

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	17 DAY	November монтн	2023 YEAR
Requested by:	Alejandra Zepec		t Operations Coordinator sition
Transmitted by:	ICE Denver Field	d Office Executive	e Review Unit
Were electronic files sent  Yes ✓	:? No 🗌		
How many people are cunder of people current	, ,	•	
FORMAL COUNTS: 2	.8 V. A.		
How many people were  Number of people most re	_	_	
How many people formate: 59  Male: 894  Nonbinary: 0  Prefer not to say:		nis facility identif	y as the following gender?



How many people formally counted in this Number of people that identify as transge	nder:	sgender?
How many people were brought into the	facility this w <u>eek?</u>	
Number of people brought into the facility	this week: 165	
How many people have left the facility this	s week?	
Number of people who left the facility this	week: 163	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	es: unknown	
Moved to another facility: unknown	]	
Other: unknown		
How many people are currently being hou	used in the Annex?	
Number of people who are being housed in	n the Annex: 244	
<i>Male:</i> 187		
Female: 57	Navy Casas	Total to data since
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	0	915
ICE Detainees:	1	1612
ICE Employees:	0	2
GEO Employees:	0	323
DOCUMENTS RECIEVED:		
DOCUMENTS RECIEVED.		
Daily Kitchen Opening and Closing Check	lists:	
	lists:	
Daily Kitchen Opening and Closing Check <i>Yes</i> Daily Foods Production Service Records:	No	
Daily Kitchen Opening and Closing Check $Yes$ $\checkmark$ Daily Foods Production Service Records: $\checkmark$		
Daily Kitchen Opening and Closing Check  Yes  Daily Foods Production Service Records:  Yes  Temperature Logs:	No	
Daily Kitchen Opening and Closing Check  Yes   Daily Foods Production Service Records:  Yes   Temperature Logs:  Yes   Yes   Yes	No	
Daily Kitchen Opening and Closing Check  Yes  Daily Foods Production Service Records:  Yes  Temperature Logs:	No	
Daily Kitchen Opening and Closing Check  Yes   Daily Foods Production Service Records:  Yes   Temperature Logs:  Yes   Law and Leisure Library Logs:	No	

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

#### **SUPPLEMENTAL NOTES:**

#### Staff Visit:

Staff members Sean Rocha and Alejandra Zepeda conducted the monthly oversight visit on Friday, November 17th.

They were joined by ICE officers Monique Fabre. Staff saw the medical wing, intake area, restrictive housing units for men and women, annex, kitchen, housing pod A, and the annex.

At the time of the visit, there were 6 men in the RHU, 2 for disciplinary reasons and 4 because of their request. Migrants are staying at the facility for an average of one to three months, depending on their process.

Request for information was made on 11/16/23 and it was received on 11/16/23. The population counts are current as of 11/15/23.

#### 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
- 7 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 11/15/23

No changes in staffing level from the previous week.

#### Kitchen Documents:

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

#### Temperature Checks:

Logs provided, see attached documents.

#### Nationalities:

This information was not provided this week by ICE.

### <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:	11/05/202	3-11/11/20	)23
North		Annex	
A1	24	Α	0
A2	45	В	6
A3	48	С	3
A4	3	D	0
B1	37	E	0
B2	49	F	0
B3	0	G	0
B4	0	L	0
C1	21	М	1
C2	12	N	1
C3	12	X	5
C4	38	Υ	9
E1	2	Z	
E2	0	RHU	0
D1	0		
D2	0		

### COVID-19 Updates:

Per the facility, there were no new cases among ICE and GEO staff. They reported one (1) new case among ICE and none 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 11/15/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 11/16/23.





