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Natural Gas Safety Checklist

Mark with a Y or N to indicate if the requirements are met or not.

- Know the smell of natural gas which is typically that of rotten eggs and train your staff to identify the smell.
- The smell is not the only indicator of a gas leak. The sound of bubbling water or hissing can also be an indicator.
- Know what appliances use natural gas and how it is supplied to your facility, such as stored onsite in a tank or through natural gas lines maintained by the municipality.
- Train staff to know that if they smell natural gas, they should not turn on any electrical equipment and should notify authorities.
- In case of a leak you should evacuate immediately.
- If you plan to dig on your property, call a locator service so you do not puncture any gas or utility lines.
- Have a professional come in to inspect all natural gas equipment as often as is recommended for your equipment.
- Inspect that your carbon monoxide detectors are working and placed in appropriate areas. These should also be incorporated into the fire alarm system if possible.