

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY024-356

MECHANIC
 SIGNATURE: M. Morales

DATE: 2/5/2019

LOCATION/RM #:

WO#

ASSET #

START TIME:

FINISH TIME:

CHECK POINT	CHECKPOINT DESCRIPTION	TASKED TO/EQUIP		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.			
4	Check with operator or manager for any deficiencies, verify cleaning program.			
5	Check all controls, mechanisms for proper operation; adjust as required.			
6	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.			
7	If applicable, check electric power line condition, switch, disconnect, etc.; or check condition of gas supply, valves, regulators, and inspect filter; check for gas leaks.			
8	Ensure unit is clean and in working order. Note any deficiencies.			

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:

*act: 04
 2397 - pu-act-9728 - household act
 2398 - pu-act-9729 - freezer, ch
 2399 - pu-act-9730 - rec 2 secon / ch*