

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

FACID/Building: WV041

Date of Visit: 2/26/19

Contractor Personnel on Site:

1. Tony Gazzola
2. Jim Beertjes
3. Scott Werry

- 4.
- 5.
- 6.

Work Performed:

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

1. 7386
2. 7421
- 3.
- 4.

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Beertjes

Date: 2-26-19

Signed: Jim Beertjes

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: Komanick, Matthew SGT Date: 26 Feb 2019

Signed: M. Komanick

E-Mail:

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

FacID/Building: WVOA1 - 02 Date of Visit: 2/26/19

Contractor Personnel on Site:

1. Tony Green
2. Jim Geertgens
3. Scott Berry
4. _____
5. _____
6. _____

Work Performed:

Other Recurring Services

1. 7337
2. _____
3. _____
4. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Jim Geertgens Date: 2-26-19
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: SGT Komorajic, Matthew Date: 26 Feb 2019
Signed: M. Komorajic

E-Mail:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
ICE MAKER

SITE AND BLDG #: JV041 - 01

LOCATION/RM #: Kitchen WO# 7386 ASSET # 6834

MECHANIC
SIGNATURE:

DATE:

START TIME: 8:00

FINISH TIME: 10:45

ITEM #	DESCRIPTION	WORK COMPLETED YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	NOTES / ACTIONS (IF WORK COMPLETED, THE FOLLOWING PROVIDED INFORMATION)	
			SPECIAL INSTRUCTIONS	
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"/>		

replaced filter

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 #: **WV 041 - 01**MECHANIC
SIGNATURE: DATE: **2/20/19**LOCATION/RM #: **k116**WO# **7386**ASSET # **6873**START TIME: **830**FINISH TIME: **845**

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
1	Review manufacturer's instructions.	<input type="checkbox"/>		
2	De-energize, lock out, and tag electrical circuits.	<input type="checkbox"/>		
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.	<input type="checkbox"/>		
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.	<input type="checkbox"/>		
5	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on	<input type="checkbox"/>		
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	<input type="checkbox"/>		
2	Verify indicator light on; check compartment temperature.	<input type="checkbox"/>		
3	Examine evaporator for proper clearances/slope and air flow.	<input type="checkbox"/>		
4	Examine handles, hinges and tightness of door closure.	<input type="checkbox"/>		
5	Examine safety door release and fan shut down safety switch.	<input type="checkbox"/>		
6	Inspect lighting for burnt out lamps.	<input type="checkbox"/>		
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	<input type="checkbox"/>		
8	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).	<input type="checkbox"/>		
9	Clean condenser coil and condensing unit section.	<input type="checkbox"/>		
10	Clean and inspect defrost evaporation trays/pans.	<input type="checkbox"/>		
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	<input type="checkbox"/>		
12	Check operation of thermostats; calibrated as required.	<input type="checkbox"/>		
13	Check coil superheat and adjust to manufacturers recommendations.	<input type="checkbox"/>		
14	Inspect and service all electric motors.	<input type="checkbox"/>		
15	Inspect door gaskets for damage and proper fit; adjust gaskets as required and lubricate hinges with food grade oil.	<input type="checkbox"/>		
16	Check door gasket heater.	<input type="checkbox"/>		
17	Check box floor for water or ice accumulation.	<input type="checkbox"/>		
18	Check box for excessive ice build- up and open seams.	<input type="checkbox"/>		

Set 38° accu 36°

N/A

N/A

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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.

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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: **WV041 - 01**MECHANIC
SIGNATURE: *John*DATE: **2/26/19**LOCATION/RM #: **Balcony**
Room 2WO# **7386**ASSET # **6976**START TIME: **845**FINISH TIME: **900**

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, 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 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
- 6 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.
- 7 Check all connections - electric, gas and water. Tighten as necessary.
- 8 Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at
- 9 Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.
- 10 Clean sight glasses on tanks.
- 11 Clean strainer, check condition of traps. Report and repair leaks.
- 12 Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.

N/A
N/A
N/A
N/A

safety valve is stuck closed will not open

- 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 Re 100 Gallons

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
DOMESTIC HOT WATER HEATER - GAS

SITE AND BLDG #: WU041 - C,

MECHANIC
SIGNATURE: *John F. S.*

DATE: 2/26/19

LOCATION/RM #: Boiler Room 1 WO# 7386

ASSET # 6978

START TIME: 910

FINISH TIME: 930

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, 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 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
- 6 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.
- 7 Check all connections - electric, gas and water. Tighten as necessary.
- 8 Check operation and setting of aquastat. Check hot water temperature with dial thermometer, and set aquastat at
- 9 Drain storage and expansion tanks, and flush to remove sediment, scale, and solid at bottom of tank.
- 10 Clean sight glasses on tanks.
- 11 Clean strainer, check condition of traps. Report and repair leaks.
- 12 Clean pump, controls, switches, and starters. Check operation of pump and condition of pump seal or packing, and replace as required.

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- 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 To be performed by: General Maintenance Worker
Additional Notes:

100 Gallons

New Burner Tank

Asset 6978

A.O. SMITH

100 Gallons.

MODEL # BTR - 197118

Serial # 1846112601964