



**ACS.CoNGLP1.CMC
SAFETY ASSESSMENT CRITERIA
NON-DOMESTIC CHANGEOVER
NATURAL GAS TO LPG
MOBILE CATERING**

Introduction

Tests gas safety competencies in all common areas of mobile catering (LPG).

Comprises:

- 3a. Cylinder location, safety and sizing
4. Ventilation
14. Installation of chimneys

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.

Pre-requisites

CCCN1 + appropriate COMCAT(s) + appropriate LPG assessments.

References and normative documents

MIIs.

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

- HSL56
- GIUSP.

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

Abbreviations

AC. Assessment Centre

I. Initial

MIIs. Manufacturer's/manufacturers' instructions

Ref. Reference.

3c. Cylinder locations, safety and sizing

KNOWLEDGE AND UNDERSTANDING		REF	I
1.	installation of cylinders		√
2.	cylinder location for Propane		√
3.	cylinder location for Butane		√
4.	cylinder protection		√
5.	internal housing for Butane cylinders		√
6.	general construction requirements for cylinder lockers and compartments		√
7.	safety precautions for storage and use of cylinders		√
8.	Visual inspection of gas storage tank (non-propulsion)	NCC CoP 306 7.1a	√

4. Ventilation

PERFORMANCE CRITERIA		REF	I
1.	calculate correct free area of selection of air vents		√
2.	identify inadequate ventilation		√
KNOWLEDGE & UNDERSTANDING			
1.	ventilation in mobile catering units		√
2.	calculating ventilation for mobile catering appliances		√
3.	restrictions to ventilator/grille locations - siting of ventilation at high and low level		√
4.	installation of ventilation grilles and vents		√
5.	types of grilles and vents - restrictions to use and sizing of vermin screens		√
6.	sizing of grilles and vents (free area availability)		√
7.	adventitious air		√
8.	requirements for flueless appliances		√
9.	canopies and ventilation hoods incorporating flues to outside air		√
10.	ventilation for gas cylinder housings		√
11.	gas dispersal drains (drop holes)		√
12.	additional ventilation e.g. extractor fans		√
13.	identification of unsafe ventilation installations		√
14.	labels and notices		√

14. Installation of chimneys

PERFORMANCE CRITERIA		REF	I
1.	open and room sealed flues:		
(i)	inspect flue visually throughout its length		√
(ii)	check flue is fit for intended appliance		√
(iii)			
(iv)			
(v)	check flue is adequately supported		√
(vi)	check flue is clear of obstructions		√
(vii)	check flue is not corroded or cracked		√
(viii)	check use of bends meets current requirements		√
(ix)	check appliance draught diverter is installed correctly and in good condition, if applicable		√
(x)	position secondary flue correctly and in good condition		√
(xi)	make flue joints correctly		√
(xii)	check no visual signs of spillage of combustion products		√
(xiii)	check space allocated between flue and combustible material is correct		√
(xiv)	check seals on room sealed natural and fan assisted flues are in good condition and correctly installed		√
2.	spillage/flue test is applied:		
(i)	close windows and doors in room/compartment containing appliance to be tested		√
(ii)	explain procedures when an extract fan is installed in vehicle		√
(iii)	apply smoke producing device to appropriate position in appliance to MIs		√
(iv)	check smoke is correctly pulled into appliance flue system		√
(v)	rectify any fault found and re-test appliance		√
KNOWLEDGE & UNDERSTANDING			
1.	classification of flueless, open flue and room sealed systems		√
2.	construction and operation of an open flue		√
3.	termination positions for open flues		√
4.	restrictions for room sealed flue termination positions		√
5.	room sealed flue terminal guards		√
6.	HSL56. Reg. 27 Flues (1), & (3) to (5) inclusive (ii)		√

