

### ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	6 April 2020		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas	, Constituent Liaison	
1	NAME	Positio	N
Transmitted by:			
•	Christopher J	ones, AOC	
	NAME	Positio	N
Were electronic files sent?			
YES	$No \square$		
How many people are currently Number of people currently		ntined due to sickness:	77 Note in Supplemental notes
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently forma	ally counted in this facility?	
Number of people mo	ost recently forn	nally counted in the facility:	527
How many people formally	counted in this f	facility describe themselves a	s the following gender?
Female: 15			
Male: 512			
Nonbinary: N/A			
Prefer not to say: N	/A		



How many people formally counted in this facility describe themselves as transgende
Number of people that describe themselves as transgender: 19
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: 62
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: 68
Female: 14
Male: 54
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
RECEIVED $oxtimes$ Not Received $\Box$
Daily Foods Production Service Records
RECEIVED $oxtimes$ Not Received $\Box$
Temperature Logs
RECEIVED $\square$ NOT RECEIVED $\square$
Law and Leisure Library Logs
RECEIVED $\square$ NOT RECEIVED $\square$
Medical Staffing Update
RECEIVED $oxtimes$ Not Received $\Box$

### **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. Medical Administrative Assistant
- 14-RN's
- 12-LPN's
- 1-MD, additional MD in clearance process
- 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 4/1-4/3 were provided. Each dorm averaged from 3-5 detainees accessing the library

### COUNTS:

6 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 (4-6-20)

\*\*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. This cohort is scheduled to be lifted on April 18, 2020. The space in A2 will be used to further spread out detainees from other pods.

Congressman Crow's office inquired about detainees that are vulnerable may be released in the near future.

### Per ICE:

Due to the unprecedented nature of novel coronavirus 2019 (COVID-19), U.S. Immigration and Customs Enforcement (ICE) is reviewing cases of individuals in detention who may be vulnerable to the virus. Utilizing Centers for Disease Control and Prevention (CDC) guidance along with the advice of medical professionals, ICE may place individuals in a number of alternatives to detention options. Decisions to release individuals in ICE custody occur every day on a case-by-case basis.

ICE has a long history of handling communicable diseases in the course of everyday operations and maintains emergency and contingency pandemic plans. The agency has modified its enforcement posture, detention operations, and visitation practices to ensure that individuals in the agency's custody and its employees remain safe.

ICE makes custody determinations every day on a case-by-case basis, in accordance with U.S. law and Department of Homeland Security policy, considering the merits and factors of each case while adhering to current agency priorities, guidelines and legal mandates. When making such decisions, ICE officers weigh a variety of factors, including the person's criminal record, immigration history, ties to the community, risk of flight, and whether he or she poses a potential threat to public safety.

The agency has instructed its field offices to further assess and consider for release certain individuals deemed to be at greater risk of exposure, consistent with CDC guidelines, reviewing cases of individuals 60 years old and older, as well as those who are pregnant. Additionally, efforts to identify other individuals who may be more vulnerable to COVID-19, based on risk factors identified by the CDC, other than age and pregnancy, are ongoing, based on the recommendations of CDC.

ICE continues to re-evaluate all individuals in custody who make up vulnerable populations. As of March 30, 2020, 600 detainees were identified as "vulnerable" and more than 160 have been released from ICE custody.

Additional information about ICE's response to COVID-19 can be found here, www.ICE.gov/COVID19.

Congressman Crow's office sent a follow up letter to the Mar. 17th letter regarding humanitarian parole and COVID-19 procedures and protocols



### **Temperature Log**

### **South Building**

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

Secure Services™

64/66/242¢

**DAILY** 

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	Unoce	apail		=,
South-B	72.6		11.	
South-C	72.5	• 3		6
South-D	73.6	ğ		
South-E	72.3	The case was		
South-F	73.7	and the second		
South-G	76.9			13
South-L	72.7	at .		
South-M	72.7	5 0	8	
South-N	71.2			f
South-X	72.3	, a #	9	2
South-Y	68.9			
South-Z	71.1			g
South-SMU	N/A			
South-SMUShower 3	= = = HAT			T =152 W
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		1		R



### 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	Showe
	A-1	71.7		t			-	man and other state of the stat	
	A-2	71.5		To state and another to				And a man on a firm a district	
	A-3	71.6					2		
	A-4	70.3	Ì	1	Sept on				
	B-1	73.1							
	B-2	74.1	2	·					
	B-3	72.3				,			41
(6)	B-4.	74.0							
	C-1	Lenece	ever.						
	C-2.	72.6	δ						
ă.	C-3	74.3							
	C-4	15.9							12. 17
	D-1	15.9	mano				N/A	N/A	N/A
	D-2	Unocci	/ / / /			la la	N/A	N/A	N/A
r*	E-1	72.2	1				N/A	N/A	N/A
	E-2	72.7						(9)	8
	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

### **ADULT CYCLE MENUS**

Cycle-5

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	Oriotzu19		OVOLE & STATE
	BREAKFAST	LUNCH	CYCLE 5 WEEK-AT-A-GLAND
MONDAY	Oatmeal	Beef Patty	DINNER
	Scrambled Eggs	Hamburger Bun	T-Ham Macaroni Cheese Casserole Being
	Jelly	Rice	3d e.u.s.m.
	Biscult	Pinto Beans	English Peas
	Margarine	Lattuce	Combread
	Sugar	Mustand or Mayo	Margarine
	Coffee	Gelatin w/Fruit	Applesauce Cake
the transfer only	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
TUESDAY	Dry Cereal	Fideo w Meet Jauce	and the second s
	Pancakes	Cample	Chelon Fit a State
	Syrup	Green Select	Whipped Politices
	Turkey Ham	Garlic Bread	Gream Gravy
,	Margarine	Spice Cake	Green Beans
	Sugar		Dinner Roll
	Coffee	Fortified Sugar Free Tea	Salad w/ Dressing
	Mik2%	Drossing	Margarine
WEDNESDAY	Filler	the second secon	Fortified Sugar Free Beverage
	Eggs	Tahitian Chieken	Salisbury Steak
	Peppered Gravy	Riče	Potistoes Augratin
	Biscuit	Green Beans	Mixed Vegetables
	Margarine	Pinto Beans	Beans
	h	Green Salad	Roll
	Sugar Coffee	Dressing	Cake
	Mik 2:%	Combreed	Fortified Sugar Free Beverage
HURSDAY		Fortified Sugar Free Tea	CONTRACTOR OF THE PARTY OF THE
HURBUAT	Rice and Raisins	Fajita w/ Tortillas	Turkey Balami
	Pancakes	Grilled Onlone & Peppers	Cheese, Silged
9	Syrup	Spanish Rice	Macaroni Salad
	Turkey Ham	Refried Bases	Com Salad
A	Margarine	Selan	Mustard / Mayo
	Sugar	Garden Salad / Dressing	A make the make a
	Coffee	White Cake	Bread Onligh
	Milk 2 %	Fortified Sugar Free Tea	
RIDAY	Dry Cereal	Chicken Str-Fry	Fortified Sugar Free Beverage
	Creamed Meat Gravy	Rice	Tuna Salad
	Grilled Potatoes	Peas	Grilled Potatoes
	Biscult	Com	Pinto Beans
	Margarine	Biscuit	Colesiaw
	Sugar	Pudding	Ketchup
	Coffee	Margarine	Bread
	Milk 2 %		Fortified Sugar Free Beverage
TURDAY	Oatmeat	ForUffed Sugar Free Tea	
11. a and 1	Scrambled Eggs w/ T-Ham	Chicken Patty	Chicken Leg Quarter
	Cinnamon Roll	Green Beans	Potatoes
	Jelly:	Pinto Beans	Cabbage
	Biscuit	Potato Balad	Mixed Vegetables
	Margarine	Lettuce	Roll
	Sugar	Onion	Chocolate Cake w/ Icing
	Coffee	Bun	Margarine
	Mik 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
NDAY	CONTRACTOR OF THE PARTY OF THE		
IMAI I	Cream of Rice	Turkey Bologna	Beans & Polish Sausage
10	Eggs w/ Turkey Seusage	Potato Salad	Rice
		Colesiav	
	Selsa		
	Apple Coffee Cake	Lettuce	Heminy
	Apple Coffee Cake Tortilias		Tossed Salad
	Apple Coffee Cake Tortilias Sugar	Lettuce	Tossed Salad Pressing
	Apple Coffee Cake Tortilias	Lettuce Onion	Tossed Salad

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

Signature on file / 811201
Corporate Manager Food Service Manu Systems/Dietitian







### FOOD SERVICE UNIT: 195- AURORA KITCHEN

**OPENING and CLOSING CHECKLIST** 

3.30-20 Time: 0400 AM Date: Time: 1600 PM Shift Checklist AM PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores no skin infections no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked DISH MACHINE **Temperature** Wash 150+ **Rinse 180+** Temperature according to manufacturer's specifications Breakfast d chemical agent used in Final Rinse Lunch Dinner POT and PAN SINK **Temperature** Wash 110 °F+ Rinse 110 °F+ 200 ppm Final Rinse Temps determined by chemical agent used Breakfast Lunch Zooppin Dinner Rospin FREEZER and WALK-IN Freezer 0°F Walk-in Walk-in 2 **Temperature** Or below 35-40°F 35-40 °F Record temperatures, Freezer and Walk-ins AM36.4 Record temperatures, Freezer and Walk-ins PM 39 DRY STORAGE Store Rm Temperature 45-80 °F Spice Room Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM Water Temps & Handwash Areas AM PM 105-120 °F 105-120 °F

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

### PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



							}	750 5755	201412	
DATE:	MARCH 30, 2020		MONDAY	-	BREAKFAST		CY(	CYCLE:	ಸರ	
Prepared by:	Menu Items	Serv size	Amt Prep Begin	Menu	Special Instructions	Diet For Health	lth	DL	Prod	Över
main			6	F				d C	ליוא ליי	rrog
19/0/		1 cup	847195	200	VEGETARIAN	Oatmeal	1 c	$\alpha$	8	6
graph	Scrambled Eggs 1/	1/2 cup	(a.5000210	1.45		Peanut Butter	1 oz	4	4620	0
Marchan	Jelly	1 pkt	3-10 px 0335	S RT		Diet Jelly	1 pkt		160 SW	1
- F.	Biscuit	1 each	II TW	RT	1	Bread	28	RTF	となって	
Sar.	Margarine 1	1 pat	1.14 B330	24		Margarine	1 pat	2	2 2	d
3:	Sugar 2	2 pkts	14 ex 023C	RT			2 pkts		8	16
dell	Coffee	8 oz	0.35 033	2182			-	~	13,35	10
2 mg	Milk 2%	8 oz	644 0439	2		Milk 2%	$\overline{}$		17.0	16
٥										
Portions verified by:	ified by:		Meal (	Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIO	z		
	7.00		Population	たの	Staff &			1		
Signature:	: 11 on time		Population -ICE	560		First cart out: 0500	500			
*	Cook Supervisor	^	MARSHALLS SG	9	Labeled &	Last cart out:	615			
Signature:	125		Call Backs 2		Refrigerated	Signature /	New	June.		
	Food Service Manager		Test Trays		No No	, i				
Prepared by:	Johnny Sack	/	HS SNACK	Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SETU		
	Proteins 2.	2 - 2oz	Protein 10z	TEST			-		10/	
•	Bread 4 s	4 slices	Bread 2 slices	`	Test Sacks	17.90	250		を表	<u></u>
,	Fruit 1 e	1 each	HYPER CALORIC	JOSET I		700	) )	`	4	
	Drink 16	1 each	Protein 2-2oz	BACK						
			Bread 4 slices		Labeled &	Juman.		2.4/2/4	7	
			Cookie 1 each	TOTALS	Refrigerated	CECEITED		2 Q		
Rev 02/2020 mps			Drink 1 each		Yes No					

### PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



DATE:	MARCH 30, 2020	20	MONDAY	AY		LUNCH		CYCLE	CLE: 5	ار ا	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu	Special Instructions	Diet For Health Menu Items		DL P	TO .	Over
Omnay	Beef Patty 400	4 oz	Can	0730	1.8.1	VEGETARIAN	Beef Patty (78.)	4 oz &	-	1	0.80
102	Pinto Beans 1501/2	1 cup	11 may	Color	168.	38° Cheese	1 (		w.C.		
Hordragen Bros	Bolde	1/2 cup		070	170:1	3 oz	Rice Pol(1000 1/2 c	=	20 BZ		
Aleunia	Lettuce / 6	1/2 cup	M Dan	0630	38		Lettuce 36		(0 DOD		
- Sahe Pa	Mayo or Mustard	1 pkt	<u>-</u> త	0800	RT	Pinto Beans Mustard		_		5	
Delan	Hamburger Bun	1 each	58 kms	SHOO	RT	1.5 cups	Bread			2 bag	Ī
Chicken Chicken	Gelatin w Fruit	1/2 cup	10 back	0430	97		Spinach Pers	1/2 c [7	73 1	Ž	,
	Unsweeten Tea	8 oz	P.	080	9			1/2 c U	_	ZZ.	
							Unsweet Tea	γ zo 8	2	2	1
Portions verified by:	ified by:			Meal Cor	int Docui	Meal Count Documentation	TUME	VTATION		2	Γ
	(-		Popula	Population $(Q2)^{\prime}$	4	Staff (3)					
Signature:	Leyad		Population -ICE 566	-ICE C	- Sign		First cart out:	2012			
	Cook Supervisor		MARSHALLS	LS F		Labeled &	l	200			
Signature:	145		Call Backs	(U)		Refrigerated	Signature	X	7		
	Food Service Manager		Test Trays	$\exists$	7.0	(Yes/ No	,		1		
Prepared by:	Johnny Sack 1 (	001	HS SNACK		Sack	Johnny Sack Meal Counts	MEAI	MEAL TRAY SET UP	ET UP		
Steekel	Proteins	2 - 2oz	Protein	1/oz	TEST				-		
	Bread	4 slices	Bread	& slices		Test Sacks					
	Fruit	1 each	HYPER CALORIC	ORIC	CALL	\	Lettere	Jello	(74	toraio	
	Drink	1 each	Protein/	2 - 2oz	BACK	\					
			Bread	4 slices		Labeled &	とるなれ		ſ		
			Cookie	1 each	TOTALS	erated	6	7)	Dans	5	
Kev 02/2020 mps			Drink	1 each		/Yes No	DW2	-			

### PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



- ETE 4 CT								מבר	sernie services	Ses	
DAIE.	MAKCH 30, 2020	2	MONDAY	AX		DINNER		CYC	CYCLE:	2	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	Temp	Prod Otv	Over
Sandoval-	Sandova \- T-Ham with		12Pns	1300	1950	VEGETARIAN	T- Ham with		500	12.Pm	0
	Macaroni Cheese	1 cup		\		Mac & Cheese	Mac & Cheese Mac & Cheese	1 c	300	2.	0
Sandarer	Sandal English Peas	1/2 cup	7 PMS	1300	1990	1 cup	1 cup Carrots	1/2 c	1860	52	0
100gy	Beans	1 cup	13 PMS	1100	not!		Beans	1 c	25/6	120K	
Balabanc Cornbread	Cornbread	1 piece		1400	(X)	English Peas Salad	Salad	1/2 c	300	100	0
1 2 5 F	Margarine	1 pat	$\neg$	1400	RT	1 cup	1 cup Diet Dressing	1 oz	RT	55	0
Balahana	Si Cahana Applesance Cake	1 piece	Chan	14/00	( <del>-</del>		Fresh Fruit	1 ea	RT		O.
HOSSain	HOSSain Drink w/Vit C	8 oz	HOS	1300	33		Unsweet Drink		340	_	0
Portions verified by:	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
			Population	tion 624	7	Staff 🗸		,			
Signature:	4. Werr	2	Population -ICE	-ICE 568	b <sub>O</sub>		First cart out:	1620			,
	Cook Supervisor	٥	MARSHALLS	75 ST		Labeled &		1730		\	
Signature:	145		Call Backs	0		Refrigerated	Signature	A. Po	12	P	
	Food Service Manager	s.	Test Trays	2		Yes No	)		7	2	
Prepared by:	Johnny Sack		HS SNACK	<u> </u>	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET O	_ 	
	Proteins	2 - 2oz	Protein	1 oz	TEST		(			0	
	Bread	4 slices	Bread	2 slices		Test Sacks	Far				
	Fruit	1 each	HYPER CALORA	ORIC	CALL		ת	15,000		L	
7	Drink	1 each	Protein	2 - 20z	BACK		Q				
\			Bread	4 slices		Labeled &	04/2		,		
\			Cookie	1 each	TOTALS	Refrigerated			7 Z	Ç	
Rev 02/2020 mps			Drják	1 each		Yes			/		



### FOOD SERVICE

UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 3.31.20 Shift Checklist	T	AM	T PI		:0400 AM	Comme		PN PN	
Sinit Checkrist	No	Yes	No	Yes	1			100	
All areas secure, no evidence of theft	NO	IES	NO	1 es		noxim	412/	X 185	<u> </u>
Workers reported to work, no open sores	_	1	THE OWNER OF THE OWNER OWN		ALL UNI	15 W/M	EC	ONITO	IST,
no skin infection		X	-	2	AM RETAINE	001-110	CF	1275	
no diarrhea	8	-X	-	<b>→</b>	MANK	U-			
Kitchen is in good general appearance		X	-	1					
All kitchen equipment operational & clean		12	-	X					
All tools and sharps inventoried		-	-						
All areas secure, lights out, exits locked	C. Charles St.	X	_		-				
	1000			LX.		T			
Temperature according to manufacturer's specifications	5	Temp	eratur		Wash 150+	Rinse 18	0+		
d chemical agent used in Final Rinse			Break		152	187			
d Chemical agent used in Timal Kinse			Lune		158	186	,		
	18		Dinn		150	184			
POT and PAN SINE		Temp	eratur		Wash 110 °F+	Rinse 110	°F+	200 pp	m
Final Rinse Temps determined by chemical agent used			Break	fast	11.5	118		200p	
			Lune	ch	132	130		200 00	I.
	3		Dinn	er	109	113		2008	pn
FREEZER and WALK-IN	1 7	Tempe:	rature		Freezer 0°F	Walk-in	Wall	k-in 2	_
					Or below	35-40 °F		10 °F	
Record temperatures, Freezer and Walk-ins				AM	-0	36	3	7	
Record temperatures, Freezer and Walk-ins				PM	13	37	3	8	
DRY STORAGE	Tem	peratu	re 45-8	80 °F	Spice Room	Store Rm	-		
Record temperatures Dry Storage Areas				AM	62	64.			
Record temperatures, Dry Storage Areas				PM	67	601			
Water Temps & Handwash Areas	A	М	Pλ	Л					
Water Temps & Handwash Areas	Al 105-1	,	PN 105-12						

Signature Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM

FOOD SERVICE MANAGER

DATE

# PRODU JTION SERVICE RECORD/COOK WOL SHEET AURORA ICE PROCESSING UNIT



DATE:	MARCH 31, 2020	20	TUESDAY	)AY		BREAKFAST		CYC	CYCLE:	70	
Prepared by:	: Menu Items	Serv	Amt Prep		Menu	Special Instructions		lth	DI	Prod	Over
20 15		SIZE			Temp	Andread Comment Colorism Comment Comment of the Com	Menu Items	81	Temp	Qty	Prod
	Dry Cereal	1 cup	3 BX	0330	St.	VEGETARIAN	Dry Cereal	1 c	The second	3	1
2000	Pancakes	2 each	- 4	0315	178		Pancakes	2 ea	200	12/51	
3	Syrup	1/4 cup	3 6	0330	9		Diet Syrup	1/4 c	8	18	19
3	Turkey Ham	2 oz	8e ₩	0330	(B)		Turkey Ham	2 oz	187	Of S	d
Serve	Margarine	2 pats	1,40	0330	9		Margarine	1 pat	39	1 1/10	
,							Fresh Fruit	1 ea	RT	1	\$
man	Sugar	$2~\mathrm{pkts}$	IT BY	9330	RT		Sugar Sub	2 pks	RT		1
Arven	Coffee	zo 8	0.35	33	000		Coffee		000	7,70	10
teres	Milk 2%	8 oz	633	2430	200		Milk 2 %	1	3	2	D
Portions verified by:	ified by:		•	Meal Cor	Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIO	Z		
	200		Population		Ø	Staff					
Signature:	- / borling		Population -ICE		83		First cart out:	75C			
<b>S</b> /	Cook Supervisor		MARSHALLS	11		Labeled &	Last cart out:	070			
Signature:	1782		Call Backs 2			Refrigerated	Signature	Co	1		17
	Food Service Manager	ı,	Test Trays	2		Yes No					
Prepared by:	Johnny Sack		HS SNACK	Σ	Sack, meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SETU		
	Proteins	2 - 2oz	Protein	1 02	TEST					3	Τ,
	Bread	4 slices	Bread	2 effices		Test Sacks	Lear	るが	الم	1000 P	 5
	Pruit	1 each	HYPER CALORIC	LORIC	CALL			3	Ś		
_	Drink	1 each	Protein	2 - 2oz	BACK		()	-		0	
		87	Bread	4 slices		Labeled &	3		7.5	C. Sales	
G. C. C. C.			Cookie	Teach	TOTALS	rated	Z Sept	Ś	3	<b>,</b>	
rev 02/2020 mps			Dripk	1 each		Yes No					

## AURORA ICE PROCESSING UNIT LT Bush Took to wolkshut PRODU JION SERVICE RECORD/COOK WOLLSHEET

Secure Services Total

							1000000		come services	2214	
DATE	MARCH 31, 2020	20	TUESDAY	OAY		LUNCH		CYC	CYCLE:	ರ	
Prepared by:	Menu Items	Serv	Amt Prep		Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
		Size			Temp		Menu Items	ns	Temp	-Qty	Prod
Alberry	Fidelo with	1/2 cup	3 Cak	0800	26	VEGETARIAN	Fidelo with	1/2 c	26/8	300%	Bay
<u> </u>	Meat Sauce	1/2 cup		OFF	(45°	Spagetti	Spagetti Meat Sauce	1/2 c	26/	Lean	By
Hond	Carrots	1/2 cup	3.Scar	Ó/do	1970	1 cup	Carrots	1 c	13%	$\overline{}$	MA
(6)	Salad	1/2 cup	Stak	000	390	130° Tomato Sauce	Salad	1/2 c	390	Score.	dily
1000	Dressing	1 02	12 cor	0830	RT	1/2 cup	Diet Dressing	1 pkt	RT	MA	dit
	Garlie Bread Bun	2 slices	Scare	0830	RI	Garlic Bread Bread	Bread	2 sl	RT	4 Loal	MA
Philomen	Spice Cake	1 piece	1. Kear	0330	RT	2 slices	Canned Fruit	1/2 c	RI	B From	NA
	Unsweet Tea	8 oz	, Dog 0830	0830	35	34° Cheese	Greens	1 c		Mark	UA
			4			3 oz	3 oz Unsweet Tea	8 oz	38°	30006.	4/4
Portions verified by:	ified by:			Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	AENTATIO			
	,		Population		٨	Staff					
Signature:	May		Population -ICE	I-ICE SGS	2		First cart out:	02:01			
	Cook Supervisor		MARSHALLS	JS ST		Labeled &	Last cart out:	11:48			
Signature:	145		Call Backs 3			Refrigerated	Signature	Mail	1		
	Food Service Manager	ľ	Test Trays	2		$(\overline{ ext{Yes}})$ No					
Prepared by:	Johnny Sack		HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SETU	<u></u>	
	Proteins	2 - 2oz	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	Comok	22/20		3	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL					CAR	
	Drink	1 each	Protein	2 - 2oz	BACK						
\			Bread	4 slices		Labeled &	~		(TOPPO M)	(o w/	
\			Cookie	1 each	TOTALS	Refrigerated	100		Meat Sour	Source	
Rev 02/2020 mps			Drink	1 each		(Yes) No				)	

### PRODU TION SERVICE RECORD/COOK WOLKSHEET AURORA ICE PROCESSING UNIT



DATE	MARCH 31, 20	2020	TUESDAY	AX		DINNER	2	CYCLE:	医	10	
Prepared by:	: Menu Items	Serv	Amt Pren	Begin	Menu	Special Instructions	Diet For Health	l h		Prod	Over
		size	datta	Prep	Temp				Temp	Otv	Prod
SANDUA	Chicken Fried Steak	4 oz	55086	3/30/	2713	VEGETARIAN	Beef Patty	4 oz	29	79	~
SAMOJA	Cream Gravy	1/4 cup	-	1249	08/	Peanut Butter	4		12	502	
HOSENIN	Whipped Potatoes	1/2 cup	1841	360	176	3 02	Whip Potato	1/2 c	7	1621	1
SOHAL	Green Beans	1/2 cup	506	715	170	Whipped Potato Green Beans	Green Beans	1 c	12	565	818
BALAHOL	Salad	1/2 cup	368	1430	28.4	1 cup		1/2 c	Ž.	2/4	
ST.	Dressing	1 oz	.525	1820	RT	Bread	Diet Dressing	1_	LL M	5/2	
248	Dinner Roll	1 each	265	(y 60	RT	4 slices Roll	D	-	F.T.	25%	10
2446	Margarine	1 pat	169	(dob)	39.7		ned Fruit	-	P.T.	1/2	300
4055AIN	Drink w Vit C	8 oz	1,503	3051	385		بر	1	Ž	12	10
Portions verified by:	ified by:			Meal Cor	unt Docur	Count Documentation	N N	TATION	<b>\</b>		
			Population	m n	12	Staff b		Control	8.6		
Signature: /	747		Population -ICE	ICE ŠĮ	7		First cart out:	725	\		
	Cook Supervisor		MARSHALLS 5	LS56		Labeled &	Last cart out:	2350	1		
Signature.	142		Call Backs	7		Refrigerated	Signature	1	1		
	Food Service Manager	ï	Test Trays	7		No		1			
Prepared by:	Johnny Sack		HS SNACK		Sack	Johnny Sack	MEAL	MEAL TRAY SET UP	SET U		
	Proteins	2 - 2oz	Protein	1 02	TEST		MIA	111	3	11/2	5
	Bread	4 slices	Bread	2 slices		Test Sacks	ンナスト	147	2 6	5	7
	Fruit	1 each	HYPER CALORIC	ORIC	CALL			C BY	5		
	Drink	1 each	Protein	2 - 2oz	BACK		~ KNXIN	玉)	200	XIII	
			Bread	4 slices		Labeled &	12100	7		/	
			Cookie	1 each	TOTALS 1	Refrigerated	9			CARIN'	
Rev 02/2020 mps			Drink	1 each		Yes No			>		



Secure Services™

### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	PI	M		Comme	ents		
	No	Yes	No	Yes			-		
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		V		1					
no skin infections		X		1					
no diarrhea		V		/					
Kitchen is in good general appearance		V		/					
All kitchen equipment operational & clean		X		/		V			
All tools and sharps inventoried		X		/					
All areas secure, lights out, exits locked				-					
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break	fast	156	180	λ		
d chemical agent used in Final Rinse			Lune	ch	161	181			
			Dinn	er	156	185			
POT and PAN SINK		Temp	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	opm
Final Rinse Temps determined by chemical agent used			Break	fast	119	115		200	JERO IA
			Lune	ch	135	130		200	opm
			Dinn	er	112	1//		2000	
FREEZER and WALK-IN	Т	emnei	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	ark
		p-			Or below	35-40 °F	35	-40 °F	
Record temperatures, Freezer and Walk-ins				AM	- 3	36	3	9	
Record temperatures, Freezer and Walk-ins				PM	-51	38.3	37	.5	
DRY STORAGE	Temp	eratui	re 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	64			
Record temperatures, Dry Storage Areas				PM	62	65			
Water Temps & Handwash Areas	AM	1	PN	/I					
4	105-12	U of	105-12	or or ∣					
	105-12	O I	103-17	LUI					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

### PRODU TION SERVICE RECORD/COOK WOLLSHEET **AURORA ICE PROCESSING UNIT**



Over Prod Biscer तम्ब Secure Services IN 4 Prod Qty D MEAL TRAY SET UP 20 mag Temp CYCLE:  $\mathbf{RT}$ 00 7 2 SERVICE DOCUMENTATION  $2 \, \mathrm{pkts}$ 1 pat l ea 8 oz 8 oz 2 slFirst cart out: 04 5 2 ozDiet For Health Menu Items Peanut Butter Turker Sausage Last cart out: Sasor 1 oz Fresh Fruit D. F. Margarine Sugar Sub Signature Milk 2% Bread Coffee Special Instructions BREAKFAST VEGETARIAN å Johnny Sack Meal Counts Staff Refrigerated Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & Yes Yes Menu TOTALS Temp BACK ロナ Sack meal TEST CALL RT (II) Population -ICE 534 Population S10 WEDNESDAY MARSHALLS SC 0438 Begin Prep 19 6x 0330 88 2 slices 4 slices each 2 - 20z1 each HYPER CALORIC Call Backs HS SNACK Test Trays Amt Prep 1 / LO (B) N 2 - 2oz | Protein Protein Cookie 4 slices Bread Bread Drink  $1/2 \, \mathrm{cup}$ 1/4 cup  $2 \, \mathrm{pkts}$ 1 each 1 cup 1 each 1 each Serv 1 pat 8 oz 8 oz **APRIL 01, 2020** Food Service Manager Faring Cold Corecil Menu Items Johnny Sack Scrambled Eggs Peppered Gravy Cook Supervisor いもろ Proteins Bread Drink Margarine Biscuit Milk 2% Portions verified by: Coffee Sugar Prepared by: Prepared by: Rev 02/2020 mps Assel DATE: SLEKE MANC Trend Para Kasas 535 Signature: Signature: Ornary

# PRODU TION SERVICE RECORD/COOK WOLKSHEET AURORA ICE PROCESSING UNIT



DATE:	APRIL 01, 2020	0	WEDNESDAY	ESDA		LUNCH		CV	CVCIE	T.	
,	L	Some		Dearing	Me	Canadial Institution				· [	
Prepared by:	Menu Items	V 150	Amt Prep		Menu	Special instructions	<u> </u>		DF		Over
		DALC			дшат	And the state of t	Menu Items		_Lemb_	Qty	Prod
700	Tahitian Chicken	1 cup	130/61	000	16/200	VEGETARIAN	Chicken	4 oz	0/6/		4/4
(22 1	Rice	1/2 cup	1.5 COX	0000	1980	Rice	Rice	1/2 с	.361	(Scax	8
000 J	Green Beans	1/2 cup	S.Scare	0630	1920	1 cup	1 cup Grean Beans		B	55000 M4	1/4
Tow	Pinto-Beans	l cup	3 cocc	0890	1840	Green Beans Pinto Beans	Pinto Beans	1 c		Scar.	8
landone.	Salad	1/2 cup	2.5cose	0%0	390	1 cup	1 cup Salad	1/2 c	37	25 cox	4/4
	Dressing	1 oz	2cox	0400	RT	Pinto Beans	Pinto Beans Diet Dressing	1 pkt	RT	4	1/1/4
	Cornbread Br	1 each	7-Scck	0350	RT	1.5 cups Bread	Bread	1 sl	1		WA
						Cornbread	Cornbread Margarine	1 pat	33.		t///
						2 pieces	Canned Fruit	1/2 c	RT	Can	NA
	Unsweet Tea	8 oz	30 bx	0430	38°		Unsweet Tea	8 oz	300	1 1	4/4
Portions verified by:	ified by:			Meal Cor	Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIC	Z		
	0 1 10		Population		0	Staff S			Ĭ		
Signature:	100/		Population -ICE	-ICE 214	3-		First cart out:	10:15			
	Cook Supervisor		MARSHALLS	9.5 ST		Labeled &		11:30			
Signature:	145		Call Backs	7		Refrigerated		Most 1	6		
	Food Service Manager	į.	Test Trays	2	1	(Yes No	•		17.		
Prepared by:	Johnny Sack	λ	HS SNACK	l. al	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	r set u	<u></u>	
	Proteins	2 - 2oz	Protein	1 02	TEST		J. 1000			4	
	Bread	4 slices	Bread	2 slices		Test Sacks	) <	(2) 2X		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		Bens			ra e	
7	Drink	1 each	Protein	2 - 2oz	BACK		_			1	
/			Bread	4 slices		Labeled &	200		ر چر	lice / Patition	tion
Rev 02/2020 mps			Cookie	1 each	TOTALS	Refrigerated	Bens	•		Chicken	
1			- T	T cach							

### PRODU JIION SERVICE RECORD/COOK WOLLSHEET AURORA ICE PROCESSING UNIT



Prepared by: Manu Items size and Prep Begin Menu Special Instructions Diet For Health Desperand by: Salisbury Steak 4 or 5 CO T P.00 (55 Cheese Salisbury Steak 4 or 5 CO T P.00 (55 Cheese Signature: Cook Supervisor Manager Test Trays 2.202 Protein 1.02 Meal Count Dominy Sack History Cook Supervisor Proteins 2.202 Protein 1.02 Meal Count Sack Johnny Sack Test Trays 2.202 Protein 1.02 Meal Count Sack Johnny Sack History Respondence of the first cart out: Test Sack Johnny Sack Trays Sack Johnny Sack History Roteins 2.202 Protein 1.02 Meal Count Sack Johnny Sack History Roteins 2.202 Protein 1.02 Trays Sack Johnny Sack History Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack History Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack History Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack History Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack History Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack History Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Rotein Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Trays Rotein Sack Johnny Sack Rights Rotein 2.202 Protein 1.02 Rotein 1.02 Trays Rotein Sack Johnny Sack Rights Rotein 2.02 Rotein 1.000 Rote	DATE:	APRIL 01, 2020	0	WEDNESDAY	ESDA	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	DINNER	CY	CYCLE:	5	
Salisbury Steak   40z   5CO   100   170   VEGETARIAN   Ground Turkey   40z   Mixed Vegetables   112 cup   5CO   120b   665   Cheese   Ch	Prepared by	To the second of	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions		DL	Prod	Over
Potatoes Augratin 112 cup   Ext   1200   655    Mixed Vegetables   112 cup   5 Cn   12f0   160    Beans   1 cup   2 cp   100   200    Roll Colk Supervisor   1 cach   2 fp   100   120    Book Supervisor   1 cach   2 fp   100   120    Roll Colk Supervisor   1 cach   2 fp   100   120    Roll Colk Supervisor   1 cach   2 cach   100   120    Bread   4 slices   2 cach   1 cach   100   100    Bread   4 slices   1 cach		Salisbury Steak	4 oz	$\sim$	1700	170	VEGETARIAN		165	1/2	1
Nixed Vegetables   12 cup   5 Co   120	20	Potatoes Augratin	1/2 cup	X O	1206	165	Cheese		3	35	\
Beans	60	Mixed Vegetables	1/2 cup		(200	160	3.02	Mix Vegetables	160	Show.	<u></u>
Cake   1   1   1   1   1   1   1   1   1	7	Beans	1 eup	,7	1100	130	Potato Augratin	)	180	) I o	1
Cake         1 piece         2 bg.         50 b         RT         Mix Vegetables Margarine         1 pat           Drink w Vit C         8 oz         \$5 pk.           20p           Fr         Roll         Unsweet Drink         8 oz           Labeled           Labeled           Labeled           Labeled           Labeled           Last cart out:           Labeled           L	th	ROH Diead	1 each	RZ.	1500	RT	1 cup		RT	Sak	
Drink w Vit C   8 oz   55 p to   200   4f0   RT   Roll   Unsweet Drink   8 oz   1 tied by:   Meal Count Documentation   Staff   Staf	201						Mix Vegetables		33	12%	
Drink w Vit C   8 oz   55 p/co   126p   4C   Roll   Unsweet Drink   8 oz   Elector	W)	Cake	1 piece		1500	RT	1 cup	uit	RT	Den /2	
Hopulation Cook Supervisor  Food Service Manager  Food Service Manager  Fried by:    Population -ICE 589	, /	Drink w Vit C	8 oz		1260	2	Roll	넊	F	15.8%	
Cook Supervisor         MARSHALLS & Staff         Staff         Staff         First cart out:         600           Cook Supervisor         MARSHALLS & Labeled & Labeled & Labeled & Last cart out:         Labeled & Last cart out:         133 Cart out:         134 Cart out:	Portions ver	ified by:			Meal Cor	unt Docur		SERVICE DOCUMENTATI	NOI		
Cook Supervisor         MARSHALLS &         Labeled &         First cart out:         L6 b           Cook Supervisor         Call Backs         2.20x         Call Backs         2.20x         Refrigerated         Signature         A           Johnny Sack         HS SNACK         meal         Meal Counts         MEAL TRAY           Proteins         2.20x         Protein         1 oz         TEST         Test Sacks         MEAL TRAY           Bread         4 slices         Bread         2 slices         CALL         Action         CALL           Bread         4 slices         Bread         4 slices         BACK         Action         Cookie         Labeled &           Bread         4 slices         1 each         4 slices         BACK         Active         Active <t< td=""><td></td><td>· ·</td><td></td><td>Populs</td><td>ation 6</td><td>12</td><td>Staff A</td><td></td><td></td><td></td><td></td></t<>		· ·		Populs	ation 6	12	Staff A				
Cook Supervisor         MARSHALLS 6         Labeled & Last cart out:         Last cart out:         133C           Food Service Manager         Test Trays         2         2         Action of the control of the con		Athell		Population	-ICE S	39	5	First cart out: 160	0		-
Food Service Manager         Test Trays         2         Args         No         Args         No         Professor         Professor         Protein         1 oz         TEST         Test Sacks         Johnny Sack         MEAL TRAY           Proteins         2 · 2oz         Protein         1 oz         TEST         Test Sacks         MEAL TRAY           Bread         4 slices         Bread         2 · 2oz         BACK         Achie         BACK           Pruit         1 each         HYPER CALORIC         CALL         Back         Back </td <td></td> <td>Cook Supervisor</td> <td></td> <td>MARSHAL</td> <td>LS 56</td> <td></td> <td>Labeled &amp;</td> <td>Last cart out: 73</td> <td>0</td> <td>ı</td> <td></td>		Cook Supervisor		MARSHAL	LS 56		Labeled &	Last cart out: 73	0	ı	
Food Service Manager       Test Trays       2       Aces       No       Aces       No         Johnny Sack       HS SNACK       meal       Meal Counts       Meal Counts         Proteins       2 · 2oz       Protein       1 oz       TEST       Test Sacks         Bread       2 slices       Bread       2 slices       BACK         Pruit       1 each       HYPER CALORIC       CALL         Bread       4 slices       BACK         Bread       4 slices       BACK         Bread       4 slices       Cookie         Bread       4 slices       BACK         Cookie       1 each       TOTALS         Bread       1 each       Total         Bread       1 each       Total		4		Call Backs	P		Refrigerated	Signature	d		
Johnny SackHS SNACKSack mealJohnny SackMEAL TRAYProteins2 · 2ozProtein1 ozTESTAeal CountsBread4 slicesBread2 slicesCALLFruit1 eachHYPER CALORICCALLDrink1 each4 slicesBACKBread4 slicesBACKCookie1 eachTOTALSRefrigeratedRefrigeratedDrink1 eachTotalSBreidTotalSRefrigerated		Food Service Manage	r	Test Trays		d					
Proteins2 - 2ozProtein1 ozTESTProteinsBread4 slicesBread2 slicesTest SacksFruit1 eachHYPER CALORICCALLDrink1 eachProtein2 - 2ozBACKBread4 slicesLabeled & Labeled & CookieToTALSRefrigeratedCookie1 eachTOTALSRefrigeratedDrink1 eachToTALSRefrigerated	Prepared by:			HS SNACK	M	Sack meal	Johnny Sack Meal Counts	MEAL TRA	AY SET UP	J.P.	Т
Bread4 slicesBread2 slicesTest SacksDuantFruit1 eachHYPER CALORICCALLDrink1 each2 · 2ozBACKBread4 slicesLabeled &Cookie1 eachTOTALSRefrigeratedDrink1 eachYes		Proteins	2 - 2oz	Protein	1 02	TEST					Т
Fruit         1 each         HYPER CALORIC         CALL         BACK         BACK           Drink         1 each         4 slices         Labeled & Cookie         1 each         TOTALS         Refrigerated           Cookie         1 each         Totak         1 each         No         Drink		Bread		Bread	2 slices		Test Sacks	2	-	`.	
Drink1 eachProtein2 · 2ozBACKLabeled &Bread4 slicesLabeled &Cookie1 eachTOTALSRefrigeratedDrink1 eachYesNo		Fruit	1 each	HYPER CAI	ORIC	CALL		Duad	2	Vedans	.1
Bread 4 slices Labeled & Cookie 1 each TOTALS Refrigerated Drink 1 each Nes No		Drink	1 each	Protein	2 - 2oz	BACK				200	
Cookie 1 each TOTALS Refrigerated Drink 1 each Yes No				Bread	4 slices		Labeled &			ると	1
Drink 1 each Yes No				Cookie	1 each	$\neg$	Refrigerated	0.	0	- USS &	
	Rev 02/2020 mps			Drink	1 each			DYON S	-20th	2 Car	



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

100	10					Time	: AN	I Time	:17	30 E	PM
Shif	Checklist		Al	M	Pl	M :		Comme	ents		
			No	Yes	No	Yes					
All areas secure, no	evidence of thef	t									
Workers reported to	work, no open s	sores		<b>\sqr</b>		4					
	no skin ir	nfections		X		4					
	no diarrh	ea		X		V					
Kitchen is in good	general appearan	ce		X,		4					
All kitchen equipme	ent operational &	clean		X		V					
All tools and sharps	inventoried			X		V					
All areas secure, lig	hts out, exits loc	ked	Diches!	WITE T		1					
	DISH MA	CHINE	7	Гетр	eratui	re	Wash 150+	Rinse 18	80+	(3221)	
Temperature according to	manufacturer's specifi	cations			Break		152	191			
d chemical agent used in	Final Rinse				Lune	ch	55	105			
	TO FILE VALUE				Dinn	er	155	125			
	POT and PA	N SINK	1	Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	opm
Final Rinse Temps determ	ined by chemical agen	t used			Break		112	1/8	2,	Co.	pon
					Lunc	ch	1112	115		000	ppir
					Dinn	er	111	115	4	200 1	oppon
FR	EEZER and W	LK-IN	Te	mper	ature		Freezer 0°F	Walk-in		c-in 2	Part
							Or below	35-40 °F	1	10 °F	
Record temperature						AM	3	36	35		
Record temperature						PM	- 4.3	36	3~	) >	
	DRY STC		Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperature						AM	62	65			
Record temperature	s, Dry Storage A	reas		77		PM	62	65			
Water Temps & H	andwash Areas		AM		PN	Л					
			105-120	°F	105-12	20 °F					
			1/2		111						

Signature, Cook Supervisor (PM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE

### PRODU JIION SERVICE RECORD/COOK WOLLSHEET AURORA ICE PROCESSING UNIT



DATE:	APRIL 02, 2020		THURSDA	SDAY		BREAKFAST		CY	CYCL R:	יכ	
Prenared hv:	Menn Items	Serv	Amt Duca	Begin	Menu	Special Instructions	Diet For Health	alth	DIC	Prod	Over
		size	day i jimu	Prep	Temp	erdennet deut führlichten Latternicht ein. 188 miljeppiele erdem gewonden der		18	Temp	Qtv	Prod
Asser	Rice & Raisins	1 cup	204	BHS	183	VEGETARIAN	Bran Flakes	1 c	74	49	19
になっ	Pancakes	2 each	(000	0330	165	Eggs	C Eggs Pancakes	2 ea	16.5	Ors	10
1	Syrup	2 oz	355	2330	RT	2 each	2 each Diet Syrup	1	RT	1.67	d
	Turkey Ham, She	2 oz	27205	330	186	and the response with the second seco	Turkey Ham Se 3e	2 oz	186	3	d
^	Margarine	2 pats	14205	33	940		Margarine		107	12.2	
	Sugar	2 pkts	1465	0330	RT		Sugar Sub	2 pks	RT	8	Q
	Coffee	8 oz	0.35	0880	185		Coffee	8 oz	185	75.00 25.00	d
Hans	Milk 2%	8 oz	出る。	240	2		Milk 2 %	8 oz	2	MIT	Ø
)							Gammed Fruit	1/2 c	3	591.	0
Portions verified by:	fied by:			Meal Cou	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATI			
	1001		Population		7	Staff			1		
Signature	1 1 toptales		Population -ICE	1	528		First cart out:	ASA ASA	10		
\	Cook Supervisor		MARSHALLS 56	7. 56		Labeled &	Last cart out:	SST PSO			
Signature:	145		Call Backs	d		Refrigerated	Signature /	May	100		
	Food Service Manager	-	Test Trays	d		Yes No				1	
Prepared by:	Johnny Sack		HS SNACK		Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Z SET U		
1	Proteins	2 - 20z	Protein	702	TEST			,	Ş	\	
	Bread	4 slices	Bread	2 slices		Test Sacks	なぎ	T	× (	× ( ) .	_
	Fruit	1 each	HYPER CALORIC	ORIC	CALI		•			主	•
<u></u> 1,	Drink	1 each	Protein	2 - 2oz	BACK				(		
			Bread	4 slices		Labeled &	えらる		FES S	Horakes	
0000/00 mg			Cookie	1 each	TOTALS	rated	ひいていかの	7			
nev 02/2020 mps			Drink	1 each		Yes No	3 773 L	2			

### PRODU JION SERVICE RECORD/COOK WOLKSHEET **AURORA ICE PROCESSING UNIT**



200r \$ Over S Prod Chick 7 pan 1822 Down Secure Services™ Prod ess 500 Qty Salsa D MEAL TRAY SET UP Temp 10 0 1931 a CYCLE: ス DI 185. RTSERVICE DOCUMENTATION Zice 1020 1/2 c1/2 c1/2 c4 oz 1 ea 8 oz 1 oz 1 c 1 c Diet For Health Menu Items Spanish Rice Onions/Pepper First cart out: Diet Dressing Last cart out: Unsweet Tea Fajita Meat Refried Beans Pinto Beans Fresh Fruit DITIO Saba Signature Frilled 4 each Salad 1.5 cups Salsa 1 cup Rice Special Instructions Tortillas VEGETARIAN 2 Z Meal Counts Johnny Sack LUNCH 6 Staff( Refrigerated Test Sacks Meal Count Documentation Labeled & Jabeled & Yes Menu POC Temp Ē <u>[</u>28.] TEST BACK Sack CALL meal  $\mathbf{R}\mathbf{T}$ RT $\mathbf{R}\mathbf{T}$ Population -ICE 535 Population 59 40 0000 0000 686 1900 083 0800 Begin 693 THURSDAY 4 slices Prep 2 slices 2 - 2oz Ğ 1 ozHYPER CALORIC MARSHALLS 18 B Call Backs HS SNACK はののほ Test Trays Amt Prep 88 88 5 Protein Protein 4 slices Bread Bread  $1/2 \mathrm{\,cup}$ 1/2 cup1/2 cup1/2 cup 1/2 cup 2 - 20z2 each 1 piece 1 each 1 each Serv Size 4 oz 1 oz8 oz APRIL 02, 2020 Food Service Manager Menu Items Johnny Sack Cook Supprvisor Onions/Peppers Refried Beans Proteins )e yad Spanish Rice Bread Unsweet Tea Drink Fruit Fajita Meat White Cake Dressing Portions verified by: Tortilla Grilled Salad Salsa

Niche

CHINDON

7

Siden

hidem

Prepared by:

DATE:

andone

partieta

Tawa

Signature:

Signature

D.man

yenca

Beans

404

S Z

Yes

TOTALS Refrigerated

1 each 1 each

Cookie Drink

Rev 02/2020 mps

Prepared by:

### PRODL JTION SERVICE RECORD/COOK WO. JSHEET AURORA ICE PROCESSING UNIT



Secure Services TA

DATE:	APRIL 02, 2020	0	THURSDA	SDAY		DINNER		CYCLE:	品品	ಸರ	
Prepared by:	Menu Items	Serv	Amt Pren	Begin	Menu	Special Instructions	Q	lth	DI	Prod	Over
		size	Joseph Communication of the Co	Prep	Temp		Menu Items		Temp	Qty	Prod
3	Turkey Salami	3 oz	SS	1300	y B	VEGETARIAN	Sliced Turkey	4 oz		Span	E.
rve	Cheese, Sliced	1 oz	3	1600	R	Cheese Lettuce	Lettuce	1 c	35	3	Cg.
W	Macaroni Salad	1/2 cup	300	1360	33	3 02	3 oz Macaroni	1/2 c	25	5 Kenn	
2/	Corn Salad	1/2 cup	(CO	Done	25	Macaroni Salad Broccoli	Broccoli	1 c	09	- Ray	/
7	Mustard	1 pkt	1/20	1336	RT	1 cup	1 cup Mustard	1 pkt	RT	1/2	
D.	Mayo	1 pkt	1/200	(330	X	Bread	Bread Canned Fruit	† — —	9	12/	/
27	Bread	2 slices	& &	15.30	RT	4 slices Bread	Bread	2 sl	RT	525	
7 Zt	Lettuce & Onion	1/2 cup	8	Done	38		Onion	1 sl	38	170b	2
<i>H</i>	Drink w/Vit C	8 oz	15EK	1260	10		Unsweet Drink	) zo 8	9	15	
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	INTATION			
			Population	_	47	Staff 5	3	4.	) (		
Signature:	STONE ST	\	Population -ICE	-ICE 5	16		First cart out:	545			
	Cook Supervisor		MARSHALLS	ILS SC	\	Labeled &	Last cart out:	501	0		
Signature:	165		Call Backs	φ	1	Refrigerated	Signature		rech	J	
	Food Service Manager	r	Test Trays	H		Yes No					
Prepared by:	Johnny Sack		HS SNACK	×	Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U		
	Proteins	2 - 2oz	Protein	1 oz	TEST		()	10 0. M	Ď,	office	1000
	Bread	4 slices	Bread	2 slices		Test Sacks			) -	+	}
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Hoyard	Jarla d	2	0	2
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices		Labeled &					
			Cookie	1 each	TOTALS	Refrigerated	C,		( )		*
Rev 02/2020 mps			Drink	1 each		Yes No		2	3	5	3



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	F	\M	PN	/I		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X	A Mel						
Workers reported to work, no open sores		X		X					
no skin infections	3	1		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		メ		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	,	Temp	eratur	e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications	i i		Break		156	191			
d chemical agent used in Final Rinse			Lunc	h	150	195			
	3		Dinn	er	155	187		*****	_
POT and PAN SINK		Temp	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 F	nm
Final Rinse Temps determined by chemical agent used			Break	fast	Ide IL	lased 1	19	2000	200
			Lunc	h	112	115	• •	201	POM
	2		Dinn	er	117	116		200	
FREEZER and WALK-IN	Т	emper	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	TV
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.5	36,5	38	3/2	
Record temperatures, Freezer and Walk-ins				PM	-1.2	37.1	3	7.4	
DRY STORAGE	Temp	eratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	70	<b>65</b>			
Record temperatures, Dry Storage Areas				PM	63	63			
Water Temps & Handwash Areas	AN		PN						
	105-12	20 °F	105-12	0 °F					
	178								

Signature, Cook Supervisor (AM)

DATE

COOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

### PRODU STION SERVICE RECORD/COOK WOLKSHEET AURORA ICE PROCESSING UNIT



DATE:	APRIL 03, 2020	20	FRIDAY		BR	BREAKFAST		CAC	CVCT.R:	10	Γ
	_	No.		Desir	J. C.	Choose I Indian					
Prepared by:	Menu Items	A Tac	Amt Prep	1	Menu	Special instructions	ם ו		DI	Prod	Over
		SIZE		Frep	Temp		Menu Items	Table Chings	Temp	Qty	Prod
ZE/	Dry Cereal	1 cup	25cc	020	12-1	VEGETARIAN	Dry Cereal	1 c	121	1	١
			1			Col Eggs	Peanut Butter	1 02	121	1	1
lens	Meat Gravy	1/2 cup	1,500	0330	180	2 each	2 each Grilled Potatoes	-	\$	8	- 62
	Grilled Potatoes	1/2 cup	105	0330	149		Bread	1 sl	5	S S	9
marla	Biscuit	1 each	265	\$ 30	RT		Margarine	1pat	33	13,000	1 60
Bayen a	Margarine	1 pat	1.28cy	0.100	33		Sugar Sub	+-	121		
	Sugar	2 pkts	. Her	90/10	RT		Coffee	8 oz	28	1	1
	Coffee	8 oz	13009	OMOO	185		Milk 2%	-	32	1	j
McAssel	Milk 2%	8 oz	6150+	Or 3b	32		Fresh Fruit		12		
Portions verified by:	fied by:			Meal Co	Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIO			
			Population		591	Staff			Ĭ		
Signature:	1245		Population -ICE	1-ICE 536	9.	B	First cart out:	200	es.e		
	Cook Supervisor		MARSHALLS	1		Labeled &		1 NO			
Signature:	A losque		Call Backs			Refrigerated					
	Food Service Manager	ger	Test Trays	7		(Yes) No	,				
Prepared by:	Johnny Sack	S	HS SNACK		Sack	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	SET U	۵.	
Maranae	Proteins	2 - 2oz	Protein	1 02	TEST			6			
wharehas s	Bread	4 slices	Bread	2 slices		Test Sacks	Sel1+	<b>25</b> 2		かどう	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	7,0	Sugar			<b>3</b>	
_	Drink	1 each	Protein	2 - 2oz	BACK	2					
			Bread	4 slices		Labeled &	のどのよ		Cerest	133	
			Cookie	1 each	TOTALS	Refrigerated			)		
Rev 02/2020 mps			Drink	1 each		(Yes No					

### PRODUCTION SERVICE RECORD/COOK WC\_KSHEET AURORA ICE PROCESSING UNIT



10 cm   HO     10 CO   14 C   15 CO	DATE:	APRIL 03, 2020	0	FRIDAY	I A		LUNCH		CA	CVCI.E: 5	ī	
Menu Items   Service   Amt Prep   Degr   Menu Items   Dit   Prop   Prep   Pre					[-							
Chicken Stir-Fry   1 cup   140   150   145   260   140   30 a Pass & Garresse   12 cup   12	pared by:	Menu Items	Size	Amt Prep		Menu Temp	Special Instructions		alth	DL	Prod	Over
Rice   112 cup   120 cup	La success	Chicken Stir-Fry	1 cup	140 112	00	175	VEGETARIAN	Baked Chicken		177	3 6	r icha
Peas   112 cup   120   140   140   150   140   170	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Rice	1/2 cup	50 (18	2008	140.	% Cheese	Rice	1/2 c	13	3 6	1
Discuit   112 cmp   120 lbs O830   145   Peas Biscuit   1 each   1 box   C930   RT   Peas Biscuit   1 each   1 box   C930   RT   Peas Biscuit   1 each   1 box   C920   C40   C	2 C	Peas	1/2 cup	120 (18	0830	140	3 oz	Peas & Carrets	1 0	12	( P. P. C.	1
Biscuit   1 each     Oct   C3C   RT   Peas Biscuit   1 ea   La   La   La   La   La   La   La		Corn	1/2 cup	-	Œ80	175		Corn	1/2 c	176	1000	1
Margarine         1 pat         1 CD         CEC         35         1 cup         1 cup         4 C         4 C           Unsweet Tea         8 oz         4 C         CCO         4 C         Unsweet Tea         8 oz         4 C         4 C           Unsweet Tea         8 oz         4 C         CCO         4 C         Unsweet Tea         8 oz         4 C         4 C           Unsweet Tea         8 oz         4 C         CCO         4 C         Unsweet Tea         8 oz         4 C           The control of the co	Mornin	Biscuit	1 each	1000	0830	RT	Peas	Biscuit	1 ea	Z	900	T,
Pudding   1/2 cmp   1/2	) John	Margarine	1 pat	10	080	35	1 cup				-	1
Unsweet Tea   8 oz   4 O O O O		Pudding	1/2 cup	Beck		2	ă		1/2.c	3	7	1
Head by:    Population   Seq   Staff		Unsweet Tea	8 oz	2	0800	B		Unsweet Tea	000	3	S	1
Population ICE 533   First cart out: 1020     Cook Supervisor   MARSHALLS 56   Labeled & Last cart out: 145     Cook Supervisor   MARSHALLS 56   Labeled & Last cart out: 145     Food Service Manager   Test Trays 4   Refrigerated	zions veri	fied by:				unt Docur	mentation	SERVICE DOCUM	TENTATION			
Lend       Population -ICE       3.2       Labeled & Labeled & Labeled & Labeled & Last cart out:       II45         Cook Supervisor       Call Backs       A Signature       Call Backs       A Signature       A Signature       A Supervisor         Johnny Sack       A Supervisor       Labeled & Labeled & Last Trays       Sack       Johnny Sack       Meal Counts       A Supervisor       A Supervisor         Johnny Sack       A Sices       HS SNACK       Meal Counts       Meal Counts       Meal Counts         Proteins       2 · 2oz       Protein       1 oz       Test       Test Sacks       Coput       Pers         Fruit       1 each       Protein       2 · 2oz       BACK       Labeled & Shies       Sack       A Shies         Bread       4 slices       Back       Labeled & Shies       A Shies       A Shies       A Shies         Bread       4 slices       Total.       A Shies       A Shies       A Shies       A Shies	,	(		Popul		584	Comments of			1		
Cook Supervisor  Call Backs  Food Service Manager  Johnny Sack  Johnny Sack  Fruit  Drink  Drink  Cooke  Drink  Drink  Cooke  Drink  Drink  Drink  Cooke  Drink  Dr	ature:	Leuna		Population		133	)	First cart out:	1020	$\circ$		
Food Service Manager Test Trays (1)  Johnny Sack SCO HS SNACK Infeal Proteins 2 - 20z Protein 1 oz Pruit 1 each HYPER CALORIC CALL Drink 1 each Protein 2 - 20z Bread 4 slices Protein 2 - 20z BACK Socke 1 each Protein 2 - 20z BACK Socke 1 each Protein 2 - 20z BACK Socke 1 each 4 slices Protein 1 each 4 slices Bread 4 sli		Cook Supervisor		MARSHAI		56		Last cart out:	1142			
Food Service Manager Trest Trays (1)  Johnny Sack Lohnny Sack Meal Counts  Froteins 2 - 2oz Protein 1 oz TEST  Bread 4 slices  Bread 4 slices  Bread 4 slices  Cookle 1 each Protein 2 - 2oz  Bread 4 slices  Cookle 1 each Pringerated  Fig. 1  Sack Lohnny Sack MEAL TRAY SET II  April 1 each HYPER CALORÍC CALL  Bread 4 slices  Cookle 1 each TOTALS Refrigerated  Yes No Tiles  Fig. 1  Sack Lohnny Sack MEAL TRAY SET II  April 1 each HYPER CALORÍC CALL  Bread 4 slices  Cookle 1 each TOTALS Refrigerated  Yes No Tiles  Fig. 1  Sack Sacks  Cookle 1 each TOTALS Refrigerated  Yes No Tiles  Fig. 1  Fig. 1  Fig. 1  Fig. 1  Fig. 1  Fig. 1  Fig. 2  Fig. 1  Fig. 2  Fig. 1  Fig. 2  Fig. 1  Fig. 1		$\sim$	$\gamma$	Call Backs				Signature	How	200		
Johnny SackEHS SNACKRealJohnny SackMeal CountsMEAL TRAY SET of Meal CountsProteins2 · 2ozProtein1 ozTESTCotalBread4 slicesBread2 slicesCALLCALLDrink1 each4 slicesBACKLabeled & StrigeratedTOTALSRefrigeratedCookfe1 eachTOTALSRefrigeratedTotalsTotalsBrink1 each1 eachTotalsRefrigeratedTotals		Food Service Manager	ľ	Test Trays	, –			0	1			
Bread       4 slices       Bread       2 slices       TEST       Test Sacks       Coput       Test         Fruit       1 each       HYPER CALORIC       CALL       BACK       BACK       Labeled & Stirgerated       Stire Py	ared by:		20	HS SNACI	K	Sack	Johnny Sack Meal Counts	ME	AL TRA	Y SET U	l d	
Bread4 slicesBread2 slicesTest SacksCop.Fruit1 eachHYPER CALORICCALLDrink1 eachProtein2 - 2ozBACKBread4 slicesLabeled & SefrigeratedCookie1 eachTOTALSRefrigeratedBrink1 eachTotals	erel	Proteins	2 - 20z	Protein	1 oz	TEST						T
Fruit 1 each HYPER CALORIC CALL  Drink 1 each Protein 2-2oz BACK  Bread 4 slices  Cookie 1 each TOTALS Refrigerated  Wink 1 each  No Zie		Bread	4 slices	Bread	2 slices		Test Sacks/		(-			
Drink 1 each Protein 2 - 2oz BACK  Bread 4 slices  Cookie 1 each TOTALS Refrigerated  Wink 1 each No Zite		Fruit	1 each	HYPER CA	LORÍC	CALL	\		tens	<i>,</i>	Loons	
Bread 4 slices Labeled & Sivery Cookie 1 each TOTALS Refrigerated +  No Sivery		Drink	1 each	Protein	2 - 2oz	BACK	_					
Cookie 1 each TOTALS Refrigerated + Yes No ZiC				Bread /	4 slices		Labeled &	Tiple		1	-	
Prink 1 each Yes No 2:5				Cookie	1 each		Refrigerated	+		(A)	seur	
	/2020 mps			Drink	1 each			2		)		

