

**PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**  
**MISCELLANEOUS KITCHEN EQUIPMENT**

ACTIVITY AND BLDG #: NY023-200

MECHANIC  
 SIGNATURE: *Deon 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	
NY023-	15700	9449			68500093AB		BEVERAGE DISPENSER	
	15701	9450			69700549BC		BEVERAGE DISPENSER	

15702 9451

MICROWAVE

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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Ensure unit is clean and in working order. Note any deficiencies.	<input checked="" type="checkbox"/>	<input 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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