



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 20 January 2025
DAY MONTH YEAR

Requested by: Melissa Lewis Staff Assistant
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:

How many people were brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

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

Released into community:

Formally removed from the United States:

Moved to another facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Male:

Female:

CONFIRMED COVID-19 CASES:

	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="938"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="1654"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="342"/>

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 done on 1/15/25, and information was received on 1/30/25. The population counts are current as of 1/20/25.

Medical:

Monique Fabre, the Facility Supervisor, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 1 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 22 RN's
- 17 LPN's
- 1 Psychologist
- 1 X-Ray Tech
- 4 Tele-Psychiatrists
- 0 Administrative Assistant
- 3 LCSW/MHP

Staffing information is current as of 1/20/25.

(*) denotes a change in staffing level from the previous week.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

How Many NonCitizens Requested Law Library:

Dates:	1/13/2025	to	1/17/2025
	North		Annex
	A1	15	A
	A2	40	B
	A3	34	C
	A4	27	D
	B1	45	E
	B2	29	F
	B3	67	G
	B4	55	L
	C1	70	M
	C2	40	N
	C3	53	X
	C4	43	Y
	E1	0	Z
	E2	2	RHU
	D1	0	
	D2	0	Total
			535

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. Venezuela
3. India
4. Turkey
5. Russia

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among GEO staff and none among ICE staff. They reported no new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 1/17/24.

Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. Those statistics were sent to the office on 1/29/25.



Secure Services™

Temperature Log South Building

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

Date: Monday, Jan 20, 2025

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1-21-25	South-A	69.1	104.2		
	South-B	71.5	104.3		
	South-C	68.3	104.3		
	South-D	72.5	104.2		
	South-E	72.8	104.2		
	South-F	72.2	104.8		
	South-G	70.1	104.4		
	South-L	71.5	104.2		
	South-M	70.1	104.2		
	South-N	70.8	104.3		
	South-X	69.5	104.3		
	South-Y	68.9	104.3		
	South-Z	73.1	104.2		
	South SMU	69.7	104.2		
	South SMU Shower 3	71.7	104.4		N/A
	MED ISO- Room 1	71.7	104.3	N/A	N/A
	MED ISO- Room 2	71.7	104.7	N/A	N/A
	MED ISO- Room 3	71.6	104.7	N/A	N/A
✓	MEDICAL	N/A	N/A		

PRINT: Sam Kansa

SIGN: 1-21-25

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Jan 20, 2025
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
1-21-25	A-1	71.1	104.7						
	A-2	69.7				tank 1	117.9		
	A-3	70.8				tank 2	118.9		
	A-4	69.4				104.7	cat		
	B-1	70 69.8							
	B-2	72.0							
	B-3	70.8							
	B-4	70.0							
	C-1	71.7							
	C-2	72.7							
	C-3	70.5							
	C-4	69.8							
	D-1	62.9	unoccupied				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2	68.1							
	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: Sean Hensa SIGN: 1-21-25

Write Legibly

Medical Showers Temperature Log								Name: <u>[Signature]</u>	Date: <u>1-21-25</u>
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	71.9	71.9	72.0	69.9	68.8	68.8	68.8		
Water:	104.1	104.1	104.1	107.1	104.1	104.1	104.1		

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 1-13-25

MONDAY

Time: 0205 AM Time: 2016 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							
PRODUCTION SHEET	Menu Items	oat-meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	198.5	187.1		RT	RT	35.8	RT	RT	37.6	RT	RT
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin- ners	fruit	brea d	tea	
Lunch	Temperatures	175.0	181.0	169.0	38.0	RT	RT	171.0	36.8	RT	RT	
	Menu Items	Din ck sausage	Ck bites	Black beans	rice	marg	corn bread	Cake a.s.	Diced inions	Dice peppr	Dic tom	drnk
Dinner	Temperatures	190	190	176	177	32	RT	RT	38	38	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				158	165	Low Temp				
		Lunch				155	161	low temp				
		Dinner				155	160	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				109.7	109.7	200ppm				
		Lunch				112.1	110.0	200ppm				
		Dinner				112	110	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				-0.3	37.6	35.8				
Record temperatures, Freezer and Walk-ins		PM				0.0	34.9	39.6				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	70					
Record temperatures, Dry Storage Areas		PM				60	70					
Hot- Water Temps in sink		AM		PM								
		109.7		111								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1-14-25



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 1-14-25 **Tuesday** Time: 0200 AM Time: 1945 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					///							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffee	milk	PB	
Breakfast	Temperatures	<u>RT</u>	<u>151.7</u>	<u>RT</u>	<u>178.1</u>	<u>RT</u>	<u>36.1</u>	<u>RT</u>	<u>RT</u>	<u>35.8</u>	<u>RT</u>	
	Menu Items	fideo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	cheese	brd
Lunch	Temperatures	<u>170</u>	<u>170</u>	<u>170.1</u>	<u>RT</u>	<u>370</u>	<u>RT</u>	<u>RT</u>	<u>109.1</u>	<u>RT</u>	<u>36.1</u>	<u>RT</u>
	Menu Items	ck fro gravy	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB
Dinner	Temperatures	<u>179</u>		<u>180</u>	<u>180</u>	<u>33</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>33</u>	<u>RT</u>	<u>RT</u>
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>156</u>	<u>158</u>	<u>low temp</u>				
		Lunch				<u>140</u>	<u>98</u>	<u>low temp</u>				
		Dinner				<u>146</u>	<u>98</u>	<u>low temp</u>				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<u>110.3</u>	<u>110.3</u>	<u>200ppm</u>				
		Lunch				<u>120.1</u>	<u>112.0</u>	<u>200ppm</u>				
		Dinner				<u>120</u>	<u>112</u>	<u>200ppm</u>				
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				<u>-2.7</u>	<u>35.8</u>	<u>36.1</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>3.6</u>	<u>36</u>	<u>33</u>				
DRY STORAGE		Temperature 35-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>61</u>	<u>71</u>					
Record temperatures, Dry Storage Areas		PM				<u>60</u>	<u>70</u>					
Hot- Water Temps in sink		AM	PM									
		<u>110.3</u>	<u>121</u>									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date: 1-15-25** **Wednesday** **Time: 0400 AM** **Time: 923 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			✓		✓							
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	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
Breakfast	Temperatures	171.2	168.1	167.1	RT	36.7	RT	RT	36.9	RT	36.9	
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	188.9	187.5	189.6	40	192.5	RT	RT	40	RT	189.9	40
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s
Dinner	Temperatures	189	169	178	RT	185	RT	36		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				156	152	Low Temp				
		Lunch				156	155	Low Temp				
		Dinner				156	150	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114.2	115.0	200ppm				
		Lunch				114.3	115.5	200ppm				
		Dinner				114	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				-1.2	37.8	37.6				
Record temperatures, Freezer and Walk-ins		PM				-2.0	36	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				67	69					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM		PM								
		120.4		111								

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Signature, Cook Supervisor (AM)

[Signature]

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1-16-2025



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 1-16-25 THURSDAY Time: 0400 AM Time: 1906 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			✓		✓							
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	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	172.1	165.8	RT	173.1	RT	36.8	RT	RT	38.7	164.8	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	189.8	185.3	188.5	191.1	RT	40	40	RT	RT	RT	RT
	Menu Items	Turkey salami	slice chees	Mac salad	maye	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
Dinner	Temperatures	33	33	33	RT	RT	33	RT	RT	33	179	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				140	142	Low Temp				
		Lunch				142	141	Low Temp				
		Dinner				142	140	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				116.3	113.8	200 ppm				
		Lunch				119.2	117.3	200 ppm				
		Dinner				119	117	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				-1.2	38.7	36.8				
Record temperatures, Freezer and Walk-ins		PM				-1.1	36.8	38.7				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				67	69					
Record temperatures, Dry Storage Areas		PM				67	60					
Hot- Water Temps in sink		AM		PM								
		119.3		111								

Signature, Cook Supervisor (AM)

1-16-25

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1-17-25



Secure Service

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 1-17-25 FRIDAY Time: 0400 AM Time: 2030 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			✓		✓							
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	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB
Breakfast	Temperatures	RT	169.3	172.1	RT	RT	35.4	RT	RT	32.8	168.2	RT
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit	
Lunch	Temperatures	165.0	171.0	170.0	168.3	RT	37.0	37.0	37.0	RT	37.1	
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s
Dinner	Temperatures	38	180	180	38	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				115	118	Low Temp				
		Lunch				108	122	Low Temp				
		Dinner				125	116	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118.3	119.2	200ppm				
		Lunch				112.1	115.0	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				-1.3	37.8	38.6				
Record temperatures, Freezer and Walk-ins		PM				-3.9	34.0	36.0				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				68	69					
Record temperatures, Dry Storage Areas		PM				68	69					
Hot- Water Temps in sink		AM		PM								
		122.3		111								

Signature, Cook Supervisor (AM)

1-17-25

Signature, Cook Supervisor (PM)

1-18-25

DATE

FOOD SERVICE MANAGER



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 1-18-25 SATURDAY Time: 0400 AM Time: 1908 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			✓		✓							
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	oat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	179.1	172.6	168.3	RT	RT	RT	36.8	RT	RT	RT	RT
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d	
Lunch	Temperatures	161.0	171.0	169.1	37.0	37.1	37.0	RT	145.	RT	RT	
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB
Dinner	Temperatures	180	188	180	177	RT	38	RT	RT	RT	RT	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		151		155		Low Temp				
and chemical agent used in Final Rinse		Lunch		150		119		Low Temp				
		Dinner		140		87						
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		119.2		118.3		200 ppm				
		Lunch		121.1		115.0		200 ppm				
		Dinner		116.5		117.		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		-1.3		36.8		39.7				
Record temperatures, Freezer and Walk-ins		PM		-3.7		34.5		37.4				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		67		69						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot-Water Temps in sink		AM		PM								
		120.6		119.5								

[Signature]
Signature, Cook Supervisor (AM)

1-18-25

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

DATE



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 1-19-25

SUNDAY

Time: 0400 AM Time: 1830 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		✓		✓							
	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	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	172.3	168.1	162.1	RT	RT	RT	RT	RT	38.2	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	
Lunch	Temperatures	169.5	38.1	38.0	36.5	37.0	RT	RT	37.0	37.1	RT	
	Menu Items	Red beans	Ck saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	fr
Dinner	Temperatures	200.1	189.3	175.2	184.2	38.5	RT	RT	RT	RT	190.2	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		151		155		Low Temp				
		Lunch		159		168		Low Temp				
		Dinner		141		88		Low Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		118.1		112.4		200ppm				
		Lunch		112.0		115.1		200ppm				
		Dinner		114.4		119.3		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		-1.3		38.2		37.6				
Record temperatures, Freezer and Walk-ins		PM		2.8		36.8		34.3				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		66		69						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		120.3		117.3								

Signature, Cook Supervisor (AM)

1-19-25

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20