

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY058-104

MECHANIC
SIGNATURE: DEEN LOWE

DATE: 2/22/22

LOCATION: Kitchen

START TIME: 3pm

FINISH TIME: 3:30pm

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)	
		YES	NO	SPECIAL INSTRUCTIONS	
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.	✓			
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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