



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

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 26 May 2021  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

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

Number of people currently cohorted/quarantined due to sickness:

4

## 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:

568

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

Female:

Male:

Nonbinary:

Prefer not to say:



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

Number of people that describe themselves as transgender:

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

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

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

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

#### COVID-19 CONFIRMED CASES\*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="5"/>	<input type="text" value="527"/>
ICE Detainees under COVID monitoring:	<input type="text" value="4"/>	<input type="text" value="373"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="128"/>

#### DOCUMENTS RECEIVED:

\*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## **SUPPLEMENTAL NOTES:**

Request for information made on May 24, 2021. All population numbers current as of May 31, 2021.

### **KITCHEN DOCUMENTS:**

Opening/Closing Checklists and Menu provided, see attached documents.

### **MEDICAL:**

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of May 20, 2021:

- 1- Health Services Administrator
- 2- PA's
- 1- Medical Doctor
- 14 - RNs
- 8 – LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total) 1- Dental Assistant

### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

### **LAW LIBRARY:**

Logs provided for May 17, 2021- May 21, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

**COVID-19 UPDATES:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive case this week, GEO staff and ICE staff. They have also reported 5 positive cases this week amongst the ICE detainees, and 0 cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of May 28, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of May 21, 2021

\*Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.\*

# ADULT CYCLE MENUS

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

MENU DATE:	5/15/2021	CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
FRIDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

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



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

**OPENING and CLOSING CHECKLIST**

**Date:** 5.23.2021

**Time:** 0306 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores	N/A	A	N/A	A	
no skin infections					
no diarrhea					
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		150	180	
and chemical agent used in Final Rinse	Lunch		153	186	
	Dinner		155	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		111	115	200ppm
	Lunch		110	112	200ppm
	Dinner		110	112	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.3	36.4	36.5
Record temperatures, Freezer and Walk-ins	PM		-8.4	38.2	38.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	110	111			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 5-22-21

Time: 0230 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		166		184
and chemical agent used in Final Rinse	Lunch		155		181
	Dinner		150		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		113		112
	Lunch		110		112
	Dinner		111		112
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.6	37.9	38.4
Record temperatures, Freezer and Walk-ins	PM		-6.2	38.7	38.6
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	AM	PM			
	105-120 °F	105-120 °F			
	111	120			

Signature, Cook Supervisor (AM) 2/Han DATE 5/23/2021

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] DATE 5.24.2021



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 5/21/2021

Time: 0200 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+ Rinse 180+</b>		
Temperature according to manufacturer's specifications	Breakfast		<u>166</u> <u>188</u>		
and chemical agent used in Final Rinse	Lunch		<u>150</u> <u>180</u>		
	Dinner		<u>157</u> <u>180</u>		
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+ Rinse 110 °F+ 200 ppm</b>		
Final Rinse Temps determined by chemical agent used	Breakfast		<u>115</u> <u>115</u> <u>200ppm</u>		
	Lunch		<u>112</u> <u>115</u> <u>200ppm</u>		
	Dinner		<u>110</u> <u>111</u> <u>200ppm</u>		
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F</b>		
Record temperatures, Freezer and Walk-ins	AM		<u>-10.3</u> <u>37.9</u> <u>38.2</u>		
Record temperatures, Freezer and Walk-ins	PM		<u>-7.1</u> <u>37.9</u> <u>37.0</u>		
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room Store Rm</b>		
Record temperatures Dry Storage Areas	AM		<u>67</u> <u>67</u>		
Record temperatures, Dry Storage Areas	PM		<u>65</u> <u>64</u>		
<b>Water Temps &amp; Handwash Areas</b>	<b>AM 105-120 °F</b>		<b>PM 105-120 °F</b>		
	<u>110</u>		<u>120</u>		

Hause  
Signature, Cook Supervisor (AM)

5/21/2021  
DATE

A. Perry  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

5.24.2021  
DATE





# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Date:** 05.20 **Time:** 0300 AM **Time:** 800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores	<u>N</u>	<u>A</u>	<u>N</u>	<u>A</u>	
no skin infections					
no diarrhea					
Kitchen is in good general appearance		<u>X</u>		<u>X</u>	
All kitchen equipment operational & clean		<u>X</u>		<u>X</u>	
All tools and sharps inventoried		<u>X</u>		<u>X</u>	
All areas secure, lights out, exits locked				<u>X</u>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		<u>152</u>		<u>181</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>180</u>
	Dinner		<u>155</u>		<u>185</u>
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>		<u>110</u>
	Lunch		<u>110</u>		<u>120</u>
	Dinner		<u>110</u>		<u>120</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-7.1</u>		<u>37.9</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-6.2</u>		<u>38.3</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		<u>68</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>68</u>		<u>68</u>
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	<u>120</u>		<u>120</u>		

Signature, Cook Supervisor (AM) [Signature] 05.20  
DATE

Signature, Cook Supervisor (PM) [Signature]

[Signature] 5.21.2021  
FOOD SERVICE MANAGER DATE



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 5/19/2021

Time: 0300 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		166	186	
and chemical agent used in Final Rinse	Lunch		159	182	
	Dinner		159	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		114	112	200ppm
	Lunch		114	114	200ppm
	Dinner		114	111	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.6	39.9	36.7
Record temperatures, Freezer and Walk-ins	PM		-4.2	38.7	37.6
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		65	67	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	AM	PM			
	105-120 °F	105-120 °F			
	113	120			

Signature, Cook Supervisor (AM) 2Har DATE 5/19/2021

Signature, Cook Supervisor (PM) DA

FOOD SERVICE MANAGER SH DATE 5.20.2021



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

**OPENING and CLOSING CHECKLIST**

**Date:** 05-18-21

**Time:** 0300 AM **Time:** 1806 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores	N/A	A	N/A	A	
no skin infections					
no diarrhea					
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	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		151		184
and chemical agent used in Final Rinse	Lunch		155		182
	Dinner		155		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		110
	Lunch		110		111
	Dinner		110		110
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-4.7	38.1	38.5
Record temperatures, Freezer and Walk-ins	PM		-6.3	39.0	37.9
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		64	64	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

05-18-21  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5-19-2021  
DATE



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

**OPENING and CLOSING CHECKLIST**

**Date:** 5-17-2021

**Time:** 0300 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores	N	A	N	A	
no skin infections					
no diarrhea					
Kitchen is in good general appearance		L		X	
All kitchen equipment operational & clean		L		X	
All tools and sharps inventoried		L		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		150		180
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		157		186
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110		200 ppm
	Lunch		110		200 ppm
	Dinner		111		200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.6		35.4
Record temperatures, Freezer and Walk-ins	PM		-2.7		39.0
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		65		64
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	112		110		

Signature, Cook Supervisor (AM)

DATE

05-17-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5-18-2021

**GEO Aurora ICE**  
**3130 N. Oakland St**

5/24/2021  
6:58:04 AM BCU

**Temperature**  
**°F**

A-1	72.22
A-2	71.71
A-3	69.71
A-4	70.61
B-1	70.61
B-2	71.71
B-3	72.31
B-4	72.02
C-1	71.12
C-2	70.31
C-3	70.90
C-4	73.31
E-1	72.50
E-2	72.22
D-1	71.41
ISOLATION	71.41
PATIENT ROOM	70.90
INTAKE/RECEIVING	71.41



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

PRINT: Sam Hanger SIGN: [Signature]

Name: \_\_\_\_\_ Date: \_\_\_\_\_

<b>Tub Room</b>



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, May 24, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
52421	South-A	73.3	104.1		
	South-B	72.9	104.2		
	South-C	74.5	104.2		
	South-D	74.3	occupied		
	South-E	74.4	104.1		
	South-F	73.9	104.2		
	South-G	unoccupied			
	South-L	74.1	104.2		
	South-M	73.3	104.1		
	South-N	72.3	104.2		
	South-X	69.9	104.2		
	South-Y	71.3	104.1		
	South-Z	unoccupied			
	South SMU	68.1	105.2		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Sam Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer