

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. <u>Tony Lanza</u> | 4. _____ |
| 2. <u>Jim Gertner</u> | 5. _____ |
| 3. <u>Gary Bertzel</u> | 6. _____ |

Work Performed:

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

- | | |
|----------------|-------------|
| 1. <u>8506</u> | <u>8720</u> |
| 2. <u>8643</u> | _____ |
| 3. <u>8761</u> | _____ |
| 4. <u>8876</u> | _____ |

CERTIFICATION OF WORK

To be signed by the Contractor:

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

Signed: Gary Bertzel

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 Schutt 2, AAA Date: 2019 05 02

Signed: Jesse Schutt

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 Gorman
2. Jim Geertjes
3. Gary Bertzel

4. _____
5. _____
6. _____

Work Performed:

Other Recurring Services

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

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jes Gary Bertzel

Date: 5-2-19

Signed: Gary Bertzel

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 REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: MD 006-01

MECHANIC
SIGNATURE: Gary Bitt

DATE: 1/2/19

LOCATION/RM #: K111a WO# 8643

ASSET # 6784

START TIME: 10:30

FINISH TIME: 11:00

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
1	Review manufacturer's instructions.	/		
2	De-energize, lock out, and tag electrical circuits.	/		
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.	/		
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.	/		
5	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on	/		
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	/		
2	Verify indicator light on; check compartment temperature.	/		
3	Examine evaporator for proper clearances/slope and air flow.	/		
4	Examine handles, hinges and tightness of door closure.	/		
5	Examine safety door release and fan shut down safety switch.	/		
6	Inspect lighting for burnt out lamps.	/		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/		
8	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).	/		
9	Clean condenser coil and condensing unit section.	/		
10	Clean and inspect defrost evaporation trays/pans.	/		

K00-048CMI Management Inc.

- 1 Inspect defrost systems for proper operation, including timer; adjust as required. Have automatic defrosters adjusted as required so freezer will defrost during "Off Peak" hours
- 12 Check operation of thermostats; calibrated as required.
- 13 Check coil superheat and adjust to manufacturers recommendations.
- 14 Inspect and service all electric motors.
- 15 Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- 16 Check door gasket heater.
- 17 Check box floor for water or ice accumulation.
- 18 Check box for excessive ice build- up and open seams.

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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:

Freezer

2

Section

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST ICE MAKER

SITE AND BLDG #: MID006-01LOCATION/RM #: Kitchen WO# 8643ASSET # 6828

MECHANIC

SIGNATURE: Mary BeutelDATE: 5/2/19START TIME: 10:30FINISH TIME: 11:20

ITEM NO.	CHECKPOINT DESCRIPTION	STATUS		REMARKS/EXPLANATIONS
		YES	NO	
1	Review manufacturer's instructions.			
2	De-energize, lock out, and tag electrical circuits.			
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.			
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.			
5	Only approved cleaning chemicals shall be used.			
TO BE PERFORMED AT EACH INSPECTION SERVICE				
6	Check with operating or area personnel for any deficiencies; verify cleaning program.			
7	Visually check for refrigerant, oil and water leaks.			
8	Inspect ice condition/size.			
9	As needed, drain and clean unit with proper ice machine cleaning solution.			
10	Check date on water filter. Replace as needed. Water filters should be changed annually at a minimum.			
11	Check and tighten any loose screw-type electrical connections.			
12	Check all controls; adjust if necessary.			
13	Examine water connection; open and close water valve; test ice dispensing valve and (door) metering adjustment.			
14	Check and clear ice machine draining system (drain vent, strainer, trap).			
15	Examine condition of bin doors-closure, hinges, gaskets, handles and ease of slide; lubricate as required. Check storage bin condition.			
16	Clean motor, compressor, and condenser coil.			

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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: MD 000 - 01

MECHANIC
SIGNATURE: *[Signature]*LOCATION/RM #: Drive
the

WO# 8643

ASSET # 6885

START TIME: 1100

DATE: 5/2/18

FINISH TIME: 1100

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
1	Review manufacturer's instructions.			
2	De-energize, lock out, and tag electrical circuits.			
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.			
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.			
5	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on			
1	Check with operating or area personnel for any deficiencies; verify cleaning program.			
2	Verify indicator light on; check compartment temperature.			
3	Examine evaporator for proper clearances/slope and air flow.			
4	Examine handles, hinges and tightness of door closure.			
5	Examine safety door release and fan shut down safety switch.			
6	Inspect lighting for burnt out lamps.			
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.			
8	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).			
9	Clean condenser coil and condensing unit section.			
10	Clean and inspect defrost evaporation trays/pans.			

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- Inspect defrost systems for proper operation, including timer; adjust as required. Have automatic defrosters adjusted as required so freezer will defrost during "Off Peak" hours
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- Inspect and service all electric motors.
- Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- Check door gasket heater.
- Check box floor for water or ice accumulation.
- Check box for excessive ice build- up and open seams.

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 discription of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes:

Refrigerant

fan

Refrigerant

Refrigerant

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: *MJ 006 - 01*MECHANIC
SIGNATURE: *Mary Bette*LOCATION/RM #: *DRK*WO# *8643*ASSET # *6856*START TIME: *11:00*DATE: *5/2/19*FINISH TIME: *11:30*

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
1	Review manufacturer's instructions.	/		
2	De-energize, lock out, and tag electrical circuits.	/		
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.	/	/	
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.	/	/	
5	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on	/	/	
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	/		
2	Verify indicator light on; check compartment temperature.	/		
3	Examine evaporator for proper clearances/slope and air flow.	/		
4	Examine handles, hinges and tightness of door closure.	/		
5	Examine safety door release and fan shut down safety switch.	/		
6	Inspect lighting for burnt out lamps.	/		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/		
8	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).	/	/	
9	Clean condenser coil and condensing unit section.	/	/	
10	Clean and inspect defrost evaporation trays/pans.	/		

1. Inspect defrost systems for proper operation, including timer; adjust as required. Have automatic defrosters adjusted as required so freezer will defrost during "Off Peak" hours
12. Check operation of thermostats; calibrated as required.
13. Check coil superheat and adjust to manufacturers recommendations.
14. Inspect and service all electric motors.
15. Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
16. Check door gasket heater.
17. Check box floor for water or ice accumulation.
18. Check box for excessive ice build-up and open seams.

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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:

Refrigerant

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: MD 006 21

MECHANIC
SIGNATURE:

Gary Beitz

DATE: 5/2/18

LOCATION/RM #: K101a WO# 8043

ASSET # 6857

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	Review manufacturer's instructions.	/	/	
2	De-energize, lock out, and tag electrical circuits.	/	/	
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.	/	/	
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.	/	/	
5	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on	/	/	
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	/	/	
2	Verify indicator light on; check compartment temperature.	/	/	
3	Examine evaporator for proper clearances/slope and air flow.	/	/	
4	Examine handles, hinges and tightness of door closure.	/	/	
5	Examine safety door release and fan shut down safety switch.	/	/	
6	Inspect lighting for burnt out lamps.	/	/	
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/	/	
8	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).	/	/	
9	Clean condenser coil and condensing unit section.	/	/	
10	Clean and inspect defrost evaporation trays/pans.	/	/	

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- 16 Check door gasket heater.
- 17 Check box floor for water or ice accumulation.
- 18 Check box for excessive ice build- up and open seams.



See 37

active

37.4

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:

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