

Management Summary

Guide to Good Industry Practices for LPG in Commercial Kitchens

GOOD INDUSTRY PRACTICES



The WLPGA Guide to Good Industry Practices for LPG in Commercial Kitchens provides advice in switching from traditional fuels to LPG

The Guide presents the case for using LPG in commercial kitchens and addresses some of the key issues when changing from traditional fuels - such as coal, charcoal, wood and kerosene - to LPG.

Commercial kitchens can be found in establishments such as prisons, schools and orphanages. Schools and orphanages are particular applications where the use of LPG can be an opportunity to encourage change at home.

The Guide is a toolkit for change. The information included in it can be used by stakeholders who are grappling with the decision to move away from dirty, inefficient traditional fuels and kerosene to LPG.



The Guide provides guidance for the design, operation, inspection and maintenance of the LPG installations and also includes important advice on keeping the kitchen safe and healthy.

It is designed for all those involved in the decision to move away from dirty traditional forms of energy in commercial kitchens such as governing policy makers, investors, establishment owners, architects, kitchen/commercial building designers, chefs and consumers.

Included in the Guide are important facts about traditional fuels and the dangers and threats they pose to public health, safety, society, the environment and the economic fabric of an activity or business that includes a commercial kitchen.

Arguments for switching from traditional fuels to LPG are presented in the guide for the decision makers.



Practical advice on designing and sizing an LPG storage and distribution facility are included for the planners and project managers.

Information about using LPG for the first time, and operating a commercial kitchen with LPG, are included for the chef and his/her team.

This includes information for maintenance staff who have to deal with keeping the kitchen appliances working efficiently and safely.

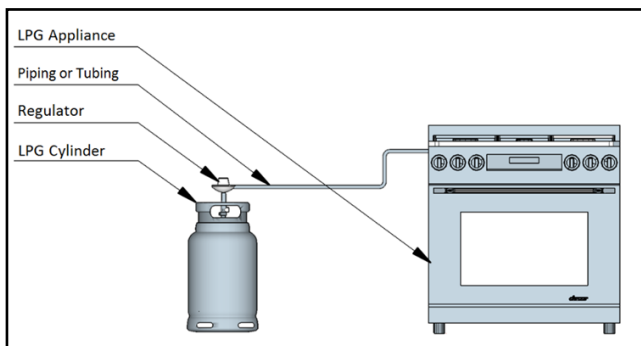
Finally there is also an important section on hygiene in the kitchen, together with some exciting recipes, presented by the *World Central Kitchen*.

The *WLPGA Guide to Good Industry Practices for LPG in Commercial Kitchens* explains what is required for an LPG system

A good LPG installation is one that has the correct storage capacity, uses the right pipe size, is sited in a safe location and is fully compliant to local regulations and international LPG standards and/or codes of practice.

A basic LPG installation will consist of the LPG container (cylinder(s) or tank(s)), piping or tubing, a regulator and an appliance.

The container stores LPG under pressure in liquid form and generates vapour when pressure is released. The container can be cylinder(s) or bulk tank(s) depending on the needs of the consumer.



The piping or tubing conveys the vapour from the container to the appliance where it is ignited to create the flame for cooking. The regulator is used to control the vapour pressure to a constant and appropriate level for efficient performance of the appliance.

LPG installations should be kept in a safe and good working condition by a combination of routine and periodic inspection and maintenance.

Everyone involved in handling and using LPG should be given training on basic LPG product knowledge and safe handling to increase safety awareness and avoid bad practices which can result in accidents.

The Guide provides some important safety tips that consumers should be aware of including avoiding putting LPG pipes under stress, using soapy water to detect leaks, using cooking utensils that match the burner hot plate, closing gas valves when not in use, keeping the kitchen well ventilated and always storing LPG cylinders upright.

The *WLPGA Guide to Good Industry Practices for LPG in Commercial Kitchens* has been written with the support of the World Central Kitchen

World Central Kitchen (WCK) is a group of chefs that use the power of food to strengthen economies and empower communities. (www.worldcentralkitchen.org)

“When people use clean cooking fuels instead of firewood or charcoal, they are saving their lives, saving their forests and saving their farming and fishing industries” - José Andrés, founder of WCK.

The three core practices in food safety and sanitation are Washing Hands, Preventing Cross-Contamination, and Proper Washing and Sanitising of dishes, and cooking equipment.

Hand washing is the critical first step in the food safety and sanitation process. Washing hands removes unwanted bacteria and pathogens from your hands and prevent those pathogens from invading into your food.

Over two million people die annually from food and waterborne diseases. Reduce the likelihood of contracting and spreading these diseases by separating produce, fish and meat. Bacteria can live on pots, pans and other cooking equipment after cooking.

Prevent the growth of bacteria by properly washing, rinsing, and sanitising equipment by dipping each pot, pan, dish or utensil in a 10% bleach solution. Sanitising disinfects equipment and dramatically reduces the number of bacteria.



The complete *Guide to Good Industry Practices for LPG in Commercial Kitchens* and other WLPGA publications, can be found here:

<https://www.wlpga.org/publications/wlpga-publications/>

DISCLAIMER

While the WLPGA has made efforts in good faith to ensure that the information and advice contained in this Guide is accurate, WLPGA offers no implied warranty of merchantability or fitness for any particular purpose, nor accepts any responsibility whatsoever for any damages arising from the use of the information contained in this Guide

WLPGA, 182 avenue Charles de Gaulle, 92200 Neuilly sur Seine, France
www.wlpga.org