

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

## ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	29	July	2022						
	DAY	MONTH	YEAR						
Requested by:	Alejandra Zeped	a	District Operations Coordinator						
	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:* 6

#### 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:

629

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

Female:	40	
Male:	589	
Nonbinary	. 0	
Prefer not	to say:	0

How many people formally counted in this facility identify as transgender?	20
How many people were brought into the facility this week?	
How many people were brought into the facility this week?	
Number of people brought into the facility this week: 14	
How many people have left the facility this week?	
Number of people who left the facility this week: 69	
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: 192	
<b>Male:</b> 153	
Female: 39	
New Cases Total to date since   CONFIRMED COVID-19 CASES: this week : 3/30/2020:	
CONFIRMED COVID-19 CASES:this week :3/30/2020:Individuals Housed in GEO Facility:1915	
GEO Employees: 4 254	
DOCUMENTS RECIEVED:	
Daily Kitchen Opening and Closing Checklists:	
Yes 🗸 No 🗌	
Daily Foods Production Service Records: Yes V	
Temperature Logs:	
Yes 🔽 No 🗌	
Law and Leisure Library Logs: Yes V No	
Medical Staffing Update:	
Yes V No	

A REAL

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

#### **SUPPLEMENTAL NOTES:**

The request for information was made on July 27, 2022. Electronic files were received on July 28, 2022. The population counts are current as of 7/27/22.

<u>Kitchen Documents:</u>

Opening/Closing checklists and Menus were provided. See attached documents.

<u>Medical:</u>

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

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

8 RN's

6 LPN's

2 Psychologists

1 LCSW

- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 7/26/22 No changes to staffing from the previous week.

<u>Temperature Checks:</u> Logs provided, see attached documents.

#### <u>Law Library:</u>

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to fifteen (15) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 7/22/22.

#### COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and four (4) new cases amongst GEO staff. They reported five (5) new positive cases among ICE detainees and one (1) new positive case among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 7/28/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 7/27/22.

Version 1.4

The ICE/GEO Detention Center in Aurora is operating under level "red" for COVID-19.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
  - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
  - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.

#### **ADULT CYCLE MENUS**

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

MENU DATE:	BREAKFAST	LUNCH	CYCLE 2 WEEK-AT-A-GLANC DINNER
MONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna, Sliced
	Scrambled Eggs	Alternate - Diced Chicken	Potato Salad
. 1	Biscuit or Tortilla	Whipped Potatoes w/ Gravy	Vegetarian Beans
13	Fruit	English Peas	Lettuce, Onion & Pickles
	jelly	Carrots	Mustard & Salad Dressing
-11	Margarine	Dinner Roll	Fruit
	Sugar	Margarine	Bread
	Coffee	Salad w/ Dressing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Chicken Patty	Turkey Hot Dogs on
	Pancakes	Alternate - Hamburger Patty	Hot Dog Buns
	Syrup	Cream Gravy	Corn
<u>^</u>	Turkey Ham	Rice	Colesiaw
. 19	Margarine	Green Beans	Macaroni Salad
1			
1	Sugar	Roll	Onion
	Coffee	Margarine	Pickle Relish / Mustard
	Milk 2 %	Brownie	Fortified Sugar Free Beverage
		Fortified Sugar Free Teá	
WEDNESDAY	Oatmeal	Beef and Bean Burrito	Meat and Vegetable Stew
	Creamed Meat Gravy	Alternate - Cheese Quesadilla	Rice
	Fried Potatoes	Spanish Rice	Cabbage
2	Biscuit	Beans	Onion
10	Fruit	Salsa	Combread
	Margarine	Lettuce	Salad
1	Sugar	Dressing	Dressing
	Coffee	Cheese	Margarine
	Milk 2 %	Peanut Butter Cake	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	i onined obgar i ree beverage
THURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	Alternate - Chicken Patty	Rice
	Jelly	On Bun	Pinto Beans
	•		
$\sim$	Ketchup	Ranch Beans	Salsa
	Biscuit	Oven Fries	Shredded Lettuce
	Margarine	Green Beans	Shredded Cheese
<b>\</b>	Sugar	Shredded Lettuce / Onion	* Tortillas
	Coffee	Salad Dressing	Applesauce Cake
	Milk 2 %	Ketchup	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
FRIDAY	Cinnamon Oatmeal	Chicken Nuggets	Chili Mac
	Pancakes	Alternate - Chicken	Beans
11	Syrup	Beans	Squash w/ Tomato & Onions
	Breakfast Sausage	Carrots	Dinner Roll
	Margarine	Rice	Margarine
1	Sugar	Bread	Brownie
·	Milk 2 %	Margarine /	
	Coffee	Cake	Fortified Sugar Free Beverage
• 8		Care Fortified Sugar Free Tea	
SATURDAY	Farina		
		Turkey Ham and Cheese	Chicken Leg Quarter
$( \land$	Eggs	Alternate - Grilled Cheese Sandwich	Potatoes Augratin
くろう	Cream Gravy	Macaroni Salad	Mixed Vegetables
$\langle \langle   \rangle / \rangle$	Breakfast Sausage	Vegetarian Beans	Beans
<i>۱</i> ۲ ۲	Biscuit or Tortilla	Lettuce / Onion	Dinner Roll
1	Margarine	Mustard / Mayo	Margarine
	Sugar	Bread	Salad
	Coffee	Fruit	Dressing
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
SUNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
11	Eggs	Alternate - Buttered Pasta	Potato Salad
	Diced Potatoes	Green Beans	Colesiaw
$\Lambda^{*} U$	Salsa	Beans	Lettuce
11	Tortilla	Green Salad	Onion
• \	Coffee Cake	Dressing	Bread
	Sugar	-	
	-	Roll	Cake
	Coffee	Margarine	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	

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

**300** 

Corporate Manager Food Service Menu Systems/Dietitian



Cycle 5 Date:	7/24/22	SUN	NDA'	Y	]	Fime: 2	2345	ĀM T	lime:  2	BID (	PM	
Shift Chec	klist	A	М	P	M		ments				$\nearrow$	
		No	Yes	No	Ye	s						
All areas secure, no evide			X		1.1.1							
Workers reported to work	k, no open sores,		X		V							
fever, cough, shortness			X		V							
no skin infection, an			X		1							
Kitchen is in good genera	appearance		X		V							
All kitchen equipment op	erational & clean		X	V		DH	OT Can	It Plug	BROK	en!		
All tools and sharps inver			X		1	P		U		<u></u>		
All areas secure, lights ou	it, exits locked	1	1		V							
PRODUCTION SHEET	Menu Items	cream	scrm	Bk	tort	salsa	cake	sugar	coffe	milk	Bran	PB
		rice	egg	saus	-ills				e		flks	
Breakfast	Temperatures	200	182	182	TAT	AT	BT	BT	AT	10	AT	BT
	Menu Items	turkey	pota	cole	lett	onion	mayo	bread	chees	tea	fruit	ru
		bologna		slaw			must	oreau	e	lou	nun	1
Lunch	Temperatures	37	38	38	38	38	RT	PTT	38	RT	BI	
	Menu Items	Red	Polis	rice	hom	salad	dress	tort	drink	cake	Beef	frt
		beans	sausg		iny		-ing	-illa		June	patty	151
Dinner	Temperatures	175.	1526	172.5	168.1	40	PT	2T	21	PT	1751	PT
DISH MACHINE			Te	mpera	ture	Wash		Rinse		If Ne		01
Temperature according to manufac				Breakfa		165		180				
and chemical agent used in Final R	inse			Lunch		16		180		-	the state of the s	
				Dinne	r	15		18	5			
POT and PAN SINK			Ter	npera	ture	Wash 1		Rinse 1		Sanitizer-200ppm		
Final Rinse Temps determined by c	hemical agent used			Breakfa		118		Ille		and the second sec	0000	-
				Lunch		118		(15	-		oppn	
				Dinner		115		120		200	DAD	1
<b>FREEZER and WALK-I</b>	N	Ten	nperat	nre		Freezer	0	Walk-in		all	Walk-i	THE OWNER WHEN
				ui e		or below		35-40 F		$\Theta$	35 - 40	
Record tomogrations English	1 1177 11 1									~		
Record temperatures, Freez Record temperatures, Freez	er and Walk-ins			A		13.9		37	t	え	38.	5
	ORY				M	129	(	37.6		Ð	37.	2
STORAGE		Temper	ature	45-80		Spice R	oom	Store R	m			
Record temperatures Dry S	torage Areas			Al	м	109		69				~
Record temperatures, Dry S	Storage Areas			PN		69 7(		ŦÓ				
Hot- Water Temps in sink	x	AM	[	PN				10		-		
		119		120								_
0										· · ·		1

Signature, Cook Supervisor (AM) FOOD SERVICE MANAGER FOOD SERVICE MANAGER DATE

Signature, Cook Supervisor (PM)

122



Shift Check	klist'	A	М	P			B45 ments			200	PM	
		No	Yes	No	Yes		mems					
All areas secure, no evide	ence of theft	110	V		102	5						
Workers reported to work	, no open sores.		N		-0	1						
fever, cough, shortness	of breath, chills,		$\mathbf{\hat{v}}$		L	1						
no skin infection, and	d no diarrhea	1	2		5							1
Kitchen is in good general	l appearance	-	8		X							
All kitchen equipment ope	erational & clean		S		10	1						
All tools and sharps inven	toried		2	-	J.							
All areas secure, lights out	t, exits locked		X		10							
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	T- ham	jelly	cinn roll	bis- cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	192	178	178	BT	RT				1	202	12-
	Menu Items	ckn	Pinto	gr	lett	pota	RT	38 bun	RT	RT	38	K1
		patty	beans		iott	salad	onion	Dun	grill chees	tea	brea d	
Lunch	Temperatures	198	200	195	38	38	38	pT		RT		
	Menu Items	Salis	pota	cabb	mix	roll	marg	cake	<u>163</u> drink	brea	RT	DD
		steak	•	-age	veg	ion	marg	Care	urmk	d	jelly	PB
Dinner	Temperatures	16g	178	175	170	RT	40	AT	RT	AT	D-	AT
DISH MACHINE		1		npera		Wash	the second se	Rinse.	1901	If Ne	111	1/1
Temperature according to manufacture				Breakfa		16		180		II Ive	eded	
and chemical agent used in Final Rin	bse	1		Lunch		168		182			7	
					Dinner		159		40			
POT and PAN SINK			Ten	perature		Wash 110 F		184 Rinse 110 F		Sanitizer-200pj		0.00
Final Rinse Temps determined by ch	nemical agent used			reakfa		118		114		200ppn		
5				Lunch			118			200	11	
			]	Dinner			1/9			~	11	
FREEZER and WALK-IN	N	Ter	nperat	ure	$\rightarrow$	Freezer 0		Walk-in		200'14		1
		~ • •		ure		or below		35-40 F			Walk-ii 35 - 40	
Record temperatures, Freeze	er and Walk-ins			Al	Л	11.4		25 0				
Record temperatures, Freeze	er and Walk-ins			PI				35.8			30.7	
		Temper	ature			-13.7 Spice R		Store R			10.3	)
STORAGE		- smpor		-9-00		opice N		SUTE KI	u			
ecord temperatures Dry Storage Areas				AN	A	69		109				
ecord temperatures, Dry Storage Areas				PM		69		62				
ot- Water Temps in sink		AM	ſ	PM				- 0				
		118		121	_							

Signature, Cook Supervisor (AM)

7-23-22 7/25/22 FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)



Shift Chec	klist	A	М	P		Time: (	ments		ime:	2010		
		No	Yes	No	Yes		ments					
All areas secure, no evid	ence of theft		X		100							
Workers reported to work	k, no open sores		6		V	1			-			
fever, cough, shortness	of breath, chills.		X	1	12	1						
no skin infection, an		1	R	-	1							
Kitchen is in good genera	al appearance		5		X							
All kitchen equipment operational & clean			X		S							
All tools and sharps inventoried		1	1 S		1							
All areas secure, lights ou	it, exits locked	1			15							
PRODUCTION SHEET Menu Items		cereal	gravy	grill pota	bis- cuit	fruit	marg	sugar	coffe e	milk	eggs	PB
Breakfast	Temperatures	RT	151	150	R-t	RT	RT	er	RT	38	39	2-
	Menu Items	Ck stir fry	rice	corn	peas		marg	pudd -ing	chees	tea	fruit	F I
Lunch	Temperatures	187	193	1751	75	RT	38	38	30	RT	RÍ	
	Menu Items	tuna salad	grill poto	Pinto beans	cole	ketch -up	bread	drink	egg salad	10		s
Dinner	Temperatures	40	168	139	40	AT	AT	AT	30			
DISH MACHINE		,		npera		Wash		Rinse		If Ne	boba	
Temperature according to manufac				Breakfa		154			0		cueu	
and chemical agent used in Final R	inse			Lunch		15	5		0			
				Dinner		154		124				
POT and PAN SINK			Ter	nperat	ture	Wash 110 F		Rinse 110 F		Sanitizer-200pp		n
Final Rinse Temps determined by c	hemical agent used			-	eakfast		1.		3	2000		
				Lunch			· liO		2	1.0.000		
				Dinner			1-2131		2	20020		
FREEZER and WALK-I	N	Ter	nperat	ure	_	Freezer		Walk-in	$\sim$	~~~	Walk-ir	
			p			or below		35-40 F			35 - 40	
Record temperatures, Freez	ron and Walls inc				-			- 11				
Record temperatures, Freez	ver and Walk-ins			A		- 13.4		39.9			36.1	
	ORY	Tommer			M	- 9.		312	>		387	
STORAGE		Temper	ature	43-80		Spice R	oom	Store R	m			
Record temperatures Dry S				Al	M	68		68				
Record temperatures, Dry S				PN	Λ	63		63				
Hot- Water Temps in sinl	<	AM		PN								
		1/3		12	D							

Signature, Cook Supervisor (AM)

25/22 DATE

22 Signature, Cook Supervisor (PM)

NF-6-2-20

FOOD SERVICE MANAGER



Cycle 5 Date:	72126	THU	JRSD	AY	5	lime:	0345	AM	Time:	320	PM	
Shift Chec	klist	A	Μ	P			nments		C	100		
		No	Yes	No	Yes							
All areas secure, no evide			X									
Workers reported to work	k, no open sores,		X		X							
fever, cough, shortness	of breath, chills,		X		×							
no skin infection, an			X		X							
Kitchen is in good genera			X		Y							
All kitchen equipment operational & clear			X		X							
All tools and sharps inventoried			X		7							
All areas secure, lights ou	the second se		X		Y							
PRODUCTION SHEET	Menu Items	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	195	155.2	RT	196.2	AT	38	RI	BT	38	38	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean		salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	190	190	194	185	PTT	RT	38	BIT	R+	BT	BT
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
Dinner	Temperatures	40	40	LO	BT	AT	40	RT	<b>RT</b>	40	170	RT
DISH MACHINE			the second division of	npera			1 150+	Rinse		If Ne		141
Temperature according to manufac		B		Breakfa		165		182			cucu	
and chemical agent used in Final R	inse			Lunch		168		180				-
				Dinner		165		1-85		-		
POT and PAN SINK						Wash 110 F		Rinse 110 F		Sanitizer-200ppr		ppm
Final Rinse Temps determined by c	chemical agent used			reakfast		120		118			ppn	
				Lunch			120			200		2
				Dinner		121		117		20	1	m
FREEZER and WALK-I	N	Ter	nperat	ure		Freezer or belo	-	Walk-in 35-40 F			Walk 35 – 4	in
Record temperatures, Freez	zer and Walk-ins			A	м	-15	0	37.	,			
Record temperatures, Freez	zer and Walk-ins				M -	Contract of the	.7	38	and the second se		58	
	DRY	Temper	ature			Spice I		Store R			39.	0
Record temperatures Dry S	torage Areas			Al	мt	65	1	69				
Record temperatures, Dry S	Storage Areas			PN		6	2	69				
Hot- Water Temps in sinl		AN	1	PN		0		0				
<b>F</b>		118		12								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

122 DATE

7-21-22

oll,

Signature, Cook Supervisor (PM)



Shift Chec	cklist	A	M	PI		lime: O	ments					
		No	Yes	No	Yes							
All areas secure, no evid			X		1							
Workers reported to wor	k, no open sores,		×		X							
fever, cough, shortness	of breath, chills,		×		X							
no skin infection, ar	nd no diarrhea		X		5			_				
Kitchen is in good genera	al appearance		X		S	1						_
All kitchen equipment operational & clean			'x		4	1						-
All tools and sharps inve	ntoried		x		X						Sec. 20	
All areas secure, lights or	ut, exits locked	0 0 0 00			Ý							
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis- cuit	marg	sugar	coffe e	milk	fruit	chee se	
Breakfast	Temperatures	192	176	150	RT	14	RT		1	07		-
	Menu Items	Tahitia chicken	rice	gr beans	salad	40 Pinto bean	dress -ing	Corn bread	16 marg	tea	40 dice	frt
Lunch	Temperatures	180	177	119		in the second			.8.2	Ø-1	ck	
	Menu Items	Ck leg	grat	mix	46 roll	180 beans	P-T cake	<u>е</u> т marg	AO Egg	&T drnk	195 fruit	P S
Dinner	Temperatures	195	pota	veg	0	19/-		r .	salad			
DISH MACHINE		17.5	175	175	RT	185	RT	40	38	RI	RT	
Temperature according to manufac	furer's specifications			mpera		Wash		Rinse		If Ne	eded	
nd chemical agent used in Final R				Breakfa		153		18	<b></b>	e.1095		
				Lunch		154	2	181	7			
POT and PAN SINK				Dinner		156						
inal Rinse Temps determined by	chemical goant word			perature		Wash 110 F		Rinse 110 F		Sanitizer-200pp		pm
the time temps determined by	enemical agent used				reakfast		120		1	ZOCARM		
				Lunch		123		12.4		ROUMBM		
				Dinner		120		12	i i	200 Rom		
REEZER and WALK-	IN	Ten	nperat	ture			Freezer 0 or below				Walk-ii 35 - 40	
Record temperatures, Free	zer and Walk-ins			A	M	-10	17	21	0		500	<u></u>
ecord temperatures, Free	zer and Walk-ins				M	-13.0	1	36.	7		34	4_
DRY TORAGE		Temper	ature		-	Spice R	oom	Store R			310	t
ecord temperatures Dry S	Storage Areas			Al	M	1-7		00	1			_
					69		69					
ecord temperatures. Drv	Storage Areas		PM									
ecord temperatures, Dry a lot- Water Temps in sin		AM	1	PN		61		00				

Signature Cook Supervisor (AM)

FOOD SERVICE MANAGER

7/25/22 DATE

Signature, Cook Supervisor (PM)



Cycle 5 Date:		MO	NDAY	7	Tin	ne: 03	- 40 А	M Tir	ne: 180		M		
Shift Check	dist	A	М	PN			ments						
		No	Yes	No	Yes	5							
All areas secure, no evide			X										
Workers reported to work	, no open sores,		X	9	1				1				
fever, cough, shortness			X	1	V								
no skin infection, and			X	12	- 1	1							
Kitchen is in good general			X	A	/					al.			
All kitchen equipment ope			X			$(1)_{1}$	tor C	OUT N	lot w	oppu	ng		
All tools and sharps inven			X	A.	V		P	ug	DVOKE	en ~	5		
All areas secure, lights out	the second se				V			J					
PRODUCTION SHEET	Menu Items	oat – meal	scrm eggs		Jelly	bis- cuit	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	175	183		RT	RT	37	RT	DT	36	Ø	Pet	
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin- ach	fruit	brea d	tea		
Lunch	Temperatures	1721	(93	1918	40	VI	KT	178	VT	VI	RI		
	Menu Items	T Ham Mac	peas	beans	car rots	marg	corn bread	cake	drink	Mac chees	fruit	salad	
Dinner	Temperatures	1977.8	193.	77.8	78,	40	DI	72T	DI	170.11	27	40	
DI				npera	ture		150+	Rinsel	180+	If Ne	-		
Temperature according to manufact				reakfa			7	181			7		
and chemical agent used in Final Ri	nse			Lunch		191	56 170						
			-	Dinner		15	5	181	0				
POT and PAN SINK			Ten	nperat	ure	Wash 1	10 F	Rinse 11	10 F	Sanitiz	nitizer-200ppm		
Final Rinse Temps determined by cl	nemical agent used		В	reakfa	st	125		124	1				
				Lunch	Junch		123		)	200000			
	and a second		]	Dinner		110		123		200	65	N.	
FREEZER and WALK-II	N	Ten	nperat	ure		Freezer 0		Walk-in	V	Valk-	TP		
						or below	w	35-40 F	iı	n		10	
									3 F	5-40			
Record temperatures, Freez	er and Walk-ins			A	и	-10	).(	37.		38.6			
Record temperatures, Freez				P		-14		30.	5	38.3			
	RY	Temper	ature			Spice I	Room	Store R		1.1			
STORAGE		•				1							
	ecord temperatures Dry Storage Areas AM / 8 6				68								
ecord temperatures, Dry Storage Areas				PN	1	6	1	69					
Hot- Water Temps in sink	AM	1	PM	1									
		126		115									
_ \	2 11	18/22	2				R	eyad					
Signature, Cook Supervisor (Al		7			Sigr	nature, C	oo Supe	rvisor (PN	(Iv				

7/19/22 DATE

NF-6-2-20

FOOD SERVICE MANAGER

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Shift Chec	klist	Δ	M	PN	the second s	ime: C	ments				the second s	
		No	Yes	No	Yes		ments					
All areas secure, no evid	ence of theft	×	105		105		- 1				A.L	
Workers reported to work		- 2-	×	-	V	LICAC	ITOF	CLOSE	- t- d(	1-102	<u>e</u>	pri
fever, cough, shortness			X		V							
no skin infection, an			1 ô		V							
Kitchen is in good genera			X									
All kitchen equipment op			X	X	Ó							
All tools and sharps inver	ntoried		X		V	TION	Cart	NOT Y	VORC	114		
All areas secure, lights ou		1	~		/					-		
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T- ham	fruit	marg	sugar	coffe e	milk	PB	-140,000
Breakfast	Temperatures	121	192	RT	167	PT	40	PT	RT	40	PT	-control
	Menu Items	fidelo	meat sauce	car rots	dres- sing		garl bread	cake	-sauce- Pasta	tea	chee se	bro
Lunch	Temperatures	180	180	192	27	40	RT	PT	189	127	40	27
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress -ing	roll	drink	mar g	fruit	PB
Dir •	Temperatures	1861	1840	188.	1790		2T	ET	PT	40	PT	et
DIST MACHINE				mpera		Wash		Rinse		If Ne	The second second second	e
Temperature according to manufac	cturer's specifications			Breakfa		150		18			cucu	
and chemical agent used in Final R	Rinse			Lunch				18		- data a		
				Dinner		158		185				
POT and PAN SINK				nperature		Wash 110 F		Rinse 110 F		Sanitizer-200pp		nm
Final Rinse Temps determined by	chemical agent used			reakfa		123		120		200 ppm		-
				Lunch		120		12		700	PPIN	
				Dinner		115		120		200 pp		<u> </u>
FREEZER and WALK-	IN	Те	mperat	_		Freezer 0		Walk-in		an	Walk-i	
		10	npera	urc		or below		35-40 F			35 - 4(	
Record temperatures, Free	zer and Walk-ins			A	M	-12.	2	36.	7.		40.5	N
Record temperatures, Free					M	-11.	Í	37			38	
	DRY	Temper	rature			Spice R	loom	Store R			00	
Record temperatures Dry S				A	M	65		Gq				
Record temperatures, Dry	Storage Areas			PN	_	70		70				
Hot- Water Temps in sin		AN	Л	PN								
				112								

S gook Supervisor (AM) ure,

FOOD SERVICE MANAGER

7/20/22 DATE

9/22 Signature, Cook Supervisor (PM)

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#### Temperature °F

	•
A-1 A-2 A-3 A-4	71.41 71.21 70.81 71.71
B-1 B-2 B-3 B-4	71.60 72.31 -78.50 70.90
C-1 C-2 C-3 C-4	72.02 71.41 71.91 69.80
E-1 E-2	71.12 71.21
D-1	
ISOLATION	70.31
PATIENT ROOM	73.12
INTAKE/RECEIVING Tank Temp S-12 Present Value	70.51 0.00
BOILER-3 Universal Input[1]	135.73
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	74.29



Secure Services

#### Monday, July 25, 2022 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								
	A-2								
	A-3								
	A-4		102.5						
	B-1			Boiler	Pecir	c @	1040		
	B-2								
	B-3								
	B-4								
	C-1		102						
	C-2								
	C-3								
	C-4								
	D-1		101				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2								
	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: Pro Pinkonsky SIGN: tel hulbers									
Write Legibly / / / / / / / / / / / / / / / / / / /									
Name: Paul Pinkonst Date: July 25, 2022									
ROOM	542	540	538	536	534	523	522	Tub R	oom
Air:									
Water:									
emperature Taken with a Fluke Mod 52 Digital Thermometer									



## **Temperature Log** South Building

195 Aurora Detention Center

11901 East 30th Street

Aurora, CO 80010

Secure Services

## Date: Monday July 25, 2022

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	73.2			
South-B	72.3	unoccupied		
South-C	73.2	1		
South-D	72.4			
South-E	71.7			
South-F	73.5	Unoccupied		
South-G	72.8	moccypied		
South-L	74.1			
South-M	74,3			
South-N	73,7			
South-X	73.8			
South-Y	74,2			
South-Z	74,1			
South SMU	74,1	VNOCCUPIED	L	
South SMU Shower 3	69.5	Vnoccupied	d	N/A
MED ISO- Room 1	74.1	Unoccupied Unoccupied	N/A	N/A
MED ISO- Room 2	74.3	Unoccupied	N/A	N/A
MED ISO- Room 3	23.1	whoccupied	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:	Paul	Pinkonsly	SIGN: P- Pukonsy
Write Le	gibly		1

Temperature is taken with a Fluke Mod 52 Digital Thermometer