



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

State Form 57480 (7/24)

**FLOYD COUNTY HEALTH DEPARTMENT**

Release Date

9/8/2025

Date

8/28/2025

No. of Risk Factor/Intervention Violations

3

Time In

22:20

No. of Repeat Risk Factor/Intervention Violations

0

Time Out

22:40

<b>Establishment</b> CHRISTIAN ACADEMY OF INDIANA	<b>Address</b> 1000 ACADEMY DRIVE	<b>City/State</b> NEW ALBANY, IN	<b>Zip Code</b> 47150	<b>Telephone</b> 812-944-6200
<b>License/Permit #</b> 11068 - Retail Food License	<b>Permit Holder</b> CHRISTIAN ACADEMY OF INDIANA	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b>	<b>Risk Category</b> Risk Level 4 (High)

**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 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

Compliance Status			COS	R
<b>Supervision</b>				
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	IN	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved & properly used		
28	OUT	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
29	IN	Compliance with variance/specialized process/HACCP		

**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.



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11068 - Retail Food License

**Date** 8/28/2025

**Establishment**

CHRISTIAN ACADEMY OF INDIANA

**Address**

1000 ACADEMY DRIVE

**City/State**

NEW ALBANY, IN

**Zip Code**

47150

**Telephone**

812-944-6200

**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
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water & ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48	X	Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
<b>Physical Facilities</b>			
50		Hot & cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage & waste water 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	

**OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT**

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

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**OUT** = not in compliance

**N/A** = not applicable

**COS** = corrected on-site during inspection

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Compliance Status		COS	R
57	IN	Outdoor Food Operation	

Compliance Status		COS	R
58	IN	Mobile Retail Food Establishment	

Lisa Napier

**Person In Charge (Signature)**

**Date:** 8/28/2025

Thomas Snider, Chief Food

Specialist

**Inspector (Signature)**

**Follow-up:**

NO

**Follow-up Date:**



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CHRISTIAN ACADEMY OF INDIANA	1000 ACADEMY DRIVE	NEW ALBANY, IN	47150	812-944-6200

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk/Dairy - Walk-In Freezer	38 F	-		-	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	Complete by Date:
28	Measured a Sani-bucket of quat sanitizer solution at 400ppm.	8/29/2025
47	Observed a dull blade on the mounted can opener.	9/11/2025
48	Observed no test strips for the Quat sanitizer.	9/4/2025

**Published Comment** Discussed monitoring cooling temperatures of foods with the probe thermometer.

Lisa Napier <b>Person In Charge (Signature)</b>	<b>Date:</b> 8/28/2025
Thomas Snider, Chief Food Specialist <b>Inspector (Signature)</b>	<b>Date:</b> 8/28/2025