

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Trattoria Il Mulino Permanent O Mobile Establishment Name Type of Establishment 121 4th S. Ave. O Temporary O Seasonal Address Nashville Time in 11:30; AM AM / PM Time out 01:00; PM

11/15/2023 Establishment # 605144459 Embargoed 3 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

Number of Seats 121

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=c	ome	cted
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision				П	Т	IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 2	X
	IN	ОUТ	NA	NO	Employee Health				1 17	7	õ
2	100	0			Management and food employee awareness; reporting	0	0		ı	+	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	ľ	IN
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	ा
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17		寏
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 7	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2	1	0
6	黨	0		0	Hands clean and properly washed	0	0		2	2	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	واو	×
	IN	OUT	NA	NO	Approved Source				١Ľ	9	\sim
9	黨	0			Food obtained from approved source	0	0		П	Т	IN
10	0	0	0	×	Food received at proper temperature	0	0]	I [₂	4	ਗ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	•	٩l
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			- 1	IN
	IN	OUT	NA	NO	Protection from Contamination] [2		0
13	0	凝	0		Food separated and protected	0	0	4] [2	6	0
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	186	0	0	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	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	9
	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

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			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

spection R-repeat (violation of the same code provision)							
		Compliance Status	cos	R	WT		
	OUT Utensils and Equipment						
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	0	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	0		
56	张	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	0				
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

cuous manner. You have the right to request a l n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

11/15/2023

gnature of Person In Charge

Date Signature of Environmental Health Specialist

11/15/2023 Date

**** 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)					
High-temperature dish washer	Heat		141					
Sanitizer bucket	QA	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Pizza Preptable-cooler	42					
Pasta Preptable-cooler	38					
Pantry Preptable-cooler	40					
Pantry Low-boy cooler	34					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Fresh mozzarella on pizza Preptable-cooler	Cold Holding	37
Cooked meatballs in pizza Preptable-cooler	Cold Holding	40
Fresh mozzarella on grill Preptable-cooler	Cold Holding	41
Cooked risotto in grill Preptable-cooler	Cold Holding	41
Cooked meatballs on steam table	Hot Holding	171
Ricotta chesese on pasta Preptable-cooler	Cold Holding	32
Spinach in pasta Preptable-cooler	Cold Holding	39
Sliced cherry tomatoes on pantry Preptable-cooler	Cold Holding	35
Romaine lettuce in pantry Preptable-cooler	Cold Holding	43
Seaweed salad in pantry Preptable-cooler	Cold Holding	34
Vodka on hot plate at pantry station - started	Reheating	140
Cut watermelon in pantry dual Low-boy cooler	Cold Holding	32
Alfredo in small stock pot at pasta warmer - started	Reheating	121
Cooked kalamari out of fryer	Cooking	208
Raw chicken parm base in grill Reach in cooler	Cold Holding	41

Observed Violations
Total # 9
Repeated # 0
13: Raw chicken stored above ready to eat food in grill Reach in cooler. CA: unit
properly arranged.
13: Live oysters stored above ready to eat food in pantry Low-boy cooler. CA: unit properly arranged.
13: Ground meat stored above whole muscle meat in Walk in cooler. CA: Unit properly arranged.
14: High-temperature dish washer reading 141 degrees. CA: hilton
<u> </u>
3-compartment sink setup, and maintenance ticket opened.
 17: Red sauce being reheated in autosham in back prep area. CA: reheated. 21: Bolognese sause in Walk in cooler dated 11/08 not discarded. CA: embargo. 26: Unlabeled chemical spray bottle containing a clear foaming liquid stored in cabinet under hand sink in front of pizza oven. CA: discarded.
37: Employee drink in cup with lid and straw stored on top shelf of back prep
area.
56: Recent inspection not posted.
30. Necent inspection not posted.

[&]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: Policy posted.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food source(s) listed.
- 18: Not observed.
- 19: Food temps listed.
- 20: Food temps listed.
- 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.
- 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 Il 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 Il Mulino								
Establishment Number #	605144459							
Sources								
Source Type:	Food	Source:	Halpern, creation garden, pfg					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							