

‘C’ Rating for One Place in Latest Darien Health Inspection Reports

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One restaurant in Darien received a "C" rating, the worst grade in town Health Department's A/B/C ratings system, in the inspection reports released Thursday by the Darien Health Department.

- **SEE ALSO:** "[Health Board Endorses Fine for Restaurants Not Posting Health Ratings. Higher Fees for Repeated Inspection Failures](#)" (Monday, Dec. 23)

The department released 11 health inspection reports on Thursday, for inspections that took place from Dec. 27 to 30. Seven inspections resulted in an "A" rating and "B" was the rating for three others.

Keep in mind that a food-serving establishment with a history of good ratings may occasionally get a poor inspection rating, occasionally the best do, and every restaurant normally gets a few things wrong.

Here's an alphabetical list of the most recently released health inspection results (an explanation of how this list is put together is immediately below it):

—**Bodega Taco Bar** — 980 Post Road — [Dec. 30](#) — [Town Rating: C](#) — **State Score: 89** — *Inspector's Remarks: "Inadequate training--potential cross-contamination with hadnling raw chicken, two containers of cooked white rice left in the oven without being turned on, gloves misused--sanitizing prep surface and then handling food (making avocado fries). Three different employees!; unclean/food debris wedged btw [between] counter upstairs--sanitize surfaces between handling raw chicken and prepping other foods; labeling violations on the line; yellow cutting board in poor repair (poultry prep?); small flies observed upstairs and near bar (currently treating?); floors unclean on the line, sticky mats behind the bar, floor in poor repair behind the bar; hood equipment should not be dripping down--potential for dripping on food."* — *Inspector's Comments: "Do you still have a third party training company under contract? Oversight is needed upstairs with food handling operations. Employees must receive training on glove use and hand washing and temperature control for cooked rice."*

—Caffe Nero — 1071 Post Road — [Dec. 27](#) — [Town Rating: A](#) — State Score: 96

—Convent of St. Birgitta — 4 Runkenhage Road — [Dec. 27](#) — [Town Rating: A](#) — State Score: 94

—Dunkin Donuts — 967 Post Road — [Dec. 27](#) — [Town Rating: B](#) — State Score: 91

—Mama Carmela's — 1981 Post Road — [Dec. 28](#) — [Town Rating: B](#) — State Score: 92

—The Melting Pot — 14 Grove St. — [Dec. 27](#) — [Town Rating: A](#) — State Score: 93

—Trader Joe's — 436 Post Road — [Dec. 27](#) — [Town Rating: A](#) — State Score: 93

—Vavala's Deli & Catering —156 Heights Road — [Dec. 28](#) — [Town Rating: B](#) — State Score: 90

—Wee Burn Country Club — 410 Hollow Tree Ridge Road — [Dec. 28](#) — [Town Rating: A](#) — State Score: 96

—Wee Burn Country Club, Satellite location — 410 Hollow Tree Ridge Road — [Dec. 28](#) — [Town Rating: A](#) — State Score: 95

Dates link to the food establishment's inspection report referenced here (when available, sometimes it takes a while to get posted online), and **Darien's own A/B/C ratings** link to a Web page showing several of the restaurant's recent inspection ratings.

For restaurants and other food-serving establishments rated "C," and for some others of interest to the public (like schools) additional information is given. When we provide that information here, then words within brackets ("[]") have been added for clarity by Darienite.com; semicolons (";") separate individual comments by the inspectors. Each comment separated by semicolons is about a particular violation that triggers a deduction of one or more points from a perfect state score of 100.

See also:

You can find the past several inspection ratings under the **Darien** ratings system for food-serving establishments along with copies of inspection reports, including state health code scores [on this website](#).

- [Our previous article](#) showing restaurant inspection ratings (Dec. 29)
- [STAMFORD](#) online health inspection results
- [NORWALK](#) online health inspection ratings ([explanation](#) of ratings)

How Darien's Food-Serving Places Are Rated

Restaurants in town are rated under the Darien Health Department's own A/B/C 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.

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

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