

**PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST**  
**DISHWASHING MACHINE**

**ACTIVITY AND BLDG #:** NY001 - 01 **Main Building**

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

**LOCATION/RM #:** Kitchen **WO#** 6620 **ASSET #** 9032

**START TIME:** \_\_\_\_\_ **FINISH TIME:** \_\_\_\_\_

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
<b>SPECIAL INSTRUCTIONS</b>				
1	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 to.			See Notes
2	Notify cafeteria operator and get permission prior to performing all maintenance.			
3	De-energize, lock out, and tag electrical circuits and fuel service.			
<b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b>				
1	Check with operator or manager for any deficiencies, verify cleaning program.			See Notes
2	Check motor and bearings for excessive noise, vibration, and overheating. Clean motor ventilator openings			
3	Check electric insulators, connection and wiring, including inside access panels and junction boxes, and final connections. Tighten loose connections.			
4	Test electrical controls, signal lights, timer, and OFF/ON switches. Test timer and switches.			
5	Examine all pump suction and discharge connections for leakage, adjust packing nuts as required.			See Notes
6	Check temperature regulator and adjust or calibrate as required.			
7	Check thermostatic control solenoid valve for a minimum of 100° prewash, 140° for wash, and 140° or 180°F for final rinse. (Low temp machines at 140°F.)			
8	Check operation of wash and rinse spray mechanism for spray coverage and drainage.			
9	Inspect soap and spray solution feeder lines; clean as necessary.			
10	Inspect water/steam lines and fittings for leaks; tighten fittings as necessary.			See Notes
11	Check packing glands on wash, rinse, and drain valves; add or replace packing as required. Tighten nuts, bolts, and screws.			

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12	Check lubricant in gear case; add manufacturer's recommended oil if required.			See Notes
13	Inspect splash curtain for tears, clearance, and water tightness; adjust if required.			
14	Check proper operation of solenoid valve and float in fill tank; adjust as required. Check and repair insulation as needed.			
15	Check proper operation of micro-switch.			
16	Check doors for operations of chains and counterweights, warping, alignment and water tightness.			See Notes
17	Clean lime off thermostatic probe and heating elements. Drain booster heater to remove scale from the bottom.			

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 water to this unit has been shut off, cannot test most functions. Unit is clean and powers on, but obviously will not run without water.