



LPG in the hospitality industry

LPG is a fuel used for cookers, ovens, barbeques, cabinet heaters and patio heaters. Cafes, bars, restaurants, fast food outlets and mobile cooking facilities frequently use LPG.

It is a highly flammable gas that will burn, and may explode, when ignited. Anyone using LPG must know how to handle it safely, where to seek advice and what to do in an emergency.

If you use LPG you must:

- Have a fire evacuation plan, fire extinguishers and a first aid kit.
- Make sure there are signs showing LPG is present and cylinders are labelled.
- Make sure that you and your staff are trained to use LPG safely.
- Make sure that you have a safety data sheet for LPG from your supplier.
- Make sure that you or a member of your staff are specifically responsible for the safe management of the LPG you have.

Limits for LPG indoors

Cafes, bars or restaurants that occupy a standalone building or share one wall with an adjacent premises must not have more than 10 kg of LPG per 10 square metres of indoor floor area, up to a maximum of 100 kg.

In all other cases, a maximum of 20 kg of LPG can be located indoors irrespective of the floor area, i.e. two 9 kg cylinders.

If you have more than 50 kg of LPG inside a building you need signs on the building warning people that LPG is present.

LPG stored outside

You may have a single LPG cylinder outside the building, but more likely you will have a "Twin-pack", or multi-cylinder facility. You must comply with the hazardous substances legislation, the Gas Act if you have a permanent installation, as well as the health and safety in employment legislation.

All fixed gas appliances, including pipes and hoses, must

be installed by a licensed gasfitter. Ask the gas fitter for a certificate of compliance for the installation.

If the LPG is stored outdoors, a sign is required if you have more than 250 kg. Your supplier will tell you what is needed. Any cylinder over 13 kg must be securely held in place with chains and/or brackets.

Facilities with more than 100 kg

If your cafe, restaurant or bar has more than 100kg of LPG the premises must be inspected by a test certifier. The test certifier will issue you with a location test certificate.

Your supplier will need to see your certificate before they commence supply.

If you have between 100 kg and 300 kg of LPG, your supplier can perform ongoing checks of your installation. You will need to check with your supplier that they provide this service. If they do not, you must continue to use a test certifier to ensure your facility remains safe.

If you have more than 300 kg of LPG, you must have a test certifier inspect your facility and provide you with a certificate. The certificate will be valid for one year but may be extended to three years. Ask the test certifier about an extension.

Groups of cylinders with more than 100 kg of LPG in total must be secured against unauthorised access, for example, the cylinders might be housed in a locked metal cage.



You can find a test certifier in your area by searching the test certifier database at www.epa.govt.nz.

Keeping safe

LPG leaks

Even a small gas leak can cause a serious fire. Make sure the appliances you use are safe by doing the following:

Check the connections

Inspect rubber seals, "O" rings and hoses for cracking or deterioration. Replace parts if damaged.

Use the soapy water test

Apply soapy water to the connections and turn on the cylinder. If bubbles appear, you have a leak.

Use your nose

LPG smells like rotten cabbage. If you can smell it, you have a leak.

Handle empty LPG cylinders with care

They contain vapour and are potentially dangerous.

Protecting people

- Stand away from the flame when turning on an LPG appliance.
- Always keep your appliance at least one metre away from anything that may catch fire.
- Have a guard around your appliance to prevent people and young children from touching it.
- When using heaters indoors, keep rooms well ventilated by leaving a window partially open to reduce condensation and allow heater emissions to dissipate.
- Keep appliance grills and vents clear of obstructions and free of lint and dust.
- Never use patio heaters or barbecues indoors.
- Service LPG cabinet heaters annually.

If you smell gas

- Do not switch any electrical appliances on or off – this could cause a spark and ignite the gas.
- Open doors and windows to increase ventilation.
- If you cannot stop the leak, dial 111 and ask for the Fire Service.
- Do not reuse any defective cylinder or appliance until it has been tested and declared safe.

In the event of fire

- Dial 111 for the Fire Service and tell them that LPG cylinder(s) are on the premises
- If it can be done safely, turn off the supply
- Leave the area

Final check

- Observe the limits for storing LPG indoors
- Ensure you have a test certificate for amounts greater than 100 kg
- If you have between 100 kg and 300 kg, check if your supplier will carry out the checks on your system, otherwise check the expiry date on your test certificate and have a test certifier renew it
- Have your cylinders tested at a cylinder testing station every 10 years
- Get a safety data sheet from your supplier and follow the advice for storage, signage, handling and emergency management
- Ensure you have an approved handler and/or approved filler if necessary
- Ensure you have a gas certificate
- Keep this checklist on hand



To find out more about storing and using LPG, talk to your supplier or check www.epa.govt.nz



Important contacts

Write the details of your LPG supplier here

Write the details of your LPG service agent here

Write the details of your test certifier here

Energy safety

0508 377 463

EPA Helpline

0800 376 234