



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Establishment Name: Trattoria Il Mulino
Address: 121 4th S. Ave.
City: Nashville
Inspection Date: 11/01/2022
Time in: 02:20 PM
Time out: 03:40 PM
Risk Category: 03
Number of Seats: 121

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 11/01/2022
Signature of Environmental Health Specialist: [Signature] Date: 11/01/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice



Establishment Information

Establishment Name: Trattoria Il 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 # 0

- 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.



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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:

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

Additional Comments

See last page for additional comments.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: PFG, creation garden, halperns

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Keeping a wet cloth over the cheese to keep it dry.

Excessive waste by dumpster.

Employees need an employee food area.