

# HOW TO...

## Be gas safe



There are many commercial / mobile catering providers using gas to prepare hot drinks and meals. All these gas installations need to be gas safe.

This guide, though not all encompassing, provides information and links (to information) to help you towards being gas safe.

### What we recommend ....

It is a good idea to arrange the gas engineers visit well in advance of the expiry date as some engineers get booked up quickly.

Go to the website:

[www.GasSafetyRegister.co.uk/find-an-engineer](http://www.GasSafetyRegister.co.uk/find-an-engineer)

this can help you to locate engineers in your area, just remember to change the type to 'Commercial', enter your postcode in the relevant box, click 'LPG / Cylinder' and then 'Commercial Catering' from the drop down box and finally click 'Find' - as pictured to the right.

This will then generate a list of suitable engineers within your area – please just click on 'Company Services' and the +sign against Commercial Catering to double check they are qualified to certify Mobile Catering / LPG - as pictured to the right, before contacting them to arrange an appointment.

From the dropdown box choose Commercial

Put in generic postcode i.e. EN or town name

Commercial = EN Find

Choose Appliance Eg. Boilers/Central Heating, Gas Fires, Caravans, Boats etc.

Natural/Main Gas  LPG/Cylinder

Commercial Catering

From the dropdown box choose Commercial Catering

Click on LPG/Cylinder

Then click find.

A list will be populated and this part can be time consuming but you need to click on

**+ Company Services** Then on the + Commercial Catering

NonDomestic	Nat. Gas	LPG
+Commercial Catering	✓	✓
+ Gas Boosters	✓	✓
+ Gas installation pipework	✓	✓
+ Gas Meters	✓	✓
+ Non-domestic air heating equipment	✓	✓
+ Non-domestic hot water boilers	✓	✓
+ Pipework testing and purging	✓	✓

Further information will appear which confirms if the gas engineer is qualified to complete a safety check on Mobile Catering equipment, as below that I have outlined in red shows.

NonDomestic	Nat. Gas	LPG
- Commercial Catering	✓	✓
Commercial Catering Fat & Pressure Fryers LPG		
Commercial Catering Fat & Pressure Fryers NG		
Commercial Catering Pressure/Expansion Boilers LPG		
Commercial Catering Range Cookers LPG		
Commercial Catering Range Cookers NG		
Mobile Catering Fryers LPG		
Mobile Catering Inst Water Heaters LPG		
Mobile Catering Range Cookers LPG		

We also want to highlight what the law states regarding the installation, use and upkeep of your gas appliances - some of the regulations are listed below:

### **The Gas Appliances (Safety) Regulations 1995**

#### **The main thing you need to know...**

All catering LPG equipment that's been made since 1995 must be CE marked. Under the CE regulations it will state the uses that the equipment is suitable for (including whether for leisure or commercial purposes).

Full details of this regulation can be found here: [www.legislation.gov.uk/ukxi/1995/1629/contents/made](http://www.legislation.gov.uk/ukxi/1995/1629/contents/made)

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

#### **The main thing you need to know...**

All commercial catering LPG equipment must have a flame failure device (also called a flame supervision device or thermocouple) so that the gas supply will cut out if the flame is extinguished.

Full details of this regulation can be found here: [www.legislation.gov.uk/ukxi/1998/2451/contents/made](http://www.legislation.gov.uk/ukxi/1998/2451/contents/made)

### **Gas Safety in Catering and Hospitality 2013**

#### **The main thing you need to know...**

All catering staff who are involved with the use of LPG need to be trained in how to use it and how to carry out visual checks for faults prior to use. You also need to have safe methods for cleaning equipment in place, allow hot liquids to cool before cleaning and have lockable castors in place if you'll be moving appliances containing hot liquids.

Full details of this information can be found here: [www.hse.gov.uk/pubns/cais23.pdf](http://www.hse.gov.uk/pubns/cais23.pdf)

### **Commercial Catering Gas Safety 2014**

#### **The main thing you need to know...**

All commercial catering LPG equipment must be routinely checked and serviced by a Gas Safe registered engineer. For mobile catering units the engineer must be registered to work on: commercial mobile catering / LPG. The onus is on you to ensure that the engineer is competent to undertake the work you need them to do.

If you have the name of the engineer you can check what they are registered for by going to

[www.GasSafetyRegister.co.uk](http://www.GasSafetyRegister.co.uk) or by telephoning Gas Safety Register Freephone **0800 408 5500**. They will be pleased to confirm a registration, and / or check that the engineer is registered to work on the appliances and type of gas that you have. These checks must be carried out a minimum of once every 12 months.

Full details of this information can be found here: [www.gassaferegister.co.uk/media/1447/commercial-catering.pdf](http://www.gassaferegister.co.uk/media/1447/commercial-catering.pdf)