



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name: Trattoria Il Mulino
Address: 121 4th S. Ave.
City: Nashville
Inspection Date: 11/15/2023
Time in: 11:30 AM
Time out: 01:00 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. Rows include 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, and Chemicals.

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. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signatures and dates for Person In Charge and Environmental Health Specialist.

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)
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 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.



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**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:

\*\*\*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: Halpern, creation garden, pfg

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**