

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: WYOSO

LOCATION/RM #:

WO#

ASSET #

START TIME:

FINISH TIME:

MECHANIC
SIGNATURE: J. Melarco

DATE: 1/20/2019

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETED		NOTES/ACTIONS
		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.			
100% RECOMMENDED INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.			
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.			
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

Additional Notes:

ASSET # — W-0#

PM-07-9975-5967-1 PC FREEZER 2 SECTION
PM-07-9977-5969-1 PC REFRIGERATOR 3 SECTION