

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	09 DAY	December MONTH	2022 YEAR
Requested by:	Alejandra Zepe NAME		ct Operations Coordinator DITION
Transmitted by:	ICE Denver Fie	eld Office Executiv	e Review Unit
Were electronic files sen	t?		
Yes 🗸	No 🗌		
How many people are consumber of people current FORMAL COUNTS: 2	tly cohorted/quo	•	
How many people were	most recently	formally counted	in this facility?
Number of people most re	ecently formally	counted in the fac	<i>rility:</i> 762
Female: 91 Male: 671	ally counted in	this facility identi	fy as the following gender?



How many people formally counted in this	: facility identify as tran	sgender?
Number of people that identify as transge		0
How many people were brought into the	facility this week?	
Number of people brought into the facility		
,,,,		
How many people have left the facility thi		
Number of people who left the facility this	s week: 83	
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	7	
Other : unknown	Ī	
How many people are currently being ho	used in the Annex?	
Number of people who are being housed in	n the Annex: 236	
<i>Male:</i> 147		
Wate.		
Female: 89	N. C	Tatal ta 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:	28	1346
ICE Employees:		
ice employees.	0	2
GEO Employees:	2	286
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🔽		
Daile Farada Decales ettan Camitas Danas des	No 🗀	
Daily Foods Production Service Records:	_	
Yes 🗸	No 🗌	
Yes ✓ Temperature Logs:	No	
Yes ✓ Temperature Logs: Yes ✓	_	
Yes ✓ Temperature Logs:	No	
Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	No No	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

The request for information was made on December 7, 2022. Electronic files were received on December 8, 2022. The population counts are current as of 12/7/22.

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 12/6/22.

No changes in 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 twenty-three (23) 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 12/2/22.

On 11/30/2022, Denver's Field Office Executive Review Unit told Alejandra Zepeda they would no longer be providing the names of people detained in the law libraries. Instead, the Executive Review Unit places a white box over the names.

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 12/9/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 12/9/22. 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.



Date: 11-28-2	~ MO	NDA'	Y	Time:	GH	OO/AI	T (M	ime: 19	OO PN	1 C	ycle	4
Shift Check		I AN		PN	1	Com	ments			2.		
Shin Check	Mist	No	Yes	No	Yes							
All areas secure, no evide	nce of theft		V									
Workers reported to work	no open sores.		8		V				•			
fever, cough, shortness	of breath chills.		V		V					1		
no skin infection, and	d no diarrhea		X		V							
Kitchen is in good genera			V		V							-
All kitchen equipment one	erational & clean	V		X			120 200					
All tools and sharps inver	All kitchen equipment operational & clean All tools and sharps inventoried				V	63 A -				_		
All areas secure, lights ou	t exits locked		*		V	حا			, v	0 1	-	
PRODUCTION SHEET	Menu Items	Oat -	Scrm	potato		Bisc	marg	sugar	coffee	milk	PB	fruit
PRODUCTION SILEET	IVICHU ITOMS	meal	eggs		salsa	torti	a a p					
7 10 1	Temperatures	199	192	189	RI	RT	38	RT	BI	38	BT	RI
Breakfast	Menu Items	Ck	rice	grill	grill	torti	pinto	tea	cake	ckn		fruit
	Wienu items	Fajitas		pepp	onio		beans					
т .1.	Temperatures	191	170	174	174	KT	182	RT	BI	191	_	
Lunch	Menu Items	Beef	bun	hash	cole	lettuc	onion	dress	ketchup	drink	fruit	must
,	Menu Items	patty		brown	slaw			-ing	1			ard
Dinner	Temperatures	180,	RT	185	40	40	40	RI	BIT	BI	157	LI
DISH MACHINE	Tomporaraz	.0-71	Te	mpera	ture	Wasl	150+	Rinse		If Ne	eded	
Temperature according to manufact	cturer's specifications			Breakfa		154		18	>			
and chemical agent used in Final R	Cinse			Luncl	1	150	2	18	30			
and chemical age			Dinne	r	155		181					
POT and PAN SINK			Te	mpera	ture	Wash	110 F	Rinse 1			zer-200	
Final Rinse Temps determined by	chemical agent used			Breakfa		12	0	118		20	Opp	-
Timal Chice Composition				Luncl	ı	118	3	118		200	pp	4
				Dinne	r	115)	120)	200	PP	M
		To	mpera	fure		Freeze		Walk-i			Walk	
FREEZER and WALK-	IN	16	mpera	tuic		or belo	ow	35-40 I			35 –	40 F
Record temperatures, Free			A	M	-4.	2	37			5	7 6	
Record temperatures, Free			.]	PM	-2-	†	38	_		4	וע	
	DRY	Tempe	rature	45-80)	l *	Room	Store I				
STORAGE						(0)		76			-	
Record temperatures Dry	Storage Areas				M	9	209	6	7		-	
Transit and the same of the sa	Record temperatures, Dry Storage Areas			P	M							
Record temperatures, Dry	Storage Attens											
Record temperatures, Dry Hot-Water Temps in sir		A	M	P	M	1					-	

Signature, Cook Supervisor (AM)

11 29/22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Date: //-29-22	SDAY Time: 0315			5 (A	M T	ime:18	35 _{PM}	[C	ycle	4		
Shift Check	list	AN	1	PM		Com	nents					
Shift Cheek	Hist	No	Yes	No	Yes							
All areas secure, no evide	nce of theft		4									
Workers reported to work	no open sores.		4		1							
fever, cough, shortness	of breath, chills,		L		/							
no skin infection, and	no diarrhea		U		V		***					
Kitchen is in good genera			ν		/				-		. 1 .	
All kitchen equipment ope	erational & clean	L		1					1	_		- 1
All tools and sharps inven	toried		L		3/							
All areas secure, lights ou	t exits locked		4-21		~					111		Dron
PRODUCTION SHEET	Menu Items	cereal	pan	syrup	T-		marg	sugar	coffee	milk	egg	Bran fks
PRODUCTION SHEET	Wicha items		cake	1 100	ham							
	T	RT	146	RT	128		38	叹	RT	38	128	RT
Breakfast	Temperatures Menu Items	Ckn	rice	gravy	roll	grn	marg	tea	beef	raw	bre	fruit
	Menu Items	fry stk	*****			bean			patty	veg	ad	u a
	Temperatures	167	152	146	RY	159	40	RT	123	46	pt	KO
Lunch	Menu Items	Ckn	pea/	beans	salad	roll	dress	marg	drink	cake	che	fruit
	Mena Items	spaghett	carrot				-ing					277
Dinner	Temperatures	191.	175	188	40	27	RT	40	el	PT	40	PT
DISH MACHINE	2022		Te	mpera	ture		h 150+	Rinse		If Ne	eaea	
Temperature according to manufac	turer's specifications		I	Breakfa	ast	15	5		3			
and chemical agent used in Final F	inse		Luncl	1	15	6		0				
and circumous agons			Dinner		155		159		Sanitizer-200ppm			
	the state of the s		Te	mperature		Wash 110 F		Rinse 110 F				7557
POT and PAN SINK Final Rinse Temps determined by	chemical agent used		I	Breakfast		120		115		200 PAM		
Final Cluse 1 clups determine vy				Lunch		110		110		100	D 661	7)
				Dinne	r	112		120		20020		
		То	mpera	ture		Freeze	er 0	Walk-ii			Wall	
FREEZER and WALK-	IŅ	16	mpera	itui c		or bel	ow	35-40 I			35 -	7.00
Record temperatures, Free	ezer and Walk-ins			P	M	-4.		37.7			38	17
Record temperatures, Free	١.			PM	-4.7		35	.2		20		
Record temperatures, Free	Tempe	rature	45-80	0	Spice	Room	Store I	Km				
STORAGE	DRY							15			+	
Record temperatures Dry	Record temperatures Dry Storage Areas				AM_	6		68			-	
Record temperatures, Dry				M	<u> </u>	9	69			-		
Hot- Water Temps in sin	ık	A	M		M						-	_
Hot- Water Lembs in an	lot- water Temps in sink				0							

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

11 30 22 DATE



Time: 0400(AM) Time: 1 929 PM Cycle 4 Wednesday Date: 11-,30 22 PM Comments AM Shift Checklist 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 sugar fruit coffee | milk dlet (bisc /) marg PRODUCTION SHEET farina eggs gravy Menu Items ese tortill jelly RI 38 38 RT KIT 38 192 Temperatures Breakfast chees grn corn marg salad salsa dress Taco pinto Menu Items tky bread -ing beans casser **Temperatures** Lunch brd brea roll bean marg Ckn leg pota mix Menu Items puddn grat veg RT 40 15/177/196 40 RI Temperatures Dinner Rinse180+ If Needed Wash 150+ Temperature **DISH MACHINE** 180 152 Temperature according to manufacturer's specifications. Breakfast 182 and chemical agent used in Final Rinse Lunch Dinner Sanitizer-200ppm Wash 110 F Rinse 110 F Temperature POT and PAN SINK 2000pm Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35 - 40 F 35-40 F or below 36 -0.8 Record temperatures, Freezer and Walk-ins AM 39« | Store Rm Record temperatures, Freezer and Walk-ins PM 2, Spice Room Temperature 45-80 DRY **STORAGE** Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink AM

Signature, Cook Supervisor (AM)

12 5 22



Time: /8/0 PM Cycle 4 **THURSDAY** Time: 0400 Date: 12-1-22 Comments AM PM Shift Checklist No Yes Yes No. All areas secure, no evidence of theft Workers reported to work, no open sores, X fever, cough, shortness of breath, chills, no skin infection, and no diarrhea V Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PB coffee milk sugar fruit eggs marg Тcoff PRODUCTION SHEET oat Menu Items ad cake meal ham 38 KT 38 97 78 RTKI Temperatures Breakfast fruit che roll tea marg salad dress grh corn fidelo meat Menu Items ese Spien! -ing sause 36 174186 3le 1966 Temperatures Lunch drin fruit egg beans macr lett onion dress car roll tky Menu Items rot sala -ing salad bologn 16446 RT P7 60 139 40 40 KT (10) Temperatures Dinner Rinse180+ If Needed Wash 150+ Temperature **DISH MACHINE** 1.889/1/2 towkowo Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch 121 156 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** 122 Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner 125 Walk-in Temperature Freezer 0 FREEZER and WALK-IN 35 - 40 F35-40 F or below 39.1 AM Record temperatures, Freezer and Walk-ins 39.3 52 PM Record temperatures, Freezer and Walk-ins Spice Room Store Rm Temperature 45-80 DRY **STORAGE** 69 69 Record temperatures Dry Storage Areas AM 69 PM Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

12/5/22 DATE



Date: 12-2-3	2 FRI	DAY	Т	ime:O	466	AM	Tim	ie: 95[) PM	Cy	cle 4	1
Shift Check		Al	Л	PN		Com	ments					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		V									
Workers reported to work	, no open sores,		X		×							
fever, cough, shortness	of breath, chills,		'YO		4							
no skin infection, and	l no diarrhea		V		X							-
Kitchen is in good general			V		4							
All kitchen equipment ope	erational & clean	X		7					=		2 4	-
All tools and sharps inven		X		4	-							
All areas secure, lights ou	t, exits locked				4				CC	. 211.	Diet	fruit
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	saus	PB	marg	sugar	coffee	milk	jelly	Truit
D	Temperatures	121	1710	RY	PAT	R	36	RT	RT	38	KT	AT
Breakfast	Menu Items	ckn	rice	pinto		mix	marg	tea	unbrd	raw		
	Menu Items	nugget		beans		veg			ckn	veg	,	
Tomah	Temperatures	176	190	196	BT	792	38	K	188	38		
Lunch	Menu Items	hot	bun	chili	bean	cole	pota	onion	must	cob	dri	chee
	Micha Items	dog	1,000			slaw	salad		-ard	-ler	nk	se
Dinner	Temperatures	175	RT	190	191	40	46	40	BT	40	RT	40
DISH MACHINE			Tei	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	turer's specifications		E	Breakfa	ıst	15	\bigcirc	11	5	10	WK	~p
and chemical agent used in Final R	inse	Lune			1	15	2	125		160	ste	uf
			Dinne	r	155		125		The second liverage of		Imp	
POT and PAN SINK			Ter	mpera	ture	Wash	110 F	Rinse 1	10 F	Sanitiz	zer-200	ppm '
Final Rinse Temps determined by	hemical agent used		E	Breakfa	st	12	0	12	2	Zo	Oppor	
				Lunch	ì	12	2	12	4	20	Dop	m
				Dinne	r	12	1	12	Se	2000		m
EDECED - JWALK	INI	Tel	mpera	ture		Freeze	r 0	Walk-in			Walk	-in
FREEZER and WALK-	ш					or belo	w	35-40 F			35 – 4	40 F
Record temperatures, Free	zer and Walk-ins				M	-6 3		35			3	1
Record temperatures, Free				M	-8 363				21	.0		
	DRY			45-80		Spice	Room	Store R	m			
STORAGE Record temperatures Dry S	Storage Areas			A	M	63)	51				
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Hot-Water Temps in sin	West Wester Towns in sink			P	М		ı					
not- water temps in sin	A	/35	6	12	3		1					
				-			1 4	- 1	2 0	1	2	

Signature, Code Supervisor (AM)

FOOD SERVICE MANAGER DATE



10 2 2 2	CATUDD	AV	Tim	ne:05:	20X	(\mathbf{M})	Time:	1850	PM 85	50 C	ycle	4
Date: /2-3-22	SATURD	Al		PM	_	eomn						
Shift Check	list	No	Yes	No	Yes							
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All areas secure, no evide	nce of thert		V	11.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1	/							
Workers reported to work	, no open sores,		~									
fever, cough, shortness	of breath, chills,		X									
no skin infection, and	no diarrhea		4		/							
Kitchen is in good genera	appearance	V		1/	-	-	-	•		. **		
All kitchen equipment ope	erational & clean	<u> </u>		V	./			,	~ =			-
All tools and sharps inven	toried	X	075540		1	2			-		Jo	
All areas secure, lights ou	t, exits locked	(元)外表	10.68	bk	jelly	bis	marg	sugar	coffee	milk	che	PB
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	sausg		-cuit	_			200	ese	Det
	Townsorotypes	168	169	11.9	Rt	1-10	38	PUT	FU	38	38	RT fruit
Breakfast	Temperatures Menu Items	Tamale	-	bean	cole slaw	marg	corn bread	cake	grn turky	tea		
		pie	190	162	36	77	RT	RT	178	RT	1	RT
Lunch	Temperatures	181	1	car	marg	cake	bread	drink	jelly	PB	frui	raw
	Menu Items	ckn stir fry	rice	-rots					OT	DT	t OT	veg 40
D'	Temperatures	183.1	1850	177.1	40	PT.	et	RI	PT	If Ne	- V	90
Dinner	101119011111		Te	mpera	ature		150+	Rinse				20
DISH MACHINE Temperature according to manufa	chirer's specifications			Breakf	ast	15		118) Yer	W
and chemical agent used in Final l	linse			Lunc	h	15		110	e .		ten	
and chemical agent used in a line.				Dinn	er		55		0	Saniti	ter	
A PART CINIZ			Te	emper	ature	Wash		Rinse	110 F	-		
POT and PAN SINK Final Rinse Temps determined by	chemical agent used			Breakt		110	%	11	<u> † </u>	_	DOC	
Final Rinse Temps determined by				Lunc	h	120	\sim	12				pa
				Dinn	er	115	5	12	<u> </u>	20	19 OC	
		70.		otura		Freeze	er 0	Walk-			Wal	
FREEZER and WALK	-IN	1 16	mper	aturc		or bel	ow	35-40			3′	40 F
Two Evo	ozer and Walk-ins				AM	-5		3	8		3	0
Record temperatures, Fre	ezer and Walk-ins				PM		7_		5.2	-	2	0.0
Record temperatures, Freezer and Walk-ins DRY		Temp	eratur	e. 45-8	80	Spice	Room	Store	Rm			,
STORAGE					AM	63	3	5	1			
Record temperatures Dry	Storage Areas				PM	6		6	5			
Record temperatures, Dr	Storage Areas				_	10-				7-4-		
Hot- Water Temps in si	nk		M		PM_	+						
Rodriguez		13.2	1,0	_L	<u>20</u> -		R	eyac	upervisor (12/3	12	7)
Signature, Cook Supervisor						S	ignature,	COOK S	nbei Aisoi (, 171 <i>)</i>		

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER



PRODUCTION SHEET Menu Items Cereal scrim of eggs sausg pota illa Temperatures Menu Items Temperatures Temperatures Scrim of sausg pota illa Sausg pota		OI EMIN				S=20000	X		100	206) (uolo	1
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 inventoricd All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Breakfast Temperatures Menu Items	Date: 12-4-22	SUI	NDAY				d	_	ne: IOC	CPM		ycie	
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 Breakfast Temperatures Menu Items Menu Items Menu Items Menu Items Menu Items Menu Items Dinner Temperatures Menu Items Dish MACHINE Temperatures Dish Machine Temperature Temperature Temperature Breakfast Lunch Dish Machine Temperature Temperature Dish Machine Temperature Temperature Dish Machine Temperature Temperature Temperature Dish Machine Temperature Temperature Dish Machine Temperature Temperature Dish Machine Temperature Temperature Temperature Dish Machine Temperature Temperature Temperature Dish Machine Temperature Temperature Dish Machine Temperature Temperature Temperature Temperature Dish Machine Temperature Temperature Dish Machine Temperature Temperature Temperature Temperature Temperature Temperature Temperature Dinner Temperature Tempe	Shift Chec	klist	Al	M			Com	ments					
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 itools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Breakfast Temperatures Menu Items Temperatures Dinner Temperatures Dinner Temperatures Dinner Temperatures Specifications and chemical agent used in Final Rinse Dinner POT and PAN SINK Final Rinse Tempe addermined by chemical agent used Dinner Temperature Record temperatures, Freezer and Walk-ins Record temperatures. Dry Storage Areas Record temperatures Dry Storage Areas Record temperatures Dry Storage Areas Record temperatures. Dry Storage Areas AM PM 130 PM 130 PM 130 PM PM 130			No	Yes	No	Yes							
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 Breakfast Temperatures Menu Items Brich caserol rice bases Span caserol rice bases Span caserol rice Menu Items Menu Items Menu Items Brich caserol rice bases Span caserol rice Brich leaves Span caserol rice Span caserol rice Breakfast Lunch Temperature Temperature Mash 150+ Temperature Mash 110 F Rinse 110 F Sanitzer-200ppm FREEZER and WALK-IN Temperature Temperature Temperature Temperature Freezer of or below Temperatures Temperature Freezer of or below Temperatures Temperature Temperature Freezer of or below Temperatures Temperature Te	All areas secure, no evide	ence of theft		X	104								
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 Temperatures Menu Items Menu Items Menu Items Temperatures Menu Items Menu Items Menu Items Temperatures Menu Items Menu Items Temperatures Temperatures Dinner Temperatures Dinsh MACHINE Temperatures according to manufacturer's specifications, and chemical agent used in Final Rinse Temperature Temperatures Temperature Temperatures Temperature Te	Workers reported to work	c, no open sores,		K		V							
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 Temperatures Menu Items Menu Items Menu Items Temperatures Menu Items Menu Items Menu Items Temperatures Menu Items Menu Items Temperatures Temperatures Dinner Temperatures Dinsh MACHINE Temperatures according to manufacturer's specifications, and chemical agent used in Final Rinse Temperature Temperatures Temperature Temperatures Temperature Te	fever, cough, shortness	of breath, chills,		K		1				-			-
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All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Temperatures Menu Items Menu	Kitchen is in good genera	al appearance	.,	X	/	V							
All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Temperatures Menu Items Menu Items Temperatures Menu Items Temperatures Menu Items Menu Items Temperatures Menu Items Temperatures Temperatures Dinner Temperatures Temperature Temperatures Temperatures Temperatures Temperature Temperatures Temperatures Temperature Temperature Temperatures Temp			1	10	V	_	سدا	•					-
PRODUCTION SHEET Menu Items cereal scrm eggs sausg sausg pota -illa sugar cone limit 15 limit li	All tools and sharps inver	ntoried	F080064504	C 14/10/14/20	_	/							_
PRODUCTION SHEET Menu Items Cereal Serm oggs Salasg gril old o			10000000		1.1.	color	oril	tort	sugar	coffee	milk	PB	fruit
Menu Items Sliced Saladr Sliced Saladr	PRODUCTION SHEET	Menu Items	cereal				_	1	Sugar				
Menu Items Silocation Sil	Breakfast	Temperatures	RT	180	LAD	RT	186				-		
Lunch Menu Items Ench span pinto cassero rice beans ling bread drin frui chee cassero rice beans ling bread ling bread ling bread ling bread ling	Dicariust		turkey	pota				onion	mayo	bread	nie		salad
Menu Items Ench cassero rice beans salsa salsa dress com bread k t see	Lunch	Temperatures	210	37	38	36	RT	37	RT	RI		-	36
Dinner Temperatures Temperature Temp	Lunch	1			pinto	salsa	salad	dress		marg			chee
Dinner Temperatures Temperature Temperat			cassero		beans						k		
Temperature Wash 150+ Rinse 180+ Rin	Dinner	Temperatures	171.0	182./	174.1	PT		and the second			PT	1	40
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY DRY DRY Storage Areas Record temperatures, Dry Storage Areas AM PM PM PM PM PM PM PM	DISH MACHINE						Wasl	150+			- 1	4	
Dinner 150 148 10 F Rinse 110 F Sanitizer-200ppm POT and PAN SINK Final Rinse Temps determined by chemical agent used Lunch Lunch Dinner 12 Lunch Dinner 12 Lunch FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins PM -7.4 Spice Room Store Rm STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas	Temperature according to manufa	cturer's specifications - ?				150	<u> </u>	11	8		-	0	
POT and PAN SINK Final Rinse Temps determined by chemical agent used Final Rinse Temps determined by chemical agent used Lunch Dinner Lunch Dinner FREEZER and WALK-IN Temperature Freezer 0 or below Or below Freezer and Walk-ins Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins Freezer and Walk-ins Record temperatures, Freezer and Walk-ins Freezer a							15.	2	1/1	•			
POT and PAN SINK Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY Temperature Temperature Freezer 0 or below 35-40 F 37 38.5 Temperature 45-80 Spice Room Store Rm Temperatures, Dry Storage Areas Record temperatures, Dry Storage Areas			ð						A STATE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.				
Lunch 1/7 1/26 906 9	POT and PAN SINK								1				
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STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas PM PM Hot- Water Temps in sink AM PM 13(a) 120	Record temperatures, Free	Tempe	rature										
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas PM PM Hot- Water Temps in sink AM PM 13(a) 120		Tempe											
Hot- Water Temps in sink AM PM 13(a) 120	Record temperatures Dry	Record temperatures Dry Storage Areas					La	3	55				-
Hot- Water Temps in sink AM PM 130 120	Record temperatures, Dry					0	1	0		_			
13(2)													
			130	Q	12	\mathcal{O}_{\perp}				10/11			

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

12/5/22

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F	
A-1 A-2	73.31 71.60 	
A-3 A-4	72.02	
B-1 B-2 B-3 B-4	72.31 71.71 71.21 72.70	
C-1 C-2 C-3 C-4	71.71 72.02 72.00 70.51	
E-1 E-2	67.81 70.11	
D-1		
ISOLATION	68.71	
PATIENT ROOM	68.42	
INTAKE/RECEIVING Tank Temp S-12	69.01 0.00	
Present Value BOILER-3	123.41	
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.47	/



Secure Services 113

Monday, Dec. 05, 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
2-5-22	A-1	73;3	104.2						
)	A-2	71.6	104,2						
	A-3	71.6	104.1						
	A-4	720	104.1					28	
	B-1	72,3	04.2						
	B-2	71.7	104.3						
	B-3	71.2	104.2					29 22	
	B-4	72.7	104,2						
	C-1	71,7	104,3						
	C-2	720	104,3						
	C-3	72 ,6	104.4						
	C-4	70.5	1043						
	D-1	70.1	64.2				N/A	N/A	N/A
	D-2	70.1	1042				N/A	N/A	N/A
	E-1	67.8	104.1				N/A	N/A	N/A
	E-2	70:1	1041						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
V	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT	Sa,	m Hungar			SIGN:			
Vrite Legi	bly							
Medical Sl	nowers Ten	nperature	Log Name:				Date:	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.4	68:4	69.4	68.5	68.4	68.4	68.4	68.47
Water:	104.4	104.3	104.2	104.3	104.9	104.7	1043	louz
emperatui	re Taken wit	h a Fluke M	od 52 Digit	al Thermo	meter			



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday December 5, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2.522	South-A	701	107,00		
	South-B	70,5	104,6		
	South-C	71.2	104.0		
	South-D	70.0	Wh.O		
	South-E	70:1	104,6		
	South-F	71,3	104.3		
	South-G	71.9	1042		
	South-L	69.0	(03.)		
1	South-M	70.8	103.1		
	South-N	70.9	1031/		
	South-X	70.9	103,1		
	South-Y	71,1	103:1		
	South-Z	70.4	103,8		
	South SMU	maccipia			
	South SMU Shower	,			N/A
	MED ISO- Room 1	70.1	104.1	N/A	N/A
	MED ISO- Room 2	702	101.1	N/A	N/A
	MED ISO- Room 3	70.2	Ics.	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:	Say Harren	SIGN:	
PRINT.			

Write Legibly