

Commercial Catering Gas Check

A commercial kitchen gas safety site record: each appliance checked, gas tightness, ventilation and the gas interlock, flues and flame supervision, emergency isolation, unsafe situations and the engineer's sign-off.

1. Kitchen

Project

Client

Site *

Site address

Date *

Time

Engineer *

Gas Safe registration number *

Does the engineer hold the commercial catering gas competence?

☐ Yes ☐ No

If applicable: HSE CAIS23: gas work must be done by a Gas Safe registered business whose engineers hold valid certificates of competence for the types of gas equipment and work involved. Check the engineer's Gas Safe ID card.

This is a site record of the checks. Issue your formal gas safety certificate or report from your own software.

Regulation 35 of the Gas Safety (Installation and Use) Regulations 1998 requires an employer to make sure that gas appliances, installation pipework and flues at a place of work under their control are maintained in a safe condition. Commercial catering installations are covered by BS 6173 (installation and maintenance of gas-fired catering appliances for commercial use), and HSE information sheet CAIS23 gives the HSE guidance. Unsafe situations are dealt with under IGEN/G/11. The engineer must be Gas Safe registered and hold the commercial catering competences.

2. Gas supply, ventilation and interlock

Gas tightness test * (choose one)

☐ Pass ☐ Fail

Emergency isolation valve accessible and labelled (choose one)

☐ OK ☐ Defect

Mechanical ventilation working (choose one)

☐ OK ☐ Defect ☐ Natural ventilation only

Gas interlock shuts off the gas if the ventilation fails (choose one)

☐ OK ☐ Defect ☐ Not fitted

If applicable: HSE CAIS23: where there is mechanical ventilation, an interlock should shut off the gas supply to the appliances if the ventilation fails, and manual bypasses are not permitted. BS 6173 is not retrospective: where there is no interlock, assess the risk and make sure it is prevented or controlled.

CO2 level in the kitchen (ppm), if measured

CO2 action level in your procedure or the standard you work to (ppm)

The form sets no figure.

CO2 against the action level (if applicable; worked out automatically in the app)

If applicable: CO2 is above the action level you entered. Check the ventilation and record what was found and done.

3. Appliances

Appliances by kitchen or area (copy this block for each one)

Kitchen or area *

For example Main kitchen, Pastry section or Servery

Gas appliances in this area (copy this block for each one)

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

Scan the data plate

Scanned in the SiteSurvey app. On paper, write the numbers: serial number, model number.

Flame supervision devices work (choose one)

☐ OK ☐ Defect ☐ Not fitted

Flue or extract canopy (choose one)

☐ OK ☐ Defect

Combustion and burner pressure (choose one)

☐ OK ☐ Defect

Burner pressure measured (mbar) (if applicable)

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

Measured minus data plate (mbar) (if applicable; worked out automatically in the app)

Result * (choose one)

☐ Safe ☐ At risk ☐ Immediately dangerous

Action taken (if applicable)

If applicable: At risk (IGEM/G/11): explain the risk and, with the responsible person's permission, turn off the gas supply to the appliance and attach a DANGER DO NOT USE label.

If applicable: Immediately dangerous (IGEM/G/11): with the responsible person's permission, disconnect and seal the gas supply and attach a DANGER DO NOT USE label.

Warning notice given to the responsible person and signed? (if applicable)

☐ Yes ☐ No

Photos (photos: attach, or note the file names)

This kitchen or area: appliances checked (worked out automatically in the app)

This kitchen or area: safe (worked out automatically in the app)

This kitchen or area: at risk (worked out automatically in the app)

This kitchen or area: immediately dangerous (worked out automatically in the app)

This kitchen or area: unsafe without a signed notice (worked out automatically in the app)

Appliances checked (worked out automatically in the app)

Safe (worked out automatically in the app)

At risk (worked out automatically in the app)

Immediately dangerous (worked out automatically in the app)

Unsafe without a signed notice (worked out automatically in the app)

If applicable: An appliance recorded as at risk or immediately dangerous has no signed warning notice. Complete the notice with the responsible person, or record why it could not be done.

Next check due

HSE CAIS23: follow the manufacturer's recommendations, but as a general rule annual inspections are a reasonable minimum.

Days from this check to the next (if applicable; worked out automatically in the app)

If applicable: More than 12 months after this check. HSE CAIS23 says to follow the manufacturers' recommendations but, as a general rule, annual inspections are a reasonable minimum.

If applicable: The next check date is before the date of this check.

4. Sign-off

Kitchen manager name

Kitchen manager signature

Completed by *

Signature