

Gas Safety information sheet

This leaflet is for food business operators. You must:

- Have a suitable maintenance scheme in place and be using a gas engineer registered with the [Gas Safe Register](#)
- Ensure that gas appliance manufacturers' instructions are followed, that employees have been suitably informed, instructed and where necessary trained in procedures that must be followed.

Further information on gas safety is available in the Health & Safety Executive Catering Information Sheets (CAIS) available at www.hse.gov.uk:

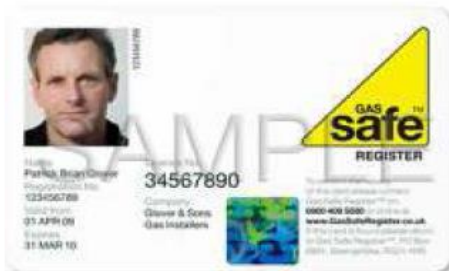
- [Gas Safety in Catering and Hospitality \(CAIS 23\)](#)
- [Ventilation of kitchens in catering establishments \(CAIS 10 \(rev1\)\)](#)

How do I ensure I am using a competent person to check/work on my gas appliances?

You are required by to take reasonable steps to ensure the person doing the work is registered with the Gas Safe Register. You also have to ensure they are competent to carry out the work.

How do I check that the engineer is competent?

All Gas Safe registered engineers have an ID card with their licence number and a photograph, which you can check by phone: 0800 408 5500 or website: www.gassaferegister.co.uk



Front of ID card

Remember to check:

- The licence number
- The start date
- The expiry date
- The security hologram



Back of ID card

Remember to check:

- Your engineer is qualified for the work to be done
- His/her qualifications are up-to-date

To carry out gas work in catering establishments your gas engineer must have the CCCN1- Commercial Catering Core Gas Safety Assessment. This will be shown on the back of his/her ID card by the word "Catering" under "Non-Domestic" (on the right of the back of the ID card - the sample above does not have this).

The ID card will only tell you whether he/she is competent in working on non-domestic catering appliances and natural gas or LPG and the date to which his/her qualifications are

valid. You also need to check whether the engineer is competent to work on your particular gas equipment. There are 5 categories you need to be aware of:

Commercial Catering Range Cookers (COMCAT 1) – incl. open/solid top ranges; combination ovens; forced convection ovens; natural convection ovens; boiling pans; gas-fired dish washers; ancillary equipment such as pizza ovens; tandoors and heated woks.

Commercial Catering Pressure/Expansion (COMCAT 2) –: incl. pressure steamers and pressurised steaming ovens.

Commercial Catering Fat & Pressure Fryers (COMCAT 3) – incl. deep fat fryers and pressure fryers; griddles; simulated charcoal grills; grills over/under fired and salamander grills.

Fish and Chip Ranges (COMCAT 4) – Commercial gas catering fish and chip ranges.

Forced draught burner appliances (COMCAT 5) - includes pizza ovens & combi ovens.

There are also specific qualifications for working with Liquefied Petroleum Gas.

Gas safety checklist	Yes/No
Maintenance	
Maintenance of gas appliances? (both in-house checks & periodic external checks)	
Are persons carrying out work on gas appliances competent?	
Emergency Procedures	
Is there an emergency control valve (ECV) fitted in the kitchen area?	
Are the ECV's readily accessible?	
Do workers know how to operate the ECV's?	
Appliance Check	
Are controls and ignition switch (where present) in working order?	
Is the method of lighting acceptable?	
Are the appliances free from debris inside	
Is the quality of the flame satisfactory	
Are Flame Failure Devices fitted to ovens etc. & in good working order?	
Are there readable data plates with CE marking on the appliances?	
Ventilation	
Are all appliances adequately underneath canopy? (canopy overhang 250 mm)	
Is there adequate passive air supply or make-up air in the kitchen?	
Is extraction system switched on before gas appliances?	
Where present, is the interlock system in good working order?	
Pipework checks	
Are hoses satisfactory? (check off floor, natural loop, free from damage)	
Are there appropriate restraints fitted to movable appliances?	
Are lengths of pipework adequately marked? (e.g. colour coded or marked 'GAS')	
Is pipework at least 22-28mm in diameter? (check premises - 15mm size inadequate in comm. kitchens)	
Is pipework free from damage? (e.g. no evidence of dents, corrosion etc.)	
Is pipework adequately protected against damage? (check: pipework properly supported, away from traffic, and not exposed to substances likely to cause corrosion)	
Other requirements	
Are staff adequately trained in gas safety matters?	
Are there suitable and sufficient risk assessments for gas safety?	