

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	30 March 2020		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Cons	stituent Liaison	
	NAME	Position	
Transmitted by:			
•	Christopher Jones		
	NAME	Position	
Were electronic files sent?			
YES ☑	$No \square$		
How many people are current	ntly being cohorted/qu	uarantined due to sickness	?
Number of people currently	cohorted/quarantined	due to sickness:	77
		**No	te in Supplemental notes
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently formally co	ounted in this facility?	
Number of people mo	ost recently formally c	counted in the facility: 68	7
How many people formally	counted in this facility	y describe themselves as the	ne following gender?
Female: 16			
<i>Male:</i> 570			
Nonbinary: N/A			
Prefer not to say: N	/A		



How many people formally counted in this facility describe themselves as transgend
Number of people that describe themselves as transgender: 13
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 34
How many people have left the facility this week?
Number of people who left the facility this week: 129
How many people and where did those who left the facility go?
Released into community: N/A
Formally removed from the United States: N/A
Moved to other facility: N/A
Other: N/A
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 51
Female: 12
Male: 39
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
RECEIVED $oldsymbol{oldsymbol{arphi}}$ Not Received \Box
Daily Foods Production Service Records
RECEIVED $oldsymbol{oldsymbol{arphi}}$ Not Received \Box
Temperature Logs
RECEIVED \square NOT RECEIVED \square
Law and Leisure Library Logs
Received $m ota$ Not Received \Box
Medical Staffing Update
Received $oldsymbol{oldsymbol{arphi}}$ Not Received \Box

 $Not \, Received \, \square$

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1-Administrator Assistant- app. selected (in background)
- 14-RN's
- 12-LPN's
- 1-MD, additional MD pending start date
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 3/23-3/27 were provided. Each dorm averaged from 3-5 detainees accessing the library

COUNTS:

9 detainees in Restrictive Housing Unit

COVID-19 UPDATES:

2 ICE personnel in Aurora Contract Detention Facility confirmed COVID-19 tested positive

No COVID-19 cases for detainees (4-1-20)

**77 in cohort in A2 POD. In this POD 2 detainees were tested for COVID-19. Both detainees tested nagative for COVID-19 (4-1-20)

The cohort continues due to the flu issue as per protocol, out of caution. This cohort will be moved to A3. The space in A2 will be used to further spread out detainees from other pods.

PPEs are available for staff at the facility.

SOCIAL DISTANCING: Congressman Crow's office inquired if there are plans to reassign people to adhere to social distancing guidelines (e.g., four or less per cell) by utilizing space that is currently vacant?
Per ICE: We have answered that before and communicated that is contractual information and thus not appropriate for comment.
Congressman Crow's office sent a follow up letter to the Mar. 17th letter regarding humanitarian parole and COVID-19 procedures and protocols
Congressman Crow's office inquired about detainees being released on humanitarian parole
Per ICE: ICE doesn't keep these numbers. This inquiry has to be made through the Executive Office for Immigration Review (EOIR) agency
The EOIR conduct removal proceedings in immigration courts and adjudicate appeals arising from the proceedings



OPENING and CLOSING CHECKLIST

Date: 3.23.20				Time:	AM			10 PI	
Shift Checklist		<u>M</u>	Pl	_		Comme	nts		
1	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					v
no diarrhea		X		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		X		\times					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications			Break	fast	152	182			
and chemical agent used in Final Rinse			Lun	ch	155	185			
			Din	ner	153	183			
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break		112	115		200	PPW
			Lun	ch	110	112	Λ	200	ppm
			Din	ner	113	711		Coc	pm
FREEZER and WALK-IN	Т	empe	rature)	Freezer 0°F Or below	Walk-in 35-40 °F		c-in 2 10 °F	
D. 14 Walls ing				AM	OI below	36	3 9		
Record temperatures, Freezer and Walk-ins				PM	0	39	39		
Record temperatures, Freezer and Walk-ins DRY STORAGE	Tome	eratu	ra 45.		Spice Room	Store Rm			
	тешр	er atu	10 43	AM	62	43			
Record temperatures Dry Storage Areas				PM	64	CZ			
Record temperatures, Dry Storage Areas				1 1/1		6)			
Water Temps & Handwash Areas	Al	M		M					
	105-12	20 °F		20 °F					
	/ / #		100						

Signature, Cook Supervisor (AM)

3.26-20

FOOD SERVICE MANAGER

DATE

3/23/20 F



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

BREAKFAST	Prod Over Qty Prod	12 12 19		59s, 8	SIESS	5 8 5	Mrs. Es	1185 8	3358	131	595 B					K	0	P	Lost .	Recipion			CHaller	いたが	
BREA	DL Temp	198		RT	RT	RT	24	RT	188	194	RT K	ION		Q	5	Port		AY SET U		Ser		•		<u> </u>	
)AY	Tealth ems	1/2 c		Zoz.	cd 2 ea	$1 \mathrm{pk}$	1 pat	2 pks	8 oz	8 oz	and/lea	UMENTAT		240	OS	10		MEAL TRAY SET UP		Salso			to I di	X M L	
MONDAY	Diet For Health Menu Items	Oatmeal		2 each Peanut Butter for	Birouth Chirecad	Diet Jelly	Margarine	Sugar Sub	Coffee	Milk 2%	Gen Fruit Echanal/Eac	SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature			i	a	200		4		
	Special Instructions	VEGETARIAN	Eggs	2 each					• 000			Count Documentation	Staff		Labeled &	Refrigerated	$\sqrt{\text{Yes}}$ No	Johnny Sack Meal Counts		Test Sacks			Labeled &	rated	Yes No
4	Menu Temp	989	180	186	RT	RT	4	RT	188	70		unt Docur	210	259	¥ 57+			Sack	TEST	/	CALL	BACK		TOTALS	
CYCLE:	Begin Prep	OCHO	200	0830	0330	OB	23	534	533	1320		Meal Co	ation	~	MARSHALLS THE	. X	ر را		1 02	2 slices	LORIC	2.20z	4 slices	1 each	1 each
CY	Amt Prep	160	in some	l Bx	3 Bx	(e Bx	1 V2.2x	14 BK	6.35	731			Population	Population -ICE	MARSHA	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CALORIC	Protein	Bread	Cookie	Drink
20	Serv size	1 cup	1/2 cup	1/2.cup	1 b/ 2 T	1 pt/2 oz	1 pat	2 pkts	8 oz	8 oz				ſ	X	1	ı	/	$2 \cdot 20z$	4 slices	1 each	1 each			
MARCH 23, 2020	Menu Items	Oatmeal	Aloranam Scrambled Eggs	Potatoes	Biscuit or Tortilla	Jelly or Salsa	Margarine	Sugar	Coffee	Milk 2%		ified by:	()	11 to the	Cook Supervisor	128V	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	/ Drink			
DATE:	Prepared by:	Movel	Aloranam	でなっ	Homopore	your	205			Miles		Portions verified by:	3	Signature:	_	Signature:		Prepared by:							rev 02/2020 mps



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DATE:	MARCH 23, 2020	20	CX	CYCLE:	4		MONDAY	T	LUNCH	
Prepared by:	Reyland Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Zheng	Chicken Fajitas	4 oz	160 lbs 070C	0400	165	VEGETARIAN	Chicken 3 oz	Z 165	10an	nao
John Jan	Rice	1/2 cup	75 16 Nag	CEDU	180	Cheese	Rice 1/2 c	ر ا	Gran	-1
	Grilled Peppers	1/4 cup	જ	080	(Le,5	3 oz	3 oz Grilled Peppers 1/2 c	5011	lopan	1
Zhana Z	Grilled Onions	1/4 cup	i bod	0800	165	Pinto Beans	Pinto Beans Grilled Onions 1/2 c	165	loan	1
Fig. (is	Hin Win Pinto Beans	1 cup	150 ths 050	050	-135	1.5 cups	1.5 cups Pinto Beans 1 c	6 175	llan	١
	Tortillas	2 each	15	0830	At	Tortillas Tortilla	Tortilla 1 ea	a PT	400	1
Congrue	Lemon Cake	1 piece		C63D	P.T.	4 each	4 each Fresh Fruit 1 ea	a 40	38.	1
X 2000	Unsweet Tea	8 oz	J-07-	080	Qh		Unsweet Tea 8 oz	Q z	ap	1
である。										
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ATION		
	. (Population	ation	40	Staff 5				
Signature:	Sencol		Population -ICE	1	653	\	First cart out: 10	200	1	
	Cook Supervisor		MARSHALLS		57	Labeled &	Last cart out:	8	1	
Signature:	NA)		Call Backs	_ (Refrigerated	Signature	Leyad		
	Food Service Manager	er.	Test Trays	s (T)		Yes No				
Prepared by:	Johnny Sack		HS SNACK	K.	Sack	Johnny Sack Meal Counts	MEAL 1	MEAL TRAY SET UP	UP	
STROKE	Proteins	2 - 2oz	Protein	1 0z	TÆST	/	.ii		Of in	0
)	Bread	4 slices	Bread	2 slices		Test Sacks	100 100 T	Rice		- 1
	Fruit	1 each	HYPER CALORIC	ALORIC/	CALL	\			2 62	1
	Drink	1 each	Protein	2 - 20z	BACK	\				
			Bread	Aslices		Laboled &			(-	0
			Cookie	1 each	TOTALS	Refrigerated	lov4 llas		Deaves	25
rev 02/2020 mps			Drink /	1 each		/Yes No				
			\							



Secure Services TM

DATE:	MARCH 23, 2020	20	CY	CYCLE:	4		MONDAY		DINNER	NER	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	T	DL Prod	od Over ty Prod	od
Sondaval	Sordoval - Beef/Chicken Patty	4 oz	7cs	1400	[96	VEGETARIAN	Beef Patty	4 oz 18m		0 2	-
Sandovar	Sondova - Hashbrowns	1/2 cup		1300	(44°	Cheese	Cheese Boiled Potatoes 1/2 c	_	19PM (94	4 0	
Aby -	Coleslaw	1/2 cup	4.605	12001	37	3 02	3 oz Coleslaw	1/2 9PM	1 37	0	
A Vov	Coleslaw dressing		105	1400	37		w dressing	IPM	7 390	0	_
1) Sanda	Shredded Lettuce	1/4 cup	4.50	1400	38	Bun	Bun Shred Lettuce	1/2c 35in		0	^
1 11847	Onion	1 sl	1600	1500	36′	1 each	Onion	1 si I ha	10 36°	0	
100 M	Salad Dressing	1 pkt	105	1400	RT		Mustard 1	1 pkt RT	r 187	0	2
いるないい	Ketchup	1 pkt		inad	RT		Ketchup 1	1 pkt RT	$_{ m I}$ $\langle \langle $	0 1	~
くらんとす	HORANIT Drink w/Vit C	8 oz	Son	1350	33		Milk 2%	8 oz 165	3 36	0 0	_
							Fresh Fruit	$1 ea {}^{\ell}\mathcal{C}_{\xi}$	(2)	0	2
							Unsweet Drink	8 oz	34	0	_
Portions verified by:	ified by:	/		Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	NTATION			
	(\	Population	•	0	Staff					
Signature:	A. Yann	4	Population -ICE	_	643		First cart out:	600			
	Cook Supervisor	7	MARSHALLS		7	Labeled &	Last cart out:	100		/	¥.
Signature:	SAN		Call Backs	0		Refrigerated	Signature A	S. Con	1 3	Z	
	Food Service Manager)r	Test Trays	۲		$/{ m Yes}$ No				7	
Prepared by:	Johnny Sack	/	HS SNACK	X	Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	T UP		
	Proteins	2 - 20z	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices	/	Test Sacks		252	7	JORESIAN	7
	Erdit	1 each	HYPER CALORIC	LORIC	CALL		ONION		3		3
	Drink	1 each	Protein	Z - 20z	BACK				Q		
	\		Bread	4 slices		Labeled &			<u> </u>	りたり	
\			Cookie	1 each	TOTALS	Refrigerated	クリニノ		a	RATE	
rev 02/2020 mps			Drink	1 each		(Yes) No	,)		
		\)					



OPENING and CLOSING CHECKLIST

Date:				Time:	AM	I Time	123	SC P	M
Shift Checklist	AM	ſ	PN	Λ		Comme	nts		
	No	Yes	No	Yes	·				
All areas secure, no evidence of theft		\checkmark							
Workers reported to work, no open sores		V		X					
no skin infections		7		X	- 445				
no diarrhea		Z		X					
Kitchen is in good general appearance		4		X					
All kitchen equipment operational & clean		Z_		X					
All tools and sharps inventoried		2		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	T	emp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	156	181			
and chemical agent used in Final Rinse			Lune	ch					
			Dinn	er	158	183			
POT and PAN SINK	Т	emp	eratur	·e	Wash 110 °F+	Rinse 110	F +	200 p	pm
Final Rinse Temps determined by chemical agent used			Break		112	115		200	oow
			Lune	ch	17-7-	136		2000	m.
			Dinn	er	116	114			PPM
FREEZER and WALK-IN	Ter	nper	ature		Freezer 0°F Or below	Walk-in 35-40 °F	35-	lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3	30	3	9	
Record temperatures, Freezer and Walk-ins				PM	-2	36	30	7	
DRY STORAGE	Temper	ratui	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	66	6		
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AM 105-120		PN 105-1						
	11		116						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE:	MARCH 24, 2020	Z0	CY	CYCLE:	4		TUESDAY		BRE	BREAKFAST	ST
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	lith is	DL Temp	Prod Qty	Over Prod
Fenglans	Dry Cereal	1 cup	2BX	0330	Par Par	VEGETARIAN	Bran Flakes	1 c	9	565m	1
mar,	Pancakes	2 each	NO CA	130C	75	Eggs	Eggs Pancakes	2 ea	138	10cs	0
	Syrup	1/4 cup	(egg	0330	RT	2 each	2 each Diet Syrup	2 oz	\mathbf{RT}		
なる	Turkey Ham	2 oz	\$0\$	2830	181		Turkey Ham	1 02	18	80#	Ø
Dear	Margarine	2 pats	1 12 BX	0330	早		1				
天教	Sugar	2 pkts	14 Bx	0330	RT		Sugar Sub	2 pkts	RT		
Free	Coffee	8 oz	0.35	830	SS		Coffee	8 oz	85	035	0
5	Milk 2%	8 oz	0,	2400	39		Milk 2%	8 oz	10	109	0
) ,											
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATI	NC		
			Population		689	Staff					
Signature:	- Montiner		Population -ICE	1-ICE 63A	33		First cart out: 🤇	9440		Ÿ	
L	Cook Supervisor		MARSHALLS 57	HS SI		Labeled &	Last cart out:	127	10		
Signature:	へもろ、		Call Backs	4		Refrigerated	Signature	1/2	Did	\$	
)	Food Service Manager	I	Test Trays	d		ves No)				
Prepared by:	Johnny Sack		HS SNACK	X V	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UF	Y SET		
	Proteins	2 - 20z	Protein	Z0 1	TEST			-	Ş		٦
	Bread	4 slices	Bread	2 slices		Test Sacks	233	るがなり	30,	1.85	_ }
	Fruit	1 each	HYPER CALORIC	LORIC	CALLY			1	ζ		
	Drink	1 each	Protein	2 - 20z	BACK			175			/
			Bread	4 effices		Labeled &	5	1	Ć	Jan C	7
			Cookie	1 each	TOTALS	erated	500	2	P	3	
rev 02/2020 mps			Drink	1 each		(Yes No					
		\									



3		2.5						,			
DATE:	MARCH 24, 2020	20	CY	CYCLE:	4		TUESDAY	×	7	LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Pren	Menu	Special Instructions	Diet For Health Menu Items		DL	Prod	Over
50	Chickn Frw Steak		4.2 cox	0915	1910	VEGETARIAN	Beef Patty	3 oz		1 -	4 pm
	Rice	١۵	_	0000	056	es	Rice		-S61		Par
AKAMON	Cream Gravy	1/4 cup	\top	0890	300	1 cup	1 cup Raw Veggies	1 c	361	5-Scak	/Pan
	Green Beans	1/2 cup		Sh90	1980	Green Beans Green Beans	Green Beans	1 c	.861	bak	(par
Mostabo	Dinner Roll	1 ea	Mar Care	0630	RT	1 cup	1 cup Bread	2 sl	RT	3.5age	MA
Ound	Margarine	1 pat	1.5 cm 0830	0830	39.		Margarine	1 pat	Ho	LScak	MA
	Unsweet Tea	8 oz	.30 can 0849	0845	380		Unsweet Tea	8 oz	38.	. 30 cox	MH
							Fresh Fruit	1 ea	Kr	4 con	474
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	Z		
	- (4)		Population	ation 689	5	Staff 7					
Signature:	Mal/		Population -ICE	1-ICE 634	5		First cart out:	02:01			
)	Cook Supervisor		MARSHALLS	0		Labeled &	Last cart out:	1:30		i	
Signature:	185 185		Call Backs	2		Refrigerated	Signature /	May			
	Food Service Manager	ı	Test Trays	_ s		(Yes No					
Prepared by:	Johnny Sack		HS SNACK	K	Sack preal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	ZET 1	A.	
	Proteins	2 - 2oz	Protein	1 02	TEST		2	(ream	_	See	<u> </u>
	Bread	4 slices	Bread	2 sliges		Test Sacks	32			100	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL			Crans	- 1	year,	
	Drink	1 each	Protein	2 - 2oz	BACK		Dance		Z	Chican Frac	E
	Mrs. Ch. John		Bread	4 slices		Labeled &	2 0		1040	1/4	
×0			Cookie	1 each	TOTALS	Refriggrated	Koll		5	Į	
rev 02/2020 mps			Drink	1 each		(Yes No					



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DINNER	TAT David Organ	Temp Qty Prod	1210 1 0	159° (0	38 UPB 4		27° 36% 0	-		100 D	3 5	+		N			3.			Y SET UP				しからKen	ittor	Spagno	
TITESDAY	1 OFFICE ST	Diet For Health Menu Items	Baked Chicken 4 oz	/2 c	Peas & Carrots 1/2c		1/9.6	100	Diet Dressing 1 02	7 1 1	1 par	I ea	Unsweet Drink 8 oz	SERVICE DOCUMENTATION		First cart out:	Last cart out: (097)	Signature		MEAL TRAY SET UP		No Sold		C	Spans	7	
		Special Instructions	VECETABIAN	Choose 3 oz	Dasta 1 cun	ד מפתמ ד התל								Meal Count Documentation	Staff		Labeled &	ted	Yes/No	Johnny Sack Meal Counts		Test Sacks		T	Labeled &	품_	Ies
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	4	Menu	100	0	Do	2000	200	N	RT	RT	40,	7	33°	ount Docu	5	32	2			Sack	TEST		CALL	BACK	70	TOTALS	
	CYCLE:	Begin	17 O 7 7	2 2	11500	3	0011	00h1	8h]	1400	1400	1400	1300	Meal Co	Population 689	Population -ICE 632	ALLS 5	ks Ç	ys 7	CK	1 02	2 slices	HYPER CALORIC	2 - 20z	4 slices	1 each	1 each
	<u>ک</u>	Amt Prep	0	IOINS		ZMY Z	12 MS	3Bins	368	34,715	165	Ussas	S		Popu	Populatic	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein				Bread	Cookie	Drink
_	0	Serv	SIZe	1 cup		1/2 cup	1 cup	1/2 cup	1 oz	٦		1/60pc	8 oz			8			er	\	2 - 20z	4 slices	1 each	1 each			
Secure Services m	MARCH 24, 2020	Menu Items		Sandova (- Chicken Spaghetti	10000	Sandaral - Maria Carrots	Beans	Salad	Dressing	Dinner Roll	Margarine	Spice Cake	The Course Course	fied by:		A	Cook Supervisor	12 S	Food Service Manager		Proteins	Bread	Fruit	Drink			50
Se	DATE: N	T is	r repared by	Sandoval-1		Sandaral -	Janes Janes			١		リングン・ソ		Walling worlfied by:	FORMOTS VEL	Out the contract	Signature.	Gionature:	Organa		Frepared by				_	\	sum Ogod/gy



OPENING and CLOSING CHECKLIST

ate: 3 /25/2020/ Shift Checklist	A	M	PN	M		Comment	S		
Smit Checklist	No	Yes	No	Yes	ŢĪ				
All areas secure, no evidence of theft		X						-	
Workers reported to work, no open sores		×		/					
no skin infections		L							
no diarrhea		K		4					
Kitchen is in good general appearance		×		/				-	
All kitchen equipment operational & clean		X		//			-		
All tools and sharps inventoried		~							
All areas secure, lights out, exits locked	17				TT 1 1501	Rinse 180	<u> </u>		
DISH MACHINE		Temp	eratu	re	Wash 150+		,- -		
Properties according to manufacturer's specifications			Brea		16d	186	-		
and chemical agent used in Final Rinse			Lui		154	185	- +		
and chemical agent used in Final Rinse			Din		/6/	Rinse 110		200 pr	o.m
POT and PAIN SUNK		Tem	eratu		Wash 110 °F+	113	-	200 1	
Final Pinse Temps determined by chemical agent used				kfast	111	117		7007	
				nch	125	111			
			Dir	nner	112	116		2001	1m
FREEZER and WALK-IN	1	Tempe	ratur	e	Freezer 0°F	Walk-in 35-40 °F		c-in 2 10 °F	
					Or below	346	380		
Record temperatures, Freezer and Walk-ins				AM	-3.5	354	32	7	
Record temperatures, Freezer and Walk-ins			4	PM		Store Rm	00		
DRY STORAGE	Ten	iperati	ire 4:	5-80 °F	75	60			
Record temperatures Dry Storage Areas				AM	60	60			
Record temperatures, Dry Storage Areas	-			PM					
	1	AM	T	PM					
Water Temps & Handwash Areas		-120 °F	1	-120 °F					
	_	3		4					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

4)	Secure Services'''		15	CVCI D.			WEDNESDAY	BREA	BREAKFAST	
DATE:	MARCH 25, 2020	0	اد	יקרוט.	#			12	Deed One	T
15	Menu Items	size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Healtn Menu Items	Temp		g 5
- Carren	Farina	1 cup	pa	0420	110	VEGETARIAN	Farina 1 c	3	12 pirss K	N
	Haras	2 each	7 cs	0200	183	;	Scramb Eggs 1/4 c	00	Sand.	11
0	1000	1# BPUCA	3 ax	0330	d		y 2	RT C	10 E	
Parch !	Biscuit	1 each	1 1/2 h	08	RT			1 -	1 S S	ار(
2	Margarine	1 pat	1 Mex	833	3			1	A 200	Had
delle	Sugar	2 pkts	VH BY	0330	RT		Sub	KT	として	1
gond	Coffee	8 oz	0.35	830	186			200		1
Jag	Milk 2%	8 oz	(064	033	R		%7	36	7	
							Fruit 1 ea	177		T
Doutions woriffed hv:	iffed hv:			Meal Cor	Count Documentation	entation	SERVICE DOCUMENTATION	TON		
TOTOTTS ACT	, fa politi		Popu	Population	644	Staff	3	,		
Cignotimo	1/ Martin		Population -ICE	n-ICE GOZ	SS		First cart out:		ī	
Silavaio	Cook Supervisor		MARSHALLS	71. 59		Labeled &	Last cart out: 0550	0	1	
Signature:	45		Call Backs 2	\(\sigma\) \(\sigma\)		ted	Signature / /	San France		
D.	Food Service Manager)ľ	Test Trays2	787		gres No	The state of the s		1	Γ
Dwanared by:	Johnny Sack		HS SNACK	λK	Sack	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET	JI -	
Ca porado	Proteins	2 - 20z	Protein	100	TEST			4	35.5	
	Bread	4 slices	Bread /	2 slices		Test Sacks	- 222 - E	P. 15.5	_	
	Fredit	1 each	HYPER CALORI	ALORIC	CALL		٦			
	Drink	1 each	Protein	2 - 202	BACK		/	T.	Tealy	
			Bread	4 slices		Labeled &	Janie) (—		
			Cookie	1 each	TOTALS	Refrigerated		 È		
rev 02/2020 mps	Sd		Drink	1 each						



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

Secure services "" MARCH 25, 2020	50	-	CS	CYCLE:	4		WEDNESDAY	l.		LUNCH	
Menu Items Serv Amt Prep Begin	Serv Amt Prep		Beg	rin Ge	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
0 1/0 mm 1/0 lbs 0	0 1910-11	10	18	۹	036/	VEGETARIAN	Ground Turkey	2 oz /1/4		1/4	لمر
Casserore 1/2 cup	Self Cal		12	Q	010	Cheese Rice		1/2 c 2	2010	1.Score	1
1,6 cup 2,00 cm	2000	2	3	0	2040	3 02	h Fruit	1 ea 3	3 90	WA	1
Dealls 119 cum Gas			50	, Q	340	Pinto Beans	Pinto Beans Stew Tomato	1c /9	0.361	Cake	MA
T,	Scare	T,	9	0320	390	1.5 cups Salad		1/2 c 3	370	Scare.	\$
10z 1.5 Care	1.5 Cak	_	_	SIL	RT		Diet Dressing	1 oz	RT	Mark Aller	4/1/
1/60 pc 1.8 can	1.8 Car			100g			Bread	1 sl		5/05	10 E
1 pat 1/4 cax	1/4 cax	H	80	20	36.		Margarine 1	1 pat		7000	4/4
	. To con		3	0	38.	-	Unsweet Tea	8 oz 3	300	. Josek	MIL
hv:		1	Mea	1 Co	Count Documentation	entation	SERVICE DOCUMENTATION	NTATIO	7		
Population	Population	Population	latior	bhg 1	2	$\operatorname{Staff} \mathcal{S}$	•	,			
Population -ICE	Population -ICE	Population -ICE	n -ICE	530	0		First cart out: $\frac{L}{L}$	0.30			
Cook Supervisor MARSHALLS	MARSHALLS	MARSHALLS	TILS	T.		Labeled &	Last cart out:	1,40	,	1	
The Call Backs 4	Call Backs 4	Call Backs 4	J.,			Refrigerated	Signature	(Jan)			
Food Service Manager Test Trays 1		Test Trays 1	ξ.			(Yes/ No					
Prepared by: Johnny Sack HS SNACK	HS SNACK	HS SNACK	X		Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET	g -	
Proteins 2 - 20z Protein	Protein			1 oz	TEST	E E	(8)			Compres	200
4 slices Bread	Bread		67	2 sliges	1	Test Sacks		100 Sa			
Fruit 1 each HYPER CALOKI	HYPER CALC	HYPER CALOR Protein 2	ALOK 2	1C - 2oz	CALL		-			120	
Bread	Bread		4	4 slices		Labeled &	alw/	>	N N		Contraction of the Contraction o
				1 each	TOTALS	Refrigerated) }	ڳ	3
rev of/2020 mps	Drink	Drink		1 each		I I I I I I I I I I I I I I I I I I I					



