

PM-AN-9022

Serving Counter, Hot Food Table, Electric
 PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
 FOOD SERVING TABLE

ACTIVITY AND BLDG #: NY001 Main BldgLOCATION/RM #: Kitchen WO# 1770 ASSET # 9022MECHANIC
SIGNATURE:*Dave Poppel*DATE: 1-28-2019

START TIME:

FINISH TIME:

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	Notify cafeteria operator and get permission prior to performing all maintenance.		X	<i>place is vacated</i>
2	If any safety deficiencies are found which could cause injury or damage, notify the cafeteria operator immediately and secure the equipment from further operations.		X	<i>N/A</i>
3	De-energize, lock out, and tag electrical circuits.	X		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.		X	<i>no one around</i>
2	Clean all exterior laminated surfaces, aluminium hardware and wire shelves with a mild soap solution, using a damp cloth followed by a lint-free dry cloth.	X		
3	All glass can be cleaned with a non-abrasive cleaner	<i>Asm</i>	X	<i>no glass</i>
4	Plexiglas can be cleaned and polished with specialized acrylic cleaners. Do not use strong alkali solutions, steel wool, or abrasive cleaners.		X	<i>N/A</i>
5	Stainless steel surfaces may be cleaned with a non-abrasive cleaner applied liberally. Wipe and dry with smooth strokes in the direction of the polish marks on the steel.	X		
6	To clean the interior of the display case and wire shelves, use a mild soap solution using a damp cloth followed by a lint-free dry cloth, being sure to wring out excess water	X		
7	If applicable, clean evaporator coil as needed.		X	<i>heater only</i>
8	If applicable, clean the condenser coil: Switch off the compressor and remove grill panel. Vacuum condenser coils (front and rear) and remove all foreign materials. Replace the grill prior to starting compressor.		X	<i>N/A</i>

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 looks old and questionable -- possibly beyond service life.
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Unit is part of old abandoned kitchen equipment. Site is empty and for sale.