

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT **IN-PERSON VISIT COVID-19**

Date:	9 September	2020	
2 4.00	DAY	MONTH	YEAR
Time:	9:00am-10:0	0am	
Rep. Crow Staff:		Kevin Vargas, Constituent Liaison, Vod, District Director	Veronica Shots, Deputy Director,
	NAME	Posit	ION
GEO Employee:	Johnny Choate	, Warden	
GEO Employee.	NAME	Posit	ION
ICE Employee:	John Fabbricate	ore, ICE Field Director, Chris	
Were electronic files sent?			
YES	$No \square$		
How many people are curren	tly being cohort	ed/quarantined due to sick	ness?
Number of people currently of	cohorted/quarar	ntined due to sickness:	12
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently forma	lly counted in this facility?	
Number of people mo	st recently form	ally counted in the facility.	317
How many people formally of	counted in this fa	acility describe themselves	as the following gender?
Female: 12			
<i>Male:</i> 305			
Nonbinary: 0			
Prefer not to say: 0			
	,	Version 1.3	

How many people formally counted in this facility describe themselves as transgender?	5
Number of people that describe themselves as transgender: 8	
How many people have been brought into the facility this week?	
Number of people brought into the facility this week: 27	
How many people have left the facility this week?	
Number of people who left the facility this week: 47	
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: 50	
Female: 11	
Male: 39	
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 202	20:
Detainees: 7	
ICE Employees: 0	
GEO Employees: 0	
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	
$RECEIVED oxtimes NOT RECEIVED \Box$ Medical Staffing Update	

^{*}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 September 8, 2020. All population numbers current as of September 10, 2020. In-Person visit was conducted on September 11, 2020.

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of September 8, 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 13-RNs
- 13-LPNs
- 1 -Medical Doctor (Full time)
- 2-PAs
- 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-Dental Assistant
- 4-Agency RNs

TEMPERATURE CHECKS:

Documents attached.

LAW LIBRARY:

Documents were provided. We can't release documents since A s and names of detainees are shown. Dates from 8/31-9/4 were provided. Each dorm averaged from 1-3 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 9/10/20 39 Confirmed Detainees on ice.gov as of 9/10/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. We were informed that they have no GEO or ICE employees that have tested positive. There are seven (7) detainee's that have tested positive this week. They are all new arrivals that have been placed in a 14-day cohort.

Congressman Crows office confirms with TCHD and AFD about new COVID-19 positive cases.

^{**}Per required GEO reporting to local agencies 9/11/20

In-Person Inspection:

POPULATION

- The ICE Field Office Director (FOD), at his discretion, has released a large number of detainees to either humanitarian parole or alternatives to detention. The Congressman asked if there have been issues with those released into the community and the FOD reported that there have been none. He further stated that those who remain in the facility are not appropriate for release for reasons such as criminal history or nearness of deportation date.
- The current count of detainees is well below the minimum number on the contract between ICE and GEO. ICE continues to pay the contracted amount for the minimum number, thereby paying a higher rate per person than they would normally.
- New arrivals to the detention center are a mix of transfers and those brought in through enforcement and removal operations.
- They indicated that transfers to the facility are from states with no detention center or where space is limited and social distancing cannot be maintained. Local ICE staff determine who to accept based on factors such as available space and public safety.

INTAKE

- When detainees arrive at the facility, they are given the normal screening and also screened for COVID symptoms and exposure.
- They are offered a COVID test and most agree to take it.
 Test results take approximately 24 hours. Results are shared with detainees and TriCounty Health Department.
- All new arrivals are moved into living quarters as a cohort for 14 days and watched for symptoms. If they are not symptomatic or test positive during that time, they can be integrated with the other detainees.
- Detainees are provided with three masks at intake and three each week.

RELEASE

- All detainees are screened for COVID symptoms prior to release. Medical staff complete a checklist that is signed off on by two nurses and then the Facility Administrator. This checklist is given to them when they leave along with a 'release kit' with hand sanitizer, a mask, etc.Otherwise, release protocols are the same as before COVID.
- If a detainee is being deported, ICE must comply with the testing requirements of the receiving country prior to deportation (e.g., some require a negative test, some require two negative tests in a row, etc.)

MEDICAL

- ICE and GEO officials indicate that they have sufficient PPE for staff and detainees.
- Sick visits for non-cohorted dorms are handled as they were prior to COVID. For those in a cohorted dorm, medical staff visit the dorm for the initial sick visit and determine next steps from that point.
- Nursing staff still visit the dorms to dispense medication.
- Detainees are still able to access outside medical care or are transported to the hospital, as needed.
- Flu vaccines for detainees and staff have been ordered. They expect to start administering the vaccine in late September or early October.

LIVING AREAS

- ICE officials indicate that they are able to maintain social distancing requirements in the living areas due to low overall numbers and releasing detainees into the common areas and outdoor areas in smaller groups (e.g., in pods, only upstairs cells or downstairs cells are open to the common area at the same time so only half of the people in a dorm are interacting).
- Pods in the main area can hold 80 people but are kept to a maximum of 40 people. Outdoor recreation areas are available and were in use at the time of the visit.
- Detainees are given three masks per week. They do not always wear them inside their living quarters. Officials state that detainees have been educated about use of masks but that it is not feasible to enforce constant use inside living quarters. However, detainees are required to wear masks any time they leave their living quarters.
- Living areas are cleaned by selected detainees (trustees) twice per day during counts. Detainees are not moved out of the living areas during cleaning. Officials indicate that the ventilation is specific to individual living quarters and sufficient for use of the disinfectant.
- Cleaner is available to all detainees to clean their personal area at any time.
- ICE and GEO officials state that they are aware of the complaints about physical reactions to the disinfectant (HALT) made to people in the community but state that complaints have not been made to them or through the complaint line. HALT is mixed by machine to a 1:64 ratio. Staff then provide the diluted cleaner to cleaning crews and detainees.
- Staff and those on cleaning crews received training in proper use of HALT. When asked about detainees using the cleaner in the living areas at their own discretion, officials indicated that not all detainees received training on proper use. ICE officials followed up by stating that they will make sure all detainees receive training going forward.

ICE staff provided spec sheets on HALT following the visit. (attached)

	_
- ICE reported that they have undergone five outside inspections over the past six months and have had no issues raised about the cleaner. The Congressman requested those reports and they said they'll send them over.	
KITCHEN	
 Meals are being served on regular trays for non-cohorted living areas. Those cohorted as a precaution or otherwise are served in disposable styrofoam containers. 	
- Did not go into the preparation area of the kitchen, but upon visual inspection all detainees and staff working in the kitchen were wearing masks and gloves. Surfaces and shelving were protected with plastic.	



Temperature Log **South Building**

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

8 Sept Date: 2020

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69.0		104.6	
South-B	unoccu	h. 6 -		4
South-C	72.1		104.2	
South-D		Pull PPG -		
South-E	69.1	ull 110	104.7	
South-F	69.8		105.2	
South-G	69.2		104.0	
South-L	67.8		104.6	
South-M	68.9		105.3	
South-N	67.4		104.7	
South-X	69.3		104.2	
South-Y	69.5		104.8	
South-Z	66.9		104.6	
South SMU	69.3		105.2	
South SM - 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			
MEDICAL	72.2		N/A 106.9	N/A

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

	# # W # **	S. 150 A	VICE	a 🖛 I N.7
. 3 = 2	7 J F Car	. A 5em l	V / / E	2.00

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
9-8200	A-1	70,6	105.2						
	A-2	Corol	27						
	A-3	20,9				- 10			
	A-4	70.1							
	B-1	69,9							
	B-2	71.3	105.2						
	В-3		105,1						
	B-4	70.8	105.2						
	C-1	68.5	1041						
	C-2	68.3	104.1						
	C-3	69.3	104,2						
	C-4	69,1	104,1						
	D-1	70:1	10511	:			N/A	N/A	N/A
	D-2	243					N/A	N/A	N/A
	E-1	71.3					N/A	N/A	N/A
	E-2	70,9							
	MED								
	Phy 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

	Intake	N/A			N/A	N/A	N/A	N/A	N/A	
PRINT: Write Legib		SIGN: SIGN: SIGN: Date:								
Medical Sho	owers Ten	aperature l	Log		-					
			Name:				Date:			
ROOM							_			
542	540	538	536	534	523	522		Tub Room		
Temperature	Taken witl	h a Fluke Mo	od 52 Digita	al Thermor	neter					

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.

ENU DATE:	5/15/2020	LUNCH	CYCLE 2 WEEK-AT-A-GLANCE DINNER
	BREAKFAST		Turkey Bologna
ONDAY	Rice and Raisins	Chicken Fried Steak	Potato Salad
	Scrambled Eggs	Whipped Potatoes	Vegetarian Beans
	Biscult or Tortilla	Cream Gravy	Lettuce, Onion & Pickles
	Jelly	English Peas	Mustard & Salad Dressing
	Margarine	Carrots	
	Sugar	Dinner Rall	Fait .
	Coffee	Margarine	Bread
	Milk 2 %	Salad w/ Dressing	Fortified Sugar Free Beverage
	Fruit	Fortified Sugar Free Tea	
		Chicken Patty	Turkey Hot Dogs on
UESDAY	Dry Cereal	Cream Gravy	Hot Dog Buns
	Pancakes	Rice	Com
	Syrup	Green Beans	Colesiaw
	Turkey Ham	Roll	Macaroni Salad
	Margarine		Onion
	Sugar	Margarine	Pickle Relish / Mustard
	Coffee	Brownie	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
			Meat and Vegetable Stew
VEDNESDAY	Campal	Beef and Bean Burnto	
MEDMESON	Creamed Meat Gravy	Spanish Rice	Rice
	Fried Potatoes	Pinto Beans	Cabbage
		Salsa	Onlon
	Biscuit	Lettuce	Combread
	Margarine	Dressing	Salad
	Sugar	Cheese	Dressing
	Coffee	Peanut Butter Cake	Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Fruit		Taco Meat
THURSDAY	Scrambled Eggs	Hamburger Patty	Rice
•••	Diced Potatoes	On Bun	Pinto Beans
	Jelly	Ranch Beans	Salaa
	Ketchup	Oven Fries	그 그 그 그 집에 가장 하면 하면 하는데 그 없는데 그리고 있다. 그 그 그 그 그 그 그 그 그 그 그 그 그 그 그 그 그 그 그
	Biscult	Shredded Lettuce	Shredded Lettuce
	Margarine	Onlon	Shredded Cheese
		Salad Dressing	Tortilias
	Sugar	Ketchup	Applesauce Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	Fish	Chill Mac
FRIDAY	Cinnamon Catmeal	Beans	Beans
	Pancakes .		Squash w/ Tomato & Onions
	Turkey Sausage	Garrots	Dinner Roll
	Margarine	Rice	Margarine
	Sugar	Onion	Brownie
	Milk 2 %	Combread / Margarine	Fortified Sugar Free Beverage
	Syrup	Tartar Sauce	Litting anfier Lies Associates
	Coffee	Fortified Sugar Free Tea	
SATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
SATURDAY		Cheese, Sliced	Potatoes Augratin
	Eggs	Macaroni Salad	Mixed Vegetables
	Cream Gravy	Vegetarian Beans	Beans
	Turkey Sausage	Lettuce / Onlon	Dinner Roll
	Biscult or Tortilla	Mustard / Mayo	Margarine
	Sugar	하는데 그는 그리다 하나 없었다. 하나 아이들은 사람들은 사람들이 되었다.	Salad
	Coffee	Bread	Dressing
	Mik 2 %	Fruit	Fortified Sugar Free Beverage
	Margarine	Fortified Sugar Free Tea	Turkey Salad
SUNDAY	Dry Cereal	Fideo w/ Meat Sauce	Potato Salad
SURDAI	Eggs	Green Beans	
	Diced Potatoes	Beans	Colesiaw
		Green Salad	Lettuce
	Salsa	Dressing	Onion
	Tortilla	Roll	Bread
•	Coffee Cake	Margarine	Cake
	Sugar	Maryanne Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee	LOURISM ORNEL LIES 197	
	Milk 2 %	얼마다 얼마를 맞았다고 그 모모님	
		BE MADE AS NEEDED BY THE FOO	ye in the contract of the cont

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







FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

0/2/20				Time:	0144 AM	Time:	174	5PM	
Date: 8/3/120	AM		PM			ts			
Shift Checklist	No	Yes	No	Yes		and the same of th			
11 £41.0B	110	×	110	100					
All areas secure, no evidence of theft		X		√					
Workers reported to work, no open sores		1							
no skin infections				 					
no diarrhea		×							
Kitchen is in good general appearance				$\frac{1}{2}$					
All kitchen equipment operational & clean		۶-		X					
All tools and sharps inventoried		ア	<u> </u>	X					
All areas secure, lights out, exits locked			<u> </u>	×		D' - 10/	1	The second se	
DISH MACHINE	Temperature				Wash 150+	Rinse 180			
Temperature according to manufacturer's specifications		Breakfast			157	186	2		
and chemical agent used in Final Rinse				<u>ch</u>	159	(36)			
			Din	ner	155	168		A A A	
POT and PAN SINK		Temp	perature		Wash 110 °F+				
Final Rinse Temps determined by chemical agent used			Breakfast		11,2	115			ppn
			Lur	nch	//3	11/2		200	
			Din	ner	117	120		277	m_
FREEZER and WALK-IN	7	Гетре	ratur	2	Freezer 0°F or below	Walk-in 35-40 °F		c-in 2 10 °F	
1 777 11 '				AM	-7.4	750	399	50	
Record temperatures, Freezer and Walk-ins	<u> </u>			PM	1-1	360	38		
Record temperatures, Freezer and Walk-ins	Tom	peratu	ro 45		Spice Room	Store Rm	/0		
DRY STORAGE	1 CIIX	peratu	10 45	AM	68	68			
Record temperatures Dry Storage Areas	 			PM	(33)	68			
Record temperatures, Dry Storage Areas				1 141					
Water Temps & Handwash Areas	105-	M 120 °F	105-	РМ 120 °F					
	12	000	127	<u> </u>					

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Potos all al 2020				Time:	0130 AM	Time:	174	(() PN	<u> </u>
Date: 99.01.2020 Shift Checklist	A	M	PM		Comments				
Sim Checking	No	Yes	No	Yes					
All areas secure, no evidence of theft		×							
Workers reported to work, no open sores		سلر		\times					
no skin infections		2		X					
no diarrhea		>		X					
Kitchen is in good general appearance	×			X	Detainer e fettle let	food let	4 i	n ou	en
All kitchen equipment operational & clean	7			×	kettle let	+ W/ww	ber fe	listy	
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked				×					
DISH MACHINE	Temperature			re	Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications	Breakf			fast	156	182	-		
and chemical agent used in Final Rinse			Lun	<u>ch</u>	157	181			
			Dim	ner	156	1961			
POT and PAN SINK		Temperature		Wash 110 °F+	Rinse 110		200 p	pm_	
Final Rinse Temps determined by chemical agent used			Break	cfast	112	115		200	ppn
			Lun	ch	113	116		200	
			Din	ner	123	118		200	mgr
FREEZER and WALK-IN	-	Гетре	rature)	Freezer 0°F	Walk-in		lk-in 2	•
					or below	35-40 °F	35	-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.3	39	30	<u>5</u>	
Record temperatures, Freezer and Walk-ins				PM	11	Store Rm	>	1	
DRY STORAGE	Tem	peratu	re 45		Spice Room				
Record temperatures Dry Storage Areas	ļ			AM	68	68			
Record temperatures, Dry Storage Areas				PM	64	64	<u> </u>		
							<u> </u>		
Water Temps & Handwash Areas		M		M					
		120 °F		120 °F			-		
	12	0	12	<u> </u>					

Signature, Cook Supervisor (AM)

09.01.2020 DATE

Signature, Cook Supervisor (PM)





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	Δ	M	PN		1140 AM	Commen	ts		
Shift Checklist	No	Yes	No	Yes					
111 wideman of theft	110	X	110	7.00					
All areas secure, no evidence of theft		X		V					
Workers reported to work, no open sores no skin infections		7		1					
no skin infections no diarrhea		×		1					
		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		\\					
Kitchen is in good general appearance		1		14					
All kitchen equipment operational & clean		V		1					
All tools and sharps inventoried		1		12					
All areas secure, lights out, exits locked		Tomp	oratu	1/\/	Wash 150+	Rinse 180)+		anger militarion age Comm
DISH MACHINE	Temperature Breakfast				163	190			
Temperature according to manufacturer's specifications			Lur		1000	181			
and chemical agent used in Final Rinse			Din		150	125	_	•	
I DAN CINIZ	Tomp		perature		Wash 110 °F+	Rinse 110	°F+	200 p	pm
POT and PAN SINK		remp	Breal		112	115			Ppm
Final Rinse Temps determined by chemical agent used			Lui		117	114		700	OPPM
			Din		112	65			ppm
					T . 00F	Walk-in	Wa	lk-in 2	A PAIN
FREEZER and WALK-IN]	[empe	ratur	е	Freezer 0°F or below	35-40 °F		40 °F	
D 4 Wells inc				AM	-10.1	38.2		3. >	
Record temperatures, Freezer and Walk-ins				PM	-4.6	39.2	3	206	
Record temperatures, Freezer and Walk-ins DRY STORAGE	Tom	peratu	re 45		Spice Room	Store Rm			
	10111	peratu	10 10	AM	1080	68			
Record temperatures Dry Storage Areas	 			PM	70	10			
Record temperatures, Dry Storage Areas	 			7 147		1			
O. H. Auges	<u> </u>	M	ī	PM					
Water Temps & Handwash Areas		120 °F		120 °F					
-	11117-								

Signature, Cook Supervisor (AM)

09.02.2020 DATE

Signature, Cook Supervisor (PM)

9-3-20

DATI





Secure Services™

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

OPENING and CLOSING CHECKLIST

Date: 9-3-20			Carlotte and the same of the same	And the second s	0144 AM			D PN	1
Shift Checklist	A	M	PM			Commen	its		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		K							
Workers reported to work, no open sores		Y		Ý					
no skin infections		X		Y					
no diarrhea		Y	<u>'</u>	¥					
Kitchen is in good general appearance		X		Ϋ́.					
All kitchen equipment operational & clean		Х		4					
All tools and sharps inventoried		<u> </u>	,	Y					
All areas secure, lights out, exits locked		1		XV					
DISH MACHINE		Temp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Breakf	ast	156	139			
and chemical agent used in Final Rinse			Lunc	h	150	180			
			Dinne	er	151	185			
POT and PAN SINK		Temperature			Wash 110 °F+	Řinse 110	•F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Breakf	ast	112	115		200	gom
			Lunc	h	110	120		200	<u>Spm</u>
			Dinn	er	111	120		900	
FREEZER and WALK-IN	1 7	Гетре	rature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	• #
Record temperatures, Freezer and Walk-ins				AM	-13.2°	30.8	3	2.7	
Record temperatures, Freezer and Walk-ins				PM	and Holl	39-2	3	2.5	
DRY STORAGE	Tem	peratu	re 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM_	68	68			
Record temperatures, Dry Storage Areas				PM	70	70			
Water Temps & Handwash Areas		M 120 °F	PN 105-12						
		20	170						
			100		A A				

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 09-04-2020	Time: OL'O (AM) Time: 1366 PM					M		
Shift Checklist	AM	PN			Commer	nts		
	No Yes	No	Yes					
All areas secure, no evidence of theft	Ϋ́							
Workers reported to work, no open sores	X		4					
no skin infections	X		4					
no diarrhea	X		4					
Kitchen is in good general appearance	X		ام	MEDICO	was le	yt.	RUS	21
All kitchen equipment operational & clean	X		, }			-		
All tools and sharps inventoried	V		4					
All areas secure, lights out, exits locked			×				2001 D. C.	
DISH MACHINE	Tem	peratur	·e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications		Break	fast	155	181			
and chemical agent used in Final Rinse		Lun		156	185	_		
		Dinr	er	156	135			
POT and PAN SINK	Tem	peratui	e	Wash 110 °F+	Rinse 110	• I F+	200 p	pm
Final Rinse Temps determined by chemical agent used		Break	fast	110	112		200p	pm
		Lun	ch	110	110)	200	ppv
		Dinr	ner	111	113		200	
FREEZER and WALK-IN	Tempe	rature		Freezer 0°F	Walk-in		lk-in 2	ı
	•			or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins			AM	φ	36.9		8.3	
Record temperatures, Freezer and Walk-ins			PM	-14.2	33.5	3	706	
DRY STORAGE	Temperatu	ire 45-		Spice Room	Store Rm	<u> </u>		
Record temperatures Dry Storage Areas			AM	69	10			
Record temperatures, Dry Storage Areas			PM	70	10			
Water Temps & Handwash Areas	AM	P					,	
	105-120 °F	105-1	20 °F			1		
	119	116						

Signature, Cook Supervisor (AM)





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9/5/70				Time:	0/30 AM	I Time:	172	7 <i>O</i> PI	М
Shift Checklist	AM		PN	Л		Commer	ıts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		<u> X</u>							
Workers reported to work, no open sores		<u>X</u>		X					
no skin infections		Χ,		X					
no diarrhea		<u> </u>		X					
Kitchen is in good general appearance		<u> K</u>		X					
All kitchen equipment operational & clean		<u>X</u> _		X					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked		``		X	-				
DISH MACHINE	·	Гетр	eratu		Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		15-31	182			
and chemical agent used in Final Rinse			Lun	ch	150	1870			
			Dinr	er	157	186			***************************************
POT and PAN SINK	Temperature		e	Wash 110 °F+	Rinse 110	°F+	200 p		
Final Rinse Temps determined by chemical agent used			Break	fast	110	113		200/	
			Lun	ch	110	115		200	ppm
			Dint	ner	123	121	•	2007	PM
FREEZER and WALK-IN	To	empe	rature		Freezer 0°F	Walk-in		k-in 2	
					or below	35-40 °F		10 °F	
Record temperatures, Freezer and Walk-ins		.,		AM	-8.4	36.7		?.9	
Record temperatures, Freezer and Walk-ins	PM					35	3°	7	
	Temperature 45-80 °F		Spice Room	Store Rm					
DRY STORAGE	Temp	eratu:	16 43-			70			
DRY STORAGE Record temperatures Dry Storage Areas	Temp	eratu	16 43-	AM	68	68			
DRY STORAGE	Temp	eratu	16 43			68 64			
DRY STORAGE Record temperatures Dry Storage Areas	Тетр	eratu	16 43-	AM	68				
DRY STORAGE Record temperatures Dry Storage Areas	AM	1	P	AM PM M	68				
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas		1 0°F	P	AM PM M 20 °F	68				

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9-06-2020 Shift Checklist	AM		PN		: OSO AM Time: 7				
	No Yes No		Yes						
All areas secure, no evidence of theft		×							
Workers reported to work, no open sores		×		X					
no skin infections		4		X					
no diarrhea		×	1	X					
Kitchen is in good general appearance		×		X					
All kitchen equipment operational & clean		X		X					***************************************
All tools and sharps inventoried		*		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	eratur	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break	fast	152	189	Y		
and chemical agent used in Final Rinse			Lune	ch	155	180			
			Dinn	er	155	1500			
POT and PAN SINK	Tempera		perature		Wash 110 °F+	Rinse 110	o F +	200 1	opm
Final Rinse Temps determined by chemical agent used			Break	fast	1:2	115		200	Beren
			Lunc	ch	112	120		20	Don
			Dinn	er	121	114		200	PPM
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	
<u> </u>					or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-le. 3	372	3	7.8	
Record temperatures, Freezer and Walk-ins				PM	-6	39	37	<i>'</i> ————	
DRY STORAGE	Temp	eratui			Spice Room	Store Rm	ļ		
Record temperatures Dry Storage Areas	AM			60	68				
Record temperatures, Dry Storage Areas				PM	64	64			A resignation of the second se
Water Temps & Handwash Areas	AM	1	PN						
	105-12	0 of 1	105-12	ე∩ oE					I

Signature, Cook Supervisor

01.06.20

DATE

Signature, Cook Supervisor (PM)

9-8-20

DATE





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	и PM			Comme	nts		
	No	Yes	No	Yes			***************************************		
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		×		X					
no skin infections		X		X					
no diarrhea		×		X					
Kitchen is in good general appearance		X		X					-
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		>		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast		156	189					
and chemical agent used in Final Rinse	Lunch		150	190					
			Dinn	ner	190	198			
POT and PAN SINK	Temperature		re	Wash 110 °F+	Rinse 110 °F+		200 p	pm	
Final Rinse Temps determined by chemical agent used			Break	fast	112	115		20	PPP
			Lune	ch	117)	112		200) DOV
			Dinn	ıer	170	121		200	PPM
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in		k-in 2	
D 14 W.11 in				AM	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				PM	-7.4 -11	36.2°		5. 😂	
Record temperatures, Freezer and Walk-ins DRY STORAGE	Toman	4	45		Spice Room	Store Rm		0	
	remp	eratui	re 45-		68	68			
Record temperatures Dry Storage Areas	AM			63	64				
Record temperatures, Dry Storage Areas				PM	03	0-1	<u> </u>		
Water Temps & Handwash Areas	AN 105-12	20 °F	PN 105-1	20 °F					
	120	-)	120	`					

Signature, Look Supervisor (AM)

DATE DATE

Signature, Cook Supervisor (PM

9-8-20

FØÓD SERVÍCE MANÄGER

DATE



Safety Data Sheet Spartan Chemical Company, Inc.

Revision Date: 09-Sep-2019

1. PRODUCT AND COMPANY IDENTIFICATION

Product Identifier

Product Name: HALT
Product Number: 1018, 4806
Recommended Use: Disinfectant

Uses Advised Against: For Industrial and Institutional Use Only

Manufacturer/Supplier: Spartan Chemical Company, Inc.

1110 Spartan Drive Maumee, Ohio 43537 USA 800-537-8990 (Business hours) www.spartanchemical.com

24 Hour Emergency Phone Numbers:

Medical Emergency/Information: 888-314-6171

Transportation/Spill/Leak: CHEMTREC 800-424-9300

2. HAZARDS IDENTIFICATION

GHS Classification

Skin Corrosion/Irritation: Category 2
Serious Eye Damage/Eye Irritation: Category 1

GHS Label Elements

Signal Word: Danger

Symbols:

Response:

Hazard Statements: Causes serious eye damage

Causes skin irritation. Precautionary Statements:

Prevention: Wash hands and any exposed skin thoroughly after handling.

Wear protective gloves. Wear eye / face protection. Wear protective clothing.

-Eyes IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if

present and easy to do. Continue rinsing. IMMEDIATELY CALL A POISON CENTER OR

PHYSICIAN.

-Skin IF ON SKIN: Wash with plenty of soap and water If skin irritation occurs: Get medical

attention. Take off contaminated clothing and wash before reuse

-Specific Treatment: See Safety Data Sheet Section 4: "FIRST AID MEASURES" for additional information.

Storage:Not ApplicableDisposal:Not Applicable

Hazards Not Otherwise Classified: Not Applicable

Revision Date: 09-Sep-2019 1018 - HALT

Other Information: · Harmful if swallowed

- Inhalation of vapors or mist may cause respiratory irritation.
- · Keep out of reach of children.

3. COMPOSITION / INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
Water	7732-18-5	60-100
C9-11 Pareth-6	68439-46-3	1-5
Sodium Carbonate	497-19-8	1-5
Benzalkonium Chloride	68391-01-5	1-5
Alkyl C12-14 Dimethyl Ethylbenzyl Ammonium Chloride	85409-23-0	1-5
Tetrasodium EDTA	64-02-8	0.1-1
Limonene	5989-27-5	0.1-1
Citrus Aurantium Dulcis Peel Oil	8008-57-9	0.1-1
Fragrance	PROPRIETARY	<0.1
Tangerine Oils	8016-85-1	<0.1
Orange Terpenes	8028-48-6	<0.1
Decanal	112-31-2	<0.1
Octanal	124-13-0	<0.1
Ethyl Butyrate	105-54-4	<0.1
Colorant	PROPRIETARY	<0.1

Specific chemical identity and/or exact percentage of composition has been withheld as a trade secret.

4. FIRST AID MEASURES

-Eye Contact: Rinse cautiously with water for at least 15 minutes. Remove contact lenses, if present and

easy to do. Continue rinsing. IMMEDIATELY CALL A POISON CENTER OR PHYSICIAN.

-Skin Contact: Wash with plenty of soap and water Take off contaminated clothing and wash before reuse

If skin irritation occurs: Get medical attention.

-Inhalation: Remove victim to fresh air and keep at rest in a position comfortable for breathing. Call a

poison control center or physician if you feel unwell.

Rinse mouth. Do NOT induce vomiting. Never give anything by mouth to an unconscious -Ingestion:

person. Get medical attention if you feel unwell.

Note to Physicians: Treat symptomatically.

5. FIRE-FIGHTING MEASURES

Suitable Extinguishing Media: Product does not support combustion, Use extinguishing agent suitable for type of

surrounding fire

Specific Hazards Arising from the **Hazardous Combustion Products:**

Chemical:

Dried product is capable of burning. Combustion products are toxic.

May include Carbon monoxide Carbon dioxide and other toxic gases or vapors.

Wear MSHA/NIOSH approved self-contained breathing apparatus (SCBA) and full **Protective Equipment and**

Precautions for Firefighters: protective gear. Cool fire-exposed containers with water spray.

6. ACCIDENTAL RELEASE MEASURES

Personal Precautions: **Environmental Precautions: Methods for Clean-Up:**

Avoid contact with skin, eyes or clothing. Use personal protective equipment as required.

Do not rinse spill onto the ground, into storm sewers or bodies of water.

Prevent further leakage or spillage if safe to do so. Contain and collect spillage with non-combustible absorbent material, (e.g. sand, earth, diatomaceous earth, vermiculite) and place in container for disposal according to local / national regulations (see Section 13).

7. HANDLING AND STORAGE

Advice on Safe Handling: Handle in accordance with good industrial hygiene and safety practice. Wash thoroughly

after handling.

Storage Conditions: Keep containers tightly closed in a dry, cool and well-ventilated place. Keep out of the reach

of children. Keep from freezing.

Suggested Shelf Life: 1 year from date of manufacture.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Occupational Exposure Limits: None established.

Engineering Controls: Provide good general ventilation.

If work practices generate dust, fumes, gas, vapors or mists which expose workers to chemicals above the occupational exposure limits, local exhaust ventilation or other

engineering controls should be considered.

Eye wash stations and shower facilities should be readily accessible in areas where the

product is handled.

Personal Protective Equipment

Eye/Face Protection: Skin and Body Protection: Wear splash goggles. For severe use-conditions, wear a face shield over the goggles.

