

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

FACID/Building: PA 013

Date of Visit: 6/3/19

Contractor Personnel on Site:

1. Tony Czeros
2. Jim Geertgens
3. Scott Wern

- 4.
- 5.
- 6.

Work Performed:

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

1. <u>9280</u>	<u>9320</u>
2. <u>9315</u>	<u>9458</u>
3. <u>9382</u>	
4. <u>9189</u>	

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertgens Date: 6-3-19

Signed: Jim Geertgens

JK

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: Brandy Orris SART Date: 2019.06.03

Signed: Brandy Orris

E-Mail:

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

FacID/Building: Pr 013

Date of Visit: 6/3/19

Contractor Personnel on Site:

1. Tom Lazarus
2. Jim Geertgens
3. Scott Berry

- 4.
- 5.
- 6.

Work Performed:

Other Recurring Services

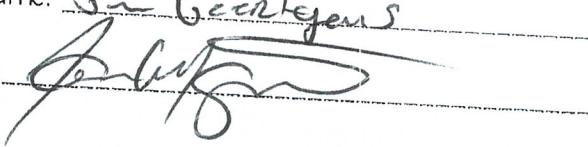
1. 9214
- 2.
- 3.
- 4.

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertgens

Date: 6-3-19

Signed: 

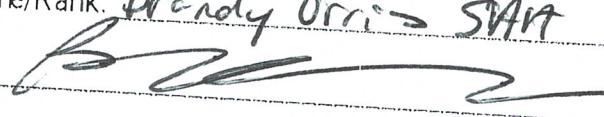


To be signed by Facility Manager:

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: Brandy Orris SRA

Date: 2019 06 03

Signed: 

E-Mail:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
GREASE TRAP

SITE AND BLDG #:

Pp Q13 - 01

LOCATION/RM #:

Kitchen

WO# 9315

ASSET # 7498

MECHANIC
SIGNATURE:

START TIME:

Fletch

810

DATE:

6/3/19

FINISH TIME:

820

CHECK ITEM	DESCRIPTION	TASK COMPLETED YES (Y) / NO (N)	NOTES/ACTIONS OR TASK COMPLETION ORIGINATING FROM THIS CHECKLIST	
			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.			
2	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.			
3	Insure proper grease disposal.			
	TO BE PERFORMED AT EACH INSPECTION SERVICE			
1	Do not use enzymes, acids, caustics, solvents or emulsifying products when cleaning or maintaining the grease traps.	/		
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.	/		

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 Technician

Additional Notes:

b1C