

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 Lazar
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
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: *M0 006-01*LOCATION/RM #: *Kitchen* WO# *8643*ASSET # *6784*MECHANIC
SIGNATURE:*Suey Baito*

DATE:

7/2/18

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.	/	/	

- 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
- 2 Check operation of thermostats; calibrated as required.
- 3 Check coil superheat and adjust to manufacturers recommendations.
- 4 Inspect and service all electric motors.
- 5 Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- 6 Check door gasket heater.
- 7 Check box floor for water or ice accumulation.
- 8 Check box for excessive ice build-up and open seams.

Set 27 Actual 26

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 #:

MD006 - 01

LOCATION/RM #:

Kitchen WO# 8643

ASSET # 6828

MECHANIC
SIGNATURE:

START TIME:

Gary Beetel

DATE:

5/2/18

FINISH TIME:

11:00

ITEM #	ITEM DESCRIPTION	PARTS COMPLETED YES (Y) NO (N)	NOTES/ACTIVITIES	
			IF NOT COMPLETED OR THURGED, PROVIDE EXPLANATION	
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				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	✓		
2	Visually check for refrigerant, oil and water leaks.	✓		
3	Inspect ice condition/size.	✓		
4	As needed, drain and clean unit with proper ice machine cleaning solution.	✓		
5	Check date on water filter, Replace as needed. Water filters should be changed annually at a minimum.	✓		
6	Check and tighten any loose screw-type electrical connections.	✓		
7	Check all controls; adjust if necessary.	✓		
8	Examine water connection; open and close water valve; test ice dispensing valve and (door) metering adjustment.	✓		
9	Check and clean ice machine draining system (drain vent, strainer, trap).	✓		
10	Examine condition of bin doors-closure, hinges, gaskets, handles and ease of slide; lubricate as required. Check storage bin condition.	✓		
11	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 #: M9801-9

MECHANIC
SIGNATURE

LOCATION/RM #: DRILL WO# 8642

WO# E643

ASSET # 685

100% COTTON

DATE: _____

5/2/18

110

FINISH TIME

CHECKPOINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES NO	START TIME:	FINISH TIME:
			NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
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.
- 2 Check operation of thermostats; calibrated as required.
- 3 Check coil superheat and adjust to manufacturers recommendations.
- 4 Inspect and service all electric motors.
- 5 Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- 6 Check door gasket heater.
- 7 Check box floor for water or ice accumulation.
- 8 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 description of the deficiency. For To be performed by: General Maintenance Worker
Additional Notes:

Refrigeration

492

Refrigerant

Ree [unclear]

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: M1 006 -01

LOCATION/RM #: Drive
W0# 8643

ASSET # 6856

MECHANIC
SIGNATURE:*Gary Becht*

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	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
- 2 Check operation of thermostats; calibrated as required.
- 3 Check coil superheat and adjust to manufacturers recommendations.
- 4 Inspect and service all electric motors.
- 5 Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- 6 Check door gasket heater.
- 7 Check box floor for water or ice accumulation.
- 8 Check box for excessive ice build- up and open seams.

Set 38 Actual 39

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:

Refrigerator

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: MD 006-2

LOCATION/RM #: Kitter WO# 8043

ASSET # 6857

MECHANIC
SIGNATURE:

Darryl Bandy

DATE:

5/2/13

START TIME:

11:00

FINISH TIME:

11:30

CHECKPOINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES / NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
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
- 2 Check operation of thermostats; calibrated as required.
- 3 Check coil superheat and adjust to manufacturers recommendations.
- 4 Inspect and service all electric motors.
- 5 Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- 6 Check door gasket heater.
- 7 Check box floor for water or ice accumulation.
- 8 Check box for excessive ice build- up and open seams.

/ / *Set 30* *act 10* *32.4*

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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Refrigerator