

PM-AN-9028

# PREP TABLE - Moveable

## PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

### MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: NY001 Main Bldg

MECHANIC

SIGNATURE: David Ruppel

DATE: 1-28-2019

LOCATION/RM #:

WO#

1776

ASSET #

9028

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	No one there
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 AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.		X	No manager around - all gone!
2	Check all controls, mechanisms for proper operation; adjust as required.		X	No controls
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:

Satisfactory good.  
Basically did a good cleaning and is in satisfactory service order.