

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	7 April 202	21	
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas	, Constituent Liaison	
	NAME	Position	
Transmitted by:			
		eld Office Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	$No \square$		
How many people are current	ntly being coho	orted/quarantined due to sicknes	ss?
Number of people currently	cohorted/quar	antined due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently form	nally counted in this facility?	
Number of people mo	ost recently for	mally counted in the facility:	216
How many people formally	counted in this	facility describe themselves as	the following gender?
Female: 19			
Male: 197			
Nonbinary: 0			
Prefer not to say:	0		

How many people formally counted in this facility describe themselves as transgender?	0
Number of people that describe themselves as transgender: 3	
How many people have been brought into the facility this week?	
Number of people brought into the facility this week: 32	
How many people have left the facility this week?	
Number of people who left the facility this week: 41	
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 other facility: unknown	
Other: unknown	
How many people are currently being housed in the Annex?	
Number of people who are being housed in the Annex: 53	
Female: 18	
Male: 35	
Male: 35 COVID-19 CONFIRMED CASES*: This week: Total to date since March 30, 202	0:
	0:
COVID-19 CONFIRMED CASES*: This week: Total to date since March 30, 202	0:
COVID-19 CONFIRMED CASES*: This week: Total to date since March 30, 202 Positive Tests in GEO Facility: 1 220	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: 1 220 ICE Detainees under COVID monitoring: 0 185	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: 0 1 Total to date since March 30, 202 220 185 ICE Employees: 0 2	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: 1 Total to date since March 30, 202 220 185 220 185	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: 1 Total to date since March 30, 202 220 185 124 DOCUMENTS RECEIVED: Total to date since March 30, 202 220 185 185 2 1 124	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: 1 124 DOCUMENTS RECEIVED: *See Supplemental Notes Daily Kitchen Opening and Closing Checklists **Received ✓ Not Received □	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: O ICE Employees: O GEO Employees: Daily Kitchen Opening and Closing Checklists RECEIVED NOT RECEIVED □ Daily Foods Production Service Records Total to date since March 30, 202 185 220 185 185 124 Daily Foods Production Service Records	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: Daily Kitchen Opening and Closing Checklists RECEIVED ☑ Not Received □ Temperature Logs RECEIVED ☑ Not Received □ Not Received □ Temperature Logs RECEIVED ☑ Not Received □	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: 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	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: 1 124 DOCUMENTS RECEIVED: 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 □ Law and Leisure Library Logs RECEIVED ✓ NOT RECEIVED □	0:
COVID-19 CONFIRMED CASES*: Positive Tests in GEO Facility: ICE Detainees under COVID monitoring: ICE Employees: GEO Employees: 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	0:

Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on April 5, 2021. All population numbers current as of April 9, 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 April 9, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 RNs
- 9 LPNs
- 2- Psychologist
- 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 March 27, 2021- April 2, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four 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 us that they have one (1) positive case this week, GEO staff. They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE). Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of April 9, 2021 Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of April 9, 2021 *Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.* COVID Vaccine Update: Congressman's Crow staff inquired about vaccine distribution to detainees. Per ICE: Tri County conducted a vaccine distribution at GEO last Thursday. 153 detainees, out of 211 in custody, were vaccinated. It was a single dose vaccine. (April 12, 2021)

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:	5/15/2020		CYCLE 2 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna
	Scrambled Eggs	Whipped Potatoes	Potato Salad
	Biscult or Tortilla	Cream Gravy	Vegetarian Beans
	Jelly	English Peas	Lettuce, Onion & Pickles
	Margarine	Carrots	Mustard & Salad Dressing
	Sugar	Dinner Roll	Frut
	Coffee	Margarine	Bread
	Milk 2 %	Salad w/ Dressing	Fortified Sugar Free Beverage
	Fruit	Fortified Sugar Free Tea	•
TUESDAY	Dry Cereal	Chicken Patty	Turkey Hot Dogs on
	Pancakes	Cream Gravy	Hot Dog Buns
	Syrup	Rice	Corn
	Turkey Ham	Green Beans	Coleslaw
	Margarine	Roll	Macaroni Salad
	Sugar	Margarine	Onion
	Coffee	Brownie	Pickle Relish / Mustard
	Milk 2 %		
	DHIR Z 70	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
VEDNESDAY	Oatmeal	Beef and Bean Burrito	Mant and Manual II
*EDREQUAT			Meat and Vegetable Stew
	Creamed Meat Gravy	Spanish Rice	Rice
	Fried Potatoes	Pinto Beans	Cabbage
	Biscuit	Salsa	Onion
	Margarine	Lettuce	Combread
	Sugar	Dressing	Salad
	Coffee	Cheese	Dressing
	Milk 2 %	Peanut Butter Cake	Margarine
	Fruit	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	On Bun	Rice
	Jelly	Ranch Beans	Pinto Beans
	Ketchup	Oven Fries	Salsa
	Biscuit	Shredded Lettuce	Shredded Lettuce
	Margarine	Onion	Shredded Cheese
	Sugar	Salad Dressing	Tortillas
	Coffee	Ketchup	Applesauce Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Cinnamon Oatmeal	Fish	Chili Mac
MIDA I	Pancakes	Beans	Beans
		Carrots	
	Turkey Sausage		Squash w/ Tomato & Onions
	Margarine	Rice	Dinner Roll
	Sugar	Onion	Margarine
	Milk 2 %	Cornbread / Margarine	Brownie
	Syrup	Tartar Sauce	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	
ATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
	Eggs	Cheese, Sliced	Potatoes Augratin
	Cream Gravy	Macaroni Salad	Mixed Vegetables
	Turkey Sausage	Vegetarian Beans	Beans
	Biscuit or Tortilla	Lettuce / Onion	Dinner Roll
	Sugar	Mustard / Mayo	Margarine
	Coffee	Bread	Salad
	Milk 2 %	Fruit	Dressing
	Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
UNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
	Eggs	Green Beans	Potato Salad
	Diced Potatoes	Beans	Colesiaw
	Salsa		
	Saisa Tortilla	Green Salad	Lettuce
		Dressing	Onion
	Coffee Cake	Roll	Bread
	Sugar	Margarine	Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %		
	Margarine		

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







Secure Services

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PM	e:OSOO A			Comments				
	No Y	es N			Commi	CIIIS					
All areas secure, no evidence of theft	7	/									
Workers reported to work, no open sores		_	/	7							
no skin infections			X								
no diarrhea		\ /	and the same of th								
Kitchen is in good general appearance	X		Y								
All kitchen equipment operational & clean			4								
All tools and sharps inventoried	1	-	7								
All areas secure, lights out, exits locked	Sales Park	80	30								
DISH MACHINE	Ter	npera	ure	Wash 150+	Rinse 1	R0+					
Temperature according to manufacturer's specifications		_	akfast	151	182						
and chemical agent used in Final Rinse		L	ınch	155	185						
		Di	nner	155	125	or Tayoff					
POT and PAN SINK	Ten	nperat	ure	Wash 110 °F+	Rinse 110	°F+	200 p	nm			
Final Rinse Temps determined by chemical agent used		Bre	akfast	110	110		70000				
		Lı	ınch	410	112		201	por			
		Di	nner	110	112		200	Low			
FREEZER and WALK-IN	Temr	eratu	'e	Freezer 0°F	Walk-in	Wal	k-in 2	PPV			
				or below	35-40 °F		40 °F				
Record temperatures, Freezer and Walk-ins			AM	-5.8	361	38	3.5				
Record temperatures, Freezer and Walk-ins			PM	-4.9	39.3	39	.2				
DRY STORAGE	Temperat	ure 4	5-80 °F	Spice Room	Store Rm		- 0				
Record temperatures Dry Storage Areas			AM	68	68						
Record temperatures, Dry Storage Areas			PM	6-8	69						
Water Temps & Handwash Areas	AM	11	PM					_			
	105-120 °F		120 °F								
	120	1 1	20								

Signature ook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





Secure Services "

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PN	1		Comme	nts		
	No Y	les.	No	Yes					
All areas secure, no evidence of theft									
Workers reported to work, no open sores			/						with more
no skin infections			\rightarrow						
no diarrhea	/	\		1					
Kitchen is in good general appearance	>			X					
All kitchen equipment operational & clean	14	X		΄Χ					
All tools and sharps inventoried		1		λ					
All areas secure, lights out, exits locked				X		,			
DISH MACHINE	Te	emp	eratur	e	Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications	Breakfast				164	182			
and chemical agent used in Final Rinse			Lune	ch	150	150			
			Dinn	er	150	180			
POT and PAN SINK	Te	mp	eratur	'e	Wash 110 °F+	Rinse 110	∘F +	200 I	pm
Final Rinse Temps determined by chemical agent used			Break	fast	117	115		200	nom
			Lune	ch	118	1/2		200	PPN
			Dinn	er	113	112		200	DDM
FREEZER and WALK-IN	Tem	iper	ature		Freezer '0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	, ,
Record temperatures, Freezer and Walk-ins				AM	-1011	36.9	3	812	
Record temperatures, Freezer and Walk-ins				PM	-10-5	37.6	3	87	
DRY STORAGE	Tempera	atur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	66	67			
Record temperatures, Dry Storage Areas				PM	63	6-3			
ittoora tomporaria, 2 il, attoriga									
Water Temps & Handwash Areas	AM 105-120 °	olf.	PN 105-1						

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

rev 02/2020 mps





OPENING and CLOSING CHECKLIST

Shift Checklist	AM	1	PN	1		M Time			
	No	Yes	No	Yes		Commi	CIICO		
All areas secure, no evidence of theft		1			,				
Workers reported to work, no open sores			10	1					
no skin infections			13						
no diarrhea		1		1				***************************************	
Kitchen is in good general appearance		1		Ye					
All kitchen equipment operational & clean		1		4					
All tools and sharps inventoried		1		Ye					
All areas secure, lights out, exits locked				4					
DISH MACHINE	Т	emp	eratur	e	Wash 150+	Rinse 18	RO+		
Temperature according to manufacturer's specifications	Breakfas				152-ta	1 23			
and chemical agent used in Final Rinse	Lunch				162	198			
	Dinner				162	25			
POT and PAN SINK	Т	erature		Wash 110 °F+	Rinse 110	∘ F+	200 p	nn	
Final Rinse Temps determined by chemical agent used		Breakfast		115	/15			nju.	
			Lunc	h	119	110		200	Dow
			Dinne	er	115	19		200	BOA.
FREEZER and WALK-IN	Ten	nner	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	FIN
	101.				or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.2	38,7	36	1	
Record temperatures, Freezer and Walk-ins				PM	-3.2	38.6	39	.4	
DRY STORAGE	Temper	atur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			1	AM	62	69			
Record temperatures, Dry Storage Areas			I I	PM	63	63			
Water Temps & Handwash Areas	AM		PM						
	105-120	°F 1	105-12	0 °F					
			190						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD-SERVICE MANAGER DATE





OPENING and CLOSING CHECKLIST

Date: 01.01.2021 Shift Checklist	ΓΛ	M	PI		:0300 A				R. IVR
Shift Checking	No	Yes	No	Yes		Commo	ents		-
All areas secure, no evidence of theft	110	103	140	105					
Workers reported to work, no open sores	N	W	1	VA /					
no skin infections	\rightarrow		X	UX-					
no diarrhea	1	1	1						
Kitchen is in good general appearance		X	/-	9					
All kitchen equipment operational & clean		4		\$					
All tools and sharps inventoried		4		F					
All areas secure, lights out, exits locked				1/4					
DISH MACHINE	HONEY HIS YAS	Temn	eratur	-	Wash 150+	Rinse 18	5U-T		
Temperature according to manufacturer's specifications	Temperature ' Breakfast				152		-		
and chemical agent used in Final Rinse	Lunch				155	1810		-	
	Dinner				155	100	THE PERSON NAMED IN		
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110	o F+	200	anm.
Final Rinse Temps determined by chemical agent used			Break		110	110	-	-	
			Lunc		112	1860	-	100 mm 1 mm 1 mm	PPM
			Dinn		110	1 apre	-	200	
FREEZER and WALK-IN	Tro	mper		-	Freezer 0°F	Walk-in		200 p k-in 2	gm
PACEZER and WALK-IIV	16	mper	ature		or below	35-40 °F		K-III ∠ 40 °F	
Record temperatures, Freezer and Walk-ins				AM	- 2.4	101		7	
Record temperatures, Freezer and Walk-ins				PM	-7.2	38.3	20		
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm	0	-	
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	83	67			
W.A. T. O.Y. B. B.A.	47.5					٧			
Water Temps & Handwash Areas	AM		PM						
	105-120) 'F	105-12	U F					
	120		1	,					

Signature, Cook Supervisor (AM)

04.01.2021

Signature, Cook Supervisor (PM)

4-7-21 DATE

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Shift Checklist	AN	Л	PN	Л		Commo	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X		1 6 V					
Workers reported to work, no open sores		1							
no skin infections	11/	A	N	A					
no diarrhea	/		/	H					
Kitchen is in good general appearance		×		X					
All kitchen equipment operational & clean		4		7					
All tools and sharps inventoried		4		¥					
All areas secure, lights out, exits locked	经海绵不			V					
DISH MACHINE	Т	emp	eratur	e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications	Breakfast				151	191			
and chemical agent used in Final Rinse	Lunch				154	187			
	Dinner				15	135			
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110	200 [nm	
Final Rinse Temps determined by chemical agent used			Breakfast		116	110		0000	
			Lunc	h	125	122		200	1,642
			Dinn	er	125	122		200	1.1
FREEZER and WALK-IN	Ter	nner	ature		Freezer 0°F	Walk-in		lk-in 2	FFIN
		<u>I</u> ·			or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-48	35.8		7.2	
Record temperatures, Freezer and Walk-ins				PM	-4.6	36.7	38	.9	
DRY STORAGE	Temper	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	60	69			
Record temperatures, Dry Storage Areas]	PM	29	68			
Water Temps & Handwash Areas	AM		PM						
	105-120	°F]	105-12	0 °F					
	11								

Signature, Cook Supervisor (AM)

S-SI-C DATE

Signature, Cook Supervisor (PM)

FOOD SÉRVICE MANAGER

U-1-2021 DATE 0950.





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PI		: OSCE AN			Comments					
	No	Yes	_	Yes		Commi	21163						
All areas secure, no evidence of theft		1	1000		H.								
Workers reported to work, no open sores		1		ALC: CAND									
no skin infections	- >							_					
no diarrhea	/	1											
Kitchen is in good general appearance		1		OX.									
All kitchen equipment operational & clean		1		X									
All tools and sharps inventoried		32		X									
All areas secure, lights out, exits locked		1000		X									
DISH MACHINE	,	Гетр	eratur	e	Wash 150+	Rinse 18	30+						
perature according to manufacturer's specifications	Breakfast				162	183	0						
and chemical agent used in Final Rinse	Lunch				160	183 185							
	Dinner				155	166							
POT and PAN SINK	Tempera			e	Wash 110 °F+	Rinse 110	oF+	200 r	nm				
Final Rinse Temps determined by chemical agent used			Breakfast		111	110		200004					
			Lunc	h	110	117			PPM				
			Dinn	er	110	111			Oppm				
FREEZER and WALK-IN	Te	mner	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	V V V				
		K			or below	35-40 °F		40 °F					
Record temperatures, Freezer and Walk-ins				AM	10.7	38,6		914					
Record temperatures, Freezer and Walk-ins				PM	-7.4	38.8	37	.8					
DRY STORAGE	Tempe	ratur	e_45-8	30 °F	Spice Room	Store Rm							
Record temperatures Dry Storage Areas				AM	6+	67							
Record temperatures, Dry Storage Areas				PM	68	67							
Water Temps & Handwash Areas	AM		PM	1									
	105-120) °F	105-12	20 °F									
	1 16		120	1					100				

S ture, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

3.31.202

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 03.29.21 Shift Checklist	A	M	P	Time M	Comments						
	No	Yes	No	Yes		Commi	OTTES .				
All areas secure, no evidence of theft											
Workers reported to work, no open sores			N	R-/							
no skin infections				X							
no diarrhea			1	1							
Kitchen is in good general appearance		X		X,							
All kitchen equipment operational & clean		X		X							
All tools and sharps inventoried		Se		X							
All areas secure, lights out, exits locked				K							
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	30±				
perature according to manufacturer's specifications	Breakfast				151	(32					
and chemical agent used in Final Rinse			Lune	ch	155	186	-		-		
			Dinn	er	166	100					
POT and PAN SINK	,	Гетр	eratur	e	Wash 110 °F+	Rinse 110	oF+	200 [nm		
Final Rinse Temps determined by chemical agent used			Breakfast		110	111		200			
			Lunc	ch	112	113		200			
			Dinn	er	112	110		200	Bon		
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	11		
		Por			or below	35-40 °F		40 °F			
Record temperatures, Freezer and Walk-ins				AM	-12.6	35.3	38	3.1			
Record temperatures, Freezer and Walk-ins				PM	-38	1.88	36				
DRY STORAGE	Tempe	eratur	e 45-8	30 °F	Spice Room	Store Rm					
Record temperatures Dry Storage Areas				AM	68	68					
Record temperatures, Dry Storage Areas				PM	67	68					
Water Temps & Handwash Areas	AM	- 1	PM	1							
TARREST TO SECTION AND ASSESSED TO SECTION ASSESSED TO SECTION ASSESSED TO SECTION ASSESSED TO SECTION ASSESSED.	105-120		105-12								
	10-	2	120								

S' ture, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

3.30-2021 DATE

GEO Auro a ICE 3130 N. Cakland St

	Temperature "F
A-1 A-2 A-3 A-4	73.12 73.82 71.91 71.91
E-1 E-2 E-3 E-4	72 02 73.31 72 50 71.41
C-1 C-2 C-3 C-4	71.91 72.70 72.81 71.60
8-4 E-2	72.22 71.91
\$***\\ \pi \cdot \	71.60
SOLATION	71.12
PATIENT ROOM	70 90
DITAKE/RECEIVING	72.22



Temperature Log South Building

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

Date: Monday, April 05, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
4-5	South-A	73.3	10411		
1	South-B	720	104,2		
	South-C	Unoccup P	ed		
	South-D	Uncilled of	'eC1		
	South-E	73.9	64.2 664.2		
	South-F	73.6			
	South-G	73.6	104.1		
	South-L	73.8	104.1		
	South-M	73.1	104.1		
	South-N	72.1	104,1		
	South-X	72.3	104. 3		
	South-Y	71,8	104.2		
	South-Z	71,1	109.1		
1	South SMU	69.1	109.1		
	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
1,5	MEDICAL				

PRINT:_	Scan Hansa	SIGN:	9	
TA7				

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer