

PM-QT-9065

Electric Kitchen Hot Water Booster Heater

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
UNIT HEATER, HOT WATERSITE AND BLDG #: NY001 Main Building
LOCATION/RM #: 128 WO# 2327 ASSET # 9065
KitchenMECHANIC
SIGNATURE:

David Ruppel

DATE: 2-4-2019

START TIME:

FINISH TIME:

CHECK POINT	CHECK POINT DESCRIPTION	AS IS CONDITION		TO SUGGESTION	
		NOTES	RECOMMENDATION	NOTES	RECOMMENDATION
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	Schedule shutdown with operating personnel.				
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.				
4	Check valve for full stroke operation in both directions, if applicable.				
5	Check valve for signs of abnormal wear and leaks. Replace packing if needed.				
6	Clean the coil with vacuum cleaner.				
7	Comb the fins as needed.				
8	Clean all fans and motors.				
9	Check operation of controls and safeties.				
10	Lubricate as required.				
11	Check all motors, belts, pulleys, shafts, etc. for alignment.				

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:

Unit disconnected. No water/plumbing available. Power OFF.
Could not PM. Olden unit looks rusty and beyond service life. Not safe.
Performed evaluation, inspection, and inventory only
part of abandoned kitchen equipment.