



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 2 February 2024
DAY MONTH YEAR

Requested by: Alejandra Zepeda Field Representative
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:

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:

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

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

11

How many people were brought into the facility this week?

Number of people brought into the facility this week:

91

How many people have left the facility this week?

Number of people who left the facility this week:

49

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

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

298

Male:

244

Female:

54

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

2

ICE Employees:

0

GEO Employees:

1

New Cases
this week :

Total to date since
3/30/2020*:

915

1616

2

337

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☐

No ☒

Medical Staffing Update:

Yes ☒

No ☐

SUPPLEMENTAL NOTES:

Request for information was done on 1/31/24, and information was received on 2/1/24. The population counts are current as of 1/31/24.

Staff Visit:

On 2/1/24, Jackson Burow and Alejandra Zepeda conducted an oversight tour of the facility. ICE Officer Chris Haddock was present. They toured the restrictive housing unit - for women and men - D Pod, A Pod, law library, intake area, processing, kitchen, annex - including the women's and transgenders' pods, and the field.

At the time of the tour, there were 1005 migrants being housed - 912 males, 93 females, 8 transgenders. Per ICE, about 85% of the people in the facility were border decompression cases. In the RHU, there were 7 males - 4 at their own request and 3 for administrative reasons.

Per the facility, when people come to the facility they are evaluated for illness before going into the general population. Medical staff said they had 188 medical requests in January. Staff was also told that asylum cases are in the facility longer because of the USCIS backlog. At the moment staff saw the field, there was no one using it, and shade canopies had been installed.

Medical:

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

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 6 RN's
- 6 LPN's*
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 1/31/24

(*) denotes a change in staffing level. The number of LPN's dropped from 7 last week to 6 this week.

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Russia
4. Uzbekistan
5. Peru

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	1/22/2024	to	1/27/2024
North		Annex	
A1	42	A	0
A2	46	B	50
A3	63	C	29
A4	0	D	50
B1	54	E	24
B2	66	F	3
B3	50	G	5
B4	63	L	0
C1	21	M	1
C2	36	N	2
C3	0	X	36
C4	0	Y	9
E1	5	Z	19
E2	0	RHU	0
D1	31		
D2	0	Total	705

COVID-19 Updates:

Per the facility, there was one new case among GEO staff and none among ICE staff. They reported two (2) new cases among ICE detainees and zero 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 1/31/24.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 2/1/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 01-22-24 **MONDAY** Time: 0300 AM Time: 1842 PM **Cycle 4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X	✓									
Kitchen is in good general appearance			X	✓									
All kitchen equipment operational & clean			X	✓									
All tools and sharps inventoried			X	✓									
All areas secure, lights out, exits locked			X	✓									
PRODUCTION SHEET	Menu Items	Oat – meal	Serm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	180.1	176.1	170.1	39	RT	39	RT	RT	39	RT	RT	
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit	
Lunch	Temperatures	181.0	170.1	109.1	KA	DT	171.0	RT	DT	175.0		40	
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard	
Dinner	Temperatures	189	RT	179	38.5	38.5	38.5	RT	—	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		180					
and chemical agent used in Final Rinse		Lunch				153		181		—			
		Dinner				154		180		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temp determined by chemical agent used		Breakfast				121.2		123.2		200ppm			
		Lunch											
		Dinner				120		121		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-0.3		37.9		35.8			
Record temperatures, Freezer and Walk-ins		PM				-1.0		38.5		37.5			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				61		61					
Record temperatures, Dry Storage Areas		PM				64		68					
Hot- Water Temps in sink		AM		PM									
		123.2		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 01-23-24

TUESDAY

Time: 0300 AM

Time: 1215 PM Cycle 4

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham		marg	sugar	coffee	milk	egg s	Bran flks			
Breakfast	Temperatures	RT	155.4	RT	13.2		37	RT	RT	36	179.2	RT			
	Menu Items	Ckn fry stk	rice	gravy	roll	grn bean	marg	tea	beef party	raw veg	bread	fruit			
Lunch	Temperatures	170.3	172.1	160.4	RT	164.1	39.9	RT	170.1	170.1	RT	39.8			
	Menu Items	Ckn spaghetti	peaL carrot	beans	salad	roll	dress-ing	marg	drink	cake	cheese	fruit			
Dinner	Temperatures	171.5	169.5	189.3	38.5	RT	RT	38.5	RT	RT	38.5	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		156		165		160 temp							
and chemical agent used in Final Rinse		Lunch		158		167		160 temp							
		Dinner		149		142		160 temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		114.7		114.7		200ppm							
		Lunch		116.7		117.3		200ppm							
		Dinner		118		117		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-1.6		36.5		37.9							
Record temperatures, Freezer and Walk-ins		PM		-2.9		37.8		37.9							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE															
Record temperatures Dry Storage Areas		AM		61		61									
Record temperatures, Dry Storage Areas		PM		60		61									
Hot- Water Temps in sink		AM		PM											
		114.7		118											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

1-24-24

Signature, Cook Supervisor (PM)

Khachke



Sanitary Service Inc.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 01-24-24

Wednesday

Time: 6:30 AM

Time: 8:30 PM

(M)

Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked			X		✓								
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit	
Breakfast	Temperatures	171.2	168.3	151.3	RT	RT	37.2	RT	RT	34.5	37.2	RT	
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky	
Lunch	Temperatures	176.4	178.1	163.1	34.8	RT	RT	RT	RT	35.2	RT	169.2	
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea c	jell y	PB	
Dinner	Temperatures	155.3	177.3	165.2	181.3	40.1	RT	40.1	RT	RT	RT	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155		180		low temp					
		Lunch		154		178		low temp					
		Dinner		153		175		low temp					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		118		120		200 ppm					
		Lunch		117.3		118.6		200 ppm					
		Dinner		116.2		117.3		200 ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-0.1		34.5		37.2					
Record temperatures, Freezer and Walk-ins		PM		-0.2		35.2		38.1					
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		61		61							
Record temperatures, Dry Storage Areas		PM		61		61							
Hot- Water Temps in sink		AM		PM									
		122.2		125.2									

Brock

Signature, Cook Supervisor (AM)

R. P. P.

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1-25-24

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-25-24 **THURSDAY** Time: 329 AM Time: 1844 PM Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		L								
Kitchen is in good general appearance			X		L								
All kitchen equipment operational & clean			X		L								
All tools and shares inventoried			X		L								
All areas secure, lights out, exits locked					L								
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB	
Breakfast	Temperatures	179.9	163	RT	RT	176.1	38	RT	RT	38	RT	RT	
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit	
Lunch	Temperatures	172.9	172.9	102.7	117.9	37.7	37.7	380	RT	RT	41	42	
	Menu Items	Char broiled	beans	macr salad	chez	roll	Lett/ onion	dress -ing	fruit	drin k	car rot	egg sald	
Dinner	Temperatures	178	115.3	38.5	38.5	RT	38.5	RT	RT	RT	174.5	38.5	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				157		171		low temp			
and chemical agent used in Final Rinse		Lunch				dish machine		190					
		Dinner				159		187		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temp is determined by chemical agent used		Breakfast				121.2		110.1		200 ppm			
		Lunch				110		112		200 ppm			
		Dinner				118		110		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				- 0.3		36.9		36.9			
Record temperatures, Freezer and Walk-ins		PM				- 0.9		36.8		37.8			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				60		70					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM		/		/		/		/	
		123.2		120									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

1-27-24

Signature, Cook Supervisor (PM)

Khadka

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

Date: 1-26-24 **FRIDAY** Time: 8:30 AM Time: PM Cycle **4**

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	Dinner carts came back late									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection and no diarrhea			X		X										
Kitchen is in good general appearance			X	X											
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit			
Breakfast	Temperatures	RT	169.2	RT	173.2	RT	39	RT	RT	39	RT	RT			
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg					
Lunch	Temperatures	177.7	162.8	172.0	RT	163.8	37.1	RT	181.0	40					
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se			
Dinner	Temperatures	171.2	RT	155.3	191.2	38.2	39.3	RT	RT	RT	RT	30.2			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperatures according to manufacturer's specifications and chemical agent used in final Rinse		Breakfast				157		177		low temp					
		Lunch				153		179		low temp					
		Dinner													
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temp determined by chemical agent used		Breakfast				123.1		122.0		200ppm					
		Lunch				110		115.1		200ppm					
		Dinner				110.2		116.2		200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM				1.6		37.4		37.4					
Record temperatures, Freezer and Walk-ins		PM				-1.2		37.76		40.0					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE		Temperature 45-80				Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM				60		70							
Record temperatures, Dry Storage Areas		PM				60		70							
Hot- Water Temps in sink		AM		PM											
		117.2		115.2											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

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

Date: 1-28-24 **SATURDAY** Time: 330 AM Time: PM Cycle 4

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X		8 full carts of dirty Trays									
All tools and sharps inventoried			X	X											
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausage	jelly	bis -cuit	marg	sugar	coffee	milk	cheese	PB			
Breakfast	Temperatures	199.1	170.4	167.2	RT	RT	39	RT	RT	34	39	RT			
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit			
Lunch	Temperatures	178.3	174.2	176.1	39.9	34.9	RT	RT	173.1			34.5			
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	fruit	raw veg			
Dinner	Temperatures	186.5	190.1	168.3	39.8	RT	RT	RT	RT	RT	RT	39.1			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		157		178		Low temp							
and chemical agent used in Final Rinse		Lunch		156		166		Low temp							
		Dinner		157		162		Low temp							
POT and PALE SANIT		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		115.2		117.2		200ppm							
		Lunch		113.2		112.1		200ppm							
		Dinner		112.2		111.3		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins	AM			-2.5		34.0		39.4							
Record temperatures, Freezer and Walk-ins	PM			-1.2		35.2		38.3							
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas	AM			60		70									
Record temperatures, Dry Storage Areas	PM			67		69									
Hot- Water Temps in sink	AM			115.1		114.3									
	PM														

Signature, [Signature]
Signature, 1350 Supervisor (AM)

Signature, [Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1-28-24

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

Date: 1-28-24 **SUNDAY** Time: 0300 AM Time: 1900 (PM) Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked			X		✓								
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausk	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	RT	167.5	167.5	RT	183.7	RT	RT	RT	340	RT	RT	
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad	
Lunch	Temperatures	39.1	370	38.3	410	RT	370	RT	RT	RT	RT	40	
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se	
Dinner	Temperatures	189.3	174.5	190	RT	385	RT	RT	385	RT	RT	385	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in final Rinse		Breakfast				159		164		Low Temp			
		Lunch				156		181		Low Temp			
		Dinner				136		135		100 Temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temp determined by chemical agent used		Breakfast				119.4		119.4		200 ppm			
		Lunch				110.0		112.1		200 ppm			
		Dinner				120		121		220 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-2.5		34.3		39.6			
Record temperatures, Freezer and Walk-ins		PM				-1.5		35.4		38.5			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				61		61					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot-Water Temps in sink		AM		PM									
		119.4		118.9									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

1-29-24
DATE

**GEO Aurora ICE
3130 N. Oakland St**

1/29/2024
7:02:56 AM BCU

**Temperature
°F**

A-1	72.22
A-2	71.41
A-3	70.11
A-4	70.61
B-1	71.12
B-2	69.21
B-3	70.51
B-4	70.31
C-1	71.41
C-2	71.21
C-3	68.31
C-4	71.21
E-1	56.41
E-2	71.91
D-1	72.22
ISOLATION	70.61
PATIENT ROOM	70.90
INTAKE/RECEIVING	66.20
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.07
Universal Input[13]	



Temperature Log South Building

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

Date: Monday, January 29, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	70.3	104.5	11	11
South-B	70.1	104.1	11	11
South-C	69.5	104.2	11	11
South-D	70.1	104.1	11	11
South-E	70.3	104.9	11	11
South-F	69.5	107.1	11	11
South-G	68.7	105.1	11	11
South-L	68.7	104.1	11	11
South-M	68.3	104.2	11	11
South-N	68.3	104.6	11	11
South-X	70.5	104.1	11	11
South-Y	69.8	104.3	11	11
South-Z	66.9	104.5	11	11
South SMU	67.1	106.9	106.9	11
South SMU Shower 3	67.1	106.9	11	N/A
MED ISO- Room 1	69.3	106	N/A	N/A
MED ISO- Room 2	69.3	106	N/A	N/A
MED ISO- Room 3	69.3	106	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

Perry

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, January 29, 2024
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
	A-1	72.22							
	A-2	71.41	Tank #1 (118.2)						
	A-3	70.41							
	A-4	70.61	Tank #2 (116.6)						
	B-1	71.12							
	B-2	69.21	City (46.1)						
	B-3	70.51							
	B-4	70.31	Re-circulation (101.2)						
	C-1	70.41							
	C-2	71.21							
	C-3	68.31							
	C-4	71.21							
	D-1	72.22					N/A	N/A	N/A
	D-2	69.5					N/A	N/A	N/A
	E-1	56.41					N/A	N/A	N/A
	E-2	71.91							
	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: Perry SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer