



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 22 July 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:

2

How many people were brought into the facility this week?

Number of people brought into the facility this week:

126

How many people have left the facility this week?

Number of people who left the facility this week:

50

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:

234

Male:

188

Female:

46

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

3

New Cases
this week :

Total to date since
3/30/2020:

914

1103

2

250

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:

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.

Temperature Checks:

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 quarantine 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		CYCLE 4 WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY 7/11	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajita Meat Alternate - Chicken Nuggets Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY 7/12	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Alternate - Chicken Patty Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad w/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY 7/13	Farina Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Casserole Alternate - Beef and Bean Burrito Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread / Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY 7/14	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Alternate - Pasta w/ Margarine Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna, Sliced Beans Macaroni Salad Lettuce / Onion Salad Dressing Bun Fruit Fortified Sugar Free Tea
FRIDAY 7/15	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Alternate - Chicken Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY 7/16	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Alternate - Cheese Quesadilla Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY 7/17	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Alternate - Egg Salad Potato Salad Coleslaw Lettuce / Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad w/ Dressing Cornbread Margarine 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



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/17/22 **SUNDAY** Time: 0330 AM Time: 800 PM Cycle 4

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		X								
All kitchen equipment operational & clean		X			X	Warmers + Ovens dirty w/o (AM Cleaned Warmers) Freeze							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk saug	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	RT	190	190	RT	180	RT	RT	RT	38	RT	RT	
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad	
Lunch	Temperatures	38	36	40	40	RT	40	RT	RT	RT	RT	36	
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se	
Dinner	Temperatures	175	170	197	40	40	RT	RT	40	RT	RT	40	
DI MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				152		189		Vld All temp			
		Lunch				153		188		Vld All temp			
		Dinner				158		184					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		121		200 ppm			
		Lunch				120		120		200 ppm			
		Dinner				122		121		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		maint. w/ walk-in				AM		PM		PM			
Record temperatures, Freezer and Walk-ins						4		38		36.7			
		2.1		38.5		38.8							
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				69		69					
Record temperatures, Dry Storage Areas		PM				70		69					
Hot- Water Temps in sink		AM		PM									
		120		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7/16/22 **SATURDAY** Time: 0400 AM Time: 1830 PM **Cycle 4**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X	Warmerst Ovens were dirty						
All tools and sharps inventoried			X		X	Washed and sanitized						
All areas secure, lights out, exits locked		X			X	Freezer was open						
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk saug	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	190	185	186	RT	RT	38	RT	RT	38	38	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit
Lunch	Temperatures	192	190	195	38	38	RT	RT	192	RT	160	RT
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink PC	jelly	PB	fruit t	raw veg
Dir	Temperatures	188	189	186	38	RT	RT	RT	RT	RT	RT	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		152		180		—				
and chemical agent used in Final Rinse		Lunch		151		180		—				
		Dinner		153		181		—				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		112		114		200ppm				
		Lunch		113		113		200ppm				
		Dinner		111		113		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		-2		37		38				
Record temperatures; Freezer and Walk-ins		PM		2.5		37.3		37.2				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature		AM		PM						
Record temperatures Dry Storage Areas		AM		77		78						
Record temperatures, Dry Storage Areas		PM		70		70						
Hot- Water Temps in sink		AM		PM								
		120		170								

Signature, Cook Supervisor (AM)

7-16-22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

7/17/22
DATE



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7/15/22

FRIDAY

Time: 0330 AM

Time: 1830 PM

Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓			✓	Steam table plug w/o submitted							
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee PC	milk	Diet jelly	fruit	
Breakfast	Temperatures	RT	191	RT	168	RT	40	RT	RT	40	RT	RT	
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg			
Lunch	Temperatures	190	198	198	RT	190	38	RT	192	38			
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se	
Di	Temperatures	1100	RT	1170	190	40	40	40	RT	40	RT	40	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154		184		—			
		Lunch				152		184		—			
		Dinner				150		180		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				111		110		200ppm			
		Dinner				115		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				-8.5		35		38.8			
Record temperatures, Freezer and Walk-ins		PM				-13		37.2		37.6			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		120		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7/16/22

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 07/14/22 THURSDAY Time: 045 AM Time: 1900 PM Cycle 4

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			✓									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓							
Kitchen is in good general appearance			✓		✓							
All kitchen equipment operational & clean		✓		✓		Steam Table plug out of order						
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee PC	milk	bre ad	PB
Breakfast	Temperatures	198	182	RT	RT	179	40	RT	RT	40	RT	RT
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	195	185	190	192	38	RT	38	RT	RT	38	RT
	Menu Items	tky bologn	beans	macr salad	lett	roll	onion	dress -ing	fruit	drin k	car rot	egg sala
Din.	Temperatures	38	185	38	38	RT	RT	RT	RT	RT	RT	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		150		183		—				
		Lunch		152		183		—				
		Dinner		155		185		—				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		110		110		200ppm				
		Lunch		115		115						
		Dinner		111		116		200 ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures; Freezer and Walk-ins		AM		-5.3		39.8		38.6				
Record temperatures; Freezer and Walk-ins		PM		-7.4		38.6		39.8				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE												
Record temperatures Dry Storage Areas		AM		68		68						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		129		121						

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/13/22 **Wednesday** Time: 0325 AM Time: 1900 PM Cycle **4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean			✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit	
Breakfast	Temperatures	198	182	20	RT	RT	40	RT	RT	40	40	RT	
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky	
Lunch	Temperatures	195	199	196	40	RT	RT	RT	40	40	RT	197	
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB	
Dii	Temperatures	195	170	169	185	38	RT	38	RT	RT	RT	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		150		184		—					
		Lunch		150		180		—					
		Dinner		154		185		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		110		110		200ppm					
		Lunch		115		115		200ppm					
		Dinner		111		111		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		-12.8		37.4		39.7					
Record temperatures, Freezer and Walk-ins		PM		-4.9		37.8		38.1					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		68		68							
Record temperatures, Dry Storage Areas		PM		68		68							
Hot- Water Temps in sink		AM		PM									
		122.9		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 07/12/22 **TUESDAY** Time: 0325 AM Time: 745 PM Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean			✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham		marg	sugar	coffee	milk	egg s	Bran fks	
Breakfast	Temperatures	RT	193	RT	168		40	RT	RT	40	160	RT	
	Menu Items	Ckn fry stk	rice	gravy	roll	grn bean	marg	tea	beef patty	raw veg	bre ad	fruit	
Lunch	Temperatures	173	163	149	RT	157	840	RT	166	40	RT	RT	
	Menu Items	Ckn spaghetti	pea/carrot	beans	salad	roll	dress-ing	marg	drink	cake	che ese	fruit	
Dir	Temperatures	197	140	179	40	RT	RT	40	RT	RT	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		150		183		—					
		Lunch		150		180		—					
		Dinner		151		185		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		110		110		200ppm					
		Lunch		115		111		200ppm					
		Dinner		110		112		200ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-12.6		35.6		37.8					
Record temperatures, Freezer and Walk-ins		PM		-12.3		36.3		37.1					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		66		102							
Record temperatures, Dry Storage Areas		PM		70		70							
Hot- Water Temps in sink		AM		PM									
		123		125									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7/11/22

MONDAY

Time: 345 AM

Time: 755 PM

Cycle 4

Shift Checklist

	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	

PRODUCTION SHEET		Menu Items	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures		173.8	174.3	190.9	RT	RT	40	RT	RT	40	RT	RT
	Menu Items		Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures		185.1	175	185	185	RT	190	RT	RT	178.1		RT
	Menu Items		Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures		186	RT	180	40	40	40	RT	RT	RT	RT	-

DISH MACHINE

Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature	Wash 150+	Rinse 180+	If Needed
Breakfast		150	180	
Lunch		150	184	
Dinner		155	181	

POT and PAN SINK

Final Rinse Temps determined by chemical agent used	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Breakfast		110	110	200ppm
Lunch		112	115	200ppm
Dinner		115	112	200ppm

FREEZER and WALK-IN

Record temperatures, Freezer and Walk-ins	Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F
Record temperatures, Freezer and Walk-ins	AM	-10.3	37.9	37.8
	PM	-8.3	36.1	38.1

STORAGE

Record temperatures Dry Storage Areas	Temperature 45-80	Spice Room	Store Rm
Record temperatures, Dry Storage Areas	AM	69	69
Record temperatures, Dry Storage Areas	PM	70	70
Hot- Water Temps in sink	AM	120	115
	PM		

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

GEO Aurora ICE
3130 N. Oakland St

7/18/2022
7:03:27 AM BCU

Temperature
°F

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



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
71822	South-A	73.5	104.1		
	South-B	occupied			
	South-C	72.9	occupied		
	South-D	72.0	104.1		
	South-E	72.6	104.1		
	South-F	75.3	104.1		
	South-G	74.1	104.2		
	South-L	73.5	104.2		
	South-M	72.3	occupied		
	South-N	72.8	104.1		
	South-X	unoccupied			
	South-Y	74.3	104.1		
	South-Z	74.9	104.1		
	South SMU	71.9	104.3		
	South SMU Shower 3				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
	MED ISO- Room 3	70.8	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sam Hanson

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, July 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
7-18-22	A-1	71.2							
	A-2	71.7							
	A-3	71.7							
	A-4	71.6							
	B-1	70.6							
	B-2	71.2							
	B-3	71.4							
	B-4	72.3							
	C-1	71.6							
	C-2	71.4							
	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							
	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: Scan H99507

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	104.4	104.4	104.4	104.4	104.4

Temperature Taken with a Fluke Mod 52 Digital Thermometer