

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Il Forno
Establishment Number #:	605310560

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)
Low temp dishmachine	Chlorine	100	
Sanitizing bucket	QA	0	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	40
Prep cooler	38
Walk-in cooler	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sauce (prep cooler, top)	Cold Holding	43
Sliced tomatoes (prep cooler, top)	Cold Holding	40
Cooked eggplant (prep cooler, top)	Cold Holding	44
Sliced ham (prep cooler, top)	Cold Holding	42
Cheese (prep cooler, top)	Cold Holding	41
Sliced tomatoes (prep cooler, top)	Cold Holding	42
Cooked chicken (prep cooler, bottom)	Cold Holding	41
Sliced ham (walk-in cooler)	Cold Holding	37
Cooked beef (walk-in cooler)	Cold Holding	55
Raw beef (walk-in cooler)	Cooling	47
Cooked eggplant (prep cooler, top)	Cooling	47

Observed Violations

Total # 5

Repeated # 0

13: Raw shell eggs stored above ready-to-eat food in walk-in cooler. CA: eggs moved to bottom shelf

13: Raw beef (personal) stored above ready-to-eat food in prep cooler. CA: moved to walk-in cooler

20: Cooked beef cooling in walk-in cooler @ 51 F after 6 hours. CA: beef separated into smaller portions and put in walk-in cooler

35: Containers of food (sugar, flour, etc.) under pr unlabeled.

39: Sanitizing bucket @ 0 ppm

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Il Forno

Establishment Number : 605310560

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: Proper handwashing procedures were observed.
- 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: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: All cooling temperatures are good
- 19: (NA) Establishment does not hot hold TCS foods.
- 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.
- 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: No

***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: Il Forno

Establishment Number : 605310560

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Il Forno

Establishment Number #: 605310560

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments