



Public Health Services

Environmental Health Division

RETAIL FOOD FACILITY INSPECTION REPORT

| | | |
|--|--|------------------------|
| ESTABLISHMENT NAME MOZAMBIQUE RESTAURANT | ESTABLISHMENT ADDRESS 1740 S Coast Hwy Laguna Beach CA 92651-3252 | |
| IDENTIFIER MOZAMBIQUE RESTAURANT: RESTAURANT | OWNER MOZAMBIQUE RESTAURANTS LLC | |
| ESTABLISHMENT TYPE RESTAURANT | | RECORD ID PR0011650 |
| MAILING ADDRESS 1740 S Coast Hwy Laguna Beach CA, 92651-3252 | SERVICE Routine Inspection | RESULT PASS |
| | INSPECTION DATE 08/14/2024 | REINSPECTION DATE |

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the California Health & Safety code sections and the general requirements that correspond to the violation(s) noted below.

IN = In Compliance MAJ = Major MIN = Minor OUT = Out of Compliance N/A = Not Applicable N/O = Not Observed COS = Corrected on Site

CRITICAL RISK FACTORS

| IN | MAJ | MIN | N/A | N/O | EMPLOYEE KNOWLEDGE | COS |
|---|-----|-----|-----|-----|---|-----|
| ● | | | | | 1. Demonstration of knowledge | |
| ● | | | | | 2. Food manager certification; food handler cards | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | |
| ● | | | | | 3. Communicable disease; reporting, restrictions & exclusions | |
| ● | | | | | 4. No discharge from eyes, nose, & mouth | |
| ● | | | | | 5. Proper eating, tasting, drinking, or tobacco use | |
| PREVENTING CONTAMINATION BY HANDS | | | | | | |
| ● | | | | | 6. Hands clean and properly washed; gloves used properly | |
| ● | | | | | 7. Adequate handwashing facilities supplied & accessible | |
| TIME & TEMPERATURE RELATIONSHIPS | | | | | | |
| | | ● | | | 8. Proper hot & cold holding temperatures | ● |
| | | | ● | | 9. Time as a public health control; procedures & records | |
| ● | | | | | 10. Proper cooling methods | |
| ● | | | | | 11. Proper cooking time & temperatures | |
| ● | | | | | 12. Proper reheating procedures for hot holding | |

| IN | MAJ | MIN | N/A | N/O | PROTECTION FROM CONTAMINATION | COS |
|---|-----|-----|-----|-----|--|-----|
| ● | | | | | 13. Returned & reservice of food | |
| ● | | | | | 14. Food in good condition, safe & unadulterated | |
| ● | | | | | 15. Food contact surfaces: clean & sanitized | |
| FOOD FROM APPROVED SOURCES | | | | | | |
| ● | | | | | 16. Food obtained from approved source | |
| | | | | ● | 17. Compliance with shell stock tags, condition, display | |
| | | | ● | | 18. Compliance with Gulf Oyster Regulations | |
| ADDITIONAL CRITICAL RISK FACTORS | | | | | | |
| | | | ● | | 19. Compliance with variance, specialized process, & HACCP | |
| ● | | | | | 20. Consumer advisory provided for raw or undercooked foods | |
| | | | ● | | 21. Licensed health care facilities/public & private schools: prohibited foods not offered | |
| ● | | | | | 22. Hot & cold water available | |
| | | ● | | | 23. Sewage & wastewater properly disposed | ● |
| ● | | | | | 24. No rodents, insects, birds, or animals | |

GOOD RETAIL PRACTICES

| OUT | SUPERVISION | COS |
|---|--|-----|
| | 25. Person in charge present & performs duties | |
| | 26. Personal cleanliness & hair restraints | |
| GENERAL FOOD SAFETY REQUIREMENTS | | |
| | 27. Approved thawing methods used, frozen food | |
| | 28. Food separated & protected | |
| | 29. Washing fruits & vegetables | |
| | 30. Toxic substances properly identified, stored, used | |
| FOOD STORAGE/DISPLAY/SERVICE | | |
| | 31. Food storage; food storage containers identified | |
| | 32. Consumer self-service | |
| | 33. Food properly labeled & honestly presented | |

| OUT | EQUIPMENT/UTENSILS/LINENS | COS |
|----------------------------|--|-----|
| | 34. Nonfood contact surfaces clean | |
| | 35. Warewashing facilities: installed, maintained, used; test strips | |
| | 36. Equipment/utensils approved; installed; good repair, capacity | |
| | 37. Equipment, utensils & linens; storage & use | |
| ● | 38. Adequate ventilation & lighting; designated areas, use | |
| | 39. Thermometers provided & accurate | |
| | 40. Wiping cloths: properly used & stored | |
| PHYSICAL FACILITIES | | |
| | 41. Plumbing; proper backflow devices | |
| | 42. Garbage & refuse properly disposed; facilities maintained | |
| | 43. Toilet facilities: properly constructed, supplied, cleaned | |
| ● | 44. Premises; personal/cleaning items; vermin-proofing | |

| OUT | PERMANENT FOOD FACILITIES | COS |
|-------------------------------------|---|-----|
| ● | 45. Floors, walls, ceilings: built, maintained, & clean | |
| | 46. No unapproved private homes/living or sleeping quarters | |
| SIGNS/REQUIREMENTS | | |
| | 47. Signs posted; last inspection report available | |
| | 48. Plan review | |
| | 49. Health Permit | |
| COMPLIANCE & ENFORCEMENT | | |
| | 50. Permit Suspension - Imminent Health Hazard | |
| | 51. Notice of Violation - Hearing | |
| | 52. Permit Suspension | |
| | 53. Voluntary Condemnation & Destruction (VC&D) | |
| | 54. Impoundment | |
| | 55. Sample Collected | |



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8. Proper hot and cold holding temperatures - MIN

Inspector Comments: Measured heavy cream at 50F in the cold-top cooler next to the grill. The person in charge stated that the food had been held for less than 4 hours. Maintain cold potentially hazardous foods at or below 41F.

COS: The chef placed the heavy cream on an ice bath to rapidly cool.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037)

COS

23. Sewage and wastewater properly disposed - MIN

Inspector Comments: The floor sink next to the walk-in cooler is clogged with debris and standing water but not backing up. Repair and maintain all plumbing to be fully operative, clean and in good repair.

COS: The maintenance employee removed the debris causing the clog and cleaned the floor sink.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system; toilets shall be operable. (114197)

COS

38. Adequate ventilation and lighting; designated areas, use - OUT

Inspector Comments: Observed a gap in the hood filters at the cook's line. Eliminate all gaps in the hood filters.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

44. Premises: personal/cleaning items; vermin-proofing - OUT

Inspector Comments: Observed the air curtain to be inoperable at the rear of the facility. Repair or replace the air curtain.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner. (114067(j), 114123, 114143(a)&(b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

45. Floors, walls and ceilings: built, maintained, and clean - OUT

Inspector Comments: Observed several floor sinks with an accumulation of grime. Maintain all floor sinks to be clean and in good repair.



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Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143(d), 114266, 114268, 114268.1, 114271, 114272)



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The purpose of this visit is to conduct a routine inspection.

Food Manager Certificate: R. Rodriguez Parra 06/29/28



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Item:cut tomatoes, hummus, tomato ceviche sauce **Location:**cold-top cooler at the end of food prep line **Fahrenheit:**41

Item:samosa, prosciutto **Location:**cooler drawer at food prep line **Fahrenheit:**41

Item:hard boiled eggs **Location:**4-door cooler at food prep line **Fahrenheit:**40

Item:cooked shrimp, lobster **Location:**2-door cooler at cook's line **Fahrenheit:**39

Item:brown rice, cut tomato, cut melon **Location:**cold-top cooler at cook's line **Fahrenheit:**41

Item:mash potatoes, peri peri sauce (tomato based, roasted peppers, garlic, oil) **Location:**hot holding unit **Fahrenheit:**147

Item:beef sausage, raw chicken, cheese **Location:**walk-in cooler **Fahrenheit:**39

Item:beef sausage, raw chicken **Location:**1-door at front service area **Fahrenheit:**40

Item:roasted peppers, cheese **Location:**1-door at front service line **Fahrenheit:**40

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochealthinfo.com/eh>

Name: E. Gomez

Title: Manager

Signing for the receipt of the above report is not an admission of the facts of the violation set forth herein.

Inspector:

H Clemente

Environmental Health Specialist

(714) 748-7006

hclemente@ochca.com

Did you know that effective January 1, 2021, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food/product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to the recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit ochealthinfo.com.

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