

Section 3: IPM Inspection Checklist - Part II

Part of Building Check Points	Station	Activity Y/N	Assessable Y/N	Satisfactory Y/N	Comments for Maintenance
<b>IV. Food Preparation/Distribution Areas</b>					
1. Sinks and Pipes					
2. Counter areas					
3. Garbage Removal					
4. Dishwashing area					
5. Tray return area					
6. Storage of pots/pans					
7. Refrigerator/appliances					
8.					
9.					
10.					
<b>VI. Utility Areas, Locker Rooms, Bathrooms</b>					
1. Utility sinks / Custodian office					
2. Boiler room					
3. Locker Rooms					
4. Bathrooms					
5.					
6.					
7.					

Primary Technician's Name: \_\_\_\_\_

Title: \_\_\_\_\_

Technician's Company: \_\_\_\_\_

Telephone: \_\_\_\_\_

Primary IPM School Contact: \_\_\_\_\_

Telephone: \_\_\_\_\_