

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

FACID/Building: WU 041

Date of Visit: 6/25/19

Contractor Personnel on Site:

1. Tony (ozmo)
2. Scott Berry
3. \_\_\_\_\_

4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

**Work Performed:**

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

1. 9305
2. 9440
3. 9111
4. 9347

9434

**CERTIFICATION OF WORK**

To be signed by the Contractor:

Print Name: Tony (ozmo)

Date: 6/25/19

Signed: Tony

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: SSG Jon

Date: 6/25/19

Signed: DS

E-Mail:

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

FacID/Building: WV 041-01

Date of Visit: 6/25/19

Contractor Personnel on Site:

1. Tony Lazarus  
2. Scott Werry  
3. \_\_\_\_\_  
4. \_\_\_\_\_

5. \_\_\_\_\_  
6. \_\_\_\_\_

Work Performed:

Other Recurring Services

1. 9239  
2. \_\_\_\_\_  
3. \_\_\_\_\_  
4. \_\_\_\_\_

**CERTIFICATION OF WORK**

To be signed by the Contractor:

Print Name: Tony Lazarus Date: 6/25/19  
Signed: Tony Lazarus

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: SSG Jon Date: 6/25/19  
Signed: Dee

E-Mail:

**PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**  
**GREASE TRAP**

SITE AND BLDG #: WV 041-01LOCATION/RM #: Kitchen WO# 8305 ASSET # 7487MECHANIC  
SIGNATURE: J. E.DATE: 6/20/19START TIME: 0830FINISH TIME: 0845

CURE PERIOD	DETAILED DESCRIPTION	SPECIAL INSTRUCTIONS	TASK COMPLETED		NOTES/ACCTIONS (DETAILED NOTES CONCERNING PROVIDED INFORMATION)
			YES	NO	
	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.				
<b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b>					
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:

*CIP is RUSTING AWAY  
RECOMMEND Replace GREASE TRAP*