

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY023-200

MECHANIC
 SIGNATURE: *Deen*

DATE: *1/22/21*LOCATION: *Kitchen*START TIME: *8 AM*FINISH TIME: *10 AM*

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	11264	9458	PM-AN-9458	Globe	500	545216	J-24 1-pc Meat Slicer	
NY023-200	11265	9459	PM-AN-9459	American Metal	53WR	A136806	J-24 1-pc Coffee Maker	
NY023-200	11266	9460	PM-AN-9460	Hobart	1721	11311003	J-24 1-pc Meat Slicer	
NY023-200	11267	9461	PM-AN-9461	Vulcan	VE30	271135012	J-24 1-pc Tilting Skillet/ Braising Pan	
NY023-200	11268	9462	PM-AN-9462	Berkel	827A	30652	J-24 1-pc Meat Slicer	
NY023-200	11269	9463	PM-AN-9463		266	147774	J-24 1-pc Can Opener	
NY023-200	11270	9464	PM-AN-9464	Hobart	A200	31130732S	J-24 1-pc Food Mixer	
NY023-200	11271	9465	PM-AN-9465				J-24 1-pc Prep Table	
NY023-200	11272	9466	PM-AN-9466	Hobart	6430	27-040-088	J-24 1-pc Potato Peeler	

NY023-200	11274	9468	PM-AN-9468	Eagle	T3648SE	4122231300	J-24 1-pc Prep Table	
NY023-200	11275	9469	PM-AN-9469	Eagle	T3648SE	412291297	J-24 1-pc Prep Table	
NY023-200	11276	9470	PM-AN-9470	Salvajore	500	N93956	J-24 1-pc Sink Disposer	
NY023-200	11278	9472	PM-AN-9472	Univex	M20MK1	7.32001E+12	J-24 1-pc Food Mixer	
NY023-200	11281	9475	PM-AN-9475	Carter Hoffmann	HB18165	4.78559E+11	J-24 1-pc Food Warmer, Cabinet, Electric	

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	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.	✓		
3	Review manufacturer's instructions.	✓		
4	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 Contractor shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence.

Checklist compiled in accordance with:

- Original equipment manufacturers (OEM) documentation for exact or similar assets, which can be located at ([Provide Link to OEM Manual/Asset Library](#))

Additional Notes:

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