

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	28 DAY	October Month	2022 YEAR	
Requested by:	Alejandra Zep	eda	District Operations Coordin	<u>nator</u>
Transmitted by:	ICE Denver Fi	eld Office Ex	ecutive Review Unit	
Were electronic files sent	-?			
Yes 🗹	No 🗌			
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/qu	•		ss?
How many people were	most recently	formally cou	unted in this facility?	
Number of people most re	ecently formally	counted in t	the facility: 707	
How many people formate: 77 Male: 630 Nonbinary: 0 Prefer not to say: 0		this facility	identify as the following	gender?



How many people formally counted in thi	is facility identify as tran	sgender?
Number of people that identify as transg	render:	0
How many people were brought into the	e facility this week?	
Number of people brought into the facili	ty this week: 65	
How many people have left the facility th	nis week?	
Number of people who left the facility th	is week: 72	
How many people and where did those	who left the facility go?	
Released into community: unknow	n	
Formally removed from the United Sta	tes: unknown	
Moved to another facility: unknown	7	
Other: unknown		
How many people are currently being ho	oused in the Annex?	
Number of people who are being housed	in the Annex: 240	
<i>Male:</i> 165		
Female: 75		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since
CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility:	New Cases this week :	Total to date since 3/30/2020: 915
	this week :	3/30/2020:
Individuals Housed in GEO Facility:	this week:	3/30/2020: 915
Individuals Housed in GEO Facility: ICE Detainees:	this week: 0 4	3/30/2020: 915 1210
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees:	this week: 0 4 0	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees:	this week: 0 4 0 0	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED:	this week: 0 4 0 0	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records	this week:	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓	this week: 0 4 0 0 cklists:	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	this week: 0 4 0 0 cklists: No No	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Checkyes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓	this week:	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	this week: 0 4 0 0 cklists: No No	3/30/2020: 915 1210 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Checkyes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	this week: 0 4 0 0 :klists: No No No	3/30/2020: 915 1210 2

^{*}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 October 26, 2022. Electronic files were received on October 26, 2022. The population counts are current as of 10/26/22.

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

Staffing information is current as of 10/25/22.

(*) Denotes a staffing level from the previous week.

<u>Temperature Checks:</u>

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 thirteen (13) 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 10/21/22.

COVID-19 Updates:

Per the facility, there were no new cases amongst the GEO staff and ICE staff. They reported 4 new cases among ICE detainees and no new cases 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 10/26/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 10/27/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 10/27/22. This is the same ranking the facility had the previous week.

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
 - o 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.

GEO Aurora ICE 3130 N. Oakland St

Temperature °F 67.91 A-1 68.71 A-2 A-3 63.70 A-4 68.90 B-1 66.11 B-2 66.20 B-3 67.61 B-4 68.42 C-1 68.31 67.50 C-2 C-3 64.21 C-4 68.71 E-1 67.52 E-2 D-1 68.71 **ISOLATION** 67.61 PATIENT ROOM 69.52 INTAKE/RECEIVING 0.00 Tank Temp S-12 Present Value 124.96 **BOILER-3** Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 169.77 Universal Input[13]



Temperature Log South Building

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

Date: Monday October 24, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
0-24-2	> South-A	Ur occup	el		
)	South-B	68.5	104,1		
	South-C	69.9	1041		
\Box	South-D	69.9	oursed		
	South-E	68.9	oursied		
\top	South-F	10.0 18.5 70.0	rel		
	South-G	68,5	1042		
	South-L	70.0	104,1		
	South-M	Urolwpe	d		
	South-N	Urocupe 69.0	104.1		
	South-X	69.1	104,1		
	South-Y	89.1 70.5 70.3	104.2		
	South-Z	703	104.2		
	South SMU	vracupin	ed.		
	South SMU Shower	,			N/A
+	MED ISO- Room 1	712	101.1	N/A	N/A
+	MED ISO- Room 2	71.2	104.1	N/A	N/A
K	MED ISO- Room 3	71.2	104.2	N/A	N/A
	MEDICAL	N/A	N/A		

	Sean Hanson	SIGN:	
PRINT:	- 647 147301		

Write Legibly



Monday, Oct 24, 2022 North Building **Temperature Log**

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Secure :	Servi	ces™
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Date	ure Servic Unit	Dayroom	Shower	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
0-24-27	A-1	67.9	#1	#2	" 0	-			
1	A-1 A-2	68.7	104.1						
	A-3	7015	1041						
	A-4	65.5	104.2						
	B-1	68.9	104.1						
	B-2	66.1	104.3						
	В-3	66.2	104,1						
	B-4	67.6	104.2						
	C-1	68,4	104.3						
	C-2	68.3	104.4						
	C-3	67.5	104.4						
	C-4	166	104.4				NI/A	N/A	N/A
	D-1	713	104.1				N/A N/A	N/A	N/A
	D-2	71.8	104.1				N/A	N/A	N/A
	E-1	68.7	lonel				11/12		
	E-2 Phy	67.5	104.1		27/4	DI/A	N/A	N/A	N/A
4	Therapy	N/A		N/A	N/A	N/A N/A	N/A	N/A	N/A
	Intake	N/A			N/A	IN/A	11/11	·	

I ooi	:	3un Hans						
rite Legi edical Sl	nowers Ten	nperature	Log Name:				Date:	
		540	538	536	534	523	522	Tub Room
ROOM	542	69.2	68.5	68.3	68.5	68.1	68.3	68:5
Air:	104.3	104.3	104.4	104.5	1044	104.3	104.3	104.3



					-v / .	N ABE	Time o	.1850	$\gamma_{\rm PM}$			
Cycle 3 Date:	10-17-22	Mon	day					1 ime	:100	1114	/	
Shift Che	ecklist	AN	/1	PN		Comi	ments					
DIME CO.		No	Yes	No	Yes							
All areas secure, no evi	dence of theft		X	145								
Workers reported to wo	rk, no open sores,		X.		X							
fever, cough, shortnes	ss of breath, chills,		X		X							
no skin infection, a	and no diarrhea		X		X							
Kitchen is in good gene	ral appearance		X		X	-	V 11.1	10				
All kitchen equipment of	operational & clean	X		X		OTU !	Kettle	OUNI	/			
All tools and sharps inv	entoried	/	K		Y							
All areas secure, lights	out, exits locked				X		11.4	211222	coffee	milk	fruit	1
PRODUCTION SHEET	Menu Items	cinn	pan	syrup	T-	marg	diet	sugar	COHEC	1111111		
1 KODOC 110.1 SZZZZZ		oatmeal	cakes		ham		syrup	100	2	38	RT	-
Duralsfoot	Temperatures	198	170	RI	175	38	RI	B	RI	tea	slice	grd
Breakfast	Menu Items	Sloppy	potato	carrot	salad	dress -ing	onion	bun	cake	ica	ches	trk
	1.22	Joes	salad	Ω		-mg	0.00	0	17	M	20	92
Lunch	Temperatures	190	36	171	38	B	-34	drink	patty	bread	fruit	11-
Lunch	Menu Items	Polish	rice	cabb age	beans	marg	roll	QFIIIK	patey	0.000		
		sausage			100	47	5-1	27	190.1	P7		
Dinner	Temperatures	186.1		183.1		40	1504	Rinse		If Ne	eded	
DISH MACHINE		Temperatu			wasi	150+	10	7		temp		
Temperature according to manu			<u> </u>	3reakfast		1	9	17	7	10w temp		1
and chemical agent used in Fina	ıl Rinse				Lunch		322		125		law temp	
				Dinner		Wesh 110 F		Rinse 110 F		Sanitizer-200ppm		
POT and PAN SINK				mperature		Wash 110 F		17	7	200	00	en
Final Ririse Temps determined I	by chemical agent used		<u>F</u>	Breakfa		190	9)	11	0	200	11	
				Lunch		///	<u></u>	112	•		PPM	:
				Dinne		110		Walk-ir	-	200	Walk-	
FREEZER and WALF	K-IN	Ter	mpera	ture		Freeze or belo		35-40 F			35 – 4	0 F
				Λ	M	-7	11	TIO			T	0
Record temperatures, Fr	reezer and Walk-ins				M	-3	3	35			38	+
Record temperatures, Fr	eezer and Walk-ins	Tempe	naturna				Room	Store F				
	DRY	rempe	ature	7,5-00		-r.,						
STORAGE	Q1			A	M	100	7	20				
Record temperatures Dr	y Storage Areas				M		70	40)			
Record temperatures, D	ry Storage Areas	Al	<u></u>	P	-							
Hot- Water Temps in s	sink	130			20							
-0-)					Rey	11	10/F	1/22		
	//	Λ					1	LVX		1		

Signature, Cook Supervisor (PM)

NF-6-2-20

Signature. Cook Supervisor (AM)

FOOD SERVICE MAN



	OPENING	and C	LU	31110	jCi	ILIO			100	2 <i>7</i>) p	M	
		Tuesd	av 👝	+8	ZZ Ti	me:03:	10 Al	M Tin	ne: 10		V1	
Cycle 3 Date: 10	-18-22	AM		PM	1	Comm	ents					
Shift Check	list	No		No	Yes							
		INU	V									
Il areas secure, no evider	nce of theft	_	L		V				-			
1-d to WOTK	III I I DOLL		V									
a sough shortness	of bream, chins,		V		V							
atrin intection, all	I IIO diarino	_	L		/					>~	209	
	appearance	11		V		OHE	Lette	e Stul	1 not	au.	-	
11 Litaban equipment ope	erational & cross-	V	1		1							
a departe inver	II OF ICU				1				coffee	milk	eggs	bk
all tools and sharps invent	IL, EXILS TOOKES		gravy	diced	bis-	fruit	marg	sugar	contee	min	-50	sau
RODUCTION SHEET	Menu Items	cereal	Siavy	pota	cuit				-	01		75
RODUCTION	5.00				A+	0-4	RT	PT	Rt	36	atom	כי
	Temperatures	Rt	160	175	-	1 5 1	shred	tort	tea	grn tkey	stew	
3reakfast	Menu Items	taco	span rice	bean	Saise		chees	-illa				-
	1,77	meat	1		39	DI	P+	R+	P+	195	157	
	Temperatures	160	ררו	n		bread	marg	cobbl	drink	fruit	PB	
Lunch	Menu Items	ckn	whip	gravy	carr	Dicas		er		-	DI	
	IVIOR	patty	pota	01		RT	40	12T	PT	2T	RT	
	Temperatures	184.0 1880		1681 1731		-	150+	Rinse	180+		eeded	
Dinner	Tempera		Temperature			56		67	10	uter	m2	
DISH MACHINE Temperature according to manuf	acturer's specifications			Breakfast					67	Tal	uTe	MP_
Temperature according to manuf	Dince				Lunch		140		12	1000 tem		em
and chemical agent used in Final	Kmav			Dim				Rinse 110 F		Sanitizer-200ppm)ppm
			T	empe	rature	Wash 110 F		llaf		200 PP M		M
POT and PAN SINK	full arrant used			Break	fast	1154		1			100	PM
Tomne defermined 0	y chemical agent asco			Lun	ch	116		1	18	20	20 b	Pm
				Din	ner	12	0_	11			Wall	ζ-i
		7	emper	eafure		Freezer 0		Walk- 35-40			35 -	40 F
FREEZER and WALK	K-IN	1 1	ember	Aturo		or bel	ow	33-40				
FREEZER			444	0		1 2	E C.	31.6	F		38	5 f
T.	and Walk-ins	17	teeu	UK,	AM		54	37			30	16
Record temperatures, Fr	eezer and Walk-ins	Buil	16 W		PM	3	Poom	Store				
Record temperatures, Fr	CCZCI and	Tem	peratu	re 45	-80	Spice	Room	3.07				
	DRY					6	^	70	>]		_/
STORAGE	Storage Areas				AM			6				/
- 1 toma maratures [][y Storage Areas				PM	(87	+ 7				
Decord temperatures, D	ry Storage Areas		AM		PM		/_	1			/	
Hot- Water Temps in	sink	1	175		100	21/	6	-	1	01	1	
					-	7	ano	0	1011	8/2	2	=
	0					N	JUGIN	1		(PM)		

Signature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

10/24/22 DATE Signature, Cook Supervisor (PM)



Time: 03 16 AM Time: 18 60PM Wednesday Cycle 3 Date: 10-19-72 Comments PM AM Shift Checklist Yes No Yes No All areas secure, no evidence of theft × 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 X O Kettle down All kitchen equipment operational & clean X Stackable Warmer Not. X X All tools and sharps inventoried Working All areas secure, lights out, exits locked 1 1 1 m coffee milk sugar Bk marg pan syrup oatmeal PRODUCTION SHEET Menu Items cakes RT RI 37 38 RT Rt 180 196 175 Temperatures marg fruit Breakfast Tea cake bun pota cole Pinto BBO Menu Items slaw salad bean ck RT 36 38 127 n.T 38 38 189 197 Temperatures Lunch drink chees carrt fruit bread dress green fidelo Menu Items -ing bean meat sa 185 RT RT RTRT 40 185 190 Temperatures If Needed Dinner Rinse180+ Wash 150+ Temperature 54 Cow Tery DISH MACHINE 154 Breakfast Temperature according to manufacturer's specifications 153 Lunch and chemical agent used in Final Rinse 128 158 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature Dow Ppm POT and PAN SINK 123 123 Final Rinse Temps determined by chemical agent used Breakfast 200 k pm 123 123 Lunch 2000m 126 Dinner 126 Walk-in Walk-in Freezer 0 **Temperature** 35 – 40 F FREEZER and WALK-IN 35-40 F or below 37.2 5,4 HLQQ7ER AM Record temperatures, Freezer and Walk-ins BEING WEK ON PM 100 61639 35.6 Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE 64 AM Record temperatures Dry Storage Areas 65 PM Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink 125

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/19/27

Signature, Cook Supervisor (PM)

DATE



	-							. =	ar mos	1a	O PI	vr J
Cyrolo 3)ate:10-20-22		Thu	rsda	<u>y</u>	Tin	ne: 030	S AN	A Tim	e: 1918		\rightarrow
Cycle 3 Shift Chec		AN	Л	PN	1	Comr	nents					
Shift Chec	Kilst	No	Yes	No	Yes						-	
	ance of theft		X									
All areas secure, no evid	le no open sores.		X		~							
Workers reported to work fever, cough, shortness	of breath chills.		X		U						-	
no skin infection, ar	d no diarrhea		Z		~							
no skin infection, at	al annearance		X		1	-	17 .		ut a	Commit	1100	OUT
Kitchen is in good genera	perational & clean	X				0	Kettle	0	UT W	/ /mail	Luci	1100
All kitchen equipment op	ntoried		X		V							-
All tools and sharps inve	ut exits locked	34 41					1	*11.	coffee	egg	Bran	mar
All areas secure, lights o	Menu Items	cream	bk	coff		fruit	sugar	milk	Correc	Cgg	flk	g
PRODUCTION SHEET	Menu rems	rice	saus	cake						•20	DT	38
	T anotumos	192	188	RT		RI	RT	38	RT	179	2T chee	tea
Breakfast	Temperatures Menu Items	Ench	span	pinto	salsa		salad	marg	corn	appl	CHEC	ica
	Menu Items	casser	rice	bean).5	-ing			bread	crsp	21	RT
	Townsortured	184	180	192	RT	RT	37	38	RT	38	37 cele	mu
Lunch	Temperatures Menu Items	fajita	onion	refri	salsa		Tort	drink	ckn	ot	ry	st
	Menu Items	Tajita	pepp	bean		pota	-illa		100	1	-	RT
	Tomorofures	189	189	187	LT	190	RT	27	.189	38	38	
Dinner	Temperatures	760-1		mpera	ture	Was	h 150+	Rinse		If Ne		teno
DISH MACHINE	animar's executivations			3reakf		15	1_	13	2		-	stemp
Temperature according to manuf	Dimag			Lunch		156		129		Low just		
and chemical agent used in Final	Rinse			Dinner		156		161		Sanitizer-200ppm		
			Te	mperature		Wash 110 F		Rinse 110 F				
POT and PAN SINK	t as and onent used			Breakfast		121		121		Zas ppm		
Final Rinse Temps determined b				Lunch		123		123		200	addi	^
				Dinne	er	116		11	0	200	pon	
		T	empera	tura		Freezer 0		Walk-i			Walk	
FREEZER and WALK	-IN	1 16	empera	itui c		or bel		35-40 I			34.	
1				I	AM_	-13		38,			2/-	2
Record temperatures, Fr	eezer and Walk-ins				PM_	-13		37	2		00	+
Record temperatures, Fr	DRY	Temp	eratur	e 45-8	0	Spice	Room	Store 1	KIII		1.	_
- TOP LOT	DKI							10		_/		
STORAGE Record temperatures Dr	Storage Areas				AM_	69	1	64		1	1	
Record temperatures, Dr	v Storage Areas]	PM_	0	8	6	8	/	1	,
Record temperatures, Di	ink	A	M	F	M		1			1	/	
Hot- Water Temps in s	ШК	122	٠	R	0	/	1	T/I			,	
		1 1	LS.			,	MIN	レー	-			

