

# Gas safety at public events

For caterers and food outlets

## Required clearances

### Appliances

Ring burners and portable wok burners are not accepted at events unless the burner is certified with an integral pan support.

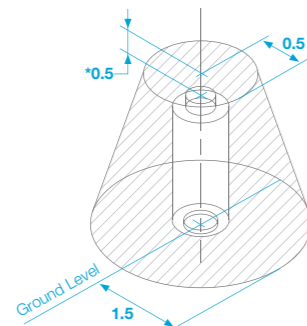
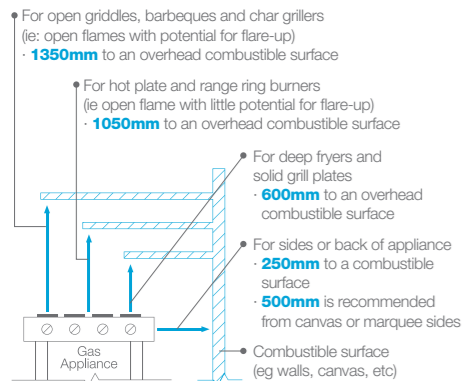
All gas appliances must be certified. The operating instructions should be fastened to the appliance. If not, the manual for the appliance or the instructions on how to operate it must be readily available.

Appliances shall be installed with the clearance distances from combustible materials as detailed in the diagram.

### Mobile catering vehicle

A mobile catering vehicle is a vehicle that is either self-propelled or towed and uses LP Gas for the preparation of food or the supply of hot water. It shall be fitted with a fire blanket and a suitable portable extinguisher.

Mobile catering vehicles must have an Energy Safe Victoria compliance plate fitted or its interstate equivalent. **If compliance plates are not fitted, event organisers must not allow vehicles to operate at an event.** A mobile catering vehicle, in a group of temporary structures, is counted as a structure for the purpose of the required exclusion zone.



\*This dimension is measured from the top of any cylinder valve

### Cylinders

Exchange cylinder clearances from source of ignition.

## Further reading

The following resources should be read in conjunction with this brochure:

- Code of Practice for the Safe Use of LP Gas at Public Events in Victoria
- Public Events: Catering Vendors' Information Pack.

For further information go to [www.esv.vic.gov.au](http://www.esv.vic.gov.au) or phone ESV on 1800 652 563. Energy Safe Victoria (03) 9203 9700

Published by Energy Safe Victoria  
Level 5 Building 2  
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(Version 09/2013)

# Are you cooking with gas?

## Gas safety is your responsibility.

Caterers using Liquefied Petroleum Gas (LP Gas) at public events must complete a checklist before the event starts. This is a requirement of the event organiser and the gas safety regulator, Energy Safe Victoria (ESV).

An event organiser has the right to remove from the site any person using or intending to use gas who fails to complete the checklist, makes a false declaration or knowingly uses an unsafe gas installation.

## You must complete a gas safety checklist for:

- Public safety
- Gas safety
- The safety of staff at the event.

## Your duty of care

Event organisers and caterers must demonstrate a duty of care to the public and staff at all times during the setting of an event, throughout its duration and at its conclusion. If there is uncertainty over the safety of a gas installation, an ESV Gas Inspector can be requested to advise on what improvements are required.

This brochure should be read in conjunction with the *Code of Practice for the Safe Use of LP Gas at Public Events in Victoria* and the *Public Events: Catering Vendors' Information Pack*. Copies can be downloaded from the website at [www.esv.vic.gov.au](http://www.esv.vic.gov.au).

## What you need to do

Complete the checklist contained in this brochure. The completed checklist must be retained by the caterer or stallholder for the duration of the event to be submitted should there be a site safety audit.

## Guide to safe gas installation

Fixed gas appliances and pipe-work must only be installed by an authorised person such as a licensed/registered plumber and gasfitter. Such persons must submit a start work and compliance notice to ESV and should produce their registration/licence on request.

### If a gas leak is suspected:

- Turn off the cylinder
- Turn off the appliance
- Do not use any ignition source.

# Checklist

General	Yes	No
Do staff know what to do in an emergency?	<input type="radio"/>	<input type="radio"/>
Is there a suitable fire extinguisher handy?	<input type="radio"/>	<input type="radio"/>
Has someone been trained to change gas cylinders?	<input type="radio"/>	<input type="radio"/>
Cylinders	Yes	No
Is it within the 10-year test period? If out of date cylinders cannot be refilled.	<input type="radio"/>	<input type="radio"/>
Is it in good condition?	<input type="radio"/>	<input type="radio"/>
Have the connections been checked for leaks?	<input type="radio"/>	<input type="radio"/>
Are cylinders secured?	<input type="radio"/>	<input type="radio"/>
Is the cylinder hose assembly in good condition?	<input type="radio"/>	<input type="radio"/>
Is equipment located away from flammable material?	<input type="radio"/>	<input type="radio"/>
Have you checked the cylinder isn't blocking an exit path?	<input type="radio"/>	<input type="radio"/>
Have you checked the cylinder quantity is not exceeded?	<input type="radio"/>	<input type="radio"/>
Have you checked the cylinder size is not exceeded?	<input type="radio"/>	<input type="radio"/>
Regulators and hose connections	Yes	No
Are the regulators in good condition?	<input type="radio"/>	<input type="radio"/>
Are the hoses of approved material?	<input type="radio"/>	<input type="radio"/>
Are the hoses in good condition?	<input type="radio"/>	<input type="radio"/>
Are they protected from accidental damage?	<input type="radio"/>	<input type="radio"/>
Are the hoses less than 3m in length (no joiners)?	<input type="radio"/>	<input type="radio"/>

Appliances	Yes	No
Are only certified appliances in use?	<input type="radio"/>	<input type="radio"/>
Is the service history available?	<input type="radio"/>	<input type="radio"/>
Are they in good working condition?	<input type="radio"/>	<input type="radio"/>
Are safety devices not tampered with?	<input type="radio"/>	<input type="radio"/>
Have you made sure appliances are not on a combustible surface?	<input type="radio"/>	<input type="radio"/>
Are they in a well-ventilated location?	<input type="radio"/>	<input type="radio"/>
Do you have the required clearances from LP Gas cylinders?	<input type="radio"/>	<input type="radio"/>
Are external appliances not in an internal location?	<input type="radio"/>	<input type="radio"/>
Does appliance pressure not exceed 3kpa (unless approved by ESV)?	<input type="radio"/>	<input type="radio"/>
Are appliance identification details recorded on the appropriate supply cylinder (eg. number)?	<input type="radio"/>	<input type="radio"/>
Are taps and knobs in good condition and marked?	<input type="radio"/>	<input type="radio"/>

Event \_\_\_\_\_

Business name \_\_\_\_\_

Location at event \_\_\_\_\_

Name of responsible person \_\_\_\_\_

Contact phone number \_\_\_\_\_

Name of person completing checklist \_\_\_\_\_