

CERTIFICATION OF WORK

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

FACID/Building: Pr 080

Date of Visit: 5/7/18

Contractor Personnel on Site:

- |                        |                       |
|------------------------|-----------------------|
| 1. <u>Tony Green</u>   | 4. <u>Gary Betzel</u> |
| 2. <u>Jim Geertsen</u> | 5. _____              |
| 3. <u>Scott Wynn</u>   | 6. _____              |

Work Performed:

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

- |                |       |
|----------------|-------|
| 1. <u>8545</u> | _____ |
| 2. <u>8656</u> | _____ |
| 3. <u>8791</u> | _____ |
| 4. _____       | _____ |

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: J. Geertsen Date: 5-7-19

Signed: [Signature]

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: James E. Miller Date: 5/7/19

Signed: [Signature]

E-Mail:

# PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST ICE MAKER

SITE AND BLDG #: Pp 080-01LOCATION/RM #: Kitch WO# 8656ASSET # 641

MECHANIC

SIGNATURE: Harry ButzDATE: 8/2/19START TIME: 11:00FINISH TIME: 11:30

CHECKS NO. /	CHECKS / NO. /	CHECKS / NO. /	CHECKS / NO. /		CHECKS / NO. /
			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 DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #:

P2 080 - 01

MECHANIC  
SIGNATURE:

Mary Beth

DATE:

5/2/18

LOCATION/RM #:

Bake  
room

WO#

8686

ASSET #

2019

START TIME:

11:30

FINISH TIME:

11:45

CHECK  
POINT

CHECKPOINT DESCRIPTION

TASK COMPLETE

YES NO

NOTES/ ACTIONS

(IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)

- 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 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. ✓

- 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: