

# Inspection of Gas Appliances at Events

## Factsheet

The legal regulations in Switzerland now require that gas appliances (e.g. gas barbecues) used at events requiring a permit have a valid gas control sticker and that the operator completes a corresponding checklist on site

### 1 Legal Basis

The legal basis for the use of gas appliances at events is Article 32c of the Ordinance on Accident Prevention VUV<sup>1</sup>

*4 Liquefied gas installations must be inspected before commissioning, after maintenance and after modifications, as well as periodically, in particular with regard to leak tightness.*

*5 They may only be installed, modified, maintained and inspected by people who are able to evidence sufficient knowledge.*

"EKAS" Guideline 6517 specifies the requirements for periodic inspections. Under 16.2.2 it is specified:

*Based on use and hazard potential (state of the art), the following periodic inspection intervals must be observed for liquid gas systems:*

*- one year for liquid gas systems used at events (festival catering with sales stands)*

*Periodic inspections of these liquid gas systems must be carried out by a specialist trained in accordance with subchapter 18.2. They shall be documented with an inspection certificate and sticker.*

### 2 How does the validation for events work?

Proof that a gas appliance can be operated safely at an event requiring a permit is provided in two stages:

- a. Proof of a safe gas appliance through gas inspection/check (control certificate) and vignette (see chapter 3)
- b. Proof of proper use (handling) by completing the event checklist for each event (see chapter 4)

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<sup>1</sup> [Artikel 32c der Verordnung über Unfallverhütung VUV](#)

### 3 Proof of Safe Gas Appliance

To ensure that the gas appliance is functioning properly, it must be checked annually.

Only qualified people are permitted to check gas appliances for events.

You can find the list of gas inspectors tested and approved by the LPG Working Group Association under this [link](#).

During the gas check, the tightness, the positioning of the gas cylinders, the pressure regulators, the hoses and the gas appliances are checked. On request, the inspector can also replace consumables such as hoses and pressure regulators for a fee. Service work on gas appliances is carried out by the specialist dealer



A successful gas inspection is documented by the affixing of the vignette and the issuing of the inspection certificate for events.

Please note: The vignette may become damaged over time due to cleaning, soiling or heat and may no longer be legible.

The serial number of the vignette for events for this gas appliance is decisive for the document! The certificate is valid for one year from the date of inspection.

The inspection certificate should be available on site at the event (PDF / paper), as it may be required by the organizer or the responsible licensing authorities, for example.

### 4 Proof of Safe Use

Proof of a controlled gas appliance alone is not enough. Proper handling must also be ensured!

For this reason, the «[Checkliste Veranstaltungen](#)» (under “Gaskontrolle Veranstaltung”) must be completed on site before every event.

The instruction of the employees, the set-up conditions, the hoses and other points must be checked.

Please note: the completed checklist must be available on site at the event, as it can be viewed by the organizer or the responsible licensing authorities, for example.

**Only the certificate of inspection, vignette and completed checklist provide proof of safe use of a gas appliance!**

## 5 Further Questions (Q&A)

**Do I have to have a gas inspection carried out for the private use of my gas appliance?**

No, the regulation only applies to the use of gas appliances at authorized events.

**Do privat parties also count as events?**

No, only events with commercial sales stands that require a permit are considered events.

**Do new gas appliances on sale have to display this vignette?**

No, the placing on the market is subject to different legislation (Product Safety Act). The inspection obligation only arises when the gas appliance is used at events requiring a permit.

**Do individual sales stands (e.g. chicken sales) also have to have a gas inspection carried out?**

Yes, the same requirements apply to commercial sales stands as to events requiring a permit.

**If I use various gas appliances (grills) at an event, is one vignette and one inspection sufficient**

No, for every gas appliance (grill) used at an event a separate vignette and gas inspection is required.

**Who checks at events whether a vignette and a certificate of inspection are present?**

The organizer or the responsible licensing authorities may carry out checks to ensure that the vignette and inspection certificate are present. However, these checks are not mandatory. Wer sind die zuständigen Bewilligungsinstanzen?

**Who are the responsible licensing authorities?**

This differs from canton to canton or from municipality to municipality depending on the approval procedure for events. In principle, this can be the factory inspectorate, the fire police or a company/organization commissioned for this purpose.

Source:

*This document is a translation of the Afro-Pfingsten Association and refers to the German version of the leaflet “**Kontrolle von Gasgeräten an Veranstaltungen**”, which is binding.*

Arbeitskreis LPG. n.d. „Kontrolle von Gasgeräten an Veranstaltungen “. Accessed September 10 2024. <https://www.arbeitskreis-lpq.ch/gaskontrolle/>.