

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	23	February	2024
	DAY	MONTH	YEAR
Requested by:	Alejandra Zeped	da	Field Representative
requested by:	NAME		POSITION
Transmitted by:			
Transmitted by.	ICE Denver Fiel	d Office Execu	utive Review Unit
	NAME		POSITION
Were electronic files sent	t?		
Yes 🗸	No 🗌		
163 🛂			
How many people are co	urrently being co	ohorted/quar	antined due to sickness?
Number of people current	tly cohorted/quai	rantined due t	to sickness: 4
, ,			<u> </u>
FORMAL COUNTS: 2	.8 V. A.		
How many people were	most recently fo	ormally count	ted in this facility?
Number of people most re	_	-	
Number of people most re	centry joinnaily c	.ounteu m the	<i>Jucinity</i> . 1073
How many people forma	ally counted in t	his facility ide	entify as the following gender?
Female: 81			
Male: 994			
Nonbinary: (	)		
Prefer not to say:	0		
rrejer not to say.	U		



How many people formally counted in this Number of people that identify as transge How many people were brought into the solution Number of people brought into the facility	nder: facility this week?	sgender?
How many people have left the facility thi	s week?	_
Number of people who left the facility this		
How many people and where did those w		
· · ·		
Released into community: unknown	unknown	
Formally removed from the United State		
Moved to another facility: unknown		
Other: unknown		
How many people are currently being hou		
Number of people who are being housed in	n the Annex: 260	
<i>Male:</i> 218		
Female: 42		Takalian daka atau
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	0	915
ICE Detainees:	3	1629
ICE Employees:	0	2
GEO Employees:	5	349
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🔽	No 🗌	
Daily Foods Production Service Records:	_	
Yes 🗸	No	
Temperature Logs:	$\Box$	
Yes ✓ Law and Leisure Library Logs:	No 🔛	
Yes	No 🗸	
Medical Staffing Update:	نت	
Yes 🗸	No 🗌	

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

#### **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	В	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.



				7	20	5	an	_	рМ	2015	Cvel	e 2	
Date: 2- 12.24	Monday	V	all of the		_	DAM	Time		I IVI	LUUS	y		
Shift Check	klist	Al		PN	9-	_	ments						
		No	Yes	No	Yes								
All areas secure, no evide	ence of theft		V										
Workers reported to worl	k, no open sores,				/								
fever, cough, shortness	of breath, chills,				/			EUAT-S					
no skin infection, an	d no diarrhea				-	_							
Kitchen is in good genera	al appearance		1		_		111 1	1 > 0	. 2 6		· · · · ·	300	
All kitchen equipment op	erational & clean	100	1	_	/	IKE	11-1	wa	V.C.	notu	W()	-7	
All tools and sharps inver	ntoried 701	(0)	18K			- <u>U</u>	DIV	OKCUP	(0)	Δ	1.		
All areas secure, lights or	ut, exits locked	3	100		0		-		offee	o cha	diet	P.B.	
PRODUCTION SHEET	Menu Items	rice/ raisin	eggs	jelly	bis- cuit	fruit	marg	sugar	BOTTEC		jelly		
Breakfast	Temperatures	1991	25	RT	RT	RT	39	RT	PLT			RT	
Breakiasi	Menu Items	Ck	whip	gravy	roll	peas	marg	salad	dress	- Tea	Bk	diet dre	
	1410110 2001110	Fri stk	potato			carro			ing		Ck	are	
Lunch	Temperatures	183.1	1710	1610	DI	139	383	41.2	40.0		1751		
Lunch	Menu Items	Charbrl	potat	Gr	Lett/	Chee	pickle	bun	mayo		drnk	Char broil	
		patty	salad	bean	onior				mustr	0	6-		
Dinner	Temperatures	136	33	32	33	30	X	hT	RT	K-C	RT	186	
DISH MACHINE		Temperature				Wash	150+	Rinse	180+	If Ne		. ^	
Temperature according to manufa	cturer's specifications	Breakfas			ast	153	U	166	<del>,</del>		LOW temp		
and chemical agent used in Final	Rinse	Lunch			1	15	<u></u>	17					
	4			Dinne		135		170		Sonitives 200 mm			
POT and PAN SINK			Te	mpera	ture	Wash	110 F	Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by	chemical agent used		E	3reakfa	ast /	22°,3		122.3		20000		4	
the state of the s				Lunch	_	112	./		2 1	12	001	וזעי	
	7 W			Dinne	r	112		K_	0	7	1 12	pm	
FREEZER and WALK-	IN	Те	mpera	ture		Freeze or belo		Walk-ir 35-40 F		Walk-in 35-40 F		<u>'</u>	
Record temperatures, Fre	ezer and Walk-			A	M	-/.	5°	36.	3	39. C			
ins	and Walk			I	PM			00		07			
Record temperatures, Fre	ezer and waik-			_		-3		33		37			
DRY STORAG	E	Tempe	rature	45-80	)	Spice	Room	Store F					
DKY STURAU	Storage Areas	70	5 7	v A	M	60	2	60					
Record temperatures Dry	Storage Areas				M	60	)	60					
Record temperatures, Dry	nk	A	M	P	M								
Hot- Water Temps in si	IIK	122		1/2	1								
7 1			- Age Chi				/	H					

Signature, Cook Supervisor (AM)

FOOD SARVICE MANAGER

Verify by AM 3. 24

Signature, Cook Supervisor (PM)

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Date: 2.13.24 Shift Check	kliet	T Al	M	PN	1	Comn	nents					
Shire Chee	No	Yes	No	Yes								
All areas secure, no evide	moe of theft	110	Y	244	源数							
			C-	Charles of a Ca	V							
Workers reported to work	of brooth shills		<b>\$</b>	1	1				*****			
fever. cough. shortness	d no diamboo	-	· \$	<b></b>	-						C-11-11-11	
no skin infection, an		-	1		1							
Kitchen is in good genera	appearance	-	-D-	-	-	IVH	1- 11	. Varia	200	ن کا ان	Cic	
All kitchen equipment op	erational & Clean	Ļ		X		1 Pich	10,11	304(1)				1.7
All tools and sharps inver	itoried	<b>新规则为证据</b>	1		1 .	KN.	h	1063	broke	eh.		-
All areas secure, lights ou		多利力學	-	syrup	marg	- receipton	coffe	milk	diet	fruit	T	T-
PRODUCTION SHEET	Menu Items	cereal	pan cake			Sugai	conc		syrup		THE	
Breakfast	Temperatures	for	1603	RT	39.2	KI		376	RI	K	1524	
Diodelas	Menu Items	Ck patty		gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PI
Lunch	Temperatures	1552	1701	1523	KT	1557	396	BIT	RT	1709	BI	K
Lulicit	Menu Items	hot dog	relish	macr	com	com	bun	onion	mustrd	drnk	ches	G
				salad		bread						tu
inner	Temperatures	186 Z	P.7	387	1414		RI	27	K7	R7	385	18
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If Nee	ded	
Temperature according to manufac	turer's specifications		I	Breakfa	ıst	153		122		low temp		
and chemical agent used in Final R				Lunch	1	152		12	+	1 vertemp		0
				Dinne	r	154		13	4	10	J fo	my
POT and PAN SINK			Te	mperature		Wash 110 F		Rinse 110 F		Sanitize	er-200p	pin
Final Rinse Temps determined by	chemical about used			Breakfast		118		119		200	ppm	
init tribut to the	<b>1000年,1000年</b>			Lunch		123		125		200	dom	
				Dinne				120	e)	200 F		PI
		To	mpera	turo			Freezer 0		1	Walk-in		
FREEZER and WALK-	IN	16	mhera	tuic		or belov	٧	35-40 F		35-40 F		
Record temperatures, Free	zer and Walk-ins			Α	M	2:	7	37.1		39.2		_
Record temperatures, Free	zer and Walk-ins			F	M	-41		37	9	39.0	/	
Record temperatures, 1100	DRY	Tempe	rature	45-80		Spice R	loom	Store F	Rm.	,		
STORAGE		•									/	
	Storage Areas			Α	M	(91		(0)			,	_
Pecord temperatures Dry	Record temperatures. Dry Storage Areas				M	64		69			_	-
Record temperatures Dry	Storage Areas	U.,		1 101	1		1	',		7	/	
Record temperatures Dry Record temperatures. Dry	Storage Areas	Al	M	P	M							
Record temperatures Dry Record temperatures, Dry	Storage Areas	Al /26.5	-	1/2				1	(		_	
Record temperatures Dry	Storage Areas	Al /2/5.5	-			-/	1	/	2			_
Record temperatures Dry Record temperatures, Dry	Storage Areas	126.	1/			_/	12	_Y	2	014)		
Record temperatures Dry S Record temperatures. Dry Hot- Water Temps in sin	Storage Areas k		1/			Sign	// nature, (	Cook Sup	2 pervisor (	PM)		
Record temperatures Dry Record temperatures, Dry	Storage Areas k	126.	1/			Sign	nature,	Cook Sur	430	PM)		_



Time: 0300 AM Time: 2049(PM) Cycle 2 Wednesday Date: 02-14-24 Shift Checklist Comments PM AM Yes No Yes No All areas secure, no evidence of theft Workers reported to work, no open sores, 1 fever, cough, shortness of breath, chills, X no skin infection, and no diarrhea X Kitchen is in good general appearance ď X Drety CARTS IN HALL All kitchen equipment operational & clean X V All tools and sharps inventoried X All areas secure, lights out, exits locked V PB Tmilk coffee sugar marg fruit oatmeal gravy fried bis-PRODUCTION SHEET Menu Items ham pota cuit 25 189 Rt 358 39.0 Rt Rt 24 163.7 70 Temperatures 177.1 Breakfast broc cake tea grd PB chees dress-Pinto span lett burrito Menu Items turk coli rice ing beans RT 169 RT 39 RI 1881 39 1701 1691 39 165.1 **Temperatures** Lunch dress stew dmk egg salad com onion marg cabb rice meat Menu Items sald veg -ing bread -age stew RI 38 1904 385 LT 17 1014 184.3 188.0 385 38.5 Temperatures her If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE LowTemp 119 Temperature according to manufacturer's specifications Breakfast 158 10w tem) 22 Lunch and chemical agent used in Final Rinse low temp 67 158 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** Zoogan 115.4 117.9 Final Rinse Temps determined by chemical agent used Breakfast 200 ppm 1181 1181 Lunch 206PPM 120 Dinner Walk-In Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35 - 40 For below 35-40 F 39.0 35 8 6.1 Record temperatures, Freezer and Walk-ins AM 36.5 -66 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE AM 61 Record temperatures Dry Storage Areas **PM** Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink 120 124.1 Khadka

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Signature, Cook Supervisor (AM)	Verify by AM
Molan	230.84
FOOD SERVICE MANAGER	DATE

Signature, Cook Supervisor (PM)



Date: 2-15.39 Shift Check	list	Al	M	PN	1	Comn	nents					
Dinit Cheer		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		K	78								
Workers reported to work	no open sores.		X		1				2/20			
fever, cough, shortness	of breath, chills,		K		K							
no skin infection, and	d no diarrhea		X		X.							
Kitchen is in good genera			K		1		alles	Palve.	12/.(W)	mer b	os ol	~
All kitchen equipment ope	erational & clean	K			V	one	rette,	n for	DIKI	2		
All tools and sharps inven	toried		X		1							
All areas secure, lights ou	t, exits locked		2		1				1 00	T 111	200	1
PRODUCTION SHEET	Menu Items	scram eggs	Pota -toe	bis- cuit	ketch -up	jelly	marg	sugar	coffee	milk	PB	bra n ceri
	Tomanaratures	182	179	RT	nr	no	40	RT	pt	333	per	m
Breakfast	Temperatures Menu Items	ham- burger	bun	fries	ran bean	green beans	lett	Dress - ing	onion	ketch up	ftui t	tea
			ct	184	189	179	40	nt	39	rt	rt	r
Lunch	Temperatures Menu Items	Taco meat	rice	pinto beans	salsa	-	shrd chees	tortill	apple sauce	cake	drk	frui 1
Dinner	Temperatures	169	184	192	38	327		rt	rt	14	4	4
DISH MACHINE	1011.		Te	mpera		Wash		Rinse		If Nee		
Temperature according to manufac	turer's specifications			Breakf	ast	Non	t		.7	low		
and chemical agent used in Final R	inse			Luncl	h	157	.,		3	1	tu	
and browning	e 2000.			Dinne	r	15			9	Low	701	_
POT and PAN SINK			Te	mpera	ture	Wash		Rinse	10 F	Sanitize		
Final Rinse Temps determined by	chemical agent used		]	Breakf				111		-	0	
	, in			Lunc		71	-	1	<u> </u>		2 66	-
	THE REPORT OF			Dinne	r	112		11	1	200	P	700
FREEZER and WALK-	IN	Te	mpera	ture		Freeze or belo		Walk-i: 35-40 I		Walk-in 35-40 F		
Record temperatures, Free	zer and Walk-ins			P	M	~ 3	6	35.		37.8		
Record temperatures, Free	zer and Walk-ins				PM	- 2		38.		292		
Record temperatures, Pres	DRY	Tempe	erature	45-8	0	Spice	Room	Store	Rm			
STORAGE					M	64	-	63			i i	
Record temperatures Dry	Storage Areas				M							
Record temperatures, Dry	Storage Areas		14	- Indian	M							
Hot-Water Temps in sir	ık		.M 2./		7							

Signature Cook Supervisor (AM)

Who will be a signature of the signature o

Verify by AM

J. 20.24

Signature, Cook Supervisor (PM)



_	OPENING	and	CLU	21114	ان ق	TEC:	MLIO					
0.1/0.2//	Friday		Time	040	W A	M)	Time	:1901	<sub>5</sub> PM	C	ycle	2
Date: 2.16.24	The second secon	A		PN		Comn						
Shift Check	clist	No	Yes	No	Yes							
	Cal A	NO	103	110	¥							
All areas secure, no evide	nce of their		8		X		- 1 20					
Workers reported to work	, no open sores,		~						⊕ ເ≃			
fever, cough, shortness	of breath, chilis,		F-	-	1	و و د خا				<i>E</i>		
no skin infection, and	d no diarrhea		8		4			- 5				7
Kitchen is in good genera	lappearance	1/		V	-	-						
All kitchen equipment ope	erational & clean	-X-	<u></u>	_/\	¥	-	3,			•		
All tools and sharps inven	toried		X		1							
All areas secure, lights ou	t, exits locked		mon	syrup	bk	marg	sugar	coffee	milk	fruit		
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	Syrup	saus				<i>a</i> .			
7 10	Temperatures	1999	150.3	RT	1621	387	MT	RT	392	BT		
Breakfast	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
		1700	1910	1730	1701	DT	28.1	OT	DT	1815	41.0	
Lunch	Temperatures	178.0 chili	beans	squact			Brow	drink	chees	mac	grd	raw
	Menu Items	mac	Dealis	squaei	1.1.4.5		-nie		1	aroni	turk	veg
D'	Temperatures	185	190	177	38	RT	BT	AT	33	170	135	38
Dinner	10,11,0		Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
HMACHINE Temperature according to manufacture	cturer's specifications		]	Breakf	ast	153	3	124		1674	4gry	0_
and chemical agent used in Final F	Rinse			Lunc	h	15		134		jour	ten	$Q_{-}$
and chemical agent used in a time.				Dinne	er	15	7	13	5	1.00	~ (e)	THE RESERVE OF THE PERSON NAMED IN
A D ANY OFFICE			Te	mpera	ture	Wash I	10 F	Rinse	-		zer-200	
POT and PAN SINK Final Rinse Temps determined by	chemical agent used			Breakf		117	-	119		7	ppn	
Final Ruse Temps determined by	CITO/INSERT ABOVE IN			Lunc		112		11	5	200	-	<u> </u>
The second	10.00 m			Dinne	er	112	)	11	5	200	00	m
		T		turo		Freeze	r 0	Walk-i	n		Walk	
FREEZER and WALK-	·IN	16	mpera	llure		or belo		35-40	F		35	40 F
	1 117-11, inc	-			AM	-2	5	39,	2		38	.7
Record temperatures, Free	ezer and waik-ins				PM	3	0	39	1		38	6
Record temperatures, Fre	DRY	Temperature 45-80			Spice	Room	Store	Rm				
STORAGE					4 3 4	101		101				
Record temperatures Dry	Storage Areas				AM	61		61				
Record temperatures, Dry	Storage Areas			-	PM_	(2)		0			1	
Hot-Water Temps in si	nk		M		M			+	-			
TIME ALEREN TARIFF IN A.		121.	4_	112	12			01				
A 1		/h	1 -				4	24				

Verify by AM

2.20.24 ·

NF-6-2-20

Cool Supervisor (AM)

