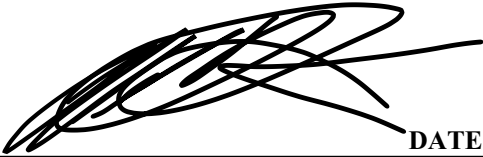


PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST **DISHWASHING MACHINE**

ACTIVITY AND BLDG #: **Schenectady 060**

**MECHANIC
SIGNATURE:**



DATE: **1/14/2021**

LOCATION/RM #: **kitchen** **WO#** **11164** **ASSET #** **10464**

START TIME: **1000**

FINISH TIME: **1030**

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	In addition to the procedure(s) outlined in this standard, the equipment manufacturer’s recommended maintenance procedure(s) and/or instruction(s) shall be strictly adhered to.	✓		
2	Notify cafeteria operator and get permission prior to performing all maintenance.	✓		
3	De-energize, lock out, and tag electrical circuits and fuel service.	✓		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.	✓		
2	Check motor and bearings for excessive noise, vibration, and overheating. Clean motor ventilator openings	✓		
3	Check electric insulators, connection and wiring, including inside access panels and junction boxes, and final connections. Tighten loose connections.	✓		
4	Test electrical controls, signal lights, timer, and OFF/ON switches. Test timer and switches.	✓		
5	Examine all pump suction and discharge connections for leakage, adjust packing nuts as required.	✓		
6	Check temperature regulator and adjust or calibrate as required.	✓		
7	Check thermostatic control solenoid valve for a minimum of 100 °F prewash, 140 °F for wash, and 140 °F or 180 °F for final rinse. (Low temp machines at 140 °F.)	✓		
8	Check operation of wash and rinse spray mechanism for spray coverage and drainage.	✓		
9	Inspect soap and spray solution feeder lines; clean as necessary.	✓		
10	Inspect water/steam lines and fittings for leaks; tighten fittings as necessary.	✓		
11	Check packing glands on wash, rinse, and drain valves; add or replace packing as required. Tighten nuts, bolts, and screws.	✓		
12	Check lubricant in gear case; add manufacturer’s recommended oil if required.	✓		
13	Inspect splash curtain for tears, clearance, and water tightness; adjust if required.	✓		
14	Check proper operation of solenoid valve and float in fill tank; adjust as required. Check and repair insulation as needed.	✓		
15	Check proper operation of micro-switch.	✓		
16	Check doors for operations of chains and counterweights, warping, alignment and water tightness.	✓		
17	Clean lime off thermostatic probe and heating elements. Drain booster heater to remove scale from the bottom.	✓		

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 description of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes: