

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST ICE MAKER

SITE AND BUILDING:

NY 059

MECHANIC

SIGNATURE

David Reed

DATE

11/2/18

LOCATION WITHIN ROOM

BLK R

UNIT #

10377

START TIME

FINISH TIME

ITEM NO.	DESCRIPTION OF DEFICIENCY	STATUS		REMARKS
		YES	NO	
1	Review manufacturer's instructions	☒	☐	
2	Disconnect, lock out, and tag electrical controls	☒	☐	
3	If appliance is disposed, follow regulations concerning removal of refrigerants and disposal of the appliance	☒	☐	
4	If materials containing refrigerants are discarded comply with EPA regulations as applicable	☒	☐	
5	After approved cleaning chemicals shall be used	☒	☐	
6	Check with operating or area personnel for any deficiencies needing cleaning program	☒	☐	
7	Visually check for refrigerant oil and water leaks	☒	☐	
8	Inspect air condenser coils	☒	☐	
9	As needed, drain and clean unit with proper ice machine cleaning solution	☒	☐	
10	Check door or water filter. Replace as needed. Water filters should be changed annually, at a minimum	☒	☐	Filter on Wall not part of Unit
11	Inspect and tighten any loose screw-type structural connections	☒	☐	
12	Check all controls, adjust if necessary	☒	☐	
13	Examine water connections, open and close water valves, test ice dispensing valve and check metering adjustment	☒	☐	
14	Check and clean ice machine draining system (drain vent, drain trap)	☒	☐	
15	Examine condition of bin doors/covers, hinges, gaskets, handles and ease of use. Lubricate as required. Check storage bin condition	☒	☐	
16	Check motor, compressor, and condenser coil	☒	☐	

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

To be performed by: General Maintenance Worker

Additional Notes: