



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

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epi-envhlth@hennepin.us

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:	1
		Inspection Type:	Routine	# Priority 1:	
PROGRAM LOCATION: SCF	Certified Food Protection Manager: Sherry Davis CFPM-1137 Exp 08/2026	Inspection #:	1673470	# Priority 2:	
		Risk Level:	High Risk	# Priority 3:	1
OWNER: BROOKLYN CENTER ISD #286	Email: jpena@bccs286.org	Facility ID:	000171	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														
Compliance								COS		R		Compliance								COS		R				
Safe Food and Water								Proper Use of Utensils																		
30		Pasteurized eggs used where required								45									Single-use / single-service articles: properly stored and used							
31		Water and ice from approved source								46									Slash-resistant gloves used properly							
32		Variance obtained for specialized processing methods								Utensils, Equipment and Vending																
33		Proper cooling methods used; adequate equipment for temperature control								47									Food and non-food contact surfaces cleanable, properly designed, constructed and used							
34		Plant food properly cooked for hot holding								48									Warewashing facilities: installed, maintained, used; test strips							
35		Approved thawing methods used								49									Non-food contact surfaces clean							
36		Thermometers provided and accurate								Physical Facilities																
Food Identification								50											Hot and cold water available, adequate pressure							
37		Food properly labeled; original container								51									Plumbing installed; proper backflow devices							
Prevention of Food Contamination								52											Sewage and waste water properly disposed							
38		Insects, rodents and animals not present								53									Toilet facilities: properly constructed, supplied and cleaned							
39		Contamination prevented during food preparation, storage and display								54									Garbage and refuse properly disposed; facilities maintained							
40		Personal cleanliness								55								X	Physical facilities installed, maintained and clean							
41		Wiping cloths: properly used and stored								56									Adequate ventilation and lighting; designated area used							
42		Washing fruits and vegetables								Administration																
Proper Use of Utensils								57											MCIAA and EOs							
43		In-use utensils: properly stored								58									Licensing and Plan Review							
44		Utensils, equipment and linens: properly stored, dried and handled								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

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Establishment: BROOKLYN CENTER JR/SR HIGH	Date: 03/17/2026	Program Location: SCF
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water/Hand Sink	114.00°F	Utensils Surface Temp/Dishmachine	162.50°F	Final Rinse Temp/Dishmachine	183.00°F
Cheese/Walk-In Cooler	33.00°F	Milk/Walk-In Cooler	35.00°F	Salad/Walk-In Cooler	34.00°F
Chicken/Walk-in Freezer	-2.00°F	Ground Beef/Reheating	135.00°F	Beans/Hot-Hold Unit	147.00°F
Milk/Milk Cooler	35.00°F	Cut Greens/Walk-In Cooler	35.00°F	Cut Greens/Line Cooler	36.00°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
55	55AD	4626.1515 Re-caulking required between the wall and tables in dish machine area. Maintain the physical facilities in good repair.	P3	06/15/2026

Person in Charge (Signature)

03/17/2026
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.**