

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

DISHWASHING MACHINE

ACTIVITY AND BLDG #: NY023-200

MECHANIC

SIGNATURE: *Deen Rowe*DATE: *1/5/23*LOCATION: *Building 200*START TIME: *10Am*FINISH TIME: *10Am*

Site Location	WO #	Asset #	PM #	Manufacturer	Model Number	Serial #	Asset Description	Asset Location
NY023-200	20359	9467	PM-AN-9467	Champion	DH2000	D11089336	J-24 1-pc Dishwasher	

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
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 to.			
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	Review manufacturer's instructions.			
5	De-energize, lock out, and tag electrical circuits and fuel service.			
6	Follow all instructions of Safety Data Sheets for lubricants and cleaners.			
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.			
2	Check motor and bearings for excessive noise, vibration, and overheating. Clean motor ventilator openings			

3	Check electric insulators, connection and wiring, including inside access panels and junction boxes, and final connections. Tighten loose connections.			
4	Test electrical controls, signal lights, timer, and OFF/ON switches. Test timer and switches.			
5	Examine all pump suction and discharge connections for leakage, adjust packing nuts as required.			
6	Check temperature regulator and adjust or calibrate as required.			
7	Check thermostatic control solenoid valve for a minimum of 100° prewash, 140° for wash, and 140° or 180°F for final rinse. (Low temp machines at 140°F.)			
8	Check operation of wash and rinse spray mechanism for spray coverage and drainage.			

Page 1 of 2

TIDEWATER-KTCH-DSH-01

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
9	Inspect soap and spray solution feeder lines; clean as necessary.			
10	Inspect water/steam lines and fittings for leaks; tighten fittings as necessary.			
11	Check packing glands on wash, rinse, and drain valves; add or replace packing as required. Tighten nuts, bolts, and screws.			
12	Check lubricant in gear case; add manufacturer's recommended oil if required.			
13	Inspect splash curtain for tears, clearance, and water tightness; adjust if required.			
14	Check proper operation of solenoid valve and float in fill tank; adjust as required. Check and repair insulation as needed.			
15	Check proper operation of micro-switch.			
16	Check doors for operations of chains and counterweights, warping, alignment and water tightness. Replace door gaskets if needed			
17	Clean lime off thermostatic probe and heating elements. Drain booster heater to remove scale from the bottom.			

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:

- General Services Administration (GSA) Public Building Service. 2012. *Public Buildings Maintenance Standards Final*. October 1.
- 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 200 Under Construction