

Industry Standard Update 057



Title: IGEM/IG/2 – Engineer’s Guide to relevant sections of IGEM/UP/19 in catering establishments.

Date issued: 11 June 2015

This Industry Standard Update provides an overview of the revision made to this published Industry Standard – IGEM/IG/2 - IGEM/IG/2 – Engineer’s Guide to relevant sections of IGEM/UP/19 in catering establishments, which was published during May 2015.

Introduction

During May 2015, IGEM published a new guidance document IGEM/IG/2⁽¹⁾ – Engineer’s Guide to relevant sections of IGEM/UP/19 in catering establishments, providing information for engineers on industry standard IGEM/UP/19⁽²⁾ - *Design and application of interlock devices and associated systems used with gas appliance installations in commercial catering establishments*. IGEM/UP/19 was originally published in October 2014 and was subsequently amended during February 2015. IGEM/UP/19 was the subject of Industry Standards Update 049⁽³⁾ published 16 October 2014, and the amendment was the subject of Industry Standards Update 054⁽⁴⁾ published 27 February 2015. This new guidance document has been developed by IGEM, the Catering Equipment Suppliers Association (CESA) and the Catering Equipment Distributors Association (CEDA).

This IGEM/IG/2 document is available free of charge from the IGEM web site at: <http://www.igem.org.uk/media/358760/final%20for%20print%20-%20a%20version%20non-copy.pdf>

The requirements of IGEM/UP/19 came into effect on publication and remain the industry standard to which Gas Safe Register will inspect to. As previously stated in Industry Standard Update 054⁽⁴⁾ Gas Safe Register will inspect to the amended requirements of IGEM/UP/19 from **1 July 2015**.

The following is an overview of the revision to IGEM/IG/2⁽¹⁾.

Section – Introduction

This section makes reference to other standards that are related to catering but do not necessarily provide sufficient information to cover all types of catering installations. It explains the position on air quality within commercial catering establishments, so as to ensure safe working environments.

Section 2 – Scope

This section makes it clear that the guide is not intended to be used in isolation but explains that it does include extracts from IGEM/UP/19 particularly the Risk assessment Protocols and the air testing procedures. It also includes notes added by Catering Equipment Industry Technical Representatives.

Section 3 – Ventilation and Interlocks

Section 3 lists the types of acceptable ventilation and interlock systems that are available for both new and existing installations.

Section 4 – Air Quality Testing

This section provides details of the air quality testing that are required for both new systems, during commissioning and during replacement/maintenance activities on existing installations. It provides guidance on assessing the effectiveness of the ventilation provision and ventilation systems. It also details the minimum requirements of the test equipment to be used for evaluating environmental conditions. It incorporates details of typical air quality testing positions as detailed in Figures 1A and 1B and it also incorporates the Risk Assessment Protocol flowchart diagrams from IGEM/UP/19.

Section 5 – Maintenance and Inspection

This section provides a synopsis of the legislation, responsibilities and recommendations concerning the maintenance of gas installations, appliances and ventilation systems in Great Britain.

Section 6 – Records

This section details recommendations regarding the information and records that should be provided to the owner or responsible person after any work is undertaken.

Section 7 – User instructions

This section deals with the need to provide the users instructions provided with the equipment are given to the responsible person, that emergency notices are displayed and were practical, responsible persons are trained in the use of the equipment.

Summary

As previously stated, this Industry Standards Update is only an overview of the revision to this industry standard. Registered businesses should be aware that they have a responsibility to ensure that they are fully apprised of all of the requirements of the whole published Standard and their practical application.

Access to Industry Standards from Gas Safe Register

This guidance document is available to download free of charge from the IGEM web site. Also, it has also been included in the list of current Industry Standards available on a subscription basis to the majority of Gas Safe registered business. To subscribe, registered businesses should log into their online account (<https://www.gassaferegister.co.uk/sign-in/>) using their user 'ID' and password and then click on 'Standards Subscriptions'; After choosing the subscription type required, (either one year or three years) and once the subscription is paid for, the business and it's engineers will be able to access the normative documents via Gas Safe Register website.

Bibliography

- (1) *IGEM/IG/2 – Engineer's Guide to relevant sections of IGEM/UP/19 in catering establishments (Communication 1772).*
- (2) *IGEM/UP/19 - Design and application of interlock devices and associated systems used with gas appliance installations in commercial catering establishments with amendment January 2015 (Communication 1777).*
- (3) *Gas Safe Register Industry Standards Update 049 - IGEM/UP/19 – Design and application of interlock devices and associated systems used with gas appliance installations in commercial catering establishments (Communication 1773)*
- (4) *Gas Safe Register Industry Standards Update 054 - IGEM/UP/19 – Design and application of interlock devices and associated systems used with gas appliance installations in commercial catering establishments with amendment January 2015 (Communication 1777)*

Note: Gas Safe Register Industry Standards Updates, Technical Bulletins and the Legislative, Normative & Informative Document List can be viewed at: <https://www.gassaferegister.co.uk/sign-in/> - login and visit the Technical Information area.

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