

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: **NY067 BLDG1**MECHANIC
SIGNATURE: DATE: **1/10/23**

LOCATION/RM #: **kitchen** WO# **see below** ASSET #

START TIME: **8am**FINISH TIME: **9am**

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.	✓	-	
2	De-energize, lock out, and tag electrical circuits and fuel service.	-	✓	
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.	✓	-	
2	Check all controls, mechanisms for proper operation; adjust as required.	-	✓	
3	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.	✓	-	
4	If applicable, check electric power line condition, switch, disconnect, etc.; or check condition of gas supply, valves, regulators, and inspect pilot, check for Gas leaks.	-	✓	
5	Ensure unit is clean and in working order. Note any deficiencies.	-	✓	

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:

WO#, ASSET#'S,
 20278, 10573,
 20279, 10574,
 20280, 10575,
 20281, 10576,
 20282, 10577,
 20283, 10578,
 20284, 10579,
 20285 10580