SITE survey. APP

SITE SURVEY REPORT

# Commercial Catering Gas Check

| | |
|---|---|
| Prepared for | The Blue Anchor |
| Date | 7 Oct 2026 |
| Site | The Blue Anchor kitchen |
| Prepared by | G. Fry |

FORM

# Commercial Catering Gas Check

## 1. Kitchen

| | |
|---|---|
| **Project** | The Blue Anchor kitchen: annual gas safety check (completed example) |
| **Client** | The Blue Anchor |
| **Site** | The Blue Anchor |
| **Site address** | Harbour Street, Whitstable |
| **Date** | 7 Oct 2026 |
| **Engineer** | G. Fry |
| **Gas Safe registration number** | 000000 (example only) |
| **Does the engineer hold the commercial catering gas competence?** | Yes |

## 2. Gas supply, ventilation and interlock

| | |
|---|---|
| **Gas tightness test** | Pass |
| **Emergency isolation valve accessible and labelled** | OK |
| **Mechanical ventilation working** | OK |
| **Gas interlock shuts off the gas if the ventilation fails** | OK |
| **CO2 level in the kitchen (ppm), if measured** | 900 |
| **CO2 action level in your procedure or the standard you work to (ppm)** | 2800 |
| **CO2 against the action level** | At or below |

## 3. Appliances

### Appliances by kitchen or area 1: Main kitchen

| | |
|---|---|
| **Kitchen or area** | Main kitchen |

## Gas appliances in this area 1: 6-burner range with oven

| | |
|---|---|
| **Appliance (for example 6-burner range, fryer, combi oven)** | 6-burner range with oven |
| **Flame supervision devices work** | OK |
| **Flue or extract canopy** | OK |
| **Combustion and burner pressure** | OK |
| **Burner pressure measured (mbar)** | 10.2 |
| **Burner pressure on the data plate or in the instructions (mbar)** | 10.0 |
| **Measured minus data plate (mbar)** | 0.2 |
| **Result** | Safe |

**Photos**



## Gas appliances in this area 2: Twin tank fryer

| | |
|---|---|
| **Appliance (for example 6-burner range, fryer, combi oven)** | Twin tank fryer |
| **Flame supervision devices work** | Defect |
| **Flue or extract canopy** | OK |
| **Combustion and burner pressure** | OK |
| **Burner pressure measured (mbar)** | 12.4 |
| **Burner pressure on the data plate or in the instructions (mbar)** | 12.5 |

| | |
|---|---|
| **Measured minus data plate (mbar)** | -0.1 |
| **Result** | At risk |
| **Action taken** | Thermocouple on tank 2 slow to drop out. Turned off with the head chef's agreement and labelled DANGER DO NOT USE; part ordered. |
| **Warning notice given to the responsible person and signed?** | Yes |

**Photos**



## Gas appliances in this area 3: Chargrill

| | |
|---|---|
| **Appliance (for example 6-burner range, fryer, combi oven)** | Chargrill |
| **Flame supervision devices work** | OK |
| **Flue or extract canopy** | OK |
| **Combustion and burner pressure** | OK |
| **Burner pressure measured (mbar)** | 7.4 |
| **Burner pressure on the data plate or in the instructions (mbar)** | 7.5 |
| **Measured minus data plate (mbar)** | -0.1 |
| **Result** | Safe |

## Gas appliances in this area 4: Combination oven

| | |
|---|---|
| **Appliance (for example 6-burner range, fryer, combi oven)** | Combination oven |
| **Flame supervision devices work** | OK |

| | |
|---|---|
| **Flue or extract canopy** | OK |
| **Combustion and burner pressure** | OK |
| **Result** | Safe |
| **This kitchen or area: appliances checked** | 4 |
| **This kitchen or area: safe** | 3 |
| **This kitchen or area: at risk** | 1 |
| **This kitchen or area: immediately dangerous** | 0 |
| **This kitchen or area: unsafe without a signed notice** | 0 |
| **Appliances checked** | 4 |
| **Safe** | 3 |
| **At risk** | 1 |
| **Immediately dangerous** | 0 |
| **Unsafe without a signed notice** | 0 |
| **Next check due** | 7 Oct 2027 |
| **Days from this check to the next** | 365 |

## 4. Sign-off

| | |
|---|---|
| **Kitchen manager name** | K. Bell, head chef |
| **Kitchen manager signature** |  |
| **Completed by** | G. Fry |
| **Engineer signature** |  |