

**CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE**

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

FACID/Building: NY013 Date of Visit: 12-20-18 / 12-13-18

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. 1341 FQT, 1342 FQT, 1343 FQT, 1587 SA, 1588 SA, 1440 QT, 1589 SA
- 2. Air Handler, Unit Heater, Kitchen Hood, Overhead Exhaust System, Unit heater
- 3. _____
- 4. _____
- 5. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Patrick Brown Date: 12-20-18

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: Hutchins, Candi M. GS07 Date: 20181220

Signed: Candi M. Hutchins

E-Mail: candi.m.hutchins.civ@mail.mil

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST **KITCHEN HOOD**

ACTIVITY AND BLDG #: NY013 - Bldg 2
**MECHANIC
SIGNATURE:** [Signature]
DATE: 12-13-18
LOCATION/RM #: 121 Food prep **WO#** 1588 **ASSET #** 9242
START TIME: 10:30 am **FINISH TIME:** 11:00 am

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	In addition to the procedure(s) outlined in this standard, the equipment manufacturer's recommended maintenance procedure(s) and/or instruction(s) shall be strictly adhered.	✓		
2	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.	✓		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Clean all accessible surfaces thouroughly.	✓		Surfaces are clean
2	Check all louvers and dampers. If dampers must be moved to ensure complete cleaning, ensure they will be marked and returned to their original position to prevent unbalancing the system.	✓		
3	Clean and/or replace filters, if applicable.	✓		Filters are clean and in good shape
4	Enure unit is operating properly, not any deficiencies.	✓		No 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 discription of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes: