

**CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE**

(To be completed by the Contractor and saved in the Contractor's CMMS)

FACID/Building: NY013 Date of Visit: 11/23/20

Contractor Personnel on Site:

- | | |
|-------------------------|------------|
| 1. <u>PATRICK BROWN</u> | 3. <u></u> |
| 2. <u></u> | 4. <u></u> |

Work Performed:

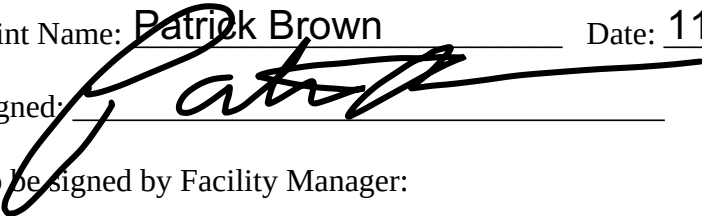
Preventive Maintenance - Services Completed (Annual, Quarterly, Monthly, equipment identification, etc.)

1. WO's 10556-105621QT, 10663PMM, 10641PMQ, 10658PMS, 10563-10565QT
2. REFRIDGEATORS, WATER HEATERS, LIGHTING, EXPANSION TANK,
3. ISOLATION VALVES, DOWNSPOUTS, GUTTERS
4.
5.

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Patrick Brown Date: 11/23/20

Signed: 

To be signed by Facility Manager:

By signing the Certification of Work, the said government representative signature does not constitute acceptance of any work performed by the contractor, it only acknowledges that the contractor was on-site during the identified timeline:

Print Name/Rank: MR McCarthy Date: 11/23/20

Signed: 

E-Mail:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: **NY013-01**MECHANIC
SIGNATURE: DATE: **11/23/20**LOCATION/RM #: **WO# 10556 ASSET # 9220**
10557 9222START TIME: **8am**FINISH TIME: **8:30am**

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	De-energize, lock out, and tag electrical circuits.	☒	☒	
2	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.	☒	☒	
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	☒	☒	no deficiencies noted
2	Verify indicator light on; check compartment temperature.	☒	☒	compartment temperature is correct
3	Examine evaporator for proper clearances/slope and air flow.	☒	☒	evaporator is good
4	Examine handles, hinges and tightness of door closure.	☒	☒	hinges and door dark closers are good
5	Examine safety door release and fan shut down safety switch.	☒	☒	safety switches function properly
6	Inspect lighting for burnt out lamps. Replace if required.	☒	☒	no burnt-out lamps
7	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain-piping as required; lubricate motor(s).	☒	☒	all are good and clean
8	Clean condenser coil and condensing unit section.	☒	☒	condensing unit is clean
9	Clean and inspect defrost evaporation trays/pans.	☒	☒	evaporator pans are clean
10	Check operation of thermostats; calibrated as required.	☒	☒	thermostats are functioning correctly
11	Check coil superheat and adjust to manufacturers recommendations.	☒	☒	superheat is correct
12	Inspect and service all electric motors.	☒	☒	Motors are good
13	Check box floor for water or ice accumulation.	☒	☒	no ice or water accumulation
14	Clean up area and note any deficiencies.	☒	☒	no deficiencies noted

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 discription of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes: