



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 12 January 2024
DAY MONTH YEAR

Requested by: Alejandra Zepeda Field Representative
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 1/10/24, and information was received on 1/11/24. The population counts are current as of 1/11/24.

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

Staffing information is current as of 1/11/24
No changing in staff level from the previous week.

Law Library:

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

Dates:	1/2/2024	to	1/6/2024
North		Annex	
A1	30	A	0
A2	38	B	2
A3	46	C	9
A4	0	D	19
B1	58	E	33
B2	24	F	8
B3	22	G	2
B4	27	L	0
C1	13	M	2
C2	0	N	2
C3	8	X	16
C4	19	Y	7
E1	0	Z	28
E2	1	RHU	0
D1	37		
D2	0	Total	451

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Russia
4. Uzbekistan
5. Peru

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 ICE and GEO staff. They reported no new cases among ICE and other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 1/11/24.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 1/17/24.

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

1/8/2024
7:16:10 AM BCU

**Temperature
°F**

A-1	71.71
A-2	68.62
A-3	67.30
A-4	68.31
B-1	68.42
B-2	67.61
B-3	67.30
B-4	71.60
C-1	70.00
C-2	67.81
C-3	68.71
C-4	65.30
E-1	--- <i>unoccupied</i>
E-2	71.91
D-1	72.50
ISOLATION	70.61
PATIENT ROOM	71.60
INTAKE/RECEIVING	66.40
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	140.82
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday, January 08, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.5	104.7	U	U
South-B	67.4	104.0	U	U
South-C	70.2	104.1	U	U
South-D	70.1	104.2	U	U
South-E	71.2	107.0	U	U
South-F	72.5	104.9	U	U
South-G	71.6	105.5	U	U
South-L	68.9	104.0	U	U
South-M	69.1	104.1	U	U
South-N	70.1	104.0	U	U
South-X	67.3	104.6	U	U
South-Y	70.1	104.0	U	U
South-Z	68.5	104.1	U	U
South SMU	70.0	106.5	U	U
South SMU Shower 3	70.0	106.5	U	N/A
MED ISO- Room 1	67.1	105.2	N/A	N/A
MED ISO- Room 2	67.1	105.2	N/A	N/A
MED ISO- Room 3	67.1	105.2	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

SIGN:

Print Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, January 08, 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	76.71							
	A-2	68.62							
	A-3	67.30							
	A-4	68.31							
	B-1	68.42							
	B-2	67.61							
	B-3	67.30							
	B-4	71.60							
	C-1	70.00							
	C-2	67.81							
	C-3	68.71							
	C-4	65.30							
	D-1	69.8					N/A	N/A	N/A
	D-2	68.5					N/A	N/A	N/A
	E-1		unoccupied				N/A	N/A	N/A
	E-2	71.91							
	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

(115) Tank #1
 (113) Tank #2
 City (48.4)
 Recirculation 93.4

PRINT: Perry

SIGN: [Signature]

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



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 1-1-2024 **MONDAY** **Time:** 330 AM **Time:** 1941 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean			X		Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked			X		Y								
PRODUCTION SHEET	Menu Items	cream Rice	scram egg	dice pota	tor- tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd	
Breakfast	Temperatures	166.2	165	165	121	39	165	RT	RT	39	RT	RT	
	Menu Items	Ck leg qtr	gravy	whip pota	peas carrt	Pinto beans	cobb- ler	marg	roll	tea	fruit	PB	
Lunch	Temperatures	191.0	168.1	171.1	183.0	181.0	RT	38	RT	RT	410	out	
	Menu Items	fideo	grn beans	meat sauce	cole slaw	salad	dress- ing	pan bread	fruit	drnk	chee se		
Dinner	Temperatures	185	175	185	-	38	RT	RT	RT	RT	38		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	151	180	low temp				
						Lunch	157	165	low temp				
						Dinner	151	165	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used						Breakfast	120.2	115.2	200 ppm				
						Lunch	115	110.1	200 ppm				
						Dinner	110	116	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	-3.6	39.1	38.7				
Record temperatures, Freezer and Walk-ins						PM	-4	39	39				
STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	60	70					
Record temperatures, Dry Storage Areas						PM	60	60					
Hot- Water Temps in sink		AM	PM										
		123.2	121										

Almaraz
Signature, Cook Supervisor (AM)
Juan M. Almaraz
FOOD SERVICE MANAGER

Brock
Verify by AM
1-2-24
DATE

[Signature]
Signature, Cook Supervisor (PM)
Verify by PM



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-8-24 TUESDAY Time: 3:28 AM Time: 8:51 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/							
Kitchen is in good general appearance			X		/							
All kitchen equipment operational & clean			X		/							
All tools and sharps inventoried			X		/							
All areas secure, lights out, exits locked			X		/							
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	bran flks	bkfst saus	marg	sugar	coffe e	milk	PB	frui t
Breakfast	Temperatures	RT	65	RT	RT	167	39	RT	RT	39	RT	RT
	Menu Items	Stir-fry	mix veg	rice	dres-sing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	170	154	159	RT	39.2	RT	38.5	189	RT	RT	170
	Menu Items	T-ham	mac chees	beans	cabb	corn bread	marg	brow nie	drink	fruit		
Dinner	Temperatures	185	185	179	178	RT	38	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				151	180	E				
		Lunch				156	180					
		Dinner				156	180					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				123.1	125.1	200ppm				
		Lunch				119	115	200ppm				
		Dinner				119	113	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				-4.0	39.1	36.9				
Record temperatures, Freezer and Walk-ins		PM				-4	38.4	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								
		123.2		111								

Alvaraz
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

1-4-24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-3-24 WEDNESDAY Time: 0815 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments								
		No	Yes	No	Yes									
All areas secure, no evidence of theft			X											
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X											
Kitchen is in good general appearance			X											
All kitchen equipment operational & clean			X											
All tools and sharps inventoried			X											
All areas secure, lights out, exits locked			X											
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	bread			
Breakfast	Temperatures	198.4	159.2	RT	RT	39.6	RT	RT	39.6	177.2	RT			
	Menu Items	Burrito	span rice	hominy	salsa	cheese	salad	grossing	corn bread	mar g	tea	gr tk		
Lunch	Temperatures	180.2	170.6	160.3	RT	39.6	39.6	39.6	—	—	RT	170.		
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peaches	drink	cheese	fruit	burger		
Dinner	Temperatures	165	180	184		RT	RT	RT	AT	38	RT	175-		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	156	169	Low Temp					
						Lunch	159	162	Low Temp					
						Dinner	159	168	Low Temp					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used						Breakfast	119.4	115.4	200ppm					
						Lunch	118	114.2	200ppm					
						Dinner	118	114	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	-4.0	43.7	39.6					
Record temperatures, Freezer and Walk-ins						PM	-5.8	44.8	37.8					
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										
		119.4		111										

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

1-4-24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-4-24 **THURSDAY** Time: 0300 AM Time: 1928 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 waffles	T-ham	-	syrup	marg	sugar	coffe e	milk	Bran flks	frt
Breakfast	Temperatures	182	141	174	-	RT	39	RT	RT	39	RT	RT
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress-ing	tort illa	drin k	tea
Lunch	Temperatures	180.1	171.0	171.0	181.0	168.0	RT	40	RT	RT	RT	-
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt
Dinner	Temperatures	178	176	176		175	38	RT	RT	165	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				154	170	Low Temp				
		Lunch				151	112	low temp				
		Dinner				151	112	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	110.1	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				-4.5	43.9	39.0				
Record temperatures, Freezer and Walk-ins		PM				-5	44	39				
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								

Rodriguez
Signature, Cook Supervisor (AM)

AO
Signature, Cook Supervisor (PM)

1-5-24
DATE

FOOD SERVICE MANAGER

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 1-5-24 **FRIDAY** **Time:** 324 AM **Time:** 928 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/							
Kitchen is in good general appearance			X		/							
All kitchen equipment operational & clean			X		/							
All tools and sharps inventoried			X		/							
All areas secure, lights out, exits locked			X		/							
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	<u>176.2</u>	<u>170.1</u>	<u>177.1</u>	RT	RT	RT	<u>39</u>	RT	RT	<u>39</u>	RT
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt
Lunch	Temperatures	<u>173.1</u>	<u>180.1</u>	<u>175.1</u>	<u>41.0</u>	<u>39.1</u>	RT	RT	—	—	<u>175.1</u>	<u>40</u>
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt
Water	Temperatures	<u>38</u>	<u>169</u>	<u>38</u>	<u>175</u>	RT	RT	RT	<u>175</u>	RT	<u>38</u>	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>150</u>	<u>180</u>					
		Lunch				<u>150</u>	<u>117</u>	<u>low temp</u>				
		Dinner				<u>150</u>	<u>115</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>115.2</u>	<u>122.1</u>	<u>200pp</u>				
		Lunch				<u>112</u>	<u>110</u>	<u>200pp</u>				
		Dinner				<u>112</u>	<u>110</u>	<u>200pp</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>-3.2</u>	<u>38.2</u>	<u>39.2</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-4</u>	<u>38</u>	<u>39</u>				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>60</u>	<u>70</u>					
Record temperatures, Dry Storage Areas		PM				<u>60</u>	<u>70</u>					
Hot- Water Temps in sink		AM		PM								
		<u>123.2</u>		<u>121</u>								

Almaraz
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

John M. Han
FOOD SERVICE MANAGER

1-8-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 1-6-24 **SATURDAY** **Time:** 5:00 AM **Time:** 1:26 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			✓			Trustee working on lunch line with orange jacket very dirty						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓							
Kitchen is in good general appearance			✓		✓							
All kitchen equipment operational & clean			✓		✓							
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham	
Breakfast	Temperatures	RT	166	RT	RT	RT	39	RT	RT	39	176	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
Lunch	Temperatures	420	195.1	420	—	380	RT	RT	RT	411	170	40
	Menu Items	salis steak	greens	gravy	rice	corn' bread	salad	dress-ing	drink	marg	burger	fruit
Dinner	Temperatures	182	183	179	182	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				153	180					
		Lunch				151	120	—				
		Dinner				155	125	—				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				110.3	125.0	200ppm				
		Lunch				112.1	115.0	200ppm				
		Dinner				112	115	200 ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-i 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				-0.1	36.1	37.0				
Record temperatures, Freezer and Walk-ins		PM				-3	38	39				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	70					
Record temperatures, Dry Storage Areas		PM				66	70					
Hot- Water Temps in sink		AM		PM								
		120.2		121								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1-8-24



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 01-07-24 **SUNDAY** Time: 0315 AM Time: 1211 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			X		Y							
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee sc
Breakfast	Temperatures	180	155	164	174	RT	36	RT	RT	35	RT	RT
	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	gm bean
Lunch	Temperatures		39.9	39.7	39.3	RT	39.4	RT	RT	39.8	160.5	
	Menu Items	Burrito	black beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa
	Temperatures	178	190	175	38	RT	RT	38	Out	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				159	169	Low Temp				
		Lunch				158	167	Low Temp				
		Dinner				158	168	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	115.6	200ppm				
		Lunch				115.4	113.7	200ppm				
		Dinner				115	114	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				-1.3	37.0	35.8				
Record temperatures, Freezer and Walk-ins		PM				-3	38	38				
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								
		119.5		120								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-8-24
FOOD SERVICE MANAGER DATE