



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date

6/2/25

Date 5/23/25

No. of Risk Factor/Intervention Violations

Time In 9:45

Time Out 10:07

No. of Repeat Risk Factor/Intervention Violations

Establishment	Address	City/State	Zip Code	Telephone
CHRISTIAN ACADEMY OF INDIANA	1000 ACADEMY DRIVE	NEW ALBANY	47150	812-944-6200
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
25-200	CHRISTIAN ACADEMY OF INDIANA	Routine	school	4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	IN OUT N/A N/O			17	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, conditioned & unsafe food			
2	IN OUT N/A N/O			Time/Temperature Control for Safety			
Certified Food Protection Manager				18	IN OUT N/A N/O		
Employee Health				19	IN OUT N/A N/O		
3	IN OUT N/A N/O			Proper reheating procedures for hot holding			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				20	IN OUT N/A N/O		
4	IN OUT N/A N/O			Proper cooling time and temperature			
Proper use of restriction and exclusion				21	IN OUT N/A N/O		
5	IN OUT N/A N/O			Proper hot holding temperatures			
Procedures for responding to vomiting and diarrheal events				22	IN OUT N/A N/O		
Good Hygienic Practices				23	IN OUT N/A N/O		
6	IN OUT N/A N/O			Proper cold holding temperatures			
Proper eating, tasting, drinking, or tobacco products use				24	IN OUT N/A N/O		
7	IN OUT N/A N/O			Proper date marking and disposition			
No discharge from eyes, nose, and mouth				25	IN OUT N/A N/O		
Preventing Contamination by Hands				Consumer Advisory			
8	IN OUT N/A N/O			26	IN OUT N/A N/O		
Hands clean & properly washed				Consumer advisory provided for raw/undercooked food			
9	IN OUT N/A N/O			Highly Susceptible Populations			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				27	IN OUT N/A N/O		
10	IN OUT N/A N/O			Food additives: approved & properly used			
Adequate handwashing sinks properly supplied and accessible				28	IN OUT N/A N/O		
Approved Source				Toxic substances properly identified, stored, & used			
11	IN OUT N/A N/O			Conformance with Approved Procedures			
Food obtained from approved source				29	IN OUT N/A N/O		
12	IN OUT N/A N/O			Compliance with variance/specialized process/HACCP			
Food received at proper temperature				<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>			
13	IN OUT N/A N/O						
Food in good condition, safe, & unadulterated							
14	IN OUT N/A N/O						
Required records available: molluscan shellfish identification, parasite destruction							
Protection from Contamination							
15	IN OUT N/A N/O						
Food separated and protected							
16	IN OUT N/A N/O						
Food-contact surfaces; cleaned & sanitized							

GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water & ice from approved source			43	In-use utensils: properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control				45	Single-use/single-service articles: properly stored & used		
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification				49	Non-food contact surfaces clean		
37	Food properly labeled; original container			Physical Facilities			
Prevention of Food Contamination				50	Hot & cold water available; adequate pressure		
38	Insects, rodents, & animals not present			51	Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage & display			52	Sewage & wastewater properly disposed		
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits & vegetables			55	Physical facilities installed, maintained, & clean		
				56	Adequate ventilation & lighting; designated areas used		

Lisa Napier
Person In Charge (Signature)

Date: 5/23/25

Thomas Snider
Inspector (Signature)

Follow-up: YES **NO** (Circle one) Follow-up Date:

