

Gas Safety

Many businesses use either mains gas or liquefied petroleum gas (LPG) for cooking or heating. Gas equipment and services must be safely installed and maintained as they can present fire, explosion and asphyxiation hazards.

| Safety point | Why? | How do you do this? |
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| By law gas equipment and services must only be installed, maintained and repaired by a Gas Safe registered installer. | If incorrectly fitted or maintained the equipment or service could leak gas into the environment, or the appliance could give out poisonous fumes in to the workplace. | Make sure your gas service engineer is registered with Gas Safe Register The previous registered scheme was run by CORGI, so systems fitted and maintained by CORGI registered engineers are acceptable. |
| Gas installations must be installed so they are safe for employees to use. | Incorrect fitting can result in potential explosion and fire risks, or production of fumes. | Was the equipment installed by a Gas Safe Register or CORGI registered engineer? Yes <input type="checkbox"/> No <input type="checkbox"/> |

We have the following items of equipment and services that are powered by mains gas or LPG:

| Examples | We have | We use it for |
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| <p>Gas boilers and heaters (including mobile heaters and living flame fires);</p> <p>Cooking equipment including hobs, ovens, fryers, barbecues and hand-held LPG blowtorches;</p> <p>Fork lift trucks and other handling equipment;</p> <p>Refrigeration equipment (such as on food mobile units),</p> <p>Other heating facilities such as pool plant rooms</p> | <div style="border: 1px solid black; height: 150px; width: 100%;"></div> | <div style="border: 1px solid black; height: 150px; width: 100%;"></div> |
| Gas appliances must be serviced and maintained. | Poorly maintained equipment can result in a risk of fire and explosion, or the production of harmful gases such as Carbon Monoxide. | <p>Ensure that all equipment is regularly checked by a 'Gas Safe' registered engineer. The manufacturer will state how often the check should be done, it is usually every year.</p> <p>Has the equipment been checked by a Gas Safe Register or CORGI registered engineer? Yes <input type="checkbox"/> No <input type="checkbox"/></p> |

| Safety point | Why? | How do you do this? |
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| If a gas appliance does not light when the ignition system has fired, or if the gas supply continues after the flame goes out, there will be a gas leak and fire and explosion can result | Older equipment may not have a flame supervision device, allowig you to see the pilot light. | Ask your registered gas service engineer to check that flame supervision devices are fitted. Train your staff in safe methods to light equipment if manually ignited equipment is provided. |
| Make sure you can isolate the gas supply to each item of equipment. | You will need to be able to cut the supply off to an item of equipment for cleaning, servicing and in the case of emergencies. | Make sure that the manual isolation valves for each piece of equipment are conveniently accessible and properly labelled. |
| Where there is a mechanical ventilation system, there should be an interlock stopping the gas supply in the event of a power failure causing the ventilation system to shut down. This has been a British Standard requirement since September 2001. | If the ventilation system stops working, the exhaust from the gas appliance may not be removed. Fumes and poisonous gases can build up, particularly Carbon Monoxide. | Is an interlock system fitted? Yes <input type="checkbox"/> No <input type="checkbox"/> If not, have you done a risk assessment on what happens if the ventilation system stops working? Yes <input type="checkbox"/> No <input type="checkbox"/> Have you told your staff what to do? Yes <input type="checkbox"/> No <input type="checkbox"/> |
| Staff need to be trained in the safe use of equipment, what defects to look for and what to do if they identify problems. | Staff may continue to work with defective equipment or incidents could arise from incorrect use. | Train all staff to use equipment, safely and the procedures for dealing with defects or emergencies. Remember to record this training in the training record sheet. |
| LPG bottles and tanks need to be properly located, secured and maintained to be safe. | Poorly installed and maintained equipment can give rise to a risk of tampering or other failures resulting in fire and explosion. | The areas where bottles and tanks are stored should be routinely checked. Make sure that <ul style="list-style-type: none"> • tanks cannot be tampered with; • containers and pipes are properly maintained; • vegetation and other combustible materials are kept away from the storage area; • there are appropriate warning signs. |
| Exhaust from burning gas appliances contains a number of harmful gases, particularly Carbon Monoxide. Build up of these gases can have serious and even fatal consequences to anyone in the workplace. | You can't see, taste or smell it but Carbon Monoxide can kill without warning in just a matter of hours. | Look out for yellow or orange rather than blue flames (apart from fuel effect fires or flueless appliances which have this colour flame) or soot or yellow/brown staining around or on appliances Do you have any Carbon Monoxide monitors? Yes <input type="checkbox"/> No <input type="checkbox"/> |