

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
KITCHEN RANGE HOOD

ACTIVITY AND BLDG #: NY023-200

MECHANIC
 SIGNATURE: *Deen Rowe* DATE: 6/17/21

LOCATION: Kitchen

START TIME: 1 pm FINISH TIME: 2 pm

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	13233	9488	PM-SA-9488	SFI Fabrication			J-38 1-pc Kitchen Hood	
NY023-200	13234	9489	PM-SA-9489	SFI Fabrication			J-38 2-pc Kitchen Hood	

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
		YES	NO	SPECIAL INSTRUCTIONS	
TO BE PERFORMED AT EACH INSPECTION SERVICE					
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.	✓	/		
2	Review manufacturer's instructions.	✓	/		
3	always Follow lock out/tag out procedures . De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.	✓	/		

4	Clean all louvers and dampers. If dampers must be moved to ensure complete cleaning, they will be marked and returned to their original position to prevent unbalancing the system.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
5	Replace filters to their original position	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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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