

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

03/08/2022 Establishment # 605261979 Embargoed 0 Inspection Date

THE OPTIMIST / STAR ROVER

O Follow-up

1400 ADAM STREET

Nashville

KRoutine

O Preliminary O Consultation/Other

Time in 03:20 PM AM / PM Time out 05:05: PM AM / PM

Risk Category О3 Follow-up Required

Number of Seats 246 级 Yes O No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Complaint

II.	≱ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
匚	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	0	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	0			Food obtained from approved source	0	0	
10	0	0	0	0	Food received at proper temperature	0	0	
11	0	×			Food in good condition, safe, and unadulterated	0	0	5
12	0	羅	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	_		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						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	0	Proper reheating procedures for hot holding	0	0	۰
	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		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	25			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	к	m
	OUT		-	_	
28	0	Pasteurized eggs used where required	0	0	Ι.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	10	Gloves used properly	0	Ö	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	Щ.	_	_
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	-
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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi en (10) days of the date of the

03/08/2022

03/08/2022

Signature of Person In Charge

e of Environmental Health Specialist

Date

**** 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: THE OPTIMIST / STAR ROVER

Establishment Number #: 605261979

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
High Temp Dishwasher			163				

Equipment Temperature						
Description Temperature (
Reach-in Freezer #1	1					
Prep Cooler #1	39					
Prep Cooler #2	38					
Prep Cooler #3	35					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut lettuce in Prep Cooler #1	Cold Holding	41
Lobster in Prep Cooler #1	Cold Holding	40
White rice on Prep Cooler #2	Cold Holding	41
Smoked fish on Prep Cooler #2	Cold Holding	40
Octopus in Prep Cooler #2	Cold Holding	41
Cooked mushrooms on Prep Cooler #3	Cold Holding	37
Raw flounder in Prep Cooler #3	Cold Holding	41
Raw fish in Reach-in Cooler #1	Cold Holding	40
Raw oyster in Reach-in Cooler #1	Cold Holding	25
Raw fish in Reach-in Cooler #2	Cold Holding	40
Raw flounder in Reach-in Cooler #2	Cold Holding	42
Chicken in Walk-in Cooler #1	Cold Holding	31
Smoked fish in outside Walk-in Cooler #1	Cold Holding	34
Raw shrimp in outside Walk-in Cooler #1	Cold Holding	32
White rice made 1 hour prior in outside Walk-in	Cooling	71

Total # 13

Repeated # ()

1: Walking into this restaurant we observed multiple employee eating in food prep area. Multiple employee handling ready to eat food without wearing gloves. Raw chicken was stored with raw oysters in walk in cooler. There is going to be a follow up inspection within 10 days. Corrective action, person in charge should have managerial control during follow up inspection.

4: Employee was observed actively eating rice in food prep area

Corrective Action: PIC was made aware of this

Corrective Action: employee was trained

7: Employees observed handling grapefruit, limes, and cooked potatoes with bare hands

Corrective Action: employees were trained on proper glove wearing and handwashing practices

Corrective Action: PIC was made aware of this

8: Handwashing sink in back prep area was not easily accessible; tall boards in front of sink

Corrective Action: PIC removed boards from in front of hand sink

8: Hand sink in Star Rover side of kitchen is not easily accessible; there are crates in front of it

Corrective Action: PIC moved crates

11: Severely dented cans with metal touching metal on good can rack

Corrective Action: PIC removed bad can from good can rack

12: The shell stock tag was not available in the open bag of raw oysters

Corrective Action: training

Corrective Action: It was explained to PIC to keep shell stock tags with oysters and then for 90 days after

13: Raw chicken is stored next to the raw oysters in the outside Walk-in Cooler Corrective Action: employee moved the raw oysters to the appropriate area for storage

26: Chemical bottle with blue handle in dish area is unlabeled

Corrective Action: PIC discarded chemical bottle

26: Chemical spray bottle with yellow handle is not labeled

Corrective Action: PIC labeled spray bottle

35: Storage bin containing flour is unlabeled in back prep area

37: Boxes of fruit observed sitting directly on the floor of Walk-in Cooler #1

39: Wet rags observed sitting on food prep surface

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Comments/Other Observations	
57: 3: Entrance near restrooms does not not have a no smoking symbol 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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Establishment Number #: 60526	1979		
t and the second			
Sources			
Source Type:	Food	Source:	Creation gardens, island creek,
Source Type:		Source:	
Additional Comments			
The oysters are from Island	Creek.		
There was two complaint on	the same week, 2/15/22	and 2/17/22 of campylob	acter.
The management of the con			
During this routine inspectio shelf with the chicken touchi			re stored together on the same
Person in charge was told to	call the health departme	nt if anyone else made a	complaint.