



**ACS.CoDC1
SAFETY ASSESSMENT CRITERIA
DOMESTIC TO NON-DOMESTIC
NATURAL GAS & LPG
CORE CATERING**

CoDC1

Introduction

Tests gas safety competence of those intending to extend the work range from domestic Natural Gas installations to include Natural Gas catering installations.

This assessment covers dedicated catering establishments and also food technology areas in educational establishments.

CBs and ACs may adopt Competence and Criteria numbering different to that used in this document.

CB and AC documentation may adopt wording for criteria different to that used in this document, provided the meaning is unaffected.

Comprises:

3. Products and characteristics of combustion
- 4/12. Ventilation and chimney Standards (extract systems)
5. Installation of pipework and fittings.

Appliance range

All catering gas fittings.

Pre-requisites

c/o Core Generic Parts A and B or CCLNG1 or COCN1
CCN1 or
CCLP1 or
QCF or S/NVQ.

Exclusions

Work that was previously covered in CCN1 or CCLP1; ventilation requirements other than that required for combustion air; ductwork that may be required to provide flue extraction; canopy extraction or ventilation; installation and/or tightness testing of pipework of diameter exceeding 50 mm and/or volume 0.15 m³; work on flued appliances other than those which are designed to discharge under a canopy; calculating appliance gas rates; pipework other than the connection between the appliance and the appliance isolation valve.

References and normative documents

MIs.

All relevant documents as listed in the Legislative, Normative & Informative Document List (LINDL), inc.:

- GIUSP
- BS 7967-5
- HSL56.
- IGEM/UP/19
- IGEM/IG/2

ACS.SMB.003.ACDND identifies Normative Documents that should be held by ACs.

Abbreviations

AC. Assessment Centre
CB. Certification Body
FSD. Flame supervision device

MIs. Manufacturer's/manufacturers' instructions

Ref. Reference.

3. Products and characteristics of combustion

PERFORMANCE CRITERIA	REF	
1. CO detectors and indicators:		
(i) identification of detectors and indicators		✓
(ii) installation- locations		✓
(iii) commissioning and maintenance of detectors (audible, readable, visual)		✓
KNOWLEDGE AND UNDERSTANDING	REF	
1. ambient levels of CO ₂ in atmosphere		✓
2. critical levels of CO ₂ that could cause vitiation effecting the combustion process		✓
3. types of portable combustion gas analysers		✓
4. requirements for the use of combustion analysers on checking appliance combustion performance		✓
5. manufacturing standards for electronic CO detectors		✓
6. identification of unsafe situation relating to combustion products that could enter premises.		✓

4. Ventilation and chimney Standards

PERFORMANCE CRITERIA	REF	
1. calculate correct free area of selection of air vents and grilles		✓
2. identify adequate and inadequate ventilation (make-up air and extract)		✓
3. identify suitable/unsuitable overhead canopy extraction - air changes per hour		✓
4. carry out visual inspection of kitchen and assess performance of existing catering installation:		
(i) confirm interlock installation to UP19		✓
(ii) confirm existing ventilation system (make-up and extract) operating correctly by carrying out an air quality test		✓
(iii)		
(iv) put in place and apply suitable systems of work and written procedures		✓
(v) identify correct and incorrect labels and notices		✓
5. calculate ventilation for combustion		✓
6. calculate ventilation (make-up air and extract) on multi-appliance installations		✓
7. calculate additional ventilation for hoods, canopies, extractor fans etc.		✓
8. check siting of ventilation (wall, window, floor, ceiling and ducted) direct to outside air, series air vents		✓
9. check restrictions to ventilation (make-up air) grille locations		✓
10. identify correctly and incorrectly installed Type A and B appliances		✓
11. types of ventilation (make-up air and extract) terminations, grilles and vents		✓
12. identify unsafe ventilation installations e.g. fly screens (pest control)		✓
KNOWLEDGE AND UNDERSTANDING	REF	
1. installing second hand appliances (FSD), upgrading gas controls and carrying out repairs on catering appliances not installed to current standards		✓
2. installing a complete new kitchen or mechanical ventilation system		✓
3. different categories of extract systems when installing both Type A and B appliances in existing installations		✓
4. effects of cooking fumes on combustion		✓
5. appliances with forced draught burners		✓
6. adventitious air supplies		✓
7. reasons for adequate ventilation (make-up air and extract)		✓
8. access to and maintenance of ventilation (extract) ductwork		✓
9. recognising different ventilation (extract) systems (canopies, ventilated ceilings etc).		✓
10. dealing with interlocks fitted with overrides		✓
11. recognising when canopy performance tests are to be carried out		✓
12. identification and installation of in tumescent air vents		✓
13. operation of passive stack ventilation		✓
14. ventilation for internal kitchens		✓
15. CO ₂ levels in atmosphere action levels for unsafe situations		✓

5. Installation of pipework and fittings

KNOWLEDGE AND UNDERSTANDING		REF	
1.	emergency isolation valves in kitchens		√
2.	types of automatic emergency isolation valves used in kitchens		√
3.	isolation valves for catering appliances		√
4.	pipe sizing to appliance requirements – inc. theoretical exercise (28 mm-50 mm)		√
5.	sleeving for pipework		√
6.	types of hoses and flexible connections		√
7.	catering appliance restraining cables		√
8.	identification of defective installation pipework (slides or photographs may be used)		√