



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 20 May 2022
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
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:

2

How many people were brought into the facility this week?

Number of people brought into the facility this week:

133

How many people have left the facility this week?

Number of people who left the facility this week:

15

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:

237

Male:

206

Female:

31

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

59

ICE Employees:

0

GEO Employees:

3

New Cases
this week :

Total to date since
3/30/2020:

914

924

2

227

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 made on May 19, 2022. Electronic files were received on May 19, 2022. The population counts are current as of 5/18/22.

Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

Medical:

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

1 Assistant 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 5/17/22.

*Denotes a staffing change from previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to eleven (11) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 5/13/22.

COVID-19 Information:

Per the facility, there were zero new cases amongst the ICE staff and three (3) new cases amongst GEO staff. They reported fifty-three (53) new positive 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 via ICE.gov and are current as of 5/18/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 5/18/22.

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 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY 5/9	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty on Bun Rice Pinto Beans Spinach Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea		T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY 5/10	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Dressing Garlic Bread Spice Cake Fortified Sugar Free Tea		Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY 5/11	Farina Scrambled Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread / Margarine Fortified Sugar Free Tea		Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Roll Margarine Cake Fortified Sugar Free Beverage
THURSDAY 5/12	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea		Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY 5/13	Dry Cereal Creamed Meat Gravy Grilled Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea		Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY 5/14	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Biscuit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea		Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY 5/15	Cream of Rice Eggs w/ Breakfast Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mustard or Mayo Fortified Sugar Free Tea		Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White 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: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5-9-22

MONDAY

Time: 0330 AM Time: 812 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, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		N/A			✓							
Kitchen is in good general appearance		N/A			✓							
All kitchen equipment operational & clean		N/A			✓							
All tools and sharps inventoried			X		✓	2nd Kettle						
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	187	178	—	RT	RT	40	RT	RT	40	RT	RT
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	brea d	tea	—
Lunch	Temperatures	165	187	148	40	RT	RT	186	RT	RT	RT	—
	Menu Items	T Ham Mac	peas	beans	car rots	marg	corn bread	cake	drink	Mac chees	fruit	salad
Dinner	Temperatures	181.5	156.4	171.1	150	40	RT	RT	RT	150	RT	—
DI MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		153		181		—				
and chemical agent used in Final Rinse		Lunch		156		183		—				
		Dinner		157		184		—				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		120		123		200ppm				
		Lunch		122		126		200ppm				
		Dinner		118		119		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		-9.3		36		37				
Record temperatures, Freezer and Walk-ins		PM		-13.4		38.5		38.5				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		67		69						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		120								
		PM		118								

Signature, Cook/Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5/10/22

Tuesday 04/00

Time: 0305 AM Time: 1801 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, 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													
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB		
Breakfast	Temperatures	RT	154	RT	172	RT	39	RT	RT	38	RT		
	Menu Items	fidelo	meat sauce	car rots	dres-sing	salad	garl bread	cake	sauce	tea	chee se	brd	
Lunch	Temperatures	145	165	170	RT	40	RT	RT	RT	RT	40	RT	
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB	
Dir.	Temperatures	201°	172°	159°	186°	40°	RT	RT	RT	40	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		152		181							
		Lunch		150		180							
		Dinner		153		183							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		125		125		200ppm					
		Lunch		110		110		200ppm					
		Dinner		127		131.7		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		-11.2		35.4		37.6					
Record temperatures, Freezer and Walk-ins		PM		-11.6		36.5		34.5					
DRY		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		68		68							
Record temperatures, Dry Storage Areas		PM		70		70							
Hot- Water Temps in sink		AM		PM									
		123		132.5									

Signature, Cook Supervisor (AM)

5/10/22

Signature, Cook Supervisor (PM)

5/10/22

FOOD SERVICE MANAGER

DATE

5/11/22



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5-11-22 WednesdayTime: 0315 AM Time: 1800 (PM)

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		N/A		N/A									
Kitchen is in good general appearance		N/A		N/A									
All kitchen equipment operational & clean		X		X		① NO power to all the cooking equipment.							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked													
PRODUCTION SHEET	Menu Items	farina	corn	gravy	bis-cuit	marg	sugar	coffe	milk	fruit	chee		
		cereal	eggs	Jelly	cuit			e		Juice	se		
Breakfast	Temperatures	RT	RT	RT	RT	40	RT	RT	40	RT	40		
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress-ing	corn bread	marg	tea	dice ck	frt	
Lunch	Temperatures	188	193	177	40	192	RT	RT	40	RT	180	RT	
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s	
Dir	Temperatures	190	180	170	RT	188	RT	38	38	RT	38		
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		180							
		Lunch		159		193							
		Dinner		158		187							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		114		120		200ppm					
		Lunch		121		122		200ppm					
		Dinner		117		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		-9		37		38					
Record temperatures, Freezer and Walk-ins		PM		-5.4		37.1		37.5					
DRY		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		67		71							
Record temperatures, Dry Storage Areas		PM		69		70							
Hot- Water Temps in sink		AM		120									
		PM		122									

Sig. B. Vazquez are. Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5-12-22

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5-12-22

THURSDAY

Time: 0100 AM Time: 12:19 PM

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	N/A			X	
Kitchen is in good general appearance	N/A			X	
All kitchen equipment operational & clean	N/A			X	
All tools and sharps inventoried	X	X		X	
All areas secure, lights out, exits locked				X	

0 All lights left on
2 Kettles down steam tube broken.

PRODUCTION SHEET

Menu Items

		rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	197	181	RT	15	RT	38	RT	RT	36	100	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	178	178	121	179	RT	RT	39	RT	RT	RT	RT
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
Dinner	Temperatures	130	130	130	RT	RT	33	RT	RT	33	150	RT

DISH MACHINE

Temperature according to manufacturer's specifications and chemical agent used in Final Rinse

Temperature

Wash 150+

Rinse 180+

If Needed

Breakfast

153

181

Lunch

157

182

Dinner

162

185

POT and PAN SINK

Final Rinse Temps determined by chemical agent used

Temperature

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

Breakfast

118

121

200ppm

Lunch

120

123

200ppm

Dinner

119

122

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

-10

38

30

Record temperatures, Freezer and Walk-ins

PM

-10

38.3

40

DRY

Temperature 45-80

Spice Room

Store Rm

STORAGE

Record temperatures Dry Storage Areas

AM

67

70

Record temperatures, Dry Storage Areas

PM

68

68

Hot- Water Temps in sink

AM

PM

120

111

Signature, Cook Supervisor (AM)

5/12/22

FOOD SERVICE MANAGER

NF-6-2-20

5/15/22

DATE

Signature, Cook Supervisor (PM)

5-12-22



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5-13-22

FRIDAY

Time: 0340 AM Time: 1814 PM

Shift Checklist

	AM		PM		Comments
	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	N/A			✓	
Kitchen is in good general appearance	N/A			✓	
All kitchen equipment operational & clean	N/A			✓	
All tools and sharps inventoried	X			✓	
All areas secure, lights out, exits locked	X			✓	

PRODUCTION SHEET		Menu Items	cereal	gravy	grill pota	bis- cuit	fruit	marg	sugar	coffe e	milk	eggs	PB
Breakfast		Temperatures	RT	197	190	RT	RT	40	RT	RT	40	RT	RT
		Menu Items	Ck stir fry	rice	corn	peas	bis- cuit	marg	pudd- ing	chees e	tea	fruit	—
Lunch		Temperatures	190	194	190	190	RT	40	40	40	RT	RT	—
		Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch- up	bread	drink	egg salad	apple	PTP	s
Dir.		Temperatures	38	68	124	38	RT	RT	RT	38	RT	RT	
DISH MACHINE													

DISH MACHINE

Temperature according to manufacturer's specifications
and chemical agent used in Final Rinse

Temperature

Wash 150+

Rinse 180+

If Needed

Breakfast

156

182

Lunch

158

183

Dinner

160

184

POT and PAN SINK

Final Rinse Temps. determined by chemical agent used

Temperature

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

Breakfast

120

120

200ppm

Lunch

123

120

200ppm

Dinner

124

122

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

-10

38

38

Record temperatures, Freezer and Walk-ins

PM

-8.0

37.9

38.7

DRY

Temperature 45-80

Spice Room

Store Rm

STORAGE

Record temperatures Dry Storage Areas

AM

65

70

Record temperatures, Dry Storage Areas

PM

68

68

Hot- Water Temps in sink

AM

120

PM

122

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

5/15/22

Signature, Cook Supervisor (PM)

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 5-14-22 **SATURDAY** **Time:** 0845 AM **Time:** 1:32 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	HOT BOXES FULL OF LENTILS AND VEGETABLE PANS, LAURIE KETTLE LEFT LEFT DIRTY FULL OF WATER & LENTILS. KITCHEN LEFT VERY DIRTY.									
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	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e 96	suga r	milk	fit			
Breakfast	Temperatures	198	189	180	RT	RT	RT	36	RT	RT	36	RT			
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d				
Lunch	Temperatures	188	194	190	37	38	37	RT	155	RT	RT				
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB			
Dinner	Temperatures	171	181	182	190	40	40	RT	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		190									
		Lunch		154		186									
		Dinner		154		185									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		122		122		200 ppm							
		Lunch		122		122		200 ppm							
		Dinner		124		124		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		-10.4		38.5		38.5							
Record temperatures, Freezer and Walk-ins		PM		-7.1		34.5									
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		64		64									
Record temperatures, Dry Storage Areas		PM		68		69									
Hot- Water Temps in sink		AM		PM											
		121		120											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5/15/22

SUNDAY

Time: 4 AM Time: 1700 PM

Shift Checklist		AM		PM		Comments							
		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			✓		✓	NO AM DETAINEES							
Kitchen is in good general appearance			✓		✓	Sat/Sun Kitchen open							
All kitchen equipment operational & clean			✓		✓	Lunch was a.m. 8:30							
All tools and sharps inventoried			✓		✓	Am FSO left everything							
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB	
Breakfast	Temperatures	181	164	164	RT	RT	RT	RT	RT	37	RT	RT	
	Menu Items	turkey bologna	pota salad	cole slaw	lett	onion	mayo must	bread	chees e	tea	fruit		
Lunch	Temperatures	40	40	40	40	40	RT	RT	40	RT	RT		
	Menu Items	Red beans	Polis saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt	
Dir	Temperatures	125	170	169	169	40	RT	RT	RT	RT	125	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		180					
and chemical agent used in Final Rinse		Lunch				150		180					
		Dinner				165		186					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				110		110		200ppm			
		Dinner				125		126		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				-10		-38		39			
Record temperatures, Freezer and Walk-ins		PM				-10		38.4		39.2			
DRY		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		120		121									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

DATE

5/16/22

Signature, Cook Supervisor (PM)

5-15-22

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

5/16/2022
6:54:22 AM BCU

**Temperature
°F**

A-1	72.31
A-2	69.01
A-3	69.52
A-4	68.71
B-1	72.70
B-2	68.11
B-3	-37.38
B-4	68.11
C-1	68.31
C-2	69.52
C-3	69.21
C-4	69.01
E-1	69.01
E-2	69.21
D-1	72.50
ISOLATION	71.41
PATIENT ROOM	70.81
INTAKE/RECEIVING	69.80
Tank Temp S-12	0.00
Present Value	
BOILER-3	136.21
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.47
Universal Input[13]	



Temperature Log South Building

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

Date: Monday, May 16, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
5-1622	South-A	unoccupied			
	South-B	73.7	104.1		
	South-C	75.9	104.2		
	South-D	75.8	occupied		
	South-E	74.3	occupied		
	South-F	73.9	104.1		
	South-G	72.2	103.8		
	South-L	73.8	104.1		
	South-M	74.4	occupied		
	South-N	73.9	104.1		
	South-X	73.7	104.1		
	South-Y	72.9	104.2		
	South-Z	73.7	104.1		
	South SMU	70.8	104.5		
	South SMU Shower 3				N/A
	MED ISO- Room 1	73.4	104.2	N/A	N/A
	MED ISO- Room 2	73.4	104.2	N/A	N/A
	MED ISO- Room 3	73.5	104.2	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sam Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, May 16, 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
5-16-22	A-1	72.3	104.3						
	A-2	69.0	104.2						
	A-3	69.5	104.3						
	A-4	68.7	104.3						
	B-1	72.7	104.5						
	B-2	68.1	104.4						
	B-3	72.9	104.4						
	B-4	68.1	104.4						
	C-1	68.3	104.5						
	C-2	69.5	104.6						
	C-3	69.2	104.5						
	C-4	69.0	104.5						
	D-1	72.5	104.3				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	69.0	104.3				N/A	N/A	N/A
	E-2	69.2	104.4						
	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: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____								Date: _____
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.1	70.8	70.5	70.8	70.8	70.7	70.8	70.7
Water:	104.5	104.5	104.4	104.5	104.4	104.5	104.5	104.5
Temperature Taken with a Fluke Mod 52 Digital Thermometer								