Signature, Cook Supervisor (PM)



	OPENING	, and	CLO	DAIT	<b>.</b>					_		
Date: 2.17.24	Saturday		Time	04	00		me:/7	<u> 39 p</u>	M	Сус	ele 2	4
Shift Check		AN	Л	PN	1	Comm	ents					
Omit Cities		No	Yes	No	Yes				-			
All areas secure, no evide	nce of theft	X										
Workers reported to work	no open sores,		X		/							
fever, cough, shortness	of breath, chills,		X									
no skin infection, and	d no diarrhea		X		/							
Kitchen is in good genera	appearance	X			/_							
All kitchen equipment op	erational & clean	X			/_	-						
All tools and sharps inver	toried		Χ.		//						-	
All areas secure, lights ou	t exits locked	di ili			/			-				
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk ( saus	bisc )	marg	sugar	coffee	milk		
		VG //	11.1	189	166	PIT	378	RT	RT.	760 t		
Breakfast	Temperatures	<i>199,4</i> T-ham	slice	veg	mac	lett	onion	Mayo	fruit	bread	tea	carr
	Menu Items	ı-namı	ches	beans		14		/must			L	-ots
		20	39	181	39	39	39	izt	RT	121	RIT	192
Lunch	Temperatures	39 ckn	Pota	veg	beans	roll	marg	salad	dress	dmk	diet	PB
	Menu Items	leg	-toes	105	002				-ing		drs	L
			INN	175	190	RI	33	32	A3	BT	X	BI
ner	Temperatures	185	1 10 To	mpera	the same of the same of	Wash	-	Rinse	-	If Ne	eded	
DISH MACHINE						155	100	121		lon	Han	P
Temperature according to manufa	cturer's specifications	Breakfast Lunch			1105	_		79		Hei		
and chemical agent used in Final I	Rinse			Dinne		162		1 3	30	1		emo
			Tr.			Wash I		Rinse 1	Charles -		zer-200	
POT and PAN SINK		Temperature Breakfast			118		119		2000pm			
Final Rinse Temps determined by	chemical agent used					7	,		2	2000pm		
				Lunc	_	1/7		122		200 PP		
				Dinne		1		Walk-i		w	Walk	
FREEZER and WALK-	IN	Te	mpera	iture		Freezer or belo		35-40 I			35 -	
1 Killian Care						0.000					22	4
Fee	ager and Walksins				AM.	-4		36	7		37	8
Record temperatures, Fre	ezer and Walk-ins				PM		.9_	38			55	
Record temperatures, Fre	DRY	Tempe	eratur	45-8	0	Spice	Room	Store	Rm			
	DKI	1000						-			_	-
STORAGE	Storage Areas			1	4M	(00	)	61			-	
Record temperatures Dry	Storage Areas				PM	6		61			_	
Record temperatures, Dry	Storage Areas	A	M	F	M						-	
Hot- Water Temps in si	пк	119		12	2							
		1	-	1			h	JA-		_		
- Ack	1/1	1//			Signature, Cook Supervisor (PM)						••	
nature/Cook Supervisor	(AM)	Verify	by AM			Sig	gnature, C	Your aut	7			
Siame Cook and	` ′	2 20	.74.				R	(2	-			

FOOD SERVICE MANAGER



Date: 02-18-24	Sunday		Time	e: <b>02</b> 0	O A	M T	ime:/7.	24 P	M	<u>C</u>	ycle	2
Shift Check		Al	M	PN	1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work	, no open sores,		×		Y							
fever, cough, shortness	of breath, chills,		X		4							
no skin infection, an	d no diarrhea		X		Y							
Kitchen is in good genera			X		7							
All kitchen equipment op	erational & clean		X		7							
All tools and sharps inver	ntoried		X		7							
All areas secure, lights ou	it, exits locked		Х		Y		1	1	1 .00		Gusia	
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	'salsa	coffee cake	Tor -tilla	sugar	coffee	milk	fruit	
Breakfast	Temperatures	Rt	U.S.S.	1825	2+	2+	R.A.	RA	RF	376	Rt	
Breaklast	Menu Items	fideo matt sc	green beans	beans		dressi ng	marg	roll	tea	chees	diet dress	fruit
v 1	Temperatures	1931	175	DIPAI	410	40	-	DT	RT	37	410	400
Lunch	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	bro cco
^	Temperatures	38	38	38	33	36	BT	AT	RT	38	X	75
N Jer	Temperatures	10	_	mpera	70	Wash	150+	Rinse	180+	If Ne	eded	
DISH MACHINE Temperature according to manufact	turer's specifications			Breakfast		15	8	11	8		Ten	
and chemical agent used in Final F	Cinse:	<del>                                     </del>		Lunch		150		121		low tem		p_
and chemical again.		2		Dinner		150		121				myp
POT and PAN SINK	Terry Control		Te	mperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppn		pm <sup>v</sup>
Final Rinse Temps determined by	chemical agent used			Breakfa		/ 15./		1171		200pm		
THE TOTAL STATE OF THE STATE OF				Lunch	1	110	. 2	11	2.1		000	
				Dinne	r	110	)	i	2	20	DPF	m
FREEZER and WALK-	in	Te	mpera	ture		Freezer or below		Walk-ii 35-40 F			Walk- 35 - 4	
Proceedings	war and Walk-ine			A	M	-O.8	,	37.0		1	37.	6
Record temperatures, Free	ezer and Walk-ins				PM	_3		38	,		38	
	DRY	Tempe	rature			Spice I	Room	Store I	Rm			
STORAGE	Ct A				M	Cel	1	41				
Record temperatures Dry	Storage Areas				M	6	1	61				
Record temperatures, Dry	Storage Areas		M	-	M							
Hot-Water Temps in sir	1K	117		12				524-23-				
		1	2	1/-				11-		7-		

Signature, Cook Super Gor (AM)

AM.

FOOD SERVICE MANAGER

2-20-24 DATE Signature, Cook Supervisor (PM)





Time: 0300 AM Time: / DL PM Monday Cycle 3 Date:02-19-24 PM Comments Shift Checklist AM Yes No Yes No X All areas secure, no evidence of theft Workers reported to work, no open sores, X fever, cough, shortness of breath, chills, X no skin infection, and no diarrhea X 又 Kitchen is in good general appearance X All kitchen equipment operational & clean V All tools and sharps inventoried V All areas secure, lights out, exits locked milk fruit coffee diet sugar pan marg PRODUCTION SHEET Menu Items cinn syrup ham syrup cakes oatmeal 2+ RJ 34.0 2+ 151.2 2+ 16KS RH 192 Temperatures Breakfast grd slice bun cake tea dress onion potato carrot salad Menu Items Sloppy trk -ing ches salad Joes 371 27 0.7 1831 420 1051 410 40 Temperatures Lunch fruit drink patty bread roll Menu Items Polish cabb marg sausage age 30 RT RT R 189 178 190 Temperatures ner Rinse180+ If Needed Wash 150+ Temperature **DISH MACHINE** Lowtemp 14ke Temperature according to manufacturer's specifications: Breakfast 150 Lowerno Lunch and chemical agent used in Final Rinse www temp 150  $II \cap$ Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature POT and PAN SINK 200gam 1154 Final Rinse Temps determined by chemical agent used 117.5 Breakfast 112 115.1 Lunch 115 Dinner 200 DOM Walk-in Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35 - 40 F or below 35-40 F 57.8 -4.8 8 V Record temperatures, Freezer and Walk-ins AM 4.9 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY **STORAGE** Record temperatures Dry Storage Areas AM 101 61 PM Record temperatures, Dry Storage Areas PM **AM** Hot- Water Temps in sink

GOD SERVICE MANAGER DATE

Signature, Cook Supervisor (PM)

### GEO Aurora ICE 3130 N. Oakland St

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



### Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

#### Monday, February 19, 2024 Date:

Unit	AIR	WATER/sink	Shower #1	Shower #2
Countly A	629	1042	1/	Ŋ
South-A	697	1042	1(	N
South-B	70.0	1041	11	N
South-C		104.3	11	11
South-D	68.0	101.3	N	h
South-E	70.3	107.3		1/
South-F	67.0	104.	*I	1/
South-G	71.1	104.5	][	11
South-L	69.1	,		-
South-M	68.2			
South-N	68.4			
South-X	69.1			
South-Y	68.7			
South-Z	627			
South SMU	70.1			
South SMU Shower	70.1			N/A
MED ISO- Room 1	727		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		

SIGN:

Write Legibly