

PREVENTIVE MAINTENANCE PROGRAM CHECKLIST

MISCELLANEOUS KITCHEN EQUIPMENT

SITE AND BLDG#: NY058-104

MECHANIC SIGNATURE: *SIGNATURE ON FILE (DROWE)*

DATE: 7/12/23

Site Location	WO#	Asset#	PM#	Manufacturer	Model Number	Serial#	Asset Description	Asset Location
NY058-104	2-22770		PM-AN-10303					
CHECK POINT	CHECKPOINT DESCRIPTION				NOTES/ACTIONS (If Task Complete is Checked 'NO', Then Provide Explanation)			
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 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: