

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: WY024-356 MECHANIC SIGNATURE: J. Pulavre DATE: 1/14/2019

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

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ACTIONS (IF TASK COMPLETE OR CHECKED, NO FURTHER 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 AFTER 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.			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.			
5	Ensure unit is clean and in working order. Note any deficiencies.			APP

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. O #
 PM-67-9728 - 5947 - 1 PC HOUSEHOLD REFR - OK
 PM-01-9729 - 5948 - 1 PC FREEZER - OK
 PM-01-9730 - 5949 - 2 PC REFRIGERATOR - OK