

managing risk with responsibility

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Signature on File

TO: Ms. Ellen Etling, Principal

Bair Middle School

FROM: Kenneth I. Partee, Project Manager, Occupational Health and Environmental

Control

Risk Management Department

SUBJECT: Indoor Air Quality (IAQ) Assessment

FISH 193

On August 16, 2005 the IAQ Assessment Team conducted an assessment of FISH 193 at **Bair Middle School**. The evaluation consisted of a walkthrough of the identified areas to assess the current condition of the location with regard to indoor air quality. This assessment included observations of the carpet, floor tile, ceiling tile, interior walls, false ceiling plenum, and accessible ventilation equipment.

Attached are the findings of this assessment along with recommendations for further assessment, remediation, or corrective actions, if needed.

Generally, the IAQ Assessment did not identify any existing conditions significantly impacting IAQ and thereby presenting immediate health and safety concerns to building occupants. However, due to individual sensitivities and predisposing health factors, it is possible that some building occupants may elicit a health response to agents and / or conditions identified during the evaluation. Therefore, to further improve IAQ, prevent development of future IAQ-related problems, and to reduce the potential for IAQ-related complaints by building occupants, the IAQ Assessment Team recommends appropriate follow up of each item identified and listed in the attached evaluation.

Should any questions arise, or if the current concerns continue after the attached recommendations have been addressed, please feel free to contact me at 754-321-3200.

cc: Dr. Harry LaCava, Area Superintendent

Willie Dudley, Area Director

Jeffrey S. Moquin, Director, Risk Management

Charles Ricks, Project Manager II, Facilities and Construction Management

Gary Itzkowitz, Broward Teachers Union

Mark Dorsett, Manager 1, Physical Plant Operations Division, Zone 1

Roy Norton, Manager Custodial/Grounds, Physical Plant Operations Division Robert Krickovich, Coordinator, LEA, Facilities and Construction Management

KP/tc Enc.

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|---------------------------|-------------|------------------------|--|-------------------|---------|-----------------------------|----------|-----------|
| Time of Day [| 9:00 am | | | | Ev | aluation Date | August | 16, 2005 |
| Outdoor Condi | tions Ten | nperature 8 | 39.3 | Relative Humidity | 72.6 | Ambie | nt CO2 | 522 |
| Fish | Temperature | Range Rela | tive Humidity | Range | CO2 | Ran | ge # | Occupants |
| 193 | 74 7 | '2 - 78 | 61.1 | 30% - 60% | 588 | Max 700 | > Ambien | t 6 |
| Noticeable Odor No | | | Visible water Visible microbial damage / staining? growth? | | | Amount of material affected | | |
| Ceiling Type 2 x 4 Lay In | | In | No | | | None | | |
| Wall Type | Drywall | | No | | | None | | |
| Flooring | Tile | | No | No | | | None | |
| | Clean | Minor Dust / Debris | Needs Cleaning | | Correct | ive Action Re | equired | |
| Ceiling | Yes | No | No | | | | | |
| Walls | No | Yes | Yes | | Clear | n as appropri | ate | |
| Flooring | Yes | No | No | | | | | |
| HVAC Supply | Grills Yes | No | No | | | | | |
| HVAC Return | Grills Yes | No | No | | | | | |
| Ceiling at Sup Grills | ply Yes | No | No | | | | | |
| Surfaces in Ro | oom No | Yes | Yes | | Clear | n as appropri | ate | |
| | - | | | | | | | |

IAQ Assessment

Bair Middle School

2611

August 12, 2005

Location Number

Evaluation Requested

Observations

Findings:

- Room is an old Home Economics classroom and appliances and sinks are no longer being used
- Dust and debris in dishwasher and on refrigerator seals
- Dust and debris on old dishes in cabinet
- Sinks are not being flushed weekly
- Dust observed on walls
- Dust observed on cabinets and old appliances
- · Humidity level was slightly elevated

Recommendations:

Site Based Maintenance:

- Evaluate if old appliances are still needed. Old closed appliances and dry sinks can be sources of unknown odors.
- Clean dishwasher and refrigerator seals as appropriate
- Clean old dishes in cabinets or remove and box for storage
- Flush sinks weekly to avoid odors
- Clean walls, cabinets and old appliances as appropriate
- Continue to monitor this location for any signs of microbial growth as well as dust and debris accumulation and clean as appropriate

Physical Plant Operations Division:

- Evaluate and repair HVAC system to lower humidity level