



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date:	10 February 2020		
	DAY	MONTH	YEAR
Time:	12:00 pm		
	TIME		
Rep. Crow Staff:	Veronica Marcyen, Deputy District Director & Terrell Horton, Constituent Advocates		
	NAME	POSITION	
Other Governmental Staff:			
	NAME	POSITION	
GEO Employee:			
	NAME	POSITION	
ICE Employee:	Christopher Jones, AOC		
	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.

HANDBOOK: 2.1 G. 2. DID NOT SEE LIVING QUARTERS ON THIS VISIT

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:

54M/13F

**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 provided, see attached documents

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 SEE MEDICAL AREA 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:

1 - Health Services Administrator (HSA)
1 - Assistant HSA
2 - MD
1 - PA (part-time) - in background check
14 - RNs
15 - LPNs
1 - Psychologist
4 - Telepsychiatrist
1 - Licensed Clinical Social Worker

4 - Medical Records Clerks
1 - Administrative Assistant (VACANT)
1 - X-ray Technician

7 - Agency RNs on contract



WOMEN'S MEDICAL CARE: 4.4 DID NOT SEE MEDICAL AREA THIS VISIT

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 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

PHONES WERE NOT IN WORKING ORDER

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:

Total population remains in the mid-500s.

TRANSGENDER POPULATION:

Two ICE Custody Resource Officers who work with transgender detainees in other states were visiting the facility this week to assist with the transferred individuals and setting up services at GEO. There is some indication that an ICE Custody Resource Officer for transgender detainees will be assigned to the facility, but there is no confirmation at this time.

ICE staff continue to do outreach with community groups to arrange for mental health and other resources. They are also working on an agreement to have a doctor from Denver Health's LGBTQ Center for Excellence on-site on a periodic basis to oversee transgender-specific care for detainees and be a resource for GEO Medical staff between visits. The Center may also do outreach at the facility and follow up with detainees who are released into the community for continuity of care.

SUPPLEMENTAL NOTES, CONTINUED:

TRANSGENDER POPULATION, cont.

Transgender detainees are currently in four dorms in the Annex. One dorm is for those with a high-risk classification. The other three dorms are mixed, lower classifications but are spread out to ease transition from the Cibola facility, in which detainees were in individual cells. In the event that the population increases, the number of dorms used will have to decrease.

KITCHEN:

Staff visited the kitchen and check expiration dates on foods in the walk-in coolers. Bread continues to be stored in the cooler.



North Building Temperature Log

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

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	75.3							
	A-2	75.2							
	A-3	Not occupied							
	A-4	75.5							
	B-1	75.3							
	B-2	78.5							
	B-3	not occupied							
	B-4	76.7							
	C-1	Not occupied							
	C-2	75.5							
	C-3	76.5							
	C-4	Not occupied							
	D-1	75.3					N/A	N/A	N/A
	D-2	Not occupied					N/A	N/A	N/A
	E-1	75.9					N/A	N/A	N/A
	E-2	75.3							
	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	N/A

SIGN: Curt H. Haag

Medical Showers Temperature Log

Name: _____

Date: 02-10-2020

ROOM

542	540	538	536	534	523	522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

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

DAILY

DATE: 02-10-2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	76.1			
South-B	Not occupied			
South-C	72.9			
South-D	Not occupied			
South-E	Not occupied			
South-F	75.3			
South-G	78.1			
South-L	76.9			
South-M	77.5			
South-N	75.3			
South-X	74.9			
South-Y	Not occupied			
South-Z	Not occupied			
South-SMU	N/A			
South-SMU - Shower 3				
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL				

SIGN:

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: 5-15-18

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

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

Rebecca M.
Corporate Manager Food Service Menu Systems/Dietitian



2-3-20
189
08:30
Rm



2-3-20
181
1330
Rm

GEO
The GEO Group, Inc.

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 02-3-20

Time: 0145 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores	✓		X		
no skin infections	✓		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	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specification and determined by chemical test strip	Breakfast		152	192	
	Lunch		155	180	
	Dinner		153	183	
POT and PAN SINK	Temperature		Wash 110 F+	Rinse 110F+	200 ppm
Final Rinse Temp determined by chemical test strip	Breakfast		112	115	200 ppm
	Lunch		110	112	200 ppm
	Dinner		116	114	200 ppm
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	34	39
Record temperatures, Freezer and Walk-ins	PM		0	38	40
DRY STORAGE	Temperature 45-80F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		61	63	
Water Temps & Handwash Areas	AM 105-120	PM 105-120			
	112	118			

L. Martin
Signature, Cook Supervisor (AM)

02-3-20

A. Berry
Signature, Cook Supervisor (PM)

B. Vazquez
FOOD SERVICE MANAGER

02-4-20



The **GEO** Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 03, 2020

Prepared by:	CYCLE: 2			MONDAY			BREAKFAST		
	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty
Rice & Raisins	1 cup	1 1/2 lbs	0350	170	VEGETARIAN	Rice & Raisins 1 c	170	8 pms	8 pms
Scrambled Eggs	1/2 cup	1000	170		Turkey Ham	2 oz	170	8 pms	8 pms
Jelly	2 pkts	220	RT		Diet Jelly	1 pk	RT	170	170
Biscuit or Tortilla	1 b/ 2 T	330	RT		Bread	1 sl	RT	—	—
Fruit	1/2 cup	405	RT		Canned Fruit	1/2 c	170	170	170
Margarine	1 pat	150	RT		Margarine	1 pat	RT	170	170
Sugar	2 pkts	314	RT		Sugar Sub	2 pks	RT	170	170
Coffee	8 oz	1240	RT		Coffee	8 oz	170	0.40	0.40
Milk 2%	8 oz	1057	RT		Milk 2%	8 oz	170	4.9	4.9
Portions verified by:									
Signature: <u>L. Martinez</u> Cook Supervisor									
Signature: <u>B. Vaughan</u> Food Service Manager									
Prepared by:	Johnny Sack	HS SNACK	Sack meal	No	Johnny Sack	Meal Counts	MEAL TRAY SET UP		
Proteins	2 - 2oz	Protein	1 oz	TEST	650	450	170	170	
Bread	4 slices	Bread	2 slices		650	450	170	170	
Fruit	1 each	HYPER CALORIC		CAL BACK	650	450	170	170	
Drink	1 each	Protein	2 - 2oz		650	450	170	170	
		Bread	4 slices	Labeled & Refrigerated	650	450	170	170	
		Cookie	1 each	TOTALS	650	450	170	170	
		Drink	1 each	No	650	450	170	170	



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: FEB 03, 2020



The GEO Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 03, 2020

CYCLE: 2						MONDAY						DINNER					
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions			Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod					
NKemcha -	Turkey Bologna	4 oz	10 CS	1300	37°	VEGETARIAN			Turkey	4 oz	40°	1Pn	O				
Sandwich -	Potato Salad	1/2 cup	1 CS	1300	37°	Mac & Cheese Greens				1/2 c	82°	1Ah	O				
Sandwich -	Vegetarian Beans	1 cup	3 CS	1400	39°	Flat Beans Mac			1 c	170°	1Pn	O					
Sandwich -	Lettuce	1/4 cup	4 CS	1400	37°	Beans Lettuce			1/2 c	37°	35in	O					
Tyam -	Onion	1 slice	1 bag	1400	40°	1 cup Onion			1 sl	40°	7bin	O					
Mirbekov -	Pickle	2 each	1 CS	1400	38°	Lettuce Mustard			1 pkt	RT	1C5	O					
Sohag -	Mustard	1 pkt	1 CS	1400	RT	1/2 cup Diet Dressing			1 pkt	RT	1C5	O					
Sohag -	Salad Dressing	1 pkt	1 CS	1400	RT	Salad Dressing Bread			2 sl	RT	1Pn	O					
Hossein -	Bread	2 slices	17 Rocks	1400	RT	1 packet Fresh Fruit			1 ea	36°	1ea	O					
Raines -	Canned Fruit	1/2 cup	7 CS	1400	40°	Unsweet Drink			8 oz	33°	1	O					
Alam -	Drink w/ Vit C	8 oz	4 CS	1300	37°												
Portions verified by:												Meal Count Documentation					
Signature: A. Dany						Population 612						Staff 20					
Cook Supervisor						Population ICE 569						First cart out: 1600					
Signature: B. Bogaull						MARSHALLS 53						Last cart out: 1625					
Food Service Manager						Call Backs C Test Trays Q						Signature A. Dany					
Prepared by:						Johnny Sack						MEAL TRAY SET UP					
						HS SNACK						Johnny Sack					
						Sack meal						Meal Counts					
Proteins						TEST						Potato Salad					
Bread						1 oz						Mac Salad					
Fruit						2 slices						Fruit					
Drink						HYPER CALORIC						Bread					
						CALL BACK						Lettuce					
						Bread						Mian Bologna					
						Cookie 1 each						TOTALS					
Drink 1 each						Refrigerated Yes						No					
Rev 4/2019 JPS																	

Temp File
 DISHWASHER Temperature Test Strip
 PASS WHEN BLUE BAR TURNS ORANGE
 ES ACEPTABLE CUANDO LA BARRA AZUL CAMBIA A COLOR NARANJA
 180°F (82°C)
 Date: 2-4-20
 Emp: Rm
 Empleado: TAYLOR, 8767
 Fecha: 2/4/2020

FOOD SERVICE

UNIT: 195-AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: February 4th 2020

Time: 0700 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	X	

DISH MACHINE

Temperature according to manufacturer's specifications
and chemical agent used in Final Rinse

Temperature

Wash 150+

Rinse 180+

Breakfast 157

189

Lunch 152

180

Dinner 157

181

POT and PAN SINK

Final Rinse Temps determined by chemical agent used

Temperature

Wash 110 F+

Rinse 110F+

200 ppm

Breakfast 113

116

Lunch 112

114

Dinner 111

114

FREEZER and WALK-IN

Temperature

Freezer 0

Or below

Walk-in

35-40 F

Walk-

35-40 F

Record temperatures, Freezer and Walk-ins

AM 20

363

364

Record temperatures, Freezer and Walk-ins

PM -2

38

39

DRY STORAGE

Temperature 45-80F

Spice Room

Store Rm

Record temperatures Dry Storage Areas

AM 75

75

Record temperatures, Dry Storage Areas

PM 63

64

Water Temps & Handwash Areas

AM

PM

105-120

105-120

105

115


Signature, Cook Supervisor (AM)

2/4/20
DATE


Signature, Cook Supervisor (PM)


R. Vazquez
FOOD SERVICE MANAGER

2/5/20
DATE



The GEO Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: FEB 04, 2020							CYCLE: 2				TUESDAY BREAKFAST			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items			DL Temp	Prod Qty	Over Prod		
N Denice Colored Evertow Franklin Gertie Ronny Diego	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2%	1 cup 2 each 1/4 cup 2 oz 1 pat 2 pkts 8 oz 8 oz	3cS 0100 0230 0230 0230 0315 0315 0330 0330	0215 RT RT RT RT RT RT RT	RT 168 2 oz 1 oz 1/2 c 2 pkts 8 oz 8 oz	VEGETARIAN Eggs 2 each Diet Syrup Turkey Ham Canned Fruit Sugar Sub Coffee Milk 2%	Corn Flakes Pancakes Diet Syrup Turkey Ham Canned Fruit Sugar Sub RT RT	1 c 2 ea RT RT 1/2 c RT RT RT	RT 168 RT RT RT RT RT RT	3cS 168 3.5 3.5 RT RT RT RT	0 0 0 0 0 0 0 0			
Portions verified by:											Signature: <u>J. Langley</u> Cook Supervisor Signature: <u>B. Langley</u> Food Service Manager			
Prepared by:	Johnny Sack	10	HS SNACK	Sack meal	TEST	Test Sacks	Johnny Sack Meal Counts	MEAL TRAY SET UP	Signature: <u>Johnna</u>					
Lunch	Proteins Bread Fruit Drink	2 - 2oz 4 slices 1 each 1 each	Protein Bread HYPER CALORIC Protein	1 oz 2 slices CALL 2 - 2oz	TEST BACK	2	Sugar Syrup	Sausage	Signature: <u>Johnna</u>					
							Cereals	Breakfast						
									Signature: <u>Johnna</u>					



The GEO Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: FEB 04, 2020

CYCLE: 2							TUESDAY			LUNCH		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Prod Qty	Over Prod	
V. Llegue	Chicken Patty	4 oz	5cs	845	107	VEGETARIAN	Baked Chicken	4 oz	172	150	0	
C. C.	Cream Gravy	1/4 cup	1cs	845	100	Peanut Butter Beans		1/2 c	180	165	0	
Rice	1/2 cup	2bigs	630	170		3 oz Rice		1 c	170	2bigs	0	
Green Beans	1/2 cup	5cs	830	186		Grape Jelly	Green Beans	1 c	170	5cs	0	
Roll	1 ea	5cs	906	RT		2 packets Bread		2 sl	RT	3bigs	0	
Margarine	1 pat	50	150	32		Bread Margarine		1 pat	32	150	0	
Brownie	1 piece	2bigs	1000	RT		4 slices Salad		1 c	32	2bigs	0	
Unsweet Tea	8 oz	50	930	32		Diet Dressing		1 oz	RT	36	0	
						Canned Fruit		1 ea	RT	0	0	
						Unsweet Tea		8 oz	32	,50	0	
Portions verified by:							MEAL COUNT DOCUMENTATION					
Population 622 Staff 10							SERVICE DOCUMENTATION					
Signature: Cook Supervisor	Population - ICE	569					First cart out:	10:05				
Signature: Food Service Manager	MARSHALLS	53					Last cart out:	11:20				
Prepared by: Janel	Johnny Sack	80	HS SNACK	Sack meal	TEST	Johnny Sack Meal Counts	Test Sacks Yes	No	MEAL TRAY SET UP			
	Proteins	2 - 2oz	Protein	1 oz	TEST				Cookie	Roll	Brownie	
	Bread	4 slices	Bread	2 slices								
	Fruit	1 each	HYPER CALORIC	CALL BACK								
	Drink	1 each	Protein	2 - 2oz								
			Bread	4 slices			Labeled &					
							Refrigerated	Yes	No			



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 04, 2020

		CYCLE: 2				TUESDAY		DINNER			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
<i>Lunes</i>	Turkey Hot Dog	2 each	100S	1100	110°	VEGETARIAN	Ground Turkey 4 oz	111°	100N	0	
	Hot Dog Buns	2 each	10 Slices	1400	RT	Cheese Bread	2 sl	RT	100S	0	
	Macaroni Salad	1/2 cup	30S	1400	30°		4 oz Macaroni	1/2 c	100	C	
	Corn	1/2 cup	60S	1100	100°		Corn	1/2 c	100	C	
	Coleslaw	1/2 cup	40S	1300	30°		ColeSlaw	1 c	30	0	
	Onion, diced	1/4 cup	1100	1400	30°		Coleslaw Dressing	37	10S	0	
	Pickle Relish	1 oz	10S	1400	RT		Onion, diced	1/4 c	38	10N	G
	Mustard	2 pkts	10S	1100	RT		Mustard	1 pkt	RT	10S	O
	Drink w Vit C	8 oz	100S	1300	30°		Fresh Fruit	1 ea	RT	100N	C
	—	—	—	—	—		Unsweet Drink	8 oz	30	—	—
PORTIONS VERIFIED BY:											
<i>A. Renf</i>											
Signature:	Cook Supervisor	<i>B. Vazquez</i>		Population -ICE 577		Population MARSHALLS 53		Labeled &	First cart out: <u>162C</u>		
Signature:	Food Service Manager	<i>B. Vazquez</i>		Call Backs <input checked="" type="checkbox"/>		Test Trays <input checked="" type="checkbox"/>		Refrigerated <input checked="" type="checkbox"/>	Last cart out: <u>1715</u>		
Prepared by:	Johnny Sack	HS SNACK		Sack meal		Johnny Sack		MEAL TRAY SET UP			
	Proteins	2 - 2oz	Protein	1 oz	TEST		Meal Counts	<i>Colas</i>			
	Bread	4 slices	Bread	2 slices				<i>onion relish</i>			
	Fruit	1 each	HYPER CALORIC		CALL BACK			<i>onion relish</i>			
	Drink	1 each	Protein	2 - 2oz	BACK			<i>hot dogs</i>			
	Bread	4 slices			Labeled &			<i>hot dogs</i>			
	Cookie	1 each	TOTALS		Refrigerated <input checked="" type="checkbox"/>			<i>hot dogs</i>			
	Drink	1 each			Yes	No		<i>hot dogs</i>			

FOOD SERVICE
UNIT: 195- AURORA KITCHEN


0-5-20

RM

181

0945

180°F/82°C

OPENING and CLOSING CHECKLIST

Date: 2-5-20

Time:

AM

Time: 1700PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores	✓		✓		
no skin infections	✓		✓		
no diarrhea	✓		✓		
Kitchen is in good general appearance	✓		✓		
All kitchen equipment operational & clean	✓		✓		
All tools and sharps inventoried	✓		✓		
All areas secure, lights out, exits locked					
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature is maintained to minimum required specifications	Breakfast	152	181		
and to minimum point used in Final Rinse	Lunch	152	180		
	Dinner	151	180		
POT and PAN SINK	Temperature		Wash 110 F+	Rinse 110F+	200 ppm
Final Rinse Temperature determined by cleaning Pot/Pan	Breakfast	112	115	200 ppm	
	Lunch	110	114	200 ppm	
	Dinner	111	115	200 ppm	
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	39	
Record temperatures, Freezer and Walk-ins	PM	-3	37	39	
DRY STORAGE	Temperature 45-80F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM	62	60		
Record temperatures, Dry Storage Areas	PM	60	60		
Water Temps & Handwash Areas	AM	105-120	PM	105-120	
		112		118	

2-5-20

DATE

2-5-20

DATE

2-6-20

DATE



The GEO Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 05, 2020

CYCLE: 2				WEDNESDAY				BREAKFAST		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Burgers	Oatmeal	1 cup	1 lg	6330	171	VEGETARIAN	Oatmeal	1/2 c	171	0 pks -
Breakfast	Cream Meat Gravy	1/2 cup	1 box	0350	172	Fried Potatoes	Turkey Ham	2 oz	172	26 pks -
Breakfast	Fried Potatoes	1/2 cup	1 bx	0200	170		1 cup Steam Potatoes	1/2 c	170	8 pks -
Breakfast	Biscuit	1 each	2 bjs	023	RT		Biscuit	1 ea	RT	2 bjs -
Breakfast	Margarine	1 pat	1 bx	0240	40		2 each Diet Jelly	1 pkt	RT	72 w/ 8
Breakfast	Fruit	1 each	1/2 lbs	022	RT		Sugar Sub	2 pks	RT	72 w/ 8
Breakfast	Sugar	2 pkts	3/4 lbs	0340	RT		Coffee	8 oz	156	0.40 pks
Breakfast	Coffee	8 oz	0.40	0330	159		Milk 2%	8 oz	40	60 pks
Breakfast	Milk 2%	8oz	1/2 q	0330	40		Canned Fruit	1/2 c	RT	8 pks -
Portions verified by:										
Signature: <u>K. Martinez</u> Cook Supervisor					Population 588	Staff 9	Meal Count Documentation			
Signature: <u>B. Janyem</u> Food Service Manager					Population -ICE 535		SERVICE DOCUMENTATION			
Prepared by:					MARSHALLS 53	Labeled & Refrigerated	MEAL TRAY SET UP			
Prepared by:					Call Backs 2	Yes	Johnny Sack	MEAL TRAY SET UP		
Prepared by:					Test Trays 2	No	Meal Counts	MEAL TRAY SET UP		
Prepared by:					HS SNACK	Sack meal		MEAL TRAY SET UP		
Prepared by:					Proteins	2 - 2oz	TEST	MEAL TRAY SET UP		
Prepared by:					Bread	4 slices	Test Sacks	MEAL TRAY SET UP		
Prepared by:					Fruit	1 each	HYPERCALORIC	MEAL TRAY SET UP		
Prepared by:					Drink	1 each	CALL BACK	MEAL TRAY SET UP		
Prepared by:					Bread	4 slices		MEAL TRAY SET UP		
Prepared by:					Cookie	1 each	TOTALS	MEAL TRAY SET UP		
Prepared by:					Drink	1 each	Refrigerated	MEAL TRAY SET UP		



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 05, 2020

CYCLE: 2							WEDNESDAY			DINNER		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Prod Qty	Over Prod	
<i>H. New</i>	Meat & Veg Stew	1 cup	140 lb	1030	180	<u>VEGETARIAN</u>	Stewed Meat	4 oz	180	14pm	1	
Rice	1/2 cup	1 1/2 lbs	1400	170			Rice	1/2 c	170	12pm	1	
Cabbage	1/2 cup	4 lbs	1200	170			1 cup Cabbage	1/2 c	170	16pm		
Onion	1 slice	1 bg	DB	38			Cabbage Onion	1 sl	38	1pm		
Cornbread	1 each	2 bg	DB	RT			1 cup Stew Vegetables	1 c	165	1pm		
Margarine	1 pat	1/2 c	1530	38			Mix Vegetables Salad	1/2 c	32	170h		
Salad	1/2 cup	3 c	1800	38			1 cup Diet Dressing	1 oz	RT	21/2		
Dressing	1 oz	2 lbs	1500	RT			Cornbread Bread	1 sl	RT	1/2irk		
							2 pieces Canned Fruit	1/2 c	38	1pm		
Drink w/Vit C	8 oz	139K	1400	40			Unsweet Drink	8 oz	40	13		
Portions verified by:							MEAL COUNT DOCUMENTATION					
Signature: <i>B. Sturwell</i>	Population 608 Staff 60						First cart out: <u>1530</u>					
Cook Supervisor	Population -ICE 535						Last cart out: <u>1650</u>					
Signature: <i>B. Vangell</i>	MARSHALLS 53 Labeled & Call Backs <u>✓</u>						Signature: <u>6AB</u>					
Food Service Manager	Test Trays 2 Refrigerated Yes No											
Prepared by:	Johnny Sack			HS SNACK		Sack meal	Johnny Sack Meal Counts		MEAL TRAY SET UP			
	Proteins	2 - 2oz	Protein	1 oz	TEST							
	Bread	4 slices	Bread	2 slices		Test Sacks						
	Fruit	1 each	HYPER CALORIC		CALL							
	Drink	1 each	Protein	2 - 2oz	BACK							
			Bread	4 slices		Labeled &						
			Cookie	1 each	TOTALS	Refrigerated Yes	No					
			Drink	1 each								

J. Teeter

Corn bread *Salad* *Cabbage*

Dinner

FOOD SERVICE
UNIT: 195- AURORA KITCHEN
OPENING and CLOSING CHECKLIST
Date: 2-6-20

Time: 0140 AM **Time:** 1830 PM

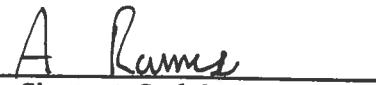
Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores	X		X		
no skin infections	X		X		
no diarrhea	X		X		
Kitchen is in good general appearance	X		X		
All kitchen equipment operational & clean	X		X		
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked			X		
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
	Breakfast		152	181	
	Lunch		151	180	
	Dinner		150	180	
POT and PAN SINK	Temperature		Wash 110 F+	Rinse 110F+	200 ppm
	Breakfast		112	115	200 ppm
	Lunch		111	113	200ppm
	Dinner		117	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		2-3	36	39
Record temperatures, Freezer and Walk-ins	PM		-2.5	34	37
DRY STORAGE	Temperature 45-80F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	60	
Record temperatures, Dry Storage Areas	PM		60	64	
Water Temps & Handwash Areas	AM 105-120	PM 105-120			
	112	110			



Signature, Cook Supervisor (AM)

2-6-20

DATE



Signature, Cook Supervisor (PM)



FOOD SERVICE MANAGER

2-7-20

DATE



The GEO Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 06, 2020

CYCLE: 2							THURSDAY			BREAKFAST		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
Fondan	Scrambled Eggs	1/2 cup	10CS	0200	150	VEGETARIAN	Bran Flakes	1 c	RT	35	5	
Pabلو	Diced Potatoes	1/2 cup	1 bx	0230	155		Peanut Butter	1 oz	RT	35	5	
Riglan	Ketchup	1 pkt	1 bx	0320	RT		Bread	2 sl	RT	445	0	
Asuelh	Biscuit	1 each	2 bxs	0B3	RT		Diet Jelly	2 pkgs	RT	70	0	
Rahman	Jelly	2 pkts	3 bx	0B30	RT		Sugar Sub	2 pkgs	RT	70	0	
Dulvin	Margarine	1 pat	15	0B30	40		Coffee	8 oz	155	0.40	0	
Oreke	Sugar	2 pkts	3MUS	02330	RT		Milk 2%	8 oz	40	631	0	
Tongon	Coffee	8 oz	0.40	0230	159		■ Fruit	1/2 c	RT	35	0	
Diego	Milk 2%	8 oz	(031	0230	40					—	—	
Portions verified by:							MEAL COUNT DOCUMENTATION					
Signature: <u>L. Martinez</u> Cook Supervisor							Population 600	Staff 4	SERVICE DOCUMENTATION			
Signature: <u>D. Jeffery</u> Food Service Manager							Population -ICE 547		First cart out: 0430 Last cart out: 0500 Signature <u>J. Martinez</u>			
Prepared by:	Johnny Sack	HS SNACK		Sack meal	TEST		MEAL TRAY SET UP					
	Proteins	2 - 2oz	Protein	1 oz	TEST							
	Bread	4 slices	Bread	2 slices			Test Sacks					
	Fruit	1 each	HYPER CALORIC		CALL							
	Drink	1 each	Protein	2 - 2oz	BACK							
			Bread	4 slices								
			Cookie	1 each	TOTALS							
			Drink	1 each		No						



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 06, 2020

Prepared by:		Menu Items		Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	THURSDAY		LUNCH		
								Menu Items	Diet For Health	DL Temp	Prod Qty	Over Prod	
Ali	Hamburger	Bun	French Fries	4 oz	1000	0700	100°	VEGETARIAN	Hamburger	4 oz	100°	100%	
Patricia	Oven French Fries			1 each	4 1/2	0830	RT	Cheese	Bread	2 sl.	RT	4 loafs	
Frances				1/2 cup	1/2 cup	0700	148°		3 oz Green Beans	1/2 c	152°	1/2 cup	
Philomena	Ranch Beans			1 cup	150 lbs	0600	178°		Beans	1 c	148°	11700 2 pms	
Heardes	Shredded Lettuce			1/4 cup	2 ccs	0700	42°		Ranch Beans	Shred Lettuce	1/4 c	6 pms	
Edwin	Onion			1 slice	1 bag	0930	42°		1.5 cups Onion	2 sl	42°	1 bag	
Yvonne	Salad Dressing			1 pkt	1/2	0800	RT		Mustard	1 pkt	RT	use -	
Yvette	Ketchup			1 pkt	1/2	0800	RT		Mustard	1/2 c	RT	3400	
Yvette	Unsweet Tea			8 oz	40	0830	40°		Unsweet Tea	8 oz	Up°	do -	
Portions verified by:		Meal Count Documentation		Population 600		Staff 14		SERVICE DOCUMENTATION					
Signature: <u>Reyad & Vogel</u> Cook Supervisor		Population -ICE Sack		Labeled &		First cart out: <u>10:25</u>							
Signature: <u>B. Vogelus</u> Food Service Manager		MARSHALLS Sack		Refrigerated		Last cart out: <u>11:45</u>		Signature: <u>Reyad</u>					
Prepared by: <u>Bertel</u>		Johnny Sack 75		HS SNACK		Sack meal		Johnny Sack Meal Counts		MEAL TRAY SET UP			
		Proteins		2 - 2oz		Protein 1 oz		TEST		Bun		lettuce	
		Bread		4 slices		Bread 2 slices		Test Sacks		French Fries		beans	
		Fruit		1 each		HYPER CALORIC		CALL BACK		Onions		Hamburgers	
		Drink		1 each		Protein 2 - 2oz		BACK		Labeled &			
		Cookie		1 each		TOTALS		Refrigerated		Yes		No	
		Drink		1 each									



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 06, 2020

		CYCLE: 2				THURSDAY DINNER				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
A. Well	Taco Meat	4 oz	1/4 lbs	1100	170	VEGETARIAN	Ground Turkey 4 oz	165	1 pan	
	Rice	1/2 cup	1 bag	1330	65		Rice	1/2 c	65	10 pms
	Pinto Beans	1 cup	3 bags	1030	80		1 cup Pinto Beans	1 c	80	2 pan
	Salsa	1/2 cup	Left over	DR	70		Pinto Beans	1/2 c	70	5 pan 1 pms
	Shred Lettuce	1/4 cup	3 C	1500	33		2 cups Shred Lettuce	1/2 c	38	36
	Shred Cheese	1/4 cup	1 C	1500	38		Shred Cheese	38	10	
	Tortillas	2 each	3 C	1500	RT		1/2 cup Tortilla	1 ea	RT	400 1/2
	Applesauce Cake	1 piece	2 bags	12B	RT		Tortilla	Fresh Fruit	1 ea	38 34
	Drink w Vit C	8 oz	1/4	1500	40		4 each	Unsweet Drink	8 oz	40 14
Portions verified by:		ImTake	Meal Count Documentation	605	Staff	10	SERVICE DOCUMENTATION			
Signature:	Cook Supervisor	Population -ICE 547	MARSHALLS 53	Labeled &			First cart out:	1545		
Signature:	Food Service Manager	Call Backs 3	Test Trays 2	Refrigerated <input checked="" type="checkbox"/>	No		Last cart out:	1700		
Signature:	B. Vazquez	Johnny Sack	HS SNACK	Sack meal	Johnny Sack Meal Counts		Signature	ABH		
Prepared by:	Proteins	2 - 2oz	Protein 1 oz	TEST			MEAL TRAY SET UP			
	Bread	4 slices	Bread 2 slices		Test Sacks		Cheese			
	Fruit	1 each	HYPER CALORIC	CALL			Jalapeno	Lettuce		
	Drink	1 each	Protein 2 - 2oz	BACK			Cake			
			Bread 4 slices		Labeled &					
			Cookie 1 each	TOTALS	Refrigerated <input checked="" type="checkbox"/>	No	Beans	Meat		
			Drink 1 each							



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/7/20

Time: 0700 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores	X		X		
no skin infections	X		X		
no diarrhea	X		X		
Kitchen is in good general appearance	X		X		
All kitchen equipment operational & clean	X		X		
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast		-158	186	
	Lunch		152	183	
	Dinner		159	182	
POT and PAN SINK	Temperature		Wash 110 F+	Rinse 110F+	200 ppm
Final Rinse Temperature according to chemical manufacturer	Breakfast		113	117	200 ppm
	Lunch		112	114	200 ppm
	Dinner		114	110	200 ppm
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		-6.8	36.8	39.1
Record temperatures, Freezer and Walk-ins	PM		-1	39	40
DRY STORAGE	Temperature 45-80F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM 105-120	PM 105-120			
	115	112			

Signature, Cook Supervisor (AM)

2/7/20

DATE

A. Perry

Signature, Cook Supervisor (PM)

B. Vazquez

2/8/20

DATE



THE GEORGES, INC.

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 07, 2020		CYCLE: 2				FRIDAY BREAKFAST				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Harris	Cinnamon Oatmeal	1 cup	125g	0300	189	VEGETARIAN	Oatmeal	1 cup	189	1200
Pablo	Pancakes	2 each	10cs	0330	163	Peanut Butter	Pancakes	2 ea	163	300
Luisa	Syrup	1/4 cup	5cs	0315	RT	1 oz	Diet Syrup	2 oz	21	315
Fernando	Turkey Sausage	2 oz	3cs	0300	186		Turkey Sausage	2 oz	186	300
Eugenio	Margarine	2 pats	75g	0300	57		Margarine	1 pat	35	—
HHSIN	Sugar	2 pkts	75cs	0300	RT		Sugar Sub	2 pkt	RT	—
Rios	Coffee	8 oz	300s	0300	182		Coffee	8 oz	184	—
	Milk 2%	8 oz	650	0315	35		Milk 2%	8 oz	34	—
		—	—	—	—		Canned Fruit	1/2 c	21	—
Portions verified by:										
Signature:	<u>D. J.</u>	Population	596	Staff	<u>D</u>		First cart out:	0456		
Signature:	<u>Cook Supervisor</u>	Population - ICE	543				Last cart out:	0645		
Signature:	<u>B. Vachalay</u> Food Service Manager	MARSHALLS	53	Labeled &			Signature	2:00		
Prepared by:	Johnny Sack	10	HS SNACK	Sack meal	Johnny Sack Meal Counts	No	MEAL TRAY SET UP			
Aleman	Proteins	2 - 2oz	Protein	TEST			Couage	5400	Sugar	
	Bread	4 slices	Bread	2 slices						
	Fruit	1 each	HYPER CALORIC	CALL BACK			61 meals	Farmer		
	Drink	1 each	Protein	2 - 2oz						
			Bread	4 slices						
			Cookie	1 each	TOTALS	Refrigerated				
			Drink	1 each		No				



