

EHS-108 Rev. 2/16/23

2nd - Yellow: Owner/Operator/Person in Charge

mozzarella 38.3
rice balls 38.0
cylarman 39.0
chicken 38.5
short ribs 39.5

Salmon 37.5
Shrimp 33.0
Clams 38.0
mussels 38.5
chicken 37.5

veal parm 37.5
diploparm 38.9
chicken 39.0
ribs 38.0
lamb chops 37.3
meatballs 38.0

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mamepot 139.3
sum 170



STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH

INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS
CONTINUATION SHEET

NAME OF ESTABLISHMENT Maid Wine Bar	TOWN Shelton	DATE OF INSPECTION 8/26/25
INSPECTION FORM #	REMARKS	
2C	PIC not CPRM	
310C	missing thermometer or poorly placed thermometer in cooler	
37C	food / cups not in digital container not labeled	
4344C	plastic bowls used as scoop - buried in food product (cos)	
1Pf	food allergen poster not posted, no training log (cos)	
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)	
GPB	GCG	