



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 05 January 2024
DAY MONTH YEAR

Requested by: Alejandra Zepeda Field Representative
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: 0

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: 1057

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

Female: 103

Male: 954

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

How many people were 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 another facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Male:

Female:

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

ICE Detainees:

ICE Employees:

GEO Employees:

New Cases
this week :

Total to date since
3/30/2020*:

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☐

No ☒

Medical Staffing Update:

Yes ☒

No ☐

SUPPLEMENTAL NOTES:

Request for Information was done on 1/3/24, and information was received on 1/3/24.
The population counts are current as of 1/3/24.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator
1 Medical Doctor
1 Assistant Health Service Administrator
2 Physicians Assistants (PA's)
2 Dentists
1 Dental Assistant
4 Medical Records Clerks
6 RN's
7 LPN's
2 Psychologists
1 LCSW
1 X-Ray Tech.
4 Tele-Psychiatrists

Staffing information is current as of 1/3/24

No changing in staff level from the previous week.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	12/26/2023	to	1/1/2024
North		Annex	
A1	24	A	0
A2	31	B	7
A3	65	C	0
A4	0	D	12
B1	48	E	14
B2	43	F	0
B3	51	G	2
B4	44	L	1
C1	11	M	2
C2	0	N	5
C3	24	X	7
C4	33	Y	2
E1	0	Z	2
E2	0	RHU	0
D1	13		
D2	0	Total	441

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Russia
3. Mexico
4. Uzbekistan
5. Peru

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE and two (2) new cases among GEO staff. They reported no new cases among ICE and other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 1/3/24.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 1/5/24.

GEO Aurora ICE
3130 N. Oakland St

1/2/2024
7:12:12 AM BCU

Temperature
°F

A-1	71.60
A-2	67.91
A-3	67.61
A-4	67.61
B-1	68.62
B-2	67.61
B-3	68.11
B-4	71.41
C-1	67.30
C-2	69.41
C-3	67.21
C-4	70.81
E-1	(54.2) Unoccupied
E-2	72.22
D-1	70.11
ISOLATION	70.81
PATIENT ROOM	70.90
INTAKE/RECEIVING	66.71
Tank Temp S12	0.00
Present Value	0.00
BOILER-3	
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.11
Universal Input[13]	



Tuesday, January 02, 2024
North Building
Temperature Log

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

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	71.60							
	A-2	67.91							
	A-3	67.61							
	A-4	67.61							
	B-1	68.62							
	B-2	67.61							
	B-3	68.11							
	B-4	71.41							
	C-1	67.30							
	C-2	69.41							
	C-3	67.21							
	C-4	70.81							
	D-1	70.11					N/A	N/A	N/A
	D-2	70.11					N/A	N/A	N/A
	E-1	54.2	Unoccupied				N/A	N/A	N/A
	E-2	72.22							
	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: PERY

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

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

Date: Tuesday, January 02, 2024

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	67.1	105.2	11	11
	South-B	68.5	104.0	11	11
	South-C	70.1	104.1	11	11
	South-D	67.3	104.0	11	11
	South-E	65.0	105.4	11	11
	South-F	70.2	104.7	11	11
	South-G	67.1	105.3	11	11
	South-L	72.1	104.1	11	11
	South-M	68.7	104.4	11	11
	South-N	74.3	104.5	11	11
	South-X	68.7	104.3	11	11
	South-Y	69.5	104.3	11	11
	South-Z	68.3	104.3	11	11
	South SMU	68.7	106.8	11	11
	South SMU Shower 3	69.4	106.8	11	N/A
	MED ISO- Room 1	69.4	107.5	N/A	N/A
	MED ISO- Room 2	69.4	107.5	N/A	N/A
	MED ISO- Room 3	69.4	107.5	N/A	N/A
	MEDICAL	N/A	N/A	107.5	N/A

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 12-25-23

MONDAY

Time: 0305 AM Time: 1430 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	198	169	—	RT	RT	32	RT	RT	38	RT	RT	
	Menu Items	tamale	Beans	rice	lett	Salsa	Cheese				tea		
Lunch	Temperatures	178.1	178.8	168.3	40	RT	41.0				RT		
	Menu Items	Turkey slice	chicken slice	avocado	egg	Apple	bagel	water	Drine				
Dinner	Temperatures	38.3	38.3	RT	RT	RT	38.3	RT	RT				
SH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		157		177		Low temp					
		Lunch		1100		182		—					
		Dinner		159		180		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		114.5		113.2		200ppm					
		Lunch		110.7		112.0		200ppm					
		Dinner		112		113		200ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-2.4		38.1		37.2					
Record temperatures, Freezer and Walk-ins		PM		-1.5		38.3		37.9					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE													
Record temperatures Dry Storage Areas		AM		600		600							
Record temperatures, Dry Storage Areas		PM		68		68							
Hot- Water Temps in sink		AM		PM									
		114.5		118									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 12-26-23 Tuesday

Time: 0759 AM Time: 1820 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean			X		✓										
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB				
Breakfast	Temperatures	RT	160.3	RT	175	RT	37.6	RT	RT	39.9	RT				
	Menu Items	fidelo	meat sauce	car rots	dres-sing	salad	garl bread	cake	sauce	tea	chee se	brd			
Lunch	Temperatures	185.2	185.2	164.1	175	38.4	RT	RT	174	RT	37.4				
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB			
Dinner	Temperatures	186.2	189.5	188.7	38	RT	RT	RT	RT	RT	RT				
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				157		103		Low Temp					
		Lunch				156		163		Low Temp					
		Dinner				156		161		Low Temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				116		117		200ppm					
		Lunch				114		116		200ppm					
		Dinner				116		119		200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F					
Record temperatures, Freezer and Walk-ins		AM				-2.6		39.9		37.6					
Record temperatures, Freezer and Walk-ins		PM				-5.8		37.4		38.5					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE															
Record temperatures Dry Storage Areas		AM				62		69							
Record temperatures, Dry Storage Areas		PM				63		70							
Hot- Water Temps in sink		AM		PM		60		69							
		119.2		119											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

12-27-23



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 12-27-23 WednesdayTime: 0400 AM Time: 1810 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		✓							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean			X		✓							
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
Breakfast	Temperatures	197.3	168.7	180.1	RT	39.0	RT	RT	37.6	RT	39.0	
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	176.4	166.1	168.1	37.4	166	38.9	RT	37.1	RT	170	38.4
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s
Dinner	Temperatures	203	184.5	185.3	RT	186.7	RT	38	38	RT	38	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				157	101		low temp			
and chemical agent used in Final Rinse		Lunch				156.4	106		LGNTR			
		Dinner				155	109		low temp			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				118	119		200ppm			
		Lunch				119.7	120.3		200ppm			
		Dinner				119.8	121.4		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-3.5	37.6		39.0			
Record temperatures, Freezer and Walk-ins		PM				-3.1	36.5		38.5			
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				60	69					
Record temperatures, Dry Storage Areas		PM				60	60					
Hot- Water Temps in sink		AM		PM		60	68					
		120.4		120.5								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 12-28-23 **THURSDAY** **Time:** 0325 AM **Time:** 840 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	Tortilla, Kosher dinner Teapks Salad mix left after lunch							
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit	
Breakfast	Temperatures	190.3	149.3	RT	194.1	RT	36.3	RT	RT	35.4	36.3	RT	
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit	
Lunch	Temperatures	181.0	170	171.1	174.0	RT	RT	40	RT	RT	RT	40	
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit	
ner	Temperatures	38	30	38	38	RT	38	RT	RT	RT	169	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151		121		low temp			
and chemical agent used in Final Rinse		Lunch				141		121		low temp			
		Dinner				150		122		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				118		119		200ppm			
		Lunch				112		115		200ppm			
		Dinner				112		115		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-1.7		35.4		36.3			
Record temperatures, Freezer and Walk-ins		PM				-4		38		38			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		60					
Record temperatures, Dry Storage Areas		PM				60		60					
Hot- Water Temps in sink		AM		PM									
		120.8		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 12-29-23 FRIDAY Time: 0329 AM Time: 1904 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓	Am had to fold all the uniforms from the P.M. detainers in laundry							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked			X		✓								
PRODUCTION SHEET	Menu Items	cereal	gravy Swag	grill pota	bis- cuit	fruit	marg	sugar	coffe e	milk	eggs	PB	
Breakfast	Temperatures	RT	165.1	167.1	RT	RT	39	RT	RT	39	39	RT	
	Menu Items	Ck stir fry	rice	corn	peas	bis- cuit	marg	pudd- ing	chees e	tea	fruit		
Lunch	Temperatures	181.0	171.1	168.1	175.1	RT	39.1	—	37.1	RT	40		
	Menu Items	tuna salad	grill poto	Pinto beans	cole slaw	ketch- up	bread	drink	egg salad			s	
1. aer	Temperatures	38	176	197	38	RT	RT	RT	38				
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151		180		low temp			
and chemical agent used in Final Rinse		Lunch				151		123		low temp			
		Dinner				151		125		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				119.2		115.1		200ppm			
		Lunch				112		110		200ppm			
		Dinner				112		110		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-1.8		39.9		37.9			
Record temperatures, Freezer and Walk-ins		PM				3.1		39.3		38			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		70					
Record temperatures, Dry Storage Areas		PM				60		70					
Hot- Water Temps in sink		AM		PM									
		123.1		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

12-30-23



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 12-30-23 SATURDAY Time: 0831 AM Time: 1258 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y										
Kitchen is in good general appearance			X		Y										
All kitchen equipment operational & clean		X			Y	Dish machine missing blue cap									
All tools and sharps inventoried			X		Y	Maintenance replaced blue cap									
All areas secure, lights out, exits locked					Y										
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt			
Breakfast	Temperatures	177.1	165.2	165.2	RT	RT	RT	39	RT	RT	39	RT			
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d				
Lunch	Temperatures	171.7	175.8	159.5	37.1	41.2	40.1	RT	161.0	RT	RT	RT			
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB			
Dinner	Temperatures	178	179	180	176	RT	38	RT	RT	RT	RT	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				151		180		low temp					
and chemical agent used in Final Rinse		Lunch				155		131		low temp					
		Dinner				155		131		low temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				122.1		115.1		200ppm					
		Lunch				118		120		200ppm					
		Dinner				117		120		200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM				- 0.3		39.1		34.2					
Record temperatures, Freezer and Walk-ins		PM				- 4.1		39		38					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE															
Record temperatures Dry Storage Areas		AM				60		70							
Record temperatures, Dry Storage Areas		PM				60		70							
Hot- Water Temps in sink		AM		PM											
		122.3		121											

Amaraz
Signature, Cook Supervisor (AM)

DA
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 12-31-23 **SUNDAY** Time: 341 AM Time: 1956 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	cream rice cereal	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB	
Breakfast	Temperatures	121	173.1	173.1	121	39	RT	RT	RT	39	RT	RT	
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea		
Lunch	Temperatures	193.1	41.0	91.2	38.7	40.1	RT	RT	37.0	41.0	RT	RT	
	Menu Items	Red beans	Polis sausg	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt	
Dinner	Temperatures	175	170	180	175	38	RT	RT	RT	RT	175	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151		150					
and chemical agent used in Final Rinse		Lunch				150		123		LOW MP			
		Dinner				156		123		LOW MP			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				125.2		129.2		200ppm			
		Lunch				115		121.0		200ppm			
		Dinner				115		121		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-76		39.1		37.2			
Record temperatures, Freezer and Walk-ins		PM				-5		39		39			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		70					
Record temperatures, Dry Storage Areas		PM				60		70					
Hot- Water Temps in sink		AM		PM									
		123.1		121									

Almaraz
Signature, Cook Supervisor (AM)

DA
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE