

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: LY024-352 MECHANIC SIGNATURE: [Signature] DATE: 1/7/2019
 LOCATION/RM #: _____ START TIME: 9.00 AM FINISH TIME: 10.30 AM

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES / ACTIONS (IF TASK COMPLETE, CHECKED NO. PROVIDE EXPLANATION)
		YES	NO	
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.	/		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.	/		CLEAN
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:

WO# 9732 - PM - AX - 9732 / ok stainless prep table.
 WO# 9733 - PM - AX - 9733 / ok stainless steel shelving