

## Rackheath Explosion – Check Your Procedures



The above debris is all that remains of what was, until 21:15 on 12<sup>th</sup> January 2011, a brick built café, just 50m away from our offices. No demolition work has taken place. What did take place was, without doubt, a gas explosion - a large one. We are not familiar with the site and the cause is, 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 have issued this bulletin. However, 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, we felt compelled to advise 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
- 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 recommend 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. Always remember to check the engineer's GasSafe card and, if you are not on mains gas, that they have LPG qualifications.

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  
T/A Broadland Catering Equipment  
Reg. in England No. 5776958



Member of the  
Catering Equipment  
Distributor's Association



GasSafe  
Reg No  
7846

