

Petroleum and Gas Inspectorate

Guideline for managing gas safety at public events

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Summary

The Petroleum and Gas Inspectorate (P&G Inspectorate) regulates the gas industry by applying the *Petroleum and Gas (Production and Safety) Act 2004* (the Act).

The purpose of the Act is to facilitate, regulate and develop a safe, efficient and viable fuel gas industry. This includes ensuring the safety of the community at public events where gas is being used.

Two critical gas safety requirements include the need for:

- gas appliances to be approved for supply, installation and use
- installation work to be conducted by an appropriately qualified and licensed person.

The *Work, Health and Safety Act 2011* (WHS Act) regulates general health and safety and places particular obligations on a person conducting a business or undertaking (PCBU).

A person organising, managing or operating a public event is considered to be a person conducting a business or undertaking (PCBU) under the WHS Act and must ensure worker and public safety at such events.

This guideline has been developed to assist in understanding and managing gas safety at public events.

Public events

Public events can be commercial enterprises or fundraising activities for charities or not-for-profit organisations. For the purpose of this document, they include any public event where gas appliances, LP gas cylinders and gas systems are being utilised. They include but may not be limited to:

- entertainment events – food and wine festivals, music festivals, sporting events
- markets – local markets, food markets, agricultural and livestock markets
- local fundraising activities (barbeques) – church groups, sport clubs, Lions and Rotary Club.

Organisers

The organiser or manager of a public event is considered to be a PCBU. A PCBU must ensure health and safety of any person attending a public event so far as is reasonably practicable under work, health and safety laws. More information can be found at www.worksafe.qld.gov.au/laws-and-compliance/workplace-health-and-safety-laws/work-health-and-safety-at-public-events-and-in-the-natural-environment

In establishing an acceptable level of gas safety, event organisers are encouraged to:

- Engage an appropriately licensed gas installer
 - The installer can check approvals, correct location and application of gas appliances on behalf of the event organiser or manager
 - The installer can conduct any gas system/appliance installation work for the duration of the event on behalf of a vendor.
- Contact an LP gas supplier
 - An LP gas supplier can organise and manage transportation, onsite storage and connection of LP gas cylinders on behalf on the event organiser and vendor.
- Liaise with the Petroleum and Gas Inspectorate
 - Event organisers are encouraged to contact the Inspectorate to discuss gas safety at a scheduled public event.

Event organisers must also consider event site layout in relation to gas safety—licensed installers and LP gas suppliers can provide invaluable advice and guidance.

Considerations include:

- sighting vendors operating 'outdoor appliances' (barbeques and roasting ovens) outdoors
- sighting vendors operating 'indoor appliances' in indoor locations, or in locations that provide adequate weather protection
- sighting food vans and mobile kitchens outside (caravans and commercial vehicles)
- having no more than 10 gas vendors within a marquee.

Event checklist

To provide clarity and consistency in gas safety expectations event organisers are encouraged to provide a gas safety checklist to vendors. Vendors should complete the checklist prior to the event and organisers retain a copy as part of the event records. Appendix 1 may assist in developing a branded event-specific checklist. Alternatively, the Department of Natural Resources, Mines and Energy (DNRME) provide a template at publications.qld.gov.au/dataset/lpg-safety-checklist-for-outdoor-events

Vendors

Vendors at public events are considered to be PCBU's. A PCBU must ensure health and safety of the public and workers so far as is reasonably practicable under work, health and safety laws.

In addition, vendors should be aware of any site-specific conditions that may apply when working at a site. For example:

- food van vendors may be required to supply a current Gas System Compliance Certificate prior to acceptance at the venue
- portable appliance vendors may be required to supply details of individual appliances that will be used including make model and approval number
- vendors should also consider safety of transporting LP gas cylinders, if applicable, and or arranging for safe delivery at the venue.

Gas appliances

In Queensland, all gas appliances must be approved for supply, installation and use. If you are operating at a venue and the appliance is not approved you may be requested by the organiser or an inspector to cease operations.

Dependent on the design and intended use, gas appliances are approved for a particular use or application. The use or application may be:

- indoor use / outdoor use
- commercial / domestic appliances.

Suitability of appliances

Due to the duration or nature of a particular event certain gas appliances, even though approved, may not be suitable for the intended use or application.

Commercial appliances

Commercial catering gas appliances should be used at events that will run all-day or over more than one day, and where gas appliances are to be operated for prolonged periods (more than two or three hours). Domestic appliances are not suitable where the cooking process is not 'domestic in nature' (prolonged use, heavy cooking vessels or large/heavy food).

