

# Gas safety plans for stall holders & catering vendors

Office of the Technical Regulator

Stall holders and catering vendors are responsible for the safe use of LP gas for the duration of any event they attend. They should nominate suitably competent people to develop a gas safety plan for their stall or facility, and ensure that it is adhered to.

An effective gas safety plan should confirm:

Appliances:	The type and position of gas appliances. That only certified appliances are allowed/used. That appliances have been maintained to good working order, and are fit for purpose.
Gas supply	That the arrangement of gas supply is correct, including cylinder size, quantity and location, and associated pipework.
Fire fighting equipment	The location of fire extinguishers, and that they have been maintained to good working order. The location of fire blankets.
Clearances and separations	Gas cylinders adhere to the required clearances from combustibles and sources of ignition.
Site staff instruction and training	Staff have been instructed in the correct operation of appliances. Staff understand stall/facility emergency procedures, including gas supply isolation and evacuation. Staff understand event site emergency procedures, including evacuation, assembly points, and key contacts.
Risk Assessment	A risk assessment has been performed and documented during the event planning, installation and operation.

Stall holders and catering vendors must provide their gas safety plan to the event organiser at least four weeks before the event.

For more information, please contact 8429 3466 (Monday to Friday, 8.30 am to 5.00 pm)