



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME MOZAMBIQUE RESTAURANT		FACILITY ADDRESS 1740 S COAST HWY, LAGUNA BEACH, CA 92651	
MAILING ADDRESS 1740 S COAST HWY LAGUNA BEACH, CA 92651		IDENTIFIER RESTAURANT	
C/O - OWNER MOZAMBIQUE RESTAURANT		RESULT CLOSED	
FACILITY ID FA0011650	RELATED ID PR0011650	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 2/1/2019
PROGRAM DESCRIPTION 0134 - RESTAURANT 101-150 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. Valazquez - 02/03/2021	REINSPECTION DATE: N/A

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.

OPENING COMMENTS

A joint investigation for an alleged complaint (CO#0069870) was conducted on this date with N. Patel . Complainant stated rodents were seen in the facility. Upon investigation, rodent droppings as well as live and deceased german cockroaches in critical areas (See Item 24). Education as well as the cockroach and rodent bulletins were provided and discussed.

A "Closed" seal was posted (See Item 50).

Photographs were taken during this inspection and are attached to the Envision Connect digital folder for this file.

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

Inspector Comments:

Observed the following regarding vermin in the facility:

- one adult german cockroach with ootheca attached, three nymph german cockroaches, and two deceased german cockroaches on the floor and base cove tiles along the cooks line
- numerous rodent droppings on the handwash station, back splash of the prep table, and on the floor along the rear prep area by the walk-in cooler

Eliminate the infestation/activity of cockroaches/rodents 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.

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)

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

Inspector Comments:

Observed the front doors of the dining area to be propped open as well as significant gapping around the screen door by the ice machines in the main kitchen. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

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 OF COMPLIANCE

Inspector Comments:

- 1) Observed tiles to be missing on the wall of the cooks line and duct tape to be lining gaps between tiles. Repair the tiles in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable.
- 2) Observed the grout of the cooks line floor tiles to be sunken, creating gaps between the tiles. Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable.
- 3) Observed accumulated buildup and debris along the floor-wall juncture under the equipment throughout the facility.

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

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.

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 above, 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) 433-6418 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, 2019 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: RODENT AND COCKROACH ACTIVITY IN CRITICAL AREAS

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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NOTES

- Rodent and Cockroach Informational Bulletins were provided and discussed.

SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME: I. Spiers
TITLE: Owner

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

INSPECTOR:

J VAN STOCKUM, REHS
ENVIRONMENTAL HEALTH SPEC I
(714) 388-4223
JVanStockum@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 or wastenotoc.org.