

Northern Tioga S. D.

Preventative Maintenance

Westfield Elementary School
1355 Route 49
Westfield, PA 16950

SUMMER PREVENTATIVE MAINTENANCE

COMMENTS OR SPECIAL INSTRUCTIONS:

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.

	DESCRIPTION
Dish machine (1)	<ul style="list-style-type: none">• De-lime dish machine.• Check all gaskets.• Check elements on booster heater.• Check the dish machine curtains and advise if replacement is needed.
Warmers	<ul style="list-style-type: none">• Check all temperatures.• Clean circulating fans.• Check all gaskets for wear.• Check shelving for loose hardware for all mobile warmers, and tighten shelves as needed.
Ovens	<ul style="list-style-type: none">• Calibrate oven temperatures.• Clean vent and burner area of oven. Inspect burners and pilots for build-up of cooking residue.
Can openers	<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.• Do visual inspection of all wires for serving line for safety.
Knives	<ul style="list-style-type: none">• Sharpen all blades.

Garbage Disposal	<ul style="list-style-type: none"> • Check for proper operation. • Check for loose hardware. • Check guards. • Advise for any repairs / replacements needed.
Tilting skillet	<ul style="list-style-type: none"> • Check water levels for steam jacketed equipment. • Check for lime build-up. • Check for build-up on the water sensors.
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.