen is clean after use | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1h. Checked for signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1i. Selected biocides registered by EPA (if required), followed the manufacturer's directions for use, and carefully reviewed the method of application | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1j. Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

2. FOOD HANDLING AND STORAGE

- | | | | |
|--|-------------------------------------|--------------------------|--------------------------|
| 2a. Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2b. Stored leftovers in well-sealed containers with no traces of food on outside surfaces | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2c. Ensured that food preparation, cooking, and storage practices are sanitary | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2d. Disposed of food scraps properly and removed crumbs | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2e. Cleaned counters with soap and water or a disinfectant (according to school policy) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2f. Swept and wet mopped floors | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

3. WASTE MANAGEMENT

- | | | | |
|--|-------------------------------------|--------------------------|--------------------------|
| 3a. Selected and placed waste in appropriate containers | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3b. Ensured that containers' lids are securely closed | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3c. Separated food waste and food-contaminated items from other wastes, if possible | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3d. Stored waste containers in a well-ventilated area | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3e. Ensured that dumpsters are properly located (away from air intake vents, operable windows, and food service doors in relation to prevailing winds) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

4. DELIVERIES

- | | Yes | No | N/A |
|--|-------------------------------------|--------------------------|--------------------------|
| 4a. Instructed vendors to avoid idling their engines during deliveries | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4b. Posted a sign prohibiting vehicles from idling their engines in receiving areas | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4c. Ensured that doors or air barriers are closed between receiving area and kitchen | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



NOTES

Newest Inspection Completed 1/8/2026 by DPH
- No citations or Violations noted
- no corrective Actions needed 😊

EHS-108 Rev. 2/16/23

KINSIDE@LTD.ORG

Food Establishment Inspection Report

Page 2 of 3

LHD EH110

Inspection Report Continuation Sheet

Date 1-8-26

Establishment ANDOVER ELEMENTARY Town ANDOVER

10:30

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
H.H. TOCO CUP	155°				
COOKED BEANS	160°				
CUT CUCUMBER	41°				
LINE					
RAW COOKED / 1111	185°				
MILK 2-DOOR RIC	41°				
WIL SHRED CHEESE	41°				
" CHOPPED CUP	41°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	
	<u>ANNE MERRY 5-6-28 CISMSS ✓ PRESENT PIC</u>
	<u>MILK COOLER 34T OUTSIDE</u>
	<u>HANDWASH S/P/T (x2) HOT WATER 106° LABELED</u>
	<u>CHEFS USE SINGLE USE GLOVES FOR DISPENSING - SINGLE GLOVE WHEN</u>
	<u>GLOVES + ICE CREAM SCOPES CHEF WASHED HANDS BEFORE GLOVE</u>
	<u>USE - BOTH HAVE EHR / LABELS FOR FOOD DISPENSING</u>
	<u>ALLERGEN AWARENESS POSTER POSTED ON 2 DOOR RIC</u>
	<u>VTD PROCEDURE POSTED ON 2 DOOR RIC</u>
	<u>SINGLE SERVICE STORAGE - ON FLOOR COVERED</u>
	<u>CHEMICALS ON SEPARATE SHELVES - BOTTOM - ORGANIZED</u>
	<u>LIQUID CHEMICALS SEP UNDER 3 BAY SINK</u>
	<u>3 BAY SINK SET UP W/ R/S SANITIZING MIXING INSTRUCTIONS</u>
	<u>POSTED TEST STRIP METHOD POSTED</u>
	<u>2 DOOR RIC T OUTSIDE 36° TEMP LOG ON FRIG DOOR FOODS COVERED</u>
	<u>ALLERGEN LIST FOR STUDENTS KEPT BY CHEF</u>
	<u>1 DOOR RIC T OUTSIDE 10° FOODS COVERED SINK</u>
	<u>DRY STORAGE FOOD OFF FLOOR FLOOR CHEMICAL CANS ORGANIZED</u>
	<u>NO DENTED CANS</u>
	<u>FOODS PROTECTED ON DISPLAY / DISPENSING LINE BULKHEADS DISPENSED</u>
	<u>WITH GLOVED HAND BY CHEF ON LINE - GLOVES CHANGED WHEN</u>
	<u>RE-STOCKING</u>
	<u>WIC - T OUTSIDE 35° FOODS OFF FLOOR PERMITS TCS HOT DRINKS DATED</u>
	<u>FLOOR CHEMICAL FOODS COVERED</u>

Person in Charge (Signature) [Signature]

Date 1-8-26

Inspector (Signature) [Signature]

MPH PERMITS CERT 1003

Date 1-8-26

Page 3 of 3

Inspection Report Continuation Sheet

Date 1-8-26

Establishment ANDOVER ELEMENTARY Town ANDOVER

Item/Location/Process

Temp

Item/Location/Process	Quantity	Unit	Value
1. Item 1	100	kg	1000
2. Item 2	50	kg	500
3. Item 3	20	kg	200
4. Item 4	10	kg	100
5. Item 5	5	kg	50
6. Item 6	3	kg	30
7. Item 7	2	kg	20
8. Item 8	1	kg	10
9. Item 9	1	kg	10
10. Item 10	1	kg	10
11. Item 11	1	kg	10
12. Item 12	1	kg	10
13. Item 13	1	kg	10
14. Item 14	1	kg	10
15. Item 15	1	kg	10
16. Item 16	1	kg	10
17. Item 17	1	kg	10
18. Item 18	1	kg	10
19. Item 19	1	kg	10
20. Item 20	1	kg	10
21. Item 21	1	kg	10
22. Item 22	1	kg	10
23. Item 23	1	kg	10
24. Item 24	1	kg	10
25. Item 25	1	kg	10
26. Item 26	1	kg	10
27. Item 27	1	kg	10
28. Item 28	1	kg	10
29. Item 29	1	kg	10
30. Item 30	1	kg	10
31. Item 31	1	kg	10
32. Item 32	1	kg	10
33. Item 33	1	kg	10
34. Item 34	1	kg	10
35. Item 35	1	kg	10
36. Item 36	1	kg	10
37. Item 37	1	kg	10
38. Item 38	1	kg	10
39. Item 39	1	kg	10
40. Item 40	1	kg	10
41. Item 41	1	kg	10
42. Item 42	1	kg	10
43. Item 43	1	kg	10
44. Item 44	1	kg	10
45. Item 45	1	kg	10
46. Item 46	1	kg	10
47. Item 47	1	kg	10
48. Item 48	1	kg	10
49. Item 49	1	kg	10
50. Item 50	1	kg	10
51. Item 51	1	kg	10
52. Item 52	1	kg	10
53. Item 53	1	kg	10
54. Item 54	1	kg	10
55. Item 55	1	kg	10
56. Item 56	1	kg	10
57. Item 57	1	kg	10
58. Item 58	1	kg	10
59. Item 59	1	kg	10
60. Item 60	1	kg	10
61. Item 61	1	kg	10
62. Item 62	1	kg	10
63. Item 63	1	kg	10
64. Item 64	1	kg	10
65. Item 65	1	kg	10
66. Item 66	1	kg	10
67. Item 67	1	kg	10
68. Item 68	1	kg	10
69. Item 69	1	kg	10
70. Item 70	1	kg	10
71. Item 71	1	kg	10
72. Item 72	1	kg	10
73. Item 73	1	kg	10
74. Item 74	1	kg	10
75. Item 75	1	kg	10
76. Item 76	1	kg	10
77. Item 77	1	kg	10
78. Item 78	1	kg	10
79. Item 79	1	kg	10
80. Item 80	1	kg	10
81. Item 81	1	kg	10
82. Item 82	1	kg	10
83. Item 83	1	kg	10
84. Item 84	1	kg	10
85. Item 85	1	kg	10
86. Item 86	1	kg	10
87. Item 87	1	kg	10
88. Item 88	1	kg	10
89. Item 89	1	kg	10
90. Item 90	1	kg	10
91. Item 91	1	kg	10
92. Item 92	1	kg	10
93. Item 93	1	kg	10
94. Item 94	1	kg	10
95. Item 95	1	kg	10
96. Item 96	1	kg	10
97. Item 97			

Temp

Item/Location/Process	Quantity	Unit	Value
Item 1	100	kg	1000
Item 2	50	kg	500
Item 3	20	kg	200
Item 4	10	kg	100
Item 5	5	kg	50
Item 6	3	kg	30
Item 7	2	kg	20
Item 8	1	kg	10
Item 9	1	kg	10
Item 10	1	kg	10
Item 11	1	kg	10
Item 12	1	kg	10
Item 13	1	kg	10
Item 14	1	kg	10
Item 15	1	kg	10
Item 16	1	kg	10
Item 17	1	kg	10
Item 18	1	kg	10
Item 19	1	kg	10
Item 20	1	kg	10
Item 21	1	kg	10
Item 22	1	kg	10
Item 23	1	kg	10
Item 24	1	kg	10
Item 25	1	kg	10
Item 26	1	kg	10
Item 27	1	kg	10
Item 28	1	kg	10
Item 29	1	kg	10
Item 30	1	kg	10
Item 31	1	kg	10
Item 32	1	kg	10
Item 33	1	kg	10
Item 34	1	kg	10
Item 35	1	kg	10
Item 36	1	kg	10
Item 37	1	kg	10
Item 38	1	kg	10
Item 39	1	kg	10
Item 40	1	kg	10
Item 41	1	kg	10
Item 42	1	kg	10
Item 43	1	kg	10
Item 44	1	kg	10
Item 45	1	kg	10
Item 46	1	kg	10
Item 47	1	kg	10
Item 48	1	kg	10
Item 49	1	kg	10
Item 50	1	kg	10
Item 51	1	kg	10
Item 52	1	kg	10
Item 53	1	kg	10
Item 54	1	kg	10
Item 55	1	kg	10
Item 56	1	kg	10
Item 57	1	kg	10
Item 58	1	kg	10
Item 59	1	kg	10
Item 60	1	kg	10
Item 61	1	kg	10
Item 62	1	kg	10
Item 63	1	kg	10
Item 64	1	kg	10
Item 65	1	kg	10
Item 66	1	kg	10
Item 67	1	kg	10
Item 68	1	kg	10
Item 69	1	kg	10
Item 70	1	kg	10
Item 71	1	kg	10
Item 72	1	kg	10
Item 73	1	kg	10
Item 74	1	kg	10
Item 75	1	kg	10
Item 76	1	kg	10
Item 77	1	kg	10
Item 78	1	kg	10
Item 79	1	kg	10
Item 80	1	kg	10
Item 81	1	kg	10
Item 82	1	kg	10
Item 83	1	kg	10
Item 84	1	kg	10
Item 85	1	kg	10
Item 86	1	kg	10
Item 87	1	kg	10
Item 88	1	kg	10
Item 89	1	kg	10
Item 90	1	kg	10
Item 91	1	kg	10
Item 92	1	kg	10
Item 93	1	kg	10
Item 94	1	kg	10
Item 95	1	kg	10
Item 96	1	kg	10
Item 97	1	kg	10
Item 98	1	kg	10
Item 99	1	kg	10
Item 100	1	kg	10

Temp

Item
Number

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

WIF: FOODS OFF FLOOR FLOOR CLEAN + OUTSIDE 4°

WIC - TITIMING CHEESE SAUCE IN WIC

DISIMULATED W-163° R-183°

CHAIN POTS AND PANS INDICATED ON SINGLE'S ORGANIZATION

Dist. papers stored on shelves organized

E & E Form on HUE - 9th

MERRY A @ ANDREW@ECONOMYCT.ORG

Person in Charge (Signature)

Date 1-8-26

Inspector (Signature)

Date 1-8-26