Serial No:	

COMMERCIAL CATERING INSPECTION RECORD PART A

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

Details of Registered Business	Details of Site	Details of Landlord (or agent where appropriate)		
Gas Safe Register No	Name (Mr/Mrs/Miss/Ms)	Name (Mr/Mrs/Miss/Ms)		
Registered Engineer's Name	Address	Address		
Gas Safe Register License Number	Postcode	Postcode		
Business Contact No		Contact No		
Address	Email Address			
Postcode	Web Address			
Contact No				
Email Address				
Web Address				
Gas Installation Details				
Emergency Isolation for Catering area provided?	☐ Yes ☐ No			
If yes - location satisfactory?	Yes No			
If yes - is it accessible?	☐ Yes ☐ No			

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	Yes	☐ No		
If yes - is valve of suitable type?				
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?		☐ 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		
Is there any evidence of corrosion of gas pipework?		☐ No		
If Yes - Detail Any Action Required Value				
Has the gas installation been tightness tested?	☐ Yes	☐ No		
If yes - is the gas installation tightness satisfactory?		☐ No		

Pipework within the catering area

Detail remedial work required to resolve any shortcomings on Part B

☐ Yes ☐ No Are the correct materials in use?

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Is the pipework correctly identified / labelled?	☐ Yes	☐ No			
Is pipework correctly supported throughout?	Yes	☐ No			
Are pipe sleeves extended through walls/foors 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					
Has a Warning Notice been issued	Yes	☐ No	CI	assification	
Have Warning Labels been affixed?	Yes	☐ No	☐ IR	_ AR	□ N/A
Has a responsible person been advised?	Yes	☐ No	Serial No:		

Risk analysis of kitchen ventilation/extraction system

Has risk assessment in accordance with IGEM/UP/19 been applied?

Yes

No

If applicable what is the outcome of the Risk Assessment?

| Satisfactory | Not Satisfactory |

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	_	
Ventilation/extract and air quality systems		
Is a canopy system installed?	Yes	☐ No
If yes — is the canopy overhang correct?	Yes	☐ No
Record type of filtration (e.g. mesh/baffles/UV)		
Filtration adequately maintained?	Yes	☐ No
Mechanical extract provided?	Yes	☐ No
If yes - What is the flow rate in litres/sec?		
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
If yes - override disabled?	Yes	☐ No
If no, written report provided advising against use?	Yes	□ No
Mechanical ventilation fitted?	Yes	□ No
If yes - what is the flow rate in litres/sec?		
If yes - is flow rate adequate?	Yes	No

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		☐ Yes	☐ No
If yes - mechanical ventilation interlock provided? If yes - does the interlock work correctly?		Yes	☐ No
Where required Is natural ventilation provided?		Yes	☐ No
		Adequate? Yes	☐ No
Are adequate notices regarding ventilation provided?		Yes	□ No
Automatic means of C0 ² detection provided?		Yes	☐ No
If yes - is C0² detection interlocked with gas supply?		Yes	☐ No
Air Quality Testing (in accordance with IGEM/UP/19). Average Of 3 CO levels recorded Within work area(s) during visit (refer to IGEM/UP/19).			
First CO2 Reading	ppm (1)		
Second CO2 Reading ppm (2)			
Third CO2 Reading ppm (3)			
Average of above 3 readings			
Results of Air Quality Testing Acceptable Not Acceptable			

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Details of C0² recording instrument: Make/Model				
Detail remedial work required to resolve any shortcomings on Part B	libration Date			
Declaration Of Gas Safety				
Date	Gas Safe Registered Engine	eer's Signature		
Other Comments				
Overall Risk Analysis of kitchen ventilation and where provided, flue/chim	ney, or extract systen	ns		
Has risk assessment in accordance with GEM/UP/19 been applied	☐ Yes	☐ No	☐ N/A	
Sign Off				
This Inspection Record confirm the adequacy or otherwise of the commercial catering gas installation at the establishment detail at the address on Part A of this record.				
Gas Safe Registered Engineer's Signature	Date			