

PM-AN-10461

FOOD WARMER TABLE Mobile

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

FOOD SERVING TABLE

ACTIVITY AND BLDG #: NY060 MAIN BLDG.

MECHANIC SIGNATURE: *Paul Foppel*

DATE: 1/8/19

LOCATION/RM #: Kitchen WO# 1701 ASSET # 10461

START TIME: _____

FINISH TIME: _____

| CHECK POINT | CHECKPOINT DESCRIPTION | TASK COMPLETE | | NOTES/ ACTIONS <small>(IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)</small> |
|---------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----|----------------------------------------------------------------------------------------|
| | | YES | NO | |
| SPECIAL INSTRUCTIONS | | | | |
| 1 | Notify cafeteria operator and get permission prior to performing all maintenance. | X | | |
| 2 | If any safety deficiencies are found which could cause injury or damage, notify the cafeteria operator immediately and secure the equipment from further operations. | X | | |
| 3 | De-energize, lock out, and tag electrical circuits. | X | | |
| TO BE PERFORMED AT EACH INSPECTION SERVICE | | | | |
| 1 | Check with operating or area personnel for any deficiencies: verify cleaning program. | X | | |
| 2 | Clean all exterior laminated surfaces, aluminium hardware and wire shelves with a mild soap solution, using a damp cloth followed by a lint-free dry cloth. | X | | |
| 3 | All glass can be cleaned with a non-abrasive cleaner | X | | |
| 4 | Plexiglas can be cleaned and polished with specialized acrylic cleaners. Do not use strong alkali solutions, steel wool, or abrasive cleaners. | X | | |
| 5 | Stainless steel surfaces may be cleaned with a non-abrasive cleaner applied liberally. Wipe and dry with smooth strokes in the direction of the polish marks on the steel. | X | | |
| 6 | To clean the interior of the display case and wire shelves, use a mild soap solution using a damp cloth followed by a lint-free dry cloth, being sure to wring out excess water | X | | |
| 7 | If applicable, clean evaporator coil as needed. | | X | NOT NEEDED N/A Electric Unit |
| 8 | If applicable, clean the condenser coil: Switch off the compressor and remove grill panel. Vacuum condenser coils (front and rear) and remove all foreign materials. Replace the grill prior to starting compressor. | | X | no coil |

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 discription of the deficiency.