

Purpose of Inspection

Risk Category

Routine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit THE OPTIMIST / STAR ROVER Remanent O Mobile Establishment Name Type of Establishment 1400 ADAM STREET O Temporary O Seasonal Address Nashville Time in 05:30 PM AM/PM Time out 05:40: PM AM/PM City 10/19/2022 Establishment # 605261979 Embargoed 0 Inspection Date

O Complaint

О3

Number of Seats 246

04

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

IN-in compliance OUT			OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=:	соп	N		
	Compliance Status					COS	R	WT] [
	IN	оит	NA	NO	Supervision				lΓ	Т	,
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	۱ إ	16	_
	IN	OUT	NA	NO	Employee Health				11:	17	7
2	300	0			Management and food employee awareness; reporting		0		1 1	╛	Ī
3	寒	0			Proper use of restriction and exclusion	0	0	5	н		
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11:	19	7
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	20	2
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [3	21	7
6	黨	0		0	Hands clean and properly washed	0	0		l I	22	Ī
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		
8	100	0			randwashing sinks properly supplied and accessible		0	2	1 t		Ę
	IN	OUT	NA	NO	Approved Source				1 13	23	è
9	黨	0			Food obtained from approved source C		0		1 1	╛	Ī
10	0	0	0	×	Food received at proper temperature	0	0	1	l t	ᆲ	_
11	×	0			ood in good condition, safe, and unadulterated OO o		5	Ηľ	24		
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П	T	
	IN	OUT	NA	NO	Protection from Contamination					25	ī
13	黛	0	0		Food separated and protected	0	0	4	1 13	26	7
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [T	Ī
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	1 [27	

∰ Follow-up

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	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			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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		OUT=not in compliance COS=com			
		Compliance Status	COS	R	WT
	OUT	Caro i con amo i i mon			
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	麗	Insects, rodents, and animals not present	0	0	2
37	誕	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	100	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

rspecti	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	凝	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	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	0
56	0	Most recent inspection posted	0	0	
\Box		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

10/19/2022

10/19/2022

Signature of Person In Charge

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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							
	/ STAR ROVER						
Establishment Number #: 605261979							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.							
Age-restricted venue does not require each pe	rson attempting to gain entry	y to submit acceptable f	orm of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.				
Garage type doors in non-enclosed areas are not completely open.							
Tents or awnings with removable sides or vent	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	d by the Act.						
				_			
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renhelf)			
			10				
			_				
Food Temperature							
Description		State of Food	Temperature (Fahi	renhelt)			
			10				
			1				
I							

Observed Violations	
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epeated# ()	_
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: THE OPTIMIST / STAR ROVER
Establishment Number: 605261979
Comments/Other Observations
1:
2·
2: 3:
4:
5:
6:
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat
foods.
8:
9:
10:
11:
12: 13:
13: 14:
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Additional Comments

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Establishment Name: THE OPTIMIST / STAR ROVER					
Establishment Number #: 605261979					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information