

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	22 DAY	July Month	2022 YEAR
Requested by:	Alejandra Zeped NAME	da Di	strict Operations Coordinator POSITION
Transmitted by:	ICE Denver Fiel	d Office Exec	utive Review Unit
Were electronic files sen	t? No 🗌		
How many people are constraints of people currents formal counts: 2	tly cohorted/quar	•	rantined due to sickness? To sickness: 1
How many people were	most recently fo	-	
Number of people most re			
Female: 46 Male: 635 Nonbinary: 0 Prefer not to say:		iis facility Ide	entify as the following gender?



How many people formally counted in thi	is facility identify as tran	sgender?
Number of people that identify as transg	gender:	2
How many people were brought into the	e facility this week?	
Number of people brought into the facili	ty this week: 126	
How many people have left the facility th	nis week?	
Number of people who left the facility th	is week: 50	
How many people and where did those	who left the facility go?	
Released into community: unknow	n	
Formally removed from the United Sta	tes: unknown	
Moved to another facility: unknown	7	
Other: unknown	Ī	
How many people are currently being ho	oused in the Annex?	
Number of people who are being housed	in the Annex: 234	
<i>Male:</i> 188		
Female: 46		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since
Individuals Housed in GEO Facility:	this week :	3/30/2020: 914
ICE Detainees:	0	1103
ICE Employees:	0	2
GEO Employees:	3	250
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Chec	cklists:	
Yes 🗸	No \square	
Yes ✓ Daily Foods Production Service Records	No □ :	
Yes ✓ Daily Foods Production Service Records Yes ✓	No \square	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	No	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓	No □ :	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	No	
Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	No	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

The request for information was made on July 20, 2022. Electronic files were received on July 21, 2022. The population counts are current as of 7/20/22.

Kitchen Documents:

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

Medical:

Johnny Choate, the 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
- 8 RN's*
- 6 LPN's*
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 7/19/22

(*) Denotes a staffing change from the previous week.

<u>Temperature Checks:</u>

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to ten (10) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 7/16/22.

COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and three (3) new cases amongst GEO staff. They reported zero (0) new positive cases among ICE detainees and other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 7/20/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 7/21/22.

The ICE/GEO Detention Center in Aurora is operating under level "red" for COVID-19. All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly. • Green facilities do not need to test detainees prior to transfer/release -- yellow or red must • Positive and symptomatic detainees are not transferred Positive but asymptomatic detainees may be transferred All detainees are tested upon arrival at an ICE facility. • Green facilities isolate those who test positive for 10 days post-test date (asymptomatic) • They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever Detainees who test negative at intake are not isolated • Yellow or red facilities follow the above-described process but also guarantine detainees who test negative for 10 days post-test date.

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:	5/15/2022 BREAKFAST	LUNCH	CYCLE 4 WEEK-AT-A-GLANG DINNER
MONDAY	Oalmeal	Chicken Fajita Meat	Beef Patty on Bun
	Scrambled Eggs	Alternate - Chicken Nuggets	Hash Browns
	Potatoes	Grilled Peppers & Onions	Colesiaw
/			
111	Jelly or Salsa Biscuit or Tortillas	Rice	Shradded Lettuce
// ,		Pinto Beans	Onion
1.	Margarine	Tortillas	Ketchup
	Sugar	Lemon Cake	Salad Dressing
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %		
TUESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Alternate - Chicken Patty	Beans
- へくしく	Syrup	Cream Gravy	Peas and Carrots
7//2	Turkey Ham	Rice	Green Salad w/ Dressing
())	Margarine	Green Beans	Dinner Roll
	Sugar	Dinner Roll	Margarine
	Coffee	- 111	-
	Milk 2 %	Margarine	Spice Cake
		Fortified Sugar Free Tea	Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
	Eggs	Alternate - Beef and Bean Burrito	Potatoes Augratin
0	Cream Gravy	Rice	Mixed Vegetables
ベク	Biscuit	Pinto Beans	Beans
110	Margarine	Saisa	Dinner Roll
1	Sugar	Green Salad w/ Dressing	Margarine
	Coffee	Combread / Margarine	Bread Pudding
	Milk 2%	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Oatmeai		
HUKSUAT		Fideo w/ Meat Sauce	Turkey Bologna, Sliced
	Turkey Ham	Alternate - Pasta w/ Margarine	Beans
11.1	Coffee Cake	Согя	Macaroni Salad
1119	Fruit	Green Beans	Lettuce / Onion
1/1 .	Margarine	Green Salad w/ Dressing	Salad Dressing
•	Sugar	Roll	Bun
	Coffee	Margarine	Fruit
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Tea
RIDAY	Dry Cereal	Chicken Nuggets	Turkey Hot Dogs / Buns
	French Toast	Alternate - Chicken	Chill
	Syrup	Rice	Beans
	Breakfast Sausage	• •	
117		Mixed Vegetables	Potato Salad
1112	Margarine	Pinto Beans	Coleslaw
' /	Sugar	Roll	Onion
	Coffee	Margarine	Mustard
	Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
			Fortified Sugar Free Beverage
ATURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Alternate - Cheese Quesadilla	Rice
	Breakfast Sausage	Rice	Carrots
1110	Jelly	Beans	
1114	•		Bread
. /	Biscuits	Cole Slaw	Margarine
	Margarine	Cornbread w/ Margarine	Yellow Cake
	Sugar	Pineapple Cake	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	
	Milk 2 %		
UNDAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Eggs wi Breakfast Sausage	Alternate - Egg Salad	Spanish Rice
	Grilled Potatoes	Potato Salad	
\ (^			Pinto Beans
111	Salsa	Colesiaw	Salsa
` `	Tortillas	Lettuce / Onion	Salad w/ Dressing
	Sugar	Mustard / Mayo	Combread
	Coffee	Bread	Margarine
	X 4444	Mar	
	Milk 2%	Brownie	Fortified Sugar Free Beverage



Shift Chec	klist	A	M	P	M	Con	nments	1	OD PM		ycle	
		No	Yes	No	Ye	_						
All areas secure, no evide			X									-
Workers reported to worl	k, no open sores,		X		X	1						
fever, cough, shortness	of breath, chills,		X		7							
no skin infection, an	d no diarrhea		X		×							
Kitchen is in good genera	al appearance	X	(-		4	A. Y	Sheer	c401	sens c	4.1	la '	00
All kitchen equipment op	erational & clean	X			4	(A	10/	eaned	Ware	45		8272
All tools and sharps inver		/	X		4	1		2 - 0				
All areas secure, lights ou	it, exits locked				V							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausg		gril	tort -illa	sugar	coffee	milk	PB	frui
Breakfast	Temperatures	RT	190	190	PT	181) jac	RT	RT	38	RI	- 12-
30	Menu Items	turkey sliced	pota saladr	lettuc	çole slaw	mus	onion	mayo	bread	brow	tea	egg salad
Lunch	Temperatures	38	36	40	40	DI	40	PT	Per	Bot	671	1
	Menu Items	Ench casserol	span	pinto beans	salsa	salad	dress -ing	corn	marg	drin k	frui t	chee se
Dinner	Temperatures	175	176	197	40	40	P.T	Q -	40	AT	0-	
DI: MACHINE		1	1	npera	-		150+	Rinse		If Ne	ndod.	40
Temperature according to manufac	turer's specifications			reakfa		15	2	100	1	used		temp
and chemical agent used in Final R	inse			Lunch	_	15	1	18		4.1		
				Dinne		7.5	X	13/1		used	art te	MAN
POT and PAN SINK		Temperature				Wash 110 F		Rinse I 10 F		Sanitizer-200ppm		nnm
Final Rinse Temps determined by c	hemical agent used			reakfa			0	121		20		Phu
				Lunch		120)	120		20	-	2
				Dinner		12	7	121		20		0.
FREEZER and WALK-I	N	Ton	nperat		_	Freezer	10.10			20	Walk-	pm
		101	uper at		- 1	or belo	www	Walk-in 35-40 F			35 – 4	
Record temperatures, Freez	zer and Walk-ins	2	ation) (A	M	4	0.	38			36.	
Record temperatures, Freez			5,60) (P	M	2	. 1	38.	5		38	
. DRY STORAGE		Temperature 4				Spice 1		Store R				
ecord temperatures Dry Storage Areas				Al	M T	6	7	69				
Record temperatures, Dry S			PN		7	6	69					
Hot- Water Temps in sinl	ζ	AM	1	PN	_							-
		120		[]	-							

Signature, Cook Supervisor (AM)

7/18/22

Signature, Cook Supervisor (PM)



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 All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Breakfast Temperatures Menu Items Menu Items Menu Items Menu Items Menu Items Tamale rice beans cole pie slaw bread to bread bread to bread stir fry rots Menu Items Dir - Temperatures Menu Items Ckn rice car mare cake bread drink jelly PB rule to beans cole pie staw bread strip fry rots Temperature Wash 150+ Rinse 180+ Rinse 180+ Rinse 180+ Rinse 180+ Rinse 110 F Sanitizer-200 Breakfast Lunch Dinner POT and PAN SINK Temperature Breakfast Lunch Dinner Temperature POT and PAN SINK Temperature Breakfast Lunch Dinner Temperature Wash 10 F Rinse 110 F Sanitizer-200 Breakfast Lunch Dinner FREEZER and WALK-IN Temperature AM - Sanitizer-200 Walk-in or below 35-40 F 35-70 F 3	Shift Che	cklist	A)	M	P	M	Com	ments				Cycl	
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lot- Water Temps in sink AM PM					PN	1	フ	0	ブ	0			
120 1/10	lot- Water Temps in sin	k	AM	1	PN	1	is .						
1/1/2 1/10			17	D	171)							



Shift Chec	klist	A	M	Pime: (No. of Concession, Name of Street, or other Desires, Name of Street, or other Desires, Name of Street, Name of		ments	140	O PM		cle	
		No	Yes	No	Yes							
All areas secure, no evide			/	9.								
Workers reported to work	k, no open sores,		V		2							
fever, cough, shortness	of breath, chills,		/		and the same							
no skin infection, an	d no diarrhea		1		_			-4				
Kitchen is in good genera			/		1					-		
All kitchen equipment op					Sta	om -	table	Plus	wh	suh	nillA	
All tools and sharps inver		/			- 110		tero.c	1100	44,0	300	is it sto	
All areas secure, lights ou			,	/								
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	191	25	1708	OT	·Us	OT	OT	40	PT	01
34,	Menu Items	ckn	rice	pinto	roll	mix	marg	tea	unbrd	raw	1-1	4
		nugget	198	- Seans		veg			ckn	veg		
Lunch	Temperatures	190	198	1986	RT	190	38	131	192	38		
	Menu Items	hot	bun	chili	bean	cole	pota	onion	must	cob	dri	chee
		dog				slaw	salad		-ard	-ler	nk	se
Di Temperatures		1100	A	WIND	190	40	40	40	PT	40	pr	40
DISH MACHINE			Ter	npera			150+	Rinse	180+	If Ne	_	
Temperature according to manufac				reakfa		15	-4	18	14	AR 110	outu	
and chemical agent used in Final R	inse		Lunch		152		184					
		Dinn				150 (80)						
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		nnn
Final Rinse Temps determined by c	hemical agent used			reakfa		1	10	11	0	7,6	CM	
				Lunch	_	1	11		io	70	0 99	. 0
				Dinner		11		· •	15	20	A AA	^^
FREEZER and WALK-I		Ter	nperat	TIPE	\dashv	Freezer	0	Walk-in			Walk-	in
·		101	прегас	uit		or below		35-40 F			35 – 4	
Record temperatures, Free:				A)	M	-8	5	35			38.	
Record temperatures, Freez				P.	M	-		370	2		37	
STORAGE	Temper	ature	45-80		Spice I	Room	Store R	m				
ecord temperatures Dry Storage Areas				Al	$\sqrt{1}$	109	8	105	7	+		
Record temperatures, Dry S			PN		-6-	3	68	3		1		
Hot- Water Temps in sinl	AN	1	PN	_			- V 2			AND STREET, SQUARE, SQ		

S ure, Cook Supervisor (AM)

7/16/22

Signature, Cook Supervisor (P.M)



