Northern Tioga S. D.

Preventative Maintenance

RB Walter School / Williamson High School 33 Junction Cross Road Tioga, PA 16946

SUMMER PREVENTATIVE MAINTENANCE

COMMENTS OR SPECIAL INSTRUCTIONS:

To be completed by: August 19th 2024. School buildings are open M-Th, 6:00 AM till 4:30 PM from June 17th through August 9th. After August 9th, school buildings are open M-Fri, 6:00 AM till 3:30PM.

	DESCRIPTION	
Dish machine (2)	 De-lime dish machine. Check all gaskets Check the dish machine curtains and advise if replacement is needed. 	
Warmers	 Check all temperatures. Clean circulating fans. Check all gaskets for wear. Check all ramps for "roll thru" warmers for loose hardware. Check shelving for loose hardware for all mobile warmers, and tighten shelves as needed. 	
Ovens	Calibrate oven temperatures.Clean vent and burner area of oven.	
Can openers	Inspect blades; sharpen or replace as needed.Lube.	
Serving lines (2)	 Check calibration of hot table temperatures; check amp draws of heating element. Do visual inspection of all wires for serving line for safety. 	
Knives	Sharpen all blades.	

Salvajor Scrapping Machine	 Check basic operation and safety. Check for water and grease leaks. Check skimmer motor. 	
Steamer	 Check the hoses for obstructions of either food debris, scale, lime, or calcium. (This should be done to the interior of the cooking chamber as well as the drain valve.) Check for lime build-up and use vinegar to de-lime. DO NOT USE LIMEAWAY ON THIS STEAMER. 	
Water Softener (2)	 Check for water quality to be sure the water softening system is working properly. 	
Garbage Disposal WHS	 Check for proper operation. Check for loose hardware. Check guards. Advise for any repairs / replacements needed. 	
Kettles (2)	 Check water levels for steam jacketed equipment. Calibrate the temperature and follow manufacturer's procedure for preventative maintenance. 	