Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Malt and Mardle
Address of food business:	163 Magdalen Street Norwich NR3 1NF
Date of inspection:	22/10/2026
Risk rating reference:	26/00802/FOOD
Premises reference:	21/00091/FD_HS
Type of premises:	Public House/Bar
Areas inspected:	Storeroom, Servery
Records examined:	SFBB, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Public house

Relevant Legislation

Food Safety Act 1990 (as amended)
Regulation (EC) No 178/2002 applied by The General Food Regulations 2004 (as amended)
Regulation (EC) No 852/2004 and No 853/2004 applied by Regulation 19 (1) of the Food Safety and Hygiene (England) Regulations 2013
Health and Safety at Work etc. Act 1974 and related regulations
Food Information Regulations 2014

What you must do to comply with the law

The report may include **Contraventions** - matters which do not comply with the law. You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away.

Contraventions relating to structural repairs, your food safety management system and staff training, should be completed within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include **Observations** of current practice, useful **Information**, **Recommendations** of good practice and reminders of **Legal Requirements.**

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter this does not mean you have necessarily complied with the law.

FOOD SAFETY

How we calculate your Food Hygiene Rating:

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table.

Compliance Area	You Score					
Food Hygiene and Safety	0	**5**	10	15	20	25
Structure and Cleaning	0	**5**	10	15	20	25
Confidence in management & control systems	0	**5**	10	15	20	30

Your Total score	**0 - 15**	20	25 - 30	35 - 40	45 - 50	> 50
Your Worst score	**5**	10	10	15	20	-

Your Rating is	**5**	4	3	2	1	0

Your Food Hygiene Rating is 5 - a very good standard



1. Food Hygiene and Safety

Food hygiene standards are high. You demonstrated a very good standard of compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. Some minor contraventions require your attention. **(5)**

Hand washing

Contravention The following indicated that hand washing was not suitably managed:

- no suitable designated wash-hand basin was provided behind the front-of-house bar for staff to wash their hands. Although hand sanitiser was available, this is not an adequate substitute for proper hand washing facilities, as it does not effectively remove dirt, grease, physical contamination or other contaminants from the hands

Legal Requirement An adequate number of wash hand basins must be available for use, they must be suitably located and designated for cleaning hands.

Guidance Proper hand-washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Hand washing should include the following steps:
* wet hands before applying soap

* good hand rubbing technique
* rinsing of hands
* hygienic drying

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(5)**

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- debris had accumulated underneath the front-of-house bar counter top, indicating that more frequent and thorough cleaning is required

Maintenance

Observation You are maintaining the premises in good condition.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. **(5)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- cleaning

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

HEALTH & SAFETY

Gas Safety

During the inspection, a gas cylinder connected to the drinks dispensing system was observed being stored within a small, enclosed wooden cupboard.

The cupboard appeared to have limited ventilation, with no obvious ventilation openings identified. Concerns were raised regarding the suitability of the storage arrangements,

particularly the potential for carbon dioxide (CO_2) to accumulate within the enclosed space in the event of a gas leak.

Action Required

You must ensure that the gas cylinder and associated equipment are stored and operated safely, with suitable arrangements in place to prevent the accumulation of CO_2.

The cupboard should have adequate ventilation to prevent the accumulation of gas in the event of a leak. You should also ensure that the cylinder is secured against falling, kept away from potential ignition sources where applicable, and that safe access is available in an emergency.

A suitable and sufficient risk assessment should be undertaken, considering the adequacy of ventilation, the potential consequences of a gas leak, the security of the cylinder and safe access to the cylinder valve and associated equipment.

You should arrange for your gas supplier or a suitably competent person to assess the existing installation and confirm whether the cupboard is suitable for housing the cylinder.

Where the existing arrangements are found to be inadequate, appropriate corrective measures must be implemented to ensure the safety of employees and other persons who may be affected.