

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
WARM SERVING TABLE

ACTIVITY AND BLDG #: NY023-200

LOCATION: Kitchen

MECHANIC
 SIGNATURE: *Deen Rowe* DATE: 2/18/21
 START TIME: 9am FINISH TIME: 9:30am

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	15707	9457	PM-AN-9457	Piper	G11F	93230	J-24 1-pc Serving Counter, Hot Food Table	
NY023-200	15726	9476	PM-AN-9476	Duke	E4CBSSM	6133297	J-24 1-pc Serving Counter, Hot Food Table	

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	Review manufacturer's instructions.	✓		
2	Notify cafeteria operator and get permission prior to performing all maintenance.	✓	/	
3	If any safety deficiencies are found which could cause injury or damage, notify the cafeteria operator immediately and secure the equipment from further operations.	✓	/	
4	De-energize, lock out, and tag electrical circuits.	✓		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	✓		

2	Clean all exterior laminated surfaces, aluminium hardware and wire shelves with a mild soap solution, using a damp cloth followed by a lint-free dry cloth.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
3	All glass can be cleaned with a non-abrasive cleaner	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Plexiglas can be cleaned and polished with specialized acrylic cleaners. Do not use strong alkali solutions, steel wool, or abrasive cleaners.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Stainless steel surfaces may be cleaned with a non-abrasive cleaner applied liberally. Wipe and dry with smooth strokes in the direction of the polish marks on the steel.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
6	To clean the interior of the display case and wire shelves, use a mild soap solution using a damp cloth followed by a lint-free dry cloth, being sure to wring out excess water	<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:

Page 1 of 1