Signature, Cook Supervisor (AM)

10/24/27

Signature, Cook Supervisor (PM



									$\mathcal{A}_{\mathbf{r}}$		45	ЭM	
Cycle 3	Date: / C	5-21-22	Frid	-		_		-	M) Ti	me: 👩	1	IVE	
	Shift Check		Al		PN		Comn	nents					
			No	Yes	No	Yes							
All areas secur	e, no evider	nce of theft		X		144.90							
Workers report	ted to work,	no open sores,		X	_	X							
fever, cough,	shortness of	f breath, chills,		X									
no skin in	fection, and	no diarrhea		7		X							
Kitchen is in ge	ood general	appearance	./	-1	1.0	X	ama	V.H.	dow	0			
All kitchen equ	ipment ope	rational & clean	X		X	.,	Ork	NOTE IN	Con				
All tools and sl	harps invent	oried	Na Saterial V	X		X							
All areas secur	e, lights out	, exits locked		111100	fried	_	fruit	marg	sugar	coffee	milk	PB	١
PRODUCTION	SHEET	Menu Items	cereal	gravy	pota	bis-	Hait	mag	08				
			RT	198	188	RT	RE	38	RT	RT	38	KT	\perp
Breakfast		Temperatures	tuna	grill	green	cole	ket-	bread	brow	tea	egg	fruit	
		Menu Items	salad	pota	bean	slaw	chup		nie		salad		
		Townsonstance	36	180	165	36	RT	RT	RI	RT	36.5		V
Lunch		Temperatures Menu Items	Chili	pinto	corn	salad		marg	roll	drink	chee	grd	ot
	- 1	Menu Items	mac	beans	salad		-ing		~	~	se 40	tkey 1750	40
Dinner		Temperatures	190.1	1610	40	40	RT	40	RI	27	If Ne		10
DISH MACHI	INE.			Temperature		Wash	150+	Rinse		-	-		
Temperature accord	ing to manufact	urer's specifications 🚓	<u>I</u>			reakfast			130	7	1	W fee	
and chemical agent	used in Final Ri	nse distribution			Lunch		156		160		-	17 de	1 0
					Dinne			55		Rinse 110 F		Sanitizer-200ppm	
POT and PAN					mpera		Wash 1				-		
Final Rinse Temps d	letermined by c	hemical agent used		E	Breakfa		120		118		200 ppm		
					Lunch		123		12			BON	
					Dinne	r	115		1.0		della	Walk-i	***
FREEZER and			Te	mpera	ture		Freezer 0		Walk-ir 35-40 F			35 – 40	
FREEZER and	u wzenie i						or belov	N	33-40 1				
	T	ron and Walk-ins			A	M	-27		3			39	_
Record tempera	atures, Freez	zer and Walk-ins zer and Walk-ins			F	M	-2.9	r	33			55	0
Record tempera	atures, Freez	ORY	Tempe	rature	45-80		Spice I	Room	Store R	Rm			
CTOD ACE)NI	~I										
STORAGE Record tempera	tures Dry S	torage Areas			A	M	43	3	69	<i>n</i>			
Record tempera	tures Dry	Storage Areas			P	M	let	5	10	0			
Hot- Water Te	mne in einl	k	Al	M		M							
Hot- water 1e	mhs m sm		134	?	12	5					,		
							. 1.			101.	1/2	$\overline{}$	

Signature, Cook Supervisor (AM)

10/21/22

10/21/22

DATE

DATE

Khadka 10/21/22 Signature, Cook Supervisor (PM)

NF-6-2-20



	OPENING	J and	CLO	DEL					10	7E/	~	\
Cycle 3 Date: [0/22/22	Satu	rday	1	Ti	me: 07	30 A	M Ti	me: 18	39(P	M	
Shift Che		A	M	PN	1	Comn	nents					
Sinte Che	CKIISt	No	Yes	No	Yes							-
All areas secure, no evic	lence of theft		+									
Workers reported to wor	rk, no open sores,		×		X							
fever, cough, shortness	s of breath, chills,		X		X							
no skin infection, a	nd no diarrhea		X		X							
Kitchen is in good gener	ral appearance		X		X	0.7	-		Owo	3		
All kitchen equipment o	perational & clean	X		X		O Ke	++10	out	- W	A.YME	N OUP	
All tools and sharps inve	entoried		1		X							
All areas secure, lights of	out, exits locked		A SECTION OF		X			sugar	coffee	milk	chee	Diet
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	saus	bis cuit	marg	Sugar			se	jelly
	Temperatures	197	188	198	175	RT	38	127	RT	38	38	Per lett
Breakfast	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	2
		34	194	210	RT	RT	RI	127	127	175	RT	38
Lunch	Temperatures	meat	mix	rice	dress		ketch	marg	drink	roll	patty	frui
	Menu Items	balls	veg		-ing		up			D-1	196.1	PT
D.	Temperatures	179.	170	193.1	PI	40	ET	40	27	PT		FI
Dinner	101111000000	Temperat		ture	Wash	150+	Rinse	4	-	eded	^	
DISH MACHINE Temperature according to manu	facturer's specifications			3reakf	ast	150		110	2		V ten	7
and chemical agent used in Fina	I Rinse			Lunch		158		133		104	o ter	mp
and chomow us				Dinner		155		1 3 Z		Sanitizer-200ppr		
POT and PAN SINK	(mperature		Wash 110 F		Rinse 110 F				
Final Rinse Temps determined b	y chemical agent used		I	Breakfast		122		120		Douppar		1
				Lunch		118		122		90	Oppa	1
				Dinne	r	115		120		20	Opp.	
FREEZER and WALK	' IN	Te	mpera	ture		Freezer 0		Walk-ii 35-40 I		1	35 – 4	
FREEZER and WALK	X-IIIV					or belo	W	33*401				
	11 '				λM			35			36	
Record temperatures, Fr	eezer and Walk-ins				PM	-13	3,		.3	ı	37	
Record temperatures, Fr	eezer and Walk-ins	Tempe	rature			Spice 1		Store I				
	DRY	Lembe	aiui	. 15 0	~	,						
STORAGE	Ctorogo Aroge			P	AM	69		109				
Record temperatures Dr	y Storage Areas				PM	600		69				
Record temperatures, Dr	ind-	А	M	P	M		8				-	
Hot- Water Temps in s	ink	12			0							
		1 /)		10/22	122		

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

10/24/22 DATE Signature, Cook Supervisor (PM)



Time: 1830 Time: (Ha) AM Date: 10-23-22 Sunday Cycle 3 Comments PM AM Shift Checklist Yes No Yes No All areas secure, no evidence of theft V Workers reported to work, no open sores, fever, cough, shortness of breath, chills, V no skin infection, and no diarrhea Kitchen is in good general appearance one Keffle is down All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked bran bre coffee milk tort sugar T-ham cinn salsa cereal scram Menu Items flks ad PRODUCTION SHEET -illa roll eggs Rt RI 2-1 195 195 RIT RIT Temperatures salad frui Breakfast bread tea onion Carro lett ckn pota Menu Items celery salad salad 3% Temperatures chee fruit drink cake Lunch carrot beans rice gravy Menu Items Salis se -illa steak 40 RT 188 27 190 191 188.1 Temperatures If Needed Dinner Rinse180+ Wash 150+ Temperature **DISH MACHINE** Temperature according to manufacturer's specifications Breakfast Lunch and chemical agent used in Final Rinse Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature Zalom **POT and PAN SINK** Breakfast Final Rinse Temps determined by chemical agent used Lunch 200 PM Dinner Walk-in Walk-in Freezer 0 Temperature 35 – 40 F FREEZER and WALK-IN 35-40 F or below AMRecord temperatures, Freezer and Walk-ins PM 215 Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY **STORAGE** AM Record temperatures Dry Storage Areas PM Record temperatures, Dry Storage Areas PM AMHot- Water Temps in sink Liana

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

16/24/22 DAJE Signature, Cook Supervisor (PM)