

CERTIFICATION OF WORK

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

FACID/Building: Pr 166-01

Date of Visit: 5/16/19

Contractor Personnel on Site:

- | | |
|------------------------|----------|
| 1. <u>Tony Lomas</u> | 4. _____ |
| 2. <u>Jim Gerdtgen</u> | 5. _____ |
| 3. _____ | 6. _____ |

Work Performed:

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

- | | |
|----------------|-------|
| 1. <u>8612</u> | _____ |
| 2. _____ | _____ |
| 3. _____ | _____ |
| 4. _____ | _____ |

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Gerdtgen

Date: 5-16-19

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: TIMOTHY J PETERS

Date: 17 MAY 19

Signed: [Signature]

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

FACID/Building: PA 166 - 01

Date of Visit: 5/12/19

Contractor Personnel on Site:

1. Tony Lazarus

2. Don Gertgen

3. _____

4. _____

5. _____

6. _____

Work Performed:

Other Recurring Services

1. 9557

2. _____

3. _____

4. _____

5. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Tim Gertgen

Date: 5-16-19

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: TIMOTHY S PETERS

Date: 17 MAY 19

Signed: _____

E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST TIME CLOCK, LIGHTING

SITE AND BLDG #:

Pr 166-01

LOCATION/RM #:

Baker
room

WO# 8612

ASSET #

740

MECHANIC
SIGNATURE:


DATE:

5/12/18

START TIME:

0800

FINISH TIME:

0845

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 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.		pl	
2	Check physical connections.	✓		
3	Verify the timeclock configuration, ensure proper operation.		pl	
4	If applicable, check battery and replace as needed.		pl	

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:

Photo Cell

Control

Panel

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST TIME CLOCK, LIGHTING

SITE AND BLDG #:

PA 166-01

LOCATION/RM #:

Baker
166

WO# 8612

ASSET # 7348

MECHANIC
SIGNATURE:

[Signature]

START TIME:

020

DATE:

5/12/18

FINISH TIME:

0944

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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST ICE MAKER

SITE AND BLDG #: P 166-01
 LOCATION/RM #: 4th fl WO# 8617 ASSET # 6786

MECHANIC SIGNATURE: Mary Beth DATE: 5/17/18
 START TIME: 10:30 FINISH TIME: 11:00

CHECK NO.	CHECK POINT DESCRIPTION	CHECK COMPLIANCE		NOTES/EXPLANATIONS (IF CHECK COMPLIANCE IS CHECKED, NO NEED FOR EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
	Review manufacturer's instructions.	✓	✓	
	De-energize, lock out, and tag electrical circuits.	✓	✓	
	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.	✓	✓	

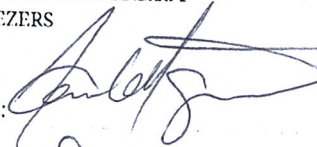
Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For any deficiencies found exceeding \$250 open a corrective maintenance (CM) ticket and include the Asset #, WO #, photos, and a detailed description of the deficiency.
 To be performed by: General Maintenance Worker

Additional Notes:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #:

Pa 166-01

MECHANIC
SIGNATURE:


DATE:

5/12/18

LOCATION/RM #:

Kitchen

WO#

8612

ASSET #

6862

START TIME:

9:00

FINISH TIME:

9:15

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.	/		set ACC
2	Verify indicator light on; check compartment temperature.	/		44 42
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.		NA	
6	Inspect lighting for burnt out lamps.	/		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/	NA	
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
- 12 Check operation of thermostats; calibrated as required.
- 13 Check coil superheat and adjust to manufacturers recommendations.
- 14 Inspect and service all electric motors.
- 15 Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.
- 16 Check door gasket heater.
- 17 Check box floor for water or ice accumulation.
- 18 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:

2 Section Refrigerant

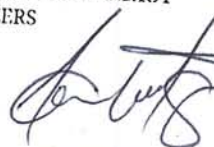
PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #:

PA 166 - 01

MECHANIC

SIGNATURE:



DATE:

5/17/13

LOCATION/RM #:

Kitchen

WO# 8612

ASSET #

6861

START TIME:

845

FINISH TIME:

900

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.			set 42 ACC 40.
4	Examine handles, hinges and tightness of door closure.			
5	Examine safety door release and fan shut down safety switch.		NA	
6	Inspect lighting for burnt out lamps.			
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.		NA	
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.			

- 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:

2

Section

Refrigerator