

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: HY024-358 MECHANIC SIGNATURE: J. Plante DATE: 8/13/2019
 LOCATION/RM #: WO# 3649 ASSET # 9790 START TIME: _____ FINISH TIME: _____

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETED		NOTES/ACTIONS (IF TASK COMPLETED CHECKED, NO PRECISE 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 CONDENSER
2	Check all controls, mechanisms for proper operation; adjust as required.	☒		COIC
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.	☒		REPLACE (1) BULB
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

HOUSE HOLD REFRIGERATOR