

**PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**  
**KITCHEN HOOD**

**ACTIVITY AND BLDG #:** NY054 - 01 **Main Building**

**MECHANIC**  
**SIGNATURE:** Christopher N Pothier **DATE:** 12 - 4 - 19

**LOCATION/RM #:** Kitchen **WO#** 6258 **ASSET #** 10126

**START TIME:** \_\_\_\_\_ **FINISH TIME:** \_\_\_\_\_

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
<b>SPECIAL INSTRUCTIONS</b>				
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.	X		
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.	X		
<b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b>				
1	Clean all accessible surfaces thoroughly.	X		
2	Check all louvers and dampers. If dampers must be moved to ensure complete cleaning, ensure they will be marked and returned to their original position to prevent unbalancing the system.	X		
3	Clean and/or replace filters, if applicable.		X	Unit does not have a filter
4	Ensure unit is operating properly, not any deficiencies.	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 description of the deficiency.

To be performed by: General Maintenance Worker

**Additional Notes:**