CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE

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

FACID/Building: NY067 Date of Visit: 12/1/21

Contractor Personnel on Site:

1. PATRICK BROWN
2. _____
3. _____
4. _____

Work Performed:

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

1. WO#'S , 14951 ,14964 , 15046-15052 , 15155 , 15167 , 15179 ,
2. 15053-15055 , 15180 , 15056 , 15057
3. ASSET#'S , 10612 , 10559 , 10560 , 10566 , 10567 , 10568 ,
4. 10613 , 10614 , 10551 , 10636-10638 , 10643 , 10644 ,
5. 190917-, 450 , 430-433 , 446 , 449 , 455

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Patrick Brown Date: 12/1/21

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: AMMIE Mearero Date: 12/1/21

Signed: _____

E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: NY067 BLDG1

MECHANIC SIGNATURE: [signature]

DATE: 12/1/21

LOCATION/RM #: kitchen **WO#** 15048, 15049 **ASSET #** 10566, 10567

START TIME: 9am **FINISH TIME:** 9:30am

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES	TASK COMPLETE NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
	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 slope is good
4	Examine handles, hinges and tightness of door closure.	✓		handles and hinges are good
5	Examine safety door release and fan shut down safety switch.	✓		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).	✓		evaporator coil drain and pan are good
8	Clean condenser coil and condensing unit section.	✓		condensing coil is clean
9	Clean and inspect defrost evaporation trays/pans.	✓		trays are clean
10	Check operation of thermostats; calibrated as required.	✓		thermostat functions properly
11	Check coil superheat and adjust to manufacturers recommendations.	✓		superheat is correct
12	Inspect and service all electric motors.	✓		electrical motors are good.
13	Check box floor for water or ice accumulation.	✓		no water or ice 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 perfomed by: General Maintenance Worker

Additional Notes: