

How To ... Be gas safe

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Guides



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.gassaferegister.co.uk

This can help you to locate engineers in your area. Enter your town, city or postcode in the relevant box. Click the 'Commercial Catering' button below indicated in yellow and finally click 'Search' - as pictured to the right.

You will be re-directed to a page showing the search results close to your location. You will need to refine these results to ensure that the engineer is qualified to work on catering units.

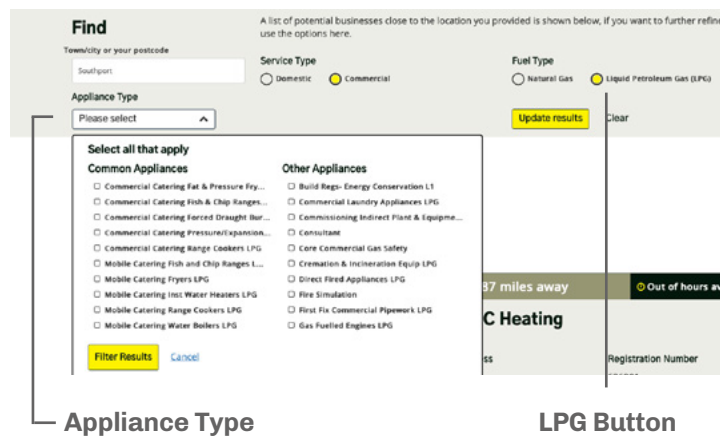
Find and check

Find an engineer by searching your town/city or your postcode.

Enter search term

Domestic Commercial

To do this click on LPG, and on the Appliance Type dropdown, click on the items you would like testing – the most common seem to be Mobile Catering Fryers LPG, Mobile Catering Range Cookers LPG and Mobile Catering Water Boilers LPG, but you may use different equipment so please tick all that apply, then click on Filter Results and then Update Results before choosing an engineer and contacting them to arrange an appointment.

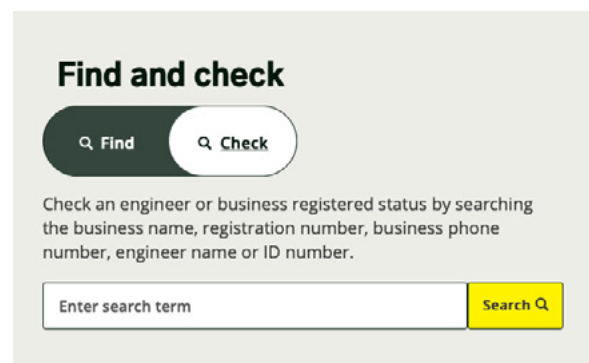


You will notice that the original list has now shrunk to only include those companies that have engineers qualified to work on your type of equipment.

You can check if engineer is gas safe registered by visiting www.gassaferegister.co.uk. Enter the engineers Gas Safe Register Number in the box and click search.

If you are using the business registered number, on the next page you will see details of the company along, with 2 yellow boxes to View Services or View Engineers, Click View Engineers.

You will then be redirected to a page listing the engineers who work for that company, click View Services on the engineer's name who completed the safety check.



Click on Commercial and check that they are qualified to work on catering units.



Service	Natural Gas	LPG
Catering	✓	✓
Commercial Catering Fat & Pressure Fryers LPG		✓
Commercial Catering Fat & Pressure Fryers NG	✓	
Commercial Catering Forced Draught Burners LPG		✓
Commercial Catering Forced Draught Burners NG	✓	
Commercial Catering Pressure/Expansion Boilers LPG		✓
Commercial Catering Pressure/Expansion Boilers NG	✓	
Commercial 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/uksi/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/uksi/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

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.GasSafeRegister.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