

CERTIFICATION OF WORK

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

FACID/Building: P 052

Date of Visit: 5.13.19

Contractor Personnel on Site:

1. Gary Butzel
2. Scott Werry
3. _____

4. _____
5. _____
6. _____

Work Performed:

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

1. Asset numbers 6844, ~~6844~~, 6863, 7342, 6933, 5041
2. _____
3. WOT 8637, 8726
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Gary Butzel

Date: 5.13.19

Signed: Gary Butzel

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: Tody Bern / SGT

Date: 20190513

Signed: Tody Bern

E-Mail:

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

FACID/Building: PA52

Date of Visit: 5.13.19

Contractor Personnel on Site:

1. Gary Butzel
2. Scott Werry

4. _____

5. _____

6. _____

Work Performed:

Other Recurring Services

1. 7442

2. _____

3. W81 8582

4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Gary Butzel

Date: 5.13.19

Signed: Gary Butzel

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: 20190513

Signed: Jody Berry

E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST ICE MAKER

SITE AND BLDG #: PA52-01LOCATION/RM #: Kitchen WO# 8637 ASSET # 6844

MECHANIC

SIGNATURE: Mary BethDATE: 5.13.19START TIME: 8:30FINISH TIME: 9:00

CHECK NO.	CHECK DESCRIPTION	PASS/COMPLIANT		NOTES/COMMENTS (IF PASS/COMPLIANT CHECKED, NO NEED FOR EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
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 clear 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 #: PASZ-01

MECHANIC

SIGNATURE: *Harry B. B. B.*

LOCATION/RM #: Kitchen WO# 8637

ASSET # 6863

START TIME: 8:01

DATE: 5-13-19

FINISH TIME: 8:30

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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- 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
- Check operation of thermostats; calibrated as required.
- Check coil superheat and adjust to manufacturers recommendations.
- 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 description of the deficiency.
To be performed by: General Maintenance Worker

Additional Notes:

Get
35

Act
35

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: DA 52.01

MECHANIC
SIGNATURE:

Gary Belf

DATE: 5.13.19

LOCATION/RM #: Mech Rm WO# 8637

ASSET # 6933

START TIME: 8:00

FINISH TIME: 8:30

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.		✓	
3	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.		✓	

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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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST TIME CLOCK, LIGHTING

SITE AND BLDG #: PASI-01

LOCATION/RM #: mech Rm WO# 8637

ASSET # 7342

MECHANIC
SIGNATURE:

Harry B. B. B.

DATE: 5.13.19

START TIME: 8:00

FINISH TIME: 8:30

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ACTIONS <small>(IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)</small>
		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 energy prior to beginning work.	✓		
1	Clean timeclock using a soft lint-free cloth and spray bottle of glass cleaner. Remove any dirt or grease build up.	✓		
2	Check physical connections.	✓		
3	Verify the timeclock configuration, ensure proper operation.	✓		
4	If applicable, check battery and replace as needed.	✓		

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: