

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
COLD SERVING TABLE (REFRIGERATED)

ACTIVITY AND BLDG #: NY023-200

MECHANIC

SIGNATURE: *Deen Rowe*DATE: *1/5/23*LOCATION: *Building*START TIME: *10am*FINISH TIME: *10am*

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	20345	9452	PM-AN-9452	Piper	5BCM	30876	J-24 1-pc Serving Counter, Cold Food Table, Electric	
NY023-200	20346	9453	PM-AN-9453	Marlo			J-24 1-pc Serving Counter, BEVERAGE	

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.			
5	Comply with the latest provisions of the Clean Air Act and Environmental Protection Agency (EPA) regulations as they apply to protection of stratospheric ozone.			
6	No intentional venting of refrigerants is permitted. During the servicing, maintenance, and repair of refrigeration equipment, the refrigerant must be recovered.			
7	Whenever refrigerant is added or removed from equipment, record the quantities on the appropriate forms.			
8	Recover, recycle, or reclaim the refrigerant as appropriate.			

9	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.			
10	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.			
11	Refrigerant oils to be treated as hazardous waste.			
12	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on refrigerant containers.			
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.			

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TIDEWATER-KTCH-TBL-01

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
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.			
3	All glass can be cleaned with a non-abrasive cleaner			
4	Plexiglas can be cleaned and polished with specialized acrylic cleaners. Do not use strong alkali solutions, steel wool, or abrasive cleaners.			
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.			
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			
7	Clean evaporator coil as needed.			
8	Clean the condenser coil: Switch off the compressor and remove grill panel. Vacuum condenser coils (front and rear) and remove all foreign materials. Replace the grill prior to starting compressor.			

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:

Building 209 Under Construction