



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 30 March 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: Christopher Jones, AOC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

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

Number of people currently cohorted/quarantined due to sickness:

77

**Note in Supplemental notes

FORMAL COUNTS: 2.8 V. A.

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

Number of people most recently formally counted in the facility:

687

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

Female: 16

Male: 570

Nonbinary: N/A

Prefer not to say: N/A



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

Number of people that describe themselves as transgender:

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

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

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 negative 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

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

OPENING and CLOSING CHECKLIST

Date: 3.23.20 **Time:** AM **Time:** 1740 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	182	
and chemical agent used in Final Rinse	Lunch		153	183	
	Dinner		153	183	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		110	112	200 ppm
	Dinner		113	111	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		3	36	39
Record temperatures, Freezer and Walk-ins	PM		0	39	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	115	109			

[Signature] 3/23/20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 3.26.20
FOOD SERVICE MANAGER DATE



DATE: MARCH 23, 2020

DATE: MARCH 23, 2020			CYCLE: 4			MONDAY BREAKFAST				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Asueh	Oatmeal	1 cup	16g	0400	188	VEGETARIAN Eggs 2 each	Oatmeal 1/2 c	188	12	0
Ahoranah	Scrambled Eggs	1/2 cup	7-15	0800	180		Peanut Butter 4oz	RT	59	0
Elvin	Potatoes	1/2 cup	13x	0830	186		Biscuits Bread 2 ea	RT	51	0
Fongyng	Biscuits or Tortilla	1 b/ 2 T	3 Bx	0330	RT		Diet Jelly 1 pk	RT	51	0
you.	Jelly or Salsa	1 pt/2 oz	6 Bx	0830	RT		Margarine 1 pat	40	118	0
you	Margarine	1 pat	1 1/2 Bx	0830	40		Sugar Sub 2 pks	RT	0.35	0
Anne	Sugar	2 pkts	1/4 Bx	0330	RT		Coffee 8 oz	188	731	0
Asueh	Coffee	8 oz	0.35	0330	188		Milk 2% 8 oz	40	59	0
Mickey	Milk 2%	8 oz	731	0400	40		Gen Fruit Banana 1/each	RT		
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature:			Population 710		Staff 0	First cart out: 0430				
Signature:			Population -ICE 653			Last cart out: 0555				
	Cook Supervisor		MARSHALLS 57			Signature K. Martinez				
	Food Service Manager		Call Backs 2							
			Test Trays 2							
Prepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP			
	Proteins	2 - 2oz	Protein	1 oz	TEST	Test Sacks	Egg	Salsa	potatoes	
	Bread	4 slices	Bread	2 slices						
	Fruit	1 each	HYPER CALORIC	CALL						
	Drink	1 each	Protein	2 - 2oz	BACK					
				Bread	4 slices					
			Cookie	1 each	TOTALS	Labeled & Refrigerated				
			Drink	1 each		Yes				



Secure Services™

DATE: MARCH 23, 2020

CYCLE: 4

MONDAY

LUNCH

Prepared by:	Serv size	Menu Items	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Zheng	4 oz	Chicken Fajitas	60 lbs	0700	165	VEGETARIAN	Chicken 3 oz	165	10 pan	1 pan
Robert	1/2 cup	Rice	75 lbs	0630	180	Cheese	Rice 1/2 c	180	6 pan	--
Zheng	1/4 cup	Grilled Peppers	3cs	0800	165	3 oz	Grilled Peppers 1/2 c	165	10 pan	--
Ming Lin	1/4 cup	Grilled Onions	1 bag	0800	165	Pinto Beans	Grilled Onions 1/2 c	165	10 pan	--
Jongzhun	1 cup	Pinto Beans	150 lbs	0500	175	1.5 cups	Pinto Beans 1 c	175	11 pan	--
Richard	2 each	Tortillas	4cs	0830	RT	Tortillas	Tortilla 1 ea	RT	4cs	--
Gideon	1 piece	Lemon Cake	11 tray	0930	RT	4 each	Fruit 1 ea	40	3 can	--
	8 oz	Unsweet Tea	40	0800	40		Unsweet Tea 8 oz	40	40	--
<div style="display: flex; justify-content: space-between;"> <div>Portions verified by:</div> <div>Meal Count Documentation Staff 5</div> <div>SERVICE DOCUMENTATION</div> </div>										
Signature:	<i>[Signature]</i> Cook Supervisor		Population -ICE 653 MARSHALLS 57		Labeled & Refrigerated		First cart out: 1020 Last cart out: 1150 Signature: <i>[Signature]</i>			
Signature:	Food Service Manager		Call Backs 4 Test Trays 1		Yes No					
Prepared by:	Johnny Sack		HS SNACK		Sack meal		MEAL TRAY SET UP			
STERKEL	Proteins	2 - 2oz	Protein	1 oz	TEST	Johnny Sack Meal Counts	Test Sacks	Cake	Rice	Chicken Fajitas
	Bread	4 slices	Bread	2 slices						
	Fruit	1 each	HYPHER CALORIC	CALL						
	Drink	1 each	Protein	2 - 2oz	BACK					
Bread		4 slices			Labeled & Refrigerated	Yes No	Tortillas Beans			
Cookie	1 each	TOTALS								
Drink	1 each									

rev 02/2020 mps

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

Time:

AM

Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		181
and chemical agent used in Final Rinse	Lunch				
	Dinner		158		183
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		122		136
	Dinner		116		114
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		3		38
Record temperatures, Freezer and Walk-ins	PM		-2		36
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		62		66
Record temperatures, Dry Storage Areas	PM		64		63
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	115		114		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 24, 2020

CYCLE: 4

TUESDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Fengang	Dry Cereal	1 cup	3 BX	0330	RT	VEGETARIAN	Bran Flakes 1 c	RT	56 sm	6
mar	Pancakes	2 each	10 BX	0300	175	Eggs 2 each	Pancakes 2 ea	175	10cs	2
Anne	Syrup	1/4 cup	6 BX	0330	RT		Diet Syrup 2 oz	RT		
Jael	Turkey Ham	2 oz	80#	0230	181		Turkey Ham 1 oz	181	80#	2
May	Margarine	2 pats	1 1/2 BX	0330	40					
Ashel	Sugar	2 pkts	1 1/4 BX	0330	RT		Sugar Sub 2 pkts	RT		
Asvel	Coffee	8 oz	0.35	0330	185		Coffee 8 oz	185	0.35	2
Yung	Milk 2%	8 oz	0	0400	39		Milk 2% 8 oz	40	709	2

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

L. Martinez

Cook Supervisor

Signature:

L. Martinez

Food Service Manager

Population 689

Staff 2

Population -ICE 632

MARSHALLS 57

Call Backs 2

Test Trays 2

Labeled &

Refrigerated

Yes

No

First cart out: 0446

Last cart out: 0545

Signature L. Martinez

Prepared by:

Johnny Sack

Proteins

Bread

Fruit

Drink

2 - 2oz

4 slices

1 each

1 each

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

Sack meal

TEST

CALL

BACK

TOTALS

TOTALS

TOTALS

MEAL TRAY SET UP

Test Sacks

Labeled &

Refrigerated

Yes

No

Johnny Sack Meal Counts

Ham

Butter

syrup

Dry Cereal

Pancakes



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PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 24, 2020

CYCLE: 4

TUESDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Boris Li AK Adams	Chickn Fry Steak	4 oz	4.2 can	0915	1910	VEGETARIAN Legumes 1 cup Green Beans 1 cup	Beef Patty	3 oz	6.5 patty	4 pan
	Rice	1/2 cup	1.5 can	0600	1950		Rice	1/2 c	1.5 case	1 pan
	Cream Gravy	1/4 cup	1.7 can	0630	2080		Raw Veggies	1 c	1.5 case	1 pan
	Green Beans	1/2 cup	6 can	0645	1980		Green Beans	1 c	6 can	1 pan
	Dinner Roll	1 ea	100 can	0930	RT		Bread	2 sl	3.5 case	N/A
Navid Omar	Margarine	1 pat	1.5 can	0830	390		Margarine	1 pat	1.5 can	N/A
	Unsweet Tea	8 oz	.30 can	0845	380		Unsweet Tea	8 oz	.30 case	N/A
							Fresh Fruit	1 ea	4 can	N/A

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 687

Staff 5

Signature:

Cook Supervisor

Signature:

Food Service Manager

Population - ICE 634

MARSHALLS 55

Call Backs 2

Test Trays 1

Labeled &

Refrigerated

Yes

No

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each

Protein

1 oz

Bread

2 slices

HYPER CALORIC

CALL

Protein

2 - 2oz

Bread

4 slices

Cookie

1 each

Drink

1 each

Test Sacks

Labeled &

Refrigerated

Yes

No

Krae

Cream Gravy

Green Beans

Dinner Roll

Chicken Fried Steak

80 sack lunch



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 24, 2020

CYCLE: 4

TUESDAY

DINNER

Prepared by:	Menu Items	Serv size
Sandaval	Chicken Spaghetti	1 cup
Sandaval	Peas & Carrots	1/2 cup
Sandaval	Beans	1 cup
Sandaval	Salad	1/2 cup
Alam	Dressing	1 oz
Gomez	Dinner Roll	1 each
Alam	Margarine	1 pat
Singh	Spice Cake	1/60pc
Hossain	Drink w Vit C	8 oz

Amt Prep	Begin Prep	Menu Temp	Special Instructions
10 PMS	1100	108°	VEGETARIAN
4 PMS	1400	38°	Cheese 3 oz
12 PMS	1100	207°	Pasta 1 cup
3 BINS	1400	37°	
3 CS	1400	RT	
3 BINS	1400	RT	
1 CS	1400	40°	
2 bags	1400	RT	
1 CS	1300	33°	

Meal Count Documentation

Staff

Population 689

Population -ICE 632

MARSHALLS 57

Call Backs 0

Test Trays 2

Portions verified by:

Signature:

Cook Supervisor

Signature:

Food Service Manager

SERVICE DOCUMENTATION

First cart out:

Last cart out:

Signature

MEAL TRAY SET UP

Prepared by:

