Food and Beverage Inspection Report

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

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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: EARLY COLLEGE ACADEMY 5910 SHINGLE CREEK PKWY UNIT 7 BROOKLYN CENTER, MN 55430	Person in Charge: Jessica Pena	**Inspection Date:**	03/17/2026	**# Violations:**	0
		Inspection Type:	Routine	**# Priority 1:**	
	Certified Food Protection Manager: Jessica Pena CFPM-17716 Exp 11/2028	**Inspection #:**	1673473	**# Priority 2:**	
PROGRAM LOCATION: SCF - SERVING LINE		**Risk Level:**	Medium Risk	**# Priority 3:**	
	Email:			**Follow-up Date:**	
OWNER: BROOKLYN CENTER ISD #286	jpena@bccs286.org	**Facility ID:**	836108		

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
	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		

	Compliance					COS	R
	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
	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		

	Compliance		COS	R
	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

Food and Beverage Inspection Report

Establishment:	Date:	Program Location:
EARLY COLLEGE ACADEMY	03/17/2026	SCF - SERVING LINE

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Water/Hand Sink	112.00°F	Beef/Hot-Hold Unit	148.00°F	Beans/Hot-Hold Unit	144.00°F
Milk/Refrigerator	35.00°F	Salad/Refrigerator	36.00°F	Cheese/Line Cooler	40.00°F
Cut Greens/Line Cooler	39.00°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 place 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. 200 ppm quat sanitizer in wiping cloth bucket.

See attachment for signature of person in charge.

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

03/17/2026
Date Signed