



[Health and Safety \(Gas\) \(Guernsey\) Ordinance, 2006](#)
[Safety in the Installation and Use of Gas Systems and Appliances ACoP](#)

Gas Safety Event Guidance

Gas equipment must be installed, commissioned, and maintained by an appropriately qualified Gas Safe registered engineer. You may be required to provide evidence of this during an inspection, so ask your Gas Safe registered engineer to provide you with the relevant paperwork. If the HSE does not receive evidence of ongoing maintenance or if there are any safety concerns, they may serve a formal notice stating what actions must be taken to comply with the law.

Badly fitted and poorly serviced gas appliances can cause gas leaks, fires, explosions, and carbon monoxide (CO) poisoning. CO is a highly poisonous gas that can kill quickly and without warning, as you cannot see it, taste it, or smell it.

Mobile caterers/relocatable kitchen business using gas fired cooking appliances, such as fish and chip vans, travelling barbecues, etc usually use LPG. LPG stands for “Liquefied Petroleum Gas” and the term is used to describe two Natural Gas Liquids: propane and butane, or a mix of the two.

LPG cylinders can be devastating with cylinders capable of being propelled significant distances if ruptured by heat, it is therefore important to ensure the potential for serious fire involving LPG cylinders is reduced as far as practicable by minimising inception hazards and ensuring they are stored correctly.

As with other flammable liquids, the main hazard will arise from ignition of leaking vapour. A fire involving LPG has the potential to be devastating, given the pressurized nature of the cylinder. The gas itself rarely causes the fire, but if the cylinders are heated sufficiently, they may rupture causing flying debris and releasing an additional fuel to the fire making it much harder to control.

The dangers that gas can create will, under most foreseeable situations, be removed or reduced to an acceptable level by following the [Safety in the Installation and Use of Gas Systems and Appliances ACoP](#) which was produced by the Health and Safety Executive(HSE) for the purpose of providing practical guidance with respect to the requirements of [Health and Safety \(Gas\) \(Guernsey\) Ordinance, 2006](#).

By law only a competent person (suitably qualified Gas Safe registered business/engineer) can carry out work on gas appliances or fittings. Do-it-yourself work on gas appliances or fittings could be dangerous and is likely to be illegal.

Through the Gas Safe Register, HSE has asked all registered installers to disconnect any gas appliance or fittings, which are so dangerous as to be a threat to life if they are used. If your installer asks your permission to disconnect such an appliance or fitting, it will be in the interests of your own safety, and that of others, to agree.

Each appliance, flue or fitting to which that duty extends must be **checked for safety at least once in any 12-month period by a suitably qualified Gas Safe registered business/engineers.**

Gas Safety Advice

Testing of Mobile LPG catering appliances

If your catering business operates LPG (bottled gas) equipment in a mobile vehicle or outside location, you require an annual gas safety inspection to comply with [Health and Safety \(Gas\) \(Guernsey\) Ordinance, 2006](#).

Mobile catering gas safety certificate

This certificate is a document provided by a suitably qualified Gas Safe registered business/engineer. Its purpose is to prove that your mobile or outdoor catering business operates safe gas equipment and uses the equipment in a safe environment.

You may not be able to operate commercially unless you can provide an event organiser with proof your gas equipment has been inspected and is safe.

Daily checks of containers, pipework, vents etc. should be carried out (see gas safety check list) and a complete check of the whole system carried out annually by a competent gas engineer.

It is advisable to renew flexible rubber hose every five years. However, if it becomes damaged or worn it should be renewed immediately. Leakages can be checked with soapy water.

Further information can be found at Nationwide Caterers Association website [NCASS](#)

Storing LPG Cylinders

Cylinders should be stored preferably in the open air on a concrete or load-bearing surface. Flammable liquids, combustible, corrosive, oxidising materials, toxic materials or compressed gas cylinders should be kept separate from LPG containers in general.

The recommendations apply equally to empty cylinders as to full ones because they can still contain significant amounts of gas. Remember to store cylinders:

- In a well-ventilated position outdoors on firm, level ground at least 1 metre from buildings or boundaries, 2 metres from any building openings, drains or gullies, and 3 metres from other combustible, corrosive or oxidising materials.
- In an upright position.

Arrange your LPG storage to prevent two main risks:

- Leakage followed by ignition. Leaks could arise from damage to the vessel or its associated pipework.
- Direct heat on a vessel. The most likely source is a fire close to the vessel, so it is important to keep other combustible materials well away.

Using Liquefied Petroleum Gas (LPG)

All Gas fixtures and systems require appropriate certification from a competent person who is gas safe registered for LPG appliances.

Fixed piping such as copper or steel should be used where practicable.

Flexible hoses should be kept to a minimum. Where it is unavoidable to use flexible piping, it must be to the appropriate BS and where appropriate provided with mechanical protection to minimise damage.

Flexible piping must be checked regularly for leaks (bubbles can be seen if joints/hose run with soapy water) and replaced if damaged or worn. LPG has a distinctive smell, which gives warning of a leak. Do not use a naked flame when looking for leaks.

Screw driven fastenings for gas pipes must be avoided as these can be over tightened and damage the hosing. Crimp fastenings should be used instead.

Cylinders should be fitted with pressure relief valves and an emergency shut off valve.

All gas appliances should be fitted with a flame failure device and adequately ventilated.

All fryers should be fitted with an automatic high temperature-limiting device (operates at a fat temperature of 250C or lower)

Routine tasks such as connecting and disconnecting plug-in gas connections to appliances when moving or changing LPG cylinders or hoses, can be carried out by people who are not Gas Safe registered, but they must be competent.

When in use, secure the LPG cylinders outside in a well-ventilated position. Preferable against the wall of a building or structure. To prevent cylinders in use from falling over a suitable trolley is to be used, or the cylinders should be chained/strapped to a fixed structure or together.

Protect the cylinders from damage and interference and make sure that there is ready access to the valves in an emergency.

Flammable materials, naked flames and smoking to be prohibited within the storage area and for at least 3 metres surrounding, with appropriate signage displayed.

Always change cylinders in a well-ventilated area and make sure that there are no naked flames or other sources of ignition nearby while doing so.

Gas cylinders are required to be replaced or re-tested and stamped every 10 years. You can find the expiry date and other information stamped on the neck of the cylinder.

If the cylinder is more than 10 years passed its stamped date, the cylinder cannot be refilled.

Do not attempt to refill dented, damaged or corroded cylinders. They must be returned to a test station for re-certification.

Carbon monoxide

Carbon monoxide (CO) is a highly poisonous gas produced by the incomplete burning of any carbon fuel such as natural gas or liquefied petroleum gas (LPG). This can happen when a gas appliance has been incorrectly fitted, badly repaired or poorly maintained.

CO can be deadly and is especially dangerous because you can't see, taste or smell it, and some symptoms mimic the effects of viruses and even a bad hangover.

Consider fitting an accredited carbon monoxide detector, or audible CO alarm to your equipment as an early alert for possible carbon monoxide poisoning. These alarms should only be regarded as a secondary backup. The primary safeguard remains the provision of adequate ventilation to ensure complete combustion of gas and removal of combustion products.

Fire Protection

The first response in any emergency is to attempt to minimise the threat to life and property. Adequate and appropriate fire protection equipment should be available in any catering operation.

All combustible materials that could promote fire spread need to be identified and stored away from any ignition source.

Structures, curtains and drapes should be treated with a flame retardant.

Appropriate fire extinguishers must be provided and checked every 12 months.

The following is recommended:

- Stalls cooking food - 4kg dry powder or four litres of foam. If deep fat frying is taking place, it is recommended that you fit a flame failure device and also a suitable fire blanket.
- Stalls with generators/electrical equipment - 4kg dry powder or Carbon Dioxide CO.
- Stalls not cooking food - 4.5 litres of water.

Whilst suitable and sufficient extinguishers for extinguishing fires in nearby materials, should be provided fires involving LPG cylinders are not to be tackled with a fire extinguisher. Procedures must be put in place to contact the Fire and Rescue Service without delay and to ensure the area is evacuated immediately. IN AN EMERGENCY DIAL 999

For further information contact the Fire and Rescue Service, Email firesafety@gov.gg or call 01481 221111.

Legal Requirements

All gas systems have to comply with The [Health and Safety \(Gas\) \(Guernsey\) Ordinance, 2006](#). This places requirements on dutyholders to ensure that:

1. Gas fittings and flues are **maintained** in a safe condition.
2. An **annual safety check** is carried out on each gas appliance/system.
3. All installation, maintenance and safety checks are carried out by a Gas Safe registered gas installer.
4. Records are kept of each safety check for two years.

Each appliance, flue or fitting to which that duty extends must be **checked for safety at least once in any 12-month period**.

Anyone carrying out work on gas appliances or fittings as part of their business must registered with the [Gas Safe Register](#).

Ensure that a record in respect of any appliance or so checked is made and retained for a period of two years from the date of the check, which record shall include the following information:

1. The date on which the appliance or flue was checked.
2. The address of the premises at which the appliance or flue is installed.
3. The name and address of the landlord of those premises (or, where appropriate, his agent).
4. A description of and the location of each appliance or flue checked.
5. Any defect identified.
6. Any remedial action taken.
7. The name and signature of the individual carrying out the check.
8. The registration number with which that individual, or his employer, is registered as a Gas Safe Engineer.

Mobile Catering Vehicle / Trailer Safety Check Forms are available from different suppliers who sell directly to suitably qualified Gas Safe registered business/engineers.

- [Mobile Catering Vehicle / Trailer Safety Check Forms CP44 \(corgi-direct.com\)](#).
- [Gas Safety Shop: Mobile Catering Vehicle Trailer Safety Record Pad16](#)
- [Mobile Catering Pad - Regin Products Ltd](#)

Gas Safe registered business/engineers

Check the engineer is Gas Safe registered and appropriately qualified for the type of work you need doing.

Not all Gas Safe registered engineers can work on all types of gas or appliances. The onus is on you to ensure that the engineer is qualified to work on your gas supply, as well as the type of gas appliances you have. For example:

<p><i>In a fish and chip shop, the engineer must be qualified to work on:</i></p> <ul style="list-style-type: none">• <i>Natural gas/LPG</i>• <i>Catering</i>• <i>Fish and chip range</i>	<p><i>In a mobile catering vehicle, the engineer must be qualified to work on:</i></p> <ul style="list-style-type: none">• <i>LPG</i>• <i>Commercial mobile catering</i>• <i>[the appliance type] - for example, commercial catering range cookers LPG</i>
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You can find or check a Gas Safe registered engineer in your area and check their qualifications at GasSafeRegister.co.uk.

Gas Safe requires registered businesses keep their records for six years.

Gas Safe Register is the registration body appointed by the Health and Safety Executive to manage the register of qualified gas engineers in the UK, Isle of Man, Guernsey and Jersey. It is a legal requirement for anyone carrying out domestic and commercial gas work to be registered and comply with the Gas Safety (Installation & Use) Regulations 1998. The register of more than 130,000 gas engineers held by Gas Safe Register aims to protect people from unsafe gas work. Gas Safe Register assesses the competence of engineers by inspecting the gas work they have carried out to make sure they are safe to work on gas. Gas Safe Register is focused on gas safety and campaigns to raise awareness of gas safety risks associated with using illegal gas workers.

Event Organisers

You must ensure that any mobile caterers that are involved in your events have proof that their mobile catering/relocatable kitchen equipment has been verified as gas safe by a suitably qualified Gas Safe registered business/engineers.

Event organisers must ensure their procedures in place for the safe use of gas at events.

These procedures should include:

- Storage and handling of cylinders when they are not in use.
- Cylinder connection and changeover.
- Emergency equipment procedures.
- Emergency management plans.

The event organiser is responsible for:

- Carrying out regular inspections of the operations and facilities prior to and during the event.
- Ensuring the risk assessment and documentation is suitable and sufficient, completed and retained.
- Ensuring that records and safety arrangements of gas installations shall be prepared and retained by their operators. This includes retaining a copy of an annual safety check.
- A gas safety checks should be completed prior to the commencement of the event and evidence available for inspection by the event organiser.

The Event organisers should liaise with fire services, regulatory authorities, gas companies, catering vendors to ensure that storage and handling of Gas cylinders and equipment are correctly managed, including provision of safety standards, safety procedures and emergency procedures .

Further Guidance and References

More specific guidance is provided by the following documents:

- [Fire safety guide for the safe use and storage of lpg cylinders.pdf \(nfumutual.co.uk\)](#)
- [The Purple Guide](#) Originally published by the Health & Safety Executive, the Purple Guide is designed to provide guidance for event organisers, suppliers, local authorities and others involved in the outdoor events industry.
- The [trade association for the LP Gas industry in the UK](#) (UKLPG) and the Nationwide Caterers Association (NCASS) have produced various useful codes of practice on LPG.
- RISC Authority document RC8 – Recommendations for the storage and use of common Industrial gases in cylinders including LPG available at www.riscauthority.co.uk and Liquid Gas UK's Code of Practice 7: Storage of Full and Empty LPG Cylinders and Cartridges www.uklpg.org
- [Storage of flammable liquids in containers HSG51 \(hse.gov.uk\)](#)
- BS 7909: Code of practice for temporary electrical systems for entertainment and related purposes
- BS 7430: Code of practice for earthing
- BS (EN) 62305: Protection against lightning
- BS 5499 part 1: Graphical symbols and signs. Safety signs, including fire safety signs. Specification for geometric shapes, colours and layout
- BS 5499 part 2: Fire safety signs, notices and graphic symbols. Specification for self-luminous fire safety signs.
- [Gas Safety in Catering and Hospitality HSE Cais23](#)
- [Ventilation in Catering Kitchens cais10.pdf \(hse.gov.uk\)](#)
- [Code Of Practice 24 Part 3 — Liquid Gas UK: The trade association for the LPG and biopropane industry in the UK](#)