



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

# Food and Beverage Inspection Report

Page 1 of 2

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

|                                                                                                         |                                          |                             |                 |
|---------------------------------------------------------------------------------------------------------|------------------------------------------|-----------------------------|-----------------|
| <b>ESTABLISHMENT:</b><br>BROOKLYN CENTER JR/SR HIGH<br>6500 N HUMBOLDT AVE<br>BROOKLYN CENTER, MN 55430 | Person in Charge:<br>Jessica Pena        | Inspection Date: 03/17/2026 | # Violations: 0 |
| <b>PROGRAM LOCATION:</b><br>VNR - VEHICLE - NO REFRIGERATION                                            | Certified Food Protection Manager:<br>NA | Inspection Type: Routine    | # Priority 1:   |
| <b>OWNER:</b> BROOKLYN CENTER ISD #286                                                                  | Email:<br>jpena@bccs286.org              | Inspection #: 1673471       | # Priority 2:   |
|                                                                                                         |                                          | Risk Level: High Risk       | # Priority 3:   |
|                                                                                                         |                                          | Facility ID: 004290         | Follow-up Date: |

## Risk Factors & Public Health Interventions

| IN - In Compliance                       |    | OUT - Not in Compliance |    | N/O - Not Observed |                                                                                               | COS - Corrected On Site |   | R - Repeat Violation |  |
|------------------------------------------|----|-------------------------|----|--------------------|-----------------------------------------------------------------------------------------------|-------------------------|---|----------------------|--|
| Compliance                               |    |                         |    |                    |                                                                                               | COS                     | R |                      |  |
| <b>Supervision</b>                       |    |                         |    |                    |                                                                                               |                         |   |                      |  |
| 1                                        | IN | OUT                     | NA | NO                 | Person in charge present, demonstrates knowledge, and performs duties                         |                         |   |                      |  |
| 2                                        | IN | OUT                     | NA | NO                 | Certified Food Protection Manager                                                             |                         |   |                      |  |
| <b>Employee Health</b>                   |    |                         |    |                    |                                                                                               |                         |   |                      |  |
| 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                                                     |                         |   |                      |  |
| <b>Good Hygienic Practices</b>           |    |                         |    |                    |                                                                                               |                         |   |                      |  |
| 6                                        | IN | OUT                     | NA | NO                 | Eating, drinking, tobacco; Tasting                                                            |                         |   |                      |  |
| 7                                        | IN | OUT                     | NA | NO                 | Discharges from eyes, nose and mouth                                                          |                         |   |                      |  |
| <b>Preventing Contamination By Hands</b> |    |                         |    |                    |                                                                                               |                         |   |                      |  |
| 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                               |                         |   |                      |  |
| <b>Approved Source</b>                   |    |                         |    |                    |                                                                                               |                         |   |                      |  |
| 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

| 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 |                      |  |
| <b>Safe Food and Water</b>                            |  |                                                                         |  |                         |   |                      |  |
| 30                                                    |  | Pasteurized eggs used where required                                    |  |                         |   |                      |  |
| 31                                                    |  | Water and ice from approved source                                      |  |                         |   |                      |  |
| 32                                                    |  | Variance obtained for specialized processing methods                    |  |                         |   |                      |  |
| <b>Food Temperature Control</b>                       |  |                                                                         |  |                         |   |                      |  |
| 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                                      |  |                         |   |                      |  |
| <b>Food Identification</b>                            |  |                                                                         |  |                         |   |                      |  |
| 37                                                    |  | Food properly labeled; original container                               |  |                         |   |                      |  |
| <b>Prevention of Food Contamination</b>               |  |                                                                         |  |                         |   |                      |  |
| 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                                           |  |                         |   |                      |  |
| <b>Proper Use of Utensils</b>                         |  |                                                                         |  |                         |   |                      |  |
| 43                                                    |  | In-use utensils: properly stored                                        |  |                         |   |                      |  |
| 44                                                    |  | Utensils, equipment and linens: properly stored, dried and handled      |  |                         |   |                      |  |

| N/A - Not Applicable                        |    | COS - Corrected On Site |    | R - Repeat Violation |                                                                                  |  |  |
|---------------------------------------------|----|-------------------------|----|----------------------|----------------------------------------------------------------------------------|--|--|
| Compliance                                  |    |                         |    | COS                  | R                                                                                |  |  |
| <b>Protection From Contamination</b>        |    |                         |    |                      |                                                                                  |  |  |
| 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 |  |  |
| <b>Time/Temperature Control For Safety</b>  |    |                         |    |                      |                                                                                  |  |  |
| 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                            |  |  |
| <b>Consumer Advisory</b>                    |    |                         |    |                      |                                                                                  |  |  |
| 25                                          | IN | OUT                     | NA | NO                   | Consumer advisory provided for raw / undercooked food                            |  |  |
| <b>Highly Susceptible Populations</b>       |    |                         |    |                      |                                                                                  |  |  |
| 26                                          | IN | OUT                     | NA | NO                   | Pasteurized foods used; prohibited foods not offered                             |  |  |
| <b>Chemical</b>                             |    |                         |    |                      |                                                                                  |  |  |
| 27                                          | IN | OUT                     | NA | NO                   | Food additives: approved and properly used                                       |  |  |
| 28                                          | IN | OUT                     | NA | NO                   | Toxic substances properly identified, stored and used                            |  |  |
| <b>Conformance With Approved Procedures</b> |    |                         |    |                      |                                                                                  |  |  |
| 29                                          | IN | OUT                     | NA | NO                   | Compliance with variance / specialized process / ROP criteria / HACCP            |  |  |

## Good Retail Practices

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|-------------------------------------------------------|--|---------------------------------------------------------------------------------------|--|-------------------------|---|----------------------|--|
| Compliance                                            |  |                                                                                       |  | COS                     | R |                      |  |
| <b>Proper Use of Utensils</b>                         |  |                                                                                       |  |                         |   |                      |  |
| 45                                                    |  | Single-use / single-service articles: properly stored and used                        |  |                         |   |                      |  |
| 46                                                    |  | Slash-resistant gloves used properly                                                  |  |                         |   |                      |  |
| <b>Utensils, Equipment and Vending</b>                |  |                                                                                       |  |                         |   |                      |  |
| 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                                                       |  |                         |   |                      |  |
| <b>Physical Facilities</b>                            |  |                                                                                       |  |                         |   |                      |  |
| 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                               |  |                         |   |                      |  |
| <b>Administration</b>                                 |  |                                                                                       |  |                         |   |                      |  |
| 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

# Food and Beverage Inspection Report

Page 2 of 2

|                                                                                                                                                             |                            |                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|--------------------------------------------------------------|
| <b>Establishment:</b><br>BROOKLYN CENTER JR/SR HIGH                                                                                                         | <b>Date:</b><br>03/17/2026 | <b>Program Location:</b><br>VNR - VEHICLE - NO REFRIGERATION |
| <b>GENERAL COMMENTS</b>                                                                                                                                     |                            |                                                              |
| Observed clean and well-maintained delivery vehicle, no food safety concerns.<br>See the cafeteria inspection report for signature and additional comments. |                            |                                                              |
| <b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>                                                                                                                  |                            |                                                              |
|                                                                                                                                                             |                            |                                                              |

\_\_\_\_\_  
Person in Charge (Signature)

\_\_\_\_\_  
03/17/2026  
Date Signed