



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date: 15 October 2019
DAY MONTH YEAR

Time: 12:00 pm
TIME

Rep. Crow Staff: Veronica Marceny & Kevin Vargas, Constituent Liaisons
NAME POSITION

Other Governmental Staff:
NAME POSITION

GEO Employee:
NAME POSITION

ICE Employee: Christopher Jones, SPOD, Michael Williams, Community Services, Rebecca Fisher, SDDO
NAME POSITION

Were you allowed into the facility?
YES ☒ NO ☐

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

Number of people currently cohorted/quarantined due to sickness: 113/2

How many people in this facility have had a case hearing in the past week?

Number of people who have had a case hearing in the past week: unknown



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

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

The English and Spanish ICE National Detainee Handbook (handbook) and local supplement fully describes all policies, procedures and rules in effect at the facility. Were handbooks visibly seen in living areas?

HANDBOOK WAS SEEN ☐

HANDBOOK WAS NOT SEEN ☐

FORMAL COUNTS: 2.8 V. A.

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

Number of people most recently formally counted in the facility: 1113

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

Female: 111

Male: 1002

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: 1

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

Number of people brought into the facility this week: 160

How many people have left the facility this week?

Number of people who left the facility this week: 137

Of those who left the facility this week, how many were:

Released into community: unknown

Formally removed from the United States: unknown

Moved to other facility: unknown

Other: unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex: 353

273 M; 80 F

**MENU PLANNING: 4.1.E.**

Show me the kitchen.

KITCHEN WAS SHOWN ☒

KITCHEN WAS NOT SHOWN ☐

What was the menu for the week and when was the last time the registered dietitian certified it?

Menu and packaged food's date of certification:

Menu provided, see attached documents

FOOD SAFETY AND SANITATION: 4.1.J

Show me the records of the weekly food service area inspection and the daily food and equipment temperature check.

RECORDS WERE SHOWN ☒

RECORDS WERE NOT SHOWN ☐

MEDICAL CARE: 4.3

Show me the examination and treatment area.

AREAS WERE SHOWN ☒

AREAS WERE NOT SHOWN ☐

As soon as possible, but no later than 12 hours after arrival, all detainees shall receive, by a health care provider or a specially trained detention officer, an initial medical, dental, and mental health screening and be asked for information regarding any known acute or emergent medical conditions.

What is the number of detainees that received an initial medical, dental, and mental health screening that have arrived in the past week?

Number of detainees that received an initial health screening:

160

Please list the licensure type and number of health care professionals providing medical, dental, or mental health services in this facility in the past week:

No change in staffing from last week.



WOMEN'S MEDICAL CARE: 4.4

Preventative services specific to women shall be offered for routine age appropriate screenings, to include breast examinations, pap smear, STD testing and mammograms. These services shall not interfere with detainee's deportation or release from custody date.

How many women requested qualified preventative services specific to women in the past week?

Number of women who requested services in the past week:

How many women accessed qualified preventative services specific to women in the past week?

Number of women who received services in the past week:

How many pregnant detainees are in this facility today?

Number of pregnant individuals in the facility:

PERSONAL HYGIENE: 4.5.D DID NOT SEE LIVING QUARTERS ON THIS VISIT
Were feminine hygiene items visibly stocked in the living areas?

FEMININE HYGIENE ITEMS WERE VISIBLE ☐ FEMININE HYGIENE ITEMS WERE NOT VISIBLE ☐

TELEPHONE ACCESS: 5.6

Show me where you keep the telephones that detainees use to talk to their families and others in the community, legal representatives, consulates, courts, and government agencies.

PHONES WERE SHOWN ☒ PHONES WERE NOT SHOWN ☐

Telephones shall be maintained in proper working order. Show me how many phones there are and that they are in working order.

Number of phones:

PHONES WERE IN WORKING ORDER ☒ PHONES WERE NOT IN WORKING ORDER ☐

Show me the video phone/video relay service area that detainees can use for legal proceeding. DID NOT REQUEST TO SEE THIS AREA ON THIS VISIT

AREA WAS SHOWN ☐ AREA WAS NOT SHOWN ☐

How many detainees have used the video phone/video relay services for legal proceeding in the past week?

Number of detainees that used the video services for legal proceedings:



LAW LIBRARIES AND LEGAL MATERIAL: 6.3

Show me the law library.

LAW LIBRARY WAS SHOWN ☒

LAW LIBRARY WAS NOT SHOWN ☐

The facility shall make efforts to assist detainees who are illiterate, Limited English Proficient (LEP) and have disabilities in using the law library. Facilities shall establish procedures to meet this requirement, such as:

- having the facility's law librarian assist the detainee's legal research;
- permitting the detainee to receive assistance from other detainees in using the law library;
- assisting in contacting pro bono legal assistance organizations from the ICE/ERO provided list; and
- in the case of detainees with disabilities, providing reasonable accommodations and or auxiliary aids and services identified through the facility's reasonable accommodation process.

How many people have requested assistance in using resources in the law library in the past week?

Number of people who requested assistance:

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

Requests for detainees who were illiterate:

Requests for detainees who with a limited English proficiency:

Requests for detainees who have disabilities:

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

Most common method of assistance:

SUPPLEMENTAL NOTES

QUARANTINE:

There are two cohorts under quarantine as of last week. There are 64 detainees in a cohort due to 1 case of Varicella in Pod C4 and 49 detainees in a cohort due to one case of Mumps in the Annex.

MEDICAL STAFFING:

Followed up on hiring status for medical staff:

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

WOMEN'S MEDICAL CARE:

GEO Medical staff are providing preventive women's care on-site, so it is no longer necessary to make a special request, unless the detainee wants a female provider. If she requests a female provider, then she will be taken off-site for care. They are planning to hire a female PA to address this need.

SUPPLEMENTAL NOTES, CONTINUED:

KITCHEN:

Dishwasher has been fixed. It's up and running. They are training detainees all week.

LAW LIBRARY:

New books have arrived from the Hudson. They are in the process of exchanging and putting them in the Pod's.

PREGNANT DETAINEE:

The pregnant detainee is a new arrival. The person from previous reports has been released.

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: 5/16/2019		CYCLE 5 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Gelatin w/Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Fortified Sugar Free Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread Fortified Sugar Free Tea	Salisbury Steak Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage
THURSDAY	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salmi Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea	Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake 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



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

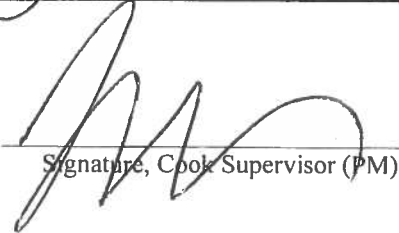
Date: 10-7-2019

Time: 0130 AM **Time:** 1750 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		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	X	DISH MACHINE OUT
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		—		—
and chemical agent used in Final Rinse	Lunch		—		—
	Dinner		—		—
POT and PAN SINK	Temperature		Wash 110 F+		Rinse 110F+
Final Rinse Temps determined by chemical agent used	Breakfast		110		110
	Lunch		110		112
	Dinner		113		114
FREEZER and WALK-IN	Temperature		Freezer 0 Or below		Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-4		35
Record temperatures, Freezer and Walk-ins	PM		-2		36.1
DRY STORAGE	Temperature 45-80		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		62		60
Record temperatures, Dry Storage Areas	PM		60		68
Cleaning Schedule completed	AM		PM		
Circle One	Yes/No	Yes/No	Yes/No	Yes/No	


Signature, Cook Supervisor (AM)

10-7-19
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

10-8-19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 07, 2019

MONDAY

BREAKFAST

CYCLE: 5

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	
Velazquez	Oatmeal	1 cup	1 1/2 bags	0200	165	VEGETARIAN	Oatmeal	1 c	165	1 1/2 bags	3 pds
Velazquez	Scrambled Eggs	1/2 cup	8 cs	0200	160		Peanut Butter	1 oz	2 T	1/4 bx	0
Romy	Jelly	1 pkt	6 cs	0445	RT		Diet Jelly	1 pkt	RT	1/4 bx	0
Richard	Biscuit	1 each	2 bags	DB	RT		Bread	2 sl	RT	2 bx	0
Martinez	Margarine	1 pat	1 1/2 cs	0410	40		Margarine	1 pat	40	1 1/2 cs	0
Romy	Sugar	2 pkts	3/4 cs	0440	RT		Sugar Sub	2 pkts	RT	1/4 bx	0
Velazquez	Coffee	8 oz	0.45	0400	145		Coffee	8 oz	145	0.45	0
Rami	Milk 2%	8 oz	1357	0400	39		Milk 2%	8 oz	39	1357	0
	_____	_____	_____	_____	_____		_____	_____	_____	_____	_____

Portions verified by:

Meal Count Documentation

Population 1257

Staff 0

Signature:

Cook Supervisor

Population -ICE 1146

MARSHALLS 60

Labeled &

Signature:

Food Service Manager

Call Backs 4

Test Trays 2

Refrigerated

Yes No

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

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

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks

Labeled &

Refrigerated

Yes No

Scrambled Eggs

55 min
jelly on

Oatmeal

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 07, 2019

MONDAY

LUNCH

CYCLE: 5

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	
Vega Rumi Ankit GorBeks Quinones Davaliza William #223	Beef Patty	4 oz	8cs	0730	180	VEGETARIAN	Beef Patty	4 oz	180	13	0
	Pinto Beans	1 cup	2 bags	0630	180	Cheese	Pinto Beans	1 c	180	14	2
	Rice	1/2 cup	100 lbs	0700	175	3 oz	Rice	1/2 c	75	8 pm	1
	Lettuce	1/2 cup	4 1/2 cs	0700	40		Lettuce	1/2 c	40	spinach	1
	Mayo or Mustard	1 pkt	1 1/2 oz	0630	RT	Pinto Beans	Mustard	1 pkt	RT	1 1/2	1
	Hamburger Bun	1 each	18 each	0800	RT	1.5 cups	Bread	1 sl	RT	4 loaf	1
	Gelatin w Fruit	1/2 cup	405	0900	40		Spinach	1/2 c	cut	1 bag	1
	Unsweeten Tea	8 oz	45	0400	40		Canned Fruit	1/2 c	40	2 pm	1
							Unsweet Tea	8 oz	40	145	1

Portions verified by:

Meal Count Documentation

Population

Staff

Population

Staff

Signature:

Cook Supervisor

Population - ICE

1197

Population - ICE

1197

First cart out:

1010

Last cart out:

1135

Signature:

Food Service Manager

Call Backs

Test Trays

Refrigerated

Yes

Signature

1010

Last cart out:

1135

Prepared by:

Johnny Sack

HS SNACK

Protein

1 oz

TEST

Test Sacks

Labeled &

Refrigerated

Yes

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

Protein	1 oz
Bread	2 slices
HYPER CALORIC	
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

TEST	CALL
BACK	
TOTALS	

Beans	Yellow	
Patty	Lettuce	
Rice	Bun	

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 07, 2019

MONDAY

DINNER

CYCLE: 5

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>Jimmy</i>	T-Ham with		150 lbs	1245	194	VEGETARIAN	T-Ham with	196	1257	1244
<i>Jimmy</i>	Macaroni Cheese	1 cup	405	1400	196	Mac & Cheese	Mac & Cheese	196	1257	1244
<i>BEAN</i>	English Peas	1/2 cup	805	1315	194	1 cup	Carrots	188	165	0
<i>RAIN</i>	Beans	1 cup	384 lbs	1200	194		Beans	198	384 lbs	0
<i>KILLMAN</i>	Cornbread	1 piece	384 lbs	10619	124	English Peas	Salad	384	125	0
<i>AB BOLA</i>	Margarine	1 pat	1.35 lbs	1100	304	1 cup	Diet Dressing	102	RT	2504
<i>KILLMAN</i>	Applesauce Cake	1 piece	384 lbs	10619	124		Fresh Fruit	1 ea	374	619
<i>BEAN</i>	Drink w/Vit C	8 oz	515	1400	36.1		Unsweet Drink	8 oz	384	505

Portions verified by: *[Signature]*

Meal Count Documentation
Population 1257 Staff 4

Signature: *[Signature]*
Cook Supervisor

Population - ICE 1197
MARSHALLS 60

Signature: *[Signature]*
Food Service Manager

Call Backs 3
Test Trays 2

Prepared by: *[Signature]*
Johnny Sack

HS SNACK
Protein 1 oz
Bread 2 slices
TEST 20
CALL BACK
Protein 2 - 2oz
Bread 4 slices
Cookie 1 each
Drink 1 each

McBrews

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

MEAL TRAY SET UP

CAKE
COOLD BEAN
BEANS

WAL HAN CHESSE

Rev 4/2019 mps

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-8-2019

Time: 0130 AM

Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		X	
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+ 200 ppm
and chemical agent used in Final Rinse	Breakfast		—		—
	Lunch		—		—
	Dinner		—		—
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 F+		Rinse 110F+ Final Rinse
	Breakfast		110		112 200 ppm
	Lunch		110		111 200 ppm
	Dinner		112		113 200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0 Or below		Walk-in 35-40F Walk-in 35-40F
	AM		-3		35 38
	PM		-1.7		38 36
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80		Spice Room		Store Rm
	AM		62		63
	PM		60		67
Cleaning Schedule completed					
	AM		PM		
	Yes / No		Yes / No		

K. M. H.
Signature, Cook Supervisor (AM)

10/8/19
DATE

[Signature]
Signature, Cook Supervisor (PM)

R. Vazquez
FOOD SERVICE MANAGER

10-9-19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 08, 2019

TUESDAY

BREAKFAST

CYCLE: 5

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	
Martinez	Dry Cereal	1 cup	5 cs	0400	RT	VEGETARIAN	Dry Cereal	1 c	RT	5 cs	0
William	Pancakes	2 each	19 cs	0400	142		Pancakes	2 ea	142	19 cs	0
William	Syrup	1/4 cup	10 gal	0400	RT		Diet Syrup	1/4 c	RT	112	12
William	Turkey Ham	2 oz	150	0300	146		Turkey Ham	2 oz	146	150	0
Martinez	Margarine	2 pats	1 1/2 cs	0330	40		Margarine	1 pat	40	142	0
—	—	—	—	—	—		Fresh Fruit	1 ea	RT	1/2 cs	0
Eliaon	Sugar	2 pkts	1 1/2	0400	RT		Sugar Sub	2 pks	RT	1/4 cs	0
Eliaon	Coffee	8 oz	0.45	0400	145		Coffee	8 oz	145	0.45	0
Eliaon	Milk 2%	8 oz	1256	0400	39		Milk 2 %	8 oz	39	1356	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population 1256
Population - ICE 1256
MARSHALLS 100

Labeled &

First cart out:

00448

Signature:

Food Service Manager

Call Backs 3
Test Trays 2

Refrigerated
Yes No

Last cart out:

00445

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins

2 - 2oz

Protein

1 oz

TEST

Bread

4 slices

Bread

2 slices

TEST

Fruit

1 each

HYPER CALORIC

CALL

TEST

Drink

1 each

Protein

2 - 2oz

BACK

Labeled &

Ham Syrup

Produce

Sugar

Produce

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 08, 2019

TUESDAY

LUNCH

CYCLE: 5

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	
	Fidelo with	1/2 cup	6cs	0600	171	VEGETARIAN	Fidelo with	1/2 c	171	6cs	1
	Meat Sauce	1/2 cup	5cs	0600	171	Spagetti	Meat Sauce	1/2 c	171	5cs	1
	Carrots	1/2 cup	4.5cs	0700	167	1 cup	Carrots	1 c	167	4.5cs	1
	Salad	1/2 cup	7cs	0900	40	Tomato Sauce	Salad	1/2 c	40	7cs	0
	Dressing	1 oz	4gal	0930	RT	1/2 cup	Diet Dressing	1 pkt	RT	1 per ntk	0
	Garlic Bread rolls	2 slices	6cases	0700	RT	Garlic Bread	Bread	2 sl	RT	10 rolls	0
	Spice Cake	1 piece	3 boxes	DB	RT	2 slices	Canned Fruit	1/2 c	40	4 cans	0
	Unsweet Tea	8 oz	50	0900	40	Cheese	Greens	1 c	40	4 cans	0
	Carrot Sticks	8 pieces	6cs	0900	40	3 oz	Unsweet Tea	8 oz	40	50	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Population 1294 to 1256 Staff 15
Population - ICE 1230 to 1190
MARSHALLS CC

Signature:

Call Backs 4
Test Trays 2
Labeled & Refrigerated Yes No

First cart out: 1810
Last cart out: 1215
Signature

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	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks
Labeled & Refrigerated Yes No

Spice Cake		
Salad	Carrots	
Spaghetti		
Roll		

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 08, 2019

TUESDAY

DINNER

CYCLE: 5

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
SOUTH	Chicken Fried Steak	4 oz	1196	1240	158	VEGETARIAN	Beef Patty	4 oz	197	619m 0
SAVING	Cream Gravy	1/4 cup	1196s	1460	140	Peanut Butter				
MCDIA	Whipped Potatoes	1/2 cup	28418	1300	184	3 oz	Whip Potato	1/2 c	144	24418 184m
BRINS	Green Beans	1/2 cup	865	1230	177	Whipped Potato	Green Beans	1 c	177	865 594m
BRINEL	Salad	1/2 cup	665	1415	38-1	1 cup	Salad	1/2 c	364	665 0
BRINEL	Dressing	1 oz	1,355	1415	RT	Bread	Diet Dressing	1 oz	RT	1355 0
MARKI	Dinner Roll	1 each	665	1300	RT	4 slices	Roll	1 ea	RT	665 744m
BRINEL	Margarine	1 pat	1,355	1415	38-1		Canned Fruit	1/2 c	RT	1355 0
BRINEL	Drink w Vit C	8 oz	52	1415	27,7		Unsweet Drink	8 oz	37,7	-52 0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 1146

Labeled & Refrigerated

First cart out:

1608

Signature:

Food Service Manager

Call Backs 7

Refrigerated

Signature

1700

Prepared by:

Johnny Sack

48

IHS SNACK 5

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

McLew

Proteins

2 - 2oz

Protein 1 oz

TEST

Test Sacks

SHAD

MAN

ROLL

Bread

4 slices

Bread 2 slices

10

Test Sacks

SHAD

MAN

ROLL

Fruit

1 each

HYPER CALORIC

CALL

2

SHAD

MAN

ROLL

Drink

1 each

Protein 2 - 2oz

BACK

Labeled & Refrigerated

SHAD

MAN

ROLL

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10.9.19

Time: 0200 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			DISHWASHER WARMERS STEAMTABLES
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		/		Light out in Cooler
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked				/	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast				200 ppm
	Lunch				
	Dinner				
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 F+		Rinse 110F+
	Breakfast		115		117
	Lunch		114		118
	Dinner		114		115
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0 Or below		Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-3.5		38.3
	PM		-3.4		38.2
					39.3
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		60		75
	PM		70		70
Cleaning Schedule completed					
	AM		PM		
Circle One	Yes / No		Yes / No		

Signature, Cook Supervisor (AM) [Signature] 10.9.19
DATE

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] 10-10-19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 09, 2019

WEDNESDAY

BREAKFAST

CYCLE: 5

Prepared by:	Menu Items	Serv size	Amnt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
McMann	Farina	1 cup	1 1/2 bags	0300	150	VEGETARIAN	Farina	1 c	150	1 1/2 bags
Billingus	Boiled Scrambled Eggs	1/2 cup	6.8 bags	0200	145	Peanut Butter	Turkey Sausage	2 oz	152	1 1/2 bags
vikas	Peppered Gravy	1/4 cup	1 1/2 cs	0300	156	1 oz	Fresh Fruit	1 ea	40	1 1/2 cs
luis	Biscuit	1 each	2 bags	0130	RT		Bread	2 sl	RT	204
Lin	Margarine	1 pat	1 1/2 cs	0430	40		Margarine	1 pat	40	1 1/2 bags
305ma	Sugar	2 pkts	1 1/2 cs	0430	RT		Sugar Sub	2 pkts	RT	1 1/2 cs
Richard	Coffee	8 oz	0.45	0430	145		Coffee	8 oz	145	0.45
	Milk 2%	8 oz	1.291	0430	39		Milk 2%	8 oz	39	1.291

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 1129

Population 1158

First cart out:

0500

Signature:

Food Service Manager

Call Backs 2

Refrigerated

Last cart out:

0626

Prepared by:

Johnny Sack

HS SNACK

Johnny Sack Meal Counts

MEAL TRAY SET UP

PM

Proteins

2 - 2oz

Bread

4 slices

TEST

Test Sacks

105ma

0500

Bread

1 each

HYPER CALORIC

CALL

2

105ma

0500

Fruit

1 each

Protein

2 - 2oz

BACK

Labeled & Refrigerated

105ma

0500

Drink

1 each

Bread

4 slices

Coffee

1 each

105ma

0500

Drink

1 each

TOTALS

Yes

No

105ma

0500

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 09, 2019

WEDNESDAY

LUNCH

CYCLE: 5

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	
Stekel	Tahitian Chicken	1 cup	23 30	0630	173	VEGETARIAN	Chicken	4 oz	171	30cs	1 pan
	Rice	1/2 cup	23 30	0630	168		Rice	1/2 c	168	2 bags	0
	Green Beans Peas	1/2 cup	45 55	0845	165		Green Beans Peas	1/2 c	165	5cs	0
	Pinto Beans	1 cup	3 bags	0630	168		Pinto Beans	1 c	168	3 bags	2 pans
	Salad	1/2 cup	7cs	0845	40		Salad	1/2 c	40	7cs	0
AT #Bout	Dressing	1 oz	4gal	0845	RT	Pinto Beans	Diet Dressing	1 pkt	RT	59 indiv	0
DB	Cornbread	1 each	3 bags	DB	RT	1.5 cups	Bread	- 1 sl	RT	1 rack	0
—	—	—	—	—	—	Cornbread	Margarine	1 pat	40	2 1/2 cs	0
—	—	—	—	—	—	2 pieces	Canned Fruit	1/2 c	RT	4 cans	0
Hernandez	Unsweet Tea	8 oz	50 50	0800	40	Unsweet Tea	Unsweet Tea	8 oz	40 50	0	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population 1188

Staff 15

First cart out:

1030

Last cart out:

1225

Signature:

Food Service Manager

Call Backs 5

Labeled & Refrigerated

Signature

Stekel

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	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK

Test Sacks

Compared	Salad	
Clicked	Rice/Beans	

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 09, 2019

WEDNESDAY

DINNER

CYCLE: 5

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		
Attwell	Salisbury Steak	4 oz	800	1230	175	VEGETARIAN	Ground Turkey	4 oz	175	12pm	0	
	Potatoes Augratin	1/2 cup	2 1/200	1130	170				170	13pm	0	
	Mixed Vegetables	1/2 cup	800	1230	165		3 oz	Mix Vegetables	1/2 c	165	12pm	0
	Beans	1 cup	3600	1130	180		Potato Augratin	Beans	1 c	180	15pm	2pm
	Roll	1 each	400	1230	RT	1 cup	Bread	1 sl	RT	3706	2pm	
	—	—	—	—	—	Mix Vegetables	Margarine	1 pat	38	1 1/2	1/2	
	Cake	1 piece	3600	1430	RT	1 cup	Canned Fruit	1/2 c	RT	3cans	0	
	Drink w Vit C	8 oz	36	1230	40	Roll	Unsweat Drink	8 oz	40	36	0	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE #821129
MARSHALLS 59

Labeled &

First cart out:

1540
1730

Last cart out:

1730

Signature:

Food Service Manager

Call Backs 8

Refrigerated

Signature

1730

1730

Prepared by:

Johnny Sack

50

HS SNACK

Protein 1 oz

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

McGraw

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each

Test Trays 2

Test Sacks

Labeled &

Refrigerated

Yes

No

MEAL TRAY SET UP

Protein 2 - 2oz

CALL BACK

Bread 4 slices

Cookie 1 each

Drink 1 each

TOTALS

Rev 4/2019 mps

Rev 4/2019 mps

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

Population - ICE #821129

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-10

Time: 0130 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		/	
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+ 200 ppm
Temperature according to manufacturer's specifications	Breakfast		—		—
and chemical agent used in Final Rinse	Lunch		—		—
	Dinner		—		—
POT and PAN SINK	Temperature		Wash 110 F+		Rinse 110F+ Final Rinse
Final Rinse Temps determined by chemical agent used	Breakfast		110		110 200 ppm
	Lunch		112		110 200 ppm
	Dinner		112		110 200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0 Or below		Walk-in 35-40F Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-0		35 30
Record temperatures, Freezer and Walk-ins	PM		-2		36 37
DRY STORAGE	Temperature 45-80		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		62		60
Record temperatures, Dry Storage Areas	PM		70		70
Cleaning Schedule completed	AM		PM		
Circle One	(Yes) / No		(Yes) / No		

