

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: KY024-358

MECHANIC

SIGNATURE: Whiteway

DATE: 2/4/2019

LOCATION/RM #: WO# 2405 ASSET# 9290

START TIME:

FINISH TIME:

CHECK POINT	CHECKPOINT DESCRIPTION	TASK CODE NUMBER	YES	NO	NOTES/ACTIONS (IF P.M. COMPLETELY CHECKED, NO FURTHER EXPLANATION)
			SPECIAL INSTRUCTIONS		
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.				<u>TO BE RETURNED IMMEDIATELY</u>
5	Check all controls, mechanisms for proper operation; adjust as required.				<u>CHI INSPECTION SERVICE</u>
6	Check all controls, mechanisms for proper operation; adjust as required.				<u>REPLACE BURNER</u>
7	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.				
8	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.				
9	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:

PM - OT - 9290 - House 200 maintenance