



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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612-543-5200
Fax: 612-334-1760
epi-envhlth@hennepin.us
www.hennepin.us/foodlicense

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

ESTABLISHMENT: BROOKLYN CENTER ELEMENTARY SCHOOL 1500 59TH AVE BROOKLYN CENTER, MN 55430	Person in Charge: Manana Owens	Inspection Date: 03/12/2026	# Violations: 2
PROGRAM LOCATION: SLC	Certified Food Protection Manager: Manana Owens CFPM17592 Exp 11/2028	Inspection Type: Routine	# Priority 1:
OWNER: BROOKLYN CENTER ISD #286	Email: jpena@bccs286.org	Inspection #: 1673424	# Priority 2:
		Risk Level: High Risk	# Priority 3: 2
		Facility ID: 003136	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			Compliance		
Supervision			Protection From Contamination		
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			Time/Temperature Control For Safety		
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			Consumer Advisory		
6	IN	OUT NA NO	Eating, drinking, tobacco; Tasting		
7	IN	OUT NA NO	Discharges from eyes, nose and mouth		
Preventing Contamination By Hands			Highly Susceptible Populations		
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			Chemical		
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		
Good Retail Practices			Conformance With Approved Procedures		
Mark "X" in box if numbered item is not in compliance			Mark "X" in appropriate box for COS and/or R		
Compliance			Compliance		
Safe Food and Water			Proper Use of Utensils		
30			Single-use / single-service articles: properly stored and used		
31			Slash-resistant gloves used properly		
32			Utensils, Equipment and Vending		
Food Temperature Control			47		
33			Food and non-food contact surfaces cleanable, properly designed, constructed and used		
34			48		
35			Warewashing facilities: installed, maintained, used; test strips		
36			49		
Food Identification			Physical Facilities		
37	X		Food properly labeled; original container		
Prevention of Food Contamination			50		
38			Hot and cold water available, adequate pressure		
39			51		
40			Plumbing installed; proper backflow devices		
41			52		
42			Sewage and waste water properly disposed		
Proper Use of Utensils			53		
43			Toilet facilities: properly constructed, supplied and cleaned		
44			54		
			Garbage and refuse properly disposed; facilities maintained		
			55	X	
			Physical facilities installed, maintained and clean		
			56		
			Adequate ventilation and lighting; designated area used		
			Administration		
			57		
			MCIAA and EOs		
			58		
			Licensing and Plan Review		
			59		
			Hennepin County Ordinance #3 Food Protection: Additional Standards		
			60		
			Imminent Hazards, Emergency Closure		

03/12/2026

Received by Signature

Date Signed

Inspector's Signature

Manana Owens
Print Name

Seid Sheka
Print Name

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Establishment: BROOKLYN CENTER ELEMENTARY SCHOOL	Date: 03/12/2026	Program Location: SLC
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water/Hand Sink	114.00°F	Milk/Walk-In Cooler	33.00°F	Cheese/Walk-In Cooler	30.00°F
Yogurt/Walk-In Cooler	29.00°F	Cut Greens/Walk-In Cooler	34.00°F	Chicken/Walk-in Freezer	2.00°F
Utensils Surface Temp/Dishmachine	168.00°F	Final Rinse Temp/Dishmachine	183.00°F	Cut Greens/Line Cooler	40.00°F
Milk/Milk Cooler	37.00°F	Veggies/Hot-Hold Unit	145.00°F	Beef/cheese/Hot-Hold Unit	150.00°F

GENERAL COMMENTS

Discussed and observed employee illness policy and log, exclusion of food employees ill with vomiting and/or diarrhea and reporting to the Health Authority if any employee or student has or is suspected of having Salmonella, Shigella, Escherichia coli 0157:H7, Hepatitis A, or Norovirus. For illness policy fact sheets, logs and other training materials, go to the Minnesota Department of Health webpage: <http://www.health.state.mn.us/divs/eh/food/fs/>.

Call the health department (612-543-5200) if a student complains of being ill after eating at your cafeteria or facility, and if an employee or student reports having or suspects having any of the following illnesses: Salmonella, Shigella, Escherichia Coli 0157:H7, Hepatitis A, or Norovirus.

Our 24/7 after hours emergency phone number is 612-543-5217

Overall, observed cleanliness in the facility and good food handling, and there is no bare hand contact with ready-to-eat food. The following meet code requirements: adequate handwashing observed, and date marking. 300 ppm quat sanitizer in 3- compartment sinks and wiping cloth buckets.

See attachment for signature of person in charge.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Code Reference	Violations noted in this report shall be corrected within the time frames specified below.	Priority	Compliance Date
37	37K	4626.031 Observed unlabeled working container for flour and sugar. Label those containers with the common names food they contain. Discontinue dispensing TCS food from a vending machine that is not in the package in which it was placed at the food establishment or food processing plant.	P3	06/10/2026
55	55AD	4626.1515 Re-caulking is required around the 3 compartment sinks and the dish wash rack table. 03/12/2026 - REPEAT. Maintain the physical facilities in good repair.	P3	12/31/2025

Person in Charge (Signature)

03/12/2026
Date Signed

**Violations noted in this report shall be corrected within the time frames specified above.
Failure to comply within any time frames for correction may result in further enforcement action.**