

ATTACHMENT J-0200000-05
FORMS

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

FACID/Building: Pro 52 -01

Date of Visit: 3/14/19

Contractor Personnel on Site:

1. Tony Lazzari
2. Jrm Geertgans
3. Scott Berry
4. _____
5. _____
6. _____

Work Performed:

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

1. 7489
2. 7773
3. 8025
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jrm Geertgans Date: 3-14-19

Signed: Jrm Geertgans

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: Jody Berry / SGT Date: 201903 14

Signed: Jody Berry

E-Mail:

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

Facility/Building: Pro 82-01 Date of Visit: 3/14/19

Contractor Personnel on Site:

1. Tony (1200)
2. Jim Geertgens
3. Seth (Warr)
4. _____
5. _____
6. _____

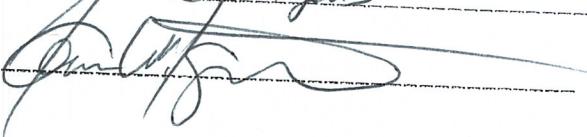
Work Performed:

Other Recurring Services

1. 7588
2. _____
3. _____
4. _____

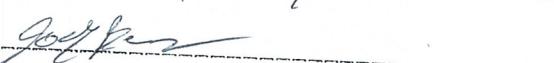
CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertgens Date: 3-14-19
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: Jody Berg Date: 2019 03 14
Signed: 

E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
GREASE TRAP

SITE AND BLDG #: Pa 082 - e
LOCATION/RM #: Kitchen WO# 7773 ASSET # 7497

MECHANIC
SIGNATURE: 

DATE: 3/14/19START TIME: 8:00FINISH TIME: 8:15

CHECK POINT	CHECKPOINT DESCRIPTION	SPECIAL INSTRUCTIONS	TASK COMPLETED		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.		/		
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:

Needs to be cleaned out
very dirty
a lot of grease on top