



Contact: Communities & Leisure
E-mail: environmentalhealth@lancaster.gov.uk
Website: www.lancaster.gov.uk/gassafety
Our Ref: Gas Safety Week

**LANCASTER
CITY COUNCIL**

Promoting City, Coast & Countryside

Commercial Caterer
Address

28th August 2023

Dear Sir or Madam,

Chief Officer

Communities & Leisure

Morecambe Town Hall
Marine Road
Morecambe
LA4 5AF

Health and Safety at Work etc Act 1974



The 11th September to the 17th September 2023 is Gas Safety Week. I therefore thought that I would write to you with the benefits of proactively ensuring gas safety at your workplace.



Protects from Harm

You and your staff will not be exposed to potential dangers from fire or explosion nor suffer long-term health effects from exposure to harmful fumes such as Carbon Monoxide



Saves Money

Maintaining your gas equipment ensures that it works properly and efficiently. Efficient gas appliances doesn't use as much gas therefore you'll save money and well-maintained gas equipment is less likely to break down. If your equipment breaks down you'll not be able to trade and will therefore lose money and have to pay for costly repairs.



Provides piece of mind

If there was a fire arising from gas equipment your insurance company will demand to see a copy of the servicing records, if you cannot demonstrate you have been maintaining the gas appliances then the insurance company may not pay out.



Protects from Prosecution

It's the law. If you cannot demonstrate to health and safety inspectors that you are maintaining gas equipment safely you could face charges under health and safety law. If found guilty you and/or your company could be subject to large fines or imprisonment!



What do you need to do?

Employers should -



Have their gas installation (the building including pipework) inspected annually, and obtain a certificate from the gas safe engineer and



Have their gas appliances (cookers, hobs, grills, tandoori ovens, pizza ovens, heaters, kebab grill/gyros/etc.) installed and inspected by a gas safe engineer and obtain an appropriate certificate and



Ensure their extract flue is cleaned and maintained at least annually and obtain an appropriate certificate and



Keep all records of inspections and works undertaken (certificates/invoices/etc.) for at least two years, to demonstrate that you are having the checks undertaken.

Prior to arranging for an inspection, you should ensure that the engineer is **Gas Safe registered and appropriately qualified** for the type of work you need doing. Not all Gas Safe registered engineers can work on all types of gas or appliances. The onus is on you to ensure that the engineer is qualified to work on your gas supply, as well as the type of gas appliances you have.

For example:

<p><i>In a fish and chip shop,</i> <i>the engineer must be qualified to work on:</i></p> <ul style="list-style-type: none"> • <i>Natural gas/LPG</i> • <i>Catering</i> • <i>Fish and chip range</i> 	<p><i>In a mobile catering vehicle,</i> <i>the engineer must be qualified to work on:</i></p> <ul style="list-style-type: none"> • <i>LPG</i> • <i>Commercial mobile catering</i> • <i>[the appliance type]</i> <i>for example, commercial catering range cookers LPG</i>
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Please visit our website www.lancaster.gov.uk/gassafety for more information or do not hesitate to contact us at environmentalhealth@lancaster.gov.uk

Yours faithfully,



Jonathan Cruickshank
Senior Environmental Health Officer