



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 28 October 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: 4

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: 707

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

Female: 77

Male: 630

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

0

How many people were brought into the facility this week?

Number of people brought into the facility this week:

65

How many people have left the facility this week?

Number of people who left the facility this week:

72

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:

240

Male:

165

Female:

75

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

4

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020:

915

1210

2

266

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 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.

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 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
 - 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**

10/24/2022
7:17:18 AM BCU

	Temperature °F
A-1	67.91
A-2	68.71
A-3	---
A-4	63.70
	68.90
B-1	66.11
B-2	66.20
B-3	67.61
B-4	
	68.42
C-1	68.31
C-2	67.50
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]	169.77
LAUNDRY ROOM MAU-2 and BOILER-4	
Universal Input[13]	



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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
10-24-22	South-A	unoccupied			
	South-B	68.5	104.1		
	South-C	69.9	104.1		
	South-D	69.9	occupied		
	South-E	68.9	occupied		
	South-F	unoccupied			
	South-G	68.5	104.2		
	South-L	70.0	104.1		
	South-M	unoccupied			
	South-N	69.0	104.1		
	South-X	69.1	104.1		
	South-Y	70.5	104.2		
	South-Z	70.3	104.2		
	South SMU	unoccupied.			
	South SMU Shower 3				N/A
	MED ISO- Room 1	71.2	104.1	N/A	N/A
	MED ISO- Room 2	71.2	104.1	N/A	N/A
	MED ISO- Room 3	71.2	104.2	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hanson SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Oct 24, 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
10-24-22	A-1	67.9	104.1						
	A-2	68.7	104.1						
	A-3	70.5	104.1						
	A-4	68.5	104.2						
	B-1	68.9	104.1						
	B-2	66.1	104.3						
	B-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	66.6	104.4						
	D-1	71.3	104.1				N/A	N/A	N/A
	D-2	71.8	104.1				N/A	N/A	N/A
	E-1	68.7	104.1				N/A	N/A	N/A
	E-2	67.5	104.1						
	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: Sean Hanson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.1	69.2	68.5	68.3	68.5	68.1	68.3	68.5
Water:	104.3	104.3	104.4	104.5	104.4	104.3	104.3	104.3

Temperature Taken with a Fluke Mod 52 Digital Thermometer



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

Cycle 3 **Date:** 10-17-22 **Monday** **Time:** 0400 AM **Time:** 1850 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		one kettle down	
All tools and sharps inventoried			X		X		
All areas secure, lights out, exits locked					X		

PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit	
Breakfast	Temperatures	198	170	RT	175	38	RT	RT	RT	38	RT	1
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	190	38	RT	38	RT	38	RT	RT	RT	38	RT
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	
Dinner	Temperatures	186.1	196.0	183.1	186.1	40	RT	RT	190.1	RT	—	

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse:	Breakfast	156	123	low temp
	Lunch	155	125	low temp
	Dinner	155	125	low temp

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	120	122	200 ppm
	Lunch	119	120	200 ppm
	Dinner	110	115	200 ppm

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	-7	70	70
Record temperatures, Freezer and Walk-ins	PM	-3.3	35.4	38.7

STORAGE	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	69	70
Record temperatures, Dry Storage Areas	PM	70	70

Hot- Water Temps in sink	AM	PM
	136	120

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE 10/18/22

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 10-18-22 **Tuesday** ~~10-18-22~~ Time: 03:10 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments
		No	Yes	No	Yes	
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		✓		✓		ONE Kettle still not working
All kitchen equipment operational & clean			✓		✓	
All tools and sharps inventoried					✓	
All areas secure, lights out, exits locked						

PRODUCTION SHEET		cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Menu Items											
	Temperatures	RT	160	175	RT	RT	RT	RT	RT	36	-	175
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	gm tkey	stew tom	
Lunch	Menu Items											
	Temperatures	160	177	171	89	RT	RT	RT	RT	145	157	
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB	
	Temperatures	184.0	188.0	168.1	173.1	RT	40	RT	RT	RT	RT	
Dinner	Menu Items											
	Temperatures											

DISH MACHINE		Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications		Breakfast	156	167	Low Temp
and chemical agent used in Final Rinse		Lunch	156	167	Low Temp
		Dinner	140	142	Low Temp
		Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
		Breakfast	115 F	112 F	200 ppm
		Lunch	116	112	200 ppm
		Dinner	120	118	200 ppm
		Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk -i 35 - 40 F
		Freezer	2.5 F	31.6 F	38.5 F
		Walk-in	5.6	37.6	39.6
		Spice Room		Store Rm	
		Temperature 45-80			
		AM	60	70	
		PM	68	68	
		AM			
		PM			
		AM	175	180	
		PM			

POT and PAN SINK		Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used		Breakfast	115 F	112 F	200 ppm
		Lunch	116	112	200 ppm
		Dinner	120	118	200 ppm

FREEZER and WALK-IN		Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk -i 35 - 40 F
Record temperatures, Freezer and Walk-ins		Freezer	2.5 F	31.6 F	38.5 F
Record temperatures, Freezer and Walk-ins		Walk-in	5.6	37.6	39.6
Record temperatures, Freezer and Walk-ins		Spice Room		Store Rm	
Record temperatures, Freezer and Walk-ins		Temperature 45-80			
Record temperatures, Freezer and Walk-ins		AM	60	70	
Record temperatures, Freezer and Walk-ins		PM	68	68	
Record temperatures, Freezer and Walk-ins		AM			
Record temperatures, Freezer and Walk-ins		PM			
Record temperatures, Freezer and Walk-ins		AM	175	180	
Record temperatures, Freezer and Walk-ins		PM			

STORAGE		Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk -i 35 - 40 F
Record temperatures Dry Storage Areas		Freezer	2.5 F	31.6 F	38.5 F
Record temperatures Dry Storage Areas		Walk-in	5.6	37.6	39.6
Record temperatures Dry Storage Areas		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		Temperature 45-80			
Record temperatures Dry Storage Areas		AM	60	70	
Record temperatures Dry Storage Areas		PM	68	68	
Record temperatures Dry Storage Areas		AM			
Record temperatures Dry Storage Areas		PM			
Record temperatures Dry Storage Areas		AM	175	180	
Record temperatures Dry Storage Areas		PM			

Hot- Water Temps in sink		Temperature	Freezer 0 or below	Walk-in 35-40 F	Walk -i 35 - 40 F
Record temperatures Dry Storage Areas		Freezer	2.5 F	31.6 F	38.5 F
Record temperatures Dry Storage Areas		Walk-in	5.6	37.6	39.6
Record temperatures Dry Storage Areas		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		Temperature 45-80			
Record temperatures Dry Storage Areas		AM	60	70	
Record temperatures Dry Storage Areas		PM	68	68	
Record temperatures Dry Storage Areas		AM			
Record temperatures Dry Storage Areas		PM			
Record temperatures Dry Storage Areas		AM	175	180	
Record temperatures Dry Storage Areas		PM			

McGraw E
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/24/22
DATE

liang 10/18/22
Signature, Cook Supervisor (PM)



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 10-19-22

Wednesday

Time: 0310 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		① Kettle down						
All tools and sharps inventoried			X		X	Stackable Warmer Not Working						
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	FB		
Breakfast	Temperatures	196	175	RT	180	38	RT	RT	37	RT		
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	189	192	38	38	RT	RT	RT	36	38	RT	
	Menu Items	fidelo meat sa	green bean	lett	dress -ing	bread	fruit	drink	chees	cartt		
Dinner	Temperatures	190	185	40	RT	RT	RT	RT	38	185		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				154		130		54 low Temp		
and chemical agent used in Final Rinse		Lunch				153		129		54 low Temp		
		Dinner				158		128		Low Temp		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				123		123		200 ppm		
		Lunch				123		123		200 ppm		
		Dinner				126		126		200 ppm		
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		FREEZER AM				5.4		37.2		36.4		
Record temperatures, Freezer and Walk-ins		BEING WOK on PM				10.0 @ 1639		35.6		38.8		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				64		64				
Record temperatures, Dry Storage Areas		PM				65		65				
Hot- Water Temps in sink		AM		PM								
		121		125								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 10-20-22

Thursday

Time: 0305 AM Time: 1920 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 Kettle out ① Small Warmer out									
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked					L										
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g			
Breakfast	Temperatures	192	188	RT	-	RT	RT	38	RT	179	RT	38			
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress -ing	salad	marg	corn bread	appl crsp	chee	tea			
Lunch	Temperatures	184	180	192	RT	RT	37	38	RT	38	32	RT			
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort -illa	drink	ckn	carr ot	cele ry	mu st			
Dinner	Temperatures	189	189	187	RT	190	RT	RT	189	38	38	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				152		130		54 Low Temp					
and chemical agent used in Final Rinse		Lunch				156		129		54 Low Temp					
		Dinner				156		161		Low Temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				121		121		200 ppm					
		Lunch				123		123		200 ppm					
		Dinner				110		110		200 ppm					
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				-13.2		38.1		37.4					
Record temperatures, Freezer and Walk-ins		PM				-13.2		37.2		36.7					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE		AM				65		64							
Record temperatures Dry Storage Areas		PM				68		68							
Record temperatures, Dry Storage Areas															
Hot- Water Temps in sink		AM		PM		122		120							

Signature, Cook Supervisor (AM)

10/20/22

Signature, Cook Supervisor (PM)

10/24/22
DATE

FOOD SERVICE MANAGER



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 10-21-22

Friday

Time: 0400 AMTime: 0415 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		one Kettle down							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-Turk	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	198	188	RT	RT	38	RT	RT	38	RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	36	180	165	36	RT	RT	RT	RT	36.5	RT		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	190.1	161.0	40	40	RT	40	RT	RT	40	1750	40	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155		130		low temp			
		Lunch				156		129		low temp			
		Dinner				155		158		low temp			
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				123		123		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				-22		37		37			
Record temperatures, Freezer and Walk-ins		PM				-29		33.8		36.0			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature				AM		PM					
Record temperatures Dry Storage Areas						63		69					
Record temperatures, Dry Storage Areas						68		68					
Hot- Water Temps in sink		AM		PM									
		136		125									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 10/22/22

Saturday

Time: 0330 AM Time: 1835 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		① Kettle out ① warmer out									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk/saus fritter	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly			
Breakfast	Temperatures	197	188	198	175	RT	38	RT	RT	38	38	RT			
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett			
Lunch	Temperatures	36	196	216	RT	RT	RT	RT	RT	175	RT	38			
	Menu Items	meat balls	mix veg	rice	dress -ing	salad	ketch up	marg	drink	roll	patty	frui t			
Dinner	Temperatures	179	170	193	RT	40	RT	40	RT	RT	196	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				159		116		low temp					
		Lunch				158		120		low temp					
		Dinner				155		132		low temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				122		120		200ppm					
		Lunch				118		122		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				-1		35		38					
Record temperatures, Freezer and Walk-ins		PM				-13		36.3		37.1					
STORAGE		Temperature 45-80				Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM				69		70							
Record temperatures, Dry Storage Areas		PM				69		69							
Hot- Water Temps in sink		AM		PM											
		122		120											

[Signature]
Signature, Cook Supervisor (AM)

10/22/22

10/24/22
DATE

[Signature] 10/22/22
Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 10-23-22 Sunday

Time: 0400 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		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean		X	X	✓	✓	one Kettle is down									
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked															
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad			
Breakfast	Temperatures	RT	195	195	RT	RT	RT	RT	RT	38	RT	RT			
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t			
Lunch	Temperatures	38	38		38	178	38	RT	RT	RT	38	38			
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit				
Dinner	Temperatures	188	189	190	191	188	RT	RT	RT	40	RT				
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		178		Low Temp							
		Lunch		151		176		Low Temp							
		Dinner		138		164		Low Temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		126		127		200ppm							
		Lunch		126		126		200ppm							
		Dinner		127		127		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		37		38							
Record temperatures, Freezer and Walk-ins		PM		-2.5		38		39.5							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		AM		66		69									
Record temperatures Dry Storage Areas		PM		70		70									
Record temperatures, Dry Storage Areas															
Hot- Water Temps in sink		AM		134		120									

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FOOD SERVICE MANAGER

DATE