

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	13 DAY	October	2023 YEAR
Requested by:	Alejandra Zepec		rict Operations Coordinator
Transmitted by:	ICE Denver Field	d Office Execut	ive Review Unit
Were electronic files sent	_		POSITION
Yes ✓	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/quar	•	
How many people were	_	_	
Number of people most re	ecently formally c	ountea in the j	acility: 852
How many people forma Female: 26 Male: 826 Nonbinary: 0 Prefer not to say:		nis facility iden	itify as the following gender?



How many people formally counted in this facility identify as transgender? Number of people that identify as transgender: 6	ONGRE
How many people were brought into the facility this week?	
Number of people brought into the facility this week: 226	
How many people have left the facility this week?	
Number of people who left the facility this week: 223	
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: 224	
<i>Male:</i> 199	
Female: 25 New Cases Total to date	sinco
CONFIRMED COVID-19 CASES: New Cases Total to date this week: 3/30/202	
Individuals Housed in GEO Facility: 0 915	
ICE Detainees: 0 1611	
ICE Employees: 0	
GEO Employees: 2 319	
DOCUMENTS RECIEVED:	
Daily Kitchen Opening and Closing Checklists:	
Yes 🗸 No 🗌	
Dath. Farada Duadh attau Camia Daganda.	
Daily Foods Production Service Records: Yes Very No	
Daily Foods Production Service Records: Yes No Temperature Logs:	
Yes 🗸 No 🗌	
Yes ✓ No ☐ Temperature Logs: Yes ✓ No ☐ Law and Leisure Library Logs:	
Yes ✓ No ☐ Temperature Logs: Yes ✓ No ☐	

^{*}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 10/11/23. Inaccurate information was shared on 10/12/23 and the correct information was shared on 11/9/23.

The population counts are current as of 10/11/23.

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 10/11/23.

No change in staffing level.

Kitchen Documents:

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

<u>Law Library</u>:

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

Dates:	10/05-10/	07	
North		Annex	
A1	18	Α	0
A2	55	В	2
A3	31	С	9
A4	0	D	3
B1	3	E	6
B2	13	F	0
B3	13	G	0
B4	4	L	0
C1	14	M	8
C2	1	N	3
C3	0	X	8
C4	12	Υ	9
E1	0	Z	6
E2	1	RHU	0
D1	0		
D2	1		

Nationalities	were not provided o	n the report fron	n our liaision.	
<u>emperature</u> .ogs provide	<u>Checks</u> : d, see attached docu	ments.		
GEO staff. Th Official COVI	y, there were no nev ey reported no new	case among ICE o E Detainees unde	E Staff and two (2) nev detainees and other G er COVID-19 Monitorin :3.	EO detainees.
			ry" & "GEO Staff" are ve the office on 10/10/23	-



Shift Check	klist	AN	Λ	PN	1	Com	ments					
44 8 3 8 3 4 4 5 7 10 7 10 7 10 7 10 7 10 7 10 7 10 7		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		χ									
Workers reported to work			X		Y							
fever, cough, shortness	of breath, chills,		X		X							
no skin infection, an			X		¥				-			
Kitchen is in good general appearance			X		7							·
All kitchen equipment op			X		X					_		
All tools and sharps inver			X		7							
All areas secure, lights ou			X		~	L	т		CC	milk	DD	fruit
PRODUCTION SHEET	Menu Items	Oat meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	miik	PB	
Breakfast	Temperatures	180.1	1623	151	Rt	Rt	35	Rt	Rt	35	Rt	RIF
Prodries	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn	-	fruit
Lunch	Temperatures	1710	1510		1758	DT	170.1	PT.	P.7	171.0		38
<u>L.uncii</u>	Menu Items	Beef patty	bun	hash brown	cole slaw	letiuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	176	RT	168	38	38	38	RI	BI	BT	BI	RI_
DISH MACHINE	A STATE OF THE PARTY OF THE PAR	Temperature		Wash 150+		Rinse180+		If Needed				
Temperature according to manufa	cturer's specifications	1		Breakfast		160		158		100 -to		
and chemical agent used in Final I	Rince			Lunch		152		122		low		
	5. 50 28.		=	Dinne	r	155		126		Lian- 80		
POT and PAN SINK			Te	mpera	ture	Wash		Rinse l		Sanitiz	000	
Final Rinse Temps determined by	chemical agentused is]	Breakfa	ast	11	^		3	2	00,00	m_
				Luncl	1	110		- 14	2		o'p	M_
				Dinne	r	112	2	11	3	20	(State and High as 2	m
FREEZER and WALK-		Te	mpera	ture		Freeze or bel		Walk-i 35-40 l	F		Walk 35	40 F
Record temperatures, Fre	ezer and Walk-ins		3112		M	-1.1		37.			39	
Record temperatures, Freezer and Walk-ins					PM	-3		3-8			39	
DRY		Tempe	ratur	45-8)	Spice	Room	Store	Rm			
STORAGE		1					15					
Record temperatures Dry Storage Areas		D			M		0	60				
Record temperatures, Dry					M	6	0	60	2			
Hot- Water Temps in sink		A	M		M							T-7115-5
	111	3.5_	111		1		Ì					

Signature Cook Supervisor (AM)

DATE DATE

Signature, Cook Supervisor (PM)

FODD SERVICE MANAGER



Cycle 3 D	ate: 10	8-73	Sun	day		Ti	ime: 032	OO A	M T	ime: 17	45	PM	a section of the
V The same of the	ft Check		Al	M	PN	1	Comm	nents					
			No	Yes	No	Yes							
All areas secure, n	o evider	nce of theft		Υ									
Workers reported	to work.	no open sores,		Υ		Y							
fever, cough, sho	ortness o	f breath, chills,		X		4							
no skin infect	tion, and	no diarrhea		X		4_				14			
Kitchen is in good	general	appearance		×		7-					~~~		
All kitchen equipm	nent ope	rational & clean		Χ		7							
All tools and sharp	s invent	oried		Χ		4,							
All areas secure, li	, exits locked		X		7_	L			1		bran	bre	
PRODUCTION SH	HEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	fiks	ad
D 10-4		Temperatures	R+	140	160	Rt	Rt	24	RA	R+	3ê.7	Rt	Rt
Breakfast		Menu Items	ckn salad	pota salad	Carro	lett	green beans	onion	bread	tea	PB	salad	frui t
		T		38.7		379	67.0	37.6	12.1	PT	RT	32.3	RT
Lunch		Temperatures Menu Items	30. \ Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit	
			Sicak	1/6	101.	171	100	7)-5	RT	RT	37	RT.	
Dinner		Temperatures	111	169	184	174	110	150	Rinse	CANADA STATE OF THE PARTY	If No	CONTRACTOR .	
DISH MACHINE	C		Temperature				Wash 150+		160		Low Temp		i'
Temperature according to	o manufaci	urer's specifications	Breakfast		157		162		LOW TEN				
and chemical agent used	in Final R	ase			Lunch		107		163		win ler		
			E		Dinne	Married and and	1 2 Week 1	1.5 Wash 110 F		10 F	Sanitizer-200p		
POT and PAN SI	NK	/			mpera			101	Rinse 110 F		20000m		· F · · · ·
Final Rinse Temps deter	mined by c	hemical agent used		I	Breakfa		111		110		00	PA	
					Lunch		110			-	0.5	1 100 1	1
					Dinne	r	110	Aller I Land	113	,, <u></u>	20h	Walk-	
FREEZER and W	VALK-I	N	Те	mpera	ture		Freezer or belov		Walk-ii 35-40 I			35 – 4	
Record temperature	es, Free	zer and Walk-ins				M	-0.0		38			34	
Record temperature	es, Free	zer and Walk-ins				PM_	-4.		Store I			39	φ
DRY		Tempe	rature	45-80		Spice F	coom	Store	CIN				
Record temperatures Dry Storage Areas			-		A	M	la)	60			ļ	
Record temperatures, Dry Storage Areas					P	M	50		60			 	
Hot- Water Temps in sink		A	M	P	M								
mot- water 1 emp	19 111 9111	^		79	TIL						40 march - 21		
			- / / /		75.0	de an al		.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	11				

DOD SERVICE MAINTAGE

gnature, Cook Supervisor (AM)

DATE



Cycle 3 Date: /	0.7.23	Satu	rday		Tiı	me: 04	(00) A	M Tiı	me:185	0 (P	M	
Shift Check	klist	AN	1	PN	1	Comn	nents					
A SERVICE TO THE TOTAL STATE SECURITIES AND ADDRESS OF THE PROPERTY OF THE PRO	THE PARTY OF THE P	No	Yes	No	Yeş		·.					
All areas secure, no evide	nce of theft		X		1/							
Workers reported to work	, no open sores,		X		1/							
fever, cough, shortness	of breath, chills,		X		1							
no skin infection, and	d no diarrhea		X		0							
Kitchen is in good genera	l appearance		X		0/							
All kitchen equipment op	erational & clean		X,		-/							
All tools and sharps inventoried			X.,									
All areas secure, lights ou	it, exits locked	生的最初	湿湿.			<u> </u>			coffee	milk	chee	Diet
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	corree		se	jelly
The state of	Temperatures	1833	1676	1661	178	RT	76.8	Rt	Bt	358	35	Ri
Breakfast	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett
The state of the s	Temperatures	40	370	40	21	21	RT	27	OT	165.1	40	40
Lunch	Menu Items	meat balls	mix veg	rice	dress -ing	0~0	ketch up	marg	drink	roll	patty	frui t
Dinner	Temperatures	180	85	182_	RT	40	RI	40	KI	KL	1XZ	40
DISH MACHINE	The state of the s		Ťe	mpera	ture	Wash		Rinse	180+	If Ne		
Temperature according to manufac	cturer's specifications			Breakfast		~ 15= 1455		120		low ten		0
and chemical agent used in Final F	Rinse			Lunch		15Le		135		butery		0
				Dinner		155		166		lowten		
POT and PAN SINK	THE RESERVE THE PARTY OF THE PA		Te	mperature		Wash 110 F		Rinse 110 F		Sanitizer-200p		
Fir A Rense Temps determined by	chemical neuritused		I	Breakfast		115		114		20	000	m
				Lunc	h	112,		115	,			
				Dinne	r	114	4	111	<u></u>	200	OPPN	Accesses the later of the later
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or belo		Walk-i 35-40 l			Walk- 35 – 4	
Service Control of the Control of th	<u> </u>				AM	3.	2	36	T		360	7
Record temperatures, Free	ezer and Walk-ins				MPM			36	2		77	2
Record temperatures, Free	ezer and Walk-ins	TST				Spice 3		Store	Rm		31	
	DRY	Tempe	rature	43-6	U	Divice !	L COOTI					
STORAGE Dry	Storage Areas			F	λM	109		70				
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas					PM	6		60				
Record temperatures, Dry	okulano Alicas	A.	<u>—</u> —		M		,	7				
Hot-Water Temps in sir	1K	115		121								
					0		1	ENO!	3			

Signature, Cook Spervisor (AM)

10-8-23



Cycle 3 Date: /	5-6-23	Frid		T 53		Comn	(00) A	LIVI I	inic.	30	141	
Shift Check	klist	Al		PN	_	Comi	neats					
B ORIE & BET CAN ADDRESS OF THE PROPERTY OF TH		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X	K1541								
Workers reported to work	k, no open sores,	ļ	X		7							
fever, cough, shortness	of breath, chills,	<u> </u>	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		7							
no skin infection, an		 	X		Y							
Kitchen is in good general appearance			~		<i>r</i>		-					
All kirchen equipment operational & clean			>		1							
All tools and sharps inver		-		7								
All areas secure, lights ou	it, exits locked	cereal	gravy	fried	bis-	fruit	marg	sugar	coffee	milk	PB	
PRODUCTION SHEET	Menu Items	Celeai	giavy	pota	cuit	Luiv						
Breakfast	Temperatures	PTT	1562	150	RT	MT	35.7	hT	PIT	35.7	RT	
Dicariast	Menu Items	tuna	grill	green	cole	ket-	bread	brow	tea	egg salad	fruit	
		salad	pota	bean	slaw	chup		nie	OT		18/11	
Larich	Temperatures	38	1710	1630	40	27	et.	et	et	40 chee	38.1 grd	carr
See the second s	Menu Items	Chili mac	pinto beans	corn salad	salad	dress -ing	marg	roll	drink	se	tkey	ot
Dimer	Temperatures	179	199	37	38	BI	38	BT	BI	38	179	169
DISH MACHINE	A CONTRACTOR OF THE PARTY OF TH	Temperatur		ture	Wash 150+		Rinse180+		If Needed			
Temperature according to manufa	cturer's apocifications	В		Breakfast		154		122		Jow tene		
and chemical agent used in Final I	Rinse			Lunch		156		100		Douten		
an anggine site and an anggine say an anggine say an anggine an an an an an anggine site and an anggine site a				Dinne					120		Low-ter	
POT and PAN SINK				mpera		Wash 1		Rinse		Sanitizer-200p		
ijual kinse Temps determined by	chemical agentused]	Breakfast		114		115	-		oppn	
				Luncl		110)	112		20	app	ny
				Dinne	r						11/-11-	in.
FREEZER and WALK-	-IN	Te	mpera	ture		Freezer or belo		Walk-i 35-40			Walk-	
THE DIST THE PROPERTY AND ADDRESS OF THE PROPERTY OF THE PROPE						OI DEID	YV					
The Administration of Page 1	ever and Walk-ine				M	-2,	9	38	6		38,	7
Record temperatures Free	Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins				PM	-3.	3	38	5		390	<u></u>
DRY		Tempe	erature	45-80)	Spice	Room	Store	Rm			
NTORAGE		į.									-	
Record temperatures Dry Storage Areas					M	60		70				
Record temperatures, Dry	Storage Areas				M	69		70				
Hot-Water Temps in sin			M	P	M							
ELVE TO WOOL E WALL TO THE	115.	3								l	-	

Signature, Cool Sapervisor (AM)

DATE



Time: X30 PM Time: 0322 AM Thursday Cycle 3 Date: 10-5-23 PM Comments AM Shift Checklist No Yes Yes No 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 Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried X All areas secure, lights out, exits locked coffee Bran mar milk egg fruit sugar coff bk cream PRODUCTION SHEET Menu Items flk g cake rice saus 35 Rt 357 35 RI 181.3 152.1 RH RX 2+ Temperatures Breakfast appl chee tea corn salad marg salsa dress pinto Menu Items Ench span bread -ing crsp rice bean casser 40 OT OT 38 38 40 1990 186.6 70.1 DT Temperatures Lunch cele drink ckn carr Tort BUL refri salsa Menu Items fajita onion rγ ot -illa pepp bean pola, RT 165 189 AT 13 Temperatures Dinner If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE 1 on Dten 155 122 Temperature according to manufacturer's specifications Breakfast 10w demo Lunch and chemical agent used in Final Rinse Low Jomes Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature POT and PAN SINK 113 20000m Final Rinse Temps determined by chemical agent used Breakfast 200 ppm Lunch IID LI, 3 200 ppm Dinner 110 Walk-in Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35 - 40 F35-40 F or below 39.9 31.8 Record temperatures; Freezer and Walk-ins AM 395 36.7 Store Rm Record temperatures, Freezer and Walk-ins PM Spice Room Temperature 45-80 DRY STORAGE AM Record temperatures Dry Storage Areas PM Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

D-U-Z



Cycle 3 Date: \ Shift Check	dist	Al	M	PN	⁄I	Comr	nents					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		1									
Workers reported to work			V		V							
fever, cough, shortness			1		V							+/-
no skin infection, and	d no diarrhea		V		V						10 to	
Kitchen is in good genera			V,		V							
All kitchen equipment operational & clean			1		V							
All tools and sharps inver			V		V							
All areas secure, lights ou				L	V				·	Ţ	, , ,	
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	1555	AKT	182	158	7370	RIT	12T	38	121		
Dicariasi	Menu Items	BBQ ck	Pinto bean	pota cuce	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	156-3	853		37.2	RT	RT	RT	36.3	37.1	27	
Luion	Menu Items	fidelo meat sa	green bean	lett	dress -ing		fruit	drink	chees	carrt	Burs	
Dinner	Temperatures	17916	1805	382	17	127	R7	27	38	1796	462	
DISH MACHINE				mpera		Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	turer's specifications			Breakfa	reakfast		152					
and chemical agent used in Final R				Lunch	Lunch		157		5			
				Dinne	r	158		171		10070		-
POT and PAN SINK	The same of the sa		Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200pp		m
Final Rinse Temps determined by	chemical agent used		I	3reakfa	ıst	112		111	4	200	DPPW	7
				Lunch	1	11/		116	<u></u>		200	
				Dinne	r	112	-	11	<u>O</u>	20	OPD	-
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or below		Walk-ii 35-40 F			Walk-in 35 40	
Record temperatures, Free	zer and Walk-ins				М	-4.5	3	38			39.	7
Record temperatures, Free	atures. Freezer and Walk-ins				PM	_0			6		57	6
DRY		Tempe	rature	45-80		Spice I	koom	Store F	CIT			
	Storage Areas			A	М	7.0)	100	1			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas				P	М	68		Cos	'			
Hot- Water Temps in sin		Al	M	P	M		/				/	
Unt. Assici Temba in 2m	47			118	-	-		-				

Signature, Cook Supervisor (AM)

NF-6-2-20

FOOD SERVEE MANAGER

A-12-73



Cycle 3 Date: 6		AND DESCRIPTION OF THE PERSON NAMED IN	sday	PN		ime: 03	Comments							
Shift Chec	klist		M		_		iems							
	0.1 0	No	Yes	No	Yes	-								
All areas secure, no evide			_X_	面打量的	~	*								
Workers reported to work			X		~	<u> </u>								
fever, cough, shortness			X,		V	_								
no skin infection, an		ļ			V									
Kitchen is in good general appearance		ļ	1		V									
All kitchen equipment operational & clean		ļ	1.3		V									
All tools and sharps inver			<u> </u>		1									
All areas secure, lights ou		11000	X		-				CC	211.	1.000	lale		
PRODUCTION SHEET	Ménu Items	cereal	gravy	diced pota	bis- cuit	fruit	marg	sugar	coffee	milk	eggs	bk. sau		
Breakfast	Temperatures	Pt	145	155	Rt	Rt	36	Rf	Rf	37	Rt	145		
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom			
Lunch	Temperatures	(3)	1410.8	1492	KT	39,3	38.0	0	RT	168	0			
Denon	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB ,			
Dinner	Temperatures	190	1875	1883	187.5	RI	18	38	RT	27	P7			
DISH MACHINE		Temperature		Wash	150+	Rinse	180+	If Ne	eded					
Temperature according to manufac	turer's specifications	Breakfas			158		16	7_	LNC	rter	nP			
and chanical agent used in Final R				Lunch		144		145		LowTe		my		
				Dinne	r	152		100		1000 te		m		
POT and PAN SINK		and the second section is	Ter	npera	ture	Wash 1	10 F	Rinse 110 F		Sanitizer-200pp		pm		
Final Rinse Temps determined by	chemical agent used			reakfa				112.		De) OPP	0		
				Lunch		117)	112	>		PAGE			
				Dinner	r	115	-	112	 .		200	Ppn		
FREEZER and WALK-l	IN	`Te	mpera	ture		Freezer or below	- 1	Walk-ir 35-40 F			Walk -			
	8										-	_		
Record temperatures, Free	zer and Walk-ins			A	M	-7.4		37.			37.			
Record temperatures, Free	zer and Walk-ins			p	M	-3.1		38			37	2		
DRY TORAGE		Tempe	rature	45-80		Spice R	oom	Store F	Rm'					
Record temperatures Dry Storage Areas				A	M	6	5	60						
ecord temperatures, Dry Storage Areas				Pl	M	68		62	5					
Hot-Water Temps in sin		A	M	PN	M									
At Asset Lembon Sing		119.		12	-									

Signature, Cook Supervisor (AM)

DSERVICE MANAGER

14.23 DATE Signature, Cook Supervisor (PM)

NF-6-2-20



Cycle 3 Date: 10		Mon	~	PM					:135			
Shift Check	klist	AN					ments					
S MILL CARE CARE TO LA CARE CARE CARE CARE CARE CARE CARE CAR		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work	, no open sores,		Y		X							
fever, cough, shortness	of breath, chills,		X		X							
no skin infection, an	d no diarrhea		K		4							
Kitchen is in good genera	l appearance		V.		X							
All kitchen equipment operational & clean			X_		χ_			-			U	
All tools and sharps inver	ntoried		X		4							
All areas secure, lights ou	it, exits locked	推進	X		X				T 00	T 10	fruit	
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T- ham	marg	diet syrup	sugar	coffee	milk	iruit	э
Breakfast	Temperatures	167	143	RX		35	R+	Rt	RH	35.4		
Bleaklast	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress -ing	onion	bun	cake	tea	slice ches	grd trk
Y	Temperatures	BO.4	40	147.8	38 L	40	38	er	ET	QT	40	145
Lunch	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	
Dinner	Temperatures	176	176	19	188	38	AT	RT	168	BT	RI	
DISH MACHINE		Tem		mpera	ture	Wash 150+		Rinse		If Needed		
Temperature according to manufa	curer's specifications			Breakfast		158		181				
and chemical agent used in Final I				Lunch		133		129				
				Dinner		158		119				
POT and PAN SINK	· · · · · · · · · · · · · · · · · · ·		Te	mpera	perature		Wash 110 F		10 F	Sanitizer-200		ppm
Real Ranso Temps determined by	chemical agent used		I	Breakfa	reakfast		112		1	20	appo	
				Lunch	ı	1	10	No	2	20	Opp	<u> </u>
				Dinne	r	1	10	11	2	20	O pp	m
TOPOZIED A WALK	TN	Tei	mpera	ture		Freeze		Walk-i			Walk	-in
FREEZER and WALK-	114	10.				or belo		35-40 I			35 4	
Record temperatures, Free	ezer and Walk-ins				M	~2.	-	35.4	.)		34	
Record temperatures, Freezer and Walk-ins					PM_	_3		36			40)
DRY		Tempe	rature	45-80		Spice	Room	Store I	Rm			
Record temperatures Dry Storage Areas				A	M	loi	0	(00)			
Record temperatures Dry Storage Areas				P	M		0	60				
Week Markey Tames in sink		Al	M	P	M							
Hot- Water Temps in sink		12		12								

FOOD SERVICE MANAGEN

Signature, Cook Supplisor (AM)

DATE

10-2-23

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	67.01 72.50 68.40 68.11
B-1 B-2 B-3 B-4	72.81 65.92 67.21 65.72
C-1 C-2 C-3 C-4	67.30 70.11 74.20 69.80
E-1 E-2	フル3 69.52
D-1	70.00
ISOLATION	70.31
PATIENT ROOM	70.51
INTAKE/RECEIVING Tank Temp S-12	69.71 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.11



Secure Services™

Monday, Oct 09, 2023 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	Showe:
	A-1	67.01							_
	A-2	7250					#	1/11	8)
	A-3	68.40				JAn4	2 77	1	0./
	A-4	68.11				1,2	40	1110	21)
	B-1	72.81				TANK	· #2	(11)	
	B-2	65.92) ,	1	-	
	В-3	67.21	•		(1,1	(6)	6)	
	B-4	65.72				//	161	()	
	C-1	67,30			K	ECIRON	Dirt -	55/	
	C-2	Poil	P# 31	*	, ,				
	C-3	74.2	*						
	C-4	69.80							
	D-1	70.0					N/A	N/A	N/A
	D-2	70.0					N/A	N/A	N/A
	E-1	71:3					N/A	N/A	N/A
	E-2	6952							
	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

	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: Write Legibl	Pany				SIGN:	A CONTRACTOR OF THE PARTY OF TH			
	wers Temper	rature Log	Name:				Date:		
ROOM	542	540	538	536	534	523	522	Tub	Room
Air:									
Air:					1				



Temperature Log South Building

195 Aurora Detention Center11901 East 30th Street

Aurora, CO 80010

Date: Monday, Oct 09, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2	
South-A	69.7	104.9	ų	- 4	
South-B	70.1	104.5	V	M	
South-C	72.3	1043	Ц	4	
South-D	74.5	105.2	11	Ŋ	
South-E	71.4	1/04.1	h	1.7	
South-F	70,5	105.3	11	M	
South-G	69.1	105.4	11-	U	
South-L	692	1045	11	N	
South-M	70.2	1045	16	N	
South-N	70.1	105.3	W	N	
South-X	70.0	105.2	ll	11	
South-Y	71.1	1040	V	19	
South-Z	70.4	640	, h	61	
South SMU	761	10604	106.4	106.4	
South SMU Shower	71.1	1064	106.4	N/A	
MED ISO- Room 1	70.5	1154.K	N/A	N/A	
MED ISO- Room 2	20,5	154.5	N/A	N/A	
MED ISO- Room 3	205	104,5	N/A	N/A	
MEDICAL	N/A	N/A			

PRINT: YM
Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer