



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

Release Date 6/25/25

Date 5/23/25

No. of Risk Factor/Intervention Violations 0

Time In 9:05

No. of Repeat Risk Factor/Intervention Violations 0

Time Out 9:25

<b>Establishment</b>	<b>Address</b>	<b>City/State</b>	<b>Zip Code</b>	<b>Telephone</b>
PROSSER CAREER EDU CENTER	4202 CHARLESTOWN RD	NEW ALBANY	47150	812-542-8508
<b>License/Permit #</b>	<b>Permit Holder</b>	<b>Purpose of Inspection</b>	<b>Est. Type</b>	<b>Risk Category</b>
25-173	NAFCS	Routine	Retail	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
<b>Supervision</b>							
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			<b>Time/Temperature Control for Safety</b>			
Certified Food Protection Manager				18	IN OUT N/A N/O		
				Proper cooking time & temperatures			
<b>Employee Health</b>							
3	IN OUT N/A N/O			19	IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper reheating procedures for hot holding			
4	IN OUT N/A N/O			20	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooling time and temperature			
5	IN OUT N/A N/O			21	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper hot holding temperatures			
<b>Good Hygienic Practices</b>							
6	IN OUT N/A N/O			22	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco products use				Proper cold holding temperatures			
7	IN OUT N/A N/O			23	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper date marking and disposition			
<b>Preventing Contamination by Hands</b>							
8	IN OUT N/A N/O			24	IN OUT N/A N/O		
Hands clean & properly washed				Time as a Public Health Control; procedures & records			
9	IN OUT N/A N/O			<b>Consumer Advisory</b>			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	IN OUT N/A N/O		
10	IN OUT N/A N/O			Consumer advisory provided for raw/undercooked food			
Adequate handwashing sinks properly supplied and accessible				<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>							
11	IN OUT N/A N/O			26	IN OUT N/A N/O		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	IN OUT N/A N/O		
13	IN OUT N/A N/O			Food additives: approved & properly used			
Food in good condition, safe, & unadulterated				28	IN OUT N/A N/O		
14	IN OUT N/A N/O			Toxic substances properly identified, stored, & used			
Required records available: molluscan shellfish identification, parasite destruction				<b>Conformance with Approved Procedures</b>			
<b>Protection from Contamination</b>							
15	IN OUT N/A N/O			29	IN OUT N/A N/O		
Food separated and protected				Compliance with variance/specialized process/HACCP			
16	IN OUT N/A N/O			<div style="border: 1px solid black; padding: 5px;"> <p><b>Risk factors</b> 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>			
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
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored & used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
<b>Food Identification</b>							
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>							
38	Insects, rodents, & animals not present			49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>			
40	Personal cleanliness			50	Hot & cold water available; adequate pressure		
41	Wiping cloths: properly used & stored			51	Plumbing installed; proper backflow devices		
42	Washing fruits & vegetables			52	Sewage & wastewater properly disposed		
				53	Toilet facilities: properly constructed, supplied, & cleaned		
				54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, & clean		
				56	Adequate ventilation & lighting; designated areas used		

Vanessa Goode

Person In Charge (Signature)

Thomas Snider

Inspector (Signature)

Date: 2/23/25

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

