

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST ICE MAKER

 SITE AND BUILDING: NY 060 - Reserve Center Bldg.

 MECHANIC: David Reed

 DATE: 11/16/18

 LOCATION/ROOM: Kitchen

 ASSET #: 11456

START TIME:

FINISH TIME:

ITEM #	DEFICIENCY DESCRIPTION	TASK COMPLETED		NOTES
		OWNER	WFO	
PRELIMINARY INSPECTION				
1	Review manufacturer's instructions	☒		
2	Inspect, test, and tag electrical circuits	☒		
3	If appliance is damaged, 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	Only approved cleaning chemicals shall be used	☒		
PERFORMANCE OF REPAIR/REVISION WORK				
1	Check with operating or area personnel for any deficiencies, verify clearing program	☒		
2	Visually check for refrigerant, oil and water leaks	☒		
3	Inspect air conditioning unit	☒		
4	As needed, clean and charge unit with proper air machine cleaning solution	☒		
5	Check door or water lines. Replace as needed. Water lines should be changed annually at a minimum		☒	No Filter
6	Check and replace any loose wiring/electrical connections	☒		
7	Check all controls, adjust if necessary	☒		
8	Examine water connection, open and close water valve, test air dispensing valve and adjust metering adjustment	☒		
9	Check and clear ice machine draining system (check water, vacuum traps)	☒		
10	Examine condition of ice storage bins, trays, gaskets, handles and cast of bins. Advise as required. Check storage bin condition	☒		
11	Examine motor, compressor, and condenser coils	☒		

Note: The technician shall perform any repairs identified during PM up to \$250 (owner labor and direct material costs 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: