



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
66

Establishment Name THE OPTIMIST / STAR ROVER Type of Establishment Permanent Mobile
 Address 1400 ADAM STREET Temporary Seasonal
 City Nashville Time in 03:20 PM AM / PM Time out 05:05 PM AM / PM
 Inspection Date 03/08/2022 Establishment # 605261979 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 246

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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Good Hygienic Practices							
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Preventing Contamination by Hands							
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Protection from Contamination							
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Consumer Advisory							
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4
Highly Susceptible Populations							
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Chemicals							
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5
Conformance with Approved Procedures							
27	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
29	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
30	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Food Temperature Control							
31	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
32	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
33	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
34	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Food Identification							
35	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Prevention of Food Contamination							
36	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
37	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
38	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
39	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
40	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Proper Use of Utensils							
41	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
42	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
44	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1

Compliance Status					COS	R	WT
OUT							
Utensils and Equipment							
45	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
46	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
47	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Physical Facilities							
48	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
49	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
50	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
51	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
52	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
54	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Administrative Items							
55	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			0
56	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			0
Compliance Status							
					YES	NO	WT
Non-Smokers Protection Act							
57	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			0
58	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			0
59	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			0

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. TN Statutes 68-205, 68-206, 68-207, 68-208, 68-209, 68-210, 68-211, 68-212, 68-213, 68-214, 68-215, 68-216, 4-5-320.

Signature of Person In Charge [Signature] Date 03/08/2022 Signature of Environmental Health Specialist [Signature] Date 03/08/2022

**** 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.	
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.	
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 Temp Dishwasher			163

Equipment Temperature	
Description	Temperature (Fahrenheit)
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

Observed Violations

Total # 13

Repeated # 0

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



Establishment Information

Establishment Name: THE OPTIMIST / STAR ROVER

Establishment Number : 605261979

Comments/Other Observations

57:

3: Entrance near restrooms does 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.

Establishment Information

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Establishment Number : 605261979

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Establishment Number #: 605261979

Sources

Source Type: Food Source: Creation gardens, island creek,

Source Type: Source:

Source Type: Source:

Source Type: Source:

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 campylobacter.

The management of the company said they are not aware of this complaint.

During this routine inspection, I observed that raw chicken and raw oysters were stored together on the same shelf with the chicken touching oysters in 1st outside walk in cooler.

Person in charge was told to call the health department if anyone else made a complaint.