

Food Establishment Inspection Report

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Local Health Department and Address		Woodford County Health Department 1831 S. Main Street Eureka, IL 61530	Number of Risk Factor/ Intervention Violations 2 Number of Repeat Risk Factor/ Intervention Violations 0	Date 10/7/2025 Time In 9:30 AM Time Out 11:00 AM
Establishment	Exalted Coffee	Phone (309) 370-2767	Email	exalted2025@yahoo.com
Address		603 Upper Ten Mile Creek Road	City/State	Germantown Hills, IL ZIP Code 61548
License/Permit #		25 189	Permit Holder	Exalted Coffee LLC
			Purpose of Inspection	Routine
				Risk Category II

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable

COS: corrected on-site during inspection

R: repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public health interventions are control measures to prevent foodborne illness or injury.

#	Compliance Status	COS	R	#	Compliance Status	COS	R		
Supervision				Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	N/A	Food is separated and protected.			
2	OUT	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.			
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	N/O	Proper cooking time and temperatures.			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.			
Good Hygienic Practices				21	N/O	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.			
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.		Consumer Advisory					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations					
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		27	N/A	Food additives: approved and properly used.			
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Toxic substances are properly identified, stored and used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		29	N/A	Conformance with Approved Procedures			
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance			Mark "X" in the appropriate box		COS: Corrected on-site during inspection		R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water				Proper Use of Utensils (continued)					
30		Pasteurized eggs are used where required.		44	X	Utensils, equipment, and linens: properly stored, dried, and handled.			X
31		Water and ice from an approved source.		45		Single use/single service articles are properly stored and used.			
32		Variances obtained for specialized processing methods.		46		Gloves used properly.			
Food Temperature Control				Utensils, Equipment, and Vending					
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
34		Plant food properly cooked for hot holding.		48		Warewashing facilities: installed, maintained, and used; test strips.			
35		Approved thawing methods used.		49		Non-food contact surfaces are clean.			
36		Thermometers are provided and accurate.		50		Physical Facilities			
Food Identification				51		Hot and cold water available; adequate pressure.			
37	X	Food properly labeled; original container.		52		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				53		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		54		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		55		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		56		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		57		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		58		Food Handler and Allergen Awareness			
Proper Use of Utensils				59		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.				Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).			
						Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) Jori Beach

Date: 10/7/2025

Inspector (Signature) Paul Wilkins

(EB)

Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Exalted Coffee

Establishment #: 25 189

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is now classified as a Category II food establishment. Establishment is now offering unpackaged food.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

CFPM Verification (name, expiration date, ID#): Tori Leach

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Illinois Requirements: Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that food employees or person-in-charge have current ANSI-approved
	CFPM certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall have
	CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with
	approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during
	all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed in restroom hand washing sign or poster not proved. A sign or poster that notifies food employees

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