PIKE COUNTY HEALTH DEPARTMENT  
OFFICE: 573-324-2111  FAX: 573-324-5517

**FOOD ESTABLISHMENT REPORT**

Based on an inspection today, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection, or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

**ESTABLISHMENT NAME**  
Saints Avenue CAFE

**ADDRESS**  
102 Shady St.

**CITY/ZIP CODE**  
Ballinger, Green 63334

**TELEPHONE NUMBER**  
PHONE: 573-324-2111  FAX: 573-324-5517

**PURPOSE**  
PRE-OPENING / FOLLOW-UP

**FOOD PRODUCT**  
TEMP  
LOCATION

**RISK FACTORS AND INTERVENTIONS**

<table>
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<tr>
<th>COMPLIANCE</th>
<th>DEMONSTRATION OF KNOWLEDGE</th>
<th>CODE REF.</th>
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**POTENTIALLY HAZARDOUS FOODS**

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**HUMAN HEALTH PHYSICAL FACILITIES**

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**LICENSE NO.**

**DATE**

**RECEIVED BY** (PERSON IN CHARGE)

**INSPECTOR**

**DATE OF FOLLOW-UP**

**DISTRIBUTION:**

- WHITE - OWNER'S COPY
- CANARY - FILE COPY

**PAGE 1 OF 2**
## FOOD CODE REFERENCES

### CRITICAL ITEMS

<table>
<thead>
<tr>
<th>CODE REF.</th>
<th>DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</th>
<th>CORRECT BY (DATE)</th>
<th>INIT.</th>
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### NON-CRITICAL ITEMS

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<th>CODE REF.</th>
<th>DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.</th>
<th>CORRECT BY (DATE)</th>
<th>INIT.</th>
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## FOOD ESTABLISHMENT INSPECTION REPORT

### ADDRESS

102 Sherry Ave, Bowling Green, KY 42101

### NOTE

A hair net or wiper must be worn when preparing food.