



**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

### Comprises:

- 3a. Cylinder location, safety and sizing
- 3b Supply pressures – operation and positioning of emergency isolation, flow control and valves for cylinders.
- 4. Ventilation
- 5 Temporary LPG Pipework in Gazebos, Tents and other 'Build ups'
- 14. Installation of chimneys/ extraction systems

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.

### Pre-requisites

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

### References and normative documents

MIs.

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

- HSL56
- GIUSP.
- UKLPG CoP 24 Part 3 (\*amended information January 2019)

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

### Abbreviations

AC. Assessment Centre

I. Initial

MIs. Manufacturer's/manufacturers' instructions

Ref. Reference.

**3a Cylinder locations, safety and sizing**

<b>KNOWLEDGE AND UNDERSTANDING</b>		<b>REF</b>	<b>I</b>
1.	installation of cylinders		✓
2.	cylinder location (mobile vehicles)		✓
4.	cylinder protection		✓
6.	general construction requirements for cylinder lockers and compartments including Ventilation		✓
7.	safety precautions for storage and use of cylinders		✓
8.	Visual inspection of gas storage tank (non-propulsion)		✓
9.	Cylinders used for Catering inside Commercial Premises.		✓
10	max weight of cylinders that maybe used inside Event Premises		✓

**3b Supply pressures – operation and positioning of emergency isolation, flow control and valves for cylinders.**

<b>KNOWLEDGE AND UNDERSTANDING</b>		<b>REF</b>	<b>I</b>
<b>1</b>	<b>Over Pressure Shut Off Protection</b>		
1a.	Identify the only situation where an OPSO may <u>not</u> be required		✓
<b>2</b>	<b>Pressure Regulators and Automatic Changeover Devices</b>		
2a	Recognition of suitable systems that limit the discharge of LPG vapour inside a commercial premise, event premise and mobile vehicles constructed in accordance to BS EN 1949.		✓
2b	inside a commercial premise, event premise the installation of non-return valves shall be incorporated into the changeover device installation to prevent the discharge of LPG .		✓

**4. Ventilation**

<b>PERFORMANCE CRITERIA</b>		<b>REF</b>	<b>I</b>
1.	calculate correct free area of selection of air vents		✓
2.	identify inadequate ventilation		✓
<b>KNOWLEDGE &amp; UNDERSTANDING</b>			
1.	ventilation in mobile catering units		✓
2.	calculating high and low-level ventilation for mobile catering units / appliances		✓
2a	Ventilation for Temporary Structures.		✓
3.	restrictions to ventilator/grille locations -		✓
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		✓

## 5. Temporary LPG Pipework in Gazebos, Tents and other 'Build ups'

KNOWLEDGE & UNDERSTANDING	REF	I
1. Recognition of pipework designed for used for single story temporary structures, in use for less than 4 weeks e.g Material, Buried or concealed		✓

## 14. Installation of chimneys /extraction systems

PERFORMANCE CRITERIA	REF	I
<b>1. open and room sealed flues:</b>		
(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		✓
<b>2. spillage/flue test is applied:</b>		
(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		✓
<b>KNOWLEDGE &amp; UNDERSTANDING</b>		
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)		✓