

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Time in 02:20 PM AM/PM Time out 02:25: PM AM/PM

O Temporary O Seasonal

10/04/2023 Establishment # 605261979 Embargoed 0 Inspection Date

THE OPTIMIST / STAR ROVER

1400 ADAM STREET

Nashville

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

Number of Seats 246 Risk Category О3 Follow-up Required O Yes 🕱 No

10	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		c
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	0	0			Person in charge present, demonstrates knowledge, and serforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	0	0			roper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices	Good Hygienic Practices		
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	0			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	П
10	0	0	0	0	Food received at proper temperature	0	0	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	0		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

oxdot					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	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	OUT	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	- 5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT				
28	_	Pasteurized eggs used where required	0	0	1
29		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	Ж	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	0	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	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti	ion	R-repeat (violation of the same code provision))			
		Compliance Status	COS	R	WT	
	OUT Utensils and Equipment					
45	0	Food and norfood-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	2%	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	۰	
Compliance Status					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		

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

10/04/2023

Date Signature of Environmental Health Specialist

Date

10/04/2023

Signature of Person In Charge

 Additional food safety	information can be four	nd on our website, ht	ttp://tn.gov/health/artic	le/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 vents in non-enclosed areas are not completely removed 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 (Fahi	renhelf)				
			10					
			_					
Food Temperature								
Description		State of Food	Temperature (Fahi	renheit)				
			10					
			1					
I								

Observed Violations
Total # 3
Repeated # ()
35: 36: 53:
36 [.]
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55.
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: THE OPTIMIST / STAR ROVER

Establishment Information



Establishment Number: 605261979		
Comments/Other Observations		
57: 58:		
50.		
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Additional Comments		
Additional Comments		
See last page for 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						

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