Wear rubber or other chemical-resistant gloves.

Respiratory Protection: Not required with expected use.

If occupational exposure limits are exceeded or respiratory irritation occurs, use of a NIOSH/MSHA approved respirator suitable for the use-conditions and chemicals in Section

3 should be considered.

General Hygiene Considerations: Wash hands and any exposed skin thoroughly after handling.

See 29 CFR 1910.132-138 for further guidance.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance/Physical State:	Liquid
Color:	Orange
Odor:	Pleasant
pH:	11.0-12.0
Melting Point / Freezing Point:	No information available.
Boiling Point / Boiling Range:	100 °C / 212 °F
Flash Point:	> 100 °C / > 212 °F
Evaporation Rate:	< 1 (Butyl acetate = 1)
Flammability (solid, gas)	No information available.
Upper Flammability Limit:	No information available.
Lower Flammability Limit:	No information available.
Vapor Pressure:	No information available.
Vapor Density:	No information available.
Specific Gravity:	1.036
Solubility(ies):	Soluble in water
Partition Coefficient:	No information available.
Autoignition Temperature:	No information available.
Decomposition Temperature:	No information available.
Viscosity:	No information available.

10. STABILITY AND REACTIVITY

Reactivity: This material is considered to be non-reactive under normal conditions of use.

Chemical Stability: Stable under normal conditions.

Possibility of Hazardous Reactions: Not expected to occur with normal handling and storage.

Conditions to Avoid: Extremes of temperature and direct sunlight. Incompatible Materials: Strong oxidizing agents. Strong acids.

May include carbon monoxide, carbon dioxide (CO2) and other toxic gases or vapors.

Products:

11. TOXICOLOGICAL INFORMATION

Likely Routes of Exposure: Eyes, Skin, Ingestion, Inhalation.

Symptoms of Exposure:

Hazardous Decomposition

-Éye Contact: Pain, redness, swelling of the conjunctiva and tissue damage. Eye contact may cause

permanent damage.

-Skin Contact: Pain, redness and cracking of the skin.
 -Inhalation: Nasal discomfort and coughing.
 -Ingestion: Pain, nausea, vomiting and diarrhea.

Immediate, Delayed, Chronic Effects

Product Information: Data not available or insufficient for classification.

Numerical Measures of Toxicity

The following acute toxicity estimates (ATE) are calculated based on the GHS document.

ATEmix (oral): 2041 mg/kg
ATEmix (dermal): 5797 mg/kg
ATEmix (inhalation-dust/mist): 50.1 mg/l

Component Acute Toxicity Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
Water 7732-18-5	> 90 mL/kg (Rat)	Not Available	Not Available
C9-11 Pareth-6 68439-46-3	= 1400 mg/kg (Rat)	Not Available	Not Available
Sodium Carbonate 497-19-8	= 4090 mg/kg (Rat)	Not Available	= 2300 mg/m³ (Rat) 2 h
Benzalkonium Chloride 68391-01-5	= 850 mg/kg (Rat)	= 2300 mg/kg (Rabbit)	Not Available
Tetrasodium EDTA 64-02-8	= 1658 mg/kg (Rat)	Not Available	Not Available
Limonene 5989-27-5	= 5200 mg/kg (Rat) = 4400 mg/kg (Rat)	> 5 g/kg(Rabbit)	Not Available
Citrus Aurantium Dulcis Peel Oil 8008-57-9	= 4400 mg/kg (Rat)	> 5000 mg/kg (Rabbit)	Not Available
Decanal 112-31-2	= 3730 μL/kg(Rat)	Not Available	Not Available
Octanal 124-13-0	= 4616 mg/kg (Rat)	= 5207 mg/kg(Rabbit)	> 4.7 mg/L (Rat)4 h
Ethyl Butyrate 105-54-4	= 13 g/kg (Rat)	Not Available	Not Available

Carcinogenicity: No components present at 0.1% or greater are listed as to being carcinogens by ACGIH, IARC, NTP or OSHA.

12. ECOLOGICAL INFORMATION

Ecotoxicity

Chemical Name	Algae/Aquatic Plants	Fish	Toxicity to Microorganisms	Crustacea
Sodium Carbonate 497-19-8	Not Available	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static	Not Available	265: 48 h Daphnia magna mg/L EC50
Tetrasodium EDTA 64-02-8	1.01: 72 h Desmodesmus subspicatus mg/L EC50	41: 96 h Lepomis macrochirus mg/L LC50 static 59.8: 96 h Pimephales promelas mg/L LC50 static	Not Available	Not Available

Limonene Not Available 0.619 - 0.796: 96 h Not Available Not Available Pimephales promelas mg/L LC50 flow-through 35: 96 h Oncorhynchus mykiss mg/L LC50

Persistence and Degradability:No information available.Bioaccumulation:No information available.

Other Adverse Effects: No information available.

13. DISPOSAL CONSIDERATIONS

Disposal of Wastes:Contaminated Packaging:
Dispose of in accordance with federal, state and local regulations.
Dispose of in accordance with federal, state and local regulations.

14. TRANSPORT INFORMATION

DOT: Not Regulated

Proper Shipping Name: Non-Hazardous Product

Special Provisions: Shipping descriptions may vary based on mode of transport, quantities, package size,

and/or origin and destination. Check with a trained hazardous materials transportation

expert for information specific to your situation.

