



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 23 February 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:

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:

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

Female:

Male:

Nonbinary:

Prefer not to say:



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 2/22/24, and information was received on 2/22/24. The population counts are current as of 2/20/24.

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
- 1 Administrative Assistant

Staffing information is current as of 2/20/24

(*) denotes a change in staffing level from the previous week. The number of LPN's increased from 6 to 7.

Law Library:

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

| Dates: | 1/29/2024 | to | 2/5/2024 |
|--------|-----------|-------|----------|
| North | | Annex | |
| A1 | 45 | A | 0 |
| A2 | 22 | B | 46 |
| A3 | 63 | C | 12 |
| A4 | 13 | D | 44 |
| B1 | 46 | E | 46 |
| B2 | 31 | F | 0 |
| B3 | 36 | G | 0 |
| B4 | 39 | L | 8 |
| C1 | 38 | M | 0 |
| C2 | 28 | N | 0 |
| C3 | 0 | X | 18 |
| C4 | 0 | Y | 3 |
| E1 | 0 | Z | 8 |
| E2 | 0 | RHU | |
| D1 | 26 | | |
| D2 | 0 | Total | 572 |

Nationalities:

The following are the most represented nationalities among migrants:

- 1.Venezuela
- 2.Russia
- 3.Mexico
- 4.Uzbekistan
- 5.Honduras

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 was five (5) new cases among GEO staff and none among ICE staff. They reported three (3) new cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 2/13/24.

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 3/1/24.



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-12-24 **Monday** Time: 0355 AM Time: PM 1005 Cycle 2

| Shift Checklist | | AM | | PM | | Comments | | | | | | | |
|--|-------------------|--------------------------|------------------|---------|------------|--------------------------------|--------|------------------------|-------------|-------------------------|------------|------------|--|
| | | No | Yes | No | Yes | | | | | | | | |
| All areas secure, no evidence of theft | | | ✓ | | | | | | | | | | |
| Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea | | | | | ✓ | | | | | | | | |
| Kitchen is in good general appearance | | | ✓ | | ✓ | | | | | | | | |
| All kitchen equipment operational & clean | | ⊗ | ⊗ | | ✓ | 1 kettle 1 wainier not working | | | | | | | |
| All tools and sharps inventoried | | ⊗ | ⊗ | | ✓ | work orders in | | | | | | | |
| All areas secure, lights out, exits locked | | | | | ✓ | K53 missing no chil | | | | | | | |
| PRODUCTION SHEET | Menu Items | rice/raisin | hard boiled eggs | jelly | bis-cuit | fruit | marg | sugar | coffee | milk | diet jelly | P.B. | |
| Breakfast | Temperatures | 199.1 | RT | RT | RT | RT | 39 | RT | RT | 38.3 | RT | RT | |
| | Menu Items | Ck Fri stk | whip potato | gravy | roll | peas carro | marg | salad | dress-ing | Tea | Bk Ck | diet dre | |
| Lunch | Temperatures | 183.1 | 171.0 | 161.0 | RT | 189.1 | 38.3 | 41.2 | 40.0 | RT | 175.1 | — | |
| | Menu Items | Charbri patty | potat salad | Gr bean | Lett/onion | Chee-se | pickle | bun | mayo/mustrd | fruit | drnk | Char broil | |
| Dinner | Temperatures | 126 | 33 | 33 | 33 | 33 | X | RT | RT | RT | RT | 186 | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | | Rinse 180+ | | If Needed | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | | | 153° | | 166 | | Low temp | | | |
| | | Lunch | | | | 155 | | 171 | | Low temp | | | |
| | | Dinner | | | | 155 | | 170 | | Low temp | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | | Rinse 110 F | | Sanitizer-200ppm | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 122.3 | | 122.3 | | 200ppm | | | |
| | | Lunch | | | | 112.1 | | 110.1 | | 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 | | | | -1.5° | | 36.3° | | 39.6 | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -3 | | 38 | | 37 | | | |
| DRY STORAGE | | Temperature 45-80 | | | | Spice Room | | Store Rm | | | | | |
| Record temperatures Dry Storage Areas | | 75.7° AM | | | | 60 | | 60 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 60 | | 60 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | | |
| | | 122.3° | | 121 | | | | | | | | | |

Signature, Cook Supervisor (AM)

Verify by AM

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER

NE-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2.13.24

Tuesday

Time: 0400 AM Time: 1941 PM

Cycle 2

| 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 | | | 1 Kettle, 1 burner clean (in C.A.) | | | | | | | | | |
| All tools and sharps inventoried | | | X | X | | | | | | | | | | | |
| All areas secure, lights out, exits locked | | | | | | K2-17 was broken. | | | | | | | | | |
| PRODUCTION SHEET | Menu Items | cereal | pan cake | syrup | marg | sugar | coffe | milk | diet syrup | fruit | T.H. | | | | |
| Breakfast | Temperatures | RT | 160.3 | RT | 39.2 | RT | RT | 37.6 | RT | RT | 152.4 | | | | |
| | Menu Items | Ck patty | rice | gravy | roll | green beans | marg | tea | browni | bake ckn | jelly | PB | | | |
| Lunch | Temperatures | 155.2 | 70.1 | 152.3 | RT | 155.7 | 39.6 | RT | RT | 170.9 | RT | RT | | | |
| | Menu Items | hot dog | relish | macr salad | corn | corn bread | bun | onion | mustrd | drnk | ches | Gn tur | | | |
| Dinner | Temperatures | 186.2 | RT | 38.7 | 41.4 | RT | RT | RT | RT | RT | 38.5 | 18.8 | | | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | | Rinse 180+ | | If Needed | | | | | |
| Temperature according to manufacturer's specifications | | Breakfast | | | | 153 | | 122 | | low temp | | | | | |
| and chemical agent used in Final Rinse | | Lunch | | | | 152 | | 124 | | low temp | | | | | |
| | | Dinner | | | | 154 | | 134 | | 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 | | | | 123 | | 125 | | 200ppm | | | | | |
| | | Dinner | | | | 120 | | 120 | | 200 PPM | | | | | |
| 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 | | | | -2.7 | | 37.6 | | 39.2 | | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -4.1 | | 37.9 | | 39.0 | | | | | |
| DRY | | Temperature 45-80 | | | | Spice Room | | Store Rm | | | | | | | |
| STORAGE | | | | | | | | | | | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 61 | | 61 | | | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 64 | | 64 | | | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | 120.4 | | 121 | | | | | | | |

Signature, Cook Supervisor (AM)

Verify by AM

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 02-14-24

Wednesday

Time: 0300 AM

Time: 2049 PM

Cycle 2

| 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 | X | | ✓ | | | | | | | |
| All kitchen equipment operational & clean | | X | X | | ✓ | Dirty carts in Hall | | | | | | |
| All tools and sharps inventoried | | | X | | ✓ | | | | | | | |
| All areas secure, lights out, exits locked | | | X | | ✓ | | | | | | | |
| PRODUCTION SHEET | Menu Items | oatmeal | gravy | fried pota | bis-cuit | fruit | marg | sugar | coffee | milk | PB | T-ham |
| Breakfast | Temperatures | 163.9 | 170.3 | 172.1 | RT | RT | 39.0 | RT | RT | 35.8 | RT | 189 |
| | Menu Items | burrito | Pinto beans | span rice | lett | dress-ing | chees e | PB | cake | tea | grd turk | broc coli |
| Lunch | Temperatures | 165.1 | 170.1 | 169.1 | 39 | 39 | 39 | RT | RT | RT | 184 | 169 |
| | Menu Items | meat stew | rice | cabb-age | onion | marg | corn bread | salad | dress-ing | dmk | egg sald | stew veg |
| Dinner | Temperatures | 170.4 | 184.3 | 188.0 | 38.5 | 38.5 | LT | 38.5 | LT | RT | 38.5 | 170.4 |
| DISH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | If Needed | | | | |
| Temperature according to manufacturer's specifications | | Breakfast | | | | 159 | 119 | Low Temp | | | | |
| and chemical agent used in Final Rinse | | Lunch | | | | 158 | 122 | Low Temp | | | | |
| | | Dinner | | | | 158 | 167 | Low Temp | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 117.9 | 115.4 | 200ppm | | | | |
| | | Lunch | | | | 118.1 | 118.1 | 200ppm | | | | |
| | | Dinner | | | | 119 | 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 | | | | -6.1 | 35.8 | 39.0 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -6.6 | 36.5 | 37.6 | | | | |
| DRY | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| STORAGE | | Temperature | | | | AM | PM | | | | | |
| Record temperatures Dry Storage Areas | | | | | | 61 | 61 | | | | | |
| Record temperatures, Dry Storage Areas | | | | | | 68 | 68 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | |
| | | 124.1 | | 120 | | | | | | | | |

Rodriguez
Signature, Cook Supervisor (AM)

Deity
Verify by AM

2:30:21
DATE

Khadka
Signature, Cook Supervisor (PM)

Liang
Verify by PM

FOOD SERVICE MANAGER

NF-6-2-20



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-15-24 **Thursday** Time: 0800 AM Time: 17⁰⁰ PM **Cycle 2**

| 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 | one kettle, one warmer, booster all not working | | | | | | | |
| All tools and sharps inventoried | | | X | | X | | | | | | | | |
| All areas secure, lights out, exits locked | | | | | X | | | | | | | | |
| PRODUCTION SHEET | Menu Items | scram eggs | Pota -toe | bis- cuit | ketch -up | jelly | marg | sugar | coffee | milk | PB | bra n cerl | |
| Breakfast | Temperatures | 182 | 179 | RT | RT | RT | 40 | RT | RT | 38.3 | RT | RT | |
| | Menu Items | ham- burger | bun | fries | ran bean | green beans | lett | Dress - ing | onion | ketch up | ftui t | tea | |
| Lunch | Temperatures | 179 | RT | 184 | 189 | 179 | 40 | RT | 39. | RT | RT | RT | |
| | Menu Items | Taco meat | rice | pinto beans | salsa | lett | shrd chees | tortill | apple sauce | cake | drk | frui t | |
| Dinner | Temperatures | 167 | 184 | 192 | 38 | 32.3 | 38.7 | RT | RT | RT | RT | RT | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | | Rinse 180+ | | If Needed | | | |
| Temperature according to manufacturer's specifications | | Breakfast | | | | 154 | | 127 | | Low temp | | | |
| and chemical agent used in Final Rinse | | Lunch | | | | 157 | | 122 | | Low temp | | | |
| | | Dinner | | | | 154 | | 119 | | Low temp | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | | Rinse 110 F | | Sanitizer-200ppm | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 112 | | 111 | | 200 ppm | | | |
| | | Lunch | | | | 114 | | 117 | | 200 ppm | | | |
| | | Dinner | | | | 112 | | 111 | | 200 ppm | | | |
| 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 | | | | - 3.6 | | 35.6 | | 37.8 | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | - 2.9 | | 38.3 | | 39.2 | | | |
| DRY | | Temperature 45-80 | | | | Spice Room | | Store Rm | | | | | |
| STORAGE | | | | | | | | | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 64 | | 63 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | | | | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | | |
| | | 121 | | 117 | | | | | | | | | |

Signature, Cook Supervisor (AM)

Verify by AM

2-20-24

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2.16.24

Friday

Time: 8:00 AMTime: 1:00 PM

Cycle 2

| Shift Checklist | | AM | | PM | | Comments | | | | | | |
|--|-------------------|--------------------------|----------|--------|---------|---------------------------|------------------------|--------------------------|-------|-----------|----------|---------|
| | | No | Yes | No | Yes | | | | | | | |
| All areas secure, no evidence of theft | | | X | | X | | | | | | | |
| Workers reported to work, no open sores, 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 | X | | | | | | | | |
| All tools and sharps inventoried | | | X | | X | | | | | | | |
| All areas secure, lights out, exits locked | | | | | X | | | | | | | |
| PRODUCTION SHEET | Menu Items | cinn oatmeal | pan cake | syrup | bk saus | marg | sugar | coffee | milk | fruit | | |
| Breakfast | Temperatures | 199.9 | 150.3 | RT | 162.1 | 38.7 | RT | RT | 39.2 | AT | | |
| | Menu Items | nugget | beans | rice | Crt | bread | marg | cake | tea | unbr ckn | fruit | |
| Lunch | Temperatures | 178.0 | 191.0 | 173.0 | 178.1 | DT | 38.1 | DT | DT | 181.5 | 41.0 | |
| | Menu Items | chili mac | beans | squach | marg | roll | Brow -nie | drink | chees | mac aroni | grd turk | raw veg |
| Dinner | Temperatures | 185 | 190 | 177 | 38 | RT | RT | AT | 38 | 170 | 185 | 38 |
| WASH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | If Needed | | | | |
| Temperature according to manufacturer's specifications | | Breakfast | | | | 153 | 124 | low temp | | | | |
| and chemical agent used in Final Rinse | | Lunch | | | | 151 | 134 | low temp | | | | |
| | | Dinner | | | | 151 | 135 | low temp | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 117 | 118 | 200 ppm | | | | |
| | | Lunch | | | | 112 | 115 | 200 ppm | | | | |
| | | Dinner | | | | 112 | 115 | 200 ppm | | | | |
| 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 | | | | -2.5 | 39.2 | 38.7 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -3.0 | 39.1 | 38.6 | | | | |
| DRY | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| STORAGE | | | | | | | | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 61 | 61 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 61 | 61 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | |
| | | 121.4 | | 122 | | | | | | | | |

Signature, Cook Supervisor (AM)

Verify by AM

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2.17.24 Saturday Time: 0400 AM Time: 1839 PM Cycle 2

| 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 | 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 | eggs | gravy | bk saus | bisc tortill | marg | sugar | coffee | milk | | |
| Breakfast | Temperatures | 199.4 | 167.2 | 181 | 160 | RT | 37.8 | RT | RT | 36.7 | | |
| | Menu Items | T-ham | slice ches | veg beans | mac salad | lett | onion | Mayo /must | fruit | bread | tea | carr-ots |
| Lunch | Temperatures | 39 | 39 | 181 | 39 | 39 | 39 | 121 | 121 | 121 | 121 | 192 |
| | Menu Items | ckn leg | Pota-toes | veg | beans | roll | marg | salad | dress-ing | dmk | diet drs | PB |
| Dinner | Temperatures | 185 | 170 | 175 | 190 | RT | 38 | 38 | 38 | RT | X | RT |
| DISH MACHINE | | Temperature | | Wash 150+ | | Rinse 180+ | | If Needed | | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | 155 | | 121 | | low temp | | | | |
| | | Lunch | | 165 | | 129 | | low temp | | | | |
| | | Dinner | | 165 | | 130 | | 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 | | 117 | | 122 | | 200ppm | | | | |
| | | Dinner | | 117 | | 122 | | 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 | | -4.6 | | 36.7 | | 37.8 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | -4.9 | | 38.4 | | 38 | | | | |
| DRY | | Temperature 45-80 | | Spice Room | | Store Rm | | | | | | |
| STORAGE | | AM | | 60 | | 61 | | | | | | |
| Record temperatures Dry Storage Areas | | PM | | 60 | | 61 | | | | | | |
| Record temperatures, Dry Storage Areas | | | | | | | | | | | | |
| Hot- Water Temps in sink | | AM | | 119.4 | | PM | | 122 | | | | |

Signature, Cook Supervisor (AM)
[Signature]
FOOD SERVICE MANAGER

Verify by AM
[Signature]
2.20.24
DATE

Signature, Cook Supervisor (PM)
[Signature]
Verify by PM

FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Date: 02-18-24

Sunday

Time: 0200 AM Time: 024 PM

Cycle 2

| 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 | | | | | | | | |
| All tools and sharps inventoried | | | X | | Y | | | | | | | | |
| All areas secure, lights out, exits locked | | | X | | Y | | | | | | | | |
| PRODUCTION SHEET | Menu Items | cereal | eggs | diced potato | salsa | coffee cake | Tor-tilla | sugar | coffee | milk | fruit | | |
| Breakfast | Temperatures | RT | 115.9 | 182.5 | RT | RT | RT | RT | RT | 37.6 | RT | | |
| | Menu Items | fideo matt sc | green beans | beans | salad | dressing | marg | roll | tea | chees | diet dress | fruit | |
| Lunch | Temperatures | 193.1 | 175.0 | 174.1 | 41.0 | 40 | - | DT | RT | 37.1 | 41.0 | 40.0 | |
| | Menu Items | turkey salad | pota salad | cole slaw | lett | onion | bread | cake | drink | egg salad | diet dress | brocco | |
| Dinner | Temperatures | 38 | 38 | 38 | 38 | 38 | RT | RT | RT | 38 | X | 75 | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | | If Needed | | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | | | 158 | 118 | | low temp | | | | |
| | | Lunch | | | | 150 | 121 | | low temp | | | | |
| | | Dinner | | | | 150 | 121 | | low temp | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 115.1 | 117.1 | | 200ppm | | | | |
| | | Lunch | | | | 110.2 | 112.1 | | 200ppm | | | | |
| | | Dinner | | | | 110 | 112 | | 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 | | | | -0.8 | 37.6 | | 37.6 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -3 | 38 | | 38 | | | | |
| DRY | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | | |
| STORAGE | | Temperature 45-80 | | | | | | | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 61 | 61 | | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 61 | 61 | | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | | |
| | | 117.5 | | 120 | | | | | | | | | |

[Signature]
Signature, Cook Supervisor (AM)

Verify by AM

FOOD SERVICE MANAGER

2-20-24
DATE

[Signature]
Signature, Cook Supervisor (PM)

Verify by PM



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 02-19-24 **Monday** **Time:** 0300 AM **Time:** 1248 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 | cinn oatmeal | pan cakes | syrup | T-ham | marg | diet syrup | sugar | coffee | milk | fruit | | |
| Breakfast | Temperatures | 192 | 151.2 | 2+ | 164.3 | 4 | 2+ | 2+ | 2+ | 34.0 | 2+ | | |
| | Menu Items | Sloppy Joes | potato salad | carrot | salad | dress-ing | onion | bun | cake | tea | slice ches | grd trk | |
| Lunch | Temperatures | 183.1 | 42.0 | 105.1 | 41.0 | 41.0 | 40 | 27 | 27 | 27 | 37.1 | 175.1 | |
| | Menu Items | Polish sausage | rice | cabb age | beans | marg | roll | drink | patty | bread | fruit | | |
| Dinner | Temperatures | 190 | 174 | 189 | 178 | 38 | RT | RT | 189 | RT | RT | | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | | Rinse 180+ | | If Needed | | | |
| Temperature according to manufacturer's specifications | | Breakfast | | | | 146 | | 120 | | Low Temp | | | |
| and chemical agent used in Final Rinse | | Lunch | | | | 150 | | 117 | | Low Temp | | | |
| | | Dinner | | | | 150 | | 117 | | Low Temp | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | | Rinse 110 F | | Sanitizer-200ppm | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 117.5 | | 115.4 | | 200ppm | | | |
| | | Lunch | | | | 115.1 | | 112.1 | | 200ppm | | | |
| | | Dinner | | | | 115 | | 112 | | 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 | | | | -4.8 | | 34.0 | | 37.8 | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -4.9 | | 38 | | 38 | | | |
| DRY | | Temperature 45-80 | | | | Spice Room | | Store Rm | | | | | |
| STORAGE | | | | | | | | | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 61 | | 61 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 61 | | 61 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | | |
| | | 124.5 | | 121 | | | | | | | | | |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

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

2/20/2024
6:59:35 AM BCU

**Temperature
°F**

| | |
|---------------------------------|--------|
| A-1 | 71.91 |
| A-2 | 71.60 |
| A-3 | 69.80 |
| A-4 | 70.61 |
| B-1 | 68.71 |
| B-2 | 69.52 |
| B-3 | 70.81 |
| B-4 | 70.61 |
| C-1 | 71.71 |
| C-2 | 70.61 |
| C-3 | 68.31 |
| C-4 | 71.41 |
| E-1 | 72.02 |
| E-2 | 72.22 |
| D-1 | 72.70 |
| ISOLATION | 70.61 |
| PATIENT ROOM | 70.90 |
| INTAKE/RECEIVING | 67.91 |
| Tank Temp S-12 | 0.00 |
| Present Value | 0.00 |
| BOILER-3 | 0.00 |
| Universal Input[1] | |
| LAUNDRY ROOM MAU-2 and BOILER-4 | 168.83 |
| Universal Input[13] | |



Secure Services™

Temperature Log South Building

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

Date: Monday, February 19, 2024

| | Unit | AIR | WATER/sink | Shower #1 | Shower #2 |
|--|--------------------|------|------------|-----------|-----------|
| | South-A | 67.9 | 104.2 | 11 | 11 |
| | South-B | 69.7 | 104.2 | 11 | 11 |
| | South-C | 70.0 | 104.1 | 11 | 11 |
| | South-D | 68.0 | 104.3 | 11 | 11 |
| | South-E | 70.3 | 104.3 | 11 | 11 |
| | South-F | 67.0 | 104.1 | 11 | 11 |
| | South-G | 71.1 | 104.5 | 11 | 11 |
| | South-L | 69.1 | | | |
| | South-M | 68.2 | | | |
| | South-N | 68.4 | | | |
| | South-X | 69.1 | | | |
| | South-Y | 68.7 | | | |
| | South-Z | 67.7 | | | |
| | South SMU | 70.1 | | | |
| | South SMU Shower 3 | 70.1 | | | N/A |
| | MED ISO- Room 1 | 72.7 | | N/A | N/A |
| | MED ISO- Room 2 | 72.7 | | N/A | N/A |
| | MED ISO- Room 3 | 72.7 | | N/A | N/A |
| | MEDICAL | N/A | N/A | | |

PRINT:

PERA

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer

17