

The CEDA Technical Steering Group has been concerned for some time about a lack of clarity in the gas regulations relating to regular maintenance of catering equipment and has therefore introduced a new initiative to help members understand the regulations and more importantly to help them explain them to their customers to both ensure a safe working environment and generate income for members.

What do the regulations actually state?

Section 35, Part F of the Gas Safety (Installation and Use) Regulations 1998 states

It shall be the duty of every employer or self-employed person to ensure that any gas appliance, installation pipework or flue installed at any place of work under his control is maintained in a safe condition so as to prevent risk of injury to any person.

The regulations do not actually say how they should be maintained or how frequently, however, other documents do provide some clarification.

HSE Catering Information Sheet 11 “The Main Health and Safety Law applicable to Catering” states

No set inspection of gas systems is specified but it is good practice to have such systems inspected for safety annually

HSE Catering Information Sheet 12 “Maintenance Priorities in Catering” states *Appliances need to be routinely serviced to ensure their continued safe operation. This must be done by competent personnel such as appropriately qualified service engineers.*

HSE Catering Information Sheet 23 (rev 1) “Gas Safety in Catering and Hospitality” states

Periods between inspections may vary dependent 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.

So to summarise, **gas equipment should be inspected for safety at least once every 12 months and should be serviced by competent personnel in accordance with the manufacturer’s recommendations.**