

Serial no

WFE000001



Commercial Catering Inspection Report



Gas Safe Registration: 566013

WHITES FOOD EQUIPMENT LTD
 Unit 8, Padgets Lane,
 Redditch
 Worcestershire
 B98 0RA
 Email: info@whites-foodequip.co.uk
Gas Safe Registration: 566013

<u>Invoice Address</u>		<u>Site Address</u>	
Make and Model and serial number of Pizza Ovens			
Make and Model and serial number of Boiler			
Gas Installations details		Ventilation / Extract and Air quality systems	
1	Identify Gas Meter	1	Is a Canopy system installed
2	Emergency Isolation for Catering area provided		If yes – is the canopy overhang correct
	If yes – location satisfactory		Record the type of filtration (e.g. Mesh or Baffles)
	If yes – is it accessible	2	Mechanical extract provided
	If yes – is the valve of suitable type		If yes – check extraction fan is working
	If yes – is the valve handle secured in place	3	Check operation of gas interlock system
3	Is gas isolation provided via an auto electric system	4	Mechanical ventilation fitted
	If yes – is the system fitted with automatic pressure proving		If yes – is the fresh air fan working correctly
	If yes – do all appliance burners have flame safeguards		Clean or replace Pollen filters and note sizes
4	Is there any evidence of corrosion of gas pipework	5	CO2 Test in store. With all ovens working
5	Has the gas installation been tightness tested	6	Where required is natural ventilation provided
	If yes – is the gas installation tightness satisfactory		

Pipework within Catering area		
1	Are the correct materials in use	
2	Is the pipework correctly identified / labelled	
3	Is the pipework correctly supported throughout	
4	Are pipe sleeves extended through walls / floors etc	
5	Suitable purge points fitted	
6	Suitable test points fitted	
7	Electrical protective bonding fitted where required	

Safety information		
1	Has a warning notice been issued	
2	Have warning labels been affixed	
3	Has a responsible person been advised	

Appliances													
	Type	Make	Model	Serial No	Operating Pressure	FSD, fitted to all burners	All appliances operating correctly	Adequate ventilation arrangements	Adequate flueing /extract arrangements	Appliance gas isolation valve fitted	Moveable appliances fitted with appropriate gas hose with restraint fitted correctly	Appliance pipework gas tight	Gas flue analyser test results if applicable
1													
2													
3													
4													
5													

Additional works deemed necessary / recommended		
	Essential	Recommended
	Essential	Recommended
	Essential	Recommended
	Essential	Recommended

Other comments

<p>Declaration of gas safety – I confirm that this record is a true and accurate representation of the gas work carried out on the day of the inspection. Relevant and appropriate duty holders are required to ensure that gas appliances, installation pipework, ventilation and extract systems are maintained in a safe condition to prevent the risk condition of injury to any person.</p>	<p>Gas Safe Registered Name: Rahim Sabouhi</p> <p>Engineers signature</p> <p>Date:</p>
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