

LAB 133077

COMMERCIAL CATERING INSPECTION RECORD PART A

Registered Business/engineer details can be checked at www.gassaferegister.co.uk or by calling 0800 408 5500

Gas safe is a registered trade mark of HSE and is used under licence.

✓ TICK BOXES AS APPROPRIATE

Details of Registered Business

Gas Safe Register No 637840
 Registered Engineer's Name GARY BURNELL
 Gas Safe Register Licence Number 5390963
 Business True Heating Solutions
 Address 82 Burwash Rd
Crawley, West Sussex
 Postcode RH10 6LF
 Contact No 07834151341
 Email Address True Heating Solutions@bt.com
 Web Address

Details of Site

Name (Mr/Mrs/Miss/Ms) Notfield Primary School
 Address 59 Mid Street
South Notfield
 Postcode RH1 4JJ
 Contact No 0
 Email Address
 Web Address

Details of Landlord (or agent where appropriate)

Name (Mr/Mrs/Miss/Ms) Notfield Primary School
 Address 59 Mid Street
South Notfield
 Postcode RH1 4JJ
 Contact No

Gas installation details

Emergency Isolation for Catering area provided? Yes ☒ No ☐
 If yes - location satisfactory? Yes ☒ No ☐
 If yes - is it accessible? Yes ☒ No ☐
 If yes - is valve of suitable type? Yes ☒ No ☐
 If yes - is valve handle secured in place? Yes ☒ No ☐ N/A ☐
 Is a Gas Emergency Notice present? Yes ☒ No ☐
 Is gas isolation provided via an auto electric system? Yes ☒ No ☐
 If yes - is the system fitted with automatic pressure proving? Yes ☐ No ☐ N/A ☒
 If yes - do all appliance burners have flame safeguards? Yes ☐ No ☐ N/A ☒
 Alternatively, is the system manually reset? Yes ☒ No ☐ N/A ☐
 If yes - is there attached a notice regarding resetting? Yes ☒ No ☐ N/A ☐
 Is there any evidence of corrosion of gas pipework? Yes ☒ No ☐
 If yes - detail any action required Connection on rear of oven
 Has the gas installation been tightness tested? Yes ☒ No ☐
 If yes - is the gas installation tightness satisfactory? Yes ☒ No ☐
 Detail remedial work required to resolve any shortcomings on Part B

Pipework within the catering area

Are the correct materials in use? Yes ☒ No ☐
 Is the pipework correctly identified / labelled? Yes ☐ No ☒
 Is pipework correctly supported throughout? Yes ☒ No ☐
 Are pipe sleeves extended through walls/floors etc? Yes ☒ No ☐ N/A ☐
 Suitable purge points fitted? Yes ☒ No ☐ N/A ☐
 Suitable test points fitted? Yes ☒ No ☐ N/A ☐
 Electrical protective bonding fitted where required? Yes ☐ No ☒ N/A ☐
 Detail remedial work required to resolve any shortcomings on Part B

Safety information

If Warning Notice issued insert Classification and Serial No.
 Has a Warning Notice been issued? Yes ☐ No ☐ Classification
 Have Warning Labels been affixed? Yes ☐ No ☐ ID ☐ AR ☒ N/A ☐
 Has a responsible person been advised? Yes ☐ No ☐ Serial No: _____

Risk analysis of kitchen ventilation/extract system

Has risk assessment in accordance with IGEM/UP/19 been applied? Yes ☒ No ☐ N/A ☐
 If applicable what is the outcome of the Risk Assessment? Satisfactory ☒ Not Satisfactory ☐

Declaration of Gas Safety - I confirm that this record is a true and accurate representation of the gas work carried out on the day of inspection. Relevant and appropriate duty-holders are required to ensure that gas appliances, installation pipework, ventilation and extract systems are maintained in a safe condition so as to prevent the risk condition of injury to any person.

Gas Safe Registered
 Engineer's signature: [Signature]

Date: 03-01-23

Ventilation/extract and air quality systems

Is a canopy system installed? Yes ☒ No ☐ N/A ☐
 If yes - is the canopy overhang correct? Yes ☒ No ☐
 Record type of filtration (e.g. mesh/baffles/UV) baffles
 Filtration adequately maintained? Yes ☒ No ☐
 Mechanical extract provided? Yes ☒ No ☐
 If yes - what is the flow rate in litres/sec? 2.3 l/s
 If yes - is flow rate adequate? Yes ☒ No ☐
 Is mechanical extract interlocked with gas supply? Yes ☒ No ☐
 Is interlock fitted with manual override? Yes ☒ No ☐ N/A ☐
 If yes - override disabled? Yes ☐ No ☐ N/A ☒
 If no, written report provided advising against use? Yes ☐ No ☐ N/A ☒
 Mechanical ventilation fitted? Yes ☒ No ☐
 If yes - what is the flow rate in litres/sec? 1.5 l/s
 If yes - is flow rate adequate? Yes ☒ No ☐ N/A ☐
 If yes - mechanical ventilation interlock provided? Yes ☒ No ☐ N/A ☐
 If yes - does the interlock work correctly? Yes ☒ No ☐ N/A ☐
 Where required Is natural ventilation provided? Yes ☒ No ☐ N/A ☐
 If provided give details High Level _____ cm² Adequate? ☒
 Low Level _____ cm² Yes ☐ No ☐ N/A ☐
 Are adequate notices regarding ventilation provided? Yes ☒ No ☐ N/A ☐
 Automatic means of CO₂ detection provided? Yes ☒ No ☐
 If yes - is CO₂ detection interlocked with gas supply? Yes ☐ No ☐ N/A ☒
 Air Quality Testing (in accordance with IGEM/UP/19)
 Average of 3 CO₂ levels recorded within work area(s) during visit (refer to IGEM/UP/19)
 First CO₂ reading: 1100 ppm (1)
 Second CO₂ reading: 850 ppm (2)
 Third CO₂ reading: 590 ppm (3)
 Average of above 3 readings: (1 + 2 + 3) ÷ 3 2099 ppm
 Results of Air Quality Testing - Acceptable ☒ Not Acceptable ☐
 Details of CO₂ recording instrument: Zenith Calibration date A2 7755
 Detail remedial work required to resolve any shortcomings on Part B

Serial No

LAB 133077

COMMERCIAL CATERING INSPECTION RECORD

PART B – APPLIANCE RECORD AND REMEDIAL WORK SHEET

Registered Business/engineer details can be checked at www.gassaferegister.co.uk or by calling 0800 408 5500


TICK BOXES AS APPROPRIATE

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Appliances					Manufacturer's Instructions available	Operating pressure (mbar) and/or heat input (kW)	FSD fitted to all burners	All appliance safety devices (including FSD's) operating correctly	Adequate ventilation arrangements	Adequate flueing/extract arrangement	Appliance Gas Isolation valve or self-sealing plug and socket fitted	Movable appliances fitted with appropriate gas hose with restraint fitted correctly	Appliance pipework gas tight	Appliance Safe to use
Type	Make	Model	Serial Number (if required)											
1.	Oven	Mainitance	MV3RC010-OT	15062130193	Yes ☐ No ☒	19mbar	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐
2.	Steamer	Onvothorn	C420 10/1005	YB318084	Yes ☒ No ☐	20mbar	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐
3.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
4.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
5.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
6.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
7.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
8.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
9.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
10.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
11.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
12.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
13.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
14.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
15.					Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐

Additional works deemed necessary/recommended

Seal on oven door needs replacing
Leak under appliance

Essential ☒ Recommended ☐
 Essential ☐ Recommended ☒
 Essential ☐ Recommended ☐
 Essential ☐ Recommended ☐
 Essential ☐ Recommended ☐

Other comments

~~Seal~~ Caretaker has arranged for appliances to be repaired

Overall Risk Analysis of kitchen ventilation and where provided, flue/chimney, or extract systems

Has risk assessment in accordance with IGEM/UP/19 been applied Yes ☒ No ☐ N/A ☐

This Inspection Record confirms the adequacy or otherwise of the commercial catering gas installation at the establishment detailed at the address on Part A of this record.

Gas Safe Registered Engineer's signature:

Date: 03-01-23

INFORMATION REGARDING THIS COMMERCIAL CATERING INSPECTION RECORD

PURPOSE OF THIS INSPECTION RECORD

The purpose of this commercial catering inspection record is aimed at ensuring the checks and tests undertaken identify, where present, any shortcomings in the gas installation and appliances and make any necessary recommendations on improvements that may be required to resolve issues identified. Any safety related matters will also be recorded on a 'Danger Do Not Use Warning Notice and the responsible person will have been advised on what actions must be undertaken so as to allow the gas installation/appliances to be continued to be safely used.

ENVIRONMENTAL TESTING (AIR QUALITY MONITORING)

IGEM/UP/19 requires that tests to monitor the levels of CO₂ within the kitchen work area(s) be undertaken at 3 positions at a height of 2 metres above floor level (but not adjacent to air supply grilles) and an average of the 3 readings calculated. Satisfactory results are those where the average CO₂ is less than or equal to 2,800 ppm. Average levels of CO₂ greater than 2800ppm will require immediate action to resolve the problem, or will need to be recorded at At Risk and dealt with in accordance with the Gas Industry Unsafe Situations Procedure (GIUSP). Average levels of CO₂ greater than 5000ppm will require immediate action to resolve the problem, or will need to be recorded at Immediately Dangerous and dealt with in accordance with the Gas Industry Unsafe Situations Procedure (GIUSP).

RECORDING DEFECTS

All gas safety defects should be recorded on a PAD 1 - Danger Do Not Use Warning Notices. This includes both 'Immediately Dangerous' and 'At Risk' situations, in accordance with the Gas Industry Unsafe Situations Procedure (GIUSP).

Not to Current Standards situations may be recorded separately on a PAD 20 - Not to Current Standards Notice, if required and appropriate.

Key:

CO	carbon monoxide
CO ₂	carbon dioxide
FSD	Flame Supervision Device(s)
GIUSP	Gas Industry Unsafe Situations Procedure
AR	At Risk classification under GIUSP
ID	Immediately Dangerous classification under GIUSP
IGEM/UP/19	Design and application of interlock devices and associated systems used with gas appliance installations in commercial catering establishments (Communication 1777)
mbar	millibar
KW	kilowatt
NT	Not Tested on visit

APPLIANCE SERIAL NUMBERS

Provision has been made to incorporate appliance serial numbers, if required e.g. where there is more than one appliance of the same make and model, the serial number can be used to identify the individual appliances.

TESTING REQUIREMENTS

IGEM/IP/19 requires Air Quality Testing is to be carried out when commissioning a new gas installation and or ventilation system and:

- when working on gas equipment for the very first time in any commercial catering establishment
- when carrying out maintenance (as opposed to repair) of gas or ventilation equipment
- after installing any additional or replacement gas appliance or part of a gas fired item
- when replacing or fitting new fan motors or other ventilation equipment
- in any commercial catering establishment where it is suspected that the extraction/make up air system is not working satisfactorily, for example very hot working environment, high levels of condensation, catering staff complaining about the working environment.

The reference (c) to part of a gas fired item only refers to parts that may affect gas safety and does not refer to items such as control knobs etc.

Tests on new or partially new installations or existing installations need to be performed with appliances and burners operating under maximum cooking load conditions and without any utensils. Ventilation systems need to be operating normally.

After the environment has settled (not less than 10 minutes) the concentrations of CO₂ at the sample positions are not to exceed 2800 ppm.

NOTE: It is expected that the CO₂ levels in the environment will take at least 10 minutes to settle for small installations and increased time is to be allowed for large installations. Settling of CO₂ levels occurs when there is no significant increase to the measured level after a period of 5 minutes from the previous reading. It can't be predicted by the size of the installation (see IGEM/UP/19).

REFERENCES

Guidance for gas engineers to the application of relevant sections of IGEM/UP/19 in catering establishments (Communication 1772) is available as a free download from the IGEM web site at: <http://www.igem.org.uk/media/360377/final%20for%20print%20-%20a4%20version.pdf>
Gas Industry Unsafe Situations Procedure - available on-line from the Gas Safe Register web site at: http://www.gassaferegister.co.uk/advice/unsafe_situations.aspx

Additional works deemed necessary/recommended

Foot on over door new interlock

Other comments

Overall Risk Analysis of kitchen ventilation and where provided
flue/chimney or extract systems