

**PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**  
**MISCELLANEOUS KITCHEN EQUIPMENT**

ACTIVITY AND BLDG #: KY024-355

LOCATION/RM #: \_\_\_\_\_ WO# \_\_\_\_\_ ASSET # \_\_\_\_\_

MECHANIC SIGNATURE: [Signature] DATE: 2/5/2019

START TIME: \_\_\_\_\_

FINISH TIME: \_\_\_\_\_

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ACTIONS (IF TASK COMPLETE, CHECKED NO. FROM THE EVALUATION)
		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.			<u>check</u>
3	De-energize, lock out, and tag electrical circuits and fuel service.			<u>condensate unit</u>
<b>NO REPAIRS REQUIRED AFTER CH INSPECTION SERVICE</b>				
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 PMA 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:

cd. 04 ASSIST H  
2397 - PU-AT-9728 - HOUSEHOLD ARTS OK  
2398 - PU-AT-9729 - FURNITURE OK  
2399 - PU-AT-9730 - RST 2 SECTIONS OK