



# TEMPORARY EVENT INSPECTION REPORT

State Form 22116 (R10 / 4-25)  
SDH Form 51-0001

Indiana Department of Health  
Telephone (317) 233-1974  
Fax (317) 233-9200

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, 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 <b>EPIC EATS</b>	Telephone Number ( ) _____ Establishment ( ) _____ Owner	Date of Inspection (mm/dd/yyyy) <b>6/24/25</b>	ID Number
Establishment Address (number and street, city, state, and ZIP code) <b>HUNTINGTON IN</b>		Follow-up	Release Date (mm/dd/yy) <b>10 Day</b>
Owner	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. <u>Temporary</u> 6. HACCP 7. Other (list) _____	Summary of Violations: P <u>0</u> Pf <u>0</u> C <u>0</u> R <u>0</u>	
Owner's Address (number and street, city, state, and ZIP code)		Menu Type (See back of page.) <u>1</u> <u>2</u> <u>3</u> <u>4</u> <u>5</u>	
Person in Charge			
Responsible Person's E-mail			
Certified Food Handler <b>Clehman593@gmail.com</b>			

• PRIORITY ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "P".

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R".

Section#	P/Pf/C	R	Narrative	To Be Corrected By
			<b>No Violations</b>	

Received by (name and title printed):	Inspected by (name and title printed):
Received by (signature): <b>Carolyn Lehman</b>	Inspected by (signature): <b>Ken Ray</b>
cc:	cc:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of non-potentially 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.