, tree 4	secure services	_	15	CALLE.	-		WEDNESDAY	DIA	DINNER	
DATE:	MAKCH 25, 2020	2	5	- ATC	*				-	Ì
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	Temp 6	Frod C	Over
	Chicken Leg Qtr	4 oz	775	100	175	VEGETARIAN	Chicken 2 oz	175	27	Pa
2	Potato Au Gratin	1/2 cup	S	10011	165	Peanut Butter	Steam Potato 1/2 c	165 DR	Deen	1
0	Mixed Vegetables	1/2 cup	SA	1100	166	6 TBSP	Mix Veggies 1 cup	0	/ Wash	1
Sol.	Beans	1 cup	30	1100	130		Garden Salact 1/2 c	200	4	1
71	Dinner Roll	1 each	300	1500	RT	Beans	Dinner Roll 1 ea	RT 3	S	1
17	Margarine	1 pat	24	1460	33	1 cup	1 cup Diet Dressing 1 oz	X	4	1
PH	Bread Ludding	1/2 cup	889,	15-00	33		Can Fruit Onang T cup	Se	1	
m	Drink w/ Vit C	% ZO 8	12	1206	25		Milk 2 % 8 oz	20	2	
P							Unsweet Drink 8 oz	460	5	\setminus
Portions verified by:	rified by:		Inake	Meal Cou	Meal Count Documentation	entation	SERVICE DOCUMENTATION	NO		
	1		Popu	Population 7	07	Staff 5		ľ		
Signature:	Huel		Population -ICE	n -ICE	20		First cart out: 154	0		
	Cook Supervisor		MARSHALLS	S STI	5	Labeled &	Last cart out: /(o	200		
Signature:	へもろ		Call Backs	\$		Refrigerated	Signature	D		
	Food Service Manager	ıe	Test Trays			Yes No				T
Prepared by:	Johnny Sack		HS SNACK	X.	Sack meal	Johnny Sack Meal Counts	MEAL TRA	MEAL TRAY SET UP		
	Proteins	2 - 20z	Protein	1 02	TEST				(
	Bread	4 slices	Bread	2 slices		Test Sacks	1 +4 0		9 6	_
	Fruit	1 each	HYPER CALORIC	ALORIC	CALL		10000 W	3	3	
	Drink	1 each	Protein	2 - 2oz	BACK)		
			Bread	4 slices		Labeled &	(C		
			Cookie	1 each	TOTALS	Refrigerated	2000	2	hi Ron	2
sum 0909/90 van	Ş		Drink	1 each		Yes No	1000 A	3	3	١



OPENING and CLOSING CHECKLIST

Date: 3/26/20					0200 AM			66 P	VI
Shift Checklist	A	M	Pl	-		Commer	its		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X		1.64					
Workers reported to work, no open sores		<		/					
no skin infections		X							
no diarrhea		×			•				
Kitchen is in good general appearance		X							
All kitchen equipment operational & clean		~		//					
All tools and sharps inventoried		1							
All areas secure, lights out, exits locked	Middle	10 11							
DISH MACHINE		Temp			Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		165	185			
and cliemical agent used in Final Rinse:			Lun		155	180_			
CONTRACTOR TO STATE			Din	ner	160	125			
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Breal	cfast	113	115		2001	102
			Lur	nch	112	115		20	Dom
			Din	ner	112	115		200	Ppm
FREEZER and WALK-IN	Т	'empe	rature)	Freezer 0°F Or below	Walk-in 35-40 °F		lk-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.7	35		7	
Record temperatures, Freezer and Walk-ins				PM	-4.1	38.3	3	92	
DRY STORAGE	Tem	eratu	re 45	-80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	60	65			
Record temperatures, Dry Storage Areas				PM	60	65			
Water Temps & Handwash Areas	Al 105-1			M 120 °F					
	110		41						

Signature, cook supervisor (AM)

26/20 DATE

Signature, Cook Supervisor (PM)

3.30.20

FOOD SERVICE MANAGER

DATE



AST	d Over	-	N 1/2c	-)	1	1)	ğ									godan		Illary"				
BREAKFAST	Prod Otv		N. B. J.	21an)	_\		25				1	1			d.P	2000	110	160		R	3.	
BRE	DL	198	(6.7	RT	RT	RT	86	32	121		NO		v	V	8		AY SET					A A		
ΑX	alth	1 c	1 oz	2 sl	2 pks	$2 \mathrm{pks}$	8 oz	8 oz	1/2 c		ŒNTATI		0430	05.15	244		MEAL TRAY SET UP							
THURSDAY	Diet For Health Menu Items	Oatmeal	Peanut Butter	Bread	Diet Jelly	Sugar Sub	Coffee	Milk 2%	Canned Fruit		SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature		Mi	02.30.60	740:-1		•	O Atmedi		
	Special Instructions	VEGETARIAN	Eggs 2								entation	Staff	P	Labeled &	Refrigerated	(c) No	Johnny Sack Meal Counts	0	Test Sacks			Labeled &	Refrigerated	1
4	Menu S	198	167	RT	33	RT	186	32	RT	Si .	Meal Count Documentation	<u>ا</u> م	17.8				Sack meal	TEST		CALL	BACK		TOTALS	
CYCLE:	Begin Pren	220	0230	0230	0300	0300	0200	04120	0430		Meal Co	Population 640	-ICE S	75 ST	b	Ц	<u>×</u>	1 oz	2 slices	LORIC	2 - 20z	4 slices	1 each	
CX	Amt Prep	125,			1.1505	, 50cs			503			Populs	Population -ICE 59 1	MARSHALLS 56	Call Backs	Test Trays 2	HS SNACK	Protein	Bread	HYPER CALORIC	Protein	Bread	Cookie	
0:	Serv	1 cup	2 oz	1 each	2 pks	1 slice	8 oz	8 oz	1 each							Ŀ	Š,	2 - 2oz	4 slices	1 each	1 each			
MARCH 26, 2020	Menu Items	Oatmeal	Turkev.Hem	Coffee Cake	Margarine	Sugar	Coffee	Milk 2%	Fruit		fied by:		2 Ham	Cook Supervisor	んもう	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	Drink			
DATE: I	Prepared by:	Sablo		3	1	/	المرامة المرام		Yound)	Portions verified by:		Signature:		Signature:	٠.	Prepared by:	Waredovic				i.		



DATE:	MARCH 26, 2020	0	CY	CYCLE:	4		THURSDAY		LUNCH	H
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp		Over Prod
	Fidelo	1 cupled	1 cupled 155 lbs	OBEO	1810	VEGETARIAN	Fidelo 1	1 c (OL)	(Doan	loan
Gurd	w Meat Sauce	1/2 cup		C530	1810	Pasta 1 cup	Pasta 1 cup w Meat Sauce 1/2	1/2 c [18](C)	$\overline{}$	180
2	Green Beans Cubling	1/2 cup	3 bad	0400	120.	Tom Sauce 1/2 cup	Tom Sauce 1/2 cup Green Beans Cabring	69	Coor	- [
	Corn	1/2 cup	15016	0700	188		Cun-Fruit f	2. A	70	١
7	Garden Salad	1/2 cup	340	Cego	Ą	Cheese	Cheese Garden Salad 1/2	1/2 c 4C		1
Cada	Dressing	1 oz	360	080	RT	3 oz	3 oz Diet Dressing 1	1 oz RT	7	1
3		1 each	3/200	Ogo	RT	Bread	Bread Bread Cot 2	2 sl RT	-	1
35	Margarine	1 pat	31	0800	8	2 slices	:	1 pat	5 100	1
Tea Tea	Tea	8 oz	R	080	40		Unsweet Tea 8	8 oz 4C	₽' C	1
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	FATION		
	(Population		040	Staff 4				
Signature:	Kenod		Population -ICE		986		First cart out: 10	1035	1	
	Cook Supervisor		MARSHALLS		à	Labeled &	Last cart out:	52	1	
Signature:	人もろ		Call Backs	(A)		Refrigerated	Signature	Seudo		
)	Food Service Manager	r	Test Trays	\sim		Yes No		7		
Prepared by:	Johnny Sack	\	HS SNACK	K	Sack	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	T UP	
	Proteins	$\sqrt{2-20z}$	Protein	1 02	TXEST	\				
	Bread	4 slices	Bread	2 slices		Test Sacks		De John Co	2	
	Fruit	1 each	HYPER CALORIC	ALORIC /	CALL	\	200	relange	} 	5
	Defink	1 each	Protein	2 - 20z	BACK	\				
	\		Bread	slices		Labeled &	Sprawt			
			Cookie	1 each	TOTALS	Refrigerated No	id material		Salad	
rev 02/2020 mps			Amin	T Cacil						





OPENING and CLOSING CHECKLIST

Date: 1/3/27/20	e#1.				6230 AN	I Time		Y P	IVI
Shift Checklist	Α	M	Pl	Type III		Comme	nts		
	No	Yes	No	Yes		ĭ			
All areas secure, no evidence of theft		X		اللبجال					
Workers reported to work, no open sores		2		X					
no skin infections		X		IX.					
no diarrhea		X		X					
Kitchen is in good general appearance		X							_
All kitchen equipment operational & clean		2	perature Breakf						
All tools and sharps inventoried		7							
All areas secure, lights out, exits locked		(E.				0.i. Dinsa 1			
DISH MACHINE		Temp			Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications					158	186)		
and chemical agent used in Final Rinse					155	182	<u></u>		
				ner	155	182			
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	cfast	116	120		20	apm
			Lun	ch	110	110	_	200	pom
			Din	ner	119	118		too	Ppm
FREEZER and WALK-IN	Т	'empe	rature)	Freezer 0°F	Walk-in		lk-in 2	
					Or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-35	36,2	39	r.l	
Record temperatures, Freezer and Walk-ins				PM	~4	Store Rm	>`	1	
DRY STORAGE	Temp	eratu	re 45-		Spice Room		-		
Record temperatures Dry Storage Areas				AM	75	63			
Record temperatures, Dry Storage Areas				PM	65	65			
Water Temps & Handwash Areas	Al	M		M					
	105-1	20 °F	105-1	20 °F					
	12	E: -	10	_0	1				

Signature, Cook Supervisor (AM)

LTIZU DATE

Signature, Cook Supervisor (PM)

At the

3.30-20

FOOD SERVICE MANAGER

DATE



	Secure Services TW	L					TDIDAV	RREA	RREAKFAST	
TATE.	MARCH 27, 2020	0.0	CX	CYCLE:	4		FILLE		Decod	Ower
ישואט		Serv	Amt Prep	Begin	Menu	Special Instructions	Diet-For Healtn Menu Items	Temp	Qty	Prod
Prepared by	Menu rems	size		Frep	dula	Τ	Dry Cereal 1 cup	127	1	
Fongans	Dry Cereal	1 cup	Ses	00100	<u></u>	VEGETAINTAIN		27	15pm	b
	French Toast	2 slices	1105	0215	000	Peanut Butter Dreau	11.	RT		
1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	Svrup	1/4 cup	365	0330	12	1 oz	6	143	S S S	1
T(5 (5	Turkey Sausage	2 oz	32	ocho	183	•	Isage	+	1	1
	Margarine	1 pat	P.c.15c5	0330	33			-	1	1
Friendor	Sugar	2 pkts	, 75cs	OHOO	RT		ana	-		1
/ - 3	Coffee	8 oz	1305	0000	36		Vollee 8 0Z	33	1	
Michael	Milk 2%	8 oz	6500+	10 (eque	33		Fruit	_		
							TA THE TANK THE PARTY OF THE PA	MOM		
	1 L 7.			Meal Cor	unt Docu	Count Documentation	SERVICE DOCUMENTATION	NON		
Portions verified by:	erinea by.		Popu		629	Staff				
		•		1CE \$43	13	9	First cart out: 440		1	
Signature:	Hows		Fopulation 1017			T - 1 1 1. 2.	Last cart out: 535		1	
)	Cook Supervisor		MARSHALLS	VILS H6	9	Labeled &	Table care		i	
Cimpotimo	へもア		Call Backs &	% 83 %		ted	Signature	100		
Signature.	Food Service Manager	;er	Test Trays	ys 2		(es) No				
					Sack	Johnny Sack	MEAL TH	MEAL TRAY SET UP	UP	
Drenared by:	Johnny Sack	R	HS SNACK	CK	meal	Meal Counts			\ -	
a pormánt r	Proteins	2 - 20z	Protein	1 oz	TEST	- E	Sq v(00. 5)	27/15	^ 	>09a/
Namhoup		4 slices	Bread	2 slices	4	Test Sacks				
	Fruit	1 each		HYPER CALORIC	CALL	1				
	Drink	1 each		2 - 20z	BACK	T	French Togst	<u>ي</u> 	(erea	
			Bread	4 slices		Labeled &	-			
			Cookie	1 each	TOTALS	Refrigerated				
			Drink	1 each		No No				
rev 02/2020 mps	mps									



	Secure Services™						TATE ATT	=	HUILLI	
	70C 7C H7d A14	_	CYC	CYCLE:	4		FRIDAY	3		T
DAIE	MARCH 21, 2020	Serv	Amt Prep	Begin	Menu S	Special Instructions	Diet For Health Menu Items	DL Temp		Over Prod
Frepared by.		size	_	Frep	dimar.	VIECETABIAN	Baked Fish 4 oz	05011	27 par 1	200
A. Goras	Breaded Fish	4 oz	1 (S) 1	7	000	VEGETAINTAIN		+=	5 mm	-
CONTINUES OF THE PARTY OF THE P	Rice	1/2 cup	45 105	D COM	0:0	Rice 1 cup Kice		+	3	200
1 / CAN !	Pinto Beans	1 cup	150 lbs	0530	9827	Pinto Beans Pinto Beans		-	1000	1
them 14		1/2 cup	150 lbs/	080	148.5	1.5 cups	gres	7-	200	I
Kicado		2 ptks	100	080	+	K.	φ.	222	(hoch	1
Outres		1 each	302	093	RT	Bread		+	40	1
GIDEM	-	1 pat	100	080	32	2 slices		+	304	1
9 . H	-	8 oz	9	0830	\$		Unsweet Tea 8 oz	+		
Carllians	1000									
				Meal Cor	ant Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ATTON		
Portions verified by:	rinea by:		Population	ation (089	Staff 3		! ?		
	7		Population -ICE		576		First cart out:	1025	1	
Signature	Cook Supervisor		MARSHALLS	rrs	54	Labeled &	Last cart out:	6611	1	
Cignotino.			Call Backs	S. C.P.	•	rted	Signature	Seyfad		
Digilarate	Food Service Manager	er	Test Trays	Э s		Yes No				
		6			Sack	Johnny Sack	MEAL	MEAL TRAY SET UP	UP	
Prepared by:	Johnny Sack	3	HS SNACK	JK	meal	IMEGI COMING				
Laylon	Proteins	2 - 2oz	Protein	1 02	TEST				MIKED	
0000	Bread	4 slices	Bread	2 slices		Test Sacks	Lie	200	Veggic	715
(wis/Ricado	do Fruit	1 each	HYPER CALORIC	ALORIC	CALL					
		1 each	Protein	2 - 20z	BACK	_				
-			Bread	4 slices		Labeled &	1-15		Seans	
			Cookie	1 each	TOTALS	Refrigerated		J 		
			Drink	1 each		Yes No				
rev 02/2020 mps	sďu									



-1	Secure Services™	1					VACTOR	1	DININER	
TATE.	MARCH 27, 2020	0	CX	CYCLE:	4		FRIDAY	4		اد
DAIL!		Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over
riebarea 2		7	Manager / 1500	I TOW	0/0	VEGETARIAN	Sliced Turkey 4 oz	. 36	1Ph	0
Perez 1	Turkey Hot Dogs	2 HD	W Color	200	0 1	Olegen Dung	Based 9.8	RT	46,0	0
Mothivenan-	Mothinsnan-Hot Dog Bun	2 each	100 Sign	20/2	2000	Cirese	moto/Colom	TV.	190	0
Perez	Chili	1/4 cup	27VVS	09]]	3	4 02	TOTON OCTOT	2000	17.0VK	0
Daftilla	Beans	1 cup	LPMS	200	101	Í		T.C.	150	10
NOCH		1/2 cup	82ms	1300	RT	Bread	aw w arese	- R	7.5	3
1500 1500 1-400 1-		1/2 cup	36°MS	1400	27	2 slices		+	3	5
Rafalvence Onion	Onion	1/4 cup	LP; N	1400	RT			100	5 5) (
7.00000	Wustard	2 pkts	100	1400	Y.		Can Fruit 1/2 c	+		5
Service of the servic	CALLO THE CONTRACTOR	1/2 cup	4.9CS	1400	3%			-		
01118	Direct we Vit O	80.80	, Hocs	(382)	33	I de grant a marian	Unsweet Drink 8 oz	Z		
Description of the printer of the pr	UNION TOWNER WALL OF			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ATION		
Formons ve	illied by	_	Popu	Population (030	20	Staff				
	A. Down	5	Population -ICE	n-ICE 5	576		First cart out: 550	0)	1	
Signature	Cook Supervisor	>	MARSHALLS	TIS EU		Labeled &	Last cart out:	5	(
S. Caret of Care	人もう		Call Backs	Os.		Refrigerated	Signature H.	150		
Signarate	Food Service Manager	er	Test Trays	ري		Yes No				
	_		TIG GNIA CIT	 	Sack	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	TO I	
Prepared by:			Drotoin	1 02	TEST				_	
	Proteins	2 - 20Z 4 slices	Bread	2 slices	1	Test Sacks		~~\@\ <i>O</i> \		
	Pwiit	1 each	HYPER CALORIO	ALORIO	CALL		101,00100		-	
	Drink	1 each	Protein	2/- 20z	BACK	\neg	Rooms	土	Stoke	Ω
			Bread	4 slices		Labeled &	3		J	
			Cookie	1 each	TOTALS	Refrigerated				
rev 09/2020 mps	sdu		Drjnfk	1 each		No No				



OPENING and CLOSING CHECKLIST

ate: 3/28/2020 Shift Checklist	Α	M	PN	M		Commen	ts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X					-		
Workers reported to work, no open sores		\		X					
no skin infections		×		X					_
no diarrhea		X		X					
Kitchen is in good general appearance		×		and the second					
All kitchen equipment operational & clean		$\langle \rangle$		X					
All tools and sharps inventoried		×		X			_		
All areas secure, lights out, exits locked	N. W.	Ebelline II		X	450.	D: 10	2.		
DISH MACHINE		Temp			Wash 150+	Rinse 18			_
Temperature according to manufacturer's specifications			Break		150	187	-		-
and chemical agent used in Final Rinse			Lun		155	185			
The second second			Din	ner	156	191		700	
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	-K+	200 p	
Final Rinse Temps determined by chemical agent used			Breal	cfast	113	10		200	
THE CASE OF THE PARTY OF THE PA			Lur	nch	110	112		200	ppm
A CONTRACTOR SOURCE			Din	ner	177	114		120c	PPM
FREEZER and WALK-IN	7	[empe	ratur	9	Freezer 0°F Or below	Walk-in 35-40 °F	35	lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.1	3512	3	79	
Record temperatures, Freezer and Walk-ins				PM	-1	38	40	ン	
DRY STORAGE	Tem	peratu	re 45	-80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas	T			AM	80	<i>5</i> 6			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas				PM	64	63			
Record temperatures, Dry Storage Areas									
C II - Jeroch Avons	A	M		PM					
Water Temps & Handwash Areas	105-3	120 OE	105	120 °F			1		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



S	Secure Services						Garren	73.4	AGGG	TZTAC	Ę
TATE	MARCH 28, 2020	0	CX	CYCLE:	4		SATURDAY	AX	DIVER	BREARFADI	
Prepared by:	Menu I	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health Menu Items	alth as	DL Temp	Prod Qty	Over Prod
		SIZE	1		300	VEGETARIAN	Oatmeal	1/2 c	98!	1240	6
papio	Oatmeal	1 cup	(1)	0000	7 2 2		Dearint Britton	1 0%	> 4	nd 9	P
Anne	Scrambled Eggs	1/2 cup	GLS	0 36	1	Оатшеат	Carmeal realist Duver	7	1	1000	9
! !!!!	Turkey Sausage	2 slices	20	0,130	123	1 cup	1 cup Fresh fruit	I ea	3	9 1	3 5
2061	Jolly	2 pks	365	0300	RT	Scrambled Eggs Diet Jelly	Diet Jelly	2 pkts	KI	76.5	2 5
	Biscuits	1 ea	NOC	0530	RT	1/2 cup Bread	Bread	2 sl	RT	d	D
17 yacınt	Margarine	1 pat	105	0370	24		Margarine	1 pat)) \	}	1
ירט	Sugar	2 pks	1800	0530	RT		Sugar Sub	2 pkts	RT	1	
MG	Coffee	80.82	130	0330	186		Coffee W	8 oz	186)	4
1	Mill 9%	8 oz	649	850	134		Milk 2%	8 oz/	3.1		
Dortions verified by:	rified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	MENTATI	ION		
			Popu	Population 4	\$34	Staff					
Signature:	212		Populatic	Population -ICE 473	23	Ø	First cart out:	0680	0	1	
Diguadar	Cook Supervisor		MARSHALLS	711.S 56		Labeled &	Last cart out:	590		1	
Signature	19 J		Call Backs	0 sx		ated	Signature	0	Jar		
	Food Service Manager	ir.	Test Trays	ys 2		No sex					
	_	7	HGENACK	CIK	Sack	Johnny Sack Meal Counts	M	MEAL TRAY SET UP	AY SET	AD I	
Prepared by		2 - 2oz	Protein	1 oz	TEST		1	~ ?			Sauson
MARGADIE	Bread	4 slices	Bread	2 slices		Test Sacks 7	(1)21	30	ž		<u>.</u>
	Fruit	1 each	HYPER (HYPER CALORIC	CALL			`	-		
	Drink	1 each	Protein	2 - 2oz	BACK	_	OAHMOO				
			Bread	4 slices		Labeled &			A JUNE	<u> </u>	
			Cookie	1 each	TOTALS	Refrigerated					
on 0000/00			Drink	1 each		No					
rev UZ/ ZUZU IIIPS	641							100			



PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195 Secure Services"

DATE:	MARCH 28, 2020	50	CY	CYCLE:	4		SATURDAY	ΑY	I	LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
Pundar	Tamale Pie	1 cup	JAD 165 0 COR	OSONO	170	VEGETARIAN	Ground Turkey 4	1 pk		+ Ban	827
3	Rice	1/2 cup	75 lb 070	070	165	Rice 1 cup Rice	Rice	1/2 c	N.	50m	12 Ben
But	Beans	1 cup	150 lb 1053	05E0	1410	Beans 1.5 cups Beans	Beans	1 c	正	Boon	1
1000		1/2 cup	See	Œ80	4	Margarine 2 pats Coleslaw	Coleslaw	1 pk	2	Copen	1
3	Cornbread	1/60 pc	11 ran	OSBO	X	Cornbread 1 pc Diet Dressing	Diet Dressing	1 c	7	4162	1
	Margarine	1 pat	100	000	RT		Salad	2 sl	9	/ bad	1
TATHERS	Pineapple Cake	1/60 pc	11 000		RT RT		Margarine		豳	3	1
Hephandes	Thsweet Tea	8 02	P		9		Unsweet Tea	8 oz	2	3	1
Gideon							Canned Fruit	1/2 c	40	3can	I
Portions verified by:	ified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	N		
	,		Population	\sim	025	Staff					
Signature:	Leura		Population -ICE		569		First cart out:	030			
)	Cook Supervisor		MARSHALLS	,	56	Labeled &	Last cart out:	155		8.	
Signature	シャン		Call Backs	(E)		Refrigerated	Signature	Leyed	p		
)	Food Service Manager	er.	Test Trays	$\frac{1}{2}$		Yes No					
Prepared by:	Johnny Sack	55	HS SNACK	K	Sackn	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET (J.P	
Nade	Proteins	2 - 2oz	Protein	1 02	TEST	/		- -		9	-
•	Bread	4 slices	Bread	2 slices		Test Sacks	Slaw	(elle	8	Condend Condend	<u> </u>
	Fruit	1 each	HYPER CALORY	ALORKĆ	CALL	\					
	Drink	1 each	Protein	2 - 20z	BACK	_	- Lample Die	o t			
			Bread /	4 slices		Labeled &			A	9	
			Cookie	1 each	TOTALS	Refrigerated	2,5		Ä —	Can	
rev 02/2020 mps			Drink	1 each		Yes No					



Amt Prep Begin Menu Special Instructions 14€ 145 110€ 10€ 10€ 10€ 10€ 10€ 10€ 10€ 10€ 10	DATE: M	MARCH 28, 2020	0	CY	CYCLE:	4		SATURDAY		DINNER	~ (
Stir Fry 1 cup ! 46 15 1100 92 VEGETARIAN Peas 112 cup 6.75 1100 100 100 6.75 Ine 1 pat 1.5 ≤ 1 1.00 RT Bread 4 slices read 1 lpat 1.5 ≤ 1 1.6 € 37 4 slices read 1 lpat 1.5 ≤ 1 1.6 € 37 4 slices read 1 lpat 1.5 ≤ 1 1.6 € 37 4 slices read 1 lpat 1.5 ≤ 1 1.6 € 37 4 slices read 1 lpat 1 lpat 1 lpat 1 lpat 1 lpat read 1 lpat 1 lpat 1 lpat 1 lpat 2 lpat read 1 lpat 1 lpat 2 lpat 2 lpat 2 lpat read 4 slices 1 lpat 2 lpat 3 lpat 3 lpat lpat 1 lpat 1 lpat 2 lpat 3 lpat 3 lpat lpat 1 lpat 2 lpat 3 lp	Me	nu Items		Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Peace 1/2 cup CCS 1/2 co Co 1/2 cup 1/5 CS 1/2 co Co 1/2 cup 1/5 CS 1/2 co Co 1/2 cup 1/5 CS 1/4 co RT Read 1/4 co RT Read 1/4 co RT Refrigerated 1/4 co	icke	n Stir Fry	1 cup	-	1100	195		Chicken Stir Fry 1 c	1943°	hl	11/24
ne $1/2 \text{cup}$ 1.5cup 1	CINIO		1/2 cup	600	1100	200	Peanut Butter	Marrota Pers 1c		1001	2
ne 1 pat 1 loc 1	မွ		1/2 cup	1.505	0	201°	6 Tbsp	Rice 1/2 c	20 P	SPh	б
ne 1 pat 1 CS 1 UCC 2 T 4 slices read 1 loo pc $1 \cdot 5 \text{ CS}$ 1 UCC 2 T Diet JellyWit C 8 oz $\cdot 4 \text{ CS}$ 1 CCC 2 Packets 2 packets Wit C 8 oz $\cdot 4 \text{ CCC}$ 1 CCC 2 Packets 2 Packets Population - ICE \mathcal{C} 2 CCC RefrigeratedPopulation - ICE \mathcal{C} 2 CCC RefrigeratedPrivice ManagerTest Trays \mathcal{C} Test Trays \mathcal{C} Inny SackHS SNACKRegarAfolinny SackProteins $2 \cdot 2 \text{ oz}$ Protein 1 oz Pruit 1 each HYPER CALORICCALLDrink 1 leach Protein $2 \cdot 2 \text{ oz}$ Brad $2 \cdot 2 \text{ oz}$ Protein $2 \cdot 2 \text{ oz}$ Brad 4 slices BackAsicesBrut $2 \cdot 2 \text{ oz}$ BACK	ead.		2 slices	36,45	1400	RT	Bread	Bread 2 sl-		130in	9
read 1/60 pc 1.5 ζ S 14 ζ C 8 sz .4 ζ C 13 ζ C 3 ζ S 2 packets 18 ζ C 13 ζ C 2 2 packets 2 pervisor 1000 1000 1000 1000 1000 1000 1000 10	arg	arine	1 pat	165	1400	37	4 slices	Fresh Carrots 1/2 c	-	(87)	O
Nit C8 oz $\cdot 4 \circ C \le$ [$\cdot 3 \circ \sigma$ $\cdot 3 \le$ 2 packetsColl StaffReal Count DocumentationPopulation - ICE $\neg C \circ \sigma$ StaffPopulation - ICE $\neg C \circ \sigma$ Labeled & StaffPopulation - ICE $\neg C \circ \sigma$ Labeled & NoPrice ManagerTest Trays $\neg C$ Refrigerated NoProteins2 · 2 ozProtein1 ozPruit1 eachHYPER CALORICTESTPruit1 eachProtein2 · 2 ozBread2 slicesTest SacksPruit1 eachHYPER CALORICCALLDrink1 eachProtein2 · 2 oz	nge	rbread	1/60 pc		07/1	RT	Diet Jelly	Fresh Celery 1/2 c	c 57°	1Ph	O
	ripk	. w/Vit C	8 oz	4005	1300	33	2 packets	Canned Fruit 1/2 c	\dashv	184	O
Meal Count DocumentationColl DocumentationPopulation \mathcal{CL} StaffPopulation -ICE \mathcal{L} Labeled & Labeled				(a) mayor				Unsweet Drink 8 oz	. 13d°	(P)	0
Meal Count DocumentationPopulation \mathcal{CL} StaffpervisorMARSHALLS \mathcal{FC} Labeled &call BacksLabeled &rvice ManagerTest Trays \mathcal{L} Refrigeratedrvice ManagerTest Trays \mathcal{L} Norvice ManagerTest Trays \mathcal{L} SackJohnny Sacknny SackHS SNACKmeadJohnny SackBread4 slicesBread2 slicesTest SacksPruit1 eachHYPER CALORICCALLDrink1 eachProtein2 20zBACK											
Population CL StaffpervisorMARSHALLS FC Labeled &call BacksCall BacksRefrigeratedrvice ManagerTest Trays C Refrigeratednny SackHS SNACKJohnny Sackroteins $2 \cdot 2oz$ Protein $1 oz$ PrestBread $2 \cdot loz$ Protein $2 \cdot loz$ ProteinPruit $1 each$ HYPER CALORICCALLTest SacksPruit $1 each$ Protein $2 \cdot loz$ BACK	k	y:			Meal Co	unt Docu	mentation	SERVICE DOCUMENTATION	TION		
Population -ICE \mathcal{L} Call BacksLabeled & Labeled				Popul	ation62	だ	Staff				
MARSHALLS F.C Labeled & Call Backs Refrigerated Test Trays Yes No Test Trays Sack Johnny Sack HS SNACK mead Johnny Sack 4 slices Protein 1 oz 1 each HYPER CALORIC CALL 1 each Protein 2 2 20z BACK BACK BACK	*	Ilen	h	Population	1-ICE 96	50		First cart out: 1545	12	r	
Call Backs Refrigerated Test Trays Yes No Test Trays Sack Johnny Sack HS SNACK mead Johnny Sack Protein 1 oz PrST 4 slices Bread 2 slices 1 each HYPER CALORIC CALL 1 each Protein 2 2 20z BACK BACK	ook	Supervisor)	MARSHAI			Labeled &	Last cart out: 164	7	r	/
Test Trays \(\text{C}\) Yes No HS SNACK mead Johnny Sack 2 · 2oz Protein 1 oz PEST 4 slices Bread 2 slices Test Sacks 1 each HYPER CALORIQ CALL 1 each Protein 2 2 2oz BACK BACK	V	17PM		Call Backs	0		Refrigerated	Signature	2	1	7
HS SNACK mead Meal Counts 2 - 2oz Protein 1 oz TEST 4 slices Bread 2 slices Test Sacks 1 each HYPER CALORIC CALL 1 each Protein 2/2oz BACK	\ <u>0</u>	Service Manager	ف	Test Trays	2					2	
2 · 2ozProtein1 ozPEST4 slicesBread2 slicesTest Sacks1 eachHYPER CALORICCALL1 eachProtein2 2ozBACK		Johnny Sack		HS SNAC	M	Sack	Johnny Sack Meal Counts	MEAL TI	MEAL TRAY SET UP	UP	
4 slicesBread2 slicesTest Sacks1 eachHYPER CALORICCALL1 eachProtein2/20zBACK		Proteins	2 - 2oz	Protein	1 02	TEST		-		(
1 each HYPER CALORIC 1 each Protein 2/20z		Bread		Bread	2 slices		Test Sacks	Dread Co	COKP	700	5/
1 each Protein 2/20z		Fruit	1 each	HYPER CA	LORIG	CALL			,		7
	/	Drink	1 each	Protein	2/20z	BACK					
Bread 4 slices Labeled &				Bread	4 slices		Labeled &		<u>ح</u> 	とうだら	
TOTALS Refrigerated				Cookie	1 each	TOTALS	Refrigerated	√ √)		_
Drink 1 each Ves No				Drink	1 each		\				



OPENING and CLOSING CHECKLIST

Shift Checklist	Α	M	Pì	N		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		4							
Workers reported to work, no open sores		~		X					
no skin infections				X		- N			
no diarrhea		X		X		;			
Kitchen is in good general appearance		0		X		:			
All kitchen equipment operational & clean		U		X					
All tools and sharps inventoried		4		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	154	181			
and chemical agent used in Final Rinse			Lun	ch	150	1.80			
			Din	ner	155	180			
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	• F +	200 p	pm
Final Rinse Temps determined by chemical agent used			Break		1/2	115		20	ppn
Service State of the service s			Lun	ch	11()	112		2001	Dom
公子如此其形以下900元章			Din	ner	110	110		200	m
FREEZER and WALK-IN	Т	empe	rature		Freezer 0°F Or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.5	36.2	3	8.3	
Record temperatures, Freezer and Walk-ins				PM	0	36	3	9	
DRY STORAGE	Temp	eratu	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	102	63			
Record temperatures, Dry Storage Areas				PM	63	63			
	AN	1	P)	M					
Water Temps & Handwash Areas	_ Au	/T					l'i		1
Water Temps & Handwash Areas	105-12		105-1	20 °F					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FAST	Prod Over Qty Prod	Wosm		#	buck (And Cons			N N	Limb	350	70					***		7	70.75	27/2	Ş)	2	3	,
BREAKFAST	DL Prod Temp Qty	CT 460		181	B2 5	THE THE			RT 3	RT 53	92 Dr	40 (7)				Cus		SET UP				د	50000	s S	
		1 c 7			2 c	1/2 c K			1 ea	2 pkts	8 oz	8 oz	ENTATION		Sht	0550	1		MEAL TRAY SET UP	S	<i>x</i> ,	\$	c	,		
SUNDAY	Diet For Health Menu Items	Bran Flakes		1 cup Turkey Harry 2 oz	Beans	Cannod Fruit			Tortilla	Sugar Sub	Coffee	Milk 2%	SERVICE DOCUMENTATION		First cart out:	Last cart out: Ô	Signature		ME,		280			7,	2000)
	Special Instructions	VEGETARIAN	Dry Cereal	1 cup	Scrambled Eggs	1/2 cup							<u>nentation</u>	Staff		Labeled &	Refrigerated	/ m Yes No	Johnny Sack Meal Counts		Test Sacks			Labeled &	Retriggrated	Yes No
4	Menu Temp	RT	$\bar{\omega}$	1	0 183	182 1	4	RT	RT	RT	192	4	Count Documentation	400	868				Sack	TEST		CALL	BACK		TOTALS	~
CYCLE:	Begin Prep	0830	2330	0350	(C) (M3300	CARC	De	0330	1330	0830	338	0440	Meal Cor	\sim	1-ICE	LLS	, n	ró.	M	Jag I	2 slices	LORIC	2 - 20z	4 slices	Jeach	1 each
CY	Amt Prep	SBX	(p-505	10#	Sons	dx	S DAS	14,05	2BX	1/4 13x	0.35	110		Population	Population -ICE	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CALORIC	Protein	Bread	Cookie	Drink
20 [Serv	1 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1 pk	2 ea	2 pks	8 oz	8 oz				X	J)r		2 - 2oz	4 slices	1 each	1 each			
MARCH 29, 2020	Menu Items	Dry Cereal	Scrambled Eggs	Turkey (HOW	Refried Beans	Grilled Potatoes	Salsa	Ketchup	Tortilla	Sugar	Coffee	Milk 2%	fied by:	000	1 Harland	Cook Supervisor	へもろ	Food Service Manager	Johnny Sack	Proteins /	Bread	Fruit	Drink			
DATE: 1	Prepared by:	- hundava	Both No.	1	To Be		ر	James .	くると	Engent	Drun	Com	Portions verified by:	-	Signature: /	1	Signature:	*	Prepared by:							rev 09/909/ mps



PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195 Secure Services"

DATE:	MARCH 29, 2020	20	CY	CYCLE:	4		SUNDAY		H	LUNCH	
		Serv	-	Begin	Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
Prepared by:	Menu Items	size	Amt Prep	Prep	Temp		Menu Items	เธ	Temp	Qty	Prod
(ODS-3	Turkey Sliced	4 oz	140 किलिय	CH30	₽ ?	VEGETARIAN	Turkey Sliced	4 oz	Oħ	4000	1
701.00	Potato Salad	1/2 cup	lo conts	0.430	B	Egg Salad	Egg Salad Steam Potato	1/2 c	8	lan	1
- 10000	Cole Slaw	1 cup	Frans	-	G G	1/2 cup	1/2 cup Coleslaw	1 c	40	Tans	١
Moravar		1/2 cup	(o Dans	CB30	36		Diet Dressing		RI	ABB.	ı
_	Onion	1 slice	1 tub	0930	36		Lettuce	1/2 c	36	Coman	١
- まる。 -	Mustard	1 pkt	105	080	RT		Onion	$1 \mathrm{sl}$	\mathbf{RT}	2 Dan	1
D'imay L	Mayo	1 pkt	205	080	RT		Bread	$1 \mathrm{sl}$	\mathbf{RT}	Sel bays	1
		2 slices	58 bag	0830	RT		Mustard	$1 \mathrm{pkt}$	RT	100	1
7 2 7		1 each	11 tray	0880	RT		Greens	1 c	88	Ban	1
0/tk	Unsweet Tea	8 oz	Top.	080	A)		Unsweet Tea	8 oz	40	25.	ı
Giden							Fresh Fruit	1 ea	RT	146	l
Portions verified by:	ified by:			Meal Con	int Docu	Count Documentation	SERVICE DOCUMENTATION	TENTATI	NO		
			Population	ation $(o24$	24	Staff					
Signature:	Keyad		Population -ICE $5 \wp B$	1-ICESC	Ø		First cart out:	000			
)	Cook Supervisor		MARSHALLS	LLS 56	0	Labeled &	Last cart out:	5 = 3			
Signature:	185 A		Call Back	R		Refrigerated	Signature	H	euad		
)	Food Service Manager	ır	Test Trays	9		Yes No			$\overline{}$		
Prepared by:	Johnny Sack	\	HS SNACK) X	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET	J.B	
	Proteins	2 - 20z	Protein	1 oz	FEST	\				,	6
	Bread	4 slices	Bread	2 slices		Test Sacks	Jumes Co	Jan 2,	Q	7500	7
	Fruit	· 1 each	HYPER CALORI	LORIC	CALL	\)		Same	3
	Drink	1 each	Protein	2.2oz	BACK	\	JUS /	B			
/			Bread	4 slices		Labeled &	Juniford ()	Z Z	を一	1 statuce	
\			Cookie	1 each	TOTALS	Refrigerated	25	3	3	1	
rev 02/2020 mps			Drink	1 each		Yes No	•				



PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195 Secure Services™

R	Over Prod	0	0				0															0000	1 1 2
DINNER	Prod Qty	_	8124	12/24		36,7	165			_				1	7		UP				-	2	<u> </u>
D	DL Temp	86°	2110	2070		38.	RT		X	330	NO	((7	3		AY SET			5	?	ン シ ー	_
Y	alth 18	4 oz	1/2 c	1 c		1/2 c	2 pkt		1/2 c	8 oz	AENTAT	1	1225	102	9 : H		MEAL TRAY SET UP	,	000	<u>5</u>			
SUNDAY	Diet For Health Menu Items	Beef Patty	Spanish Rice Spanish Rice	Pinto Beans		Salad	Diet dressing		Can Fruit	Unsweet Drink	SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature	ï	[M	,	50180)	,	1 2 2	/ ユツ ニー
	Special Instructions	VEGETARIAN	Spanish Rice	1 cup	Pinto Beans	1.5 cups					nentation	Staff		Labeled &	Refrigerated	(Yes / No	Jehnny Sack Meal Counts		Test Sacks			Laheled &	Tagorica A
4	Menu Temp	210	2110	20%	39°	38 PRT	RT	RT	320	340	Meal Count Documentation	ブ	X	,			Sack	TEST		CALL	BACK		
CYCLE:	Begin Prep	1200		1100	130C	l dooh!	1400	1400	1400	1300	Meal Co	Population (24	ICE L	OP SI	0	N	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1 02	2 slices	ORIC	2 - 2oz	4 slices	
CX	Amt Prep	13 Phs	870	12pm	5PN5	Shins	-	Magas	-	· Yocs		Populs	Population -ICE 56	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CAJ	Protein /	Bread	
0	Serv	1/2 cup	1/2 cup	1 cup	1/2 cup		1 oz	1 piece	2 pats	8 oz		\	M	>		٤		2 - 2oz	4 slices	1 each	1 each		
MARCH 29, 2020	Menu Items	Enchilada Casserole	Spanish Rice	Pinto Beans	Salsa	Salad	Salad dressing	Cornbread	Margarine	Drink w Vit C	fied by:	(4. 16m	Cook Supervisor	へもう	Food Service Manager	Johnny Sack	Proteins	Bread	Erdit	Drink	\	
DATE:	Prepared by:	- Moder	Perez-	Perez-	Islam-		らご	Ngon-	ر د د	ı آ	Portions verified by:		Signature:		Signature:)	Prepared by:						



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	70.8							
	A-2.	70.9							
	A-3	Unoce	upus						
	A-4	(09.5	Y						
	B-1	71.3							
	B-2	71.2							
	B-3	71.6							
	B-4	Uncce	upul						
	C-1	Unoce	upine						
	C-2	100	/						
	C-3	71.8	,					34	
	C-4	Unoce	ipid						
	D-1	72.7					N/A	N/A	N/A
	D-2	73.9					N/A	N/A	N/A
	E-1	70.5					N/A	N/A	N/A
	E-2	71.5							
	MED					19	-		
	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

Medical Showers Temperature Log
Name:

ROOM

542 540 538 536 534 523 522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

South Building

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

Secure Serviçes™

DAILY

DATE:

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	72.1			
South-B	Uneccup	and		
South-C	71.3			
South-D	69.3			
South-E	Unoccipi	0'		
South-F	72.3	ē	H.	
South-G	75.6			2
South-L	71.9			
South-M	70.3			
South-N	70.1			
South-X	73.0			
South-Y	Unoccup	i al		
South-Z	Unoccup	and		
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 /	n			

SIGN:

ADULT CYCLE MENUS

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MENU DATE:	5/15/2019	1 0000000	CYCLE 4 WEEK-AT-A-GLAI
	BREAKFAST	LUNCH	DINNER Beef Patty on Bun
MONDAY	Oatmeal	Chicken Fajitas	Hash Browns
	Scrambled Eggs	Grilled Peppers & Onlons	Colesiaw
	Potatoes	Rice	Shredded Lettuce
	Jelly or Salsa	Pinto Beans	Onion
	Siscuit or Tortilias	Tortillas	Ketchup
	Margarine	Lemon Cake	Salad Dressing
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee		Lottillen onfatt Line pavarage
	Milk 2 %	Chicken Fried Steak	Chicken Spaghetti
TUESDAY	Dry Cereal		Beans
	Pancakes	Cream Gravy Rice	Peas and Carrots
	Syrup	Rice Green Beans	Green Salad/ Dressing
	Turkey Ham		Dinner Roll
	Margarine	Dinner Roll	Margarine
	Sugar	Margarine	
	Coffee	Fortified Sugar Free Tea	Spice Cake Fortified Sugar Free Beverage
	Mik 2 %	TanaGanania	Chicken Leg Quarter
WEDNESDAY	Farina	Taco Casserole	
	Eggs	Ríce	Potatoes Augratin
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Biscuit/Margarine	Salsa	Beans Dinner Roll / Margarine
	Sugar	Green Salad w/ Dressing	Bread Pudding
	Coffee	Combread/Margarine	•
	MIK 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
THURSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna
	Turkey Ham	Com	Beans
	Coffee Cake	Green Beans	Macaroni Salad
	Fruit	Green Salad w/ Dressing	Lettuce / Onion
	Sugar	Roll	Salad Dressing
	Coffee	Margarine	Sub Roll
	Milk 2 %	Fortified Sugar Free Tea	Fruit
	Margarine		Fortified Sugar Free Tea
FRIDAY	Dry Cereal	Breaded Fish	Turkey Hot Dogs / Buns
	French Toast	Rice	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
SATURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Rice	Rice
	Turkey Sausage	Beans	Carrots
	Jelly	Cole Slaw	Bread
	Biscuits	Combread w/ Margarine	Margarine
	Margarine	Pineapple Cake	Gingerbread
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee		
2.	Milk 2 %		to the state of th
SUNDAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Scrambled Eggs w/ T-Sausage	Potato Salad	Spanish Rice
	Refried Beans	Colesiaw	Pinto Beans
	Grilled Potatoes/Ketchup	Lettuce	Salsa
	Saisa	Onion	Saladi Dressing
	Tortillas	Mustard / Mayo	Combread
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	Sugar	Bread	Margarine Fortified Sugar Free Beverage

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

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian

