

## PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

### DISHWASHING MACHINE

ACTIVITY AND BLDG #: NY067 BLDG1MECHANIC  
SIGNATURE: DATE: 1/10/23LOCATION/RM #: kitchen WO# 20286 ASSET # 10581START TIME: 9amFINISH TIME: 9:30am

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	Notify cafeteria operator and get permission prior to performing all maintenance.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
2	De-energize, lock out, and tag electrical circuits and fuel service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
2	Check motor and bearings for excessive noise, vibration, and overheating. Clean motor ventilator openings	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
3	Check electric insulators, connection and wiring, including inside access panels and junction boxes, and final connections. Tighten loose connections.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
4	Test electrical controls, signal lights, timer, and OFF/ON switches. Test timer and switches.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
5	Examine all pump suction and discharge connections for leakage, adjust packing nuts as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
6	Check temperature regulator and adjust or calibrate as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
7	Check thermostatic control solenoid valve for a minimum of 100° prewash, 140° for wash, and 140° or 180°F for final rinse. (Low temp machines at 140°F.)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8	Check operation of wash and rinse spray mechanism for spray coverage and drainage.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
9	Inspect soap and spray solution feeder lines; clean as necessary.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
10	Inspect water/steam lines and fittings for leaks; tighten fittings as necessary.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
11	Check packing glands on wash, rinse, and drain valves; add or replace packing as required. Tighten nuts, bolts, and screws.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
12	Check lubricant in gear case; add manufacturer's recommended oil if required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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		YES	NO	
13	Inspect splash curtain for tears, clearance, and water tightness; adjust if required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
14	Check proper operation of solenoid valve and float in fill tank; adjust as required. Check and repair insulation as needed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
15	Check proper operation of micro-switch.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
16	Check doors for operations of chains and counterweights, warping, alignment and water tightness.	<input checked="" type="checkbox"/>	<input 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 discription of the deficiency.

To be performed by: General Maintenance Worker

**Additional Notes:**

there's currently a work order open to replace the booster heater on the dishwasher