



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>MOROS CUBAN RESTAURANT</b>		FACILITY ADDRESS <b>1299 S HARBOR BLVD, LA HABRA, CA 90631</b>	
MAILING ADDRESS <b>1299 S HARBOR BLVD LA HABRA, CA 90631</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>SHADY SAAFAN</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0003943</b>	RELATED ID <b>PR0003943</b>	SERVICE: <b>F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER</b>	INSPECTION DATE <b>9/27/2019</b>
PROGRAM DESCRIPTION <b>0133 - RESTAURANT 61-100 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>None on File</b>	REINSPECTION DATE: <b>10/17/2019</b>

**Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.**

**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR**

Inspector Comments: One live cockroach was observed on the gasket of the upright cooler at the end of the cook's line. Two live cockroaches were observed inside of a gap in the basecoving at the base of the ice maker. One dying cockroach was observed inside of the soda machine under compartment. One egg capsule was observed inside of the soda machine under compartment. One dead cockroach was observed on the prep tables next to the dry food/office room. One dead cockroach was observed on the floor underneath the handwash sink near the service area. 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. All evidence of activity was eliminated during the inspection and the affected areas were cleaned/sanitized.

A thorough inspection for vermin activity was conducted. No further evidence was observed.

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)

**Corrected on site**

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments: 1. Continue cleaning the corners of the underside areas of the metal tables throughout the kitchen.

2. Clean the accumulation of grease from the interior of equipment at the cook's line, including in between the diving panels of cooking equipment.

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

**36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - OUT OF COMPLIANCE**

Inspector Comments: Observed the gaskets of various coolers to be torn/ in disrepair.

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)

**41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE**

Inspector Comments: Observed a drip coming from the plumbing fixtures located behind the 3-compartment sink.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)



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**44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE**

Inspector Comments: 1. Observed a gap in the basecoving at the base of the ice maker.  
The violation was corrected by an employee sealing the gap.

2. Observed cardboard being used to hold up the motor in the interior compartment of the soda machine.  
Discontinue reusing cardboard.  
The violation was corrected by an employee removing the cardboard.

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)

**Corrected on site**

**51. NOTICE OF VIOLATION - HEARING**

Inspector Comments: A compliance hearing has been scheduled for the owner/operator on Thursday, October 3rd, 2019 at 2:00 pm at the Environmental Health office located at 1241 E Dyer Rd, Ste 120, Santa Ana, CA 92705 to provide an opportunity to present evidence as to why the facility's permit should not be modified, suspended or revoked due to serious or repeated violations of the California Health and Safety Code.

Your failure to attend this hearing will be deemed a waiver of your right to a hearing in this matter.

Pursuant to the fee resolution, the owner/operator, is assessed \$360.00 when a hearing is scheduled. The fee must be paid prior to the hearing.

Bring a current government issued photo identification to the hearing.

Violation Description: A permit suspension hearing has been scheduled for the owner/operator to provide an opportunity to present evidence as to why the facility's permit should not be suspended. (114411)

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

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: S. Saafan  
TITLE: Owner

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

INSPECTOR:

S BEACHLER, REHS  
ENVIRONMENTAL HEALTH SPEC II  
(714) 673-0354  
SBeachler@ochca.com

Did you know that effective January 1, 2018, 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 its 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 [ocfoodinfo.com](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).



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#### REINSPECTION FEES:

Fees are assessed for second or greater reinspections 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.