### Contact address for inspection or repair of combustion appliances, ventilation fans, etc. (Fill-in form)

*Check the contact address for inspection or repair in the instruction manual or on the website of the appliance manufacturer.

<table>
<thead>
<tr>
<th>Product or appliance name</th>
<th>Manufacturer name</th>
<th>Date of Installation (year/month)</th>
<th>Contact for inspection or repair</th>
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### Contact address for LP GAS emergencies!

Contact address

Tel.

**Contact in an emergency is available 24 hours a day.**

**LP GAS shop**

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Liquefied Petroleum Gas Safety Commission
Ministry of Economy, Trade and Industry

Accidents occur in the commercial kitchens of a broad range of businesses. Many of these accidents are caused by CO poisoning and gas leaks due to improper use. Caution! To prevent such accidents, everyone working in the kitchen, from the owner to all of the staff, must have a thorough safety consciousness. Gas accidents in commercial kitchens pose a risk of injury not only for those working there but also for the customers as well.
Safety check points to check on a daily basis.

What is carbon monoxide (CO) poisoning?
If you use a gas appliance in an environment without sufficient air (oxygen), the appliance will generate carbon monoxide due to incomplete combustion. Carbon monoxide is extremely toxic. Inhaling even small amounts can cause headaches or nausea, and there is even the risk of death because a victim may become immobile before realizing that there is a problem.

- **Check ventilation**
  - People who neglect to use fans with gas appliances may face the risk of death by carbon monoxide (CO) poisoning. Accidents of this type are on the rise.
  - Always confirm that your fan is on when using your shop, both before and during business hours!
  - Be sure there is adequate ventilation when using gas kitchen equipment, even when conserving electricity!

- **Ventilation alarm (CO alarm) for commercial use**
  - If you disconnect the power for cleaning, etc., be sure to reconnect it when you’re finished. (Confirm that the plug is inserted)
  - Check the battery life of any battery-powered alarms.
  - Check the expiration date of the alarm.

- **Gas leak alarm**
  - Pay very careful attention to appliances without safety devices and appliances with low or invisible flames.

- **Checking the intake/exhaust openings**
  - Commercial gas appliances need large amounts of air to burn properly.
  - Confirm that the intake openings aren’t blocked by boxes or things like that!

- **Check the ignition**
- **Repeated ignition/re-ignition**
- **Going out**
- **All appliance valves are shut off.**
  - Accidents will occur if you forget to confirm proper ignition. Be sure to check visually!
  - Also confirm that the appliance valve is properly shut after use!

- **Explosions sometimes occur when gas accumulates after repeated attempts to ignite an appliance. Be very careful when re-igniting a burner.**
- **Strong drafts and water overflowing from boiling pots can sometimes kill a flame. Regularly check a flaming burner and never leave one unattended.**
- **Confirm that none of the burners are old or broken.**
In the case of an earthquake, fire or disaster

When evacuating or if you smell gas, stop using the gas, and close all valves on gas appliances, as well as the main gas valve, gas meter valve and gas cylinder valve.

In the event of a gas leak or before evacuating

- Gas valve
- Gas meter valve
- Gas cylinder valve

Inspectors will be conducted in sequence to check for gas leaks and inspect gas cylinders in areas where houses and buildings have been damaged. Please cooperate with these inspections.

Always contact your local LP GAS shop when:

- Request an inspection from the appliance manufacturer or LP GAS shop immediately.
- Appliance inspections are free of charge, but if repairs or improvements are necessary, a fee may be required.

Safety check points to check on a daily basis.

- Rubber hose
  - Are there any burn marks or cracks?
  - Has the hose (pipe) been pushed up to the red line on the gas valve or the appliance valve after cleaning or checking?
  - Is the hose firmly fastened with a hose band?

- Unused gas valve
  - Is the knob [Closed]?
  - Put on gas valve covers to prevent the wrong valves from being opened.
  - Is the gas valve covered with a rubber cap?

- Cleaning of air supply and exhaust equipment such as ducts
  - Oil and dust accumulating inside ventilation fans, exhaust hoods and ducts can become the cause of fires and poor ventilation, so be sure to clean these places regularly.
  - Be conscious of any holes, disconnections and corrosion in the exhaust pipes (chimney). These problems can cause exhaust gas to flow back into the kitchen.
  - Clean the grease filters of the exhaust hoods once a week.

- When another person takes over your job while the gas is burning...
  - Sometimes you will need to turn a job over to another person while the gas is burning. When doing so, always tell the next person what's going on.

- When leaving your shop:
  - Confirm that all of the gas valves are shut, one by one. (Try a “finger-point check.”)
  - After cleaning, return the gas appliances to their original states (close the appliance and gas valves).

Flame
- Flame is unstable
- Flame is yellow
- There is a part with no flame.

Operation
- Flame goes out during use
- Fire does not spread smoothly
- Flame flares up or explodes on ignition

Difficult to ignite

Doesn't ignite

Appliance
- Abnormal noise as the flame burns
- A smell of gas
- A smell of exhaust gas during operation
What do you do when you smell gas?

Never use an ignition source.
- Never touch the switches of lights, ventilation fans, or other electrical appliances. These may spark and ignite fires.
- Electrical switches tend to spark when turned off. Never touch them if you smell gas.

Open windows and doors wide to flush out the gas.
- Check for gas accumulation at low places. Remember that LP GAS is heavier than air.

Close all gas and appliances valves.
- Be sure to close the gas meter valve or gas cylinder valve.

Report the gas leak immediately.
- If you don’t know where the gas meter valve is, check with your local LP GAS shop now, in advance.
- [Maintenance service] is provided free of charge. Fees will be charged for the repair or improvement of a [consumption facility].

Recommended installation of safety devices to prevent accidents caused by CO and gas leaks.

Commercial-use ventilation alarm
- Poor ventilation and generation of CO that continues is quickly detected, and an alarm is sounded before the situation becomes dangerous. Battery-powered alarms that do not require a power source are also available.

Gas alarm
- Many gas leak accidents are due to careless mistakes when the intention was to light the gas or when a pot boils over. The installation of a gas alarm is recommended to prevent gas leak accidents.

Did you know? LP GAS shops offer various maintenance services for businesses as well as households.
- The equipment and fixtures between the LP GAS cylinder and the gas meter outlet are called “Supply facilities.” The LP GAS shop is responsible for the inspection and maintenance of “Supply Facilities.”
- The equipment and fixtures between the gas meter outlet and gas appliances are called “Consumption facilities.” The gas consumer, the everyday user of LP GAS, is legally responsible for controlling these facilities. When you use gas appliances, you must inspect them daily and keep them in proper working order.

LP GAS Maintenance Services
- As required by law, LP gas inspectors are dispatched on regular maintenance rounds to increase public awareness and to inspect and study safety conditions at consumer sites to promote safe usage of LP gas. Such activities are sometimes delegated by LP gas shops to certified maintenance organizations. Please cooperate with the inspectors from these maintenance organizations when they visit.

- Public awareness
- Information to prevent accidents and notices on the use of commercial kitchens are regularly sent out.

- Communication and handling in an emergency
- Gas leaks and other problems at commercial kitchens are promptly handled.
- LP GAS shop responds to all emergencies within 30 minutes free of charge.

- LP GAS shop is accessible 24 hours a day and on holidays.