



# GUIDE TO GAS USAGE AT EVENTS



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Any comments, additions and suggestions should be forwarded to [fire.prevention@dublincity.ie](mailto:fire.prevention@dublincity.ie) referencing this document in the correspondence.

This is a guidance document, which illustrates an appropriate level of safety. However a comprehensive risk assessment by a suitably competent, experienced and qualified person along with suitable risk mitigation strategies may be considered, where there is divergence with this document and once it also meets the requirements section 4.1 of I.S. 820 2019.

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# GUIDE TO GAS USAGE AT EVENTS

## INTRODUCTION

The mostly widely used forms of Liquefied Petroleum gas (LPG) at events are Propane and Butane. LPG is generally found in cylinders (LPG pressure receptacle), which are transportable and refillable up to 92.12 litres capacity or 47kg.

It is colourless and heavier than air. The main hazards associated with LPG usage are fire, explosion and physical effects such as frost burns, asphyxiation and injuries from the manual handling of cylinders [For further information refer to Annex A - I.S. 820 2019 Gas characteristics]

LPG forms a flammable mixture in air e.g. propane is flammable in concentrations between 2-10% by volume with air. When it burns in air, carbon dioxide, water vapour and heat are produced, but only if sufficient air is available. Inadequate appliance flues and/or ventilation, or poor air-gas mixing e.g. due to poor appliance maintenance can result in the production of toxic and lethal carbon monoxide.

Leaking LPG in air, from a cylinder or other storage device, can be seen as a shimmering effect and from frosting at the point of origin of the leak. Because LPG is heavier than air it may flow into drains and gulleys (this effect is more prevalent with butane). A suitably calibrated explosimeter may be used for determining the concentration of LPG in air.

An 'empty' LPG container is considered potentially dangerous and must be treated with the same care as a 'full' LPG container.

LPG shall always be treated professionally and with respect. If in doubt don't start; if you have started then stop, make safe and ask.

## DEFINITION OF A SAFE RIG

A rig is defined, for the purposes of this guidance document, as all parts making up a gas catering unit and shall consist of the following components appliance(s), cylinders, regulators, manifolds, change-over devices and pipework

The suitably qualified and experienced registered gas installer\* (RGI) shall satisfy themselves by an extensive review of all aspects of the rig, that it is safe, in good standing and compliant with the requirements of national standards [refer to Tables N.1+N.2 and O.1+O.2 of I.S. 820 2019].

The external components of a rig shall be gas tight to the interior of the units (a unit here means a purpose built fabricated solid structure and not a marquee, tent or other temporary structure which is referred to as a non-units) In other words the gas stored externally shall have no means via gap, duct or other such way to pass into the interior where cooking is being undertaken (appliance). The separation between the gas and the appliance shall be by means of at least 30 minutes fire resistant wall or lining (BS: 476 Parts 20-22 or equivalent), this shall be true in all units, where this is not the case or in non-units there shall be a comprehensive risk assessment and mitigation. (1, 2). For a new rig the suitably qualified and experienced registered gas installer\* shall issue a declaration per 4.5 of I.S. 820 2019 and per the forms D.1 and/or D.2 of I.S. 820 2019. They shall also supply to the rig owner written declarations, instructions and installation documents as appropriate.

## DEFINITION OF AN APPLIANCE

The appliance shall refer to the internal aspect of rig wherein cooking takes place as outline in section 11.2 of I.S. 820 2019. When any new appliance is to be installed, or any portable or transportable appliance is to be put into use for the first time in a building or temporary structure, Regulation (EU) 2016/426 (Gas Appliance Regulation) requires distributors (in this case the gas installer) to verify that the appliance bears the CE mark. For non-domestic catering appliances, a flame supervision device shall be fitted to all burners, as specified in I.S. EN 201-1. (A CE mark is required since 1996 (refer to S.I. 101 1992)).

## COMPONENTS- LIST OF PARTS, DESCRIPTION AND IMAGES.

**A regulator** is a device which reduces the gas pressure to a set value and keeps it within set limits. These regulators shall comply with I.S. EN 16129:2013 (or equivalent).

All fittings and threads, which connect to the LPG cylinder, shall be clean and undamaged. Sealants shall never be used. If spanners are used, they shall be non-sparking type appropriate for use with LPG gas cylinders.

**Pigtails** are short flexible connectors (usually hose), approximately a metre long, for connecting the outlet valve of the LPG Cylinder to the regulator.

**Non return valve-** an automatic self-acting valve, which permits flow in one direction.

On some rigs there can be automatic change over with ball valve (plug and play).

**A flame failure/flame supervision device** is a device which, under the influence of the flame on the detector element, holds open the a supply of gas to the burner and which causes shut down i.e. shuts off gas in the event of the flame extinguishing.

An **isolation valve** shuts off the gas supply and isolates part or all of the appliance/rig. It shall be located within 2 metres of appliance/rig or part thereto.

**Cylinders** (LPG pressure receptacle), which are transportable and refillable up to 150 litres capacity (water capacity). They should not be located anywhere where temperature exceeds 40 degrees Celsius.

**Crimp clip:-** Clip for affixing hosing used in a limited capacity has to be crimped to secure in place less likelihood of hosing becoming detached. This should be the only clip used.



**Photograph 1:** Regulators



**Photograph 2:** Pigtail Hosing



**Photograph 3:** Crimp Clips



**Photograph 4:** Quick release gas hose coupling and jubilee clips



**Photograph 5:** Turn down valve i.e. screw on H valve.

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**Photograph 6:** Ball valves with yellow strip after regulator and before appliance (2 per run serving an appliance)



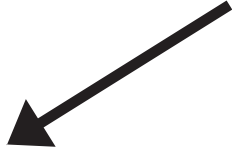
**Photograph 7:** Non return valves only



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Cylinders shall be fitted with pressure relief valves and an emergency shut off.

**Photograph 8(a):**  
OPSO - Over Pressure Shut Off Valve



**Photograph 8(b):** Emergency shut off

The low pressure regulator, this safely reduces the high pressure of the cylinder to a lower pressure.



Automatic change over regulator

Pigtails

Quick release

**Photograph 9:** Low pressure regulator

## SAFE USE

### Set up and Regular Testing and Maintenance.

Before beginning set up, the food operator shall undertake a risk assessment to include a visual examination of all cylinders, pipework, appliance(s), vents and flues on a daily basis. Complete safety check list shall be available for inspection. (Appendix 2) [Tables N.1+N.2 and/or O.1+O.2 of I.S. 820 2019] Furthermore Safety signage and literature (from LPG supplier/manufacture and about LPG appliance) shall be readily available and displayed in prominent locations (O.6- I.S. 820 2019)

A full review and service of entire rig and recertification shall be undertaken regularly but at least once a year [10.2.5; N.6.1 and N.8 of I.S. 820 2019] by suitably qualified and experienced registered gas installer\*

They shall also:

- Review and retrain the operator in the hazards associated with LPG [N.2.2 of I.S. 820 2019]
- Show operator safe methods of cylinder changing and using leak detection fluid conforming to I.S. EN 14291 to test for leaks when changing bottles at cylinder connection (Appendix 1)
- Show the proper and safe use of the appliance, and what to do if there is a fire i.e. they shall ensure the food operator is familiar with and competent using the rig.
- Ensure that written details of emergency procedures shall be kept accessible in the unit (place where operator is i.e. van, marquee).
- They as part of the certification and review, shall check the condition of all components e.g. hosing to ensure that it has not been subject to conditions that have deteriorated it, i.e. such as water leading to rusting; if any concerns arise with the hosing (or component) it shall be replaced immediately. The cylinder shall have their hosing renewed every five years [B.3.4.2.5 & O.2.3 of I.S. 820 2019] (pigtailed see picture 2); the hosing shall have a tag or date stamp to indicate when it was made and when it has to be replaced, other components shall be replaced as per wear and tear, but in line with manufacture's guidelines. Copy of certificates shall be easily seen on rig.

## FIRE FIGHTING EQUIPMENT

### **For general catering units: -**

A Fire blanket to I.S. EN 1869 2019 and extinguisher to I.S. 291 and I.S. EN 3-7 shall be located near appliance(s) and shall be in a position where it is safe and easily reached and seen. These food units must have 1 x 4kg dry powder extinguisher and 1 x 1 m<sup>2</sup> light duty fire blanket as a minimum.

### **For deep fat frying units: -**

A wet chemical extinguisher can also be fitted within the unit. As a minimum for these types of units there shall be a 1 x 6 litre wet chemical extinguisher or a 2 X 2kg ABC dry Powder extinguisher **and** a 1 x 2 kg CO2 extinguisher and a 1.8 metre heavy duty fire blanket (to BS 7944:1999).

### **Prohibited apparatus.**

No gas BBQ units unless flame failure device is fitted.

No domestic appliances only those in accordance with the European Union (Appliances Burning Gaseous Fuels) Regulations 2018 [S.I. 126 of 2018], i.e. such appliances having the CE mark and flame failure device; appliances shall be fitted as the manufacturer recommends (refer BS 6891, BS 6173 and BS 6891). All appliances to have flame failure/flame supervision device as per I.S. EN 203-1.

The requirement for CE markings on appliances has been in place for over 20 years.

### **Training of staff.**

All concessionary staff to be fully trained in emergency and evacuation procedures, fire hazards and the use of fire extinguishers by a suitably qualified and competent expert. This must be completed prior to the site opening to the general public. Records of such training shall be kept on site and available for inspection. Concessionary units unable to produce such records shall not be permitted to open for business.

## ELECTRICAL SAFETY

Only electrical apparatus for use in ATEX 'Zone 2' area per IS EN 60079/0 or equivalent is allowed in the storage area or in the separation distance relating to the LPG.

PAT certs shall be available for all electrical equipment referring to I.S. 10101 2020 as applicable and appropriate.

We require that generators be properly earthed, bonded and signed off by a competent and registered electrician.

Diesel generators only are permitted.

2 extinguishers located by generator tested within last year and certs for same available at all material times the event is running (certs should note, when they were serviced, if this is not possible it should note that they have been serviced at some point in the previous 11 months; certs only dated on day issued).

3 metres space around generator i.e. not against buildings or other generators. Access only to authorised personnel.

A minimum of 1 metre distance to self-contained fuel cell (a risk review of this should be undertaken by safety officer)

All generators shall be earthed even if they can self-earth.

Where fuel cells are not provided refuelling shall be done only when public are not on the site. There shall be spill containment equipment and the refuelling truck shall be stored off site or in a remote area that is noted as a hazard on the gridded site map. Care shall be taken to prevent damage or contamination of the environment.

When operating, continuously running generators should always be regularly checked for safe operation. Those checks should include both internal and external fuel supply tanks for signs of leaks that could lead to a spillage.

All generators shall comply with S.I. 299 of 2007 Section 81.

All exposed metalwork that could come into contact with a source of electrical current must be adequately earth bonded.

## SAFE SET UP REQUIREMENTS.

The minimum distance shall not be less than 6 metres between gas rigs or any units (or any part thereto) [Tables N.1+N.2 and/or O.1+O.2 of I.S. 820 2019]

Gas shall be stored externally (i.e. well ventilated area) in gas cage (made from metal i.e. non-combustible ideally 12 gauge 50 X 50 mm or similar), which prevents tampering or public access, but allows operation of shut off/isolation valve [to I.S. EN 331]. Gas cylinders shall be securely restrained and secured to the ground or fixed object to prevent movement. Stored where they are not vulnerable to hazards caused by impact, e.g. from vehicles such as fork-lift trucks.

All appliances to have flame failure/flame supervision device as per I.S. EN 203-1; non return valves on pigtailed [per 4.4.3.2 of I.S. 820 2019]. The appliances shall be piped by gun metal, the use of limited i.e. less than 1 metres of high pressure armoured hose may be acceptable; they shall be fitted with integrally threaded end connections.

All pipes shall be protected and located such that they are not exposed to abrasion or mechanical damage. Each and every LPG supply shall terminate with an accessible shut off valve before the appliance.

Restraining chain as and where required. Cylinders shall be stored upright at all times and secured in a level manner so that they can't fall over. [B3.4.1.2, N.10.1 & O.1.3 of IS 820 2019]

Cylinders shall not be located near entrances/exits and circulation areas, they shall not impede flow of persons in their vicinity due to placing. Appropriate escape route shall be available and identified for staff on concessions, (i.e. not acceptable for staff to vault the counter of concession) [4.4.2.3 & N.10.4 of IS 820 2019]

Cylinder shall be turned off when not in use and left so until required.

