

Latest Darien Restaurant Health Inspections: One 'Poor', One 'Fair', Eight 'Good'

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One food-serving establishment in town received a "Poor" rating, another "Fair" and eight others "Good" in the latest inspection reports from Darien Health Department, which can now be found online.

How the ratings systems and scores work

Restaurants in town are rated under the Darien Health Department's own Good/Fair/Poor ratings system. Health inspectors also use the state health code regulations to score restaurants, with a perfect score set at 100, and demerits (of 1 to 4 points each) for various code violations.

The Darien system takes into account problems that are ongoing or that have been fixed, so a restaurant scoring higher than others on the state scale may actually get a lower score on the Darien scale, or vice versa.

You can find the past several inspection ratings under the Darien ratings system for food-serving establishments [on this website](#), and now you can also find copies of inspection reports in the same place.

See also:

[Our previous article](#) listing restaurant inspection ratings (Dec. 2)

Any establishment actually deemed unsafe can be closed by the town Health Department until violations are fixed. Darien Health Director David Knauf says that has never happened in the time he's been with the department.

(In the list of health inspection results, below, information is listed by name, address, date of inspection, Darien rating, state score. Dates link to the restaurant's inspection report online, if it's available yet, and Darien ratings link to a Web page showing the restaurant's recent inspection ratings.

(For restaurants rated "poor," additional information is given: inspector's comments that led to the state rating and additional remarks on the inspection report [information within brackets has been added for clarity by Darienite.com; semicolons like this (";") separate individual comments, each one with a particular violation that triggers a point deduction from a perfect state score of 100 points]. Darienite.com will change abbreviations, punctuation and other grammar to fit our editorial style, usually silently, sometimes with brackets, you can see the original online.)

Here's an alphabetical list of the most recently released results of Darien health inspections (keep in mind that a food-serving establishment with a history of "Good" ratings may occasionally "Fair" or "Poor" inspection rating, and occasionally the best do, and everyone normally gets a few things wrong):

Diane L. Browne Catering — 865 Post Road — [Dec. 2](#) — [GOOD](#) — 93

Cheeseboy — Darien North rest stop on Interstate 95 — Dec. 8 — [GOOD](#) — 95

Duchess Restaurant — 306 Post Road — [Dec. 3](#) — [GOOD](#) — 94

Mama Carmella's — 1981 Post Road — Dec. 8 — [GOOD](#) — 92

Maplewood at Darien — 599 Post Road — [Dec. 3](#) — [GOOD](#) — 92

Sbarro — Darien South rest stop on Interstate 95 — [Dec. 3](#) — [GOOD](#) — 95

Starbucks — 815 Post Road — [Dec. 3](#) — [GOOD](#) — 97

Steam — 971 Post Road — [Dec. 3](#) — [FAIR](#) — 88

Taco Bell — Darien North rest stop on Interstate 95 — Dec. 8 — [GOOD](#) — 100

Unidine at Zotos International offices — 100 Tokeneke Road — [Dec. 8](#) — [POOR](#) — 86 — Inspector's

Remarks: "[Designated] alter[nate] form not completed for new QFO; hot-holding violations on line (rice at 119 degrees, cooked squash at 120 degrees, shrimp quesadilla at 114-122 degrees, chicken at 131 degrees); roasted cauliflower in salad station at 71 degrees (cooked today?); pooling of shelled eggs in low boy; interior of upright freezer, scoops not stored clean; label all food items not in original [container]; [nonfood contact surfaces of utensils and equipment not clean] around grill and hood system; waste water pooling in two refrigerators; walls/ceilings near air venting ducts are dusty/dirty (repeat violation) and hood system unclean."