



**ACS.CKR1
SAFETY ASSESSMENT CRITERIA
INITIAL & RE-ASSESSMENT
DOMESTIC
NATURAL GAS & LPG
DOMESTIC COOKING APPLIANCES**

CKR1	INITIAL & RE-ASSESSMENT
-------------	------------------------------------

Introduction

Tests gas safety competence to install, commission, exchange, disconnect, service, repair and break down domestic cooking 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.

Appliance range

Free standing and 'slide in' cookers; 'built in' hotplates; 'built in/under' ovens and grill units.

Pre-requisites

CCN1 (CCLP1) or equivalent changeover combination, aligned QCF or S/NVQ, or Group Competency Certificate.

Exclusions

Kitchen furniture, extract fans, canopies, electricity and building.

The safety of Domestic cookers in Non-Domestic premises i.e. Schools, where holding a Commercial core would be more appropriate to determine the Ventilation requirements.

References and normative documents

Appliance MIs.

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

- HSL56
- BS 6172:2010 amended 2017
- BS 7967
- GIUSP
- IGE/G/5.

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

Abbreviations

AC. Assessment Centre

FSD. Flame supervision device

I. Initial

MIIs. Manufacturer's/manufacturers' instructions

OP. Operating pressure

Ref. Reference.

PERFORMANCE CRITERIA		REF	I	R
1.	check gas supply pipe terminates at an acceptable position for appliance connection		✓	✓
1a	check appliance/fittings complete, fit and suitable for use			✓
2.	check gas hose and bayonet connection conform to requirements		✓	
2a	check appliance and fittings are installed using appropriate materials and fittings, to MIs and Normative Documents			✓
2b	check supply of combustion air is adequate		✓	✓
3.	locate and secure appliance stability device		✓	
4.	check appliance assembly is complete and fit for use and purpose		✓	
5.	isolate gas supply prior to work		✓	
6.	fit plug-in socket to existing point		✓	
7.	fit flexible hose to appliance and connect to plug-in socket		✓	
8.	re-establish gas supply		✓	
9.	check work carried out is gas tight		✓	
10.	ensure appliance is correctly located, level and stable		✓	✓
11.	dismantle and clean appliance operational gas safety components, using appropriate cleaning methods and agents, e.g. burners, injectors, primary air ports, ignition devices, thermostats, taps, FSDs and lid safety cut-off device		✓	
11a.	inspect and test burners, injectors, primary air ports, filters, heat exchanger, flue-ways, ignition, FSD, thermostats and other gas safety components for correct operation to MIs			✓
11b	identify AR & ID installations			✓
11c	Identify suitable and unsuitable locations			✓
11d	check gas safety components for correct operation			✓
11e	identify gas safety faults on components			✓
12.	commission appliance:			
(i)	purge of air		✓	✓
(ii)	check OP and or gas rate at the appliance is correct		✓	✓
(iii)	check all burner flame pictures, stability and ignition are correct		✓	✓
(iv)	check user controls are operating correctly		✓	✓
(v)	check safety control devices are operating correctly		✓	✓
(vi)	check temperature controls are operating correctly		✓	✓
13.	identify defects on gas safety components		✓	
14.	explain safe operation and use of appliance		✓	✓
KNOWLEDGE & UNDERSTANDING		REF	I	R
1.	identification of unsafe conditions		✓	
2.	diagnosis of gas safety faults		✓	
3.	suitable and unsuitable appliance room/space locations		✓	
4.	clearances – proximity of combustible materials		✓	
5.	fitting cooking appliances in dwellings in multi-occupancy buildings		✓	
6.	Flexible & Pliable connections used for built in appliances.		✓	✓
7.	Ventilation requirements for domestic cooking Installations in educational establishments (reference to IGEM/UP/11)		✓	✓