



**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 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 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 35mm and/or volume 0.12 m<sup>3</sup>; 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.
- **On its own this criteria is not sufficient or suitable for LPG catering equipment installed in Catering Vehicles or temporarily sited catering equipment in the open air , marquees or tents , covered by CMC and the relevant COMCAT appliance/s.**

### References and normative documents

MIs.

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

- GIUSP
- BS 6173
- BS 7967-5
- HSL56.
- IGEN/UP/19
- IGEN/IG/2
- IGEN/UP/11 Edition 3

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	I
<b>1. CO detectors and indicators:</b>		
(i) identification of detectors and indicators		✓
(ii) installation- locations		✓
(iii)		
KNOWLEDGE AND UNDERSTANDING	REF	I
1. ambient levels of CO <sub>2</sub> in atmosphere		✓
2. critical levels of CO <sub>2</sub> that could cause vitiation effecting the combustion process		✓
3. types of portable combustion gas analysers. Differences between direct CO <sub>2</sub> and indirect CO <sub>2</sub> reading 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.		✓
7. Identify suitable CO & CO <sub>2</sub> detectors for use in the workplace.		✓

### 4. Ventilation and chimney Standards (make-up and extract)

PERFORMANCE CRITERIA	REF	I
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		✓
3a identify canopy 'rating plate'		✓
<b>4. carry out visual inspection of kitchen and assess performance of existing catering installation:</b>		
(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)		
(iv) apply suitable systems of work and written procedures		✓
(v) 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.		✓
8. check siting of ventilation (wall, window, floor, ceiling and ducted) direct to outside air, series air vents systems compliant to BS 5440 -2		✓
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	I
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		✓
3. Interlocking requirements for appliances		✓
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 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.		
13.		
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 AND UNDERSTANDING	REF	I
1. emergency and additional emergency control valves, and additional notice requirements		✓
1a manual Isolation Valve and test point positioning		✓
2. types of automatic emergency isolation valves (AIV) used in kitchens		✓
3. isolation valves for catering appliances		✓
4. specific pipe Installations requirements used in Kitchen/ Catering locations.		✓
5. sleeving for pipework in Kitchen/ Catering locations		✓
6. types of hoses and flexible connections		✓
7. catering appliance restraining cables		✓
8. identification of defective installation pipework (slides or photographs may be used)		✓