

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

Name of facility CHILLY JILLYS	Check one ☒ FSO ☐ RFE	License Number 2026281	Date 08/19/2026
Address 401 S OHIO AVENUE	City/State/Zip Code SIDNEY OH 45365		
License holder J JILL PRESSER	Inspection Time 90	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
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) / /	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																																																																																																									
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Food Inspection Report
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Name of Facility CHILLY JILLYS	Type of Inspection sta com ccp	Date 08/19/2026
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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	Pasteurized eggs used where required	54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities			
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☐ IN ☒ OUT ☐ N/A	Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification		Administrative			
44	☒ IN ☐ OUT	Food properly labeled; original container	60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination		Existing Equipment and Facilities			
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Wiping cloths: properly used and stored	64	☐ IN ☐ OUT ☒ N/A	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	Administrative		
Proper Use of Utensils		Administrative			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC
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
	Comment/ Obs		All coolers (including ice cream hoppers) =/ < 41 F (food) Good! Hot food (holding) = 135+ F Good!	☐	☐
	Comment/ Obs		*Note: Please ensure that when cooling hot food, containers are spread out in the walkin cooler (not stacked on top of one another) and that the lids are not sealed until the foods are fully cooled to 41 F or less.	☐	☐
	Comment/ Obs		Received a complaint from a drive-thru customer who claims they witnessed employees not wearing gloves when handling foods, and also employees running their hands through their hair while waiting on the next car to pull up in the drive thru. Ensure that clean, gloved hands, deli tissue, etc. are used to handle ready to eat foods such as cones and buns. Also, food employees should have their hair restrained while working in the establishment to prevent the need to handle their hair around food.	☐	☐
23	3717-1-03.4(H)	C	Ready-to-eat, time/temperature controlled for safety food - disposition. Found cooked BBQ in the walkin cooler dated 8-11 and two containers of waffle batter in the walkin cooler dated 7-9 and 8-2. After 7 days, ready to eat TCS foods must be discarded. *Food discarded by PIC.	☒	☐
35	CCP-III.0011		Preventing Contamination by Hands: Hand washing facilities are properly supplied. *Good!	☐	☐
35	CCP-VI.0011		TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.	☐	☐
35	CCP-VI.0018		TCS Food: Observed hot foods being held at 135 F or above; cold foods being held at 41 F or below. * Good!	☐	☐
35	CCP-X.5		Chemical: Toxic materials are properly identified and stored. *Good!	☐	☐
43	3717-1-04.1(Z)	NC	Temperature measuring devices - functionality Could not locate thermometers in a couple of coolers and freezers. Please supply.	☐	☐
43	3717-1-04.2(G)	NC	Food temperature measuring devices. Could not locate food thermometer. Please supply.	☐	☐

Person in Charge	Date
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	08/19/2026
Licensor: Sidney-Shelby County Health Department	