Johnny Sack

Proteins

Bread

Fruit

Drink

Protein

Bread

HYPER CALORIC

Protein

Bread

Cookie

Drink

Sack

meal

TEST

CALL

BACK

TOTALS

1 each

1 each

Labeled &

Refrigerated

Yes

No

Johnny Sack

Meal Counts

Test Sacks

Labeled &

Refrigerated

Yes

No

Salad

cake

fall

Beans

Chicken

Spaghetti

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

OPENING and CLOSING CHECKLIST

Date: 3/25/2020 **Time:** 0950 AM **Time:** 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		/	
no skin infections		X		/	
no diarrhea		X		/	
Kitchen is in good general appearance		X		/	
All kitchen equipment operational & clean		X		/	
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked					
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		160	186	
and chemical agent used in Final Rinse	Lunch		158	181	
	Dinner		161	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		111	113	200 ppm
	Lunch		125	115	200 ppm
	Dinner		112	114	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-2.5	34.6	38.9
Record temperatures, Freezer and Walk-ins	PM		-3.0	35.4	38.6
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		60	60	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	113	114			

24400 3/25/20
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 3-26-20
FOOD SERVICE MANAGER DATE



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PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 25, 2020

CYCLE: 4

Prepared by:		Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Fongyong		Farina	1 cup	1 by	0420	110	VEGETARIAN	Farina 1 c	190	12 pks	0
Avech		Eggs	2 each	7 cs	0200	182		Scramb Eggs 1/4 c	182	5 pks	0
Francisco		Jelly	1 each	3 ex	0330	RT		Diet Jelly 2 pks	RT	110 ml	0
Anne		Biscuit	1 each	1 1/2 by	03	RT		Biscuit 1 ea	RT	110 ml	0
Diego		Margarine	1 pat	1 1/2 ex	0330	40		Margarine 1 pat	40	1 1/2 ex	0
Adele		Sugar	2 pkts	1 1/4 ex	0330	RT		Sugar Sub 2 pks	RT	110 ml	0
Young		Coffee	8 oz	0.35	0330	186		Coffee 8 oz	186	0.35	0
Joel		Milk 2%	8 oz	0.64	0330	40		Milk 2% 8 oz	40	0.64	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

K. Martiny
Cook Supervisor

Population - ICE 605
MARSHALLS 54

Population 644 Staff 0

First cart out: 0445

Last cart out: 0550

Signature:

L. Martinez
Food Service Manager

Call Backs 2
Test Trays 2

Labeled &

Refrigerated

☒ Yes ☐ No

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each

Protein 1 oz

Bread 2 slices

HYPER CALORIC

2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

Test Sacks

Labeled &

Refrigerated

☒ Yes ☐ No

Eggs

Biscuit

Farina

Jelly Butter



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 25, 2020

CYCLE: 4

WEDNESDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Nche	Taco Casserole	1/2 cup	160 lbs	0800	198°	VEGETARIAN	Ground Turkey 2 oz	N/A	N/A	1 per
Tam	Rice	1/2 cup	16.5 cax	0600	201°	Cheese 3 oz	Rice 1 1/2 c	201°	1.5 cax	N/A
Quar	Pinto Beans	1 cup	3 cax	0530	204°	Pinto Beans 1.5 cups	Fresh Fruit 1 ea	39°	N/A	1 per
Morragon	Salsa	1/2 cup	6 cax	0900	39°		Stew Tomato 1 c	198°	1 cax	N/A
	Garden Salad	1/2 cup	3 cax	0930	39°		Salad 1 1/2 c	37°	3 cax	N/A
	Dressing	1 oz	1.5 cax	0915	RT		Diet Dressing 1 oz	RT	1.5 cax	N/A
	Cornbread	1/60 pc	1.8 cax	0800	RT		Bread 1 sl	RT	5 lbs	1/2 per
	Margarine	1 pat	1 1/4 cax	0800	39°		Margarine 1 pat	39°	1 1/4 cax	N/A
	Tea	8 oz	.70 cax	0830	38°		Unsweet Tea 8 oz	38°	.70 cax	N/A

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Staff 5

Population 644

Population - ICE 590

MARSHALLS 54

Call Backs 4

Test Trays 1

Labeled & Refrigerated

Yes No

First cart out: 10:30

Last cart out: 11:40

Signature: [Signature]

Signature:

Cook Supervisor

[Signature]

Signature:

Food Service Manager

[Signature]

Prepared by:

Johnny Sack

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

HS SNACK

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

Sack meal

TEST

CALL

BACK

TOTALS

Labeled & Refrigerated

Yes No

Johnny Sack Meal Counts

Test Sacks

Salad

Salsa

Cornbread

Pinto Beans

Rice

Taco Casserole

Unsweet Tea

Margarine

Bread

Diet Dressing

Ground Turkey

Rice

Fresh Fruit

Stew Tomato

Salad

Cheese

Pinto Beans

VEGETARIAN

Diet For Health Menu Items

DL Temp

Prod Qty

Over Prod



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 25, 2020

CYCLE: 4

WEDNESDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Stowell/Hanson</i>	Chicken Leg Qtr	4 oz	775	1100	175	VEGETARIAN	Chicken	2 oz	175	1/2 pan
	Potato Au Gratin	1/2 cup	100	1100	165	Peanut Butter	Steam Potato	1/2 c	165	10 pan
	Mixed Vegetables	1/2 cup	400	1100	166	6 TBSP	Mix Veggies	1 cup	160	9 pan
	Beans	1 cup	300	1100	130		Celery/Carrot/Garden Salad	1/2 c	30	1/2
	Dinner Roll	1 each	300	1500	RT	Beans	Dinner Roll	1 ea	RT	300
	Margarine	1 pat	1/200	1400	38	1 cup	Diet Dressing	1 oz	RT	1/2
	Bread Pudding	1/2 cup	638	1500	38		Can Fruit Orange	1 cup	500	
	Drink w/ Vit C	8 oz	15	1200	40		Milk 2 %	8 oz	38	10
							Unsweet Drink	8 oz	40	15

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 707 Staff 13

Population -ICE 638

MARSHALLS

Call Backs

Test Trays

Labeled &

Refrigerated

Yes

No

First cart out: 1545

Last cart out: 1650

Signature: AA

Cook Supervisor: *Stowell*Food Service Manager: *Stowell*

Johnny Sack

Proteins

Bread

Fruit

Drink

2 - 2oz

4 slices

1 each

1 each

Sack meal

TEST

CALL

BACK

TOTALS

Labeled &

Refrigerated

Yes

No

MEAL TRAY SET UP

Potato Veggie Roll

Beans

Chicken

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

OPENING and CLOSING CHECKLIST

Date: 3/26/20

Time: 0200 AM **Time:** 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		/	
no skin infections		X		/	
no diarrhea		X		/	
Kitchen is in good general appearance		X		/	
All kitchen equipment operational & clean		X		/	
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked				/	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		165	185	
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		160	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		113	115	200ppm
	Lunch		112	115	200ppm
	Dinner		112	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.7	35	37
Record temperatures, Freezer and Walk-ins	PM		-4.1	38.3	39.2
DRY STORAGE	Temperature 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	AM 105-120 °F	PM 105-120 °F			
	110	111			

Signature, Cook Supervisor (AM) [Signature] 3/26/20 DATE

Signature, Cook Supervisor (PM) [Signature] 3/27/20

FOOD SERVICE MANAGER [Signature] 3/30/20 DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 26, 2020

CYCLE: 4

THURSDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Pablo	Oatmeal	1 cup	1.25c	0300	198	VEGETARIAN	Oatmeal 1 c	198	12 th	2
Soel	Turkey Ham	2 oz	3c	0230	162	Eggs 2	Peanut Butter 1 oz	162	6 th	1/2 c
Suarez	Coffee Cake	1 each	2c	0230	RT		Bread 2 sl	RT	2 nd	2 nd
Everyone	Margarine	2 pks	1.15c	0300	33		Diet Jelly 2 pks	RT	—	—
	Sugar	1 slice	1.50c	0300	RT		Sugar Sub 2 pks	RT	—	—
	Coffee	8 oz	1.30c	0300	186		Coffee 8 oz	186	—	—
	Milk 2%	8 oz	66c	0420	32		Milk 2% 8 oz	32	—	—
Young	Fruit	1 each	5c	0430	RT		Canned Fruit 1/2 c	RT	5c	2

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 584

Population 640

Staff

MARSHALLS 56

Labeled &

Signature:

Food Service Manager

Call Backs 6

Test Trays 2

Refrigerated

Yes

No

First cart out:

0430

Last cart out:

0515

Signature

2nd

Prepared by:

Johnny Sack

HS SNACK

Johnny Sack

Meal Counts

MEAL TRAY SET UP

L. G. Suarez

Proteins

Protein

Sack meal

Test Sacks

2

Sausage

sugar

Margarine

L. G. Suarez

Bread

Bread

TOTALS

Labeled &

Refrigerated

0th meal

C: Cane

C: Cane

rev 02/2020 mps



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195

DATE: MARCH 26, 2020

DATE: MARCH 26, 2020				CYCLE: 4			THURSDAY					LUNCH		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod				
Ruyel Ruyel Kitchen Vopez Vopez Savino Vopez William	Fidelo	1 cup	112	0500	181.0	VEGETARIAN	Fidelo 1 c	181.0	12 pan	1 pan				
	w Meat Sauce	1/2 cup	100 lbs	0530	181.0	Pasta 1 cup	w Meat Sauce 1/2 c	181.0	12 pan	1 pan				
	Green Beans Cabbage	1/2 cup	3 bag	0700	170.1	Tom Sauce 1/2 cup	Green Beans Cabbage	170.1	6 pan	—				
	Corn	1/2 cup	150 lbs	0700	185		Corn Fruit 1 c	RT	48	—				
	Garden Salad	1/2 cup	3 1/2 c	0630	40	Cheese	Garden Salad 1/2 c	40	6 1/2 pan	—				
	Dressing	1 oz	2 1/2 c	0800	RT	3 oz	Diet Dressing 1 oz	RT	48 p	—				
	Roll	1 each	3 1/2 c	0800	RT	Bread	Bread Roll 2 sl	RT	3 bcs	—				
	Margarine	1 pat	1 c	0800	35	2 slices	Margarine 1 pat	35	1 c	—				
	Tea	8 oz	40	0800	40		Unsweet Tea 8 oz	40	140	—				

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Ruyel
Cook Supervisor

Signature:

Savino
Food Service Manager

Population -ICE 586

MARSHALLS 54

Call Backs 3

Test Trays 1

Staff 4

Labeled & Refrigerated

Yes No

Johnny Sack Meal Counts

HS SNACK

Protein 1 oz

Bread 2 slices

HYPER CALORIC CALL

Protein 2 - 2oz BACK

Bread 4 slices

Cookie 1 each

Drink 1 each

Johnny Sack

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

Prepared by:

MEAL TRAY SET UP

Corn

Cabbage

Roll

Spaghetti w/ Meat sauce

Salad



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195

DATE: MARCH 26, 2020

DATE: MARCH 26, 2020				CYCLE: 4			THURSDAY				DINNER	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
Stowell + Elogan	Turkey Bologna	4 oz	300	1200	38	VEGETARIAN Cheese 3 oz	T-Ham	2 oz	38	500	1000	
	Beans	1 cup	300	1100	170		Mustard	1 pkt	RT			
	Macaroni Salad	1/2 cup	300	1200	38		Carrots	1/2 c	38	1000	1/200	
	Shredded Lettuce	1/4 cup	300	1530	38		Salad	1/2 c	38	200		
	Salad Dressing	2 pkts	200	1530	RT		Diet Dressing	1 pkt	RT	200	1/200	
	Onion	1 slice	NONE				Onion	1 sl	00T			
	Sub Roll	1 each	700	1530	RT		Bread	2 sl	RT	700	100	
	Drink w/ Vit C	8 oz	1500	1200	40		Unsweet Drink	8 oz	40	1500		
	Fruit	1 each	700	1530	38		Canned Fruit	1/2 c	38	700		

Portions verified by:

Stowell

Signature:

Cook Supervisor

Signature:

Food Service Manager

Take Meal Count Documentation

Population 692 Staff 2

First cart out:

1545

Last cart out:

1650

Signature

Stowell

Prepared by:

Johnny Sack

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Pasta

Salad Lettuce Bologna

Beans

Bread

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

OPENING and CLOSING CHECKLIST

Date: 03/27/20 **Time:** 0230 AM **Time:** 1215 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		158	186	—
and chemical agent used in Final Rinse	Lunch		153	182	
	Dinner		155	183	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		116	120	209 ppm
	Lunch		110	112	210 ppm
	Dinner		119	118	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-35	36.2	35.1
Record temperatures, Freezer and Walk-ins	PM		-4	38	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	75	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM) 244 3/27/20 DATE

Signature, Cook Supervisor (PM) A. Perry

FOOD SERVICE MANAGER 464 3-30-20 DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 27, 2020

CYCLE: 4

FRIDAY

BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Fongans	Dry Cereal	1 cup	3cs	0400	RT	VEGETARIAN Peanut Butter 1 oz	Dry Cereal 1 cup	RT	—	—
Kesha	French Toast	2 slices	11cs	0215	160		Bread 2 sl	RT	15	21
Evan	Syrup	1/4 cup	3cs	0330	RT		Diet Jelly 2 pkt	RT	—	—
Evan	Turkey Sausage	2 oz	3cs	0400	183		Turkey Sausage 2 oz	183	5W	—
Evan	Margarine	1 pat	11cs	0330	33		Margarine 1 pat	33	—	—
Evan	Sugar	2 pkts	75cs	0400	RT		Sugar Sub 2 pkt	RT	—	—
Michay	Coffee	8 oz	120cs	0400	186		Coffee 8 oz	186	—	—
	Milk 2%	8 oz	650pt	0400	33		Milk 2% 8 oz	33	—	—
							Canned Fruit 1/2 c	RT	—	—

SERVICE DOCUMENTATION

Portions verified by:

Meal Count Documentation

Population 629 Staff

Population -ICE 543

MARSHALLS 56

Call Backs 8

Test Trays 2

Refrigerated Yes No

Johnny Sack Meal Counts

Test Sacks 2

Labeled & Refrigerated Yes No

Test Sacks 2

Labeled & Refrigerated Yes No

Test Sacks 2

Labeled & Refrigerated Yes No

Test Sacks 2

Labeled & Refrigerated Yes No

Test Sacks 2

Signature: *2Hans*

Cook Supervisor

Signature: *Lthk*

Food Service Manager

Prepared by:

Johnny Sack

Warehause

Proteins

Bread

Fruit

Drink

2 - 2oz

4 slices

1 each

1 each

1 oz

2 slices

2 - 2oz

4 slices

1 each

1 each

TEST

CALL

BACK

TOTALS

Protein

Bread

Cookie

Drink

MEAL TRAY SET UP

Sausage

Syrup

Sugar

French Toast

Cereal



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 27, 2020

CYCLE: 4

FRIDAY

LUNCH

Prepared by:	Menu Items	Serv size
Gutierrez	Breaded Fish	4 oz
Tam	Rice	1/2 cup
Alemij	Pinto Beans	1 cup
Ricardo	Mixed Vegetables	1/2 cup
Quinn	Ketchup	2 pkts
Gidem	Roll	1 each
Ivo	Margarine	1 pat
Williams	Tea	8 oz

Amt Prep	Begin Prep	Menu Temp	Special Instructions
1705	0900	11050	VEGETARIAN
75 lbs	0630	181.0	Rice 1 cup
150 lbs	0530	1852	Pinto Beans
150 lbs	0800	178.5	1.5 cups
105	0800	27	Bread
305	0930	RT	2 slices
105	0800	35	
40	0800	40	

SERVICE DOCUMENTATION

Meal Count Documentation

Staff (3)

Population

630

Population - ICE

576

MARSHALLS

54

Call Backs

(2)

Test Trays

(1)

Labeled &

Refrigerated

Yes

No

Johnny Sack

Meal Counts

Sack

meal

TEST

1 oz

2 slices

CALL

BACK

TOTALS

1 each

1 each

Labeled &

Refrigerated

Yes

No

Portions verified by:

Signature: *Reyes*

Cook Supervisor

Signature: *Sthr*

Food Service Manager

Johnny Sack

150

Proteins

Bread

Fruit

Drink

2 - 2oz

4 slices

1 each

1 each

Prepared by:

Starkel

Luis/Ricardo

MEAL TRAY SET UP

Rice

Rolls

Mixed

Veggie

Fish

Beans

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

OPENING and CLOSING CHECKLIST

Date: 3/28/2020

Time: 0200 AM Time: 1720 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		150	187	-
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		156	191	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		113	115	200 ppm
	Lunch		110	112	200 ppm
	Dinner		117	114	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.1	35.2	37.9
Record temperatures, Freezer and Walk-ins	PM		-1	38	40
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		80	56	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	110	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

DATE: MARCH 28, 2020

CYCLE:

4

SATURDAY BREAKFAST

DATE: MARCH 28, 2020										CICLE-			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod			
Pab/10	Oatmeal	1 cup	15cs	0300	186	<u>VEGETARIAN</u> Oatmeal 1 cup Scrambled Eggs 1/2 cup	Oatmeal	1/2 c	12pk	0			
Anne	Scrambled Eggs	1/2 cup	6cs	0130	173		Peanut Butter	1 oz	6pk	0			
Joel	Turkey Sausage	2 slices	3cs	0130	173		Fresh fruit	1 ea	6pk	0			
	Jelly	2 pks	3cs	0300	RT		Diet Jelly	2 pkts	RT	3	0		
	Biscuits	1 ea	12PM	0330	RT		Bread	2 sl	RT	12	0		
	Margarine	1 pat	1cs	0310	34		Margarine	1 pat	34	-			
	Sugar	2 pks	175g	0330	RT		Sugar Sub	2 pkts	RT	-	-		
	Coffee	8 oz	130	0330	186		Coffee	8 oz	186	-	-		
	Milk 2%	8 oz	649	0303	34		Milk 2%	8 oz	34	-	-		
Portions verified by:													
Signature: <u>ZLW</u>			Meal Count Documentation				SERVICE DOCUMENTATION						
Cook Supervisor <u>ZHL</u>			Population 573				First cart out: 0650						
Food Service Manager			MARSHALLS 56				Last cart out: 065						
			Call Backs 0				Signature <u>ZLW</u>						
			Test Trays 2				MEAL TRAY SET UP						
Prepared by: <u>Johnny Sack 301</u>			HS SNACK		Sack meal	Johnny Sack Meal Counts							
<u>WMS</u>			Proteins	2 - 2oz	Protein	1 oz	TEST	Tells					
			Bread	4 slices	Bread	2 slices							
			Fruit	1 each	HYPER CALORIC	CALL							
			Drink	1 each	Protein	2 - 2oz							
			Bread	4 slices	Bread	4 slices	Labeled & Refrigerated	OATmeal					
			Cookie	1 each	Cookie	1 each							
			Drink	1 each	Drink	1 each							
			TOTALS		TOTALS		Right						

rev 09/0920 mps



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PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195

DATE: MARCH 28, 2020

CYCLE: 4

Prepared by:		Menu Items	Serv size	CYCLE: 4			Special Instructions	SATURDAY			LUNCH		
		Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp		Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod		
<p>Omar Mondragon Hond Cervantes Molera Patheba Hernandez Gideon</p>		Tamale Pie	1 cup	140 lbs	0830	170	VEGETARIAN	Ground Turkey 4 1 pk	RT	7 pan	1 pan		
		Rice	1/2 cup	75 lbs	0740	165	Rice 1 cup	1/2 c	165	5 pan	1/2 pan		
		Beans	1 cup	150 lbs	0530	171°	Beans 1.5 cups	1 c	171	10 pan	—		
		Coleslaw	1/2 cup	500	0830	40	Margarine 2 pats	1 pk	40	6 pan	—		
		Cornbread	1/60 pc	11 pan	0930	RT	Margarine 1 pc	1 c	RT	4 bag	—		
		Margarine	1 pat	100	0800	RT	Cornbread 1 pc	2 sl	40	2 bag	—		
		Pineapple Cake	1/60 pc	11 pan	0930	RT			40	100	—		
		Unsweet Tea	8 oz	40	0800	40			40	40	—		

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Reyes
Cook Supervisor

Signature:

Zab
Food Service Manager

Population 625

Population -ICE 569

MARSHALLS 56

Call Backs 3

Test Trays 1

Labeled &

Refrigerated

Yes No

Johnny Sack 55

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

Sack meal

TEST

2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

MEAL TRAY SET UP

Slaw

Cake

Cornbread

Tamale Pie

Rice

Beans



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195

DATE: MARCH 28, 2020

CYCLE: 4

SATURDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Ngoh -	Chicken Stir Fry	1 cup	146 lbs	1100	193°	VEGETARIAN	Chicken Stir Fry 1 c	193°	14	1Ph
Ngoh -	Carrots Peas	1/2 cup	6CS	1100	200°	Peanut Butter	Carrots Peas 1 c	200°	10Ph	2
Ngoh -	Rice	1/2 cup	1.5CS	1100	201°	6 Tbsp	Rice 1/2 c	201°	8Ph	0
Portillo -	Bread	2 slices	3bins	1400	RT	Bread	Bread 2 sl.	RT	3bin	0
Singh -	Margarine	1 pat	1CS	1400	37	4 slices	Fresh Carrots 1/2 c	36°	1Ph	0
Rahman -	Gingerbread	1/60 pc	1.5CS	1400	RT	Diet Jelly	Fresh Celery 1/2 c	37°	1Ph	0
Hossain -	Drink w/Vit C	8 oz	.40CS	1300	33°	2 packets	Canned Fruit 1/2 c	RT	1Ph	0
							Unsweet Drink 8 oz	34°	1Ph	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:	<i>A. Parvath</i>	Population - ICE 569	Labeled & Refrigerated	Yes	No
Signature:	<i>Sthr</i>	MARSHALLS 56	Johnny Sack Meal Counts	Yes	No
Signature:	<i>Sthr</i>	Call Backs 0	Test Sacks	Yes	No
	Food Service Manager	Test Trays 2	HS SNACK	Yes	No

Prepared by:	Johnny Sack	Sack meal	MEAL TRAY SET UP	
	Proteins 2 - 2oz	TEST		
	Bread 4 slices	CALL BACK	Bread	Peas
	Fruit 1 each		cake	
	Drink 1 each		Rice	Chicken

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

OPENING and CLOSING CHECKLIST

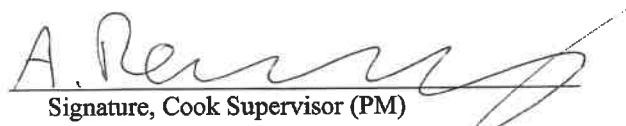
Date: 3-29-20

Time: 0400 AM

Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		181
and chemical agent used in Final Rinse	Lunch		150		180
	Dinner		155		180
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		110		112
	Dinner		110		110
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.5	36.2	38.3
Record temperatures, Freezer and Walk-ins	PM		0	36	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	115	67°			

Signature, Cook Supervisor (AM)  DATE 3/29/20

Signature, Cook Supervisor (PM) 


FOOD SERVICE MANAGER

DATE



Secure Services™

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 29, 2020

CYCLE: 4

Prepared by:		Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Tingyng Martinez	Joel	Dry Cereal	1 cup	3 BX	0830	RT	VEGETARIAN Dry Cereal 1 cup	Bran Flakes 1 c	RT	465	0
		Scrambled Eggs	1/2 cup	6-Scs	0200	181					
Joel	Alex	Turkey Ham	1/2 cup	10#	0300	—	Scrambled Eggs 1/2 cup	Turkey Ham 2 oz	181	10#	0
		Refried Beans	1/2 cup	5 pns	0300	182		Beans 1/2 c	182	5 pns	0
Ewin Anne	Joel	Grilled Potatoes	1/2 cup	1 BX	0200	182		Canned Fruit 1/2 c	RT	465	0
		Salsa	1/2 cup	5 pns	DB	RT					
Joel	Tingyng	Ketchup	1 pk	1/4 cs	0330	RT					
		Tortilla	2 ea	3 BX	0330	RT		Tortilla 1 ea	RT	3 BX	0
Dylan	Young	Sugar	2 pks	1/4 BX	0330	RT		Sugar Sub 2 pkts	RT	52	0
		Coffee	8 oz	0.35	0330	192		Coffee 8 oz	192	0.35	0
		Milk 2%	8 oz	1044	0400	40		Milk 2% 8 oz	40	044	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *[Signature]*
Cook Supervisor

Signature: *[Signature]*
Food Service Manager

Population - ICE 568
MARSHALLS SC

Call Backs
Test Trays

Labeled &
Refrigerated
Yes No

Johnny Sack
Meal Counts

First cart out: 0445
Last cart out: 0550
Signature: *[Signature]*

Prepared by:		Johnny Sack	Sack meal
Proteins	2 - 2oz	Protein	1 ea
	4 slices	Bread	2 slices
	1 each	HYPER CALORIC	CALL
	1 each	Protein	2 - 2oz
Drink	1 each	Bread	4 slices
		Cookie	1 each
		Drink	1 each

Prepared by:		Test Sacks	Labeled & Refrigerated Yes No
Proteins	2 - 2oz	Protein	1 ea
	4 slices	Bread	2 slices
	1 each	HYPER CALORIC	CALL
	1 each	Protein	2 - 2oz
Drink	1 each	Bread	4 slices
		Cookie	1 each
		Drink	1 each

MEAL TRAY SET UP

0550
0550
0550



DATE: MARCH 29, 2020

DATE: MARCH 29, 2020			CYCLE: 4			SUNDAY LUNCH					
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Lopez Molina Mondragon Foye Hong Quinn Quinn Ivo Gideon	Turkey Sliced	4 oz	140 lbs	0730	40	VEGETARIAN Egg Salad 1/2 cup	Turkey Sliced	4 oz	4 pan	—	
	Potato Salad	1/2 cup	6 pans	0730	40		Steam Potato	1/2 c	1 pan	—	
	Cole Slaw	1 cup	7 pans	0700	40		Coleslaw	1 c	3 pans	—	
	Lettuce	1/2 cup	6 pans	0830	38		Diet Dressing		RT	4 pc	—
	Onion	1 slice	1 tub	0930	38		Lettuce	1/2 c	38	6 pan	—
	Mustard	1 pkt	1 cs	0800	RT		Onion	1 sl	RT	2 pan	—
	Mayo	1 pkt	2 cs	0800	RT		Bread	1 sl	RT	58 bags	—
	Bread	2 slices	58 bags	0830	RT		Mustard	1 pkt	RT	1 cs	—
	Brownie	1 each	11 bags	0930	RT		Greens	1 c	183.1	1 pan	—
	Unsweet Tea	8 oz	40	0800	40		Unsweet Tea	8 oz	40	40	—
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature:	Reyna	Cook Supervisor	Population 1024			First cart out: 1015					
Signature:	Stella	Food Service Manager	MARSHALLS 56			Last cart out: 1130					
Signature:			Call Backs 2			Signature: Reyna					
Prepared by:	Johnny Sack		HS SNACK			MEAL TRAY SET UP					
	Proteins	2 - 2oz	Sack meal			Branie					
	Bread	4 slices	TEST			slaw					
	Fruit	1 each	CALL BACK			Turkey Sliced w/ Bread					
	Drink	1 each	TOTALS			Lettuce + Onion					
			Bread 4 slices								
			Cookie 1 each								
			Drink 1 each								

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PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE: MARCH 29, 2020

CYCLE: 4				SUNDAY			DINNER			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Ngoh -	Enchilada Casserole	1/2 cup	13 Pns	1200	210°	VEGETARIAN	Beef Patty 4 oz	86°	1	0
Perez -	Spanish Rice	1/2 cup	8 Pn	1100	211°	Spanish Rice 1 cup	Spanish Rice 1/2 c	211°	8 Pn	0
Perez -	Pinto Beans	1 cup	12 Pn	1100	207°	Pinto Beans 1.5 cups	Pinto Beans 1 c	207°	12 Pn	1
Islam -	Salsa	1/2 cup	5 Pns	1300	39°	Pinto Beans				
Li -	Salad	1/2 cup	3 bins	1400	38 RT		Salad 1/2 c	38°	3 bins	0
Li -	Salad dressing	1 oz	4 CS	1400	RT		Diet dressing 2 pkt	RT	1 CS	0
Ngoh -	Cornbread	1 piece	2 bags	1400	RT					
Li -	Margarine	2 pats	2 CS	1400	37°		Can Fruit 1/2 c	RT	1	0
Li -	Drink w Vit C	8 oz	40 CS	1300	34°		Unsweet Drink 8 oz	33°	1	0
Portions verified by: Signature: <u>A. Revny</u> Cook Supervisor <u>4th</u> Signature: _____ Food Service Manager										
Meal Count Documentation Population <u>624</u> Population - ICE <u>568</u> MARSHALLS <u>56</u> Call Backs <u>0</u> Test Trays <u>2</u>										
MEAL TRAY SET UP First cart out: <u>1545</u> Last cart out: <u>1630</u> Signature: <u>A. Revny</u>										
Johnny Sack Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
TEST CALL BACK TOTALS										
Test Sacks Labeled & Refrigerated <u>Yes</u> No										
Johnny Sack Meal Counts Beans Salsa corn Bread enchilada cass										



Secure Services™

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	Unoccupied							
	A-4	69.5							
	B-1	71.3							
	B-2	71.2							
	B-3	71.6							
	B-4	Unoccupied							
	C-1	Unoccupied							
	C-2	69.7							
	C-3	71.8							
	C-4	Unoccupied							
	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								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: 

Medical Showers Temperature Log

Name: _____

Date: 3/30/2020

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

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

DAILY

DATE: 03/30/2020

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	72.1			
	South-B	Unoccupied			
	South-C	71.3			
	South-D	69.3			
	South-E	Unoccupied			
	South-F	72.3			
	South-G	75.6			
	South-L	71.9			
	South-M	70.3			
	South-N	70.1			
	South-X	73.0			
	South-Y	Unoccupied			
	South-Z	Unoccupied			
	South-SMU	N/A			
	South-SMU - Shower 3				
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: [Signature]

Temperature Taken with a Fluke Mod 52 Digital Thermometer

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage	
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage	
WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage	
THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea	
FRIDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Breaded Fish Rice Mixed Vegetables Pinto Beans Ketchup Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage	
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Coleslaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Gingerbread Fortified Sugar Free Beverage	
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Sausage Refried Beans Grilled Potatoes/Ketchup Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread 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

