Tokeneke School Gets a 'Poor' Health Rating in Inspection — Meat, Taters Not Hot Enough

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Hamburgers and tater tots weren't hot enough at the Tokeneke School cafeteria on Tuesday when a Darien Health Department sanitarian showed up for an inspection, according to the department.

That resulted in a very rare "Poor" rating under the town Health Department's scoring system, although under the state health code rating system, Tokeneke still received a 94. You can see the inspection report here.

A "Poor" rating in a Darien school is as unheard of as a steak in a vegetarian restaurant. The elementary school has received "Good" ratings in the previous three inspections.

On Jan. 15, 2015 and again on May 7, 2015, the school cafeteria received a perfect 100 rating — no state health code violations found at all; on Sept. 9, the score was down to a still commendable 98, with the only violation being "cases of water stored on floor in storage area."

Cooked meat kept at too low a temperature is a health code violation because it can be infected with bacteria, which can make people sick.

In the "Inspection Comments" part of the report, Sanitarian Mindy Chambrelli wrote: "Corrective action during inspection: Burgers cooked/reheated to 167 [degrees] ... hot holding at 140 [degrees] with water in the pan cooked during inspection, temp falling to 130 [degrees] (10-15 minutes later) issue with burner???? tater tots hot-holding practice changed to holding in wells at 141 [degrees] ... good hand-washing and glove use observed."

Darienite.com learned of the inspection scores late Wednesday afternoon, too late to contact Health Department officials or anyone at Darien Public Schools.

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