ICE AURORA CONTRACT DETENTION CENTER
ACCOUNTABILITY REPORT
ELECTRONIC REQUEST

Date: 20 May 2022

Requested by: Alejandra Zepeda District Operations Coordinator

Transmitted by: ICE Denver Field Office Executive Review Unit

Were electronic files sent? Yes ☑ No ☐

How many people were most recently formally counted in this facility?
Number of people most recently formally counted in the facility: 657

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

<table>
<thead>
<tr>
<th>Gender</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Female</td>
<td>32</td>
</tr>
<tr>
<td>Male</td>
<td>625</td>
</tr>
<tr>
<td>Nonbinary</td>
<td>0</td>
</tr>
<tr>
<td>Prefer not to say</td>
<td>0</td>
</tr>
</tbody>
</table>
How many people formally counted in this facility identify as transgender?

*Number of people that identify as transgender:* 2

How many people were brought into the facility this week?

*Number of people brought into the facility this week:* 133

How many people have left the facility this week?

*Number of people who left the facility this week:* 15

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

- Released into community: unknown
- Formally removed from the United States: unknown
- Moved to another facility: unknown
- Other: unknown

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:* 237

<table>
<thead>
<tr>
<th>Male</th>
<th>206</th>
</tr>
</thead>
<tbody>
<tr>
<td>Female</td>
<td>31</td>
</tr>
</tbody>
</table>

**CONFIRMED COVID-19 CASES:**

<table>
<thead>
<tr>
<th>Individuals Housed in GEO Facility</th>
<th>New Cases this week</th>
<th>Total to date since 3/30/2020</th>
</tr>
</thead>
<tbody>
<tr>
<td>Male</td>
<td>0</td>
<td>914</td>
</tr>
<tr>
<td>Female</td>
<td>59</td>
<td>924</td>
</tr>
<tr>
<td>GEO Employees</td>
<td>3</td>
<td>227</td>
</tr>
</tbody>
</table>

**DOCUMENTS RECIEVED:**

- Daily Kitchen Opening and Closing Checklists: Yes  
- Daily Foods Production Service Records: Yes  
- Temperature Logs: Yes  
- Law and Leisure Library Logs: Yes  
- Medical Staffing Update: Yes

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department*

Version 1.4
SUPPLEMENTAL NOTES:

Request for information was made on May 19, 2022. Electronic files were received on May 19, 2022. The population counts are current as of 5/18/22.

Kitchen Documents:
Opening/Closing checklists and Menu were provided. See attached documents.

Medical:
Johnny Choate, Facility Administrator, provided the following update on medical staffing:
1 Assistant Health Service Administrator
1 Medical Doctor
2 Physicians Assistants (PA's)
2 Dentists
1 Dental Assistant
3 Medical Records Clerks
8 RN's*
7 LPN's
2 Psychologists
1 LCSW
1 X-Ray Tech.
4 Tele-Psychiatrists
Staffing information is current as of 5/17/22.
*Denotes a staffing change from previous week.

Temperature Checks:
Logs provided, see attached documents.

Law Library:
Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to eleven (11) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 5/13/22.

COVID-19 Information:
Per the facility, there were zero new cases amongst the ICE staff and three (3) new cases amongst GEO staff. They reported fifty-three (53) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided via ICE.gov and are current as of 5/18/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 5/18/22.
**ADULT CYCLE MENUS**

