



**Broadland  
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## **Why should I have a Gas Safety Inspection?**

Extensive research has revealed many catering kitchen operators are not aware of the Gas Safety rules set out in the Health and Safety regulations. In response, we have produced this leaflet to help you stay **SAFE** and **LEGAL**

**Operators of non-domestic buildings which provide accommodation have a legal obligation to have their gas appliances and systems checked at least yearly**

**All other operators have a legal obligation to maintain their appliances and systems in a safe condition.**

**This work must be done by a correctly qualified, commercial GasSafe registered engineer**

**Don't take our word for it – see what the HSE have to say on Catering Information Sheet 23 (overleaf)**

But it's not just the law... Defects or leaks can develop over time and will often go unnoticed. Our GasSafe engineers have all the latest equipment, qualifications and training to put your mind at rest and ensure your system is safe and compliant with the law

And with every Gas Safety Inspection, we're giving away a **FREE COPY** of our '**Safe Systems of Work**' guide which you can incorporate into your Health and Safety Policy

**CALL SHARON OR GARY NOW FOR A  
FREE QUOTATION OR FURTHER ADVICE  
01603 722462**



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# Gas safety in catering and hospitality

## HSE information sheet

### Catering Information Sheet No 23 (rev1)

#### Introduction

This information sheet gives catering and hospitality businesses advice on some aspects of safety in the installation, use and maintenance of gas-fired equipment used for cooking. It answers some frequently asked questions and covers issues related both directly and indirectly to the use of gas, which have been a recent source of misunderstanding.

It builds on information in both HSE Catering Sheet 10<sup>1</sup> and current guidance issued by The Heating and Ventilating Contractors' Association (HVCA) (Document DW172 *Specification for kitchen ventilation systems*) on interlocking of ventilation systems with gas supplies.<sup>2</sup>

#### Installation and repair work on gas appliances

Such work will include equipment using natural gas or LPG in hotels, restaurants, fish and chip shops, and mobile catering units.

Everyone who does this type of work must be competent. Whether contractors or in-house staff do the work, the company must be CORGI-registered and operatives must have a valid certificate of competence relevant to the particular type of gas work involved.

This is a requirement of the Gas Safety (Installation and Use) Regulations 1998 (GSIUR).<sup>3</sup>

In premises where GSIUR doesn't apply, such as canteens in factories, competence is still essential in these situations and employers need to ensure that any staff doing such work have the necessary qualifications. In practical terms, CORGI registration is the clearest way of demonstrating competence.

which lists the competencies held, or contact CORGI on 0870 401 2300. Use of out-of-date certificates is not unknown.

#### Maintenance and inspection by employers and users

Regulation 35 of GSIUR requires employers to ensure that gas appliances, flues, pipe work and safety devices are maintained in a safe condition. They should be inspected by a competent person in accordance with current industry practice. Periods between inspections may vary depending on the equipment and its use and should follow manufacturer's recommendations, but as a general rule annual inspections will be a reasonable minimum frequency.

#### Landlords and residential accommodation

In addition to duties to maintain appliances, flues and pipe work, landlords must have all appliances and flues checked every 12 months by a CORGI-registered business, and provide tenants with a copy of the report (landlord's gas safety record) within 28 days. This applies to residential accommodation (whether rented or occupied under a licence) including hotels, guest houses, bedsits, communal kitchens, tied accommodation, holiday boats, caravans and staff accommodation, even on industrial or other premises not otherwise subject to the Regulations. So this duty may apply in certain areas of the hospitality industry.

**THIS REQUIREMENT IS MANDATORY AND INCLUDES HOSPITALS AND NURSING, CARE AND RESIDENTIAL HOMES**

All catering and hospitality staff who use gas