Extra Care

Radon

- Gas safety in catering establishments
- Gas safety in mobile catering
- Gas safety in outside catering



Radon in the workplace

Radon is a clear, colourless, odourless gas which is given off from the ground and some building materials. It is a source of natural radioactivity. High levels of Radon in your workplace can increase the risks of cancer in you and your employees.

Safety point	Why?	How do you do this?
You need to carry out a post code check to find out if your washplace is at risk of high levels of radon.	The Health Protection Agency (HPA) have maps showing what areas of the country are likely to have high levels of radon in buildings.	You can check by post code if the premises you occupy are in an affected area by going to www.ukradon.org Or looking on the HPA website at www.hpa.org.uk where a radon map is published Is your business in high risk area? Yes No
If your post code check indicated that you are in an at risk area you should carry out monitoring using passive radiation detectors purchased from the Health Protection Agency's website	You will be sent a report giving you more accurate residual levels for the workplace, and advice on what steps you need to take.	Arrange for a passive radiation detector survey to be carried out. Look on the HPA website to order a workplace radon detection pack.
Any remedial actions identified in the report, need to be actioned.	To reduce exposure to radon, the actions you take must either lower the levels of radon in the workplace, or by changing work practise, e.g reduction in exposure.	Follow the advice given in the report, and contact your Environmental Health Service for further information. Attach the report and the details of what action you have taken to this sheet, and review it every year, or if there are significant changes to the premises or the way you work in it.

Gas Safety in Catering Establishments

Safety point	Why?	How do you do this?
Gas equipment and services must only be installed, and repaired by a Gas Safe registered installer. 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. FIND A RECISTERED GAS BUSINESS CHECK A GAS ENGINEER Check fragmer is registered by using the Licence card number ID number: Check now Gas appliances , flues, pipework and safety devices should be inspected regularly in accordance with the manufacturer's instructions.	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. Find a Gas Safe certified business in your area Postode: Atyaneed options I Eind by name Find now The Gas Regulations require all gas appliances, flues, pipework and safety devices to be maintained in a safe condition. They should be inspected by a competent person regularly. You must follow the manufacturer's recommendations or speak to your gas safe engineer.	When was your gas equipment and pipework installed? Who installed your equipment? Who installed your equipment? Did you check if your engineer was registered with Gas Safe, to work on commercial catering equipment? Yes No When was your gas equipment and services last serviced? Image: Safe with Gas Safe to work on commercial catering equipment? Yes No If you used a Gas engineer did you check that they were registered with Gas Safe to work on commercial catering equipment? Yes No
The Best Gas <u>South West</u>		Gas Safe Registered number 123456
123 Gas Safe Road Plymouth PL1 2AA Tel: ☎ 01752 123456 Email: ☑ > <u>View our engineers</u>	Provided: ⑦ Domestic area of Domestic e: ⑦ ral Gas	work: (?) Non-domestic area of work: (?) — Catering . Commercial Catering Range Cookers NG . Commercial Catering Range Cookers LPG . Commercial Catering Fat & Pressure Fryers LPG . Mobile Catering Range Cookers LPG . Mobile Catering Fryers LPG

Safety point	Why?	How do you do this?
An emergency isolation valve (EIV) must be fitted in the gas supply. It should be accessible by all staff. An emergency stop button/control must be fitted if	To ensure the gas supply can be turned off in an emergency. The EIV should be located outside the catering area or near an exit.	Do you have an emergency isolation valve (EIV)? Yes No
A notice must be displayed next to the EIV or Emergency Control	The notice will remind staff what to	What is your emergency procedure in the event of a gas leak?
GAS EMERGENCY CONTROL IN THE EVENT OF AN EMERGENCY OR AN ESCAPE OF GAS Shut off the supply at this valve and open windows. Contact the Gas supplier. Do not re-open this Emergency Control, until all necessary steps have been taken to prevent any further escape of gas.	do in an emergency.	
Name of Gas Supplier Emergency Tel No. Gas Operative name Registration No. Date Order Ref: WLS	To ensure they can spot any signs of damage and to activate your emergency procedures.	What training do you provide to your staff?
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.	 Staff should check: Is there any damaged pipework or connections? The flexible connection should have a smooth U shape curve and not twist or drag on the floor. Does the flame supervision devices work? If the appliance is lit, turn off the gas at the wall, listen for the 'click' of the valve closing (takes about 60-90 seconds) Is the flame quality good? Are the restraint chains in place? Do the castors on mobile equipment lock in place? 	
plug in gas connections to appliances when moving for cleaning, or changing LPG cylinders or hoses can be carried out by you but you must be competent.	Contect method of installed an ulth low level head or \$ how tevel appliance connects and disconnect your gas connections safely—ask your gas engineer to demonstrate how this can be done to ensure you are confident and	Are you confident and competent to connect and disconnect your gas appliances?
Fixed appliances should have a single manual means of isolation and pipes shall be located to leave a space of at least 25mm between the pipe and the wall.	competent to do so. This is to allow access for cleaning and servicing.	Yes No Do all of your fixed appliances have a single manual means of isolation and are the pipes at least 25mm from the wall?

