

Purpose of Inspection

Risk Category

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Trattoria Il Mulino Remanent O Mobile Establishment Name Type of Establishment 121 4th S. Ave. O Temporary O Seasonal Address Nashville Time in 02:20 PM AM / PM Time out 03:40: PM AM / PM City 11/01/2022 Establishment # 605144459 Embargoed 1 Inspection Date

O Complaint

O3

Number of Seats 121

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_
_			_		Compliance Status	COS	R	WI
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	٠.
3	×	0			Proper use of restriction and exclusion	0	0	5
╗	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	٥
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
8	-	0			alternate procedures followed		0	2
0	IN	_	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	_	-2
9	200	0	nen.	no	Food obtained from approved source	0	0	_
10	8	ŏ	0	3	Food received at proper temperature	ŏ	ŏ	
11	×	ŏ	ŭ	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5
		_	_	_	Required records available: shell stock tags, parasite	-	_	
12	×	0	0	0	destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

O Follow-up

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	_	黨	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

strol the introduction of pathogo ns, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr	_	_	_
		Compliance Status	cos	R	WT
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	×	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	-

pecti	on	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	V
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58 Tobacco products offered for sale		0	0		
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h n (10) days of the date of the

11/01/2022

Date Signature of Environmental Health Specialist

11/01/2022 Date

Signature of Person In Charge **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Trattoria II Mulino
Establishment Number # | 605144459

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sanitizer bucket 1	QA	0				
Sanitizer bucket 2	QA	200				
High-temperature dish washer			161			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Preptable-cooler 1	32			
Front Reach in cooler 1	40			
Preptable-cooler 3	32			
Preptable-cooler 4	41			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Mozzarella on Preptable-cooler 1	Cold Holding	36		
Red sauce in Preptable-cooler 1	Cold Holding	39		
Planchette in front Reach in cooler 1	Cold Holding	40		
Mozzarella being prepped on Preptable-cooler 2	Cold Holding	43		
Cherry tomatoes on Preptable-cooler 2	Cold Holding	36		
Raw octopus in Preptable-cooler 2	Cold Holding	36		
Cooked meatball in steam well	Hot Holding	164		
Bolonese base on Preptable-cooler 3	Cold Holding	45		
Pesto on Preptable-cooler 3	Cold Holding	50		
Cherry tomatoes on Preptable-cooler 3	Cold Holding	38		
Pesto in Preptable-cooler 3	Cold Holding	35		
Cut cucumbers on Preptable-cooler 4	Cold Holding	43		
Cherry tomatoes in Preptable-cooler 4	Cold Holding	43		
Cooked meatball in hot box 1	Hot Holding	140		
Cake with raw egg white garnish in back Reach in	Cold Holding	39		

Observed Violations						
Total # 8						
Repeated # ()						
20: Pesto containing cut leafy greens on Preptable-cooler 3 is reading 50						
degrees. CA: embargoed.						
34: No visible thermometer in Preptable-cooler 2.						
37: Employee food and personal items stored on front prep table.						
37: Coffee filters stored uncovered.						
37: Employee drink in an open cup stored on front prep table.						
39: Wet cloth stored on Preptable-cooler 1.						
39: Sanitizer bucket 1 reading 0ppm QA.						
52: Excessive waste surrounding the compactor.						

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Trattoria Il Mulino
Establishment Number: 605144459

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source(s) listed.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Verified.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Trattoria II Mulino	
Establishment Number: 605144459	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: Trattoria II Mulino Establishment Number #: 605144459		
Establishment Number # 605144459		
Sources		
Source Type: Food	Source:	PFG, creation garden, halperns
Source Type:	Source:	
Additional Comments		
Keeping a wet cloth over the cheese to keep it o	dry.	
Excessive waste by dumpster.		
Employees need an employee food area.		