Combustible material shall be kept away from cylinders. No vehicles that requires the engine to be running or generators shall be near gas rigs. Ideally 6 metres but can be less based on a comprehensive risk assessment and risk mitigation.

There shall be a 3 metres gap at rear of tent/marquee to caged gas.

There shall never be more than 200kgs or 4 cylinders (whose weight shall not exceed 200kgs) at any gas rig [O.1.3 of I.S. 820 2019]. This is a maximum figure and the amount of gas shall be kept to a minimum per recommendations of the suitably qualified and experienced registered gas installer\*

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A suitable notice shall be fixed to the outside of the cylinders cage to warn of the presence of gas. The sign shall indicate “highly Flammable”, “no smoking”, “Use Caution” and to “keep the area clear”. [O.1.3 of I.S. 820 2019]

**Photograph 10:** Safety Sign



## Use of Fryers

Where used all fryers shall be fitted with an automatic high temperature-limiting device and non-adjustable thermostatic gas cut-off valve (this operates at a fat temperature of 230 degrees Celsius).

A wet chemical extinguisher can also be fitted within the unit. As a minimum for these types of units there shall be a 1 x 6 litre wet chemical extinguisher or a 2 X 2kg ABC dry Powder extinguisher, and a 1 x 2 kg CO2 extinguisher and a 1.8 metre heavy duty fire blanket (to BS 7944:1999).

Manual resetting of the gas supply valve shall be required and the device shall operate independently of the automatic temperature control gas valve. An intermediate temperature control shall be fitted to prevent the maximum temperature of oil or fat exceeding 205 degrees Celsius. [O.3.5.3 of I.S. 820 2019]

Fryers and fish and chip ranges shall not be located adjacent to appliances where water ingress could lead to a hazard unless purpose-built splash panels are installed. This shall include any retractable shower hoses from adjacent appliances that when extended can be within reach of the fryer or fish and chip range.

## Venting in Solid units Requirements.

The appliance(s) and the venting thereto in a unit (a unit here means a purpose built fabricated solid structure and not a marquee, tent or other temporary structure/non units) shall be fitted with a properly designed flue, have canopies or extractor hoods, have fixed ventilation appropriate to size of appliance (not doors, windows, hatches or skylight) which shall be never less than a total of 4000 square mm (2 foot by 4 foot) [O.3.3 of I.S. 820 2019]. Be located such as not to impede escape. Each unit shall have a carbon monoxide detector and a sign both written and in pictographic form indicating action to be taken on activation of carbon monoxide detector.

Other safety features such as an atmospheric sensing devices may also be considered such that they activate on the release of combustion products, in dangerous quantities into the area under abnormal draught conditions is prohibited such as an oxygen depletion sensor.



## **Changing a LPG cylinder**

Non appropriate tools shall never be used to turn on or off cylinders.

Care shall be taken when changing cylinders that there are no naked flames or heat sources that may ignite gas i.e. cylinders shall be stored away from any ignition source. No cylinders to be changed when public are present unless by a suitably qualified and experienced registered gas installer\* [\*they shall generally be the only person to change cylinders at events].

## **Information for the Fire Service**

In the event of a fire, the fire brigade and event safety officer are to be immediately notified, even if the fire and issue(s) appears resolved. [N.10.3 of IS 820 2019]

The event safety officer shall make the fire brigade aware of location of units using gas, location of gas depot [It shall meet the requirements of I.S. 3213] and have this information readily available in the event of an incident.

## **Gas used in market stalls (Only).**

When gas is used at a market i.e. an open and readily accessible area whereby no ticket is required or restriction on access is in place; they may use 5 metres of armoured hosing.

The caged gas set up shall be a minimum of 3 metre from marquee or tent.

The requirement for 6 metres between gas rig and other units is always required along with all the other minimum requirements. [Tables N.1+N.2 and/or O.1+O.2 of I.S. 820 2019]

There shall never be more than 100kgs or 2 cylinders (whose combined weight shall not exceed 100kgs) at any gas rig. This is a maximum figure and the amount of gas shall be kept to a minimum per recommendations of the suitably qualified and experienced registered gas installer\*.

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## **Additional requirements.**

Where possible we would strongly recommend the following additional measures or to mitigate or reduce the level of risk on foot of a risk assessment.

- Gas slam shut valve. Gas detection.
- Localised suppression. Temporary fire resistant wall/partition/construct separation to provide 30 minutes fire resistance between cylinders and cooking for non-units.
- Fan in canopy (above appliance) linked to gas via pressure differential switch (or contact micro switch) i.e. if no flow of air/ventilation gas can't be turned on; to prevent Carbon monoxide poisoning. ('Gas Safety (Installation and Use) Regulations (Northern Ireland) 2004' Part V, Regulation 32)
- Low Pressure regulator with consumer safety reset and over-pressure shut-off.

For large number of vendors (8 vendors or more) using gas such as outdoor events or events over a number of days; then the suitably qualified and experienced registered gas installer\* shall be present on site. The suitably qualified and experienced registered gas installer\* shall regularly review gas rigs (at least twice a day) and shall control gas depot and the changing of gas cylinders.

A gas depot is an area far away from main concert or public areas, where the minimum required additional amount of gas is stored. Empty gas cylinders may be stored here.

The empty cylinders shall be removed regularly. The suitably qualified and experienced registered gas installer\* in consultation with the event safety officer on completion of a risk assessment shall decide on location and extent of gas depot; this shall be clearly identified and identifiable on a map in the event of an incident to the fire brigade officer in charge of an incident. The area shall be well ventilated, on a raised area well away from event and secure and monitored. It shall meet the requirements of I.S. 3213.

## **Gas in the City (built up urban areas)**

In general this is not permitted due to residences near where gas rigs may be located and the issue of drains and difficulty of fire brigade access due to crowds and site restrictive nature of city.

However a comprehensive risk assessment and case will always be considered by the fire officer assessing same.

Items such as deadman's switch, Lower pressure gas e.g. butane, hand held wet chemical suppression, improved management (designated staff or professional), no overnight storage i.e. removal from site and reset each morning.

No gas shall be used in proximity to drains, gulleys or other such areas where gas can lie. Their use near residential areas shall be restricted and may only be considered upon acceptance of risk assessment and confirmation of minimum rig requirements.



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## **Gas fire or leak: - Fire service requirements.**

Fire Brigade operations require an area of 150 metres radius around gas rig which is on fire. This safe zone shall be established immediately a fire in a gas rig has been identified and shall remain in place until the fire brigade officer in charge has given an all clear. [N.10.3 of I.S. 820 2019]

## **Hidden Gas and Hot water.**

Gas is an efficient, effectively source of instant hot water and is frequently used even where the cooking medium is non gas.

Heating water with gas is acceptable once the gas is treated in the same manner as if it were being used for cooking i.e. proper piping, sign off and safety measures; located safely and external to the 'kitchen' using the hot water or external to showering area. See Appendix 2.

Gas used to heat hot water stored and utilised internally in a unit with venting beneath the unit is not acceptable and highly dangerous and poses a serious risk to all.

In particular should a fire occur in such unit, fire fighting personal will be unaware of an explosive risk that has the potential to maim or kill.

If such an arrangement is found, it must be made safe and piped as if it were a cooking unit.

## **Gas powered Generators.**

In a similar vein gas powered generators should be located 6 metres from other units.

The generators shall be signed off by both a RGI and qualified registered electrician with the requisite experience.

They shall have the CE mark.

The housing shall be constructed of materials which provides a minimum of 30 minutes fire resistance to BS 476-6. [O.4.2 of I.S. 820 2019]

Hoses used to connect the generator directly to cylinder(s) should be 3 m in length.

The gas source shall be 3 metres from the rear of the unit and all such safety measures afforded a cooking unit that are appropriate shall be considered. See Appendix 2.

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## **Gas used for Special effects.**

The safety advice contained herein, should be considered in regards to any apparatus; in particular it shall be signed off by a RGI and/or qualified registered electrician with the requisite experience as applicable.

A full risk assessment shall be undertaken taking particular cognisance of below ground voids or below stage voids.

## **Gas at outdoor events with Temporary Accommodation:**

Gas units and gas storage shall not be within 8 metres as a minimum of tents and persons sleeping at an event in temporary accommodation. The proximal location in regards to these areas should only be considered by event safety officer after a risk assessment. The risk assessment may consider that the radiative heat and risk of explosion may imperil person at a distance greater than 8 metres and this shall be the safety distance.

## **REFERENCES:-**

- (1) ORIGINAL ISSUE DATE: October 1997 ISSUE No: 3 RFN ISSUE  
DATE: August 2002
- (2) Guidelines for the Safe Use of LPG in Mobile Catering Installations.  
Calor Gas.
- (3) I.S. 820 2019- Non-domestic Gas installations.

\* The suitably qualified and experienced registered gas installer shall be experience in setting up LPG at events and markets and be per definition in IS 820 2019 of competent person

## APPENDIX 1

To detect leaks. If the solution bubbles there is a leak.



To ensure the connection is not allowing gas to escape.

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## APPENDIX 2 -CHECKLIST

Compliance with Tables N.1 + N.2 and O.1 + 0.2 of I.S. 820 2019 as applicable is the minimum acceptable.

<b>Components-RGI to check and Initial</b>	<b>Check</b>
Gun metal piping or equivalent robust connections.	
Number of Cylinders used no more than 200kgs equivalent per unit	
Gas caged, secure upright and separated	
Gas safety signs visible and fixed	
Flame arrest/flame failure/ non-return valve fitted	
Slam shut fitted- Large commercial cooking unit.	
Are all parts in good order and free from rust.	
Are all runs of pipe etc safe and don't pose a trip hazard	
Have you explained how to check for leaks and how and when to safely change a cylinder.	
Have you reviewed and explained the cooking equipment and safety features to your client.	
Is there 6 metres between units and 3 metres from where it is located to rear of Marquee.	
Emergency shut off by cooking unit and external gas supply (2 shut offs ball valve per cooking apparatus)	
Is there a fryer with non-adjustable thermostatic gas cut off and a wet chemical extinguisher proximal	
Is there gas used to heat water, is it certified.	
Is there gas used to generate power, it is certified.	
Cert issued for installation per IS 820 which covers all gas components, appliances and fittings	
<b>Risk review by owner to check and Initial</b>	<b>Check</b>
6 metres between your unit and next unit/other risks (generator and building)	
3 metres from gas unit to rear of marquee/tent	
Is there a need for CO detector or is sufficient ventilation provided.	
A fryer shall have non-adjustable thermostatic gas cut off and a wet chemical extinguisher proximal	
<b>Management Issues</b>	<b>Check</b>
Is area around cooking kept tidy:-	
* Are all rubbish bags removed regularly	
* Are there any combustible materials near cooking area.	
No public access to staff/prep area (fenced and secured)	
No public access to cooking units or gas controls	
Gas slam shut working. [Electrician signed off their part]	
Staff knowledge regarding unit layout and emergency procedures, use of extinguishers	
Non peripheral locations fenced at rear	
You have read and understood DFB Guide to gas.	
Do you know how to check for gas leaks.	
Is gas shut off when it is not in use.	
Cert for fire extinguishers	
Is gas used to generate power or heat water and have they been signed off	
A copy of your safety procedures, certification visible and available	

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<b>Risk concern (if yes to any of these RGI and safety officer needs to review)</b>	<b>Check</b>
Smell of gas	
Frosting of cylinders	
Signs of rust on connections, piping or other parts-concerns after visual inspection.	
Uneven terrain to access site and possible movement of connections.	
You don't know how and when to safely change cylinder and have non sparking tools	
You don't know and have not been shown or reminded of safety features of gas unit	
<b>General review of unit by safety officer to check and Initial</b>	<b>Check</b>
Is gas stored on site (Gas depot) and does it comply with IS 3213 .	
Is there access for fire appliances	
Is unit 6 metres from other risks/units and out of path of vehicles etc.	
All cooking units C E marked and commercial.	
Any generator supplying the unit with electricity, diesel only ,with extinguishers; located 6 metres distance.	
Cable runs for generators tidy and not a hazard for staff.	
There is no public access to gas unit or back of house.	
Are hydrant marked and in good working order.	
Are gas pipe runs tidy and not a hazard for staff.	
Has the RGI reviewed and explained the cooking equipment and safety features to client	
Efficient removal of rubbish from and around unit.	
Cert for extinguishers for unit and for generators supplying units.	
Any non commercial gas units.	
Smell of gas, frosting of cylinders, signs of rust on units.	
Changing of cylinder not done when public present on site.	
Are there any drains, gulley's or similar areas that gas could accumulate.	
Is there clear and safe means of escape which allow safe egress of all	
Is gas used to generate power or heat water and have they been signed off	
Do staff know to call fire brigade in the event of a fire and inform safety officer	
Do you know to inform arriving fire officer that fire involves gas unit (if it occurs)	
<b>Details/Certification available to Fire officer:</b>	<b>Check</b>
RGI Cert for Installation Certs covers all gas components, appliances and fittings Cooking unit	
RGI cert for gas to heat water.	
RGI cert and electrical cert for gas generator	
Electric cert to confirm gas slam shut off working electrically-Larger commercial units.	
Cert for extinguishers for the unit.	
Cert for staff training general fire safety and use of extinguishers	

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I.S. 820:2019

**Table N.1 - Catering checklist**

Event / Function:

Duty Holder:

Unit:

<b>To be completed by Registered Gas Installer</b>	
<b>Cylinder</b>	<b>Check</b>
Cylinders sited as per requirements of I.S. 820:2019	
- Secured and upright	
- No more than 200kg of LPG storage used (4 x 47 kg cylinders) per unit	
- Unused cylinders stored as per I.S. 3213	
- Suitable separation distance between cylinders and potential hazards	
Cylinders checked for leaks	
Gas Safety Signs visible and fixed	
<b>Installation</b>	<b>Check</b>
Paperwork checked to Annex N/O of I.S. 820:2019	
- All parts in good order and free from rust	
- Pipework not a trip hazard	
Installation pressure tested in accordance Annex E of I.S. 820:2019	
Emergency shut off tested	
RGII certification issued	
<b>Appliance</b>	<b>Check</b>
Individual isolation valve for each appliance	
Each appliance has a CE mark	
Each appliance is complete with a flame failure / supervision device	
RGII certification issued for:	
- Cooker	
- Deep fat fryer	
- Water heater	
- Boiler	
- Generator	
- Other (specify)	
Suitable fire precautions and systems provided for the appliance in question	
Suitable ventilation or CO detectors provided	
<b>Emergency / Safety instructions</b>	<b>Check</b>
Duty holder, staff and safety officer informed of the:	
- Safe operation and changing of LPG cylinders	
- Safety features and safe use of appliances	
- Emergency shut off procedures	

Signature RGI: \_\_\_\_\_

Date: \_\_\_\_\_

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I.S. 820:2019

Table N.2 - Catering checklist (continued)

To be completed by Duty Holder	
General	Check
All staff informed on the safe use, operation and changing of LPG cylinders	
All staff briefed on procedures to follow in an emergency	
Suitable Fire extinguishers and fire blankets provided and checked	
A copy of safety procedures, gas installation certification visible and available	

Signature Duty Holder: \_\_\_\_\_ Date: \_\_\_\_\_

To be completed and maintained by Management / Staff	
General	Check
Area around cooking kept tidy	
All rubbish removed regular	
There are no combustible materials near gas cooking	
Notify safety officer if:	
- Smell of gas	
- Signs of rust on gas appliances	
- Signs of rust on gas connections or cylinders	

To be completed by Safety Officer	
General	Check
Gas stored on site is stored in accordance with I.S. 3213	
Gas used onsite is used in accordance with I.S. 820: 2019	
Adequate separation distance (6 meters) between units	
Are gas pipes runs tidy and not a hazard for staff	
All cooking appliances suitably approved and CE marked	
Public access restricted to cooking units	
Public access restricted to gas cylinders	
Clear and safe means of escape which allows egress of all	
Safety Officer informed of and familiar with the:	
- Safe operation and changing of LPG cylinders	
- Safety features and safe use of appliances	
- Emergency shut off procedures	
Fire extinguishers and fire blankets checked and suitable for use	

Signature Safety officer: \_\_\_\_\_ Date: \_\_\_\_\_

# GUIDE TO GAS USAGE AT EVENTS

## 0.7 Checklist

I.S. 820:2019

Checklists should be used to indicate to the event safety officer and other appropriate authorities that the installation is in compliance with the requirements of this Standard, see Table 0.1 as an example.

