

**CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE**

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

FACID/Building: NY067 Date of Visit: 11-20-18

Contractor Personnel on Site:

- | | |
|-------------------------|----------|
| 1. <u>Patrick Brown</u> | 3. _____ |
| 2. _____ | 4. _____ |

Work Performed:

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

1. 1010 MO, 1119 QT, 1120 QT, 1121 QT, 1122 QT, 1123 QT, 1124 QT, 1125 QT, 1126 QT
2. 1127 QT, 1128 QT, 1129 QT, 1130 QT
3. Motor Vehicle Area Light, Chill Water Pump, Hot Water Pump, Freezer, Fridge, Ice Maker
4. Emergency Light, Water Heater, Emergency Light, Emergency Exit Sign
5. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Patrick Brown Date: 11-20-18

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: Douglas Rusho Date: 11/20/18

Signed: _____

E-Mail: douglas.rusho.dug mail, mil

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST **REACH-IN REFRIGERATORS/ FREEZERS**

SITE AND BLDG #: NY067 - BLDG 1

MECHANIC

SIGNATURE: DATE: 11-14-18LOCATION/RM #: Kitchen WO# 1121 ASSET # 10566START TIME: 2:30FINISH TIME: 3:30

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	De-energize, lock out, and tag electrical circuits.	✓		
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance.	N/A ✓		
4	If materials containing refrigerants are discarded, comply with EPA regulations as applicable.	N/A		
5	Closely follow all safety procedures described in the Safety Data Sheet (SDS) for the refrigerant and to all labels on refrigerant containers.	✓		
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.	✓		Temp were only .5° off
3	Examine evaporator for proper clearances/slope and air flow.	✓		Handles and Hinges are tight
4	Examine handles, hinges and tightness of door closure.	✓		Evaporator is in good condition
5	Examine safety door release and fan shut down safety switch.	✓		Working properly
6	Inspect lighting for burnt out lamps.	✓		all lights are working
7	Check starter panels and controls for proper operation, burned or loose contacts, and loose connections.	✓		No loose or Burnt connections, contacts are good
8	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).	✓		Coil was Dirty Pan was Dry Blowers Fans and Motors are clean now
9	Clean condenser coil and condensing unit section.	✓		Condenser coil and unit are clean
10	Clean and inspect defrost evaporation trays/pans.	✓		tray is in good shape no holes
11	Inspect defrost systems for proper operation, including timer; adjust as required. Have automatic defrosters adjusted as required so freezer will defrost during "Off Peak" hours	✓		Defrost is operation properly Did not have to make any adjustments
12	Check operation of thermostats; calibrated as required.	✓		
13	Check coil superheat and adjust to manufacturers recommendations.	✓		
14	Inspect and service all electric motors.	✓		