

CERTIFICATION OF WORK

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

FACID/Building: Pr 51-184

Date of Visit: 12/12/18

Contractor Personnel on Site:

1. Tony Lunn
2. Jim Geertsen
3. Scott Wren
4. Frank Spieren
5. _____
6. _____

Work Performed:

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

1. 6578
2. _____
3. _____
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertsen Date: 12-12-18

Signed: Jim Geertsen

To be signed by Facility Manager:

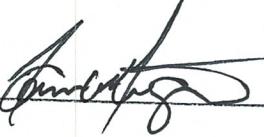
By signing the Certification of Work, the said government representative signature does not constitute acceptance of any work performed by the contractor, it only acknowledges that the contractor was on-site during the identified timeline:

Print Name/Rank: CPL VALDES, EDDY R Date: 20/12/17

Signed: Eddy R. Valdes

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
GREASE TRAP

SITE AND BLDG #: Po 051 - 184
 LOCATION/RM #: Kitchen WO# 6758 ASSET # 7495

MECHANIC
 SIGNATURE: 

DATE: 12/12/18

START TIME:

FINISH TIME:

CHECK ITEM	DESCRIPTION	TASK COMPLETED YES <input type="checkbox"/> NO <input type="checkbox"/>	NOTES/ACTIONS	
			DURING EQUIPMENT CHECKING/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.	<input checked="" type="checkbox"/>		
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.	<input checked="" type="checkbox"/>		
3	Insure proper grease disposal.	<input checked="" type="checkbox"/>		
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.	<input checked="" type="checkbox"/>		
2	Remove lid. If the trap is equipped with removable baffles, remove them.	<input checked="" type="checkbox"/>		
3	Make sure the flow restrictor on the inflow pipe is present.	<input checked="" type="checkbox"/>		
4	If damages, missing parts, or cleaning is required, report them as needed to ensure proper working operation.	<input checked="" type="checkbox"/>		
5	Replace lid and baffles.	<input checked="" type="checkbox"/>		
6	Return (or fill) water to grease trap	<input checked="" type="checkbox"/>		
7	Record grease trap maintenance activities on your log or request a receipt from your grease hauler. Keep records for 3 years.	<input checked="" type="checkbox"/>		

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:

*24 inches of water
 no need to clean it.*