

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

| Date:  | 4 Novemb  | er 2020                            |                         |
|--|---|------------------------------------|-------------------------|
|  | DAY   | Month                              | YEAR                    |
| Requested by:  |   | <del>-</del>                       |                         |
|  | NAME  | POSITION                           | ſ                       |
| Transmitted by:  |   |                                    |                         |
|  |   |                                    |                         |
|  | NAME  | Position                           |                         |
| Were electronic files sent?                                      |   |                                    |                         |
| $YES \mathbf{Z}$   | $No \square$  |                                    |                         |
| How many people are curre  | ntly being cob  | orted/quarantined due to sickne    | ss?                     |
| • 1 1  | •   | •                                  |                         |
| Number of people currently                                       | NAME  Revin Vargas, Constituent Liaison NAME  POSITION  RERO Denver Field Office Executive Revinate Position  Revin Vargas, Constituent Liaison Position Position  Revin Vargas, Constituent Liaison Position  Revin Vargas, Constituent Liaison Position P |                                    | 9                       |
| Transmitted by:    ERO Denver Field Office Executive Review Unit |   |                                    |                         |
| FORMAL COUNTS: 2.8   | V. A.   |                                    |                         |
| How many people were mos   | st recently for   | mally counted in this facility?    |                         |
| Number of people m   | ost recently fo   | ormally counted in the facility:   | 289                     |
| How many people formally   | counted in thi  | is facility describe themselves as | s the following gender? |
| Female: 17   |   |                                    |                         |
| Male: 272  |   |                                    |                         |
| Nonbinary: 0   |   |                                    |                         |
| Prefer not to say: 0   |   |                                    |                         |
|  |   |                                    |                         |

| How many people formally counted in this facility describe themselves as transgender? |
|---|
| Number of people that describe themselves as transgender: 6                           |
| How many people have been brought into the facility this week?                        |
| Number of people brought into the facility this week: 28                              |
| How many people have left the facility this week?                                     |
| Number of people who left the facility this week: 36                                  |
| How many people and where did those who left the facility go?                         |
| Released into community: unknown  |
| Formally removed from the United States: unknown                                      |
| Moved to other facility: unknown  |
| Other: unknown  |
| How many people are currently being housed in the Annex?                              |
| Number of people who are being housed in the Annex: 87                                |
| Female: 17  |
| Male: 70  |
| COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2020:   |
| Detainees: 5  |
| ICE Employees: 0  |
| GEO Employees: 7  |
| DOCUMENTS RECEIVED: Daily Kitchen Opening and Closing Checklists                      |
| RECEIVED $\square$ NOT RECEIVED $\square$   |
| Daily Foods Production Service Records  |
| RECEIVED ✓ $NOT RECEIVED$ □ Temperature Logs  |
| RECEIVED $\square$ NOT RECEIVED $\square$   |
| Law and Leisure Library Logs  |
| RECEIVED □ NOT RECEIVED ☑  Medical Staffing Update                                    |
| $Received \ lacksquare Not Received \ \Box$   |

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

#### **SUPPLEMENTAL NOTES:**

Request for information made on November 2nd, 2020. All population numbers current as of November 5th, 2020

#### KITCHEN DOCUMENTS:

Menu provided, see attached documents

#### MEDICAL:

Johnny Choate, Warden, provided the weekly update on medical staffing as of November 5th. 2020

- 1-Health Services Administrator
- 1- Admin. Assistant
- 1- Medical Doctor
- 2- PA's
- 12-RN's
- 12-LPN's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1- part-time psychologist
- 1 Medical Administrative Assistant

#### TEMPERATURE CHECKS:

Documents attached.

#### LAW LIBRARY:

Documents were given from the incorrect week. Crow's staff requested to be given last week's records. Staff did not receive a response from ICE at the time of posting this report

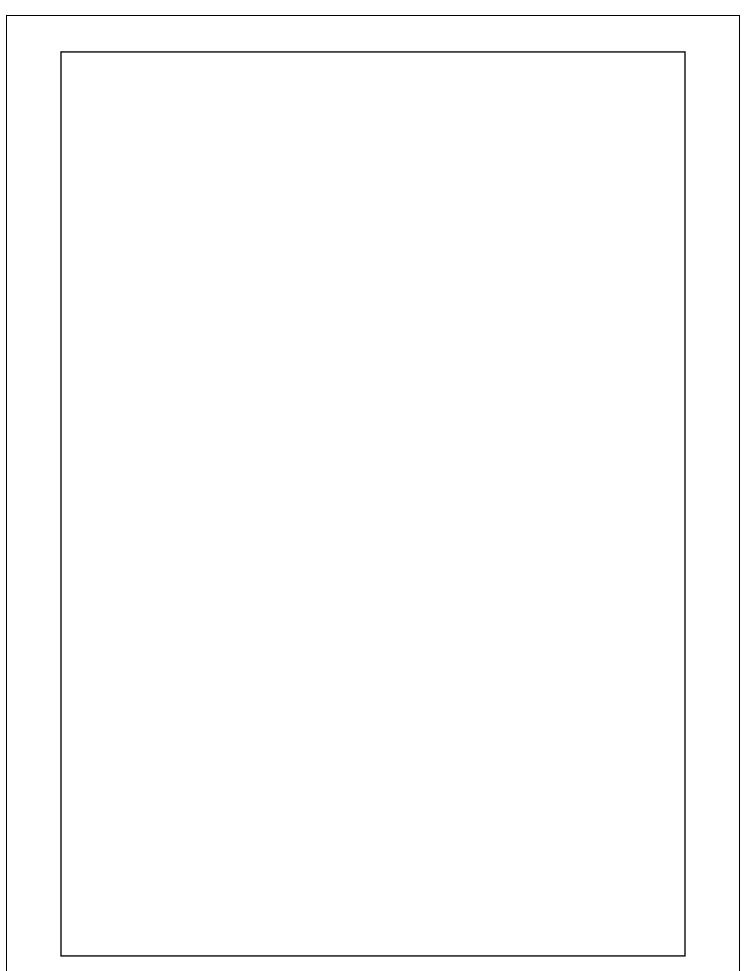
#### **COVID-19 UPDATES:**

2 Confirmed ICE staff members on ice.gov as of 11/5/20 120 Confirmed Detainees on ice.gov as of 11/5/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. They informed that they have seven (7) staff members, GEO, that has tested positive this week; no ICE employees. They have also reported five (5) new positive cases this week amongst the detainees.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

<sup>\*\*</sup>Per required GEO reporting to local agencies



#### **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: | 5/15/2020<br>BREAKFAST       | LUNCH                    | CYCLE 5 WEEK-AT-A-GLAN<br>DINNER    |
|------------|------------------------------|--------------------------|-------------------------------------|
| MONDAY     | Oatmeal                      | Beef Patty               | T-Ham Macaroni Cheese Casserol      |
|            | Scrambled Eggs               | Hamburger Bun            | Beans                               |
|            | Jelly                        | Rice                     | English Peas                        |
|            | Biscuit                      | Pinto Beans              | Combread                            |
|            |                              |                          |                                     |
|            | Margarine                    | Lettuce                  | Margarine                           |
|            | Sugar                        | Mustard or Mayo          | Applesauce Cake                     |
|            | Coffee<br>Milk 2 %           | Fruit                    | Fortified Sugar Free Beverage       |
| HERDAY     |                              | Fortified Sugar Free Tea | Objeten Station                     |
| UESDAY     | Dry Cereal                   | Fideo w/ Meat Sauce      | Chicken Fried Steak                 |
|            | Pancakes                     | Carrots                  | Whipped Potatoes                    |
|            | Syrup                        | Green Salad              | Cream Gravy                         |
|            | Turkey Ham                   | Garlic Bread             | Green Beans                         |
|            | Margarine                    | Spice Cake               | Dinner Roll                         |
|            | Sugar                        | Fortified Sugar Free Tea | Salad w/ Dressing                   |
|            | Coffee                       | Dressing                 | Margarine                           |
|            | Milk 2 %                     |                          | Fortified Sugar Free Beverage       |
| EDNESDAY   | Farina                       | Tahitian Chicken         | Chicken Leg Quarter                 |
|            | Eggs                         | Rice                     | Potatoes Augratin                   |
|            | Peppered Gravy               | Green Beans              | Mixed Vegetables                    |
|            | Biscuit                      | Pinto Beans              | Beans                               |
|            | Margarine                    | Green Salad              | Roll                                |
|            | Sugar                        | Dressing                 | Cake                                |
|            | Coffee                       | Combread                 |                                     |
|            | Milk 2 %                     | Fortified Sugar Free Tea | Fortiflad Sugar Free Beverage       |
| HURSDAY    | Rice and Raisins             |                          | Today Colonia                       |
| HUKSDAY    |                              | Fajita w/ Tortillas      | Turkey Salami                       |
|            | Pancakes                     | Grilled Onions & Peppers | Cheese, Sliced                      |
|            | Syrup                        | Spanish Rice             | Macaroni Salad                      |
|            | Turkey Ham                   | Refried Beans            | Com Salad                           |
|            | Margarine                    | Salsa                    | Mustard / Mayo                      |
|            | Sugar                        | Garden Salad / Dressing  | Lettuce & Onion                     |
|            | Coffee                       | White Cake               | Bread                               |
|            | Milk 2 %                     | Fortified Sugar Free Tea | Fortified Sugar Free Beverage       |
| RIDAY      | Dry Cereal                   | Chicken Stir-Fry         | Tuna Salad                          |
|            | Creamed Meat Gravy           | Rice                     | Grilled Potatoes                    |
|            | Grilled Potatoes             | Peas                     | Pinto Beans                         |
|            | Biscuit                      | Com                      | Colesiaw                            |
|            | Margarine                    | Biscuit                  | Ketchup                             |
|            | Sugar                        | Pudding                  | Bread                               |
|            | Coffee                       | Margarine                | Fortified Sugar Free Beverage       |
|            | Milk 2 %                     | Fortified Sugar Free Tea | rorance onger riee neverage         |
| ATURDAY    | Oatmeai                      |                          | Saliahum Staatu                     |
| AIUNDAI    |                              | Chicken Patty            | Salisbury Steak                     |
|            | Scrambled Eggs w/ T-Ham      | Green Beans              | Potatoes                            |
|            | Cinnamon Roli                | Pinto Beans              | Cabbage                             |
|            | Jelly                        | Potato Salad             | Mixed Vegetables                    |
|            | Biscult                      | Lettuce                  | Roll                                |
|            | Margarine                    | Onion                    | Chocolate Cake w/ lcing             |
|            | Sugar                        | Bun                      | Margarine                           |
|            | Coffee                       | Fortified Sugar Free Tea | Fortified Sugar Free Beverage       |
|            | Milk 2 %                     |                          |                                     |
| UNDAY      | Cream of Rice                | Turkey Bologna           | Red Beans & Polish Sausage          |
|            | Eggs w/ Turkey Sausage       | Potato Salad             | Rice                                |
|            | Salsa                        | Colesiaw                 | Hominy                              |
|            | Apple Coffee Cake            | Lettuce                  | Tossed Salad                        |
|            |                              |                          |                                     |
|            | Tortillas                    | Onlon                    | Dressing                            |
|            |                              |                          | Dressing<br>Tortilias               |
|            | Tortillas<br>Sugar<br>Coffee | Onlon<br>Bread<br>Mayo   | Dressing<br>Tortilias<br>White Cake |

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



#### **ADULT CYCLE MENUS**

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| MENU DATE: | 5/15/2020                   |                               | CYCLE 4 WEEK-AT-A-GLAN        |
|------------|-----------------------------|-------------------------------|-------------------------------|
|            | BREAKFAST                   | LUNCH                         | DINNER                        |
| MONDAY     | Oatmeal                     | Chickon Fajitas               | Beef Patty on Bun             |
|            | Scrambled Eggs              | Grilled Peppers & Onions      | Hash Browns                   |
|            | Potatoes                    | Rice                          | Colesiaw                      |
|            | Jelly or Salsa              | Pinto Beans                   | Shredded Lettuce              |
|            | Biscuit or Tortillas        | Tortillas                     | Onion                         |
|            | Margarine                   | Lemon Cake                    | Ketchup                       |
|            | Sugar                       | Fortified Sugar Free Tea      | Salad Dressing                |
|            | Coffee                      |                               | Fortified Sugar Free Beverage |
|            | Milk 2 %                    |                               |                               |
| TUESDAY    | Dry Cereal                  | Chicken Fried Steak           | Chicken Spaghetti             |
|            | Pancakes                    | Cream Gravy                   | Beans                         |
|            | Synip                       | Rice                          | Peas and Carrots              |
|            | Turkey Ham                  | Green Beans                   | Green Salad/ Dressing         |
|            | Margarine                   | Dinner Roll                   | Dinner Roll                   |
|            | Sugar                       | Margarine                     | Margarine                     |
|            | Coffee                      | Fortified Sugar Free Tea      | Spice Cake                    |
|            | Milk 2 %                    |                               | Fortified Sugar Free Beverage |
| VEDNESDAY  | Farina                      | Taco Casserole                | Chicken Leg Quarter           |
|            | Eggs                        | Rice                          | Potatoes Augratin             |
|            | Cream Gravy                 | Pinto Beans                   | Mixed Vegetables              |
|            | Biscuit/Margarine           | Salsa                         | Beans                         |
|            | Sugar                       | Green Salad wi Dressing       | Dinner Roll / Margarine       |
|            | Coffee                      | Combread/Margarine            | Bread Pudding                 |
|            | Milk 2 %                    | Fortified Sugar Free Tea      | Fortified Sugar Free Beverage |
| HURSDAY    | Oatmeal                     | Fideo w/ Meat Sauce           | Turkey Bologna                |
|            | Turkey Ham                  | Com                           | Beans                         |
|            | Coffee Cake                 | Green Beans                   | Macaroni Salad                |
|            | Fruit                       | Green Salad w/ Dressing       | Lettuce / Onion               |
|            | Sugar                       | Roll                          |                               |
|            | Coffge                      | Margarine                     | Salad Dressing<br>Sub Roll    |
|            | Milk 2 %                    | Fortified Sugar Free Tea      |                               |
|            | Margarine                   | Portined Sugar Free Tea       | Fruit                         |
| RIDAY      | Dry Cereal                  | Breaded Fish                  | Fortified Sugar Free Tea      |
| ····D····  | French Toast                |                               | Turkey Hot Dogs / Buns        |
|            |                             | Rice                          | Chili                         |
|            | Syrup                       | Mixed Vegetables              | Beans                         |
|            | Turkey Sausage              | Pinto Beans                   | Polato Salad                  |
|            | Margarine                   | Ketchup                       | Colesiaw                      |
|            | Sugar<br>Coffee             | Roll                          | Onlon                         |
|            |                             | Margarine                     | Mustard                       |
|            | Milk 2%                     | Fortified Sugar Free Tea      | Fruit Cobbler                 |
| ATIME      |                             |                               | Fortified Sugar Free Beverage |
| ATURDAY    | Oatmeal                     | Tamalo Pie                    | Chicken Stir Fry              |
|            | Scrambled Eggs              | Rice                          | Rice                          |
|            | Turkey Sausage              | Beans                         | Carrots                       |
|            | Jelly                       | Cole Slaw                     | Bread                         |
|            | Biscults                    | Combread w/ Margarine         | Margarine                     |
|            | Margarine                   | Pineapple Cake                | Yellow Cake                   |
|            | Sugar                       | Fortified Sugar Free Tea      | Fortified Sugar Free Beverage |
|            | Coffee                      |                               |                               |
|            | Milk 2 %                    |                               |                               |
| UNDAY      | Dry Ceroal                  | Turkey, Sliced                | Enchilada Casserole           |
|            | Scrambled Eggs w/ T-Sausage | Potato Salad                  | Spanish Rice                  |
|            | Refried Beans               | Colosiaw                      | Pinto Beans                   |
|            | Grilled Potatoos/Katchup    | Lettuco                       | Salsa                         |
|            | Salsa                       | Onion                         | Salad/ Dressing               |
|            | Tortillas                   | Mustard / Mayo                | Combread                      |
|            | Sugar                       | Bread                         | Margarine                     |
|            | Coffee                      | Brownie                       | Fortified Sugar Free Beverage |
|            | Milk 2 %                    | Fortified Sugar Free Beverage |                               |

