

Request for Quotation (RFQ)

Appendix B Regulatory Compliance Guide



Appendix B Regulatory Compliance Guide – Dairy Piloting Facility

The **guide** has been provided to illustrate the regulatory requirements for equipment and installation.

Bidders are fully responsible for investigating and complying with all European and British standard and regulations.

Examples of Regulations

- In the case of Gas Safety in Catering & Hospitality Kitchens(including Gas safety & interlocking ventilation systems the following (CAIS23) HSE Guidance must be complied with - <http://www.hse.gov.uk/pubns/cais23.pdf>
- In the cases of gas heated equipment, appliances shall comply with the essential requirements of the Gas Appliance Directive 90/396/EEC and any subsequent amendments, which are legally enforceable in the UK under the terms of the latest 'Gas appliance (Safety) Regulations'. Equipment should be certified by an Accredited Test house and production audited by means of an appropriate Quality Assurance Scheme. The standard covering the essential requirements of the Gas Appliance Directive is BS EN 203, Specification for gas heated catering equipment. Gas Appliances Directive 90/396/EEC <https://www.bsigroup.com/en-ID/Our-services/Product-certification/CE-mark/EU-Directives/Gas-Appliances-Directive-90396EEC/>
- In the case of electrical equipment, appliances shall comply with the requirements of the Low Voltage Directive (LVD) 2014/35/EU or any subsequent update. Manufacturers shall certify that an appliance complies with the LVD and hold a technical file to support their certification. The standards covering the essential requirement of the LVD are BS EN 60335, Specification for safety of household and similar electrical appliances. <http://www.hse.gov.uk/work-equipment-machinery/european-community-law-supply-new-products.htm#electrical-equipment>
- For electrical enquiries, you may wish to contact a technical body such as the Institution of Engineering and technology (IET) may be able to help and their technical help contact details can be found at <https://electrical.theiet.org/resources/technical-help/>

The IET have also produced some guidance relating to 'Changes to requirements for RCD protection of socket-outlets' and can be found at: <https://electrical.theiet.org/wiring-matters/issues/54/changes-to-requirements-for-rcd-protection-of-socket-outlets/>

- With regards to the prevention of legionella and new builds, we are unable to advise what is required. The Chartered Institution of Building Services Engineers (CIBSE) produced a publication 'Minimising the risk of Legionnaires' disease

TM13' <https://www.cibse.org/News/May-2013/Minimise-risk-of-Legionella-with-new-published-gui>

- The Control of Substances Hazardous to Health Regulations 2002 (COSHH) provides a framework of actions to control the risk from a range of hazardous substances, including biological agents (e.g. Legionella) - to identify and assess the risk, and implement any necessary measures to control any risk. L8 Legionnaires' disease - The control of legionella bacteria in water systems can be found at:
<http://www.hse.gov.uk/pubns/priced/l8.pdf>
- In the case Workplaces, equipment, signs, personal protective equipment EU Directives the following must be complied with -
<https://osha.europa.eu/en/legislation/directives/workplaces-equipment-signs-personal-protective-equipment>
- In the case of ventilation within kitchens the following must be complied with - (CAIS10)
<http://www.hse.gov.uk/pubns/cais10.pdf> along with many more and can be found at:
<http://www.hse.gov.uk/catering/guidance.htm> /DW 172: Specification for Kitchen Ventilation Systems can be purchased from -
<https://www.thebesa.com/knowledge/shop/products/dw-172-specification-for-kitchen-ventilation-systems/>

