

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

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 02:15 PM AM / PM Time out 02:40; PM City 06/21/2022 Establishment # 605144459 Embargoed 0 Inspection Date 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 121

04

О3

115	≱ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			erson in charge present, demonstrates knowledge, and erforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			fanagement and food employee awareness; reporting		0	
3	×	0			roper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Preventing Contamination by Hands			
6	×	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			landwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	K	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	9
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	280	0	0	0	Proper date marking and disposition	0	0	
22	X	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			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

O Yes 疑 No

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			GOO	OD F	đа	ΔT	PRA	CTI	ES .			
		OUT=not in compliance COS=com	ected o	n-sib	e du	ring i	nspect	ion	R-repeat (violation of the same code provision)			_
		Compliance Status	COS	R	W	ıΤ			Compliance Status	COS	R	Т
	OUT	Safe Food and Water			_			OU	Utensils and Equipment			Ť
28	0	Pasteurized eggs used where required	0	ТО	T	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	То	т
29	0	Water and ice from approved source	0	10		2	45	١٧	constructed, and used	١,٠	١٠	1
30	0	Variance obtained for specialized processing methods	0	0	1	1	46	$\overline{}$	Missey working facilities installed exciptoined used test string	0	70	T
	OUT	Food Temperature Control					49	0	Warewashing facilities, installed, maintained, used, test strips	١,٠	١٧	1
	┰	Proper cooling methods used; adequate equipment for temperature		┰	Т.		47	0	Nonfood-contact surfaces clean	0	70	Т
31	0	control	0	0	Ή.	2		ou	Physical Facilities			Ť
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0		0	To	帀
33	_	Approved thawing methods used	ŏ	lõ		1	49	Ιŏ	Plumbing installed: proper backflow devices	ŏ		1
34	XX	Thermometers provided and accurate	0	То	1	1	50	0	Sewage and waste water properly disposed	0	10	Ť
	OUT		<u> </u>	-	-		51	ŏ	Toilet facilities: properly constructed, supplied, cleaned	ŏ		
35	_	Food amount labels to office I contained associated aso	┰	┰	Т		52					_
35	0	Food properly labeled; original container; required records available	0	0	1	١'	92	0	Garbage/refuse properly disposed; facilities maintained	0	1 -	
	OUT	Prevention of Food Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	T
36	0	Insects, rodents, and animals not present	0	0	1	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	Ţ
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	1		ou	Administrative Items			Ì
38	0	Personal cleanliness	0	0	1	1	55	0	Current permit posted	0	To	т
39	188	Wiping cloths; properly used and stored	0	0	+	1	56	0	Most recent inspection posted	0	0	4.
40		Washing fruits and vegetables	0			1			Compliance Status		NC.	
	OUT	Proper Use of Utensiis				_			Non-Smokers Protection Act		_	Ť
41	0	In-use utensils; properly stored	0	ТО	Т.	ī	57		Compliance with TN Non-Smoker Protection Act	0	TW	Œ
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58	1	Tobacco products offered for sale	0	8	1
43		Single-use/single-service articles; properly stored, used	0			1	59	1	If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	0	1	1						

n ten (10) days of the date of the

gnature of Person In Charge Date Signature of Environmental Health Specialist

06/21/2022

Date

06/21/2022

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

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		or facilities at all times to	persons who are					
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 in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renheit)				
-								
Food Temperature		1-11						
Description		State of Food	Temperature (Fah	renheit)				

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
34: 37: 39:
37:
39:

[&]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



mments/Other Observations : hand sink by dish pit now has running water.	
: hand sink by dish pit now has running water.	
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Additional	Comments
Annminnai	L.omments

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

Establishment Information

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Establishment Name: Trattoria II Mulino								
Establishment Number #. 605144459								
Sources								
Source Type:	Source:							
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Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								