

KITCHEN TEAM TOOL

Commercial Kitchen Gas Safety Checklist

A visual management checklist for opening, service and closing. It is not a technical gas inspection.

IMPORTANT

Use this document for preparation and management only. It does not replace inspection, servicing, repair, commissioning or work by a suitably qualified Gas Safe registered engineer.

Before opening

- ☐ No unexplained gas smell is present. If gas is suspected, follow the emergency procedure immediately.
- ☐ Ventilation and extraction are running as intended before gas-fired appliances are used.
- ☐ Gas interlock and emergency-stop controls show no obvious fault or repeated trip condition.
- ☐ Appliances are stable, clean enough for safe operation and free from obvious impact damage.
- ☐ Burners, controls, hoses and connections show no visible damage or unauthorised alteration.
- ☐ Combustible materials are clear of hot appliances and flue routes.
- ☐ Isolation points and emergency controls are accessible to authorised staff.

During service

- ☐ Staff report unusual smells, yellow or unstable flames, soot, headaches, dizziness or recurring shutdowns.
- ☐ Doors, windows or temporary screens have not restricted essential make-up air.
- ☐ No one bypasses an interlock, wedges a control, bridges a switch or repeatedly resets a safety device.
- ☐ Spillages, heat damage or equipment movement have not affected gas connections or controls.
- ☐ Faulty equipment is stopped, identified and escalated rather than worked around.

At closing

- ☐ Appliances are shut down in accordance with the manufacturer's instructions.
- ☐ Local isolation procedures are followed by authorised staff where required.
- ☐ Faults, trips, smells and unusual operation are entered in the management record.
- ☐ Unsafe or suspect equipment remains out of use pending competent investigation.
- ☐ Ventilation shutdown follows the correct sequence for the premises and equipment.

Monthly manager review

- ☐ Review open defects and confirm remedial evidence is attached.
- ☐ Check that appliance inventory and responsible-person details remain current.

- ☐ Confirm staff know the emergency procedure and location of emergency controls.
- ☐ Review ventilation cleaning, maintenance and interlock test records.
- ☐ Check that inspection and servicing dates have not expired.

Fault report

Date and time	Appliance / area
Observation	Immediate action
Reported to	Engineer reference / close-out

Official guidance and limitations

This checklist records obvious conditions only. Staff must not dismantle, test, repair or alter gas equipment unless they are appropriately qualified and authorised.

Current guidance: [hse.gov.uk/gas](https://www.hse.gov.uk/gas) | [hse.gov.uk/catering](https://www.hse.gov.uk/catering) | [gassaferegister.co.uk](https://www.gassaferegister.co.uk)