

**CERTIFICATION OF WORK  
PREVENTIVE MAINTENANCE**

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

FACID/Building: VA049 Date of Visit: 2/25/20

Contractor Personnel on Site:

1. <u>RICHARD WALKER</u>	3. _____
2. _____	4. _____

**Work Performed:**

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

1. WO'S 11603FQ, 11665QT, 11672SA, 11693PMF, 11666QT
2. FILTERS, KITCHEN EQUIP, WATER HEATERS, LIGHTING AIR FILTER CEILING
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

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**CERTIFICATION OF WORK**

To be signed by the Contractor:

Print Name: Richard Walker Date: 2/25/20

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: ANDERSON, MARK GS-11 Date: 2/25/20

Signed: 

E-Mail: mark.s.anderson7.mil@mail.mil

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

SITE AND BLDG #: VA049-01

MECHANIC  
SIGNATURE: 

DATE: 2.20.2020

LOCATION/RM #: Kitchen WO# 11665 ASSET # 1593

START TIME: 9am FINISH TIME: 5pm

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
<b>SPECIAL INSTRUCTIONS</b>				
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.	✓		
<b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b>				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.	✓	/	
2	Verify indicator light on; check compartment temperature.	✓	/	
3	Examine evaporator for proper clearances/slope and air flow.	✓	/	
4	Examine handles, hinges and tightness of door closure.	✓	/	
5	Examine safety door release and fan shut down safety switch.	✓	/	
6	Inspect lighting for burnt out lamps. Replace if required.	✓	/	
7	Clean evaporator coil, evaporator drain pan, blowers, fans, motors, and drain piping as required; lubricate motor(s).	✓	/	
8	Clean condenser coil and condensing unit section.	✓	/	
9	Clean and inspect defrost evaporation trays/pans.	✓	/	
10	Check operation of thermostats; calibrated as required.	✓	/	
11	Check coil superheat and adjust to manufacturers recommendations.	✓	/	
12	Inspect and service all electric motors.	✓	/	
13	Check box floor for water or ice accumulation.	✓	/	
14	Clean up area and 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:

