

# PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: 24050  
LOCATION/RM #: \_\_\_\_\_ WO# \_\_\_\_\_ ASSET # \_\_\_\_\_

MECHANIC SIGNATURE: [Signature] DATE: 11/20/2019  
START TIME: \_\_\_\_\_ FINISH TIME: \_\_\_\_\_

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETED		NOTES/ACTIONS (IF TASK COMPLETE, IS CHECKED NO, PLEASE PROVIDE 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.			
<b>COMPLETED DATE: 11/20/2019</b>				
1	Check with operator or manager for any deficiencies, verify cleaning program.			CLEAN CONDENSING UNIT + COIL
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.			11/20/2019

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

40575 # - 11-04  
PM-AT-9975 - 5967 - 1 PC FREEZER 2 SECTIONS  
PM-AT-9977 - 5965 - 1 PC REFRIGERATOR 3 SECTIONS