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

<table>
<thead>
<tr>
<th>MENU DATE:</th>
<th>5/15/2021</th>
<th>LUNCH</th>
<th>CYCLE 5 WEEK-AT-A-GLANCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAKFAST</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>MONDAY</td>
<td>Oatmeal</td>
<td>Beef Patty on Bun</td>
<td>T-Ham Macaroni Cheese Casserole</td>
</tr>
<tr>
<td></td>
<td>Scrambled Eggs</td>
<td>Rice</td>
<td>Beans</td>
</tr>
<tr>
<td></td>
<td>Jelly</td>
<td>Pinto Beans</td>
<td>English Peas</td>
</tr>
<tr>
<td></td>
<td>Biscuit</td>
<td>Spinach</td>
<td>Cornbread</td>
</tr>
<tr>
<td></td>
<td>Margarine</td>
<td>Lettuce</td>
<td>Margarine</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Mustard or Mayo</td>
<td>Apple Sauce Cake</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td>Fruit</td>
<td>Fortified Sugar Free Beverage</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TUESDAY</td>
<td>Dry Cereal</td>
<td>Fideo w/ Meat Sauce</td>
<td>Chicken Fried Steak</td>
</tr>
<tr>
<td></td>
<td>Pancakes</td>
<td>Carrots</td>
<td>Whipped Potatoes</td>
</tr>
<tr>
<td></td>
<td>Syrup</td>
<td>Green Salad</td>
<td>Cream Gravy</td>
</tr>
<tr>
<td></td>
<td>Turkey Ham</td>
<td>Dressing</td>
<td>Green Beans</td>
</tr>
<tr>
<td></td>
<td>Margarine</td>
<td>Garlic Bread</td>
<td>Dinner Roll</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Spice Cake</td>
<td>Salad w/ Dressing</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td></td>
<td>Margarine</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td>Fortified Sugar Free Beverage</td>
</tr>
<tr>
<td>WEDNESDAY</td>
<td>Farine</td>
<td>Tahitian Chicken</td>
<td>Chicken Leg Quarter</td>
</tr>
<tr>
<td></td>
<td>Scrambled Eggs</td>
<td>Rice</td>
<td>Potatoes Augratin</td>
</tr>
<tr>
<td></td>
<td>Peppered Gravy</td>
<td>Green Beans</td>
<td>Mixed Vegetables</td>
</tr>
<tr>
<td></td>
<td>Biscuit</td>
<td>Pinto Beans</td>
<td>Beans</td>
</tr>
<tr>
<td></td>
<td>Margarine</td>
<td>Green Salad</td>
<td>Roll</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Dressing</td>
<td>Margarine</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td>Cornbread / Margarine</td>
<td>Cake</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td>Fortified Sugar Free Beverage</td>
</tr>
<tr>
<td>THURSDAY</td>
<td>Rice and Raisins</td>
<td>Fajitas w/ Tortillas</td>
<td>Turkey Salami</td>
</tr>
<tr>
<td></td>
<td>Pancakes</td>
<td>Grilled Onions &amp; Peppers</td>
<td>Cheese, Sliced</td>
</tr>
<tr>
<td></td>
<td>Syrup</td>
<td>Spanish Rice</td>
<td>Macaroni Salad</td>
</tr>
<tr>
<td></td>
<td>Turkey Ham</td>
<td>Refried Beans</td>
<td>Corn Salad</td>
</tr>
<tr>
<td></td>
<td>Margarine</td>
<td>Salsa</td>
<td>Mustard / Mayo</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Garden Salad / Dressing</td>
<td>Lettuce &amp; Onion</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td>White Cake</td>
<td>Bread</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td>Fortified Sugar Free Beverage</td>
</tr>
<tr>
<td>FRIDAY</td>
<td>Dry Cereal</td>
<td>Chicken Stir-Fry</td>
<td>Tuna Salad</td>
</tr>
<tr>
<td></td>
<td>Creamed Meat Gravy</td>
<td>Rice</td>
<td>Grilled Potatoes</td>
</tr>
<tr>
<td></td>
<td>Grilled Potatoes</td>
<td>Peas</td>
<td>Pinto Beans</td>
</tr>
<tr>
<td></td>
<td>Fruit</td>
<td>Corn</td>
<td>Coleslaw</td>
</tr>
<tr>
<td></td>
<td>Biscuit / Margarine</td>
<td>Biscuit</td>
<td>Ketchup</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Pudding</td>
<td>Bread</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td></td>
<td>Fortified Sugar Free Beverage</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SATURDAY</td>
<td>Oatmeal</td>
<td>Chicken Patty</td>
<td>Salisbury Steak</td>
</tr>
<tr>
<td></td>
<td>Scrambled Eggs w/ T-Ham</td>
<td>Green Beans</td>
<td>Potatoes</td>
</tr>
<tr>
<td></td>
<td>Cinnamon Roll</td>
<td>Pinto Beans</td>
<td>Cabbage</td>
</tr>
<tr>
<td></td>
<td>Jelly</td>
<td>Potato Salad</td>
<td>Mixed Vegetables</td>
</tr>
<tr>
<td></td>
<td>Margarine</td>
<td>Lettuce</td>
<td>Roll</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Onion</td>
<td>Chocolate Cake w/ Icing</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td></td>
<td>Margarine</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td>Fortified Sugar Free Beverage</td>
</tr>
<tr>
<td>SUNDAY</td>
<td>Cream of Rice</td>
<td>Turkey Bologna</td>
<td>Red Beans &amp; Polish Sausage</td>
</tr>
<tr>
<td></td>
<td>Eggs w/ Breakfast Sausage</td>
<td>Potato Salad</td>
<td>Rice</td>
</tr>
<tr>
<td></td>
<td>Salsa</td>
<td>Cola</td>
<td>Hominy</td>
</tr>
<tr>
<td></td>
<td>Apple Coffee Cake</td>
<td>Lettuce</td>
<td>Tossed Salad</td>
</tr>
<tr>
<td></td>
<td>Tortillas</td>
<td></td>
<td>Dressing</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>Bread</td>
<td>Tortillas</td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td></td>
<td>White Cake</td>
</tr>
<tr>
<td></td>
<td>Milk 2 %</td>
<td></td>
<td>Fortified Sugar Free Beverage</td>
</tr>
</tbody>
</table>

**SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER**

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian
## FOOD SERVICE: AURORA KITCHEN
### OPENING and CLOSING CHECKLIST

**Cycle 5**

**Date:** 5-9-22

**MONDAY**

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td>N/A</td>
<td></td>
<td>N/A</td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>X</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>X</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### PRODUCTION SHEET

<table>
<thead>
<tr>
<th>Menu Items</th>
<th>oatmeal</th>
<th>scrn eggs</th>
<th>Jelly</th>
<th>bis-cuit</th>
<th>marg</th>
<th>sugar</th>
<th>coffee</th>
<th>milk</th>
<th>PB</th>
<th>fruit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temps</td>
<td>187</td>
<td>178</td>
<td>ET</td>
<td>ET</td>
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<td>ET</td>
<td>ET</td>
<td>ET</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temps</td>
<td>173</td>
<td>148</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temps</td>
<td>150</td>
<td>174</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td>ET</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DI\' MACHINE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
<th>If Needed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>153</td>
<td>181</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>156</td>
<td>183</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>150</td>
<td>183</td>
<td></td>
</tr>
</tbody>
</table>

### POT and PAN SINK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 110 F</th>
<th>Rinse 110 F</th>
<th>Sanitizer-200ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>120</td>
<td>123</td>
<td>200ppm</td>
</tr>
<tr>
<td>Lunch</td>
<td>123</td>
<td>126</td>
<td>200ppm</td>
</tr>
<tr>
<td>Dinner</td>
<td>127</td>
<td>119</td>
<td>200ppm</td>
</tr>
</tbody>
</table>

### FREEZER and WALK-IN

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Freezer 0 or below</th>
<th>Walk-in 35-40 F</th>
<th>Walk-in 35-40 F</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>-9.3</td>
<td>36</td>
<td>37</td>
</tr>
<tr>
<td>PM</td>
<td>-13.1</td>
<td>38.5</td>
<td>38</td>
</tr>
</tbody>
</table>

### STORAGE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Spice Room</th>
<th>Store Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>67</td>
<td>69</td>
</tr>
<tr>
<td>PM</td>
<td>68</td>
<td>68</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hot-Water Temps in sink</th>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>120</td>
<td>113</td>
</tr>
</tbody>
</table>

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Signature, Cook Supervisor (PM)  
5/10/22

FOOD SERVICE MANAGER  
DATE  
NF-6-2-20
# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Cycle 5</th>
<th>Date: 5/10/22</th>
<th>Tuesday</th>
<th>AM</th>
<th>Time: 09:00</th>
<th>PM</th>
<th>Time: 13:00</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shift Checklist</td>
<td></td>
<td></td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>All areas secure, no evidence of theft</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td></td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td></td>
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</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>PRODUCTION SHEET</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Menu Items</strong></td>
<td><strong>cereal</strong></td>
<td><strong>pan cake</strong></td>
<td><strong>syrup</strong></td>
<td><strong>T-ham</strong></td>
<td><strong>fruit</strong></td>
<td><strong>marg</strong></td>
<td><strong>sugar</strong></td>
</tr>
<tr>
<td>Breakfast</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperatures</td>
<td></td>
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</tr>
<tr>
<td>Menu Items</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Lunch</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Temperatures</td>
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<tr>
<td><strong>Dir.</strong></td>
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</tr>
<tr>
<td><strong>Temperature</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wash 150+</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rinse 180+</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>If Needed</td>
<td></td>
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</tr>
<tr>
<td>Temperature</td>
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<td></td>
</tr>
<tr>
<td>Breakfast</td>
<td></td>
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</tr>
<tr>
<td>Lunch</td>
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<td></td>
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<tr>
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</tr>
<tr>
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<tr>
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<td>Temperature</td>
<td></td>
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</tr>
<tr>
<td>Breakfast</td>
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</tr>
<tr>
<td>Lunch</td>
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</tr>
<tr>
<td>Dinner</td>
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</tr>
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<td></td>
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</tr>
<tr>
<td>PM</td>
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<td></td>
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</tr>
<tr>
<td><strong>FREEZER and WALK-IN</strong></td>
<td></td>
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<tr>
<td>Walk-in 35-40 F</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Record temperatures, Freezer and Walk-ins</td>
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<tr>
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<td></td>
<td></td>
</tr>
<tr>
<td>Store Rm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>PM</td>
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<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Hot- Water Temps in sink</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td>PM</td>
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</tr>
</tbody>
</table>

**Signature, Cook Supervisor (AM): 5/10/22**

**Signature, Cook Supervisor (PM): 5/11/22**

**FOOD SERVICE MANAGER DATE:**

NF-6-2-20
# Food Service: Aurora Kitchen Opening and Closing Checklist

**Cycle 5**  
**Date:** 5-11-22 Wednesday  
**Time:** 0315 AM  
**Time:** 1800 PM

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td>N/A</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>X</td>
<td></td>
<td>0 NO power to all the cooking equipment.</td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Production Sheet

<table>
<thead>
<tr>
<th>Menu Items</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Dish Machine

Temperature according to manufacturer's specifications and chemical agent used in Final Rinse.

## Pot and Pan Sink

Final Rinse Temps determined by chemical agent used.

## Freezer and Walk-In

Record temperatures, Freezer and Walk-ins.

## Storage

Record temperatures Dry Storage Areas.

<table>
<thead>
<tr>
<th>Temperature</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frezer or below</td>
<td>-9</td>
<td>-5.4</td>
<td>37.5</td>
</tr>
<tr>
<td>Walk-in</td>
<td>35-40 F</td>
<td>35-40 F</td>
<td></td>
</tr>
<tr>
<td>Walk-in</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Dry

Spice Room: 67  
Store Rm: 67

## Hot-Water Temps in Sink

<table>
<thead>
<tr>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>122</td>
</tr>
</tbody>
</table>

**Signature, Cook Supervisor (AM):**  
**Date:** 5-11-22

**Signature, Cook Supervisor (PM):**

**Food Service Manager Date:**

**NF-6-2-20**
FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 5  Date: 5/12/22

<table>
<thead>
<tr>
<th>THURSDAY</th>
<th>Time: 00:00 AM</th>
<th>Time: 18:14 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shift Checklist</td>
<td>AM</td>
<td>PM</td>
</tr>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PRODUCTION SHEET</strong></td>
<td>Menu Items</td>
<td></td>
</tr>
<tr>
<td>Breakfast</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Menu Items</td>
<td>rice, raisin, pan cake, syrup, T-ham, bran flaks, marg, sugar, coffee, milk, egg, fruit</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Menu Items</td>
<td>fajita, meat, grill, onion, Span rice, refld bean, tort -illa, salsa, salad, dress ing, cake, tea, fruit</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Menu Items</td>
<td>turkey, salami, slice, chees, Mac salad, mayon, mus tard, corn salad, bread, drink, lettuce, onio, bro co, fruit</td>
<td></td>
</tr>
<tr>
<td><strong>DISH MACHINE</strong></td>
<td>Temperature</td>
<td>Wash 150+</td>
</tr>
<tr>
<td>Breakfast</td>
<td>153</td>
<td>181</td>
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<tr>
<td>Lunch</td>
<td>157</td>
<td>182</td>
</tr>
<tr>
<td>Dinner</td>
<td>162</td>
<td>185</td>
</tr>
<tr>
<td><strong>POT and PAN SINK</strong></td>
<td>Temperature</td>
<td>Wash 110 F</td>
</tr>
<tr>
<td>Breakfast</td>
<td>110</td>
<td>121</td>
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<tr>
<td>Lunch</td>
<td>120</td>
<td>123</td>
</tr>
<tr>
<td>Dinner</td>
<td>119</td>
<td>122</td>
</tr>
<tr>
<td><strong>FREEZER and WALK-IN</strong></td>
<td>Temperature</td>
<td>Freezer 0 or below</td>
</tr>
<tr>
<td>AM</td>
<td>-10</td>
<td>38</td>
</tr>
<tr>
<td>PM</td>
<td>-10</td>
<td>38</td>
</tr>
<tr>
<td><strong>DRY</strong></td>
<td>Temperature</td>
<td>45-80</td>
</tr>
<tr>
<td>AM</td>
<td>67</td>
<td>70</td>
</tr>
<tr>
<td>PM</td>
<td>67</td>
<td>70</td>
</tr>
<tr>
<td><strong>STORAGE</strong></td>
<td>Temperature</td>
<td>Hot- Water Temps in sink</td>
</tr>
<tr>
<td>AM</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>PM</td>
<td>112</td>
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</tr>
</tbody>
</table>

Signature, Cook Supervisor (AM): Boche 5/15/22

Signature, Cook Supervisor (PM): 3/12/22

Food Service Manager Date: 5/15/22

NF-6-2-20
# Food Service: Aurora Kitchen
## Opening and Closing Checklist

**Cycle 5**  
**Date:** 5-13-22  
**Time:** 0840 AM  
**Time:** 1814 PM

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<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
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</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td>N/A</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>N/A</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>All areas secure, lights out, exits locked</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
</tbody>
</table>

### Production Sheet

**Menu Items**
- cereal  
- gravy  
- pota  
- biscuit  
- fruit  
- marg  
- sugar  
- coffee  
- milk  
- eggs  
- PB

**Breakfast**
- Temperatures: 107°F  
- Menu Items: Ck stir fry, rice, corn, peas, biscuit, marg, pudding, cheese, tea, fruit

**Lunch**
- Temperatures: 190°F  
- Menu Items: tuna salad, grill poto, pinto beans, cole slaw, ketch-up, bread, drink, egg salad, cheese, tea, fruit

**Dish Machine**
- Temperature: Wash 150°F, Rinse 180°F
- If Needed: __

**Pot and Pan Sink**
- Temperature: Wash 110°F, Rinse 110°F
- Sanitizer: 200ppm

**Freezer and Walk-in**
- Temperature: Freezer 0°F or below, Walk-in 35-40°F

**Storage**
- Temperature: 45-80°F
- Spice Room: 38°F
- Store Rm: 38°F

<table>
<thead>
<tr>
<th>Temperature 45-80</th>
<th>AM</th>
<th>PM</th>
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</thead>
<tbody>
<tr>
<td>Record temperatures, Dry Storage Areas</td>
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<tr>
<td>Record temperatures, Dry Storage Areas</td>
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<tr>
<td>Hot Water Temps in sink</td>
<td>AM</td>
<td>PM</td>
</tr>
<tr>
<td>120°F</td>
<td>12.2</td>
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# FOOD SERVICE: AURORA KITCHEN
## OPENING and CLOSING CHECKLIST

### Cycle 5  Date: 5/14/22

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>SATURDAY AM</th>
<th>SATURDAY PM</th>
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</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td><strong>HOT BOXES FULL OF LEAN/LS AND VEGETABLE PANS, LARGE LITTLE LEFT DIRTY</strong></td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td>No</td>
<td>Yes</td>
<td><strong>KITCHEN LEFT DIRTY</strong></td>
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<tr>
<td>Kitchen is in good general appearance</td>
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</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
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<tr>
<td>All tools and sharps inventoried</td>
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<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
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### PRODUCTION SHEET

<table>
<thead>
<tr>
<th>Menu Items</th>
<th>Temperature</th>
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<tbody>
<tr>
<td>Oat meal</td>
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<tr>
<td>Scrambled egg</td>
<td>189</td>
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<tr>
<td>T-ham</td>
<td>180</td>
</tr>
<tr>
<td>Jelly</td>
<td>21</td>
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<tr>
<td>Cinn roll</td>
<td>17</td>
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<tr>
<td>Biscuit</td>
<td>21</td>
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<tr>
<td>Margarine</td>
<td>36</td>
</tr>
<tr>
<td>Coffee et al.</td>
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<tr>
<td>Sugar</td>
<td>35</td>
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<tr>
<td>Milk</td>
<td>35</td>
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<td>Frt</td>
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### DISH MACHINE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
<th>If Needed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>155</td>
<td>190</td>
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</tr>
<tr>
<td>Lunch</td>
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<tr>
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<td>135</td>
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### POT AND PAN SINK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 110 F</th>
<th>Rinse 110 F</th>
<th>Sanitizer - 200ppm</th>
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</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>122</td>
<td>122</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Lunch</td>
<td>122</td>
<td>122</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Dinner</td>
<td>122</td>
<td>122</td>
<td>200 ppm</td>
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</tbody>
</table>

### FREEZER AND WALK-IN

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Freezer 0 or below</th>
<th>Walk-in 35-40 F</th>
<th>Walk-in 35-40 F</th>
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</thead>
<tbody>
<tr>
<td>AM</td>
<td>-10.4 F</td>
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<td>38.5 F</td>
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<td>PM</td>
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### DRY STORAGE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Spice Room</th>
<th>Store Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>64 Q</td>
<td>64 Q</td>
</tr>
<tr>
<td>PM</td>
<td>58 Q</td>
<td>60 Q</td>
</tr>
</tbody>
</table>

### HOT WATER TEMPS IN SINK

<table>
<thead>
<tr>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.1</td>
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</tr>
</tbody>
</table>

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Signature, Cook Supervisor (AM) 5/14/22
Signature, Cook Supervisor (PM) 5/15/22

Food Service Manager  DATE

NF-6-2-20
**FOOD SERVICE: AURORA KITCHEN**  
OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Cycle 5</th>
<th>Date: 5/15/22</th>
<th>SUNDAY</th>
<th>Time: 4 AM</th>
<th>Time: 11:00 PM</th>
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<tbody>
<tr>
<td>Shift Checklist</td>
<td>AM</td>
<td>PM</td>
<td>Comments</td>
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</tr>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td><strong>PRODUCTION SHEET</strong></td>
<td></td>
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**South Building**

Date: Monday, May 16, 2022

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**Sign:** [Signature]

Temperature is taken with a Fluke Mod 52 Digital Thermometer

Write Legibly
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**Print:**  
**Sign:**

**Write Legibly**

**Medical Showers Temperature Log**

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Temperature Taken with a Fluke Mod 52 Digital Thermometer