

DISPOSAL

PM-AN-9933

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENTACTIVITY AND BLDG #: NY001 Main Bldg
LOCATION/RM #: Kitchen WO# 1781 ASSET # 9933MECHANIC
SIGNATURE:

David Rappel

DATE: 1-28-2019

START TIME:

FINISH TIME:

CHECKPOINT	CHECKPOINT DESCRIPTION	TASKS COMPLETED		NOTES/ ACTIONS (0= TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
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.			
GENERAL MAINTENANCE CHECKLISTS AND SERVICES				
1	Check with operator or manager for any deficiencies, verify cleaning program.			
2	Check all controls, mechanisms for proper operation; adjust as required.			
3	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.			
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.			
5	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:

Unit has no water due to busted pipes months before.

Unit would not power up and may be "Frozen" due to corrosion and non-use
Abandoned kitchen equipment not suitable for service.