

~~EX-105~~ ~~EX-105~~

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST TIME CLOCK, LIGHTING

SITE AND BLDG #: HYD 024 - B406 205 MECHANIC SIGNATURE: Pullano DATE: 8/5/2022
LOCATION/RM #: NA/H WO# 9563 ASSET # 9697 START TIME: FINISH TIME:

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		SPECIAL INSTRUCTIONS	NOTES/ ACTIONS (IF TASK COMPLETE IN 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 EXIST LIGHT
2	Check physical connections.	☒			FIXTURES
3	Verify the timeclock configuration, ensure proper operation.	☒			
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:

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: WY024-356 MECHANIC SIGNATURE: [Signature] DATE: 8/5/2020
LOCATION/ROOM #: W09566 ASSET # 9728 START TIME: _____ FINISH TIME: _____

CHECK POINT	CHECKPOINT DESCRIPTION	PERFORMED	DATE	NO.	NOTES/ACTIONS
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.				

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To be performed by: General Maintenance Worker

HOUSEHOLD REPAIRS