



Hennepin County Public Health
Epidemiology and Environmental Health
479 Prairie Center Drive
Eden Prairie, MN 55344

Food and Beverage Inspection Report

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www.hennepin.us/foodlicense

As governed by MN Rules 4626 and Hennepin County Ordinance No. 3

ESTABLISHMENT: CENTAUR BEGINNINGS 5910 SHINGLE CREEK PKWY UNIT 1A BROOKLYN CENTER, MN 55430	Person in Charge: Jessica Pena	Inspection Date:	03/17/2026	# Violations:	0
		Inspection Type:	Routine	# Priority 1:	
PROGRAM LOCATION: FDC - CATERED MEALS - MINIMAL PREP	Certified Food Protection Manager: Jessica Pena CFPM-17716 Exp 11/2028	Inspection #:	1673472	# Priority 2:	
		Risk Level:	High Risk	# Priority 3:	
OWNER: BROOKLYN CENTER ISD #286	Email: jpena@bccs286.org	Facility ID:	520504	Follow-up Date:	

Risk Factors & Public Health Interventions

IN - In Compliance					OUT - Not in Compliance					N/O - Not Observed					N/A - Not Applicable					COS - Corrected On Site					R - Repeat Violation				
Compliance										COS		R		Compliance										COS		R			
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																								
2	IN	OUT	NA	NO	Certified Food Protection Manager																								
Employee Health																													
3	IN	OUT	NA	NO	Management, food employee, and conditional employee; responsibilities and reporting																								
4	IN	OUT	NA	NO	Exclusions and Restrictions																								
5	IN	OUT	NA	NO	Clean up of vomiting and diarrheal events																								
Good Hygienic Practices																													
6	IN	OUT	NA	NO	Eating, drinking, tobacco; Tasting																								
7	IN	OUT	NA	NO	Discharges from eyes, nose and mouth																								
Preventing Contamination By Hands																													
8	IN	OUT	NA	NO	Hands clean and properly washed																								
9	IN	OUT	NA	NO	No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed																								
10	IN	OUT	NA	NO	Handwashing sinks conveniently located, accessible and supplied																								
Approved Source																													
11	IN	OUT	NA	NO	Food obtained from approved source																								
12	IN	OUT	NA	NO	Food received at proper temperature																								
13	IN	OUT	NA	NO	Food in good condition, safe and unadulterated																								
14	IN	OUT	NA	NO	Required records available: shellstock tags, parasite destruction																								
Protection From Contamination																													
15	IN	OUT	NA	NO	Food separated, protected; single-use gloves																								
16	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																								
17	IN	OUT	NA	NO	Proper disposition of returned, previously served, reconditioned and unsafe food																								
Time/Temperature Control For Safety																													
18	IN	OUT	NA	NO	Proper cooking time and temperature																								
19	IN	OUT	NA	NO	Proper reheating procedures for hot holding																								
20	IN	OUT	NA	NO	Proper cooling time and temperature																								
21	IN	OUT	NA	NO	Proper hot holding temperatures																								
22	IN	OUT	NA	NO	Proper cold holding temperatures																								
23	IN	OUT	NA	NO	Proper date marking and disposition																								
24	IN	OUT	NA	NO	Time as Public Health Control; procedures and records																								
Consumer Advisory																													
25	IN	OUT	NA	NO	Consumer advisory provided for raw / undercooked food																								
Highly Susceptible Populations																													
26	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered																								
Chemical																													
27	IN	OUT	NA	NO	Food additives: approved and properly used																								
28	IN	OUT	NA	NO	Toxic substances properly identified, stored and used																								
Conformance With Approved Procedures																													
29	IN	OUT	NA	NO	Compliance with variance / specialized process / ROP criteria / HACCP																								

Good Retail Practices

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										R - Repeat Violation																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
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Received by Signature

03/17/2026
Date Signed

Inspector's Signature

Jessica Pena
Print Name

Seid Sheka
Print Name

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Establishment: CENTAUR BEGINNINGS		Date: 03/17/2026		Program Location: FDC - CATERED MEALS - MINIMAL PREP	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water/Hand Sink	113.00°F	Milk/Refrigerator	35.00°F	Utensils Surface Temp/Dishmachine	163.00°F
Final Rinse Temp/Dishmachine	183.00°F	Milk/Infant Room Cooler	32.00°F	Cheese/Refrigerator	33.00°F
GENERAL COMMENTS					
No food prep takes place at Centaur Beginnings, food cooked/prepared at Brooklyn Center JR/SH school and delivered daily to this school.					
See attachment for signature.					
OBSERVATIONS AND CORRECTIVE ACTIONS					

Person in Charge (Signature)

03/17/2026

Date Signed