

ATTACHMENT J-0200000-05
FORMS

CERTIFICATION OF WORK
(To be completed by the Contractor and saved in the Contractor's CMMS)

FACID/Building: MD 006

Date of Visit: 5/2/19

Contractor Personnel on Site:

1. Tony Goren
2. Jim Geerger
3. Gary Betzel

- 4.
- 5.
- 6.

Work Performed:

Preventive Maintenance - Services Completed (Annual, Quarterly, Monthly, equipment identification, etc.)

1. 8506 E720
2. 8643
3. 8761
4. 8726

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Gary Betzel Date: 5-2-19

Signed: Gary Betzel

To be signed by Facility Manager:

By signing the Certification of Work, the said government representative signature does not constitute acceptance of any work performed by the contractor, it only acknowledges that the contractor was on-site during the identified timeline:

Print Name/Rank: Jesse Schutte, AIA Date: 2019 05 02

Signed: Jesse Schutte

E-Mail:

OTHER RECURRING SERVICES CERTIFICATION OF WORK
(To be completed by the Contractor and saved in the Contractor's CMMS)

FacID/Building: MD006 Date of Visit: 5/2/19

Contractor Personnel on Site:

1. Tony Lazarus
2. Jim Geertser
3. Gary Betzel
4. _____
5. _____
6. _____

Work Performed:

Other Recurring Services

1. 8585
2. _____
3. _____
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jesse Gary Betzel Date: 5-2-19

Signed: Jesse Gary Betzel

To be signed by Facility Manager:

By signing the Certification of Work, the said government representative signature does not constitute acceptance of any work performed by the contractor, it only acknowledges that the contractor was on-site during the identified timeline:

Print Name/Rank: Jesse Schultz, ARA Date: 2019 0502

Signed: Jesse Schultz

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: MD 506 - 6 i

LOCATION/RM #: Boiler WO# 8643 ASSET # 6980

MECHANIC
SIGNATURE: *Dave Becht*

DATE: 5/2/13

START TIME: 11:00

FINISH TIME: 11:30

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
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	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal	/	/	
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/	/	
4	Do not allow any open flames around equipment.	/	/	
5	Attach drain hose. Drain several gallons from tank to remove	/	/	
6	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/	/	
7	Check all connections - electric, gas and water. Tighten as necessary.	/	/	
8	Clean sight glasses on tanks.	/	/	
9	Clean strainer. check condition of traps. Report and repair leaks.	/	/	
10	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.	/	/	
11	If applicable, Remove and inspect Anode, replace if necessary	/	/	
12	Clean up work area and remove trash.	/	/	

K00-048CMI Management Inc.

9 If applicable, Remove and inspect Anode, replace if necessary
10 Clean up work area and remove trash.

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For 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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: M0006 - C1

LOCATION/RM #: Barber WO# 8643

ASSET # 7039

MECHANIC

SIGNATURE:

Henry Becker

DATE:

5/2/19

START TIME: 11:00

FINISH TIME:

11.30

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
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	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/		
4	Do not allow any open flames around equipment.	/		
5	Attach drain hose. Drain several gallons from tank to remove	/		
6	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
7	Check all connections - electric, gas and water. Tighten as necessary.	/		
8	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at	NA		
9	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.	NA		
10	Clean sight glasses on tanks.	/		
11	Clean strainer, check condition of traps. Report and repair leaks.	/		
12	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.	/		

9 If applicable, Remove and inspect Anode, replace if necessary
10 Clean up work area and remove trash.

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For 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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: M006-01
LOCATION/RM #: Boiler Room WO# 8243 ASSET # 7039
MECHANIC SIGNATURE: Gary Bectel DATE: 5/2/13
START TIME: 11:00 FINISH TIME: 11:30

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
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	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/		
4	Do not allow any open flames around equipment.	/		
1	Attach drain hose. Drain several gallons from tank to remove	/		
2	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
3	Check all connections - electric, gas and water. Tighten as necessary.	/		
4	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at	/		
5	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.	/		
6	Clean sight glasses on tanks.	/		
7	Clean strainer, check condition of traps. Report and repair leaks.	/		
8	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.	/		

9 If applicable. Remove and inspect Anode, replace if necessary
0 Clean up work area and remove trash.

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For 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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: MD 006 - C

LOCATION/RM #: Kitchen

WO# 8643

ASSET # 7040

MECHANIC
SIGNATURE:

Henry Beets

DATE:

5/2/13

START TIME: 11:00

FINISH TIME: 11:30

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
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	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak	/		
4	Do not allow any open flames around equipment.	/		
1	Attach drain hose. Drain several gallons from tank to remove	/		
2	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
3	Check all connections - electric, gas and water. Tighten as necessary.	/		
4	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at	/		
5	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.	/		
6	Clean sight glasses on tanks.	/		
7	Clean strainer. check condition of traps. Report and repair leaks.	/		NP PT
8	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.	/		

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9 If applicable, Remove and inspect Anode, replace if necessary
10 Clean up work area and remove trash.

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For 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:

Kitchen Booster Herring