



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 1 September 2021
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
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:

3

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:

746

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

Female:

Male:

Nonbinary:

Prefer not to say:



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*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="5"/>	<input type="text" value="636"/>
<i>ICE Detainees:</i>	<input type="text" value="4"/>	<input type="text" value="463"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="1"/>	<input type="text" value="144"/>

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 ☐

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 August 30, 2021. All population numbers current as of September 1, 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 August 31, 2021

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

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

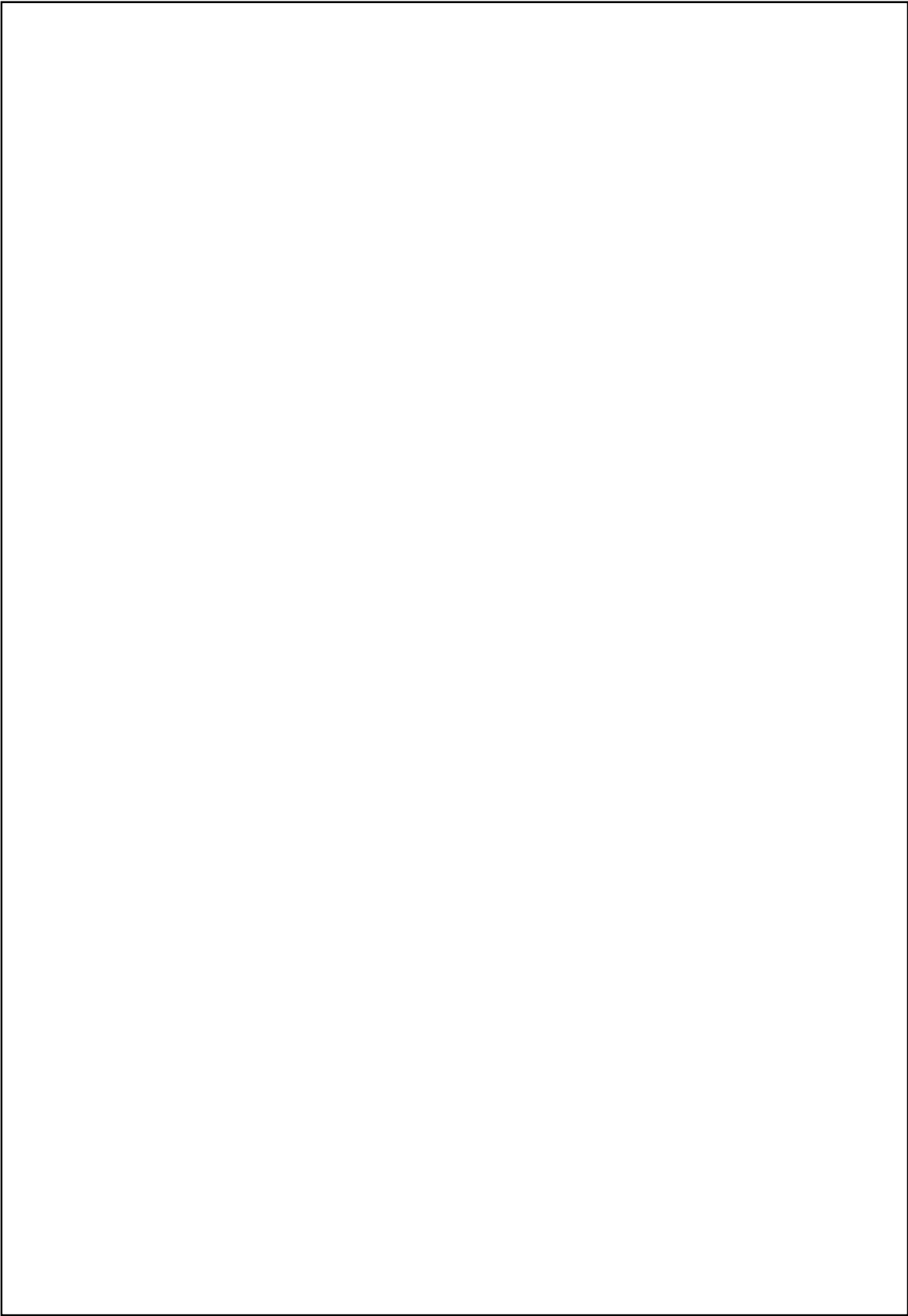
LAW LIBRARY:

Logs provided for August 23, 2021- August 29, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to fifteen 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:

Congressman Crow's staff did not received an update from Aurora Fire Rescue this week.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of September, 1, 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: 5/15/2021

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Tossed Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Breakfast Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Breakfast Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Breakfast Sausage Coffee Cake Fruit Sugar Coffee Milk 2 %	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Cornbread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Tortilla Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry 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: 8/29/21 **Time:** 0330 AM **Time:** 1900 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		✓		✓	
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		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		154	181	
and chemical agent used in Final Rinse	Lunch		152	185	
	Dinner		150	180°	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		130.4	129.3	200ppm
	Lunch		115	118	200ppm
	Dinner		119.4°	139.0°	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		-6.7	36.7	37.8
Record temperatures, Freezer and Walk-ins	PM		-7.1	36.3	38.1
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 105-120 °F	PM 105-120 °F			
	118	138.0°			

Signature, Cook Supervisor (AM)

DATE

8-30-2021

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8/28/21

Time: 0300 AM Time: 1900 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		✓		✓	
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		153		180
	Lunch		150		181
	Dinner		155		186
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		129.3		129.7 200 ppm
	Lunch		112		115 200 ppm
	Dinner		110		112 200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
	AM		-8.7		38.1
Record temperatures, Freezer and Walk-ins	PM		-2.1		35.1
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		68		68
Record temperatures, Dry Storage Areas	PM		70		69
Water Temps & Handwash Areas					
	AM 105-120 °F		PM 105-120 °F		
	115		112		

Signature, Cook Supervisor (AM) [Signature] DATE 8-29-2021

FOOD SERVICE MANAGER DATE

Signature, Cook Supervisor (PM) Reyad 8/28/21



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8/27/21

Time: 0300 AM

Time: 1800 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		✓		✓	
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		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>153</u>	<u>180</u>	
and chemical agent used in Final Rinse	Lunch		<u>152</u>	<u>181</u>	
	Dinner		<u>155</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>130.4</u>	<u>129.2</u>	<u>200 ppm</u>
	Lunch		<u>115</u>	<u>125</u>	<u>200 ppm</u>
	Dinner		<u>131</u>	<u>129</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>-6.7</u>	<u>36.4</u>	<u>38.8</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-5.4</u>	<u>38.3</u>	<u>38.4</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>68</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>119</u>	<u>120</u>			

Signature, Cook Supervisor (AM) _____ DATE _____

Signature, Cook Supervisor (PM) _____

FOOD SERVICE MANAGER _____ DATE 8.29.2021



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 08-26-21

Time: 0310 AM

Time: 1900 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		X	
no skin infections		X		X	
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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		154	180	
and chemical agent used in Final Rinse	Lunch		154	181	
	Dinner		150	186	
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		111	112	200 ppm
	Dinner		115	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		-8.1	37	37
Record temperatures, Freezer and Walk-ins	PM		-6.4	36.9	38.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		64	70	
Record temperatures, Dry Storage Areas	PM		69	70	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	110	112			

B. Vazquez
Signature, Cook Supervisor (AM)

8-26-21
DATE

Reyad
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8-25-21

Time: 0310 AM Time: 1830 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		X	
no skin infections		X		X	
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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		154	180	
and chemical agent used in Final Rinse	Lunch		150	183	
	Dinner		150	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		120	118	200 ppm
	Lunch		118	122	200 ppm
	Dinner		118	122	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		-6.8	38.0	36.9
Record temperatures, Freezer and Walk-ins	PM		-7.3	38.2	38.3
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 105-120 °F	PM 105-120 °F			
	170	111			

Signature, Cook Supervisor (AM) B. Voznyak 8-25-21
DATE
Signature, Food Service Manager SHH 8-26-2021
DATE
FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM) ATO



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8-24-21

Time: 0310 AM Time: 1800 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		X	
no skin infections		X		X	
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	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		182
and chemical agent used in Final Rinse	Lunch		155		180
	Dinner		156		181
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		118		170
	Lunch		120		170
	Dinner		110		120
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7		37
Record temperatures, Freezer and Walk-ins	PM		-4.2		37.8
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		64		68
Record temperatures, Dry Storage Areas	PM		70		70
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		120		

B. Vazquez 8-24-21
 Signature, Cook Supervisor (AM) DATE

YMC New 8-24-21
 Signature, Cook Supervisor (PM)

SHR 8-25-2021
 FOOD SERVICE MANAGER DATE



FOOD SERVICE **UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 8/23/21 **Time:** 0305 AM **Time:** 1900 **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		✓		✓	
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		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	180	
and chemical agent used in Final Rinse	Lunch		151	180	
	Dinner		155	188	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		130.4	129.7	200 ppm
	Lunch		113	115	200 ppm
	Dinner		110	112	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	37.9	39.9
Record temperatures, Freezer and Walk-ins	PM		-2.1	40.1	38.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		69	70	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	110			

Signature, Cook Supervisor (AM) [Signature] 8/23/21 **DATE**

Signature, Food Service Manager [Signature] 8.24.2021 **DATE**

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM) Reyad 8/23/21 **DATE**

GEO Aurora ICE
3130 N. Oakland St

8/30/2021
6:59:03 AM BCU

Temperature
°F

A-1	71.41
A-2	71.12
A-3	71.12
A-4	70.00
B-1	70.90
B-2	70.11
B-3	71.12
B-4	70.61
C-1	70.90
C-2	71.71
C-3	71.41
C-4	70.31
E-1	71.21
E-2	71.12
D-1	67.81
ISOLATION	69.80
PATIENT ROOM	72.70
INTAKE/RECEIVING	71.71
Tank Temp S-12	71.48
Present Value	
BOILER-3	134.07
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	167.91
Universal Input[13]	



Monday, August 30, 2021 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
8-30-21	A-1		104.1						
	A-2		104.1						
	A-3		104.1						
	A-4		104.1						
	B-1		104.1						
	B-2		104.2						
	B-3		104.3						
	B-4		104.1						
	C-1		104.2						
	C-2		104.2						
	C-3		104.2						
	C-4		104.3						
	D-1		104.1				N/A	N/A	N/A
	D-2		1				N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-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: Sean Hanson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71	70	70.5	71.2	70.1	71.1	71.2	
Water:	104.1	104.1	104.1	104.1	104.1	104.1	104.1	

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log South Building

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

Date: Monday, August 30, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
8-30	South-A	71.9	104.1		
	South-B	72.3	occupied		
	South-C	73.2	104.2		
	South-D	72.7	104.2		
	South-E	72.7	104.2		
	South-F	73.1	104.1		
	South-G	74.1	104.3		
	South-L	73.1	occupied		
	South-M	73.1	104.1		
	South-N	73.2	104.2		
	South-X	72.9	104.2		
	South-Y	73.9	occupied		
	South-Z	72.1	104.2		
	South SMU	72.1	105.4		
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.1	104.1	N/A	N/A
	MED ISO- Room 2	72.3	104.1	N/A	N/A
	MED ISO- Room 3	71.9	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sean Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

24
Monday, August 23, 2021
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
8-24-21	A-1	72.2	104.1						
	A-2	72.5	104.1						
	A-3	72.31	104.1						
	A-4	71.7	104.1						
	B-1	72.2	104.2						
	B-2	72.3	104.3						
	B-3	72	104.2						
	B-4	72.2	104.2						
	C-1	72.2	104.2						
	C-2	72.0	104.1						
	C-3	72.2	104.2						
	C-4	72.2	104.2						
	D-1	69.0	104.1				N/A	N/A	N/A
	D-2	/					N/A	N/A	N/A
	E-1	72.2	104.1				N/A	N/A	N/A
	E-2	71.8	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:

Sean Hansen

SIGN:

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.5	70.2	70.3	70	70.6	70.5	70	
Water:	104.1	104.1	104	104.1	104.1	104.1	104.1	

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

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

Date: Monday, August ²⁴23, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
8-24	South-A	73.1	104.1		
	South-B	72.7	104.1		
	South-C	73.1	occupied		
	South-D	73.4	104.2		
	South-E	72.9	104.2		
	South-F	72.3	104.1		
	South-G	72.1	104.2		
	South-L	73.2	104.1		
	South-M	73.1	104.1		
	South-N	72.9	occupied		
	South-X	72.1	104.1		
	South-Y	72.3	104.3		
	South-Z	72.2	occupied		
	South SMU	73.0	105.9		
	South SMU Shower 3	104.1			N/A
	MED ISO- Room 1	72.0	104.1	N/A	N/A
	MED ISO- Room 2	72.1	104.1	N/A	N/A
	MED ISO- Room 3	72.1	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hanger

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer