

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
COLD SERVING TABLE (REFRIGERATED)

ACTIVITY AND BLDG #: NY023-200

MECHANIC
SIGNATURE: *Deen Rowe*DATE: 1/8/20LOCATION: *Kitchen Area*START TIME: 1pmFINISH TIME: 2pm

| Site Location | WO # | Asset # | PM # | Manufacturer | Model Number | Serial # | Asset Description | Asset Location |
|---------------|------|---------|------|--------------|--------------|----------|--|----------------|
| NY023-200 | 6644 | 9452 | | Piper | 5BCM | 30876 | J-24 1-pc Serving Counter, Cold Food Table, Electric | |
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| | | | | | | | | |

| 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. | ✓ | | |

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|---|--|-------------------------------------|--------------------------|--|
| 10 | If materials containing refrigerants are discarded, comply with EPA regulations as applicable. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| 11 | Refrigerant oils to be treated as hazardous waste. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| 12 | Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on refrigerant containers. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| TO BE PERFORMED AT EACH INSPECTION SERVICE | | | | |
| 1 | Check with operating or area personnel for any deficiencies; verify cleaning program. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |

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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. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| 3 | All glass can be cleaned with a non-abrasive cleaner | <input checked="" type="checkbox"/> | <input 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 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 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"/> | |
| 7 | Clean evaporator coil as needed. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| 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. | <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:

