

# Preventative Maintenance

**Northern Tioga S. D.**

*Clark Wood Elementary School  
Complex*

110 A Ellison Road  
Elkland, PA 16920

**SUMMER PREVENTATIVE MAINTENANCE**

**COMMENTS OR SPECIAL INSTRUCTIONS:**

To be completed by: August 7<sup>th</sup>, 2026. School buildings are open M-Th, 6:00 AM till 4:30 PM from June 8th through August 7th. After August 7th, school buildings are open M-Fri, 6:00 AM till 3:30PM.

	DESCRIPTION		
Blodgett and Market Forged Ovens	<ul style="list-style-type: none"> <li>• Check venting system for possible deterioration resulting from moisture and corrosive flue products.</li> <li>• Clear vents or advise with findings if further action is needed.</li> <li>• Calibrate oven temperatures.</li> <li>• Clean vent and burner area of oven.</li> <li>• Inspect burners and pilots for build-up of cooking residue and clean any residue.</li> </ul>		
Dish machine	<ul style="list-style-type: none"> <li>• De-lime dish machine.</li> <li>• Check all gaskets.</li> <li>• Check the dish machine curtains and advise if replacement is needed.</li> </ul>		
Warmer, Pass thru	<ul style="list-style-type: none"> <li>• Check all temperatures and calibrate as needed.</li> <li>• Clean circulating fans.</li> <li>• Check all gaskets for wear and advise if replacement is needed.</li> <li>• Check shelving for loose hardware for warmer, and tighten shelves as needed.</li> </ul>		
Can opener	<ul style="list-style-type: none"> <li>• Inspect blades; sharpen or replace as needed.</li> <li>• Lube.</li> </ul>		

Serving line	<ul style="list-style-type: none"> <li>• Check calibration of hot table temperatures; check amp draws of heating element and adjust as needed.</li> <li>• Do visual inspection of all wires for serving line for safety.</li> </ul>		
Knives	<ul style="list-style-type: none"> <li>• Sharpen all blades.</li> </ul>		
Garbage Disposal	<ul style="list-style-type: none"> <li>• Check for proper operation.</li> <li>• Check for loose hardware.</li> <li>• Check guards.</li> <li>• Advise for any repairs / replacements needed.</li> </ul>		
Steamer	<ul style="list-style-type: none"> <li>• 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.)</li> <li>• Check for lime build-up and use vinegar to de-lime. <b>DO NOT USE LIMEAWAY ON THIS STEAMER.</b></li> </ul>		
Steam Kettle	<ul style="list-style-type: none"> <li>• Clean around burner air mixers, louvered panels, and pilots if grease or lint have accumulated.</li> </ul>		
Tilting Fry Skillet	<ul style="list-style-type: none"> <li>• Lube crank as needed.</li> </ul>		