

The purpose of the visit is to perform preventative maintenance for the store. We change belts and filters, clean evaporators and condenser, and check refrigeration and heating cycle where possible. We also, check and set exhaust, outside air, and make up air coming in out of the build to the engineer's design and/or to make the space as comfortable and healthy as possible. All of this ensures a healthy and comfortable space, extends service life of units, and reduces the number of future repairs by prevention.

Freddy's locations for preventative maintenance are done in a pair. This allows two stores preventative maintenance to be completed in one day. To accomplish this the food equipment will be cleaned every 6 months. So, every other visit to a store the food equipment will be evaluated and cleaned. Food equipment was evaluated this trip.

RTUs: There evaporator coil was rinsed off and cleaned. During warmer months a self-cleaning chemical is sprayed on the evaporator. The outside air filters were rinsed off to remove any dirty, so the unit stays at the designated outside air set point. Based on static pressures, amps, and fan rpm it shows that the total supply has not changed since the last test and balance.

MAU: The intake filters had slight dirt accumulation. They were washed.

All exhaust fans were cleaned out on the roof. The vents to the motor were cleaned so they can vent properly.

Food equipment condensers were cleaned. The Walk-In evaporator were cleaned. All equipment is in good health unless stated in the Recommendation List.

All issues found are reported in the Recommendation list at the start of the report.