IMDG: Not Regulated

Proper Shipping Name: Non-Hazardous Product

15. REGULATORY INFORMATION

TSCA Status: (Toxic Substance Control Act Section 8(b) Inventory)

All chemical substances in this product are included on or exempted from listing on the TSCA Inventory of Chemical Substances.

SARA 313

This product does not contain listed substances above the "de minimus" level

SARA 311/312 Hazard Categories

Acute Health Hazard:YesChronic Health Hazard:NoFire Hazard:NoSudden release of pressure hazard:NoReactive Hazard:No

EPA Pesticide Registration Number: 10324-93-5741

EPA Statement:

This chemical is a pesticide product registered by the Environmental Protection Agency and is subject to certain labeling requirements under federal pesticide law. These requirements differ from the classification criteria and hazard information required for safety data sheets, and for workplace labels of non-pesticide chemicals. Following is the hazard information as required on the pesticide label:

EPA Pesticide Label:

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

16. OTHER INFORMATION

NFPA Health Hazards: 3 Flammability: 0 Instability: 0 Special: N/A

HMIS Health Hazards: 3 Flammability: 0 Physical Hazards: 0

Revision Date: 09-Sep-2019

Reasons for Revision: Section, 2, 3, 4, 11, and, 12

Disclaimer:

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet



User-Prepared Solution Safety Summary Sheet

Revision Date: 09-Sep-2019

1. PRODUCT AND COMPANY IDENTIFICATION

Product Name: HALT USER-PREPARED SOLUTION (1:16)

Diluted at 1:16 (or greater) in water

Manufacturer/Supplier: Spartan Chemical Company, Inc.

1110 Spartan Drive

Maumee, Ohio 43537 USA 800-537-8990 (Business hours) www.spartanchemical.com

Medical Emergency/Information: 888-314-6171

2. HAZARDS IDENTIFICATION

GHS Classification

Not Classified Not classified as hazardous by 29 CFR 1910.1200 (OSHA HazCom-GHS).

GHS Label Elements

Signal Word: No signal word

Symbols:

Hazard Statements: No hazard statements

Precautionary Statements:

Prevention: Not Applicable

Response:

-Specific Treatment: See Safety Summary Sheet Section 4: "First Aid Measures" for additional information.

Storage:Not ApplicableDisposal:Not Applicable

Hazards Not Otherwise Classified: Not Applicable

Other Information: May be harmful if swallowed. Causes moderate eye irritation. May cause skin irritation.

Inhalation of vapors or mist may cause respiratory irritation. Keep out of reach of children.

3. COMPOSITION / INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
Water	7732-18-5	90-100
C9-11 Pareth-6	68439-46-3	0.1-1.0
Sodium Carbonate	497-19-8	0.1-1.0
Benzalkonium Chloride	68391-01-5	0.1-1.0
Alkyl C12-14 Dimethyl Ethylbenzyl Ammonium Chloride	85409-23-0	0.1-1.0
Tetrasodium EDTA	64-02-8	0-0.1
Limonene	5989-27-5	0-0.1
Citrus Aurantium Dulcis Peel Oil	8008-57-9	0-0.1
Fragrance	PROPRIETARY	0-0.1
Tangerine Oils	8016-85-1	0-0.1
Orange Terpenes	8028-48-6	0-0.1
Decanal	112-31-2	0-0.1
Octanal	124-13-0	0-0.1
Ethyl Butyrate	105-54-4	0-0.1

Colorant PROPRIETARY 0-0.1

4. FIRST AID MEASURES

-Eye Contact: Rinse cautiously with water for several minutes. Remove contact lenses, if present and

easy to do. Continue rinsing. If eye irritation persists: Get medical attention.

-Skin Contact: Wash with soap and water. If skin irritation occurs: Get medical attention.

-Inhalation: Remove victim to fresh air and keep at rest in a position comfortable for breathing. Call a

poison control center or physician if you feel unwell.

-Ingestion: Rinse mouth. Do NOT induce vomiting. Never give anything by mouth to an unconscious

person. Get medical attention if you feel unwell.

Note to Physicians: Treat symptomatically.

5. PERSONAL PROTECTIVE EQUIPMENT (PPE)

Eye/Face Protection: Wear splash goggles.

Skin and Body Protection: Wear rubber or other chemical-resistant gloves.

Respiratory Protection: Not required with expected use.

If occupational exposure limits are exceeded or respiratory irritation occurs, use of a NIOSH/MSHA approved respirator suitable for the use-conditions and chemicals in Section

Revision Date: 09-Sep-2019

3 should be considered.

General Hygiene Considerations: Wash hands and any exposed skin thoroughly after handling.

See 29 CFR 1910.132-138 for further guidance.

6. PHYSICAL AND CHEMICAL PROPERTIES

Color:	Light orange
Odor:	Pleasant
pH:	10.5-11.5
Flash Point:	> 100 °C / > 212 °F ASTM D56
Specific Gravity:	1.00

7. OTHER INFORMATION

NFPA Health Hazards: 1 Flammability: 0 Instability: 0 Special: N/A

HMIS Health Hazards: 1 Flammability: 0 Physical Hazards: 0

Revision Date: 09-Sep-2019

Reasons for Revision: 3