



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name THE OPTIMIST / STAR ROVER
Address 1400 ADAM STREET
City Nashville
Inspection Date 09/27/2023
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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] 09/27/2023
Signature of Environmental Health Specialist [Signature] 09/27/2023

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.	
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)
Star rover supersource 3 compartment sink	Chlorine Quaternary	100	
Main supersource			167

Equipment Temperature

Description	Temperature (Fahrenheit)
Continental cooler 1	34
Continental cooler 2	37
Icecream freezer	4
Continental reach in cooler 3	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lobster salad in cooler	Cold Holding	41
Smoked fish mix in cooler	Cold Holding	40
Cooked rice in cooler	Cold Holding	40
Raw liquid egg in cooler	Cold Holding	40
Mixed greens in cooler	Cold Holding	39
Sliced baby tomatoes in cooler	Cold Holding	40
Shallot sauce with raw egg made in house in	Cold Holding	39
Cooked Deviled eggs in cooler	Cold Holding	40
chicken sauce in cooler	Cold Holding	41
melted butter in cooler	Cold Holding	40
Cooked veggies cooling on rack for two hours	Cooling	73
oil on stovetop	Hot Holding	167
Cooked pot of veal soup on stove	Cooking	190
Raw chicken in walk in cooler	Cold Holding	39
Cooked queso in rover reach in cooler	Cold Holding	40

Observed Violations

Total # 7

Repeated # 0

- 4: Observed multiple Employees eating in kitchen. Corrective Action: train employees to eat away from food prep/cooking areas.
- 8: Handsinks in star rover kitchen not supplied with paper towels. Corrective Action: corrected train always keep stocked.
- 8: Hand washing sink on cook line not supplied with paper towels. Corrective Action: corrected.
- 35: Several containers of prepped housemade sauces foods stored in coolers not labeled.
- 36: Observed fruit fly like gnats near hand washing sink and cooler by side exit door.
- 53: Fan inside duracold walk in cooler contain black buildup.
- 53: Multiple ceiling vents in kitchen excessively dusty.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Posted on site.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: The species of raw tuna (yellowfin tuna) is an exempt from parasite destruction.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: See temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp.
- 19: See temp.
- 20: See temp.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Observed on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Require no smoking sign on all entrances.
- 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:	Water	Source:	Metro
Source Type:	Food	Source:	Evans
Source Type:	Food	Source:	What chefs want
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Follow up at 1PM.