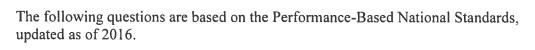


### Congress of the United States

House of Representatives Washington, DC 20515

### ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date:	15 O	ctober 2019	
	DAY	Month	YEAR
Time:	12:00	pm	
	Тіме		
Rep. Crow Staff:		Veronica Marceny & Ke	vin Vargas, Constituent Liaisons
1		Name	Position
Other Governmental	Staff:		
		Name	Position
GEO Employee:			
		Name	Position
ICE Employee:		Christopher Jones, SPOD,	Michael Williams, Community Services, Rebecca Fisher, SDDO
1 3		NAME	Position
Were you allowed int	o the fa	cility?	
YES 🗹		No □	
How many people are	curren	tly being cohorted/qu	arantined due to sickness?
Number of peo	ople cui	rrently cohorted/quar	antined due to sickness: 113/2
How many people in	this fac	ility have had a case l	nearing in the past week?
Number of pe	ople wh	o have had a case he	aring in the past week: unknown





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

The English and Spanish ICE National Detainee Handbook (handbook) and local supplement

fully describes all policies, procedures and rules in effect at the facility. Were handbooks visibly seen in living areas?
$HANDBOOK\ WAS\ SEEN\ \square$ $HANDBOOK\ WAS\ NOT\ SEEN\ \square$
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  $\square$ 

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 certificatio	n:
Menu provided, see attached documents	
FOOD SAFETY AND SANITATION: 4.1.J	
Show me the records of the weekly food service equipment temperature check.	e area inspection and the daily food and
RECORDS WERE SHOWN    ✓	RECORDS WERE NOT SHOWN $\square$
MEDICAL CARE: 4.3	
Show me the examination and treatment area.	
Areas Were Shown 🗹	Areas Were Not Shown $\square$
As soon as possible, but no later than 12 hours a health care provider or a specially trained determined the health screening and be asked for information reconditions.	tion officer, an initial medical, dental, and mental
What is the number of detainees that received a screening that have arrived in the past week?	n initial medical, dental, and mental health
Number of detainees that received an in	itial health screening: 160
Please list the licensure type and number of hea or mental health services in this facility in the p	alth care professionals providing medical, dental, past week:
No change in staffing from last week.	

Version 1.2

### 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: N/A
How many women accessed qualified preventative services specific to women in the past week?  Number of women who received services in the past week: unknown
How many pregnant detainees are in this facility today?
Number of pregnant individuals in the facility: 1
<b>PERSONAL HYGIENE: 4.5.D</b> 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 **D**  **PHONES WERE NOT SHOWN **D**  **Tall the state of the state
Telephones shall be maintained in proper working order. Show me how many phones there are and that they are in working order.
Number of phones: 12
PHONES WERE IN WORKING ORDER D
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
$Area~Was~Shown~\square$ $Area~Was~Not~Shown~\square$
How many detainees have used the video phone/video relay services for legal proceeding in the past week?
Number of detainees that used the video services for legal proceedings: unknown

### LAW LIBRARIES AND LEGAL MATERIAL: 6.3

Show me the law library.

LAW LIBRARY WAS SHOWN \(\nabla\)

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:

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

week?
Number of people who requested assistance: unknown
How many requests were for detainees who were illiterate, LEP, and have disabilities in the past week?
Requests for detainees who were illiterate: unknown
Requests for detainees who with a limited English proficiency: unknown
Requests for detainees who have disabilities: unknown
What was the most common method of assistance the past week?
Most common method of assistance: unknown

### SUPPLEMENTAL NOTES

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.

KITCHEN:	NOTES, CONTINUED:  een fixed. It's up and running. They are training detainees all week.
_AW LIBRARY:	arrived from the Hudson. They are in the process of exchanging and
PREGNANT DET. The pregnant deta released.	AINEE: ainee is a new arrival.The person from previous reports has been

Version 1.2

### **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 BREAKFAST	LUNCH	CYCLE 5 WEEK-AT-A-GLANC
MONDAY	Catmeal	Beef Patty	T-Ham Macaroni Cheese Casserole
	Scrembled Eggs	Hamburger Bun	Beans
	Jelly	Rice	English Peas
	Biscuit	Pinto Beans	Combread
	Margarine	Lettuce	Margarine
	Sugar	Mustard or Mayo	Applesauce Cake
	Coffee	Gelatin w/Fruit	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	Commen on the Lieu Deverage
TUESDAY	Dry Cereal	Fideo w/ Meal Sauce	Chicken Fried Steak
	Pancakes	Carrots	Whipped Potatoes
	Syrup	Green Salad	• • •
	Turkey Ham	Garlic Bread	Cream Gravy
	Margarine	Spice Cake	Green Beans
	Sugar		Dinner Roll
	Coffee	Fortified Sugar Free Toa	Salad w/ Dressing
	Milk 2 %	Dressing	Margarine
WEDNESDAY	Farina		Fortified Sugar Free Beverage
LOULDUNI		Tahitlan Chicken	Salisbury Steak
	Eggs	Rice	Potatoes Augratin
	Peppered Gravy	Green Beans	Mixed Vegetables
	Biscuit	Pinto Beans	Beans
	Margarine	Green Salad	Roll
	Sugar	Drassing	Cake
	Coffee	Combread	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
THURSDAY	Rice and Raisins	Fajita w/ Tortillas	Turkey Salami
	Pancakes	Grilled Onions & Peppers	Cheese, Sliced
	Syrup	Spanish Rice	Macaroni Salad
	Turkey Ham	Refried Beans	Corn Salad
	Margarine	Salsa	Mustard / Mayo
	6ugar	Garden Salad / Dressing	Lettuce & Onion
	Coffee	White Cake	Bread
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Dry Cereal	Chicken Stir-Fry	Tuna Salad
	Creamed Meat Gravy	Rice	Grilled Potatoes
	Grilled Potatoes	Peas	Pinto Beans
	Biscuit	Com	Colesiaw
	Margarine	Biscult	
	Sugar		Ketchup
	Coffee	Pudding Margarine	Bread
	Milk 2 %		Fortified Sugar Free Beverage
BATURDAY	Oatmeal	Fortified Sugar Free Tea	
	Scrambled Eggs wi T-Ham	Chicken Patty	Chicken Leg Quarter
	Cinnamon Roll	Green Beans	Potatoes
	Jaliv	Pinto Beans	Cabbage
	• • • •	Potato Salad	Mixed Vegotables
	Biscuit	Lettuce	Roll
	Margarine	Onion	Chocolate Cake w/ loing
	Sugar	Bun	Margarine
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %		
BUNDAY	Cream of Rice	Turkey Bologna	Beans & Polish Sausage
	Eggs w/ Turkey Sausage	Potato Salad	Rice
	Salsa	Colesiaw	Hominy
	Apple Coffee Cake	Lettuce	Tossed Salad
	Tortillas	Onlon	Dressing
	0		-
	Sugar	Bread	Tortillas
	Sugar Coffee	Mayo	Tortillas White Cake

BUBSTITUTIONS 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	I Time	:17.	<i>5</i> 0 рм		
Shift Checklist	A	M	PN	Л		Comme	nts			
	No	Yes	No	Yes						
All areas secure, no evidence of theft		×								
Workers reported to work, no open sores		X		V						
no skin infections		X		X						
no diarrhea		X		×						
Kitchen is in good general appearance		><		×		- 1 .	1	و		
All kitchen equipment operational & clean			X		10151	4 mAC	NIKI	Eall		
All tools and sharps inventoried		X		7		t - w	1,,,,			
All areas secure, lights out, exits locked				<b>×</b>						
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	30+ 2	200 ppm		
Temperature according to manufacturer's specifications		_	Break							
and chemical agent used in Final Rinse			Lun	ch		_	١,			
			Dinr	ner			2			
POT and PAN SINK		Temp	eratui	re	Wash 110 F+	Rinse 110	F+ I	inal Rinse		
Final Rinse Temps determined by chemical agent used			Break		110.	110		700 m		
			Lun	ch	110	112		210000		
			Dinr		113		100700			
FREEZER and WALK-IN	Т	emper			Freezer 0	Walk-in	Walk-	in		
TREEZER and WAEK-IIV	^	emper	atuit		Or below	35-40F	35-40F			
Record temperatures, Freezer and Walk-ins				AM	-4	35	34			
Record temperatures, Freezer and Walk-ins				PM	-2	361	35	3		
DRY STORAGE	Temp	eratu	re 45-	80	Spice Room	Store R	n			
Record temperatures Dry Storage Areas				AM	62	60				
Record temperatures, Dry Storage Areas				PM	60	6%				
					,					
Cleaning Schedule completed	CAN	M	P	M						
Circle One	Yes			No						
Signature, Cook Supervisor (AM)	7/19 DATE 9		1	Signaty	re, Cook Supervi	isor (PM)				



	Rev 4/2019 mps							Prepared by:	$\mathbb{I}(\cdot)$	Signature		Signature:		Portions verified by:		Pami!	2	Benny	,			220 52012A	Velozquez	Prepared by:		DATE:	
				Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	> language	Cook Supervisor	1. World		fied by:		Milk 2%	Coffee	Sugar	Margarine	Biscuit	Jelly	Scrambled Eggs	Oatmeal	Menu Items	1.	OCT 07, 2019	
				1 each	1 each	4 slices	2 - 2oz		er		\					8 oz	8 oz	2 pkts	1 pat	1 each	1 pkt	1/2 cup	1 cup	size	Serv		
,	Dynk	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays 2	Call Backs 4	MARSHALLS 60	Population -ICE //9 6	Popul		1	4581	0.45	3/4 cs	1 VZCS	2 2005	<b>O</b> CS	808	11/2 bas	Amt Prep		MONDAY	
	1 each	1 each	4 slices	2 - 20z	LORIC	2 slices	1 oz	K	ىۋ	Ţ	C10 STT	1-ICE //	Population / 人	Meal Co		0400	0400	0440	CHLIO	200	9440	0200	0200	Prep	Begin	)AY	
		TOTALS		BACK	CALL		TEST	Sack mead				96	45	unt Docu	1	â	145	RT	なな	RT	RT	160	165	Temp	Menu		
	(Yes) No	Refrigerated	Labeled &	\	\	Test Sacks /		my Sack l Counts	(Yes) No	Refrigerated	Labeled &		Staff @	Meal Count Documentation									VEGETARIAN		Special Instructions	BREAKFAST	
		Curri	imear		(			ME.		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Milk 2%	Coffee	Sugar Sub	Margarine	Bread	Diet Jelly	Peanut Butter	Oatmeal		Diet For Health		大学 (
		1			3		ا الارتيارية الارتيارية	MEAL TRAY SET UP		A	6 45 240	4		ENTATIO		8 oz	8 oz )	2 pkts	1 pat	2 sl	1 pkt	1 oz	1 c		Лth	CYC	
	1				2	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	, X,	U TES.	1	fact	1	5:00		Z	1	200	557	RT	f.	RT	RT	DH.	65	Temp	DL	CYCLE:	
											\	\ 				357	510	AH 18X	1420	2 BKS	Y4 BX	YH BX	1724	Qty	Prod	OT	
		//	///	///								1				0	0	b	Ø	p	ф	0-	3000	Prod	Over		學



	Rev 4/2019 mps	\						Prepared by:		Signature	\	Signature:	~ \	Portions verified by:	1	A RECEIVE	To the second	Jonaliza Omaliza		America	Antit	the service of	V 096	r repared by.	ם בי בי	DATE:	
				Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	Sloweruss	Cook Supervisor	Leuca		fied by:		Unsweeten Tea	Gelatin w Fruit	Hamburger Bun	Mayo or Mustard	Lettuce	Rice	Pinto Beans	Beef Patty	Menu Tems	7. T.	OCT 07, 2019	
				1 each	1 each	4 slices	$2 \cdot 2$ oz		er							8 oz	1/2 cup	1 each	1 pkt	1/2 cup	1/2 cup	1 cup	4 oz	size	Serv		
ş	Drjank	Cookie	Bread /	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population ·ICE	Population		1	145	400 N	18 Dack	11/200	N has	100 lb-	2 bays	800 800	Amt Frep	, , ,	MONDAY	
	1 each	1 each	4 slices	2-20z	CALORIC	2 slices	1 oz	7	3	*Z	LLS ;	1-ICE	ation /2	Meal Co		0 A O O	0900	0880	0630	278	5700	0630	0730	Prep	Begin	)AY	
		TOTALS		BACK	CALL		PEST	Sack mead			60	197	57	Count Docus		Ch	Ch	RT	RT	8	74.07	138	031	Temp	Menu		
	Yes No	Refrigerated	Labéled &		\	Test Sacks/	\	Jehnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff	Documentation				1.5 cups	Pinto Beans Mustard		3 oz	Cheese	VEGETARIAN		Special Instructions	LUNCH	
- CTVOCA		Bice Bin	+2774			Beans		EM.		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Canned Fruit	Spinach	Bread	Mustard	Lettuce	3 oz Rice	Pinto Beans	Beef Patty	Menu Items	Diet For Health		
		2 R2	<u> </u>	1		Jelb		MEAL TRAY SET UP		ter	137	010	)	ENTATIC	8 oz	1/2 с	1/2 c	1 sl	1 pkt	1/2 c	1/2 c	1 c	4 oz		alth	CY(	4
		$\setminus$	\					SET U	-	400	-			ž	E	B	Out	RT '	RT	F	र	188	180	Temp	DL	CYCLE:	F. C. S. C. S.
								7							15 J	2 am	(e,on)	TIBE	416	Frank		124	13,	_	Prod	07	ALVER SAFE IN
				V		V	V								]					1	Ĵ	52	Ø	Prod	0ver		



Rev 4/2019 mps					8	N.C.	Prepared by:	_F.000	Signature:	Cook	Signature: /		Portions verified by	TREZ Drin	DENINA MA	AS BOULAN Margarine	KILL WINDE Cornbread	TAIN Beans	BERINI Eng	Jimmt) Mac	DIMMY T-H	Prepared by:	DATE: OC	
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	menua	Supervisor	11/1/		by	Drink w/Vit C	Applesauce Cake	garine	nbread	ns	English Peas	Macaroni Cheese	T-Ham with	Menu Items	OCT 07, 2019	
		<b>,</b>	1 each	1 each	4 slices	2 - 2oz	8			\				8 oz	1 piece	1 pat	1 piece	1 cup	1/2 cup	1 cup		Serv size		207
Drink	Cookie	Bread	Protein	HYPER CAL	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population ·ICE	Population	l <b>⊢</b> •	505	38AV5	1.3565	38ALY	38AIL	80%	MCS.	15018	Amt Prep	MONDAY	
1 each	l each	4 slices	2 - 2oz	CALORIC 3	2 slices	1 oz	F	اد	( <u>)</u>	LS /	-ICE //	tion /	Meal Count	1400	61/4/01	100	10/6/19	1200	315	1400	1245	Begin Prep	AY	
	TOTALS	(6	BACK	CALL	20	TEST	Sack meal				1	5	unt Docum	36-1	RIT	出出	PT	261	122	195	194	Menu Temp		
res ) No	Refrigorated	Labeled &			Test Sacks	)	Johnny Sack Meal Counts	Yes ) No	Refrigerated	Labeled &		Staff /	Documentation /			1 cup	English Peas Salad		1 cup	Mac & Cheese	VEGETARIAN	Special Instructions		
		CAM LG	1/11/2		2	がたり	ME		Signature -	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	Fresh Fruit	1 cup Diet Dressing	Salad	Beans	1 cup Carrots	fac & Cheese Mac & Cheese	T· Ham with	Diet For Health Menu Items		
			 ≶		BUEN	CALAS	MEAL TRAY SET UP	1111	100	17/25	1000	 )	ENTATION	8 0z   3 8;	1 ea 3	1 oz RT	1/2 c 38'	1c 198	1/2 c / 58	1c / H	191	uth DL 18 Temp	CYC	The state of the s
6.10	JUNE J	AN	AT			The	TUP							505. 11	1.46/PC	12504	5711,	5 324	5115	5 1257	2 1257		1	
	A	S.				Ĉ								p	B	\$	P	\$	4	IMA	10AN	Over Prod		Section of the last



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 10-8-2019				Time	:()	1 Tim	e: /	900)	PM	
Shift Checklist	A	M	P			Comm		700		
	No	Yes	No	Yes						
All areas secure, no evidence of theft		X	<b>建</b>	7.5						
Workers reported to work, no open sores		X		X			(9)			
no skin infections		X		X						
no diarrhea		7		1						
Kitchen is in good general appearance		X		1						
All kitchen equipment operational & clean		X			NO	11674				
All tools and sharps inventoried		X		87	1000	1011				
All areas secure, lights out, exits locked		33.7		X						
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 1	80+	200 pp	m	
Temperature according to manufacturer's specifications			Break		~	IXIIISC I	.001	Zoo pp	111	
and chemical agent used in Final Rinse			Lun							
			Din							
POT and PAN SINK		Temp			Wash 110 F+	Rinse 11	0F+	Final Rinse		
Final Rinse Temps determined by chemical agent used		Tomp	Break		110	110	· ·	7 67	- 1	
			Lun		1100	1 1 1		2000		
			Din					200 pp		
EDEEZED J.WALL IN	700				11-2	13	T	1-00	por	
FREEZER and WALK-IN	1	emper	ature		Freezer 0 Or below	Walk-in 35-40F	Wal			
Record temperatures, Freezer and Walk-ins				AM	-3	332	35-40F			
Record temperatures, Freezer and Walk-ins				PM	-1.7	39	30			
DRY STORAGE	Temp	eratur	e 45-		Spice Room	Store R				
Record temperatures Dry Storage Areas		OI MUMI	0 45	AM	42	63	VIV.			
Record temperatures, Dry Storage Areas	-			PM	1 ~	69	1	-		
				1 1/1		0/				
Cleaning Schedule completed	de la	1.		M			-			
Circle One	Yes /	XIO.	-r	No						
	11 05 /	ANO	ries	INO						
Signature, Cook Supervisor (AM)  R. Consequent  10-0	119 ATE	, ./	_	Signatu	ye, Gook Supervi	(Sol (PM)	4			

# PRODUCTION SERVICE RECORD/COOK WORKSHE



	Rev 4/2019 mps							Prepared by:		Signature:	-	Signature:		Portions verified by	Euam	Cuci	142		Mortinez	CO MUCLAN	Which	William	BONH NO	r repared by	Dionoli	DATE:	
				Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager		Cook Supervisor	N. J. A.	7	ified by:	Milk 2%	Coffee	Sugar		Margarine	Turkey Ham	Syrup	Pancakes	Dry Cereal	Smarr mark		OCT 08, 2019	
	\	,		1 each	1 each	4 slices	2 - 2oz		r						8 oz	8 oz	2 pkts		2 pats	2 oz	1/4 cup	2 each	1 cup	size	Serv		
	Drink	Cookie	Bread	Protein	HYPER CALORÍC	Bread	Protein	HS SNACK	Test Trays 2	Call Racks 3	MARSHALLS	Population	Popul	(	356	24.0	711/2	-	1 1/2 CS	\$180 8	1000	1905	25 2	Amt Frep	A	TUESDAY	
	1 each	1 each	4 slices	2 - 2oz	LORÍC	2 slices	1 oz	K	ฆ้	ڞ	LLS 6C	n-ICE	Population /256	Meal Co	CHOO	Office	6400	) ,	5330	03/00	OCHO	очоо	5400		Begin	DAY	
101		TOTALS		BACK	CALL		TEST	Sack meal				Population ·ICE + 2 ato 1190	8	unt Docu	39	一先	RT		97	146	PH H	めア	77	Temp	Menu		
	(Year No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes) No	Refrigereted	Labeled &	9.	Staff B	Meal Count Documentation									VEGETARIAN		Special Instructions	BREAKFAST	
	3	Crigary		Duriouse	-	Ham	•	ME	C T C T C T C T C T C T C T C T C T C T		Last cart out: 4	First cart out:		SERVICE DOCUMENTATION	Milk 2 %	Coffee	Sugar Sub	Fresh Fruit	Margarine	Turkey Ham	Diet Syrup	Pancakes	Dry Cereal	Menu Items	Diet For Health		10 to
				8	,	222	`	MEAL TRAY SET UP	<b>V</b> .	/ ( (	00045	92ho @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @ @		ENTATIO	8 oz	8 oz	2 pks	l ea	1 pat	2 oz 1	1/4 c	2 ea	1 c		alth	CYC	TO SHARE THE PARTY OF THE PARTY
	(		/			بخ ۱۰	3	SET UP	7		Ut	8244	1		39 1	145 C	RT Y	RT \	NO N	146 H	79	H2	173	O	DL	CYCLE:	Security of the second
			/	/				-	M	and the same and t					1356 4	2 SA(	Y4 C5	YZCS	12h	#150	112	9 cs	5cs .	_	Prod	57	AAC. C.
		(	1	,											Y	V	O	0	0	P	12/	$\Diamond$	0	Prod	0ver		



THE RE	4.00			No	Yes		1 each	Brink			Rev 4/2019 mps
		02/	The state of		Refrigerated	TOTALS	1 each	Cookie			
					Labeled &		4 slices	Bread			A. A
1,				****		BACK	2 - 2oz	Protein	1 each	Drink	
Till?	(	Cano				CALL	LORÍC	HYPER CALORIC	1 each	Fruit	Ī
Me	رب -	がよる			Test Sacks		2 slices	Bread	4 slices	Bread	
ing.			Syn Jards			TEST	1 oz	Protein	2 - 2oz	Proteins	
\forall	Y SET L	MEAL TRAY SET UP	ME.	ny Sack Counts	Johnny Sack Meal Counts	Sack meal	X	HS SNACK		Johnny Sack	Prepared by:
			A	No	Yes		10	Test Trays	r	Food Service Manager	
4	19	13	Signature		Refrigerated			Call Backs		S. besquie	Signature:
•		1215	Last cart out:		Labeled &		LLS (CC	MARSHALLS		Cook Supervisor	
•	\y	1810	First cart out:			3611196	ICE H3	Population -ICE		W. Wanter	Signature:
				15	6 Staff	元 125		Population	>		
	NC	ENTATIO	SERVICE DOCUMENTATION		Meal Count Documentation	unt Docu	Meal Co			fied by:	Portions verified by:
٦	40	8 oz	3 oz Unsweet Tea	3 oz		22	0900	(c) (S)	Epi eces	array Sticks	
4	04	1 c	Greens	Cheese	•	6	0900	.50	8 oz	Unsweet Tea	
4 cans	40	1/2 с	Canned Fruit	2 slices		RT	DB.	3 1245	1 piece	Spice Cake	<u></u>
10 miles	RT	2 sl	Bread	Garlic Bread	Gar	27	00f0	le cases	2 slices	Garlic Bread (0)\15	
1 per indu	RT	1 pkt	Diet Dressing	1/2 cup		RT	0930	4001	1 oz	Dressing	
	40	1/2 с	Salad	Tomato Sauce	Toma	400	09,00	Tes	1/2 cup	Salad	
4.505	167	1 c	Carrots	1 cup		167	0700	4.5cs	1/2 cup	Carrots	<u></u>
100/2	171	1/2 с	Spagetti Meat Sauce	Spagetti	<u> </u>	171	0600	294.30	1/2 cup	Meat Sauce	
(°) (°)	17/	1/2 c	Fidelo with	ETARIAN	VEGETA	171	0000	্ত ১০ ১	1/2 cup	Fidelo with	Stories
	Temp	18	Menu Items			Temp		dor r ame	size	THOMA TROMB	- Common of
Prod	DL	alth	Diet For Health	Instructions	Special Ins	Menu	Begin	Am+ Dwar	Serv	Menn Items	Prenared by:
	CYCLE:	CY		CH	LUNCH		DAY	TUESDAY		OCT 08, 2019	DATE:
		F. A. G.	13.00c								

# PRODUCTION ERVICE RECORD/COOK WORKSHEE

## AURORA ICE PROCESSING UNIT



	Rev 4/2019 mps						M.Clorew I	Prepared by:		Food Se	Signature:		Signature:		Portions verified by:	Port Drink w Vit	BAMAN Margarine	MARK Dinner Roll	And Dressing	Salad Salad	PRIME Green Beans	MALYH Whipp	CALMANO Cream	SONHI Chicker	Prepared by: M	DATE: OCT 08,
				Drink 1 each	Fruit 1 each	Bread 4 slices	Proteins 2 - 20z	BOTTILLY DACK	L daes wan	Service Manager	Coseques	upervisor /			7.	w Vit C 8 oz	rine 1 pat			1/2		Whipped Potatoes 1/2	Cream Gravy 1/4	Chicken Fried Steak 4	Menu Items Se	08, 2019
	Drink 1	Cookie	Bread 4	Protein	ch HYPER CALORIC	Bread	2oz Protein	HS SNACK	<u> </u>	Test Trays 2	Call Backs 7	MARSHALLS	Population -ICE	Population		oz - 5/ 1/2	pat 1.384/1	1 each 605 1	102 / 255/1	1/2 cup 6 C	1/2 cup 8C5	1/2 cup 284151	1/4 cup / )965 /	4 oz /19/	Serv Amt Prep	TUESDAY
The state of the s	1 each 6	1 each TOTALS	4 slices	2 - 2oz BACK	ORIC CALL	$2  ext{ slices}$ $jO$	1 oz TEST	) meal	Sack		7	is 60		ion /25%	Meal Count Documentation	12 21.	かれ 5万	JOO RT	775 RT	1.38 36	250 177	30 18M	140 190	821 OK	Begin Menu Prep Temp	AY
	Yes No	Refrigerated	Labeled &		7	Test Sacks 4	+	Meal Counts	Johnny Sack	Yes No	Refrigerated	Labeled &		Staff 7	mentation		<u> </u>	4 slices Roll	Bread		Whipped Potato Green Beans	3 oz	Peanut Butter	VEGETARIAN	Special Instructions	DINNER
	1	TO COLLAND	1000	AND THE REAL PROPERTY OF THE P	Ça		1 CAUS	MEAL	IVEN		Signature	Last cart out:	First cart out: Lt	No.	SERVICE DOCUMENTATION	Unsweet Drink 8	Canned Fruit 1/		Bread Diet Dressing 1	1 cup Salad 1.		3 oz Whip Potato 1.		Beef Patty 4	Diet For Health Menu Items	
		× 	CHR	1 m		RIAN X	MAN	MEAL TRAY SET OF	TD AV CENT I'M	1	1	700	809		TATION	8 oz 37,7 -	1/2 c RT /	lea RT 6	1 oz RT	1/2 c 364	1c /77 9	1/2 c //6M Z		402 197 6,	DL Temp	CYCLE:
			ح,		No											25 0	50	CS 74PC	0 888	0/2/9	808 SAM	9A/3/PAN	)	1Pm 0	Prod Over Qty Prod	5



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	PN		0200 AN	Comments	806	
	No	Yes	No	Yes				
All areas secure, no evidence of theft	,	X			@ DISHWA	1120		
Workers reported to work, no open sores	-	X		/	C) WEWEN	70		
no skin infections		X		/	OSTERAMITA	BIEC	-	_
no diarrhea		2			Esta In Light	462		
Kitchen is in good general appearance		X						
All kitchen equipment operational & clean	x		1		Light	outin	COO	10
All tools and sharps inventoried		X		/	4.01			
All areas secure, lights out, exits locked				/	•			
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 180+	200 pj	om
Temperature according to manufacturer's specifications			Break				200 PJ	
and chemical agent used in Final Rinse			Lune	ch				
			Dinn	er			_	
POT and PAN SINK		Temp	eratur	·e	Wash 110 F+	Rinse 110F+	Final I	Rinse
Final Rinse Temps determined by chemical agent used			Break		115	117	1200	
			Lune	ch	114	18	200	ppn
			Dinn	er	111	115		
FREEZER and WALK-IN	Т	emper	atura		Freezer 0		200 P	PAI
		cmper	atuit		Or below		40F	
Record temperatures, Freezer and Walk-ins				AM	-3.5	73.4	7.9	
Record temperatures, Freezer and Walk-ins				PM	-3.4		9.3	
DRY STORAGE	Temp	eratur	e 45-	80	Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	led	25		
Record temperatures, Dry Storage Areas				PM	76	70		
							P. 5015	
Cleaning Schedule completed  Circle One	AN		PN	M				
	Yes /		Pr					_

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

<u>D-10</u>-19



	THE STATE OF THE S		1 /4	iles) ino		I each	Drimk			mey To zona mps
<b>u</b>	S MAS	1/8				1 2 2 2	1/1	-		Pay 4/2010 mms
	1			Refrigerated	TOTALS	1 each	Cookie			
d	SUARY			Labeled &		4 slices	Bread			
	ント	No of the last		(	BACK	2 - 2oz	Protein	1 each	Drink	
		4		2	CALL	CALORIC	HYPER CA	1 each	Fruit	
Ms	e la	`		Test Sacks		2 slices	Bread	4 slices	Bread	
334		7			TEST	1 oz	Protein	2 - 2oz	Proteins	PM
	'UP	MEAL TRAY SET UP	MEAL ?	Johnny Sack Meal Counts	Sack meal	K	HS SNACK	8	Johnny Sack	Prepared by:
				Yes No		Š)	Test Trays	r	Food Service Manager	
		F	Signature 2	Refrigerated		P)	Call Backs		A Constitutes	Signature: 6
		626	Last cart out:	Labeled &		LLS <b>59</b>	MARSHALLS 59	_	Cook Supervisor	
		C	First cart out: 1500	Þ	2	n-ICE ()	Population -ICE 1129		THE STATE OF THE PARTY OF THE P	Signature:
				Staff	881	Population	Popu		3 =	
		TATION	SERVICE DOCUMENTATION	mentation	Meal Count Documentati	Meal Co			ified by:	Portions verified by
0	1 129	8 oz 3	Milk 2% 8		25	0430	1267	8 oz	Milk 2%	RICHARD
S	50.45	8 oz 14	Coffee 8		145	SCHO	0.45	8 oz	Coffee	Jachna
$\lesssim$		2 pkts RT	Sugar Sub 2 p		RT	0430	14265	2 pkts	Sugar	Jun 5
11/2/5x D		pat UO	Margarine 1 p		40	0430	1425	1 pat	Margarine	1
2+ 0		sl RT	Bread 2		RT	00	2 rape	1 each	Biscuit	2107
5 6		1 ea 140	1 oz Fresh Fruit 1	1 oz	126	0300	Mcs	1/4 cup	Peppered Gravy	VIKAS
A 50		2 152	Peanut Butter Turkey Sausage 2 oz	Peanut Butter	Sh!	<b>—</b>	(0.66%	1/2 cup	Erambled Eggs	Bilingus
172 ac		С	Farina 1	VEGETARIAN	150	\$ 0300	Mes	1 cup	Farina	PICKOLO
			Menu Items		Temp		Amt Frep	size	мент пред	Trepareu by
od Over	Prod	DL	Diet For Health	Special Instructions	Menu	Begin	<b>A</b>	Serv		Duomoud have
5	5	CYCLE		BREAKFAST	Y	WEDNESDAY	WEDN		OCT 09, 2019	DATE:



Rev 4/2019 mps	\		<i>H</i>		T		Prepared by:	Signature:	\ ~	Signature:		Portions verified by	Hernandez			DB	AT #BouchDressing	Velasper Salad	Yerla	$\overline{}$			T TO parou of	Prenared hy:	DATE:	
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	Cook Supervisor	and should	777	ñed by:	Hernardez Unsweet Tea			Cornbread	Dressing	Salad	Pinto Beans	Green Beans Peas	Rice	Tahitian Chicken	TATCH A TOCHIO	Menu Items	OCT 09, 2019	
			1 each	1 each	4 slices	2 - 2oz					- (		8 oz	]		1 each	1 oz	1/2 cup	1 cup	1/2 cup	1/2 cup	1 cup	size	Serv		
<b>D</b> rink	Cookie	Bread	Protein /	HYPER CALORIC	Bread	Protein	HS SNACK	Call Backs Test Trays	MARSHALLS	Population -ICE	Population		8			3 bags	4gal	705	3 bags		A SERVICE OF THE PERSON OF THE	Se Constitution of the Con	Varia T ref	Amt Pron	WEDN	
1 each	1 each	4 slices	2 - 2oz	LORIC	2 slice	1 oz	K	<sup>ر</sup> ي ٽ	ς Λ			Meal Co	<u> </u>			DB	S480	2480	Ø638	5480		B63B		Begin	WEDNESDAY	
	TOTALS		BACK	CALL		TEST	Sack mal		9	129	188	unt Docu	48			RT	RT	AA	168	165	168	173	Temp	Menu	Y	
Yes No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Refrigerated Yes No	Labeled &		Staff /5	Meal Count Documentation		2 pieces	Cornbread	1.5 cups	Pinto Beans	1 cup	Green Beans	1 cup	Rice	VEGETARIAN		Special Instructions	LUNCH	
/ /	Chick / Cice/ Reans	1 wet /	/	Å,	Consolod	abread		Signature /	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Canned Fruit	Cornbread Margarine	Bread	Diet Dressing	cup Salad	Green Beans Pinto Beans	1 cup Grean Beans Pecs 1/2 c	Rice	Chicken	Menu Items	Diet For Health		
	Rears "	160	)		Salac		MEAL TRAY SET UP	A.d	122	1030		ENTATIO	8 oz	1/2 с	1 pat	~ 1 sl	1 pkt	1/2 с	1 c	5 1/2 c	1/2 с	4 oz	ns	alth	CY	PAN TO THE PAN TO SERVE
Ment II.							SET U			l OX		ž	88	RT	48	RT	RT	400	168	165	168	177	Temp	ΔL	CYCLE:	
Moring				MINES			ָם ק	- fel	,,				.500	4 cars	2/2 05	I rack	S9:ndv	705	3pags	Scs	2 Bags	3005	Qty	Prod	OT	
1/1			W.	M									Ø	Ø	Ø	Ø	Ø,	B	2 pars	Ø,	Ø	pon	Prod	Over		1

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

# AURORA ICE PROCESSING UNIT



*									
		111800	Yes No		1 each	Drink			Rev 4/2019 mps
		A	Refrigerated	TOTALS	1 each	Cookie			
		+	Labeled &		A slices	Bread			
		Ortation	<i></i>	BACK	2./2oz	Protein	1 each	Drink	
1	C.		7	CALL	CALORIC	HYPER CA	1 each	Fruit	
`, <	2	, , , , ,	Test Sacks		2 slices	Bread	4 slices	Bread	
	, כב ב			TEST	1 oz	Protein	2 - 20z	Proteins	McConcu
Y	MEAL TRAY SET UP	ME	Johnny Sack Meal Counts	Sack meak	X	HS SNACK	50	Johnny Sack	Prepared by:
			(Yes) No		2	Test Trays	er	Food Service/Manager	
_	D	Signature	Refrigerated		00	Call Backs		Silgenille	Signature
3	17	Last cart out:	Labeled &	9	LS 5	MARSHALLS	`	Cook Supervisor	
1	2	First cart out:	this series	1178	·ICE#	Population -ICE	2	Durch	Signature:
1	ì		S Staff		ation	Population	3	1	
NC	ENTATIO	SERVICE DOCUMENTATION	Meal Count Documentation	unt Docu	Meal Co			fied by:	Portions verified by:
44	8 oz	Unsweet Drink	Roll	40	1230	30	8 oz	Drink w Vit C	
RT	1/2 с	1 cup Canned Fruit	1 cup	RT	1430	3600	1 piece	Cake	
33	1 pat	Margarine	Mix Vegetables Margarine				1		
RT	1 sl	1 cup Bread	1 cup	RT	1236	202	1 each	Roll	
12	1 c	Beans	Potato Augratin Beans	180	1136	3 bgs	1 cup	Beans	_
6	1/2 с	Mix Vegetables	3 oz	1.65	1230	ς α)	1/2 cup	Mixed Vegetables	<u></u>
17			Cheese	170	1136	2/20	1/2 cup	Potatoes Augratin	
17	4 oz	Ground Turkey	VEGETARIAN	175	1230	88	4 oz	Salisbury Steak	402
DL Temp	alth 18	Diet For Health Menu Items	Special Instructions	Menu Temp	Begin Prep	Amt Prep	Serv size	Menu Items	Prepared by:
	CYCLE		DINNER		ESDA	WEDNESDAY		OCT 09, 2019	DATE:



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

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	AM		PN	Л	OIZUAN	Comm			
	No Y	Yes	No	Yes		- Allert St.			
All areas secure, no evidence of theft	_	<b>&gt;</b>							
Workers reported to work, no open sores		>		/					
no skin infections	0			/					
no diarrhea	2			-					
Kitchen is in good general appearance	>	<		1					
All kitchen equipment operational & clean	×						- 12		
All tools and sharps inventoried		$\Rightarrow \triangleleft$							
All areas secure, lights out, exits locked		3.03							
DISH MACHINE	Те	empe	ratur	e	Wash 150+	Rinse 1	R0+	200	nnm
Temperature according to manufacturer's specifications			Break						ppin
and chemical agent used in Final Rinse			Lune	ch				-	
			Dinn				_	-	
POT and PAN SINK	Te	empe	ratur	'e	Wash 110 F+	Rinse 110	)F+	Fina	l Rinse
Final Rinse Temps determined by chemical agent used			Break		110	110		20	A COMO
			Lunc		115	110		0,5	O John
		·	Dinn		1,7	110		20	Pon
FREEZER and WALK-IN	Tem	ıpera	ture		Freezer 0	Walk-in	Walk	70.00	ppm
TABLES AND WARDING TO	. I CII	трега	ture		Or below	35-40F	35-4		
Record temperatures, Freezer and Walk-ins				AM	-0	35	30	-	
Record temperatures, Freezer and Walk-ins				PM	- 2	36	37	,	
DRY STORAGE	Tempera	ature	45-	80	Spice Room	Store R	VN		
Record temperatures Dry Storage Areas				AM	62	60	-		
Record temperatures, Dry Storage Areas				PM	70	20			
Cleaning Schedule completed	AM		PN	Л					
Circle One	Yes/No	0	Yes						
			- 39	1.0			-		
1 . 1									
/   //					1 4-				
- ( ) ()	. 11 1 1.				40 IV				

3/2019 ms |



Rev 4/2019 mps							Prepared by:		1	Signature:		Signature: /	-	Portions verified by:			Kam		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	+ 5	REChard.	3	000	BURTON	- ropurou by	Prenared by:	DATE:	
	(		Drink	Fruit	Bread	Proteins	Johnny Sack		Food Service Manager	2) casein	Cook Supervisor	1. Winsky		fied by:			Milk 2%	Coffee	Sugar	Margarine	Turkey Ham, Slice	Syrup	Pancakes	Rice & Raisins	TATOTIN TOOMS	Menii Items	OCT 10, 2019	
			1 each	1 each	4 slices	2 - 20z			r	4							8 oz	8 oz	2 pkts	2 pats	2 oz	2 oz	2 each	1 cup	size	Serv		
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK		Test Trays	Call Backs 2	MARSHALLS	Population -ICE	Popul		1	)	2780	54.0	X 6X	3000	*(V)	12 c/al	laes	3	от т тер	Am+ Dros	THUR	
1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	K		م	ຶ້ນ	LLS 58		Population \ 186	Meal Count			0000	02,00	04/56	0430	0300	210	0350	0200		Begin	THURSDAY	
	TOTALS		BACK	CALL		TEST	meal	Sack				1128	06	unt Docu		١	t o	745	RT	40	571	RT	140	145	Temp	Menu		
(Yes No	Refrigerated	Labeled &	\	_	Test Sacks /		Meal Counts	Jehnny Sack	Xes No	Refrigerated	Labeled &		Staff @	Documentation				•				2		VEGETARIAN		Special Instructions	BREAKFAST	
	<u> </u>	R			S					Sign	Last	Firs		SER		Can	Mill	Coffee	Sug	Mar	Tur	2 each Diet	Eggs Pan			ions	ST	Fo
	````` «	River Cold	and of		S	2	×			Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Canned Fruit	Milk 2 %	ee	Sugar Sub	Margarine	Turkey Ham	Diet Syrup	Pancakes	Bran Flakes	Menu Items	Diet For Health		
		O Party	A STA		200	) }	MEAL TRAY SET UP		9	1	06	84:40		MENTATI(		1/2 c	8 oz	8 oz	2 pks	1 pat	2 oz	2 oz	2 ea	1 c	ms	ealth	CY	
	+	-			,	3	Y SET UI		Ø	1	S	8	1	NO		13		145	_	1	145	RT	124,0	RT	Temp	DL	CYCLE:	
		and the second second					ק. קי								1	3 core	186	23.0	22 m	2 5%	# 051	1200	GCS.	16/5	Qty	Prod	07	Para Maria Cara
		and the second			1										)	B	P	0	4	D	200	P	Φ	\$	Prod	Over		



Rev 4/2019 mps				ı			Prepared by:		Signature:		Signature:		Portions verified by:					·		1 Malinus	Educado	Alexander	Esuardo	Troparca by.	Prengred hy:	DATE:	
		\	Drink	Fruit	Bread /	Proteins	Johnny Sack	Pood Service Manager	S. Cuelud	Cook Supervisor	Lessa	<u>-</u>	fied by:	Unsweet Tea	White Cake	Dressing	Salad	Tortilla	Salsa	Refried Beans	Educatio Spanish Rice	Onions/Peppers	Fajita Meat	татели тестте	Monu Itoma	OCT 10, 2019	
			1 each	1 each	4 slices	2-20z		er		\				8 oz	1 piece	1 oz	1/2 cup	2 each	1/2 cup	1/2 cup	1/2 cup	1/2 cup	4 oz	size	Serv		
Drink	Cookie	Bread	Protein	HYPER CAI	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population		150	2 1000	1/200	50	8	I Dans	2 baces	100 165	200	2+0 165	dar r amez	A D	THURSDAY	
1 each	1 each	4 slices	2 - 20z	CALORJE	2 slices	1 oz	×	( <b>3</b> )		LS 56	_	ation [18	Meal Count	070	0900	070	0800	948	078	0730	0430	0600	0600	Prep	Begin	SDAY	
	TOTALS		BACK	CALL		FEST	Sack mead				200	6		40	RT	RT	40	RT	*	1670	1780	0.631	169.0	Temp	Menu		
Yes No	Refrigerated	Labeled &	\		Test Sacks	/	Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &	Intake 4	Staff 5	Documentation				4 eac	Tortillas	1.5 cups	Refried Beans	1 cu	Spanish Ri	VEGETARIAN		Special Instructions	LUNCH	
- THE ST	Trajetz De	,	-)		2070		ME		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Fresh Fruit	Diet Dressing	4 each Salad	S	Salsa	is Pinto Beans	1 cup Rice	Spanish Rice Onions/Pepper	Fajita Meat	Menu Items	ns Diet For Health		A COLUMN TO SHEET WAS A SHEET
	ひのこ			Salas	加制		MEAL TRAY SET UP		Hes	0411	005		ENTATIO	8 oz	1 ea	1 oz	1/2 с		1/2 с	1 c	1/2 с	1 c	4 oz	ns	alth	CYC	
\	\			· ·			SET UP		Z				Ż	HO	77	RT	Ŭ	AT S	RT	1670	1980 S	1690	1890	Temp	DL	CYCLE:	
	\	\			\		•							345	5/0	56	500	800	Fran	Dan	Spr -	llpan	Moan		Prod	<b>07</b>	THE PERSON NAMED IN
No-con			\											1	1	1		1	8	2-			1	Prod	Over		100 m

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

# AURORA ICE PROCESSING UNIT



Rev 4/2019 mps					700	7 Pomer	Prepared by:		Signature:		Signature:		Portions verified by:	_							,	Atwell	Prepared by:		DATE:	
			Drink	Fruit	Bread	Proteins	Johnny Sack	Roed Service Manager	lı .	Cook Supervisor	Hurel	5 7	fied by:	Drink w/Vit C	Lettuce & Onion	Bread	Мауо	Mustard	Corn Salad	Macaroni Salad	Cheese, Sliced	Turkey Salami	Menu Items		OCT 10, 2019	
			1 each	1 each	4 slices	2 - 2oz	60	r		`	4	2		8 oz	1/2 cup	2 slices	1 pkt	1 pkt	1/2 cup	1/2 cup	1 oz	3 oz	size	2		
Drink	Cookie	Bread	Protein	HYPER CAI	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population ·ICE-	Population		3	5/20	15 RV6	5	5	12 Co	600	S	1/0/6	Amt Prep		THURSDAY	
1 each	1 each	Aslices	2 - 20z	CALORIC	2 slices	1 oz		7	Ŋ	Y.S. S.T.	ICE +	tion +	Meal Co	1500	1400	1510	1500	1500)	R	DB	1700	1700	Prep	D.	SDAY	
	TOTALS		BACK	CALL		PEST	Sack meal		3		211/11/2	17	unt Docu	39	B	RT	RT	R M	33	3	20	33	Тетр	M		
Yes No	Refrigerated	Labeled &	2		Test Sacks		Johnny Sack Meal Counts	No No	Refrigerated	Labeled &	288	BC Staff P	Meal Count Documentation			4 slices	Breac	1 cuj	Macaroni Salad Broccoli	30	Chees	VEGETARIAN	Second mond	Special Instructions	DINNER	
Break	nees		John.	(D)VN-te	To the state of th	Los to go lear	ME.		Signature	Last cart out:	First cart out:	· · · · · ·	SERVICE DOCUMENTATION	Unsweet Drink	Onion	4 slices Bread	Bread Canned Fruit	1 cup Mustard	Broccoli	3 oz Macaroni	Cheese Lettuce	Sliced Turkey	Menu Items			
<u>~</u>	( <sub>0</sub>	· (		$\setminus$	\		AL TRAY		Be	17	160	-	ENTATIC	8 oz	$1  \mathrm{sl}$	2 sl	1/2 с	1 pkt	1 c	1/2 с	1 c	4 oz	18		CY(	
	\			\		$\bigcup$	MEAL TRAY SET UP		trec	0	Ö		N	46	38	RT	32	RT	160	33	33	33	Temp		CYCLE:	
	\			\		0	.0		<i>(</i> ).					36	TUb	LLARK	1 pen	('/2	1/2 /	pero!	600	12 pan	Qty	,	OT	A STATE OF THE PARTY OF THE PAR
			1											p	P	<b>5</b> )	ф.	2/2	P	Ø	P	W	Over Prod			22



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Shift Checklist	Δ	M	PN		0130 AN		e: [8	()() PM
	No	Yes	No	Yes		Comm	ents	
All areas secure, no evidence of theft	140	7	INU	168	O Stec	1 L	ples	
Workers reported to work, no open sores		,		X	OR .		IVIG	
no skin infections				<b>C</b>	, wa	mer		
no diarrhea		<b>\$</b>		\(			-	
Kitchen is in good general appearance	-	×		<b>~</b>				
All kitchen equipment operational & clean	<b>&gt;</b> <		~	$\overline{}$				
All tools and sharps inventoried		X	<del>-/`</del>	~				
All areas secure, lights out, exits locked				~				
DISH MACHINE		Temp	eratui	'e	Wash 150+	Rinse 1	80+	200 ppm
Temperature according to manufacturer's specifications			Break		4	Temse I	00:	zoo ppm
and chemical agent used in Final Rinse			Lune				_	
			Dinn	er				
POT and PAN SINK		Temp			Wash 110 F+	Rinse 110	DF+ 1	Final Rinse
Final Rinse Temps determined by chemical agent used			Break		115	118		
			Lunc		117	120		200ppn
			Dinn		114	118	- 1	Coppin
FREEZER and WALK-IN	Т	emper			Freezer 0	Walk-in	337.11	Cooppin
	1,	emper	ature		Or below	35-40F	Walk- 35-401	
Record temperatures, Freezer and Walk-ins				AM	-2.1	36.8	3914	
Record temperatures, Freezer and Walk-ins				PM	-3.5	31.3	39.	0
DRY STORAGE	Temp	eratur	e 45-8	80	Spice Room	5+0-5 R		<u> </u>
Record temperatures Dry Storage Areas	•			AM	75	60		
Record temperatures, Dry Storage Areas				PM	රිපි	70		
Cleaning Schedule completed	AN	1	(R)	Л				
Circle One	Yes/			-				

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

)-13-19 DATE



Rev 4/2019 mps					7010		Prepared by:	- J. S. J. S	Signature	) Coc	Signature:		Portions verified by:	$\overline{}$	Coffee	RAMIL Sugar	7	T	SUCH Gr	Japin Me		Alc+ Dr	r repared by:	D 1 .	DATE: 0
			Drink	Fruit	Bread	Proteins	Johnny Sack A	Fø6d Service/Manager	prince	Cook Supervisor	2		d by:	Milk 2%	ffee	gar	Margarine	Biscuit	Grilled Potatoes	Meat Gravy		Dry Cereal	Menu Items	N. T.	OCT 11, 2019
	· -		1 each	1 each	4 slices	2 - 20z		r						8 oz	8 oz	2 pkts	1 pat	l each	1/2 cup	1/2 cup		1 cup	size	Serv	
Drińk	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs2	MARSHALLS 52	Population -ICE (11	Popul		1261	r you	1,15,5	1-150	365	4,5,5	ics		5.565	Amt Prep		FRIDAY
1 each	1 each	4 slices	$\sqrt{2\cdot 2oz}$	CALORÍC	2 slices	1 oz	~		3	LS 52	ICE IN	Population 1169	Meal Co	0900	0416	0400	0418	0400	0300	656 à		0300		Begin	Y
	TOTALS		BACK	CALL		TEST	meal				4-	2	unt Docu	52	181	RT	58	RT	60	176		27	Temp	Menu	BF
Yes	Refrigerated	Labeled &	9	Č	Test Sacks		Meal Counts	(ves)	Refrigerated	Labeled &	Þ	Staff	Meal Count Documentation									VEGETARIAN		Special Ins	BREAKFA
No			nh.		<del>~ .</del>	1 10	Counts	No				Ø	\ 							þ	Eggs			Instructions	'AST
Burne									Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Fresh Fruit	Milk 2%	Coffee	Sugar Sub	Margarine	Bread	Grilled Potatoes	Peanut Butter	Dry Cereal	Menu	Diet Fo	
				111	5,00	////	MEAL TRAY SET UP		P	: <u>0626</u>	1: 0500		CUMENTAT	1/2 c	8 oz	8 oz	2 pkts	1pat	1 sl	toes 1/2 c	er 1 oz	1 с	Menu Items	Diet For Health	<u> </u>
	-\*·	13283)			ça		AY SET U				6		NOI	757	23	182	27	25	RT	16C	127	RT	Temp	DL	CYCLE:
	がこって、よ				,	grand	P							1			١	30 % Am		6 Rins	1	25	Qty	Prod	Oī
			CHY												(	1	1	Hpan	2 PR	1/20	١	105	Prod	Over	



19	and a mbo	Rev 2019 mps			Drink	Fruit	Bread	Proteins	Prepared by: Johnny Sack	(Food Service Ma	Signature: 1 / Cuse	Cook Supervisor	Signature: Kucu		Portions verified by:	Unsweet Tea	Merches Pudding	Margarine	Biscuit Biscuit	VIKAS Corn	Sunah Peas	Juahn Rice	Volasque > Chicken Stir-Fry	Γ	Prepared by: Menu Items	DATE: OCT 11, 2019
IDAY	Į.	<u> </u>	\   <u>Q</u>	l da	Ĺ					Manager	uh c	\		1				1 pat	1 each	Ļ.,		1/2 cup	1 cup	size	Serv	
Istructions  Diet For Health  Menu Items  Temp Qty  ARRIAN  Cheese Rice  Rice  Peas & Carrots  Peas & Carrots  1 c						YPER CALORIC			IS SNACK	_		IARSHALLS '		_	Meal C		0	_	bags (	lbs (	llos	-	55			FKIDAY
Istructions  Diet For Health  Menu Items  Temp Qty  ARIAN  Cheese Rice  Rice  Peas & Carrots  Peas Biscuit  1 ea  1 cup  Corn  Corn  1 cup  Corn  C		~			BACK	CALL		TEST	Sack meal		H		17	169	ount Docum	40	も	36	RT	1351	008	73.	1850	Temp	Menu	
Diet For Health Menu Items  Temp Qty  ed Chicken 1/2 c 1/2 c 1/3   Span 1/2 c 1/3   Span 1/2 c 1/5   10  1/5 cart out: 1/6   1/5 cart out: 1/6   1/6 cart out: 1/7   1		Z	ted	ξ°	1		Test Sacks		Johnny Sack Meal Counts		Refrigerated		(	Staff H	nentation			1 cup	Peas		3 oz	Cheese	VEGETARIAN			LUNCH
DL Prod Temp Qty R560   175   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100   100		(	Stirting For	Tice Jan	)				ME,		Signature	Last cart out:	First cart out:		SERVICE DOCUM	Unsweet Tea	Canpal Fruit		Biscuit	Corn	Peas &	Rice	Baked Chicken	Menu Item	Diet For Hea	
ET UP  SET UP				Biseu	7°	NACO	7		AL TRAY		£)	000	1015		ENTATION											CYC
	1	\	. /		,			_	SET UP		2									芯	40			H	$\dashv$	LE:
		)	$\nearrow$	\			$\langle$										com	-	c o	0	0-	Ren	pan	_	-	O

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

# AURORA ICE PROCESSING UNIT



j 1						, .				
DATE:	OCT 11, 2019	2	FRIDAY	K				CYCLE	12	Ė
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	Te	DL Temp
Atres	Tuna Salad	1/2 cup	1300	1300	38	VEGETARIAN	Tuna	4 oz	<b>[</b>	97
	Grilled Potatoes	1/2 cup	300	1400	165		n Potatoes	1/2 c	6	65 3 mas
	Pinto Beans	1 cup	3600	1100	190	1/2 cup	1/2 cup Pinto Beans	1 c	10	15 per
	Coleslaw	1/2 cup	S	230	33		Coleslaw	1/2 с	80	4.3
	Ketchup	2 pkts	8	1530	RT	Pinto Beans	Pinto Beans w Diet Dressing		27	,
	Bread	2 slices	1526	15 18 18	RT	1.5 cups	Green Beans	1/2 с	166	2 Reve
	Drink w/Vit C	8 oz	30	1500	40		Bread	$2 \mathrm{sl}$	RT	
				1			Unsweet Drink	8 oz	46	. 4
Portions verified by:	fied by:		Imfake Meal Population	Meal Con	unt Docu	Population 1236   69 Staff	SERVICE DOCUMENTATION	ENTATIO	N N	
Signature:	80		Population -ICE	-ICE	カミ な		First cart out:	60	0	
	Cook Supervisor		MARSHALLS	LS 5	S	Labeled &	Last cart out:	1	0	
Signature	5 begins		Call Backs 7	4		Refrigerated	Signature	À.	کار	
10	Food Service Manager	re	Test Trays	7		Yes No				
Prepared by:	Johnny Sack	8	HS SNACK		Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET	TP
McGrai	Proteins	2 - 2oz	Protein	1 oz	TEST					-
()	Bread	4 slices	Bread	2 slices		Test Sacks		•		<u></u>
<b>—</b>	Fruit	1 each	HYPER CAI	CALORIC (C	CALL	J	Jeans	Cale Do	الحا	(
	Drink	1 each	Protein	2 - 2oz	BACK	^	poside	`		
		1	Bread	4 slices	40	Labeled &	1			
			Cookie	l each	TOTALS	Refrigerated		. \		
Rev 4/2019 mps			Drink	1 each		Yes No	Fruio		8	



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 10 /12 /19 Shift Checklist	Λ	M	PI		OV30 AN	The second section is a second section in	-	00 PM
Shirt Checkrist	No	Yes	No			Comm	ents	
All areas secure, no evidence of theft	NO	res	INO	Yes	CH.T		-	
Workers reported to work, no open sores	<b>-</b>			AND STREET	C STrame	33.		
no skin infections			<u> </u>	(	Ol-let be	フト	_	
no diarrhea		3		\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\				
Kitchen is in good general appearance		N		5				
All kitchen equipment operational & clean	X	14	X	/			3000	
All tools and sharps inventoried				>			-	
All areas secure, lights out, exits locked	25.25	A STATE OF		X				
DISH MACHINE	*****	Temp	eratui	re	Wash 150+	Rinse 1	804	200 ppm
Temperature according to manufacturer's specifications			Break		Wasii 1501	Killse 1	<del>001</del>	200 ppm
and chemical agent used in Final Rinse			Lune					
			Ding			. –	_	
POT and PAN SINK		Temp			Wash 110 F+	Rinse 11	0F+	Final Rinse
Final Rinse Temps determined by chemical agent used			Break		111	110		1 G Ins
			Lun		115	113		20000
			Dinr		113			200 ppr
FREEZER and WALK-IN	Т			101	Freezer 0	Walk-in	337.11	200 ppm
TREEZER and WAER-IIV	1	emper	ature		Or below	35-40F	Walk 35-40	
Record temperatures, Freezer and Walk-ins			10.0	AM	-29	380	38	
Record temperatures, Freezer and Walk-ins				PM	-30	37.4	37	
DRY STORAGE	Temp	eratur	e 45-	80	Spice Room	Store R		.0
Record temperatures Dry Storage Areas				AM	78	60		
				PM	60	160		
Record temperatures, Dry Storage Areas								
	AN	Л	PN	M				

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 10/13/10

3/2019 me



Rev 4/2019 mps					,,,,	S S S	Prepared by:		Signature:	77.	Signature:		Portions verified by:	vi	, ,	249	かせい	文子000	Rami	NOCL	(アナガナの)	Sign	及学者	Tabaton by	Prepared by	DATE:	
			Drink	Fruit	Bread	Proteins	Johnny Sack fo	Food Service Manager	1 Conserves	Cook Supervisor			fied by:	Milk 2%	Coffee	Sugar	Margarine	Biscuit	Jelly	Cinnamon Roll	w T-Ham A. Groves	Scrambled Egg	Oatmeal	татопи тести		OCT 12, 2019	
			1 each	1 each	4 slices	2 - 2oz		r						8 oz	8 oz	2 pkts	1 pat	1 each	1 pkt	2 each		1/2 cup	1 cup	size	Serv		
Drink	Cookje	Bread	Protein	HYPER CALORIÇ	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS5'2	Population -ICE	Popu		50	18	7.7	150 m	27	27	73,		7	かって	dar r amer	A L + D	SATU	-
1 each	1 each	4 slices	2-20z	LORIC	2 slices /	1 oz	K	'S	\$	LLS>2	n -ICE	Population /	Meal Cc	0700	036	3	98	0256	C'loc	0375		0700	0300		Begin	SATURDAY	
	TOTALS		BACK	CALL		TEST	Sack meal				+117	169	unt Docu	\$0 \$0	S	RT	25.	RT	RT	S. S		305	1.50	Temp	Menu		4
Yes No	Refrigerated	Labeled &		N	Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &	Þ	Staff	Count Documentation		<u> </u>	1	<u> </u>		<u> </u>		1/2 cup	Scrambled Eggs Turkey Ham	VEGETARIAN		Special Instructions	BREAKFAST	
Wall States		ili					ME		Signature	Last cart out:	First cart out:	I	SERVICE DOCUMENTATION	Milk 2%	Coffee	Sugar Sub	Margarine	Bread	Diet Jelly	Fresh Fruit	p	S Turkey Ham	Oatmeal		Biet For Health		
	1			i i		SCA ACC	MEAL TRAY SET UP		D	765	0 Ex (O)		ENTATIO	8 oz	8 oz	2 pkts	1 pat	2 sl	2 pkts	1 ea		2 oz	1 c	ns	alth	CY	
			17/20dr				SET U		(	<b>3</b>			NC	36	18	RT	36	RT	RT	R	-	172	<i>oti</i>	Temp	DL	CYCLE:	Septimental Septiment
				3		).	P							1796		1.25	1.28	٠٠ ص	11.5	S. S. S.	-		153	Qty	Prod	Oī	केली
		72.60												(		***************************************	İ	1505		η		1	9)	Prod	0ver		Seek Seek



	Rev 4/9019 mps	\						Prepared by:		Signature:	\	Signature:		Portions verified by:	Cheman	N. S.	+ Comment	Esta Co	1 10 Maneta Potato	A wavado	Andreal	Charles Control	Troparou by.	Prenared hy:	DATE:	
				Drink	Frait	Bread	Proteins	Johnny Sack	Food Service Manager	S. Varguez	Cook Supervisor	Larga		fied by:	Unsweet Tea	Hamburger bun	Onion	Lettuce	Potato Sala	A VIWIGO Green Beans	Pinto Beans	Chicken Patty	тисни тесть	Manu Itama	OCT 12, 2019	
				1 each	1 each	4 slices	2 - 2oz		er						8 oz	1 each	1 slice	1/2 cup	1/2 cup	1/2 cup	1 cup	4 oz	size	Serv		
	Drink	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE/	Popul		145	(720cb	1 6000	HCS	205	240 165	いない	400	dar r umw	A m+ D	SATURDAY	
	1 each	1 each	4 slices	$2 - 2\phi z$	CALORIC /	2 slices	1 oz	K	بم	ري ا	STI STI	n-ICE///	Population [ 69	Meal Co	CHW	0900	0700	0430	080	0000	0630	0912		Begin	RDAY	
		TOTALS		BACK	CALL		PEST	Sack meal			2	7	99	unt Docu	40	RT	30	も	0.081	まら	1630	<u>-</u> 20	Temp	Menu	:	
	Ves No	Refrigerated	Labeled &	_		Test Sacks $/$	. /	Johnny Sack Meal Counts/	(Yes) No	Refrigerated	Labeled &		Staff 3	Meal Count Documentation						3 oz	Cheese	VEGETARIAN		Special Instructions	LUNCH	
"adhis"	5	TO SECULA	The same	し、vertet	Ģ	00000	1 other	MI		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Bread	Onion	Lettuce	Steam Potatoe	3 oz Green Beans	Cheese Pinto Beans	Chicken Patty	Menu Items	Diet For Health		
		<u>.</u>	0/220			Denvo	S	MEAL TRAY SET UP	7	tai	1100	1005		MENTATIO	8 oz	1 sl	$1  \mathrm{sl}$	1/2 с	1/2 с	1/2 с	1 c	4 oz	ms	ealth	CY	
	(	<u> </u>						Y SET UI		2				N	E	RT	36	B	1800	150	1630	BO	Temp	DL	CYCLE:	
		2		_				קי.							75	Hiroh	7.4	a		1 Q an	12pm	400	Qty	Prod	OT	To least
					1 1	71/	J								1	1	Ø		2	2	1	Ø	Prod	Over		10 Th

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



	Rev 4/2019 mps	\	_					Prepared by:	(Food	Signature	Cook	Signature:		Portions verified by:	Drin	Cho	Mar	Roll	Mix	Cab	Pot	AtuM Chia	r repareu by.	Duomoud har	DATE: OC	
				Drink	Fruit	Bread	Proteins	Johnny Sack	1 Service Manager	conques	k Supervisor	00	<b>*</b>	by:	Drink w/Vit C	Chocolate Cake	Margarine		Mixed Vegetables	Cabbage	Potatoes	Chicken Leg Qt	wienu mens	M T.	OCT 12, 2019	
			1	1 each	1 each	4 slices	2 - 2oz								8 oz	1 piece	1 pat	1 each	1/2 cup	1/2 cup	1/2 cup	4 oz	size	Serv		
`	Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population		3	3 bes	1/26	3	3	5 640	21/2	1410	Amt Frep	\	SATURDAY	
	1 each	1 each	4 sliges	2 - 2oz	ORIC	2 slices	1 oz		7	+1	LS .	II	tion [7	Meal Cor	1500	DR	530	350	1330	1200	300	1100	Prep	Begin	DAY	
		TOTALS		BACK	CALAL		TEST	Sack meal			73	II OT	177	unt Docu	40	RT	333	RT	165	165	170	199	Temp	Menu		
	Yes No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Ľ	Refrigerated	Labeled &	<u></u>	169 Staff / 5	Meal Count Documentation	Grape Jelly		4 slices	Bread Roll		3 oz	Peanut Butter Steam Potatoe	VEGETARIAN		Special Instructions	DINNER	
	Potato	L'A		hicken	The page			ME/		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Grape Jelly Unsweet Drink		4 slices Fresh Fruit	Roll	Mix Vegetable	Cabbage	Steam Potatoe	Baked Chicken	Menu Items	Diet For Health	0	
′	Ľ			<u>}</u>	3		N N	AL TRAY			778	151	• •	ENTATIC	8 oz		1 ea	1 ea	1 c	1 c	1/2 с	4 oz	Ö2	lth	CY(	A STATE OF THE STATE OF
				,	6	5	19	MEAL TRAY SET UP		41	0	65		ž	401		85	RI	165	165	196	199	Temp	DL	CYCLE:	William Control
			\		$\setminus$			þ							36	1.	149	8 4	Ban	12 pan	13pm	1 Pac	Qty	Prod	OT	A Company of the
				<del>-</del>		7									p	)	$\phi$	<b>R</b>	P	Ø	$\phi$	2%	Prod	Over		White Street Street



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 10-13-19				Time	e: 0 30A	M Tim	e:/8	00 PM
Shift Checklist	A	M	Pl			Comme		1111
	No	Yes	No	Yes				
All areas secure, no evidence of theft		$\times$						
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		Z		/			-	
All areas secure, lights out, exits locked				X				
DISH MACHINE		Te	emner	ature	Wash 150 F+	Rinse 18	0 E.	
Temperature according to manufacturer's specifications			Break		**************************************	1411130 10	UFT	
and chemical agent used in Final Rinse		······································	Lune					
79.			Dinn					
POT and PAN SINK	<b>†</b>	T		ature	Wash 110 F+	Rinse 110	E. I	Final Rinse
Final Rinse Temps determined by chemical agent used			Break		14 (1)			
Annual Control of the			Lune		115	110	- 6	200 pp
			Dinn		112	111	- 4	200 pp
FREEZER and WALK-IN	Т	emper			Freezer 0	Walk-in	Walk-	in PPN
Pagend town and D. 1777 II					Or below	35-40F	35-40F	
Record temperatures, Freezer and Walk-ins				AM	3	36	38	
Record temperatures, Freezer and Walk-ins				PM	-4	37	33	
DRY STORAGE	Temp	eratur	e 45-	80	Spice Rim	Store Rom		
Record temperatures Dry Storage Areas				AM	(02	60		
Record temperatures, Dry Storage Areas				PM	70	70		
CIL								
Cleaning Schedule completed	AN		PN	Л				
Circle One	Yes/	No (	Yes	No				
Signature, Cook Supervisor (AM)  DATE:  10 - 14	3-70	7 	-	Signatu	John Supervis	sor (PM)		
FOOD SERVICE MANAGER DATE	1.70	/	-					



adm erre Er	Rev 4/9019 mns			_		1		Prepared by:	<u>}</u>	Signature:	\_	Signature:		Portions verified by:	Reund 1	Jessey C	VILOS 18	C iv	The January	Emiguez s		Servicinos (	Jesus	Trepated by.	Drongrad hy	DATE:	
				Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	maule	Cook Supervisor	- Whats		ied by:	Milk 2%	Coffee	Sugar	Apple CoffeeCake	Tortilla DISCOTT	Salsa	w/T-sausage	Scrambled Eggs	Gream of Rice	мени тесть	Many Itama	OCT 13, 2019	
				1 each	1 each	4 slices	2 - 2oz		ř						8 oz	8 oz	2 pkts	1 piece	2 each	1/2 cup		1/2 cup	1 cup	size	Serv		
DIHIA	Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Popul	(	12/69	フェム	2)	2)	265	ノならい	500	いらな	200	dar r amez	^ + D	SUNDAY	
T Caci	1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	K (	* 3	), F	LLS S		Population \	Meal Co	0420	04:20	C#130	00	70	000	0200	07260	2470		Begin	AY	
		TOTALS		BACK	CALL		TEST	Sack meal			<i>y</i>	ニヤ	50	unt Docu	3	デン	RT	RT	RT	10	ンナン	SEL	DT	Temp	Menu		
1100	No.	Refrigerated	Labeled &			Test Sacks	_	Johnny Sack Meal Counts	/Yes No	Refrigerated	Labeled &		Staff (	Meal Count Documentation							1/2	Scrambled Eggs Peanut Butter	VEGETARIAN		Special Instructions	BREAKFAST	
		7				0			Ю	Sig	Las	Fir	Y	SE	Mil	Co	Su	Fre	Bre		1/2 cup Diet Jelly	Eggs Pe			tions	ST	
	[ ]	100	35.50		7	0000	200	N		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Milk 2 %	Coffee	Sugar Sub	Fresh Fruit	Bread	-	t Jelly	anut Butter	Bran Flakes	Menu Items	Diet For Health		THE REAL PROPERTY AND PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT ASSESSMENT ASSESSMENT ASSESSMENT ASSESSMENT ASSESSMENT ASSESSMENT ASSESSMENT ASSE
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	Drink	Fruit	Bread	Proteins	Johnny Sack	7 7	Food Service Manager	Copella	Cook Supervisor			fied by:	THE SHEET SHEET,	Unsweetened Tea	Bread	Mayo	Onion	Lettuce	SOUTH BOTH THINK.	Coleslaw	Potato Salad	Turkey Bologna	мени треше	Moni Itoma	OCT 13, 2019	
	1 each	ı 1 each	4 slices	2 - 2oz			r	E.		#			THE WAY	8 oz	2 slices	1 pkt	1 slice	1/2 cup	William .	1/2 cup	1/2 cup	4 oz	size	Serv		
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Colestons	Bread	FQ.87.	200		TW.		(	Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Canned Fruit	Bread	Mustard	Onion	Lettuce	Green Beans	3 oz ColeSlaw <del>w/dressing</del> 1 c	Steam Potato	Turkey	Menu Items	Biet For Health		Section of the sectio
Potato Salad	mb.	Leton		VojuQ	MEAL TRAY SET UP			7	1004	Ø958		ENTATIO	8 oz	1/2 с	$2 \mathrm{sl}$	1 pkt	$2 \mathrm{sl}$	1/2 с	1 c	<del>а</del> g 1 с	1/2 с	4 oz	ns	alth	CY	TO SERVE SAME
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Kev 4/2019 mps							Huen	Prepared by:		$\sim \iota$	Signature:		Signature:		Portions verified by:		(						(	Agra	Trepared by:	Dropped have	DATE:	
			DIIIK	Drink	Fruit	Bread	Proteins	Johnny Sack		Food Service Manager	2. hamila	Cook Supervisor	Flueli	5	fied by:	Drink w/Vit C	White Cake	Tortilla	Dressing	Tossed Salad	Hominy	Rice Potato	Polish Sausage	Red Beans and	вшал прам	Manu Itama	OCT 13, 2019	
			т еасп	1 000h	1 each	4 slices	2 - 2oz	S		re		\				8 oz	1 piece	2 each	1 oz	1/2 cup	1/2 cup	1/2 cup		1 cup	size	Serv		
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No				-7				£ \$	<b>†</b>	Z.	Si.	La	Ŧ.	4	IS	U	Q	17	1 cup D	Rice To	C	2 cups Rice	Beans R			ctions	R	
	Diano	つたそこ	Serving/omone	7	2/2			ME		(	Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	Canned Fruit	Tortilla	1 cup Diet Dressing	Rice Tossed Salad	Carrots	ice Potato	Red Beans Red Beans	Beef Patty	Menu Items	Diet For Health		
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