

Darienite

News for Darien

<https://darienite.com>

Two Restaurants Get Worst Rating — 'C' — in Most Recent Health Inspection Reports

Author : David Gurliacci

Categories : [Business](#), [Food & Drink](#), [Restaurants & Bars](#), [Healthy Living](#)

Tagged as : [Darien Health Department](#), [Darien Health Department 2018](#), [Darien High School 2018-2019](#), [Health Inspection Reports](#)

Date : November 9, 2018

Two Darien restaurants received a “C” rating — the worst in the town A-B-C ratings system — in the most recently released town Health Department inspection reports.

A total of 13 other health inspection reports were released on Thursday by the department. Nine establishments each received an "A" rating and four others were rated "B." The inspections took place from Oct. 26 to Nov. 7.

Here’s an alphabetical list of the most recently released health inspection results (an explanation for each part of the list, including links, is just below the list).

Darienite

News for Darien

<https://darienite.com>

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:

—Bodega Taco Bar — 980 Post Road — [Oct. 29](#) — [Town Rating: A](#) — State Score: 94

•

CORRECTION: In the original version of this article, Darienite incorrectly reported a "C" rating for Bodega Taco Bar. In fact, [that Oct. 29 rating was "A."](#)

—Chipotle Mexican Grill — Darien North rest stop, Interstate 95 — Oct. 26 — Town Rating: C — State Score: 94 — *Inspector's Remarks:* "Chicken coming off grill temperature range of 148 to 173 degrees. Must be cooked to 165 degrees internally. Returned to grill and heated through to 170 to all parts of chicken; mixing bowls not allowed to air dry. Stacked." — *Inspector's Comments:* "Chicken was temped by employee prior to removing from grill. Told me it was to be cooked to 165. However, thicker portions of chicken were not thoroughly cooked. Sanitizer OK. Gloves and hand washing observed. Had manager demonstrate how lettuce is prepared for service. Tomatoes are pre-cut and pre-packaged."

—Darien Seafood Market — 1941 Post Road — [Nov. 5](#) — [Town Rating: A](#) — State Score: 93

—Hibachi Sushi Ya — reinspection — 111 Old Kings Hwy. North — [Oct. 26](#) — [Town Rating: B](#) — State Score: 92

—Jennifer's Kitchen at White Bridge — 284 Tokeneke Road — [Oct. 29](#) — [Town Rating: B](#) — State Score: 91

—Juice Press — 72 Heights Road — [Oct. 31](#) — [Town Rating: B](#) — State Score: 91

—Maplewood At Darien — 599 Post Road — [Nov. 6](#) — [Town Rating: A](#) — State Score: 97

—Middlesex Middle School — 204 Hollow Tree Ridge Road — [Nov. 2](#) — [Town Rating: A](#) — State Score: 97 — *Inspector's Remarks:* "Uncooked food items stored over cooked items in walk-in freezer; frozen condensate on floor in walk-in freezer." — *Inspector's Comments:* "Hand washing, glove use in abundance. Sanitizer set up and used. Yogurt machine broken down and sanitized every Friday. Proper thawing observed. Temps (in Fahrenheit): turkey sandwich (36 degrees), chef salad (34 degrees), marinara (160 degrees), pizza bites (146 degrees), soup (164 degrees), soup (172 degrees), tenders out of oven (190 degrees), chicken parmesan sandwich (166 degrees)."

—Palmer's Market — reinspection — 264 Heights Road — [Nov. 7](#) — [Town Rating: A](#) — State Score: 92

—Roost Darien — 1950 Post Road — [Nov. 5](#) — [Town Rating: C](#) — State Score: 82 — *Inspector's Remarks:* "Three trays of cooked vegetables cooling on sheet trays (lower shelf of rolling cart) range of temperatures: 73 to 84 degrees; uncovered turkey breast [in] downstairs walk-in [cooler]; bare hand observed upon entry to kitchen; no sanitizer available on the line; wiping cloths on aprons and on counters [are] unclean; knives stored in rack unclean, tongs and [microplain](#) stored unclean. Interior of ice machine needs [to be] cleaned and sanitized; unclean food contact surfaces -- counters and prep counters; no paper towels at back hand sink; non-food-contact surfaces unclean -- top of [bain marie](#) and between cold-holding units; fruit flies observed downstairs near open produce bins; several walls being removed, some with exposed insulation." — *Inspector's Comments:* "Avoid putting produce boxes on prep counters. Several sweet potatoes downstairs need to be discarded. All them [items?] should be covered during construction and remediation projects. Timeline needed for remediation project. Service master equipment on site -- manager and chef attending a [Servsafe](#) training in November."

—Shake Shack — 1340 Post Road — [Nov. 5](#) — [Town Rating: A](#) — State Score: 97

—Starbucks Coffee Shop — 815 Post Road — [Nov. 5](#) — [Town Rating: A](#) — State Score: 97

—Upper Crust Baker & Cafe — 980 Post Road — [Oct. 29](#) — [Town Rating: A](#) — State Score: 93

—Wee Burn Country Club — 410 Hollow Tree Ridge Road — [Nov. 2](#) — [Town Rating: A](#) — State Score: 93

—Wee Burn Country Club, Satellite— 410 Hollow Tree Ridge Road — [Nov. 2](#) — [Town Rating: A](#) — State Score: 94

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:

- [Our previous article](#) showing restaurant inspection ratings (Nov. 1)
- [STAMFORD](#) online health inspection results
- [NORWALK](#) online health inspection ratings ([explanation of ratings](#))

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](#).

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.

Like this article? ...

- Sign up for the [Darienite.com newsletter](#).
- Like *Darienite.com* [on Facebook](#).
- Follow *Darienite.com* [on Twitter](#).

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.