

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

MISCELLANEOUS KITCHEN EQUIPMENT

ACTIVITY AND BLDG #: ~~111-01~~

MECHANIC SIGNATURE: John Barnes DATE: 1/26/2019

START TIME: 10:00 AM
FINISH TIME: 1:00 PM

CHARGE/POINT OF DISCHARGE		SPECIAL INSTRUCTIONS	
ITEM	DESCRIPTION	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.		
4	Check with operator or manager for any deficiencies, verify cleaning program.		
5	Check all controls, mechanisms for proper operation; adjust as required.		
6	If applicable, examine utility supply line, piping, valve packing, specialties, and insulation; look for any leaks.		
7	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.		
8	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 a corrective maintenance (CM) ticket will be issued in the amount of the repair. A ~~set #~~ WCO photo and description of the repair will be attached to the ticket.

To be performed by: General Maintenance Worker

AUDIOFILE NOTES:

PH - QT - 10692 - 5853 -
PH - QT + 0694 - 5855 -
PH - QT - 0695 - 5856 -
PH - QT + 0696 - 5857 -

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