



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date: 27 January 2020
DAY MONTH YEAR

Time: 12:00pm
TIME

Rep. Crow Staff: Veronica Shotts, Deputy District Director; Kevin Vargas, Constituent Advocate
NAME POSITION

Other Governmental Staff: _____
NAME POSITION

GEO Employee: _____
NAME POSITION

ICE Employee: Christopher Jones, AOID
NAME POSITION

Were you allowed into the facility?

YES

NO

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 0

How many people in this facility have had a case hearing in the past week?

Number of people who have had a case hearing in the past week: unknown



The following questions are based on the Performance-Based National Standards, updated as of 2016.

DID NOT REQUEST TO SEE LIVING QUARTERS ON THIS VISIT

HANDBOOK: 2.1 G. 2.

The English and Spanish ICE National Detainee Handbook (handbook) and local supplement fully describes all policies, procedures and rules in effect at the facility. Were handbooks visibly seen in living areas?

HANDBOOK WAS SEEN

HANDBOOK WAS NOT SEEN

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

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

Female:

Male:

Nonbinary:

Prefer not to say:

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

Number of people that describe themselves as transgender:

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

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

Of those who left the facility this week, how many were:

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:
70M / 16F



MENU PLANNING: 4.1.E.

Show me the kitchen.

KITCHEN WAS SHOWN

KITCHEN WAS NOT SHOWN

What was the menu for the week and when was the last time the registered dietitian certified it?

Menu and packaged food's date of certification:

Menu was provided. See attachments.

FOOD SAFETY AND SANITATION: 4.1.J

Show me the records of the weekly food service area inspection and the daily food and equipment temperature check.

RECORDS WERE SHOWN

RECORDS WERE NOT SHOWN

MEDICAL CARE: 4.3 DID NOT REQUEST TO SEE THIS AREA ON THIS VISIT

Show me the examination and treatment area.

AREAS WERE SHOWN

AREAS WERE NOT SHOWN

As soon as possible, but no later than 12 hours after arrival, all detainees shall receive, by a health care provider or a specially trained detention officer, an initial medical, dental, and mental health screening and be asked for information regarding any known acute or emergent medical conditions.

What is the number of detainees that received an initial medical, dental, and mental health screening that have arrived in the past week?

Number of detainees that received an initial health screening:

Please list the licensure type and number of health care professionals providing medical, dental, or mental health services in this facility in the past week:

An update on medical staffing was provided. See Supplemental Notes.



WOMEN'S MEDICAL CARE: 4.4

Preventative services specific to women shall be offered for routine age appropriate screenings, to include breast examinations, pap smear, STD testing and mammograms. These services shall not interfere with detainee's deportation or release from custody date.

How many women requested qualified preventative services specific to women in the past week?

Number of women who requested services in the past week:

How many women accessed qualified preventative services specific to women in the past week?

Number of women who received services in the past week:

How many pregnant detainees are in this facility today?

Number of pregnant individuals in the facility:

PERSONAL HYGIENE: 4.5.D DID NOT REQUEST TO SEE LIVING QUARTERS ON THIS VISIT
Were feminine hygiene items visibly stocked in the living areas?

FEMININE HYGIENE ITEMS WERE VISIBLE *FEMININE HYGIENE ITEMS WERE NOT VISIBLE*

TELEPHONE ACCESS: 5.6

Show me where you keep the telephones that detainees use to talk to their families and others in the community, legal representatives, consulates, courts, and government agencies.

PHONES WERE SHOWN

PHONES WERE NOT SHOWN

Telephones shall be maintained in proper working order. Show me how many phones there are and that they are in working order.

Number of phones:

PHONES WERE IN WORKING ORDER 12 *PHONES WERE NOT IN WORKING ORDER* 0

Show me the video phone/video relay service area that detainees can use for legal proceeding. DID NOT REQUEST TO SEE THIS AREA ON THIS VISIT

AREA WAS SHOWN

AREA WAS NOT SHOWN

How many detainees have used the video phone/video relay services for legal proceeding in the past week?

Number of detainees that used the video services for legal proceedings:



LAW LIBRARIES AND LEGAL MATERIAL: 6.3

Show me the law library. DID NOT REQUEST TO SEE THIS AREA ON THIS VISIT

LAW LIBRARY WAS SHOWN

LAW LIBRARY WAS NOT SHOWN

The facility shall make efforts to assist detainees who are illiterate, Limited English Proficient (LEP) and have disabilities in using the law library. Facilities shall establish procedures to meet this requirement, such as:

- a. having the facility's law librarian assist the detainee's legal research;
- b. permitting the detainee to receive assistance from other detainees in using the law library;
- c. assisting in contacting pro bono legal assistance organizations from the ICE/ERO provided list; and
- d. in the case of detainees with disabilities, providing reasonable accommodations and or auxiliary aids and services identified through the facility's reasonable accommodation process.

How many people have requested assistance in using resources in the law library in the past week?

Number of people who requested assistance:

How many requests were for detainees who were illiterate, LEP, and have disabilities in the past week?

Requests for detainees who were illiterate:

Requests for detainees who with a limited English proficiency:

Requests for detainees who have disabilities:

What was the most common method of assistance the past week?

Most common method of assistance:

SUPPLEMENTAL NOTES

POPULATION:

Mandatory minimum for this facility, per contract, is 525 detainees. Facility remains under 600 detainees.

TRANSGENDER DETAINEES:

Transgender detainees were transferred to this facility from the now closed Cibola Correctional Center in New Mexico. The total population of transgender detainees is now 20 and they are currently divided between three dorms. One of these groups will continue to be separate as they are in the high risk classification (i.e., previous assault or felony convictions).

This facility has housed transgender individuals for some time and has had a dedicated unit for several months. Specific training has been provided by ICE and GEO and will continue (GEO is holding another training next week).

ICE staff and GEO Medical staff are currently working with the Denver Health LGBT Center for Excellence concerning medical oversight and care, with the hope of being able to manage

SUPPLEMENTAL NOTES, CONTINUED:

TRANSGENDER DETAINEES, cont:

medical care in-house in the future. Clarified that if a detainee arrives with medication prescribed by a physician, they will continue on that medication. If the detainee has medication that is not verifiable or obtained through other means, the medical staff must examine the detainee prior to prescribing appropriate medication.

ICE is aware of the additional mental health supports needed by transgender individuals and is reaching out to community groups to do what they can to ensure these needs are met. In addition to visits with mental health professionals, they are currently offering services such as twice weekly ESL lessons and will have the hair styling services offered in the women's areas extended to the transgender dorms, as well.

They state they must also be mindful of providing services to all detainees, so as these programs and services are available, they will also look for ways to extend them to the other detainees in the facility.

Congressional staff will forward a list of community resources to ICE staff as they continue to build supports for this community.

DENTAL CARE:

In following up on requirements for dental care in the facility, it is unclear if the requirement is only 'medically necessary' or if there is an additional length-of-stay requirement. Staff will review PBNDS for further clarification.

FOOD SAFETY:

Staff visited the kitchen area and walked through food storage to check expiration dates. Bread is currently being stored in one of the coolers.

MEDICAL:

Warden Choate provided a written update on medical staffing.

Current status of staff and hiring:

- 1 - Health Service Administrator (HSA)
- 1 - Assistant HSA - vacant, candidate in background check
- 1 - Administrative Assistant - vacant
- 1 - Part Time Physician's Assistant - vacant, in background check
- 15 - RN's on staff, 1 vacancy
- 13 - LPN's on staff, 3 vacancies
- 4 - Medical Records Clerks, no vacancies
- 2 - MD's on staff, additional MD in background check
- 1 - Psychologist on staff, 1 in background check
- 1 - Licensed Clinical Social Worker on staff
- 4 - Tele-Psychiatrist on staff, no vacancies
- 1 - X-ray Tech on staff, no vacancies

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

TEMPERATURE:

Temperature checks were given for only 1/27/20. See attachment

SUPPLEMENTAL NOTES, CONTINUED:

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 1/20-1/25 were provided. Each dorm averages from 4-8 detainees accessing the library.

Staff made an inquiry how detainees get access to internet. ICE reports that its a certain program/system that allows them to access certain websites.

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:	5-15-17		CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
MONDAY	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Gelatin w/Fruit Presweet Iced Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Combread Margarine Applesauce Cake Punch w/ Vitamin C	
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Presweet Iced Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Punch w/ Vitamin C	
WEDNESDAY	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Combread Presweet Iced Tea	Salisbury Steak Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Punch w/Vitamin C	
THURSDAY	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Presweet Iced Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Punch w/ Vitamin C	
FRIDAY	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Presweet Iced Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Punch w/Vitamin C	
SATURDAY	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Presweet Iced Tea	Chicken Leg Quarter Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Punch w/ Vitamin C	
SUNDAY	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Presweet Iced Tea	Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Punch w/Vitamin C	

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

[Signature]
Corporate Manager Food Service Menu Systems/Dietitian



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-20-20

Time: 0140 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		X	
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications		Breakfast		152 181	
and chemical agent used in Final Rinse		Lunch		155 185	
		Dinner		159 186	
POT and PAN SINK					
Temperature		Wash 110 F+		Rinse 110F+ 200 ppm	
Final Rinse Temps determined by chemical agent used		Breakfast		112 115 200ppm	
		Lunch		110 112 200ppm	
		Dinner		113 111 200ppm	
FREEZER and WALK-IN					
Temperature		Freezer 0 Or below		Walk-in 35-40 F Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		0 36 36	
Record temperatures, Freezer and Walk-ins		PM		-2 38 40	
DRY STORAGE					
Temperature 45-80F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM		65 68	
Record temperatures, Dry Storage Areas		PM		64 63	
Water Temps & Handwash Areas					
AM 105-120		PM 105-120			
112		116			

[Signature] 1-20-20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-21-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 20, 2020		MONDAY			BREAKFAST		CYCLE: 5					
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
Oskar Velasquez Singh Rigan Singh Harcar Singh wis	Oatmeal	1 cup	1bg	0400	185	VEGETARIAN	Oatmeal	1c	185	11	2	
	Scrambled Eggs	1/2 cup	6cs	0800	182		Peanut Butter	1 oz	RT	RT	1	0
	Jelly	1 pkt	50 ind	0830	RT		Diet Jelly	1 pkt	RT	RT	35 ind	0
	Biscuit	1 each	2bg	DB	RT		Bread	2 sl	RT	RT	2pk	0
	Margarine	1 pat	1cs	0330	40		Margarine	1 pat	40	40	1cs	0
	Sugar	2 pkts	34cs	0330	RT		Sugar Sub	2 pkts	RT	RT	70 ind	0
	Coffee	8 oz	0.40	0330	186		Coffee	8 oz	186	186	040	0
	Milk 2%	8 oz	0.71	0330	39		Milk 2%	8 oz	40	40	67	0
Portions verified by: _____												
Signature: <i>K. Montano</i> Cook Supervisor												
Signature: <i>B. Vasquez</i> Food Service Manager												
Meal Count Documentation												
Population 633 Staff 0												
Population - ICE 585												
MARSHALLS 40												
Call Backs 2												
Test Trays 2												
Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No												
Johnny Sack Meal Counts												
HS SNACK												
Protein 1 oz TEST												
Bread 2 slices												
HYPER CALORIC CALL BACK												
Protein 2 2oz												
Bread 4 slices												
Cookie 1 each												
Drink 1 each												
TOTALS												
Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No												
MEAL TRAY SET UP												
Scrambled Eggs Peanut Butter Diet Jelly Oatmeal												
Diet meal												

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 20, 2020		MONDAY			LUNCH		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Vega	Beef Patty	4 oz	3cs	0900	197-1	VEGETARIAN	Beef Patty 4 oz	197-1	8pan	—
Royol	Pinto Beans	1 cup	150lbs	0530	1750	Cheese	Pinto Beans 1 c	1750	11pan	1pan
Royol	Rice	1/2 cup	75lb	0700	1650	3 oz	Rice 1/2 c	1650	1pan	—
Hernandez	Lettuce	1/2 cup	7cs	0800	40		Lettuce 1/2 c	40	7pan	—
Nob	3cs Mayo or Mustard	1 pkt	RT	0800	RT	Pinto Beans	Mustard 1 pkt	RT	1CD	—
Luis	Hamburger Bun	1 each	10 racks	0830	RT	1.5 cups	Bread 1 sl	RT	—	—
Sukhs	Gelatin w Fruit	1/2 cup	7pans	0900	40		Spinach Fresh Veg 1/2 c	38	140 straws	—
Perez	Unsweeten Tea	8 oz	145	0800	40		Canned Fruit 1/2 c	40	2CAN	—
							Unsweet Tea 8 oz	40	15	—
Service Documentation										
Portions verified by:		Meal Count Documentation			Staff					
Signature: <i>Royol</i>		Population 633			Staff 10					
Cook Supervisor		Population - ICE 585								
Signature: <i>R. J. ...</i>		MARSHALLS 48								
Food Service Manager		Call Backs 3								
		Test Trays 3								
Prepared by: <i>CS</i>		HS SNACK			Sack meal		MEAL TRAY SET UP			
		Protein 2 - 2oz			TEST					
		Bread 4 slices			CALL		Lettuce Bun Jello			
		Fruit 1 each			BACK					
		Drink 1 each			TOTALS		Hamburger Beans			
		Bread 4 slices								
		Cookie 1 each								
		Drink 1 each								

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 20, 2020		MONDAY				DINNER		CYCLE: 5		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sandवाल	T-Ham with		140lbs	1400	211°	VEGETARIAN	T-Ham with	210	12PKS	2
Sandवाल	Macaroni Cheese	1 cup	3CS	1400	189°	Mac & Cheese	Mac & Cheese 1 c	187	12PKS	2
Sandवाल	English Peas	1/2 cup	6CS	1400	189°	1 cup	Carrots 1/2 c	182	1PK	0
Sandवाल	Beans	1 cup	3bags	1400	206°		Beans 1 c	206	1CRNS	0
Mitbekar	Cornbread	1 piece	2bags	1300	RT	English Peas	Salad 1/2 c	40	1PK	0
Gutienez	Margarine	1 pat	1CS	1400	RT	1 cup	Diet Dressing 1 oz	RT	1CS	0
Mitbekar	Applesauce Cake	1 piece	2bags	1400	RT		Fresh Fruit 1 ea	37	.33CS	0
Kuwindel	Drink w/Vit C	8 oz	.40CS	1300	32		Unsweet Drink 8 oz	33	1	0
Service Documentation										
Portions verified by: _____										
Signature: <u>A. Pann</u> Cook Supervisor										
Signature: <u>B. Sapp</u> Food Service Manager										
First cart out: <u>1600</u>										
Last cart out: <u>1645</u>										
Signature: <u>A. Pann</u>										
Meal Count Documentation										
Population - ICE 585										
Population - MARSHALLS 48										
Call Backs 10										
Test Trays 2										
MEAL TRAY SET UP										
Labeled & Refrigerated (Yes) No										
Johnny Sack Meal Counts										
Test Sacks										
Labeled & Refrigerated (Yes) No										
T-SACKS										
B-SACKS										
T-MAC n Cheese										



FOOD SERVICE

UNIT: 195-AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-21-20

Time: 0150 AM

Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		Y	
no skin infections		X		Y	
no diarrhea		X		Y	
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications		Breakfast		153 181	
and chemical agent used in Final Rinse		Lunch		150 182	
		Dinner		153 185	
POT and PAN SINK					
Temperature		Wash 110 F+		Rinse 110F+	
Final Rinse Temps determined by chemical agent used		Breakfast		112 112 200ppm	
		Lunch		114 117 200ppm	
		Dinner		111 115 200ppm	
FREEZER and WALK-IN					
Temperature		Freezer 0 Or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-3 39 36	
Record temperatures, Freezer and Walk-ins		PM		-1 38 39	
DRY STORAGE					
Temperature 45-80F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM		62 60	
Record temperatures, Dry Storage Areas		PM		64 63	
Water Temps & Handwash Areas					
		AM		PM	
		105-120		105-120	
		112		109	

[Signature]
Signature, Cook Supervisor (AM)

1-21-20
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

1-22-20
DATE

633

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



DATE: JAN 21, 2020			TUESDAY			LUNCH			CYCLE: 5		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
vega	Fidelo with	1/2 cup	5cs	8:00	182	VEGETARIAN	Fidelo with 1/2 c	182	5cs	Open	
vega	Meat Sauce	1/2 cup	100lb	8:00	182	Spagetti 1 cup	Meat Sauce 1/2 c	182	100lb	Open	
vega	Carrots	1/2 cup	6cs	8:00	173		Carrots 1 c	173	6cs		
CS	Salad	1/2 cup	7pen	4:15	40	Tomato Sauce	Salad 1/2 c	40	7pen		
Dore	Dressing	1 oz	3cs	8:00	RT	1/2 cup	Diet Dressing 1 pkt	RT	3cs		
McGrew	Garlic Bread	2 slices	6cs	9:45	RT	Garlic Bread	Bread 2 sl	RT	6cs		
Compton	Spice Cake	1 piece	2bags	9:45	RT	2 slices	Canned Fruit 1/2 c	RT	1cs		
ES	Unsweet Tea	8 oz	3bags	11:45	32	Cheese 3 oz	Greens 1 c				
							Unsweet Tea 8 oz	32	3bag		
<p>Portions verified by: _____</p> <p>Signature: _____ Cook Supervisor</p> <p>Signature: _____ Food Service Manager</p>											
<p>MEAL TRAY SET UP</p> <p>Carrots Salad Dinner Roll</p> <p>Spice cake Spagetti Meat Sauce</p>											
<p>MEAL TRAY SET UP</p> <p>Carrots Salad Dinner Roll</p> <p>Spice cake Spagetti Meat Sauce</p>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



DATE: JAN 21, 2020		TUESDAY				DINNER		CYCLE: 5		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sony	Chicken Fried Steak	4 oz	6CS	1400	266	VEGETARIAN Peanut Butter	Beef Patty 4 oz	269	1Pn	0
Sandwich	Cream Gravy	1/4 cup	1CS	1400	197		3 oz			
Sandwich	Whipped Potatoes	1/2 cup	1 bag	1300	189	Whipped Potato	Whip Potato 1/2 c	189	8Pn	0
Sandwich	Green Beans	1/2 cup	5CS	1300	194		1 c	Green Beans 1 c	194	8Pn
vegetarian	Salad	1/2 cup	4.5CS	1400	40	1 cup	Salad 1/2 c	40	3bin	0
lemus	Dressing	1 oz	2CS	1400	RT	Bread	Diet Dressing 1 oz	RT	1CS	0
Sony	Dinner Roll	1 each	4CS	1400	RT	4 slices	Roll	RT	2.5bin	0
Gutierrez	Margarine	1 pat	1CS	1400	40		Canned Fruit	1/2 c	RT	1Pn
Hossain	Drink w Vit C	8 oz	40CS	1300	37		Unsweet Drink 8 oz	37	1	0
Portions verified by: Signature: <i>A. Rammy</i> Cook Supervisor Signature: <i>R. Casper</i> Food Service Manager										
MEAL TRAY SET UP First cart out: 1600 Last cart out: 1645 Signature: <i>A. Rammy</i>										
SERVICE DOCUMENTATION Meal Count Documentation: Staff 16 Labeled & Refrigerated (Yes) No Johnny Sack Meal Counts Test Sacks 2 Labeled & Refrigerated (Yes) No										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
Johnny Sack Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each										
Sack meal TEST CALL BACK TOTALS TOSTONS C.F.S. G.G.M.Y.										

1/22 -
RM



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

1-22
RM



Date: 1-22-20

Time: 0145 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		Y	
no skin infections		X		Y	
no diarrhea		X		Y	
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications		Breakfast		152 181	
and chemical agent used in Final Rinse		Lunch		154 182	
		Dinner		151 180	
POT and PAN SINK					
Temperature		Wash 110 F+		Rinse 110F+ 200 ppm	
Final Rinse Temps determined by chemical agent used		Breakfast		112 115 200ppm	
		Lunch		114 115 200ppm	
		Dinner		111 114 200ppm	
FREEZER and WALK-IN					
Temperature		Freezer 0 Or below		Walk-in 35-40 F Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-0 36 38	
Record temperatures, Freezer and Walk-ins		PM		-3 36 39	
DRY STORAGE					
Temperature 45-80F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM		62 64	
Record temperatures, Dry Storage Areas		PM		70 70	
Water Temps & Handwash Areas					
AM		PM			
105-120		105-120			
115		111			

[Signature] 1-22-20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-23-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



DATE: JAN 22, 2020		WEDNESDAY			BREAKFAST		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Bea	Farina	1 cup	1.69	0400	180	VEGETARIAN	Farina 1 c	180	11 pns	1/2
Mia	Scrambled Eggs	1/2 cup	3.42	0800	185	Peanut Butter	Turkey Sausage 2 oz	185	70 pns	
Pablo	Peppered Gravy	1/4 cup	1.3x	0330	150	1 oz	Fresh Fruit 1 ea	40	70 pns	
Rigan	Biscuit	1 each	2 bgs	0800	RT		Bread 2 sl	RT	60 pns	
Wus	Margarine	1 pat	1.65	0800	40		Margarine 1 pat	40	1.5	
Alexe	Sugar	2 pkts	3.14	0330	RT		Sugar Sub 2 pkts	RT	70 pns	
Ismael	Coffee	8 oz	0.40	0330	158		Coffee 8 oz	158	0.40	
Nejandra	Milk 2%	8 oz	0.40	0330	39		Milk 2% 8 oz	40	0.40	
Portions verified by: Signature: <i>K. Martinez</i> Cook Supervisor Signature: <i>R. Vazquez</i> Food Service Manager										
SERVICE DOCUMENTATION First cart out: 0436 Last cart out: 0530 Signature: <i>L. Martin</i>										
MEAL TRAY SET UP (Green) <i>Protein</i> <i>Test Sacks</i> <i>Johnny Sack</i> <i>HB eggs</i>										
Meal Count Documentation Staff 10 Population - ICE 555 MARSHALLS 50 Call Backs 2 Test Trays 2 Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each Sack meal TEST CALL BACK TOTALS Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 22, 2020		WEDNESDAY			LUNCH		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Vegetables CS	Tahitian Chicken	1 cup	200 lb	8:40	190	VEGETARIAN	Chicken	190	200 lb	0
CS	Rice	1/2 cup	2 bags	7:15	170	Rice	Rice	170	2 bags	2 bags
CS	Green Beans	1/2 cup	6 CS	7:15	180	1 cup	Green Beans	180	6 CS	0
CS	Pinto Beans	1 cup	3 bags	6:00	190	Green Beans	Pinto Beans	190	3 bags	0
DiAZ	Salad	1/2 cup	6 CS	8:40	40	1 cup	Salad	40	6 CS	6 CS
JORG	Dressing	1 oz	3 CS	9:00	RT	Pinto Beans	Diet Dressing	RT	3 CS	0
JAD	Cornbread	1 each	2 bags	9:30	RT	1.5 cups	Bread	RT	2 bags	0
—	—	—	—	—	—	Cornbread	Margarine	40	1 CS	0
—	—	—	—	—	—	2 pieces	Canned Fruit	RT	0	0
DiAZ	Unsweet Tea	8 oz	50	9:00	32	—	Unsweet Tea	40	50	0
<p>Portions verified by: </p> <p>Signature: Cook Supervisor</p> <p>Signature: Food Service Manager</p>										
<p>MEAL COUNT DOCUMENTATION</p> <p>Staff 10</p> <p>Population - ICE 555 555</p> <p>MARSHALLS 90</p> <p>Call Backs 0</p> <p>Test Trays 2</p>										
<p>Signature: First cart out: 10:10</p> <p>Signature: Last cart out: 11:05</p> <p>Signature: </p>										
<p>MEAL TRAY SET UP</p>										
<p>Prepared by: </p> <p>Proteins 2 - 2oz</p> <p>Bread 4 slices</p> <p>Fruit 1 each</p> <p>Drink 1 each</p>										
<p>Protein 1 oz</p> <p>Bread 2 slices</p> <p>HYPER CALORIC</p> <p>Protein 2 - 2oz</p> <p>Bread 4 slices</p> <p>Cookie 1 each</p> <p>Drink 1 each</p>										
<p>HS SNACK</p> <p>Sack meal</p> <p>TEST</p> <p>CALL</p> <p>BACK</p> <p>TOTALS</p>										
<p>Test Sacks 40</p> <p>Labeled & Refrigerated Yes</p> <p>Johnny Sack Meal Counts</p> <p>Yes No</p>										
<p>Rice</p> <p>Salad</p> <p>Cornbread</p> <p>Green Beans</p> <p>Tahitian Chicken</p>										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 22, 2020		WEDNESDAY			DINNER		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Athena	Salisbury Steak	4 oz	500	1300	170	VEGETARIAN	Ground Turkey 4 oz	165	1 pan	
	Potatoes Au gratin	1/2 cup	1 1/2	1250	165	Cheese		38	305L	
	Mixed Vegetables	1/2 cup	500	1400	165	3 oz	Mix Vegetables 1/2 c	165	10pan	
	Beans	1 cup	3 bag	1100	190	Potato Au gratin	Beans 1 c	190	13pan	
	Roll	1 each	200	1500	RT	1 cup	Bread 1 sl	RT	200	
	Cake	1 piece		2 bag DB	RT	Mix Vegetables	Margarine 1 pat	38	1/2s	
	Drink w Vit C	8 oz		130KA	1500	1 cup	Canned Fruit 1/2 c	RT	36m	
						Roll	Unsweet Drink 8 oz	40	13PK	
Portions verified by: <u>Stowell</u> Signature: <u>B. Vasquez</u> Cook Supervisor Signature: <u>B. Vasquez</u> Food Service Manager										
SERVICE DOCUMENTATION First cart out: <u>1600</u> Last cart out: <u>1760</u> Signature: <u>BA</u>										
MEAL TRAY SET UP										
Roll Veggie Cake Beans Steak										
Prepared by: <u>Johnny Sack</u> Protein 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
Sack meal TEST CALL BACK TOTALS										
Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No Yes No										

