

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: WY02208 MECHANIC: J. Pulano DATE: 8/3/2022
 LOCATION/RM #: 9558 SSSET # 9649 START TIME: _____ FINISH TIME: _____

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETED		NOTES/ACTIONS
		YES	NO	
1	Notify cafeteria operator and get permission prior to performing all maintenance.	☒		
2	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.	☒		
3	De-energize, lock out, and tag electrical circuits and fuel service.	☒		
1	Check with operator or manager for any deficiencies, verify cleaning program.	☒		
2	Check all controls, mechanisms for proper operation; adjust as required.	☒		
3	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.	☒		
4	If applicable, check electric power line condition, switch, disconnect, etc.; or check condition of gas supply, valves, regulators, and inspect pilot, check for Gas leaks.	☒		
5	Ensure unit is clean and in working order. Note any deficiencies.	☒		

Note: The technician shall perform any repairs identified during PMA 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

House was refrigerated

~~EX-11~~ U-GAS

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST TIME CLOCK, LIGHTING

SITE AND BLDG #: 44024-208MECHANIC SIGNATURE: PullanoDATE: 8/3/2020LOCATION/RM #: NAH WO#9562 ASSET # 9683

START TIME:

FINISH TIME:

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		SPECIAL INSTRUCTIONS	NOTES/ACTIONS (IF TASK COMPLETE IS CHECKED NO. PROVIDE EXPLANATION)
		YES	NO		
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.	☒			
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 timeclock using a soft lint-free cloth and spray bottle of glass cleaner. Remove any dirt or grease build up.	☒			CLEAN EX 15 LIGHT
2	Check physical connections.	☒			FIXTURES
3	Verify the timeclock configuration, ensure proper operation.	☒			LIGHT OK
4	If applicable, check battery and replace as needed.	☒			

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: