

# Mobile Catering Gas Safety Checks

## Opening Checklist

### Gas Cylinders:

Are your cylinders stored in a compartment separated from the main vehicle?	Y/N
Is the compartment provided with a minimum of 30 minutes fire resistance?	Y/N
Does the access door to the cylinders have high and low level ventilation?	Y/N
Are the cylinders secured in an upright position during transit?	Y/N
Do you place your cylinders outside of the vehicle during trading?	Y/N
If Yes: -	
Are your gas cylinders stored in a well ventilated area	Y/N
Are your cylinders upright on a firm, level hard standing?	Y/N
Are the cylinders located away from entrances/exits & circulation areas?	Y/N
Are the cylinders away from any heat source?	Y/N
Are the cylinders kept clear from rubbish/other debris?	Y/N
Are the cylinders at least 2 m away from drains/drainage covers?	Y/N
Are the cylinders protected against access by the public?	Y/N
Are oil drums/other flammable materials stored away from the cylinders?	Y/N

### Hoses:

Are the flexible hoses labelled with the BS3212/BSEN1763?	Y/N
Are the flexible hoses in good condition?	Y/N
Are the hose clips suitable and in good condition?	Y/N
Is the regulator labelled with BS3016 or BSEN12864?	Y/N
Is the flexible hose length from the regulator to the appliance no more than 1m?	Y/N
Have you checked the hose connections with soapy liquid?	Y/N

### Management:

Have you provided training on gas safety to all your employees?	Y/N
Do you ensure no smoking near the cylinders?	Y/N
Do you have emergency procedures in place?	Y/N
Do you have a copy of your emergency procedures onsite?	Y/N
Can emergency services gain access to the cylinders?	Y/N
Have you displayed appropriate signage?	Y/N



## Closing Checklist

Have you turned off the gas to all your appliances?	Y/N
Have you turned off the gas supply at the cylinders?	Y/N
Are your gas bottles stored safely and cannot be tampered with?	Y/N
Have you removed all empty cylinders and stored them safely?	Y/N
Have you removed all cardboard and rubbish (incl. oil) from your unit?	Y/N

If you answer **No** to any of these questions then you need to take action.  
Please read the rest of the guidance note for assistance.

# Safe Method: Gas Safety in Mobile Catering

LPG is flammable. It must be stored away from sources of ignition in a well ventilated area. Abuse of LPG is highly dangerous. Treat LPG with Respect - it can become explosive.

Safety point	Why?	What do you do?
<b>Your Mobile Unit</b>		
<p><b>New Vehicles/Trailers</b> A new unit should come with written evidence that the installation complies with current safety legislation. It should contain details of what the installation consists of and who checked that it complies.</p> <p>We would recommend that you ask for a gas safety report before purchasing the vehicle.</p> <p><b>Purchasing second hand equipment</b> Ensure you receive a copy of the latest gas safety certificate which has been issued within the last 12 months. Check that the report has been carried out by an approved engineer (see overleaf).</p> <p>If this is not available then it is recommended that you have the equipment checked by a gas safe registered engineer before you purchase the vehicle.</p>	<p>To ensure the vehicle meets the gas safety regulations and complies with the appropriate standards.</p> 	<p>Do you have a:</p> <p>Trailer <input type="checkbox"/></p> <p>Converted vehicle <input type="checkbox"/></p> <p>Mobile van <input type="checkbox"/></p> <p>Did you purchase your vehicle/trailer second hand?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>What gas safety documentation did you obtain before purchasing your trailer/van?</p> <div style="border: 1px solid black; height: 100px; width: 100%;"></div>
<p><b>Converted vehicles</b></p> <p>If you are converting your own vehicle or are purchasing a converted vehicle, you must ensure that it complies with the legislation.</p> <p>LPG cylinders are very heavy and when full they can weigh twice the marked weight of the cylinders LPG contents. Ensure that the cylinders do not take the vehicle over its recommended Maximum Allowable Mass. This is also known as the permissible maximum weight or gross vehicle weight.</p>	<p>To ensure the vehicle is roadworthy and safe to use.</p> 	<p>Does your converted vehicle comply with the Gas Safety (Installation and Use) Regulations?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Not sure <input type="checkbox"/></p> <p>Do you have a current gas safety certificate for your equipment?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>What is the maximum number of gas cylinders you can store on your vehicle?</p> <div style="border: 1px solid black; height: 40px; width: 100%;"></div>
<p><b>Trailers</b></p> <p>Ensure the trailer is not overloaded and the weight is within the manufacturers recommended weight.</p> <p>Ensure the nose weight does not exceed the towing vehicle and the trailer do not exceed the recommendations of the towing vehicle manufacturer.</p>	<p>To ensure the trailer is roadworthy and safe to use.</p>	<p>What is the manufacturers recommended weight load of your trailer?</p> <div style="border: 1px solid black; height: 20px; width: 100%;"></div> <p>How many gas cylinders can you store on your trailer?</p> <div style="border: 1px solid black; height: 20px; width: 100%;"></div>

Safety point	Why?	What do you do?
<b>Installation of gas equipment</b>		
<p>Gas equipment and services must only be installed, and repaired by a Gas Safe registered installer.</p> <p>Engineers must be suitably qualified to work on <b>Mobile Catering Equipment</b>.</p> <p>Check if your engineer is registered on <a href="http://www.gassaferegister.co.uk">www.gassaferegister.co.uk</a> or contact 0800 4085500. You can search using their ID number or their business name or postcode.</p>	<p>If the equipment or services are not correctly fitted gas escapes or water leaks could occur or the appliance could give out poisonous fumes into the workplace.</p> <div> <div> <b>FIND A REGISTERED GAS BUSINESS</b> </div> <div> <b>CHECK A GAS ENGINEER</b> <p>Check if an engineer is registered by using the Licence card number</p> <p>ID number:</p> <input type="text"/> <p><b>Check now</b></p> </div> <div> <b>FIND A REGISTERED GAS BUSINESS</b> <p>Find a Gas Safe certified business in your area</p> <p>Postcode:</p> <input type="text"/> <p><a href="#">Advanced options</a>   <a href="#">Find by name</a></p> <p><b>Find now</b></p> </div> </div>	<p>When was your gas equipment and pipework installed?</p> <div></div> <p>Who installed your equipment?</p> <div></div> <p>Did you check if your engineer was registered with Gas Safe, to work on <b>mobile catering</b> equipment?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

<b>Maintenance of gas equipment</b>		
<p>Gas appliances, flues, pipework and safety devices should be inspected regularly in accordance with the manufacturer's recommendation.</p> <p>It is recommended that every 6 months but at least every 12 months, the gas appliances, flues, pipework etc. are checked by a competent person.</p> <p>If you are the owner of a vehicle and rent the vehicle to another person, then you are regarded as a landlord. You need to obtain a gas safety certificate every year from a Gas Safe registered engineer.</p>	<p>The Gas Regulations require all gas appliances, flues, pipework and safety devices to be maintained in a safe condition.</p> <p>They should be inspected by a competent person regularly. You must follow the manufacturer's recommendations or speak to your gas safe engineer.</p>	<p>Note in the <b>Maintenance log</b> or in your diary when your gas equipment and services were last serviced.</p> <p>Note down who carried out your gas service.</p> <p>If you used a gas engineer, keep a copy of your certificate with your records.</p> <p>If you used a Gas engineer did you check that they were registered with Gas Safe to work on <b>Mobile catering</b> equipment?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

**The Best Mobile Gas Caterers**

Gas Safe Registered number: 123456

Services Provided: ?

- Non-Domestic


Gas Type: ?

- Natural Gas
- LPG

Domestic area of work: ?

Non-domestic area of work: ?

- Catering
  - Commercial Catering Range Cookers NG
  - Commercial Catering Pressure/Expansion Boilers NG
  - Commercial Catering Fat & Pressure Fryers NG
  - Commercial Catering Fish & Chip Ranges NG
  - Mobile Catering Range Cookers LPG
  - Mobile Catering Fryers LPG
  - Mobile Catering Water Boilers LPG
- Plant & Equipment

Safety point	Why?	What do you do?
<b>Positioning of Cylinders</b>		
<p>Cylinders or vehicle mounted tanks carried on the vehicle or trailer should be located in a position which minimises the risk of damage in a road accident and where possible stored in the open air.</p> <p>Alternatively, cylinders may be located in a well ventilated housing mounted outside the vehicle or within a compartment recessed into the body of the vehicle but sealed from its interior.</p> <p>Compartments including the base, should be constructed of materials which provide a minimum standard of 30 minutes fire resistance. Joints should be fire stopped to maintain the fire resistance standard.</p>	To ensure the cylinders are stored safely and do not cause a fire/explosion.	<p>Where are your cylinders stored during transit?</p> <div></div>
<p>Cylinders must be suitably secured in the upright position during transit.</p> <p>Gas bottles must NEVER be left on during transit.</p>	To prevent movement during transit.	<p>How do you secure your cylinders in the upright position?</p> <div></div> <p>Do you ensure your gas bottles are turned off during transit?  Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Cylinder compartments must be adequately ventilated through the access door at high and low level (not under) directly to the outside.</p> <p>Each vent should not be less than 1/100th of the compartment floor area. These vents must be provided in addition to windows and doors.</p> <p>Screens need to be used to prevent access by pests. These should be accessible for inspection and cleaning and should be of sufficient gauge to minimise dust build up.</p>	To provide adequate ventilation and to comply with the legislation.	<p>What ventilation is provided to the gas cylinder compartment?</p> <div></div>
<p>Access to the cylinder compartments should be from outside the vehicle. They should be designed to allow easy access for changing cylinders and quick removal of cylinders in an emergency.</p> <p>Ensure compartments are not blocked with rubbish or other items.</p> <p>Unauthorised access should be prevented when the vehicle is unattended.</p> <p>A suitable notice should be fixed to the exterior of the housing or compartment stating 'Caution LPG Highly flammable'.</p>	<p>To ensure cylinders can be accessed quickly in an emergency. Compartments must not be locked when they are in use.</p> <div>  <p><b>L.P.G. Highly Flammable</b> <b>No smoking or naked lights</b></p> </div> <p>To provide safety advice to employees and members of the public.</p>	<p>Are the compartments easily accessible from outside the vehicle during trading?  Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Is the outside of the compartment kept clear at all times?  Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>What signage do you display?</p> <div></div>



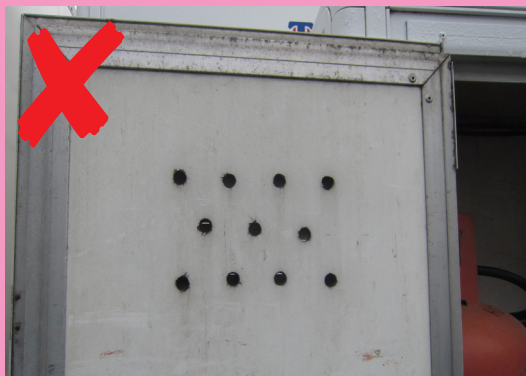
## Photographs to show good and bad practice



Cylinders should be secured to prevent movement during transit.



Ventilation should be provided at high and low levels



This should be fully open with a proper grill as the holes do not allow sufficient ventilation.




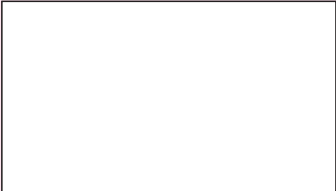
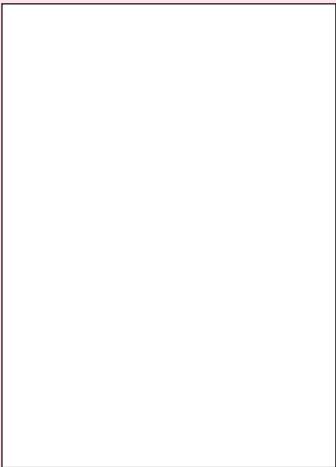
Ventilation only provided at low level.  
None at high level.

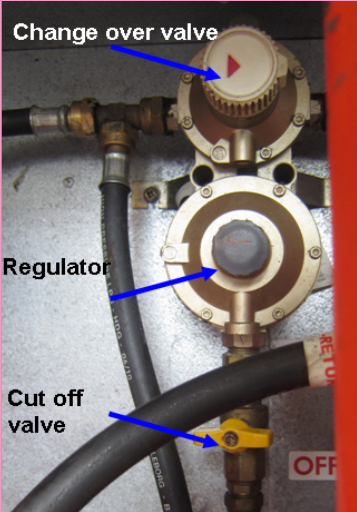



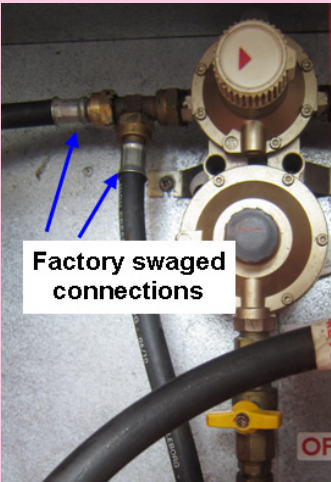
Holes have been made in the bottom of the cylinder compartment for ventilation. The cylinders are also not secure during transit.



Ventilation holes in the base of the cylinder compartment.

Safety point	Why?	What do you do?
<p>Cylinders may be located outside the vehicle during use when parked provided they are adjacent to the vehicle on firm and level ground.</p> <p>Cylinders should be located away from entrances/exits and circulation areas.</p> <p>Avoid placing the cylinders under openings or close to doors, ventilation grills or openable windows.</p> <p>Do not locate the cylinders anywhere near passing vehicles.</p> <p>The number of cylinders kept should be the minimum necessary for the type and number of appliances served. Any reserve cylinders in stock should be on a 1 for 1 replacement basis.</p>	<p>To ensure the bottles are secure.</p> <p>To prevent them being accidentally knocked over/damaged or tampered with.</p> <p>To prevent gas entering the vehicle.</p> <p>They could be accidentally stuck by passing vehicles and cause an explosion.</p> <p>To reduce the amount of flammable/explosive gas being stored at any one time.</p>	<p>How do you ensure your cylinders are stored correctly at every event?</p>  <p>How do you store the reserve and empty cylinders?</p> 
<p>No source of ignition should be within 1m outside the vehicle. For example oil drums, generators or vehicles should be at least 1m away from the gas supply.</p>	<p>To prevent an explosion and fire.</p>	<p>Mark on the attached plan the distance between your vehicle and potential sources of ignition.</p> <p>Ensure at each event you consider this during set up. Liaise with the Event Manager to ensure you comply.</p>
<p>Ensure LPG cylinders are placed at least 2 metres away from drains or drainage covers.</p> <p>Never store the cylinders near to a heat source or in direct sunlight. Never store cylinders next to flammable substances such as cooking oil.</p> <p>Never smoke near the gas bottles or any other source of ignition.</p> <p>Shielding should be provided where necessary to prevent exhaust pipes becoming an ignition source.</p>	<p>LPG vapour is denser than air and any leaks could flow along the ground into the drains and may be ignited at a considerable distance from the source of leakage.</p> <p>Heat will cause the pressure inside the cylinder to build up to an unsafe level.</p> <p>Gas bottles are explosive and highly flammable.</p> <p>To prevent a fire starting.</p>	<p>Where are your cylinders stored when the van is being used for trading?</p> 

Safety point	Why?	What do you do?
Safe connection		
<p>Pressure regulators, automatic change over devices etc. should be located as close as practicable to the cylinder. Flexible connections should be as short as possible whilst being long enough to provide the flexibility required without excessive strain on the hose or the end fittings.</p>  <p>Change over devices should incorporate non return valves at the high pressure inlet to prevent discharge of gas when changing cylinders.</p> <p>Change over devices should have an indicator to show when the reserve cylinder is in use.</p> <p>Manual changeover devices should have indication of the last cylinder used.</p>	<p>To minimise risk of explosion from gas.</p> <p>To comply with the appropriate standards.</p>	<p>Do you have a change over device?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/> Not sure <input type="checkbox"/></p> <p>Does it have a non-return valve at the high pressure inlet?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/> Not sure <input type="checkbox"/></p> <p>Does your device have an indicator to show when the reserve cylinder is in use?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/> Not sure <input type="checkbox"/></p>
<p>Always follow the instructions supplied when connecting the pressure regulator to the cylinder and do not open the cylinder valve or regulator tap until the pressure regulator is securely attached.</p> <p>Tools must never be used to turn cylinder valves on or off.</p> <p>Never smoke or use your mobile phone when connecting the equipment.</p>	<p>To ensure the gas is supplied at the correct pressure.</p> <p>They may damage the valves and cause a gas leak.</p> <p>Any spark could ignite the gas and cause a fire or explosion.</p>	<p>What instructions/training do you give your staff on how to connect your cylinders?</p> <div style="border: 1px solid black; height: 100px; width: 100%;"></div>
<p>Look at the washer of the pressure regulator or valve before connecting each new cylinder. If the rubber looks worn or damaged replace it or contact your supplier.</p> <p>When the appliance is not in use, turn off the regulator tap.</p>	<p>To minimise gas escape.</p> <p>To prevent unnecessary release of gas and potential build up of Carbon Monoxide</p>	<p>Do you display these instructions next to the cylinders?</p> <p>Yes    No</p> <p><input type="checkbox"/>    <input type="checkbox"/></p>

Safety point	Why?	What do you do?
Hoses		
<p>The flexible hoses must be manufactured to BS3212 type 2. This can be found written on the pipework. High pressure hoses type 2 must be used before the regulator. All pipework is labelled detailing the pressure, the British Standard (BS) and the date of manufacturer.</p>  <p>Hoses must be replaced as soon as they show signs of wear, aging, damage, weathering or cracks.</p> <p>It is recommended that hoses should be replaced every 2 years or when signs of wear and damage is identified.</p> <p>Hoses that carry gas from cylinders to regulators must have factory swaged connections and cannot be used with just homemade crimps.</p>	<p>To prevent gas leaks.</p> <p>Damaged hoses will cause gas to escape and could cause a fire or explosion.</p> 	<p>What information is on your hoses?</p> <div data-bbox="1123 331 1468 568"></div> <p>How often do you replace your hoses?</p> <div data-bbox="1123 649 1468 887"></div>
<p>The connection between the gas cylinder and the regulator should not be any longer than 1m.</p> <p>Where an appliance is intended to be connected to a cylinder by means of flexible hose, the hose should not exceed 1m in length.</p> <p>Hoses should be protected from mechanical damage and excessive heat. They should not be routed under temporary flooring.</p> <p>If you require the length of the hose to be longer than 1m then you must use copper piping.</p>	<p>To prevent pipe damage and likelihood of leaks. Longer pipework may also cause tripping hazards.</p> <p>To prevent heat damage and gas leaks.</p>	<p>What is the length of your pipework connection between the gas cylinder and the regulator?</p> <div data-bbox="1123 1426 1468 1550"></div> <p>What is the length of your flexible hose between the cylinder and the appliance?</p> <div data-bbox="1123 1704 1468 1827"></div> <p>Do you use copper piping?  Yes <input type="checkbox"/> No <input type="checkbox"/></p>



Safety point	Why?	How do you do this?
<b>Appliances</b>		
Appliances must be approved for use with LPG.  They must also carry a CE mark.	To ensure they are safe to use.	Are all of your appliances approved for use with LPG and carry a CE mark Yes <input type="checkbox"/> No <input type="checkbox"/>
Appliances should have burners protected by flame supervision devices.  Domestic cooker hot plates and grill burners do not require these.	To protect individuals when lighting the appliances.  There have been explosive incidents caused by a delay between turning on the gas and applying the ignition source. This allows sufficient gas to accumulate in the oven and to ignite explosively.	Do your appliances have flame supervision devices (flame failure devices)? Yes <input type="checkbox"/> No <input type="checkbox"/>  If no, how do you light your appliances safely? <div></div>
Appliances should be fixed securely on a firm non combustible heat insulating base.  Gas fired catering appliances should be positioned at a sufficient distance away from flammable materials such as tent canvas or screens .  Appliances should be sited so they do not obstruct passageways or exits.  Position your equipment to avoid tampering by unauthorised persons.	To prevent movement while the vehicle is in motion.  To avoid accidental ignition.  To prevent accidents.	Note the position of your appliances on the plan attached.  Do you ensure all catering appliances are positioned away from flammable materials at all times? Yes <input type="checkbox"/> No <input type="checkbox"/>  Do your appliances obstruct passageways or exits? Yes <input type="checkbox"/> No <input type="checkbox"/>  Do you ensure all appliances are turned off and the gas supply is turned off at the cylinders whilst the vehicle is in motion? Yes <input type="checkbox"/> No <input type="checkbox"/>
<b>LPG fuelled refrigerators</b> should be provided with a flue.  Additional ventilation should be provided in the vehicle floor immediately below the refrigerator.  No gas appliances should be in operation whilst the vehicle is in motion. For continuous operation the refrigerator should be a type with alternative electrical heating supplied from an onboard battery.	To comply with the appropriate standards.  To prevent draughts which may extinguish the small burner flame  To prevent a fire/explosion.	Do you have gas fired refrigerator? Yes <input type="checkbox"/> No <input type="checkbox"/>  If Yes:- Do you have a flue? Yes <input type="checkbox"/> No <input type="checkbox"/>  What ventilation is provided for the refrigerator? <div></div>

Safety point	Why?	How do you do this?
<b>Water heaters</b>		
Flues should be provided as recommended in the manufacturer's instructions.	To comply with the British Standard.	Is the water heater fitted with a flue? Yes <input type="checkbox"/> No <input type="checkbox"/>
Water heaters should be room sealed if possible.	Room sealed heaters get air for combustion from outside and combustion products are released directly to the outside.	If No, what does the manufacturers instructions advise? <div></div>
	Open flued heaters draw air from inside the mobile and exhaust through a flue to the outside.	
	Flueless water heaters (if found) draw air from inside the mobile and evacuate their products into the surrounding area. Failure of an open flue would lead to combustion products being exhausted into the mobile.	Is the water heater room sealed? Yes <input type="checkbox"/> No <input type="checkbox"/>
Both open flue and flueless water heaters need appropriate ventilation as per the appliance manufacturer's instructions. This is normally provided by air vents. Opening the front of the mobile unit is not suitable ventilation as the appliance could be used with the unit closed.	To combust properly and remove any likelihood of Carbon Monoxide (CO) build-up.	What ventilation is provided in your vehicle? <div></div>
Appliances should be fitted with a flame supervision device.	To comply with the appropriate standards.	Is the water heater fitted with a flame supervision device? Yes <input type="checkbox"/> No <input type="checkbox"/>

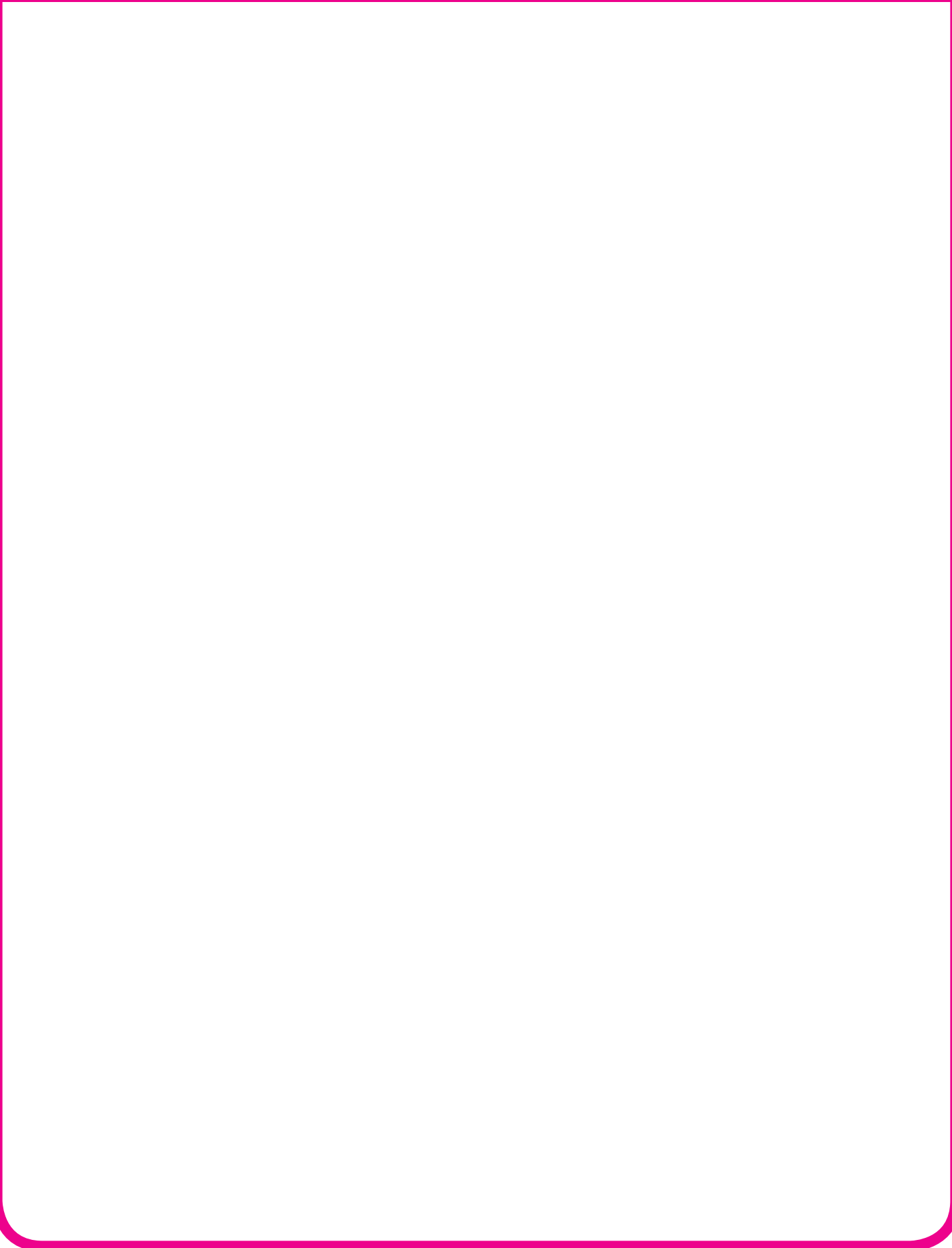
### Electrical Generators fuelled by LPG

<p>If you have a housing built in the vehicle for storing a generator, it needs to have access from the outside, be fire resistant and be ventilated at high and low levels. The generator may also require a separate gas supply.</p> <p>Ensure the gas hoses used to connect the generator are no longer than 1.5m.</p> <p>All electrical connections and installations must be in accordance with the current IEE regulations (BS7671)</p>	To comply with the appropriate standards.	<p>Do you use an electrical generator? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Where is it stored? <div></div></p> <p>Does it need a gas supply? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
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Safety point	Why?	How do you do this?
<b>Emergency Procedures</b>		
<p>A documented procedure is recommended explaining what to do in an emergency with useful contact telephone numbers.</p> <p>You must have notices displayed on what to do in an emergency e.g. gas leaks and fires.</p> <div data-bbox="153 521 525 880" data-label="Image"> </div> <p>Where a bulk propane supply or more than 2 cylinders with a manifold or automatic changeover device are used, a separate emergency shut off should be provided at the inlet to the common supply.</p> <p>All catering staff who use the gas equipment should be trained in its proper use and how to carry out visual checks for obvious faults.</p> <p>DO NOT use a naked flame when looking for gas leaks.</p> <p>A 1 x 5kg dry powder fire extinguisher should be available for each 2 x cylinders used. Place your extinguishers in a conspicuous place.</p> <p>If you are frying food then you will also need a fire blanket.</p> <p>If you are deep fat frying then a 9litre foam extinguisher or Fry Fighter is required.</p> <p><b>In the event of a fire:</b></p> <ul style="list-style-type: none"> <li>• Raise the alarm immediately and call the Fire Brigade advising them of the presence of LPG.</li> <li>• Shut all valves on cylinders</li> <li>• Keep cylinders cool by using water spray if possible.</li> </ul>	<p>To ensure all staff know what to do in an emergency and so they all know how to turn off the gas supply.</p> <p>The notice will remind staff what to do in an emergency.</p> <div data-bbox="676 488 959 965" data-label="Image"> </div> <p>Emergency Control Valve</p> <p>A safety notice on how to connect and disconnect the LPG bottles should be displayed next to the gas bottle storage.</p> <p>To ensure they can spot any signs of damage and to activate your emergency procedures.</p> <p>Staff should check each day for:</p> <ul style="list-style-type: none"> <li>• Visual check of the cylinders, pipework, appliances, flues and vents.</li> <li>• Is there a smell of gas—LPG has a distinctive smell.</li> <li>• Frosting or shimmering may indicate a gas leak.</li> <li>• Check the connections for leaks using a soapy water solution or leak detection fluid (bubbles can be seen if joints/hose have leaks)</li> <li>• Is there any damaged pipework or connections?</li> <li>• Are appliances securely fastened to the vehicle</li> <li>• Are the appliances turned off whilst the vehicle is in motion and the gas supply turned off at the cylinder.</li> <li>• Is the flame quality good?</li> </ul>	<p>What is your emergency procedure in the event of a gas leak?</p> <div data-bbox="1067 358 1474 819" data-label="Form"> </div> <p>What notices do you display?</p> <div data-bbox="1067 880 1474 1158" data-label="Form"> </div> <p>What training do you provide to your staff?</p> <div data-bbox="1067 1312 1474 1814" data-label="Form"> </div> <div data-bbox="1067 1850 1474 2141" data-label="Image"> </div>

## Plan of your event layout

Please draw the location of all of your equipment including the position of the entrance/exit and any additional air inlets. Please show the location of your gas bottles and fire extinguishers. Note the position of your change over valves and Emergency Control if applicable.





## Maintenance Log

[illegible]