



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 26 April 2024  
DAY MONTH YEAR

Requested by: Sean Rocha 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 sent on 4/24/24 and information was received on 4/25/24. The population counts are current as of 4/23/24.

**Medical:**

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

- 1 Health Service Administrator
  - 1 Medical Doctor
  - 1 Assistant Health Service Administrator
  - 2 Physicians Assistant (PA)
  - 2 Dentists
  - 1 Dental Assistant
  - 4 Medical Records Clerks
  - 8 RN's
  - 11 LPN's
  - 2 Psychologists
  - 4 Tele-Psychiatrists
  - 1 X-Ray Tech.
  - 1 Administrative Assistant
- Staffing is current as of 4/23/24.

(\*) Denotes a change in staffing from the precious week. There have been no reported changes for the time period indicated.

**Law Library:**

The below table indicated how many people for each pod requested access to the law library during the time period indicated.

| Dates: |    | 4/16/2024 | to | 4/22/2024 |
|--------|----|-----------|----|-----------|
| North  |    | Annex     |    |           |
| A1     | 26 | A         |    | 0         |
| A2     | 18 | B         |    | 18        |
| A3     | 63 | C         |    | 0         |
| A4     | 0  | D         |    | 0         |
| B1     | 58 | E         |    | 22        |
| B2     | 45 | F         |    | 5         |
| B3     | 55 | G         |    | 1         |
| B4     | 19 | L         |    | 0         |
| C1     | 47 | M         |    | 0         |
| C2     | 31 | N         |    | 4         |
| C3     | 51 | X         |    | 2         |
| C4     | 31 | Y         |    | 1         |
| E1     | 0  | Z         |    | 11        |
| E2     | 0  | RHU       |    | 0         |
| D1     | 1  |           |    |           |
| D2     | 1  | Total     |    | 510       |

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Russia
4. Guatemala
5. Columbia

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 zero new cases among ICE and GEO staff. They reported 1 positive case among ICE detainees. Official COVID-19 for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 4/23/24.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified by the Aurora Fire Department. These statistics were sent to the office on 4/26/24.



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 04-15-24 **MONDAY** Time: 0200 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         |            | X          |                    |                 |                  |         |      |         |     |
| Kitchen is in good general appearance  |              |                   | X         |            | X          |                    |                 |                  |         |      |         |     |
| All kitchen equipment operational & clean  |              | X                 | X         |            | X          |                    |                 |                  |         |      |         |     |
| All tools and sharps inventoried   |              |                   | X         |            | X          |                    |                 |                  |         |      |         |     |
| All areas secure, lights out, exits locked   |              |                   | X         |            | X          |                    |                 |                  |         |      |         |     |
| PRODUCTION SHEET   | Menu Items   | cereal            | scram egg | dice pota  | tor-tilla  | salsa              | stm pota        | sugar            | coffe e | milk | fruit   | brd |
| Breakfast  | Temperatures | RT                | 175       | 179        | RT         | RT                 | 179.2           | RT               | RT      | 37.9 | RT      | RT  |
|  | Menu Items   | Ck leg qtr        | gravy     | whip pota  | peas cartt | Pinto beans        | cobb-ler        | marg             | roll    | tea  | fruit   | PB  |
| Lunch  | Temperatures | 165.1             | 151.1     | 145.0      | 151.0      | 155.1              | RT              | 37.0             | RT      | RT   | 37.1    | RT  |
|  | Menu Items   | fideo             | grn beans | meat sauce | cole slaw  | salad              | dress-ing       | garlic bread     | fruit   | drnk | chee se |     |
| Dinner   | Temperatures | 178               | 169       | 178        |            | RT                 | RT              | 125              | 38      | 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                | 158             | Low Temp         |         |      |         |     |
|  |              | Lunch             |           |            |            | 150                | 129             | Low Temp         |         |      |         |     |
|  |              | Dinner            |           |            |            | 150                | 125             | Low Temp         |         |      |         |     |
| POT and PAN SINK   |              | Temperature       |           |            |            | Wash 110 F         | Rinse 110 F     | Sanitizer-200ppm |         |      |         |     |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |           |            |            | 118.7              | 115.4           | 200ppm           |         |      |         |     |
|  |              | Lunch             |           |            |            | 112.1              | 110.            | 200ppm           |         |      |         |     |
|  |              | Dinner            |           |            |            | 112                | 116             | 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                |           |            |            | -4.4               | 37.9            | 36.7             |         |      |         |     |
| Record temperatures, Freezer and Walk-ins  |              | PM                |           |            |            | 4.0                | 37              | 38               |         |      |         |     |
| DRY STORAGE  |              | Temperature 45-80 |           |            |            | Spice Room         | Store Rm        |                  |         |      |         |     |
| Record temperatures Dry Storage Areas  |              | AM                |           |            |            | 60                 | 60              |                  |         |      |         |     |
| Record temperatures, Dry Storage Areas   |              | PM                |           |            |            | 60                 | 60              |                  |         |      |         |     |
| Hot-Water Temps in sink  |              | AM                |           | PM         |            |                    |                 |                  |         |      |         |     |
|  |              | 118.7             |           | 111        |            |                    |                 |                  |         |      |         |     |

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

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Verify by AM

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

4-16-24  
DATE

*[Signature]*  
Verify by PM

FOOD SERVICE MANAGER



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 5** Date: 04-15-24

**SUNDAY**

Time: 0245 AM Time: 2001 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          |                    | X          |                 |            |                   |         |       |            |    |
| All kitchen equipment operational & clean  |              | X                 | X          |                    | X          |                 |            |                   |         |       |            |    |
| All tools and sharps inventoried   |              |                   | X          |                    | X          |                 |            |                   |         |       |            |    |
| All areas secure, lights out, exits locked   |              |                   | X          |                    | X          |                 |            |                   |         |       |            |    |
| PRODUCTION SHEET   | Menu Items   | cream rice        | scrm egg   | Bk saus            | tort -ills | salsa           | cake       | sugar             | coffe e | milk  | Bran flks  | PB |
| Breakfast  | Temperatures | 178.4             | 172.2      | 172.2              | RT         | RT              | RT         | RT                | RT      | 37.0  | RT         | RT |
|  | Menu Items   | Char broiled      | pota salad | cole slaw          | lett       | onion           | mayo must  | bun               | chees e | fruit | tea        | RT |
| Lunch  | Temperatures | 161.0             | 37.1       | 38.7               | 39.1       | 40.1            | RT         | RT                | 38.1    | 37.1  | RT         | RT |
|  | Menu Items   | Red beans         | Polis saug | rice               | hom iny    | salad           | dress -ing | tort -illa        | drink   | cake  | Beef patty | ft |
| Dinner   | Temperatures | 189               | 169        | 186                | 180        | 38              | RT         | RT                | RT      | RT    | 175        | 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                |            | 159             |            | Low temp          |         |       |            |    |
|  |              | Lunch             |            | 150                |            | 124             |            | low temp          |         |       |            |    |
|  |              | Dinner            |            | 150                |            | 125             |            | low temp          |         |       |            |    |
| POT and PAN SINK   |              | Temperature       |            | Wash 110 F         |            | Rinse 110 F     |            | Sanitizer-200ppm  |         |       |            |    |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |            | 117.5              |            | 115.9           |            | 200ppm            |         |       |            |    |
|  |              | Lunch             |            | 118                |            | 114             |            | 200ppm            |         |       |            |    |
|  |              | Dinner            |            | 116                |            | 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                |            | -2.7               |            | 37.0            |            | 37.8              |         |       |            |    |
| Record temperatures, Freezer and Walk-ins  |              | PM                |            | -4.1               |            | 33              |            | 38                |         |       |            |    |
| STORAGE  |              | Temperature 45-80 |            | Spice Room         |            | Store Rm        |            |                   |         |       |            |    |
| Record temperatures Dry Storage Areas  |              | AM                |            | 61                 |            | 61              |            |                   |         |       |            |    |
| Record temperatures, Dry Storage Areas   |              | PM                |            | 61                 |            | 61              |            |                   |         |       |            |    |
| Hot- Water Temps in sink   |              | AM                |            | PM                 |            |                 |            |                   |         |       |            |    |
|  |              | 117.5             |            | 111                |            |                 |            |                   |         |       |            |    |

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

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

*[Signature]*  
FOOD SERVICE MANAGER

4-15-24

DATE



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 04-17-24 WEDNESDAY Time: 0200 AM Time: 1815 PM

| Shift Checklist  |              | AM                |             | PM         |       | Comments           |                 |                  |            |        |        |        |
|--|--------------|-------------------|-------------|------------|-------|--------------------|-----------------|------------------|------------|--------|--------|--------|
|  |              | No                | Yes         | No         | Yes   |                    |                 |                  |            |        |        |        |
| All areas secure, no evidence of theft   |              |                   | X           |            |       |                    |                 |                  |            |        |        |        |
| Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea |              |                   | X           |            | ✓     |                    |                 |                  |            |        |        |        |
| Kitchen is in good general appearance  |              |                   | X           |            | ✓     |                    |                 |                  |            |        |        |        |
| All kitchen equipment operational & clean  |              | X                 | X           |            | ✓     | Dirty Carts        |                 |                  |            |        |        |        |
| All tools and sharps inventoried   |              |                   | X           |            | ✓     |                    |                 |                  |            |        |        |        |
| All areas secure, lights out, exits locked   |              |                   |             |            | ✓     |                    |                 |                  |            |        |        |        |
| PRODUCTION SHEET   | Menu Items   | farina            | brk saus    | coffe cake | fruit | marg               | sugar           | coffe e          | milk       | eggs   | brea d |        |
| Breakfast  | Temperatures | 188.6             | 171.5       | RT         | RT    | 38.1               | RT              | RT               | 36.1       | RT     | RT     |        |
|  | Menu Items   | Burrito           | span rice   | hominy     | salsa | cheese             | salad           | griessing        | corn bread | mar g  | tea    | gr tk  |
| Lunch  | Temperatures | 180.1             | 172.1       | 180.1      | 59    | 37                 | 38              |                  |            |        | RT     | 181.1  |
|  | Menu Items   | Polish sausage    | refri beans | grill pota | chili | salsa              | tort-illa       | peaches          | drink      | cheese | fruit  | burger |
| Dinner   | Temperatures | 188.3             | 189.5       | 186.3      | 198.3 | RT                 | RT              | RT               | RT         | 38.5   | RT     | 191.3  |
| DISH MACHINE   |              | Temperature       |             |            |       | Wash 150+          | Rinse 180+      | If Needed        |            |        |        |        |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse                          |              | Breakfast         |             |            |       | 160                | 119             | Low temp         |            |        |        |        |
|  |              | Lunch             |             |            |       | 165                | 115             | Low temp         |            |        |        |        |
|  |              | Dinner            |             |            |       | 159                | 117             | Low temp         |            |        |        |        |
| POT and PAN SINK   |              | Temperature       |             |            |       | Wash 110 F         | Rinse 110 F     | Sanitizer-200ppm |            |        |        |        |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |             |            |       | 119.0              | 116.1           | 200ppm           |            |        |        |        |
|  |              | Lunch             |             |            |       | 121.1              | 117.1           | 200ppm           |            |        |        |        |
|  |              | Dinner            |             |            |       | 110                | 118             | 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                |             |            |       | -2.9               | 36.1            | 39.4             |            |        |        |        |
| Record temperatures, Freezer and Walk-ins  |              | PM                |             |            |       | -1.3               | 37.8            | 39.4             |            |        |        |        |
| STORAGE  |              | Temperature 45-80 |             |            |       | Spice Room         | Store Rm        |                  |            |        |        |        |
| Record temperatures Dry Storage Areas  |              | AM                |             |            |       | 60                 | 60              |                  |            |        |        |        |
| Record temperatures, Dry Storage Areas   |              | PM                |             |            |       | 68                 | 68              |                  |            |        |        |        |
| Hot- Water Temps in sink   |              | AM                | PM          |            |       |                    |                 |                  |            |        |        |        |
|  |              | 119.0             | 120         |            |       |                    |                 |                  |            |        |        |        |

Rodriguez  
Signature, Cook Supervisor (AM)

Almaraz

Khadka  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

4-18-24



# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

**Cycle 1** Date: 4-18-24 **THURSDAY** Time: 0200 AM Time: 0836 PM

| Shift Checklist  |              | AM                |             | PM                 |                 | Comments         |       |       |           |           |           |     |
|--|--------------|-------------------|-------------|--------------------|-----------------|------------------|-------|-------|-----------|-----------|-----------|-----|
|  |              | No                | Yes         | No                 | Yes             |                  |       |       |           |           |           |     |
| All areas secure, no evidence of theft   |              |                   | X           |                    |                 |                  |       |       |           |           |           |     |
| Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea |              |                   | X           |                    | X               |                  |       |       |           |           |           |     |
| Kitchen is in good general appearance  |              |                   | X           |                    | X               |                  |       |       |           |           |           |     |
| All kitchen equipment operational & clean  |              |                   | X           |                    | X               |                  |       |       |           |           |           |     |
| All tools and sharps inventoried   |              |                   | X           |                    | X               |                  |       |       |           |           |           |     |
| All areas secure, lights out, exits locked   |              |                   | X           |                    | X               |                  |       |       |           |           |           |     |
| PRODUCTION SHEET   | Menu Items   | cream rice        | pan cake    | T-ham              |                 | syrup            | marg  | sugar | coffe e   | milk      | Bran flks | fit |
| Breakfast  | Temperatures | 201.2             | 162.4       | 165.3              |                 | RT               | 36.5  | RT    | RT        | 32.4      | RT        | RT  |
|  | Menu Items   | fajitas           | grill onion | grill pepp         | refri bean      | span rice        | salsa | salad | dress-ing | tort illa | drin k    | tea |
| Lunch  | Temperatures | 155.0             | 145.1       | 145.1              | 150.1           | 151.0            | RT    | 37.0  | RT        | RT        | RT        | RT  |
|  | Menu Items   | Ckn patty         | grn beans   | corn               |                 | potat o          | marg  | roll  | drink     | grll ches | ckn       | fit |
| Dinner   | Temperatures | 175               | 130         | 179                |                 | 177              | 38    | RT    | RT        | 165       | 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         |             | 151                | 125             | low temp         |       |       |           |           |           |     |
|  |              | Lunch             |             | 141                | 125             | low temp         |       |       |           |           |           |     |
|  |              | Dinner            |             | 141                | 125             | low temp         |       |       |           |           |           |     |
| POT and PAN SINK   |              | Temperature       |             | Wash 110 F         | Rinse 110 F     | Sanitizer-200ppm |       |       |           |           |           |     |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |             | 119.5              | 115.7           | 200ppm           |       |       |           |           |           |     |
|  |              | Lunch             |             | 115                | 112             | 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  |              | AM                |             | -0.9               | 37.6            | 36.5             |       |       |           |           |           |     |
| Record temperatures, Freezer and Walk-ins  |              | PM                |             | -1.3               | 38              | 38               |       |       |           |           |           |     |
| STORAGE  |              | Temperature 45-80 |             | Spice Room         | Store Rm        |                  |       |       |           |           |           |     |
| Record temperatures Dry Storage Areas  |              | AM                |             | 60                 | 70              |                  |       |       |           |           |           |     |
| Record temperatures, Dry Storage Areas   |              | PM                |             | 60                 | 70              |                  |       |       |           |           |           |     |
| Hot- Water Temps in sink   |              | AM                | PM          |                    |                 |                  |       |       |           |           |           |     |
|  |              | 119.5             | 120         |                    |                 |                  |       |       |           |           |           |     |

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

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

4-19-24

DATE

FOOD SERVICE MANAGER



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 1**

**Date:** 4-19-24

**FRIDAY**

**Time:** 0330 AM

**Time:** 2015 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          | Freezer not working  |                 |                  |             |        |          |      |  |  |  |
| All tools and sharps inventoried   |              | X                 |             |       | Y          | work order submitted |                 |                  |             |        |          |      |  |  |  |
| 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     | frt  |  |  |  |
|  |              |                   |             |       |            |                      |                 |                  |             |        |          |      |  |  |  |
| Breakfast  | Temperatures | 199.2             | 173.7       | 194.2 | RT         | RT                   | RT              | 36.3             | RT          | RT     | 37       | RT   |  |  |  |
|  | Menu Items   | Taco meat         | Pinto beans | corn  | lett       | shrd chees           | salsa           | tort -illas      | grill chees | tea    | grd turk | frt  |  |  |  |
| Lunch  | Temperatures | 170.1             | 171.0       | 168.1 | 39.0       | 38.3                 | DT              | DT               | —           | RT     | 161.0    | 99.0 |  |  |  |
|  | Menu Items   | tuna salad        | pota wedg   | lett  | mix veg    | dress -ing           | bread           | ket -chup        | drink       | cake   | egg sald | frt  |  |  |  |
| Dinner   | Temperatures | 38                | 169         | 38    | 178        | 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         |             |       |            | 151                  | 116             | 1st temp         |             |        |          |      |  |  |  |
|  |              | Lunch             |             |       |            | 153                  | 78              | low temp         |             |        |          |      |  |  |  |
|  |              | Dinner            |             |       |            | 153                  | 115             | 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                  | 117             | 200ppm           |             |        |          |      |  |  |  |
|  |              | Lunch             |             |       |            | 112                  | 115             | 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                |             |       |            | 15.3                 | 37              | 36.3             |             |        |          |      |  |  |  |
| Record temperatures, Freezer and Walk-ins  |              | PM                |             |       |            | 22.6                 | 36.7            | 37.2             |             |        |          |      |  |  |  |
| DRY STORAGE  |              | Temperature 45-80 |             |       |            | Spice Room           | Store Rm        |                  |             |        |          |      |  |  |  |
| Record temperatures Dry Storage Areas  |              | AM                |             |       |            | 60                   | 70              |                  |             |        |          |      |  |  |  |
| Record temperatures, Dry Storage Areas   |              | PM                |             |       |            | 60                   | 65              |                  |             |        |          |      |  |  |  |
| Hot-Water Temps in sink  |              | AM                |             | PM    |            |                      |                 |                  |             |        |          |      |  |  |  |
|  |              | 119.4             |             | 120.2 |            |                      |                 |                  |             |        |          |      |  |  |  |

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

4-22-24

DATE

FOOD SERVICE MANAGER



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 1**    **Date:** 4-20-24    **SATURDAY**    **Time:** 0600 AM    **Time:** 1654 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          |            | /     | Freezer not working<br>work order completed<br>freezer repaired |                 |                  |        |        |         |       |
| All tools and sharps inventoried   |              |                   | X          |            | /     |   |                 |                  |        |        |         |       |
| All areas secure, lights out, exits locked   |              |                   |            |            | /     |   |                 |                  |        |        |         |       |
| PRODUCTION SHEET   | Menu Items   | cereal            | fried eggs | bread      | jelly | fruit   | marg            | sugar            | coffee | milk   | T-ham   |       |
| Breakfast  | Temperatures | RT                | 187 RT     | RT         | RT    | RT  | 38.7            | RT               | RT     | 57.4   | 182.7   |       |
|  | Menu Items   | ckn salad         | veg beans  | corn salad | salsa | lett  | bread           | cake             | tea    | cheese | chicken | fruit |
| Lunch  | Temperatures | 38.1              | 180.1      | 38         | --    | 39  | RT              | RT               | RT     | 59     | 180.1   | RT    |
|  | Menu Items   | salis steak       | greens     | gravy      | rice  | corn bread  | salad           | dress-ing        | drink  | marg   | burger  | fruit |
| Dinner   | Temperatures | 170               | 188        | 168        | 195   | RT  | 38              | RT               | RT     | 38     | 177     | RT    |
| DISH MACHINE   |              | Temperature       |            |            |       | Wash 150+   | Rinse 180+      | If Needed        |        |        |         |       |
| Temperature according to manufacturer's specifications and chemical agent used in Final Rinse                          |              | Breakfast         |            |            |       | 165   | 97              | low temp.        |        |        |         |       |
|  |              | Lunch             |            |            |       | 160   | 100             | low temp.        |        |        |         |       |
|  |              | Dinner            |            |            |       | 160   | 95              | low temp.        |        |        |         |       |
| POT and PAN SINK   |              | Temperature       |            |            |       | Wash 110 F  | Rinse 110 F     | Sanitizer-200ppm |        |        |         |       |
| Final Rinse Temps determined by chemical agent used  |              | Breakfast         |            |            |       | 115.1   | 117.1           | 200ppm           |        |        |         |       |
|  |              | Lunch             |            |            |       | 120.1   | 115.1           | 200ppm           |        |        |         |       |
|  |              | Dinner            |            |            |       | 120   | 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                |            |            |       | 24.4  | 37.4            | 38.7             |        |        |         |       |
| Record temperatures, Freezer and Walk-ins  |              | PM                |            |            |       | 22  | 38              | 38               |        |        |         |       |
| DRY STORAGE  |              | Temperature 45-80 |            |            |       | Spice Room  | Store Rm        |                  |        |        |         |       |
| Record temperatures Dry Storage Areas  |              | AM                |            |            |       | 60  | 70              |                  |        |        |         |       |
| Record temperatures, Dry Storage Areas   |              | PM                |            |            |       | 60  | 70              |                  |        |        |         |       |
| Hot-Water Temps in sink  |              | AM                |            | PM         |       |   |                 |                  |        |        |         |       |
|  |              | 119.7             |            | 111        |       |   |                 |                  |        |        |         |       |

Signature, Cook Supervisor (AM)  
  
FOOD SERVICE MANAGER

4-22-24  
DATE

Signature, Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 1**    Date: 04-21-24    **SUNDAY**    Time: 0200 AM    Time: 1903 PM

| Shift Checklist  |              | AM                |              | PM                 |                 | Comments         |             |           |           |             |           |              |
|--|--------------|-------------------|--------------|--------------------|-----------------|------------------|-------------|-----------|-----------|-------------|-----------|--------------|
|  |              | No                | Yes          | No                 | Yes             |                  |             |           |           |             |           |              |
| All areas secure, no evidence of theft   |              |                   | X            |                    |                 |                  |             |           |           |             |           |              |
| Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea |              |                   | X            |                    | X               |                  |             |           |           |             |           |              |
| Kitchen is in good general appearance  |              |                   | X            |                    | X               |                  |             |           |           |             |           |              |
| All kitchen equipment operational & clean  |              |                   | X            |                    | X               |                  |             |           |           |             |           |              |
| All tools and sharps inventoried   |              |                   | X            |                    | X               |                  |             |           |           |             |           |              |
| All areas secure, lights out, exits locked   |              |                   | X            |                    | X               |                  |             |           |           |             |           |              |
| PRODUCTION SHEET   | Menu Items   | oat - meal        | scrm eggs    | gravy              | Dic pota        | bis-cuit         | marg        | sugar     | coffee    | milk        | PB        | chee se      |
| Breakfast  | Temperatures | <u>198.1</u>      | <u>172.8</u> | <u>163.2</u>       | <u>191.4</u>    | <u>RT</u>        | <u>39.2</u> | <u>RT</u> | <u>RT</u> | <u>36.5</u> | <u>RT</u> | <u>39.2</u>  |
|  | Menu Items   | T- Ham            | potato salad | cole slaw          | lett            | mustard          | onion       | dressing  | bread     | fruit       | tea       | grn bean     |
| Lunch  | Temperatures | <u>38.1</u>       | <u>38.1</u>  | <u>38.1</u>        | <u>39</u>       | <u>RT</u>        | <u>39</u>   | <u>RT</u> | <u>RT</u> | <u>RT</u>   | <u>RT</u> | <u>150.1</u> |
|  | Menu Items   | Burrito           | refri beans  | span rice          | lett            | salsa            | dress-ing   | chees e   | drink     | cake        | broc col  | Tort illa    |
| Dinner   | Temperatures | <u>183</u>        | <u>189</u>   | <u>190</u>         | <u>38</u>       | <u>RT</u>        | <u>RT</u>   | <u>38</u> | <u>RT</u> | <u>RT</u>   | <u>38</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>132</u>         | <u>156</u>      | <u>Low Temp</u>  |             |           |           |             |           |              |
|  |              | Lunch             |              | <u>157</u>         | <u>104</u>      | <u>Low temp</u>  |             |           |           |             |           |              |
|  |              | Dinner            |              | <u>157</u>         | <u>117</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>119.5</u>       | <u>118.7</u>    | <u>200 ppm</u>   |             |           |           |             |           |              |
|  |              | Lunch             |              | <u>115.1</u>       | <u>120.1</u>    | <u>200 ppm</u>   |             |           |           |             |           |              |
|  |              | Dinner            |              | <u>115</u>         | <u>120</u>      | <u>200 ppm</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>-0.9</u>        | <u>36.5</u>     | <u>39.2</u>      |             |           |           |             |           |              |
| Record temperatures, Freezer and Walk-ins  |              | PM                |              | <u>-3.2</u>        | <u>38</u>       | <u>38</u>        |             |           |           |             |           |              |
| DRY STORAGE  |              | Temperature 45-80 |              | Spice Room         | Store Rm        |                  |             |           |           |             |           |              |
| Record temperatures Dry Storage Areas  |              | AM                |              | <u>70</u>          | <u>70</u>       |                  |             |           |           |             |           |              |
| Record temperatures, Dry Storage Areas   |              | PM                |              | <u>70</u>          | <u>70</u>       |                  |             |           |           |             |           |              |
| Hot- Water Temps in sink   |              | AM                | PM           |                    |                 |                  |             |           |           |             |           |              |
|  |              | <u>119.5</u>      | <u>111</u>   |                    |                 |                  |             |           |           |             |           |              |

Signature, Cook Supervisor (AM)  
  
FOOD SERVICE MANAGER

4-22-24  
DATE

Signature, Cook Supervisor (PM)

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

4/23/2024  
9:01:56 AM BCU

**Temperature  
°F**

|                                 |        |
|---------------------------------|--------|
| A-1                             | 71.71  |
| A-2                             | 72.70  |
| A-3                             | 69.21  |
| A-4                             | 70.51  |
| B-1                             | 73.12  |
| B-2                             | 73.31  |
| B-3                             | 71.21  |
| B-4                             | 72.50  |
| C-1                             | 71.71  |
| C-2                             | 71.60  |
| C-3                             | 69.50  |
| C-4                             | 73.82  |
| E-1                             | 73.91  |
| E-2                             | 72.22  |
| D-1                             | 72.22  |
| ISOLATION                       | 73.31  |
| PATIENT ROOM                    | 71.60  |
| INTAKE/RECEIVING                | 70.51  |
| Tank Temp S-12                  | 0.00   |
| Present Value                   |        |
| BOILER-3                        | 0.00   |
| Universal Input[1]              |        |
| LAUNDRY ROOM MAU-2 and BOILER-4 | 169.07 |
| Universal Input[13]             |        |



**Monday, April 22, 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         | 71.71   |           |               |           |           |           |           |           |
|      | A-2         | 72.70   |           | Recirculation |           |           | 98.4      |           |           |
|      | A-3         | 69.21   |           | City          |           |           | 54.7      |           |           |
|      | A-4         | 70.51   |           | Tank #1       |           |           | 119       |           |           |
|      | B-1         | 73.12   |           | Tank #2       |           |           | 120       |           |           |
|      | B-2         | 73.31   |           |               |           |           |           |           |           |
|      | B-3         | 71.21   |           |               |           |           |           |           |           |
|      | B-4         | 72.50   |           |               |           |           |           |           |           |
|      | C-1         | 71.71   |           |               |           |           |           |           |           |
|      | C-2         | 71.60   |           |               |           |           |           |           |           |
|      | C-3         | 69.50   |           |               |           |           |           |           |           |
|      | C-4         | 73.82   |           |               |           |           |           |           |           |
|      | D-1         | 72.22   |           |               |           |           | N/A       | N/A       | N/A       |
|      | D-2         | 71.8    |           |               |           |           | N/A       | N/A       | N/A       |
|      | E-1         | 73.91   |           |               |           |           | N/A       | N/A       | N/A       |
|      | E-2         | 72.22   |           |               |           |           |           |           |           |
|      | 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: Perry

SIGN: Ally

Write Legibly

**Medical Showers Temperature Log**

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

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

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

# Temperature Log South Building

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

**Date: Monday, April 22, 2024**

| Unit               | AIR  | WATER/sink | Shower #1 | Shower #2 |
|--------------------|------|------------|-----------|-----------|
| South-A            | 66.3 | 104.0      |           |           |
| South-B            | 68.3 | 105.0      |           |           |
| South-C            | 67.6 | 104.3      |           |           |
| South-D            | 67.3 | 104.       |           |           |
| South-E            | 68.9 | 104.1      |           |           |
| South-F            | 71.7 | 104.0      |           |           |
| South-G            | 69.1 | 104.8      |           |           |
| South-L            | 70.5 | 104.1      |           |           |
| South-M            | 72.3 | 104.1      |           |           |
| South-N            | 66.9 | 104.1      |           |           |
| South-X            | 70.1 | 104.1      |           |           |
| South-Y            | 72.3 | 104.1      |           |           |
| South-Z            | 69.0 | 104.1      |           |           |
| South SMU          | 67.4 | 104.7      |           |           |
| South SMU Shower 3 | 67.4 | 104.7      |           | N/A       |
| MED ISO- Room 1    | 71.1 | 107.2      | N/A       | N/A       |
| MED ISO- Room 2    | 71.1 | 107.2      | N/A       | N/A       |
| MED ISO- Room 3    | 71.1 | 107.2      | N/A       | N/A       |
| MEDICAL            | N/A  | N/A        |           |           |

PRINT: Parry  
Write Legibly

SIGN: [Signature]

Temperature is taken with a Fluke Mod 52 Digital Thermometer