

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

| Date: | 7 July 2021 | | | | | | | | |
|-----------------------------|------------------|------------------------------------|---------------------|--|--|--|--|--|--|
| | DAY | Month | YEAR | | | | | | |
| Requested by: | Kevin Vargas | , Constituent Liaison | | | | | | | |
| | NAME | Position | | | | | | | |
| Transmitted by: | 105.5 | | | | | | | | |
| | | eld Office Executive Review Unit | | | | | | | |
| | NAME | Position | | | | | | | |
| Were electronic files sent? | | | | | | | | | |
| YES ☑ | $No \square$ | | | | | | | | |
| How many people are curren | ntly being coho | orted/quarantined due to sickness? | | | | | | | |
| Number of people currently | cohorted/quar | antined due to sickness: | 1 | | | | | | |
| | | | | | | | | | |
| FORMAL COUNTS: 2.8 | V. A. | | | | | | | | |
| How many people were mos | t recently form | nally counted in this facility? | | | | | | | |
| Number of people mo | ost recently for | rmally counted in the facility: | 904 | | | | | | |
| How many people formally | counted in this | facility describe themselves as th | e following gender? | | | | | | |
| Female: 95 | | | | | | | | | |
| <i>Male:</i> 809 | | | | | | | | | |
| Nonbinary: 0 | | | | | | | | | |
| Prefer not to say: | 0 | | | | | | | | |

| How many people formally counted in this | facility describe themselves as transgender? |
|--|--|
| Number of people that describe the | |
| How many people have been brought into t | the facility this week? |
| Number of people brought into the j | facility this week: 160 |
| How many people have left the facility this | s week? |
| Number of people who left the facili | ity this week: 44 |
| How many people and where did those who | o left the facility go? |
| Released into community: unknown | wn |
| Formally removed from the United | States: unknown |
| Moved to other facility: unknow | wn |
| Other: unknov | vn |
| How many people are currently being hous | sed in the Annex? |
| Number of people who are being ho | |
| Female: 93 | 240 |
| 1 emails. | |
| Male: 153 | |
| COVID-19 CONFIRMED CASES*: | This week: Total to date since March 30, 2020: |
| Positive Tests in GEO Facility: | 1 547 |
| ICE Detainees under COVID monitoring: | 2 391 |
| ICE Employees: | 0 2 |
| GEO Employees: | 0 129 |
| DOCUMENTS RECEIVED: | *See Supplemental Notes |
| Daily Kitchen Opening and Closing | |
| RECEIVED Deily Foods Production Service Po | NOT RECEIVED □ |
| Daily Foods Production Service Received | NOT RECEIVED □ |
| Temperature Logs | NOT RECEIVED |
| RECEIVED ☑ | Not Received \square |
| Law and Leisure Library Logs | |
| RECEIVED ☑ | Not Received \square |
| Medical Staffing Update | Not Dranium [|
| Received $ abla$ | Not Received \square |

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on July 6, 2021. All population numbers current as of July 9, 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 July 73, 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 June 28, 2021- July 3, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to five 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 cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported one (1) positive case this week amongst the ICE detainees, and zero (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 July 9, 2021. |
| Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of July 9, 2021. |
| *Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.* |
| |
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| |
| |

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 5 WEEK-AT-A-GLAN |
|------------|---------------------------|--------------------------|-------------------------------|
| MONDAY | Oatmeal BREAKFAST | LUNCH | DINNER |
| MONDAI | Scrambled Eggs | Beef Patty on Bun | T-Ham Macaroni Cheese Cassero |
| | Jelly | Rice | Beans |
| | Biscuit | Pinto Beans | English Peas |
| | | Spinach | Combread |
| | Margarine | Lettuce | Margarine |
| | Sugar Coffee | Mustard or Mayo | Applesauce Cake |
| | Milk 2 % | Fruit | Fortified Sugar Free Beverage |
| TUESDAY | | Fortified Sugar Free Tea | |
| IUESDAT | Dry Cereal | Fideo w/ Meat Sauce | Chicken Fried Steak |
| | Pancakes | Carrots | Whipped Potatoes |
| | Syrup | Green Salad | Cream Gravy |
| | Turkey Ham | Dressing | Green Beans |
| | Margarine | Garlic Bread | Dinner Roll |
| | Sugar | Spice Cake | Salad wi Dressing |
| | Coffee | Fortified Sugar Free Tea | Margarine |
| | Milk,2.% | | Fortified Sugar Free Beverage |
| WEDNESDAY | Farina | Tahitlan Chicken | Chicken Leg Quarter |
| | Scrambled Eggs | Rice | Potatoes Augratin |
| | Peppered Gravy | Green Beans | Mixed Vegetables |
| | Biscuit | Pinto Beans | Beans |
| | Margarine | Green Salad | Roll |
| | Sugar | Dressing | Margarine |
| | Coffee | Combread / Margarine | Cake |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| THURSDAY | Rice and Raisins | Falita w/ Tortillas | |
| | Pancakes | Grilled Onions & Peppers | Turkey Salami |
| *5 | Syrup | Spanish Rice | Cheese, Sliced |
| | Turkey Ham | Refried Beans | Macaroni Salad |
| | Margarine | Salsa | Corn Salad |
| | Sugar | | Mustard / Mayo |
| | Coffee | Garden Salad / Dressing | Lettuce & Onion |
| | Milk 2 % | White Cake | Bread |
| RIDAY | Dry Cereal | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| | Creamed Meat Gravy | Chicken Stir-Fry | Tuna Salad |
| | Grilled Potatoes | Rice | Grilled Potatoes |
| | | Peas | Pinto Beans |
| | Fruit | Corn | Colesiaw |
| | Biscuit / Margarine | Biscuit | Ketchup |
| | Sugar | Pudding | Bread |
| | Coffee | Margarine | Fortified Sugar Free Beverage |
| | Milk 2 % | Fortified Sugar Free Tea | |
| ATURDAY | Oatmeal | Chicken Patty | Salisbury Steak |
| | Scrambled Eggs w/ T-Ham | Green Beans | Potatoes |
| | Cinnamon Roll | Pinto Beans | Cabbage |
| | Biscult | Potato Salad | Mixed Vegetables |
| | Jelly | Lettuce | Roll |
| | Margarine | Onion | Chocolate Cake w/ Icing |
| | Sugar | Bun | Margarine |
| | Coffee | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| | Milk 2 % | | . Granda Oagas Fiee Develage |
| UNDAY | Cream of Rice | Turkey Bologna | Pod Paras 2 Datish G |
| | Eggs w/ Breakfast Sausage | Potato Salad | Red Beans & Polish Sausage |
| | Salsa | Colesiaw | Rice |
| | Apple Coffee Cake | Lettuce | Hominy |
| | Tortillas | | Tossed Salad |
| | Sugar | Onion | Dressing |
| | Coffee | Bread | Tortillas |
| | Milk 2 % | Mustard or Mayo | White Cake |
| | | Fortified Sugar Free Tea | 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







Secure Services

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

| Shift Cl | necklist | AN | 1 | PN | <u>л</u> | | Comme | ents | | |
|---|--|---------------|-----------|--------|----------|--------------|-----------|-------|---------|-----|
| | | No | Yes | No | Yes | | | 1100 | - | |
| All areas secure, no ev | idence of theft | | V | | | | | | | |
| Workers reported to w | | | 1 | | X | | | | | |
| | no skin infections | | V | | X | | | | | |
| | no diarrhea | | V | | X | | | | 71 111 | |
| Kitchen is in good gen | eral appearance | | / | | X | | | | | |
| All kitchen equipment operational & clean | | | / | - | X | | | | | |
| All tools and sharps in | ventoried | | 1 | | X | | | | | |
| All areas secure, lights | out, exits locked | LOS OF STREET | | | X | | | | | |
| DISH MACHINE | | Temperature | | | e | Wash 150+ | Rinse 18 | 0+ | | |
| | remperature according to manufacturer's specifications | | Breakfast | | | 158 | 184 | | | |
| and chemical agent used in Fir | and chemical agent used in Final Rinse | | | Lunc | h | 156 | 186 | | | |
| | | | | Dinn | er | 155 | 1860 | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 °F+ | Rinse 110 | 200 p | pm | |
| Final Rinse Temps determined | by chemical agent used | | | Breakt | | 110 | 110 | | 200 | |
| | | | | Lunc | h | UD | 113 | | 200 | DOW |
| | | | | Dinne | er | 113 | 113 | | 70 | 000 |
| FREE | ZER and WALK-IN | Ter | nner | ature | | Freezer 0°F | Walk-in | Wal | lk-in 2 | |
| | | | p. | | | or below | 35-40 °F | 35- | 40 °F | |
| Record temperatures, F | | | | | AM | -6:7 | 37.Z | 30 | 0.0 | |
| Record temperatures, F | | | | | PM | -3.4 | 38.4 | 3 | 7-1 | |
| | DRY STORAGE | Temper | ratur | e 45-8 | 0 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | | AM | 63 | 42 | | | |
| Record temperatures, Dry Storage Areas | | | | | PM | 61 | 60 | | | |
| Water Temps & Handwash Areas | | AM | | PM | | | | | | |
| | | 105-120 | °F | 105-12 | 0 °F | | | | | |
| | | 110 | | , , , | / | | | | | |

| Signature, Cook Supervisor (AM) | 6 Z8 Z DATE | Signature Cook Supervisor (PM) |
|---------------------------------|----------------------|--------------------------------|
| FOOD SERVICE MANAGER | 7/5/21 DATE | |





OPENING and CLOSING CHECKLIST

| Shift Che | ecklist | AM | | PM | | Commo | ents | | |
|---|--|------------|-------------|----------------|--------------|-----------|--------------|--------|-------|
| | | No Y | es N | o Yes | | | | | |
| All areas secure, no evid | dence of theft | × | 200 | | 30 | | | | |
| Workers reported to wo | rk, no open sores | X | | 1 | | | | | |
| | no skin infections | | | 4 | | | | | |
| | no diarrhea | X | | / | 1 | | | | |
| Kitchen is in good gene | ral appearance |) | | X | | | | | |
| All kitchen equipment operational & clean | | 3 | × | X | | | | | |
| All tools and sharps inv | * | | | X | | | | | |
| All areas secure, lights of | out, exits locked | ACCOUNTS K | | × | | | | | |
| | DISH MACHINE | Te | mpera | ture | Wash 150+ | Rinse 18 | 30+ | | |
| Temperature according to manu | facturer's specifications | | _ | akfast | 168 | 184 | | | |
| and chemical agent used in Fina | Rinse | | | unch | 155 | | | | |
| | | | | inner | 157 | 186 | | | |
| POT and PAN SINK | | Te | npera | ture | Wash 110 °F+ | Rinse 110 | o F + | 200 | nm |
| Final Rinse Temps determined b | y chemical agent used | Breakfast | | | 113 | 117 | | ZOOPPA | |
| | | | L | unch | 110 | 110 | | | 200N |
| | | | | inner | 10 | 116 | | 2 | TOTAL |
| FREEZ | ER and WALK-IN | Tem | peratu | ro | Freezer 0°F | Walk-in | Wali | k-in 2 | PDN |
| | | I CIII | ociatu | i C | or below | 35-40 °F | | 10 °F | |
| Record temperatures, Front | | | | AM | -944 | 36.9 | 38 | | |
| Record temperatures, Fro | | | | PM | -5.1 | 38.1 | 3 | 0 | |
| | DRY STORAGE | Tempera | ture 4 | 5-80 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry | | | | AM | Ce7 | 67 | | | |
| Record temperatures, Dr | Record temperatures, Dry Storage Areas | | | PM | CB | 66 | | | |
| Vater Temps & Handwash Areas | | AM | | PM | | | | | |
| | } | 105 170 01 | 1 1 / 1 / 2 | 120 00 | | | | | |
| | | 105-120°F | | -120 °F | | | | | |

Signature, Cook Supervisor (AM)

COZSIZI

Signature, Cook Supervisor (PM

FOOD SERVICE MANAGER

7 5 2 DATE





OPENING and CLOSING CHECKLIST

| Shift Ch | ecklist | AM | | PN | | : 033 ₆ AN | Commo | ents | | |
|--|--|-------------|-------------|--------|-----------|-----------------------|---------------|-------|---------|-----|
| | The state of the s | No Y | es l | No | Yes | | COMM | DITED | | |
| All areas secure, no evid | dence of theft | | 4 | | | | | | | |
| Workers reported to wo | | | / | | X | | | | | |
| | no skin infections | | 2 | | X | | | | | |
| | no diarrhea | | X | | X | | | | | |
| Kitchen is in good gene | ral appearance | | / | | 5 | | | | | |
| All kitchen equipment of | | 1 | 7 | | X | | | | | |
| | tools and sharps inventoried | | 7 | | X | | | | | |
| All areas secure, lights of | | | | | 5 | | | | | |
| | DISH MACHINE | Temperature | | | Wash 150+ | Rinse 18 | 80+ | | | |
| Temperature according to manu | facturer's specifications | Breakfast | | | 156 | 185 | | | | |
| and chemical agent used in Fina | nd chemical agent used in Final Rinse | | Lunch | | | 155 | 186 | | | |
| | | | Dinner | | | 155 | 18/0 | | | |
| P | POT and PAN SINK | | Temperature | | | | Rinse 110 °F+ | | 200 p | m |
| Final Rinse Temps determined b | y chemical agent used | | | Breakf | | 117 | 117 | | 200 | |
| | | | | Lunch | | VIA | 117 | 7 | 200 | 1/2 |
| | | | | Dinner | | 113 | 11- | 7 | 7 | 10 |
| FREEZ | ER and WALK-IN | Tem | nore | ture | | Freezer 0°F | Walk-in | Wal | lk-in 2 | |
| | | Tem | pera | tturc | | or below | 35-40 °F | | 40 °F | |
| Record temperatures, Fr | eezer and Walk-ins | | | | AM | -6.0 | 35.9 | 33 | 7-2 | |
| Record temperatures, Fr | eezer and Walk-ins | | | | PM | -4.3 | 36.7 | 3 | 7.7 | |
| | DRY STORAGE | Tempera | ture | 45-8 | 0 °F | Spice Room | Store Rm | 0 | | |
| Record temperatures Dry | Storage Areas | | | 1 | AM | 68 | 67 | | | |
| Record temperatures, Dry Storage Areas | | PM | | | 67 | 64 | | | | |
| Water Temps & Handwash Areas | | AM | T | PM | [| | | | | |
| | - Landando | 105-120 °I | F 1 | 05-12 | 0 °F | | | | | |
| | | 113 | | 112 | | | | | | |

Signature, Cook Supervisor (AM)

G-30-7

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

7 5 2





OPENING and CLOSING CHECKLIST

| Date: 07/01/21 | | | | | Time | : 0500AN | M Time | : 1800 | PM |
|--|-----------------------|---------------|-------|--------------|------|----------------------|---------------------|---------------------|---------|
| Shift Che | ecklist | A | M | PI | Л | | Comme | | |
| | | No | Yes | No | Yes | | | | |
| All areas secure, no evic | lence of theft | | / | | | | | | |
| Workers reported to wor | rk, no open sores | | 1 | | / | | | | |
| • | no skin infections | | V | | / | | | | |
| | no diarrhea | | V | | 1/ | | | | |
| Kitchen is in good gener | al appearance | | 1, | | 1/ | | | | |
| All kitchen equipment operational & clean | | | 1 | | V | | | | |
| All tools and sharps inventoried | | | 1 | | 1 | / | | | |
| All areas secure, lights o | | 2 1/2 | | | 1/ | ř | | | - |
| | DISH MACHINE | , | Temn | eratur | e | Wash 150+ | Rinse 18 | 0+ | |
| remperature according to manufacturer's specifications | | Breakfast | | | 155 | 185 | | | |
| and chemical agent used in Final Rinse | | Lunch | | | 150 | 100 | | | |
| | | Dinner | | | | 155 | 181 | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 °F+ | Rinse 110 | oF+ 20 | 0 ppm |
| Final Rinse Temps determined b | y chemical agent used | | | Break | | 110 | 110 | 20 | (X)AAM |
| | | | | Lunc | | 112 | 115 | 8 | 2000 |
| | | | | Dinn | | | | - 4 | Daylin. |
| | ER and WALK-IN | 77C | | | | 110 | | 20 | |
| FKEEZ | EK and WALK-IN | 16 | mper | ature | | Freezer 0°F or below | Walk-in 35-40 °F | Walk-in 35-40 °F | |
| Record temperatures, Fre | ezer and Walk-ins | | | | AM | -1.2 | 37.0 | 37. 8 | |
| Record temperatures, Fre | | | | _ | PM | | 37.0 | 36 | |
| | DRY STORAGE | Tempe | ratur | | | Spice Room | Store Rm | 36 | U |
| Record temperatures Dry | Storage Areas | | | | AM | 42 | 63 | | |
| Record temperatures, Dry Storage Areas | | PM | | | 63 | 65 | | | |
| Water Temps & Handw | ash Areas | AM 105-120 | | PM 105-12 | | | | | |
| | | 103-120 | , r | | | | | | |
| | | - LOW | | 105 | | | | | |

| | 0 | | |
|---------------------------------|----------------|---------------------------------|--------|
| Signature, Cook Supervisor (AM) | 7/121 | Signature, Cook Supervisor (PM) | 4/1/2/ |
| FOOD SERVICE MANAGER | 7/5/2(DATE | | |





OPENING and CLOSING CHECKLIST

| Shift Che | ecklist | AM | | PN | 1 | | Comme | ents | | |
|---------------------------------|--------------------------|-----------------|--------|--------|--------------|---------------|----------|---------|--------|-----|
| | | No ' | Yes | No | Yes | | 00111111 | 21100 | | |
| All areas secure, no evic | dence of theft | | / | | × | | | | | |
| Workers reported to wo | rk, no open sores | | V | | X | | | | | |
| * | no skin infections | | / | | 4 | | | | | |
| | no diarrhea | | VI | | X | | | | | |
| Kitchen is in good gener | al appearance | | 1) | | X | | | | | |
| All kitchen equipment o | | | 11 | | × | | | | | |
| All tools and sharps inve | | | 1 | | × | | | | | |
| All areas secure, lights of | ut, exits locked | HALL STEEL ST | 1 | | × | | | | | |
| | DISH MACHINE | Те | eratur | e | Wash 150+ | Rinse 18 | 20+ | | | |
| Temperature according to manu | acturer's specifications | Breakfast | | | 154 | 185 | | | | |
| and chemical agent used in Fina | Rinse | Lunch | | | | 181 | | | | |
| | | | | Dinne | er | 160 | 187 | | | |
| POT and PAN SINK | | Temperature | | | Wash 110 °F+ | Rinse 110 °F+ | | 200 ppm | | |
| Final Rinse Temps determined b | y chemical agent used | | | Breakf | | 166 | 166 | | 200 pp | |
| | | | | Lunc | h | 112 | 115 | | 700 | DPM |
| | PARKET STATE | | | Dinne | r | 114 | 175 | | 200 | |
| FREEZ | ER and WALK-IN | Tem | ners | ature | | Freezer 0°F | Walk-in | Wal | k-in 2 | |
| | | | рот | | | or below | 35-40 °F | | 40 °F | |
| Record temperatures, Fre | | | | A | AM | -4 | . Alst | 3 | R | |
| Record temperatures, Fre | | | |] | PM | -58 | 36.3 | 37 | . 2 | |
| | DRY STORAGE | Tempera | ature | e 45-8 | 0 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry | | | | | \M | 65 | 64 | | | |
| Record temperatures, Dr | Storage Areas | | | F | PM | 68 | 66 | | | |
| Water Temps & Handwash Areas | | AM 105-120 ° | E 1 | PM | | | | | | |
| | I I | 11113-1 /// | | | | | | | | |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

| Date: 07/03/21 | 11. | 434 | T D | | 0330 AM | | | | |
|--|---|-------------------------|---------|-------------|--------------|-----------|-----|--------|--|
| Shift Che | cklist | AM | | M | | Comme | nts | | |
| | | No Ye | | Yes | | | | | |
| All areas secure, no evid | | l | | | | | | | |
| Workers reported to wor | | ì | | V, | | | | | |
| | no skin infections | V | | V | | | | | |
| | no diarrhea | */ | | V, | | | | | |
| Kitchen is in good gener | al appearance | 1 | | 1 | | | | | |
| All kitchen equipment of | perational & clean | 1 | | V | | | | | |
| All tools and sharps inve | entoried | / | | V, | | | | | |
| All areas secure, lights o | ut, exits locked | | St. | V | | | | | |
| | DISH MACHINE | Ten | peratu | re | Wash 150+ | Rinse 18 | 0+ | | |
| Temperature according to manuf | acturer's specifications | Breakfast | | | 156 | 157 | | | |
| and chemical agent used in Final | Rinse | Lunch | | | 155 | 186e | | | |
| | | | Din | ner | 155 | 185 | 55 | | |
| POT and PAN SINK | | Ten | peratu | re | Wash 110 °F+ | Rinse 110 | °F+ | 200 p | pm |
| Final Rinse Temps determined b | y chemical agent used | | Breal | cfast | 150 | 149 | | 20 | OPIN |
| | - To the state of | | Lun | ich | 112 | 115 | | 200 | DION |
| | | | Din | ner | 172 | 126 | | 200 | PPM |
| FREEZ | ER and WALK-IN | Temp | erature | | Freezer 0°F | Walk-in | | k-in 2 | (|
| | | | | | or below | 35-40 °F | | 40 °F | |
| Record temperatures, Fre | eezer and Walk-ins | | | AM | -4 | 35 | _3 | 8 | |
| Record temperatures, Fro | eezer and Walk-ins | | | PM_ | -6.7 | 37.9 | 30 | 1.4 | |
| | DRY STORAGE | Temperat | ure 45 | -80 °F | Spice Room | Store Rm | | | |
| Record temperatures Dib | Storage Areas | | | AM | 68 | 68 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 64 | 64 | | | |
| Water Temps & Handwash Areas | | AM 105-120 °F | | M 20 °F | | | | | |
| | | 105-120 F | 103-1 | () | | | | | |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



FOOD SERVICE MANAGER



Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

| Date: 07/04/21 | | Time: 0726 AM Time: 173 | | | | | | 701 | PM |
|--|----------------------|-------------------------|-----------|-----------|-------------------------|---------------------|------|-----------------|------|
| Shift Checklist | _ | M | PI | | | Comm | ents | | |
| All grang gagger no gyidanaa af thaft | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft Workers reported to work, no open sores | - | + | EN PERSON | 1-7 | | | | | |
| no skin infections | ļ | L. | | V | | | | | |
| no diarrhea | | b | | V, | | | | | |
| | | ١٠٠ | | 1 | | | | | |
| Kitchen is in good general appearance | | 1 | | - 1 | | | | | |
| All kitchen equipment operational & clean | | 1 | | ٧, | | | | | |
| All tools and sharps inventoried | DECLE AND ADDRESS OF | ν | | V | | | | | |
| All areas secure, lights out, exits locked | | | | V | | T*** | | | |
| DISH MACHINE Temperature according to manufacturer's specifications | | | | Wash 150+ | Rinse 180+ | | | | |
| and chemical agent used in Final Rinse | Breakfast | | | 150 | 180 | | | | |
| and chemical agent used in Finankinse | Lunch | | | 155 | 185 | | | | |
| | | | Dinn | er | 156 | | | | |
| POT and PAN SINK | | Temperature | | | Wash 110 °F+ | Rinse 110 °F+ 2 | | 200 p | pm |
| Final Rinse Temps determined by chemical agent used | | | Break | fast | 112 | 110 | | 200 | PPA |
| | | | Lunc | ch | 110 | 115 | | | PAM |
| | | | Dinn | er | 179 | 177 | | VOOR | |
| FREEZER and WALK-IN | Te | emper | ature | | Freezer 0°F or below | Walk-in 35-40 °F | | k-in 2 40 °F | F. 3 |
| Record temperatures, Freezer and Walk-ins | | | | AM | ~ (0) | 36 5 | 7- | 7 1 | |
| Record temperatures, Freezer and Walk-ins | PM | | | -6.3 | 356 | 35 | 5 5 | | |
| DRY STORAGE | Tempe | eratur | e 45-8 | | Spice Room | Store Rm | 70 | | |
| Record temperatures Dry Storage Areas | | | | AM | 64 | 63 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 66 | 66 | | | |
| | - | | | | 0-6 | W-0 | | | |
| Water Temps & Handwash Areas | AM | | PN | Л | | - | | | |
| | 105-120 | | 105-12 | | | | , | | |
| | 80 | | 120 | , U | | | | | |
| gnature, Cook Supervisor (AM) Delta | 1/21 ATE | | A | Signatur |) (re, Cook Supervis | sol(PM) | | | |

GEO Aurora ICE 3130 N. Oakland St

| | Temperature |
|--------------------------|----------------------------------|
| A-1 A-2 A-3 A-4 | 67.91 70.90 71.12 70.90 |
| B-1 B-2 B-3 B-4 | 73.01 73.51 71.12 73.91 |
| C-1 C-2 C-3 C-4 | 73.12 70.90 70.90 71.91 |
| E-1 E-2 | 70.90 72.70 |
| D-1 | 73.60 |
| ISOLATION | 70.00 |
| PATIENT ROOM | 73.60 |
| INTAKE/RECEIVING | 75.51 |



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Tuesday, July 06, 2021

| | Unit | AIR | WATER/sink | Shower #1 | Shower #2 |
|------|------------------------|------|------------|-----------|-----------|
| 76-2 | South-A | 72,9 | 104.1 | | |
| | South-B | 72.7 | 104,1 | | |
| | South-C | 73.5 | occupied | | |
| Ш | South-D | 72,4 | ourpred | | |
| | South-E | 72.9 | | | |
| | South-F | 73.3 | 1042 | | |
| | South-G | 72.5 | 104.2 | | |
| Ш | South-L | 74.4 | 104.2 | | |
| | South-M | 747 | 104.2 | | |
| | South-N | 74.8 | 104,1 | | |
| | South-X | 73.9 | | | |
| | South-Y | 74,9 | occup-ed | | |
| | South-Z | 74.7 | 104.1 | | |
| | South SMU | 73.4 | 105,2 | | |
| | South SM U Shower 3 | | | | NZA |
| | MED ISO- Room 1 | 74.8 | 104. 3 | N/A | N/A |
| v | MED ISO- Room 2 | / | , | N/A | N/A |
| | MED ISO- Room 3 | 74.3 | 104.53 | N/A | N/A |
| | MEDICAL | NIA | NIA | | |

| PRINT: | Sean Harson | sign: | | |
|--------------|-------------|-------|--|--|
| TATmita I as | \$L1 | | | |

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, July 06, 2021 North Building Temperature Log

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

| Date | Unit | Dayroom Uuf-el | Shower #1 | Shower #2 | Shower #3 | Shower #4 | Shower #5 | Shower #6 | Showe: |
|--------|----------------|-------------------|--------------|--------------|--------------|--------------|--------------|--------------|--------|
| 7-6-21 | A-1 | 104.1 | | | | | | | , |
| | A-2 | 104.1 | | | | | | | |
| | A-3 | 104.1 | | | | | | | |
| | A-4 | 104.1 | | | | | | | |
| | B-1 | 104.1 | | | | | | | |
| | B-2 | 104.1 | | | | | := | | |
| | В-3 | 104.1 | | | | | | | |
| | B-4 | 104.1 | | | | | | | |
| | C-1 | 1043 | | | | | | | |
| | C-2 | 104.3 | | | | | | | |
| | C-3 | 104.3 | | | | | | | |
| | C-4 | 104.3 | | | | | | | |
| | D-1 | 104.1 | | | | | N/A | N/A | N/A |
| | D-2 | * | | | | | N/A | N/A | N/A |
| | E-1 | 104.1 | | | | | N/A | N/A | N/A |
| | E-2 | 104.1 | | | | | | , | |
| | Phy Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
| | | | | | | | | | / |

| | E-2 | 104.1 | | | | | | | |
|----------------------|----------------|-------------|-------------|------------|-------|-------|-------|-------|------|
| | Phy Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
| | Intake | N/A | | | N/A | N/A | N/A | N/A | N/A |
| PRINT: Write Legi | | an Hyns | 27 | 1 30 | SIGN: | H | al - | | |
| Medical Sh | owers Ter | nperature | Log | | | | | | |
| | | | Name: | | | - | Date: | | |
| ROOM | 542 | 540 | 538 | 536 | 534 | 523 | 522 | Tub R | loom |
| Air: | 73.6 | 77.4 | 73.4 | 73.5 | 73.5 | 73.4 | 73.4 | 73.4 | |
| Water: | 104.1 | 104.3 | 104.1 | 1041 | 104.1 | 104.1 | 104.1 | 109,1 | |
| emperature | e Taken wit | h a Fluke M | od 52 Digit | al Thermon | neter | | | | |
| | | | | | | | | | |