1-22
pm
8:30



FOOD SERVICE

UNIT: 195-AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-23-20

Time: 0140 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
no skin infections		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
no diarrhea		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Kitchen is in good general appearance		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All tools and sharps inventoried		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
All areas secure, lights out, exits locked			<input checked="" type="checkbox"/>		
DISH MACHINE					
		Temperature		Wash 150+	Rinse 180+
Temperature according to manufacturer's specifications		Breakfast		152	181
and chemical agent used in Final Rinse		Lunch		150	180
		Dinner		150	180
POT and PAN SINK					
		Temperature		Wash 110 F+	Rinse 110F+
Final Rinse Temps determined by chemical agent used		Breakfast		112	115
		Lunch		112	110
		Dinner		112	111
FREEZER and WALK-IN					
		Temperature		Freezer 0 Or below	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins		AM		-3.0	38
Record temperatures, Freezer and Walk-ins		PM		-3.0	38.4
DRY STORAGE					
		Temperature 45-80F		Spice Room	Store Rm
Record temperatures Dry Storage Areas		AM		62	63
Record temperatures, Dry Storage Areas		PM		60	76
Water Temps & Handwash Areas					
		AM	PM		
		105-120	105-120		
		115	112		

[Signature] 1-23-20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-24-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 23, 2020

THURSDAY

BREAKFAST

CYCLE: 5

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Raldo	Rice & Raisins	1 cup	1 1/2 gal	0830	150	VEGETARIAN	Bran Flakes 1 c	RT	10	0
Qakeke	Pancakes	2 each	9cs	0830	152	Eggs 2 each	Pancakes 2 ea	152	9cs	0
Qakeke	Syrup	2 oz	3cs	0830	RT		Diet Syrup 2 oz	RT	3 1/2 gal	0
Abeiyandwa	Turkey Ham, Slice	2 oz	100#	0830	150		Turkey Ham 2 oz	152	100#	0
Ferguson	Margarine	2 pats	1cs	0830	40		Margarine 1 pat	39	1cs	0
Fismal	Sugar	2 pkts	3 1/4cs	0830	RT		Sugar Sub 2 pkts	RT	08	0
Fismal	Coffee	8 oz	0.40	0830	145		Coffee 8 oz	142	0.40	0
Fismal	Milk 2%	8 oz	662	0830	39		Milk 2% 8 oz	662	40	0
							Canned Fruit 1/2 c	40	6cs	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: <i>K. Martin</i> Cook Supervisor	Population 624	Staff 0
Signature: <i>R. Capelle</i> Food Service Manager	Population - ICE 5604	
	MARSHALLS 100	Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
	Call Backs 2	
	Test Trays 2	
	HS SNACK	Johnny Sack Meal Counts
	Protein 1 oz	
	Bread 2 slices	
	FRUIT 1 each	
	DRINK 1 each	
	TOTALS	
	Protein 4 slices	
	Bread 1 each	
	Cookie 1 each	
	Drink 1 each	

Prepared by:

Johnny Sack

HS SNACK

Sack meal

MEAL TRAY SET UP

First cart out: 0430

Last cart out: 0523

Signature: *K. Martin*

Protein 2 - 2oz		
Bread 4 slices		
Fruit 1 each		
Drink 1 each		
Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each		
Pancakes	5 cups	Turkey
Rice + Raisins	Manager	0.40

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



DATE: JAN 23, 2020		THURSDAY			LUNCH		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Renz	Fajita Meat Grilled	4 oz	180 lbs	0800	1750	VEGETARIAN	Fajita Meat 4 oz Grilled	1750	8 pan	-
Perez	Onions/Peppers	1/2 cup	4 CS	0800	1750	Spanish Rice	Onions/Pepper 1 c	1750	4 pan	-
Sixtus	Spanish Rice	1/2 cup	150 lbs	0730	1800	1 cup	Rice 1/2 c	1800	6 pan	1/2-
Renz	Refried Beans	1/2 cup	150 lbs	0600	1790	Refried Beans	Pinto Beans 1 c	1790	11 pan	1 pan
Tollback	Salsa	1/2 cup	6 CS	0930	40	1.5 cups	Salsa 1/2 c	40	1 pan	3 pan
Gideon	Tortilla	2 each	4 CD	0900	RT	Tortillas				
Harold	Salad	1/2 cup	6 PAN	0945	38	4 each	Salad 1/2 c	38	6 pan	-
Quendo	Dressing	1 oz	3/2 CS	0800	RT		Diet Dressing 1 oz	RT	38x	-
Nikerson	White Cake	1 piece	2 bag	0945	RT		Fresh Fruit 1 ea	RT	38	-
	Unsweet Tea	8 oz	145	0900	36		Unsweet Tea 8 oz	40	145	-
Portions verified by: _____ Signature: <i>Renz</i> Cook Supervisor Signature: <i>P. J. Langley</i> Food Services Manager										
SERVICE DOCUMENTATION First cart out: 1030 Last cart out: 1135 Signature: <i>Renz</i>										
MEAL TRAY SET UP Salad Rice Fajita Tortilla Beans Cake										
Prepared by: Stekel	Johnny Sack	45	Population 624		Meal Count/Documentation Staff 2		Labeled & Refrigerated	Yes No		Johnny Sack Meal Counts
Protein	2 - 2oz	1 oz	Population - ICE	564	TEST	Test Sacks	2		Labeled & Refrigerated	Yes No
Bread	4 slices	2 slices	MARSHALLS	600	CALL BACK	Test Sacks	2		Labeled & Refrigerated	Yes No
Fruit	1 each	HYPER CALORIC	Call Backs	3	TOTALS	Test Sacks	2		Labeled & Refrigerated	Yes No
Drink	1 each	Protein 2 - 2oz	Test Trays	2	Cookie	Test Sacks	2		Labeled & Refrigerated	Yes No
		Bread 4 slices	HS SNACK		Drink	Test Sacks	2		Labeled & Refrigerated	Yes No
		Fruit 1 each	Protein 1 oz			Test Sacks	2		Labeled & Refrigerated	Yes No
		Drink 1 each	Bread 2 slices			Test Sacks	2		Labeled & Refrigerated	Yes No
			HYPER CALORIC			Test Sacks	2		Labeled & Refrigerated	Yes No
			Protein 2 - 2oz			Test Sacks	2		Labeled & Refrigerated	Yes No
			Bread 4 slices			Test Sacks	2		Labeled & Refrigerated	Yes No
			Protein 1 oz			Test Sacks	2		Labeled & Refrigerated	Yes No
			Bread 2 slices			Test Sacks	2		Labeled & Refrigerated	Yes No
			HYPER CALORIC			Test Sacks	2		Labeled & Refrigerated	Yes No
			Protein 2 - 2oz			Test Sacks	2		Labeled & Refrigerated	Yes No
			Bread 4 slices			Test Sacks	2		Labeled & Refrigerated	Yes No
			Cookie 1 each			Test Sacks	2		Labeled & Refrigerated	Yes No
			Drink 1 each			Test Sacks	2		Labeled & Refrigerated	Yes No

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 23, 2020

THURSDAY

DINNER

CYCLE: 5

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Atwell	Turkey Salami	3 oz	9 1/2	1130	38	VEGETARIAN	Turkey Sliced Turkey 4 oz	38	5 pan	/
	Cheese, Sliced	1 oz	25	1500	38	Cheese	Lettuce 1 c	38	4 pan	/
	Macaroni Salad	1/2 cup	2 60	1300	38	3 oz	Macaroni 1/2 c	38	6 pan	/
	Corn Salad	1/2 cup	6 00	DB	38	Macaroni Salad	Broccoli 1 c	160	1 pan	/
	Mustard	1 pkt	1/2 60	1500	RT	1 cup	Mustard 1 pkt	RT	1/2 60	/
	Mayo	1 pkt	0	1500	RT	Bread	Canned Fruit 1/2 c	38	1 pan	/
	Bread	2 slices	4 00	1500	RT	4 slices	Bread 2 sl	RT	4 00	/
	Lettuce & Onion	1/2 cup	2 00	1500	38		Onion 1 sl	38	0	/
	Drink w/Vit C	8 oz	1 4PK	1500	40		Unsweet Drink 8 oz	40	14PK	/
	Portions verified by: <u>Atwell</u> Signature: <u>Atwell</u> Cook Supervisor Signature: <u>B. Jazguy</u> Food Service Manager									
SERVICE DOCUMENTATION First cart out: <u>1600</u> Last cart out: <u>1700</u> Signature: <u>BA</u>										
MEAL TRAY SET UP Pasta Corn Salad Salad Salad Bread Tuna										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
Johnny Sack Sack meal TEST CALL BACK TOTALS										
Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No										

1-24-20
7m
0805



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1/24/20

Time: 7 1/2 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		157	189	
and chemical agent used in Final Rinse	Lunch		155	182	
	Dinner		156	180	
POT and PAN SINK	Temperature		Wash 110 F+	Rinse 110F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	117	200ppm
	Lunch		114	116	200ppm
	Dinner		112	116	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0 Or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM		-3.4	36.2	38.1
Record temperatures, Freezer and Walk-ins	PM		-2.6	37.9	39.7
DRY STORAGE	Temperature 45-80F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		69	69	
Water Temps & Handwash Areas	AM	PM			
	105-120	105-120			
	110	109			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 24, 2020			FRIDAY			BREAKFAST			CYCLE: 5																	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod																
gobfca	Dry Cereal	1 cup	RT	0500	3c5	VEGETARIAN	Dry Cereal 1 c	RT	3c5	—																
Pablo	Meat Gravy	1/2 cup	176	0230	75c5	Eggs 2 each	Peanut Butter 1 oz	RT	—	—																
Francisco	Grilled Potatoes	1/2 cup	176	0200	2c5		Grilled Potatoes 1/2 c	170	6PN	2PN																
HYACINTH	Biscuit	1 each	RT	0315	RT		Bread 1 sl	RT	6PN	Ø																
JOE	Margarine	1 pat	34	0315	1c5		Margarine 1pat	34	12PN	—																
Bessie	Sugar	2 pkts	RT	0315	RT		Sugar Sub 2 pkts	RT	—	—																
Ukeke	Coffee	8 oz	183	0305	176		Coffee 8 oz	183	—	—																
MVA	Milk 2%	8 oz	33	0310	40		Milk 2% 8 oz	33	—	—																
<p>Portions verified by: _____</p> <p>Signature: <i>[Signature]</i> Cook Supervisor</p> <p>Signature: <i>[Signature]</i> Food Service Manager</p>																										
<p><u>Meal Count Documentation</u></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Population</th> <th>646</th> <th>Staff</th> </tr> </thead> <tbody> <tr> <td>Population - ICE</td> <td>587</td> <td>Ø</td> </tr> <tr> <td>MARSHALLS</td> <td>59</td> <td>Labeled & Refrigerated</td> </tr> <tr> <td>Call Backs</td> <td>Ø</td> <td>Yes No</td> </tr> <tr> <td>Test Trays</td> <td>7</td> <td>Johnny Sack Meal Counts</td> </tr> </tbody> </table>												Population	646	Staff	Population - ICE	587	Ø	MARSHALLS	59	Labeled & Refrigerated	Call Backs	Ø	Yes No	Test Trays	7	Johnny Sack Meal Counts
Population	646	Staff																								
Population - ICE	587	Ø																								
MARSHALLS	59	Labeled & Refrigerated																								
Call Backs	Ø	Yes No																								
Test Trays	7	Johnny Sack Meal Counts																								
<p><u>SERVICE DOCUMENTATION</u></p> <p>First cart out: 0430</p> <p>Last cart out: 0510</p> <p>Signature: <i>[Signature]</i></p>																										
<p>MEAL TRAY SET UP</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>grea</td> <td>potato</td> <td>Sugar</td> </tr> <tr> <td colspan="2">Biscuit</td> <td>Cereal</td> </tr> </table>												grea	potato	Sugar	Biscuit		Cereal									
grea	potato	Sugar																								
Biscuit		Cereal																								

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



DATE: JAN 24, 2020		FRIDAY				DINNER		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Lamerz	Grilled Potatoes	1/2 cup	6 PMS	1300	36°	VEGETARIAN	Turkey 4 oz	39°	1	0	
	Pinto Beans	1/2 cup	8 PMS	1100	207°		Egg Salad 1/2 c	1/2 c	188°	1	0
	Coleslaw	1 cup	9 PMS	1100	200°	Pinto Beans 1.5 cups	Pinto Beans 1 c	200°	9	1	
	Ketchup	2 pkts	8 PMS	1400	38°		Coleslaw 1/2 c	38°	8	1	
	Bread	2 slices	1 CS	1400	RT		w Diet Dressing	—	—	—	—
	Drink w/Vit C	8 oz	4 PMS	1400	RT		Green Beans 1/2 c	190°	1	0	
				.40	1400	32°	Bread	2 sl	RT	4 PMS	0
				—	—	—	Unsweet Drink	8 oz	32°	1	0
Portions verified by: _____ Signature: <u>A. Remy</u> Cook Supervisor Signature: <u>R. Vargas</u> Food Service Manager											
SERVICE DOCUMENTATION First cart out: <u>1600</u> Last cart out: <u>1715</u> Signature: <u>A. Remy</u>											
MEAL TRAY SET UP COLESLAW CHEESE POTATOES BEANS											
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each											
Sack meal TEST CALL BACK TOTALS 1 each 1 each											
Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated (Yes) No											

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1/25/20 Time: 1140 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications		Breakfast		159 191	
and chemical agent used in Final Rinse		Lunch		155 182	
		Dinner		153 184	
POT and PAN SINK					
Temperature		Wash 110 F+		Rinse 110F+	
Final Rinse Temps determined by chemical agent used		Breakfast		113 115 200 ppm	
		Lunch		110 112 200 ppm	
		Dinner		116 112 200 ppm	
FREEZER and WALK-IN					
Temperature		Freezer 0 Or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-5.1 35.9 36.2	
Record temperatures, Freezer and Walk-ins		PM		-2 34 41	
DRY STORAGE					
Temperature 45-80F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM		65 68	
Record temperatures, Dry Storage Areas		PM		64 63	
Water Temps & Handwash Areas					
AM 105-120		PM 105-120			
113		109			

[Signature] 1/25/20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-26/20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



DATE: JAN 25, 2020		SATURDAY			BREAKFAST		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Oltman CS	Oatmeal	1 cup	1.5cs	0300	188	VEGETARIAN Scrambled Eggs 1/2 cup	Oatmeal	1 c	188	12 ^{PM}
	Scrambled Egg w T-Ham	1/2 cup	6cs	0205	185		Turkey Ham	2 oz	185	5 ^{PM}
Francis HARRIS	Cinnamon Roll	2 each	3cs	315	RT		Fresh Fruit	1 ea	RT	19 ^{PM}
	Jelly	1 pkt	3cs	0306	RT		Diet Jelly	2 pkts	RT	3cs
Gobered Alejandro	Biscuit	1 each	2cs	0400	RT		Bread	2 sl	RT	16
	Margarine	1 pat	17cs	0300	34		Margarine	1 pat	34	
Villafra Francisco	Sugar	2 pkts	17cs	0300	RT		Sugar Sub	2 pkts	RT	
	Coffee	8 oz	30cs	0300	185		Coffee	8 oz	185	
Alejandro	Milk 2%	8 oz	692	0315	33		Milk 2%	8 oz	33	
Portions verified by: _____ Signature: <u>[Signature]</u> Cook Supervisor Signature: <u>[Signature]</u> Food Service Manager										
SERVICE DOCUMENTATION First cart out: <u>0500</u> Last cart out: <u>0600</u> Signature: <u>[Signature]</u>										
Meal Count Documentation Population <u>606</u> Staff <u>0</u> Population - ICE <u>587</u> MARSHALLS <u>59</u> Call Backs <u>0</u> Test Trays <u>2</u> Labeled & Refrigerated Yes <u>0</u> No <u>0</u> Johnny Sack Meal Counts <u>0</u>										
MEAL TRAY SET UP Sugar <u>eggs</u> Oatmeal <u>cinn roll</u> Protein <u>TEST</u> Bread <u>2</u> HYPER CALORIC <u>CALL</u> Protein <u>2 - 2oz</u> Bread <u>4 slices</u> Cookie <u>1 each</u> Drink <u>1 each</u>										
Prepared by: <u>[Signature]</u> Signature: <u>[Signature]</u> Food Service Manager										

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



DATE: JAN 25, 2020		SATURDAY				LUNCH		CYCLE: 5		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Vega	Chicken Patty	4 oz	3000	0930	180	VEGETARIAN	Chicken Patty 4 oz	180	30 pan	1 pan
NKengela	Pinto Beans	1 cup	3 bags	0600	1850	Cheese 3 oz	Pinto Beans 1 c	185	12 pns	2 pns
Vasquez	Green Beans	1/2 cup	600	0830	1870		Green Beans 1/2 c	1750	9 pan	-
Velman	Potato Salad	1/2 cup	125 lbs	0800	40		Steam Potatoe 1/2 c	170	1 pan	-
Hernandez	Lettuce	1/2 cup	3cs	0700	38		Lettuce 1/2 c	38	7 pan	1
Thomas	Onion	1 slice	1 bag	0900	10		Onion 1 sl	10	1 pan	-
Pisquillo	Hamburger bun	1 each	10 bags	0930	RT		Bread 1 sl	RT	3 bag	-
Patnera	Unsweet Tea	8 oz	140	0800	40		Unsweet Tea 8 oz	40	140	-
Portions verified by: _____ Signature: <i>Royad</i> Cook Supervisor Signature: <i>R. Vasquez</i> Food Service Manager										
SERVICE DOCUMENTATION First cart out: 1030 Last cart out: 1145 Signature: <i>Royad</i>										
MEAL TRAY SET UP Lettuce Potato Salad Green Beans Chicken Patty Bun Beans										
Meal Count Documentation Population (473) Staff (2) Population - ICE 582 MARSHALLS 61 Call Backs (3) Test Trays (2)										
Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No										
HS SNACK Protein 1 oz TEST Bread 2 slices HYPER CALORIC CALL Protein 2 - 2oz BACK Bread 4 slices Cookie 1 each TOTALS Drink 1 each										
Prepared by: <i>CS</i> Johnny Sack 60 Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each										

PRODUCTION SERVICE RECORD/COOK WORKSHEET
 AURORA ICE PROCESSING UNIT



DATE: JAN 25, 2020		SATURDAY			DINNER		CYCLE: 5			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Funez - Raines - Ngoh - Ngoh - Alam - Gutierrez - Hossain - Khalil	Chicken Leg Qt Potatoes Cabbage Mixed Vegetables Roll Margarine Chocolate Cake Drink w/Vit C	4 oz 1/2 cup 1/2 cup 1/2 cup 1 each 1 pat 1 piece 8 oz	20PNS 2CS 8PNS 8PNS 4CS 1CS 2bags .40	1100 1100 1100 1300 1300 1400 1400 1300	198° 210° 196° 199° RT 40° RT 32°	VEGETARIAN Peanut Butter 3 oz Bread 4 slices Grape Jelly	Baked Chicken 4 oz Steam Potatoe 1/2 c Cabbage 1 c Mix Vegetable 1 c Roll 1 ea Fresh Fruit 1 ea Unsweet Drink 8 oz	198° 197° 196° 199° RT 36° — 32	1 1 8PNS 8PNS 3bags 1CS — 1	0 0 1 0 1 — 0
Portions verified by:										
Signature: A. Ramo Cook Supervisor			Meal Count Documentation Population 643			Staff 18		First cart out: 1600		
Signature: B. Jazquez Food Service Manager			Population - ICE 543 MARSHALLS 60			Labeled & Refrigerated		Last cart out: 1700		
			Call Backs Test Trays 2			Yes No		Signature: A. Ramo		
Prepared by:			HS SNACK			Johnny Sack Meal Counts		MEAL TRAY SET UP		
			Protein 1 oz			Test Sacks		roll		
			Bread 2 slices					Coke		
			HYPER CALORIC					Cabbage		
			Protein 2 - 2oz					Chicken		
			Bread 4 slices					Potatoes		
			Cookie 1 each							
			Drink 1 each							
			TOTALS							

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-26-20

Time: 0140 AM Time: 1815 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Breakfast		154		181	
Lunch		155		180	
Dinner		150		180	
POT and PAN SINK					
Temperature		Wash 110 F+		Rinse 110F+ 200 ppm	
Breakfast		110		112 200ppm	
Lunch		115		116 200ppm	
Dinner		113		116 200ppm	
FREEZER and WALK-IN					
Temperature		Freezer 0 Or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM -2.0		36 38	
Record temperatures, Freezer and Walk-ins		PM -1.0		37 38	
DRY STORAGE					
Temperature 45-80F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM 64		68	
Record temperatures, Dry Storage Areas		PM 66		70	
Water Temps & Handwash Areas					
AM 105-120		PM 105-120			
105		110			

B. Vazquez 1-26-20
signature, Cook Supervisor (AM) DATE

A. Rivera
Signature, Cook Supervisor (PM)

B. Vazquez 1-27-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JAN 26, 2020		SUNDAY				LUNCH			CYCLE: 5		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
DB	Turkey Bologna	4 oz	641	8:00	40	VEGETARIAN Cheese 3 oz	Turkey 4 oz	40	641	0	
Retrad	Potato Salad	1/2 cup	2CS	6:00	38		Steam Potato 1/2 c	1/2 c	142	2pan	1pan
CJ	Coleslaw	1/2 cup	3CS	6:00	38		ColeSlaw w/dressing 1 c	1 c	32	3CS	0
DB	Lettuce	1/2 cup	3CS	6:00	38	Lettuce 1/2 c	Green Beans 1 c	192	2CS	2pan	
DB	Onion	1 slice	1bcy	9:30	38		Onion 2 sl	1/2 c	32	3CS	0
Jorge	Mayo	1 pkt	2CS	9:20	RT	Mustard 1 pkt	1 pkt	RT	1bcy	1Bot	
CJ	Bread	2 slices	150	9:00	32	Bread 2 sl	2 sl	RT	50	0	
C.don	Unsweetened Tea	8 oz	150	9:00	32	Canned Fruit 1/2 c	1/2 c	RT	50	0	
						Unsweet Tea 8 oz	8 oz	32	50	0	
Meal Count Documentation Portions verified by: _____ Staff 20 Population 641 Population -ICE 580 580 MARSHALLS 580 61 Call Backs 5 Test Trays 2 HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each Sack meal TEST CALL BACK TOTALS Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No											
Signature: _____		Cook Supervisor		Signature: _____		Food Service Manager		First cart out: 10:00		Last cart out: 11:45	
Signature: _____		Johnny Sack		Signature: _____		MEAL TRAY SET UP		Potato Salad		Onion 2 pan	
Prepared by: _____		Proteins 2 - 2oz		Signature: _____		Bread 4 slices		Bread 2		T-Bag 10pan	
		Fruit 1 each				Drink 1 each					

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT



DATE: JAN 26, 2020			SUNDAY			DINNER			CYCLE: 5		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Cuyon-	Red Beans and	1 cup	2 bags	1100	211°	VEGETARIAN	Beef Patty	187°	1Ph	0	
Cuyon-	Polish Sausage	—	60CS	1100	211°		Red Beans	210°	1Ph	0	
Raines-	Rice	1/2 cup	2 bags	1200	206°	2 cups	Rice	206°	10Ph	1	
FUNEZ-	Hominy	1/2 cup	2CS	1300	199°		Carrots	189°	1Ph	0	
Sahag-	Tossed Salad	1/2 cup	5CS	1400	37°	Rice	Tossed Salad	37°	4bins	0	
Sahag-	Dressing	1 oz	2CS	1400	RT	1 cup	Diet Dressing	RT	1CS	0	
Ngh-	Tortilla	2 each	6CS	1400	RT		Tortilla	RT	2bins	0	
Munoz-	White Cake	1 piece	2 bags	1300	RT		Canned Fruit	58°	1Ph	0	
Hossain	Drink w/Vit C	8 oz	40CS	1300	33°		Unsweet Drink	39°	1	0	
Portions verified by: _____ Signature: <u>A. Perry</u> Cook Supervisor Signature: <u>B. Jazeyuk</u> Food Service Manager											
SERVICE DOCUMENTATION First cart out: <u>1600</u> Last cart out: <u>1700</u> Signature: <u>A. Perry</u>											
Meal Count Documentation Population <u>641</u> Staff <u>16</u> Population - ICE <u>580</u> MARSHALLS <u>61</u> Call Backs <u>8</u> Test Trays <u>2</u>			Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			MEAL TRAY SET UP <u>Salad</u> <u>Coke</u> <u>Hammy</u> <u>rice</u> <u>beans</u>		
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each			Sack meal TEST CALL BACK TOTALS			Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			MEAL TRAY SET UP <u>Salad</u> <u>Coke</u> <u>Hammy</u> <u>rice</u> <u>beans</u>		

Housing Temperature Log

Aurora Ice Processing Center-South Annex

Date: 01/27/2020 11901 E 30th Ave, Aurora CO 80010

075c

A Unit: Air 71.2 Water: sink _____ shower _____

B Unit: Air U Water: sink _____ shower _____

C Unit: Air 69.8 Water: sink _____ shower _____

D Unit: Air U Water: sink _____ shower _____

E Unit: Air U Water: sink _____ shower _____

F Unit: Air 68.9 Water: sink _____ shower _____

G Unit: Air 70.3 Water: sink _____ shower _____

L Unit: Air 71.2 Water: sink _____ shower _____

M Unit: Air 71.8 Water: sink _____ shower _____

N Unit: Air 68.5 Water: sink _____ shower _____

X Unit: Air U Water: sink _____ shower _____

Y Unit: Air U Water: sink _____ shower _____

Z Unit: Air U Water: sink _____ shower _____

SMU: Sink _____ Shower#1 _____ #2 _____ #3 _____

Medical: Sink room#1 _____ room#2 _____ room#3 _____

Medical: Shower _____
E. H. H. H.



Main Building Temperature Log

195 Aurora Detention Center
3130 N. Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	71.5							
	A-2	67.6							
	A-3	U							
	A-4	U							
	B-1	70.0							
	B-2	70.2							
	B-3	70.6							
	B-4	U							
	C-1	U							
	C-2	68.9							
	C-3	69.3							
	C-4	U							
	D-1	72.6					N/A	N/A	N/A
	D-2	U/O					N/A	N/A	N/A
	E-1	70.8					N/A	N/A	N/A
	E-2	71.0							
	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

SIGN: *E. M. Kelly*

Medical Showers Temperature Log

Name: *E. M. Kelly*

Date: 08/27/2020

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer