

CERTIFICATION OF WORK

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

FACID/Building: PA011 -01 +02 Date of Visit: 12/7/18

Contractor Personnel on Site:

1. Tom Lenz
2. Jan Beertjes
3. Frank Sapien
4. Scott Werry
5. _____
6. _____

Work Performed:

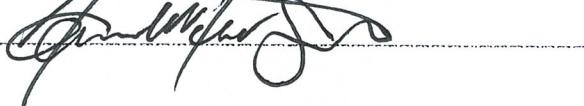
Preventive Maintenance - Services Completed (Annual, Quarterly, Monthly, equipment identification, etc.)

1. 6536
2. 6579
3. 6645
4. 6604

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jan Beertjes Date: 12-7-18

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: SGT Spangler, Tabitha Date: 20181207

Signed: 

E-Mail: Tabitha.K.Spangler.mil@mail.mil

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

FacID/Building: PC01 -01 Date of Visit: 12/7/18

Contractor Personnel on Site:

1. <u>Tony Lazzari</u>	4. <u>Scott Berry</u>
2. <u>Jim Geertgens</u>	5. _____
3. <u>Frank Spangler</u>	6. _____

Work Performed:

Other Recurring Services

1. <u>4501</u>
2. _____
3. _____
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertgens Date: 12-7-18
Signed: Jim Geertgens

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: SGT Spangler, Tabitha K Date: 20181207
Signed: Tabitha Spangler
E-Mail: Tabitha.K.Spangler.mil@mail.mil

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
GREASE TRAP

SITE AND BLDG #:

Pn 011-01

LOCATION/RM #: Kitchen WO# 6579 ASSET # 7496

MECHANIC
SIGNATURE:
John L. Johnson

DATE: 12/7/18

START TIME: 9:30

FINISH TIME: 9:40

ITEM #	CHECKLIST DESCRIPTION	PASSED/COMPLETED		NOTES/ACCTIONS (IF ANY)
		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		/	N/A
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:

12 inch of water
Trap is clean