



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: BROOKLYN CENTER JR/SR HIGH 6500 N HUMBOLDT AVE BROOKLYN CENTER, MN 55430	Person in Charge: Jessica Pena	Inspection Date: 03/17/2026	# Violations: 0
	Certified Food Protection Manager: NA	Inspection Type: Routine	# Priority 1:
	Email: jpena@bccs286.org	Inspection #: 1673469	# Priority 2:
	Facility ID: 000170	# Priority 3:	Follow-up Date:
PROGRAM LOCATION: FLS			
OWNER: BROOKLYN CENTER ISD #286			

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					
Compliance						COS		R		Compliance				COS		R	
Safe Food and Water																	
30					Pasteurized eggs used where required												
31					Water and ice from approved source												
32					Variance obtained for specialized processing methods												
Food Temperature Control																	
33					Proper cooling methods used; adequate equipment for temperature control												
34					Plant food properly cooked for hot holding												
35					Approved thawing methods used												
36					Thermometers provided and accurate												
Food Identification																	
37					Food properly labeled; original container												
Prevention of Food Contamination																	
38					Insects, rodents and animals not present												
39					Contamination prevented during food preparation, storage and display												
40					Personal cleanliness												
41					Wiping cloths: properly used and stored												
42					Washing fruits and vegetables												
Proper Use of Utensils																	
43					In-use utensils: properly stored												
44					Utensils, equipment and linens: properly stored, dried and handled												
Proper Use of Utensils																	
45					Single-use / single-service articles: properly stored and used												
46					Slash-resistant gloves used properly												
Utensils, Equipment and Vending																	
47					Food and non-food contact surfaces cleanable, properly designed, constructed and used												
48					Warewashing facilities: installed, maintained, used; test strips												
49					Non-food contact surfaces clean												
Physical Facilities																	
50					Hot and cold water available, adequate pressure												
51					Plumbing installed; proper backflow devices												
52					Sewage and waste water properly disposed												
53					Toilet facilities: properly constructed, supplied and cleaned												
54					Garbage and refuse properly disposed; facilities maintained												
55					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												

Received by Signature

03/17/2026
Date Signed

Inspector's Signature

Jessica Pena
Print Name

Seid Sheka
Print Name

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Establishment: BROOKLYN CENTER JR/SR HIGH	Date: 03/17/2026	Program Location: FLS
GENERAL COMMENTS		
This part of the establishment is not in service. See the cafeteria inspection report for signature and additional comments.		
OBSERVATIONS AND CORRECTIVE ACTIONS		

Person in Charge (Signature)

03/17/2026
Date Signed