

ATTACHMENT J-0200000-05
FORMS

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

FACID/Building: MD 806

Date of Visit: 2/4/19

Contractor Personnel on Site:

1. Tony Lazzaro
2. Jim Geertgens
3. Scott Werry

4. _____
5. _____
6. _____

Work Performed:

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

1. 7380
2. _____
3. _____
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertgens Date: 2-4-19

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: Jesse Schutte, ARA Date: 2/4/19

Signed: Jesse Schutte

E-Mail: _____

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

FacID/Building: M0006 Date of Visit: 2/4/19

Contractor Personnel on Site:

1. Tony Lazarus
2. Jim Geertges
3. Scott Werry
4. _____
5. _____
6. _____

Work Performed:

Other Recurring Services

1. 7322
2. _____
3. _____
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertges Date: 2-4-19
Signed: Jim Geertges

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:

2/4/19

Print Name/Rank: Jesse Schulte, ARA Date: 2/4/19
Signed: Jesse Schulte
E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: M0006 - 01

LOCATION/RM #: Kitchens WO# 7380

ASSET # 6784

MECHANIC
SIGNATURE:*Paul J. Fagan*

START TIME:

875

DATE: 2/4/18

FINISH TIME: 830

NOTES/ ACTIONS
OF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION

CHECKPOINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES	TASK COMPLETE NO	NOTES/ ACTIONS
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.	/		
4	Examine handles, hinges and tightness of door closure.	/		
5	Examine safety door release and fan shut down safety switch.	/		
6	Inspect lighting for burnt out lamps.	/		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/		
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.	/		

- 11 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.

Set 1° acc 3°

N/A

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 *Karen*

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
ICE MAKER

SITE AND BLDG #: MD 006 - 0LOCATION/RM #: Kitchen WO# 7380ASSET # 6828MECHANIC
SIGNATURE: DATE: 2/4/15START TIME: 10:00FINISH TIME: 12:30

ITEM/ITEM NUMBER	DESCRIPTION	SPECIAL INSTRUCTIONS	INSTRUCTIONS	
			YES	NO
1	Review manufacturer's instructions.		<input checked="" type="checkbox"/>	
2	De-energize, lock out, and tag electrical circuits.		<input checked="" type="checkbox"/>	
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.		<input checked="" type="checkbox"/>	
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.		<input checked="" type="checkbox"/>	
5	Only approved cleaning chemicals shall be used.		<input checked="" type="checkbox"/>	
		TO BE PERFORMED AT EACH INSPECTION SERVICE		
1	Check with operating or area personnel for any deficiencies; verify cleaning program.		<input checked="" type="checkbox"/>	
2	Visually check for refrigerant, oil and water leaks.		<input checked="" type="checkbox"/>	
3	Inspect ice condition/size.		<input checked="" type="checkbox"/>	
4	As needed, drain and clean unit with proper ice machine cleaning solution.		<input checked="" type="checkbox"/>	
5	Check date on water filter, Replace as needed. Water filters should be changed annually at a minimum.		<input checked="" type="checkbox"/>	
6	Check and tighten any loose screw-type electrical connections.		<input checked="" type="checkbox"/>	
7	Check all controls; adjust if necessary.		<input checked="" type="checkbox"/>	
8	Examine water connection; open and close water valve; test ice dispensing valve and (door) metering adjustment.		<input checked="" type="checkbox"/>	
9	Check and clear ice machine draining system (drain vent, strainer, trap).		<input checked="" type="checkbox"/>	
10	Examine condition of bin doors-closure, hinges, gaskets, handles and ease of slide, lubricate as required. Check storage bin condition.		<input checked="" type="checkbox"/>	
11	Clean motor, compressor, and condenser coil.		<input checked="" type="checkbox"/>	

No Water Filter on Unit

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 #: MD 006 -a

LOCATION/RM #: Dail 1
14 WO# 738s

ASSET # 6855

MECHANIC
SIGNATURE:*Frank*

DATE:

2/4/18

START TIME:

830

FINISH TIME:

845

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS <small>IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION</small>
		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.	/		
4	Examine handles, hinges and tightness of door closure.	/		
5	Examine safety door release and fan shut down safety switch.	/		
6	Inspect lighting for burnt out lamps.	/		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/		
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.	/		

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- 11 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.

N/A

N/A

N/A

N/A

N/A

N/A

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 Sec L...

Refrigerator

Not

1/2

458

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: M9006-21

LOCATION/RM #: Drill
1004

WO# 7380

ASSET # 6856

MECHANIC
SIGNATURE: *John A. Gagnon*

START TIME: 845

DATE: 2/4/19

FINISH TIME: 900

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES NO	NOTES/ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
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.	/		
4	Examine handles, hinges and tightness of door closure.	/		
5	Examine safety door release and fan shut down safety switch.	/		
6	Inspect lighting for burnt out lamps.	/		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	/		
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.	/		

- 11 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.

/ 42° Acc. 43°
/ n/a
/

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

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: MD 006 - 01

LOCATION/RM #: K1G6 WO# 738

ASSET # 6857

MECHANIC
SIGNATURE: *John J. G.*

DATE: 2/4/18

START TIME: 10:00

FINISH TIME: 10:20

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS <small>IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION</small>
		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.
- 4 Examine handles, hinges and tightness of door closure.
- 5 Examine safety door release and fan shut down safety switch.
- 6 Inspect lighting for burnt out lamps.
- 7 Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.
- 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.



- 11 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.

/ 33° ACC 34°
/ 14°

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

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: M9006-61

MECHANIC
SIGNATURE: 

DATE: 2/4/18

LOCATION/RM #: Barker WO# 7380

ASSET # 698e

START TIME: 930

FINISH TIME: 940

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	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/		
4	Do not allow any open flames around equipment.	/		
1	Attach drain hose. Drain several gallons from tank to remove	/		
2	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
3	Check all connections - electric, gas and water. Tighten as necessary.	/		
4	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at	N/A		
5	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.	N/A		
6	Clean sight glasses on tanks.	N/A		
7	Clean strainer, check condition of traps. Report and repair leaks.	N/A		
8	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.	N/A		

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9 If applicable, Remove and inspect Anode, replace if necessary
10 Clean up work area and remove trash.

N/A

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:

100 Gallon

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: M0001-01

LOCATION/RM #: Boiler WO# 7380

ASSET # 7034

MECHANIC
SIGNATURE: 

DATE: 2/4/18

START TIME: 040

FINISH TIME: 1000

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	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/		
4	Do not allow any open flames around equipment.	/		
5	Attach drain hose. Drain several gallons from tank to remove	/		
2	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
3	Check all connections - electric, gas and water. Tighten as necessary.	/		
4	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at			NA
5	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.			NA
6	Clean sight glasses on tanks.			NA
7	Clean strainer, check condition of traps. Report and repair leaks.			NA
8	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.			NA
9	If applicable, Remove and inspect Anode, replace if necessary			PA
10	Clean up work area and remove trash.			

9 If applicable, Remove and inspect Anode, replace if necessary
10 Clean up work area and remove trash.

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:

GC 61m tank

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: M0 006-01

LOCATION/RM #: Bonita
100W

WO# 7380

ASSET # 7039

MECHANIC
SIGNATURE:
Paul G

START TIME:

1015

DATE: 2/4/18

FINISH TIME: 1030

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	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/		
4	Do not allow any open flames around equipment.	/		
1	Attach drain hose. Drain several gallons from tank to remove	/		
2	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
3	Check all connections - electric, gas and water. Tighten as necessary.	/		
4	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at		N/A	
5	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.		N/A	
6	Clean sight glasses on tanks.		N/A	
7	Clean strainer, check condition of traps. Report and repair leaks.		N/A	
8	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.			

9 If applicable, Remove and inspect Anode, replace if necessary
 10 Clean up work area and remove trash.

N/A

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:

1 P-

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: M9 006 - 01

LOCATION/RM #: K11a WO# 7380

ASSET # 7040

MECHANIC
SIGNATURE:

START TIME:



DATE: 2/4/18

FINISH TIME: 1100

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	/		
3	Use caution when working with natural gas fired equipment. Be aware of any smells (rotten egg) that could be a natural gas leak.	/		
4	Do not allow any open flames around equipment.	/		
1	Attach drain hose. Drain several gallons from tank to remove	/		
2	Manually check operation of safety valve. Check for corrosion around valve. Verify the safety valve inspection tag is in place. Ensure that no personnel are in area of relief piping discharge.	/		
3	Check all connections - electric, gas and water. Tighten as necessary.	/		
4	Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at		NA	
5	Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.		NA	
6	Clean sight glasses on tanks.		NA	
7	Clean strainer, check condition of traps. Report and repair leaks.		NA	
8	Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.		NA	

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9 If applicable, Remove and inspect Anode, replace if necessary
 10 Clean up work area and remove trash.

NA

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:

1 PC