

PH-2267 (Rev. 6-15)

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCO	RΕ
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O Farmer's Market Food Unit Trattoria Il Mulino Remanent O Mobile Establishment Name Type of Establishment

121 4th S. Ave. O Temporary O Seasonal

Nashville Time in 12:50 PM AM/PM Time out 12:55: PM AM/PM City 05/08/2023 Establishment # 605144459 Embargoed 0 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 121 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

- 12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=cor	recte	d on-si	te duri	ing int	spection
Compliance Status COS R WT														
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	Ä	0	0	0	Proper
	IN	OUT	NA	NO	Employee Health		_			×	_	ŏ	ŏ	Proper
2	100	0	Tex	110	Management and food employee awareness; reporting	0	0	$\overline{}$	H	-	ŭ	ŭ	ŭ	Coolin
3	×	0			Proper use of restriction and exclusion	0	o	5		IN	ОИТ	NA	NO	Coolin
	IN	OUT	NA	NO	Good Hygienic Practices				18	议	0	0	0	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	\Box	19	×	0	0	0	Proper I
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	24	0	0		Proper o
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper of
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	Tittle as
	XX.	0	_	_	alternate procedures followed	0	-	-	\vdash	IN	OUT	NA	NO	Consun
8	-	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	-	0	2	23	×	0	0		food
9	300	0	TRAN.	NO	Food obtained from approved source	0	0	\neg		IN	OUT	NA	NO	1000
10	õ	ŏ	0	522	Food received at proper temperature	ŏ	ŏ	ł I		-		0-0		
11	100	_	Ť	-	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	M		Pasteur
12	×	0	0	0	Required records available: shell stock tags, parasite	0	0	1 I		IN	оит	NA	NO	
		OUT	NA	NO	Protection from Contamination		_	ч	25	0	0	X	-	Food ac
13	至	0	0	- NO	Food separated and protected			(00)	J.	Taxic su				
14	8	_	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	20	IN	OUT	NA	NO	C
15	<u>~</u>	0	Ť		Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compli
10	~	_			served	_	<u>ا</u>	-	2"	-		~		HACCP

					Compliance Status	COS	R	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	Proper reheating procedures for hot holding	0	0	
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	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	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ures to control the introduction of pathog Good Retail Practices are preventive med

						L PRA		33
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0		40		con
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	War
	OUT	Food Temperature Control		_		10	_	
• •	0	Proper cooling methods used; adequate equipment for temperature		0	2	47	0	Nor
	١,٠	control	0	l۳	'		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	X	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT						0	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Feed Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	86	Contamination prevented during food preparation, storage & display	0	0	1		оит	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			\neg			
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tob
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis 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	3%	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
56	0	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	W.	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

> 05/08/2023 Date Signature of Environmental Health Specialist

05/08/2023

Date

RDA 629

ature of Person In Charge **** 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.

) 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-S	moking" symbol are not con	spicuously posted at ev	very entrance.					
Garage type doors in non-enclosed areas are n	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	l by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
-								
Food Temperature		1-11						
Description		State of Food	Temperature (Fah	renheit)				

served Violations	
served Violations al # B	
eated # 0	

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Comments/Other Observations	
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Additional Comments				
See last page for	additional con	nments.		
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^{***}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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Sources							
Source Type:	Source:						
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Source Type:	Source:						
Source Type:	Source:						
Additional Comments							