

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: 240116 MECHANIC SIGNATURE: [Signature] DATE: 1/24/23

LOCATION/IRM #: _____ WO# _____ ASSET # _____ START TIME: _____ FINISH TIME: _____

CHECK POINT	CHECK POINT DESCRIPTION	TASK COMPLETED		NOTES/ACTIONS (IF TASK COMPLETED, CHECKED AND INITIALS REQUIRED)
		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.	☒		
1	Check with operator or manager for any deficiencies, verify cleaning program.	☒		CLEAN KITCHEN EQUIPMENT
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.	☒		YES
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

ASSET # W-0116

PM-~~AX~~-10700 - 6573
 PM-AN-10701 - 6574
 PM-AW-10702 - 6575
 PM-AN-10703 - 6576
 PM-AN-10704 - 6577
 PM-AN-10706 - 6578
 PM-AN-10707 - 6579
 PM-AN-10708 - 6580
 PM-AN-10709 - 6581
 PM-AN-10710 - 6582
 PM-AN-10711 - 6583
 PM-AN-10712 - 6584
 PM-AN-10713 - 6585