

Northern Tioga S. D.

Cowanesque High

SUMMER Preventative Maintenance

HOT EQUIPMENT, CAN
OPENER, KNIVES, WASTE
COLLECTOR

To be completed by: August 7th, 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.

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

Serving line	<ul style="list-style-type: none"> • Check calibration of hot table temperatures; check amp draws of heating element and adjust temperatures as needed. • Do visual inspection of all wires for serving line for safety.
Knives	<ul style="list-style-type: none"> • Sharpen all blades.
Kettle	<ul style="list-style-type: none"> • Check water levels for steam jacketed equipment. • Calibrate the temperature and follow manufacturer's procedure for preventative maintenance. • Clean around burner air mixers, louvered panels, and pilots if grease or lint have accumulated.
Salvajor Waste Collector	<ul style="list-style-type: none"> • Check basic operation and safety. • Check for water and grease leaks. • Check skimmer motor.
Steamer	<ul style="list-style-type: none"> • 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.