

## CERTIFICATION OF WORK PREVENTIVE MAINTENANCE

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

FACID/Building: NY067 Date of Visit: 1-3-19

Contractor Personnel on Site:

1. Patrick Brown 3. \_\_\_\_\_  
2. \_\_\_\_\_ 4. \_\_\_\_\_

**Work Performed:**

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

1. 1716AN,1717AN,1718AN,1719AN,1720AN,1721AN,1722AN,1723AN
2. 1724AN,1725AN,1726AN,1727AN,1728AN, 1859MO
3. 1915SA,1916SA,1917SA,1918SA,1919SA,1920SA,1921SA
4. Various Kitchen Equipment, Parking Lighting, Overhead Doors, Key Card
5. \_\_\_\_\_

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## CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Patrick Brown Date: 1-3-19

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 Rushko Date: 1/29/19

Signed: 

E-Mail: douglas.rushko.ctng@mail.wil

## **PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**

### **FOOD SERVING TABLE**

ACTIVITY AND BLDG #: NY 067 - Bldg 1

**MECHANIC  
SIGNATURE:**

DATE: 1-14-19

START TIME: 9:45

FINISH TIME: 11:30

| CHECK POINT                                       | CHECKPOINT DESCRIPTION                                                                                                                                                                                               | TASK COMPLETE |    | NOTES/ ACTIONS<br>(IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION) |
|---------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----|-------------------------------------------------------------------------|
|                                                   |                                                                                                                                                                                                                      | YES           | NO |                                                                         |
| <b>SPECIAL INSTRUCTIONS</b>                       |                                                                                                                                                                                                                      |               |    |                                                                         |
| 1                                                 | Notify cafeteria operator and get permission prior to performing all maintenance.                                                                                                                                    | ✓             |    |                                                                         |
| 2                                                 | If any safety deficiencies are found which could cause injury or damage, notify the cafeteria operator immediately and secure the equipment from further operations.                                                 | ✓             |    |                                                                         |
| 3                                                 | De-energize, lock out, and tag electrical circuits.                                                                                                                                                                  | ✓             |    |                                                                         |
| <b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b> |                                                                                                                                                                                                                      |               |    |                                                                         |
| 1                                                 | Check with operating or area personnel for any deficiencies; verify cleaning program.                                                                                                                                | ✓             |    |                                                                         |
| 2                                                 | Clean all exterior laminated surfaces, aluminium hardware and wire shelves with a mild soap solution, using a damp cloth followed by a lint-free dry cloth.                                                          | ✓             |    |                                                                         |
| 3                                                 | All glass can be cleaned with a non-abrasive cleaner                                                                                                                                                                 | ✓             | ✓  | NO Glass on tables, Glass on Food warmers                               |
| 4                                                 | Plexiglas can be cleaned and polished with specialized acrylic cleaners. Do not use strong alkali solutions, steel wool, or abrasive cleaners.                                                                       | ✓             |    |                                                                         |
| 5                                                 | Stainless steel surfaces may be cleaned with a non-abrasive cleaner applied liberally. Wipe and dry with smooth strokes in the direction of the polish marks on the steel.                                           | ✓             |    | Used Stainless Steel Cleaner                                            |
| 6                                                 | To clean the interior of the display case and wire shelves, use a mild soap solution using a damp cloth followed by a lint-free dry cloth, being sure to wring out excess water                                      | ✓             |    |                                                                         |
| 7                                                 | If applicable, clean evaporator coil as needed.                                                                                                                                                                      | ✓             |    |                                                                         |
| 8                                                 | If applicable, clean the condenser coil: Switch off the compressor and remove grill panel. Vacuum condenser coils (front and rear) and remove all foreign materials. Replace the grill prior to starting compressor. | ✓             |    |                                                                         |

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:**