

# **PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST** **OVEN**

MECHANIC  
SIGNATURE:

*Deen Rave*

DATE: *1/11/21*

START TIME: *1pm*

FINISH TIME: *2pm*



ACTIVITY AND BLDG #:

NY023-200

LOCATION:

*Kitchen*

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	11279	9473	PM-AN-9473	Cleveland	PEM2242J	7.31E+12	J-24 1-pc Oven, Pizza	
NY023-200	11280	9474	PM-AN-9474	Vulcan			J-24 2-pc Oven, Convection	

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	Preventive maintenance services, should be performed by a qualified manufacturer's service representative.			
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	Notify cafeteria operator and get permission prior to performing all maintenance.	✓		
5	If any safety deficiencies are found which could cause injury or damage, notify the cafeteria operator immediately and secure the equipment from further operations.	✓		
<b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b>				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	✓		
2	Check all controls, mechanisms for proper operation; adjust as required.	✓		
3	Examine utility supply line, piping, valve packing, specialties, and insulation; look for leaks.	✓		
4	Check electric power line condition, switch, disconnect, etc.; or check condition of gas supply, valves, regulators, and inspect pilot, check for Gas leaks.	✓		Not Gas
5	Check and clean fan blades for convection ovens.	✓		
6	Check to ensure ovens and oven racks are level	✓		
7	Check the operation of thermostats; calibrate if required	✓		
8	Clean and adjust gas burners.	—	—	not Gas
9	Check safety pilot and solenoid.	—	—	not Gas
10	Clean and adjust pilot light assembly.	—	—	" "
11	Check flue for proper draft or obstructions.	—	—	" "
12	Lubricate gas valves.	—	—	" "

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TIDEWATER-KTCH-OVN-01

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
13	Tighten all electrical connections in panels, junction boxes, final connections, etc.	✓		
14	Clean interior walls and elements to obtain maximum heat transfer.	✓		
15	Check gaskets and seals; check doors for tightness and warping; lubricate hinges and repair as necessary.	✓		
16	Examine handles, knobs and controls for tightness and safe condition.	✓		

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:

- General Services Administration (GSA) Public Building Service. 2012. *Public Buildings Maintenance Standards Final*. October 1.
- Original equipment manufacturers (OEM) documentation for exact or similar assets, which can be located at ([Provide Link to OEM Manual/Asset Library](#))

**Additional Notes:**

\* CM- Bottom oven light nor exhaust is working.

