

PRE-OPENING MANAGEMENT TOOL

Restaurant Opening Gas Safety Checklist

For new premises, changes of operator, major refits and reopening after extended closure.

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.

1. Responsibilities and scope

- ☐ Identify the employer, operator, landlord, managing agent and person controlling each gas system.
- ☐ Confirm written responsibilities for appliances, pipework, meters, ventilation, interlocks and common systems.
- ☐ Prepare an inventory of gas-fired appliances, fuel types and intended operating patterns.
- ☐ Check that engineers and contractors are competent for the specific commercial and fuel categories involved.
- ☐ Retain design, commissioning, installation and previous inspection records where available.

2. Appliances and gas installation

- ☐ New, moved or recommissioned appliances have been installed and commissioned by competent persons.
- ☐ Pipework, isolation valves, meters and emergency controls are accessible and clearly understood.
- ☐ Appliances match the available fuel and manufacturer requirements.
- ☐ Temporary hoses, adaptors or unapproved modifications are not being used as permanent arrangements.
- ☐ Defects and incomplete remedial work are closed before equipment is brought into service.

3. Ventilation, extraction and interlocks

- ☐ The canopy, fan, ductwork and make-up air arrangements suit the installed cooking equipment and layout.
- ☐ Ventilation commissioning and maintenance information is available.
- ☐ Where required, the gas supply is interlocked with the ventilation system.
- ☐ Emergency stops, solenoid valves, airflow proving and control panels have been competently checked.
- ☐ Doors, partitions, ceilings and later building changes have not restricted essential air paths.

4. LPG-specific arrangements where applicable

- ☐ Cylinder or tank location, security, ventilation and fire separation have been reviewed.

- ☐ Regulators, hoses, changeover devices and connections are appropriate and within their service life.
- ☐ Supplier emergency details and safe cylinder-changing arrangements are documented.
- ☐ The attending engineer holds the relevant LPG and appliance qualifications.

5. Staff and emergency readiness

- ☐ Staff know how to recognise and report a suspected gas escape or unsafe appliance condition.
- ☐ Emergency controls, assembly points and contact numbers are included in induction.
- ☐ No employee is instructed to bypass, repair or repeatedly reset a safety control.
- ☐ Opening, service and closing checks have named owners and a record location.
- ☐ The emergency gas procedure is completed for the actual premises and displayed.

Final opening confirmation

Premises 	Responsible person
Competent inspection / commissioning date 	Outstanding actions
Opening authorised by 	Review date

Official guidance and limitations

Registration, planning, fire, food-safety, ventilation and gas duties may overlap but are not interchangeable. Obtain competent advice for the actual premises and scope of work.

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)