



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 20 March, 2020  
DAY MONTH YEAR

Requested by: Veronica Marceny, Deputy District Director  
NAME POSITION

Transmitted by: Christopher Jones, AOC  
NAME POSITION

Were electronic files sent?  
YES  NO

How many people are currently being cohorted/quarantined due to sickness?  
Number of people currently cohorted/quarantined due to sickness:  As of 3/19

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?  
Number of people most recently formally counted in the facility:

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

RECEIVED  NOT RECEIVED

Daily Foods Production Service Records

RECEIVED  NOT RECEIVED

Temperature Logs

RECEIVED  NOT RECEIVED

Law and Leisure Library Logs

RECEIVED  NOT RECEIVED

Medical Staffing Update

RECEIVED  NOT RECEIVED

## SUPPLEMENTAL NOTES:

### KITCHEN DOCUMENTS:

Menu provided, see attached documents

### MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1 - Health Service Administrator (HSA)
- 1 - Assistant HSA
- 1 - Administrative Assistant - Applicant Selected (in Background)
- 1 - PA, 1 PA starting 3-2
- 14- RN's on staff
- 12- LPN's on staff
- 4 - Medical Records Clerks
- 1 - MD's on staff,
- 1 - Psychologist on staff
- 1 - Licensed Clinical Social Worker on staff
- 4 - Tele-Psychiatrist on staff
- 1 - X-ray Tech on staff
- 2 - Dentist - 40hrs total
- 1- Dental Assistant

7 - agency RN's are on contract to support the medical department

### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 3/9-3/13 were provided. Each dorm averaged from 4-6 detainees accessing the library

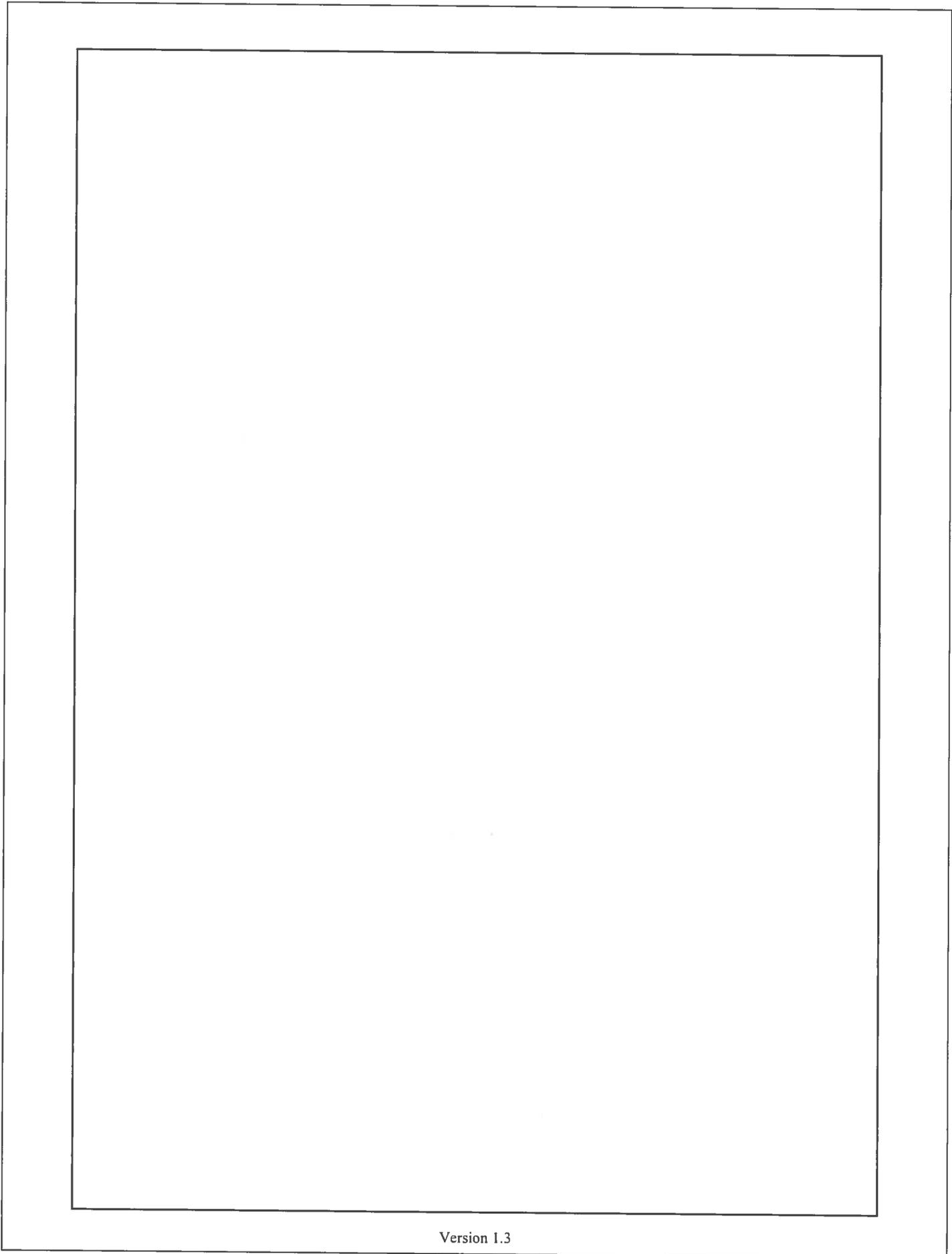
### CORONAVIRUS UPDATE:

No positive COVID-19 Cases

Per ICE: Last Thursday a private attorney came to the immigration court . 10 detainees were represented by the private attorney. On Thursday, once the attorney was done, he motioned to reschedule one of his clients cases because he believed he was consistent with Coronavirus like symptoms. He was in court all day. Because of this they put the 10 detainees in a cohort for precautions. 1 was released on bond. Now 9 are in cohort from 3/12/20. This will remain in effect until March. 26th

Per ICE: "In any scenario where detainees arrive from county jails, if there is anyone who could potential be exposed to COVID-19, when they arrive there could be a potential for them to be cohorted. For those that arrive, you won't put them in the general population right away."

In addition to the weekly report, staff will continue to call ICE daily for updates related to COVID-19. ICE staff has indicated they will continue to keep us posted



## ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	CYCLE 2 WEEK-AT-A-GLANCE		
	BREAKFAST	LUNCH	DINNER
<b>MONDAY</b>	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Cup Bread Fortified Sugar Free Beverage
<b>TUESDAY</b>	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 % Fruit	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
<b>WEDNESDAY</b>	Oatmeal Creamed Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Hobo Stew Rice Cabbage Onion Combread Salad Dressing Margarine Fortified Sugar Free Beverage
<b>THURSDAY</b>	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
<b>FRIDAY</b>	Dry Cereal Pancakes Turkey Ham Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Combread / Margarine Tartar Sauce Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomatoes & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
<b>SATURDAY</b>	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
<b>SUNDAY</b>	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

*[Signature]*  
Corporate Manager Food Service Menu Systems/Dietitian



Temp Rite  
 Date: 3-9-20  
 Fecha: 185  
 Emp: 0915  
 Empleado: RM  
 PASS WHEN BLUE  
 BAR TURNS ORANGE  
 SI SE PUEDE VER ROJO LA BARRA  
 A LA CAMBIA A COLOR NARANJA  
 180°F/82°C



## OPENING and CLOSING CHECKLIST

**FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN**

Date: 3-9-20 Time: AM Time: 1800 PM

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft		X				
Workers reported to work, no open sores		X		X		
no skin infections		X		X		
no diarrhea		X		X		
Kitchen is in good general appearance		X		X		
All kitchen equipment operational & clean		X		X		
All tools and sharps inventoried		X		X		
All areas secure, lights out, exits locked				X		
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150 F+</b>	<b>Rinse 180 F+</b>		
Temperature according to manufacturer's specifications and chemical concentration in final rinse			Breakfast	155	181	
			Lunch	157	191	
			Dinner	157	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>Final Rinse</b>	
Final Rinse			Breakfast	112	115	200ppm
			Lunch	132	130	200ppm
			Dinner	110	112	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40F	Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins	AM		-1.0	37.6	38.7	
Record temperatures, Freezer and Walk-ins	PM		-2.1	34.5	39.4	
<b>DRY STORAGE</b>	<b>Temperature 45-80</b>		Eq. Rm	Stove Rm	Area T	
Record temperatures Dry Storage Areas	AM		62	63		
Record temperatures, Dry Storage Areas	PM		63	64		
<b>Cleaning Schedule completed</b>	AM		PM			
Circle One	<input checked="" type="radio"/> Yes / <input type="radio"/> No		<input checked="" type="radio"/> Yes / <input type="radio"/> No			

Signature, Cook Supervisor (AM)

DATE: 3/9/20

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE: 3-10-20



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# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: MARCH 09, 2020

CYCLE: 2

MONDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Rubio	Rice & Raisins	1 cup	1 kg jelly	0330	186	VEGETARIAN	Rice & Raisins 1 c	186	8	0
Duiver	Scrambled Eggs	1/2 cup	7cs	0200	180		Scrambled Egg 1/2	180	6	0
Morlan	Jelly	2 pkts	6cs	0330	RT		Diet Jelly 1 pk	RT	4 Bnd	0
Yemi	Biscuit	1 b/2 T	1 bs	DB	RT		Bread 1 sl	RT	4 1/4	0
EVAN	Fruit	1/2 cup	6cs	0340	RT		Canned Fruit 1/2 c	RT	6 ps	0
AREKE	Margarine	1 pat	2 cs	0340	40		Margarine 1 pat	40	2 cs	0
DSUEK	Sugar	2 pkts	14cs	0340	RT		Sugar Sub 2 pks	RT	9 1/2	0
Edwin	Coffee	8 oz	0.40	0340	181		Coffee 8 oz	191	0.40	0
Paul	Milk 2%	8 oz	766	0340	40		Milk 2% 8 oz	40	766	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *[Signature]*  
Cook Supervisor

Population - ICE 687  
MARSHALLS 55

First cart out: 0445  
Last cart out: 0610  
Signature: *[Signature]*

Signature: *[Signature]*  
Food Service Manager

Call Backs 0  
Test Trays 0

Labeled & Refrigerated  
Yes  No

MEAL TRAY SET UP

Prepared by:	Johnny Sack	Sack meal	Meal Counts	
			Test Sacks	Labeled & Refrigerated
	Proteins	2 - 2oz		
	Bread	4 slices		
	Fruit	1 each		
	Drink	1 each		
	TOTALS			
	Cookie	1 each	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
	Drink	1 each	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

MEAL TRAY SET UP	
Eggs	Butter & sugar
Rice & Raisins	Fruit
	Pisces



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 09, 2020

CYCLE: 2

MONDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
WPCZ	Ck Fried Steak	4 oz	5CS	0930	167.2	VEGETARIAN	Baked Chicken 4 oz	1930	1 pan	1 pan
Alvib	Whipped Potatoes	1/2 cup	1CS	0730	170.2	Whipped Potato	Steam Potato 1/2 c	170.2	1 pan	—
vogel	Cream Gravy	1/4 cup	4 bag	0900	1680	1 cup				
Alvib	English Peas	1/2 cup	5CS	0700	1800	Peas	English Peas 1 c	1800	7 pan	1 pan
Nelle	Carrots	1/2 cup	6CS	0700	1750	1 cup	Carrots- 1/2 c	1750	8 pcs	1/2 pc
Li	Dinner Roll	1 each	4CS	0900	RT	Carrots	Dinner Roll 1 ea	RT	4 pcs	—
Cooper	Margarine	1 pat	1CS	0800	38	1 cup	Margarine 1 ea	38	1 cs	—
Quinto	Salad	1/2 cup	5CS	0730	40	Dinner Roll	Salad 1/2 c	40	6 pcs	—
Lin	Dressing	1 oz	2 1/2 CS	0800	RT	2 each	Diet Dressing 1 pkt	RT	48 pc	—
1822	Unsweet Tea	8 oz	.40	0830	40		Unsweet Tea 8 oz	40	40	—

Portions verified by:

Signature: *Reyad*  
Cook Supervisor

Signature: *Alvib*  
Food Service Manager

Prepared by: *Stepke*

Johnny Sack	100
Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Meal Count Documentation

Population 742 Staff 5

Population ICE 684

MARSHALLS 58

Call Backs 0

Test Trays 1

HS SNACK

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

SERVICE DOCUMENTATION

First cart out: 1000

Last cart out: 1150

Signature: *Reyad*

MEAL TRAY SET UP

Dinner Pots  
Pans  
Carrot

Chicken w/ potato w/ gravy  
Salad



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 09, 2020

CYCLE: 2

MONDAY

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Alam -	Turkey Bologna	4 oz	6PNS	1300	36°	VEGETARIAN	Turkey 4 oz	39°	1	0
Sandaval -	Potato Salad	1/2 cup	8PNS	1300	38°	Mac & Cheese	Greens 1/2 c	176°	1	0
Sandaval -	Vegetarian Beans	1 cup	13PNS	1100	20°	1 cup	Pinto Beans 1 c	189°	1	0
Ngah -	Lettuce	1/4 cup	1 bins	1400	37°	Beans	Lettuce 1/2 c	37°	2 bins	0
Islam -	Onion	1 slice	1 bin	1400	37°	1 cup	Onion 1 sl	37°	1 bin	0
Takwi -	Pickle	2 each	1 bin	1500	35°	Lettuce	Mustard 1 pkt	RT	1	0
Baldona -	Mustard	1 pkt	1 CS	1400	RT	1/2 cup	Diet Dressing 1 pkt	RT	1	0
Barahana -	Salad Dressing	1 pkt	2 CS	1400	RT	Salad Dressing	Bread 2 sl	RT	4 bins	0
Alam -	Bread	2 slices	4 bins	1400	RT	1 packet	Fresh Fruit 1 ea	RT	1	0
Abu -	Canned Fruit	1/2 cup	7 CS	1300	38°		Unsweet Drink 8 oz	34°	1	0
Hossain	Drink w/ Vit C	8 oz	1005	1300	34°					

Portions verified by: \_\_\_\_\_

Signature: A. Ramo  
Cook Supervisor

Signature: Stbn  
Food Service Manager

Signature: \_\_\_\_\_  
MEAL TRAY SET UP

First cart out: 1615

Last cart out: 1700

Signature: A. Ramo

Special Instructions: Potato Fruit Beans

Over Prod: Lettuce Onion Bread Turkey



## OPENING and CLOSING CHECKLIST

**FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN**

Date: 3/10/20

Time: 0200 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>					
Temperature		Wash 150 F+		Rinse 180 F+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		Lunch	
		Dinner		Final Rinse	
		Breakfast		Lunch	
		Dinner		Final Rinse	
<b>POT and PAN SINK</b>					
Temperature		Wash 110 F+		Rinse 110F+	
Temperature determined by chemical (6) used		Breakfast		Lunch	
		Dinner		Final Rinse	
		Breakfast		Lunch	
		Dinner		Final Rinse	
<b>FREEZER and WALK-IN</b>					
Temperature		Freezer 0 Or below		Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins		AM		Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins		PM		Walk-in 35-40F	
<b>DRY STORAGE</b>					
Temperature 45-80		AM		PM	
Record temperatures Dry Storage Areas		AM		PM	
Record temperatures, Dry Storage Areas		PM		PM	
<b>Cleaning Schedule completed</b>					
AM		PM		PM	
Circle One		Yes / No		Yes / No	

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

DATE: 3/10/20

DATE: 3-10-20

FOOD SERVICE MANAGER



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 10, 2020

CYCLE: 2

TUESDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
ANNE	Dry Cereal	1 cup	635	07166	RT	VEGETARIAN	Corn Flakes 1 c	RT	35	0
ADRIAN	Pancakes	2 each	195	0366	163	Eggs 2 each	Pancakes 2 ea	163	30	0
COJOLEN	Syrup	1/4 cup	35	0100	RT		Diet Syrup 2 oz	RT	40	1/2
RIVERA	Turkey Ham	2 oz	80	0306	178		Turkey Ham 1 oz	178	30	250
SALINAS	Margarine	1 pat	45	0336	33		Canned Fruit 1/2 c	RT		
SANTO	Sugar	2 pkts	55	0416	RT		Sugar Sub 2 pkts	RT		
	Coffee	8 oz	30	0406	183		Coffee 8 oz	183		
	Milk 2%	8 oz	780	0406	32		Milk 2% 8 oz	32		

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *[Signature]*  
Cook Supervisor

Population - ICE 691  
MARSHALLS 58

Population 749  
Staff 0

First cart out: 0910

Signature: *[Signature]*  
Food Service Manager

Call Backs 0  
Test Trays 2

Labeled & Refrigerated  
Yes No

Last cart out: 0545

Signature: *[Signature]*

Prepared by: *[Signature]*

Johnny Sack 20

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz
Bread	2 slices
HYPER CALORIC	CALL BACK
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

Test Sacks 2

Ham Mars

Sugar

TOTALS	
Protein	1 each
Bread	1 each
Cookie	1 each
Drink	1 each

Labeled & Refrigerated  
Yes No

Cereal

PANCAKES



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 10, 2020

CYCLE: 2

TUESDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Conradillo	Chicken Patty	4 oz	6 case	0915	167°	VEGETARIAN	Baked Chicken	169°	.5 case	N/A
Alverson	Cream Gravy	1/4 cup	.6 D case	0830	188°	Peanut Butter	Beans	188°	.85 case	N/A
Alverson	Rice	1/2 cup	1.5 case	0600	173°	3 oz	Rice	173°	1.5 case	1 pan
Alverson	Green Beans	1/2 cup	7 case	0800	166°	Grape Jelly	Green Beans	166°	7 case	N/A
Demar	Roll	1 ea	4 case	0930	RT	2 packets	Bread	RT	3 Loaves	N/A
Glavis	Margarine	1 pat	.85 case	0945	39°	Bread	Margarine	39°	.85 case	N/A
	Brownie	1 piece	1.5 case	0930	RT	4 slices	Salad	40°	N/A	N/A
	Unsweet Tea	8 oz	.50 case	0815	38°		Diet Dressing	RT	N/A	N/A
							Canned Fruit		.6 D case	N/A
							Unsweet Tea		.50 case	N/A

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

*[Signature]*

Cook Supervisor

Signature:

*[Signature]*

Food Service Manager

Population - ICE 691

MARSHALLS SB

Call Backs 3

Test Trays 1

Labeled &

Refrigerated

Yes  No

Population 744

Staff

Johnny Sack Meal Counts

First cart out: 10:00

Last cart out: 11:15

Signature *[Signature]*

Prepared by:

Johnny Sack

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

HS SNACK

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Sack meal

TEST

CALL

BACK

TOTALS

1 each

Test Sacks

Labeled &

Refrigerated

Yes  No

MEAL TRAY SET UP

Rice

Beans

Green Beans

Chicken Patty

Cream Gravy



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 10, 2020

CYCLE: 2

TUESDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Darvin Singh	Turkey Hot Dog	2 each	10 Pn	1400	184°	VEGETARIAN Cheese 4 oz	Ground Turkey 4 oz	190°	1	0	
Giovani Perez	Hot Dog Buns	2 each	3 Bin	1400	RT		Bread	2 sl	RT	3 Bin	0
Giovani Islam	Macaroni Salad	1/2 cup	7 Pn	1300	39°		Macaroni	1/2 c	175°	1	0
Barahna Barahna	Corn	1/2 cup	7 Pn	1100	199°		Corn	1/2 c	199°	7 Pn	2
Hossain	Coleslaw	1/2 cup	6 Pn	1300	37°		ColeSlaw	1 c	39	1	0
	Onion, diced	1/4 cup	1 Bin	1500	39°		Coleslaw Dressing		37	6 Pn	0
	Pickle Relish	1 oz	3 CS	1400	RT		Onion, diced	1/4 c	39°	1 Bin	0
	Mustard	2 pkts	1 CS	1400	RT		Mustard	1 pkt	RT	1 CS	0
	Drink w Vit C	8 oz	140CS	1300	37°		Fresh Fruit	1 ea	38°	1	0
							Unsweet Drink	8 oz	34°	1	0

Portions verified by: \_\_\_\_\_

Signature: A. Perry  
Cook Supervisor

Signature: Ston  
Food Service Manager

Meal Count Documentation

Population 749  
Population - ICE 694  
MARSHALLS 55

Call Backs 0  
Test Trays 2

Labeled & Refrigerated Yes  No

Johnny Sack Meal Counts

HS SNACK

Protein 2 - 2oz  
Bread 4 slices  
Fruit 1 each  
Drink 1 each

Sack meal TEST

Bread 2 slices  
HYPER CALORIC CALL  
Protein 2 - 2oz BACK

Bread 4 slices  
Cookie 1 each TOTALS  
Drink 1 each

MEAL TRAY SET UP

First cart out: 1600  
Last cart out: 1659  
Signature: A. Perry

Mac Salad  
Carn

Colegav  
Bun  
Hotdog



## OPENING and CLOSING CHECKLIST

**FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN**

**Date:** 3/11/2020

**Time:** 0200 AM Time: 1300 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		Y	
no skin infections		X		Y	
no diarrhea		X		Y	
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>					
<b>Temperature</b>		<b>Wash 150 F+</b>		<b>Rinse 180 F+</b>	
<small>Temperature according to manufacturer's specifications and chemical agent used in Final Rinse</small>		Breakfast		159      183	
		Lunch		155      181	
		Dinner		157      184	
<b>POT and PAN SINK</b>					
<b>Temperature</b>		<b>Wash 110 F+</b>		<b>Rinse 110F+</b>	
<small>Final Rinse Temp determined by chemical used in sink</small>		Breakfast		115      117      200 ppm	
		Lunch		125      127      200 ppm	
		Dinner		114      111      200 ppm	
<b>FREEZER and WALK-IN</b>					
<b>Temperature</b>		Freezer 0 Or below		Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins		AM		Walk-in 35-40F	
		-3.1		35.2      37.1	
Record temperatures, Freezer and Walk-ins		PM		38.4      37.2	
		-2.0		37.6      37.2	
<b>DRY STORAGE</b>					
<b>Temperature 45-80</b>		Area 1		Area 1	
Record temperatures Dry Storage Areas		AM		65      60      60 m	
Record temperatures, Dry Storage Areas		PM		70      60	
<b>Cleaning Schedule completed</b>					
Circle One		AM		PM	
		Yes / No		Yes / No	

Signature, Cook Supervisor (AM)

DATE: 3/11/20

Signature, Cook Supervisor (PM)

DATE: 3-11-20

FOOD SERVICE MANAGER





Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 11, 2020

CYCLE: 2

WEDNESDAY LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Khubl	Burrito, Beef	4 oz	11cax	0915	166°	VEGETARIAN Veggie Burrito 4 oz	Ground Turkey	188°	1cax	N/A
Francis	Pinto Beans	1 cup	3cax	0500	180°		Pinto Beans	180°	3cax	1 Tray
Lopez	Spanish Rice	1/2 cup	6.5cax	0530	175°		Broccoli	178°	.75cax	N/A
Frederick	Salsa	1/4 cup	4cax	0900	RT		Salsa	RT	4cax	2cax
Chavis	Lettuce	1/2 cup	2cax	0960	39°		Shred Lettuce	39°	2cax	2cax
	Dressing	1 oz	N/A	N/A	RT		Diet Dressing	RT	N/A	
	Cheese	1 oz	2cax	0530	79°					
	Peanut Butter Cake	1 piece	2cax	0830	RT		Fresh Fruit	RT	1cax	1cax
	Unsweet Tea	8 oz	.5cax	0800	38°		Unsweet Tea	38°	.5cax	.5cax

SERVICE DOCUMENTATION

Portions verified by: \_\_\_\_\_

Signature: *[Signature]*  
Cook Supervisor

Signature: *[Signature]*  
Food Service Manager

First cart out: 10:10  
Last cart out: 11:30  
Signature: *[Signature]*

Prepared by:	Johnny Sack	Proteins	2 - 2oz	Bread	4 slices	Fruit	1 each	Drink	1 each	HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP
McGraw	Proteins	2 - 2oz	1 oz	Bread	2 slices	Fruit	CALL	Drink	BACK	Call Backs 4	TEST	Test Sacks	
	Bread	4 slices	1 oz	HYPER CALORIC	2 - 2oz	Protein	4 slices	Cookie	TOTALS	Refrigerated	Labeled & Refrigerated		
	Fruit	1 each	1 each	Protein	1 each	Bread	1 each	Drink	1 each	TEST	Refrigerated		
	Drink	1 each	1 each	Protein	1 each	Bread	1 each	Cookie	1 each	TEST	Refrigerated		
													Burrito
													Salsa





181 @ 0930  
PM



## OPENING and CLOSING CHECKLIST

**FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN**

Date: 3.12.20

Time: 0466 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		/	
no skin infections		X		/	
no diarrhea		X		/	
Kitchen is in good general appearance		X		/	
All kitchen equipment operational & clean		X		/	
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked		X		/	
<b>DISH MACHINE</b>		<b>Temperature</b>		Wash 150 F+	Rinse 180 F+
<small>Temperature according to manufacturer's specifications and chemical agent used in Final Rinse</small>		Breakfast		155	181
		Lunch		150	185
		Dinner		151	185
<b>POT and PAN SINK</b>		<b>Temperature</b>		Wash 110 F+	Rinse 110F+    Final Rinse
<small>Final Rinse Temp determined by chemical agent used</small>		Breakfast		112	115    2cc ppm
		Lunch		115	118    200 ppm
		Dinner		115	118    200 ppm
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40F    Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-0.3		36    39
Record temperatures, Freezer and Walk-ins	PM				
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		Store Area 1 Rm	Store Area 1 Rm
Record temperatures Dry Storage Areas	AM		62		61
Record temperatures, Dry Storage Areas	PM		60		60
<b>Cleaning Schedule completed</b>	AM		PM		
Circle One	Yes/No		Yes/No		

K. Martinez  
Signature, Cook Supervisor (AM)

DATE: 3/12/20

Stowell  
Signature, Cook Supervisor (PM)

DATE: 3-12-20

L. H.

FOOD SERVICE MANAGER



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 12, 2020

CYCLE: 2

THURSDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Asueka	Scrambled Eggs	1/2 cup	7cs	0150	179	VEGETARIAN	Bran Flakes	RT	51sw	0
Pablo	Diced Potatoes	1/2 cup	1 bx	0200	181		Peanut Butter	RT	51sw	0
Anne	Ketchup	1 pkt	642sw	0315	RT		Bread	RT	51fs	121f
Abraham	Biscuit	1 each	1.5 bag	DB	RT		Diet Jelly	RT	51sw	0
Yolave	Jelly	2 pkts	54ins	0335	RT		Sugar Sub	RT	100sw	0
Marlen	Margarine	1 pat	731ins	0330	40		Coffee	182	0.40	0
Francisco	Sugar	2 pkts	688ins	0335	RT		Milk 2%	40	742	0
Davin	Coffee	8 oz	0.40	0340	182		BANANA	RT	51sw	0
Edwin	Milk 2%	8 oz	742	0345	40					

Portions verified by: K. Martinez Staff   
 Signature: K. Martinez Cook Supervisor  
 Signature: STAR Food Service Manager

Service Documentation  
 First cart out: 0445  
 Last cart out: 0535  
 Signature: K. Martinez

Prepared by:	Johnny Sack	Sack meal	Meal Counts
	Proteins	2 - 2oz	Labeled & Refrigerated <input checked="" type="checkbox"/> No
	Bread	4 slices	
	Fruit	1 each	Test Sacks
	Drink	1 each	
	TOTALS		Labeled & Refrigerated <input checked="" type="checkbox"/> No

MEAL TRAY SET UP  
 Dessert: Jelly  
 Samples: 5  
Protect



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 12, 2020

CYCLE: 2

THURSDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Jose	Hamburger	4 oz	100cs	0800	1830	VEGETARIAN	Hamburger 4 oz	1830	9 pan	-
FJO	Bun	1 each	100 bags	0930	RT	Cheese	Bread 2 sl	RT	4 1/2 bag	-
Lopez3	Oven French Fries	1/2 cup	80cs	0930	1750	3 oz	Green Beans 1/2 c	1700	1 pan	-
Zheng	Ranch Beans	1 cup	150 lbs	0530	1810	Ranch Beans	Beans 1 c	1810	11 pan	1 pan
Li J	Shredded Lettuce	1/4 cup	3cs	0800	40	1.5 cups	Shred Lettuce 1/4 c	40	6 pan	-
Lin	Onion	1 slice	1 bag	0830	40		Onion 2 sl	40	1 pan	-
Quina	Salad Dressing	1 pkt	out	-	RT		Mustard 1 pkt	RT	5+ pc	-
Hernandez	Ketchup	1 pkt	1cs	0800	RT		Canned Fruit 1/2 c	-	-	-
Habacate	Unsweet Tea	8 oz	.40	0800	40		Unsweet Tea 8 oz	40	.40	-

Portions verified by:

Signature: *Reyd*  
Cook Supervisor  
*Zhr*  
Food Service Manager

Meal Count Documentation

Population	719	Staff	4
Population - ICE	661	Labeled & Refrigerated	Yes
MARSHALLS	58	Refrigerated	No
Call Backs	(4)	Johnny Sack/Meal Counts	Yes
Test Trays	(1)	Test Sacks	No

SERVICE DOCUMENTATION

First cart out:	1030
Last cart out:	1155
Signature:	<i>Reyd</i>

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Vasquez3	Johnny Sack	100								
	Proteins	2 - 2oz								
	Bread	4 slices								
	Fruit	1 each								
	Drink	1 each								
	HS SNACK									
	Protein	1 oz								
	Bread	2 slices								
	HYPER CALORIC									
	Protein	2 - 2oz								
	Bread	4 slices								
	Cookie	1 each								
	Drink	1 each								
	TOTALS									

MEAL TRAY SET UP

Fries	Lettuce	Onions	Bun
Hamburger	Beans		



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 12, 2020

CYCLE: 2

THURSDAY

DINNER

Prepared by:	Menu Items	Serv size	CYCLE: 2			Special Instructions	THURSDAY			Over Prod	
			Amt Prep	Begin Prep	Menu Temp		Diet For Health Menu Items	DL Temp	Prod Qty		
PEREZ	Taco Meat	4 oz	160lb	1130	170	VEGETARIAN	Ground Turkey	4 oz	170	1pan	/
PEREZ	Rice	1/2 cup	1 bag	1130	175		Rice	1/2 c	175	3pan	/
PEREZ	Pinto Beans	1 cup	2 bag	1130	190		Pinto Beans	1 c	190	17pan	/
STEAKEN	Salsa	1/2 cup	5 cb	Done	30		Salsa	1/2 c	30	6 pans	/
NGOH	Shred Lettuce	1/4 cup	3 cb	1400	30		Shred Lettuce	1/2 c	30	2 tub	1/2
NGOH	Shred Cheese	1/4 cup	2 cb	1400	30		Shred Cheese		30	2 tub	1/2
NGOH	Tortillas	2 each	4 cb	1400	RT		Tortilla	1 ea	RT	2 tub	1/2
YONLI	Applesauce Cake	1 piece	2 bags	Done	RT		Fresh Fruit	1 ea	DOT	DOT	/
HOSAIN	Drink w Vit C	8 oz	150K	1230	40		Unsweet Drink	8 oz	40	15	/

Portions verified by:

*Atwell*

Signature:

Cook Supervisor

*SAH*

Signature:

Food Service Manager

Take Meal Count Documentation

Population 724 Staff 10

Population ICE 659

MARSHALLS 55

Call Backs

Test Trays 2

HS SNACK

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

SERVICE DOCUMENTATION

First cart out: 1545

Last cart out: 1655

Signature: *Atwell*

MEAL TRAY SET UP

Salsa  
Coke  
Cheese + Lettuce

Taco Meat +

Blanco Rice



**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 3/13/20

Time: 0400 AM Time: 1600 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		163	184	✓
	Lunch		150	180	
	Dinner		158	181	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		114	117	200 ppm
	Lunch		112	115	200 ppm
	Dinner		120	125	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-2.1	36.5	38.2
Record temperatures, Freezer and Walk-ins	PM		-1.0	37.3	39.4
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120	PM 105-120			
	110	111			

[Signature] 3/13/20  
Signature, Cook Supervisor (AM) DATE

[Signature] 03.13.20  
Signature, Cook Supervisor (PM)

[Signature] 3.13.20  
FOOD SERVICE MANAGER DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 13, 2020

CYCLE: 2

FRIDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Yoni	Cinnamon Oatmeal	1 cup	188.5	04100	168	VEGETARIAN	Oatmeal 1 cup	188	14 PW	1 PW
Yaret	Pancakes	2 each	163.05	0360	163	Peanut Butter	Pancakes 2 ea	163	65 PW	2 PW
Maria	Syrup	1/4 cup	2.74	0236	RT	1 oz	Diet Syrup 2 oz	RT	—	—
Christina	Turkey Sausage	2 oz	4.5	0236	179		Turkey Sausage 2 oz	179	6 PW	1/2 PW
Michele	Margarine	2 pats	2.4	0378	37		Margarine 1 pat	37	—	—
Jocelyn	Sugar	2 pkts	45.5	0383	RT		Sugar Sub 2 pkt	RT	—	—
	Coffee	8 oz	18.4	330	184		Coffee 8 oz	184	—	—
	Milk 2%	8 oz	33	04100	35		Milk 2% 8 oz	35	—	—

Portions verified by: \_\_\_\_\_

Signature: *[Signature]* Cook Supervisor

Signature: *[Signature]* Food Service Manager

First cart out: 0440

Last cart out: 0616

Signature: *[Signature]*

Meal Count Documentation

Population	Staff
Population - ICE 5'	Labeled & Refrigerated
MARSHALLS 06-1	Yes No
Call Backs 0	Yes No
Test Trays 7	Yes No

Johnny Sack Meal Counts

Sack meal	TEST
Protein 1 oz	
Bread 2 slices	
HYPER CALORIC	CALL
Protein 2 - 2oz	BACK
Bread 4 slices	
Cookie 1 each	TOTALS
Drink 1 each	

MEAL TRAY SET UP

Sopad

Butter

5 Assorted

Margarine

PANCAKES



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 13, 2020

CYCLE: 2

FRIDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Yon Li	Fish	4 oz	18cs	0930	190	VEGETARIAN	Baked Fish 4 oz	190	33pan	18cs
Clavis	Beans	1 cup	150 lbs	0530	187.1	Beans	Beans 1 c	187.1	11pan	1pan
Atkawang	Rice	1/2 cup	100 lbs	0730	180.	2 cups	Rice 1/2 c	180	6pan	—
Robert	Carrots	1/2 cup	6cs	0830	175.2	Rice	Carrots 1 c	175.2	6pan	1/2 pan
Foia	Onion	1 slice	1 bag	0900	40	1 cup	Onion 2 sl	40	2pan	—
Estevan	Cornbread	1 piece	3 pans	0930	RT	Cornbread	Bread 1 sl	RT	54slcs	—
Ming	Margarine	1 pat	1cs	0800	35	2 pieces	Margarine 1 pat	35	1cs	—
Ricardo	Tartar Sauce	1 pkt	2cs	0800	RT		Unsweet Tea 8 oz	40	40	—
	Unsweet Tea	8 oz	40	0830	40					

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: <i>Reyad</i>	Population - ICE	721	Staff	2
Cook Supervisor	Population - MARSHALLS	59	Labeled & Refrigerated	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Signature: <i>AFN</i>	Call Backs	5	Johnny Sack Meal Counts	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Food Service Manager	Test Trays	1	Test Sacks	Labeled & Refrigerated
	HS SNACK	Sack meal		Yes <input type="checkbox"/> No <input type="checkbox"/>
	Protein	1 oz		
	Bread	2 slices		
	HYPER CALORIC	CALL		
	Protein	2 - 2oz		
	Bread	4 slices		
	Fruit	1 each		
	Drink	1 each		
	Cookie	1 each	TOTALS	
	Drink	1 each		

Signature: <i>Reyad</i>	First cart out:	1030	MEAL TRAY SET UP	
Signature: <i>Reyad</i>	Last cart out:	1150	Rice	Carrots
			Canned	
			Fish w/onions	Beans



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 13, 2020

CYCLE: 2

Prepared by:	Menu Items	Serv size	CYCLE: 2			Special Instructions	FRIDAY			DINNER		
			Amt Prep	Begin Prep	Menu Temp		Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
Perez	Chili Mac	1 cup	13 PMS	1100	207°	VEGETARIAN	Ground Turkey	4 oz	191°	1Pm	0	
Ngoh	Beans	1 cup	12 PMS	1100	208°		Raw Vegetables	1 c	36°	1Pm	0	
Ngoh	Squash	1/2 cup	9 PMS	1100	198°		Beans	1 c	258°	12Pm	2	
Perez	w/ Tomato & Onion						Squash	1 c	198°	9Pm	1	
Perez	Dinner Roll	1 each	3bin	1400	RT		w/ Tomato & Onion					
Barahona	Margarine	1 pat	4CS	1400	3P		Dinner Roll	1 ea	RT	3bin	0	
Mathivanan	Brownie	1 piece	2bag	1400	RT		Margarine	1 pat	39°	1CS	0	
Hossain	Drink w/Vit C	8 oz	700S	1300	33°		Canned Fruit	1/2 c	RT	1Pm	0	
							Unsweet Drink	8 oz	33°	1	0	

Portions verified by:

Signature: *A. Perry*  
Cook Supervisor  
Signature: *APM*  
Food Service Manager

Meal Count Documentation

Population 721 Staff  
Population ICE 602  
MARSHALLS 59  
Call Backs 0  
Test Trays 2

SERVICE DOCUMENTATION

First cart out: 1550  
Last cart out: 1630  
Signature: *A. Perry*

Prepared by:

Johnny Sack  
Proteins 2 - 2oz  
Bread 4 slices  
Fruit 1 each  
Drink 1 each

HS SNACK

Protein 1 oz  
Bread 2 slices  
HYPER CALORIC  
Protein 2 - 2oz  
Bread 4 slices  
Cookie 1 each  
Drink 1 each

Sack meal

TEST  
CALL  
BACK

Johnny Sack Meal Counts

Test Sacks

MEAL TRAY SET UP

Squash  
Blawie  
Chili Mac



## OPENING and CLOSING CHECKLIST

**FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN**

**Date:** 1 03/14/20

**Time:** 0730 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft		X				
Workers reported to work, no open sores		X		X		
no skin infections		X		X		
no diarrhea		X		X		
Kitchen is in good general appearance		X		X		
All kitchen equipment operational & clean		X		X		
All tools and sharps inventoried		X		X		
All areas secure, lights out, exits locked				X		
<b>DISH MACHINE</b>						
<b>Temperature</b>			<b>Wash 150 F+</b>		<b>Rinse 180 F+</b>	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse			Breakfast		162      187      —	
			Lunch		157      185	
			Dinner		152      190	
<b>POT and PAN SINK</b>						
<b>Temperature</b>			<b>Wash 110 F+</b>		<b>Rinse 110F+</b>	<b>Final Rinse</b>
Final Rinse Temp determined by chemical agent used			Breakfast		115	117      200ppm
			Lunch		112	115      205ppm
			Dinner		111	110      200ppm
<b>FREEZER and WALK-IN</b>						
<b>Temperature</b>			Freezer 0 Or below	Walk-in 35-40F	Walk-in 35-40F	
Record temperatures, Freezer and Walk-ins	AM		-3.1	36.9	38.2	
Record temperatures, Freezer and Walk-ins	PM		-1.9	34	40	
<b>DRY STORAGE</b>						
<b>Temperature 45-80</b>			Spice Rm	Storage Rm		
Record temperatures Dry Storage Areas	AM		75	60		
Record temperatures, Dry Storage Areas	PM		64	65		
<b>Cleaning Schedule completed</b>						
Circle One	AM	PM				
	Yes / No	Yes / No				

*[Signature]*  
Signature, Cook Supervisor (AM)

DATE: 3/14/20

*[Signature]*  
Signature, Cook Supervisor (PM)

DATE: 3-14-20

*[Signature]*  
FOOD SERVICE MANAGER



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 14, 2020		CYCLE: 2			SATURDAY		BREAKFAST			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Perez	Farina	1 cup	1.5 bag	0400	184	VEGETARIAN	Farina 1 c	184	15.2N	2.2N
Rivera	Eggs	2 ea	4 ea	0330	172	Peanut Butter	Diet Jelly 2 pkts	RT	1.0N	0.2N
Asuch	Cream Gravy	1/2 cup	2 ea	0330	181	1 oz			3.2N	0
Añine	Turkey Sausage	2 oz	4 ea	0306	185		Turkey Sausage 2 oz	185	5.2N	1.2N
Sot6	Biscuits or Tortilla	1 ea/2	2 bag	0200	RT		Biscuit 1 ea	RT	1.2N	0
Young	Margarine	1 pat	.75 ea	0200	34		Canned Fruit 1/2 c	RT		
Ramos	Sugar	2 pks	ESG	0200	RT		Sugar Sub 2 pkts	RT		
	Coffee	8 oz	.30 ea	0200	181		Coffee 8 oz	182		
	Milk 2%	8 oz	2.50	When each cart ready	34		Milk 2% 8 oz	34		
<p>Portions verified by: _____</p> <p>Signature: _____ Cook Supervisor</p> <p>Signature: _____ Food Service Manager</p>										
<p>MEAL COUNT DOCUMENTATION</p> <p>Population: 740</p> <p>Population - ICE: 659</p> <p>MARSHALLS: 61</p> <p>Call Backs: 0</p> <p>Test Trays: 2</p>										
<p>SERVICE DOCUMENTATION</p> <p>First cart out: 0445</p> <p>Last cart out: 0535</p> <p>Signature: _____</p>										
<p>MEAL TRAY SET UP</p> <p>Sugar sausage gravy</p> <p>Biscuits / Raisins</p> <p>Farina</p>										
<p>Prepared by: _____</p> <p>Johnny Sack _____</p> <p>Proteins 2 - 2oz</p> <p>Bread 4 slices</p> <p>Fruit 1 each</p> <p>Drink 1 each</p> <p>Protein 1 oz</p> <p>Bread 2 slices</p> <p>HYPER CALORIC</p> <p>Protein 2 - 2oz</p> <p>Bread 4 slices</p> <p>Cookie 1 each</p> <p>Drink 1 each</p> <p>Sack meal TEST</p> <p>CALL BACK</p> <p>TOTALS</p>										
<p>Johnny Sack Meal Counts</p> <p>Test Sacks</p> <p>Labeled &amp; Refrigerated</p> <p>Yes! No</p>										



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 14, 2020

CYCLE: 2

SATURDAY LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Estward	Turkey Ham	3 oz	714	0930	40	VEGETARIAN	Turkey Ham 3 oz	40	6 pan	1/2 pan
Luis Lopez	Sliced Cheese	1 oz	728	0930	40	Grilled Cheese	Sliced Cheese 1 oz	40	728	—
Zhenglin	Vegetarian Beans	1 cup	150 lbs	0530	100	Sandwich - 1	Beans 1 c	180	11 pan	1/2 pan
Navidad	Macaroni Salad	1/2 cup	80 lbs	0700	40	Macaroni Salad	Carrots 1 c	40	8 pan	1 pan
Yongshun	Lettuce	1/4 cup	305	0730	40	1 cup	Lettuce 1/2 c	40	5 pan	—
Yongshun	Onion Slice	1 slice	1 bag	0830	38	Lettuce	Onion 1 sl	38	2 pan	1/2 pan
Yongshun	Mayo/Mustard	1 pkt ea	1 ea	0815	RT	1/2 cup	Mustard 1 pk	RT	1 ea	—
Yongshun	Fruit	1 each	705	0900	40	Dressing	Canned Fruit 1/2 c	40	705	—
Yongshun	Bread	2 slices	600 bag	0930	RT	1 pkt	Bread 2 sl	RT	600 bag	—
Yongshun	Unsweet Tea	8 oz	40	0815	40		Unsweet Tea 8 oz	40	40	—

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *Reyad*  
Cook Supervisor

Population 744  
Population - ICE 683  
MARSHALLS 61  
Call Backs 0  
Test Trays 0

Staff 1  
Labeled & Refrigerated Yes No

First cart out: 1020  
Last cart out: 1145  
Signature: *Reyad*

Food Service Manager

Johnny Sack 100

HS SNACK  
Protein 1 oz  
Bread 2 slices  
HYPER CALORIC  
Protein 2 - 2oz  
Bread 4 slices  
Cookie 1 each  
Drink 1 each

Sack meal  
TEST  
CALL  
BACK  
TOTALS

Johnny Sack Meal Counts

MEAL TRAY SET UP

Prepared by: <i>Vogel</i>	Proteins	2 - 2oz	Lettuce w/ onions
	Bread	4 slices	
	Fruit	1 each	Beans
	Drink	1 each	
	Macaroni Salad	Fruit	
	Bread	T. Ham	
		Cheese	



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 14, 2020

CYCLE: 2

SATURDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sandoval	Ck Lg Quarter	4 oz	20 PMS	1100	188°	VEGETARIAN	Baked Chicken	4 oz	1 Ph	0
Sandoval	Potato Au gratin	1/2 cup	8 PMS	1100	206°	Potato Au gratin		191°		
Sandoval	Mixed Vegetables	1/2 cup	8 PMS	1300	200°	1 cup	Mixed Vegetables 1 c	206°	8 PMS	1
Sandoval	Beans	1 cup	13 PMS	1100	203°	Mix Vegetables	Beans 1 c	203°	13 PMS	2
Mothivanan	Dinner Roll	1 each	2 bin	1400	RT	1 cup	Canned Fruit 1/2 c	RT	1 Ph	0
Takwi	Margarine	1 pat	105	1400	40°	Beans				
Abu	Salad	1/2 cup	2 bin	1400	37°	1.5 cups	Salad 1/2 c	37°	2 Bin	0
Takwi	Dressing	1 oz	3 CS	1400	RT	Dinner Roll	Diet Dressing 1 pkt	RT	3 CS	0
Hossain	Drink 2 Vit C	8 oz	1005	1300	34°	2 each	Unsweet Drink 8 oz	36°	1	0

Portions verified by:

*A. Rung*

Signature:

Cook Supervisor

*SAH*

Signature:

Food Service Manager

Meal Count Documentation

Population 744

Population - ICE 659

MARSHALLS 61

Call Backs 0

Test Trays 2

SERVICE DOCUMENTATION

First cart out: 1615

Last cart out: 1700

Signature

*A. Rung*

Prepared by:

Johnny Sack

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

HS SNACK

Protein	1 oz
Bread	2 slices
HYPER CALORIC	CALL BACK
Protein	2 - 2oz
Bread	4 slices
Cookies	1 each
Drink	1 each

Johnny Sack Meal Counts

Test Sacks

MEAL TRAY SET UP

veg roll Salad

Beans Chicken Potente



## OPENING and CLOSING CHECKLIST

**FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN**

**Date:** 3-15-20

**Time:** AM **Time:** 1715 **PM**

Shift Checklist	AM		PM		Comments	
	No	Yes	No	Yes		
All areas secure, no evidence of theft		X				
Workers reported to work, no open sores		X		X		
no skin infections		X		X		
no diarrhea		X		X		
Kitchen is in good general appearance		X		X		
All kitchen equipment operational & clean		X		X		
All tools and sharps inventoried		X		X		
All areas secure, lights out, exits locked				X		
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150 F+</b>	<b>Rinse 180 F+</b>	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	191	
		Lunch		155	185	
		Dinner		159	187	
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>Final Rinse</b>
Final Rinse Temp determined by chemical agent used		Breakfast		112	115	200 ppm
		Lunch		110	115	20 ppm
		Dinner		110	112	200 ppm
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40F</b>	<b>Walk-in 35-40F</b>
Record temperatures, Freezer and Walk-ins	AM		-3	36	39	
Record temperatures, Freezer and Walk-ins	PM		-1	39	39	
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Rm</b>	<b>Storage Rm</b>	
Record temperatures Dry Storage Areas	AM		62	68		
Record temperatures, Dry Storage Areas	PM		64	63		
<b>Cleaning Schedule completed</b>	AM		PM			
Circle One	(X) Yes / No	(X) Yes / No				

*K. Mealy*  
Signature, Cook Supervisor (AM)

*A. Reilly*  
Signature, Cook Supervisor (PM)

DATE: 3/15/20

DATE: 3-15-20

*SHH*  
FOOD SERVICE MANAGER



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PRODUCTION SERVICE RECORD/COOK WORKSHEET  
AURORA ICE PROCESSING UNIT

DATE: MARCH 15, 2020

CYCLE: 2

SUNDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Vogel Martinez	Dry Cereal	1 cup	3 bx	0330	RT	VEGETARIAN	Dry Cereal 1 c	RT	3 bx	0
Joel	Eggs, Scrambled	1/2 cup	7 cs	0200	169	Dry Cereal	Egg 1 ea	169	5 ps	0
Yoni	Diced Potatoes	1/2 cup	1 cs	0230	170	1 cup	Steam Potatoe 1/2 c	170	6 ps	0
Yoni	Salsa	1/2 cup	4 cs	DB	RT	Scrambled Eggs	Salsa 1/2 c	RT	4 ps	0
Edwin	Coffee Cake	1 piece	1.5 bx	DB	RT	1/2 cup				
Marion	Tortilla	2 each	3 bx	0330	RT		Bread 2 sl	RT	4 ps	0
Abraham	Margarine	1 pat	2 cs	0330	40		Margarine 1 pat	40	2 cs	0
Young	Sugar	2 pks	1/4 cs	0330	RT		Sugar Sub 2 pks	RT	11 g	0
Young	Coffee	8 oz	0.40	0330	179		Coffee 8 oz	179	0.40	0
	Milk 2%	8 oz	767	0330	40		Milk 2% 8 oz	40	767	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *K. Marline*  
Cook Supervisor

Signature: *Stk*  
Food Service Manager

Population 744  
Population - ICE 686  
MARSHALLS 58

Call Backs 2  
Test Trays 2

Labeled & Refrigerated  Yes  No

Sehunny Sack Meal Counts

First cart out: 0445  
Last cart out: 0610  
Signature: *K. Marline*

Prepared by:

Johnny Sack	
Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each
<hr/>	
Protein	1 oz
Bread	2 slices
<hr/>	
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each
<hr/>	
TOTALS	
Protein	TEST
Bread	CALL
Protein	BACK
Bread	4 slices
Cookie	1 each
Drink	1 each

HS SNACK

Test Sacks

Labeled & Refrigerated  Yes  No

MEAL TRAY SET UP

Eggs 5  
Cereal  
Coffee  
Milk



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# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: **MARCH 15, 2020**

CYCLE: **2**

SUNDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Reward</i>	Fidelo	1/2 cup	80 lbs	0900	165°	VEGETARIAN	Fidelo 1/2 c	165°	12 pm	1/2 pm
<i>Reward</i>	w Meat Sauce	1/2 cup	120 lbs	0930	165°	Pasta 1 cup	w Meat Sauce 1/2 c	165°	12 pm	↓
<i>Fido</i>	Green Beans	1/2 cup	160 lbs	0800	1720	Tomato Sauce 1/2 cup	Green Beans 1/2 c	1720	8 pm	—
<i>Sergio</i>	Beans	1 cup	150 lbs	0515	160.		Beans 1 c	160.	12 pm	—
<i>William</i>	Garden Salad	1/2 cup	4 ea	0730	40		Garden Salad 1/2 c	40	6 pm	—
<i>Dumond</i>	Dressing	1 oz	2 1/2 ea	0800	RT		Diet Dressing 1 oz	RT	5 pm	—
<i>Ricardo</i>	Roll	1 each	3 1/2 ea	0900	RT	Roll				
<i>Lou's</i>	Margarine	1 pat	1 c	0800	35	2 each	Margarine 1 pkt	35	1 ea	—
	Unsweet Tea	8 oz	40	0815	40		Unsweet Tea 8 oz	40	3 ea	—

Portions verified by: \_\_\_\_\_

Signature: *Reward*  
Cook Supervisor

Signature: *Stn*  
Food Service Manager

MEAL COUNT DOCUMENTATION

Population 744 Staff

Population ICE 683 Labeled & Refrigerated Yes  No

Call Backs Test Trays (1)

Signature: *Reward*  
First cart out: 1035  
Last cart out: 1200

Prepared by:	Johnny Sack	Sack meal	Meal Counts	Test Sacks	Labeled & Refrigerated	Yes	No
	Proteins	2 - 2oz	HS SNACK	Protein 1 oz	TEST		
	Bread	4 slices		Bread 2 slices			
	Fruit	1 each		HYPER CALORIC	CALL		
	Drink	1 each		Protein 2 - 2oz	BACK		
				Bread 4 slices			
				Cookie 1 each	TOTALS		
				Drink 1 each			

MEAL TRAY SET UP

green Bean Salad Rolls

Fidelo w/ meat Sauce Beans





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# Temperature Log South Building

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

**DAILY**

DATE: 03/16/2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	71.3			
South-B	Unoccupied			
South-C	71.3			
South-D	70.3			
South-E	72.5			
South-F	72.6			
South-G	75.2			
South-L	Unoccupied			
South-M	71.3			
South-N	71.5			
South-X	74.3			
South-Y	Unoccupied			
South-Z	68.9			
South-SMU	N/A			
South-SMU - Shower 3				
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL				

SIGN: 