CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE

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

FACID/Building: PA062 Date of Visit: 6/4/19

Contractor Personnel on Site:

1. Bill Davis
2. _____
3. _____
4. _____

Work Performed:

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

1. 9081ACT, 9101AN, 9234MO, 9260QT, 9302QT, 9371SA, 9069ACT, 9181AN,
2. 9322QT, 9454SA
3. EXHAUST FANS, OUTSIDE LIGHTING, EXPANSION TANK, HOT WATER
4. BOOSTER PUMPS, GREASE TRAP, FAN COIL, UNIT HEATERS,
5. OVERHEAD VEHICLE EXHAUST SYSTEMS

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Bill Davis Date: 6/28/19

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: Cynthia Croyle Date: 6/28/19

Signed: Cynthia Croyle

E-Mail: _____

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
EXHAUST FANS

SITE AND BLDG #: PA062-01

MECHANIC SIGNATURE: [signature] **DATE:** 6/4/19

LOCATION/RM #: Bathroom Various **WO#** 9101 **ASSET #** see below

START TIME: 7AM **FINISH TIME:** 5PM

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE YES	TASK COMPLETE NO	NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
	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 to.	X		
2	Schedule shutdown with operating personnel, as needed.	X		
3	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.	X		
	TO BE PERFORMED AT EACH INSPECTION SERVICE			
1	Clean unit, especially fan blades.	X		
2	Inspect pulleys, belts, couplings, etc.; adjust tension and tighten mountings as necessary. Change badly worn belts. Multiple belts should be replaced with matched sets.	X		
3	Perform required lubrication and remove old or excess lubricant.	X		
4	Clean motor with vacuum or low pressure dry air (less than 40 psig). Check for obstructions in motor cooling and air flow.	X		
5	Check structural members, vibration eliminators, and flexible connections. Check fan housing to ensure there is no damage and the housing is tight.	X		
6	Start unit and check for vibration and noise.	X		
7	Remove all trash and debris.	X		

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:

Asset #3563, 3565, 3568, 3571, 3593, 3602, 3603, 3606, 3608, , 3613, 3615, 3482, 3488

THERE ARE NOT 11 EXHAST FANS. THE UUSED KITCHEN HAS 3 MAKE AIR UNITS WITH 3 FURNACE'S IN THE KITCHEN, KITCHEN HOOD ALSO HAS A MAKEUP AIR UNIT WITH HEAT ON ROOF. THE KITCHEN IS UNUSED. ECEPT FOR FRIGERATOR. All EXHAST FAN OPERATE, All 4 MAKE UP AIR FURNACE'S DID BLOW AIR IN, DIDN'T FIRE FURNACE'S