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 07, 2020							CYCLE: 2				FRIDAY				LUNCH		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod							
Vogel	Fish	4 oz	600	0930	180°		VEGETARIAN Beans	Baked Fish Beans	4 oz 1 c	180° 180°	16 box	16 box	10 per tray				
	Beans	1 cup	3 1/2 oz	0500	700°						16 rolls	16 rolls	3 trays				
	Rice	1/2 cup	1.5 lbs	0700	195°			2 cups Rice	1/2 c	1630	150 lbs	150 lbs	5 trays				
	Carrots	1/2 cup	5 lbs	0800	195°			Rice	Carrots	1 c	1810	5 box	5 box	1 tray			
	Onion	1 slice	—	—	—			1 cup Onion	2 sl	—	—	—	—	—			
	Cornbread	1 piece	2 bags	09100	RT			Cornbread	Bread	1 sl	RT	2 bags	2 bags	3 bags			
	Margarine	1 pat	1 book	1930	39°			2 pieces	Margarine	1 pat	39°	—	—	—			
	Tartar Sauce	1 pkt	1 book	1030	RT			Unsweet Tea	Unsweet Tea	8 oz	38°	—	—	—			
	Unsweet Tea	8 oz	1 book	1030	37°			—	—	—	—	—	—	—			
Portions verified by:							Meal Count Documentation				SERVICE DOCUMENTATION						
Signature:	<i>John Vogel</i>			Population 596			Staff 20	10:30				First cart out: 10:30					
Signature:	Cook Supervisor			Population -ICE 544				Last cart out: 11:38				<i>John Vogel</i>					
Signature:	<i>B. J. Vogel</i> Food Service Manager			MARSHALLS 52			Labeled &	Signature									
Prepared by:	Johnny Sack 3			HS SNACK			Sack meal	MEAL TRAY SET UP									
Johnson	Proteins	2 - 2oz	Protein	1 oz	TEST		Johnny Sack Meal Counts										
	Bread	4 slices	Bread	2 slices			Test Sacks 1										
	Fruit	1 each	HYPER CALORIC			CALL BACK											
	Drink	1 each	Protein	2 - 2oz													
			Bread	4 slices													
			Cookie	1 each	TOTALS		Labeled &										
			Drink	1 each			Refrigerated Yes										
							No										



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 07, 2020

		CYCLE: 2				FRIDAY				DINNER			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	Menu Items	DL Temp	Prod Qty	Over Prod		
Cuyuen -	Chili Mac	1 cup	3C5	11oc	208	VEGETARIAN	Ground Turkey	4 oz	199	1pn	C		
	—	—	100bs	208			Raw Vegetables	1 c	38	1pn	C		
Cuyuen -	Beans	1 cup	3bago5	11oo	204		Beans	1 c	204	9pn	I		
Cuyuen -	Squash	1/2 cup	5C5	1100	200		Squash	1 c	200	8pn	I		
Perez -	w Tomato & Onion		1 es	1300	200		w/ Tomato & Onion		—	—	—		
	Dinner Roll	1 each	3C5	1300	RT		Dinner Roll	1 ea	RT	3bin	C		
Izquierdo -	Margarine	1 pat	1C5	1400	40		Margarine	1 pat	40	1cs	O		
Mathivanan -	Brownie	1 piece	2bago5	1400	RT		Canned Fruit	1/2 c	58	1pn	C		
Alam -	Drink w/Vit C	8 oz	40C5	1300	32		Unsweet Drink	8 oz	32	1	O		
Portions verified by:		Meal Count Documentation				SERVICE DOCUMENTATION							
Signature:	A. Baum	Population	596	Staff	20	First cart out:	1600						
Cook Supervisor		Population -ICE	544			Last cart out:	1700						
Signature: B. Jorgens	Food Service Manager	MARSHALLS	52	Labeled &		Signature	A. Baum						
		Call Backs	8	Refrigerated									
		Test Trays	2	(Yes)	No								
Prepared by:	Johnny Sack /50	HS SNACK		Sack meal		Johnny Sack		Meal Counts		MEAL TRAY SET UP			
Herned	Proteins	2 - 2oz	Protein	1 oz	TEST	Sauson	101	Brownie					
	Bread	4 slices	Bread	2 slices		Test Sacks							
	Fruit	1 each	HYPER CALORIC		CALL								
	Drink	1 each	Protein	2 - 2oz	BACK								
			Bread	4 slices		Labeled &							
						TOTALS	Refrigerated						
						Yes	No						

FOOD SERVICE
UNIT: 195- AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 2/8/20

Time: 0130 AM

Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X				
Workers reported to work, no open sores	X		X		
no skin infections	X		X		Kitchen look very
no diarrhea	X		X		"Clean & Shine"
Kitchen is in good general appearance	X		X		Thanks
All kitchen equipment operational & clean	X		X		
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked				X	
DISH MACHINE		Temperature		Wash 150+	Rinse 180+
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	182
		Lunch		150	181
		Dinner		152	183
POT and PAN SINK		Temperature		Wash 110 F+	Rinse 110F+
Final Rinse Temps determined by chemical agent used		Breakfast		112	115
		Lunch		111	112
		Dinner		114	117
FREEZER and WALK-IN		Temperature		Freezer 0 Or below	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins		AM		9	39.1
Record temperatures, Freezer and Walk-ins		PM		-1	35
DRY STORAGE		Temperature 45-80F		Spice Room	Store Rm
Record temperatures Dry Storage Areas		AM		69	70
Record temperatures, Dry Storage Areas		PM		64	63
Water Temps & Handwash Areas		AM 105-120	PM 105-120		
		109	116		

Signature, Cook Supervisor (AM)

 2/8/20
 DATE

Signature, Cook Supervisor (PM)

 B. Vazquez
 FOOD SERVICE MANAGER

 2/9/20
 DATE



THE GENEALOGY

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 08, 2020		CYCLE: 2		SATURDAY BREAKFAST	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp
Reyed	Farina Cold Cereals	1 cup	242oz	0500	RT
Reyed	Eggs B.Eggs	2 ea	4oz	0200	172
Reyed	Cream Gravy	1/2 cup	5 bags	0300	100
Reyed	Turkey Sausage	2 oz	3oz	0230	150
Reyed	Biscuits or Tortilla	1 ea/2	12 oz	0450	RT
Reyed	Margarine	1 pat	1oz	0430	10
Reyed	Sugar	2 pks	1oz	0430	RT
Reyed	Coffee	8 oz	.40	0330	100
Reyed	Milk 2%	8 oz	639	0500	40
Portions verified by:					
Signature: Reyed		Cook Supervisor		First cart out: 0450	
Signature: B. Lazzell		Food Service Manager		Last cart out: 0545	
Signature: Reyed		Reyed		Signature	
Prepared by:	Johnny Sack	HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP
	Proteins	2 - 2oz	Protein 1 oz	TEST	Sausage
	Bread	4 slices	Bread 2 slices	Test Sacks	Cream Gravy
	Fruit	1 each	HYPER CALORIC	CALL BACK	B. Eggs
	Drink	1 each	Protein 2 - 2oz	Labeled & Refrigerated	Biscuits
				Yes	Cold cereal



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 08, 2020

		CYCLE: 2				SATURDAY			LUNCH		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	DL Temp	Prod Qty	Over Prod	
DB vege CJ	Turkey Ham	3 oz	620	950	41	VEGETARIAN	Turkey Ham	3 oz	32	600	
DB	Sliced Cheese	1 oz	10	966	40	Grilled Cheese	Sliced Cheese	1 oz	32	600	
DB DSS	Vegetarian Beans	1 cup	3 bags	630	200	Sandwich - 1	Beans	1 c	192	368	
DB	Macaroni Salad	1/2 cup	2 bags	706	32		Macaroni Salad	1 c	60	70	
DB	Lettuce	1/4 cup	3CS	807	32		1 cup Lettuce	1/2 c	32	35	
DB DSS	Onion Slice	1 slice	1/2 bag	DB	32		Lettuce Onion	1 sl	32	8	
DB	Mayo/Mustard	1 pkt ea	1/2 each	800	RT		1/2 cup Mustard	1 pk	RT	50	
DB DSS	Fruit	1 each	40	DB	Banana		Dressing Canned Fruit	1/2 c	RT + les	0	
DB DSS	Bread	2 slices	8	DB	RT		1 pkt Bread	2 sl	RT	5CS	
DB DSS	Unsweet Tea	8 oz	50	50			Unsweet Tea	8 oz	32	50	
Portions verified by:		Meal Count Documentation				SERVICE DOCUMENTATION					
Signature:	J. J.	Population	601	Staff	23						
Signature:	Cook Supervisor	Population - ICE	548								
Signature:	B. Derryberry Food Service Manager	MARSHALLS	53			Labeled &					
Prepared by:	Johnny Sack	HS SNACK		Sack meal		Refrigerated	Johnny Sack Meal Counts				
	Proteins	2 - 2oz	Protein	1 oz	TEST	<input checked="" type="checkbox"/>					
	Bread	4 slices	Bread	2 slices		<input checked="" type="checkbox"/>	Test Sacks				
	Fruit	1 each	HYPERCALORIC		CALL	<input checked="" type="checkbox"/>					
	Drink	1 each	Protein	2 - 2oz	BACK	<input checked="" type="checkbox"/>					
			Bread	4 slices		<input checked="" type="checkbox"/>					
			Cookie	1 each	TOTALS	<input checked="" type="checkbox"/>	Labeled &				
			Drink	1 each		<input checked="" type="checkbox"/>	Refrigerated				
Rev 4/2019 mps		Fruit				Mac Selad					
		Dess				Bread					
		Drinks				Lunch Break					
		T-Hour									



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 08, 2020

CYCLE: 2							SATURDAY			DINNER		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	Menu Items	DL Temp	Prod Qty	Over Prod	
Hernandez	Ck Lg Quarter	4 oz	18C	100	180	VEGETARIAN	Baked Chicken		4 oz	180	0	
Cuyoch	Potato Au gratin	1/2 cup	2C	100	100	Potato Augratin			—	—	—	
Rivero	Mixed Vegetables	1/2 cup	5C	100	100		1 cup Mixed Vegetables	1 c	200	100	1	
Hossain	Beans	1 cup	3 bags	100	21		Mix Vegetables	Beans	1 c	211	2	
Islam	Dinner Roll	1 each	3C	100	RT		1 cup Canned Fruit	1/2 c	58	54	0	
Hossain	Margarine	1 pat	1C	100	40		Beans		—	—	—	
Sohag	Salad	1/2 cup	4C	100	37		1.5 cups Salad		1/2 c	37	44	
Hossain	Dressing	1 oz	3C	100	RT		Dinner Roll	Diet Dressing	1 pkt	RT	0	
Alam	Drink 2 Vit C	8 oz	.40C	100	32		2 each Unsweet Drink		8 oz	.35	1	
Portions verified by:							Meal Count Documentation					
Signature: <u>A. Renn</u> Cook Supervisor							Population 601 Staff 18					
Signature: <u>B. Venegus</u> Food Service Manager							Population -ICE 548 MARSHALLS 53 Call Backs 0 Test Trays 2	Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Johnny Sack Meal Counts	MEAL TRAY SET UP		
Prepared by:							HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP		
Signature: <u>A. Renn</u> Cook Supervisor							Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each	TEST Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each	Test Sacks CALL BACK Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Veg Coll Potato Bread chicken		
Signature: <u>B. Venegus</u> Food Service Manager							TOTALS	Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				

FOOD SERVICE
UNIT: 195-AURORA KITCHEN
OPENING and CLOSING CHECKLIST
Date: 2-10-20
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+
Temperature according to manufacturer's specification and chemical agent used in Final Rinse		Breakfast	152	181	
		Lunch	152	182	
		Dinner	152	155	
POT and PAN SINK		Temperature		Wash 110 F+	Rinse 110F+
Final Rinse Temperature determined by manufacturer's specification		Breakfast	112	115	200 ppm
		Lunch	113	112	200 ppm
		Dinner	115	120	200 ppm
FREEZER and WALK-IN		Temperature		Freezer 0 Or below	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins		AM	-3	34	39
Record temperatures, Freezer and Walk-ins		PM	-41	34	39
DRY STORAGE		Temperature 45-80F		Spice Room	Store Rm
Record temperatures Dry Storage Areas		AM	60	62	
Record temperatures, Dry Storage Areas		PM	62	63	
Water Temps & Handwash Areas		AM	PM		
105-120		105-120			
		112	115		



 Signature, Cook Supervisor (AM)

2-10-20

DATE



 Signature, Cook Supervisor (PM)



 FOOD SERVICE MANAGER

2-10-20

DATE



The GEO Group, Inc.

PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 09, 2020						CYCLE: 2						SUNDAY BREAKFAST					
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items			DL Temp	Prod Qty	Over Prod					
Dry Cereal		1 cup	2 1/2 oz	RT	RT	VEGETARIAN	Dry Cereal	1 c	RT	2 1/2	V2						
Eggs, Scrambled		1/2 cup	1 CS	RT	RT	Dry Cereal	Egg	1 ea	RT	2 ea	2						
Diced Potatoes		1/2 cup	1 CS	RT	RT	1 cup	Steam Potatoe	1/2 c	RT	1/2 cup	1						
Salsa		1/2 cup	4 CS	RT	RT	Scrambled Eggs	Salsa	1/2 c	RT	4 tins	V2						
Coffee Cake	1 piece	3 oz	DB	RT	RT	1/2 cup	—	—	RT	—	—						
Tortilla	2 each	3 oz	RT	RT	RT	Bread	2 sl	RT	RT	—	—						
Margarine	1 pat	1 oz	RT	RT	RT	Margarine	1 pat	40	1 oz	0	0						
Sugar	2 pks	3/4 oz	RT	RT	RT	Sugar Sub	2 pkts	RT	RT	74 oz	0						
Coffee	8 oz	0.40	RT	RT	RT	Coffee	8 oz	150	0.40	0.40	0						
Milk 2%	8 oz	0.330	RT	RT	RT	Milk 2%	8 oz	40	0.330	0.330	0						
Portions verified by:						Meal Count Documentation											
Signature: <u>J. M. Mattox</u> Cook Supervisor						Population 601	Staff <u>2</u>	First cart out: <u>0430</u>									
Signature: <u>B. Benjelloul</u> Food Service Manager						Population - ICE 547	MARSHALLS 54	Labeled &	Last cart out: <u>0530</u>								
Prepared by:						Call Backs 2	Test Trays 2	Refrigerated <u>Yes</u>)	Signature <u>J. M. Mattox</u>	MEAL TRAY SET UP							
Proteins						HS SNACK	Sack meal	Johnny Sack Meal Counts	<u>Waffles</u> <u>Eggs</u> & <u>Season</u>								
Bread						2 slices	TEST	Test Sacks	<u>Cereal</u> <u>Coffee</u> & <u>Cake</u>								
Fruit						1 each	HYPER CALORIC	CALL BACK	Labeled & Refrigerated <u>Yes</u>)								
Drink						1 each	Protein 2 oz	BACK	No								
Bread						4 slices											
Cookie						1 each	TOTALS										
Drink						1 each											



PRODUCTION SERVICE RECORD/COOK WORKSHEET
AURORA ICE PROCESSING UNIT

DATE: FEB 09, 2020

		CYCLE: 2			SUNDAY			LUNCH			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Menu Items	Diet For Health	DL Temp	Prod Qty	Over Prod
<i>Reyed</i>	Fidelo w Meat Sauce	1/2 cup	100 lbs	0530	179	VEGETARIAN	Fidelo	1/2 c	179	Open	From
<i>Yandy</i>	Green Beans	1/2 cup	5 1/2 lbs	0800	170		Pasta w Meat Sauce	1/2 c	179	—	—
<i>Yandy</i>	Beans	1 cup	150 lbs	0500	175		1 cup Green Beans	1/2 c	170	Open	—
<i>Reyed</i>	Garden Salad	1/2 cup	100	0700	40		Tomato Sauce Beans	1 c	175	"11 pm 2pm	—
<i>Reyed</i>	Dressing	1 oz	300	0800	21		1/2 cup Garden Salad	1/2 c	40	Open	—
<i>Reyed</i>	Roll	1 each	300	0900	21		Diet Dressing	1 oz	RT	34c	—
<i>Reyed</i>	Margarine	1 pat	800	0000	10		Roll	—	—	—	—
<i>Reyed</i>	Unsweet Tea	8 oz	140	0000	40		2 each Margarine	1 ptk	10	10	—
<i>Reyed</i>	—	—	—	—	—		Fresh Fruit	1 ea	RT	37	—
<i>Reyed</i>	—	—	—	—	—		Unsweet Tea	8 oz	40	40	—
Portions verified by:											
Signature: <i>Reyed</i> Cook Supervisor											
Signature: <i>B. Deque</i> Food Service Manager											
Prepared by:	Johnny Sack	40	HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP					
<i>Dandal</i>	Proteins	2 - 2oz	Protein	1 oz	TEST	Green Beans Roll Salad					
	Bread	4 slices	Bread	2 slices	Test Sacks 2						
	Fruit	1 each	HYPER CALORIC	CALL BACK	Labeled & Refrigerated						
	Drink	1 each	Protein	2 - 2oz	Yes						
			Bread	4 slices	No						
			Cookie	1 each	TOTALS						
			Drink	1 each	Yes						



THE GEOGRAPHICAL INDEX

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: FEB 09, 2020		CYCLE: 2				SUNDAY				DINNER	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	Menu Items	DL Temp	Prod Qty	Over Prod
Cuyuch -	Turkey Salad	1/2 cup	10pn	1300	36°	VEGETARIAN	Turkey Salad	1/2 c	38°	0	0
Cuyuch -	Potato Salad	1/2 cup	10pn	1400	37°	Peanut Butter	Steam Potato	1/2 c	183°	10n	0
Cuyuch -	Coleslaw	1/2 cup	2bins	1400	35°		Coleslaw	1 c	39°	0	1
Islam -	Lettuce	1/2 cup	2bins	1400	38°	Jelly w diet dressing	1 pk	—	1pn	0	
Hernandez -	Onion	1 slice	1 bin	1300	38°	2 packets	Lettuce	1 c	33°	2bin	0
		—	—	—	—	Bread	Onion	1 sl	35°	1bin	0
Alam -	Bread	2 slices	3 bins	1400	RT	4 slices	Broccoli	1 c	182°	10n	0
Cuyuch -	Cake	1 piece	2 bins	1400	RT		Bread	2 sl	RT	3bin	1
Alam -	Drink w Vit C	8 oz	.40c	1300	32°		Canned Fruit	1/2 c	54	1pn	0
		—	—	—	—		Unsweet Drink	8 oz	33°	1	0
Portions verified by:											
Signature: <u>A. Davis</u>	Population <u>601</u>	Cook Supervisor	Staff <u>15</u>								
Signature: <u>B. Nagyus</u>	Population <u>548</u>	MARSHALLS <u>53</u>	Labeled &								
Food Service Manager	Call Backs <u>8</u>	Test Trays <u>8</u>	Refrigerated <u>Yes</u>	No							
Prepared by:	Johnny Sack	HS SNACK	Sack meal				Johnny Sack	Meal Counts	MEAL TRAY SET UP		
	Proteins	2 · 2oz	Protein 1 oz	TEST					<u>Celosaw</u>		
	Bread	4 slices	Bread 2 slices				Test Sacks		<u>Cake</u>		
	Fruit	1 each	HYPER CALORIC	CALL BACK					<u>Lettuce</u>		
	Drink	1 each	Protein 2 · 2oz						<u>Onion</u>		
									<u>Potato</u>		
									<u>Bread</u>		
									<u>Turkey</u>		