

SEE NOTES ON PAGE 2

PM-AN-9021

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
/ DISHWASHING MACHINEACTIVITY AND BLDG #: M001 Main Bldg.MECHANIC
SIGNATURE:

David B. Rappel

DATE: 1-28-2019LOCATION/RM #: Kitchen WO# 1769 ASSET # 9021

START TIME:

FINISH TIME:

| CHECKPOINT | CHECKPOINT DESCRIPTION | TASK COMPLETE | | NOTES/ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION) |
|--|--|---------------|----|--|
| | | YES | NO | |
| SPECIAL INSTRUCTIONS | | | | |
| 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 | Notify cafeteria operator and get permission prior to performing all maintenance. | | | |
| 3 | De-energize, lock out, and tag electrical circuits and fuel service. | | | |
| TO BE PERFORMED DURING EACH INSPECTION SERVICE | | | | |
| 1 | Check with operator or manager for any deficiencies, verify cleaning program. | | | |
| 2 | Check motor and bearings for excessive noise, vibration, and overheating. Clean motor ventilator openings | | | |
| 3 | Check electric insulators, connection and wiring, including inside access panels and junction boxes, and final connections. Tighten loose connections. | | | |
| 4 | Test electrical controls, signal lights, timer, and OFF/ON switches. Test timer and switches. | | | |
| 5 | Examine all pump suction and discharge connections for leakage, adjust packing nuts as required. | | | |
| 6 | Check temperature regulator and adjust or calibrate as required. | | | |
| 7 | Check thermostatic control solenoid valve for a minimum of 100° prewash, 140° for wash, and 140° or 180°F for final rinse. (Low temp machines at 140°F.) | | | |
| 8 | Check operation of wash and rinse spray mechanism for spray coverage and drainage. | | | |
| 9 | Inspect soap and spray solution feeder lines; clean as necessary. | | | |
| 10 | Inspect water/steam lines and fittings for leaks; tighten fittings as necessary. | | | |
| 11 | Check packing glands on wash, rinse, and drain valves; add or replace packing as required. Tighten nuts, bolts, and screws. | | | |

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|-------------|---|---------------|----|--|
| | | YES | NO | |
| 12 | Check lubricant in gear case; add manufacturer's recommended oil if required. | | | |
| 13 | Inspect splash curtain for tears, clearance, and water tightness; adjust if required. | | | |
| 14 | Check proper operation of solenoid valve and float in fill tank; adjust as required. Check and repair insulation as needed. | | | |
| 15 | Check proper operation of micro-switch. | | | |
| 16 | Check doors for operations of chains and counterweights, warping, alignment and water tightness. | | | |
| 17 | Clean lime off thermostatic probe and heating elements. Drain booster heater to remove scale from the bottom. | | | |

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:

No running water nor electricity - could not PM.
 Old abandoned kitchen equipment beyond service life.
 Did not want to risk fire hazard due to possible electrical short
 This checklist serves as an evaluation only.
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