

SITE SURVEY REPORT

Commercial Catering Gas Check

Prepared for	The Blue Anchor
Date	7 Oct 2026
Site	The Blue Anchor kitchen
Prepared by	G. Fry

FORM

Commercial Catering Gas Check**1. Kitchen**

Project	The Blue Anchor kitchen: annual gas safety check (completed example)
Client	The Blue Anchor
Site	The Blue Anchor
Site address	Harbour Street, Whitstable
Date	7 Oct 2026
Time	07:00
Engineer	G. Fry
Gas Safe registration number	000000 (example only)
Does the engineer hold the commercial catering gas competence?	Yes

2. Gas supply, ventilation and interlock

Gas tightness test	Pass
Emergency isolation valve accessible and labelled	OK
Mechanical ventilation working	OK
Gas interlock shuts off the gas if the ventilation fails	OK
CO2 level in the kitchen (ppm), if measured	900
CO2 action level in your procedure or the standard you work to (ppm)	2800
CO2 against the action level	At or below

3. Appliances**Appliances by kitchen or area 1: Main kitchen**

Kitchen or area	Main kitchen
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Gas appliances in this area 1: 6-burner range with oven

Appliance (for example 6-burner range, fryer, combi oven) 6-burner range with oven

Flame supervision devices work OK

Flue or extract canopy OK

Combustion and burner pressure OK

Burner pressure measured (mbar) 10.2

Burner pressure on the data plate or in the instructions (mbar) 10.0

Measured minus data plate (mbar) 0.2

Result Safe

Photos

ILLUSTRATIVE STAMP - sample data only
Sample capture: 07 Oct 2026 09:15 BST
Sample GPS: 51.507400, -0.127800 - not verified from photo
Original capture time/location unknown; original retained separately

Illustrative stamp: 7 Oct 2026
09:15 BST · sample GPS 51.5074,
-0.1278. Original photo capture
date/location unverified.

**Gas appliances in this area 2: Twin tank fryer**

Appliance (for example 6-burner range, fryer, combi oven) Twin tank fryer

Flame supervision devices work Defect

Flue or extract canopy OK

Combustion and burner pressure OK

Burner pressure measured (mbar) 12.4

Burner pressure on the data plate or in the instructions (mbar)	12.5
Measured minus data plate (mbar)	-0.1
Result	At risk
Action taken	Thermocouple on tank 2 slow to drop out. Turned off with the head chef's agreement and labelled DANGER DO NOT USE; part ordered.
Warning notice given to the responsible person and signed?	Yes

Photos**Gas appliances in this area 3: Chargrill**

Appliance (for example 6-burner range, fryer, combi oven)	Chargrill
Flame supervision devices work	OK
Flue or extract canopy	OK
Combustion and burner pressure	OK
Burner pressure measured (mbar)	7.4
Burner pressure on the data plate or in the instructions (mbar)	7.5
Measured minus data plate (mbar)	-0.1
Result	Safe

Gas appliances in this area 4: Combination oven

Appliance (for example 6-burner range, fryer, combi oven) Combination oven

Flame supervision devices work OK

Flue or extract canopy OK

Combustion and burner pressure OK

Result Safe

This kitchen or area: appliances checked 4

This kitchen or area: safe 3

This kitchen or area: at risk 1

This kitchen or area: immediately dangerous 0

This kitchen or area: unsafe without a signed notice 0

Appliances checked 4

Safe 3

At risk 1

Immediately dangerous 0

Unsafe without a signed notice 0

Next check due 7 Oct 2027

Days from this check to the next 365

4. Sign-off

Kitchen manager name K. Bell, head chef

Kitchen manager signature

K. Bell, head chef

Completed by G. Fry

Signature

G. Fry
