



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 CLOSED
	INSPECTION DATE 09/11/2023	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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7. Adequate handwashing facilities supplied & accessible - MIN

Inspector Comments: Observed no paper towels at the handwash sink adjacent to the three-compartment sink. Provide soap and paper towels at handwash sinks at all times.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

8. Proper hot and cold holding temperatures - MIN

Inspector Comments: Measured potentially hazardous foods (e.g., in-facility made dressing) at 44 - 48F stored in the cold top cooler at the cook's line. Per the employee, the food was stored in this manner for less than 4 hours. Maintain all cold potentially hazardous foods at/ below 41F. The above foods were relocated to a properly functioning cooler.

Repair/ adjust to replace the cooler. See 36. Do not store potentially hazardous foods in this cooler until verified to maintain potentially hazardous foods at/ below 41F.

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

COS

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

Inspector Comments: (1) Observed several cockroaches of various life stages (e.g., nymphs, adult) on the floor surface of the hallway below the pass-through window. Photos were taken on this date. Eliminate the infestation/ activity of cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects. See 50.

(2) Observed numerous fruit flies at ice machine/ walk in cooler. Use any approved method for eliminating fruit flies from the food facility, and thoroughly clean and sanitize all affected surfaces.

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)

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

Inspector Comments: Observed the cold top cooler to be in disrepair and maintaining potentially hazardous foods above 41F. See 8. Repair/ adjust to replace the cooler so that it is capable of maintaining potentially hazardous foods at/ below 41F.

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)

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



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Inspector Comments: Observed the air filters in the ventilation hood to not be flush against each other. Maintain the filters flush against each other at all times when the hood is in operation.

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 gaps/ openings on the wall surface at but not limited to back door adjacent to ice machines/ opposite the soda syrup station. Properly seal all gaps/ openings greater than 1/4 inch in the interior/ exterior of the premises.

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 an accumulation of residue/ debris/ stagnant water on the floor surface below but not limited to all the equipment throughout the facility (i.e., cook's line, three-compartment sink, soda syrup station, ice machines, etc.). Clean to remove the accumulation.

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)

50. Permit Suspension - Imminent Health Hazard - OUT

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated.

Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.



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An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense.

This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health.

Contact this office at the number noted on this report, during normal days of business to request a re-inspection, or if you have any questions.

If you are calling after 5:00 pm or on weekends, leave a message at (714) 433-6419 and an inspector/on call staff will call you back at their earliest convenience. Please make after hour request calls before 8:00 pm. The afterhours overtime rate through June 30, 2023 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: Evidence of Cockroach Infestation. See 24.

ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.

Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 1) Eliminate all cockroach activity from this facility using approved pest control methods. See 24.
- 2) Clean and sanitize all surfaces to eliminate cockroach contamination, including, but not limited to, all preparation tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/ seal potential points of entry such as holes and gaps in the walls, base coves, ceiling, and under all exterior doors to prevent vermin entrance.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409)



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The purpose of this visit is to conduct a routine inspection. On this date, the health permit is suspended due to cockroach infestation. See 24 & 50.

Food Manager Certificate: C. Lopez, 05/10/28



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Name: I. Spiers

Title: Owner

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

Inspector:

J. Corbett

Environmental Health Specialist I

(714) 720-1211

JCorbett@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 ohealthinfo.com.

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