



All Ventilation & Extraction Ltd
Unit 7 – Avocet Trading Estate
Victoria Gardens
Burgess Hill, West Sussex
RH15 9NH

12/08/2019

Walberton Care Home

Yapton Ln,
Walberton,
Arundel
BN18 0AS

Job Reference: Q1130

The stainless steel extraction canopy, ductwork and fan supplied by AVE comply with all current regulations. Flow rates for extract air have been designed to meet all current requirements.

Extract – 1.8 M³s

Intake – 1.5 M³s

Canopy and ductwork has been visually inspected and therefor commissioned by AVE.

All electrical wiring and connections to fan been undertaken by others and should be part of their commissioning process.

All items supplied by AVE have a full 1 year parts and labour warranty.

Extraction Ductwork

Industry standards for duct cleaning:

- The industry standard for grease extraction systems encompasses canopies, fans, filters and ducting is set by The Heating and Ventilating Contractors' Association (HVCA). Its best practice guide, TR/19, Part 7 sets out
- The level of contamination that is allowed before a complete clean is required
- The required post-clean measurement

A recommendation of the frequency of cleans necessary, based on usage, so that a kitchen that is subject to:

- Light use (between two and six hours each day) should deep clean ducts and extraction systems every twelve months.
- Medium-use kitchens (used between six and twelve hours each day) duct cleaning should take place every six months
- heavy use kitchens that are subjected to (between twelve and sixteen hours each day) should clean their vents every three months.

**See highlighted text for what you require.*

Extraction Canopy

- To be cleaned every day at the end of service
- Drip tray to be emptied every day at the end of service

Josh Taylor
Project Manager

Gas Safe is a registered trade mark of GSE and is used under license

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Details of Registered Business

Gas Safe Register No 225618 617378

Registered Engineer's Name W. P. RICE

Gas Safe Register Licence Number 4434637

Business **MEND-ALL CATERING SERVICES LTD**

Address **9 SEAMILL PARK AVENUE
 WORTHING, WEST SUSSEX**

Postcode **BN11 2PU**

Contact No **01273 411173**

Email Address **service@mendallcatering.co.uk**

Website Address **www.mendallcatering.co.uk**

Details of Site

Name (Mr/Mrs/Miss/Ms) WALBERTO CARO HOME

Address 1/ARDA LANE
 WALBERTON

Postcode W. SUSSEX

Contact No BN18 0AS

Email Address

Web Address

Details of Landlord (or agent where appropriate)

Name (Mr/Mrs/Miss/Ms)

Address

Postcode

Contact No

☒ TICK BOXES AS APPROPRIATE

Gas installation details

Emergency isolation for Catering area provided? Yes ☒ No ☐

If yes - location satisfactory? Yes ☒ No ☐

If yes - is it accessible? Yes ☒ No ☐

If yes - is valve of suitable type? Yes ☒ No ☐

If yes - is valve handle secured in place? Yes ☒ No ☐ N/A ☒

Is a Gas Emergency Notice present? Yes ☒ No ☐

Is gas isolation provided via an auto electric system? Yes ☒ No ☐

If yes - is the system fitted with automatic pressure proving? Yes ☒ No ☐

If yes - do all appliance burners have flame safeguards? Yes ☒ No ☐ N/A ☒

Alternatively, is the system manually reset? Yes ☒ No ☐ N/A ☒

If yes - is there attached a notice regarding resetting? Yes ☒ No ☐ N/A ☒

Is there any evidence of corrosion of gas pipework? Yes ☒ No ☐

If yes - detail any action required

Has the gas installation been tightness tested? Yes ☒ No ☐

If yes - is the gas installation tightness satisfactory? Yes ☒ No ☐

Detail remedial work required to resolve any shortcomings on Part B

Pipework within the catering area

Are the correct materials in use? Yes ☒ No ☐

Is the pipework correctly identified / labelled? Yes ☒ No ☐

Is pipework correctly supported throughout? Yes ☒ No ☐ N/A ☐

Are pipe sleeves extended through walls/floors etc? Yes ☒ No ☐ N/A ☐

Suitable purge points fitted? Yes ☒ No ☐ N/A ☐

Suitable test points fitted? Yes ☒ No ☐ N/A ☐

Electrical protective bonding fitted where required? Yes ☒ No ☐ N/A ☐

Detail remedial work required to resolve any shortcomings on Part B

Safety information

If Warning Notice issued Classification and Serial No

Has a Warning Notice been issued? Yes ☐ No ☒ Classification

Have Warning Labels been affixed? Yes ☐ No ☒ ID ☐ AR ☐ N/A ☐

Has a responsible person been advised? Yes ☐ No ☒ Serial No

Risk analysis of kitchen ventilation/exhaust system

Has risk assessment in accordance with ISEM/UP/19 been applied? Yes ☒ No ☐

If applicable what is the outcome of the Risk Assessment?

