
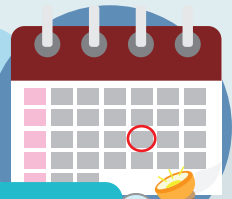


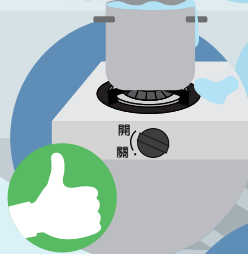
# Gas Safety Tips for Restaurants and Food Preparation Establishments




Conduct regular safety inspection for gas installations every 12 months.



Every 12 months



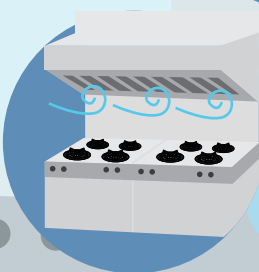
Select gas appliances with flame failure devices.



Inspect gas appliances regularly to ensure safe operation.



Inspect flexible gas tubings regularly and make replacement before the expiry date.



Maintain proper ventilation in kitchen, and ensure the ventilation system is operating normally before using the gas appliances.

Employ registered gas contractors to carry out regular safety inspections and gas installation works.



For enquiry, please check with registered gas supply companies, registered gas contractors or call 1823.



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