Domestic appliances

Domestic gas appliances may be suitable for short duration events (up to two to three hours only). Charity or fundraising 'sausage sizzles' may be a short term undertaking, and the cooking process

and the food being cooked may be 'domestic in nature' (short term use, domestic cooking processes). In essence, the appliance is used in the same way and for a similar time as if for a family barbeque

Prohibited appliances

Butane canister cookers are **not** suitable for use at public events. The design of these appliances means the fuel canister is in close proximity to the burner and prolonged use, cooking with larger cooking vessels or use in a poorly ventilated space may cause the canister to overheat, resulting a release of gas in a confined space or if ignited may cause an explosion or fire.

Gas appliance approval

A requirement of the gas appliance approval process is that the appliance manufacturer must attach a label that identifies the appliance is approved and the specific appliance certificate number.

Appliances also have to be labelled for any specific condition of use, for example **outdoor use only** or **domestic use**.

- Look for one of these badges



- Check for the approval certificate number on the Gas Technical Regulators Committee (GTRC) website: <http://equipment.gtrc.gov.au/>
- Check for any special conditions of use:
 - outdoor use only
 - not for commercial use
 - domestic use only
 - use in well ventilated area only.
- Check for any warning labels that may affect the positioning of the appliance at an event
 - caution hot surface
 - hot flue gases.
- Link to P&G Inspectorate web pages www.business.qld.gov.au/industries/mining-energy-water/resources/safety-health/petroleum-gas/device-approvals/type-a

If there is no evidence of approval, the gas appliance must not be used. For further information, contact the P&G Inspectorate.

Portable and mobile appliances

Mobile and portable appliances must only be used in line with manufacturers' instructions and in line with any specific operating conditions or warning labels. For example, gas appliances approved for outdoor use must only be used outdoors and gas appliances not approved for commercial use should not be used in commercial applications.

Vendors should ensure they have access to a copy of the manufacturer's instructions. If a copy cannot be provided, the event organiser or a P&G Inspector may question the intended operation, location and application of the appliance. In these cases, the appliance may not be able to be used until the manufacturer's instructions can be provided.

In addition, transportation, storage and connection of LP gas cylinders for use with these appliances must be appropriately considered. Further information can be found in the relevant section.

Installed gas appliances

Commercial catering equipment (fryers, flat plate grills), that are not designed or approved as a portable or mobile appliance, must be installed by a licensed person. They must also be installed in an indoor area to avoid adverse effects of weather and the environment.

The installation process of these gas appliances requires two stages of certification:

1. The appliance must be approved;
2. the installation must be completed by a licensed person and certified upon completion for the duration of the event; and installations must comply with the relevant 5601.1 standard at the time of installation.

Gas system installations

Gas systems installed as part of a public event should comply with the requirements of AS/NZS5601.1 Gas installations, Part 1 General installations and AS/NZS1596 The storage and handling of LP Gas.

There is no legislated dispensation for gas systems installed for a public event, i.e. there are no 'temporary installations'. Where a gas system is non-permanent—when it is to be decommissioned and removed after the event—installers may provide a notice under section 7 of the Regulation where an alternative means of compliance is to be applied for specific requirements that are particularly over arduous for the short term of the installation. An example would be where pipe would normally be installed in a trench and buried, a short term alternative may be to install the pipe under a 'trip prevention cover' that provides both mechanical protection for the pipe and reduces the risk of trip hazards for workers and the public.

Gas installers should identify the duration of the event on any Gas System Compliance Certificate (GSCC) issued for gas systems installed for a public event.

The event organisers should ensure they receive a copy of the GSCC for any gas system installed for the purpose of the event.

Food vans and mobile kitchens

In Queensland, gas fuelled food vans and mobile kitchens are defined as 'caravans'. As such, they are required to meet the requirements of AS/NZS5601.2 Gas installations, Part 2 LP Gas installations in caravans and boats for non-propulsive purposes.

In addition, any gas system in a commercial vehicle (including mobile kitchens and food vans) must be checked and certified for compliance on an annual basis.

Organisers and managers of outdoor events should ensure any vendor operating a mobile kitchen and/or a food van have a current (less than 1 year old) GSCC.

Interstate compliance certificates are accepted for this requirement. However, different jurisdictions may have differing requirements in relation to gas systems installed in food vans and mobile kitchens. Operators are encouraged to contact the holder of a Queensland gas work license and ensure the gas system installation complies with Queensland requirements.

Vendors who intend to operate mobile kitchens and/or food vans at a public event should ensure their allocated site is suitable for their gas safety requirements:

- food vans and mobile kitchens should not be located within a marquee or building
- clearances around LP gas cylinders are not adversely affected by other vendors equipment.

Gas suppliers

Gas suppliers must be aware of their obligations when supplying cylinders to public events and manage risks related to their fuel gas delivery network, including the delivery and storage of LP gas cylinders provided specifically for the purpose of an outdoor event.

Cylinder installations should comply with the requirements of AS/NZS1596 and there are no 'temporary provision' allowances for non-compliant installations. Considerations may include:

- sufficient vapour offtake for the duration of the event
- gas installer details are obtained prior to connection
- vehicle protection requirements are met
- cylinders are restrained
- persons delivering on behalf of the delivery network are trained and competent
- any on-site storage complies with AS/NZS1596.

LP gas cylinders

In Queensland, the transportation of gas cylinders in an enclosed vehicle is only permitted for the purpose of exchange or refilling.

Cylinders transported to a public event, for the purpose of use or as a stored spare cylinder, require a suitable location on a food van or caravan as per AS/NZS5601.2.

Vendors transporting cylinders for use with mobile and portable appliances at a public event must comply with any applicable requirements of the dangerous goods transportation legislation.

Incident notifications

All gas related incidents occurring at a public event are required to be reported to Work Health and Safety Queensland and the P&G Inspectorate in line with the incident notification requirements in the WHS Act and the P&G Act.

It should be noted that particularly serious incidents are required to be reported immediately by telephone, followed by written notification.

The P&G Inspectorate's online notification form can be found at www.business.qld.gov.au/industries/mining-energy-water/resources/safety-health/petroleum-gas/regulation/notifying

Appendix 1 – Event checklist

Overview

To avoid delays when setting up an event and allocating suitable locations to specific vendors' event organisers should consider developing an event gas safety checklist. The checklist would be a reminder to vendors of the requirements of using gas at the event, and the organiser can retain a copy for their records.

Checklist content

When developing an event checklist the organisers should consider the following information:

| Event details | | | | |
|---|------------------|----------------|----------------------------------|-------------------|
| Event name | | Event location | | |
| Dates | | Time | | |
| Vendor details | | | | |
| Business name | | Contact person | | |
| Email | | Phone | | |
| Location requirements | Outdoor / Indoor | Gas supply | Customer owned / LP Gas supplier | |
| Check the following | | YES | NO | Comments / action |
| General | | | | |
| Do staff know what to do in an emergency? | | | | |
| Do staff know whom to contact in an emergency? | | | | |
| Do you have a suitably sized dry chemical (E) fire extinguisher? | | | | |
| <ul style="list-style-type: none"> Inspection test date? | | | Date:/..../..... | |
| <ul style="list-style-type: none"> Re-inspection date? | | | Date:/..../..... | |
| <ul style="list-style-type: none"> Clear and visible position? | | | Position | |
| Has someone been trained in the use of a fire extinguisher? | | | | |
| LP Gas cylinders | | | | |
| Are the LP gas cylinders customer owned (8.5/9Kg)? | | | | |
| Are the LP gas cylinders provided by a fuel gas supplier? | | | | |
| Is the cylinder less than 10 years old? | | | | |
| Is the cylinder in good condition? | | | | |
| Are you aware of the required clearances around an LP Gas cylinder? | | | | |

| | | | |
|--|--|--|-----------------------|
| Are all LP Gas cylinders located away from flammable materials and sources of ignition? | | | |
| | | | |
| Gas Regulators and hoses | | | |
| Are all gas pressure regulators firmly mounted? | | | |
| Are all gas pressure regulators in good working condition? | | | |
| Are all regulators located outdoors? | | | |
| Are all regulator relief/breather vents located away from sources of ignition? | | | |
| Are all gas hose assemblies approved for use with gas? | | | |
| Are all gas hose assemblies in good condition? | | | |
| Are all gas hoses one continuous length? (NO joints) | | | |
| Are all gas hoses protected from accidental damage? | | | |
| | | | |
| All gas appliances | | | |
| Are all gas appliances approved for use in Australia? | | | |
| Are all gas appliances approved for commercial use? | | | |
| Are copies of the installation, maintenance and operation instructions available onsite? | | | |
| Is the service history available onsite? | | | |
| Are the appliances in good working condition? | | | |
| | | | |
| Commercial catering gas appliances | | | |
| Is the appliance approved for outdoor use? | | | |
| Will the appliance be installed in a suitable location? | | | |
| Has a suitably licensed person been contacted to install the appliance for the event? | | | Name: License No#: |
| | | | |
| Portable and mobile gas appliances | | | |
| Is the appliance approved for commercial use? | | | |
| Is the appliance well supported and stable? | | | |
| Is the appliance approved for indoor use? | | | |
| Will the appliance be operated in a suitable location? | | | |

| | | | | |
|---|-------|-----------------|----------------|---------------------------------|
| Will the appliance be located to ensure the public are not exposed to hot surfaces or products of combustion? | | | | |
| | | | | |
| Fixed Gas systems (Food vans and mobile kitchens) | | | | |
| Is the gas compliance certificate less than one year old? | | | | Date .../.../..... Number#..... |
| Gas appliance register | | | | |
| Make | Model | Approval Number | Indoor/outdoor | Fixed/mobile |
| 1 | | | | |
| 2 | | | | |
| 3 | | | | |
| 4 | | | | |
| 5 | | | | |
| Checklist completed by: | | | | |
| Name: | | | | |
| Signature: | | | | |
| Date: | | | | |