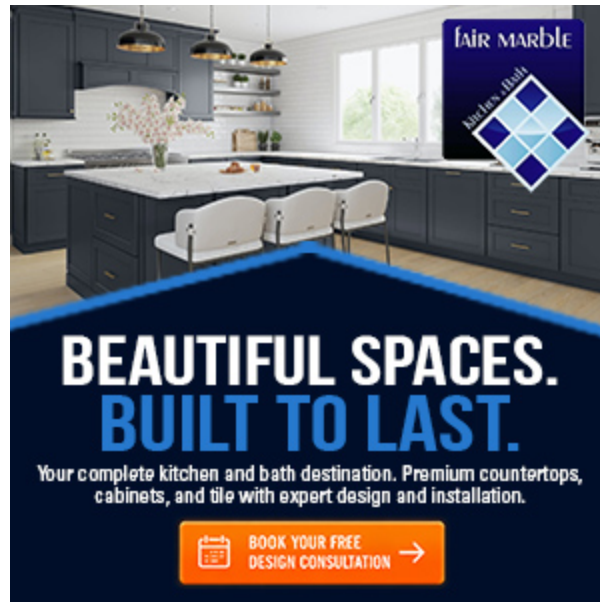


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15 Westport restaurants, 1 deli cited for serious violations during September health inspections

By **Eric Bedner**, Staff Writer

Oct 26, 2026





Aspetuck Health District, in Westport, Conn. Dec. 10, 2024.

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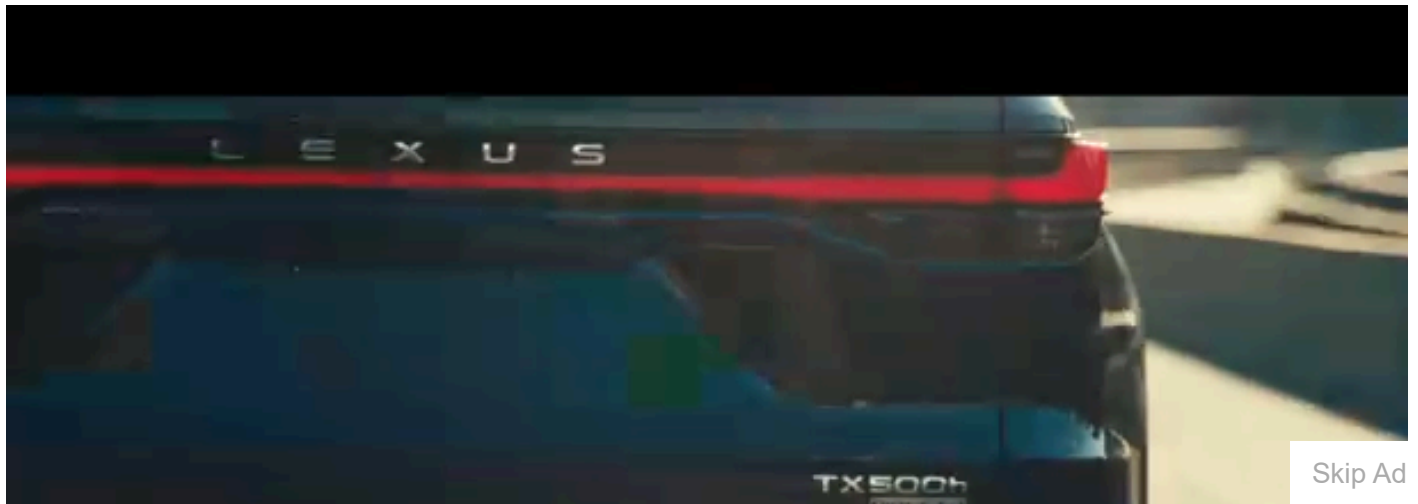
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WESTPORT — Out of a total of 35 inspections, 15 Westport restaurants and one deli were cited for a total of 43 serious health violations violations in September, according to the Aspetuck Health District.



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In August, 14 restaurants and one deli were cited after 28 inspections, according to the health district.

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Violations are categorized as priority item, priority foundation, or core item. Priority item violations are the most serious and must be corrected within 72 hours, whereas priority foundation and core violations are less severe and must be corrected within 10 days and 90 days, respectively. Core violations are usually not detailed here.

Black Duck Cafe at 605 Riverside Ave. was cited for six priority item violations for cooked chicken held on the counter without temperature control; raw food stored improperly in multiple spots; bleach stored with food; a chemical spray bottle stored

above bread in the dish area; the sanitizer at the dish machine being empty; and improper hot holding of chili, according to health inspectors.

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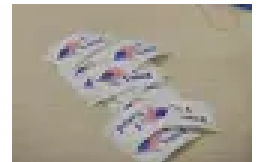
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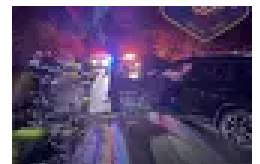
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The restaurant had five priority foundation violations, including for bottles with flies in them, as well as 13 core violations.



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A manager for the restaurant did not respond to a phone message requesting comment.

The Cottage at 256 Post Road East was cited for four priority item violations for eggs and raw salmon stored improperly in an undercounter cooler; barehand contact with ready-to-eat foods by two employees; the water temperature at the three-bay sink continually dropping; and sanitizer at the three-bay sink not dispensing at strength, according to health inspectors.

The restaurant had two priority foundation violations, including for no paper towels at a hand sink.

A manager did not respond to a phone message requesting comment.

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Yamafuji at 1711 Post Road East had three priority item violations for the upright refrigerator in the kitchen running too warm, no sanitizer strength at the dish machine, and the walk-in refrigerator running too warm, according to the health district.

A manager said all issues had been rectified.

Spotted Horse Tavern had three priority item violations for improper hot holding of sauces, sanitizer buckets used to wipe down surfaces having no strength, and chemicals stored with food in some areas, according to the health district.

A manager said all the violations were rectified.

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The tavern had seven priority foundation violations, including for expired test strips and no paper towels at a hand sink, as well as 11 core violations.

Hungry Pot at 1860 Post Road East was cited for three priority item violations for raw beef stored above raw pork in an undercounter freezer, no detergent or sanitizer on site for the three-bay sink for manual dish-washing, and raw food stored improperly in the walk-in refrigerator, according to health inspectors.

The restaurant had four priority foundation violations, including for items stored in a hand sink.

A manager said all issues had been rectified.

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Old Mill Grocery and Deli at 222 Hills Point Road had three priority item violations for pizzas being out at room temperature without any time logs, improper hot holding of sauce, and raw eggs and raw fish stored above ready-to-eat food in coolers, according to the health district.

The restaurant had four priority foundation violations, including for improper thawing of fish.

A manager said issues have been corrected, and a time log has been created to show proof that time control methods for hot items are being followed.

Tutti's at 599 Riverside Ave. was cited for three priority item violations for items in the top of a cooler being too warm because the lid of the top portion of the cooler was removed, raw chicken was stored above ready-to-eat food in the undercounter portion of the same cooler, and the bleach and water solution in a spray bottle at the three-bay sink was too strong, according to health inspectors.

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The restaurant had three priority foundation violations, including for not having a certified food protection manager on site.

A manager said all of the priority item violations were corrected and a follow-up inspection went well. The manager said the restaurant takes food safety seriously, and proper procedures have been reviewed with staff to prevent issues from recurring.

Calise's at 734 Post Road East was cited for two priority item violations for the prepared foods cooler running at an improper temperature and hot-held mixed vegetables being held too cool, according to the health district.

The restaurant had one priority foundation violation for not having a certified food protection manager on site.

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A manager for the restaurant did not respond to an emailed request for comment.

Gabriele's at 27 Powers Court had two priority item violations for having the wrong sanitizer connected to the dish machine at the bar and the four-door kitchen cooler was not holding the proper temperature, according to health inspectors.

The restaurant had one priority foundation violation for not having a consumer advisory on its menu.

A manager did not respond to an emailed request for comment.

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Little Kitchen at 423 Post Road East had two priority item violations for raw food no longer in its original packaging stored above ready-to-eat foods in a kitchen freezer and an undercounter cooler on the preparation line running too warm, according to the health district.

The restaurant had three priority foundation violations, including for a bottle with flies, as well as 14 core violations.

A manager disputed the raw food violation despite it being included in the health inspector's report, but said the issue with the cooler was fixed. A health inspector confirmed that the eatery was cited with the raw food violation.

Rizzuto's at 540 Riverside Ave. was cited for two priority item violations for a worker using their bare hands while cutting fruit at the bar and for three coolers holding improper temperatures, according to health inspectors.

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The restaurant had five priority foundation violations, including for some dented cans and no paper towels in the restroom.

Owner Bill Rizzuto said all issues have been fixed.

"We corrected the bartender and reminded him that he should wear gloves when cutting fruit garnishes, and the refrigerators were all serviced immediately," Rizzuto

said.

Viva Zapata at 530 Riverside Ave. had two priority item violations, one for a two-door refrigerator running too warm. The other was for large containers of beef in the basement walk-in refrigerator that had not cooled properly and were still too warm and had to be thrown away, according to the health district.

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The restaurant had three priority foundation violations, including for missing a consumer advisory on its menu.

A manager did not respond to an email request for comment.

Westfair Fish and Chips, 1781 Post Road East, was cited for two priority item violations for raw foods stored improperly in some coolers, and one hot-held soup that was too cool and had to be reheated, according to health inspectors.

The restaurant had five priority foundation violations, including for the improper thawing of fish.

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A manager did not respond to a phone message requesting comment.

Massi Co. at 90 Post Road East was cited for one priority item violation for vodka sauce from the previous day at the wrong temperature because it had not cooled

properly and had to be thrown away, according to health inspectors.

Owner Massimo Tullio said the issue was fixed right away.

“That was the only item on the report, and we fixed it before the inspector left,” Tullio said. “We’re proud of how the kitchen runs and take food safety seriously every day.”

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OKO Kitchen at 6 Wilton Road had one priority item violation for raw chicken stored above ready-to-eat food in the kitchen, according to the health district.

The restaurant had four priority foundation violations, including for an unlabeled chemical bottle.

A manager did not respond to an emailed request for comment.

Pink Sumo at 87 Post Road East was cited for one priority item violation for raw food stored above ready-to-eat food in coolers, according to health inspectors.

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The restaurant had three priority foundation violations, including one for an alcohol bottle with a fly in it.

A manager did not respond to an email request for comment.

Oct 26, 2026



Eric Bedner

STAFF WRITER

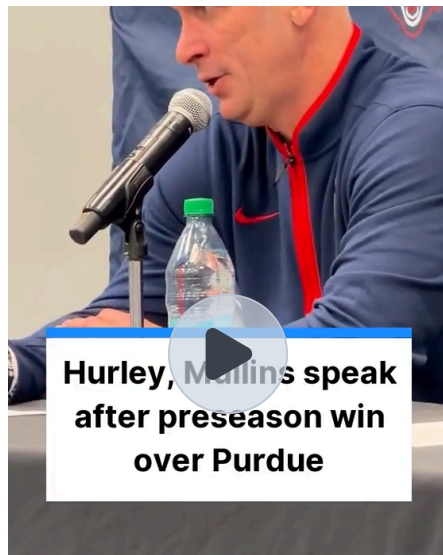


Eric Bedner covers municipal government in Greenwich and other towns in Fairfield County. He joined the company in 2023 with the Journal Inquirer and has experience covering a number of statewide issues including government, law enforcement and crumbling foundations.

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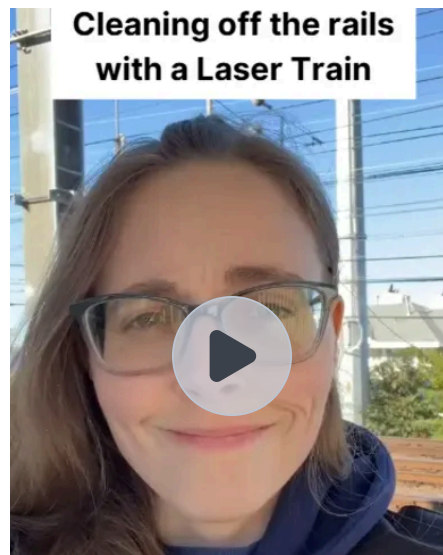
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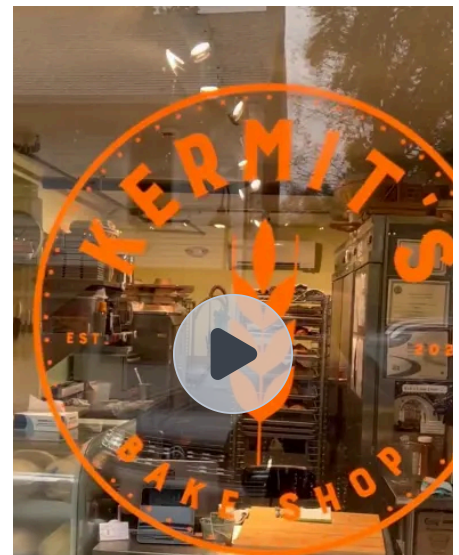
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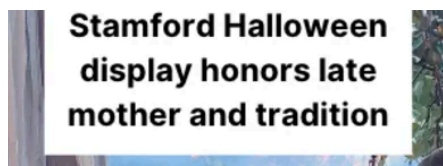
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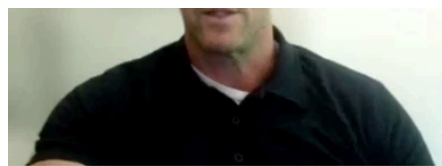
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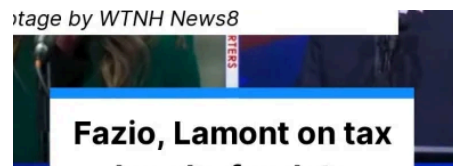
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