

Weekly Equipment Maintenance Log

Kitchen Equipment

Focuses on appliances and tools used for food preparation and service.

Oven Temperature Calibration (F) Enter a number	
Refrigerator Temperature (F) Enter a number	
Dishwasher Chemical Levels (Rinse Aid) Optimal Low Needs Adjustment	
Ice Machine Production Normal Reduced Poor	

Write something		
_ast Filter Change (Fr	ver)	
Enter date		
Range Hood Grease F	Iter Condition	
Clean		
Moderately Dirty		
Requires Cleaning		
Water Pressure (Comr	nercial Coffee Machine)	
	nercial Coffee Machine)	
Water Pressure (Comr Enter a number	nercial Coffee Machine)	
	nercial Coffee Machine)	
Enter a number		
Enter a number VAC Systems		
Enter a number VAC Systems		
Enter a number VAC Systems	, and air conditioning units and related components.	
VAC Systems vers heating, ventilation	, and air conditioning units and related components.	
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Return Air Temperature (°F)
Enter a number
Condensate Pan Condition
☐ Clean ☐ Slightly Dirty
Dirty
Significant Algae/Debris
Blower Motor Condition Normal
Noisy
☐ Vibrating
Abnormal Sounds
Notes/Observations
Write something
Last Filter Change Date
Enter date
Refrigerant Pressure (High Side)
Enter a number

Refrigerant Pressure (Low Side)	
Enter a number	
aundry Equipment	
cludes washers, dryers, and ironing equipment used for linen a	and towel maintenance.
Washer 1 Cycle Count	
Enter a number	
Washer 2 Cycle Count	
Washer 2 Cycle Count Enter a number	
Dryer 1 Cycle Count	
Enter a number	
Dryer 2 Cycle Count	
Enter a number	
Washer 1 Detergent Level	
Full Medium	
Low	
Empty	

Dryer 1 Lint Trap Status
☐ Clean ☐ Moderately Soiled
Heavily Soiled
Treavily Solled
Any Unusual Noises or Issues Observed?
Write something
Last Filter Replacement Date (Washer)
Enter date
Last Filter Replacement Date (Dryer)
Enter date
Guest Room Equipment
Covers items directly impacting guest comfort and functionality within guest rooms.
Mini-Fridge Temperature (Fahrenheit)
Enter a number
TV Power Consumption (Watts)
Enter a number

HVAC Filter Condition (Visual Inspection) Clean Slightly Dirty Dirty - Needs Replacement
Safe Operation Operational Malfunctioning
Hair Dryer Functionality Working Not Working
Smoke Detector Status Operational (Tested) Battery Low Malfunctioning
Notes/Observations (e.g., unusual noises, spills, etc.) Write something

Public Area Equipment

Focuses on equipment used in common areas like lobbies, restaurants, and hallways.

Lobby Lighting Check: Number of Bulbs Out
Enter a number
Elevator Inspection - Operation Status
Operating Normally
Minor Issue
Major Issue - Out of Service
Vending Machine Inventory Count (Snacks)
Enter a number
Vending Machine Inventory Count (Drinks)
Enter a number
Public Restroom Fixture Check - Toilet Function
Flushing Properly
Minor Leak
Significant Leak / Not Functioning
Date of Last Deep Clean - Public Restrooms
Enter date

Notes/Observations for Public Areas	
Write something	
ool & Spa Equipment (If Applicable	e)
overs equipment related to pools, spas, and associated areas. Only include if applicable the facility.	
Date of Inspection	
Enter date	
Water Temperature (Pool)	
Enter a number	
Water Temperature (Spa)	
Enter a number	
pH Level (Pool)	
Enter a number	
pH Level (Spa)	
Enter a number	

Chlorine/Bromine Level (Pool)	
Enter a number	
Chlorine/Bromine Level (Spa)	
Enter a number	
Pump Operation	
Normal	
Noisy	
Leaking	
Not Operational	
Filter Condition	
Clean	
Slightly Dirty	
Dirty - Needs Cleaning	
☐ Damaged	
Notes/Repairs Needed	
Write something	