

Latest Health Department Inspection Reports: One 'A', One 'B', Two 'C' Ratings

Author : David Gurliacci

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Two local food-serving establishments received a "C" rating, another a "B" and another an "A" in the latest health inspection reports for restaurants and other food-serving establishments released by Darien Health Department.

Details about the towns rating system for restaurants and other food serving establishments are at the bottom of this article, and you can find [an article about the ratings system here](#).

Most recent inspection results

In the list of health inspection results, below, information is listed by name, address, date of inspection, Darien rating, state score, inspector's comments that led to the state rating and additional remarks on the inspection report.

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.

See also:

- [Our previous article](#) showing restaurant inspection ratings (Feb. 23)
- [Darien Health Department Starts Letter Grades for Food Service Inspections](#)

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 like this (";") separate individual comments, each one with a particular violation that triggers a point deduction from that perfect state score of 100 points.

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 get a poor inspection rating, occasionally the best do, and every restaurant normally gets a few things wrong):

- **The Cho Bop Inc. — 1015 Post Road — [March 1](#) — [Town Rating: C](#) — State Score: 91 —**
Inspector's Remarks: "Cooked salmon out on counter at 67 degrees and small amount of shrimp tempura at 65 degrees (cooked at 10:30 per owner), cold holding display with raw fish at 50 degrees, frozen over (unplugged during inspection); cup used to dispense bulk food; wiping cloth kept on prep counter; wall in prep area unclear; floors unclear." — *Inspector's additional comments:* "Several bags of white rice at 117 degrees Second batch must keep a log for EVERY batch holding for four hours, brown rice at 77 degrees ... product temp in sushi grab-and-go case is 47 degrees. Hand washing and glove use observed. [...]"
- Darien Butcher Shop — 13 Grove St. — [Feb. 22](#) — [Town Rating: A](#) — State Score: 95
- **Fjord Fish Market — 1015 Post Road — [Feb. 23](#) — [Town Rating: C](#) — State Score: 93 —**

Inspector's Remarks: "PHF (sides) held in front display case at 51 degrees (potatoes, beets & pasta salad. Case to be removed from the store; utensils in storage (two large spoons) and food processor stored unclean; large pieces of tape on the [Bain Marie](#) (uncleanable)." — *Inspector's additional comments:* "Clam chowder delivered today at 47-48 degrees in three-door fridge, no temperature logs maintained, dipper well waste transported to Cos Cob, odor from wiping cloths (picked up once a week), organize shellfish tags before next inspection (kept for 90+ days), sell-by date Feb. 21? Inconsistent with date labeling on cooked/ready-to-eat product in large front display case. Hand washing observed."

- Matsuri Grill — 390 Post Road — Feb. 22 — [Town Rating: B](#) — State Score: 94

How Darien's restaurants are now 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.

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, including state health code scores in the same place.

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.