

# Operations and Maintenance Checklist

Dates Covered (Month/Day/Year): From \_\_\_\_\_ To \_\_\_\_\_

Facility Name/ID: \_\_\_\_\_ Machine Type/ID: \_\_\_\_\_

Check Daily*	Date →							
Button and lint traps cleaned and inspected for damage, and lint placed in tightly sealed container.								

Check at least Weekly, or as often as required by District or manufacturer*	Date →							
System checked for liquid and vapor leaks. (Use leak inspection checklist for specific components.)								
Refrigerated condenser temperature outlet temperature 45° F (7.2° C) or less	Temperature →							
Carbon adsorber desorbed according to manufacturer's specifications.	Start Time/Stop Time →	/	/	/	/	/	/	/

Check Using Frequency Required by District*	Date →							
Filters: a. Drained in filter housing at least 24 hours (cartridge filters) or 48 hours (adsorptive cartridge filters), or b. dried, stripped, sparged, or otherwise treated within sealed filter housing.								
Stills and/or muck cookers do not exceed 75% of capacity, or alternative level recommended by the manufacturer.								
Stills and/or muck cooker cools to 100° F (38° C) or less before emptying or cleaning.								
Spare items on site: gaskets for the loading door, still, lint trap, button trap, water separator, and spare lint filter.								
All parts of perc system or workroom kept closed at all times, except when access required for proper operation and maintenance.								
Wastewater treatment units operated so no liquid perc or visible emulsion allowed to vaporize.								
Recordkeeping complies with California Code of Regulations, Section 93109(j) and with District requirements.								

\*Blank rows included for district Operations and Maintenance requirements or manufacturer recommendations