

PM-AN-9026

## Prep Table

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST  
MISCELLANEOUS KITCHEN EQUIPMENTACTIVITY AND BLDG #: NY001 Main Bldg  
LOCATION/RM #: Kitchen WO# 1774 ASSET # 9026MECHANIC  
SIGNATURE: Dave Roppel

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	N/A
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.		X	N/A
3	De-energize, lock out, and tag electrical circuits and fuel service.		X	N/A
TO BE PERFORMED BY THE TECHNICIAN/SECTION				
1	Check with operator or manager for any deficiencies, verify cleaning program.		X	no one there
2	Check all controls, mechanisms for proper operation; adjust as required.		X	N/A
3	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.		X	N/A
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.		X	N/A
5	Ensure unit is clean and in working order. Note any deficiencies.	X		

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:

Very old table, shaky supports/legs.