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







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

#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  | A            | M     | Pl     | M          |              | Comme         | nts |         |     |
|--|--------------|-------|--------|------------|--------------|---------------|-----|---------|-----|
|  | No           | Yes   | No     | Yes        |              |               |     |         |     |
| All areas secure, no evidence of theft                 | Nei          | ×     |        |            |              |               |     |         |     |
| Workers reported to work, no open sores                | X            |       | ×      |            |              | 1             |     |         |     |
| no skin infections                                     | ×            |       | 7      |            | ND de        | taine         | res | )       |     |
| no diarrhea  |              |       |        |            |              |               |     |         |     |
| Kitchen is in good general appearance                  |              | ×     | 1      | Y          |              |               |     |         |     |
| All kitchen equipment operational & clean              |              | ×     |        | 1          |              |               |     |         |     |
| All tools and sharps inventoried                       |              | X     |        | 7          |              |               |     |         |     |
| All areas secure, lights out, exits locked             |              | 15    |        | V          |              |               |     |         |     |
| DISH MACHINE   |              | Temp  | eratu  | re         | Wash 150+    | Rinse 18      | 0+  |         |     |
| Temperature according to manufacturer's specifications |              |       | Break  | fast       | And and and  | -1-           |     |         |     |
| and chemical agent used in Final Rinse                 | Lunch        |       |        |            | 1510         | 188           |     |         |     |
|  | Dinner       |       |        |            | 156          | 185           |     |         |     |
| POT and PAN SINK                                       |              | Temp  | eratu  | re         | Wash 110 °F+ | Rinse 110 °F+ |     | 200 p   | pm  |
| Final Rinse Temps determined by chemical agent used    |              |       |        | fast       |              | -             |     |         |     |
|  |              |       | Lun    | ch         | 110          | 115           |     | 200 ppr |     |
|  |              |       | Din    | ner        | 116          | 115           | 7   | Onh     | pan |
| FREEZER and WALK-IN                                    | т            | emne  | rature |            | Freezer 0°F  | Walk-in       | Wa  | lk-in 2 | 1   |
| TREEZER and WALK-IIV                                   |              | empe  | ature  |            | or below     | 35-40 °F      | 35- | 40 °F   |     |
| Record temperatures, Freezer and Walk-ins              |              |       |        | AM         | -41          | 38.2          |     | 9.8     |     |
| Record temperatures, Freezer and Walk-ins              | 21           |       |        | PM         | -6.2         | 39.3          | 30  | 5       |     |
| DRY STORAGE  | Temp         | eratu | re 45- | 80 °F      | Spice Room   | Store Rm      |     |         |     |
| Record temperatures Dry Storage Areas                  |              |       |        | AM         | 65           | 68            |     |         |     |
| Record temperatures, Dry Storage Areas                 |              |       |        | PM         | 68           | 68            |     |         |     |
| Water Temps & Handwash Areas                           | AN<br>105-12 |       | P)     | M<br>20 °F |              |               |     |         |     |
|  | 105-12       |       | 120    |            |              |               | -   |         |     |

Signature, Cook Supervisor (AM)

01.2020 DATE





# **OPENING and CLOSING CHECKLIST**

| Date: 10/3//2020                                       | 1.27       |          |     | 0200 AM      | PM           |            |
|--|------------|----------|-----|--------------|--------------|------------|
| Shift Checklist  | AM         | PM       |     |              | Comment      | ts         |
|  | No Yes     | No       | Yes |              |              |            |
| All areas secure, no evidence of theft                 | 01/0       |          |     |              |              |            |
| Workers reported to work, no open sores                | 11///      | X        |     | 1            |              |            |
| no skin infections                                     | 1////      | *        |     | no de        | tames        | 5          |
| no diarrhea  | MA         | X        |     | 10           |              |            |
| Kitchen is in good general appearance                  | 11/11      | 1        | Y   |              |              |            |
| All kitchen equipment operational & clean              | 17         |          | X   |              |              |            |
| All tools and sharps inventoried                       |            |          | X   | <u> </u>     |              |            |
| All areas secure, lights out, exits locked             |            |          | X   |              |              |            |
| DISH MACHINE   | Tem        | perature | 9   | Wash 150+    | Rinse 180    | +          |
| Temperature according to manufacturer's specifications |            | Breakf   | ast | 157          | 138          |            |
| and chemical agent used in Final Rinse                 |            | Lunc     | h   | 158          | 180          |            |
|  |            | Dinne    | er  | 158          | 185          |            |
| POT and PAN SINK                                       | Tem        | perature | 9   | Wash 110 °F+ | Rinse 110 °I | F+ 200 ppm |
| Final Rinse Temps determined by chemical agent used    |            | Breakf   | ast | 112          | 115          | DUDDIM     |
|  |            | Lunc     | h   | 120          | 125          | 2010 POW   |
|  |            | Dinne    | er  | 112          | 116          | 200 ppm    |
| FREEZER and WALK-IN                                    | Tempe      | rature   |     | Freezer 0°F  | Walk-in      | Walk-in 2  |
| TREEZER and WAER-IIV                                   | Tempe      | Tuture   |     | or below     | 35-40 °F     | 35-40 °F   |
| Record temperatures, Freezer and Walk-ins              |            |          | AM  | -7.3         | 36.7         | 37.6       |
| Record temperatures, Freezer and Walk-ins              |            |          | PM  | -6.LL        | 38.7         | 39.6       |
| DRY STORAGE  | Temperatu  | ire 45-8 | o°F | Spice Room   | Store Rm     |            |
| Record temperatures Dry Storage Areas                  |            |          | AM  | 68           | 68           |            |
| Record temperatures, Dry Storage Areas                 |            | 1        | PM  | 63           | 68           |            |
| Water Temps & Handwash Areas                           | AM         | PM       |     |              |              |            |
|  | 105-120 °F | 105-12   | 0°F |              |              |            |
|  | 115        | 120      |     |              |              |            |

Signature, Cook Supervisor (AM)

DATE

Signature Cook Supervisor (PM)

FOOD SERVICE MANAGER





#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  | AM            | 1                       | PI      | M            |                         | Comme               | nts       |                   |     |
|--|---------------|-------------------------|---------|--------------|-------------------------|---------------------|-----------|-------------------|-----|
|  | No            | Yes                     | No      | Yes          |                         |                     |           |                   |     |
| All areas secure, no evidence of theft                 |               | X                       | Total ! |              |                         |                     |           |                   |     |
| Workers reported to work, no open sores                |               | $\langle \rangle$       | V       |              |                         |                     |           |                   |     |
| no kin infections                                      |               | x                       | Y       |              | no de                   | taine               | es        | 5                 |     |
| no diarrhea  |               | $\langle \cdot \rangle$ | 4       |              |                         |                     |           |                   |     |
| Kitchen is in good general appearance                  |               | X                       |         | Y            |                         |                     |           |                   |     |
| All kitchen equipment operational & clean              |               | X                       |         | Y            |                         |                     |           |                   |     |
| All tools and sharps inventoried                       |               | X                       |         | V            |                         |                     |           |                   |     |
| All areas secure, lights out, exits locked             |               |                         |         |              |                         |                     |           |                   |     |
| DISH MACHINE   | T             | emp                     | eratui  | re           | Wash 150+               | Rinse 180+          |           |                   |     |
| Temperature according to manufacturer's specifications |               |                         | Break   | fast         | 153                     | 158                 |           | now to            | emp |
| and chemical agent used in Final Rinse                 | Lu            |                         |         | ch           | 150                     | 181                 |           |                   | ,   |
|  |               |                         | Din     | ner          | 150                     | 185                 |           |                   |     |
| POT and PAN SINK                                       | T             | Temperature             |         | Wash 110 °F+ | Rinse 110 °F+           |                     | PP        |                   |     |
| Final Rinse Temps determined by chemical agent used    |               | Breakfast               |         | 118          | 118                     |                     | 200       | Opm               |     |
|  |               |                         | Lunch   |              | 112                     | 115                 |           | 200               | PPM |
|  |               |                         | Dinner  |              | 112                     | 115                 | -         | 260               | PRA |
| FREEZER and WALK-IN                                    | Tei           | mper                    | ature   |              | Freezer 0°F<br>or below | Walk-in<br>35-40 °F | 1,515, 41 | lk-in 2<br>-40 °F | 1/  |
| Record temperatures, Freezer and Walk-ins              |               |                         |         | AM           | -41.8                   | 36.2                |           | 8,4               |     |
| Record temperatures, Freezer and Walk-ins              |               |                         |         | PM           | -5.7                    | 333                 | 3         | 9.6               |     |
| DRY STORAGE  | Tempe         | ratur                   | re 45-  | 80 °F        | Spice Room              | Store Rm            |           |                   |     |
| Record temperatures Dry Storage Areas                  |               |                         | 1000    | AM           | 68                      | 62                  |           |                   |     |
| Record temperatures, Dry Storage Areas                 |               |                         |         | PM           | 68                      | 63                  |           |                   |     |
| Water Temps & Handwash Areas                           | AM<br>105-120 |                         |         | M<br>20 °F   |                         |                     |           |                   |     |
|  | 100-170       |                         | 1117-1  | /            |                         |                     |           |                   |     |

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/30/2020

11/2020

DATE

Signature, Cook Supervisor (PM)





# FOOD SERVICE UNIT: 195- AURORA KITCHEN

#### **OPENING and CLOSING CHECKLIST**

| Date: 10/29/20 Shift Checklist                         | Al          | M     | Pl          | M            |                         | Commer              | its |                   |      |
|--|-------------|-------|-------------|--------------|-------------------------|---------------------|-----|-------------------|------|
|  | No          | Yes   | No          | Yes          |                         |                     |     |                   |      |
| All areas secure, no evidence of theft                 |             | ×     |             |              |                         |                     |     |                   |      |
| Workers reported to work, no open sores                |             | *     | 7           | 1            | node                    | tune                | 25  |                   |      |
| no kin infections                                      |             | _X    | 4           |              |                         |                     |     |                   |      |
| no diarrhea  |             | *     | 7           |              |                         |                     |     |                   |      |
| Kitchen is in good general appearance                  |             | X     |             | 4            |                         |                     |     | -                 | _    |
| All kitchen equipment operational & clean              |             | ×_    |             | ×            |                         |                     |     |                   |      |
| All tools and sharps inventoried                       |             | X     |             | 4            |                         |                     |     |                   | -    |
| All areas secure, lights out, exits locked             |             | Dept. |             | 14           |                         |                     |     |                   |      |
| DISH MACHINE   |             |       | Temperature |              | Wash 150+               | Rinse 18            | 0+  |                   |      |
| Temperature according to manufacturer's specifications |             |       | Break       |              | 153                     | 186                 |     |                   |      |
| and chemical agent used in Final Rinse                 |             |       | Lun         |              | 155                     | 188                 |     |                   |      |
|  |             |       | Din         | ner          | 155                     | 135                 |     | 1.00              |      |
| POT and PAN SINK                                       |             | Temp  | erature     |              | Wash 110 °F+            | Rinse 110           | °F+ | 200 p             |      |
| Final Rinse Temps determined by chemical agent used    |             |       | Breal       | kfast        | 110                     | 115                 |     | 200               | gepn |
|  |             |       | Lunch       |              | 110                     | 112                 |     | 200               | garu |
|  |             |       | Din         | ner          | 110                     | 1/4                 |     | 200               | Ppm  |
| FREEZER and WALK-IN                                    | Т           | empe  | ratur       | е            | Freezer 0°F<br>or below | Walk-in<br>35-40 °F | 100 | lk-in 2<br>-40 °F |      |
| Record temperatures, Freezer and Walk-ins              |             |       |             | AM           | -7. y                   | 39                  | 3   | 7.4               |      |
| Record temperatures, Freezer and Walk-ins              |             |       |             | PM           | -6.5                    | 39                  | 3   | 3                 |      |
| DRY STORAGE  | Temp        | eratu | re 45       | -80 °F       | Spice Room              | Store Rm            |     |                   |      |
| Record temperatures Dry Storage Areas                  | 1           |       |             | AM           | 68                      | 68                  |     |                   |      |
| Record temperatures, Dry Storage Areas                 |             |       |             | PM           | 63                      | 63                  |     |                   |      |
| Water Temps & Handwash Areas                           | Al<br>105-1 |       | -           | PM<br>120 °F |                         |                     |     |                   |      |
|  |             | 0     | 171         | )            |                         |                     | P   |                   |      |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





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

#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  |              | M      | PI          |      | OZOO AM Time: 800 PM |               |      |         |     |  |
|--|--------------|--------|-------------|------|----------------------|---------------|------|---------|-----|--|
| Simi Checklist   | No           | Yes    | No          | Yes  |                      | Comme         | 1115 |         | _   |  |
| All areas secure, no evidence of theft                 | 140          | *      | NO          | 103  |                      |               |      |         |     |  |
| Workers reported to work, no open/sores                |              | *      | 7           |      |                      |               |      |         |     |  |
| no skip infections                                     |              |        | X           |      | node                 | tains.        | es   |         |     |  |
| no diarrhea  |              | 1      | ¥           |      |                      | 1000          |      |         |     |  |
| Kitchen is in good general appearance                  |              | 7      |             | Y    |                      |               |      |         |     |  |
| All kitchen equipment operational & clean              |              | x      |             | ~    |                      |               |      |         |     |  |
| All tools and sharps inventoried                       |              | x      |             | 4    |                      |               |      |         |     |  |
| All areas secure, lights out, exits locked             | ne s         | THE .  |             | 1    |                      |               |      |         |     |  |
| DISH MACHINE   | - 2          | Temp   | eratu       | re   | Wash 150+            | Rinse 18      | 80+  |         |     |  |
| Temperature according to manufacturer's specifications |              |        | Break       | fast | 152                  | 185           | -    |         |     |  |
| and chemical agent used in Final Rinse                 |              |        | Lun         | ch   | 155                  | 18            |      |         |     |  |
|  |              |        | Dinr        | ner  | 153                  | 1-85          |      |         |     |  |
| POT and PAN SINK                                       |              | Temp   | eratui      | re   | Wash 110 °F+         | Rinse 110 °F+ |      | 200 ppm |     |  |
| Final Rinse Temps determined by chemical agent used    | 1            |        | Break       | fast | 117-                 | 115           |      | 200,000 |     |  |
|  |              |        | Lun         | ch   | 122                  | 126.          |      | mad and |     |  |
|  |              |        | Dinr        | ner  | 112                  | 116           |      | 200     | PRM |  |
| FREEZER and WALK-IN                                    | Te           | emper  | ature       |      | Freezer 0°F          | Walk-in       |      | lk-in 2 | -   |  |
|  |              | 5/4/1  |             |      | or below             | 35-40 °F      | _    | -40 °F  |     |  |
| Record temperatures, Freezer and Walk-ins              |              |        |             | AM   | -9.0                 | 39.0          | 30   | 8       |     |  |
| Record temperatures, Freezer and Walk-ins              |              |        |             | PM   | -7.1                 | 39.3          | 3    | 8.5     |     |  |
| DRY STORAGE  | Tempe        | eratui | re 45-      |      | Spice Room           | Store Rm      |      |         |     |  |
| Record temperatures Dry Storage Areas                  |              |        |             | AM   | 68                   | 68            |      |         |     |  |
| Record temperatures, Dry Storage Areas                 |              |        | _           | PM   | 63                   | 63            |      |         |     |  |
| Water Temps & Handwash Areas                           | AM<br>105-12 |        | PI<br>105-1 |      |                      |               |      |         |     |  |
|  |              |        | 113         |      |                      | 2000          | _    |         |     |  |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





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

#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  | Al                    | M     | Pl          | M    | Comments     |               |       |           |     |  |
|--|-----------------------|-------|-------------|------|--------------|---------------|-------|-----------|-----|--|
| SIMI ONG MINE  | No                    | Yes   | No          | Yes  |              |               |       |           |     |  |
| All areas secure, no evidence of theft                 |                       | X     |             |      |              |               |       |           |     |  |
| Workers reported to work, no open sores                |                       |       | X           |      | ) = 4        |               |       |           |     |  |
| no kin infections                                      | -                     | _     | X           |      | nodet        | Gines         | Sir   | 1         |     |  |
| no diarrhea  | - X   Vitalogia motil |       |             |      |              |               |       |           |     |  |
| Kitchen is in good general appearance                  |                       | X     | 1           | Y    | Rica         | RO I OV       | 12.0  |           |     |  |
| All kitchen equipment operational & clean              | XY                    |       |             |      | TUTH         | ner vi        | 24    | ice       |     |  |
| All tools and sharps inventoried                       | 15                    | X     |             | ¥    |              |               |       |           |     |  |
| All areas secure, lights out, exits locked             |                       |       |             | ×    |              |               |       |           |     |  |
| DISH MACHINE   |                       | Гетр  | eratu       | re ' | Wash 150+    | Rinse 18      |       |           |     |  |
| Temperature according to manufacturer's specifications |                       |       | Break       | fast | 157          | 182           |       |           |     |  |
| and chemical agent used in Final Rinse                 |                       |       | Lun         | ch   | 158          | 180           |       |           |     |  |
|  |                       |       | Dinr        | ner  | 155          | 185           | 5     |           |     |  |
| POT and PAN SINK                                       |                       | Гетр  | eratu       | re   | Wash 110 °F+ | Rinse 110 °F+ |       | + 200 ppm |     |  |
| Final Rinse Temps determined by chemical agent used    |                       |       | Break       | fast |              |               |       | -         | 7   |  |
|  |                       |       | Lunch       |      | 128  20      |               |       | 20000     |     |  |
|  |                       |       | Dinr        | ner  | 112          | 1120          |       | 2001      | nua |  |
| FREEZER and WALK-IN                                    | Te                    | mpei  | rature      |      | Freezer 0°F  | Walk-in       | 21.84 | lk-in 2   | 1   |  |
|  |                       |       |             |      | or below     | 35-40 °F      |       | 40 °F     |     |  |
| Record temperatures, Freezer and Walk-ins              |                       |       |             | AM   | -6.0         | 36.4          |       | .9        |     |  |
| Record temperatures, Freezer and Walk-ins              |                       |       | 7 84        | PM   | -5.3         | 33.4          | 30    | 1.2       |     |  |
| DRY STORAGE  | Tempe                 | eratu | re 45-      |      | Spice Room   | Store Rm      |       |           |     |  |
| Record temperatures Dry Storage Areas                  |                       |       |             | AM   | 68           | 68            |       |           |     |  |
| Record temperatures, Dry Storage Areas                 |                       |       |             | PM   | 67           | 63            |       |           | -   |  |
| Water Temps & Handwash Areas                           | AM<br>105-120         |       | Pl<br>105-1 | 3.0  |              |               |       |           |     |  |
|  | 120                   |       | 120         |      |              |               |       |           |     |  |

Signature, Cook Supervisor (AM)

10:27-20 DATE

Signature, Cook Supervisor (PM)

7100 10.28

FOOD SERVICE MANAGER





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

#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  | A            | M         | P           | M     |                         | Comme               | ents |                   |     |
|--|--------------|-----------|-------------|-------|-------------------------|---------------------|------|-------------------|-----|
|  | No           | Yes       | No          | Yes   |                         |                     |      |                   |     |
| All areas secure, no evidence of theft                 |              | X         |             |       |                         |                     |      |                   |     |
| Workers reported to work, no open sores                |              | ×         |             |       | No de                   | tained              | 5    |                   |     |
| no skin infections                                     |              | ×         |             |       |                         |                     |      |                   |     |
| no diarrhea  |              | ×         |             |       |                         |                     |      |                   |     |
| Kitchen is in good general appearance                  |              | ×         |             | X     |                         |                     |      |                   |     |
| All kitchen equipment operational & clean              |              | 7         |             | ×     |                         |                     |      |                   |     |
| All tools and sharps inventoried                       |              | x         |             | ×     |                         |                     |      |                   |     |
| All areas secure, lights out, exits locked             |              |           |             | ×     |                         |                     |      |                   |     |
| DISH MACHINE   | Tempe        |           | eratu       | re    | Wash 150+               | Rinse 18            | 30+  |                   |     |
| Temperature according to manufacturer's specifications |              |           | Break       | fast  | 152                     | 186                 |      |                   |     |
| and chemical agent used in Final Rinse                 | Lunch        |           |             |       | 155                     | 188                 |      |                   |     |
|  |              |           | Dinr        | ner   | 155                     | 141                 |      | 1                 |     |
| POT and PAN SINK                                       |              | Гетр      | eratu       | re    | Wash 110 °F+            | Rinse 110 °F+       |      | 200 p             | pm  |
| Final Rinse Temps determined by chemical agent used    |              | Breakfast |             | 112   | 113                     |                     | 2000 |                   |     |
|  | Lur          |           |             | ch    | 112                     | 113                 |      | 200001            |     |
|  |              |           | Dinr        |       | 114                     | 116                 |      |                   | Pam |
| FREEZER and WALK-IN                                    | Te           | emper     | ature       |       | Freezer 0°F<br>or below | Walk-in<br>35-40 °F |      | lk-in 2<br>-40 °F |     |
| Record temperatures, Freezer and Walk-ins              |              |           |             | AM    | -7.4                    | 38.3                |      | 3.7               |     |
| Record temperatures, Freezer and Walk-ins              |              |           |             | PM    | -3                      | 39                  | 4    | 0                 |     |
| DRY STORAGE  | Tempe        | eratur    | e 45-       | 80 °F | Spice Room              | Store Rm            |      |                   |     |
| Record temperatures Dry Storage Areas                  |              |           |             | AM    | 68                      | 68                  |      |                   |     |
| Record temperatures, Dry Storage Areas                 |              |           |             | PM    | 64                      | 64                  |      |                   |     |
| Water Temps & Handwash Areas                           | AM<br>105-12 |           | Pl<br>105-1 |       |                         |                     |      |                   |     |
|  | 120          |           | 134         | 6     |                         | /                   | 1    |                   |     |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





# **OPENING and CLOSING CHECKLIST**

| Date: 10/25/20   |               | District of the last | The second second |     | 0200 AN              | -         | -   | 1       | PM      |
|--|---------------|----------------------|-------------------|-----|----------------------|-----------|-----|---------|---------|
| Shift Checklist  | AM            |                      | PM                | -   |                      | Comme     | nts |         |         |
|  | No '          | Yes                  | No                | Yes |                      |           |     |         |         |
| All areas secure, no evidence of theft   |               | X                    | 产表等               |     |                      |           |     |         |         |
| Workers reported to work no open sores   |               | X                    | - 1               |     |                      |           |     |         |         |
| x skin infections  |               | X                    |                   |     | an d                 | etain     | PP  | 5       |         |
| no diarrhea  |               | Y                    |                   |     | 1100                 | Cian      | CC  | )       |         |
| Kitchen is in good general appearance  | la la         | X                    |                   | X   |                      |           |     |         |         |
| All kitchen equipment operational & clean  |               | E                    |                   | X   |                      |           |     |         |         |
| All tools and sharps inventoried   |               | 4                    |                   | X   |                      |           |     |         |         |
| All areas secure, lights out, exits locked   |               |                      |                   | X   |                      |           |     |         |         |
| DISH MACHINE   | T             | emp                  | erature           | -   | Wash 150+ Rinse 180+ |           | 0+  | -       | 2245000 |
| Temperature according to manufacturer's specifications   |               | -                    | Breakfa           |     | 152                  | 184       |     |         |         |
| and chemical agent used in Final Rinse   |               |                      | Luncl             | h   | 156                  | 185       |     |         |         |
| the state of the s | Dinner        |                      |                   | 155 | 151                  |           |     |         |         |
| POT and PAN SINK   | T             | emp                  | erature           |     | Wash 110 °F+         | Rinse 110 | °F+ | 200     | mm      |
| Final Rinse Temps determined by chemical agent used  |               |                      | Breakfa           |     | 110                  | 117       |     | 2000001 |         |
|  |               |                      | Luncl             | 200 | 112                  | 115       |     |         | DOM     |
|  |               |                      | Dinne             |     | 110                  |           |     |         | PPM     |
| א א א א א א א א א א א א א א א א א א א  | nn            |                      | -                 |     | Freezer 0°F          | Walk-in   | Wa  | lk-in 2 | FILL    |
| FREEZER and WALK-IN  | Ten           | nper                 | ature             |     | or below             | 35-40 °F  |     | 40 °F   |         |
| Record temperatures, Freezer and Walk-ins  |               | _                    | /                 | AM  | -9.4                 | 37.4      | 20  | 8.8     |         |
| Record temperatures, Freezer and Walk-ins  |               |                      |                   | PM  | -5                   | 36        | NC  |         |         |
| DRY STORAGE  | Temper        | atur                 |                   |     | Spice Room           | Store Rm  | 100 |         |         |
| Record temperatures Dry Storage Areas  |               |                      |                   | AM  | (OB                  | (eb       |     |         |         |
| Record temperatures, Dry Storage Areas   |               |                      |                   | PM  | 63                   | 64        |     |         |         |
| Water Temps & Handwash Areas   | AM<br>105-120 | °F                   | PM<br>105-12      |     |                      | 16.00     |     |         |         |
|  | 1010          | 1                    | 139               | 1   |                      |           |     |         |         |

Signature, Cook Supervisor (AM)

DATE

10.76.76

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





# **OPENING and CLOSING CHECKLIST**

| Date: 10 24 20.20                                      |                  |        | Time        | CAY AN                  | 1 Time              | : 19 | 36bl            | PM   |
|--|------------------|--------|-------------|-------------------------|---------------------|------|-----------------|--|
| Shift Checklist  | AM               | P      | M           |                         | Comme               |      |                 |  |
|  | No Ye            | s No   | Yes         |                         |                     | -    |                 |  |
| All areas secure, no evidence of theft                 | 1                |        |             |                         |                     |      |                 |  |
| Workers reported to work, no open sores                |                  | X      |             |                         |                     |      |                 |  |
| no skin infections                                     |                  | X      |             | no de                   | taine               | es   |                 |  |
| no diarrhea  |                  | X      |             |                         | -,,-                |      |                 |  |
| Kitchen is in good general appearance                  | 32               |        | 1/2         |                         |                     |      |                 |  |
| All kitchen equipment operational & clean              |                  |        | X           |                         |                     |      |                 |  |
| All tools and sharps inventoried                       |                  |        | K           |                         |                     |      |                 |  |
| All areas secure, lights out, exits locked             |                  |        | V           |                         |                     |      |                 |  |
| DISH MACHINE   | Ten              | peratu | re          | Wash 150+               | Rinse 18            | 0+   |                 |  |
| Temperature according to manufacturer's specifications | Breakfast        |        |             | 155                     | 156 /m:             |      | -               |  |
| and chemical agent used in Final Rinse                 |                  | Lui    | nch         | 155                     | 185                 |      |                 |  |
|  |                  | Din    | ner         | 155                     | 185                 | -    |                 |  |
| POT and PAN SINK                                       | Temperature      |        |             | Wash 110 °F+            | Rinse 110           | °F+  | 200             | pm   |
| Final Rinse Temps determined by chemical agent used    | Breakfast        |        | 113         | 115                     |                     | 200  |                 |  |
|  |                  | Lur    | nch         | 112                     | 115                 |      |                 | ppil   |
|  |                  | Din    | ner         | 112                     | 116                 |      | -               | DOAn.  |
| FREEZER and WALK-IN                                    | Temp             | eratur |             | Freezer 0°F<br>or below | Walk-in<br>35-40 °F |      | k-in 2<br>40 °F | THE STATE OF THE S |
| Record temperatures, Freezer and Walk-ins              |                  |        | AM          | - 3.6                   | 4.50                | 00   | 10 1            |  |
| Record temperatures, Freezer and Walk-ins              |                  |        | PM          | -4.5                    | -39                 | 3    | 8               |  |
| DRY STORAGE  | Temperat         | ure 45 | -80 °F      | Spice Room              | Store Rm            | -0   |                 |  |
| Record temperatures Dry Storage Areas                  |                  |        | AM          | 6.                      | 6-1                 |      |                 |  |
| Record temperatures, Dry Storage Areas                 |                  |        | PM          | 63                      | 63                  |      | -DIRECTION      |  |
| Water Temps & Handwash Areas                           | AM<br>105-120 °F | 105-   | M<br>120 °F |                         |                     |      | -               |  |
|  | 110              | 12     | 0           |                         |                     |      |                 |  |

FOOD SERVICE MANAGER

DATE

TO 25-20

DATE

Signature, Cook Supervisor (PM)





#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  | AN            | N       | PN           | N         |              | 1 Time                 | THE R. P. LEWIS CO., LANSING. |        |       |
|--|---------------|---------|--------------|-----------|--------------|------------------------|-------------------------------|--------|-------|
|  | No            | Yes     | No           | Yes       |              |                        |                               |        | -     |
| All areas secure, no evidence of theft                 |               | V       |              |           |              |                        |                               |        | -     |
| Workers reported to work no open sores                 |               | -       | 1            |           |              |                        |                               |        |       |
| no skin infections                                     |               |         | 1            |           | no de        | Tinee                  | 5                             |        |       |
| no diarrhea  |               | -       | 1            |           | .,,          |                        |                               |        |       |
| Kitchen is in good general appearance                  |               | V       |              | 1         |              |                        |                               |        |       |
| All kitchen equipment operational & clean              |               | /       |              | /         |              |                        |                               |        |       |
| All tools and sharps inventoried                       |               | V       |              | /         |              |                        |                               |        |       |
| All areas secure, lights out, exits locked             | 10 10 11      |         |              | /         |              |                        |                               |        |       |
| DISH MACHINE   | Temperature   |         | e            | Wash 150+ | Rinse 18     | 10+                    |                               |        |       |
| Temperature according to manufacturer's specifications | Breakfast     |         |              |           |              |                        |                               |        |       |
| and chemical agent used in Final Rinse                 | Lunch         |         |              | 154       | 182          |                        |                               |        |       |
|  |               |         | Dinn         | er        | 158          | 13:                    | 5                             |        |       |
| POT and PAN SINK                                       | Temper        |         | eratur       | e         | Wash 110 °F+ | Wash 110 °F+ Rinse 110 |                               | 200 p  | nm    |
| Final Rinse Temps determined by chemical agent used    |               | _       | Break        |           |              |                        |                               |        | -     |
|  |               |         | Lunc         | ch        | 125          | 128                    |                               | 250    | ppm   |
|  |               |         | Dinn         |           | 110          | 116                    |                               |        | Oppon |
| FREEZER and WALK-IN                                    | Te            | mner    | ature        |           | Freezer 0°F  | Walk-in                | Wal                           | k-in 2 | Prom  |
| A AREA PARKET TO THE ATT                               | 10            | ara por | tittal C     |           | or below     | 35-40 °F               | 35-                           | 40 °F  |       |
| Record temperatures, Freezer and Walk-ins              |               |         |              | AM        | -6.0         | 38.7:                  |                               | 7.2    |       |
| Record temperatures, Freezer and Walk-ins              |               |         |              | PM        | -402         | 39.6                   | 3                             | 3.3    |       |
| DRY STORAGE  | Tempe         | ratur   | e 45-8       | 30 °F     | Spice Room   | Store Rm               |                               |        |       |
| Record temperatures Dry Storage Areas                  |               |         |              | AM        | 68           | 68                     |                               |        |       |
| Record temperatures, Dry Storage Areas                 |               |         |              | PM        | 68           | 6-3                    |                               | -      |       |
| Water Temps & Handwash Areas                           | AM<br>105-120 |         | PN<br>105-12 |           |              |                        |                               |        |       |
|  | 115           | - X     | 121          |           |              |                        |                               |        |       |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE





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

#### **OPENING and CLOSING CHECKLIST**

| Date: 10/22/20   | 10.2             | 2.20        | 0          | Гimе         | :0230 AN    | A Time   | 170   | 6 F     | PM      |
|--|------------------|-------------|------------|--------------|-------------|----------|-------|---------|---------|
| Shift Checklist  | AM               |             | PM         |              | Comments    |          |       |         |         |
|  | No Ye            | sN          | lo         | Yes          |             |          |       |         |         |
| All areas secure, no evidence of theft                 | >                | - 3         |            | A Control    |             |          |       |         |         |
| Workers reported to work no open sores                 | >                | · Y         | 0          | /            |             | - V      |       |         |         |
| no skin infections                                     | >                | - 1         |            |              | noa         | etair    | C.C.  | S       |         |
| nodiarrhea   | 7                | · Y         |            |              |             |          |       |         |         |
| Kitchen is in good general appearance                  | >                |             |            | 1            |             |          |       |         |         |
| All kitchen equipment operational & clean              | X                | -           | ,          | 1            |             |          |       |         |         |
| All tools and sharps inventoried                       | >                |             |            | 1            |             |          |       |         |         |
| All areas secure, lights out, exits locked             |                  | 4           |            | (            |             |          |       |         |         |
| DISH MACHINE   | Ten              | ipera       | ture       |              | Wash 150+   | Rinse 18 | 30+   |         |         |
| Temperature according to manufacturer's specifications | Brea             |             |            |              | 152         | 186      |       |         |         |
| and chemical agent used in Final Rinse                 | Lunch            |             |            | 156e         | 181         |          |       |         |         |
|  |                  | D           | inne       | er           | 15%         | 125      |       |         |         |
| POT and PAN SINK                                       | Ten              | Temperature |            | Wash 110 °F+ | Rinse 110   | °F+      | 200 p | opm     |         |
| Final Rinse Temps determined by chemical agent used    |                  | _           | eakfa      |              | 110         | 112      |       | Ze      | Jane    |
|  |                  | Lunch       |            | 1            | 110         | 115      |       | 20      | 00m     |
|  |                  | D           | inne       | r            | 110         | 116      |       | 12.00   | f lite. |
| FREEZER and WALK-IN                                    | Temp             | erati       | ire        |              | Freezer 0°F | Walk-in  | Wa    | lk-in 2 |         |
|  |                  |             |            |              | or below    | 35-40 °F |       | 40 °F   |         |
| Record temperatures, Freezer and Walk-ins              |                  |             |            | AM           | -3.4        | 376      | 5     | 8.4     |         |
| Record temperatures, Freezer and Walk-ins              |                  |             | _          | PM           | - 5.3       | 25% 1    | 31    | * /     |         |
| DRY STORAGE  | Temperat         | ure         | 45-8       | 0 °F         | Spice Room  | Store Rm |       |         |         |
| Record temperatures Dry Storage Areas                  |                  |             | F          | AM           | 68          | 68       |       |         |         |
| Record temperatures, Dry Storage Areas                 | THE STREET       | -           | F          | PM           | 69,         | 63       |       | -       |         |
| Water Temps & Handwash Areas                           | AM<br>105-120 °F | 10.         | PM<br>5-12 |              |             |          |       |         |         |
|  | 100              | Fie         | 7          |              |             |          |       |         |         |

Signature, Cook Supervisor (AM)

DATE

10-22-2020

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





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

#### **OPENING and CLOSING CHECKLIST**

| Shift Checklist  | AM               |      | PM           |       |              | Comme         | nts |         |      |
|--|------------------|------|--------------|-------|--------------|---------------|-----|---------|------|
|  | No Ye            | s    | No           | Yes   |              |               |     |         |      |
| All areas secure, no evidence of theft                 | X                |      |              |       |              |               |     |         |      |
| Workers reported to work, no open sores                | 1                |      | V            |       |              |               |     |         |      |
| no skin infections                                     | 7                |      | 7            |       | no de        | taine         | 25  |         |      |
| no diarrhea  | بد               |      | 7            |       | 1,000        |               |     |         |      |
| Kitchen is in good general appearance                  | بلم              | -    |              | V     |              |               |     |         |      |
| All kitchen equipment operational & clean              | 7                |      |              | V     |              |               |     |         |      |
| All tools and sharps inventoried                       | >                | -    |              | 1     |              |               |     |         |      |
| All areas secure, lights out, exits locked             |                  | V.   |              | 1     |              |               |     |         |      |
| DISH MACHINE   | Ten              | npe  | rature       | e     | Wash 150+    | Rinse 18      | 0+  |         |      |
| Temperature according to manufacturer's specifications | Breakfast        |      |              | 152   | 194          |               |     |         |      |
| and chemical agent used in Final Rinse                 | Lunch            |      |              | 156   | 181          |               |     |         |      |
|  |                  |      | Dinne        | er    | 152          | 1-85          |     | r e     |      |
| POT and PAN SINK                                       | Temperature      |      |              | e     | Wash 110 °F+ | Rinse 110 °F+ |     | 200 p   | pm   |
| Final Rinse Temps determined by chemical agent used    |                  | E    | 3reakf       | ast   | 111          | 129           |     | 700     | 0000 |
|  |                  |      | Lunc         | h     | 120          | 125           |     | 4000    | Som  |
|  |                  |      | Dinne        | er    | 112          | 130           |     | 200     | PIL  |
| FREEZER and WALK-IN                                    | Temp             | era  | ture         |       | Freezer 0°F  | Walk-in       | Wa  | lk-in 2 |      |
| A ANDERSON OF THE REAL PROPERTY.                       |                  |      |              |       | or below     | 35-40 °F      | 35- | -40 °F  |      |
| Record temperatures, Freezer and Walk-ins              |                  |      | J.           | AM    | -3.2         | 37.8          | 5   | 8.2     |      |
| Record temperatures, Freezer and Walk-ins              |                  |      |              | PM    | Li. b        | 38.9          | 3   | 76      |      |
| DRY STORAGE  | Tempera          | ture | e 45-8       | 80 °F | Spice Room   | Store Rm      |     |         |      |
| Record temperatures Dry Storage Areas                  |                  |      |              | AM    | 68           | 68            |     |         |      |
| Record temperatures, Dry Storage Areas                 |                  |      |              | PM    | 63           | 53            |     |         |      |
| Water Temps & Handwash Areas                           | AM<br>105-120 °I | 1    | PN<br>105-12 |       |              |               |     |         |      |
|  | 170              | - 1  | 17 1         |       |              |               |     |         |      |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





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

#### OPENING and CLOSING CHECKLIST

| Date: 10/2020  |            |            | Time:               | 0400 AM      | Time:     | 174         | 15 PI  | M     |
|--|------------|------------|---------------------|--------------|-----------|-------------|--------|-------|
| Shift Checklist  | AM         | P          | M                   |              | Comme     | nts         |        |       |
|  | No Yes     | No         | Yes                 |              |           |             |        |       |
| All areas secure, no evidence of theft                 | K          |            |                     |              |           |             |        |       |
| Workers reported to work, no open sores                |            |            | X                   | 1            |           |             |        |       |
| no skin infections                                     |            |            | X                   | nodet        | anec      | 5_          |        |       |
| nø diarrhea  | -          |            | X                   |              |           |             |        |       |
| Kitchen is in good general appearance                  | X          |            | TX.                 |              |           |             |        |       |
| All kitchen equipment operational & clean              | K          |            | X                   |              |           |             |        |       |
| All tools and sharps inventoried                       | X          |            | ×                   |              |           |             |        |       |
| All areas secure, lights out, exits locked             |            |            | X                   |              |           | _           |        |       |
| DISH MACHINE   | Tem        | peratu     | re                  | Wash 150+    | Rinse 18  | 0+          |        |       |
| Temperature according to manufacturer's specifications |            | Brea       | kfast               | 153          | 182       |             |        |       |
| and chemical agent used in Final Rinse                 | Lunch      |            |                     | 152          | 780       |             |        |       |
|  |            | Din        | ner                 | 151          | 1467      |             |        |       |
| POT and PAN SINK                                       | Tem        | emperature |                     | Wash 110 °F+ | Rinse 110 | <b>⁰F</b> + | 200 p  | pm    |
| Final Rinse Temps determined by chemical agent used    |            | Brea       | kfast               | 112          | 113       |             | ZO     | of pr |
|  |            | Lu         | nch                 | 71           | 714       |             | 30/    | pr.   |
|  |            | Dir        | ner                 | 110          | 119       |             | la     | ~\v&  |
| FREEZER and WALK-IN                                    | Temp       | eratur     | e                   | Freezer 0°F  | Walk-in   | Wal         | k-in 2 | + +-  |
| I HEREALD WING WILLIAM IN                              | 2 0222     |            |                     | or below     | 35-40 °F  |             | 40 °F  |       |
| Record temperatures, Freezer and Walk-ins              |            |            | AM                  | 8.4          | 373       |             | 50/1   |       |
| Record temperatures, Freezer and Walk-ins              |            |            | PM                  | -6           | 7/4       | کر          | 4      |       |
| DRY STORAGE  | Temperat   | ure 45     | -80 °F              | Spice Room   | Store Rm  |             |        |       |
| Record temperatures Dry Storage Areas                  |            |            | AM                  | LØ8          | 68        |             |        |       |
| Record temperatures, Dry Storage Areas                 |            |            | PM                  | 64           | 63        |             |        |       |
|  |            |            |                     |              |           |             |        |       |
| Water Temps & Handwash Areas                           | AM         | I          | PM                  |              |           |             |        |       |
| •  | 105-120 °F |            | 120 °F              |              |           |             |        | ****  |
|  | 1300       | 12         | $\overline{\Omega}$ |              |           |             |        |       |

Signature, Cook Supervisor (AM)

7/ 20/ 2

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



# North Building Temperature Log

195 Aurora Detention Center3130 Oakland St.Aurora, CO 80010

| Secure | Sen | vices " | H |
|--------|-----|---------|---|
|--------|-----|---------|---|

|           | ecure ser      | Vices           | <del></del>  |              | T            | T            |              | 7            |        |
|-----------|----------------|-----------------|--------------|--------------|--------------|--------------|--------------|--------------|--------|
| Date      | Unit           | Dayroom         | Shower<br>#1 | Shower<br>#2 | Shower<br>#3 | Shower<br>#4 | Shower<br>#5 | Shower<br>#6 | Showe: |
| 11-2-2020 | A-1            | 71              | 104,2        |              |              |              |              |              |        |
|           | A-2            | 732             | Inuse        |              |              |              |              |              |        |
|           | A-3            | 72.7            | 104,1        |              |              |              |              |              |        |
|           | A-4            | 72.1            | 104.1        |              |              |              |              |              |        |
|           | B-1            | 7/,3            | 104.3        |              |              |              |              |              |        |
|           | B-2            | 71.3            | 104.3        |              |              |              |              |              |        |
|           | B-3            | 71.5            | 104.2        |              |              |              |              |              | ,      |
|           | B-4            | 72.5            | 104.3        |              |              |              |              |              |        |
|           | C-1            | 70.7            |              | 104.3        |              |              |              |              |        |
|           | C-2            | 70.4            | Invse        |              |              |              |              |              |        |
|           | C-3            |                 |              | Unoce        | iprod        |              |              |              |        |
|           | C-4            | 71.2            | In USC       |              |              |              |              |              | *      |
|           | D-1            | Unoch           | verel        |              |              |              | N/A          | N/A          | N/A    |
|           | D-2            | Un OCC<br>Unocc | up.ed        |              |              |              | N/A          | N/A          | N/A    |
|           | E-1            | 723             | Inuse        |              |              |              | N/A          | N/A          | N/A    |
|           | E-2            | 72.5            | 103.9        |              |              |              |              |              |        |
|           | MED            |                 |              |              |              |              |              |              |        |
|           | Phy<br>Therapy | N/A             |              | N/A          | N/A          | N/A          | N/A          | N/A          | N/A    |
| ' I       | Intoko         | N/A             |              |              | N/A          | NI/A         | N/A          | BI / A       | BT/A   |

|           | E-2            | 72.5        | 103.9 |     |          |     |       |             |     |
|-----------|----------------|-------------|-------|-----|----------|-----|-------|-------------|-----|
|           | MED            |             |       |     | <b>.</b> |     |       |             |     |
|           | Phy<br>Therapy | N/A         |       | N/A | N/A      | N/A | N/A   | N/A         | N/A |
|           | Intake         | N/A         |       |     | N/A      | N/A | N/A   | N/A         | N/A |
| PRINT     | ibly           | Zin Hyinsi  |       |     | SIGN:    |     |       |             |     |
| edical Si | nowers Ter     | nperature ! | _     |     |          |     | Date: |             |     |
|           |                |             |       |     |          |     | Daici |             |     |
| ОМ        |                |             | Name: |     |          |     |       | <del></del> |     |
| OM<br>542 | 540            | 538         | 536   | 534 | 523      | 522 |       | Tub Room    |     |
|           | 540            | 538         |       |     | 523      | 522 |       | Tub Room    |     |
|           | 540            | 538         |       |     | 523      | 522 |       | Tub Room    |     |



# Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

11-2-2000

|         | Unit                   | AIR  | WATER/sink | Shower #1 | Shower #2 |
|---------|------------------------|------|------------|-----------|-----------|
| 11-2-20 | South-A                | 69.1 | tnuse      |           |           |
|         | South-B                | 70,8 | 104.1      |           |           |
|         | South-C                | 75.0 | 104.3      |           |           |
|         | South-D                | 68.5 | 104.3      |           |           |
|         | South-E                | 72.5 | 105,1      |           |           |
|         | South-F                | 71.5 | 104.3      |           |           |
|         | South-G                | 70.8 | 109.3      |           |           |
|         | South-L                | 69.1 | 104.5      |           |           |
|         | South-M                | 73.5 | 104.1      |           |           |
|         | South-N                | 72.7 | 103.9      |           |           |
|         | South-X                | 69.5 | 104.8      |           |           |
|         | South-Y                | 68.5 | 104.7      |           |           |
|         | South-Z                | 68.7 | 104.1      |           |           |
|         | South SMU              | 70.1 | 106,2      |           |           |
|         | South SM -<br>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                |      |            |           |           |

| PRINT: San Hansa | SIGN: |  |
|------------------|-------|--|
| Write Legibly    | •     |  |

Temperature is taken with a Fluke Mod 52 Digital Thermometer