

Outside Catering Gas Safety Checks

Opening Checklist

Gas Cylinders:

Are your gas cylinders stored in a well ventilated area outside of the marquee/tent? Y/N

If No, unless you have a single butane cylinder you must move them to the outside area.

Are your cylinders upright on a firm, level hard standing? Y/N

Are the cylinders located away from entrances/exits & circulation areas? Y/N

Are the cylinders away from any heat source? Y/N

Are the cylinders kept clear from rubbish/other debris? Y/N

Are the cylinders at least 2 m away from drains/drainage covers? Y/N

Are oil drums/other flammable materials stored away from the cylinders? Y/N

Hoses:

Are the flexible hoses labelled with the BS3212/BSEN1763? Y/N

Are the flexible hoses less than 2 years old? Y/N

Are the flexible hoses in good condition? Y/N

Are the hose clips suitable and in good condition? Y/N

Is the regulator labelled with BS3016 or BSEN12864? Y/N

Is the hose length from the regulator to the appliance no more than 1m? Y/N

Have you checked the hose connections with soapy liquid? Y/N

Management:

Have you provided training on gas safety to all your employees? Y/N

Do you ensure no smoking near the cylinders? Y/N

Do you have emergency procedures in place? Y/N

Do you have a copy of your emergency procedures onsite? Y/N

Can emergency services gain access to the cylinders? Y/N

Have you displayed appropriate signage? Y/N

Closing Checklist

Have you turned off the gas to all your appliances? Y/N

Are your gas bottles stored safely and cannot be tampered with? Y/N

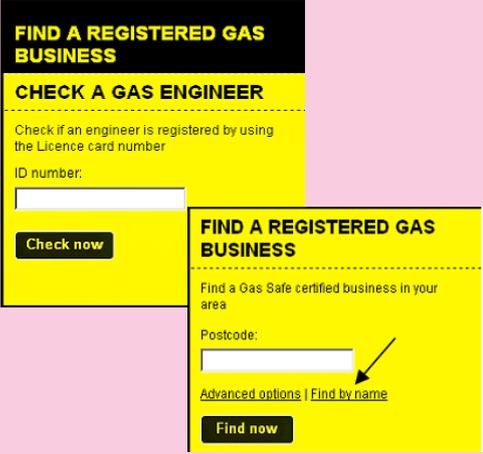
Have you removed all empty cylinders and stored them safely? Y/N

Have you removed all cardboard and rubbish (incl. oil) from your unit? Y/N

If you answer **No** to any of these questions then you need to take action.
Please read the rest of the guidance note for assistance.

Safe Method: Gas Safety in Outside Catering

LPG is flammable. It must be stored away from sources of ignition in a well ventilated area. Abuse of LPG is highly dangerous. Treat LPG with Respect - it can become explosive.

Safety point	Why?	What do you do?
Gas Safety Requirements		
<p>Gas equipment and services must only be installed, and repaired by a Gas Safe registered installer.</p> <p>Engineers must be suitably qualified to work on Mobile Catering Equipment.</p> <p>Check if your engineer is registered on www.gassaferegister.co.uk 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: 80px; width: 100%;"></div> <p>Did you check if your engineer was registered with Gas Safe, to work on mobile 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 recommendation.</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>Note in the Maintenance log or in your diary when your gas equipment and services were last serviced.</p> <p>Note down who carried out your gas service.</p> <p>If you used a gas engineer, keep a copy of your certificate with your records.</p> <p>If you used a Gas engineer did you check that they were registered with Gas Safe to work on Mobile catering equipment?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

The Best Mobile Gas Caterers Gas Safe Registered number :123456

Services Provided: ?

- Non-Domestic

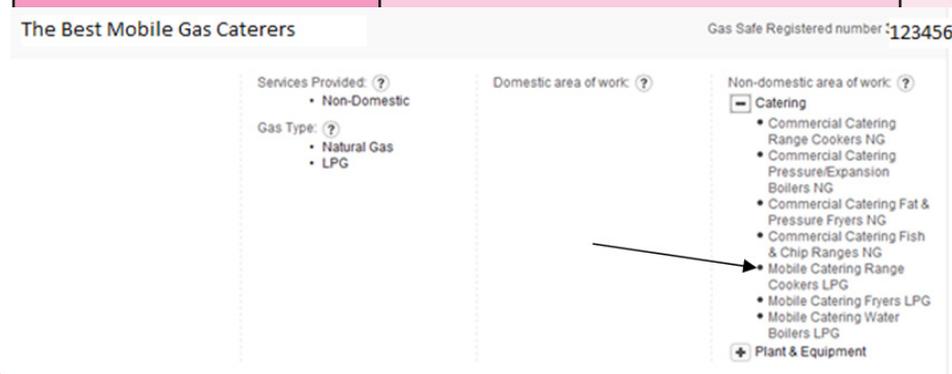
Gas Type: ?

- Natural Gas
- LPG

Domestic area of work: ?

Non-domestic area of work: ?

- [-] Catering
 - Commercial Catering Range Cookers NG
 - Commercial Catering Pressure/Expansion Boilers NG
 - Commercial Catering Fat & Pressure Fryers NG
 - Commercial Catering Fish & Chip Ranges NG
 - Mobile Catering Range Cookers LPG
 - Mobile Catering Fryers LPG
 - Mobile Catering Water Boilers LPG
- [+] Plant & Equipment




Safety point	Why?	What do you do?
Positioning of Cylinders		
<p>Ensure LPG cylinders are placed at least 2 metres away from drains or drainage covers.</p> <p>Never store the cylinders near to a heat source or in direct sunlight. Never store cylinders next to flammable substances such as cooking oil.</p> <p>Never smoke near the gas bottles or any other source of ignition.</p> <p>Ensure the Emergency services can gain easy access to the cylinders in the case of an emergency.</p>	<p>LPG vapour is denser than air and any leaks could flow along the ground into the drains and may be ignited at a considerable distance from the source of leakage.</p> <p>Heat will cause the pressure inside the cylinder to build up to an unsafe level.</p> <p>Gas bottles are explosive and highly flammable.</p> <p>To stop a fire or gas leak as quickly as possible.</p>	<p>Where do you store your cylinders?</p> <div data-bbox="1145 331 1476 907" style="border: 1px solid black; height: 257px;"></div>
<p>Cylinders should be sited at least 1 metre, measured horizontally, from any ventilation openings or accessible compartments of any adjacent permanent or temporary buildings or structures, or other possible sources of ignition.</p> <p>Propane cylinders should be sited in the open air and not inside marquees, tents or other enclosures.</p> <p>Single Butane cylinders may be located inside marquee, tents or other enclosures provide that they:</p> <ul style="list-style-type: none"> • Only supply a single appliance • Are positioned next to the appliance but not subjected to heat from the appliance • Are suitably placed to allow easy access to the cylinder valve • Are kept upright on a firm level hard standing • Are kept away from storage of rubbish, cardboard or other flammable material. 	<p>To provide adequate ventilation and prevent the cylinders from being knocked over.</p>	<p>What type of gas cylinders do you use? Propane <input type="checkbox"/> Butane <input type="checkbox"/></p> <p>Do you store the cylinders: inside the tent/marquee <input type="checkbox"/> or outside <input type="checkbox"/> ?</p> <p>How many cylinders do you have at each event?</p> <div data-bbox="1145 1317 1476 1585" style="border: 1px solid black; height: 120px;"></div>
<p>Cylinders should be positioned in the upright position on firm, level hard standing. You must ensure the cylinders cannot topple over or be subject to vandalism. You should consider securing the cylinders.</p> <p>If a suitable rigid structure is not available then you may use a temporary post driven into the ground to provide support.</p> <p>Cylinders should be located away from entrances/ exits and circulation areas.</p> <p>The number of cylinders kept should be the minimum necessary for the type and number of appliances served. Any reserve cylinders in stock should be on a 1 for 1 replacement basis.</p>	<p>To prevent gas leaks from damaged pipework or tanks.</p>	<p>How do you ensure your cylinders are stored correctly at every event?</p> <div data-bbox="1145 1713 1476 1904" style="border: 1px solid black; height: 85px;"></div> <p>How do you store the reserve and empty cylinders?</p> <div data-bbox="1145 2016 1476 2128" style="border: 1px solid black; height: 50px;"></div>

Safety point	Why?	What do you do?
Safe connection		
<p>Pressure regulators, automatic change over devices etc. should be located as close as practicable to the cylinder. Flexible connections should be as short as practicable whilst being long enough to provide the flexibility required without excessive strain on the hose or the end fittings.</p> <p>Ensure you use the correct regulator for the type of gas.</p> <p>Always follow the instructions supplied when connecting the pressure regulator to the cylinder and do not open the cylinder valve or regulator tap until the pressure regulator is securely attached.</p> <p>Tools must never be used to turn cylinder valves on or off.</p> <p>Never smoke or use your mobile phone when connecting the equipment.</p> <p>Look at the washer of the pressure regulator or valve before connecting each new cylinder. If the rubber looks worn or damaged replace it or contact your supplier.</p> <p>When the appliance is not in use, turn off the regulator tap.</p>	<p>To minimise risk of explosion from gas.</p> <p>Pressure regulators are designed specifically for either propane or butane to ensure they regulate the pressure when temperatures change.</p> <p>To ensure the gas is supplied at the correct pressure.</p> <p>They may damage the valves and cause a gas leak.</p> <p>Any spark could ignite the gas and cause a fire or explosion.</p> <p>To minimise gas escape.</p> <p>To prevent unnecessary release of gas and potential build up of Carbon Monoxide.</p>	<p>Describe what you do:</p> <div data-bbox="1118 300 1474 696" style="border: 1px solid black; height: 177px;"></div> <p>What written instructions do you provide for your staff?</p> <div data-bbox="1118 815 1474 1458" style="border: 1px solid black; height: 287px;"></div>
<p>Signs should be displayed stating 'EXTREMELY FLAMMABLE LPG. NO SMOKING. NO NAKED LIGHTS'.</p> <div data-bbox="261 1599 588 1827" style="text-align: center;">  <p>L.P.G. Highly Flammable No smoking or naked lights</p> </div>	<p>To provide safety advice to employees and members of the public.</p>	<p>What signage do you display?</p> <div data-bbox="1118 1576 1474 1749" style="border: 1px solid black; height: 77px;"></div>
<p>The storage of rubbish, cardboard or other flammable material should not be near to the LPG cylinders. A physical barrier protecting the space around the cylinders is recommended.</p>	<p>To prevent a fire from occurring.</p>	<p>Do you keep the area surrounding the cylinder free from rubbish, cardboard and other flammable materials? Yes <input type="checkbox"/> No <input type="checkbox"/></p>

Safety point	Why?	How do you do this?
Hoses		
<p>The flexible hoses must be manufactured to BS3212 type 2. This can be found written on the pipework.</p> <p>Hoses must be replaced as soon as they show signs of wear, aging, damage, weathering or cracks.</p> <p>Hoses should be replaced every 2 years or when signs of wear and damage is identified.</p> <p>Hoses that carry gas from cylinders to regulators must have factory swaged connections and cannot be used with just homemade crimps?</p> <p>High pressure hoses type 2 must be used before the regulator. All pipework is labelled detailing the pressure, the British Standard (BS) and the date of manufacturer.</p>	<p>To prevent gas leaks.</p> <p>Damaged hoses will cause gas to escape and could cause a fire or explosion.</p> 	<p>What information is on your hoses?</p> <div data-bbox="1070 327 1474 439" style="border: 1px solid black; height: 50px; width: 100%;"></div> <p>How often do you replace your hoses?</p> <div data-bbox="1070 528 1474 745" style="border: 1px solid black; height: 97px; width: 100%;"></div>
<p>The connection between the gas cylinder and the regulator should not be any longer than 1m.</p> <p>Where an appliance is intended to be connected to a cylinder by means of flexible hose, the hose should not exceed 1m in length.</p> <p>Hoses should be protected from mechanical damage and excessive heat. They should not be routed under temporary flooring.</p> <p>Where an appliance is connected to a cylinder via a flexible hose, all joints should be leak tested by brushing with soap solution or leak detection fluid prior to use. The connection between the cylinder and regulator should also be checked.</p> <p>Each time cylinder connections are broken and remade, the joints should be leak tested.</p>	<p>To prevent pipe damage and likelihood of leaks. Longer pipework may also cause tripping hazards.</p> <p>To prevent heat damage and gas leaks.</p> <p>To detect leaks. If the solution bubbles there is a leak.</p>  <p>To ensure the connection is not allowing gas to escape.</p>	<p>What is the length of your pipework connection between the gas cylinder and the regulator?</p> <div data-bbox="1070 1294 1474 1395" style="border: 1px solid black; height: 45px; width: 100%;"></div> <p>What is the length of your flexible hose between the cylinder and the appliance?</p> <div data-bbox="1070 1507 1474 1615" style="border: 1px solid black; height: 48px; width: 100%;"></div> <p>Do any of your hoses require to be protected from heat e.g. use of braided or armoured hoses?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>How do you test for leaks?</p> <div data-bbox="1070 1877 1474 1973" style="border: 1px solid black; height: 43px; width: 100%;"></div> <p>When do you test for leaks?</p> <div data-bbox="1070 2029 1474 2125" style="border: 1px solid black; height: 43px; width: 100%;"></div>

Safety point	Why?	How do you do this?
Appliances		
<p>You must treat empty cylinders like full ones and ensure they are stored safely.</p>	<p>Empty cylinders may still contain LPG vapour and is potentially dangerous.</p>	<p>How do you store your empty cylinders?</p> <div data-bbox="1070 338 1477 495" style="border: 1px solid black; height: 70px;"></div>
<p>Appliances should be fixed securely on a firm non combustible heat insulating base.</p> <p>Gas fired catering appliances should be positioned at a sufficient distance away from flammable materials such as tent canvas or screens.</p> <p>Position your equipment to avoid tampering by unauthorised persons.</p>	<p>To avoid accidental ignition.</p>	<p>Do you ensure all catering appliances are positioned away from flammable materials at all times?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>
Ventilation		
<p>If appliances are not in the open air e.g. in tents, marquees, huts then it is essential to ensure sufficient fixed ventilation is provided.</p> <p>The front opening of a marquee is not deemed to be adequate ventilation. Separate fixed grills must be provided to the walls of the tent/marquee or structure.</p>	<p>To prevent build up of carbon monoxide which is a poisonous gas.</p>	<p>How do you ensure adequate ventilation is provided: -</p> <div data-bbox="1070 1137 1477 1395" style="border: 1px solid black; height: 115px;"></div>
Emergency Procedures		
<p>You must have notices displayed on what to do in an emergency e.g. gas leaks and fires.</p> <p>A safety notice on how to connect and disconnect the LPG bottles should be displayed next to the gas bottle storage.</p> <p>Suitable signage should be displayed on the bottle with 'Caution LPG and Highly flammable'.</p>	<p>To ensure everyone knows what to do in an emergency.</p> <p>To remind staff on how to carry out this safely.</p>	<p>What notices do you display?</p> <div data-bbox="1070 1547 1477 1861" style="border: 1px solid black; height: 140px;"></div>

Safety point

Why?

How do you do this?

Emergency Procedures

A documented procedure is recommended explaining what to do in an emergency with useful contact telephone numbers.

A notice should be displayed for your staff.



Where a bulk propane supply or more than 2 cylinders with a manifold or automatic changeover device are used, a separate emergency shut off should be provided at the inlet to the common supply.

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.

DO NOT use a naked flame when looking for gas leaks.

A 1 x 5kg dry powder fire extinguisher should be available for each 2 x cylinders used. Place your extinguishers in a conspicuous place.

In the event of a fire:

- Raise the alarm immediately and call the Fire Brigade advising them of the presence of LPG.
- Shut all valves on cylinders
- Keep cylinders cool by using water spray if possible.

To ensure all staff know what to do in an emergency and so they all know how to turn off the gas supply.

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 each day for:

- Visual check of the cylinders, pipework, appliances, flues and vents.
- Is there a smell of gas—LPG has a distinctive smell.
- Frosting or shimmering may indicate a gas leak.
- Check the connections for leaks using a soapy water solution (bubbles can be seen if joints/hose have leaks)
- Is there any damaged pipework or connections?
- Are appliances securely fastened to the vehicle
- Are the appliances turned off whilst the vehicle is in motion and the gas supply turned off at the cylinder.
- Is the flame quality good?

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

[Empty box for emergency procedure in the event of a gas leak]

What notices do you display?

[Empty box for notices displayed]

What training do you provide to your staff?

[Empty box for staff training provided]

Pipework examples

Hoses that carry gas from cylinders to regulators must have factory swaged connections. Jubilee clips can be used from the regulator to the appliance. However, the clips must be smooth inside and not worm drive jubilee clips with teeth as these will make holes in the pipe and may release gas. Screw driven fastenings must be avoided as these can be over tightened and damage the hosing.



factory swaged connection



Crimp Clip



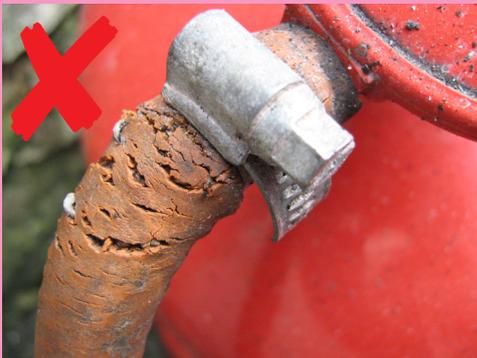
factory swaged connection



over tightened



Pipework must be in a good condition. Check the pipework each time you use it and replace it immediately if it is damaged. Braided or armoured pipes should be used if they are subjected to temperatures over 50°C.



The pipe is badly cracked at the join and is likely to leak gas. Replace immediately.



The flexible hose connection to the double ring burner has no jubilee clip. The gas reacted with the heat from the flame and caused the flexible hose to burn.



The braided hose is frayed.



The pipe is leaking gas - the piping can be compressed and has widened. It should be firm and the same width throughout.

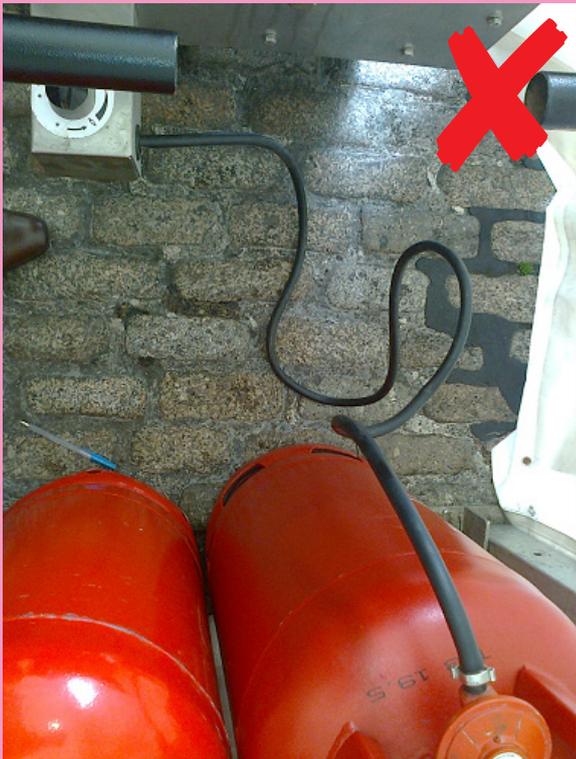
Pipework examples



Propane Gas bottles must be placed in the open air. The photo below shows the gas bottles crammed in a tent next to a chest freezer and a hog roast cooker. Water bottles and other items had been placed on top of the gas bottles.



Hoses must not be coiled and should be at least 1m away from any source of ignition.



The length of the flexible hose should not be more than 1m from the regulator the appliance.



Do not store equipment or rubbish on top of or near to gas cylinders.

Plan of your event layout

Please draw the location of all of your equipment including the position of the entrance/exit and any additional air inlets. Please show the location of your gas bottles and fire extinguishers. Note the position of your change over valves and Emergency Control if applicable.

