

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY023-200

MECHANIC
 SIGNATURE: *Debra Rose*

DATE: *2/18/21*

LOCATION: *Kitchen*

START TIME: *1030 Am*

FINISH TIME: *12pm*

| Site Location | WO # | Asset # | PM # | Manufacturer | Model Number | Serial # | Asset Description | Asset Location |
|---------------|-------|---------|------------|----------------|--------------|------------|--|----------------|
| NY023-200 | 15708 | 9458 | PM-AN-9458 | Globe | 500 | 545216 | J-24 1-pc Meat Slicer | |
| NY023-200 | 15709 | 9459 | PM-AN-9459 | American Metal | 53WR | A136806 | J-24 1-pc Coffee Maker | |
| NY023-200 | 15710 | 9460 | PM-AN-9460 | Hobart | 1721 | 11311003 | J-24 1-pc Meat Slicer | |
| NY023-200 | 15711 | 9461 | PM-AN-9461 | Vulcan | VE30 | 271135012 | J-24 1-pc Tilting Skillet/ Braising Pan | |
| NY023-200 | 15712 | 9462 | PM-AN-9462 | Berkel | 827A | 30652 | J-24 1-pc Meat Slicer | |
| NY023-200 | 15713 | 9463 | PM-AN-9463 | | 266 | 147774 | J-24 1-pc Can Opener | |
| NY023-200 | 15714 | 9464 | PM-AN-9464 | Hobart | A200 | 31130732S | J-24 1-pc Food Mixer | |
| NY023-200 | 15715 | 9465 | PM-AN-9465 | | | | J-24 1-pc Prep Table | |
| NY023-200 | 15716 | 9466 | PM-AN-9466 | Hobart | 6430 | 27-040-088 | J-24 1-pc Potato Peeler | |

| | | | | | | | | |
|-----------|-------|------|------------|-----------------|---------|-------------|--|--|
| NY023-200 | 15708 | 9458 | PM-AN-9458 | Globe | 500 | 545216 | J-24 1-pc Meat Slicer | |
| NY023-200 | 15718 | 9468 | PM-AN-9468 | Eagle | T3648SE | 4122231300 | J-24 1-pc Prep Table | |
| NY023-200 | 15719 | 9469 | PM-AN-9469 | Eagle | T3648SE | 412291297 | J-24 1-pc Prep Table | |
| NY023-200 | 15720 | 9470 | PM-AN-9470 | Salvajore | 500 | N93956 | J-24 1-pc Sink Disposer | |
| NY023-200 | 15722 | 9472 | PM-AN-9472 | Univex | M20MK1 | 7.32001E+12 | J-24 1-pc Food Mixer | |
| NY023-200 | 15725 | 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. | ✓ | | |

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|---|---|---|--|--|
| 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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