










PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST **GREASE TRAP**

SITE AND BLDG #: Rockville MD021

MECHANIC SIGNATURE:  **DATE:** 3/7/22

LOCATION/RM #: exterior of kitchen **WO#** 16659 **ASSET #** 1556

START TIME: 8:00 **FINISH TIME:** 8:15

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
		YES	NO		
SPECIAL INSTRUCTIONS					
1	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.				
2	Insure proper grease disposal.-Tanks are pumped by local septic companies				
TO BE PERFORMED AT EACH INSPECTION SERVICE					
2	Remove lid. If the trap is equipped with removable baffles, remove them.				
3	Make sure the flow restrictor on the inflow pipe is present.				
4	If damages, missing parts, or cleaning is required, report them as needed to ensure proper working operation.				
5	Replace lid and baffles.				
6	Return (or fill) water to grease trap				
7	Record grease trap maintenance activities on your log or request a receipt from your grease hauler. Keep records for 3 years. -In Maximo under WO#				



Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For any deficiencies found exceeding \$250 open a corrective maintenance (CM) ticket and include the Asset #, WO #, photos, and a detailed discription of the deficiency.

To be performed by: General Maintenance Technician

Additional Notes: