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Gas Safety Advice for Catering Premises

(This information sheet provides guidance to help your business comply with some of the basic Gas Safety requirements. This is not an exhaustive list; you will need to also carry out your own research)

Gas Safety

Gas appliances and installations must be inspected by a 'Gas Safe' engineer at regular intervals to ensure they are maintained in a safe condition.

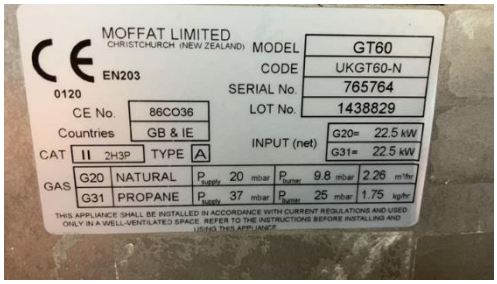
Generally, it is recommended that inspections occur every 12 months.

Engineers inspecting gas appliances must be registered with 'Gas Safe' and must be qualified to inspect the specific appliance types. In order for businesses to verify this they should check their engineer's credentials via the Gas Safe Register, available here:
https://www.gassaferegister.co.uk/

Upon completion of gas works or inspection, a gas safety certificate should be provided. Certificates should be retained onsite and be available for inspection upon request from an officer.

Businesses should their check gas appliances to determine their age and safety features.

Appliances should have a safety plate fitted to them, see example below:



Newly acquired appliances (anything bought post 2001) should be UKCA or CE marked and have data plate. Look for the symbols below:

CE UKCA

Flame Failure Devices (FFDs)

FFDs must be fitted to all appliances. These prevent the continued supply of gas to an appliance in the event that the flame goes out.

It is important to ensure that FFDs are working effectively. To ensure the FFDs are working on all your gas appliances, you should consult with your Gas Safe Engineer and ask them to verify they are working.

Photograph of Flame Failure Device

Liquid Propane Gas (LPG) Canisters

Generally, LPG Canisters should not be used or stored indoors, as they pose a risk of explosions and fire. There are also significant risks associated with Carbon Monoxide if there is inadequate ventilation and hazard controls are in place. If a business has LPG Canisters onsite, they should contact their supplier to collect them.

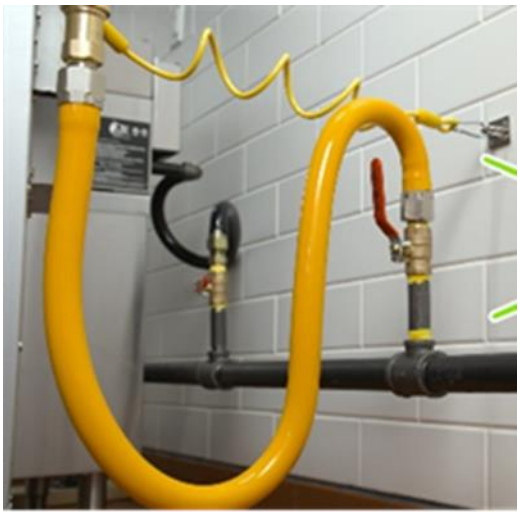
Generally, you should not site LPG cylinders within your trading structure and should keep them in a cage outside at a minimum of 1m from the wall of your structure, with a warning notice on the enclosure.

See Here for further information:
https://www.hse.gov.uk/gas/lpg/index.htm

Flexible Gas Hoses/Connexions

Should be positioned in such a way as to prevent potential damage.

Hoses should remain of the floor and should be kept in a 'U' shape as seen below:



The outer hoses used should be catering grade and coloured yellow (or white in some cases).

Emergency Control Valves (ECV's)

ECV's isolate the gas supply to the kitchen or appliances, in the event of an emergency these must be located in a readily accessible area.

Training

Staff training needs to be undertaken to ensure they are aware of how to isolate the gas supply to equipment, or to the entire premises, in the event of an emergency. Including the location of Emergency Control Valves

Ventilation

For most catering appliances a ventilation system is required in order to ensure that substances produced during combustion and cooking process are effectively removed from the environment.

Ventilation systems are required to be subjected to a thorough examination and testing by a competent engineer at a minimum interval of 14 months, to ensure they're functioning effectively. A certificate of this examination should be retained onsite and be available for inspection upon request.

Alongside the thorough examination, the internal surfaces of ventilation systems need cleaning at intervals determined by a specialist (they should follow the guidance document TR-19 and British standard BS EN 15780).

A recommended minimum frequency of cleaning is detailed below:

Perceived Level of Grease Production	Typical Example	Cleaning Intervals (months) Daily Usage			
		Up to 6 hours	6 – 12 hours	12 – 16 hours	16+ hours
Low	No significant production of grease laden aerosols during normal daily food production operations	12	12	6	6
Medium	Moderate production of grease laden aerosols during normal daily food production operations	12	6	4	3
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations.	6	3	3	2

Depending on the type of appliances in use, your ventilation system may be required to be integrated with the gas supply. Further guidance as to this should be obtained from discussion with a Gas Safe Engineer.

General Health and Safety

All business' need to undertake a risk assessment to assist them in controlling potential risks to both their employees and members of the public's health and wellbeing, the process follows the steps below.

1. Identify what could cause injury or illness to someone in your business (Hazards).
2. Decide how likely it is that someone could be harmed and how seriously (The Risk).
3. Take action to eliminate the hazard, or if this isn't possible, control the risk.

To assist businesses with developing their own risk assessment, the Health and Safety Executive (HSE) has produced a basic guide, as well as some templates which are available here: https://www.hse.gov.uk/simple-health-safety/risk/

The depth and content of your risk assessment should reflect the activities occurring within your business. For businesses with more than 5 employees (including directors), it is required by law for this risk assessment to be documented.

For businesses undertaking higher risk processes or using higher risk equipment, separate documented Safe Systems of Work are recommended detailing their specific control measures.

Staff are also required to be provided with sufficient training and health and safety information in order for them to undertake their role safely. It is also important for you to keep a record of staff training that has been completed in relation to health and safety.

Electrical Safety

Electrical installations and appliances are required to be subject to inspection by a suitably qualified electrician. Any works carried out on electrical installations should be undertaken by a suitably qualified electrician too.

In order to determine an electrician's qualifications and competencies, it is recommended that businesses check their electrician's credentials. This can be done in several ways, but it is recommended to check their credentials through the following websites:

NAPIT: https://search.napit.org.uk/

NICEIC: https://www.niceic.com/

Upon completion of an electrical inspection or electrical works, an Electrical Installation Condition Report (EICR) should be obtained. ECIRs should be retained onsite and be available for inspection upon request.

Catering Machinery

In some instances, machinery with exposed moving components can pose a risk of injury. Therefore, it is vital for certain types of commonly used catering machinery to have the appropriate guarding, or other control measures, to prevent risk of injury during operation.

For all catering equipment you should ensure that the original manufacture's safety manual is retained and kept on site. The safety manual will provide you with guidance as to the intended use.

Some guidance for common examples of catering machinery is highlighted below:

Dough Machines/Mixers

Dough Machines are generally required to have a guard installed, to cover the mixing bowl and protect from the moving parts.

- Newer equipment will often have an Integrated Guard. Integrated Guards prevent the moving parts of the equipment from moving whilst the guard is not in place.

- Equipment may also be fitted with a Fixed Guard. Fixed guards are not linked to the motor of the machine and will not stop the equipment in the instance the guard is not in place.

Fixed Guarded Dough Machines

Generally, for equipment with fixed guarding an easily accessible Emergency Stop Button is required to easily stop the machine in the event of entrapment or entanglement.

For fixed guarded dough machines, a safe operating procedure is required. This should be kept onsite and be available for staff at all times.

For fixed guarded dough machines, staff are required to be provided with training on their safe operation and the safety features of the machines. A record of staff training should also be kept.

Bandsaws

Bandsaws are required to have an appropriate guard in place, which should be adjustable and cover the full length of the blade when not in use.

Generally, bandsaws will either have a push stick, jig, or sliding plate as their safety features to prevent contact with the blade. Businesses are required to demonstrate that the equipment they use is appropriate and safe.

For new equipment (if CE or UKCA marked) consult the safety manual as per the features and intended use.

For older equipment, you must be able to demonstrate the safety features / controls that have been put in place are suitable and sufficient.

Bandsaws must have a documented safe operating procedure, which can often be found within the equipment's safety manual. It is recommended this is displayed nearby to the machine.

Any staff who use the equipment must be sufficiently trained on this safe method.

Tandoor Ovens

Tandoor Ovens must always have a safe means of lighting. The use of long handed lighters or paper towels are unsuitable and potentially dangerous. If the ignition fails, you must ensure the ignition is repaired and inspected by a suitably qualified Gas Safe engineer, prior to usage.

General Requirements for Equipment

When selecting equipment, it is important to check whether or not it conforms to UK safety standards. For newer equipment (post 2001), in order to verify a piece of equipment conforms, look for these symbols.

For pre 2001 equipment or equipment imported from outside the UK or EU, businesses must ensure that the equipment conforms to UK Health and Safety Standards. This may involve sending equipment for testing and acquiring a certificate of conformity. Therefore, it is advised against purchasing such equipment.

For any further information please contact the Ealing Council's Health and Safety Team

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