

# Gas Safety in Catering Establishments

Safety point	Why?	How do you do this?
<p>Gas equipment and services must only be installed, and repaired by a Gas Safe registered installer.</p> <p>Check if your engineer is registered on <a href="http://www.gassaferegister.co.uk">www.gassaferegister.co.uk</a> or contact 0800 4085500. You can search using their ID number or their business name or postcode.</p> 	<p>If the equipment or services are not correctly fitted gas escapes or water leaks could occur or the appliance could give out poisonous fumes into the workplace.</p> 	<p>When was your gas equipment and pipework installed?</p> <div style="border: 1px solid black; height: 40px; width: 100%;"></div> <p>Who installed your equipment?</p> <div style="border: 1px solid black; height: 60px; width: 100%;"></div> <p>Did you check if your engineer was registered with Gas Safe, to work on commercial catering equipment?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Gas appliances, flues, pipework and safety devices should be inspected regularly in accordance with the manufacturer's instructions.</p>	<p>The Gas Regulations require all gas appliances, flues, pipework and safety devices to be maintained in a safe condition.</p> <p>They should be inspected by a competent person regularly. You must follow the manufacturer's recommendations or speak to your gas safe engineer.</p>	<p>When was your gas equipment and services last serviced?</p> <div style="border: 1px solid black; height: 40px; width: 100%;"></div> <p>Who carried out your gas service?</p> <div style="border: 1px solid black; height: 50px; width: 100%;"></div> <p>If you used a Gas engineer did you check that they were registered with Gas Safe to work on commercial catering equipment?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

The Best Gas **South West**

123 Gas Safe Road  
Plymouth  
PL1 2AA

Tel: 01752 123456

Email:

> [View our engineers](#)

Services Provided:

- Non-Domestic

Gas Type:

- Natural Gas
- LPG

Domestic area of work:

Gas Safe Registered number **123456**

Non-domestic area of work:

**Catering**

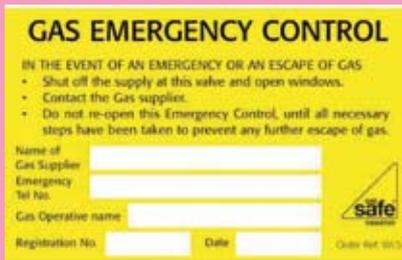
- Commercial Catering Range Cookers NG
- Commercial Catering Range Cookers LPG
- Commercial Catering Fat & Pressure Fryers NG
- Commercial Catering Fat & Pressure Fryers LPG
- Mobile Catering Range Cookers LPG
- Mobile Catering Fryers LPG



## Safety point

An emergency isolation valve (EIV) must be fitted in the gas supply. It should be accessible by all staff. An emergency stop button/control must be fitted if the EIV is not readily accessible.

A notice must be displayed next to the EIV or Emergency Control button.



All catering staff who use the gas equipment should be trained in its proper use and how to carry out visual checks for obvious faults.



Connecting and disconnecting plug in gas connections to appliances when moving for cleaning, or changing LPG cylinders or hoses can be carried out by you but you must be competent.

Fixed appliances should have a single manual means of isolation and pipes shall be located to leave a space of at least 25mm between the pipe and the wall.

## Why?

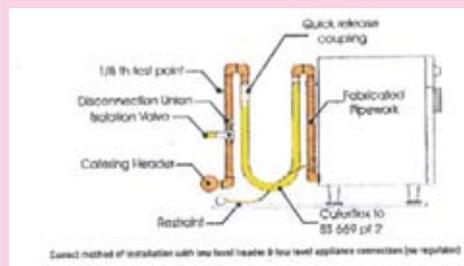
To ensure the gas supply can be turned off in an emergency. The EIV should be located outside the catering area or near an exit.

The notice will remind staff what to do in an emergency.

To ensure they can spot any signs of damage and to activate your emergency procedures.

Staff should check:

- Is there any damaged pipework or connections? The flexible connection should have a smooth U shape curve and not twist or drag on the floor.
- Does the flame supervision devices work? If the appliance is lit, turn off the gas at the wall, listen for the 'click' of the valve closing (takes about 60-90 seconds)
- Is the flame quality good?
- Are the restraint chains in place?
- Do the castors on mobile equipment lock in place?



You must be able to connect and disconnect your gas connections safely—ask your gas engineer to demonstrate how this can be done to ensure you are confident and competent to do so.

This is to allow access for cleaning and servicing.

## How do you do this?

Do you have an emergency isolation valve (EIV)?

Yes  No

What is your emergency procedure in the event of a gas leak?

What training do you provide to your staff?

Are you confident and competent to connect and disconnect your gas appliances?

Yes  No

Do all of your fixed appliances have a single manual means of isolation and are the pipes at least 25mm from the wall?

Yes  No

**Safety point****Why?****How do you do this?****Flame supervision**

The gas flame should be blue. Some equipment is designed to have a yellow flame but you must check the manufacturer's instructions to confirm this.



Most equipment now has inbuilt ignition and pilot light systems. However if these fail or are not available then you may need to manually light using a taper or appropriate gas igniters. Never use paper or matches.

A yellow flame means there is not enough oxygen and your ventilation may not be effective. It may also be caused by a build up of debris on your cooker rings.



The manual ignition of gas fired catering equipment has led to a number of minor injuries and some major burn injuries to hands and faces.

How do you ignite your ovens and burners?

If you have different methods for each piece of equipment, then please note method for each.

All new ovens are fitted with flame supervision devices and should be CE marked.

When installing second hand ovens and other equipment such as steamers, these should be provided with flame supervision devices and upgraded gas controls. The manufacturer's installation instructions must also be provided.

It is a legal requirement.

Is your equipment fitted with a flame failure device?

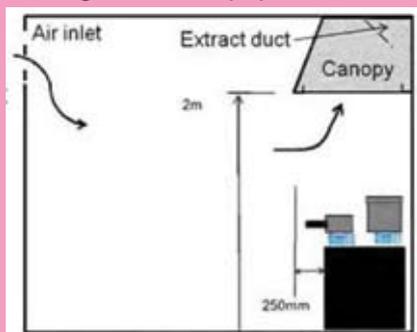
Yes  No  Not sure

If 'No' or 'Not sure', then you must ask your gas engineer to check your equipment and upgrade it to meet the legal requirements.

**Ventilation**

There should be sufficient canopy hoods for all appliances and other sources generating fumes and heat.

The canopy should be at least 2m from the floor and should extend at least 250mm beyond the edge of the equipment.



The Canopy hood needs to be designed and operated to ensure the effective removal of cooking fumes. It will need to be of a suitable size and have sufficient extraction to minimise fume spillage into the kitchen.

Do you have a canopy/s?

Yes  No

If Yes, please mark these on the plan on the last page with the appliances they serve.

**Safety point****Why?****How do you do this?****Ventilation**

There must be adequate ventilation in your kitchen to ensure effective removal of cooking fumes and excess hot air. The ventilation must also provide sufficient air for complete combustion so that there is no build up of the harmful gas, Carbon Monoxide.

Air vents are often required - the size will depend on the number of appliances.

Your gas engineer will carry out a carbon dioxide room check during the service. It must be less than 2800ppm. Ask your engineer to provide you with a copy of the carbon dioxide reading for your records.

Your gas engineer will be able to tell you if you have adequate ventilation and any work that is required.

Windows and doors cannot be included as part of your ventilation as these can be closed by your staff when it is raining or they are cold! There must be a permanent fresh air intake.

Any permanent air vents should be positioned so that they cannot be blocked up by staff. They should also be placed where they are less likely to cause a draught and if they are noisy you may need to consider noise attenuated ventilators.

To ensure that there is adequate ventilation in the room.

Do you have any permanent fresh air vents? If Yes, please mark on plan.

Yes  No

What natural and mechanical ventilation do you have in your kitchen? Please mark this on the plan.

Natural Ventilation

Mechanical Ventilation

Did your engineer carry out a carbon dioxide room check at your last service?

Yes  No  Not sure

**Interlocks**

Most commercial gas ovens (Type A) do not need a flue. However some combination ovens and deep fat fryers (Type B) require to be connected to a dedicated flue system. Some manufacturers permit the use of the installation without an individual flue but under a canopy.

The canopy in this situation is performing the same function as a flue and the regulations require an interlock.

Your gas operative will be able to advise you whether an existing system will require upgrading to provide an interlock.



The interlock will shut off the gas supply to these appliances if there is inadequate air movement.

From September 2001, all new installations should have been fitted in accordance with British Standard BS6173:2009.

When your installation was last repaired or altered it should have been upgraded to meet the new British Standards.

They will consider if there are any high risk factors such as:-

- Ventilation is not used/unreliable
- Small room volume
- Poor design/maintenance
- User unaware of effect of using gas without ventilation
- Poor general ventilation - no make up air
- Extensive use of appliances for long periods
- Ageing System
- Operation of Type B appliances

Do you have any Type B gas appliances in your kitchen?

Yes  No  Not sure

If Yes, please list the appliances below:

Does your ventilation system have an interlock in place?

Yes  No

If No, your gas engineer will need to carry out a risk assessment to assess whether a risk is likely to arise. It is likely that your engineer will recommend that you upgrade your system to meet the current British Standards. If you have any Type B gas appliances it is a legal requirement to have an interlock in place.

**Safety point****Why?****How do you do this?****Cleaning**

Ovens and burners must be kept free from debris.

A visual inspection of the ventilation system should be carried out once a week. All metal surfaces should be checked to ensure that there is no accumulation of grease or dirt and that there is no surface damage.

Cooker hoods and grease filters should be cleaned daily.

Baffle type self draining filters and collection drawers should be cleaned at least once a week. The cleaning period for mesh filters should be at least twice a week.

The extract ductwork should be cleaned frequently depending on the usage:

**Heavy Use** (12-16 hours per day)

- cleaned every 3 months

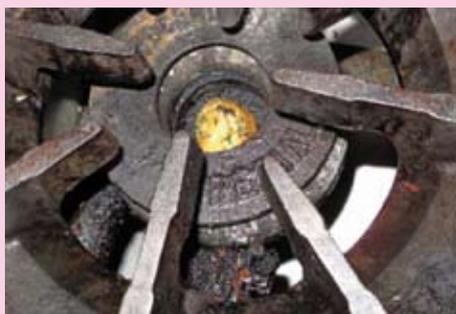
**Moderate Use** (6-12 hours per day) - 6 monthly

**Light Use** (2-6 hours per day)

- Annually.

This may block up the gas ports and may cause poor ignition and flame quality.

This is recommended in the Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems (DEFRA 2005).



Do you have a cleaning schedule to ensure your equipment is kept clean and free from debris?

Yes  No

How often do you clean your ventilation filters?

How often do you have your ductwork deep cleaned?

Please draw the location of all of your equipment including the position of the canopy/s, windows, doors and any additional air inlets. Please show the location of your Emergency Isolation Valve (EIV).