

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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date:	7 October 2019													
	DAY	Монтн	YEAR											
Time:														
	Тіме													
Rep. Crow Staff:		Veronica Marceny Amy Soenksen, Ch	& Kevin Vargas, Constitution of Staff	Jent Liaisons										
_		NAME	Position											
Other Governmenta	al Staff:													
		Name	Position											
GEO Employee:														
020 Empio, 000		Name	Position											
ICE Employee:		Tracey Cammorto AFOD, Michael Williams, Community Services, Christopher Jones, AOC, Aaron Andrews, SPOPD												
Tell Employee.		Name	Position											
Were you allowed i	into the t	facility?												
YES 🗹		No □												
How many people a	are curre	ently being cohorted/qua	rantined due to sickness?											
Number of p	people c	urrently cohorted/quara	ntined due to sickness:	O As of Monday 10/7										
How many people	in this fa	cility have had a case he	earing in the past week?											
Number of p	people w	pho have had a case hea	ring in the past week: u	nknown										



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

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 ♥	H ANDBOOK W AS N OT S EEN \square
FORMAL COUNTS: 2.8 V. A. How many people were most recently formally of	ounted in this facility?
Number of people most recently formally	counted in the facility: 1197 As of Oct. 7 12:00pm
How many people formally counted in this facility Female: 119 Male: 1078 Nonbinary: 0 Prefer not to say: 0	ty describe themselves as the following gender?
How many people formally counted in this facili	ty describe themselves as transgender?
Number of people that describe themselv	es as transgender: 2
How many people have been brought into the fac	cility this week?
Number of people brought into the facilit	y this week: 287
How many people have left the facility this week	:?
Number of people who left the facility thi	s week: 112
Of those who left the facility this week, how man	ny were:
Released into community: unknown	
Formally removed from the United States	s: unknown
Moved to other facility: unknown	
Other: unknown	
How many people are currently being housed in	the Annex?
Number of people who are being housed	in the Annex: 381 291 M 90 F

MENU PLANNING: 4.1.E.

Show me the kitchen.

KITCHEN WAS SHOWN D





What was the menu for the week and when w	as the last time the registered dietitian certified it?
Menu and packaged food's date of certifica	tion:
Menu and inspection were provided. C	heck the supplement section.
	-
FOOD SAFETY AND SANITATION: 4.1.J	
Show me the records of the weekly food serv	ice area inspection and the daily food and
equipment temperature check.	,
Records Were Shown \square	RECORDS WERE NOT SHOWN 🗹
MEDICAL CARE: 4.3	
Show me the examination and treatment area	_
Areas Were Shown	. Areas Were Not Shown \square
AREAS WERE SHOWN &	AREAS WERE IVOI SHOWN L
•	rs after arrival, all detainees shall receive, by a
	ention officer, an initial medical, dental, and mental
health screening and be asked for information conditions.	n regarding any known acute or emergent medical
conditions.	
	d an initial medical, dental, and mental health
screening that have arrived in the past week?	
Number of detainees that received an	initial health screening: N/A
Please list the licensure type and number of h	nealth care professionals providing medical, dental,
or mental health services in this facility in the	e past week:
See Supplemental Notes	
330 Supplemental Hotel	

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: unknown
How many women accessed qualified preventative services specific to women in the past week? Number of women who received services in the past week: unknown
How many pregnant detainees are in this facility today? Number of pregnant individuals in the facility: unknown
PERSONAL HYGIENE: 4.5.D Were feminine hygiene items visibly stocked in the living areas?
Feminine Hygiene Items Were Visible $ abla$ Feminine Hygiene Items Were Not Visible \Box
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
PHONES WERE SHOWN VI 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: 12
PHONES WERE IN WORKING ORDER 2 10 PHONES WERE NOT IN WORKING ORDER 2 2
Show me the video phone/video relay service area that detainees can use for legal proceeding.
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: unknown

LAW LIBRARIES AND LEGAL MATERIAL: 6.3 Did not see library during this visit Show me the law library.



LAW LIBRARY WAS SHOWN

 L_{AW} Library was Not Shown \square

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:	unknown
Trumber of people who requested assistance.	unknown

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

Requests for detainees who were illiterate:	ınknown	
Requests for detainees who with a limited Eng	glish proficien	cy: unknown
Requests for detainees who have disabilities:	unknown	

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

Most common method of assistance:	unknown		

SUPPLEMENTAL NOTES

VISITATION PHONE:

Two phones flagged as not working. These are the same phones that were noted on last week's visit. ICE staff notified us at start of visit that these phones had not been fixed. During inspection of phones, repairs were being made.

- Phone #1 is not working due to not being able to hear on the detainee side
- Phone #10 was being fixed while the inspection was being done

MEDICAL:

Followed up on hiring status for medical staff:

- New physician is still in background check phase of hiring.
- PA position is still in interview phase.
- Health Services Administrator and Assistant Health Services Administrator positions are in process but not complete.

SUPPLEMENTAL NOTES, CONTINUED:

DISHWASHER:

- Still not operational. It was installed incorrectly causing a leak. Installation crew to fix problem.

DETAINEE VISITS DURING PROTESTS:

- Followed up about inability to visit detainees during recent protest. ICE staff state that visits may be denied during protests, primarily dependent on protest size.

LAW LIBRARY RECORDS:

Followed up on previous request for records of detainee time in the Law Library. See attachments below

EXECUTIVE OFFICE OF IMMIGRATION REVIEW (EOIR) COURT WINDOW: Followed up on reports that the EOIR court window is closing early without notice. Inquiry on this issue made to EOIR:

- The Denver IC and Aurora IC window hours are: 8am – 12pm, 12pm – 12:30pm (closed for lunch), 12:30pm – 4pm

Please note that there is a customer service bell/buzzer at the window in the event that there is no staff member sitting there when the curtain is open. There are internal controls in place to ensure that the window is open to accept filings during these operating hours.

INTERACTION WITH DETAINEES:

- In the past, staff have been able to speak with detainees freely. During this visit, an interaction with a detainee was discouraged and ICE staff asked that this office look into establishing a formal process for communication between the office and detainees. The reason given is that they feel that many of the issues detainees are bringing to our attention are already being addressed by ICE/GEO staff and that these conversations circumvent the process or make that work redundant.

cycle 4

ADULT CYCLE MENUS

These meanus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these meanus are strictly prohibited.

BREAKFAST Oatmeal	LUNCH Chicken Fajitas	DINNER
Datmeai		
	. 10,	Beef Patty on Bun
Scrambled Eggs	Griffed Peppers & Onions	Hash Browns
Potatoes	Rica	Caleslaw
_ Ta- * 19-10.30		Shradded Lettuce
Biscuit or Tortillas	Tortilles	Onlon
Margarine	Lemon Cake	Ketchup
Sugar	Fortified Sugar Free Tea	Salad Dressing
Coffee		Fortified Sugar Free Beverage
Milk 2 %		
Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
Pancakes	Cream Gravy	Beans
Syrup	Rico	Peas and Carrots
Turkey Ham	Green Beans	Green Salad/ Dressing
	Dinner Roll	Dinner Roll
), no. 1		Margarine
-	- Carlotte	Spice Cake
	Folulou ougai Fies 10s	·
		Fortified Sugar Free Beverage
		Chicken Leg Quarter
Eggs	Rice	Potatoes Augratin
Cream Gravy	Pinto Beans	Mixed Vegetables
Biscuit/Margarine	Salsa	Beans
Sugar	Green Salad w/ Dressing	Dinner Roll / Margarine
Coffee	Combread/Margarine	Bread Pudding
Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Bavarage
Ontmost	Fiden w/ Mest Sauce	Turkey Bologna
_ 4 - 114-1		Beans
		Macaroni Salad
		Lattuce / Onlon
* * * * * * * * * * * * * * * * * * * *	_	Salad Dressing
		Sub Roll
	1200	***************************************
	romino sugar rine i ea	Fruit
		Fortified Sugar Free Tea
-		Turkey Het Dogs / Buns
		Chill
Syrup	Mixed Vegetables	Beans
Turkey Sausage	Pinto Beans	Potato Salad
Margarine	Ketchup	Colesiaw
Sugar	Roll	Onion
Coffee	Margarine	Mustard
Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
		Fortified Sugar Free Beverage
Dalmeal	Tamale Pie	Chicken Stir Fry
	Rice	Rica
		Carrote
•		Bread
		Margarine
		Gingerbread
=	• • • • • • • • • • • • • • • • • • • •	Fortified Sugar Free Beverage
	Formed Sugar Free Lea	Louisen ander utea peveraña
Milk 2 %		
Dry Careal	Turkey, Siloed	Enchilada Casserolo
Scrambled Egge w/ T-Sausage	Potato Salad	Spanish Rice
Rafried Beans	Colesiaw	Pinto Beans
Grilled Potatoes/Ketchup	Lettuce	Salsa
Salsa	Onlon	Salad/ Drossing
Tortillas	Mustard / Mayo	Combread
	- ·	Margarine
		Fortified Sugar Free Beverage
		TO MAD I WITH WITH THE RE-
	Sugar Coffee Milk 2 % Dry Careal Pancakee Syrup Turkey Hara Margarine Sugar Coffee Milk 2 % Farina Eggs Cream Gravy Blscult/Margarine Sugar Coffee Milk 2 % Oatmeal Turkey Ham Coffee Cake Fruit Sugar Coffee Milk 2 % Margarine Dry Cereal Franch Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2% Cotmeal Scrambled Eggs Turkey Sausage Jelly Blscults Margarine Sugar Coffee Milk 2 % Ootmeal Scrambled Eggs Turkey Sausage Jelly Blscults Margarine Sugar Coffee Milk 2 % Dry Cereal Scrambled Eggs w/ T-Sausage Refried Beans Grilled Potatoes/Ketchup Salsa Tortillas Sugar Coffee Milk 2 % Dry Cereal Scrambled Eggs w/ T-Sausage Refried Beans Grilled Potatoes/Ketchup Salsa Tortillas Sugar Coffee Milk 2 %	Biscuit or Tortillas Margarine Sugar Coffee Milk 2 % Dry Careal Panoakes Syrup Pitce Turkey Harn Margarine Coffee Milk 2 % Dry Careal Panoakes Sugar Coffee Milk 2 % Dry Careal Panoakes Cream Gravy Syrup Pitce Turkey Harn Margarine Coffee Milk 2 % Parina Taco Casserole Eggs Rice Gream Gravy Pinto Beans Blacutit/Margarine Salae Sugar Green Salad w/ Dressing Coffee Milk 2 % Ontmeal Fideo w/ Meat Sauce Corm Coffee Gake Fruit Green Salad w/ Dressing Roll Coffee Margarine Margarine Dry Careal Frontified Sugar Free Tea Milk 2 % Margarine Dry Careal Frontified Sugar Free Tea Mixed Vegetables Frunch Toast Syrup Mixed Vegetables Franch Toast Syrup Mixed Vegetables Franch Toast Syrup Turkey Saucage Margarine Mixed Vegetables Printo Beans Margarine Dry Careal Franch Toast Syrup Mixed Vegetables Printo Beans Margarine Mixed Vegetables Mixed Vegeta

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





OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 9-30-19	Time: OZOO AM Time: 1800 PM													
Shift Checklist	A	M	Pl	N		Comm	Comments							
	No	Yes	No	Yes										
All areas secure, no evidence of theft		\rightarrow												
Workers reported to work, no open sores					223 0									
no skin infections														
no diarrhea														
Kitchen is in good general appearance		><												
All kitchen equipment operational & clean					Noco DIC	رد د								
All tools and sharps inventoried		\times												
All areas secure, lights out, exits locked		A PARK												
DISH MACHINE		T	empe	rature	Wash 150 F+	Rinse 1	80 F+							
Temperature according to manufacturer's specifications			Break	fast	·				-					
and chemical agent used in Final Rinse			Lun	ch			•							
			Din	ner										
POT and PAN SINK		T	empe	rature	Wash 110 F+	Rinse 11	OF+	Final	Rinse					
Final Rinse Temps determined by chemical agent used			Break	fast	110	112		200	POM					
The second secon			Lun	ch	112	IK)	0	ppn					
			Dim	ner	113	115			depmi					
FREEZER and WALK-IN	7	empe	rature		Freezer 0 Or below	Walk-in 35-40F	Walk 35-40							
Record temperatures, Freezer and Walk-ins				AM	-2	36	37	H						
Record temperatures, Freezer and Walk-ins				PM	-3.2	36.7	38.							
DRY STORAGE	Tem	eratu	re 45-	-80	Spice Rm	STOR K	***	1						
Record temperatures Dry Storage Areas				AM	60	65								
Record temperatures, Dry Storage Areas				PM	65	67								
Cleaning Schedule completed	A			M										
Circle One	Yes	/No	Yes) No										

Signature, Cook Supervisor (AM)

DATE: 0-30-(G

DATE: 09-30-2019

EOOD SERVICE MANAGER



Rev 4/2019 mps							Prepared by:		Signature!		Signature:		Portions verified by:		Take	Hunder	\$0.0.	سر	Cichera	San San Co	J. C. Sacca	المح المحادثة	The second	Frepared by.		DATE:	
			Drink	Fruit	Bread	Proteins /	Johnny Sack	Food Service Manager	S. Jusquer	Cook Supervisor	- Start	1	fied by:		Milk 2%	Coffee	Sugar	Margarine	Jelly or Salsa	Biscuit of Tortilla	Potatood Carly	Scrambled Eggs	Oatmeal	Menu Items	76T	SEPT 30, 2019	
			1 each	1 each	4 slices	2 - 2oz		er		V)	8 oz	8 oz	2 pkts	1 pat	1 pt/2 oz	1 b/ 2 T	1/2 cup	1/2 cup	1 cup	size	Serv		
Drink	Cookie	Bread	Protein /	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population) -	HOCH	0 S0	2 CS	2 c s	UN AS	S CS	Sue H	10°5	30gt	Amt Frep	A	S	
1 each	1 each	4 slices	2 - 2oz	CALORIC	2 slices	l oz	X	تع	ڻ	LLS 56	1-ICE [I41	_	Meal Con)	0400	0400	0400	OHOO	B	0000	020	0360	300	Prep	Begin	CYCLE:	
	TOTALS		BACK	CALL		TEST	Sack mead				4	40	Count Docu	-	2	ソア	RT	5	RT	RT	148	97	511	Temp	Menu	4	
(Yes No	Refrigerated	Labeled &	\	\	Test Sacks	/	Meal Counts	Yes No	Refrigerated	Labeled &		Staff 2	Documentation					•			2 each	Eggs	VEGETARIAN		Special Instructions	The state of the s	
	CC-2011 &	T T N A		1	1	204	MEAL TRAY SET UP		Signature / 1	Last cart out: 06:	First cart out: 05:60	•	SERVICE DOCUMENTATION	Can Fruit 1/2 c	Milk 2% 8 oz	Coffee 8 oz	Sugar Sub 2 pks	Margarine 1 pat	Diet Jelly 1 pk	Biseuit Brand 2 ea	2 each Peanut Butter 2 oz		Oatmeal 1/2 c	Menu Items	Diet For Health	MONDAY	
	(\(\sigma\)	> (グンタン	, JS0-Y	20	AY SET. U		Sin of	24	Ö		NOI	RT	200	ンナ	RT	40	RT	RT	RT	1	いた	Temp	DL	BREA	
	1777				Salsa)	P		0						7 40P	785	1/2 Bx E	とがろ	MZBX E	BY CONTR	72 BX t	1	S Sect 1	_	Prod O	BREAKFAST	
		//	1												13	4	4	1	Ψ	11	13	11	3005	Prod	Over		



AURORA ICE PROCESSING UNIT 195

Rev 1/2018 mps							Prepared by:		Signature:		Signature:		Portions verified by:	ح	Aguar ()	- NOW B	Levelilm	2000	ころろり	せずくれい	Finzales	trivaci	Prepared by:	DATE:
8			Drink	Fryk	Bread	Proteins	Johnny Sack	Food Service Manager	th. Joseph	Cook Supervisor	treved	(.)	rified by:	And a second second		Lemon Cake	Tortillas	Pinto Beans	Grilled Onions	Grilled Peppers		Chicken Fajitas	Menu Items	SEPT 30, 2019
			1 each	1 each	4 slices	2 - 2oz		T	\					-	8 oz	1 piece	2 each	1 cup	1/4 cup	1/4 cup	1/2 cup	4 oz	Serv	
Drink	Cookie	Bread	Protein	HYPER C	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population			江文	2 boa	802	300 C	1 600	305	حطاهما	250 16	Amt Prep	S
1 each	l each	4 slices	2/20z	CALORIC	2 slices	1 oz	K	8	8	LLS	n -ICE	ation	Meal Co	1	0630	0900	5900	0530	0900	C9100	0700	0630	Begin Prep	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack meal			56	1143	129	unt Docu	1	W	14	257	1830	00031	168.0	120,0	098	Menu Temp	4
/Yes No	Refrigerated	Labored &	\	\	Test Sacks	_	Johnny Sack Meal Counts	(Yes No	Refrigerated	Labeled &		Staff()	Meal Count Documentation			4 each	Tortillas Tortilla	1.5 cups	Pinto Beans	3 oz	Cheese	VEGETARIAN	Special Instructions	4
	LOVALINS	Pice twomen	1	,	Pars		ME		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Unsweet Tea	each Hand Frut	Tortilla	1.5 cups Pinto Beans	Pinto Beans Grilled Onions 1/2	Grilled Peppers 1/2 c	Rice	Chicken	Diet For Health Menu Items	MONDAY
	S)[[62]	17 CM		Care		MEAL TRAY SET UP	-	Leva	古	600		ENTATION		8 oz	1 ea '	1 ea	1 c /	C		1/2 c 6	3 oz 16		
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	/	\)	/	(}	कं	ZS	SCAN -	(B) Barry	2 200	2000	5 pars	O Dins	Qty	出
		_	/			/							112)	1		1	1	1	1		1	Prod	

Rev 1/2018 mps



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3			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	2 madily	Cook Supervisor	Attack		rified by:	Aggregate and the second secon		Drink w/Vit C	Ketchup	Salad Dressing	Onion	Shredded Lettuce	Coleslaw dressing	Coleslaw	Hashbrowns	Beef/Chicken Patty	Menu Items		SEPT 30, 2019	
			1 each	1 each	4 slices	2 - 202		r						()	8 oz	1 pkt	1 pkt	1 sl	1/4 cup		1/2 cup	1/2 cup	4 oz	size	Serv		ı
Drink	Cookie	Bread	Protein /	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE 1143	Population				.50	29051	xdus.1	160	×40	1.560	Md B	Cas	i) bx	Amtrrep	À	CY	
1 each	1 each	4 slices	2 · 20z	LORIC	2 slices	1 oz	K	2	s 10	LLS SU	1-ICE	ation []	Meal Co	()	Cool		1600	1500	1530	1400	1400	1330	1300	Prep	Begin	CYCLE:	
	TOTALS		BACK	CALL		TEST	mead			6	43	199	unt Docu			40	RT	RT	00	S	38	38	170	189	Temp	Menu	4	
Yes No	Refrigerated	Labeled &	6	9	Test Sacks		Meal Counts	Yes No	Refrigerated	Labeled &	•	Staff /Ø	Meal Count Documentation			-			1 each	Bun		3 oz	Cheese	VEGETARIAN		Special Instructions		
	Xex // / /	18/24 V			Cover	~105\cm	EM		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	Fresh Fruit	Milk 2%	Ketchup	Mustard	Onion	Bun Shred Lettuce	w dressing	Coleslaw	Cheese Boiled Potatoes 1	Beef Patty	Menu Items	Diet For Health	MONDAY	
	1,40,00	/:	<u>_</u>	Onion	1		MEAL TRAY SET UP		House	十十	16	>	ENTATIC	20 8	1 ea	8 oz	1 pkt	1 pkt	1 sl	1/2 c		1/2 c	1/2 c	4 oz			Y	
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É	R	de		1 2	Chi.		P							1 Och	75)	3 1	b	P	2 pm	1000		1000	29 C	四三分子	र्थिष्ठ	Prod	DINNER	
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OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Shift Checklist	Α	M	PN	Л		Comments		
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X			O DIS	hmachin	•	
Workers reported to work, no open sores		1		Y	OWA	emers am To		
no skin infections		X		Y	Uste	am To	bles	
no diarrhea		X		7				
Kitchen is in good general appearance		X		7				
All kitchen equipment operational & clean	X							
All tools and sharps inventoried		X		Y				
All areas secure, lights out, exits locked				Y			_	
DISH MACHINE		T		rature	Wash 150 F+	Rinse 180 F		
Temperature according to manufacture s specifications			Break	fast				
and chemical agentused in Final Rinse			Lun					
			Din	ner	P _{er service} is not compared to the			
POT and PAN SINK		r		rature	Wash 110 F+	Rinse 110F+		Rinse
Pinal Rinse Temps determined b chemical agent used			Breal	cfast	113	1.15,	200	ppm
			Lur		1/7	119	100	bbw
			Din	ner	114	115		10PP
FREEZER and WALK-IN	7	Fempe	rature	;	Freezer 0	7.7 44.11	alk-in	
					Or below		-40F	
Record temperatures, Freezer and Walk-ins				AM	-2.6		8.9	
Record temperatures, Freezer and Walk-ins				PM	-3.0		39.3	
DRY STORAGE	Tem	peratu	re 45		Sp.ce Rm	STURAM		
Record temperatures Dry Storage Areas				AM	10	10		
Record temperatures, Dry Storage Areas				PM	-10	70		
Cleaning Schedule completed	Δ	M	71	M				
Circle One	Vac	X No	Vec) No	I .			10

Signature, Cook Supervisor (AM)

DATE: 10-1-19

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE



a di		14									
DATE:	OCT 01, 2019		CX	CYCLE:	4		TUESDAY	AY	BREA	BREAKFAST)T
	7 T	Serv	A D	Begin	Menu	Special Instructions	Diet For Health	alth	DL	Prod	Over
Prepared by	Menu Items	size	Amt Frep	Prep	Тетр		Menu Items	0.8	Temp	Qty	Prod
Noc L	Dry Cereal	1 cup	61,50	0300	RT	VEGETARIAN	Bran Flakes	1 c	カナ)	1
1000	Pancakes	2 each	1605	0380	155	Eggs	Eggs Pancakes	2 ев	155	077	Ø
	Svrup	1/4 cup	N.	0000	RT	2 each	Diet Syrup	2 oz	RT	60	1
(Turkey Ham	2 oz	ハンサ	0000	24		Turkey Ham	1 oz	126	FPW	1 pan
back Seed	Margarine	2 pats	1.5.5	2112	22					1	à
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Sugar	2 pkts	1.5.1	0430	RT		Sugar Sub	2 pkts	RT	1,50	150
	Coffee	8 oz	10,1	0350	142		Coffee	8 oz	182	"10	60
ACEXANDER	Milk 2%	8 oz	1353/2	2120	34		Milk 2%	8 oz	34	l	
中でメロップで	Count)							1	1	
Portions verified by:	fied by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	MENTATI	NON NO		
			Population		153	Staff					
Signature:	THO		Population ·ICE	1 ·ICE 5:	苯	P	First cart out:	0500			
	Cook Supervisor		MARSHALLS 1096	LLS 109	at .	Labeled &	Last cart out:	0620			
Signature:	D. Jonard	/	Call Back	7		Refrigerated	Signature	12			
	Food Service Manager		Test Trays Z	\$ 2		(Yés) No					
Prenared by:	Johnny Sack	,	HS SNACK	X	Sack	Johnny Sack Meal Counts	M	MEAL TRAY SET UP	Y SET U	Ŧ	
7	Proteins	2 - 2oz	Protein	1 oz	TEST			2007	^	down 5	Ŏ —
NA.	Bread	4 slices	Bread	2 slices		Test Sacks		,00		1	
	Fruit	1 each	HYPER CA	CALORIC	CALL	b					
	Drink	1 each	Protein	2 - 20z	BACK	j					
			Bread	4 slices		Labeled &			bavca	2.5	
			Cookie	1 each	TOTALS	Refrigerated			Ceres	3	
Rev 4/2019 mps			Drink	1 each		(Ye) No	11/1/1/11/1/11/11/11/11/11/11/11/11/11/				



D 1/2010							Prepared by: Jo		C	Signature:		Signature:	7	Portions verified by:		1	<u> </u>	40	Dinner Roll	_	Bowito Cream	Chicodo Pice	Despora Chickn	Prepared by: Me		DATE: OCT	THE STIC
			Drink	Fruit	Bread	Proteins	Johnny Sack		Food Service Manager	(uson o is	Cook Supervisor	124	\	y:			et Tea	rine			Cream Gravy	0	Chickn Fry Steak	Menu Items		OCT 01, 2019	
			1 each	1 each	4 slices	2 - 2oz	/			1					}		8 oz	1 pat	1 ea	1/2 cup	1/4 cup	1/2 cup	4 02	Bize	2		
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK		Test Trays	Call Backs 2	MARSHALLS	Population -ICE 1096	Population			1	02-50	205	1 62 h	SSB	105	272 C	3 CUAS	Amt Prep		CY	
1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	2		ارو	U	LS ST	-ICE 10	-	Meal Cou	1)	000	000	08	063	0130	0600	0880	Prep	D	CYCLE:	
	TOTALS		BACK	CALL (TEST	mean	Sack				96	S	mt Docus			29	40	RT	るし	7	50	したし	Temp		4	
Yes No	Refrigerated	Labeled &	_	+	Pest Sacks		Meal Counts	Johnny Sack	Yes No	Refrigerated	Labeled &		Staff \()	Meal Count Documentation					1 cup	Green Beans	1 cup Raw	Legumes	VEGETARIAN		Special Instructions		
7	ONE THE	- 26	100 NOV		500×	100 VIGE	MEAL INAL OF OF	CALL IVENI	1	Signature //	Last cart out:	First cart out: / 0,0		SERVICE DOCUMENTATION		Fresh Frut Cicas 1 ea	Unsweet Tea 8 oz	Margarine 1 pat	1 cup Bread 2 sl	Green Boans 1 c	Ram Taggies 1 c	Rios DXXX 1/2c	Beef Patty 3 oz	Menu Items	Diet For Health	TUESDAY	
		-	1		(1 2 A	TO THE I	A CEMP TIE		Mont	0			NO NO	1	25.		6	RT	E LE			LY	٦	DI	LT	
															1	202	4	1 × 4	202	ひからいか	9 ba 1 b	V	. 4	\vdash	Prod Over	LUNCH	



	\		Drink	Fryit	Bread	Proteins	Prepared by: Johnny Sack	Food Service Manager	Signature: A. Core	Cook Supervisor	Signature:		Portions verified by:	Drink w Vit C	Spice Cake	Margarine	Dinner Roll	Dressing	Salad	Beans	Peas & Carrots	1+1000	1 Chicken Spaghetti	Prepared by: Menu Items		DATE: OCT 01, 2019	THE COURSE OF THE PARTY SANS
		The state of the s	1 each	1 each	4 slices	$2 \cdot 2_{OZ}$			wes o		di				1/60pc	1 pat	1 each	1 oz	1/2 cup	· 1 cup	ts 1/2 cup		hetti 1 cup	Bize	Serv	019	Marie Marie A
Drink 1 each	Cookie / 1 each	Bread 4 slices	Protein 2/20z	HYPER CALORIC	Bread 2 slices	Protein 1 oz	HS SNACK	Test Trays 2	Call Backs	MARSHALLS 5	Population ICE	Population /	IntakeMeal Count Documentation	36 1230	3 bgo 1530	100 1536	@ CO 10600	100/530	6 CO 1530	3 00 1130	3 60 1230		13 pans 1230	Amt Prep Prep	Begin	CYCLE:	
A. A.	TOTALS Refi	Lab	BACK	CALL	Test	TEST	Sack meal		Ref	7 Lab	1089	12500	int Document	ロナ	77	200	RT	RT	100	195	30		190 V	Temp	Menu Spec	4	
Yes No	erated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes) No	Refugerated	Labeled &		Staff (tation								Pasta 1 cup	Cheese 3 oz Herb Pasta	VEGETARIAN		Special Instructions		
	プラントラ		Barre	14 08	3000				Signature	Last cart out:	First cart out: /2		SERVICE DOCUMENTATION	Unsweet Drink 8 oz	Fresh Fruit 1 ea	Margarine 1 pat	- Company of the Control of the Cont	Diet Dressing 1 oz	Salad 1/2 c		1 cup Peas & Carrots 1/2c	Herb Pasta 1/2 c	Baked Chicken 4 oz	Menu Items	Diet For Health	TUESDAY	
		0 0	Sister			<u>(</u>)	MEAL TRAY SET UP		MIDGE!	0	700	-/./-	<u>[0N</u>	40100	RT V2	70 /28 X	3 1/2 /2	RT		١, د	100 Opans	102 came D-	100 Cal	Temp Qty Prod	Prod	DINNER	



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-2-19 Shift Checklist	A	M	PN	Time:		Comme	:: (8)		
Stiff Checklist	No	Yes	No	Yes		Commi	21112		
A 11	140	ies	INO	ies					
All areas secure, no evidence of theft		7	17 - 12		m	,			
Workers reported to work, no open sores		X			21	varm Steam	ier	5	
no skin infections		X			(0)	oteam	la	bles	
no diarrhea		X		X	0 (DISMMA	icn in	e	
Kitchen is in good general appearance		X	,	/					
All kitchen equipment operational & clean	X		LX						
All tools and sharps inventoried		17		X					
All areas secure, lights out, exits locked				X					Andrewski Omer
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 1	80+	200 p	pm
Temperature according to manufacturer's specifications			Break	fast					
and chemical agent used in Final Rinse			Lun	ch					
·			Din	ner	1				
POT and PAN SINK		Temp	eratu	re	Wash 110 F+	Rinse 110)F+	Final	Rinse
Final Rinse Temps determined by chemical agent used			Break	fast	115	118		200	2 ppm
			Lun	ch	115	110		700	DBIN
			Din	ner	118	120		10	Opm
FREEZER and WALK-IN	T	'empe	rature		Freezer 0 Or below	Walk-in 35-40F	Walk 35-40		
Record temperatures, Freezer and Walk-ins -				AM	-3.7	37.4	38	11	
Record temperatures, Freezer and Walk-ins				PM	-4.0	363	36		
DRY STORAGE	Tem	eratu	re 45-	80	Spice Room	Store v?		'	
Record temperatures Dry Storage Areas				AM	65	60/			
Record temperatures, Dry Storage Areas				PM	65	5%			
Cleaning Schedule completed	Al	М	B	M					
Circle One	(Yes			No					

242	10-2-19	
Signature, Cook Supervisor (AM)	DATE	ign , Co upervisor (PM)
FOOD SERVICE MANAGER	10-3-19 DATE	



Rev 4/2019 mps					MAN	3	Prepared by:		Signature:		Signature:		Portions verified by:	> LEWAY	Nocion		से	2000	ر الأراز المراز	1/C200	4	Non +	Prepared by:	DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack D	Food Service Manager	Scorenin	Cook Supervisor	The state of the s	5	ified by:	1	Milk 2%	Coffee	Sugar	Margarine	Biscuit	Cream Gravy	Hggs	Farina	Menu Items	OCT 02, 2019
			1 each	1 each	4 slices	2 - 2oz		r						(8 oz	8 oz	2 pkts	1 pat	1 each	1/2 cup	2 each	1 cup	Serv	
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS 5 %	Populatio	Popu		(トライ・	: 40:	1.505	1.5.	250	111	800	15,5	Amt Prep	Q
l each	1 each	4 slices	2 - 202	LORIC	2 slices	1 oz	K	\$ 2	Ø.	LLS 58	Population -ICE / 540	Population (Meal Cor	1	OA16	0230	Sho	SPC	Odl3	220	02,50	952O	Begin Prep	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack meal	3			90	11/18	Meal Count Documentation)	112	180	RT	42	RT	140	180	8tl	Menu Temp	4
Men No	Refrigerated	Labeled &		Ŋ	Test Sacks	I.	Johnny Sack Meal Counts	Xes, No	Refrigerated	Labeled &	P	Staff	nentation		~	Alb						VEGETARIAN	Instructions	
							M		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Fruit	Milk 2%	Coffee	Sugar Sub	Margarine	Buscuit	Diet Jelly	Scramb Eggs	Farina	Menu Items	WEDNESDAY
			a.		* Q *		MEAL TRAY SET UP		Th	200	0500		MENTATIO	1 ea	8 oz	8 oz	2 pks	1 pat	1 ea	2 pks	1/4 c	1 c	ms	DAY
(72	1000	200		bylebt		Y SET U			V			NO	5	35	0.81	RT	4	77	RT	189	178	Temp	BREA
	BISTON			0	Grav+		P							1	١	.CI (G)	7	1.5	NO W	(15/ 8/		Qty	BREAKFAST
			eggs		+									magazi.	\	60	50	5	Ø	1	3/2/25	2,900	Prod	TS



		;									
DATE:	OCT 02, 2019		C	CYCLE:	4		WEDNESDAY	DAY	ΙΊ	LUNCH	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	ealth ms	DL	Prod Oty	Over Prod
Versa	Taco Casserole	1/2 cup	5000	deo	なり	VEGETARIAN	Ground Turkey	2 oz		5	0
Veledquer	Rice	1/2 cup	SNS 00	06%	14)	Cheese Rice	Rice	1/2 c		200	0
morron	Pinto Beans	1 cup	1900 X	0670	169	3 oz	3 oz Fresh Fruit	1 ea	00	52	0
000	Salsa	1/2 cup	(005)	0	40	Pinto Beans	Beans Stew Tomato	1 c	をたし	1 5 1	O ₂
B	Garden Salad	1/2 cup	8c5	0830	20	1.5 cups Salad	Salad	1/2 с	500	X8 82	1 3
who	Dressing	1 oz	A CA	0900	RT		Diet Dressing	1 oz	RT	27/2/5	0.
rega	Cornbread	1/60 pc	557 6	30	RT		Bread	1 sl	RT	2445	9
X	Margarine	1 pat	755	800	C.H.		Margarine	1 pat	E	30°C	g
(Lever)	Tea	8 oz	930	0000	10		Unsweet Tea	8 oz	99	0.50	0
Portions verified by:	fied by:			Meal Count Documentation	nt Docum	entation	SERVICE DOCUMENTATION	MENTATIO	NO		
			Population		148	Staff 2					
Signature:	1 What		Population ICE 1090	·ICE·10	90		First cart out:	8	Ö'		
	Cook Supervisor	\	MARSHALLS	LS 58		Labeled &	Last cart out:	11:10	0 \		
Signature:	Food Service Manager		Call Backs	7		Refrigerated	Signature	1-1	Amel		
Prepared by:	Johnny Sack		HS SNACK		Sack meal	nny Sa d Cou	М	MEAL TRAY SET UP	SET UI	>	
	Proteins	2 - 2oz	Protein	1 oz	TEST			SOLANDON	-		+
	Broad	4 slices	Bread	2 sliges		Pest Sacks		(› `	+	+
	Fruit	1 each	HYPER CALORIC	Oxic	CALL		Z.	Soll of	0		1
	Drink	1 each	Protein /	2 - 20z	BACK	1) 	5	† - - -	-
			Bread	4 slices		Labeled &	S 6 5	v.	-		
			Cookie	1 each	TOTALS	Refrigerated					
Rev 4/2019 mps			Drink	1 each		Yes No	1	Κ)			-



DATE:	OCT 02, 2019	0,1	G	CYCLE:	4	Canada	WEDNESDAY	DAY			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth ns	DL Temp	Prod Qty	
Soohi	Chicken Leg Qtr	4 02	1200	1147	181	VEGETARIAN	Chicken	2 oz		120 5	
masa	Potato Au Gratin	1/2 cup	6.79	1230	197	Peanut Butter	Steam Potato	1/2 c	192	326	
BINITAS	Mixed Vegetables	1/2 cup	603	1300	176,	6 TBSP	6 TBSP Mix Veggies	1 cup	176	. 528	
TALLINGO	Beans	1 cup	38AS	11.36	961		Garden Salad	1/2 с	37.4	38.47	
Mass	Dinner Roll	1 each	665.	Sahi	RT	Beans	Dinner Roll	1 ea	RT /	165 35E	
860187	Margarine	1 pat	1,3565	Mas	37.8	1 cup	1 cup Diet Dressing	1 oz	RT.	1.3565	
13/2/19	Bread Pudding	1/2 cup .	S PANO	16/17/9	77.8		Can Fruit	1 cup	1:85	SPAN 45A	
DEBUNE	Drink w/ Vit C	8 oz	:565	Hahl	364	. ,	Milk 2%	8 uz	2	1	
		١		1			Unsweet Drink	8 oz	704	\$15ch	
Portions verified by	fied by		Meal Population	Meal Cou ation //	Meal Count Documentation ation 11046 Staf	staff / (5	SERVICE DOCUMENTATION	ENTATION	N NO	,	
Signature:	1		Population -ICE / O &	-ICE /O	40		First cart out:	1251			
	Cook Sagervisor		MARSHALLS	LS 58	\	Labeled &	Last cart out:	3	V		
Signature:	L' may 11		Call Backs	7		Refrigerated	Signature	h	1		
	Food Service Martager	T	Test Trays	2		(Yes) No		111,			
Prepared by:	Johnny Sack	25	HS SNACK	×	Sack	Johnny Sack Meal Counts	IW	GAL TRA	MEAL TRAY SET UP	•	
THIS WAYOU	Proteins	2 - 2oz	Protein	1 oz	TEST		774	1/2		Plan	s/ II
	Bread	4 slices	Bread	2 slices		Test Sacks	1000	1)		1 3
	Fruit	1 each	HYPER CA	CALORIC	CALL	١					
	Drink	1 each	Protein	2 - 2oz	BACK				イババノ	X	
			Bread	4 slices		Labeled &	REAVS		12	1 5	
			Cookie	1 each	TOTALS	Refrigerated	04		(H)	0	
Rev 4/2019 mps			Drink	1 each		Yes No					



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 10-3/19				Time	: 457 Al	M Time	::/80	O PM
Shift Checklist	A	M	Pl	M		Comme	nts	
	No	Yes	No	Yes	s v			
All areas secure, no evidence of theft		X			(1) 51cai	n-		
Workers reported to work, no open sores		X		X	Qwan	neg		
no skin infections		X		X	(1) DIShyson	con		
no diarrhea		X		X	0			
Kitchen is in good general appearance		1x		×				
All kitchen equipment operational & clean	X	7	X					
All tools and sharps inventoried		1		X				
All areas secure, lights out, exits locked				X				
DISH MACHINE		T	emper	rature	Wash 150 F+	Rinse 18) F+	
Temperature according to manufacturer's specifications			Break	fast	-		_	
and chemical agent used in Final Rinse			Lun	ch			-	
			Din	ner			-	
POT and PAN SINK		Т	'empe	rature	Wash 110 F+	Rinse 110		nal Rinse
Final Rinse Temps determined by chemical agent used			Break	fast	712c	115		MOPFE
			Lun	ch	115	118	2	Zooppm
			Din	ner	117	118	7	Coppen
FREEZER and WALK-IN	7	'empe	rature	· ·····	Freezer 0	Walk-in	Walk-ir	T PPIN
					Or below	35-40F	35-40F	
Record temperatures, Freezer and Walk-ins				AM	7202	3711	39,	2
Record temperatures, Freezer and Walk-ins				PM	-4.0_	36.3	37.	0
DRY STORAGE	Tem	eratu	re 45		Spice Rm	Store Ren		
Record temperatures Dry Storage Areas				AM	76	70		
Record temperatures, Dry Storage Areas				PM	68	68		
		301-700-						
Cleaning Schedule completed	A	М	R	M				
Circle One	A gs	/ No	/Yes	//No				
Signature, Cook Supervisor (AM) DATE: FOOD SERVICE MANAGER DATE	10 m	tg		Signat	ure, Cook Superv	Sor (PM)		12



Rev 4/2019 mps					W.WV	3	Prepared by:		Signature:		Signature:		Portions verified by:		AT Co Confer		705		A CONTRACTOR OF THE PARTY OF TH	A COLD A	Joseph	16eL	T Topaton by.	Prengrad her	DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	> hosesweet	Cook Supervisor	toper	<i>-</i>	fied by:		Fruit	Milk 2%	Coffee	Sugar	Margarine	Coffee Cake	Turkey Ham Ling	Oatmeal	TATOTH TACHE	Monu Itoma	OCT 03, 2019
			1 each	l each	4 slices	2 - 2oz	7	er			(•			1 each	8 oz	8 oz	1 slice	2 pks	1 each	2 oz	1 cup	size	Serv	
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLSI &	Population	Population			800	おいる	* L O	1.50	1505	7	52	1,505	dar r ame	Am+ Dwan	C
1 each	1 each	4 slices	2 - 2 _{0z}	LORIC	2 slices	1 oz	K	い鍋。	(A)	B@JSTT	n-ICE te	1	Meal Co		01.17	00/100	0460	04.20	0 400	100	0256	0300		Begin	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack meal				Population -ICE 1046 1091	1148	unt Docu		7.2	2	18	RT	35	RT	25	182	Temp	Menu	4
(Yes) No	Refrigerated	Labeled &	,	P	Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &	Q	Staff	Meal Count Documentation								Eggs 2	VEGETARIAN		Special Instructions	
				The state of the s		Service Services	ME		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Canned Fruit	Milk 2%	Coffee	Sugar Sub	Diet Jelly	Bread	Peanut Butter	Oatmeal	Menu Items	Diet For Health	THURSDAY
			11.	1	0.14.	COMPUS	MEAL TRAY SET UP		1	DIFFIC	0508		ENTATIC		1/2 c	8 oz	8 oz	2 pks	2 pks	2 sl	1 02	1 c		lth	
	Sewhale	Solow Solow	12/2				Z SET U		10				N	1	77	35 18	S	RT/	RT)	RT	73	1,5, 1	Temp	DL	BREA
	R	308			1 (8,07)	,	Р							1	SA	1	415	<u> </u>	1500	G WUOT	50	16/20/	Qty	Prod	BREAKFAST
		Š												1	2000		top	esac/	200	,,	Ø	Z	Prod	Оуег	T



		(Yes No		Drink 1 each			Rev 4/2019 mps
	Sur! Oles-	d.	TOTALS	Cookie 1 each			-
	The state of the s	Labeled &		Bread 4 slices		てるのると	-
			BACK	Protein 2 - 2oz	1 each	Drink	
		نع	CALL	HYPER CALORIC	1 each	Fruit	
<u>A</u>	Break Kalad	Test Sacks		Bread 2 sliges	4 slices	Bread	
· \			TEST	Protein 1 oz	2 - 2oz	Proteins	
SET UP	MEAL TRAY SET UP	Johnny Sack Meal Counts	Sack meal	HS SNACK	12	Johnny Sack	Prepared by:
7		No		Test Trays &	ger	Food Service Manager	(
A A	Signature	Refrigerated		Call Backs 4	1	D. Sagista	Signature:
	Last cart out: 11: 2	Labeled &		MARSHALLS 56	$\langle \rangle$	Cook Supervisor	
	First cart out: 10:01	늌	040	Population ICE (C		Court	Signature:
		Staff 2	971	Population		/ // /	
Z	SERVICE DOCUMENTATION	Meal Count Documentation S	unt Docu	Meal Co		fied by:	Portions verified by:
	Unsweet Tea 8 oz	3		0.501000	8.02	Tea	Crow-Tea
140 2 BX	argarine 1 pat l	2 slices Margarine	NO	202 pm0	1 pat	Margarine	121C Brown
RT Q res	read 2 sl	Bread Bread	RT	505 00	l each	Roll	B
RT 2	3 oz Diet Dressing 1 oz	3 oz D	RT	3 per 0836	l oz	Dressing	Sign
40 108x	Cheese Garden Salad 1/2 c	Cheese C	F.O	JOS 0430	1/2 cup	Garden Salad	() () () () () () () () () () () () () (
さのいい	Can Fruit 1 c		7	0000 000	1/2 cup	Corn	Edward .
70 BCS	1 c	Tom Sauce 1/2 cup Green Beans	ったっ	98 JUO	1/2 cup	Green Beans	Educido
#32 8t	sta 1 cup w Meat Sauce 1/2 c	Pasta 1 cup w	たた	200 Aar	1/2 cup	w Meat Sauce	Edward
#3/1 pt	Fidelo 1 c	VEGETARIAN F	スナニ	11001000000	1 cup	Fidelo	Edurdo
Ë			Temp	Amt Frep Prep	size	Menu Trems	r repared by.
DL Prod	Diet For Health	Special Instructions	Menu	A Begin	Serv	Mont Thoma	Depart have
LUNCH	THURSDAY		4	CYCLE:		OCT 03, 2019	DATE:



	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	•									
DATE:	OCT 03, 2019		CY	CYCLE:	4		THURSDAY	AY	DI	DINNER	
Prepared by:	Menu Items	Serv	Amt Pren	Begin	Menu	Special Instructions	Diet For Health	dth	DL	\Box	Over
		8ize	40.1	Prep	Temp		Menu Items	18	Temp	Qty	Prod
Atuck	Turkey Bologna	4 oz	28	1230	3	VEGETARIAN	T-Ham	2 oz	38	300	Ø.
-	Beans	1 cup	ORGE	1130	08	Cheese 3 oz	se 3 oz Mustard	1 pkt	RT	1 C.	φ
	Macaroni Salad	1/2 cup	6,60	1236	S S S		Carrots	1/2 с	38	mad !	2002
	Shredded Lettuce	1/4 cup	50	0521	32		Salad	1/2 с	33	2	φ
	Salad Dressing	2 pkts	3	1530	RT		Diet Dressing	1 pkt	RT ·	2	9
	Onion	1 slice	×d 4	230	38		Onion	1 sl	38	1 Tub	p
	Sub Roll	l each	1506	1636	RT		Bread	2 sl	RT	1500	9
	Drink w/ Vit C	8 oz	9	1236	らた		Unsweet Drink	8 oz	100	36	P
	Fruit	1 each	60	1400	12000	Colored puringen. The conference of the conference of the colored	Canned Pruit	1/2 c	72	38	0
Portions verified by	fied by:		To La Comeal	Meal Cou	Int Docum	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
Cional trans.	Attack	•	Danilation .TOE	TOE	1/6/	301		77	??		
(Cook Supervisor		A TATE A T	<u> </u>		T_1_1 0	T	2	9		
\) 		COTTONITIONING	2 1		raperen &	rast cart out.	5	0		
Signature') Josephin)		Call Backs	(₁)		Refrigerated	Signature -	T	P		
	Food Service Manager		Test Trays	7		No No					
Prepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	ME	AL TRAY	MEAL TRAY SET UP	Ģ	
	Proteins	2 - 2oz	Protein	1 02	TEST				ng.		
	Bread	4 slices	Bread	2 slices		Test Sacks	G	*	B	X	
	Ezzút	1 each	HYPER CALORIC	ORIC	CALE			MQ DO	8		4
	Drink	1 each	Protein	2 - 2oz	BACK		HT. LES/ DAME	/Daws)	
			Bread	4 slipes		Labeled &	a Co		1	1	
\			Cookie	A each	TOTALS	Refrigerated	Summe			\	
Rev 4/2019 mps			Drink	1 each		Yes No	Mean				



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	Α	M	PN	1		Comme	ıts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		×		ALC: N				
Workers reported to work, no open sores		1		¥				
no skin infections		-/-		7				
no diarrhea				×				
Kitchen is in good general appearance		×						
All kitchen equipment operational & clean	X	1	X	1				
All tools and sharps inventoried	, -	X		4				
All areas secure, lights out, exits locked	10 ST 10 PM			-				
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	0+ 200	ppm
Temperature according to manufacturer's specifications			Break		114	ITT	1	
and chemical agent used in Final Rinse		i	Lun	ch		James and The Control of the Control		-
			Dinr	er		-	-	
POT and PAN SINK		Temp	eratui	·e	Wash 110 F+	Rinse 1101	+ Fin:	al Rinse
Final Rinse Temps determined by chemical agent used		-	Break		114	117	10	9ppm
			Lun	ch	112-	115	11	Y) DPn
			Dinr		1.11	115	10	20 B
FREEZER and WALK-IN	Т	emper	oturo		Freezer 0		Walk-in	FAM
radeleit and Walk-in		emper	atuic		Or below	1	35-40F	
Record temperatures, Freezer and Walk-ins		****		AM	-3,7	35 -	3-4	
Record temperatures, Freezer and Walk-ins				PM	-3.0	37.5	39	
DRY STORAGE	Temp	eratui	e 45-	80	Spice Room	StoreRy		
Record temperatures Dry Storage Areas				AM	60	(g) -		
Record temperatures, Dry Storage Areas				PM	70	70		
Cleaning Schedule completed	AN	M	Pl	M				
Circle One	Nes/		Nos	13.7		 		1

Signature, Cook Supervisor (AM) Old Old DATE	1	Signature, Cook Supervisor (PM)	
FOOD SERVICE MANAGER DATE	Pilanomateliania siley		



Rev 4/2019 mps	May	Did I Book			1		Prepared by:		Signature 4	\	Signature:		Portions verified by	pi v	Swac			Atasong			Konda nu	ANTI	Prepared by:		DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack 🌡	Food Service Memager	T. Consider	Cook Supervisor	A A		fied by:		Milk 2%	Coffee	Sugar	Margarine	Turkey Sausage	Syrup	French Toast	Dry Cereal	Menu Items		OCT 04, 2019
			1 each	1 each	4 slices	2 - 2oz	60	er							8 02	8 oz	2 pkts	1 pat	2 02	1/4 cup	2 slices	1 cup	Bize	Serv	
Drink	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays,2	Call Backs	MARSHALLS 6	Population ·ICE	Popul			1253/4	20005	1.50	1.565	250	वद्या	16c3	525	Amt Prep		C
1 each	l each	4 slices	2 - 2oz	CALORIC	2 slices	1 oz	K	S	Ø	LLS6/	n-ICE HS	Population	Meal Co	***************************************	V 000	0430	001.18	0 निष्	Ó\$30	0300	0300	OHOG		Begin	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack meal				म रिवर	155	unt Docu	100000	22	182	RT	34	8t1	DI	001	173.	Temp	Menu	4
Yes No	Refrigerated	Labeled &	(>	Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &	G	Staff	Meal Count Documentation							1 02	Peanut Butter Bread	VEGETARIAN	2.00	Special Instructions	
							M		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Calified Fruit	Milk 2%	Coffee	Sugar Sub	Margarine	Turkey Sausage 2 oz	Diet Jelly	Bread	Dry Cereal		Diet For Health	FRIDAY
			1		abose 20)	MEAL TRAY SET UP		P	0624	0510		MENTATI	-1/2-c	8 oz	8 oz	2 pkt	1 pat	2 oz	2 pkt	2 sl	1 cup	ms	ealth	YY
	Syan	Cereal			290		Y SET U						NO	127	33	FRT		Ž	14%	RT	*	RI	Temp	JI	BREA
	_				1	4245	P							620		, 4) gcs	1,505	u	TRAN	ţ	I	1281	Qty	Prod	BREAKFAST
	Jene Mr.	OBIE			-14	δ [*]								76PC	1	· icocs	1 50 Ei	1 200	JAKO I	1		B	Prod	Over	TS



wed 4/2018 mbs	B	\	\					Prepared by:		Signature	0	Signature:		Portions verified by:							14	TOP R	Vecci B	Prepared by:		DATE: C
			\	Drink	Fedit	Bread	Proteins	Johnny Sack	Food Service Manager	S. bootte	Cook Supervisor	tered	-)	ed by:	1	Tea	Margarine	Roll	Ketchup	Mixed Vegetables	Pinto Beans	Rice	Breaded Fish	Menu Items		OCT 04, 2019
				1 each	l each	4 slices	2 · 20z		er	\	\					8 oz	1.pat	1 each	2 ptks	1/2 cup	1 cup	1/2 cup	4 oz	size	Serv	
Drink	1	Cookie	Bread	Protein	HYPER CAI	Bread	Protein	HS SNACK	Test Trays	Call Backs 💆	MARSHALLS	Population -ICE	Population			145	1/200	50 2	200	270 1/25	4 baces	100 lbs /	(C)	Amt Prep	j	CY
T eacm	1 224	1 each	4 sliges	2 - 2oz	CALORIC	2 slices	1 oz		12	ID;	LS (ICE 1093		Meal Cou		(Ye)	THE	CF30	CHB BHB	080	000	0250	090	Prep	Begin	CYCLE:
		TOTALS		BACK	CALL		TEST	Sack meal			77	<u> </u>	五	int Docum		6	CC M	RT	以	17d.C	0.08	0	1350		Menu	4
108	Vog (Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff 5	Count Documentation			2 slices	Bread		1.5 cups	Pinto Beans	Rice 1 cup Rice	VEGETARIAN		Special Instructions	
	Polls	7	9-	51		J.	Lived Vegara	M		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Unsweet Tea	Margarine	Bread Fr Celery	Fr Carrots	1.5 cups Mixed Veggies	Pinto Beans Pinto Beans	Rice	Baked Fish	Menu Items	Diet For Health	FRIDAY
			4		6	75.55		MEAL TRAY SET UP		te	200	005		MENTATIO		8 oz	1 pat	1/4 c	1/4 c	1/2 c	1 c	1/2 c	4 oz	ns	alth	X
	()	\setminus		\		ر ا		Y SET UI		3				N	1	ð	(U)	100		子(の	0.03		15.0	Temp	DL	IT
		1				$\left(\right)$,,								10/17	7	348	218	ίθρως	12 200-1	Charles -	Jan Jan	Qty]	Prod	LUNCH
			. 🗸			V '	V								/ :					1.	133	2000		Prod	Over	

"STYRO"



Rov 4/2019 mps	\	\					Prepared by:		Signature:	Ω	Signature:		Portions verified by	מ	中	Z	lo	Q	קי	В	<u> </u>		I wanth	Frepared by.	=	DATE: (
		•	Drink	Pruit	Bread	Proteins	Johnny Sack	Food Service Manager	R bassing	Cook Supervisor	Durch	+	ed by:	Drink w Vit C	Fruit Cobbler	Mustard	Onion	Coleslaw	Potato Salad	Beans	Chili	Hot Dog Bun	Turkey Hot Dogs	Menu Items	3.F T.	OCT 04, 2019	
			1 each	1 each	4 slices	2 - 2oz		r	\					8 oz	1/2 cup	2 pkts	1/4 cup	1/2 cup	1/2 cup	1 cup	1/4 cup	2 each	2 HD	size	Serv		ä
Drink	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population	I WI	00	13 pan	2	1 6X	600	30%	2 /200	Bbas	1500	10 Co	Ami Frep		CX	
1 each	1 each	4 slices	2 - 26z	CALORIC	2 slices	1 oz	K	7	エ	LLS 6	1-ICE	ation #	Meal Cor	1230	0.630	1400	1236	1236	1236	1.200	1436	1530	1400	Prep	Begin	CYCLE:	
	TOTALS		BACK	CALL		TEST	Sack meal				F1093	1 8	ant Docu	9 7 5	かか	22 1	联40	27	RT	176	175	1 -	165	Temp	Menu	4	
Yes	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes N	Refrigerated	Labeled &	W	154 Staff 17	A Acade Count Documentation					2 slices	B			СЪ	VEGETARIAN		Special Instructions		
No		(3)		J			6 P	No	S	[7	Ħ	~		G		C	Z		read C	ᅜ	4 oz F	Cheese Bread			ions		
Drawn		Je Z	Dreon				ME		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	9,800	Can Fruit	Mustard	Onion	Bread Coleslaw w dress	Beans	4 oz Fr Carrots/Celer	read	Sliced Turkey	Menu Items	Diet For Health	FRIDAY	
K	2	2	(1	AL TRA		Ot to	7	15	ì	ENTATI	8 oz		1/2 c	1 pkt	1 śl	1 c	1·c	1/2 c	2 sl	4 02	120	lth	Y	
COR	1	Sold	700			\	MEAL TRAY SET UP		well	0	40	1	ON	40	1	27	RT	3	RT	170	195	RT	165	Temp	DL	DI	
BKB	2000	E E	Cotto			\	P							+		2 Pierre	73	ئور ا	R H	5 pers	+ Opano	Д Н	12 passe	Qty	Prod	DINNER	
4														1	1	p	P	9	P	p	X	b	7 per	Prod	Over	R	



OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

	- 111			Time	:0130 (A)	M) Time: [8(() PM
Shift Checklist	Α	M	Pl	N		Comments	
	No	Yes	No	Yes			
All areas secure, no evidence of theft		X		200			
Workers reported to work, no open sores		X		X			
no skin infections		X		X.			
no diarrhea		X		X			
Kitchen is in good general appearance		E		X			~
All kitchen equipment operational & clean		X	X		Tit would	u4 light (i) Kettles
All tools and sharps inventoried		X		X.			
All areas secure, lights out, exits locked				X			
DISH MACHINE		T	empe	rature	Wash 150 F+	Rinse 180 F	+
Temperature according to manufacturer's specifications			Break	fast		-	
and chemical agent used in Pinal Rinsa			Lun	ch			
			Din	ner	,		
POT and PAN SINK		T	empe	rature	Wash 110 F+	Rinse 110F+	Final Rinse
Final Ringe Temps determined by chemical agent used			Break	cfast	110	112	100 PPM
			Lun	ch	112	115	200 por
			Din	ner	110	112	200 ppm
FREEZER and WALK-IN	Т	empe	rature		Freezer 0 Or below		dk-in 40F
Record temperatures, Freezer and Walk-ins				'AM	Ø.	38.1 3	8.7
Record temperatures, Freezer and Walk-ins				PM	-1/3		フ・フ
DRY STORAGE	Temp	eratu	re. 45	-80	Spice Rm	store run	1
Record temperatures Dry Storage Areas				AM	82	70.	
	27-127-12			DA C	1 (2-9	111	
Record temperatures, Dry Storage Areas				PM	64	68	
Record temperatures, Dry Storage Areas					64	68	
	Yes		- 4.0	M /)No	54	68	



1											
DATE	OCT 05, 2019		CY	CXCTE:	4		SATURDAY	AY	BREA	BREAKFAST	T
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	lth	DL		Over
1.4.1	Patment Posi-Plake	1 cum	+1/20A	מהמה	27	VECETARIAN	Down franke	11/2 R. 1.	100%	A 1/2 64	77.00
Mamb	Scrambled Eggs	1/2 cup	500	0/35	173	atmeal	Peanut Butter	1 oz	127	6 Dans	1-
u de	Turkey Sausage	2 slices	4 00	0300	140	1 cup	1 cup Fresh fruit	1 ea	1	5 pin	
.	Jelly	2 pks	50	0500	RT	Scrambled Eggs Diet Jelly	Diet Jelly	2 pkts	RT	P2+	1
Charle	Biscuits	1 ea	2 bac	050	RT	1/2 cup Bread	Bread	2 sl	RT	124	\
でオング	Margarine	1 pat	Philos	CH3O	35		Margarine	1 pat	35	11/20	
	Sugar	2 pks	11/2cs	0430	RT		Sugar Sub	2 pkts	RT	124	\
Dans S	Coffee	8 oz	.H.5	0430	191		Coffee	8 oz	(B)	. 75	
BENIT !	Milk 2%	8 02	1355	0500	46		Milk 2%	8 oz	40	1355	
Portions verified by:	fied by:		Meal	Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO	N		_
Signature:	Eyers		Population -ICE	-ICE	196		First cart out:	0500			
	Cook Supervisor		MARSHALLS	LS	10	Labeled &	Last cart out:	06235			
Signature:	B. Vozens		Call Backs)W		Refrigerated	Signature	X	花大	The	
	Food Service Manager		Test Trays	(1)		Yes No			C	/	
Prepared by:	Johnny Sack		HS SNACK	× (Sack meal	Johnny Sack Meal Counts	ME	AL TRA	MEAL TRAY SET UP	þ	
	Proteins	2 - 2oz	Protein	l oz	TEST						V
	Bread	4 slices	Bread	2 slices		Test Sacks	ANDITOR	200	V	Λ	V —
	Fruit	1 each	HYPER CAI	CALORIC	CALL	\	Corr	(\		
	Drink	1 each	Protein	/2 - 20z	BACK	\		,			V
		77	Bread	4 slices		Labeled &	River This	Byxuic	^		V
			Cookie/	1 each	TOTALS	Refrigerated	(6	Λ		
Rev 4/2019 mps			Drink	1 each		Ýes No					

1) STYRE "



Rev 4/2019 mps				Melhen			Prepared by:		Signature:		Signature:		Portions verified by:		A. duinance	क्षेत्रक भवना है			F. B. Inglice	13, Velasque 2 Beans	b. helasque	Juan Vega	Prepared by:	DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack	Chood Service Manager	> knavey	JOSTALATION TOOL	R. YTE/Dec		fied by:		A. duinan Unsweet Tea	Pineapple Cake	Margarine	Cornbread	Coleslaw	Beans	Rice	Tamale Pie	Menu Items	OCT 05, 2019
			1 each	1 each	4 slices	2 - 2oz	75	er		\	00				8 02	1/60 pc	1 pat	1/60 pc	1/2 cup	1 cup	1/2 cup	1 cup	size	2
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population		4	10 CC	3	1.2500	Γ,		4865	<u> </u>	200 H	Amt Prep	CX
1 each	1 each '	4 slices	2 - 2oz	ORIC	2 slices	1 oz		(L)		LS (6)	-ICE 1196		Meal Cou		@730	10/4/19	0700	10/4/19	0630	0600	0730	0730	Prep	CYCLE:
	TOTALS 1		BACK	CALL		TEST	Sack meal				76	5/	int Docur		:37	27	RT, 39	RIT	37	1.70	150.4	169.4	Temp	4
Yes No	Refrigerated	Labeled &	7		Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff &	Meal Count Documentation					Cornbread 1 pc Diet Dressing	Margarine 2 pats Coleslaw	Beans 1.5 cups Beans	Rice 1 cup Rice	VEGETARIAN	Special Instructions	
TEMILE	5. Og 12	G00-	N Break		Become		IVEW		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Canned Fruit	ea	Margarine	Salad			s		Ground Turkey 4	Menu Items	SATURDAY
	P 1 C	00		125 m	Modes (a)	7	MEAL TRAY SET UP		25.05	1115	1000		NTATION	1/2 c 3	8 oz 37	39	2 sl 3					1 pk		Y.
\		\		<u> </u>	-		TUP	June 1	1100112				,	7 100	7		7	R/7 1500			-	-	DL Prod Temp Qty	LUNCH
	_	V	1		V				7					3)	1	1	۷	1 - 2	3	X Care	"	od Over	CH



Rev 4/2019 mps				CA	A DARW	52	Prepared by:	000 Statement 0.00	Signature:		Signature:		Portions verified by		17 67 17	7/2000	45/11/19	MANAGE .	REVEL	admites	KULWING	いろろみ	r repared by	Dannand hu	DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Mahager	A Cosell	Cook Supervisor	1/1/1/1/1/	/	ified byj //	0		Drink w/Vit C	GILLENMEN FROM	Margarine	Bread	Rice	Carrots	Chicken Stir Fry	ящелт птета	Manu Itama	OCT 05, 2019
			1 each	1 each	4 slices	2 - 2oz	01	r	K		2			1	}	8 oz	1/60 pc	1 pat	2 slices	1/2 cup	1/ 2 cup	. 1 cup	size	Serv	
Drink	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Popul				505	578	1.3505	125148	284X	528	32018	dar a amer	A + D	C
1 each	1 each	4 slices	2 - 2oz	CALORIC	2 slices	1 oz	K.	8 2	7	TTS 6		Population \2	Meal Count	1		Mod	6/m/a1	Mos	11129	1236	1348	\$1300		Begin	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack meal				4	1257				36.1	36.4	1:38	RT	190	175	149	Temp	Menu	4
Yes No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff 15	Documentation			2 packets	Diet Jelly		Bread	6 Tbsp Rice	Peanut Butter Carrots	VEGETARIAN		Special Instructions	5
	٠	52457	CANONIA			TAMT	M		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Unsweet Drink	packets Canned Fruit	Diet Jelly Fresh Celery	4 slices Fresh Carrots	Bread	Rice	Carrots	Chicken Stir Fry 1 c	Menu Items	Diet For Health	SATURDAY
						CHINOIS	MEAL TRAY SET UP	1		1/00	120	1	MENTATI	١	8 oz	1/2 c	1/2 c	1/2 с	2 sl	1/2 c	1 c	у 1 с	ms	[ealth	DAY
	57,	257	ノニ			R	Y SET U	111			1	1	NO		36/	RT /	37.2	37.2	RT	190)75	/83.7	Temp	TI	DI
	11/		<			RIG	P	1	1					1	515	165 2	165	105	25149	188 SES	578	1257	থ ্য	Prod	DINNER
															505	THE WAY	0	0	0	S	123	75pg	Prod	Over	



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: # 10-6-19	1			Time	: 0/30 AM	И Tim	e: /	300	PM ·
Shift Checklist		M	Pl			Comm			
	No	Yes	No	Yes				140	
All areas secure, no evidence of theft		×							1000
Workers reported to work, no open sores		Z.		4					
no skin infections		V		4			-	-	
no diarrhea		T		Ý					
Kitchen is in good general appearance		X		To					
All kitchen equipment operational & clean		×	X	-	Worn	100 0	f. 0	•	
All tools and sharps inventoried		×		Y	400011				
All areas secure, lights out, exits locked	Light.			•					+
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 1	80±	200	212102
Temperature according to manufacturer's specifications		_	Break			Territor I	001	200	·[/ui
and chemical agent used in Final Rinse			Lune	_	-	-			2000
			Dinn						_
POT and PAN SINK		Temp			Wash 110 F+	Rinse 11	OF+	Final	Rinse
Final Rinse Temps determined by chemical agent used		-	Break		112		-		
			Lune		110	110	-	20	appm
			Dinn		116	112	-		PPM
EDEEZED - AWALIZ W	-			101		11		20	O PPM
FREEZER and WALK-IN	T	emper	ature		Freezer 0 Or below	Walk-in	Walk		
Record temperatures, Freezer and Walk-ins				AM	OI DEIDW	35-40F	35-40		
Record temperatures, Freezer and Walk-ins				PM	_ 4	36.1			
DRY STORAGE	Temp	eratur	e 45.5		Spice Room	Stoie R	38	4	
Record temperatures Dry Storage Areas	ALL 17			AM		+	71		
Record temperatures, Dry Storage Areas				PM	75	60			
, = 1, = 1011180 1 1 1 1 1 1				T TAT	10	70		12	
Cleaning Schedule completed	AN	1	PN	1					
Circle One	(Yes)		KES						

Signature, Cook Supérvisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Rev 4/2019 mps					Prepared by:		Signature: 7		Signature: 1	_	Portions verified by	Berne	(cons)	200	200	the second	000	Tank rake	7	,	De sa to	Jary AL	Trebaren by:	D. San J.	DATE:	Shaker e
	Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	Samue	Cook Supervisor	- What		fied by:	Milk 2%	Coffee	Sugar	Tortilla	Ketchup	Salsa	Grilled Potatoes	Refried Beans	Turkey Sausage	Scrambled Eggs	Dry Cereal	вшелт птети	Money Thomas	OCT 06, 2019	ORC CAC TAN
	1 each	1 each	4 slices	2 - 2oz	1.	r	\					8 oz	8 oz	2 pks	2 ea	1 pk	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1 cup	size	Serv		F
Bread Coøkie Drink	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHA	Population	Popul	1	1255	Sh.	305	acs	XOX	50005	2 42 cs	d Bris	.25 ₅ ×	S S S	いのみ	der z ame	^ -	C	
4 slices 1 each 1 each	2 - 2oz	CALORIC	2 slices	l oz	K	ىۋ	بنه «	MARSHALLS 64	Population ICE 1193	Population	Meal Co	800	2430	0430	0840	0440				0200	0200	0440		Begin	CYCLE:	
TOTALS	BACK	CALL		TEST	Sack meal				ري س	45	unt Docu	39	とわし	RT	RT	RT	101	100	かれて	145	シエ	77	Temp	Menu	4	
Labeled & Resirierated Yea			Test Sacks		Johnny Sack Meal Counts	(Yes) No	Refrigerated	Labeled &		Staff (Meal Count Documentation							1/2 cup	Scrambled Eggs Beans	1 cup	Dry Cereal	VEGETARIAN		Special Instructions		
Con Act Ban		a 53 6	(C) Con (Sixy)		EIM	A	Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Milk 2%	Coffee	Sugar Sub	Tortilla			Canned Fruit	Beans	1 cup Turkey Sausage 2		Bran Flakes	Menu Items	Diet For Health	SUNDAY	
AC S	<u>.</u>		33	, , (MEAL TRAY SET UP	,	1	06:48	65:HO		ENTATIO	8 oz	8 oz	2 pkts	1 ea)	1/2 c	1/2 c	oz		1 c	ns	alth	Y	
	p			9	Y SET U)	A A	8	ٔهـ		N	39	16 H	RT	RT			0 t	149	140	1	2+	Temp	DL	BREA	
			X	/	70/	/						1255	10-45	YMICS	4cs		1	No Cins	Th Bas	12.CS		SCS		Prod	BREAKFAST	
	\3	/	/ \ 	/,			* udma					d	0	0	0		1	9	p	P		P	Prod	Over	T	

Rev 4/2019 mps

Coøkie Drink

Yes,

No

1 each 1 each



Kev 4/2019 mps		\					Prepared by: Jo	Pood :	Signature: D.	Cook	Signature:		Portions verified by:	1/2/11/2	7	Polly Brownie	NOC Bread	Benito/ Mayo	Mustard	Do Very Onion	Sirgh Lettuce	Ankit Cole Slaw	_	EVIS Turke		Prengred hy:	DATE: OCT
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager		Cook Supervisor	Kerlad	<i>-</i>	y:		Unsweet Tea	nie			ard		се	Slaw	Potato Salad	Turkey Sliced	теши твеше	Monu Itoma	OCT 06, 2019
			1 each	1 each	4 slices	2 - 202								1	8 oz	1 each	2 slices	1 pkt	1 pkt	1 slice	1/2 cup	1 cup	1/2 cup	4 oz	size	Serv	8
Brink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE Ale	Popule			ā	2 5245	12 victos	14200	11/200	2 pars	بد لعدي	200	291001	डवा कर	darrame	A m+ D	CY
1 each	1 each	4 slices	2 - 20z	OBAC	2 slices	1 oz		5	6	LS 6	-ICE QL	Population 1257	Meal Co		076	caro	SHO.	SOF	C780	Cerco	0630	Sico	Class	(REO	Prep	Begin	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack mead	2			6	57	unt Docu		F	RT	RT	RT	RT	80	330	940	ත්	0 <i>h</i>	Temp	Menu	4
Yes No	Refrigerated	Labeled &	\	\	Test Sacks	/	Meal Counts	Yes No	Refrigerated	Labeled &		Staff	Meal Count Documentation									1/2 cup	Egg Salad	VEGETARIAN	•	Special Instructions	
Churan	Cottace	Bread	Turker Slice	Brown	Charo		MI		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Fresh Fruit	Unsweet Tea	Greens	Mustard	Bread	Onion	Lettuce	Diet Dressing	1/2 cup Coleslaw	Egg Salad Steam Potato	Turkey Sliced	Menu Items	Diet For Health	SUNDAY
1				SUR	Child		MEAL TRAY SET UP		E	1145	1005		MENTATIO	1 ea	8 oz	1 c	1 pkt	1 sl	1 81	1/2 c	BC	1 c	1/2 c	4 oz	ms .	alth	YY
1	\						Y SET U		nc)				NC	77	<i>O</i> h	元.	(£	RT	RT	325	77	94	172	f	Temp	DL	
	\			1	\		יס							62	45	20ans	11/200	12 1800	por	41/2 -	602 pc	(COAN	2 pen	12000		Prod	LUNCH
			\		_									1	١		1		1			1	13	23	Prod	Over	

コルトラスニ



DATE: Prepared by: AHWELL APPANDAL	OCT 06, 2019 Menu Items Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad	Serv size 1/2 cup 1/2 cup 1 cup 1/2 cup	CY Amt Prep 186000 100110	CYCLE: Begin Prep Prep 1200 1130 1500	Menu Temp 720	Special Instructions VEGETARIAN Spanish Rice 1 cup Pinto Beans 1.5 cups	tructions Diet For Health Menu Items ARIAN Diet For Health Menu Items ARIAN Beef Patty 1 cup Pinto Beans 1.5 cups Salad 1/	Alth ns 1/2 c 1/2 c	DINNER DL Prod (Temp Qty I) 105 pan 175 14m 33 Lata &
	Salad Salad dressing Cornbread Margarine Drink w Vit C	1/2 cup 1 oz 1 piece 2 pats 8 oz	9	1540 1540 1540 1530	RIT RIT		Salad Diet dressing Can Fruit Unsweet Drink	1/2 c 2 pkt 1/2 c 8 oz	123 R 3
Portions verified by:	fied by:		<u>E</u>	Meal Count		Occumentation Staff	SERVICE DOCUMENTATION	ENTATIO	ĬŽ L
Signature:	Cook Supervisor	•	Population ICE MARSHALLS	E 1 3	6/	Labeled &	First cart out: Last cart out:	175	mt/
Signature:	Food Service Manager		Call Backs Test Trays	75		No-	Last cart out: Signature	8	20
Prepared by:	Johnny Sack	70	HS SNACK		Sack meal	Johnny Sack Meal Counts	EIM	MEAL TRAY SET UP	S
action	Proteins Bread	2 - 2 _{0z} 4 slices	Protein Bread	1 oz 2 slices	TEST	Test Sacks	7		\
	Fruit Drink	1 each 1 each	T R	CALORIC 2 - 2oz	CALL BACK	7) DADEROSO	00	1
ſ			Bread	4 slices	TOTALS	Labeled &	Rice	3,00	
Rev 4/2019 mps			Drink	1 each		(Yes) No	Deans	0	

ICE LAW LIBRARY AND LEISURE LIBRARY

Date: 9.30.19 Date:_

	T	, м.	Housing	Leisure/	Time	Time	Offered /
	Last 4 Det.	Det. Last Name	Unit	Law	IN	OUT	Refused
1	5361	1	01	Law	1830	1931	0
2	3063		2/	law	1830	1931	0
3	8260		0/	Law	1830	1931	0
4	9697		01	Law	1830	1931	0
5	4296	• /	A2	law	1950	2050	0
6	9214		AZ	Law	1950	2050	0
7	6519		AZ	lew	1950	2050	0
8	5975		<i>A</i> 3	law	1950	2050	0
9		•					
10		`					
11							
12							
13							
14			,				
15							
16							
17							
18							
19							
20							
21							
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23	201						
24							
25							

Date: 10 10 1 20 17

	Last 4 De	t. Det. Last Name		Housing Unit	Leisure/	Time IN	Time OUT	Offered / Refused
	1 4219			E 2	LOW	8:30		Reluseu
	2 4339		£7 = 40	E2	1	8:30		
	3 3906			C-1		9:40		
	4 6817)		c-		9:40		
	5 30398					9:40		ay
	6 0034			RHU-45				
	7 4085			B-3				
1	8745			E-1		12,42		
9	1.01)	RHU-		1:15		
10	7119	10		E1				
11	1							
12								
13								
14								
15		3						
16			,					
17								
18								
19								
20 21								
22								
23								
24								
25								_

Date: 10.2.19

			Housing	Leisure/	Time	Time	Offered /
	Last 4 Det.	Det. Last Name	Unit	Law	IN	ουτ	Refused
1			B4			-	DIR
2		C	134				OK
3		ζ	04	_		-	SIR
4	?	- 1 ,	134				OR
5	?		B4				2/6
6	2		B4				0/8
7	7	11-11-11	B 4				OR
8	?	1 /	134				0/8
9	9214		H2	6014	1310	15/3	0
10	6579	()	AZ	both			0
11	9068	C	Aa	both	-	4	0
12	4296	1. 3	BR	both			0
13	7983		#2	both	1	4	0'
14	5975	, , , , , ,	43	both	-4-	4	0
15	5361	7	DI	both	1705	٠- المالية	0
16							
17							
18							
19							
20							
21							
22							
23							
24							
25							

Date: 10 · 2 · 19

	Housing	Leisure/	Time	Time	Offered /	7
Last 4 Det. Det. Last Name	Unit	Law	IN	ОИТ	Refused	1
1 45 94	BI				2/8	
2 ?	131				0/8	
3 4883	13,				0/8	
4 6606 '	. 131				0/8	
5 986(131				0/8	
6 4245 . '5	0,				2/R	
7 3598	BI				2/8	
8 2835	BI				0/2	no list
9 1 1 1 2 1					OFR	10 113
10 008/ 5 /	B2				OIK	
11 0059	132				0/K	not in unit.
12 0093 -	132				0/8	•
13 7794	B2	-			0/8	
14 6799	62				0/8	
15 0761 L	132	-			0/5	
16 4/31 /	A2				OR	
17 1098 E.	1 42				0/R	
18 5226	A3				0/8	
19 3457	A3				0/6	
20	·Ai	_			OR	
21 86/3	B3			->	VR	
22 2420 - 3	B3				OR	
23 477/ €	B3	-			0/2	
24 2653	B4 6	both	1534		0	
25						

Date: 10.2.19

			Housing	Leisure/	Time	Time	Offered /
Ŀ	Last 4 Det.	Det. Last Name	Unit	Law	IN	OUT	Refused
1			C4			-	OR
2	4770		C3	both	0826	0930	0
3	6080		C3	both	7	7	0
4	9144	· · ·	C3	both	1		0
5			CI	both			0
6	9839	, · · · · · · · · · · · · · · · · · · ·	CI	both			0
7	9988		2x	both			0
8	9237	;to	ci	both	-		0
9	5203	1	Cı	both	0826	0930	0
10	9831		CI				0/8
11	9528	,	cı				OIR
12	9731	4 . 1	cl				0/R
13	9737		CI				0/8
14	7728	y , _'	cı				0/8
15	?	נשטונהוייט	CI				2/8
16	4182	1	Cl				0/0
17	1986		Cl				OR
18	1941	1 2	C3				0/2
19	0015		131	60th	1000	1103	0
20	2740	-	BI	7			0
21	6692		2 B1				0
22	6799		B2				0
23	2053	}	132				0
24	8619	1 7	Ba				0
25	9901		B3	both	1000	1103	0

no list

Date: 10/03/2019

	Last 4 Det. Det. Last Name	Housing Unit	Leisure/ Law	Time	Time	Offered / Refused
	13056	N-1	Law	114	001	* *
_	25520	Y-1				
	38881	71				
1	4 5269	M-I				
	5 7777	2 M1				3
	5 43 57	m				
7		MI				
8		机				
9		mi				
10	3/70	MI				
11	5.0	F.		-		
12		FI				
13	1.14	Fi				
14		FI				
15		Ŧ,				
16	100 000 000 10	64				
17						
18						
19						
20						1 - 4
21					-	
22						
23						
25						
25				- 1		

Date: Oct 3-19

		T		Housing	Leisure/	Time	Time	Offered /	7
		Last 4 Det.	Det. Last Name	Unit	Law	IN	OUT	Refused	
	1	9973	n	A-1	/	8:15	810	0	For
	2	9985	u 2	A-1	_	8:15	d 13	0	
	3	9983	<i>L</i>	AI	_	8:15	· 100	0	
	4	5191	i.	A-1		8:15	03/40	0	
	5	9036		B-1	·	8-15	3:45	0	
	6	9861	2.4 .	18-1		7:15	8:45	0	
	7	9956		B-1		8:15	2:45		
	8	0015	•	B-1		8:15	8145	. 0	
	9	8000		B-1		8:15	8:45	0	
	10	9214		A-2	~	1550	1740	0	
	11	0816	* 1, ~ - · 1	A-2	~	1550	1740	0	
	12	4296		A-2		1550	1740	0	
	13	9048		A-2	<i>~</i>	1550	1740	0	
	14	4579	<u></u>	A-2	<u></u>	1550	1740	0	
1	15	1098		A2		-		R	ľ
	16	1830	^ - ~ · ·	AI		#6191	1930	0	
	17	9973		AI	()	1830	1930	0	
	18	4594	n n l	BI	l e	1830	1930		
	19	9841		13	11	1940	2040	\bigcirc	
	20	1046		B3	law		2040	0	
		8613	1	133	law	8613	2040	0	
L		1794	~·	133	law		2040	0	
		7367	<u></u>	13	law	1940	204	0	
	24	9844	7 1 Jr 17	133	4		2000		
	25	6875		133	law	940	2040	0	

Date: 10/03/19

	Last 4 Det	. Det. Last Name	Housing Unit	Leisure/ Law	Time	Time OUT	Offered / Refused
	2420		133	law	1940	2010	0
:	-11		104	law	2050		0
3	4868	Now:	CY	aw	2050	2147	0
4	4841	1	CY	aw	2050	2147	7
5	1540		C4		2050	2147	0
6	2650		CY	law	2050	2147	0
7	2654	CIVILIVE IL.	c4	law	2050	249	0
8					1		
9							
10							
11							
12							
13							
14							
15							
16							
17							V-3
18							
19							
20							
21							
22							
23							
24							
25							

Date: 0012019

Г		Last & Det	Det. Last Name	Housing Unit	Leisure/ Law	Time	Time OUT	Offered /
\vdash	1		Det. Last Haille	A-1	Law	IN	1001	Réfüsed
\vdash		3357					-	
\vdash	3	1508	Λ	A-1				
-			,	14-1			-	
-	4	5.321	Cuara co	1-7-1				
\vdash	5	3301	<u> </u>	4)1		-		
_	6	1273		A-1				
	7	2591		A1				
L	8	8357		11				
_	9	1590	ys.	AL				
1	0		0		,			
1	1							
1	2							
1	3							
14	4							
1	5		4					
10	5							
17	,							
18	1		Ì					
19	+							
20				·				
21	1							
22	1							200
23	-							
24	\vdash							
25	L							

Date: Detabor 4,2019

			Housing	Leisure/	Time	Time	Offered /
-	 	Det. Last Name	Unit	Law	IN	OUT	Refused
1	0015		131	Law	1305	1408	0
1	9801	01	131	law.	305	1603	0
3	2740	1 2	BI	Law	1305	1600	2
4	0692		102 131	law	1305	1008	0
5	1.7	()	131	Care	1305	1008	0
6	4883	1-	131	(aw	1305	1608	0
7	4771	,	BI	law	1305	1608	0
8	5348	C	, B/	can	1305	1608	0
9	90310	,	131	law	1305	1609	0
10							
11							
12							
13							
14							
15							
16							
17							
18							1
19							
20							
21							
22							
23							
24							
25							

Date: October 4, 2019

	Last 4 Det.	Det. Last Name	Housing Unit	Leisure/	Time	Time OUT	Offered / Refused
			A2	Law	0745	0847	0
2		-	AZ	LOW	0745	9847	0
3	1		A2	LOW	0745	0847	0
4	4296		AZ	Lew	0745	asy	0
5	5347	<u>'</u>	A3	how	0745	0847	Ŏ
6	9988	,	01	Law.	0915	10K	0
7	9962	, ,	CI	Law	0915	1019	0
8	8080		CI	Law	0915	1015	0
9	8650	- 10.	CI	Lan	0915	1015	0
10	1154	.^ ·- <u>-</u> <u>-</u> <u>-</u> <u>-</u>	CI	Law	0915	PX	0
11	3832	J ,	C-1	Law	0915	1017	0
12	9528		Cl	Law	0915	1515	0
13	9737	1 14/1 = 1 10/11 1	C/	Law	0915	1015	0
14	7618	<u>.</u>	CI	Low	0915	1015	0
15	1944	1	C3	Law	1034	1133	0
16	4770		a3	Law	1034	1138	0
17	1677	1-1-1-1	C3	Law	1034	1138	0
18	1678		C3	Law	1034	1138	0.
19	7598	2 4	C3	Law	1034	1138	0
20	2650	/ n	C4	Law	1034	1138	0
21	2654		C4	Law	1034	1138	6
22	2652	1	CY	Law	1034	1/38	0
23	4841	, ,	C4	LOW	1034	1138	6
24	7643		C4	face	1034	1138	9
25	5361		\mathcal{P}_{I}	Library	1149	1244	9

Date: 10 / 6 / 19

	Last A Dot	Det. Last Name	Housing Unit	Leisure/	Time	Time	Offered /
 				Law	IN	OUT	Refused
1_1		100	13		1810	1875	9
2	5444	ı -	レー		1819	1835	
3	52.5%		7-22		18/6	1835	
4	2955	n = 1 = 1 3	21		1810	1835	
5	\$830	, , , ,	21		1810	1835	
6	8260		2		1810	1835	
7							
8							
9							
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17							
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21							
22							
23							
24					77.0		
25							