

## December checklist 2021

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST  
KITCHEN HOOD

ny116

ACTIVITY AND BLDG #:

roof top

LOCATION/RM #:

WO# 15396 ASSET # 10744

MECHANIC Ramon V  
SIGNATURE:

DATE: 12-13-2021

START TIME:

FINISH TIME:

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
<b>SPECIAL INSTRUCTIONS</b>				
1	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.	✓		<b>lubricate motor and bearing belt ok (1)AX24</b>
2	Follow lock out/tag out procedures at all times. De-energize or discharge all hydraulic, electrical, mechanical, or thermal energy prior to beginning work.	✓		
<b>TO BE PERFORMED AT EACH INSPECTION SERVICE</b>				
1	Clean all accessible surfaces thoroughly.	✓		
2	Check all louvers and dampers. If dampers must be moved to ensure complete cleaning, ensure they will be marked and returned to their original position to prevent unbalancing the system.	✓		
3	Clean and/or replace filters, if applicable.	✓		
4	Ensure unit is operating properly, not 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:**