



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name THE OPTIMIST / STAR ROVER
Address 1400 ADAM STREET
City Nashville
Inspection Date 10/19/2022
Risk Category 01
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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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: 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.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: [Signature] 10/19/2022
Signature of Environmental Health Specialist: Maria Taliani 10/19/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice



**Establishment Information**

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 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.
- 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)
Red sanitizer bucket 1	Was	200	172
High Temp Dishwasher			
3 compartment sink		200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep Cooler 1	37
Prep Cooler 2	39
Ice cream cooler	1
Prep Cooler 3	35

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Blanched fries beside fryer	Cold Holding	42
Smoked swordfish, mahi, and swordfish on q	Cold Holding	
Roasted carrots on Prep Cooler 1	Cold Holding	43
Lobster salad on Prep Cooler 1	Cold Holding	37
Raw Oyster in Prep Cooler 1	Cold Holding	38
Black eyed peas on grill	Hot Holding	209
Barratta cheese on Prep Cooler 2	Cold Holding	43
Housemade hushpuppy batter in Prep Cooler 2	Cold Holding	37
Grilled mushrooms on Prep Cooler 3	Cold Holding	31
Raw hallibut in Prep Cooler 3	Cold Holding	35
Cooked green beans on Prep Cooler 3	Cold Holding	41
Cooked pork in Prep Cooler 3	Cold Holding	39
Amachi in sushi cooler 1	Cold Holding	43
Raw swordfish in Reach-in Cooler 1	Cold Holding	38
Raw hallibut in Reach-in Cooler 2	Cold Holding	39

## Observed Violations

Total # 9

Repeated # 0

- 13: Raw oyster stored above cooked potatoes on rack near outdoor Walk-in Cooler. Corrective Action: Employee moved raw oyster rack to the bottom rack. Raw shelled eggs stored above squash and potatoes in Walk-in Cooler. Corrective Action: Employee moved the raw shelled eggs to the bottom shelf.
- 20: Octopus in counter next to Prep Cooler 1 at 60F and has been sitting at room temperature for 2 hours.  
Corrective Action: PIC placed octopus on ice to rapidly cool
- 21: Shrimp cocktail in salad cooler is date marked 10/8. Today is 10/19.  
Corrective Action: PIC embargoed 2 lbs.
- 26: Observed a can of Top Shot insecticide stored underneath wine cooler.  
Corrective Action: PIC discarded non-commercial grade insecticide.
- 36: The shed doors to the clean linens are open
- 37: Employee Personal phone is stored on food prep table in front of grills.
- 43: To-go boxes are not stored inverted.
- 47: Observed excessive debris buildup on edges of potato masher
- 52: Dumpster door is not closed. Excessive grease build-up around edges of grease trap.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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.
- 6: Observed proper hand washing procedure.
- 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: See source information.
- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling temperatures. See temperature log.
- 19: Observed proper hot-holding temperatures. See temperature log.
- 22: (NA) No food held under time as a public health control.
- 23: Verified consumer advisory on menu.
- 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: Evan's Meat, Farmer's and

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**