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## 'C' Ratings for Supermarket, Restaurant in Latest Darien Health Inspections

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Two long-standing town institutions, one a restaurant and the other a supermarket, each received "C" ratings, the worst in Darien's A/B/C health inspection ratings system, in the latest reports released by the town Health Department.

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

On Thursday, the department released 10 health inspection reports for inspector visits that took place from Jan. 2 to 7, five inspections resulted in a "B" rating and "A" was the rating for two 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 establishment 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):

—Darien Diner — 275 Post Road — [Jan. 4](#) — [Town Rating: A](#) — State Score: 93

—Dunkin Donuts — Darien South rest stop, Interstate 95 — [Jan. 3](#) — [Town Rating: B](#) — State Score: 92

—Genji — at Whole Foods Market, 150 Ledge Road — [Jan. 4](#) — [Town Rating: A](#) — State Score: 98

—The Goose American Bistro — 972 Post Road — [Jan. 3](#) — [Town Rating: B](#) — State Score: 92

—**Palmer's Market — 264 Heights Road — [Jan. 7](#) — [Town Rating: C](#) — State Score: 82** — *Inspector's Remarks: "All employees need documented training (handling raw chicken--using same knife and not sanitizing surfaces after); large batches of soup (five-gallon bucket) cooling from previous day 50-59 degrees--chowder and chicken noodle; personal items found around work stations (meds and [phones](#)); dish machine not reaching 180 degrees or 160 on plate surface; not changing gloves after handling raw product; must sanitize station after handling raw chicken; labeling violations around kitchen (anything not in original container); non-food contact surfaces shelving/line equipment; appears mop bucket was dumped outside produce door into storm drain--leak at grease receptacle (?) direct line into storm drain; leak under plumbing at three-bay bakery (downstairs); floors in poor repair--chipping/pitted; hood unclean, light covers dripping down over grill (exposed vegetables)." — *Inspector's Comments: "Avoid boxes on prep counters, date-marking discussion with chef, soups improperly cooled disposed of, put thermometer in small noncommercial fridge in bakery, all hand sinks should have waste receptacles, glove changes and hand-washing retraining, monitor temperatures for whole chicken cooking, cover [the] light in ice cream walk-in freezer."**

—Post Corner Pizza — 847 Post Road — [Jan. 4](#) — [Town Rating: B](#) — State Score: 91

—Roost Darien — 1950 Post Road — [Jan. 3](#) — [Town Rating: B](#) — State Score: 90

—Scena Wine Bar & Restaurant — REINSPECTION — 1077 Post Road — [Jan. 2](#) — [Town Rating: B](#) — State Score: 90

—Subway — Darien South rest stop, Interstate 95 — [Jan. 3](#) — [Town Rating: A](#) — State Score: 97

—Sugar Bowl — 1033 Post Road — [Jan. 3](#) — [Town Rating: C](#) — **State Score: 90** — *Inspector's Remarks:* "No documentation for QFO [[Qualified Food Operator](#)]. No QFO present; [—#61:] No designated alternate QFO documentation. No alternate QFO present; no employees training documentation; items not stored in original containers need to be labeled with item and use-by date; crack in wooden cutting board on steam table; do not store food items in plastic bags or tattered boxes with tape." — *Inspector's Comments:* "No qualified food operator. One person is currently finishing the managers course prior to taking the test. One other person needs to become a QFO to satisfy debited #61 [*see above*]. Sanitizer, hand washing, glove use observed. HH [hot holding] soup, 159 [degrees]; home fries, 154 [degrees]."

**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.

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*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 (Jan. 2)
- [STAMFORD](#) online health inspection results
- [NORWALK](#) online health inspection ratings ([explanation of ratings](#))

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### 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.

*Editor's note: The time stamp for this article was moved 12 hours forward for layout purposes in the Darienite.com newsletter.*