



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 6 December 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:

## 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:**

Individuals Housed in GEO Facility:

New Cases  
this week :

Total to date since  
3/30/2020\*:

ICE Detainees:

ICE Employees:

GEO Employees:

**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 12/4/24, and information was received on 12/4/24. The population counts are current as of 12/3/24.

### 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
- 22 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 12/3/24.

(\*) denotes a change in staffing level from the previous week. The number of RN's decreased from 23 to 22.

### Law Library:

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

| Dates: 11/25/2024 |    | to 11/29/2024 |     |
|-------------------|----|---------------|-----|
| North             |    | Annex         |     |
| A1                | 38 | A             | 0   |
| A2                | 22 | B             | 26  |
| A3                | 26 | C             | 3   |
| A4                | 28 | D             | 31  |
| B1                | 48 | E             | 15  |
| B2                | 72 | F             | 7   |
| B3                | 41 | G             | 1   |
| B4                | 43 | L             | 11  |
| C1                | 56 | M             | 20  |
| C2                | 35 | N             | 2   |
| C3                | 44 | X             | 5   |
| C4                | 31 | Y             | 18  |
| E1                | 0  | Z             | 0   |
| E2                | 3  | RHU           | 0   |
| D1                | 4  |               |     |
| D2                | 0  | Total         | 650 |

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 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 12/3/24.

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 12/4/24.

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3    Date: 12-1-24    Sunday    Time: 020 AM    Time: 1953 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              | scram eggs | Tky meat        | cinn roll  | salsa            | tort -illa | sugar   | coffee | milk  | bran flks | bre ad |
| Breakfast  | Temperatures | RT                      | 182.7      | 182.7               | RT         | RT              | RT         | RT               | RT         | RT      | RT     | 32.2  | RT        | RT     |
|  | Menu Items   | ckn salad               | pota salad | Carro celery        | lett       | green beans     | onion      | bread            | tea        | PB      | salad  | fruit |           |        |
| Lunch  | Temperatures | 39.1                    | 37.5       | 36.5                | 37.0       | 168.9           | 36.3       | RT               | RT         | RT      | RT     | 37.0  | 37.5      |        |
|  | Menu Items   | Suffe<br>stout<br>Patty | gravy      | beans               | rice       | carrot          | tort -illa | cake             | drink      | chee se | fruit  |       |           |        |
| Dinner   | Temperatures | 178                     | 176        | 178                 | 179        | 177             | RT         | AT               | RT         | RT      | 38     | AT    |           |        |
| DISH MACHINE   |              | Temperature             |            | Wash 150+           |            | Rinse 180+      |            | If Needed        |            |         |        |       |           |        |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse                          |              | Breakfast               |            | 155                 |            | 179             |            | Low temp         |            |         |        |       |           |        |
|  |              | Lunch                   |            | 156                 |            | 175             |            | low temp         |            |         |        |       |           |        |
|  |              | Dinner                  |            | 156                 |            | 175             |            | low temp         |            |         |        |       |           |        |
| POT and PAN SINK   |              | Temperature             |            | Wash 110 F          |            | Rinse 110 F     |            | Sanitizer-200ppm |            |         |        |       |           |        |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast               |            | 106.9               |            | 106.9           |            | 200ppm           |            |         |        |       |           |        |
|  |              | Lunch                   |            | 112.7               |            | 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                      |            | -1.4                |            | 35.2            |            | 35.4             |            |         |        |       |           |        |
| Record temperatures, Freezer and Walk-ins  |              | PM                      |            | -1.5                |            | 36              |            | 36               |            |         |        |       |           |        |
| STORAGE  |              | Temperature 45-80       |            | Spice Room          |            | Store Rm        |            |                  |            |         |        |       |           |        |
| Record temperatures Dry Storage Areas  |              | AM                      |            | 69                  |            | 71              |            |                  |            |         |        |       |           |        |
| Record temperatures, Dry Storage Areas   |              | PM                      |            | 70                  |            | 70              |            |                  |            |         |        |       |           |        |
| Hot- Water Temps in sink   |              | AM                      |            | PM                  |            |                 |            |                  |            |         |        |       |           |        |
|  |              | 106.9                   |            | 111                 |            |                 |            |                  |            |         |        |       |           |        |

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

12-3-24  
DATE

*[Signature]*  
Signature, Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-30-24

Saturday

Time: 0400 AM Time: 2002 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   | oatmeal           | seram eggs | gravy              | bk        | bis cuit        | marg  | sugar            | coffee | milk       | chee se | Diet jelly |    |  |  |
|  | Breakfast    | Temperatures      | 199.9      | 174.2              | 180.9     | 184.2           | RT    | 33.6             | RT     | RT         | 38.4    | 33.6       | RT |  |  |
|  | Menu Items   | turkey sliced     | veg bean   | corn salad         | mayo      | mustard         | bread | cake             | tea    | Grill chee | fruit   | lett       |    |  |  |
| Lunch  | Temperatures | 37.5              | 185.0      | 35.3               | DT        | DT              | DT    | DT               | DT     | 140.1      | 37.3    | 37.0       |    |  |  |
|  | Menu Items   | meat balls        | mix veg    | rice               | dress-ing | salad           | gravy | ketch            | drink  | Roll marg  | patty   | fruit      |    |  |  |
| Dinner   | Temperatures | 179               | 173        | 186                | AT        | 33              |       | AT               | AT     | RT         | 169     | BT         |    |  |  |
| DISH MACHINE   |              | Temperature       |            | Wash 150+          |           | Rinse 180+      |       | If Needed        |        |            |         |            |    |  |  |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse                          |              | Breakfast         |            | 154                |           | 98              |       | low temp         |        |            |         |            |    |  |  |
|  |              | Lunch             |            | 156                |           | 99              |       | low temp         |        |            |         |            |    |  |  |
|  |              | Dinner            |            | 156                |           | 97              |       | low temp         |        |            |         |            |    |  |  |
| POT and PAN SINK   |              | Temperature       |            | Wash 110 F         |           | Rinse 110 F     |       | Sanitizer-200ppm |        |            |         |            |    |  |  |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |            | 122.2              |           | 120.3           |       | 200ppm           |        |            |         |            |    |  |  |
|  |              | Lunch             |            | 111.2              |           | 112.0           |       | 200ppm           |        |            |         |            |    |  |  |
|  |              | Dinner            |            | 111                |           | 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                |            | -0                 |           | 38.4            |       | 33.6             |        |            |         |            |    |  |  |
| Record temperatures, Freezer and Walk-ins  |              | PM                |            | -3                 |           | 38              |       | 36               |        |            |         |            |    |  |  |
| DRY STORAGE  |              | Temperature 45-80 |            | Spice Room         |           | Store Rm        |       |                  |        |            |         |            |    |  |  |
| Record temperatures Dry Storage Areas  |              | AM                |            | 71                 |           | 71              |       |                  |        |            |         |            |    |  |  |
| Record temperatures, Dry Storage Areas   |              | PM                |            | 71                 |           | 71              |       |                  |        |            |         |            |    |  |  |
| Hot-Water Temps in sink  |              | AM                |            | PM                 |           |                 |       |                  |        |            |         |            |    |  |  |
|  |              | 127.4             |            | 111                |           |                 |       |                  |        |            |         |            |    |  |  |

[Signature]  
Signature, Cook Supervisor (AM)

[Signature]  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

11-30-24  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 3**    Date: 11-29-24    **Friday**    Time: 0400 AM    Time: 8:55 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            | gravy       | fried pota         | bis-cuit  | fruit           | marg  | sugar             | coffee | milk      | PB       |         |
| Breakfast  | Temperatures | BT                | 187.7       | 173.1              | AT        | RT              | 37.6  | RT                | RT     | 33.4      | RT       |         |
|  | Menu Items   | tuna salad        | grill pota  | green bean         | cole slaw | ket-chup        | bread | brow nie          | tea    | egg salad | fruit    |         |
| Lunch  | Temperatures | 37.5              | 175.0       | 170.0              | 37.0      | RT              | RT    | RT                | RT     | 37.0      | 40       |         |
|  | Menu Items   | Chili mac         | pinto beans | corn salad         | salad     | dress-ing       | marg  | roll              | drink  | chee se   | grd tkey | carr ot |
| Dinner   | Temperatures | 188               | 190         | 38                 | 38        | BT              | 38    | RT                | RT     | 38        | 188      | 179     |
| DISH MACHINE   |              | Temperature       |             | Wash 150+          |           | Rinse 180+      |       | If Needed         |        |           |          |         |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse                          |              | Breakfast         |             | 154                |           | 176             |       | low temp          |        |           |          |         |
|  |              | Lunch             |             | 156                |           | 177             |       | low temp          |        |           |          |         |
|  |              | Dinner            |             | 156                |           | 177             |       | low temp          |        |           |          |         |
| POT and PAN SINK   |              | Temperature       |             | Wash 110 F         |           | Rinse 110 F     |       | Sanitizer-200ppm  |        |           |          |         |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |             | 122.4              |           | 121.3           |       | 200ppm            |        |           |          |         |
|  |              | Lunch             |             | 115.1              |           | 112.0           |       | 200ppm            |        |           |          |         |
|  |              | Dinner            |             | 115                |           | 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  |              | defrosting        |             | AM                 |           | 3.4             |       | 33.4              |        | 37.6      |          |         |
| Record temperatures, Freezer and Walk-ins  |              |                   |             | PM                 |           | -3.3            |       | 36                |        | 38        |          |         |
| DRY STORAGE  |              | Temperature 45-80 |             | Spice Room         |           | Store Rm        |       |                   |        |           |          |         |
| Record temperatures Dry Storage Areas  |              |                   |             | AM                 |           | 71              |       | 71                |        |           |          |         |
| Record temperatures, Dry Storage Areas   |              |                   |             | PM                 |           | 71              |       | 71                |        |           |          |         |
| Hot- Water Temps in sink   |              | AM                |             | PM                 |           |                 |       |                   |        |           |          |         |
|  |              | 127.6             |             | 121                |           |                 |       |                   |        |           |          |         |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11-30-24  
DATE



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 3**

Date: 11-28-24

**Thursday**

Time: 6:40 AM Time: 10:43 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<br>flour<br>Cereal | bk<br>sals<br>T-ban | coff<br>cake       |              | fruit            | sugar       | milk              | coffee         | egg        | Bran<br>flk     | mar<br>g |
| Breakfast  | Temperatures | RT                       | 104.6 RT            | RT                 |              | RT               | RT          | 36.8              | RT             | 169.9 RT   |                 | 39.2     |
|  | Menu Items   | Turkey                   | Gary                | Stuffy             | Corn         | Cran<br>bean     | Pine<br>Pie | Roll              | Marg           | Tea        |                 |          |
| Lunch  | Temperatures | 175.0                    | 170.0               | 166.1              | 172.0        | 37.5 RT          | RT          | RT                | 36.1           | RT         |                 |          |
|  | Menu Items   | fajita<br>(w/chee)       | onion<br>(w/chee)   | refried<br>bean    | salsa<br>CAB | Vanilla<br>Pasta | Tom<br>Hob  | drink<br>w/lemon  | ckn<br>COOKIES | carr<br>ot | cele<br>w/lemon | mu<br>st |
| Dinner   | Temperatures | 38.5                     | 38.5                | 38.5               | RT           | RT               | RT          | RT                | 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                |                     | 156                |              | 116              |             | Low Temp          |                |            |                 |          |
|  |              | Lunch                    |                     | 154                |              | 171              |             | Low Temp          |                |            |                 |          |
|  |              | Dinner                   |                     | 156                |              | 171              |             | Low Temp          |                |            |                 |          |
| POT and PAN SINK   |              | Temperature              |                     | Wash 110°F         |              | Rinse 110 F      |             | Sanitizer-200ppm  |                |            |                 |          |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast                |                     | 113.2              |              | 110.1            |             | 200ppm            |                |            |                 |          |
|  |              | Lunch                    |                     | 110.1              |              | 111.0            |             | 200ppm            |                |            |                 |          |
|  |              | Dinner                   |                     | 110                |              | 110              |             | 200p              |                |            |                 |          |
| 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               |              | 36.8             |             | 39.2              |                |            |                 |          |
| Record temperatures, Freezer and Walk-ins  |              | PM                       |                     | -1.2               |              | 38               |             | 39                |                |            |                 |          |
| DRY 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                 |              |                  |             |                   |                |            |                 |          |
|  |              | 124.3                    |                     | 111                |              |                  |             |                   |                |            |                 |          |

Signature, Cook Supervisor (AM)

11-28-24

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-27-24 Wednesday Time: 0400 AM Time: 1951 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          |            | 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   | oatmeal           | pan cakes  | syrup      | Bk                 | marg            | sugar            | coffee | milk  | PB      |       |
| Breakfast  | Temperatures | 174.2             | 159.2      | RT         | 174.2              | 34.7            | RT               | RT     | 38.7  | RT      |       |
|  | Menu Items   | BBQ ck            | Pinto bean | pota salad | cole slaw          | bun             | cake             | Tea    | chees | marg    | fruit |
| Lunch  | Temperatures | 178.2             | 170.3      | 35.7       | 34.7               | RT              | RT               | RT     | 34.7  | 34.7    | RT    |
|  | Menu Items   | fidelo meat sa    | green bean | lett       | dress-ing          | bread           | fruit            | drink  | chees | Car rot |       |
| Dinner   | Temperatures | 195               | 178        | 38         | RT                 | RT              | RT               | RT     | 38    | 179     |       |
| DISH MACHINE   |              | Temperature       |            |            | Wash 150+          | Rinse 180+      | If Needed        |        |       |         |       |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse                          |              | Breakfast         |            |            | 157                | 168             | low temp         |        |       |         |       |
|  |              | Lunch             |            |            | 157                | 170             | low temp         |        |       |         |       |
|  |              | Dinner            |            |            | 157                | 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         |            |            | 124.1              | 123.2           | 200ppm           |        |       |         |       |
|  |              | Lunch             |            |            | 122.3              | 120.1           | 200ppm           |        |       |         |       |
|  |              | Dinner            |            |            | 122                | 120             | 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               | 38.7            | 34.7             |        |       |         |       |
| Record temperatures, Freezer and Walk-ins  |              | PM                |            |            | -0.3               | 38              | 39               |        |       |         |       |
| STORAGE  |              | Temperature 45-80 |            |            | Spice Room         | Store Rm        |                  |        |       |         |       |
| Record temperatures Dry Storage Areas  |              | AM                |            |            | 71                 | 71              |                  |        |       |         |       |
| Record temperatures, Dry Storage Areas   |              | PM                |            |            | 71                 | 71              |                  |        |       |         |       |
| Hot- Water Temps in sink   |              | AM                | PM         |            |                    |                 |                  |        |       |         |       |
|  |              | 128.8             | 111        |            |                    |                 |                  |        |       |         |       |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11-30-24

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 3**    Date: 11-26-24    **Tuesday**    Time: 0400 AM    Time: 1845 (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     | diced pota         | bis-cuit        | fruit            | marg        | sugar      | coffee | milk    | eggs     | bk    |
| Breakfast  | Temperatures | PT                | 190       | 176.4              | MT              | RT               | 33.4        | MT         | RT     | 37.6    | 180.4    | 177.9 |
|  | Menu Items   | taco meat         | span rice | beans              | salsa           | lett             | shred chees | tort -illa | tea    | gm tkey | stew tom |       |
| Lunch  | Temperatures | 169.9             | 189.9     | 190.4              | RT              | 33.6             | 33.6        | RT         | RT     | 189.9   | 190.3    |       |
|  | Menu Items   | ckn patty         | whip pota | gravy              | pea carr        | bread            | marg        | coobl      | drink  | fruit   | PB       | Jelly |
| Dinner   | Temperatures | 192.3             | 191.3     | 184                | 190.2           | RT               | 38.5        | RT         | 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                | 82              | lowtemp          |             |            |        |         |          |       |
|  |              | Lunch             |           | 156                | 80              | lowtemp          |             |            |        |         |          |       |
|  |              | Dinner            |           | 150                | 171             | 10W temp         |             |            |        |         |          |       |
| POT and PAN SINK   |              | Temperature       |           | Wash 110 F         | Rinse 110 F     | Sanitizer-200ppm |             |            |        |         |          |       |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |           | 122.3              | 124.1           | 200ppm           |             |            |        |         |          |       |
|  |              | Lunch             |           | 121.2              | 120.3           | 200ppm           |             |            |        |         |          |       |
|  |              | Dinner            |           | 120                | 121.4           | 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                |           | -0.7               | 37.6            | 33.4             |             |            |        |         |          |       |
| Record temperatures, Freezer and Walk-ins  |              | PM                |           | -1.3               | 36.9            | 36.2             |             |            |        |         |          |       |
| 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        |                    |                 |                  |             |            |        |         |          |       |
|  |              | 124.2             | 120       |                    |                 |                  |             |            |        |         |          |       |

[Signature]  
Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11-30-24



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 3**    Date: 11-25-24    **Monday**    Time: 0400 AM    Time: 1947 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   | cinn oatmeal      | pan cakes    | syryp    | Tky meat | marg               | diet syrnp      | sugar            | coffee | milk  | fruit      |         |
| Breakfast  | Temperatures |                   |              |          |          | 38.1               | RT              | RT               | RT     | 37.2  |            |         |
|  | Menu Items   | Sloppy Joes       | potato salad | carrot   | salad    | dress-ing          | onion           | bun              | cake   | tea   | slice ches | grd trk |
| Lunch  | Temperatures | 175.1             | 38.1         | 169.0    | 36.1     | RT                 | 37.0            | RT               | RT     | RT    | 37.0       | 168.9   |
|  | Menu Items   | Chicken sausage   | rice         | cabb age | beans    | marg               | roll            | drink            | patty  | bread | fruit      |         |
| Dinner   | Temperatures | 170               | 178          | 178      | 175      | 38                 | RT              | RT               | 179    | 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         |              |          |          | 136                | 146             | Low Temp         |        |       |            |         |
|  |              | Lunch             |              |          |          | 151                | 171             | low temp         |        |       |            |         |
|  |              | Dinner            |              |          |          | 151                | 171             | low temp         |        |       |            |         |
| POT and PAN SINK   |              | Temperature       |              |          |          | Wash 110 F         | Rinse 110 F     | Sanitizer-200ppm |        |       |            |         |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |              |          |          | 113.6              | 112.3           | 200 ppm          |        |       |            |         |
|  |              | Lunch             |              |          |          | 112.1              | 115.0           | 200 ppm          |        |       |            |         |
|  |              | Dinner            |              |          |          | 112                | 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                |              |          |          | -2.6               | 32.2            | 38.1             |        |       |            |         |
| Record temperatures, Freezer and Walk-ins  |              | PM                |              |          |          | -2.5               | 38              | 36               |        |       |            |         |
| 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           |          |          |                    |                 |                  |        |       |            |         |
|  |              | 127.6             | 161          |          |          |                    |                 |                  |        |       |            |         |

[Signature]  
Signature, Cook Supervisor (AM)

11-25-24

[Signature]  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

11-26-24  
DATE



# Temperature Log

## South Building

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

**Date: Monday, December 02, 2024**

| Unit               | AIR | WATER/sink | Shower #1 | Shower #2 |
|--------------------|-----|------------|-----------|-----------|
| South-A            | 69  | 104        | //        | //        |
| South-B            | 72  | 104        | //        | //        |
| South-C            | 69  | 105        | //        | //        |
| South-D            | 75  | 105        | //        | //        |
| South-E            | 74  | 104        | //        | //        |
| South-F            | 72  | 104        | //        | //        |
| South-G            | 70  | 105        | //        | //        |
| South-L            | 72  | 104        | //        | //        |
| South-M            | 73  | 105        | //        | //        |
| South-N            | 73  | 104        | //        | //        |
| South-X            | 72  | 104        | //        | //        |
| South-Y            | 70  | 105        | //        | //        |
| South-Z            | 68  | 104        | //        | //        |
| South SMU          | 72  | 105        | //        | //        |
| South SMU Shower 3 | 72  | 105        | //        | N/A       |
| MED ISO-Room 1     | 70  | 105        | N/A       | N/A       |
| MED ISO-Room 2     | 70  | 105        | N/A       | N/A       |
| MED ISO-Room 3     | 70  | 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



**Monday, Dec 2, 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         | 70      |           |           |                          |           |           |           |           |
|      | A-2         | 68      |           |           |                          |           |           |           |           |
|      | A-3         | 73      |           |           |                          |           |           |           |           |
|      | A-4         | 69      |           |           |                          |           |           |           |           |
|      | B-1         | 68      |           |           | Tank #1 122°F            |           |           |           |           |
|      | B-2         | 87      |           |           | Tank #2 125°F            |           |           |           |           |
|      | B-3         | 69      |           |           | City <del>592</del> 50°F |           |           |           |           |
|      | B-4         | 70      |           |           | Recirculation 92°F       |           |           |           |           |
|      | C-1         | 69      |           |           |                          |           |           |           |           |
|      | C-2         | 67      |           |           |                          |           |           |           |           |
|      | C-3         | 62      |           |           |                          |           |           |           |           |
|      | C-4         | 62      |           |           |                          |           |           |           |           |
|      | D-1         | 71      |           |           |                          |           | N/A       | N/A       | N/A       |
|      | D-2         | 70      |           |           |                          |           | N/A       | N/A       | N/A       |
|      | E-1         | 69      |           |           |                          |           | N/A       | N/A       | N/A       |
|      | E-2         | 69      |           |           |                          |           |           |           |           |
|      | 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: Aleksandr Sidorenko Date: 12/02/24

| ROOM   | 542 | 540 | 538 | 536 | 534 | 523 | 522 | Tub Room |
|--------|-----|-----|-----|-----|-----|-----|-----|----------|
| Air:   | 70  | 70  | 70  | 70  | 70  | 70  | 70  | 70       |
| Water: | 104 | 104 | 104 | 104 | 104 | 104 | 104 | 104      |

Temperature Taken with a Fluke Mod 52 Digital Thermometer