



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 02 December 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: 7

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: 696

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

Female: 77

Male: 619

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:

14

How many people have left the facility this week?

Number of people who left the facility this week:

78

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:

256

Male:

182

Female:

74

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

8

ICE Employees:

0

GEO Employees:

5

New Cases
this week :

Total to date since
3/30/2020:

915

1318

2

284

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:

Staff Visit:

Leah Pryor-Lease, Sean Rocha and Alejandra Zepeda toured the facility on November 30th, along with ICE employees Nichole Black, Robert Coultrip and Kelei Walker. They saw the kitchen, all housing pods, medical wing, processing area and the annex.

The request for information was made on November 30, 2022. Electronic files were received on December 1, 2022. The population counts are current as of 11/30/22.

Kitchen Documents:

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

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

8 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 11/29/22.

No changes in 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 twenty-two (22) 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 11/25/22.

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and five (5) new cases among GEO staff. They reported eight (8) 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 11/30/22. Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 11/30/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 12/2/22. 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**

11/28/2022
7:05:48 AM BCU

**Temperature
°F**

A-1	71.21
A-2	72.22
A-3	---
A-4	72.31
B-1	71.91
B-2	72.31
B-3	72.70
B-4	72.70
C-1	72.50
C-2	71.41
C-3	71.71
C-4	61.00
E-1	67.30
E-2	69.21
D-1	---
ISOLATION	68.11
PATIENT ROOM	67.52
INTAKE/RECEIVING	68.71
Tank Temp S-12	0.00
Present Value	126.55
BOILER-3	Universal Input[1]
LAUNDRY ROOM MAU-2 and BOILER-4	169.17
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday November 28, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
11-28-22	South-A	unoccupied			
	South-B	71.9	104.2		
	South-C	71.9	104.2		
	South-D	71.3	104.1		
	South-E	72.5	occupied		
	South-F	unoccupied			
	South-G	73.1	102.5		
	South-L	69.5	occupied		
	South-M	69.3	occupied		
	South-N	70.7	104.1		
	South-X	70.7	occupied		
	South-Y	70.3	104.1		
	South-Z	68.5	104.1		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.0	104.1	N/A	N/A
	MED ISO- Room 2	72.0	104.2	N/A	N/A
	MED ISO- Room 3	72.0	104.1	N/A	N/A
✓	MEDICAL	N/A	N/A		

PRINT: San Hingon

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



28
Monday, Nov 21, 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
11/29/22	A-1	71.2	104.1						
	A-2	72.2	104.1						
	A-3	71.1	104.2						
	A-4	72.3	104.1						
	B-1	71.9	104.2						
	B-2	72.3	104.2						
	B-3	72.7	104.3						
	B-4	72.7	104.3						
	C-1	72.5	104.4						
	C-2	71.4	104.4						
	C-3	71.7	104.4						
	C-4	68.3	104.4						
	D-1	70.1	104.1				N/A	N/A	N/A
	D-2	70.3	104.1				N/A	N/A	N/A
	E-1	67.3	104.1				N/A	N/A	N/A
	E-2	69.2	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:

Scintense

SIGN:

[Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	67.5	67.5	67.5	67.5	67.6	67.5	67.5	67.5
Water:	104.5	104.4	104.5	104.4	104.4	104.5	104.4	104.4

Temperature Taken with a Fluke Mod 52 Digital Thermometer



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

Cycle 3 **Date:** 11-21-22 **Monday** **Time:** 0400 **AM** **Time:** 1900 **PM**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		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 ^{ad}	X	X									
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	199	175	RT	37	38	RT	RT	RT	38	RT		
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	197	36	165	35	38	35	RT	RT	RT	38	165	
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	1750	190.1	170.2	183.0	40	RT	RT	1830	RT	RT		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				156		180		---			
and chemical agent used in Final Rinse		Lunch				157		181		---			
		Dinner				150		180		---			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		120		200ppm			
		Lunch				122		121		200ppm			
		Dinner				110		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				-4		36		37			
Record temperatures, Freezer and Walk-ins		PM				-6.8		35.1		39.4			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				67		60					
Record temperatures, Dry Storage Areas		PM				68		69					
Hot- Water Temps in sink		AM		PM									
		136.2		115.									

Deary
 Signature, Cook Supervisor (AM)

Reyad 11/21/22
 Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11/28/22
 DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 11/22/22 **Tuesday** **Time:** 4 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			✓		✓								
All kitchen equipment operational & clean		✓	✓	✓									
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	RT	151	163	RT	RT	35	RT	RT	35	35	157	
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom		
Lunch	Temperatures	184	152	159	35	35	85	35	RT	167	154		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB		
Dinner	Temperatures	175.1	180.0	182.1	180.1	RT	40	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				150		180		—			
		Lunch				150		180		—			
		Dinner				150		180		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				165		156		200ppm			
		Lunch				167		159		200ppm			
		Dinner				112		120		200ppm			
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		AM				-7		35		38			
Record temperatures, Freezer and Walk-ins		PM				-4.3		36.1		37.0			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				63		54					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		136		110									

Rodriguez 11/22/22
Signature, Cook Supervisor (AM)

Reyad 11/22/22
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11/23/22

Wednesday

Time: 4 AM Time: 1:28 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		✓		✓	
All kitchen equipment operational & clean	✓	✓	✓		
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	

PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	165	165	RT	179	RT	RT	RT	38	RT		
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake COOK	Tea	chees	marg	fruit	
Lunch	Temperatures	186	191	38	38	RT	RT	RT	38	38	38	
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	carrr		
Dinner	Temperatures	181	179	40	RT	RT	RT	RT	40	180		

DISH MACHINE	Temperature		Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications	Breakfast		165	156	
and chemical agent used in Final Rinse	Lunch		167	159	
	Dinner		160	159	
POT and PAN SINK	Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast		135	135	200ppm
	Lunch		135	135	200ppm
	Dinner		130	131	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		-6	35	36
Record temperatures, Freezer and Walk-ins	PM		-8.0	36.2	38.0
STORAGE	Temperature 45-80		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		63	53	
Record temperatures, Dry Storage Areas	PM		63	59	
Hot- Water Temps in sink	AM	PM			
	136				

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-24-22 Thursday Time: 0300 AM Time: 1518 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			✓		✓							
All kitchen equipment operational & clean		✓	✓	X								
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked			✓		✓							
PRODUCTION SHEET	Menu Items	Oat meal	Scram Eggs	Cinnamon Roll	Fruit	Sausage	Butter	milk	Coffee	Sugar		
Breakfast	Temperatures	150	159	RT	35	155	35	35	RT	RT		
	Menu Items	Turkey Gravy	Cranberry	Stuffing	Sweet Potato	Green Beans	Fruit Salad	Pie	Butter	Tea		
Lunch	Temperatures	190	38	180		182	RT	RT	38	RT		
	Menu Items	Turkey	Bread	Chips	Carrot Celery	Cookies	Orange	Drink				
Dinner	Temperatures	38	RT	RT	35	RT	RT	RT				
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If needed				
Temperature according to manufacturer's specifications		Breakfast		155		181						
and chemical agent used in Final Rinse		Lunch		152		182						
		Dinner										
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		135		115		200ppm				
		Lunch		110		110		200ppm				
		Dinner		124		118		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-3		38		38				
Record temperatures, Freezer and Walk-ins		PM		-4		37.2		37.8				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		AM		65		52						
Record temperatures Dry Storage Areas		PM		68		68						
Hot-Water Temps in sink		AM		136								
		PM		139								

Signature, Cook Supervisor (AM) 11-24-22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11/28/22
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-25-22 Friday 8400 Time: AM Time: 1825 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		X								
All kitchen equipment operational & clean		X		X								
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	cereal	gravy Silly	fried pota	bis-cuit	fruit	marg Kosher only	sugar	coffee	milk	PB	
Breakfast	Temperatures	RT	RT	188	150	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	192	190	37	RT	RT	RT	RT	36	RT	
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot
Dinner	Temperatures	175	120	40	40	RT	40	RT	RT	169	175	170
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156		180		---		
		Lunch				150		182		---		
		Dinner				155		185		---		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				122		128		200 ppm		
		Lunch				120		120		200 ppm		
		Dinner				121		127		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				-4		34		35		
Record temperatures, Freezer and Walk-ins		PM				-8.0		37.1		38.3		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				65		32				
Record temperatures, Dry Storage Areas		PM				63		60				
Hot- Water Temps in sink		AM		PM								
		136		120								

Don
Signature, Cook Supervisor (AM)

11-25-22
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-26-22 Saturday Time: 0400 AM Time: 1834 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			✓		✗							
All kitchen equipment operational & clean		✓	✓	✗								
All tools and sharps inventoried			✓		✗							
All areas secure, lights out, exits locked			✓		✗							
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly
Breakfast	Temperatures	131	172	0	161	50	RT	RT	RT	35	35	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	38	189	36	RT	RT	RT	RT	RT	160	RT	38
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	fruit
Dinner	Temperatures	135	175	133	RT	40	RT	40	RT	RT	135	40
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				151	182					
and chemical agent used in Final Rinse		Lunch				152	180					
		Dinner				153	181					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	110	200ppm				
		Lunch				120	118	200ppm				
		Dinner				122	111	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				-4	42	42				
Record temperatures, Freezer and Walk-ins		PM				-5.0	33.5	39.1				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				63	51					
Record temperatures, Dry Storage Areas		PM				66	55					
Hot- Water Temps in sink		AM		PM								
		136		123								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-27-22

Sunday

Time: 0400 AM Time: 830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cin roll	salsa	tort-illa	sugar	coffee	milk	bran flks	bre ad			
Breakfast	Temperatures	RT	192	192	RT	RT	RT	RT	RT	38	RT	RT			
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit			
Lunch	Temperatures	36	36	38	38	180	36	RT	RT	RT	36	RT			
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort-illa	cake	drink	chee se	fruit				
Dinner	Temperatures	187	196	192	195	182	RT	RT	RT	40	RT				
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		150		182									
and chemical agent used in Final Rinse		Lunch		152		180									
		Dinner		153		179									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		118		117		200ppm							
		Lunch		120		119		200ppm							
		Dinner		121		117		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		-3.3		37.8		39.2							
Record temperatures, Freezer and Walk-ins		PM		-5.0		38.6		39.0							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		AM		69		70									
Record temperatures Dry Storage Areas		PM		69		69									
Hot- Water Temps in sink		AM		136.2		PM		125							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE