



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

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 22 April 2022  
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator  
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:

1

How many people were brought into the facility this week?

Number of people brought into the facility this week:

15

How many people have left the facility this week?

Number of people who left the facility this week:

107

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

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

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

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

158

Male:

139

Female:

19

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

9

ICE Employees:

0

GEO Employees:

1

New Cases  
this week :

Total to date since  
3/30/2020:

914

809

2

224

### 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 made on April 21, 2022. Electronic files were received on April 21, 2022. The population counts are current as of 4/20/2022.

### Kitchen Documents:

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

### Medical:

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

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

7 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 4/19/22.

No changes in staffing level from the previous week.

### Temperature Checks:

Logs provided, see attached documents.

### Law Library:

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to ten (10) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 4/15/22.

### COVID-19 Information:

Per the facility, there were zero new cases amongst the ICE staff and one (1) new case amongst GEO staff. They reported nine (9) new positive 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 via ICE.gov and are current as of 4/20/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 4/25/22.

# 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 1 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Garden Salad/Dressing White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake 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: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 4/11/22 Cycle 1. Monday Time: 0300 (AM) Time: 1806 (PM)

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft		X	<del>X</del>			Both <del>refridgerators</del> refridgerators were unlocked							
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					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	Scr eggs	Dice pota	Tort	sugar	coffe e	milk	bread	salsa	fruit		
Breakfast	Temperatures	RT	174	192	RT	RT	RT	36	RT	RT	RT	RT	
	Menu Items	Ck Leg	Gravy	Whip Pota	Pinto Bean	Peas Carrot	Cobbl er	Roll	Marg	Tea	PB	fruit	
Lur -h	Temperatures	200	180	190	195	193	RT	RT	38	RT	RT	RT	
	Menu Items	Fideo Meat Sauce	Green beans	Salad	Dress -ing	Garlic Bread	Fruit	Drink	Diet dressin g	chees e			
Dinner	Temperatures	193.2	169.0	40	RT	RT	40	RT	RT	40			
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				152		182		—			
and chemical agent used in Final Rinse		Lunch				153		181		—			
		Dinner				155		184		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				128		128		200ppm			
		Lunch				129		129		200ppm			
		Dinner				124		118		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-11.6		37.6		38.9			
Record temperatures, Freezer and Walk-ins		PM				-9.8		34.5		39.4			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
Record temperatures Dry Storage Areas		AM				67		68		—			
Record temperatures, Dry Storage Areas		PM				68		68		—			
<b>Hot- Water Temps in sink</b>		AM		PM		—		—		—			
		125		120		—		—		—			

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle | Date: 4/12/22

**TUESDAY**

Time: 0300 AM Time: 1800 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	1 Kettle + possibly 1 steamer									
All kitchen equipment operational & clean		X			X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	fren toast	syrup	bran flks	bkfst saus	marg	sugar	coffe e	milk	PB	frui t			
Breakfast	Temperatures	RT	178	RT	RT	186	38	RT	RT	36	RT	RT			
	Menu Items	Stir-fry	mix veg	rice	dres-sing	salad	roll	marg	beans	tea	fruit	ckn			
Lunch	Temperatures	196	189	186	RT	90	RT	38	189	RT	RT	179			
	Menu Items	T-ham	mac chees	beans	cabb	corn bread	marg	brow nie	drink	fruit					
Dinner	Temperatures	181.1	181.1	176.5	174.9	RT	40	RT	RT	RT					
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156		182		-					
		Lunch				153		181		=					
		Dinner				158		182		-					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				127		128		200ppm					
		Lunch				125		127		200ppm					
		Dinner				110		115		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-11.6		33.8		37.9					
Record temperatures, Freezer and Walk-ins		PM				-8.7		34.3		37.2					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>															
Record temperatures Dry Storage Areas		AM				68		68							
Record temperatures, Dry Storage Areas		PM				68		68							
<b>Hot- Water Temps in sink</b>		AM		PM											
		125		120											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

DATE

Signature, Cook Supervisor (PM)

4/13/22

Reyad 4/12/22

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Cycle 1** Date: 4/13/22 **WEDNESDAY**

Time: 0300 AM Time: 1850 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		Y		D							
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d		
Breakfast	Temperatures	175	186	RT	RT	38	RT	RT	36	37	RT		
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk	
Lunch	Temperatures	175	189	172	RT	39	39	RT	RT	32	RT	176	
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger	
Dinner	Temperatures	1688	146	188	-	RT	RT	40	40	40	40	165	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				150		181		-			
and chemical agent used in Final Rinse		Lunch				156		183		-			
		Dinner				165		185		-			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				129		129		200ppm			
		Lunch				127		129		200ppm			
		Dinner				125		123		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-11.6		36.5		39.9			
Record temperatures, Freezer and Walk-ins		PM				-9		39		38.1			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
Record temperatures Dry Storage Areas		AM				65		62					
Record temperatures, Dry Storage Areas		PM				63		62					
<b>Hot- Water Temps in sink</b>		AM		PM									
		125		120									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

4/14/22  
DATE

Signature, Cook Supervisor (PM)

4-13-22



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

**Cycle 1** Date: 4/14/22 **THURSDAY** Time: 0300 AM Time: 1814 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X			Multiple lights out throughout							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			✓	Kitchen							
Kitchen is in good general appearance		X			✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X	X	✓	KN37 Thermo was not checked							
All areas secure, lights out, exits locked					✓	in back from Am.							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cream rice	pan cake	T-ham		syrup	marg	sugar	coffe e	milk	Bran flks	frt	
Breakfast	Temperatures	186	183	178	—	RT	38	RT	RT	37	RT	RT	
	<b>Menu Items</b>	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress-ing	tort illa	drin k	tea	
Lunch	Temperatures	170	170	170	168	189	RT	39	RT	RT	RT	RT	
	<b>Menu Items</b>	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt	
Dinner	Temperatures	159	184.6	191.3	—	180.6	38	RT	RT	174	174	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>	<b>Rinse 180+</b>	<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				150	181	—					
and chemical agent used in Final Rinse		Lunch				154	183	—					
		Dinner				155	182	—					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>	<b>Rinse 110 F</b>	<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				127	126	200ppm					
		Lunch				123	127	200ppm					
		Dinner				115	127	200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				51.7	37.6	39.1					
Record temperatures, Freezer and Walk-ins		PM				9.8	35.2	36.9					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>	<b>Store Rm</b>						
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				68	68	—					
Record temperatures, Dry Storage Areas		PM						—					
<b>Hot- Water Temps in sink</b>		AM		PM		68	68	—					
		125		120				—					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 1 Date: 4/15/22

FRIDAY

Time: 0235 AM Time: 1910 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft		<del>X</del>	X												
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			X		✓	left out Ramadan cart, left blue freeze									
All kitchen equipment operational & clean		N			✓	1 Kettle 1 Steamer stick out inside									
All tools and sharps inventoried		<del>X</del>	X		✓										
All areas secure, lights out, exits locked					✓										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e P.C.	suga r	milk	frt			
Breakfast	Temperatures	190	188	194	RT	RT	RT	36	RT	RT	35	RT			
	<b>Menu Items</b>	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd	frt			
Lunch	Temperatures	196	195	185	37	37	RT	RT	RT	RT	195	RT			
	<b>Menu Items</b>	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt			
Dinner	Temperatures	40	170	40	115	RT	RT	RT	RT	RT	40	RT			
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast				151		182		—					
and chemical agent used in Final Rinse		Lunch				153		184		—					
		Dinner				150		186		—					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				N/A		N/A		N/A					
		Lunch				N/A		N/A		N/A					
		Dinner				110		112		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				40.3		37		39					
Record temperatures, Freezer and Walk-ins		PM				4.5		38		39					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>															
Record temperatures Dry Storage Areas		AM				64		64							
Record temperatures, Dry Storage Areas		PM				65		66							
<b>Hot- Water Temps in sink</b>		AM		PM											
		112		120											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

4.15.22

DATE

Signature, Cook Supervisor (PM)

Reyad 4/15/2022

62

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

**Cycle 1** Date: 04/16/22 **SATURDAY** Time: 4 AM Time: 1732 **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	X		✓	Taco meat left in warmer							
All kitchen equipment operational & clean		X			✓	Dish machine chemicals + Pot +							
All tools and sharps inventoried		X			✓	Pan chemicals are all empty							
All areas secure, lights out, exits locked			X		✓	at 0432. Rinse aid on 2 <sup>nd</sup> was 10; today is 3 left							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham	✓	
Breakfast	Temperatures	RT	38	RT	RT	RT	38	RT	RT	38	38	—	
	<b>Menu Items</b>	ckn salad	veg/beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit	
Lunch	Temperatures	36	40	38.8	RT	38	RT	RT	RT	38	36	RT	
	<b>Menu Items</b>	salis steak	greens	gravy	rice	corn' bread	salad	dress-ing	drink	marg	burger	fruit	
Dinner	Temperatures	199	182	189	185	RT	38	RT	RT	38	181	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				NA		NA		—			
		Lunch				NA		NA		—			
		Dinner				187		184		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				114		118		200ppm			
		Lunch				115		116		200ppm			
		Dinner				118		119		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-10		36.3		37.0			
Record temperatures, Freezer and Walk-ins		PM				-6.7		36.3		40.3			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				66		66		—			
Record temperatures, Dry Storage Areas		PM				68		68		—			
<b>Hot- Water Temps in sink</b>		AM		PM		—		—		—		—	
		110		115		—		—		—		—	

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

4-16-22

4-17-22

DATE

Signature, Cook Supervisor (PM)

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

Cycle 1 Date: 04/17/22

SUNDAY

Time: 400 AM Time: 1744 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		X	✓	Steamer looks very dirty.							
All tools and sharps inventoried			X			Steamer had two pans of Salisbury steak left in it.							
All areas secure, lights out, exits locked			X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se	
Breakfast	Temperatures	195	190	200	186	RT	40	RT	RT	40	RT	48	
	Menu Items	T- Ham	potato salad	cole slaw	lett	mustard	onion	dressing	bread	fruit	tea	grn bean	
Lunch	Temperatures	36	37	38	38	RT	Ø	RT	RT	RT	RT	185	
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	cheese	drink	cake	broc col	Tort illa	
Dinner	Temperatures	180	172	156	38	RT	RT	38	RT	RT	185	RT	
<b>DI MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				161		182		—			
and chemical agent used in Final Rinse		Lunch				165		183		—			
		Dinner				155		184		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				NA		NA		NA			
		Lunch				NA		NA		NA			
		Dinner				118		119		200ppm.			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-8.9		37.8		40			
Record temperatures, Freezer and Walk-ins		PM				-9.6		36.5		37.6			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				68		69					
Record temperatures, Dry Storage Areas		PM				68		68					
<b>Hot- Water Temps in sink</b>		AM		PM		—		—		—			
		120		121		—		—		—			

Signature, Cook Supervisor (AM)

4-17-22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

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

4/18/2022  
7:27:41 AM BCU

**Temperature  
°F**

A-1	72.31
A-2	70.00
A-3	70.11
A-4	69.41
B-1	69.52
B-2	61.22
B-3	71.12
B-4	69.41
C-1	69.21
C-2	70.51
C-3	69.50
C-4	62.01
E-1	70.90
E-2	69.41
D-1	71.71
ISOLATION	68.90
PATIENT ROOM	70.11
INTAKE/RECEIVING	68.90
Tank Temp S-12	0.00
Present Value	
BOILER-3	129.79
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.41
Universal Input[13]	



# Temperature Log South Building

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

**Date: Monday, April 18, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
4-18-22	South-A	Unoccupied			
	South-B	unoccupied			
	South-C	73.9	104.1		
	South-D	71.3	104.1		
	South-E	72.5	occupied		
	South-F	72.2	104.1		
	South-G	71.2	104.1		
	South-L	72.4	104.1		
	South-M	Unoccupied			
	South-N	72.2	104.2		
	South-X	73.1	104.2		
	South-Y	72.6	104.1		
	South-Z	71.7	104.1		
	South SMU	71.7	104.4		
	South SMU Shower 3				N/A
	MED ISO- Room 1	70.9	104.2	N/A	N/A
	MED ISO- Room 2	71.1	104.1	N/A	N/A
	MED ISO- Room 3	71.4	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, April 18, 2022**  
**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
4-18-22	A-1	72.3	104.4						
	A-2	70.0	104.3						
	A-3	70.1	104.3						
	A-4	69.4	104.3						
	B-1	69.5	104.4						
	B-2	71.1 61.2	104.4						
	B-3	69.4 71.1	104.4						
	B-4	69.2 69.4	104.4						
	C-1	70.5 69.2	104.3						
	C-2	69.5 70.5	104.4						
	C-3	62.0 69.5	104.3						
	C-4	62	104.3						
	D-1	71.7	104.3				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	70.9	104.3				N/A	N/A	N/A
	E-2	69.4	104.3						
	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: Sean Hanson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____								Date: _____
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.1	70.1	70.1	70.1	70.1	70.2	70.1	104.5
Water:	104.5	104.5	104.4	104.5	104.4	104.5	104.5	
Temperature Taken with a Fluke Mod 52 Digital Thermometer								