



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 11 May 2020
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
NAME POSITION

Transmitted by: Christopher Jones, AOIC
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:

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:

Request for information made on May 11, 2020. All population numbers current as of May 13, 2020.

POPULATION:

The population is currently 16 below the contract minimum.

RESTRICTIVE HOUSING:

There are currently 25 detainees in restrictive housing. Rep. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

KITCHEN:

See attached documents

TEMPERATURE CHECKS:

Documents attached. Several dorms had temperatures in the upper 70s and 80s. Rep. Crow staff requested further information but did not receive a response at the time of posting of this report.

MEDICAL STAFFING:

Warden Choate provided a written response indicating the following staffing as of May 11, 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1- Medical Administrative Assistant
- 14-RN's
- 12-LPN's
- 3-MDs, 1 full time; 2 temps
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 6-Agency RN's

LAW LIBRARY:

Documents were provided for 5/4-8, but cannot be released as they contain A#'s and names of detainees. Most dorms had 2 - 3 people using the library, with a couple having 7-8 people using the library. Logs indicate that dorms that did not use the library were either due to being in cohort, on restriction, or not having a female staff person available. Several dorms did not have access to the library because they were on cohort. Rep. Crow staff requested further information on the reason for the cohort as it was not reported previously, but did not receive a response at the time of posting of this report.

COVID-19 UPDATES*:

As of May 13, 2020, ICE reports no positive cases of COVID-19 among detainees and no cohorts or quarantines in effect.

Per required GEO reporting to local agencies, no GEO staff tested positive for COVID-19.

To date, there have been two ICE personnel and five GEO staff confirmed positive for COVID-19 at the Aurora Contract Detention Facility.

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department.

FOLLOW UP QUESTIONS:

In addition to requests for additional information on detainees in restrictive housing, excessive temperatures in living quarters, and dorms being listed as in cohort for library use purposes when it was reported that there were no cohorts in effect, Rep. Crow staff also requested information on the following:

- cancellation/postponement of court hearings due to video equipment not working properly
- phones in living quarters not working properly
- number of detainees per cell in main building
- changes in practice within the facility subsequent to the state shift to safer-at-home guidelines

ICE staff did not provide responses to any of the follow up questions at the time of posting of this report.



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Temperature Log South Building

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

DAILY

DATE: 5/11/2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	Unoccupied			
South-B	71.7			
South-C	71.5			
South-D	Unoccupied 70.9			
South-E	Unoccupied			
South-F	81.0			
South-G	76.7			
South-L	85.6			
South-M	86.1			
South-N	82.4			
South-X	85.3			
South-Y	84.3			
South-Z	84.6			
South-SMU	N/A			
South-SMU - Shower 3	69.7			
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: *Eric H. Kelly*

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:	5/15/2019		CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
MONDAY	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Gelatin w/Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage	
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Fortified Sugar Free Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage	
WEDNESDAY	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread Fortified Sugar Free Tea	Salisbury Steak Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage	
THURSDAY	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salmi Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage	
FRIDAY	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage	
SATURDAY	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage	
SUNDAY	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea	Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage	

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

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





Secure Services™

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

OPENING and CLOSING CHECKLIST

Date: 5-4-20 Time: AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		155		181
and chemical agent used in Final Rinse	Lunch		158		187
	Dinner		150		191
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		132		128
	Dinner		123°		110°
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		0.8°F	36	39
Record temperatures, Freezer and Walk-ins	PM		-2	38	41
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	112	131			

[Signature] 5/4/20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 5-5-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 04, 2020		MONDAY				LUNCH		CYCLE: 5		
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
Medina Francis Joel	Beef Patty	4 oz	2.5 cax	0550	199°	VEGETARIAN	Beef Patty 4 oz	199°	2.5 cax	N/A
	Pinto Beans	1 cup	3 cax	0510	195°	Cheese 3 oz	Pinto Beans 1 c	195°	3 cax	3 pan
	Rice	1/2 cup	1.5 cax	0600	191°		Rice 1/2 c	191°	1.5 cax	N/A
	Lettuce	1/2 cup	2.5 cax	0900	39°		Lettuce 1/2 c	39°	2.5 cax	N/A
Tom	Mayo or Mustard	1 pkt	1 cax	0930	RT	Pinto Beans	Mustard 1 pkt	RT	N/A	N/A
	Hamburger Bun	1 each	12 bag	0900	RT	1.5 cups	Bread 1 sl	RT	12 lbs	N/A
Lorelei	Gelatin w Fruit	1/2 cup	1 cax	0845	39°		Color Greens Spracit 1/2 c	185°	1.5 cax	N/A
	Unsweeten Tea	8 oz	1.0 cax	0830	35°		Canned Fruit 1/2 c	RT	1.5 cax	N/A
Unsweeten Tea							Unsweet Tea 8 oz	35°	1.0 cax	N/A
Service Documentation										
Portions verified by:		Meal Count Documentation								
Signature: <i>Max V...</i>		Population 595 Staff 5								
Cook Supervisor		Population -ICE 535								
Signature: <i>SAH</i>		MARSHALLS 58								
Food Service Manager		Call Backs								
		Test Trays 2								
Prepared by:		Johnny Sack		HS SNACK		Protein 1 oz		Sack meal		No
		Proteins		Bread		2 - 2oz		TEST		Johnny Sack Meal Counts
		Bread		HYPER CALORIC		4 slices		CALL		Test Sacks
		Fruit		Protein		2 - 2oz		BACK		Labeled & Refrigerated
		Drink		Bread		4 slices		TOTALS		Yes
				Cookie		1 each		1 each		No
				Drink		1 each				
MEAL TRAY SET UP										
		Rice		Lettuce		Gelatin w/fruit				
		Beans		Beef Patty						

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 04, 2020		MONDAY				DINNER		CYCLE: 5		
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
Sandवाल	T-Ham with		14PNS	1300	197°	VEGETARIAN	T-Ham with	197°	14PNS	20h
Sandवाल	Macaroni Cheese	1 cup	14PNS	1300	197°	Mac & Cheese	Mac & Cheese	197°	14PNS	20h
Sandवाल	English Peas	1/2 cup	9PNS	1300	201°	1 cup	Carrots	181°	1Pn	0
ISlam-	Beans	1 cup	14PNS	1100	203°		Beans	203°	14PNS	3Pn
Mathivanan	Cornbread	1 piece	2bag	1400	RT	English Peas	Salad	40	1Pn	0
Menlos-	Margarine	1 pat	1CS	1400	400°	1 cup	Diet Dressing	RT	1CS	0
Li-	Applesauce Cake	1 piece	2bag	1400	RT		Fresh Fruit	51°	1CS	0
	Drink w/Vit C	8 oz	40CS	1300	33		Unsweet Drink	32°	1	0
Portions verified by: Signature: <i>A. Remond</i> Cook Supervisor Signature: <i>Star</i> Food Service Manager										
Meal Count Documentation Population 593 Population - ICE 535 MARSHALLS 58 Call Backs 0 Test Trays 2										
Staff Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>										
MEAL TRAY SET UP First cart out: <i>1600</i> Last cart out: <i>1700</i> Signature: <i>A. Remond</i>										
MEAL TRAY SET UP Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each Johnny Sack 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 Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>										
Beans T-Mac cake 20h 20h										



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

OPENING and CLOSING CHECKLIST

Date: May 5th 2020

Time: 0230 AM Time: _____ PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			AT APPROXIMATELY 16:00 ALL PODS CONTACTED ALL REPORTED FOOD CARTS RETURNED
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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		156	187	—
	Lunch		162	181	—
	Dinner		154	180	—
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		160	160	200ppm
	Lunch		102	131	200ppm
	Dinner		157	157	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.9	36.2	38.7
Record temperatures, Freezer and Walk-ins	PM		-3	37.4	38.4
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		76	61	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	155	157			

Zhan 5/5/2020
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 5-6-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 05, 2020		TUESDAY			BREAKFAST		CYCLE: 5			
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
Fong ng	Dry Cereal	1 cup	3cs	0330	RT	VEGETARIAN	Dry Cereal 1 c	RT	—	—
Domingo	Pancakes	2 each	9cs	0330	176	Peanut Butter for Sausage	Pancakes 2 ea	176	9 ^{pk}	0
Ewone	Syrup	1/4 cup	3cs	0300	RT		Diet Syrup 1/4 c	RT	—	—
Oumar	Sausage Turkey Ham	2 oz	2.5d	0200	179		Turkey Ham 2 oz	179	3 ^{pk}	0
Ewone	Margarine	2 pats	1cs	0330	37		Margarine 1 pat	37	—	—
	Sugar	2 pkts	1.5cs	0330	RT		Fresh Fruit 1 ea	RT	—	—
Omar	Coffee	8 oz	30cs	0335	190	Sugar Sub 2 pks	RT	—	—	
Raciel Young	Milk 2%	8 oz	6/8 ^{pk}	0430	33	Coffee 8 oz	190	—	—	
						Milk 2% 8 oz	33	—	—	
Portions verified by:										
SERVICE DOCUMENTATION										
Meal Count Documentation										
Staff										
Population 593										
Population ICE 534										
MARSHALLS 59										
Call Backs 0										
Test Trays 2										
Refrigerated										
Labeled &										
Refrigerated										
Yes No										
Johnny Sack Meal Counts										
Test Sacks										
2										
Labeled &										
Refrigerated										
Yes No										
MEAL TRAY SET UP										
Sausage Syrup Sugar										
Pancakes										
Turkey Ham										
Margarine										
Fresh Fruit										
Sugar Sub										
Coffee										
Milk 2%										
Signature										
First cart out: 0425										
Last cart out: 0515										
Signature Zhan										
Prepared by: No one										
Proteins 2 - 2oz										
Bread 4 slices										
Fruit 1 each										
Drink 1 each										
Sack meal										
TEST										
HS SNACK										
Protein 1 oz										
Bread 2 slices										
HYPER CALORIC										
Protein 2 - 2oz										
Bread 4 slices										
Cookie 1 each										
Drink 1 each										
TOTALS										
CALL BACK										
Cereal										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 05, 2020		TUESDAY				LUNCH		CYCLE: 5			
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	
Sean Kidane Lornek Tom Ernyee	Fidelo with	1/2 cup	3 cake	0500	193°	VEGETARIAN	Fidelo with	1/2 c	193°	3 cake	N/A
	Meat Sauce	1/2 cup	100 lbs	0500	193°	Spagetti	Meat Sauce	1/2 c	193°	100 lbs	N/A
	Carrots	1/2 cup	8 cake	0530	188°	1 cup	Carrots	1 c	188°	5 cake	2 par
	Salad	1/2 cup	25 cake	0900	39°	Tomato Sauce	Salad	1/2 c	39°	25 cake	N/A
	Dressing	1 oz	1.5 cake	0830	RT	1/2 cup	Diet Dressing	1 pkt	RT	N/A	N/A
Garlic Bread	2 slices	25 cake	0900	RT	Garlic Bread	Bread	2 sl	RT	6 lbs	N/A	
Spice Cake	1 piece	1.5 cake	0845	RT	2 slices	Canned Fruit	1/2 c	RT	1/2 cake	N/A	
Unsweet Tea	8 oz	1.0 cake	0830	35°	Cheese	Greens	1 c	188°	1/2 cake	N/A	
					3 oz		Unsweet Tea	8 oz	35°	30 cake	N/A
: Meal Count Documentation											
Staff											
Population 593											
Population - ICE 534											
MARSHALLS 59											
Call Backs 2											
Test Trays 2											
Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No											
Johnny Sack Meal Counts											
Sack meal											
HS SNACK											
Protein 1 oz											
Bread 2 slices											
HYPER CALORIC											
Protein 2 - 2oz											
Bread 4 slices											
Cookie 1 each											
Drink 1 each											
TOTALS											
Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No											
MEAL TRAY SET UP											
Carrots Salad Spice Cake											
Bread/Bun Fidelo w/ meat sauce											

Portions verified by: *[Signature]*

Signature: *[Signature]*

Cook Supervisor

Signature: *[Signature]*

Food Service Manager

Prepared by:

Johnny Sack

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 05, 2020		TUESDAY				DINNER		CYCLE: 5		
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	Chicken Fried Steak	4 oz	586	5:10	187	VEGETARIAN	Beef Patty 4 oz	158	51	0
KHAIL	Cream Gravy	1/4 cup	105	1248	184	Peanut Butter				
SANDOVAL	Whipped Potatoes	1/2 cup	184	1230	188	3 oz	Whip Potato 1/2 c	186	184	1.5 PAN
SANDOVAL	Green Beans	1/2 cup	505	1250	177	Whipped Potato	Green Beans 1 c	178	505	0
HOSSEAN	Salad	1/2 cup	405	140	34	1 cup	Salad 1/2 c	34	405	0
GAO	Dressing	1 oz	2.505	140	RT	Bread	Diet Dressing 1 oz	RT	2.505	0
LI	Dinner Roll TORT/MA	1 each	405	140	RT	4 slices	Roll TORT/MA 1 ea	RT	405	0
XAN	Margarine	1 pat	7.505	140	40		Canned Fruit 1/2 c	RT	105	1.5 PAN
ALAN	Drink w Vit C	8 oz	1.505	1315	364		Unsweet Drink 8 oz	3.4	1505	0
<p>Portions verified by: <i>[Signature]</i></p> <p>Signature: <i>[Signature]</i> Cook Supervisor</p> <p>Signature: <i>[Signature]</i> Food Service Manager</p>										
SERVICE DOCUMENTATION										
First cart out: 1551			Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			Meal Count Documentation		Staff 10		
Last cart out: 1700			Population - ICE 593			Population		Population 593		
Signature: <i>[Signature]</i>			MARSHALLS 57			Call Backs 2		Test Trays 2		
MEAL TRAY SET UP			HS SNACK			Sack meal		Johnny Sack Meal Counts		
LEFT			Proteins 2 - 2oz			TEST		Test Sacks		
VEG			Bread 4 slices			BREAD		TORT		
POTATO			Fruit 1 each			HYPER CALORIC		CALL		
CHIX			Drink 1 each			DRINK		BACK		
PAT GRAY			Bread 4 slices			3		Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
			Cookie 1 each			TOTALS				
			Drink 1 each			53				



Secure Services™

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

OPENING and CLOSING CHECKLIST

Date: 5-6-20

Time: 0400 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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		158	182	200 ppm
	Lunch		155	180	200 ppm
	Dinner		151	185	200 ppm
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		129	135	200 ppm
	Lunch		138	130	200 ppm
	Dinner		112	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-0.7	35.4	39.2
Record temperatures, Freezer and Walk-ins	PM		-2.6	36.4	39.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	60	
Record temperatures, Dry Storage Areas	PM		60	60	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	114			

 5/6/20
Signature, Cook Supervisor (AM) DATE


Signature, Cook Supervisor (PM)

 5-7-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 06, 2020		WEDNESDAY			BREAKFAST		CYCLE: 5			
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
Amyc L... Anne Amar Recondo Amay Michael yung	Farina	1 cup	50#	0400	1886	VEGETARIAN	1 c	196	10 p/s	0
	Scrambled Eggs	1/2 cup	5cs	0230	146	Peanut Butter	2 oz	179	48sm	0
	Peppered Gravy	1/4 cup	Y2-Bx	0345	679.2	1 oz	1 ea	40	48sm	0
	Biscuit	1 each	10TR	DB	RT		2 sl	RT	41K	0
	Margarine	1 pat	118x	0330	40		1 pat	40	1 Bx	0
	Sugar	2 pkts	54 Bx	0330	RT		2 pkts	RT	96ind	0
	Coffee	8 oz	0.30	0330	189		8 oz	189	0.30	0
	Milk 2%	8 oz	586	0440	40		8 oz	40	586	0
<p>Portions verified by: _____</p> <p>Signature: <i>K. Martin</i> Cook Supervisor</p> <p>Signature: _____ Food Service Manager</p>										
<p>MEAL COUNT DOCUMENTATION</p> <p>Population 570 Staff</p> <p>Population ICE 510</p> <p>MARSHALLS 60</p> <p>Call Backs 2</p> <p>Test Trays 2</p> <p>Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Johnny Sack Meal Counts</p> <p>Test Sacks</p> <p>Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>										
<p>MEAL TRAY SET UP</p> <p>Signature: <i>K. Martin</i></p> <p>First cart out: 0445</p> <p>Last cart out: 0536</p> <p>Ground Biscuit</p> <p>Scrambled Eggs</p> <p>Farina</p> <p>Scrambled Eggs</p>										
<p>Prepared by:</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>										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 06, 2020		WEDNESDAY			LUNCH		CYCLE: 5			
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
Jean Eno Medina Joel Mondragon	Tahitian Chicken	1 cup	140 lbs	0500	193°	VEGETARIAN	Chicken	20°	10 lbs	N/A
	Rice	1/2 cup	1.5 case	0600	198°	Rice	Rice	198°	1.5 case	1 per
	Green Beans	1/2 cup	5 case	0630	189°	1 cup	Green Beans	189°	5 case	2 per
	Pinto Beans	1 cup	2.5 case	0515	190°	Green Beans	Pinto Beans	196°	2.5 case	3 per
	Salad	1/2 cup	2.5 case	0900	39°	1 cup	Salad	39°	2.5 case	N/A
	Dressing	1 oz	1.5 case	0830	RT	Pinto Beans	Diet Dressing	RT	N/A	N/A
	Cornbread	1 each	1.5 case	0930	RT	1.5 cups	Bread	RT	3 lvs	N/A
						Cornbread	Margarine	RT	1/4 case	N/A
						2 pieces	Canned Fruit	RT	2/3 case	N/A
		Unsweet Tea	8 oz	.30 case	0830	35°		Unsweet Tea	35°	.30 case
Portions verified by: <i>[Signature]</i>										
Meal Count Documentation										
Population 570 Staff 5 Population - ICE 570 MARSHALLS 60 Call Backs 3 Test Trays 2										
Signature: <i>[Signature]</i> Cook Supervisor Signature: <i>[Signature]</i> Food Service Manager										
MEAL TRAY SET UP										
First cart out: 10:15 Last cart out: 11:30 Signature: <i>[Signature]</i>										
MEAL TRAY SET UP										
Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No										
Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each										
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 Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each										
Green Beans Salad Cornbread Beans Tahitian Chicken/Rice										

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 06, 2020		WEDNESDAY				DINNER		CYCLE: 5		
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
SOPAN	Salisbury Steak	4 oz	625oz	178	3:50	VEGETARIAN	Ground Turkey 4 oz	174	48PL	0
PAUL	Potatoes Augratin	1/2 cup	1.65	184	1246	Cheese 3 oz	Mix Vegetables 1/2 c	175	6CS	1AN
GAO	Mixed Vegetables	1/2 cup	6CS	175	1300	Potato Augratin 1 cup	Beans 1 c	190		2ANS
XAN	Beans	1 cup	30AJS	190	1100	Mix Vegetables 1 cup	Bread 1 sl	RT	46SL	
	Rolls	1 each	625SL		RT		Margarine 1 pat	36.4	1CS	2CS
SANDRA	Cake	1 piece	20CS	RT	RT		Canned Fruit 1/2 c	RT	1CS	2CS
HOSSAN	Drink w Vit C	8 oz	5CS	34.6	1430	Roll	Unsweet Drink 8 oz	34.6	5CS	0
Portions verified by:		Meal Count Documentation		Staff 9		SERVICE DOCUMENTATION				
Signature:		Population 570		Labeled & Refrigerated		First cart out: 1550				
Signature:		Population -ICE 10		Refrigerated		Last cart out: 1658				
Signature:		MARSHALLS 60		Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Signature:				
Signature:		Call Backs 3		Johnny Sack Meal Counts		MEAL TRAY SET UP				
Signature:		Test Trays 2		Test Sacks		CAKE				
Signature:		HS SNACK		Labeled & Refrigerated		POTATOES				
Signature:		Sack meal		TEST		MIX VEG				
Signature:		Protein 1 oz		CALL		BEANS				
Signature:		Bread 2 slices		BACK		SALSBURY STEAK				
Signature:		HYPER CALORIC		TOTALS						
Signature:		Protein 2 · 2oz		Drink 1 each						
Signature:		Bread 4 slices		Cookie 1 each						
Signature:		Cookie 1 each		Drink 1 each						



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

OPENING and CLOSING CHECKLIST

Date: 5-7-20 Time: 0400 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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications			Breakfast 156	192	=
and chemical agent used in Final Rinse			Lunch 159	181	=
			Dinner 156	185	=
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used			Breakfast 112	115	200 ppm
			Lunch 128	138	200 ppm
			Dinner 114	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins		AM	-1.7	36	39
Record temperatures, Freezer and Walk-ins		PM	-0.5	37.3	39.5
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas		AM	62	64	
Record temperatures, Dry Storage Areas		PM	63	64	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	116	115			

[Signature] 5/7/20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 5-8-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 07, 2020		THURSDAY			BREAKFAST		CYCLE: 5			
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
Sato	Rice & Raisins	1 cup	50#	0340	192	VEGETARIAN Eggs 2 each	Bran Flakes	1 c	RT	485m
Okale	Pancakes	2 each	9 BX	0345	146		Pancakes	2 ea	146	9 BX
Omar	Syrup	2 oz	2 1/2 BX	RT	RT		Diet Syrup	2 oz	RT	485m
POB	Turkey Ham, Slice	2 oz	65#	189	0345		Turkey Ham	2 oz	189	65#
Yang	Margarine	2 pats	1 BX	40	10330		Margarine	1 pat	40	1 BX
Amaya	Sugar	2 pkts	14 BX	RT	RT		Sugar Sub	2 pkts	RT	965m
Quadd	Coffee	8 oz	0.30	196	10340		Coffee	8 oz	196	0.30
Amor	Milk 2%	8 oz	586	40	0440		Milk 2%	8 oz	40	586
							Canned Fruit	1/2 c	40	485m

Portions verified by: [Signature]

Signature: [Signature] Cook Supervisor

Signature: [Signature] Food Service Manager

Signature: [Signature] MEAL TRAY SET UP

SERVICE DOCUMENTATION	
First cart out: 0440	Staff <input checked="" type="checkbox"/>
Last cart out: 0530	Labeled & Refrigerated <input checked="" type="checkbox"/>
Signature: <u>[Signature]</u>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Meal Count Documentation	
Population 570	Staff <input checked="" type="checkbox"/>
Population - ICE 570	Labeled & Refrigerated <input checked="" type="checkbox"/>
MARSHALLS 50	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Call Backs 2	Johnny Sack Meal Counts
Test Trays 2	Test Sacks
HS SNACK	Sack meal
Protein 1 oz	TEST
Bread 2 slices	CALL
HYPERCALORIC	BACK
Protein 2 - 2oz	
Bread 4 slices	
Cookie 1 each	TOTALS
Drink 1 each	1 each
	1 each
	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 07, 2020			THURSDAY				LUNCH		CYCLE: 5		
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	
KENNEDY	Fajita Meat	4 oz	175 lb	0500	189.5	VEGETARIAN	Fajita Meat	4 oz	8.5 PAN	Ø	
KENNEDY	Grilled Onions/Peppers	1/2 cup	1 bag	0500	189.5	Spanish Rice	Grilled Onions/Pepper	1 c	8.5 PAN	Ø	
KENNEDY	Spanish Rice	1/2 cup	1 bag	0500	195.4	1 cup	Rice	1/2 c	5 PAN	50	
MANTON	Refried Beans	1/2 cup	3 bags	0500	197.0	Refried Beans	Pinto Beans	1 c	10 PAN	2pn	
SAB	Salsa	1/2 cup	5 cs	0500	39.1	1.5 cups	Salsa	1/2 c	5 PAN	1pn	
VAZQUEZ	Tortilla	2 each	2.75 cs	0500	RT	Tortillas	—	—	—	—	
VAZQUEZ	Salad	1/2 cup	3 cs	0700	39.5	4 each	Salad	1/2 c	5 PAN	Ø	
VAZQUEZ	Dressing	1 oz	3 cs	0830	RT		Diet Dressing	1 oz	48	Ø	
KENNEDY	White Cake	1 piece	2 bags	0800	RT		Fresh Fruit	1 ea	48	54	
SANDOVAL	Unsweet Tea	8 oz	1.5 cs	0800	33.2		Unsweet Tea	8 oz	POP.	Ø	
Portions verified by: <i>SAB</i> Signature: <i>[Signature]</i> Signature: <i>[Signature]</i> Signature: <i>[Signature]</i>											
Meal Count Documentation Population 570 Staff 12 Population - ICE 511 MARSHALLS 59 Call Backs 2 Test Trays 2											
SERVICE DOCUMENTATION First cart out: 1000 Last cart out: 1100 Signature: <i>[Signature]</i>											
MEAL TRAY SET UP CAKE SALAD SALSA RICE TORT. BEANS O/P TORT. CHICKEN											
HS SNACK Sack meal Protein 1 oz TEST Bread 2 slices HYPHER CALORIC CALL Protein 2 - 2oz BACK Bread 4 slices Cookie 1 each TOTALS Drink 1 each											
Prepared by: <i>McGowan</i> Cook Supervisor Food Service Manager											

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 07, 2020		THURSDAY			DINNER		CYCLE: 5			
Prepared by: <i>Elvira H... Elvira H...</i>	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
	Turkey Salami	3 oz	6 CO	1230	38	VEGETARIAN	Sliced Turkey 4 oz	38	1 pan	/
	Cheese, Sliced	1 oz	2 CO	1500	38	Cheese	Lettuce 1 c	38	2 Job	/
	Macaroni Salad	1/2 cup	3 CO	1230	38	3 oz	Macaroni 1/2 c	38	6 pan	/
	Corn Salad	1/2 cup	6 CO	Done	38	Macaroni Salad	Broccoli 1 c	65	1 pan	/
	Mustard	1 pkt	1/2 CO	1400	RT	1 cup	Mustard 1 pkt	RT	1/2 CO	/
	Mayo	1 pkt	1/2 CO	1450	RT	Bread	Canned Fruit 1/2 c	38	1 pan	/
	Bread	2 slices	7 RKO	1500	RT	4 slices	Bread 2 sl	RT	6 RKO	/
	Lettuce & Onion	1/2 cup	3 Btko	Done	38		Onion 1 sl	38	2 pan	/
	Drink w/Vit C	8 oz	15PK	1230	40		Unsweat Drink 8 oz	40	15PK	/
Portions verified by:		Meal Count Documentation								
Signature: <i>SAH</i>		Population 629			Staff 0					
Signature: <i>SAH</i>		Population -ICE 570			Labeled & Refrigerated		First cart out: 1540			
Signature: <i>SAH</i>		MARSHALLS 59			Refrigerated		Last cart out: 1700			
Signature: <i>SAH</i>		Call Backs 0			Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Signature: <i>SAH</i>			
Signature: <i>SAH</i>		Test Trays 0			Johnny Sack Meal Counts		MEAL TRAY SET UP			
Prepared by: <i>Meghan</i>		Johnny Sack 70			Sack meal					
Proteins		2 - 2oz			TEST					
Bread		4 slices					Potato			
Fruit		1 each			CALL		Salad			
Drink		1 each			BACK		onion, salad			
		Bread 4 slices					Beans			
		Cookie 1 each			TOTALS		Meat			
		Drink 1 each					Bread			

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 08, 2020		FRIDAY				LUNCH		CYCLE: 5				
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		
Raines	Chicken Stir-Fry	1 cup	8PNS	0700	197	VEGETARIAN	Baked Chicken	4 oz	KF	17N	0	
Zanche-Zanche	Rice	1/2 cup	7PNS	0800	KF		Cheese	Rice	1/2 c	KF	77N	2
Zanche-Zanche	Peas	1/2 cup	7PNS	0700	208	3 oz	Peas & Carrots	1 c	200	77N	0	
Zanche-Zanche	Corn	1/2 cup	7PNS	0700	205	Peas 1 cup	Corn	1/2 c	205	77N	2	
Callegus	Biscuit	1 each	2bag	1000	RT		Biscuit	Biscuit	1 ea	RT	2bag	0
Sawana	Margarine	1 pat	1CS	0900	38		Canned Fruit	1/2 c	RT	17N	0	
Sawana	Pudding	1/2 cup	4PNS	1600	37		Unsweet Tea	Unsweet Tea	8 oz	32	1	0
Habte	Unsweet Tea	8 oz	40CS	0800	32		SERVICE DOCUMENTATION					
Portions verified by:												
Signature: A. Perry		Cook Supervisor		Population 597		Labeled & Refrigerated		First cart out: 1020		Last cart out: 1115		
Signature: Abk		Food Service Manager		MARSHALLS 69		Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Signature: A. Perry				
Prepared by: McGrew		Johnny Sack 160		HS SNACK		Johnny Sack Meal Counts		MEAL TRAY SET UP				
Proteins		2 - 2oz		Protein 1 oz		Test Sacks		corn		pudding Biscuits		
Bread		4 slices		Bread 2 slices								
Fruit		1 each		HYPER CALORIC								
Drink		1 each		Protein 2 - 2oz								
				Bread 4 slices		Labeled & Refrigerated		Peas		rice chicken		
				Cookie 1 each		Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>						
				Drink 1 each		TOTALS						

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 08, 2020		FRIDAY			DINNER			CYCLE: 5		
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>Flygar + Sherry</i>	Tuna Salad	1/2 cup	900	1200	33	VEGETARIAN Egg Salad 1/2 cup	Tuna 4 oz	33	5pan	/
	Grilled Potatoes	1/2 cup	500	1400	165		Steam Potatoes 1/2 c	65	1pan	/
	Pinto Beans	1 cup	300	1000	185	Pinto Beans 1.5 cups	Pinto Beans 1 c	35	1pan	4pan
	Coleslaw	1/2 cup	100	1400	33		Coleslaw 1/2 c	33	2Tub	/
	Ketchup	2 pkts	1/2 c	1400	RT	Pinto Beans 1.5 cups	w Diet Dressing	RT	1/2	/
	Bread	2 slices	6RKO	1400	RT		Green Beans 1/2 c	60	1pan	/
	Drink w/Vit C	8 oz	15pk	1200	40		Bread 2 sl	RT	3Bb	/
							Unsweet Drink 8 oz	40	15	/
Meal Count Documentation										
Portions verified by: <i>[Signature]</i> Staff <i>[Signature]</i>										
Signature: <i>[Signature]</i> Population - ICE 579 Cook Supervisor MARSHALLS 69										
Signature: <i>[Signature]</i> Call Backs 7 Food Service Manager Test Trays 1										
MEAL TRAY SET UP										
Prepared by: <i>[Signature]</i> Johnny Sack Sack meal TEST Proteins 2 - 2oz 1 oz Bread 4 slices 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 1 each										
Test Sacks: Tuna French fries Colelaw Beans Tuna Bread										



Secure Services™

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

OPENING and CLOSING CHECKLIST

Date: 5/9/2020

Time: 0135 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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		150	189	—
	Lunch		158	182	—
	Dinner		152	182	—
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		150	160	200 ppm
	Lunch		135	137	200 ppm
	Dinner		127	125	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2.8	35.1	37.6
Record temperatures, Freezer and Walk-ins	PM		-1	37	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	157	154			

[Signature]
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 5-11-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 09, 2020			SATURDAY			DINNER			CYCLE: 5		
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	
Sosa -	Chicken Leg Qt	4 oz	157kg	1100	186°	VEGETARIAN	Baked Chicken 4 oz	184°	27h	0	
Jesus -	Potatoes	1/2 cup	87kg	1100	207°	Peanut Butter	Steam Potatoe 1/2 c	187°	17h	0	
Jesus -	Cabbage	1/2 cup	107h	1100	204°	3 oz	Cabbage 1 c	204°	107h	1	
Jesus -	Mixed Vegetables	1/2 cup	27h	1400	201°		Mix Vegetable 1 c	201°	77h	0	
Sahag -	Roll	1 each	2bin	1400	RT	Bread	Roll 1 ea	RT	2bin	0	
Barahena -	Margarine	1 pat	1.5CS	1400	37°	4 slices	Fresh Fruit 1 ea	39°	1CS	0	
Alvardo -	Chocolate Cake	1 piece	2bag	1400	RT						
Li -	Drink w/Vit C	8 oz	35CS	1300	32°	Grape Jelly	Unsweet Drink 8 oz	32°	1	0	
Portions verified by: _____ Signature: <u>A. Perry</u> Cook Supervisor Signature: <u>zthk</u> Food Service Manager											
SERVICE DOCUMENTATION First cart out: <u>1600</u> Last cart out: <u>1700</u> Signature: <u>A. Perry</u>											
MEAL TRAY SET UP veg cake roll Cabbage Potatoe Chicken											
Meal Count Documentation Population - ICE MARSHALLS Call Backs Test Trays 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 Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No											



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5/10/20

Time: 0600 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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		152°	187°	
	Lunch		153	185	
	Dinner		153	183	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		151°	163°	200 ppm
	Lunch		165	170	200 ppm
	Dinner		132	120	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2.6	35.2	37.9
Record temperatures, Freezer and Walk-ins	PM		-3	37	38
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75°	60°	
Record temperatures, Dry Storage Areas	PM		64	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	158°	156			

Mark
Signature, Cook Supervisor (AM) DATE

A. Perez
Signature, Cook Supervisor (PM)

STH 5-11-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 10, 2020		SUNDAY				BREAKFAST		CYCLE: 5			
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	
Olanie	Cream of Rice	1 cup	1 case	0400	78	VEGETARIAN Scrambled Eggs 1/2 cup	Bran Flakes	1 c	RT	1/4 case	0415 1pm
	Scrambled Eggs	1/2 cup	6 case	0230	68			Peanut Butter	1 oz	RT	6 case
Martinez	w/T-sausage		N/A		N/A		Diet Jelly	2 pkts	RT	N/A	N/A
	Salsa	1/2 cup	3 case	0445	RT					3 case	N/A
Amaya	Tortilla	2 each	2 case	0500	RT		Bread	1 sl	RT	4 WS	N/A
	Apple Coffee Cake	1 piece	2 case	0500	RT		Fresh Fruit	1 ea	RT	2 case	N/A
	Sugar	2 pkts	30 case	0415	RT		Sugar Sub	2 pkts	RT	30 case	N/A
	Coffee	8 oz	30 case	0430	163°		Coffee	8 oz	163°	30 case	N/A
	Milk 2%	8 oz	587	0500	39°		Milk 2%	8 oz		587	AA
Portions verified by: <i>[Signature]</i>											
SERVICE DOCUMENTATION											
First cart out: 04:45 Last cart out: 05:50 Signature: <i>[Signature]</i>											
Meal Count Documentation Population 587 Population - ICE 527 MARSHALLS 60 Call Backs 2 Test Trays 2											
Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No											
MEAL TRAY SET UP											
Scrambled Eggs Coffee Cake Tortilla Salsa Cream of Rice											
HS SNACK Protein 1 oz Bread 2 slices HYPERT CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each											
Sack meal TEST CALL BACK TOTALS											
Prepared by: <i>[Signature]</i> Cook Supervisor: <i>[Signature]</i> Food Service Manager: <i>[Signature]</i>											
Prepared by: <i>[Signature]</i> Johnny Sack Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 10, 2020			SUNDAY			LUNCH			CYCLE: 5		
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	
Fiona Alemyu Deluna	Turkey Bologna	4 oz	140 lbs	0630	40	VEGETARIAN Cheese 3 oz	Turkey	40	4 1/2 pan	1/2 pan	
	Potato Salad	1/2 cup	5 pan	0700	40		Steam Potato	1/2 c	40	1 pan	—
	Coleslaw	1/2 cup	6 pan	0800	40		ColeSlaw w/dressing	1 c	40	6 pan	—
Leoncio Henok Ibrahim	Lettuce	1/2 cup	6 pan	0830	40	Green Beans	Green Beans	1 c	1 pan	—	
	Onion	1 slice	1 tub	0900	38		Lettuce	1/2 c	40	6 pan	—
	Mayo	1 pkt	1/2 es	0800	RT		Onion	2 sl	38	1 tub	—
Kidene Nche	Bread	2 slices	43 bag	0930	RT	Mustard	Mustard	1 pkt	5 pc	—	
	Unsweetened Tea	8 oz	.40	0800	40		Bread	2 sl	RT	43 bag	—
<p>Portions verified by: <u>Reyad</u></p> <p>Signature: <u>Cook Supervisor</u></p> <p>Signature: <u>Food Service Manager</u></p>											
<p>Meal Count Documentation</p> <p>Population: 587 Staff: \emptyset</p> <p>Population - ICE: 517</p> <p>MARSHALLS: 60</p> <p>Call Backs: 2</p> <p>Test Trays: 1</p>											
<p>Signature: <u>Reyad</u> First cart out: 1030</p> <p>Cook Supervisor: <u>Zah</u> Last cart out: 1135</p> <p>Food Service Manager: <u>Reyad</u> Signature: <u>Reyad</u></p>											
<p>MEAL TRAY SET UP</p>											
<p>Prepared by: <u>Johnny Sack 50</u></p> <p>Proteins: 2 - 2oz</p> <p>Bread: 4 slices</p> <p>Fruit: 1 each</p> <p>Drink: 1 each</p>											
<p>Prepared by: <u>Detawee</u> Potato Salad</p> <p><u>Geamtes</u> Lettuce</p> <p>Turkey Bologna</p> <p>Salmon</p> <p>Bread</p>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 10, 2020		SUNDAY				DINNER			CYCLE: 5	
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
Sosa	Red Beans and Polish Sausage	1 cup	10 Ph	1100	227°	VEGETARIAN	Beef Patty 4 oz	46°	1 Ph	0
Sosa	Rice	1/2 cup	8 Ph	1100	209°	Red Beans 2 cups	Red Beans 1 c	48°	1 Ph	0
Salis	Hominy	1/2 cup	6 Ph	1100	209°		Rice 1/2 c	201	8 Ph	1
Perez	Tossed Salad	1/2 cup	2 Bin	1400	37°	Rice 1 cup	Carrots 1/2 c	47	1 Ph	0
Singh	Dressing	1 oz	2 CS	1400	RT		Tossed Salad 1/2 c	37	2 Bin	0
Barahana	Tortilla	2 each	2 Bin	1300	RT		Diet Dressing 1 oz	RT	1 CS	0
Lakesan	White Cake	1 piece	2 CS	1400	RT		Tortilla 1 ea	RT	2 Bin	0
Li	Drink w/Vit C	8 oz	35 CS	1300	33°		Canned Fruit 1/2 c	RT	1 Ph	0
							Unsweet Drink 8 oz	33	1	0
<p>Portions verified by: _____</p> <p>Signature: <u>A. Perry</u> Cook Supervisor</p> <p>Signature: <u>SKK</u> Food Service Manager</p>										
<p>MEAL COUNT DOCUMENTATION</p> <p>Population - ICE: MARSHALLS</p> <p>Call Backs: 0</p> <p>Test Trays: 2</p> <p>Population: _____</p> <p>Staff: _____</p> <p>Labeled & Refrigerated: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Johnny Sack Meal Counts: _____</p> <p>Test Sacks: _____</p> <p>Labeled & Refrigerated: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>										
<p>Signature: _____ First cart out: 1545</p> <p>Signature: _____ Last cart out: 1630</p> <p>Signature: _____ Signature: A. Perry</p>										
<p>MEAL TRAY SET UP</p> <p>Proteins: 2 - 2oz</p> <p>Bread: 4 slices</p> <p>Fruit: 1 each</p> <p>Drink: 1 each</p> <p>Johnny Sack</p> <p>Hominy</p> <p>Cake</p> <p>Sealed</p> <p>Beans</p> <p>Sausage</p>										