



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 10 June 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: 17

## 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: 519

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

Female: 31

Male: 488

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:

3

How many people were brought into the facility this week?

Number of people brought into the facility this week:

94

How many people have left the facility this week?

Number of people who left the facility this week:

245

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:

202

Male:

171

Female:

31

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

18

ICE Employees:

0

GEO Employees:

1

New Cases  
this week :

Total to date since  
3/30/2020:

914

1011

2

231

### 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 June 9, 2022. Electronic files were received on June 10, 2022. The population counts are current as of 6/08/22.

### 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 6/7/22.

\*Denotes a staffing change.

### 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 two (2) people to fifteen (15) 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 6/07/22.

### COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and one (1) new case amongst GEO staff. They reported eighteen (18) 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 6/8/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 6/9/22.



**Monday, June 06, 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
	A-1	76.61							
	A-2	69.21							
	A-3	73.91	See						
	A-4	69.80							
	B-1	79.90							
	B-2	68.90							
	B-3	74.6	Adm						
	B-4	72.70							
	C-1	71.91							
	C-2	72.02							
	C-3	71.91							
	C-4	75.71							
	D-1	76.01					N/A	N/A	N/A
	D-2	N/A					N/A	N/A	N/A
	E-1	71.7					N/A	N/A	N/A
	E-2	72.7							
	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: Ernest (Tony) Galacagac

SIGN: E. Galacagac

Write Legibly

**Medical Showers Temperature Log**

Name: Ernest (Tony) Galacagac Date: 6/6/2022

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	77.2							
Water:	104.3							

Temperature Taken with a Fluke Mod 52 Digital Thermometer



# Temperature Log South Building

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

**Date: Monday, June 06, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	74.4			
	South-B	76.3			
	South-C	77.2			
	South-D	73.6			
	South-E	74.7			
	South-F	77.1			
	South-G	74.9			
	South-L	76.5			
	South-M	UNOCCUPIED			
	South-N	76.7			
	South-X	77.8			
	South-Y	77.9			
	South-Z	76.9			
	South SMU	72.8			
	South SMU Shower 3				N/A
	MED ISO- Room 1			N/A	N/A
	MED ISO- Room 2			N/A	N/A
	MED ISO- Room 3			N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Ernest (Tony) Episcopo

SIGN:

Ernest Episcopo

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

MENU DATE: \_\_\_\_\_

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
5/30 MONDAY	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Alternate - Hamburger Patty Potato Salad Carrots Tossed Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Margarine Fortified Sugar Free Beverage
5/31 TUESDAY	Dry Cereal Breakfast Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Alternate - Beef and Bean Burrito Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas and Carrots Margarine Fruit Cobbler Fortified Sugar Free Beverage
6/1 WEDNESDAY	Oatmeal Breakfast Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Alternate - Chicken Pinto Beans Potato Salad Cole Slaw Brownie Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Coke Bread Fruit Fortified Sugar Free Beverage
6/2 THURSDAY	Cream of Rice Breakfast Sausage Coffee Cake Fruit Sugar Coffee Milk 2 %	Enchilada Casserole Alternate - Cheese Quesadilla Spanish Rice Pinto Beans Salsa Salad w/ Dressing Cornbread / Margarine Baked Apple Crisp Fortified Sugar Free Tea	Chicken Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Tortilla Fortified Sugar Free Beverage
6/3 FRIDAY	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Alternate - Egg Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad w/ Dressing Roll Margarine Fortified Sugar Free Beverage
6/4 SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Alternate - Grilled Cheese Sandwich Vegetarian Beans Corn Salad Mustard Mayo Bread Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
6/5 SUNDAY	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Alternate - Peanut Butter & Jelly Sandwich Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce / Onion Breads Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 6/5/22

Sunday

Time: 0500 AM Time: 1930 PM

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	X	Steamer not working / steam table plug is broken							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	scram eggs	T-ham	clnn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad	
Breakfast	Temperatures	RT	15.9	15.9	RT	RT	RT	RT	RT	39	RT	RT	
	<b>Menu Items</b>	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t	
Lunch	Temperatures	33	37.2	39.8	38.8	157.7	38.8	RT	RT	RT	38.8	39	
	<b>Menu Items</b>	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit		
Dinner	Temperatures	181	178	189	181	188	RT	RT	RT	58	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		153		181							
		Lunch		154		181							
		Dinner		162		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		111.8		128.2		200ppm					
		Lunch		125		131.8		200ppm					
		Dinner		126		127		280ppm					
<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		-10.8		36.3		38.6					
Record temperatures, Freezer and Walk-ins		PM		9.6		38.4		39.1					
<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		69		69							
Record temperatures, Dry Storage Areas		PM		70		70							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		133.8		161									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 3

Date:

6/4/22

Saturday

Time:

0430 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 &amp; clean

X

X

All tools and sharps inventoried

X

✓

All areas secure, lights out, exits locked

X

✓

Being cleaned

## PRODUCTION SHEET

## Menu Items

oatmeal

scram  
eggs

gravy

bk  
sausbis  
cuit

marg

sugar

coffee

milk

chee  
seDiet  
jelly

Breakfast

Temperatures

198

190

192

200

RT

38

RT

RT

32

N/A

RT

Menu Items

turkey  
slicedveg  
beancorn  
salad

mayo

musta  
rd

bread

cake

tea

Grill  
chee

fruit

lett

Lunch

Temperatures

38

184

37

RT

RT

RT

RT

184

RT

37

Menu Items

meat  
ballsmix  
veg

rice

dress  
-ing

salad

ketch  
up

marg

drink  
P/c

roll

patty

frui  
t

Dinner

Temperatures

167.9

169.3

178.0

RT

40

RT

40

RT

RT

1650

RT

## DISH MACHINE

Temperature according to manufacturer's specifications  
and chemical agent used in Final Rinse

## Temperature

Wash 150+

Rinse 180+

If Needed

Breakfast

151

183

Lunch

153

183

Dinner

152

181

## POT and PAN SINK

Final Rinse Temps determined by chemical agent used

## Temperature

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

Breakfast

115

115

200ppm

Lunch

117

117

200ppm

Dinner

120

120

200ppm

## FREEZER and WALK-IN

## Temperature

Freezer 0  
or belowWalk-in  
35-40 FWalk-in  
35 - 40 F

Record temperatures, Freezer and Walk-ins

AM

-6.8

37.6

35.4

Record temperatures, Freezer and Walk-ins

PM

-8.1

38.1

37.3

## DRY

## Temperature 45-80

Spice Room

Store Rm

## STORAGE

Record temperatures Dry Storage Areas

AM

64

64

Record temperatures, Dry Storage Areas

PM

68

68

Hot- Water Temps in sink

AM

PM

116

120

Signature, Cook Supervisor (AM)

6/4/22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

6/5/22  
DATE



# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 3 Date: 6-3-22

Friday

Time: 0400 AM Time: 1812 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					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	179	183	RT	RT	40	RT	RT	40	RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	37	170	184	40	RT	RT	RT	RT	40	RT		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	198	194	39	39	RT	39	RT	RT	39	187	174	
<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		155		182							
		Lunch		158		181							
		Dinner		156		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		117		120		200ppm					
		Lunch		120		123		200ppm					
		Dinner		121		120		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		-9.9		38.0		38.3					
Record temperatures, Freezer and Walk-ins		PM		-14.6		38.1		40.5					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		65		68							
Record temperatures, Dry Storage Areas		PM		68		68							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		170		121									

*J. Vazquez*  
Signature, Cook Supervisor (AM)

*Bacha*  
FOOD SERVICE MANAGER

6/4/22  
DATE

*Khacka*  
Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Cycle 3**

Date: 6/2/22

**Thursday**

Time: 030 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												
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					X										

PRODUCTION SHEET		Menu Items		cream rice	bk saus	coff cake	fruit	sugar	milk	coffee	egg	Bran flk	mar g
Breakfast	Temperatures	197	190	RT			RT	RT	36	RT	36	RT	36
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing		salad	marg	corn bread	appl crsp	chee	tea
Lunch	Temperatures	199	188	184	RT	RT	36	36	RT	RT	190	RT	RT
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st	
Dinner	Temperatures	1830	172.5	181.2	RT	172.5	RT	RT	1750	40	40	RT	

DISH MACHINE		Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast	154	181	—
		Lunch	157	182	—
		Dinner	155	180	

POT and PAN SINK		Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used		Breakfast	120	120	200ppm
		Lunch	121	121	200ppm
		Dinner	112	115	200ppm

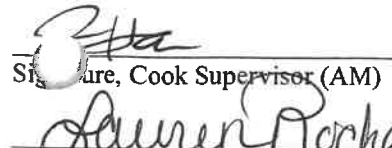
FREEZER and WALK-IN		Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins		AM	-13.6	37.2	37.6
Record temperatures, Freezer and Walk-ins		PM	-11.1	38.0	38.1

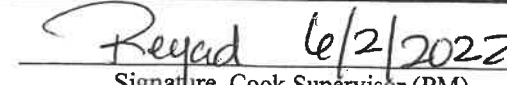
  

STORAGE		Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas		AM	65	65
Record temperatures, Dry Storage Areas		PM	65	63

Hot- Water Temps in sink		AM	PM
		118	120

  
 Signature, Cook Supervisor (AM)  
 FOOD SERVICE MANAGER  
 DATE 6/14/22

  
 Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 6-1-22

Wednesday

Time: 0415 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments								
		No	Yes	No	Yes									
All areas secure, no evidence of theft			X		X	<div style="font-family: cursive;"> <p><del>2200</del> 122atura</p> <p>1 Tong</p> <p>was not checkback</p> <p>in by AM Shift</p> <p>1 pan Bbg chicken left</p> <p>in warmer (hunch)</p> <p>Steamer #2 not working</p> <p>kettle #3 dirty.</p> </div>								
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									
PRODUCTION SHEET		Menu Items		oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast		Temperatures	196	175	RT	188	40	RT	RT	40	RT	-	-	
		Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit		
Lunch		Temperatures	197	198	38	37	RT	RT	RT	40	40	RT	-	
		Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	cartt			
Dir		Temperatures	175	170	38	RT	RT	RT	RT	38	165			
DISH MACHINE				Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications				Breakfast		156		180		-				
and chemical agent used in Final Rinse				Lunch		158		183		-				
				Dinner		168		185		-				
POT and PAN SINK				Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used				Breakfast		119		120		200ppm				
				Lunch		120		123		200ppm				
				Dinner		121		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		-9.3		36.9		37.3				
Record temperatures, Freezer and Walk-ins				PM		-9.4		38.2		39.1				
DRY				Temperature 45-80		Spice Room		Store Rm						
STORAGE				Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas				AM		67		70						
Record temperatures, Dry Storage Areas				PM		68		70						
Hot- Water Temps in sink				AM		PM								
				120		111								

*R. Varquez*  
Signature, Cook Supervisor (AM)

*Roche*  
FOOD SERVICE MANAGER

6/2/22  
DATE

*[Signature]* 6-1-22  
Signature, Cook Supervisor (PM)



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 5/31/2022

Tuesday

Time: 0330 AM Time: 1830 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,			X		✓								
fever, cough, shortness of breath, chills,			X		✓								
no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X	X									
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	RT	178	179	RT	RT	37	RT	RT	86	181	182	
	<b>Menu Items</b>	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom		
Lunch	Temperatures	184	191	187	RT	38	38	RT	RT	180	178		
	<b>Menu Items</b>	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB	jelly	
Dinner	Temperatures	176.7	173.8	172.8	170.4	RT	40	RT	RT	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		Breakfast				153		182		—			
and chemical agent used in Final Rinse		Lunch				154		183		—			
		Dinner				155		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				115		115		200ppm			
		Lunch				121		125		200ppm			
		Dinner				115		120		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 -i 35 - 40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-6.2		38.4		39.6			
Record temperatures, Freezer and Walk-ins		PM				-11.0		38.3		39.8			
<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				68		68					
<b>Hot- Water Temps in sink</b>		AM		PM									
		117		120									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

5/31/22

6/1/22

DATE

Signature, Cook Supervisor (PM)

Reyad 5/31/2022

## FOOD SERVICE: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Cycle 3**    Date: 05-30-22    **Monday**    Time: 0400 AM    Time: 1605 PM

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			x		✓								
Kitchen is in good general appearance			x		✓	"cleaning up" steamer #2 not working							
All kitchen equipment operational & clean		x		x									
All tools and sharps inventoried			x		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	194	179	RT	181	40	RT	RT	RT	40	RT	—	
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	187	36	189	40	RT	40	RT	RT	RT	40	175	
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	187.0	183.0	180.1	188.7	40	RT	RT	175.0	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				154		180		—			
		Lunch				156		183		—			
		Dinner				155		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				119		122		200ppm			
		Lunch				121		123		200ppm			
		Dinner				115		120		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		32.1		38.0			
Record temperatures, Freezer and Walk-ins		PM				-11.1		37.3		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				64		68					
Record temperatures, Dry Storage Areas		PM				68		68					
<b>Hot- Water Temps in sink</b>		AM		PM									
		126		125									

B. Vazquez  
Signature, Cook Supervisor (AM)

B. Rocha  
FOOD SERVICE MANAGER

5/31/22  
DATE

Reyad  
Signature, Cook Supervisor (PM)