



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 22 November 2024
DAY MONTH YEAR

Requested by: Jason Kincaid Constituent Advocate
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: 2

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: 1211

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

Female: 62

Male: 1149

Nonbinary: Unknown

Prefer not to say: Unknown



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="2"/> | <input type="text" value="1652"/> |
| ICE Employees: | <input type="text" value="0"/> | <input type="text" value="2"/> |
| GEO Employees: | <input type="text" value="0"/> | <input type="text" value="341"/> |

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 11/20/24, and information was received on 11/20/24. The population counts are current as of 11/19/24.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

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

Staffing information is current as of 11/19/24.

(*) denotes a change in staffing level from the previous week. There were no changes reported this 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: | 11/12/2024 | to | 11/15/2024 |
| North | | Annex | |
| A1 | 28 | A | 0 |
| A2 | 36 | B | 5 |
| A3 | 19 | C | 10 |
| A4 | 0 | D | 22 |
| B1 | 0 | E | 18 |
| B2 | 49 | F | 9 |
| B3 | 44 | G | 1 |
| B4 | 20 | L | 3 |
| C1 | 16 | M | 5 |
| C2 | 71 | N | 2 |
| C3 | 56 | X | 10 |
| C4 | 36 | Y | 7 |
| E1 | 0 | Z | 0 |
| E2 | 2 | RHU | 0 |
| D1 | 0 | | |
| D2 | 0 | Total | 469 |

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Venezuela
4. Egypt
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 two 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 11/19/24.

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 11/22/24.



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 11-11-24 **MONDAY** Time: 0400 AM Time: 1900 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 | scram egg | dice pota | tor-tilla | salsa | stm pota | sugar | coffe e | milk | fruit | brd |
| Breakfast | Temperatures | RT | 172.3 | 167.4 | RT | RT | 169.4 | RT | RT | 37.4 | RT | RT |
| | Menu Items | Ck leg qtr | gravy | whip pota | peas carrt | Pinto beans | cobb-ler | marg | roll | tea | fruit | PB |
| Lunch | Temperatures | 185.1 | 165.8 | 175.1 | 178.0 | 175.0 | RT | 35.4 | RT | RT | 37.3 | RT |
| | Menu Items | fideo | grn beans | meat sauce | cole slaw | salad | dress-ing | garlc bread | fruit | drnk | chee se | |
| Dinner | Temperatures | 187.3 | 170 | 187 | | 38 | 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 | | | | 156 | 166 | Low Temp | | | | |
| | | Lunch | | | | 154 | 171 | Low Temp | | | | |
| | | Dinner | | | | 154 | 170 | Low Temp | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 115.2 | 113.5 | 200 ppm | | | | |
| | | Lunch | | | | 110.0 | 112.1 | 200 ppm | | | | |
| | | Dinner | | | | 110 | 112 | 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 | 37.4 | 38.1 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -1.4 | 37 | 38 | | | | |
| DRY STORAGE | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 66 | 69 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 69 | 64 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | |
| | | 126.2 | | 111 | | | | | | | | |

Signature, Cook Supervisor (AM)

11-11-24

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 11-12-24 TUESDAY Time: 0300 AM Time: 1937 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 | | | X | | Y | | | | | | | |
| PRODUCTION SHEET | Menu Items | cereal | fren toast | syrup | bran flks | bkfst T-Ham meat | marg | sugar | coffe e | milk | PB | frui t |
| Breakfast | Temperatures | Rt | 160.3 | Rt | Rt | 188.5 | 36.9 | Rt | Rt | 36.3 | Rt | Rt |
| | Menu Items | Stir-fry | mix veg | rice | dres-sing | salad | roll | marg | beans | tea | fruit | ckn |
| Lunch | Temperatures | 161.2 | 158.2 | 169.9 | Rt | 36.9 | Rt | 36.9 | 185.6 | Rt | Rt | 183 |
| | Menu Items | Tky-Deli mt | Bk beans | Grns | marg | corn bread | drink | brow nie | fruit | | | |
| inner | Temperatures | 129 | 188 | 179 | 33 | 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 | | | | 155 | 167 | Low Temp | | | | |
| | | Lunch | | | | 151 | 175 | Low Temp | | | | |
| | | Dinner | | | | NOT WORK | NOT WORK | | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 124.3 | 124.3 | 200ppm | | | | |
| | | Lunch | | | | 122.4 | 121.2 | 200ppm | | | | |
| | | Dinner | | | | 120.3 | 119.5 | 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 | | | | -1.6 | 36.3 | 36.9 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -1.5 | 38 | 33 | | | | |
| DRY STORAGE | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 43 | 71 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 70 | 70 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | |
| | | 124.3 | | 64 | | | | | | | | |

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11-14-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 11-13-24 **WEDNESDAY**

Time: 0300 AM Time: 1900 **PM**

| Shift Checklist | | AM | | PM | | Comments | | | | | | |
|--|--------------|-------------------|----------------------|-----------------------|-------|--------------------|-----------------|-------------------|------------------------|------------|-----------|------------|
| | | No | Yes | No | Yes | | | | | | | |
| All areas secure, no evidence of theft | | | X | | | | | | | | | |
| Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea | | | X | | ✓ | | | | | | | |
| Kitchen is in good general appearance | | | X | | ✓ | | | | | | | |
| All kitchen equipment operational & clean | | | X | | ✓ | | | | | | | |
| All tools and sharps inventoried | | | X | | ✓ | | | | | | | |
| All areas secure, lights out, exits locked | | | X | | ✓ | | | | | | | |
| PRODUCTION SHEET | Menu Items | farina | brk T-Ham meat | coffe cake | fruit | marg | sugar | coffe e | milk | eggs | brea d | |
| Breakfast | Temperatures | 192.4 | 168.3 | RT | RT | 32.2 | RT | RT | 37.7 | 199.7 | RT | ✓ |
| | Menu Items | Burrito | span rice | hom- corn salsa | salsa | chees e | salad | gress -ing | corn flour bread | mar g | tea | gr tk |
| Lunch | Temperatures | 159.9 | 163.3 | 166.7 | RT | 34.7 | 34.7 | RT | RT | 34.7 | RT | 189 |
| | Menu Items | Ck sausag | refri beans | grill pota | | salsa | tort -illa | peac hes | drink | chee se | fruit | bur ger |
| Dinner | Temperatures | 197.3 | 187.3 | 188.3 | - | RT | RT | RT | RT | 38.5 | RT | 197.3 |
| DISH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | If Needed | | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | | | - | - | - | | | | |
| <i>Dish Machine down</i> | | Lunch | | | | - | - | - | | | | |
| | | Dinner | | | | - | - | - | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 127.5 | 127.5 | 200ppm | | | | |
| | | Lunch | | | | 126.3 | 125.5 | 200ppm | | | | |
| | | Dinner | | | | 124.3 | 120.3 | 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 | | | | -1.2 | 39.7 | 32.2 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -1 | 38.3 | 37.8 | | | | |
| DRY STORAGE | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 71 | 71 | ✓ | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 68 | 68 | ✓ | | | | |
| Hot- Water Temps in sink | | AM | PM | | | | | | | | | |
| | | 127.5 | 120 | | | ✓ | | | | | | |

Rodriguez
Signature, Cook Supervisor (AM)
J. M. ...
FOOD SERVICE MANAGER
NF-6-2-20

11-14-24
DATE

Khadka
Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 11-14-24 **THURSDAY** Time: 0230 AM Time: 1927 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 | | | X | | Y | | | | | | | | | | |
| PRODUCTION SHEET | Menu Items | cream rice | pan cake | Tky meat | | syrup | marg | sugar | coffe e | milk | Bran flks | ft | | | |
| Breakfast | Temperatures | 197.6 | 156.1 | 187.7 | | RT | 35.4 | RT | RT | 35.2 | RT | RT | | | |
| | Menu Items | fajitas | grill onion | grill pepp | refri bean | span rice | salsa | salad | dress-ing | tort illa | drin k | tea | | | |
| Lunch | Temperatures | 175.3 | 162.2 | 162.2 | 198.8 | 163.3 | RT | 35.4 | RT | RT | RT | RT | | | |
| | Menu Items | Ckn patty | grn beans | corn | | potat o | marg | roll | drink | grll ches | ckn | ft | | | |
| Dinner | Temperatures | 181 | 186 | 177 | | 180 | 38 | RT | AT | 170 | 179 | 138 | | | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | If Needed | | | | | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | | | - | - | - | | | | | | | |
| <i>Dish Machine down</i> | | Lunch | | | | - | - | - | | | | | | | |
| | | Dinner | | | | - | - | - | | | | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 124.2 | 124.2 | 200ppm | | | | | | | |
| | | Lunch | | | | 122.4 | 123.1 | 200ppm | | | | | | | |
| | | Dinner | | | | 122 | 123 | 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 | | | | -1.5 | 35.2 | 35.4 | | | | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -2.5 | 35 | 35 | | | | | | | |
| STORAGE | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 65 | 71 | | | | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 65 | 71 | | | | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | | | | |
| | | 124.2 | | 121 | | | | | | | | | | | |

Rodriguez
Signature, Cook Supervisor (AM)

BA
Signature, Cook Supervisor (PM)

J. McMan 11-15-24
FOOD SERVICE MANAGER DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 11-15-24 FRIDAY ~~11-18-24~~ Time: 0400 AM Time: 1936 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 | | | ✓ | | Y | | | | | | | | |
| Kitchen is in good general appearance | | | ✓ | | Y | | | | | | | | |
| All kitchen equipment operational & clean | | | ✓ | | Y | | | | | | | | |
| All tools and sharps inventoried | | | ✓ | | Y | | | | | | | | |
| All areas secure, lights out, exits locked | | | | | Y | | | | | | | | |
| PRODUCTION SHEET | Menu Items | oat meal | scrm egg | gravy | diet jelly | bread | bis-cuit | marg r | coffe e | suga r | milk | ft | |
| Breakfast | Temperatures | 170.4 | 164.1 | 162.2 | RT | RT | RT | 38.7 | RT | RT | 36.8 | RT | |
| | Menu Items | Taco meat | Pinto beans | corn | lett | shrd chees | salsa | tort -illas | grill chees | tea | grd turk | ft | |
| Lunch | Temperatures | 179.9 | 183.3 | 160. | 36.1 | 36.1 | RT | RT | RT | RT | 187.7 | RT | |
| | Menu Items | tuna salad | pota wedg | lett | mix veg | dress -ing | bread | ket -chup | drink | cake | egg sald | ft | |
| Dinner | Temperatures | 38 | 170 | 38 | 169 | RT | RT | RT | RT | RT | 38 | RT | |
| DISH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | If Needed | | | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | | | Out of Service | | | | | | | |
| | | Lunch | | | | Out of Service | | | | | | | |
| | | Dinner | | | | | | | | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 118.2 | 119.6 | 200ppm | | | | | |
| | | Lunch | | | | 116.2 | 117 | 200ppm | | | | | |
| | | Dinner | | | | 116.2 | 117 | 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 | 36.8 | | 36.7 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -2.0 | 38 | | 38 | | | | |
| DRY STORAGE | | 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 | | PM | | | | | | | | | |
| | | 117.3 | | 61 | | | | | | | | | |

Signature, Cook Supervisor (AM)

11-15-24

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11-18-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 11-16-24 **SATURDAY** **Time:** 0900 AM **Time:** 1934PM

| 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 | fried eggs | bread | jelly | fruit | marg | sugar | coffee | milk | Tky meat | |
| Breakfast | Temperatures | RT | 168.2 | RT | RT | RT | 35.2 | RT | RT | 38.9 | 171.2 | |
| | Menu Items | ckn salad | veg beans | corn salad | salsa | lett | bread | cake | tea | cheese | chicken | fruit |
| Lunch | Temperatures | 38.9 | 189.3 | 37.5 | - | 37.0 | RT | RT | RT | 36.3 | 37.7 | RT |
| | Menu Items | salis steak | greens | gravy | rice | corn' bread | salad | dress-ing | drink | marg | burger | fruit |
| Dinner | Temperatures | 179 | 180 | 170 | 188 | AT | 33 | RT | RT | 38 | 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 | | | | Out of | Service | _____ | | | | |
| | | Lunch | | | | Out of | Service | _____ | | | | |
| | | Dinner | | | | Out of | Service | _____ | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 115.2 | 119.6 | 200 ppm | | | | |
| | | Lunch | | | | 110.1 | 115.1 | 200 ppm | | | | |
| | | Dinner | | | | 110 | 115 | 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 | | | | - .2 | 38.9 | 35.2 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | - 2.4 | 38 | 36 | | | | |
| DRY STORAGE | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 67 | 69 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 70 | 70 | | | | | |
| Hot- Water Temps in sink | | AM | | PM | | | | | | | | |
| | | 123.1 | | 127.0 | | | | | | | | |

 Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER

11-16-24

 DATE

11-18-24

NF-6-2-20

 Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 11-17-24 **SUNDAY** **Time:** 0400 AM **Time:** 1920 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 | | | ✓ | | Y | | | | | | | |
| Kitchen is in good general appearance | | | ✓ | | Y | | | | | | | |
| All kitchen equipment operational & clean | | | ✓ | | Y | | | | | | | |
| All tools and sharps inventoried | | | ✓ | | Y | | | | | | | |
| All areas secure, lights out, exits locked | | | ✓ | | Y | | | | | | | |
| PRODUCTION SHEET | Menu Items | oat - meal | scrm eggs | gravy | Dic pota | bis-cuit | marg | sugar | coffee | milk | PB | chee se |
| Breakfast | Temperatures | 194.2 | 193.1 | 191.6 | 195.9 | RT | 35.9 | RT | RT | 35.7 | RT | 35.9 |
| | Menu Items | Tky deli meat | potato salad | cole slaw | lett | mus tard | onion | dres-sing | bread | fruit | tea | Grn bean |
| Lunch | Temperatures | 36.7 | 36.7 | 36.7 | 36.7 | RT | 36.7 | RT | RT | RT | RT | 16.2 |
| | Menu Items | Burrito | refri beans | span rice | lett | salsa | dress-ing | chees e | drink | cake | broc col | Tort illa |
| Dinner | Temperatures | 180 | 185 | 188 | 38 | RT | RT | 38 | RT | RT | 170 | RT |
| DISH MACHINE | | Temperature | | | | Wash 150+ | Rinse 180+ | If Needed | | | | |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse | | Breakfast | | | | — | — | — | | | | |
| <i>Dish Machine down</i> | | Lunch | | | | — | — | — | | | | |
| | | Dinner | | | | — | — | — | | | | |
| POT and PAN SINK | | Temperature | | | | Wash 110 F | Rinse 110 F | Sanitizer-200ppm | | | | |
| Final Rinse Temps determined by chemical agent used | | Breakfast | | | | 115.3 | 117.3 | 200ppm | | | | |
| | | Lunch | | | | 114.1 | 115.6 | 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 | | | | -0.3 | 37.9 | 39.0 | | | | |
| Record temperatures, Freezer and Walk-ins | | PM | | | | -0.1 | 38 | 38 | | | | |
| STORAGE | | Temperature 45-80 | | | | Spice Room | Store Rm | | | | | |
| Record temperatures Dry Storage Areas | | AM | | | | 66 | 69 | | | | | |
| Record temperatures, Dry Storage Areas | | PM | | | | 70 | 70 | | | | | |
| Hot- Water Temps in sink | | AM | PM | | | | | | | | | |
| | | 121.6 | 111 | | | | | | | | | |

[Signature]
 Signature, Cook Supervisor (AM)
[Signature]
 FOOD SERVICE MANAGER

11-17-24
11-18-24
 DATE

[Signature]
 Signature, Cook Supervisor (PM)



Monday, Nov 18, 2024

North Building Temperature Log

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

| Date | Unit | Dayroom | Shower #1 | Shower #2 | Shower #3 | Shower #4 | Shower #5 | Shower #6 | Shower #7 |
|------|-------------|---------|-----------|-----------|-----------|-----------------|-----------|-----------|-----------|
| | A-1 | 75 | | | | | | | |
| | A-2 | 70 | | | | | | | |
| | A-3 | 72 | | | | Tank #1 120°F | | | |
| | A-4 | 70 | | | | Tank #2 125°F | | | |
| | B-1 | 69 | | | | City 56°F | | | |
| | B-2 | 68 | | | | Recreation 89°F | | | |
| | B-3 | 69 | | | | | | | |
| | B-4 | 69 | | | | | | | |
| | C-1 | 66 | | | | | | | |
| | C-2 | 65 | | | | | | | |
| | C-3 | 65 | | | | | | | |
| | C-4 | 64 | | | | | | | |
| | D-1 | 71 | | | | | N/A | N/A | N/A |
| | D-2 | 70 | | | | | N/A | N/A | N/A |
| | E-1 | 70 | | | | | N/A | N/A | N/A |
| | E-2 | 68 | | | | | | | |
| | 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: Aleksandr Sidorenko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: A. Sidorenko

Date: 11/18/24

| ROOM | 542 | 540 | 538 | 536 | 534 | 523 | 522 | Tub Room |
|--------|-----|-----|-----|-----|-----|-----|-----|----------|
| Air: | 68 | 68 | 68 | 68 | 68 | 68 | 68 | 68 |
| Water: | 96 | 96 | 96 | 96 | 96 | 96 | 90 | 96 |

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

South Building

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

Date: Monday, November 18, 2024

| Unit | AIR | WATER/sink | Shower #1 | Shower #2 |
|--------------------|-----|------------|-----------|-----------|
| South-A | 67 | 104 | 11 | 11 |
| South-B | 67 | 105 | 11 | 11 |
| South-C | 67 | 104 | 11 | 11 |
| South-D | 73 | 104 | 11 | 11 |
| South-E | 75 | 104 | 11 | 11 |
| South-F | 70 | 104 | 11 | 11 |
| South-G | 67 | 104 | 11 | 11 |
| South-L | 71 | 105 | 11 | 11 |
| South-M | 74 | 105 | 11 | 11 |
| South-N | 73 | 104 | 11 | 11 |
| South-X | 72 | 104 | 11 | 11 |
| South-Y | 70 | 104 | 11 | 11 |
| South-Z | 68 | 104 | 11 | 11 |
| South SMU | 71 | 106 | 11 | 11 |
| South SMU Shower 3 | 71 | 106 | 11 | N/A |
| MED ISO- Room 1 | 67 | 105 | N/A | N/A |
| MED ISO- Room 2 | 67 | 105 | N/A | N/A |
| MED ISO- Room 3 | 67 | 105 | N/A | N/A |
| MEDICAL | N/A | N/A | | |

PRINT: Aleksandr Sidorenko SIGN: [Signature]
 Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer