

## Rackheath Explosion – Check Your Procedures



The above debris occupies the site of what was, until 21:15 on 12<sup>th</sup> January 2011, a brick built café, just 50m away from our premises. No demolition work has taken place. What did take place was, without doubt, a gas explosion, a large one, cause as yet unknown. Miraculously, no-one was hurt in the incident. However, the damage to surrounding buildings, some as far as 150m away, is testament to the massive power of the blast.

We were very fortunate indeed to have suffered only minor damage.

Some readers will consider us cynical to issue this bulletin, but seeing the terrifying effects, right on our doorstep and imagining how it could have been at a busier time of day, or in occupied premises, moves us to encourage anyone with a gas catering installation to check that:

- Their gas safety certificate is up to date
- Their 'Safe Systems of Work' and emergency procedures are robust and
- All staff know what to do in the event of a gas leak.

Of course, we can offer help and advice on any of these, but strongly encourage any operator who has any doubts about their installation or procedures, to take expert advice from a correctly qualified, GasSafe registered catering engineer or business.

Further information is available on our website [www.broadcat.co.uk](http://www.broadcat.co.uk)

### Catering Kitchen Design - Installation - Maintenance

Broadland Catering Equipment Ltd  
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Distributor's Association



GasSafe  
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