

**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

**Clark County Health Department
1201 Wall St
Jeffersonville, IN 47130
812-282-7521**

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name OUR LADY OF PROVIDENCE HIGH SCHOOL	Telephone Number Facility: 812-945-2573 Owner: 812-945-2573	Date of Inspection 1/28/2025	ID # 39020
Establishment Address(<i>number and street,city,state.ZIP Code</i>) 707 Providence Way, Clarksville, IN, 47129	Purpose: Routine	Follow-up No	Release Date 2/8/2025
Owner OUR LADY OF PROVIDENCE JR. & SR. HIGH SCHOOL		Summary of Violations: C NC R	
Owner's Address 707 Providence Way, Clarksville, IN 47129		Menu Type(See back of page) 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>	
Person in Charge Chris Klingsmith			
Responsible Person's E-mail			
Certified Food Handler Kourtney Campbell			
Certified Food Handler Sarah Gahagan			

. CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
. VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Correct By
----------	------	---	-----------	------------------

Published Comment: No violations observed.
Please email questions to zmckinley@clarkcounty.in.gov

Summary of Findings:

Received by (name and title printed): Chris Klingsmith	Inspected By <u>Zak McKinley</u>	Signature <i>Zak McKinley</i>
Received by (signature): <i>[Signature]</i>		
cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (<i>1 or 2 main items</i>). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.