



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 20 January 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
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:

16

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:

244

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

Female: 11

Male: 233

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="214"/>
ICE Detainees under COVID monitoring:	<input type="text" value="52"/>	<input type="text" value="181"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="123"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

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

SUPPLEMENTAL NOTES:

Request for information made on January 18, 2021. All population numbers current as of January 21, 2021

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 20, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 13 - RNs
- 9 - LPNs
- 1- Psychologist
- 1- Psychologist (part-time)
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for January 11, 2021 - January 16 , 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. They informed that they have zero (0) staff members, GEO or ICE, that are positive this week. They have also reported zero (0) positive cases this week amongst the ICE detainees and the USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of January 21, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of January 21, 2021

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/16/2020		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Margarine Fruit Cobbler Fortified Sugar Free Tea		Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dinner Roll Margarine Fortified Sugar Free Tea Dressing		T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea		Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Salsa Garden Salad/Dressing Refried Beans White Cake / Iced Fortified Sugar Free Tea		Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea		Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea		Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slices Bread Salad Dressing Mustard Fortified Sugar Free Tea		Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-17-21

Time: 0100 AM Time: 736 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					
no skin infections				A	
no diarrhea					
Kitchen is in good general appearance	X			X	
All kitchen equipment operational & clean	X		X		Kettles dirty (green dishcloth)
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		152		183
and chemical agent used in Final Rinse	Lunch		155		188
	Dinner		159		188
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		110		112
	Lunch		110		112
	Dinner		111		112
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.1		39.0
Record temperatures, Freezer and Walk-ins	PM		-8.7		36.8
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		70		68
Record temperatures, Dry Storage Areas	PM		70		68
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		126		

B. Vazquez 1-17-21
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-21-21
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1/16/2021

Time: 0150 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Two Kettles leaks bad
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		125	126	200ppm
	Lunch		112	115	200ppm
	Dinner		112	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.2	38.3	39.4
Record temperatures, Freezer and Walk-ins	PM		-8.3	39.2	38.5
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	126	111			

2-Ham 1-16-2021
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 1-19-21
FOOD SERVICE MANAGER DATE



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-15-2021

Time: 0200 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>164</u>	<u>182</u>	
and chemical agent used in Final Rinse	Lunch		<u>152</u>	<u>188</u>	
	Dinner		<u>151</u>	<u>185</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>125</u>	<u>125</u>	<u>200 ppm</u>
	Lunch		<u>110</u>	<u>120</u>	<u>200 ppm</u>
	Dinner		<u>110</u>	<u>120</u>	<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-8.2</u>	<u>36.9</u>	<u>38.1</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-7.3</u>	<u>38.7</u>	<u>39.6</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	<u>127</u>	<u>120</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-13-21 Time: 0200 AM Time: 1506 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		X			
no skin infections		X	N	A	
no diarrhea		X			
Kitchen is in good general appearance		X			
All kitchen equipment operational & clean		X			
All tools and sharps inventoried		X			
All areas secure, lights out, exits locked					
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
perature according to manufacturer's specifications	Breakfast		150	182	
and chemical agent used in Final Rinse	Lunch		152	185	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200 ppm
	Lunch		125	128	200 ppm
	Dinner		130	125	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-4.3	38	37.8
Record temperatures, Freezer and Walk-ins	PM		-7.8	37.8	39.4
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-12-21

Time: 0200 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
perature according to manufacturer's specifications	Breakfast		<u>154</u>		<u>181</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>180</u>
	Dinner		<u>155</u>		<u>181</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>112</u>		<u>114</u>
	Lunch		<u>110</u>		<u>115</u>
	Dinner		<u>117</u>		<u>119</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-8.1</u>	<u>38</u>	<u>37</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-11.0</u>	<u>36.9</u>	<u>39.0</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>63</u>	<u>63</u>	
Record temperatures, Dry Storage Areas	PM		<u>63</u>	<u>64</u>	
Water Temps & Handwash Areas	AM	PM			
	<u>105-120 °F</u>	<u>105-120 °F</u>			
	<u>67.0</u>	<u>64</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

1.14-21

Time: 200 AM

Time: 1500 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		X			
no skin infections		X			
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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
perature according to manufacturer's specifications	Breakfast		158	184	
and chemical agent used in Final Rinse	Lunch		156	184	
	Dinner		156	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		111	113	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4	38	37.8
Record temperatures, Freezer and Walk-ins	PM		-6.3	39.3	37.6
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	111			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-11-21

Time: 0300 AM Time: PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores					
no skin infections	N	A	N	A	
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					
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+	Rinse 180+	
and chemical agent used in Final Rinse	Breakfast		151	180	—
	Lunch		152	181	—
	Dinner		150	184	—
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		110	115	200ppm
	Lunch		128	132	200 ppm
	Dinner		130	122	200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
	AM		-7.2	37.1	37.8
Record temperatures, Freezer and Walk-ins	PM		-5.8	35.9	39.1
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM) [Signature] 1.11.21 DATE

Signature, Cook Supervisor (PM) [Signature] 1-11-21

FOOD SERVICE MANAGER [Signature] 1.12.21 DATE



Monday, Jan. 19, 2021 195 Aurora Detention Center
North Building 3130 Oakland St.
Temperature Log Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
1-19-21	A-1		104.2						
	A-2		104.2						
	A-3		104.2						
	A-4		104.2						
	B-1		104.2						
	B-2		104.1						
	B-3		104.3						
	B-4		104.1						
	C-1		105.1						
	C-2		105.1						
	C-3		105.1						
	C-4		105.1						
	D-1		104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	MED								
	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: Seam Hansen

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log						
Name: _____				Date: _____		
ROOM						
542	540	538	536	534	523	522

Tub Room

GEO Aurora ICE
3130 N. Oakland St

1/13/2021
7:46:04 AM BCU

	Temperature °F
A-1	73.12
A-2	73.01
A-3	72.81
A-4	73.51
B-1	72.81
B-2	72.81
B-3	72.02
B-4	72.70
C-1	72.70
C-2	72.31
C-3	73.60
C-4	72.70
E-1	73.31
E-2	73.12
D-1	70.51
ISOLATION	71.12
PATIENT ROOM	71.41
INTAKE/RECEIVING	72.70



Temperature Log South Building

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

Date: Tuesday, Jan. 19, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1-19-21	South-A	unoccupied			
	South-B	70.7	104.1		
	South-C	71.1	104.1		
	South-D	unoccupied			
	South-E	72.3	occupied		
	South-F	69.4	104.0		
	South-G	71.7	104.2		
	South-L	70.4	104.1		
	South-M	73.1	104.2		
	South-N	72.1	104.2		
	South-X	73.3	104.1		
	South-Y	72.5	104.3		
	South-Z	72.0	104.1		
	South SMU	68.0	105.2		
	South SM - Shower 3	—			
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
✓	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Steve Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer