

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: 24050
LOCATION/RM #: _____ WO# _____ ASSET # _____

MECHANIC SIGNATURE: [Signature] DATE: 1/14/2019
START TIME: 8:30 FINISH TIME: 12:00 PM

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ACTIONS (IF TASK COMPLETE, RECHECKED NO. PHOTO TAKEN, ACTION)
		YES	NO	
1	Notify cafeteria operator and get permission prior to performing all maintenance.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
3	De-energize, lock out, and tag electrical circuits and fuel service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	clear
2	Check all controls, mechanisms for proper operation; adjust as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
3	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	ok
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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	ok
5	Ensure unit is clean and in working order. Note any deficiencies.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	ok

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:

240 #
1835 - PM-AI-ASS-6 # 9983 - PORTLAND CEMENT -
1836 - PM-AI-9984 - SERVING counter cold table electric -
1837 - PM-AI-9985 - T/11th of 9 skillet ✓
1838 - PM-AI-9986 - oven - double deck ✓
1839 - PM-AI-9987 - range standard oven gas ✓
1841 - PM-AI-9988 - prep table ✓
1842 - PM-AI-9990 - hot food table electric ✓
1843 - PM-AI-9996 - sink heater ✓
1846 - PM-AI-9994 - waste heater BOSSON ✓