**Table 0.1 - Catering checklist**

Event / Function:

Unit:

Duty Holder:

<b>To be completed by Registered Gas Installer</b>	
<b>Cylinder</b>	<b>Check</b>
Cylinders sited as per requirements of I.S. 820:2019	
- Secured and upright	
- No more than 200kg of LPG storage used (4 x 47 kg cylinders) per unit	
- Unused cylinders stored as per I.S. 3213	
- Suitable separation distance between cylinders and potential hazards	
Cylinders checked for leaks	
Gas Safety Signs visible and fixed	
<b>Installation</b>	<b>Check</b>
Paperwork checked to Annex N/O of I.S. 820:2019	
- All parts in good order and free from rust	
- Pipework not a trip hazard	
Installation pressure tested in accordance Annex E of I.S. 820:2019	
Emergency shut off tested	
RGII certification issued	
<b>Appliance</b>	<b>Check</b>
Individual isolation valve for each appliance	
Each appliance has a CE mark	
Each appliance is complete with a flame failure / supervision device	
RGII certification issued for:	
- Cooker	
- Deep fat fryer	
- Water heater	
- Boiler	
- Generator	
- Other (specify)	
Suitable fire precautions and systems provided for the appliance in question	
Suitable ventilation or CO detectors provided	
<b>Emergency / Safety instructions</b>	<b>Check</b>
Duty holder, staff and safety officer informed of the:	
- Safe operation and changing of LPG cylinders	
- Safety features and safe use of appliances	
- Emergency shut off procedures	
Event safety officer informed of the gas installation	

Signature RGI: \_\_\_\_\_

Date: \_\_\_\_\_



# GUIDE TO GAS USAGE AT EVENTS

I.S. 820:2019

Table 0.2 - Catering checklist (continued)

To be completed by Duty Holder	
General	Check
All staff informed on the safe use, operation and changing of LPG cylinders	
All staff briefed on procedures to follow in an emergency	
Suitable Fire extinguishers and fire blankets provided and checked	
A copy of safety procedures, gas installation certification visible and available	

Signature Duty Holder: \_\_\_\_\_ Date: \_\_\_\_\_

To be completed and maintained by Management / Staff	
General	Check
Area around cooking kept tidy	
All rubbish removed regular	
There are no combustible materials near gas cooking	
Notify safety officer if:	
- Smell of gas	
- Signs of rust on gas appliances	
- Signs of rust on gas connections or cylinders	

To be completed by Safety Officer	
General	Check
Gas stored on site is stored in accordance with I.S. 3213	
Gas used onsite is used in accordance with I.S. 820	
Adequate separation distance (6 meters) between units	
Are gas pipes runs tidy and not a hazard for staff	
All cooking appliances suitably approved and CE marked	
Public access restricted to cooking units	
Public access restricted to gas cylinders	
Is there clear and safe means of escape which allows egress of all	
Safety Officer informed of and familiar with the:	
- Safe operation and changing of LPG cylinders	
- Safety features and safe use of appliances	
- Emergency shut off procedures	
Fire extinguishers and fire blankets checked and suitable for use	

Signature Safety officer: \_\_\_\_\_ Date: \_\_\_\_\_



## **BioLPG – a sustainable option for your event.**

BioLPG is exclusively available in Ireland from Calor and it is the ideal solution for companies and councils looking to reduce their carbon footprint and the impact events can have on the environment. BioLPG can reduce greenhouse gas emissions by up to 90%\*

It is a simple step to take as BioLPG is identical in appearance and performance to conventional LPG. It is used for the same applications and equipment and is available in large commercial cylinders on request. There is just one important difference – how it is produced.

BioLPG is made from 100% renewable raw materials. These include recycled waste and residue materials and sustainably sourced renewable vegetable oils. Much of Ireland's waste cannot be managed in this country and is exported. Some of this is part of the feedstock for BioLPG.