TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100			N.C.																	_		
Tra Establishment Name		Trattoria II Mulino Outside Bar						Farmer's Market Food Unit Type of Establishment Ø Permanent O Mobile							٦								
Address		1	21 4th Ave	nue South						т	ype	of Es	stabli	shme	O Temporary O Seasonal			J					
		N	lashville		Time in	1	1:5	5 /	٩N	İ,	AM /	PM	Tir	ne o	ut 12:20: PM AM / PM								
Insp	ecti	ion	Dat	te		Ō)5/19/202	23 Establishment #					Emi										
Purp	ose	e c	f Ins	pec	tion	_	Routine	樹 Follow-up	O Complaint			о р	relim				0	Cor	nsuitation/Other				
Risk	Ca	rte	gory			2	£ 1	02	O 3			04					Fo	ilow-	up Required 🕱 Yes O No	Number of 8	Seats		
Г			Ri	sk															to the Centers for Disease C control measures to prevent		tion		
								FOODBORN	E ILLNESS RI	SK F	ACT	ORS		D P	UBL	IC I	HEA	LTH	INTERVENTIONS				
IN	in c		(Crr nplia		_			(IR, OUT, RA, NO) for ea	NO=not observe		r item								ach item as applicable. Deduct points spection Rerepeat (violation	of the same code provis		.)	
F	_	_	_	_				liance Status			S R			1	T				Compliance Status			R	WT
	IN 家	÷	UT O	NA	NC		Person in charge pr	Supervision esent, demonstrates kn	owledge, and	0	0	5	łL			· · ·	NA	NO	Cooking and Reheating of T Control For Safety (T	CS) Foods			
\square		ι.		NA	NC		erforms duties	Employee Health	-			0		6 C		8	×	-	Proper cooking time and temperatu Proper reheating procedures for hol		8	00	5
_	XX	-	8		_			od employee awarenes ction and exclusion	ss; reporting	0	0	5	11		. 0	υτ	NA	NO	Cooling and Holding, Date Ma a Public Health C				
H	IN	-	_	NA	NC			d Hygienic Practices	•	ľ			łŀ	8 C		0	×	0	Proper cooling time and temperatur		0	0	
4	0		읽		R			g, drinking, or tobacco eyes, nose, and mouth	use	8	8	5		9 C 0 C	3		훞		Proper hot holding temperatures Proper cold holding temperatures		8	8	١.
6	IN O		UT O	NA	NC		Preventin lands clean and pr	g Contamination by operly washed	Hands	0			1 1	10	-	_		0	Proper date marking and disposition		0	0	1 °
-	0	-	0	0	X	1		ct with ready-to-eat foo	ds or approved	0	_	5		2 0			NA	O NO	Time as a public health control: pro Consumer Advis		0	0	
8				NA		F	landwashing sinks	properly supplied and a Approved Source	accessible	0	0	2	1 2	_	_	_	12		Consumer advisory provided for ray food		0	0	4
9	黨	T	0			F	ood obtained from ood received at pr	approved source			0		11	11	-	-	NA	NO	Highly Susceptible Po	pulations		-	-
11	X		<u> </u>		_	Į.	food in good condit	ion, safe, and unadulter vailable: shell stock tage		0	0	5		-	+	-	×		Pasteurized foods used; prohibited	oods not offered	0	0	5
\square	0	L	-	X	O NO	d	iestruction	tion from Contamina		0	0			5 C			NA	NO	Chemicals	di urad			
13	1	F	0	0		E	ood separated and	d protected			0		ĺ	6 E	8 0	0	*		Food additives: approved and prop Toxic substances properly identified	, stored, used	ŏ	0	5
14 15			0	0				es: cleaned and sanitiz f unsafe food, returned		0	0	2	ł ŀ,	1) 7 C	-	0 O	NA		Conformance with Approv Compliance with variance, specializ		0		6
Ľ"	~		~	_		5	erved			0	10	•	١Ľ	7	2	<u> </u>	~		HACCP plan		<u> </u>	0	Ů
					Go	od	Retail Practice	is are preventive n	neasures to co	ontro	ol the	int	rodu	ctic		f pa	tho	gens	s, chemicals, and physical ob	ects into foods.			
					0	UT	not in compliance		COS=corre		OD R					183			R-repeat (violation of th	a same code provision)			
		0	UT	_	_	_		liance Status ood and Water		C05	S R	WT	16		OUT	1	_	_	Compliance Status Utensils and Equipment	1	COS	R	WT
2	_						eggs used where ce from approved s			8	8	1 2	11	45	×				infood-contact surfaces cleanable, p and used	operly designed,	0	0	1
3)	T					tained for specializ	ed processing methods	i	Ó	0	1	1 Г	46	12	w	arewa	ashin	g facilities, installed, maintained, use	d, test strips	0	0	1
3	1	Ī		Prop		ooli		adequate equipment fo	r temperature	0	0	2	11	47	0		onfoo	d-cor	ntact surfaces clean		0	0	1
3		-	0	Plar	nt foo	_	roperly cooked for				0			48	0	Ho			Physical Facilities I water available; adequate pressure		0		2
3	_	-					awing methods us ers provided and a			00	_			49 50	00	_			stalled; proper backflow devices I waste water properly disposed		8		2
3		r	UT	E.c.	d			Identification	ands on a Table	_	0	1	1 -	51 52	0	-			es: properly constructed, supplied, cl		0	0	1
Ľ	,	1	0 01	-00	a pro	pe	,	container; required reco Food Contamination		0	10	'	ᅬᆫ	52 53	-	_			use properly disposed; facilities main lities installed, maintained, and clear		0	-	
3	8		0	nse	cts, r	rod	ents, and animals r	not present		0	0	2	1 -	54	0	-	-		ntilation and lighting; designated are		0	0	1
3	7	1	X.	Con	tami	nati	ion prevented durin	g food preparation, stor	rage & display	0	0	1	1 [τυο	r			Administrative Items				
3		-	-				eanliness hs: properly used a	od stored		0	0	1		55	0				nit posted inspection posted		0	8	0
4			0	_		_	its and vegetables			ŏ		1	iĿ		_	I mit.	751.10	Cent	Compliance Status				WT
4	-	1					sils; properly stored				0	1	łĿ	57					Non-Smokers Protect with TN Non-Smoker Protection Act	ion Act		TX(1
4	3		0	Sing	gle-us	se/s	single-service articl	; properly stored, dried, es; properly stored, use		0	0	1	ΗĿ	58 59					ducts offered for sale oducts are sold, NSPA survey comp	leted	0	0	°
4	-	-					d properly			0	0	1	1 -										
servi	ce e	st.	iblis	hme	nt pe	rmit	t. Items identified as	constituting imminent hea	ith hazards shall b	e corr	ected	imme	diatel	y or c	pera	tions	shall	ceas	Repeated violation of an identical risk e. You are required to post the food ser filing a written request with the Commiss	vice establishment permi	it in a	consp	picuour
repo				Z				1-708, 68-14-709, 68-14-711						_	_								
_	-	_	1	P					05/1	L9/2	202	3			C	_	r	roe	-1000-		05/	19/2	2023
Sign	atu	ire	of I	Pen	son I	n C	harge	Additional food callet	information on	het		Date							ental Health Specialist				Date
PH-2	267		law i	6.45	ta.			, ,								_			ealth/article/eh-foodservice **** Inty health department.				DA 625
PH6	201	6	vev. I	0-10	9			Please	-				405620 to sign-up for a class.								UPI 623		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Trattoria II Mulino Outside Bar Establishment Number #: 605244662

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)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

Observed Violations	
otal # 5	
epeated # ()	
7:	
1:	
5:	
6:	
3:	
"One name at the and of this decompations are utablican that could not be disclosed in this searce	

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

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Establishment Information

Establishment Name: Trattoria II Mulino Outside Bar Establishment Number : 605244662

Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:	
3:	
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10:	
11:	
12:	
14: CA: Low-temperature dish washer repaired and dispensing 50ppm chlorine.	
15:	
16:	
17: 18: 19:	
18.	
19.	
20: 21: 22: 23: 24: 25: 26: 27: 57:	
21.	
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24.	
26.	
20. 27 [.]	
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.

Establishment Information

Establishment Name: Trattoria II Mulino Outside Bar Establishment Number : 605244662

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments