



**ACS.CoCATA1  
SAFETY ASSESSMENT CRITERIA  
DOMESTIC TO NON-DOMESTIC  
NATURAL GAS & LPG  
CATERING APPLIANCES**

## CoCATA1

### Introduction

Tests gas safety competence to extend work range from domestic Natural Gas appliances to include Natural Gas catering appliances.

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.

### Range

All non-domestic catering gas fittings categories contained in COMCATs 1 and 3.

### Pre-requisites

c/o Core Generic Parts A and B +  
CoDC1 +  
CCN1 with domestic appliances e.g. CKR1, CENWAT etc. or  
CCLP1 with domestic appliances e.g. CKR1, CENWAT etc. or  
QCF or S/NVQ with changeover.

### Exclusions

Work that was previously covered in domestic Natural Gas assessments; work that is not a matter of gas safety such as kitchen worktops and cabinetry, extract fans, ductwork, hoods and canopies, plumbing, electrical and building.

### References and normative documents

MIs.

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

- HSL56
- BS 6173
- GIUSP.

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  
OP. Operating pressure  
Ref. Reference.

<b>PERFORMANCE CRITERIA</b>		<b>REF</b>	
1.	check gas supply pipe is of adequate size and terminates at an acceptable position for appliance connection		√
2.	check gas pipework, hose, fittings and isolation valve for connection conform		√
3.	check appliance(s) siting to MIs		
4.	check appliance(s) assembly complete and fit for use and purpose		√
5.	isolate gas, water and electrical supplies prior to work		√
6.	fit an isolation valve to existing point		√
7.	correctly locate and secure appliance(s) restraining cable		√
8.	install appliance gas regulator (if applicable)		√
9.	connect a flexible hose or pipework to appliance and isolation valve		√
10.	re-establish gas, water and electricity supplies		√
11.	check work carried out is gas tight		√
12.	correctly locate, level and stable appliance(s)(lock castors, where appropriate)		√
13.	dismantle appliance(s) operational gas safety components and clean, using appropriate cleaning methods and agents (e.g. pilots, burners, injectors, primary air ports, ignition devices, spark gaps, thermostats, high limit stats, FSDs, taps, interlocks, gas regulators, solenoids and combustion chambers)		√
14.	<b>commission appliance(s):</b>		
(i)	purge appliance(s) of air		√
(ii)	fill appliance(s) correctly (where applicable)		√
(iii)	check OP at appliance(s) is to MIs (adjust regulator, if applicable)		√
(iv)	check all burner flame pictures, stability and ignition are correct – set high and low flame settings to MIs		√
(v)	check user controls are operating correctly		√
(vi)	check gas safety control devices are operating correctly		√
(vii)	check temperature control is operating correctly		√
(viii)	check high temperature limit device is operating correctly ( <i>to avoid testing on a fryer with hot oil, K&amp;U may be used</i> )		√
15.	identify defects on gas safety components		√
16.	explain safe operation and use of appliance(s)		√
<b>KNOWLEDGE AND UNDERSTANDING</b>		<b>REF</b>	
1.	identification of unsafe conditions		√
2.	diagnosis of gas safety faults		√
3.			
4.	flexible hoses for catering appliances		√
5.	suitable and unsuitable appliance room/space		√
6.	clearances - proximity of combustible materials		√
7.	identification of effects of scaled heat exchanger		√
8.	operation of multi-functional controls, mechanical gas and electrical controls used on these and other appliances in COMCATs 1 and 3		√
9.	installing second hand appliances with enclosed burners		√
10.	upgrading safety controls on second hand appliances		√