

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST REMARKS

SITE AND BUILDING:

N901 Reserve Bldg

MECHANIC
 SIGNATURE:

Steve Kymel

DATE:

11-30-18

LOCATION/ROOM:

Kitchen

ASSET #

9016

START TIME:

FINISH TIME:

1	Re-check manufacturer's instructions.				
2	Inspect general condition of all equipment and components.	X			
3	Verify proper operation of all equipment and components.	X			
4	Check for proper operation of all equipment and components.	X			
5	Check for proper operation of all equipment and components.	X			
6	Check for proper operation of all equipment and components.	X			
7	Check for proper operation of all equipment and components.	X			
8	Check for proper operation of all equipment and components.	X			
9	Check for proper operation of all equipment and components.	X			
10	Check for proper operation of all equipment and components.	X			
11	Check for proper operation of all equipment and components.	X			

Note: The technician shall perform any repairs identified during PM up to \$250 (total labor and direct material cost per PM occurrence). For any deficiencies found exceeding \$250, open a corrective maintenance (CM) ticket and include the Asset #, Work #, photos, and a detailed description of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes:

Abandoned building - closed

No Filter

Not connected to water source