Do not forget to re-order your pads using reference GSR CCMP PADS at www.gassafesetystop.co.uk

Ventilation/exhaust and air quality systems

Is a canopy system installed? Yes ☒ No ☐ N/A ☐

If yes - is the canopy overhang correct? Yes ☒ No ☐

Record type of filtration (e.g. mesh/baffles/UV) Baffles

Filtration adequately maintained? Yes ☒ No ☐

Mechanical exhaust provided? Yes ☒ No ☐

If yes - what is the flow rate in litres/sec? 1.3 l/s

If yes - is flow rate adequate? Yes ☒ No ☐

Is mechanical exhaust interlocked with gas supply? Yes ☒ No ☐

Is interlock fitted with manual override? Yes ☒ No ☐ N/A ☐

If yes - override disabled? Yes ☒ No ☐ N/A ☐

If no, written report provided advising against use? Yes ☒ No ☐ N/A ☐

Mechanical ventilation fitted? Yes ☒ No ☐

If yes - what is the flow rate in litres/sec? 1.3 l/s

If yes - is flow rate adequate? Yes ☒ No ☐ N/A ☐

If yes - mechanical ventilation interlock provided? Yes ☒ No ☐ N/A ☐

If yes - does the interlock work correctly? Yes ☒ No ☐ N/A ☐

Where required is natural ventilation provided? Yes ☒ No ☐ N/A ☐

If provided give details High Level cm Low Level cm

Are adequate notices regarding ventilation provided? Yes ☒ No ☐ N/A ☐

Automatic means of CO₂ detection provided? Yes ☒ No ☐ N/A ☐

If yes - is CO₂ detection interlocked with gas supply? Yes ☒ No ☐ N/A ☐

Air Quality Testing in accordance with ISEM/UP/19

Average of 3 CO₂ levels recorded within work areas during visit (refer to ISEM/UP/19)

First CO₂ reading 560 ppm (1)

Second CO₂ reading 559 ppm (2)

Third CO₂ reading 557 ppm (3)

Average of above 3 readings: 557 ppm (1 + 2 + 3) ÷ 3

Results of Air Quality Testing Acceptable ☐ Not Acceptable ☐

Details of CO₂ recording instrument: Make/model MA1 Calibration date MA1

Detail remedial work required to resolve any shortcomings on Part B

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 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 so as to prevent the risk condition of injury to any person.

Gas Safe Registered Engineer's signature: [Signature]

Date: 7/3/19

Yes ☒ No ☐ N/A ☐

Satisfactory ☒ Not Satisfactory ☐

Key: Top Copy - Customer, Second Copy - Registered Business Page 1 of 2

MEND-ALL CATERING SERVICES LTD COMMERCIAL CATERING INSPECTION REPORT PART B

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Gas data is a registered trade mark of HSE, part B used under licence.

Type	Make	Model	Manufacturer's instructions available	Operating pressure (bar) and/or heat input (kW)	FSD fitted to all burners	FSDs fitted to all appliances safety devices functioning FSDs operating correctly	Appropriate ventilation arrangements	Appropriate flue/extract arrangement	Appropriate gas isolation valve or self-sealing plug and socket fitted	Microsafe appliances fitted with appropriate gas hoses with correct fitting	Appropriate pleurum gas tight	Appropriate safe to use
1.	SAUNDAIR	Blue son G91	Yes ☒ No ☐	37mb	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐
2.	Blue son	G506DF	Yes ☒ No ☐	37mb	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐
3.	Blue son	FF	Yes ☒ No ☐		Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐
4.	Forced	FF18	Yes ☒ No ☐	37mb	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐	Yes ☒ No ☐ N/A ☐	Yes ☒ No ☐	Yes ☒ No ☐
5.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
6.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
7.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
8.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
9.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
10.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
11.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
12.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
13.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
14.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐
15.			Yes ☐ No ☐		Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐	Yes ☐ No ☐ N/A ☐	Yes ☐ No ☐	Yes ☐ No ☐

Additional works deemed necessary/recommended

Essential ☐ Recommended ☐
Essential ☐ Recommended ☐
Essential ☐ Recommended ☐
Essential ☐ Recommended ☐

Other comments

Overall Risk Analysis of kitchen ventilation and where provided, flue/chimney, or extract systems

Has risk assessment in accordance with ICFM/UP/19 been applied? Yes ☒ No ☐ N/A ☐

This inspection Record confirms the adequacy or otherwise of the commercial catering gas installation at the establishment detailed at the address on Part A of this record.

Gas Safe Registered Engineer's signature: [Signature]

Date: 7/3/19