Safety point

Why?

How do you do this?

Flame supervision		
The gas flame should be blue. Some equipment is designed to have a yellow flame but you must check the manufacturer's instructions to confirm this.	A yellow flame means there is not enough oxygen and your ventilation may not be effective. It may also be caused by a build up of debris on your cooker rings.	How do you ignite your ovens and burners? If you have different methods for each piece of equipment, then please note method for each.
All new ovens are fitted with flame supervision devices and should be CE marked. When installing second hand ovens and other equipment such as steamers, these should be provided with flame supervision devices and upgraded gas controls. The manufacturer's installation instructions must also be provided.	It is a legal requirement.	Is your equipment fitted with a flame failure device? Yes No Not sure I If 'No' or 'Not sure', then you must ask your gas engineer to check your equipment and upgrade it to meet the legal requirements.
Ventilation		
There should be sufficient canopy hoods for all appliances and other sources generating fumes and heat. The canopy should be at least 2m from the floor and should extend at least 250mm beyond the edge of the equipment.	The Canopy hood needs to be designed and operated to ensure the effective removal of cooking fumes. It will need to be of a suitable size and have sufficient extraction to minimise fume spillage into the kitchen.	Do you have a canopy/s? Yes No No I If Yes, please mark these on the plan on the last page with the appliances they serve.

Safety point	Why?	How do you do this?
Ventilation		
There must be adequate ventilation in your kitchen to ensure effective removal of cooking fumes and excess hot air. The ventilation must also provide sufficient air for complete combustion so that there is no build up of the harmful gas, Carbon Monoxide.	Your gas engineer will be able to tell you if you have adequate ventilation and any work that is required. Windows and doors cannot be included as part of your ventilation as these can be closed by your staff when it is raining or they are cold! There must be a permanent fresh air intake. Any permanent air vents should	Do you have any permanent fresh air vents? If Yes, please mark on plan. Yes No What natural and mechanical ventilation do you have in your kitchen? Please mark this on the plan. Natural Ventilation
size will depend on the number of appliances.	be positioned so that they cannot be blocked up by staff. They should also be placed where they are less likely to cause a draught and if they are noisy you may need to consider noise attenuated ventilators.	Mechanical Ventilation
Your gas engineer will carry out a carbon dioxide room check during the service. It must be less than 2800ppm. Ask your engineer to provide you with a copy of the carbon dioxide reading for your records.	To ensure that there is adequate ventilation in the room.	Did your engineer carry out a carbon dioxide room check at your last service? Yes No Not sure
Interlocks		
Most commercial gas ovens (Type A) do not need a flue. However some combination ovens and deep fat fryers (Type B) require to be connected to a dedicated flue system. Some manufacturers permit the use of the installation without an individual flue but under a canopy. The canopy in this situation is performing the same function as a flue and the regulations require an interlock. Your gas operative will be able to advise you whether an existing system will require upgrading to provide an interlock.	The interlock will shut off the gas supply to these appliances if there is inadequate air movement. From September 2001, all new installations should have been fitted in accordance with British Standard BS6173:2009. When your installation was last repaired or altered it should have been upgraded to meet the new British Standards. They will consider if there are any high risk factors such as:- • Ventilation is not used/unreliable • Small room volume • Poor design/maintenance • User unaware of effect of using gas without ventilation • Poor general ventilation - no make up air • Extensive use of appliances for long periods • Ageing System • Operation of Type B appliances	Do you have any Type B gas appliances in your kitchen? Yes No Not sure I If Yes, please list the appliances below: Does your ventilation system have an interlock in place? Yes No I If No, your gas engineer will need to carry out a risk assessment to assess whether a risk is likely to arise. It is likely that your engineer will recommend that you upgrade your system to meet the current British Standards. If you have any Type B gas appliances it is a legal requirement to have an interlock in place.

Safety point	Why?	How do you do this?
Cleaning		
Ovens and burners must be kept free from debris. A visual inspection of the ventilation system should be carried out once a week. All metal surfaces should be checked to ensure that there is no accumulation of grease or dirt and that there is no surface damage. Cooker hoods and grease filters should be cleaned daily. Baffle type self draining filters and collection drawers should be cleaned at least once a week. The cleaning period for mesh filters should be at least twice a week. The extract ductwork should be cleaned frequently depending on the usage: Heavy Use(12-16hours per day) - cleaned every 3 months Moderate Use (6-12 hours per day) - 6 monthly Light Use (2-6 hours per day) - Annually.	This may block up the gas ports and may cause poor ignition and flame quality. This is recommended in the Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems (DEFRA 2005).	Do you have a cleaning schedule to ensure your equipment is kept clean and free from debris? Yes No How often do you clean your ventilation filters? How often do you have your ductwork deep cleaned?

Please draw the location of all of your equipment including the position of the canopy/s, windows, doors and any additional air inlets. Please show the location of your Emergency Isolation Valve (EIV).

Mobile Catering Gas Safety Checks

Opening Checklist

Gas Cylinders:

Are your cylinders stored in a compartment separated from the main vehicle?	Y/N
Does the access door to the evaluators have high and low level ventilation?	Y/IN V/NI
Are the evaluations secured in an upright position during transit?	T/IN V/NI
Are the cylinders secured in an upright position during transit?	T/IN V/NI
If Yes: -	T/IN
Are your gas cylinders stored in a well ventilated area	Y/N
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 the cylinders protected against access by the public?	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 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 flexible 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?

Closing Checklist

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

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 Mobile Catering LPG is flammable. It must be stored away from sources of ignition in a well ventilated

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?
Your Mobile Unit		
 New Vehicles/Trailers A new unit should come with written evidence that the installation complies with current safety legislation. It should contain details of what the installation consists of and who checked that it complies. We would recommend that you ask for a gas safety report before purchasing the vehicle. Purchasing second hand equipment Ensure you receive a copy of the latest gas safety certificate which has been issued within the last 12 months. Check that the report has been carried out by an approved engineer (see overleaf). If this is not available then it is recommended that you have the equipment checked by a gas safe registered engineer before you purchase the vehicle. 	To ensure the vehicle meets the gas safety regulations and complies with the appropriate standards.	Do you have a: Trailer Converted vehicle Mobile van Did you purchase your vehicle/trailer second hand? Yes No What gas safety documentation did you obtain before purchasing your trailer/van?
Converted vehicles If you are converting your own vehicle or are purchasing a converted vehicle, you must ensure that it complies with the legislation. LPG cylinders are very heavy and when full they can weigh twice the marked weight of the cylinders LPG contents. Ensure that the cylinders do not take the vehicle over its recommended Maximum Allowable Mass. This is also known as the permissible maximum weight or gross vehicle weight.	To ensure the vehicle is roadworthy and safe to use.	Does your converted vehicle comply with the Gas Safety (Installation and Use) Regulations? Yes No Not Not sure D Do you have a current gas safety certificate for your equipment? Yes No D What is the maximum number of gas cylinders you can store on your vehicle?
Trailers Ensure the trailer is not overloaded and the weight is within the manufacturers recommended weight. Ensure the nose weight does not exceed the towing vehicle and the trailer do not exceed the recommendations of the towing vehicle manufacturer.	To ensure the trailer is roadworthy and safe to use.	What is the manufacturers recommended weight load of your trailer? How many gas cylinders can you store on your trailer?

Safety point	Why?	What do you do?	
Installation of gas equipment			
Gas equipment and services must only be installed, and repaired by a Gas Safe registered installer.	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.	When was your gas equipment and pipework installed?	
Engineers must be suitably qualified to work on Mobile Catering Equipment. 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.	FIND A REGISTERED GAS BUSINESS CHECK A GAS ENGINEER Check If an engineer is registered by using the Licence card number ID number: D number: Check now FIND A REGISTERED GAS BUSINESS Find a Gas Safe certified business in your area Postcode: Advanced options Find by name Find now	Who installed your equipment?	
Maintenance of gas e	equipment		
Gas appliances , flues, pipework and safety devices should be inspected regularly in accordance with the manufacturer's recommendation. It is recommended that every 6 months but at least every 12 months, the gas appliances, flues, pipework etc. are checked by a competent person. If you are the owner of a vehicle and rent the vehicle to another person, then you are regarded as a landlord. You need to obtain a gas safety certificate every year from a Gas Safe registered engineer.	The Gas Regulations require all gas appliances, flues, pipework and safety devices to be maintained in a safe condition. They should be inspected by a competent person regularly. You must follow the manufacturer's recommendations or speak to your gas safe engineer.	Note in the Maintenance log or in your diary when your gas equipment and services were last serviced. Note down who carried out your gas service. If you used a gas engineer, keep a copy of your certificate with your records. If you used a Gas engineer did you check that they were registered with Gas Safe to work on Mobile catering equipment? Yes No	
The Best Mobile Gas Caterers	Gas Safe Registered number :	23456	
Services Provided: (• Non-Dom Gas Type: (?) • Natural G • LPG	Domestic area of work: Setting Domestic area of work: Catering Commercial Catering Range Cookers NG Commercial Catering PressureExpansion Boilers NG Commercial Catering PressureExpansion Boilers NG Commercial Catering Pressure Fryers NG Commercial Catering Schip Ranges NG Mobile Catering Fryer Mobile Catering Fryer Mobile Catering Fryer Boilers LPG Plant & Equipment	Pată Fish e suPG GAS GAS SAS E E E GAS E E E GISTER	

Safety point	Why?	What do you do?
Positioning of Cylinders		
Cylinders or vehicle mounted tanks carried on the vehicle or trailer should be located in a position which minimises the risk of damage in a road accident and where possible stored in the open air.	To ensure the cylinders are stored safely and do not cause a fire/ explosion.	Where are your cylinders stored during transit?
Alternatively, cylinders may be located in a well ventilated housing mounted outside the vehicle or within a compartment recessed into the body of the vehicle but sealed from its interior.		
Compartments including the base, should be constructed of materials which provide a minimum standard of 30 minutes fire resistance. Joints should be fire stopped to maintain the fire resistance standard.		
Cylinders must be suitably secured in the upright position during transit.	To prevent movement during transit.	How do you secure your cylinders in the upright position?
Gas bottles must NEVER be left on during transit.		
		Do you ensure your gas bottles are turned off during transit? Yes No
Cylinder compartments must be adequately ventilated through the access door at high and low level (not under) directly to the outside.	To provide adequate ventilation and to comply with the legislation.	What ventilation is provided to the gas cylinder compartment?
Each vent should not be less than 1/100th of the compartment floor area. These vents must be provided in addition to windows and doors.		
Screens need to be used to prevent access by pests. These should be accessible for inspection and cleaning and should be of sufficient gauge to minimise dust build up.		
Access to the cylinder compartments should be from outside the vehicle. They should be designed to allow easy access for changing cylinders and quick removal of cylinders in an emergency.	To ensure cylinders can be accessed quickly in an emergency. Compartments must not be locked when they are in use.	Are the compartments easily accessible from outside the vehicle during trading? Yes No
Ensure compartments are not blocked with rubbish or other items.	L.P.G.	Is the outside of the compartment kept clear at all times? Yes No
when the vehicle is unattended.	Highly Flammable No smoking or naked lights	What signage do you display?
A suitable notice should be fixed to the exterior of the housing or compartment stating 'Caution LPG Highly flammable'.	To provide safety advice to employees and members of the public.	

Photographs to show good and bad practice



Cylinders should be secured to prevent movement during transit.



Ventilation should be provided at high and low levels



This should be fully open with a proper grill as the holes do not allow sufficient ventilation.



Ventilation only provided at low level. None at high level.



Holes have been made in the bottom of the cylinder compartment for ventilation. The cylinders are also not secure during transit.



Ventilation holes in the base of the cylinder compartment.

Safety point	Why?	What do you do?
Cylinders may be located outside the vehicle during use when parked provided they are adjacent to the vehicle on firm and level ground.	To ensure the bottles are secure.	How do you ensure your cylinders are stored correctly at every event?
Cylinders should be located away from entrances/exits and circulation areas.	To prevent them being accidentally knocked over/ damaged or tampered with.	
Avoid placing the cylinders under openings or close to doors, ventilation grills or openable windows.	To prevent gas entering the vehicle.	How do you store the reserve and empty cylinders?
Do not locate the cylinders anywhere near passing vehicles.	They could be accidently stuck by passing vehicles and cause an explosion.	
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.	To reduce the amount of flammable/explosive gas being stored at any one time.	
No source of ignition should be within 1m outside the vehicle. For example oil drums, generators or vehicles should be at least 1m away from the gas supply.	To prevent an explosion and fire.	Mark on the attached plan the distance between your vehicle and potential sources of ignition.
		Ensure at each event you consider this during set up. Liaise with the Event Manager to ensure you comply.
Ensure LPG cylinders are placed at least 2 metres away from drains or drainage covers.	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.	Where are your cylinders stored when the van is being used for trading?
Never store the cylinders near to a heat source or in direct sunlight. Never store cylinders next to flammable substances such as cooking oil.	Heat will cause the pressure inside the cylinder to build up to an unsafe level.	
Never smoke near the gas bottles or any other source of ignition.	Gas bottles are explosive and highly flammable.	
Shielding should be provided where necessary to prevent exhaust pipes becoming an ignition source.	To prevent a fire starting.	

Safety point	Why?	What do you do?
Safe connection		
Pressure regulators, automatic change over devices etc. should be located as close as practicable to the cylinder. Flexible	To minimise risk of explosion from gas.	Do you have a change over device?
connections should be as short as possible whilst being long enough to provide the flexibility required without excessive strain on the hose or the end fittings.		Yes 🗌 No 🗌 Not sure 🗌
Change over valve		Does it have a non-return valve at the high pressure inlet?
		Yes No Not sure
Regulator		indicator to show when the reserve cylinder is in use?
Cut off valve		Yes 🗌 No 🗌 Not sure 🗌
Change over devices should incorporate non return valves at the high pressure inlet to prevent discharge of gas when changing cylinders.	To comply with the appropriate standards.	
Change over devices should have an indicator to show when the reserve cylinder is in use.		
Manual changeover devices should have indication of the last cylinder used.		
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.	To ensure the gas is supplied at the correct pressure.	What instructions/training do you give your staff on how to connect your cylinders?
Tools must never be used to turn cylinder valves on or off.	They may damage the valves and cause a gas leak.	
Never smoke or use your mobile phone when connecting the equipment.	Any spark could ignite the gas and cause a fire or explosion.	
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.	To minimise gas escape.	Do you display these instructions next to the cylinders? Yes No
When the appliance is not in use, turn off the regulator tap.	To prevent unnecessary release of gas and potential build up of Carbon Monoxide	

Safety point	Why?	What do you do?
Hoses		
The flexible hoses must be manufactured to BS3212 type 2. This can be found written on the pipework. 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.	To prevent gas leaks.	What information is on your hoses?
B - L-098 - HIGH PRESCURE LPG - Som - B9 3212/2 - SEPTE	Damaged hoses will cause gas to escape and could cause a fire or explosion.	How often do you replace your hoses?
 Hoses must be replaced as soon as they show signs of wear, aging, damage, weathering or cracks. It is recommended that hoses should be replaced every 2 years or when signs of wear and damage is identified. Hoses that carry gas from cylinders to regulators must have factory swaged connections and cannot be used with just homemade crimps. 	Factory swaged connections	
The connection between the gas cylinder and the regulator should not be any longer than 1m. Where an appliance is intended to be connected to a cylinder by means of flexible hose, the hose should not exceed 1m in length.	To prevent pipe damage and likelihood of leaks. Longer pipework may also cause tripping hazards.	What is the length of your pipework connection between the gas cylinder and the regulator?
Hoses should be protected from mechanical damage and excessive heat. They should not be routed under temporary flooring. If you require the length of the hose to be longer than 1m then you must use copper piping.	To prevent heat damage and gas leaks.	What is the length of your flexible hose between the cylinder and the appliance?

Safety point	Why?	How do you do this?
Appliances		
Appliances must be approved for use with LPG. They must also carry a CE mark.	To ensure they are safe to use.	Are all of your appliances approved for use with LPG and carry a CE mark Yes No
Appliances should have burners protected by flame supervision devices. Domestic cooker hot plates and grill burners do not require these.	To protect individuals when lighting the appliances. There have been explosive incidents caused by a delay between turning on the gas and applying the ignition source. This allows sufficient gas to accumulate in the oven and to ignite explosively.	Do your appliances have flame supervision devices (flame failure devices)? Yes No I If no, how do you light your appliances safely?
Appliances should be fixed securely on a firm non combustible heat insulating base.	To prevent movement while the vehicle is in motion.	Note the position of your appliances on the plan attached.
Gas fired catering appliances should be positioned at a sufficient distance away from flammable materials such as tent canvas or screens.	To avoid accidental ignition.	Do you ensure all catering appliances are positioned away from flammable materials at all times? Yes No
Appliances should be sited so they do not obstruct passageways or exits.	To prevent accidents.	Do your appliances obstruct passageways or exits? Yes No
Position your equipment to avoid tampering by unauthorised persons.		Do you ensure all appliances are turned off and the gas supply is turned off at the cylinders whilst the vehicle is in motion? Yes No
LPG fuelled refrigerators should be provided with a flue.	To comply with the appropriate standards.	Do you have gas fired refrigerator? Yes No
Additional ventilation should be provided in the vehicle floor immediately below the refrigerator.	To prevent draughts which may extinguish the small burner flame	If Yes:- Do you have a flue? Yes No
No gas appliances should be in operation whilst the vehicle is in motion. For continuous operation the refrigerator should be a type with alternative electrical heating supplied from an onboard battery.	To prevent a fire/explosion.	What ventilation is provided for the refrigerator?

Water heaters Flues should be provided as recommended in the manufacturer's instructions. Water heaters should be room sealed heaters get air for combustion from outside and combustion products are released directly to the outside.	Safety point	Why?	How do you do this?
Flues should be provided as recommended in the manufacturer's instructions.To comply with the British Standard.Is the water heater fitted with a flue? Yes Water heaters should be room sealed if possible.Room sealed heaters get air for combustion from outside and combustion products are released directly to the outside.Is the water heater fitted with a flue? Yes	Water heaters		
Water heaters should be room sealed if possible.Room sealed heaters get air for combustion from outside and combustion products are released directly to the outside.If No, what does the manufacturers instructions advise?	Flues should be provided as recommended in the manufacturer's instructions.	To comply with the British Standard.	Is the water heater fitted with a flue? Yes I No I
	Water heaters should be room sealed if possible.	Room sealed heaters get air for combustion from outside and combustion products are released directly to the outside.	If No, what does the manufacturers instructions advise?
Open flued heaters draw air from inside the mobile and exhaust through a flue to the outside.		Open flued heaters draw air from inside the mobile and exhaust through a flue to the outside.	
Flueless water heaters (if found) draw air from inside the mobile and evacuate their products into the surrounding area. Failure of an open flue would lead to combustion products being exhausted into the mobile. Is the water heater room sealed? Yes No		Flueless water heaters (if found) draw air from inside the mobile and evacuate their products into the surrounding area. Failure of an open flue would lead to combustion products being exhausted into the mobile.	Is the water heater room sealed? Yes
Both open flue and flueless water heaters need appropriate To combust properly and remove any likelihood of Carbon Monoxide What ventilation is provided in your vehicle?	Both open flue and flueless water heaters need appropriate	To combust properly and remove any likelihood of Carbon Monoxide	What ventilation is provided in your vehicle?
ventilation as per the appliance manufacturer's instructions. This is normally provided by air vents. Opening the front of the mobile unit is not suitable ventilation as the appliance could be used with the unit closed.	ventilation as per the appliance manufacturer's instructions. This is normally provided by air vents. Opening the front of the mobile unit is not suitable ventilation as the appliance could be used with the unit closed.	(CO) build-up.	
Appliances should be fitted with a flame supervision device.To comply with the appropriate standards.Is the water heater fitted with a flame supervision device? Yes	Appliances should be fitted with a flame supervision device.	To comply with the appropriate standards.	Is the water heater fitted with a flame supervision device? Yes No
Electrical Generators fuelled by LPG	Electrical Generators fuelle	ed by LPG	
If you have a housing built in the vehicle for storing a generator, it needs to have access from the outside, be fire resistant and be	If you have a housing built in the vehicle for storing a generator, it needs to have access from the outside, be fire resistant and be	To comply with the appropriate standards.	Do you use an electrical generator? Yes No
ventilated at high and low levels. The generator may also require a separate gas supply.	ventilated at high and low levels. The generator may also require a separate gas supply.		Where is it stored?
Ensure the gas hoses used to connect the generator are no longer than 1.5m. Does it need a gas supply?	Ensure the gas hoses used to connect the generator are no longer than 1.5m.		Does it need a gas supply?
All electrical connections and installations must be in accordance with the current IEE regulations (BS7671)	All electrical connections and installations must be in accordance with the current IEE regulations (BS7671)		Yes 🗌 No 🗍

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.	To ensure all staff know what to do in an ermergency and so they all know how to turn off the gas supply.	What is your emergency procedure in the event of a gas leak?
You must have notices displayed on what to do in an emergency e,g. gas leaks and fires.	The notice will remind staff what to do in an emergency.	
GAS EMERGENCY CONTROL IF THERE IS A GAS ESCAPE Sout off the gas using this control Turn off the gas at the cylinder Call a kas Sale engineer an In case of a fire call emergency services on		
Where a bulk propane supply or more than 2 cylinders with a maniford or automatic changeover device are used, a separate emergency shut off	Emergency Control Valve	What notices do you display?
should be provided at the inlet to the common supply.	A safety notice on how to connect and disconnect the LPG bottles should be displayed next to the gas bottle storage.	
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.	To ensure they can spot any signs of damage and to activate your emergency procedures.	What training do you provide to your staff?
DO NOT use a naked flame when looking for gas leaks.	 Staff should check each day for: Visual check of the cylinders, pipework, appliances, flues and vents. 	
A 1 x 5kg dry powder fire extinguisher should be available for each 2 x cylinders used. Place your extinguishers in a conspicuous place.	 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 or leak detection fluid (bubbles) 	
will also need a fire blanket.	can be seen if joints/hose have leaks)	
9litre foam extinguisher or Fry Fighter is required.	 or connections? Are appliances securely fastened to the vehicle 	
 In the event of a fire: Raise the alarm immediately and call the Fire Brigade advising them of the presence of LPG. 	 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? 	
 Shut all valves on cylinders Keep cylinders cool by using water spray if possible. 	s the name quality good?	

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.

	М	aintenance Log	
Date of Service	Who carried out the service? (Note down the name of the engineer and the business)	If you used a gas engineer, were they registered with Gas Safe to work on Mobile Catering Equipment? (note down their registration number)	Did you receive a gas safety certificate? (If yes, ensure a copy is kept with this record)

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? Are the cylinders located away from entrances/exits & circulation areas? Are the cylinders away from any heat source? Are the cylinders kept clear from rubbish/other debris? Are the cylinders at least 2 m away from drains/drainage covers? Are oil drums/other flammable materials stored away from the cylinders?	Y/N Y/N Y/N Y/N Y/N Y/N
Hoses: Are the flexible hoses labelled with the BS3212/BSEN1763? Are the flexible hoses less than 2 years old? Are the flexible hoses in good condition? Are the hose clips suitable and in good condition? Is the regulator labelled with BS3016 or BSEN12864? Is the hose length from the regulator to the appliance no more than 1m? Have you checked the hose connections with soapy liquid?	Y/N Y/N Y/N Y/N Y/N Y/N Y/N
Management: Have you provided training on gas safety to all your employees? Do you ensure no smoking near the cylinders? Do you have emergency procedures in place? Do you have a copy of your emergency procedures onsite? Can emergency services gain access to the cylinders? Have you displayed appropriate signage?	Y/N Y/N Y/N Y/N Y/N 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

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 Requirem	ients		
Gas equipment and services must only be installed, and repaired by a Gas Safe registered installer.	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.	When was your gas equipment and pipework installed?	
Engineers must be suitably qualified to work on Mobile Catering Equipment. Check if your engineer is registered on www.gassaferegister.co.uk or contact 0800 4085500.	FIND A REGISTERED GAS BUSINESS CHECK A GAS ENGINEER Check if an engineer is registered by using the Licence card number ID number: Check now FIND A REGISTERED GAS BUSINESS	Who installed your equipment?	
You can search using their ID number or their business name or postcode.	Find a Gas Safe certified business in your area Postcode: Advanced options Find by name Find now	Did you check if your engineer was registered with Gas Safe, to work on mobile catering equipment? Yes No	
Gas appliances , flues, pipework and safety devices should be inspected regularly in accordance with	The Gas Regulations require all gas appliances, flues, pipework and safety devices to be maintained in a safe condition.	Note in the Maintenance log or in your diary when your gas equipment and services were last serviced.	
the manufacturer's recommendation.	They should be inspected by a competent person regularly. You must follow the manufacturer's	Note down who carried out your gas service.	
	recommendations or speak to your gas safe engineer.	If you used a gas engineer, keep a copy of your certificate with your records.	
		If you used a Gas engineer did you check that they were registered with Gas Safe to work on Mobile catering equipment?	
		Yes 🗌 No 🗌	
The Best Mobile Gas Caterers Gas Safe Registered number :123456			
Services Provided: (• Non-Dom Gas Type: (?) • Natural G • LPG	Perstic Domestic area of work: (?) Non-domestic area of work: (?) Catering Commercial Catering Range Cookers NG Commercial Catering Pressure Expansion Boilers NG Commercial Catering Pressure Expers NG Commercial Catering Range Sockers NG Commercial Catering Range Sockers NG Commercial Catering Range Sockers NG Continercial Catering Range Sockers NG Mobile Catering Pressure EVPG Mobile Catering Water Boilers LPG Plant & Equipment 	Pata Fish RLPG GAS GAS Safe REGISTER	

Safety point	Why?	What do you do?
Positioning of Cylinders		
Ensure LPG cylinders are placed at least 2 metres away from drains or drainage covers.	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.	Where do you store your cylinders?
Never store the cylinders near to a heat source or in direct sunlight. Never store cylinders next to flammable substances such as cooking oil.	Heat will cause the pressure inside the cylinder to build up to an unsafe level.	
Never smoke near the gas bottles or any other source of ignition.	Gas bottles are explosive and highly flammable.	
Ensure the Emergency services can gain easy access to the cylinders in the case of an emergency.	To stop a fire or gas leak as quickly as possible.	
 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. Propane cylinders should be sited in the open air and not inside marquees, tents or other enclosures. Single Butane cylinders may be located inside marquee, tents or other enclosures provide that they: 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. 	To provide adequate ventilation and prevent the cylinders from being knocked over.	What type of gas cylinders do you use? Propane Butane Do you store the cylinders: inside the tent/marquee or outside ? How many cylinders do you have at each event?
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. If a suitable rigid structure is not available then you may use a temporary post driven into the ground to provide support. Cylinders should be located away from entrances/ exits and circulation areas. 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.	To prevent gas leaks from damaged pipework or tanks.	How do you ensure your cylinders are stored correctly at every event?

Safety point	Why?	What do you do?
Safe connection		
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.	To minimise risk of explosion from gas.	Describe what you do:
Ensure you use the correct regulator for the type of gas.	Pressure regulators are designed specifically for either propane or butane to ensure they regulate the pressure when temperatures change.	
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.	To ensure the gas is supplied at the correct pressure.	What written instructions do you provide for your staff?
Tools must never be used to turn cylinder valves on or off.	They may damage the values and cause a gas leak.	
Never smoke or use your mobile phone when connecting the equipment.	Any spark could ignite the gas and case a fire or explosion.	
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.	To minimise gas escape.	
When the appliance is not in use, turn off the regulator tap.	To prevent unnecessary release of gas and potential build up of Carbon Monoxide.	
Signs should be displayed stating 'EXTREMELY FLAMMABLE LPG. NO SMOKING. NO NAKED LIGHTS'.	To provide safety advice to employees and members of the public.	What signage do you display?
L.P.G. Highly Flammable No smoking or naked lights		
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.	To prevent a fire from occurring.	Do you keep the area surrounding the cylinder free from rubbish, cardboard and other flammable materials? Yes No

Safety point	Why?	How do you do this?
Hoses		
The flexible hoses must be manufactured to BS3212 type 2. This can be found written on the pipework.	To prevent gas leaks.	What information is on your hoses?
Hoses must be replaced as soon as they show signs of wear, aging, damage, weathering or cracks.	Damaged hoses will cause gas to escape and could cause a fire or explosion.	How often do you replace your hoses?
Hoses should be replaced every 2 years or when signs of wear and damage is identified.	B - L-098 - HIGH PRESSIES	
Hoses that carry gas from cylinders to regulators must have factory swaged connections and cannot be used with just homemade crimps?		
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.		
The connection between the gas cylinder and the regulator should not be any longer than 1m.	To prevent pipe damage and likelihood of leaks. Longer pipework may also cause tripping hazards.	What is the length of your pipework connection between the gas cylinder and the regulator?
Where an appliance is intended to be connected to a cylinder by means of flexible hose, the hose should not exceed 1m in length.		
Hoses should be protected from mechanical damage and excessive heat. They should not be routed under temporary flooring.	To prevent heat damage and gas leaks.	flexible hose between the cylinder and the appliance?
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.	To detect leaks. If the solution bubbles there is a leak.	Do any of your hoses require to be protected from heat e.g. use of braided or armoured hoses? Yes No ? How do you test for leaks?
Each time cylinder connections are broken and remade, the joints should be leak tested.	To ensure the connection is not allowing gas to escape.	When do you test for leaks?

Safety point	Why?	How do you do this?			
Appliances					
You must treat empty cylinders like full ones and ensure they are stored safely.	Empty cylinders may still contain LPG vapour and is potentially dangerous.	How do you store your empty cylinders?			
 Appliances should be fixed securely on a firm non combustible heat insulating base. Gas fired catering appliances should be positioned at a sufficient distance away from flammable materials such as tent canvas or screens. Position your equipment to avoid tampering by unauthorised persons. 	To avoid accidental ignition.	Do you ensure all catering appliances are positioned away from flammable materials at all times? Yes No			
Ventilation					
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. 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.	To prevent build up of carbon monoxide which is a poisonous gas.	How do you ensure adequate ventilation is provided: -			
Emergency Procedures					
You must have notices displayed on what to do in an emergency e,g. gas leaks and fires. A safety notice on how to connect and disconnect the LPG bottles should be displayed next to the gas bottle storage. Suitable signage should be displayed on the bottle with 'Caution LPG and Highly flammable'.	To ensure everyone knows what to do in an emergency. To remind staff on how to carry out this safely.	What notices do you display?			

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.	To ensure all staff know what to do in an emergency and so they all know how to turn off the gas supply.	What is your emergency procedure in the event of a gas leak?		
A notice should be displayed for your staff.	The notice will remind staff what to do in an emergency.			
GAS EMERGENCY CONTROL IF THERE IS A GAS ESCAPE Shut off the gas using this control Turn off the gas at the cylinder				
Call a Gas Sale engineer on In case of a fire call emergency services on				
ON A CFF		What notices do you display?		
Where a bulk propane supply or more than 2 cylinders with a maniford 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	To ensure they can spot any signs of damage and to activate your emergency procedures.	What training do you provide to your staff?		
faults.	 Staff should check each day for: Visual check of the cylinders, pipework, appliances, flues and 			
DO NOT use a naked flame when looking for gas leaks.	 vents. Is there a smell of gas—LPG has a distinctive smell. 			
A 1 x 5kg dry powder fire extinguisher should be available for each 2 x cylinders used. Place your extinguishers in a conspicuous place.	 Prosting or snimmering may indicate a gas leak. Check the connections for leaks using a soapy water solution (bubbles can be seen if joints/ hose have leaks) 			
 In the event of a fire: Raise the alarm immediately and call the Fire Brigade advising them of the presence of LPG 	 Is there any damaged pipework or connections? Are appliances securely fastened to the vehicle Are the appliances turned off 			
 Shut all valves on cylinders Keep cylinders cool by using water spray if possible. 	whilst the vehicle is in motion and the gas supply turned off at the cylinder.Is the flame quality good?			

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.



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 braided hose is frayed.



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 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.





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.

Maintenance Log					
Date of Service	Who carried out the service? (Note down the name of the engineer and the business)	If you used a gas engineer, were they registered with Gas Safe to work on Mobile Catering Equipment? (note down their registration number)	Did you receive a gas safety certificate? (If yes, ensure a copy is kept with this record)		