



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
77

Establishment Name: Trattoria Il Mulino
Address: 121 4th S. Ave.
City: Nashville
Inspection Date: 05/08/2023
Time in: 11:10 AM
Time out: 12:50 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, Chemicals, and Conformance with Approved Procedures.

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, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 05/08/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/08/2023

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	167	

Equipment Temperature

Description	Temperature (Fahrenheit)
Pizza Preptable-cooler 1	40
Line Reach in cooler 1	38
Line Preptable-cooler 3	39
Line Reach in cooler 1	9

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked sausage in pizza Preptable-cooler 1	Cold Holding	34
Fresh mozzarella on pizza Preptable-cooler 1	Cold Holding	31
Raw shrimp in line Reach in cooler 1	Cold Holding	39
Sliced cherry tomatoes on line Preptable-cooler 1	Cold Holding	35
Raw snapper in line Preptable-cooler 1	Cold Holding	41
Red sauce on steam table 1	Hot Holding	125
Cooked meatballs on steam table 1	Hot Holding	151
Chunky red sauce on steam table 1	Hot Holding	92
Ricotta cheese on line Preptable-cooler 2	Cold Holding	36
Fresh spinach in line Preptable-cooler 2	Cold Holding	37
Caesar dressing on line Preptable-cooler 3	Cold Holding	35
Cooked artichoke in line Preptable-cooler 3	Cold Holding	41
Raw beef corpacha in line Drawer cooler 1	Cold Holding	43
Milk in server Reach in cooler 1	Cold Holding	39
Cooked octopus off of grill.	Cooking	182

Observed Violations

Total # 10

Repeated # 0

- 6: Employee observed putting away clean dishes after handling dirty dishes. CA: proper hand washing discussed.
- 17: Establishment using steam table to reheat for hot holding, and temps are well below 135 degrees. CA: proper reheating for hot holding discussed.
- 19: Red sauces on steam table 1 reading below 135 degrees. CA: reheated to 165 degrees or above.
- 26: Assorted unlabeled chemical spray bottles on chemical rack next to dish pit. CA: bottles emptied.
- 26: Sanitizer bucket stored next to ingredients and dishes on shelf next to line Preptable-cooler 1. CA: chemical moved.
- 34: No visible thermometer in line Preptable-cooler 1.
- 37: Food stored on Walk in freezer floor.
- 37: Scoop handle touching product in ingredient bin under station.
- 37: Employee drink in bottle with screw top cap stored on rack on the cook line.
- 53: Excessively dirty under equipment throughout.



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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.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Food temps listed.
- 18: Food temps listed.
- 20: Food temps listed.
- 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.
- 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: Creation garden, pfg, halperns, off

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Responded to a complaint concerning raw sewage around the bar and cooler area.

Areas observed: all sinks, drains, restrooms, and warewashing.

Observations: all sinks drains, restrooms and warewashing operating properly. Operator confirms there was a drain backup issue within the past 48 hours, and that hilton engineering fixed the issue.

One damaged can discovered in dry storage - seperated.