

January checklist 2021

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST
MISCELLANEOUS KITCHEN EQUIPMENTACTIVITY AND BLDG #: ny050MECHANIC
SIGNATURE: Ramon VDATE: 1-7-2021LOCATION/RM #: 128 WO# 11291 ASSET # 9985

START TIME: _____

FINISH TIME: _____

| CHECK POINT | CHECKPOINT DESCRIPTION | TASK COMPLETE | | NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION) |
|---|---|---------------|----|---|
| | | YES | NO | |
| SPECIAL INSTRUCTIONS | | | | |
| 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. | | | |
| TO BE PERFORMED AT EACH 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. | | | clean tilting skillet |
| 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: