

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

The Fillin Station
164 Courthouse Sq
Toledo, IL 62468

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
2602D	10/8/25	9:45 AM 10:22 AM	Routine	Restaurant	D.Clark
Permit Number	Risk	Variance	Estab.Type		
058	1		Restaurant		

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

Supervisor						Protection from Contamination (Cont'd)					
1. PIC present, demonstrates knowledge, and performs duties	IN	OUT	NA	NO	COS	15. Food separated and protected	IN	OUT	NA	NO	COS
2. Certified Food Protection Manager	IN	OUT	NA	NO	COS	16. Food-contact surfaces; cleaned & sanitized	IN	OUT	NA	NO	COS
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	IN	OUT	NA	NO	COS	18. Proper cooking time & temperatures	IN	OUT	NA	NO	COS
5. Procedures for responding to vomiting and diarrheal events	IN	OUT	NA	NO	COS	19. Proper reheating procedures for hot holding	IN	OUT	NA	NO	COS
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	IN	OUT	NA	NO	COS
7. No discharge from eyes, nose, and mouth	IN	OUT	NA	NO	COS	21. Proper hot holding temperatures	IN	OUT	NA	NO	COS
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	IN	OUT	NA	NO	COS	22. Proper cold holding temperatures	IN	OUT	NA	NO	COS
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	IN	OUT	NA	NO	COS	24. Time as a Public Health Control; procedures & records	IN	OUT	NA	NO	COS
Approved Source						Food/Color Additives and Toxic Substances					
11. Food obtained from approved source	IN	OUT	NA	NO	COS	25. Consumer advisory provided for raw/undercooked food	IN	OUT	NA	NO	COS
12. Food received at proper temperature	IN	OUT	NA	NO	COS	Conformance with Approved Procedures					
13. Food in good condition, safe & unadulterated	IN	OUT	NA	NO	COS	26. Pasteurized foods used; prohibited foods not offered	IN	OUT	NA	NO	COS
14. Required records available: shellstock tags, parasite destruction,	IN	OUT	NA	NO	COS	27. Food additives: approved & properly used	IN	OUT	NA	NO	COS
Repeat Violations Highlighted in Yellow						28. Toxic substances properly identified, stored & used	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	IN	OUT	NA	NO	COS

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	☐	☐	☐	☐	☐	43. In-use utensils: properly stored	☐	☐	☐	☐	☐
31. Water & ice from approved source	☐	☐	☐	☐	☐	44. Utensils, equip. & linens: properly stored, dried & handled	☐	☐	☐	☐	☐
32. Variance obtained for specialized processing methods	☐	☒	☐	☐	☐	45. Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	☐
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	☐	☐	☐	☐	☐
33. Proper cooling methods used; adequate equip. for temp. control	☐	☐	☐	☐	☐	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & used	1	☒	☐	☒	☐
35. Approved thawing methods used	☐	☐	☐	☐	☐	48. Warewashing facilities: installed, maintained & used; test strips	☐	☐	☐	☐	☐
36. Thermometers provided & accurate	☐	☐	☐	☐	☐	49. Non-food contact surfaces clean	☐	☐	☐	☐	☐
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐
						60. 105 CMR 590 violations / local regulations	☒	☐	☐	☐	☐

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).



D. Clark



Jessica Peters - Expires 08/18/2025
Certificate #: 19719275

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
0	0	1	0	0

Follow Up Required: ☐ Y

Follow Up Date:

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Inspector
D. Clark

Inspection Report (Continued)

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Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47

4-101.19 Nonfood-Contact Surfaces - Prep -

C

Can opener needs cleaned regularly Code:
Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.



In accordance with Section 8-405.11 this violation must be corrected within 90 days

Notes

Notes

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Notes - Dry Storage -

N

Cans for return to vendor - General Notes.



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88 Notes - Establishment -
N Certificate - General Notes



Positive Notes

Proper Food Safety Practices

98 98 Proper Food Safety Practices - Kitchen -
N Glove use - Excellent



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Temperatures

Area	Equipment	Product	Notes	Temps
Dry Storage	Reach-in Freezer	Noodles		8 °F
Kitchen	Reach-In Cooler	Hamburger		41 °F
Kitchen	Reach-In Cooler	Eggs		41 °F
Dry Storage	Reach-in Freezer	Raspberry		4 °F
Dry Storage	Reach-In Cooler	Cheese		41 °F
Kitchen	Flip Top	Tomato		41 °F
Kitchen	Reach-In Cooler	Dressing		41 °F
Kitchen	Reach-In Cooler	Cheese		40 °F
Kitchen	Reach-in Freezer	Mushrooms		8 °F
Dry Storage	Reach-in Freezer	Pork loin		-1 °F
Dry Storage	Reach-In Cooler	Ham		40 °F
Kitchen	Flip Top	Boiled egg		41 °F
Prep	Reach-In Cooler	Milk		40 °F
Dry Storage	Reach-in Freezer	French fries		20 °F
Prep	Reach-In Cooler	Pie		41 °F
Kitchen	Stove	Vegetable soup		155 °F
Kitchen	Reach-in Freezer	Cheese curds		7 °F
Dry Storage	Reach-in Freezer	Cheese sticks		4 °F
Kitchen	Reach-In Cooler	Tartar sauce		41 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

1 violation corrected on site. All food temps were in range. Observed proper glove use and food safety. Manager very knowledgeable. Wait staff understanding.

Cumberland County Health Dept. ~ 200 S Indiana Street ~ Toledo ~ IL ~ 62468

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