

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST OVEN

ACTIVITY AND BLDG #: NY001 - 01 Main Building

MECHANIC

SIGNATURE: *Christopher N Pothier* **DATE:** 1 - 28 - 20

LOCATION/RM #: Kitchen **WO#** 6615 **ASSET #** 9027

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.			
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.			See Notes
3	De-energize, lock out, and tag electrical circuits and fuel service.			
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operating or area personnel for any deficiencies; verify cleaning program.			
2	Check all controls, mechanisms for proper operation; adjust as required.			
3	Examine utility supply line, piping, valve packing, specialties, and insulation; look for leaks.			See Notes
4	Check electric power line condition, switch, disconnect, etc.; or check condition of gas supply, valves, regulators, and inspect pilot, check for Gas leaks.			
5	Check the operation of thermostats; calibrate if required			
6	Clean and adjust gas burners.			
7	Check safety pilot and solenoid.			See Notes
8	Clean and adjust pilot light assembly.			
9	Check flue for proper draft or obstructions.			
10	Lubricate gas valves.			
11	Clean interior walls and elements to obtain maximum heat transfer.			
12	Check gaskets and seals; check doors for tightness and warping; lubricate hinges and repair as necessary.			See Notes
13	Examine handles, knobs and controls for tightness and safe condition.			

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: The gas has been shut off to this unit so it will not function. Unit is clean and in good shape.