Shift Chec	klist	A	M	Pl	M	Com	ments	1100		Cyc		
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		V	27.	111							
Workers reported to worl	k, no open sores,		1		4							
fever, cough, shortness			1		4							
no skin infection, an	d no diarrhea		V		V			Ę				
Kitchen is in good genera		V		×								
All kitchen equipment operational & clean				X	1	Ste	am T	able	Plug	Out	nto	2 000
All tools and sharps inventoried			V		×			COR	VIO C	- 001	01 0	130
All areas secure, lights ou	it, exits locked	13 1 A			×							
PRODUCTION SHEET	Menu Items	oat meal	T- ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	100	182	07	- 0-	- 120	.40	RT	RT	40		07
	Menu Items	fidelo	meat	grn	corn	salad	dress		roll	-	RT	P7
	1,1011d Items	nacio	sause	beans		Salad	-ing	marg	1011	tea	ese	mun
Lunch	Temperatures	195	185	ICA	192	38	KI	396	KT	PST	38	00
	Menu Items	tky	beans	macr	lett	roll	onion	dress	fruit	drin	car	1 //
		bologn	o dunis	salad	1011	1011	Omon	-ing	mune	k	rot	egg sala
Dit.	Temperatures	38	195	32	32	RT	RT	RT	RT	RT	RT	38
DISH MACHINE		100	Ter	mpera	ture	Wash	150+	Rinse	120+	If Ne	hoho	10
Temperature according to manufac	turer's specifications	1		Breakfa				183		ALIVE		
and chemical agent used in Final R	inse			Lunch		152		183				
					155		193				_	
POT and PAN SINK				npera		Wash 110 F		Rinse 110 F		Sanitizer-200ppm		nnm
Final Rinse Temps determined by	chemical agent used			reakfa		1	10		0	70	VIV	M
				Lunch	_	114		117	5		Off	
				Dinne	_	11	1	11	6	91	300	Pm
FREEZER and WALK-I	N	Ter	nperat	ure	\dashv	Freeze	- 0	Walk-in		_ 30	Walk-	in
		101	прега	uit		or belo	-	35-40 F			35 – 4	
Record temperatures; Free				A	M	-5	.3	.39	.8		38	010
lecord temperatures, Freezer and Walk-ins				P	M	-7	. 4	38	6		39	8
DRY		Temperature 45-80			Spice 1	Room	Store R	m		0,1		
ecord temperatures Dry Storage Areas				A	М	10	10	100				
Record temperatures, Dry			Pl		6	3	63					
Hot- Water Temps in sin				PN	\rightarrow							
		AN 12	25	110	, -							

Si_L ure, Cook Supervisor (A.W)

7/15/22

Signature, Cook Supervisor (PM)



Shift Chec	eklist	A	M	Pl			ments	me: 19			Cycl	-
		No	Yes	No	Yes							-
All areas secure, no evid			V	6.743	4							
Workers reported to wor	k, no open sores,		V		4							
fever, cough, shortness			V,		4							
no skin infection, ar			V.		4			∢				
Kitchen is in good genera	al appearance		1		4							
All kitchen equipment op		V,	-	+	1							
All tools and sharps inver			V		4							
All areas secure, lights or	it, exits locked	The same	7.4		¥							
PRODUCTION SHEET	Menu Items	farina	eggs	gṛavy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	che ese	fruit
Breakfast	Temperatures	198	182	201	DT	DT	40	RT	07	40	40	21
·	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress -ing	corn	marg	chees	tea	grn tky
Lunch	Temperatures	195	199	196	40	25	RT	79	40	110	27	19-7
y.e.	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
Dii	Temperatures	195	170	169	PA	27	BT	3-7	RT	RT	RT	R-T
DISH MACHINE	· · · · · · · · · · · · · · · · · · ·	1111	Te	mpera	ture	Wash		Rinse	180+	If Ne		/) (
Temperature according to manufac		(v.)		Breakfast		150			4	11 146	eueu	
and chemical agent used in Final R	Linse			Lunch		150		180				
			Dinner		1511		135				_	
POT and PAN SINK					_	Wash 110 F		Rinse 110 F		Sanitizer-200ppp		nnm
Final Rinse Temps determined by	chemical agent used			reakfa	100							
				Lunch		110		110			Spon	
				Dinner		1,	1		2	7	11	
FREEZER and WALK-	N.	Ton	nperat			Freezer	1	Walk-in	1	200	PP.	
		1 611	upera	uic		or below		35-40 F			35 – 4	
Record temperatures, Free				A	M		.8	37.	4		39	
Record temperatures, Freezer and Walk-ins				P	M	- L		37	8		38	-1
STORAGE	Temper	ature	45-80		Spice R	.oom	Store R				•	
ecord temperatures Dry Storage Areas				AM		68		68				
Record temperatures, Dry				Л	6		63				U	
Hot- Water Temps in sin		AN	1	PN	+							
se water remps in shire		122		12								

Si, Ire, Cook Supervisor (AM)

FOOD SERVICE MANAGER

7/14/2Z

Signature, Cook Supervisor (PM)



Date: 07/12/2		ESDA	Y	Time	:()2	25 A	M	Time: F	745 PI	м (Cycle	e 4
Shift Check	klist	A	M	PI	M	Con	ments				-	***************************************
		No	Yes	No	Yes	-						
All areas secure, no evide			1									
Workers reported to work			1		V							
fever, cough, shortness			V		V							
no skin infection, and	d no diarrhea		V		/	1		~<				
Kitchen is in good genera	l appearance		V.		-	1		260				
All kitchen equipment ope		1	V		(7 1	OT AG	H DI	ug			
All tools and sharps inven	toried		V		V		/ / / /	0, 00	14 11	UC J	-	
All areas secure, lights ou	t, exits locked	1.1.2.1	-94		/							
PRODUCTION SHEET	Menu Items	cereal	pan	syrup	T-		marg	sugar	coffee	milk	egg	Bran
TD 1.C			cake		ham	-					S	fks
Breakfast	Temperatures	2	193	RT	168	3	40	RT	27	40	160	RI
·	Menu Items	Ckn fry stk	rice	gravy	roll	grn bean	marg	tea	beef patty	raw	bre ad	fruit
Lunch	Temperatures	1734	143	149	PT	150	8 40	8	140	40	RT	RT
	Menu Items	Ckn spaghett	pea/ carrot	beans	salad		dress -ing	marg Plc	drink PC	cake	che ese	fruit
Dir ·	Temperatures	1977	202	749	40	PT	ماسير	40	RT	27	40	OT
DISH MACHINE				npera			150+	Rinse			-	2
Temperature according to manufact	urer's specifications			reakfast		10	7			If Ne	eaea	
and chemical agent used in Final Ri	nse			Lunch		150		180				
			Dinner	_	150		185					
POT and PAN SINK				nperat	\rightarrow	Wash 110 F		Rinse 110 F		Sanitizer-200ppn		
Final Rinse Temps determined by cl	nemical agent used			reakfa		77 d311 1	/5		0			
				Lunch	St	11	2	- 11			30cb	
				Dinner)	1/			0,00	111
FREEZER and WALK-II		700				110	,	112		20		IV)
TREEZER and WALK-II	`	1 en	nperat	ure		Freezer or below		Walk-in 35-40 F			Walk-	
Record temperatures, Freez	er and Walk-ins			A]			2.0	35.	10		$\frac{35-4}{37}$	
Record temperatures, Freez	er and Walk-ins				M	-12		36	3		37	7
DRY		Temperature 4			_	Spice I		Store R			JT	1
Record temperatures Dry St	torage Areas			Δ	$\sqrt{}$	ld		, 7				
ecord temperatures, Dry Storage Areas		AM PM				70		37				
Hot- Water Temps in sink		AM		PM	\rightarrow	10		10				
The state of the s		12	-	12						-		
		16		1					-11			-

S ure, Cook Supervisor (AM)

OOD SERVICE MANAGER

7/13/2Z DATE 2Z Reyad 7/12/22
Signature, Cook Supervisor (PM)



Shift Chec	klist	T A	M	PI		S A	ments		155 PI		ycl	
		No	Yes	No	Yes	-	inches					
All areas secure, no evide	ence of theft		V			-						
Workers reported to worl	c, no open sores,		V	May 15 Sec.	V							
fever, cough, shortness	of breath, chills,		V	1	1							
no skin infection, an	d no diarrhea		V,		1			4				
Kitchen is in good genera		1		1	 							
All kitchen equipment operational & clean			V	V		0	HOT	Scan	n Court			
All tools and sharps inventoried			V		/		0.01	C (COS)	C CDV			
All areas secure, lights ou	t, exits locked			,	~							
PRODUCTION SHEET	Menu Items	Oat – meal	Scrm eggs	potato	Selly salsa	Bisc torti	marg	sugar	coffee	milk	РВ	fruit
Breakfast	Temperatures	173.8		3 /90	98	TOT	40	ET	PT	40	RT	27
9	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn	-1	fruit
Lunch	Temperatures	1851	175	185	185	21	190	2T	27	178.		PT
-	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinr	Temperatures	186.	PT	80	40	40	40	10	RH	PT	RT	
DISH MACHINE				mpera			150+	Rinse	to all the party of the last o	If Ne	The Real Property lies	
Temperature according to manufac				reakfast		150			80	IIIVE	eueu	
and chemical agent used in Final R	inse		Lunch		150		184					
			Dinner		155		1817					
POT and PAN SINK			nperat	_	Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by c	hemical agent used			reakfa			()		O			
				Lunch			2	-	5		10 p	Dn4
				Dinner		115	5	117			000	
FREEZER and WALK-I	N	Ter	nperat	ure	-	Freezer		Walk-in		باسك	Walk-	Contract of the last of the la
D			P			or belo		35-40 F			35 – 4	
Record temperatures, Freez	zer and Walk-ins			A.	M -	10,:	3	37,0	7		37	8
Record temperatures, Freez					M	8		36	1		38	-
DRY STORAGE		Temperature		45-80	45-80		Spice Room		m			•
Record temperatures Dry S	cord temperatures Dry Storage Areas				AM		109					
ecord temperatures, Dry Storage Areas				PN	Л	70		70				
Hot- Water Temps in sinl	ζ	AN	1	PN	1							
										1		

Sig .ure, Cook Supervisor (AM)

FOOD SERVICE MANAGER

7/12/22 DATE 22 Reyad 411 2022 Signature, Cook Supervisor (PM)

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	71.21 71.71 71.71 71.60
B-1 B-2 B-3 B-4	79.61 71.21 71.41 72.31
C-1 C-2 C-3 C-4	71.60 71.41 71.60 70.31
E-1 E-2	71.91 71.21
D-1	73.51
ISOLATION	70.81
PATIENT ROOM	74.72
INTAKE/RECEIVING Tank Temp S-12 Present Value	73.51 0.00
BOILER-3 Universal Input[1]	138.62
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	69.05



Temperature Log South Building

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

Date: Monday July 18, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
7-182	South-A	73.5	104.1		
	South-B	couped			
	South-C	729	occupiet		
	South-D	720	109.1		
	South-E	726	109.1		
	South-F	75.3	1041		
	South-G	74,1	104.2		
	South-L	73.5	1042		
	South-M	72, 3	104.)		
	South-N	72.8	104.1		
	South-X	Ur O COUP	red		
	South-Y	74, 3	104.1		
	South-Z	74. q 71. 9	104.1		
	South SMU	71.9	104.3		
	South SMU Shower				N/A
	MED ISO- Room 1	70.8	104.1	N/A	N/A
	MED ISO- Room 2	70.8	104.2	N/A	N/A
V	MED ISO- Room 3	70.8	104:1	N/A	N/A
	MEDICAL	N/A	N/A		

P	RINT:	

Som Harson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services

Monday, July 18, 2022 North Building Temperature Log

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

D	ate	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
7-18-22		A-1	71.2							
		A-2	71.7							
		A-3	71.7							
		A-4	71.6							
		B-1	79.6							
		B-2	71,2							
		B-3	78.4							
		B-4	72.3							
		C-1	71.6							
		C-2	71.4							
	Y	C-3	71.6							
		C-4	70.3							
		D-1	73.5					N/A	N/A	N/A
		D-2						N/A	N/A	N/A
		E-1	71.9					N/A	N/A	N/A
		E-2	71.2			-				
H	_	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
7		Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:	Sa	un H915	07	SIGN:						
Write Legibly										
Medical Showers Temperature Log										
			Name:	:	Date:					
ROOM	542	540	538	536	534	523	522	Tub Room		
Air:	74.7	74.5	74.6	74.7	74.6	74.7	74.5	74,6		
Water:	104.4	104.4	104.4	109.4	104.4	104.4	109.4	104.4		
Temneratur	e Taken wit	h a Fluke M	od sa Digit	tal Thermo	meter					