



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 19 August 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: 12

## 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: 578

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

Female: 25

Male: 553

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:

1

How many people were brought into the facility this week?

Number of people brought into the facility this week:

90

How many people have left the facility this week?

Number of people who left the facility this week:

84

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:

91

Male:

66

Female:

25

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

12

ICE Employees:

0

GEO Employees:

1

New Cases  
this week :

Total to date since  
3/30/2020:

915

1122

2

261

### 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 August 17, 2022. Electronic files were received on August 17, 2022. The population counts are current as of 8/17/22.

### 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
- 7 RN's\*
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 8/16/22.

No changes in staffing level from the previous week.

### Temperature Checks:

Logs provided, see attached documents.

### Law Library:

Logs are not attached to protect 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 8/12/22.

### COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and five (5) new case amongst GEO staff. They reported twelve (12) new positive cases among ICE detainees and zero new positive cases other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 8/17/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 8/17/22.

The ICE/GEO Detention Center in Aurora is operating under level "**yellow**" for COVID-19, as of 8/19/22.

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 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
8/8 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 Roll Margarine Fortified Sugar Free Beverage
8/9 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 Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
8/10 WEDNESDAY	Oatmeal Breakfast Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Alternate - Chicken Pinto Beans Potato Salad Cole Slaw Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
8/11 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
8/12 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
8/13 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
8/14 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 Bread 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

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





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

**Cycle 3**    **Date: 8-8-22**    **Monday**    **Time: 630 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, 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		✓	Staff restroom, freezer, cooler Need some light							
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	186	175	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	185	37	187	40	RT	40	RT	RT	RT	40	181	
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	169.1	179.3	179.1	180.1	40	RT	RT	175.1	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	181	—					
		Lunch				159	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				120	121	200ppm					
		Lunch				121	121	200ppm					
		Dinner				120	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				-10	37	39					
Record temperatures, Freezer and Walk-ins		PM				-11.1	38.3	38.1					
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>	<b>Store Rm</b>						
Record temperatures Dry Storage Areas		AM				63	68						
Record temperatures, Dry Storage Areas		PM				69	69						
<b>Hot- Water Temps in sink</b>		AM		PM									
		120		115									

*UR-Varew*  
 Signature, Cook Supervisor (AM)

*Reyrd*    **8/8/22**  
 Signature, Cook Supervisor (PM)

*[Signature]*  
 FOOD SERVICE MANAGER    **8/10/22**  
 DATE

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8-9-22

Tuesday

Time: 0400 AM Time: 1815 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	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs		
Breakfast	Temperatures	RT	163	191	RT	RT	40	RT	RT	39	RT		
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom	—	
Lunch	Temperatures	170	187	193	RT	40	39	RT	RT	181	174	—	
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB	Jelly	
Dinner	Temperatures	180.1	177.4	155.1	160	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 and chemical agent used in Final Rinse		Breakfast		156		180		—					
		Lunch		157		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		120		119		200ppm					
		Lunch		120		120		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		-5.6		35.1		37.3					
Record temperatures, Freezer and Walk-ins		PM		-4.2		36.7		38.3					
<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		64							
Record temperatures, Dry Storage Areas		PM		69		69							
<b>Hot- Water Temps in sink</b>		AM		PM									
		120		115									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

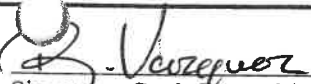
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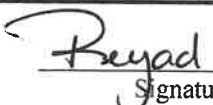
# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

**Cycle 3**    **Date:** 8-10-22    **Wednesday**    **Time:** 0330 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					✓							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	183	184	RT	181	40	RT	RT	40	RT		
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	181	187	35	38	RT	RT	RT	38	40	RT	
	Menu Items	fidelo meat sa	green bean	lett	dress -ing	bread	fruit Apple	drink	chees	carrt		
Dinner	Temperatures	187.7	170.1	40	RT	RT	RT	RT	40	168.1		
<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	181		—			
		Lunch				152	181		—			
		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				118	119		200ppm			
		Lunch				120	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				-6.3	37.1		37.0			
Record temperatures, Freezer and Walk-ins		PM				-5.8	36.7		38.3			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>	<b>Store Rm</b>					
<b>STORAGE</b>		<b>Temperature 45-80</b>										
Record temperatures Dry Storage Areas		AM				65	70					
Record temperatures, Dry Storage Areas		PM				70	70					
<b>Hot- Water Temps in sink</b>		AM		PM								
		120		112								

  
 Signature, Cook Supervisor (AM)

 8/10/2022  
 Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

8/11/22  
 DATE



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

**Cycle 3**

Date: 8/11/22

**Thursday**

Time: 0330AM Time: 1200 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		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean			X		Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g	
Breakfast	Temperatures	183	170	RT	—	RT	RT	36	RT	38	RT	38	
	<b>Menu Items</b>	Ench casser	span rice	pinto bean	salsa	dress -ing	salad	marg	corn bread	appl crsp	chee	tea	
Lunch	Temperatures	167.8	176.3	170.1	RT	RT	37	38	RT	RT	161	RT	
	<b>Menu Items</b>	fajita	onion pepp	refri bean	salsa	grill pota	Tort -illa	drink	ckn	carr ot	cele ry	mu st	
Dinner	Temperatures	169	166	165	RT	196	RT	RT	169	38	38	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		158		182		—					
		Dinner		144		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		125		127		200ppm					
		Lunch		122		125		200ppm					
		Dinner		110		110		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		-6.7		37.8		38.9					
Record temperatures, Freezer and Walk-ins		PM		-4.7		38.7		37.0					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature</b>		<b>AM</b>		<b>PM</b>							
Record temperatures Dry Storage Areas		AM		68		68							
Record temperatures, Dry Storage Areas		PM		60		68							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		125		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 08-12-22 Friday Time: 0345 AM Time: 1806 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		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	

PRODUCTION SHEET		Menu Items		cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB
Breakfast	Temperatures			RT	190	192	RT	RT	38	RT	RT	38	RT
	Menu Items			tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit
Lunch	Temperatures			35	156	172	40	RT	RT	RT	RT	38	RT
	Menu Items			Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey
Dinner	Temperatures			169	170	40	40	RT	40	RT	RT	40	176

DISH MACHINE		Temperature		Wash, 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications		Breakfast		156	142	—
and chemical agent used in Final Rinse		Lunch		158	182	—
		Dinner		153	186	—

POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used		Breakfast		127	127	200ppm
		Lunch		125	126	200ppm
		Dinner		126	127	200ppm

FREEZER and WALK-IN		Temperature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F
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Record temperatures, Freezer and Walk-ins	AM	-5.1	35.2	37.2
Record temperatures, Freezer and Walk-ins	PM	-6.0	36.0	37.4

DRY		Temperature 45-80		Spice Room	Store Rm
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STORAGE		Temperature 45-80		Spice Room	Store Rm
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Record temperatures Dry Storage Areas	AM	68	69	—	—
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Record temperatures, Dry Storage Areas	PM	—	—	—	—
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Hot- Water Temps in sink		AM	PM		
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		127	111		
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Signature, Cook Supervisor (AM) Perry 8-12-22  
Signature, Cook Supervisor (PM) DA

FOOD SERVICE MANAGER Perry 8/15/22  
DATE

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8-13-22 Saturday Time: 0345 AM Time: 1745 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		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly
Breakfast	Temperatures	198	186	180	160	RT	38	RT	RT	38	38	RT
	<b>Menu Items</b>	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	38	201	36	RT	RT	RT	RT	RT	40	RT	38
	<b>Menu Items</b>	meat balls	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	frui t
Dinner	Temperatures	176	185	172	RT	40	RT	40	RT	RT	168	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		157		184						
and chemical agent used in Final Rinse		Lunch		155		182						
		Dinner		158		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		129		128		200ppm				
		Lunch		125		127		200ppm				
		Dinner		121		122		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		4.4		37.4		37				
Record temperatures, Freezer and Walk-ins		PM		4.5		36.3						
<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		68		68						
Record temperatures, Dry Storage Areas		PM		68		68						
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>								
		135.2		121								

Signature, Cook Supervisor (AM)

8-13-22

FOOD SERVICE MANAGER

NF-6-2-20

8/15/22

DATE

Signature, Cook Supervisor (PM)

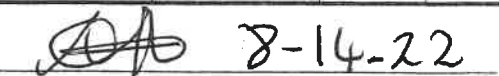
# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 3** Date: 8/14/22 **Sunday** Time: 0345 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, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean		X		Y		KITCHEN PLUG COS WRK ORDER							
All tools and sharps inventoried			X		Y	SUBMITTED							
All areas secure, lights out, exits locked					Y								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bread	
Breakfast	Temperatures	RT	156	156	RT	RT	RT	RT	RT	36	RT	RT	
	<b>Menu Items</b>	ckn salad	pota salad	Carro celeri	lett	green beans	onion	bread	tea	PB	salad	fruit	
Lunch	Temperatures	38	37	39	39	166	40	RT	RT	RT	40	RT	
	<b>Menu Items</b>	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	cheese	fruit		
Dinner	Temperatures	170	165	195	180	169	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 and chemical agent used in Final Rinse		Breakfast				150	182	=					
		Lunch				153	181	=					
		Dinner				146	175	=					
<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				127	127	200ppm					
		Dinner				122	126	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				-5.4	35.6	37.8					
Record temperatures, Freezer and Walk-ins		PM				-8.7	37.9	39.6					
<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	68						
Record temperatures, Dry Storage Areas		PM				68	68						
<b>Hot- Water Temps in sink</b>		AM		PM									
		127		126									

  
Signature, Cook Supervisor (AM)  
  
FOOD SERVICE MANAGER

8/14/22  
8/15/22  
DATE

  
Signature, Cook Supervisor (PM)

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

8/15/2022  
2:19:53 PM BCU

**Temperature  
°F**

A-1	72.02
A-2	71.91
A-3	77.42
A-4	73.31
B-1	72.70
B-2	72.50
B-3	73.12
B-4	73.01
C-1	72.02
C-2	71.71
C-3	75.01
C-4	72.70
E-1	72.50
E-2	71.91
D-1	---
ISOLATION	70.81
PATIENT ROOM	73.82
INTAKE/RECEIVING	70.31
Tank Temp S-12	0.00
Present Value	
BOILER-3	134.90
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	75.89
Universal Input[13]	



# Temperature Log South Building

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

**Date: Monday August 15, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
8-15	South-A	73.1	104.1		
	South-B	73.2	104.1		
	South-C	<del>73.3</del>	104.1		
	South-D	72.5	104.2		
	South-E	73.3	104.1		
	South-F	72.8	104.2		
	South-G	Unoccupied	104.1		
	South-L	74.2	104.2		
	South-M	73.1	104.2		
	South-N	73.7	104.1		
	South-X	73.9	104.1		
	South-Y	75.9	104.1		
	South-Z	75.7	104.2		
	South SMU	Unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.1	104.1	N/A	N/A
	MED ISO- Room 2	72.3	104.1	N/A	N/A
	MED ISO- Room 3	72.1	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, August 15, 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
8-15-22	A-1	72.0	104.3						
	A-2	71.9	104.3						
	A-3	77.4	104.4						
	A-4	73.5	104.3						
	B-1	72.7	104.3						
	B-2	72.5	104.2						
	B-3	73.12	104.2						
	B-4	73.0	104.3						
	C-1	72.0	104.1						
	C-2	71.7	104.2						
	C-3	75.0	104.5						
	C-4	72.7	104.2						
	D-1	73.0	104.2				N/A	N/A	N/A
	D-2	—	—				N/A	N/A	N/A
	E-1	72.5	104.1				N/A	N/A	N/A
	E-2	71.9	104.1						
	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:

*Seann Hanson*

SIGN:

*[Signature]*

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	73.8	73.7	73.8	73.7	73.6	73.9	73.7	73.8
Water:	104.4	104.4	104.4	104.3	104.4	104.4	104.4	104.4

Temperature Taken with a Fluke Mod 52 Digital Thermometer