

State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Sure Shot Tap House</i>	Check one ☒ FSO ☐ RFE	License Number <i>250</i>	Date <i>5/12/25</i>
Address <i>117 E 5th ST</i>	City/State/Zip Code <i>Greenville OH 45331</i>		
License holder <i>Sure Shot Tap House LLC</i>	Inspection Time <i>90</i>	Travel Time <i>5</i>	Category/Descriptive <i>C35</i>
Type of Inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required) <i>5/15/25</i>	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☐ IN ☒ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	☐ IN ☐ OUT ☒ N/A
5	☒ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events		Chemical	
Good Hygienic Practices		27	☐ IN ☐ OUT ☒ N/A
6	☐ IN ☐ OUT ☒ N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	☒ IN ☐ OUT ☐ N/A
7	☐ IN ☐ OUT ☐ N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	☐ IN ☐ OUT ☒ N/A
8	☒ IN ☐ OUT ☐ N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	☐ IN ☐ OUT ☒ N/A ☐ N/O
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	☐ IN ☐ OUT ☒ N/A ☐ N/O
10	☐ IN ☒ OUT ☐ N/A	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
Approved Source		Special Requirements: Custom Processing	
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	☐ IN ☒ OUT	35	☐ IN ☒ OUT ☒ N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
Food separated and protected		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
16	☐ IN ☒ OUT ☐ N/A ☐ N/O		
Food-contact surfaces: cleaned and sanitized			
17	☒ IN ☐ OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)			
18	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper cooking time and temperatures	
19	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper reheating procedures for hot holding	
20	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper cooling time and temperatures	
21	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☐ IN ☒ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☐ IN ☒ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	56	☐ IN ☒ OUT
Proper cooling methods used; adequate equipment for temperature control		Nonfood-contact surfaces clean	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☐ IN ☒ OUT	63	☒ IN ☐ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☒ IN ☐ OUT ☐ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☒ N/A
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		3701-21 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☐ N/A ☒ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
62	6.4 B	NC	Observed flour in warewash room, kitchen, and walk in dirty	☐	☐
33/35	3.46	C	Observed pepper in pizza prep area with no date and scrambled eggs dated 2/11/25. PIC discarded	☒	☐
46	3.29	NC	Observed fan guard in walk in dirty	☐	☐
54	4.4 A	NC	Observed seals to walk ins (both), Toru	☐	☐
56	4.5A3	NC	Observed seals to walk ins (both) dirty	☐	☐
16/35	4.5A1	C	Observed deep hood to see machine and can open dirty. PIC had employee cleaned	☐	☐

Person in Charge <i>Rosa M. Deesard</i>	Date: <i>5-12-25</i>
Environmental Health Specialist <i>Natly Eppz</i>	Licensor: <i>DC6 HD</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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State of Ohio Continuation Report

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Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
1735	3.11	C	Observed depleted can of black olives in back room. Can was set to the side to discard or exchange	☒	☐
55	4.2 J	NC	Observed no Test Strips for sanitizer	☐	☐
1935	6.2 C	NC	Observed no hand Towels for hand sinks. Informing PCC hand Towels are needed at all hand sinks	☐	☐
Critical Control Point Inspection Preventing Contamination by Hands				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
1935	6.2 C	NC	Observed no hand Towels for hand sinks. Informing PCC hand Towels are needed at all hand sinks	☐	☐
To Food From Approved Source				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
1735	3.11	C	Observed depleted can of black olives in back room. Can was set to the side to discard or exchange	☒	☐
Time/Temperature controlled Safety Food				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
2735	3.26	C	Observed peppers in p. 77 a exp unit with no date and recalled eggs dated 2/11/25. PCC discarded	☒	☐
To Protection From Contamination				☐	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐
435	9.1 A1	C	Observed drip board to ice machine and can open dirty. PCC hand employee clean	☒	☐

Person in Charge: <i>Kira M. Deward</i>	Date: <i>5-12-25</i>
Sanitarian: <i>Shelly Eppig</i>	Licensor: <i>DC 6 HD</i>

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL