

Gas Safety In Your Premises

Businesses operating gas powered commercial catering equipment have a duty to ensure that their appliances are maintained in a safe condition. During the current Covid-19 pandemic, these duties still apply, whether the equipment is in regular use, or is being put back into use after a period of closure. Gas appliance safety is very important – a gas explosion or carbon monoxide from a faulty appliance may affect the public as well as you and your employees.

Your duty

The law places duties on the responsible person (employer) at any place of work to ensure that any gas appliance, installation pipe work or flue under their control, is maintained in a safe condition to prevent risk of injury. (The Gas Safety (Installation & Use) Regulations 1998- Regulation 35)

How can you do this?

This means you need to ensure gas equipment is installed commissioned and maintained by an appropriately qualified Gas Safe registered engineer. You may be required to provide evidence that this duty has/is being met.

One way of achieving this is to have paperwork that shows the gas installation and appliances have been safety checked/serviced at least annually by an appropriately qualified Gas Safe registered engineer.

All registered businesses have a registration number and all engineers employed by registered businesses are issued with an ID card indicating the gas work categories they are registered for.

What is 'appropriately registered'?

You need to ensure that any work on a gas installation or appliance is only conducted by a Gas Safe registered engineer. They should provide you with a safety record of the work once completed. Ask them for documented evidence of the work done, to confirm the appliances in your premises are safe.

You must ensure that the engineer is qualified to work on the type of gas supply you have as well as the type of gas appliances you have. These are specific qualifications that not all engineers have. For example:

- *In a fish and chip shop the engineer must be registered to work on:- **Catering / natural gas / fish & chip range***
- *For mobile catering vehicles the engineer must be registered to work on:- **Commercial Mobile Catering / LPG and the type of appliance e.g. Commercial Catering Range Cookers LPG***

Make sure you check the engineer's qualifications

The onus is on you to ensure the engineer is competent to undertake the work you need them to do. If you have the name of an engineer you can check what they are registered for by going to www.GasSafeRegister.co.uk or by telephoning Gas Safe Register freephone 0800 408 5500. They will be pleased to confirm a registration, and or check that the engineer is registered to work on the appliances and type of gas that you have.

Maintenance

Effective maintenance means any servicing or repairs are carried out by a suitably registered and qualified engineer. Servicing should be carried out in accordance with the manufacturer's instructions. Generally the maximum period between services specified by equipment manufacturers is 12 months.

Action by Local Authorities

During an inspection by the Environmental Health Officer (EHO) you will likely be asked for evidence of the ongoing maintenance of the appliances. If the EHO does not receive evidence of ongoing maintenance or if there are any safety concerns the officer may serve a formal notice stating what actions must be taken to comply with the law.

Finding a Gas Safe registered engineer

- The best way to do this is to call Gas Safe register on 0800 408 5500 and tell them about your business and what appliances you have.
- You can also check the web site: www.GasSafeRegister.co.uk for details of registered engineers.
- You must check the engineer is registered for the type of work e.g. catering, the type of gas supply you have e.g. natural gas or LPG (gas cylinders) and the type of appliance.