K. Amby
Signature, Cook Supervisor (AM)

10-10-19
DATE

[Signature]
Signature, Cook Supervisor (PM)

B. Vasquez
FOOD SERVICE MANAGER

10-13-19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 10, 2019

THURSDAY

BREAKFAST

CYCLE: 5

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	
Mentez	Rice & Raisins	1 cup	3 bags	0200	145	VEGETARIAN Eggs 2 each	Bran Flakes	1 c	RT	12cs	0
DB	Pancakes	2 each	14cs	0350	140		Pancakes	2 ea	140	14cs	0
Mentez	Syrup	2 oz	12 gal	0410	RT		Diet Syrup	2 oz	RT	12 gal	0
Richards	Turkey Ham, Slice	2 oz	#150	0300	145		Turkey Ham	2 oz	145	150 #1 pn	0
IT	Margarine	2 pats	2 ox	0430	40		Margarine	1 pat	40	2 bx	0
IT	Sugar	2 pkts	2 ox	0430	RT		Sugar Sub	2 pks	RT	88 wa	0
Edwards	Coffee	8 oz	0.45	0400	145		Coffee	8 oz	145	0.45	0
Edwards	Milk 2%	8 oz	#1286	0500	40		Milk 2 %	8 oz	40	1286	0
—	—	—	—	—	—		Canned Fruit	1/2 c	27	3 cans	0
—	—	—	—	—	—		—	—	—	—	—

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 1128

Labeled & Refrigerated

First cart out:

04:48

Signature:

Feed Service Manager

Call Backs 2

Refrigerated

Signature

06:15

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

Bread

4 slices

Bread

2 slices

CALL

Labeled & Refrigerated

Fruit

1 each

HYPER CALORIC

2 - 2oz

BACK

Yes

Drink

1 each

Protein

4 slices

TOTALS

No

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 10, 2019

THURSDAY

LUNCH

CYCLE: 5

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	
Edwards	Fajita Meat	4 oz	240 lbs	0600	189.0	VEGETARIAN	Fajita Meat	4 oz	189.0	11 pan	—
Alexander	Grilled Onions/Peppers	1 1/2 cup	4 lbs	0600	189.0		Grilled Onions/Pepper	1 c	189.0	11 pan	—
Edwards	Spanish Rice	1/2 cup	100 lbs	0730	178.0	Spanish Rice	Rice	1/2 c	178.0	8 pan	—
Chandos	Refried Beans	1/2 cup	2 bags	0730	167.0	Refried Beans	Pinto Beans	1 c	167.0	10 pan	2-
Jesus Singh	Salsa	1/2 cup	7 pans	0700	RT	1.5 cups	Salsa	1/2 c	RT	7 pan	2
Andrew	Tortilla	2 each	8 lbs	0700	RT	Tortillas		RT	8 lbs	—	
Udanta	Salad	1/2 cup	5 lbs	0800	40	4 each	Salad	1/2 c	40	5 lbs	—
Hubbale	Dressing	1 oz	1 1/2 lbs	0700	RT		Diet Dressing	1 oz	RT	5 lbs	—
Vicko	White Cake	1 piece	2 bag	0900	RT		Fresh Fruit	1 ea	RT	5 lbs	—
	Unsweet Tea	8 oz	45	0700	40		Unsweet Tea	8 oz	40	45	—

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: Reed
Cook Supervisor

Population 1186
Population - ICE 1128
MARSHALLS 58

Staff 15
Intake 4

First cart out: 1005
Last cart out: 1140

Signature: P. J. Jones
Food Service Manager

Call Backs 5
Test Trays 2

Refrigerated Yes
Johnny Sack Meal Counts No

Signature: Reed

Prepared by: Johnny Sack

HS SNACK
Protein 1 oz
Bread 2 slices
HYPER CALORIC
Protein 2 - 2oz

Sack meal
Test Sacks

MEAL TRAY SET UP

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

Protein	1 oz	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK

Bread	4 slices
Cookie	1 each
Drink	1 each

Pice	1 ea
Fajita	1 ea
Tortillas	1 ea

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: OCT 10, 2019

THURSDAY

DINNER

CYCLE: 5

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
Atwell	Turkey Salami	3 oz	11 PKG	1200	338	VEGETARIAN	Sliced Turkey	4 oz	338	12 PKG 3
	Cheese, Sliced	1 oz	3 CO	1200	338		Lettuce	1 c	338	6 CO 0
	Macaroni Salad	1/2 cup	6 CO	DB	338		Macaroni	1/2 c	338	11 PKG 0
	Corn Salad	1/2 cup	12 CO	DB	338		Broccoli	1 c	160	1/2 0
	Mustard	1 pkt	1 CO	1500	RT		Mustard	1 pkt	RT	1/2 1/2
	Mayo	1 pkt	1 CO	1500	RT	Macaroni Salad	Canned Fruit	1/2 c	338	1 PKG 0
	Bread	2 slices	15 PKG	1510	RT		Bread	2 sl	RT	14 PKG 3
	Lettuce & Onion	1/2 cup	5 1/2 PKG	1400	40		Onion	1 sl	338	1 Tub 0
	Drink w/Vit C	8 oz	30	1500	39		Unsweet Drink	8 oz	40	36 0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population 1144 1186 Staff 0

First cart out:

1600

Signature:

Food Service Manager

Population - ICE 1172 1128

Labeled & Refrigerated

Last cart out:

1730

Prepared by:

Johnny Sack

60

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

McInnis

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

Protein 1 oz
Bread 2 slices
HYPER CALORIC
Protein 2 - 2oz

TEST

Test Sacks

2

Labelled & Refrigerated

Yes

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/11/19

Time: 0130 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			① Steam table
Workers reported to work, no open sores		X		X	① Warmer
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 according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+ 200 ppm
and chemical agent used in Final Rinse	Breakfast		—		—
	Lunch		—		—
	Dinner		—		—
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 F+		Rinse 110F+ Final Rinse
	Breakfast		115		118 200ppm
	Lunch		117		120 200ppm
	Dinner		114		118 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0 Or below		Walk-in 35-40F Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-2.1		36.8 39.4
Record temperatures, Freezer and Walk-ins	PM		-3.5		37.3 39.0
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80		Spice Room		5+0-2 Rm
Record temperatures, Dry Storage Areas	AM		75		60
Record temperatures, Dry Storage Areas	PM		68		70
Cleaning Schedule completed					
	AM		PM		
Circle One	(X) Yes / No		(X) Yes / No		

Signature, Cook Supervisor (AM)

10/11/19
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10-13-19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: OCT 11, 2019

FRIDAY

BREAKFAST

CYCLE: 5

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	
Alt	Dry Cereal	1 cup	5.5cs	0300	RT	VEGETARIAN Eggs 2 each	Dry Cereal	1 c	RT	7cs	1cs
	—	—	—	—	—		Peanut Butter	1 oz	RT	—	—
	Meat Gravy	1/2 cup	1cs	0300	176		Grilled Potatoes	1/2 c	160	6pms	1/2c
	Grilled Potatoes	1/2 cup	4.5cs	0300	160		Bread	1 sl	RT	3pms	2pms
Such	Biscuit	1 each	3cs	0400	RT	Margarine	1pat	35	30pms	4pms	
Nez	Margarine	1 pat	1.15cs	0418	35	Sugar Sub	2 pkts	RT	—	—	
Alman	Sugar	2 pkts	1.15cs	0400	RT	Coffee	8 oz	182	—	—	
Amil	Coffee	8 oz	1.40cs	0416	182	Milk 2%	8 oz	33	—	—	
with	Milk 2%	8 oz	12.61	0400	33	Fresh Fruit	1/2 c	RT	—	—	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 1114

Staff 0

First cart out:

0500

Signature:

Food Service Manager

Population - ICE 1114

Labeled & Refrigerated

Last cart out:

0620

Signature:

Food Service Manager

Call Backs

Refrigerated

Signature

0620

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	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks

Labeled & Refrigerated

5094

9700

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 11, 2019

FRIDAY

LUNCH

CYCLE: 5

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	
Velasquez	Chicken Stir-Fry	1 cup	270 lbs	0600	1850	VEGETARIAN	Baked Chicken	4 oz	1850	11 pan	D
Juan	Rice	1/2 cup	100 lbs	0700	173.1		Rice	1/2 c	173.1	8 pan	1 pan
Singh	Peas	1/2 cup	270 lbs	0800	1800		Peas & Carrots	1 c	190	10	1 pan
Vikas	Corn	1/2 cup	270 lbs	0800	1751		Corn	1/2 c	1751	10	—
Palit	Biscuit	1 each	2 bags	0900	RT		Biscuit	1 ea	RT	30 pans	3 pan
Kumar	Margarine	1 pat	1 1/2 oz	0700	38	Peas 1 cup	—	—	—	—	
Mendes	Pudding	1/2 cup	300	0900	40		Apple Fruit	1/2 c	50	3 can	—
Pere	Unsweet Tea	8 oz	145	0700	40		Unsweet Tea	8 oz	40	45	—

Portions verified by:

Meal Count Documentation

Population 1169

Staff 4

Signature:

Reyad
Cook Supervisor

Population -ICE 1114
MARSHALLS 52

Labeled &

Signature:

P. Velasquez
Food Service Manager

Call Backs 6
Test Trays 12

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	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK

Test Sacks

Labeled &

Refrigerated

Rev 1/2019 mps

Drink 1 each

TOTALS

Yes No

Pudding

COEN

Rice Peas Biscuit
Stirring

"STYRO"

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 11, 2019

FRIDAY

DINNER

CYCLE: 5

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	
Hunt	Tuna Salad	1/2 cup	1300	1300	38	VEGETARIAN Egg Salad 1/2 cup Pinto Beans 1.5 cups	Tuna	4 oz	38	12 per	0
	Grilled Potatoes	1/2 cup	800	1400	165		Steam Potatoes	1/2 c	165	13 per	0
	Pinto Beans	1 cup	300	1100	190		Pinto Beans	1 c	190	15 per	0
	Coleslaw	1/2 cup	600	1230	38		Coleslaw	1/2 c	38	3 tub	0
	Ketchup	2 pkts	100	1530	RT		w Diet Dressing		RT	100	1/2 c
	Bread	2 slices	1500	1500	RT		Green Beans	1/2 c	160	2 per	0
	Drink w/Vit C	8 oz	30	1500	40		Bread	2 sl	RT	1500	30
			—	—	—						
Portions verified by:			Intake Meal Count Documentation Population 1230 1230 64 Staff 0								
Signature:	Cook Supervisor	Population - ICE 1114		Labeled & Refrigerated		First cart out: 1600 Last cart out: 1730 Signature: Atrue 11					
Signature:	Food Service Manager	Call Backs 7 Test Trays 2		Refrigerated (Yes) No							
Prepared by: Johnny Sack 70	HIS SNACK		Protein 1 oz	TEST	Johnny Sack Meal Counts		MEAL TRAY SET UP				
McGraw	Proteins	2 - 2oz	Bread	2 slices	TEST	Test Sacks 2 Labeled & Refrigerated (Yes) No	Bread 1600				
	Bread	4 slices	HYPER CALORIC	10	CALL BACK		Tuna 1730				
	Fruit	1 each	Protein	2 - 2oz	BACK		Fruit 1600				
	Drink	1 each	Bread	4 slices	40		Tuna 1730				
			Cookie	1 each	TOTALS		Fruit 1600				
			Drink	1 each			Tuna 1730				

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/12/19

Time: 0730 AM Time: 1200 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			0 Steam
Workers reported to work, no open sores		X		X	0 Hot box
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+ 200 ppm
Temperature according to manufacturer's specifications	Breakfast				
and chemical agent used in Final Rinse	Lunch				
	Dinner				
POT and PAN SINK	Temperature				Wash 110 F+ Rinse 110F+ Final Rinse
Final Rinse Temps determined by chemical agent used	Breakfast				117 115 200 ppm
	Lunch				115 113 200 ppm
	Dinner				173 113 200 ppm
FREEZER and WALK-IN	Temperature				Freezer 0 Or below Walk-in 35-40F Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM				-29 38.0 38.0
Record temperatures, Freezer and Walk-ins	PM				-30 37.4 37.0
DRY STORAGE	Temperature 45-80				Spice Room Store Rm
Record temperatures Dry Storage Areas	AM				78 60
Record temperatures, Dry Storage Areas	PM				60 60
Cleaning Schedule completed	AM		PM		
Circle One	Yes / No	Yes / No	Yes / No	Yes / No	

Signature, Cook Supervisor (AM) DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 12, 2019

SATURDAY

BREAKFAST

CYCLE: 5

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	
Washive	Oatmeal	1 cup	146	0300	1.5cs	VEGETARIAN Scrambled Eggs 1/2 cup	Oatmeal	1 c	146	15m	2
Nbe	Scrambled Egg	1/2 cup	142	0200	3cs		Turkey Ham	2 oz	142	—	—
Christer	w T-Ham						—	—	—	—	—
Ncel	Cinnamon Roll	2 each	121	0300	4cs		Fresh Fruit	1 ea	121	11.5g	10
Reclm	Jelly	1 pkt	121	0100	RT		Diet Jelly	2 pkts	RT	11.5g	10
AAAB019	Biscuit	1 each	346	0200	RT		Bread	2 sl	RT	2.3g	15cs
ENC	Margarine	1 pat	121	0100	3/1.50		Margarine	1 pat	36	1.25	—
B-0010	Sugar	2 pkts	121	0100	1.25 RT		Sugar Sub	2 pkts	RT	1.25	—
	Coffee	8 oz	181	0300	140cs		Coffee	8 oz	181	—	—
5	Milk 2%	8 oz	36	0400	1296		Milk 2%	8 oz	36	1296	—

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 1169 1117

Staff

First cart out:

06:00

Signature:

Food Service Manager

Call Backs 2

Labeled & Refrigerated

Last cart out:

06:05

Signature:

Food Service Manager

Test Trays 2

Refrigerated

Signature

06:05

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	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks 2

Labeled & Refrigerated

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 12, 2019

SATURDAY

LUNCH

CYCLE: 5

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
Quinones	Chicken Patty	4 oz	7cs	0915	190	VEGETARIAN Cheese 3 oz	Chicken Patty	4 oz	90	7cs 2
Andrew	Pinto Beans	1 cup	2 bags	0630	1830		Pinto Beans	1 c	1830	12 cans 1
Alvaredo	Green Beans	1/2 cup	240 lbs	0800	1750		Green Beans	1/2 c	1750	12 cans 2
Urdaneta	Potato Sweet	1/2 cup	2cs	0800	1800		Steam Potatoe	1/2 c	1800	11 2
Perez	Lettuce	1/2 cup	4cs	0730	40		Lettuce	1/2 c	40	8 1
Kumar	Onion	1 slice	1 bag	0700	38		Onion	1 sl	38	1 0
Singh	Hamburger bun	1 each	172cs	0900	RT		Bread	1 sl	RT	172cs 1
Garcia	Unsweet Tea	8 oz	145	0700	40		Unsweet Tea	8 oz	40	45 1

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 11/17

Labeled &

First cart out:

1005

Signature:

Population - ICE 11/17

Labeled &

Last cart out:

1100

Signature:

Food Service Manager

Call Backs 3

Refrigerated

Signature

1005

Signature:

Test Trays 2

Refrigerated

Signature

1005

Prepared by:

Johnny Sack

IHS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins

2 - 2oz

Protein

1 oz

TEST

Test Sacks

Lettuce

Beans

Signature

Bread

4 slices

Bread

2 slices

TEST

Test Sacks

Onions

Beans

Signature

Fruit

1 each

HYPER CALORIC

CALL

TEST

Test Sacks

Chicken Patty

Beans

Signature

Drink

1 each

Protein

2 - 2oz

BACK

Test Sacks

Onions

Beans

Signature

Proteins

2 - 2oz

Protein

1 oz

TEST

Test Sacks

Onions

Beans

Signature

Bread

4 slices

Bread

2 slices

TEST

Test Sacks

Onions

Beans

Signature

Cookie

1 each

Cookie

1 each

TOTALS

Test Sacks

Onions

Beans

Signature

Drink

1 each

Drink

1 each

TOTALS

Test Sacks

Onions

Beans

Signature

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 12, 2019

SATURDAY

DINNER

CYCLE: 5

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	
HMM	Chicken Leg Qt	4 oz	1410	1100	199	VEGETARIAN	Baked Chicken	4 oz	199	299	2 1/2
	Potatoes	1/2 cup	2 1/2	1200	170	Peanut Butter	Steam Potatoe	1/2 c	170	180	0
	Cabbage	1/2 cup	5-640	1200	165	3 oz	Cabbage	1 c	165	120	0
	Mixed Vegetables	1/2 cup	700	1330	165		Mix Vegetable	1 c	165	110	0
	Roll	1 each	300	1350	RT	Bread	Roll	1 ea	RT	140	185
	Margarine	1 pat	1 1/2	1530	38	4 slices	Fresh Fruit	1 ea	38	149	0
	Chocolate Cake	1 piece	360	DB	RT						
	Drink w/Vit C	8 oz	36	1500	40	Grape Jelly	Unsweet Drink	8 oz	40	36	0
	<p>Portions verified by:</p> <p>Meal Count Documentation</p> <p>Population 1222 1169 Staff 15</p> <p>Population -ICE 1170 1117</p> <p>MARSHALLS 52</p> <p>Call Backs 7</p> <p>Test Trays 7</p> <p>Refrigerated (Yes) No</p> <p>Signature: <i>[Signature]</i></p> <p>Cook Supervisor</p> <p>Food Service Manager</p>										
	Prepared by:	Johnny Sack	Proteins	2 - 2oz	Protein	1 oz	Sack meal	TEST	Test Sacks	Test Sacks	MEAL TRAY SET UP
		Bread	4 slices	Bread	2 slices						
		Fruit	1 each	HYPER CALORIC		CALC					
		Drink	1 each	Protein	2 - 2oz	BACK					
<p>Rev 4/2019 mps</p> <p>Signature: <i>[Signature]</i></p> <p>First cart out: 1545</p> <p>Last cart out: 1730</p> <p>Signature: <i>[Signature]</i></p> <p>AN</p> <p>MEAL TRAY SET UP</p> <p>Cabbage Roll</p> <p>Chicken Veg</p> <p>Potatoes</p>											

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 10-13-19

Time: 0130 AM **Time:** 800 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				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150 F+		Rinse 180 F+
and chemical agent used in Final Rinse	Breakfast		—		—
	Lunch		—		—
	Dinner		—		—
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 F+		Rinse 110F+ Final Rinse
	Breakfast		110		200 ppm
	Lunch		112		200 ppm
	Dinner		112		200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0 Or below		Walk-in 35-40F Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-3		36 38
	PM		-4		37 38
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80		Spice Rm		Store Rm
Record temperatures, Dry Storage Areas	AM		62		60
	PM		70		76
Cleaning Schedule completed					
Circle One	AM	PM			
	Yes No	Yes No			

Signature, Cook Supervisor (AM) 10-13-19

DATE: _____

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 10-14-19

DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 13, 2019

SUNDAY

BREAKFAST

CYCLE: 5

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	
Jesus	Scrambled Eggs	1 cup	5cs	0420	RT	VEGETARIAN Scrambled Eggs 1/2 cup	Bran Flakes	1 c	RT	5cs	0
	Scrambled Eggs	1/2 cup	8cs	0220	145		Peanut Butter	1 oz	RT	112	0
Bernie	Ham w/T-sausage		1cs	0200	145		Diet Jelly	2 pkts	RT	112	0
Enriquez	Salsa	1/2 cup	7ms	013	40						
Sebastian	Tortilla Disposit	2 each	2bcs	013	RT			Bread	1 sl	RT	22cs
Luis	Apple Coffee Cake	1 piece	2ms	013	RT		Fresh Fruit	1 ea	RT	5cs	0
Vikas	Sugar	2 pkts	2cs	0430	RT		Sugar Sub	2 pkts	RT	112	0
Josue	Coffee	8 oz	1245	0420	145		Coffee	8 oz	145	1245	0
Reinold	Milk 2%	8 oz	1249	0420	39		Milk 2 %	8 oz	39	1249	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population - ICE 1117
MARSHALLS 52

Labeled &

First cart out: 04:55
Last cart out: 06:10

Signature:

Food Service Manager

Call Backs 4
Test Trays 2

Refrigerated Yes No

Signature

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	TEST
Bread	2 slices	
HYPER CALORIC		CALL
Protein	2 - 2oz	BACK
Bread	4 slices	
Cookie	1 each	TOTALS
Drink	1 each	

Test Sacks
Labeled & Refrigerated Yes No

0505 8 Hams	201500	
0505 8 Hams	201500	

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 13, 2019

SUNDAY

LUNCH

CYCLE: 5

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
DB	Turkey Bologna	4 oz	3.00 lbs	DB	40	VEGETARIAN	Turkey	4 oz	40	300 lbs 4 pans
Velasquez	Potato Salad	1/2 cup	3 cs	DB	40	3 oz	Stream Potato	1/2 c	171	3cs
Velasquez	Coleslaw	1/2 cup	7 cs	DB	40	3 oz	Coleslaw w/dressing	1 c	40	7cs
Revaloz	Lettuce	1/2 cup	7 cs	DB	40		Green Beans	1 c	108	1cs
DB	Onion	1 slice	1 bag	DB	40		Lettuce	1/2 c	40	7cs
Gonzalez	Mayo	1 pkt	1 pkt	DB	RT		Onion	2 sl	40	1 bag 1/2 bin
Singh, I.	Bread	2 slices	3 cs	DB	RT		Mustard	1 pkt	RT	1 per/ind
Martez	Unsweetened Tea	8 oz	.50	DB	40		Bread	2 sl	RT	3cs
							Canned Fruit	1/2 c	40	4 cans
							Unsweet Tea	8 oz	40	.50

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population -ICE 1117

Labeled & Refrigerated

First cart out:

0950

Signature:

Food Service Manager

Population 1169

Refrigerated

Last cart out:

1045

Call Backs 2

Test Trays 2

Signature

DB

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	Labeled & Refrigerated	Bologna	Onion	
Bread	4 slices	Bread	2 slices					Lettuce	
Fruit	1 each	HYPER CALORIC		CALL					
Drink	1 each	Protein	2 - 2oz	BACK			Bread		
		Bread	4 slices				Potato		
		Cookie	1 each	TOTALS			Coleslaw		
		Drink	1 each						

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: OCT 13, 2019

SUNDAY

DINNER

CYCLE: 5

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
Atwell	Red Beans and	1 cup	13 bags	1200	170	VEGETARIAN Red Beans 2 cups	Beef Patty	4 oz	165	16oz
	Polish Sausage		130k	1400	170		Red Beans	1 c	170	16oz
	Rice Potato	1/2 cup	2 1/2 c	1400	175		Rice	1/2 c	175	12oz
	Hominy	1/2 cup	12 c	140	170		Carrots	1/2 c	32	1 can
	Tossed Salad	1/2 cup	6 c	1500	38		Tossed Salad	1/2 c	32	3 tub
	Dressing	1 oz	1 c	1530	RT		Diet Dressing	1 oz	RT	1 1/2
	Tortilla	2 each	11 c	1530	RT		Tortilla	1 ea	RT	11 c
	White Cake	1 piece	2 bags	DB	RT		Canned Fruit	1/2 c	32	1 can
	Drink w/Vit C	8 oz	36	1530	40		Unsweet Drink	8 oz	40	36

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

Cook Supervisor

Population

Population - ICE

Labeled &

First cart out:

Last cart out:

Signature

Signature:

Food Service Manager

Call Backs

Test Trays

Refrigerated

Signature

Prepared by:

Johnny Sack

50

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	TEST
Bread	2 slices	
HYPER CALORIC	10	CALL
Protein	2 - 2oz	BACK
Bread	4 slices	40
Cookie	1 each	TOTALS
Drink	1 each	10

Test Sacks
2
Labeled & Refrigerated
(Yes)

Cake		
Beans/Potato		
Potato		