



# Gas Safety

in Commercial Catering Premises

*Regulation Through Advice*

[wolverhampton.gov.uk](http://wolverhampton.gov.uk)

CITY OF  
WOLVERHAMPTON  
COUNCIL

***The City of Wolverhampton Environmental Health team would like to bring to your attention the importance of ensuring that any gas installations and appliances which have the potential to cause injury are maintained in a safe condition.***

## Who is this advice for?

This leaflet provides basic advice to all commercial caterers that use some form of gas at their premises. You must ensure that all gas appliances such as boilers, cooking ranges and more specialised equipment such as tandoori ovens and chapatti flammers are installed, maintained, and inspected by a competent person and that suitable ventilation is also in place.

## What does the law require?

- That all employers ensure, so far as is reasonably practicable, the health, safety and welfare at work of all their employees and others affected by their work.

*The Health and Safety at Work etc Act 1974*

- Any installation or repair works to gas installations is carried out by a suitable Gas Safe registered company or individual.

*The Gas Safety (Installation and Use) Regulations 1998*

- All gas appliances, flues, pipework and safety devices are maintained in a safe condition.

*The Gas Safety (Installation and Use) Regulations 1998*

- Inspection and maintenance of gas installations & appliances is carried out by a suitable Gas Safe registered company or individual.

*The Gas Safety (Installation and Use) Regulations 1998*

- All new gas appliances for commercial catering settings are CE (European Conformity) or UKCA (UK Conformity Assessed) Marked

*The Gas Appliance (Safety Regulations) 1995*

- All commercial catering gas equipment has a flame failure device (also called a flame supervision device or thermocouple) fitted so that the gas supply will cut out if the flame is extinguished

*The Gas Safety (Installation and Use) Regulations 1998*



Annual inspections by a **Gas Safe registered contractor** are a reasonable minimum frequency.

## Things to consider

Gas Safety Legislation and Standards can be complex. We provide you with a list of things to consider to keep staff, customers, and visitors safe from gas related hazards:

- **DO ensure** all gas installation and maintenance work is carried out by a suitable Gas Safe registered engineer (see 'How to check competency' below)
- **DO ensure** you only use equipment that's suitable for commercial catering
- **DO ask** your Gas Safe registered engineer to ensure any gas appliances are installed in accordance with BS 6173 to ensure adequate ventilation which is interlocked to your gas installations/appliances to prevent use when the ventilation system is not working.
- **DO NOT** block air inlets to prevent draughts and don't obstruct flues and chimneys
- **DO ensure** your gas appliances have a flame failure device FFD (also called a flame supervision device or thermocouple) fitted. This automatically cuts the gas supply to the appliance if the flame goes out. If your appliance(s) do not have a flame failure device, you should have one retrofitted to the appliance or change the appliance.

*In exceptional circumstances where it is not possible to replace equipment and to retrofit an FFD, your gas engineer should undertake a risk assessment, and you should implement other robust control measures, such as providing instruction and training, supervision and safe systems of work. Equipment should be replaced as soon as is practicable to do so.*

- **DO ensure** that all staff who use gas equipment are trained in how to use it, have documented procedures to follow and know how to carry

out visual checks for obvious faults. Obvious faults include:

- *damaged pipework and connections, inoperative flame supervision devices*
- *missing restraints on equipment*
- *inoperative locks on castors of mobile equipment*
- *smells of escaping gas*

## All staff should be familiar with what to do in the event of identifying defects

- **DO seek** urgent advice from a Gas-Safe registered engineer and, where necessary, a ventilation expert if there are any concerns about the safety of the gas installation.
- **DO NOT** wait for the next routine gas safety inspection if you identify or suspect any faults to the gas installation or appliances.
- **DO obtain** a Gas Safety Certificate from a Gas Safe registered engineer:
  - *You should have all your (natural & LPG) gas appliances inspected and certified annually as a minimum.*
  - *If a more frequent inspection regime is specified on the gas safe certificate you should comply with this requirement.*
  - *You must rectify defects identified on the certificate which could pose a danger to others.*
- **DO clean** ductwork regularly to prevent build-up of grease and fat. This reduces the risk of fires in ductwork above open flame gas appliances where cooking methods such as flambéing, flame-grilling and stir-frying are used.
- **DO NOT** use home-made blow torches.
- **DO retain** any official documentation provided by your Gas Safe registered engineer and record visual inspections/checks carried out by you or your staff.
- If you are a mobile caterer, you must not site LPG cylinders within your trading structure and should keep them in a cage a minimum of 1m from the wall of your structure, with a warning notice on the enclosure.

## What to do if you identify or suspect a defect

- Immediately switch off the gas supply to the gas installation/appliance
- Open any windows and doors to let fresh air in go outside
- Call the free National Gas Helpline immediately on 0800 111 999. This service is open 24 hours a day, 7 days a week.
- Instruct a Gas Safe registered engineer to inspect the installation or appliance and follow their instructions and advice to make it safe.
- DO NOT turn the gas back on/use the appliance until it has been inspected by a Gas Safe registered engineer and either declared safe to use, or the necessary maintenance works have been undertaken.
- Update your risk assessment.

## Symptoms of carbon monoxide poisoning

Symptoms of carbon monoxide poisoning include headache, dizziness, feeling sick or being sick, feeling weak, confusion, chest and muscle pain, shortness of breath

Symptoms may get worse when you spend time in an affected room/building and get better when you leave or go outside.

*More details can be found here:*

**[www.nhs.uk/conditions/carbon-monoxide-poisoning/](http://www.nhs.uk/conditions/carbon-monoxide-poisoning/)**

## If you suspect someone has carbon monoxide poisoning:

- **Get medical advice** as soon as possible by calling 111
- **Dial 999** if the affected person is finding it hard to breathe, suddenly becomes confused or loses consciousness

## How to check competency

***You can check registrations/find registered competent gas safe contractors by either:***

- Visiting the **Gas Safe Register** online: **[www.gassaferegister.co.uk](http://www.gassaferegister.co.uk)** – then select **‘find’** to locate a registered engineer in your area, or **‘check’** to verify that your engineer has registered status, by inputting their ID number or business/engineer name, or
- Calling the **Gas Safe Register** on **0800 408 5500**.

More detailed guidance can be found here

*HSE Information Sheet: **Gas safety in catering and hospitality***  
[www.hse.gov.uk/pubns/cais23.pdf](http://www.hse.gov.uk/pubns/cais23.pdf)

*HSE Information Sheet: **Ventilation in catering kitchens***  
[www.hse.gov.uk/pubns/cais10.pdf](http://www.hse.gov.uk/pubns/cais10.pdf)

*HSE Advice: **Gas safety***  
[www.hse.gov.uk/toolbox/gas.htm](http://www.hse.gov.uk/toolbox/gas.htm)

*Mobile Catering:*

***Guidance on the installation of LPG and LPG-fired equipment***  
[www.cemcoltd.co.uk/wp-content/uploads/2017/04/Trailers.pdf](http://www.cemcoltd.co.uk/wp-content/uploads/2017/04/Trailers.pdf)

*NCASS:*

***Equipment in temporary structures, such as marquees and gazebos***  
[www.ncass.org.uk/wp-content/uploads/2020/06/lpg-installation-in-marquees\\_v5.pdf](http://www.ncass.org.uk/wp-content/uploads/2020/06/lpg-installation-in-marquees_v5.pdf)

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