

GOOD GAS - GOOD BUSINESS



BE SAFE WITH DISPENSE GAS

Dispense gas can be hazardous if used in the wrong way. Faulty or leaking cylinders can release excessive quantities of gas. In an enclosed space even a small increase in carbon dioxide (CO₂) levels can lead to impaired judgement, but larger leaks of CO₂ and/or Nitrogen (N₂) may reduce the amount of oxygen available, which can be fatal. Always carry out a risk assessment to determine if your cellar is a confined space. Ensure safe systems are in place to protect all personnel who enter the cellar.

-  **DO NOT** enter the cellar area if the alarm is sounding.
 -  **DO NOT** immediately enter a cellar to attempt to rescue someone who has collapsed. Put into action your emergency plan.
 -  **DO NOT** tamper with the alarm(s).
 -  **DO** install gas detection, where required following your risk assessment, including all areas where gas cylinders are stored and used.
 -  **DO** train staff in the actions to be undertaken if the alarm activates.
- Do you know what you should do if the alarm sounds?**
-  **DO** have an emergency plan to rescue personnel who are overcome following a gas release and collapse in the cellar area.



CARBON DIOXIDE BE AWARE

Ensure all your gas equipment is correctly installed and regularly maintained. Know what gases you have and how to work with them safely. Understand the correct way to changeover a gas cylinder.

-  **DO NOT** use damaged or faulty equipment. Replace or repair before further use.
-  **DO NOT** try to repair leaks. Carry out maintenance on gas equipment only if trained to do so.
-  **DO NOT** enter the cellar area without telling another member of staff.
-  **DO** tell somebody that you're going into the cellar area.
-  **DO** get trained in the correct cylinder changeover procedure.
-  **DO** leak test all connections with an approved leak test solution when you change drink dispense cylinders.
-  **DO** inspect connections for damage, undertake regular maintenance on all drink dispense systems and regularly change the 'O' ring seals.

For more advice – BCGA GN 30, *The safe use of gases in the beverage dispense industry.*



DON'T USE DAMAGED CYLINDERS & GAS EQUIPMENT

Rogue traders are stealing cylinders and filling them with non-food grade gases. These cylinders are cheaper than those supplied by reputable suppliers. The cylinders are not correctly checked and tested and could explode if they're corroded inside.

-  **DO NOT** put your profits at risk by buying gas from non-reputable suppliers.
-  **DO NOT** buy drinks dispense cylinders that are incorrectly labelled.
-  **DO NOT** buy cylinders with their identity markings ground off.
-  **DO NOT** buy dispense gas in cylinders which are designed for other gases, e.g. fire extinguishers.
-  **DO NOT** use poor quality gas. It will spoil the taste of the beer you sell.
-  **DO** buy your drinks dispense gases from a reputable supplier.
-  **DO** check cylinders to ensure they are correctly labelled with a product and a food traceability label.
-  **DO** check the cylinder is fitted with a complete coloured test date ring. These rings are only fitted by reputable suppliers who follow the law and correctly test and maintain their cylinders.

For more advice – BCGA Leaflet 10, *Profit through quality. Good gas, good business.*

If you see or have been offered bad dispense gas then you should contact the **BFBi Drinks Gas hotline** on **+44 (0)1902 795743**

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