

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
ICE MAKER

SITE AND BLDG #: NY058-104

**MECHANIC
SIGNATURE:**

Deen Rowe

DATE: 2/24/22

LOCATION/RM #: kitchen

START TIME:

2pm

FINISH TIME:

245pm

| Site Location | WO # | Asset # | PM # | Manufacturer | Model Number | Serial # | Asset Description | Asset Location |
|---------------|-------|---------|--------------|--------------|--------------|----------|----------------------------------|----------------|
| NY058-104 | 15907 | 10277 | FQ-10277 | Hoshizaki | B500 S F | D 50580M | J-23 1-pc Ice Maker Machine Cube | |
| NY058-104 | 15977 | 10277 | PM-FAN-10277 | Hoshizaki | B500 S F | D 50580M | J-23 1-pc Ice Maker Machine Cube | |
| NY058-104 | 16041 | 10277 | PM-QT-10277 | Hoshizaki | B500 S F | D 50580M | J-23 1-pc Ice Maker Machine Cube | |
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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. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |

| | | | | |
|---------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|---|---|--|
| 2 | De-energize, lock out, and tag electrical circuits. | ✓ | ✓ | |
| 3 | If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance. | ✓ | ✓ | |
| 4 | If materials containing refrigerants are discarded, comply with EPA regulations as applicable. | ✓ | ✓ | |
| 5 | Only approved cleaning chemicals shall be used. | ✓ | ✓ | |
| TO BE PERFORMED AT EACH INSPECTION SERVICE | | | | |
| 1 | Check with operating or area personnel for any deficiencies; verify cleaning program. | ✓ | ✓ | |
| 2 | Visually check for refrigerant, oil, and water leaks. | ✓ | ✓ | |
| 3 | Inspect ice condition/size. | ✓ | ✓ | |
| 4 | As needed, drain and clean unit with proper ice machine cleaning solution. | ✓ | ✓ | |
| 5 | Check date on water filter, replace as needed. Water filters should be changed annually at a minimum. | ✓ | ✓ | |
| 6 | Check and tighten any loose screw-type electrical connections. | ✓ | ✓ | |
| 7 | Check all controls; adjust if necessary. | ✓ | ✓ | |
| 8 | Examine water connection; open and close water valve; test ice dispensing valve and (door) metering adjustment. | ✓ | ✓ | |
| 9 | Check and clear ice machine draining system (drain vent, strainer, trap). | ✓ | ✓ | |
| 10 | Examine condition of bin doors-closure, hinges, gaskets, handles and ease of slide; lubricate as required. Check storage bin condition. | ✓ | ✓ | |
| 11 | Clean motor, compressor, and condenser coil. | ✓ | ✓ | |

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For any deficiencies found exceeding \$250 open a corrective maintenance (CM) ticket and include the Asset #, WO #, photos, and a detailed description of the deficiency. To be performed by: General Maintenance Worker **Additional Notes:**

