

**CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE**

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

FACID/Building: NY013 Date of Visit: 11/9/21

Contractor Personnel on Site:

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

Work Performed:

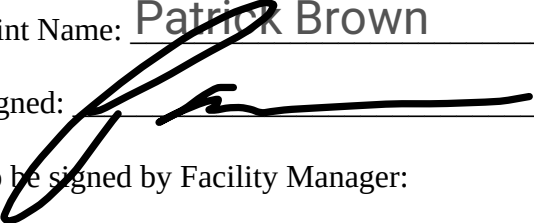
Preventive Maintenance - Services Completed (Annual, Quarterly, Monthly, equipment identification, etc.)

1. WO#'S, 15090-15096 , 15163 , 15169 , 15184 , 15097-15099
2. ASSET#'S , 9220 , 9222 , 9240 , 9241 , 9243-9245 ,
3. 9261-9263 , 190917- , 131 , 102 , 103 , 132 , 127 , 128
4. _____
5. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

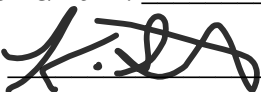
Print Name: Patrick Brown Date: 11/9/21

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:

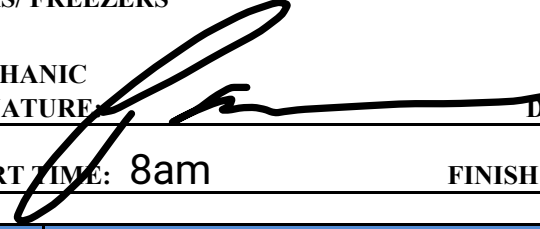
Print Name/Rank: SFC KEVIN STEWART Date: 11/9/21

Signed: 

E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
REACH-IN REFRIGERATORS/ FREEZERS

SITE AND BLDG #: NY013 BLDG1

MECHANIC
SIGNATURE: 

DATE: 11/9/21

LOCATION/RM #: kitchen WO# 15090, ASSET # 9220,
15091 9222

START 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 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 performed by: General Maintenance Worker

Additional Notes: