



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
	INSPECTION DATE 10/26/2022
	RESULT REINSPECTION
	REINSPECTION DATE 11/01/2022

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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6. Hands clean and properly washed; gloves used properly - MIN

Inspector Comments:

Repetitive bare hand contact with ready to eat food followed by bare hand contact with a raw beef patty was observed by a kitchen employee. Cross contamination between ready to eat and raw food was not observed.

Corrective Action: The employee washed his hands after the raw meat contact. Limit bare hand contact with with food by employee use of gloves, tongs or other handling utensils.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

8. Proper hot and cold holding temperatures - MAJ

Inspector Comments:

The following foods were measured at the following temperatures in the following locations:

A.) In large metal trays, held at room temperature:

- Beef Samosa 66 F
- Vegetable Samosa 67 F

Per the kitchen employee these items were held at this temperature for less than 1 hour. Discontinue storing items at room temperature.

Corrective Action: These metal trays were transferred to the walk in cooler.

B.) In the reach in drawers under cold top across the cooking equipment:

- Hard Boiled Eggs 55 F
- Bread Pudding 46 F
- Butter Pudding 48 F

These reach in drawers were holding at an ambient air temperature of 52 F (see item #36). Per the cook, these items had been held in this manner over night.

Corrective Action: These items were voluntarily discarded.

C.) In the reach in portion of the cooler under the cold top across the grill/fryer:

- Diced tomatoes 66 F
- Feta Cheese 48 F

This cooler was found to be holding at 52 F. Per a line cook, these items had been stored in this manner overnight.

Corrective Action: These items were voluntarily discarded by the line cook.

D.) In the 3 door reach in cooler next to the grill:

- Pizza 50 F
- Beef in bags 55 F
- Mac and Cheese 48 F
- Chipolina Sauce 50 F
- Durban Curry 54 F
- Fish Fillets 57 F
- Cooked lobster 58 F
- Raw Shrimp 54 F
- Sea Bass 51 F
- Raw Steak 54 F



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- Sea Bass 51 F
- Yellow Shredded Cheese 55 F
- Curry 56 F
- Veggie Curry 54 F
- Cooked Pasta 57 F
- Lamp Chops 54 F
- Raw Beef 50 F
- Steak 50 F
- New York Strip Steak 49 F
- Lamb Chop 49 F
- Fillet Minion 50 F
- Chicken Skewers 52 F

Per a line cook these items, had been held in this manner for greater than 4 hours.

Corrective Action: These items were voluntarily discarded by the line cook.

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

15. Food contact surfaces: clean and sanitized - MIN

Inspector Comments:

Observed an accumulation of grime/debris on the meat slicer. This meat slicer was not in use at the time of this inspection. Thoroughly clean and sanitize all sections of this meat slicer prior to its next use.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b ,d), 114117, 114125(b), 114141)

17. Compliance with shellstock tags, condition, display - MAJ

Inspector Comments:

Identifying tags could not be located for a container of oysters in the walk in cooler.

Corrective Action: These oysters were voluntarily discarded by the person in charge.

Violation Description: Shellstock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

19. Compliance with variance, specialized process, & HACCP Plan - MAJ

Inspector Comments:

Reduced oxygen packaging (ROP) food was found at the following locations, either partially labeled and marked as exceeding their two day holding limit.

- A.) In reach in cooler next to the grill
- ROP 'Seafood Set' (Shrimp and fish)

The label in this item indicated that this item was vacuum sealed over 2 days prior to this inspection.



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Corrective Action: This item was voluntarily discarded by a line cook.

B.) In the walk in cooler:
- 3 lbs of ROP 'Seafood Set' (Shrimp and Calamari)
These items were missing a date label.

Corrective Action: These items were voluntarily discarded.

C.) In the walk in Freezer:
- 3 lbs of ROP 'Seafood Set' (Shrimp and Calamari)
- 40 lbs of ROP Raw Shrimp
- 8 lbs of ROP Calamari
- 25 lbs of ROP Halibut
These items were either marked past their two day limit, or improperly labeled (missing date/year).

Corrective Action: These items were voluntarily discarded by a line cook.

ADVISORY: Except for FISH that is FROZEN before, during, and after packaging, a FOOD FACILITY shall not package FISH using a reduced-oxygen packaging method.

Violation Description: The food facility is required to operate pursuant to a HACCP plan. HACCP plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. A written document approving a deviation from standard health code requirements shall be maintained at the food facility. Satellite food facilities shall have approved standard operating procedures. Chinese-style roast duck that is exempt from the required holding temperatures must follow approved preparation methods and holding guidelines. Korean rice cakes that are exempt from the required holding temperatures must follow approved preparation methods, labeling, and storage guidelines. Vietnamese rice cakes that are exempt from the required holding temperatures must follow approved preparation methods, labeling, and storage guidelines. Asian rice noodles exempt from the required holding temperatures must follow approved preparation method, labeling, and storage guidelines. (114057, 114057.1, 114225, 114417, 114417.2, 114419, 114429, 114429.3, 114429.5)

24. No rodents, insects, birds, or animals - MAJ

Inspector Comments:
Rodent activity was found at the following areas:
- Dead rodent under the ice cream cooler
- Single rodent dropping under the ice cream cooler
- Rodent droppings under the reach in cooler in the cooler of the prep line.

Corrective Action: These areas were thoroughly cleaned and sanitized. Gaps/holes as indicated in item #44 were sealed prior to the conclusion of this inspection. Continue to address rodent activity using only approved methods.

Violation Description: Each food facility shall be kept free of insects, birds, animals, or vermin: rodents (rats, mice), cockroaches, flies. (114259, 114259.1, 114259.4, 114259.5)

COS

28. Food separated and protected - OUT

Inspector Comments:
Raw ground beef was observed to be stored over whole beef in the cooler next to grill. Ensure raw foods are stored in order of cooking temperature.



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Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

34. Nonfood-contact surfaces clean - OUT

Inspector Comments:

Observed an accumulation of grime/debris at but not limited to the following areas:

- Sides of the grills/cooking equipment
- Microwave in the kitchen
- Equipment caster wheels
- Storage racks throughout the facility. Thoroughly clean these and any other affected areas to remove any accumulation of grime/food debris.

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])

35. Warewashing facilities: installed, maintained, used; test strips - OUT

Inspector Comments:

The sanitizer solution in the 3 compartment sink was measured at 0 PPM quaternary ammonia. No active ware washing was observed at the time of this inspection. The dish machine was observed to be fully operational.

Corrective Action: This sanitizer solution was refilled with sanitizer measuring at 200 PPM quaternary ammonia.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

COS

36. Equipment/Utensils - approved; installed; good repair; capacity - OUT

Inspector Comments:

1.) The reach in portion of the cooler across the grill/fryer measured at an ambient air temperature of 53 F.

Corrective Action: A refrigeration technician repaired this unit on site. This unit measured at 38 F prior to the end of the inspection.

2.) The reach in cooler next to the grill measured at an ambient air temperature ranging from 49 F- 51 F.

Corrective Action: A refrigeration technician repaired this unit on site. This unit measured at 39 F prior to the end of the inspection.

3.) An oven near the soda machine was observed to be held shut with a bungie cord. Repair or replace this oven door. Maintain all equipment in good repair.

Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

37. Equipment, utensils and linens: storage and use - OUT



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Inspector Comments:

Ice creams scoops were observed to be stored in turbid standing water measuring at 68 F near the ice cream fridge. Ensure utensils are stored under continuously running water or water maintained above 135 F or below 41 F.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. A full service restaurant is to only provide a single-use plastic straw to a consumer when requested. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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

Inspector Comments:

The ventilation unit double door Vulcan oven was observed to be sealed shut. Ensure this oven under approved ventilation. This item will be under further review by this department.

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)

40. Wiping cloths: properly used and stored - OUT

Inspector Comments:

A sanitizer bucket near the soda machine was measured at 0 PPM quaternary ammonia. Ensure all sanitizer buckets are filled with a compliant sanitizer solution.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

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

Inspector Comments:

Observed gaps/holes at but not limited to the following areas:

- Gap under the handwashing sink in the ware washing area near the fire extinguisher
- Gap around the electrical box near the dish machine hood
- Gap in the bottom left corner the back door to the facility.

These gaps were sealed on site by on site maintenance.

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)



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

Inspector Comments:

Observed an accumulation of grime/debris at but not limited to the following areas:

- Floors under the soda machine station

Thoroughly clean these and other affected floors to remove any accumulation of grime/food debris.

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)

53. Voluntary Condemnation & Destruction (VC&D) - OUT

Inspector Comments:

The following items were voluntarily discarded due to improper holding temperature/improper labeling/improper specialized procedures:

- Beef Samosa 66 F
- Vegetable Samosa 67 F
- Hard Boiled Eggs 55 F
- Bread Pudding 46 F
- Butter Pudding 48 F
- Diced tomatoes 66 F
- Feta Cheese 48 F
- Pizza 50 F
- Beef in bags 55 F
- Mac and Cheese 48 F
- Chipolina Sauce 50 F
- Durban Curry 54 F
- Fish Fillets 57 F
- Cooked lobster 58 F
- Raw Shrimp 54 F
- Sea Bass 51 F
- Raw Steak 54 F
- Sea Bass 51 F
- Yellow Shredded Cheese 55 F
- Curry 56 F
- Veggie Curry 54 F
- Cooked Pasta 57 F
- Lamp Chops 54 F
- Raw Beef 50 F
- Steak 50 F
- New York Strip Steak 49 F
- Lamb Chop 49 F
- Fillet Minion 50 F
- Chicken Skewers 52 F
- 3 lbs of 'Seafood Set'
- 40 lbs of Raw Shrimp
- 8 lbs of Calamari
- 25 lbs of Halibut
- 4 Dozen Oysters

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)



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55. Sample Collected - OUT

Inspector Comments:

Photos of rodent activity, oyster tags, were taken and will be uploaded to this report.

Violation Description: An enforcement officer may secure any sample, photographs, or other evidence from a facility. (114390)



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An joint epidemiological investigation with D. Jerro for an alleged foodborne illness complaint (CO#154912) was conducted on this date. Refer to the foodborne illness investigation report for details. A joint routine inspection with D. Jerro was conducted this date



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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>

A handwritten signature in black ink, appearing to read 'A. Velazquez'.

Name: A. Velazquez

Title: Head Chef

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

REINSPECTION FEES: Fees are assessed for second or greater re-inspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.

Inspector:

F Martinez

Hazardous Materials Specialist II

(714) 719-6671

framartinez@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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