

**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. <u>Patrick Brown</u> | 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. _____

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: Doug Rushlo Date: 1/29/19

Signed: _____

E-Mail: douglas.rushlo.ctny@mail.mil

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST **MANUAL/AUTOMATIC OVERHEAD DOORS**

SITE AND BLDG #: NY067 - Bldg 1MECHANIC
SIGNATURE: _____DATE: 1-3-19
 LOCATION/RM #: Assembly 1917 10622
Kitchen 1915 10620
 WO# 1916 ASSET # 10621
START TIME: 11:45 AMFINISH TIME: 1 PM

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	Check with door operating personnel for any known deficiencies.	✓		
2	Inspect general arrangement of door and mechanism, mountings, standards, wind locks, anchor bolts, counterbalances, weather stripping, door sweeps etc. Clean, tighten, and adjust repair as required.	✓		Mounting Bolts are tight, Weather stripping is in good shape
3	If applicable, operate with power from start to stop and at intermediate positions. Observe performance of various components, such as brake, limit switches, door operating speed, motor, gear box, etc. Clean and adjust as needed.	✓		Brake, limit switches
4	Check operation of safety edges, stops, electric eye, treadle, or other operating devices. Clean and make required adjustments or repairs.	✓		No adjustments required
5	Check manual operation. Note brake release, motor disengagement, functioning or hand pulls, chains sprockets, clutch, etc.	✓		All operational correctly
6	If applicable, examine all wiring, motor, starter, push button, etc., blow out or vacuum if needed.	✓		All is in good shape
7	If applicable, inspect gear box, change or add oil as required.	✓		No oil required
8	Perform required lubrication. Remove old or excess lubricant.	✓		used white lithium on overhead and Food grade on kitchen Roll ups
9	Clean unit and mechanism thoroughly. Touch up paint where required.	✓		
10	Clean up and remove all debris.	✓		

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: