



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 Zepeda 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:

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:

1

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

Male:

153

Female:

39

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

1

ICE Detainees:

5

ICE Employees:

0

GEO Employees:

4

New Cases
this week :

Total to date since
3/30/2020:

915

1108

2

254

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:

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.

Kitchen Documents:

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

Medical:

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.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

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.

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:		CYCLE 2 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
7/18 MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Alternate - Diced Chicken Whipped Potatoes w/ Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna, Sliced Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
7/19 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Alternate - Hamburger Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
7/20 WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Alternate - Cheese Quesadilla Spanish Rice Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
7/21 THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty Alternate - Chicken Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
7/22 FRIDAY	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Alternate - Chicken Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
7/23 SATURDAY	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham and Cheese Alternate - Grilled Cheese Sandwich Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
7/24 SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Alternate - Buttered Pasta Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

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



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7/24/22 SUNDAYTime: 0345 AM Time: 1810 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	✓		① Hot Cart Plug Broken							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB	
Breakfast	Temperatures	200	182	182	182	RT	RT	RT	RT	38	RT	RT	
	Menu Items	turkey bologna	pota salad	cole slaw	lett	onion	mayo must	bread	chees e	tea	fruit		
Lunch	Temperatures	37	38	38	38	38	RT	RT	38	RT	RT	—	
	Menu Items	Red beans	Polis saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt	
Dinner	Temperatures	175.1	152.6	172.5	168.1	40	RT	RT	RT	RT	175.1	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		180		—			
		Lunch				168		182		—			
		Dinner				155		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				118		116		200ppm			
		Lunch				118		115		200ppm			
		Dinner				115		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-13.9		37		38.5			
Record temperatures, Freezer and Walk-ins		PM				-12.9		37.6		37.2			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				69		69					
Record temperatures, Dry Storage Areas		PM				70		70					
Hot- Water Temps in sink		AM		PM									
		118		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7/23/22 **SATURDAY** Time: 0845 AM Time: 1800 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 egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt	
Breakfast	Temperatures	192	178	178	RT	RT	RT	38	RT	RT	38	RT	
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	bread	—	
Lunch	Temperatures	198	200	195	38	38	38	RT	163	RT	RT	—	
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	bread	jelly	PB	
Dinner	Temperatures	169	178	175	170	RT	46	RT	RT	RT	RT	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		165		180		—					
		Lunch		168		182		—					
		Dinner		159		184		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		118		116		200ppm					
		Lunch		118		118		200ppm					
		Dinner		119		118		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		-11.4		35.8		38.7					
Record temperatures, Freezer and Walk-ins		PM		-13.7		36.0		38.3					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		69		69							
Record temperatures, Dry Storage Areas		PM		89		88							
Hot- Water Temps in sink		AM		PM									
		118		126									

[Signature]
Signature, Cook Supervisor (AM)

7-23-22

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

7/25/22
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7/22/22 FRIDAY

Time: 0345 AM Time: 1830 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	cereal	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB	
Breakfast	Temperatures	RT	157	150	RT	RT	RT	RT	RT	38	39	RT	
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit		
Lunch	Temperatures	187	193	175	175	RT	38	38	38	RT	RT		
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s	
Dinner	Temperatures	40	168	189	40	RT	RT	RT	30				
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154		180		-			
and chemical agent used in Final Rinse		Lunch				150		180		-			
		Dinner				154		184		-			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				180		180		200ppm			
		Lunch				110		110		200ppm			
		Dinner				131		122		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				-13.4		39.9		36.1			
Record temperatures, Freezer and Walk-ins		PM				-9.9		31.8		38.7			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		113		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7/21/22 THURSDAY Time: 0345 AM Time: 1830 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	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit	
Breakfast	Temperatures	195	155.2	RT	196.2	RT	38	RT	RT	38	38	RT	
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit	
Lunch	Temperatures	190	190	194	185	PTC	RT	38	RT	RT	RT	RT	
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit	
Dinner	Temperatures	40	40	40	RT	AT	40	RT	RT	40	170	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				165		182		—			
and chemical agent used in Final Rinse		Lunch				168		180		—			
		Dinner				165		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		118		200ppm			
		Lunch				120		117		200ppm			
		Dinner				121		118		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				-15.9		37.6		38.7			
Record temperatures, Freezer and Walk-ins		PM				-13.7		38.5		39.0			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		69					
Record temperatures, Dry Storage Areas		PM				69		69					
Hot- Water Temps in sink		AM		PM									
		118		120									

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Signature, Cook Supervisor (AM)

7-21-22

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Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7/25/22



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-20-22 Wednesday

Time: 0310 AM Time: 800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se		
Breakfast	Temperatures	192	176	150	RT	40	RT	RT	40	RT	40		
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt	
Lunch	Temperatures	180	177	179	40	180	RT	RT	40	RT	195	RT	
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s	
Dinner	Temperatures	195	176	175	RT	185	RT	40	38	RT	RT		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		181		—			
and chemical agent used in Final Rinse		Lunch				156		181		—			
		Dinner				156		181		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		121		200ppm			
		Lunch				123		124		200ppm			
		Dinner				120		121		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				-13.9		36.9		39.9			
Record temperatures, Freezer and Walk-ins		PM				-9.2		36.0		37.4			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		AM				67		69					
Record temperatures Dry Storage Areas		PM				69		68					
Hot- Water Temps in sink		AM		PM									
		170		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7/25/22

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7/18/22 **MONDAY** Time: 0340 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X														
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X														
Kitchen is in good general appearance			X														
All kitchen equipment operational & clean			X														
All tools and sharps inventoried			X														
All areas secure, lights out, exits locked																	
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit					
Breakfast	Temperatures	175	183		RT	RT	37	RT	RT	36	RT	RT					
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	brea d	tea						
Lunch	Temperatures	177	193	198	40	RT	RT	178	RT	RT	RT						
	Menu Items	T Ham Mac	peas	beans	carrots	marg	corn bread	cake	drink	Mac chees	fruit	salad					
Dinner	Temperatures	197.8	193.1	177.8	178	40	RT	RT	RT	170.1	RT	40					
DI. MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				157		181		—							
		Lunch				156		180		—							
		Dinner				155		186		—							
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				125		124		200ppm							
		Lunch				123		123		200ppm							
		Dinner				110		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				-10.6		37.4		38.6							
Record temperatures, Freezer and Walk-ins		PM				-14.1		38.0		38.3							
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM				68		68									
Record temperatures, Dry Storage Areas		PM				69		69									
Hot- Water Temps in sink		AM		PM													
		126		115													

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

7/18/22

7/19/22
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 5 **Date:** 7-19-22

Tuesday

Time: 0300 AM **Time:** 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft		X				Janitor closet door left open							
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	✓	HOT Cart Not Working							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB		
Breakfast	Temperatures	127	192	127	167	127	40	127	127	40	127		
	Menu Items	fidelo	meat sauce	car rots	dres-sing	salad	garl bread	cake	sauce Pasta	tea	chee se	brd	
Lunch	Temperatures	180	180	192	127	40	127	127	189	127	40	127	
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB	
Dir	Temperatures	186.1	184.0	188.0	179.0	40	127	127	127	40	127	127	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				156		182		—			
and chemical agent used in Final Rinse		Lunch				158		184		—			
		Dinner				155		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				123		120		200ppm			
		Lunch				120		121		200ppm			
		Dinner				115		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-12.3		36.7		40.3			
Record temperatures, Freezer and Walk-ins		PM				-11.1		37.1		38.1			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				65		69					
Record temperatures, Dry Storage Areas		PM				70		70					
Hot- Water Temps in sink		AM		PM									
		120		115									

[Signature]
 Signature, Cook Supervisor (AM)

[Signature] 7/19/22
 Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7/20/22

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

7/25/2022
8:00:34 AM BCU

**Temperature
°F**

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



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 Room @ 104°					
	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

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Paul Pinkensky

Write Legibly

Medical Showers Temperature Log

Name:

Paul Pinkensky

Date:

July 25, 2022

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

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log South Building

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

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			
	South-D	72.4			
	South-E	71.7			
	South-F	73.5	unoccupied		
	South-G	72.8	unoccupied		
	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	68.8	unoccupied		
	South SMU Shower 3	69.5	unoccupied		N/A
	MED ISO- Room 1	74.1	unoccupied	N/A	N/A
	MED ISO- Room 2	74.3	unoccupied	N/A	N/A
	MED ISO- Room 3	73.1	unoccupied	N/A	N/A
	MEDICAL	N/A	N/A		

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Temperature is taken with a Fluke Mod 52 Digital Thermometer