Strategic Management Board

ACS.CCCN1
SAFETY ASSESSMENT CRITERIA
INITIAL.NON-DOMESTIC
NATURAL GAS
CORE CATERING APPLIANCES

ACS. CCCN1
SAFETY ASSESSMENT CRITERIA
RE-ASSESSMENT (OF CCCN1)
NON-DOMESTIC. NATURAL GAS
+ COMCAT 1, 2, 3, 4, 5

CCCN1 INITIAL & RE-ASSESSMENT

Introduction

Tests gas safety competencies in core areas of gas work common to catering appliances.

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

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

CB 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 flueing (make-up and extract)
5. Installation of pipework and fittings
16. Re-assessment of appliances

Pre-requisites

Initial

ND Core Generic Parts A and B.

Re-assessment

ND Core Generic Parts A & B + CCCN1 with, as appropriate, COMCAT 1/2/3/4/5.

Exclusions: on its own this criteria is not sufficient or suitable for LPG catering appliances installed in Catering Vehicles or temporarily sited catering equipment in the open air , marquees or tents , covered by CMC.

Reference and normative documents

MIs.

All relevant documentation as listed in the Legislative, Normative & Informative Document List (LINDL), inc.:
- HSL56
- GIUSP
- BS 6173
- IGEM/UP/11 Edition 3
- BS7967-5
- IGEM/UP/19
- IGEM/IG/G2
- DW172
- BS 5440-2
- EH40

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

Abbreviations

AC. Assessment Centre
CB. Certification Body
FSD. Flame supervision device
I. Initial
MIs. Manufacturer's/manufacturers' instructions
ND. Non-domestic

R. Re-assessment
Ref. Reference.

3. Products and characteristics of combustion

PERFORMANCE CRITERIA	REF	I	R
1. CO detectors and indicators			
(i) identify detectors and indicators		✓	✓
(ii) installation– locations		✓	✓
KNOWLEDGE & UNDERSTANDING	**REF**	**I**	**R**
1. ambient levels of CO_2		✓	✓
2. critical levels of CO_2 that could cause vitiation affecting combustion process		✓	✓
3. types of portable combustion gas analysers. Differences between direct CO_2 and indirect CO_2 reading analysers.		✓	✓
4. requirements for use of combustion analysers on checking appliance combustion performance		✓	✓
5. Identify suitable CO & CO_2 detectors for use in the workplace.		✓	✓

4/12. Ventilation and flueing (make-up and extract)

PERFORMANCE CRITERIA	REF	I	R
1. calculate free area of air vents and grilles		✓	✓
2. recognise adequate and inadequate ventilation (make-up air and extract)		✓	✓
3. recognise suitable/unsuitable overhead canopy extraction - air changes per hour		✓	✓
3a identify canopy 'rating plate'		✓	✓
4. **carry out visual inspection of kitchen and assess performance of existing catering installation:**			
(i) confirm interlock installation is compliant to IGEM/UP/19		✓	✓
(ii) confirm existing ventilation system (make-up and extract) operating correctly by carrying out an air quality test		✓	✓
(iii) apply suitable systems of work and written procedures		✓	✓
(iv) identify correct and incorrect labels and notices		✓	✓
5. calculate ventilation for combustion , systems compliant to BS 5440 - 2		✓	✓
6. Calculate ventilation (make-up air and extract) on multi-appliance installations		✓	✓
7. Calculate additional ventilation for hoods, canopies, extractor fans etc. for systems compliant to BS 5440 -2		✓	✓
8. check siting of ventilation (wall, window, floor, ceiling and ducted) direct to outside air; series air vents for systems compliant to BS 5440 -2		✓	✓
9. identify restrictions to ventilation (make-up air) grille locations		✓	✓
10. identify correctly and incorrectly installed Type A and B appliances		✓	✓
11. identify types of ventilation (make -up air and extract) terminations, grilles and vents		✓	✓
12. identify unsafe ventilation installations e.g. fly screens (pest control)		✓	✓
KNOWLEDGE & UNDERSTANDING	**REF**	**I**	**R**
1. installing new appliances		✓	✓
1a Requirements for installing catering appliances that do not carry a CE mark.		✓	✓
1b Considerations when replacing appliances		✓	✓
2. installing a complete new kitchen or mechanical ventilation system & type suitability		✓	✓
3 Interlocking requirements for appliances ŧ		✓	✓
3a Solid Fuel Appliance shall not share the same extract system with gas appliances		✓	✓
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 and maintenance for ventilation (extract) ductwork		✓	✓
9. recognition of different ventilation (extract) systems (canopies, ventilated ceilings etc.)		✓	✓
10. dealing with interlocks fitted with overrides		✓	✓
11. recognition of when canopy performance tests are to be carried out		✓	✓
14. ventilation for internal kitchens		✓	✓
15. CO2 levels in atmosphere action levels for unsafe situations		✓	✓
16. Catering Equipment used in food technology rooms in Educational Establishments		✓	✓
17. Ventilation for cooking appliances in Educational Establishments		✓	✓

5. Installation of pipework and fittings

KNOWLEDGE & UNDERSTANDING	REF	I	R
1. emergency and additional emergency control valves, and additional notice requirements		✓	✓
1a manual Isolation Valve and test point positioning		✓	✓
2. automatic-isolation valves (AIV) used in kitchens		✓	✓
3. isolation valves for appliances		✓	
4. pipe sizing to appliance requirements, inc. theoretical exercise		✓	
5. sleeving for pipework		✓	
6. types of hoses and flexible connections		✓	
7. appliance restraining cables		✓	
8. identification of defective installation pipework		✓	

6. Re-assessment of appliances

PERFORMANCE CRITERIA:	APPLIANCE TYPE			
	COMCAT 1 & 3	COMCAT 2	COMCAT 4	COMCAT 5
1. check appliance is complete, fit and suitable for use	*	*	*	*
2. check gas supply to appliance has been installed using appropriate materials and fittings, to appropriate standards	*	*	*	*
3. check appliance is level and stable (lock casters, if applicable)	*	*	*	*
4. check flue system has been installed with appropriate materials and fittings to appropriate standards			*	
5. check vents, grilles and ducts supplying ventilation to appliance are installed/positioned using appropriate materials and fittings to MIs	*	*	*	*
6. install appliance to MIs, current normative documents	*	*	*	*
7. **commission appliance/equipment:**				
(i) purge appliance/equipment of air	*	*	*	*
(ii) fill appliance to MIs		*	*	
(iii) light appliance to MIs	*	*	*	*
(iv) check OP and/or gas rate/heat input at appliance to MIs	*	*	*	*
(v) check flue/extract system safely removing products of combustion	*	*	*	*
(vi) check flue gas analysis readings are to MIs 1			*	*
(vii) check supply of combustion air is adequate	*	*	*	*
(viii) check flame picture, stability and ignition are correct	*	*	*	*
(ix) inspect and test appliance operational gas safety components e.g. burners, injectors, primary air ports, filters, heat exchanger and flue-ways, ignition devices, FSD, thermostats, interlocks, pressure switches/thermostats, taps, regulators and any other gas safety components (where appropriate) for correct operation to MIs. *N.B. High limit and pressure stats may be assessed by K&U*	*	*	*	*
(x) check steam pressure controls are operating correctly		*		
(xi) identify gas safety faults on components (specific to appliance)	*	*	*	*
(xii) check appliance is working correctly/safely as intended	*	*	*	*
(xiii) check users controls are operating correctly	*	*	*	*
8. explain safe operation of appliance/equipment	*	*	*	*
KNOWLEDGE & UNDERSTANDING				
1. installing second hand appliances with enclosed burners	*	*	*	*
2. upgrading safety controls on second hand appliances	*	*	*	
3. minimum distance between gas pipes and building	*	*	*	*