Date:   1 - 13 - 23   Shift Chec.	List	ONDA	M	PN	Æ	A	-		00 PN		ycl	
	AIISt	No No	Yes		Yes		ments			-		
All areas secure, no evide	ence of thefr	140	X	No	1 68							
Workers reported to work	<del></del>		X	10 84 83	V							
fever, cough, shortness		<del> </del>			V	<del> </del>						
no skin infection, an		<del> </del>	×		V							
Kitchen is in good genera	Commence of the same of the sa	1	+		V	<del> </del>						
All kitchen equipment op		1	X									
All tools and sharps inver			X		レ	ļ		7====				
All areas secure, lights ou		1	4		1/							
PRODUCTION SHEET	Menu Items	Oat -	Serm	potato	Jelly	Bisc	marg	sugar	coffee	milk	PB	fruit
,	Cast Page	meal	eggs		salsa	torti						
Breakfast	Temperatures	185	170	165	Rt	Rot	39	Rt	Rt	37	12.4-	12+
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn	,	fruit
Lunch	Temperatures	185,	1631	1651	1551	27	187.1	27	27	1751	RT	38
	Menu Items	Beef party	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	VS415	24	185	285	385	38.5	Ry	P7	KT	127	RT
DISH MACHINE	and control the section of the secti	NOW A BUTCH STREET	Southern -	mpera			150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	turer's specifications			Breakfa			1,3	16			Ten	۵
and chemical ageni used in Final R	inse			Lunch			0.1	12		1 1 1	00	
TERETURNAL MINERAL SER		Dinner 150 166		6	O	LE	me					
POT and PAN SINK	and the second distance of the second distanc	* = * * * * * * * * * * * * * * * * * *	THAT CON NAME OF THE PARTY OF T	npera		Wash		Rinse 1		Activities and annual	er-200	- 4/12
Final Rinse Temps Actornized by s	chemical agent used			reakfa		117	26	11:	5.4		agon	
the making medipappan ang amine assemble and an ear and making part is a manager and as a militar ang pangaga,				Lunch		11:2		110		200	PAN	
				Dinner	. 1		2	110	)	200	pps	1-
FREEZER and WALK-	N	Tes	mperat	111°P		Freeze	r 0	Walk-in	CONTRACTOR OF STREET	100	Walk	-in
A William And Annual Company of the Annual C	· · · ·	2 6/2	Expura			or belo	W	35-40 F			35 – 4	
Record temperatures, Free	zer and Walk-ins			A	M	-3.	1	36	.0		38.	1
Record temperatures. Free	zer and Walk-ins				M	-3-	∂	38	1	3210	39	-
STORAGE	DRY	Tempe	rature	45-80		Spice	Room	Store R	m			
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Record temperatures, Dry				Pl		6	6	61	-			-
Hot-Water Temps in sin	THE RESERVE AND PROPERTY OF THE PARTY OF THE	AN	ví	PN	Л							
		119		120	_							

Signature Cook Supervisor (AM

FOOD SERVICE MANAGER

11-12-23

Signature, Cook Supervisor (PM)

0601



Cycle 3 Date:	1-12-23	Sun	day		T	ime:O		M T	ime: / 7	330	PM	
Shift Chec	klist	A	M	PN	1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft	W	У									
Workers reported to worl			X_		X							
fever, cough, shortness	of breath, chills,		X		7							
no skin infection, an	id no diarrhea	1	V		7							
Kitchen is in good genera	al appearance		×_		Y							
All kitchen equipment op		X		Y								
All tools and sharps inver	ntoried		A CONTRACTOR OF THE PARTY OF TH		(							
All areas secure, lights or	at, exits locked	Kille.	X		10							
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	brė ad
Breakfast	Temperatures	Rt	14.5	1445	P-+	R+	Rt	12+	Ret	37	Rt	2+
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t
Lunch	Temperatures	41.1	401	340	380	183.1	38.1	PT	PT	27		40
J VEE V A Z	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit	
Dinner	Temperatures	169	170	190	120	177	BT	BI	BT	32	RT	
DISH MACHINE	References and the second seco	Temperat			ture	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufa	cturer's specifications		I	Breakfa	est	150		145 Lo		Lou	Tens	,
and chemical agent used in Final !	Rinse			Lunch	1	142		148		Low tu		np
the same and the s				Dinne	r	159	<b>,</b>	161		ww	- to	MP
POT and PAN SINK	Company of the State Sta		Te	mperature		Wash 110 F		Rinse 110 F		Sanitiz	zer-200p	pnl
Final Rigse Temps determined by	chemical agent used		I	Breakfast		117.6		115	7.3	20	pm	
ya caka laga da la sentamaha, par imur karakada rayanar a caka prindup di maganbilipa sa saha bin para sama daha				Lunch	1	113	-		2. 1		por	
- magayla g <sup>i</sup> anda - milamahan kangari a sa kalipagagagan mangadangan dan dan dan dan dan dan dan dan dan d				Dinne	r	110		11	6		PPO	
FREEZER and WALK-	IN	T	empera	fure		Freezer		Walk-ii		-	Walk-	
THE MALE WALLS	**! <b>*</b>		ver por a			or belov	N	35-40 F	ì		35 – 4	0 F
Record temperatures, Free	ezer and Walk-ins			A	M	~1.5		37.	8		37.4	/
Record temperatures, Free				F	PM	-4		3-8			38	
DRY		Temp	erature	45-80		Spice I	Room	Store F	Rm			
	ecord temperatures Dry Storage Areas			A	M	lec	>	61				
Record temperatures, Dry					M	6		61				
Hot- Water Temps in si	IN ACCUSE TO A PROPERTY OF THE PARTY OF THE	A	M	THE PERSON NAMED IN	M							
THE SAME AN WORSE TO THE PARTY OF THE PARTY	XXX		7.4	11	$I^{}$							

Siknature, Cook Supervitor (AM)

W-13-23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Cycle 3 Date: A	16-11-23	Al	Л	PN	PM		nents					
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All areas secure, no evide Workers reported to work			12	1 2	V							
fever, cough, shortness			\$		V							
no skin infection, an			1		V					-		
Kitchen is in good genera		<u> </u>	J		7							
All kitchen equipment op			T	X		-						
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All areas secure, lights ou					I							
PRODUCTION SHEET	Menu Items	oatmeal	SCTSIM	gravy	bk	bis	marg	sugar	coffee	milk	chee	Die
PRODUCTION SHEET	IAICHT ITCHTS	Otterrour	eggs	8.4.7	saus	cuit		U			se	jelly
772 \$ 17"	Townstance	7190	22	171,2	1511	W	32 F	RI	RI	34.3	371	RT
Breakfast	Temperatures Menu Items	turkey	veg	COIT		musta	bread	cake	tea	Grill	fruit	lett
	Wienu items	sliced	bean	salad	may c	rd				chee		
Lunch	Temperatures	343	1683	Blele	QT.	OT	DT	PT	21	1665	40	40
Lunca	Menu Items	meat	mix	rice	dress	salad	Reich	marg	drink	roli	patty	frui
	TATER OF TENERS	bails	veg		-ing		up\					t
Dinner	Temperatures	169	195	185	BT	BT		38	19T	RT	190	RT
DISH MACHINE	2 AMERICAN STREET	Temperature			Wash	150+	Rinse	180+	If Ne	eded		
Temperature according to manufa	cturer's specifications		I	3reakfa	ast	15	7	16	20	100	Her	4
and chemical agent used in Final I	Rinse			Lunch	1	15	10	9	8		Yen	- Charles
				Dinne	r	14	.6	13	5		> te/	-
POT and PAN SINK			Te	mpera	ture	Wash I	10 F	Rinse		Sanitiz	zer-200	ррпі
Final Rinse Temps determined by	chemical agent used		I	Breakfa	ast	125	5.7	12	Dilo	20	Oppil	^
to the same of				Lunch	1	1102		11	5	200	por	1_
ramana yang bangan dan dan sahi yan sahi yan sahi yan sahi sahi sahi sahi sahi sahi sahi sahi				Dinne	r	112	_	11	5-	200		
FREEZER and WALK-	IN	Те	mpera	ture		Freeze	. 0	Walk-i	1		Walk-	
A WAS DELYSTED AND AN AND AND	211		I			or belo	w	35-40 1	F		35 – 4	10 F
Consequence and the second	1 27 2 1			Α	M	0.0		21	-		36	. 7
Record temperatures, Free					PM	30		32			36	
Record temperatures, Freezer and Walk-ins <b>DRY</b>		Tempe				Spice	Room	Store	Rm		0	
ÝTADACE	Tembe	atuit	-#J=01	<b>'</b>	Spice				***			
<b>STORAGE</b> Record temperatures Dry			A	M	Le	0	:70	7				
Record temperatures Dry				M		0	70	ラー				
A COLUMN TO THE REAL PROPERTY OF THE PARTY O	Record temperatures, Dry Storage Areas			CONTRACTOR SECTION	M							
Hot-Water Temps in sit	IR .		M 5.4	1/2	-							

Signature, Cook Supervise (19.11)

SE VICE N AGER

11.12.23 DATE Signature, Cook Supervisor (PM)

NF-6-2-20



Cycle 3 Date: //		Frid		PM		me: 0	De la constitución de la constit	/	me: B	- Irum		
Shift Check	list	Al	general states were to	THE RESERVE AND ADDRESS OF THE PARTY NAMED IN		Comn	nents					
S. De Principal was the field configuration of the state		No	Yes	No	Yes	<u> </u>						
All areas secure, no evide	nce of theft		X.		NI SS							
Workers reported to work	, no open sores,		X		X							
fever, cough, shortness	of breath, chills,		X		X							
no skin infection, and	d no diarrhea		X		+							
Kitchen is in good genera	l appearance		X		X							
All kitchen equipment ope	erational & clean		×.		5							
All tools and sharps inven	toried	-	y -		¥							
All areas secure, lights ou	t, exits locked		114		1			T	00.		PB	
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis- cuit	fruit	marg	sugar	coffee	milk		
The same of the sa	Temperatures	121	1795	1578	220	PHT	360	121	RIT	376	RI	
Breakfast	Menu Items	tuna salad	grill pota	green bean		ket- chup	bread	brow nie	tea	egg salad	fruit	
	Temperatures	40.1	3	(F5)	37.	27	27	2T	PT	40	40	
Lunch	Menu Items	Chili mac	pinto beans	corn	salad		marg	roll	drink	chee se	grd tkey	carr
mand stated manders a promis industrial to place the contract of the contract	Tomporatures	197	190	22	38	RT	38	RY	RT	32	177	170
Dinner	Temperatures		and the second	mpera	-0.4.11	Wash	150+	Rinse	180+	If Ne	eded	
DISH MACHINE Temperature according to manufacture	annar'a connifications			Breakf			2	-	<del>i</del>	1000	Hen	P
				Lunc		12	0	1	8		tem	
and chemical agent used in Final I	Cinsc			Dinne		1/2	5		5		v-te	
The second secon	A STREET, SACONAL DE SEC. S.		Т		-	Wash	110 F	Rinse	110 F	Saniti	zer-200 <sub>1</sub>	pm
POT and PAN SINK	abarajaal agant uceri			m perature Breakfast		115		117	2	20	Oppa	_
Final Rinse Temps determined by	Chemical egons about			Lunc		112		110		20	8600	
	And the second s	= 2		Dinne		112		116	7	20h	pier	n
						Freeze	<u> </u>	Walk-i	And other Desirement of the last of		Walk-	STREET, SQUARE, SQUARE,
FREEZER and WALK-	IN	Te	empera	iture		or belo		35-40			35 4	
Record temperatures, Fre	ezer and Walk-ins				AM		12.		7,62			0,0
Record temperatures, Fre-	ezer and Walk-ins				PM	- 6		38			39	
	DRY	Temp	eratur	e 45-8	0	Spice	Room	Store	KM			
STORAGE				4 R #	10	()	1		To The			
Record temperatures Dry				AM_	Q		65					
Record temperatures, Dry	Record temperatures, Dry Storage Areas				PM_	6	0	-				
Hot-Water Temps in si		-	M		$\frac{M}{M}$							
		1	25	4							1	

Signature/Cook/Supervisor (AM)

SERVICE MANAGER

NF-6-2-20

DATE

Signature, Cook Supervisor (PM)



Cycle 3	THE RESERVE AND ADDRESS OF THE PARTY OF THE	AI	Thu	PN		Time: O AM Time: PM Comments							
Shift Check	KIIST	ALCASES DE L'ANDRES	Yes	No	Yes	COM	TICHES						
. 1	0.2.0	No	ies	INO	165				-110				
All areas secure, no evide		1	X	EITAGINE	N MA								
Workers reported to work	c, no open sores,		1		->-								
fever, cough, shortness			12-		<del>-</del>								
no skin infection, an			8		7			V-10-11-11-11-11-11-11-11-11-11-11-11-11-					
Kitchen is in good genera				¥			-						
All kitchen equipment op			N N		4-								
All tools and sharps inver			1		X				<del></del>				
All areas secure, lights of				200	_}_	0 1		111.		200	Bran	mar	
PRODUCTION SHEET	Menu Items	cream rice	bk TS	coff cake		fruit	sugar	milk 35.8	coffee	egg	flk	g	
Breakfast	Temperatures	188.1	166 4	Rt		RT	RT	364	BIT	287		35	
install A. W. Colores A. Colores or	Menu Items	Ench	span	pinto	salsa	dress -ing	salad	marg	corn bread	appl	chee	tea	
		casser	rice	bean	Corr		-20-	07	Dieaci		160	R	
Lunch	Temperatures	1950	1688	1955		PT	380	37.	41	27	40	4	
	Menu Items	tajita	onion pepp	refri bean	salsa	grill pota	Tort -illa	drink	ckn	ot	cele ry	mu st	
Dinner	Temperatures	177	170	179	RT	179	RT	BI	177	32	38	BI	
DISH MACHINE	Secretary and the secretary of the secretary of the secretary secretary section (secretary secretary section s		Te	emperature		Wash 150+		Rinse180+		If Needed			
Temperature according to manufa	carrer's specifications		I	Breakfa	ıst	150	1	111			wten		
and chemical agent used in Finai I	The state of the s			Luncl	1	13	3	12:	5	100	JUL	mo	
				Dinne	r	13	9	13	0	la	u te	20240	
POT and PAN SINK	ALL ALL SERVE ENGINEERS SERVED		Te	mpera	ture	Wash	110 F	Rinse 1	10 F		er-200 <sub>1</sub>		
Final Rinse Temps determined by	cheraical agent used			Breakfa		115		111	0	20	Oppn	1	
				Lunch		12		110	)		dpp		
			and the same of th	Dinne		112		117	b	1000	PRA		
NAMES OF THE PROPERTY OF THE STATE OF THE ST	IN	To	mpera	fnre		Freeze	er 0	Walk-ii	Manager 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Walk-		
FREEZER and WALK-	-IIV	1 .	mi hei a	Luit		or belo	w	35-40 F			35 – 4		
Record temperatures, Fre	ezer and Walk-ins				M	-4.4	-{	35,8		`	38,7	2	
Record temperatures, Fre					PM	5	. 3	36	1		09-	₹	
DRY		Tempe	erature	45-86	)	Spice	Room	Store I	Rm		şe <sup>‡</sup>		
TORAGE		ļ			3.4	100	)	10					
tecord temperatures Dry Storage Areas					M	62		69					
Record temperatures, Dry					M	0		69				AND DESCRIPTION OF THE PERSON NAMED IN	
Hot-Water Temps in si	lot- Water Temps in sink		M		M								
		122.	7	di	3 7			L					

Signature, Gook Supervisor (AM)

FOOD SERVICE MATAGER

1. C-23

Signature, Cook Supervisor (PM)



Shift Check	klist	A	М	PN	Λ	Comr	nents								
SOUTH STATE OF THE	#89#A1C1000	No	Yes	No	Yes										
All areas secure, no evide	nce of theft		X												
Workers reported to work			X												
rever, cough, shortness			K		100										
no skin infection, an			X			L									
Kitchen is in good genera	l appearance	To Company of the Com	X												
All kitchen equipment op	erational & clean		X												
All tools and sharps inver		Ì	4												
All areas secure, lights ou	t, exits locked														
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Alt.	marg	sugar	coffee	milk	PB					
Breakfast	Temperatures	1963	1421	BT	131	34.2	But	RI	378	RI					
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit				
Lunch	Temperatures	171.3	1864	369	36	RJ	K	14	38.7	382	3/6				
Section Code A	Menu Items	fidelo meat sa	green bean	lett	dress -ing	bread	fruit	drink	chees	carrt	Breach				
Dirner	Temperatures	1905	1905	38.5	127	P1	RT	K7	38-5	1781	1893				
DISH MACHINE	A recommendation of the second	Temperature			Wash	150+	Rinse180+		If Ne	eded					
Temperature according to manufac	turer's specifications		I	Breakfast		153	2	99		las	very	2			
and chemical agent used in Final F	Rinse Hall Hall Hall						Lunc	1	15+	5	101			NEW	-
and the second s				Dinne	r	158		148		low ten		-			
POT and PAN SINK	A STATE OF THE STA	The Market No.	Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Saniti	zer-200pp	om			
Final Rinse Temps determined by	chemical agent used		E	Breakfast		115		117		20	dopu	~			
ga giragan ayan garan garan ayan garan ayan ayan ayan ayan ayan ayan ayan				Luncl	1	117	3	119	1	20	en	$\bigcirc$			
a populari na prima na manga manga na manga na manga na manga na manga na manga na mangana na mangana na manga Mangana na mangana na m				Dinne	r	118	15	115	5	25	SUPI	on			
FREEZER and WALK-	IN	Te	mpera	ture		Freezer 0 or below		Walk-ii 35-40 F	i		Walk-ii 35 – 40				
Record temperatures, Free	ezer and Walk-ins	1		A	M	3,0	0	345	ap		34	2			
Record temperatures, Free				]	PM	-8	10	34	2		37.	0			
	DRY		rature	45-80	)	Spice I	Room	Store I	Rm	6	1				
Record temperatures Dry Storage Areas				A	M	100		30		1	/				
				M	69	6	68	5							
Record temperatures. Dry					er commercianismos			The second lives and the second				21			
Record temperatures, Dry Hor-Water Temps in sin	THE RESIDENCE OF THE PARTY OF T	Al	M	P	M		/		1		/				

Signature, Cook Supervisor (AM)

1-10-23

Signature, Cook Supervisor (PM)

FOODSERVICE MANAGER

NF-6-2-20



Cycle 3 Date:	11-7-23	Tues	lay		Ti	me: 4/	an A	M / Ti	me: 1 +	75( I	M	-
Shift Check		AN	/1	PM		Comm	ents					
ACCOUNTS AND ALLESS OF THE PROPERTY OF THE PROPERTY OF THE PARTY OF TH	AND THE PERSON STREET, STREET, MICH. SERVICE AND STREET STREET, STREET	No	Yes	No	Yes							
All areas secure, no evide	nce of theft		X		1100							-
Workers reported to work	, no open sores,		X		レ							
fever, cough, shortness	of breath, chills,		X		4							
no skin infection, and	d no diarrhea	and the second s	1		1							
Kitchen is in good genera	l appearance											
All kitchen equipment op	Il kitchen equipment operational & clean											
All tools and sharps inver		<u> </u>		7						-		
All areas secure, lights ou	t, exits locked		Y- <u>.</u>			6 3		CHOOK	coffee	milk	eggs	bk
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis- cuit	fruit	marg	sugar				sau
The state of the s	Temperatures	Dy-	162.2	/70.1	131	- 21	39	RT	RI	39	39	16
<u>Breakfast</u>	Menu Items	taco meat	span rice	bearis	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew	_
	Temperatures	17011	16464	179.7	RT	39.4	39.4	KT	KI	1667	1540	>
Lunch	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB	
	Temperatures	190.3	177	175.3	1753	27	38	38	RI	RI	R7	<u></u>
DISH MACHINE	A SANCE SALVESTANCE OF THE SANCE OF THE SANC	and the same of the same of	wine residential in the	emperature		Wash 150÷		Rinse		If Ne	eded	
Temperature according to manufa	cturer's specifications			Breakf	ast	15	6	100	1		WHE	ny
and chemical agent used in Final	Rinse			Lunc	h	15	Z	111			J te	my
	and the state of t			Dinne	er	143		14	16			
POT and PAN SINK	and the second s	BOMOREE W.	Те	mpera	ture	Wash 1	110 F	Rinse	110 F		zer-200	
Finai Rinse Temps determined by	chemical agent used			Breakfast		1/5		1.4	1	-	00	n
	6			Lunch		116	-5_	111	_0	011	DIPPO	
entroposition and automore - September annual and the September of the Sep				Dinne	er	115	6	[ [	9	P		
FREEZER and WALK	IN	T	emper	ature		Freezer or belo		Walk-i 35-40			Walk 35 - 4	
Record temperatures, Fre	ezer and Walk-ins		on the state of th		AM	-5	3	36	<b>k</b> -		357	
Record temperatures, Fre	ezer and Walk-ins				PM	-5		37.			135-	8
particular strike 1 fries 2 mag anticoprise occurrence	DRY	Temp	eratur	e 45-8	0	Spice	Room	Store	The state of the s			
STORAGE	STORAGE Record temperatures Dry Storage Areas		,		AM	7	0	(e	3	1	-	
Record temperatures Dry	v Storage Areas				PM	68		6	8		/	
Record temperatures, Dr Hot-Water Temps in s	y oluiago Alivas	1	M	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	PM	-	/		- 3	/		
Trat Maton Lorente In S	1	22/2			1	/		/	1	1/		

Jignature, Cook Supervisor (AM)

DATE

11-Q-7.3

Signature. Cook Supervisor (PM)

### GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	68.62 68.71 68.71 67.91
B-1 B-2 B-3 B-4	68.31 69.52 67.30 60.91
C-1 C-2 C-3 C-4	67.61 67.91 68.60 68.90
E-1 E-2	68.31
D-1	69.41
ISOLATION	70.31
PATIENT ROOM	70.00
INTAKE/RECEIVING Tank Temp S-12	69.41 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	168.15



### Secure Services m

### Monday, Nov 13, 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	Shower #7
	A-1	68.62				1	7/	1	
	A-2	64.71		Ci	h	(5	2,6		
	A-3	68.71		/ ,	VC	1050	10.1	+ >1	
	A-4	67,91	(	101	BIM	ECIG	CUL	TION	)
	B-1	68.31			1, 1	211	17/	) —	
	B-2	69.52		IA	NA	7/()	11.0	/	
	B-3	67.30		1	12 1	+ >	/ 11-		
	B-4	60,91		IA	ht!	12		11)	
	<u>C-1</u>	67.81		V- 29-11-11-11-11-11-11-11-11-11-11-11-11-11					
	C-2	67.91							
	C-3	68,60							
	C-4	68.90							
	D-1	69.41					N/A	N/A	N/A
	D-2	67.41	_				N/A	N/A	N/A
	E-1	627	Viora	prul)			N/A	N/A	N/A
	E-2	68.31							
	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:	Alle	iN PE	77		SIGN:				
rite Legibly		undanna T and	_/			7/			
edical Show	ers Tempe	rature Log					Date		

<b>dedical Show</b>	vers Temper	rature Log						
	-		Name:				Date:	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								



# Temperature Log South Building

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

Date: Monday, Nov 13, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	6811	156.	U	M
South-B	68.2	104.2	U	11
South-C	69,5	104.0	u	M
South-D	65.9	104.1	<u>h</u>	N
South-E	67,1	104.7	) [	N
South-F	68,1	106.9	u	И
South-G	701	106.0	U	<u> </u>
South-L	671	164.3		4
South-M	691	104.7	V	11
South-N	68.2	105.7	11	
South-X	68.8	106.6	<u> </u>	И
South-Y	<b>20</b> .0	1042	U	U
South-Z	651	104,1	N	
South SMU	645	108.7	π(	tı
South SMU Shower	645	108.7	164.7	N/A
MED ISO- Room 1	67.5	107,1	N/A	N/A
MED ISO- Room 2	67,3	107.1	N/A	N/A
MED ISO- Room 3	67,3	107.1	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Ham

SIGN:

Write Legibly