### PRODL JTION SERVICE RECORD/COOK WO. ASHEET AURORA ICE PROCESSING UNIT



DATE	APRIL 03, 2020		FRIDAY	Y		DINNER		CYCLE:	LE:	ಸ	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	D	and the same of th	DI	Prod	Over
,		size		Prep	Temp		Menu Items		Temp	Qty	Prod
Perez-	Tuna Salad	1/2 cup	7PM5	1300	38,	VEGETARIAN	Tuna	4 oz	200	-	9
12021	Grilled Potatoes	1/2 cup	SMAS	1000	1990	46° Egg Salad	46 Egg Salad Steam Potatoes 1/	1/2 c	1810		Ó
Ng07,	Pinto Beans	1 cup	12 Pms 1100	100	2040	1/2 cup	1/2 cup Pinto Beans	1 c	340	~	Ø
アケア	Coleslaw	1/2 cup	30,00	1400	376		Coleslaw	1/2 c	355	_	Ø
HOSSain-Ketchup	. Ketchup	2 pkts	配にろ	1400	RT.	Pinto Beans	Pinto Beans w Diet Dressing		12	32.	Ø
Davidi	Bread	2 slices	26,ns	1400	RT	1.5 cups	Creem Beans	1/2 c	400	-	8
ここ	Drink w/Vit C	8 oz	, 40CS	1300	38		Bread	2 sl	RT	25.75	
			1	1		2	Unsweet Drink	8 02	350		Ø
Portions verified by:	ified by:			Meal Co	ant Docur	Count Documentation	SERVICE DOCUMENTATION	INTATIO			
	(		Popul	Population $589$		Staff   6					
Signature:	I. Ell	M	Population -ICE $633$	-ICE 53	W		First cart out: $\mathcal{U}$	1520			
	Cook Supervisor	) >	MARSHALLS 5	75 ST		Labeled &	Last cart out:	1635			1
Signature:	4. Cosques		Call Backs	9		Refrigerated	Signature /	// t	1/1	B	6
J	Food Service Manager	C.	Test Trays	7		(Yes/ No		3			
Prepared by:	Johnny Sack		HS SNACK	Σ	Sack/ meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U	_ 	
	Proteins	2 - 2oz	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	State /	(olesio)		- 220 20	Q
	Fruit	1 each	HYPER CALORIC	LORIC	CALL			5	<u>}</u>	•	-
	Drink	1 each	Protein	2 - 2oz	BACK						
1			Bread	4 slices		Labeled &	Noors		()	-	
1			Cookje	1 each	TOTALS	Refrigerated			5/ecol	8	
Rev 02/2020 mps			Drink	1 each		Yes					







### **FOOD SERVICE**

UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Shift	Checklist	AM	P	M		Comme	nts		
		No Y	s No	Yes					*
All areas secure, no	evidence of theft	k	100						
Workers reported to	work, no open sores	N X		X					
	no skin infections	X		X					
	no diarrhea	K		X					
Kitchen is in good ge	eneral appearance	X		X					
All kitchen equipmen	nt operational & clean	X		X					
All tools and sharps i	inventoried	X		X					
All areas secure, ligh	ts out, exits locked			X					
	DISH MACHINE	Ter	nperatu	re	Wash 150+	Rinse 18	10+		
Temperature according to m	anufacturer's specifications		Break	cfast	155	190		`	
d chemical agent used in	Final Rinse		Lun	ch	150	180		-	
			Din	ner	156	191			_
	POT and PAN SINK	Ten	nperatu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determin	ned by chemical agent used		Break	cfast	1/3	170		200	
			Lun	ch	112		15	200	00
			Din	ner	171	171	100	200	
FRE	EZER and WALK-IN	Temr	erature		Freezer 0°F	Walk-in	Wal	k-in 2	1.1
					Or below	35-40 °F	35-	40 °F	
	Freezer and Walk-ins			AM	-1.5	76.5	38.	4	
Record temperatures,	Freezer and Walk-ins			PM	-1.5	38.8	39	,3	
	DRY STORAGE	Temperat	ure 45-	80 °F	Spice Room	Store Rm			
Record temperatures				AM	70	65			
Record temperatures,	Dry Storage Areas			PM	64	63			
Water Temps & Ha	ndwash Areas	AM	P						
	ì	105-120 °F	100 1	20 °F	i.				
		175°	128					1	

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

### PROD\_UTION SERVICE RECORD/COOK WO\_XSHEET AURORA ICE PROCESSING UNIT



Prepared by:	APRIL 04, 2020	C	SATURDA	RDAY		BREAKFAST		CYC	CYCLE:	rc	
	Menu Items	Serv	Amt Prep		Menu	Special Instructions	Diet For Health		DI	Prod	Over
		SIZE		Prep	Temp		Menu Items	Andrews of the public services	Temp	Qty	Prod
	Oatmeal	1 cup	1408	0430	1880	VEGETARIAN	Oatmeal	1 c	38		2,000
2	Scrambled Egg	1/2 cup		0400	1430	Scrambled Eggs Turkey Ham	Turkey Ham	2 oz	0261	1	X
	w T-Ham		1. Scare	0400	193°	1/2 cup			800	Ι,	7
Morking 17 City	Cinnamon Roll	2 each		0030	1490	,	Fresh Fruit	1 ea	390	50cg W/A	4/0
Jelly		l pkt	2 Stor Oloc	0300	RT		Diet Jelly	2 pkts	RT	FV) E.	***
Agostur B	Biscuit Tortilla	1 each	Score	JH40	RT		Bread	2 sl	RT		WA
	Margarine	1 pat	Scake	0330	30%		Margarine	1 pat	340		MA
Su	Sugar	2 pkts	Socak	0330	RT		Sugar Sub	2 pkts	RT		WA
Ŝ	Coffee	8 oz	. Socak	0.400	1730		Coffee	-	1730	11/2	2/4
Mi	Milk 2%	8 oz	783	0270	3%		Milk 2%	8 oz	390		W/Z
Portions verified by:	d by:			Meal Cor	ant Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
			Population	ation 582	7	Staff Z					
Signature:	1 1 sell		Population -ICE	1-ICE 5729	5,		First cart out:	28/15			
CO	Cook Supervisor		MARSHALLS	Trs 23		Labeled &	Last cart out: /	2190			
Signature:	Josann		Call Backs 4			Refrigerated	Signature	May	0		
FOC	Food Service Mariager		Test Trays?	C		res No					
Prepared by:	Johnny Sack		HS SNACK	×	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	r set u	<u></u>	
	Proteins	2 - 2oz	Protein	1 02/	TEST		Combbed Cac	3		1011.0	
	Bread	4 slices	Bread	2 shces		Test Sacks	_	Yourson (		32 Sap	J.
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		مرارمهما	1/2 = 1		Magam	گ
_}	Drink	1 each	Protein /	2 - 2oz	BACK		`				
\			Bread	4 slices		Labeled &	PONIA		Cahmed	<b>(</b> 0)	
\			Cookie	1 each	TOTALS	Refrigerated			)	-	
Rev02/2020 mps			Drink	1 each		(Yes No					

## PROD\_ STION SERVICE RECORD/COOK WC\_KSHEET AURORA ICE PROCESSING UNIT



		Over	Prod	nag	2page	1	288	1	Pan	-1	1														
I VICES	2	Prod	Qty	32 son	Il pan	lopen	Span	-	e1 50	2 bag	9							-di		Popu	Salad				3
	CYCLE:	DI	Temp	1700	1787	160	1700	40	40	RT	8.	NO				euad		Y SET U						(-	Dam
,	CY	alth	NS	4 oz	1 c	1/2 c	1/2 c	1/2 с	1 sl	1 sl	8 oz	TENTALI		0101	1125	H		MEAL TRAY SET UP		I alle	ONIONS		7		
		Diet For Health	Menu Items	Chicken Patty	38°Cheese Pinto Beans	3 oz Green Beans	Steam Potatoe	Lettuce	Onion	Bread	Unsweet Tea	SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature		ME		Ocean bear	חונים דבמהם		Patty Oliclan	J. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2.	_
	LUNCH	Special Instructions		VEGETARIAN	38°Cheese	3 oz						nentation	Staff (19)		Labeled &	nted	(Yes) No	Johnny Sack Meal Counts		Test Sacks/	\	_	Labeled &	Refrigerated	Yes No
		Menu	Temp	1700	182	1.00.1	0-0F)	P.	40	RT	40	Meal Count Documentation	32	e	56			Sack	TEST		CALL	BACK		TOTALS	
	DAY	Begin	Prep	0830	0000	0800	0700	06030	0900	0900	080	Meal Co	Population 582	-ICES 2			3	<u> </u>	1 oz	2 slices	ORJC	Z- 20Z	4 slices	1 each	1 each
	SATURDAY	Amt Prep		402	(50 lbs 0 600	So ibs OBro	\$0.165 ofto	362	[bad	52 bad 0900	40 ,		Populs	Population -ICE526	MARSHALLS	Call Back	Test Trays	HS SNACK	Protein	Bread	HYPER CALORY	Protein	Bread	Cookie	Drink
	0	Serv	size	4 02	1 cup	1/2 cup	1/2 cup	1/2 cup	1 slice	1 each	8 oz						T	(	2 - 2oz	4 slices	1 each	1 each			
	APRIL 04, 2020	Menu Items		Chicken Patty	Pinto Beans	Green Beans	Potato Sulud	Lettuce	Onion	Hamburger bun	Unsweet Tea	ified by:	(	Leyed	Cook Supervisor	4) Chaques	Food Service/Manager	Johnny Sack	Proteins	Bread	Fruit	Drink			
	DATE	Prepared by:		Philoren	Francis	Naridad	2000	.~		-lam	Gidan	Portions verified by:		Signature:		Signature:		Prepared by:							Rev 02/2020 mps

Secure Services TH PROD TION SERVICE RECORD/COOK WC KSHEET AURORA ICE PROCESSING UNIT SATURDAY DATE: APRIL 06 2020

DATE	APRIL 06, 2020		SURENDAY	No.		DINNER		CYC	CYCLE:	5	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health		DI	Prod	Over
		SIZE		- Prep	Temp		Menu Items		Temp	-Qty	Prod
Feren 1	Red Beans and	1 cup	Spns	1100	Š	VEGETARIAN	Beef Patty	4 02	187	150	0
5	Polish Sausage		4 bx	1100	209°	Red Beans Red Beans	Red Beans	10	Color	222	0
1 / Brico	Rice	1/2 cup		1100	203	2 cups Rice	Rice	1/2 c	3	SIZIN	_
KCANMON Hominy	Hominy	1/2 cup	STAP	1320	1970		Carrots		IJ	1721	0
Lakesin	CALCESTAL Tossed Salad	1/2 cup	Hains	ideo	36	Rice	Tossed Salad	1/2 с	26	197	0
POLYTIO -	Dressing	1 oz		inoo	RT	1 cup	Diet Dressing	1 oz	E.F.	(5)	0
Takmi -	Tortilla	2 each	365	[400]	RT		Tortilla	1 ea		355	0
Lailesson- White Cake	White Cake	1 piece		1400	RT		Canned Fruit	1/2 c	1	1.05	0
HOSSOIN	HOSSair Drink w/Vit C	8 oz	, Yours	1300	340		Unsweet Drink	8 02	340		
Portions verified by:	ified by:	/		Meal Co	Meal Count Documentation		SERVICE DOCUMENTATION	ENTATIO	Z		
		\	Popule	Population $58 \%$	ري.	瓦			1		
Signature: 1	A. NONTA	7	Population -ICE 5	-ICE 5%	బ్బ		First cart out:	1600			
	Cook Supervisor		MARSHALLS	LS 63		Labeled &		181			1
Signature:	X bagine		Call Backs	D		Refrigerated	Signature	A	7	5	\
<i>J</i>	Food Service Manager		Test Trays	ل		No			7	2	1
Prepared by:	Johnny Sack	/	HS SNACK	k.al	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SETU		
ı	Proteins	2 - 2oz	Protein	1 02	TEST					12707	100
	Bread	4 slices	Bread	2 slices		Test Sacks		•		25.52	2
•	Fruit	1 each	HYPER CALORJE	ORJE	CALL		5	Sake		<u> </u>	
	Drink	1 each	Protein	2 - 2oz	BACK				C	Á	
			Bread	4 slices	, 7	Labeled &			C1/00/C1	Ç	
_			Cookié	1 each	TOTALS	Refrigerated	3		Savesage	Seg. R	
Rev 02/2020 mps			Drink	1 each		Yes/ No				i	
											1





### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 4-5-20				Time	:0143 AM	A Time	: 17	720 P	PM
Shift Checklist	A	M	PI	M		Comme	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		V		X					
no skin infection	s	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	100	SALULA SA		X					
DISH MACHINI	3	Temp	eratu	e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications		•	Break		152	181			
d chemical agent used in Final Rinse	M.		Lun	ch	155	185			
	3		Dinn	er	151	188			
POT and PAN SINE		Temp	eratur	·e	Wash 110 °F+	Rinse 110	°F+	200 p	nm
Final Rinse Temps determined by chemical agent used			Break		1/2	115			
	6		Lune	ch	110	115		200	ppm
			Dinn		113	110			PPM
FREEZER and WALK-IT	T	empe	rature		Freezer 0°F	Walk-in		k-in 2	1111
December of the control of the contr	-		-	43.6	Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3	36	3	9	
Record temperatures, Freezer and Walk-ins  DRY STORAGE	100		4= .	PM	G : P		3,	5	
	Temp	eratu	re 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas	-			AM	62	64			
Record temperatures, Dry Storage Areas	+	-		PM	64	63			
Water Temps & Handwash Areas	AN	1	PN	/I					
•	105-12		105-12						
	1/6	2	120	200					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

### PRODUCTION SERVICE RECORD/COOK WO XSHEET AURORA ICE PROCESSING UNIT



DATE:	APRIL 05, 2020		SUNDAY	AY		BREAKFAST		CXC	CYCLE:	ಸರ
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	à	Г	DI	
		SIZE		Frep	Temp		Menu Items	-	Temp	Qty Prod
45/2	Cream of Rice	1 cup	10 H	0000	182	VEGETARIAN	Bran Flakes	1 c	12	Hamph
3	Scrambled Eggs	1/2 cup	をある	0900	140	Scrambled Eggs	Peanut Butter	1 02	RT	51
3	w/T-sausage		YA 7		(	1/2 cup	1/2 cup Diet Jelly	2 pkts	RT	10.01
*	Salsa	1/2 cup	4 ans	8	40		- Paris			
Tangam)	Tortilla	2 each	350	0255	RT		Bread	1 s1	RT	SIRA
	Apple CoffeeCake	1 piece	1972	B	RT		Fresh Fruit	1 ea	RT	2
A	Sugar	2 pkts	YH BK	880	RT		Sugar Sub	2 pkts	RT	0000
Hely Kuy Coffee	Coffee	8 oz	035	826	000		Coffee	8 oz	186	0350
2000	Milk 2%	8 oz	(204)	子名	40	I	Milk 2 %	8 oz	20	DES.
Portions verified by:	fied by:			Meal Cor	int Docum	Count Documentation	SERVICE DOCUMENTATION	TENTATIC		
_	100		Population	N	2	Staff Ø				
Signature:	- Whating		Population -ICE	-ICE 52(	۵Ć	,	First cart out:	480		
	Cook Supervisor	N	MARSHALLS	JYST!		Labeled &	Last cart out:	38		48
Signature:	A brown		Call Backs	(A)		page	Signature 4		Ja	
	red Del vice Manager		rest rrays	b		/Yes / No				
Prepared by:	Johnny Sack		HS SNACK	<b>→</b>	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET U	P
	Proteins	2 - 2oz	Protein	100	TEST		V			
	Bread	4 slices	Bread /	2 slices	1	Test Sacks	S.	N. P	7	している。
	Fruit	1 each	HYPER CALORIC	ORIC	CARIL		)	<b>'</b>		5
	Drink	1 each	Protein	2 - 20z	BACK					/
			Bread	4 slices		Labeled &	Mount		2	E
Box 00/000			Cookie	1 each	TOTALS	ated	) 25		B	9
rice oz/zozo mps			Drink	l each	7	Yes	22			

### PRODU STION SERVICE RECORD/COOK WOLKSHEET AURORA ICE PROCESSING UNIT



DATE:	APRIL 05, 2020	0	SUNDAY	AY		LUNCH		CYC	CYCLE:	ದ	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth	DL	Prod	Over
	Turkey Bologna	4 oz	130 125 125	0930	38	VEGETARIAN	Turkey	4 oz	8	200	
Miefon	Potato Salad	1/2 cup	lozan	0630	40	ψ° Cheese	الله Cheese Steam Potato	1/2 с	163.1	lon	*
Por local	Coleslaw	1/2 cup	topan	0830	40	3 oz	3 oz ColeSlaw w/dressing 1 c	ng 1 c	40	1 pan	1
			-				Green Beans	1 c	1650	loan	
/ Africhal	Lettuce	1/2 cup	lepan	070	36		Lettuce	1/2 c	85	Coan	1
13 to 60	Onion	1 slice	- B	0960	35		Onion	2 sl	B	-82	1
J. J	Mayo	1 pkt	2,05	0800	$\mathbf{RT}$		Mustard	1 pkt	QT.	7d by	1
3	Bread	2 slices	52 bad	0000	RT		Bread	2 sl	RT	S B	]
Aidem	Unsweetened Tea	8 oz	140	0800	40	1.	Conned Fruit	1/2 c	77	440	
							Unsweet Tea	8 oz	40	Ch	1
Portions verified by:	ified by:			Meal Cor	int Docur	Count Documentation	SERVICE DOCUMENTATION	FENTATIC	Z Z		
_			Population	ation 582	33	Staff $\phi$					
Signature:	Level		Population -ICE $536$	· -ICE 83	lo de	/	First cart out:	DEQ!	^		
	Cook Supervisor	`	MARSHALLS	TS E	0	Labeled &	Last cart out:	140			
Signature:	t. Josque		Call Backs	<i>w</i>	,	Refrigerated	Signature	X	1acl		
	Food Service Manager	٠,	Test Trays	3		Yes No					
Prepared by:	Johnny Sack	/	HS SNACK	Σ	/Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	r set u	A A	
	Proteins	2 - 2oz	Protein	1 øz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	- Huce	Slaw		Dota	R
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	\		)		Salad	9
	Drink	1 each	Protein	2 - 2oz	BACK	\			(		
			Bread	4 slices		Labeled &	CMEN		HO	ead	
\			Cookie	1 each	TOTALS	Refrigerated	The Park			Å,	
Rev 02/2020 mps		9	Drink	1 each		Yes No	10000 i				

## PROD\_ STION SERVICE RECORD/COOK WG\_KSHEET

## AURORA ICE PROCESSING UNIT



Secure Services m

	B										
DATE	APRIL (CE) 2020		SALEREDACY	NO POR		DINNER		CX(	CYCLE:	က	
Prepared by:	· Menu Items	Serv	Amt Pron	ı	Menu	Special Instructions	Diet For Health	alth	DL	Prod	Over
		size	dor r army	Prep	Temp		Menu Items	ls st	Temp	Qty	Prod
Jamo	Chicken Leg Qt	4 oz	11 PMS	110c	189	VEGETARIAN	Baked Chicken	4 oz	1840	2Ph	0
SING Potatoes	- Potatoes	1/2 cup	6Pns	NOO	<u>0</u>	& Peanut Butter Steam Potatoe	Steam Potatoe	1/2 c	1828	177	0
SINGH	Cabbage	1/2 cup	57ng	8	203	3.02	3 oz Cabbage	1 c	2630	282	0
811164	Mixed Vegetables	1/2 cup	4 PMS	ne	2010		Mix Vegetable	1 c	000	(nd 1	0
FLAM	Roll	1 each	20ins	140	RT	Bread Roll	Roll	1 ea	TSI	25,7	0
PAR S	Margarine	1 pat	1,5cs	00h1	38,	4 slices	Fresh Fruit	1 ea	280	2	0
Caliera	Chocolate Cake	1 piece	2bsc	14 BC	RT						
	Drink w/Vit C	8 oz	14054	1300	33	Ct Grape Jelly	C Grape Jelly Unsweet Drink	8 oz	in the		0
Portions verified by:	ified by:		8	Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	N		
	(		Population	0.5	769	Staff 15					
Signature:	T. 1887	9	Population -ICE	-ICE 526	9,0		First cart out:	1545			
	Cook Supervisor	1	MARSHALLS	JS ST		Labeled &	Last cart out:	1630			1
Signature:	To Engline		Call Backs	20		Refrigerated	Signature	A. R	1	M	
	Food Service Manager		Test Trays	1		Yes No				1	
Prepared by:	Johnny Sack		HS SNACK	2	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	Y SET U	er Er	
	Proteins	2 - 2oz	Protein	1 oz	TEST			= 5			
	Bread	4 slices	Bread	2 slices		Test Sacks		- 2	^	appadd 2)	300
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		Ves	いない	)		3
	Drink	1 each	Protein	Z- 20z	BACK						
			Bread	4 slices		Labeled &	ر ک ک		5	()	
\			Cookie	1 each	TOTALS	Refrigerated			\(\bar{\}\)	いて、うがかし	_
Rev 02/2020 mps			Dripk	1 each		Yes			)		