

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	26 DAY	August Month	2022 YEAR
Requested by:	Alejandra Zep	eda	District Operations Coordinator POSITION
Transmitted by:	ICE Denver Fi	eld Office Ex	xecutive Review Unit
Were electronic files sent	·?		
Yes 🗸	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/qu		quarantined due to sickness? Tue to sickness: 1
How many people were	most recently	formally co	ounted in this facility?
Number of people most re	ecently formally	/ counted in	the facility: 521
How many people formate: 24 Male: 497 Nonbinary: 0 Prefer not to say: 1		this facility	videntify as the following gender?



How many people formally counted in thi Number of people that identify as transg	· · · —	sgender?
How many people were brought into the	facility this week?	
Number of people brought into the facili	ty this week: 36	
How many people have left the facility th	nis week?	
Number of people who left the facility th	is week: 90	
How many people and where did those w	who left the facility go?	
Released into community: unknown	<u> </u>	
Formally removed from the United Stat	tes: unknown	
Moved to another facility: unknown		
Other: unknown		
How many people are currently being ho	oused in the Annex?	
Number of people who are being housed	in the Annex: 82	
<i>Male:</i> 58		
Female: 24	Navy Canaa	Total to data since
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020:
Individuals Housed in GEO Facility:	0	915
ICE Detainees:	0	1122
ICE Employees:	0	2
GEO Employees:	2	263
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Chec	klists:	
Yes 🗸	No \square	
Daily Foods Production Service Records Yes V		
Temperature Logs:	No	
Yes 🗸	No 🗌	
Law and Leisure Library Logs:		
Yes 🗸	No	
Medical Staffing Update:	A	
Yes 🗸	No L	

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

The request for information was made on August 24, 2022. Electronic files were received on August 24, 2022. The population counts are current as of 8/24/22.

Kitchen Documents:

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

Medical:

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

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

Staffing information is current as of 8/23/22.

No changes in staffing level from the previous week.

<u>Temperature Checks:</u>

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to nine (9) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 8/19/22.

COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and two (2) new cases amongst GEO staff. They reported zero (0) positive cases among ICE detainees and other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 8/24/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 8/25/22.

The ICE/GEO Detention Center in Aurora is operating under level "**yellow**" for COVID-19, as of 8/26/22. This is the same classification the facility received the previous week.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
 - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
 - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

MENU	DATE:			CYCLE 4 WEEK-AT-A-GLANC DINNER
		BREAKFAST	LUNCH	
MONE	YAC	Oatmeal	Chicken Fajita Meat	Beef Patty on Bun
		Scrambled Eggs	Alternate - Chicken Nuggets	Hash Browns
/	•	Potatoes	Grilled Peppers & Onions	Colesiaw
		Jelly or Salsa	Rice	Shredded Lettuce
۱۳		Biscuit or Tortillas	Pinto Beans	Onion
1		Margarine	Tortillas	Ketchup
\		=	Lemon Cake	Salad Dressing
		Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
		Coffee Milk 2 %	rottned adgal tree too	
TUES	DAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
		Pancakes	Alternate - Chicken Patty	Beans
\ (Syrup	Cream Gravy	Peas and Carrots
\sqrt{N}	N)	Turkey Ham	Rice	Green Salad w/ Dressing
111	7		Green Beans	Dinner Roll
O()		Margarine	The state of the s	Margarine
		Sugar	Dinner Roll	
		Coffee	Margarine	Spice Cake
		Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
WED	NESDAY	Farina	Taco Casserole	Chicken Leg Quarter
		Eggs	Alternate - Beef and Bean Burrito	Potatoes Augratin
		Cream Gravy	Rice	Mixed Vegetables
~/ (Biscuit.	Pinto Beans	Beans
\mathcal{A}_{I}	''	Margarine	Salsa	Dinner Roll
0 /	`		Green Salad w/ Dressing	Margarine
• (Sugar	_	Bread Pudding
		Coffee	Cornbread / Margarine	Fortified Sugar Free Beverage
	and the second s	Milk 2%	Fortified Sugar Free Tea	
THUR	RSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna, Sliced
		Turkey Ham	Alternate - Buttered Pasta	Beans
		Coffee Cake	Corn	Macaroni Salad
· .\ .	.Q	Fruit	Green Beans	Lettuce / Onion
41	(0)	Wargarine	Green Salad w/ Dressing	Salad Dressing
- 01		Sugar	Roll	Bun
,		Coffee	Margarine	Fruit
		Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Tea
Commence				Turkey Hot Dogs / Buns
FRIDA	AY	Dry Cereal	Chicken Nuggets	Chili
	_	French Toast	Alternate - Chicken	
\		Syrup	Rice	Beans
Λ	\mathcal{M}	Breakfast Sausage	Mixed Vegetables	Potato Salad
4	<i>II '</i>	Margarine	Pinto Beans	Colesiaw
-	1.	Sugar	Roll	Onion
		Coffee	Margarine	Mustard
		Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
0		177141 20 70		Fortified Sugar Free Beverage
0.074	(DDAY	Cotmoni	Tamale Pie	Chicken Stir Fry
SAFL	KUAY	Oatmeai -		Rice
		Scrambled Eggs	Alternate - Cheese Quesadilla	
- (λ	Breakfast Sausage	Rice	Carrots
\sim	10	Jelly	Seans	Bread
4/	V	Biscuits	Cole Slaw	Margarine
V, '	\	Wargarine	Cornbread w/ Margarine	Yellow Cake
	Ą	Sugar	Pineapple Cake	Fortified Sugar Free Beverage
		Coffee	Fortified Sugar Free Tea	
		Milk 2 %		
SUNI	DAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
JUNI	em i	•		Spanish Rice
	(Eggs w/ Breakfast Sausage	Alternate - Egg Salad	Pinto Beans
`	Λ\	Grilled Potatoes	Potato Salad	
	$\langle 1 \rangle$	Salsa	Colesiaw	Salsa
41	·	Tortillas	Lettuce / Onion	Salad w/ Dressing
<i>U</i> - \	\	Sugar	Mustard / Mayo	Cornbread
•		Coffee	Bread	Margarine
		Milk 2%	Brownie	Fortified Sugar Free Beverage





Date: 08-15-27	Z M (ONDA	\mathbf{Y}	Time	03	40 A	M	Γime:	X00 PI	м (ycl	e 4
Shift Chec	klist	A	M	Pl	M	Con	nments		,,,,		-	
		No	Yes	No	Yes							
All areas secure, no evid			×			id.						
Workers reported to wor			×		V							
fever, cough, shortness			X		1							
no skin infection, ar	nd no diarrhea		×		V							
Kitchen is in good genera	al appearance		X		1							
All kitchen equipment op		×		X	1	Ket	tle	#3	not u	(Ork)	na	
All tools and sharps inver			X		V	NOE	Kina	on	cettle	1 10	(עמ	
All areas secure, lights or	it, exits locked				1		Ü				17	
PRODUCTION SHEET	Menu Items	Oat – meal	Scrm eggs	potato	Jelly salsa	1	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	180	175	183	RT	21	40	RT	RT	40	RI	PI
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn	-	fruit
Lunch	Temperatures	202	183	202	707	127	188	RT	RT	202	_	P.T
()	Menu Items	Beef patty	bun	hash brown	cole	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	A5.8	RT	169.8	40	40	40	27	27	QT	12T	PT
DISH MACHINE				mpera			150+	Rinse		If Ne		
Temperature according to manufac				Breakfa			3	18				
and chemical agent used in Final R	Linse			Lunch			6					
				Dinner		15	5	18				
POT and PAN SINK				nperat	\rightarrow	Wash		Rinse 1		Sanitiz	er-200	nnm
Final Rinse Temps determined by	chemical agent used			reakfa	-	120		IZ				ppin
		i i		Lunch		12		12		200		
				Dinner		110		112		200		
FREEZER and WALK-	IN .	Ter	nperat	ure	\neg	Freeze	r 0	Walk-in		200	Walk-	in
Record temperatures, Free	zer and Walk inc			A.1	_	or belo		35-40 F			$\frac{35-4}{2}$	
Record temperatures, Free				A	M	-7.7		37.3 37.0			36.	9
	DRY	Temper	aturo			- 6.4 Spice I		Store R			39	φ
STORAGE		remper	aturc	45-00		opiec i	KOOIII	Store R	111			
Record temperatures Dry S				Al	M	65		70				
Record temperatures, Dry				PN	1	75	5	75				
Hot- Water Temps in sin	k	AM	1	PN								
		170		116	5							

FOOD SERVICE MANAGER

Super isor (AM)

8/15/2022 Signature, Cook Supervisor (PM)



Shift Chec	klist	A	-y	M	Con	nments	Time:			Cycle		
		No	Yes	No	Ye	_	mients					
All areas secure, no evide	ence of theft	110	1./	110								
Workers reported to work		+	7	8.78 ()	1	1-						
fever, cough, shortness		1		_	1	1					-	
no skin infection, an		1	1	<u> </u>	1	+						
Kitchen is in good genera			X	1	1	+-						
All kitchen equipment op		X	*		1	Fi1+1	C	1				
All tools and sharps inven	toried	1	X	<u> </u>	1			loors	was e		ven -	
All areas secure, lights ou		14.5			1	The n	nust	not on	t all 4	LE WG	ter 1	
PRODUCTION SHEET	Menu Items	cereal	pan cake	syruj	T-		marg		coffee	milk	egg	Bran fks
Breakfast	Temperatures	74	181	RT	124	-	38	R	P.C.	21	9-0-	0.
	Menu Items	Ckn	rice	gravy		grn	marg	tea	beef	35	176 bre	Pc fruit
		fry stk		<i>g</i> ,	TOIL	bean	mung	ica	patty	veg	ad	munt
Lunch	Temperatures	191	141	161	RT	188	31,	RT	178	38	RT	RT
	Menu Items	Ckn spaghett	pea/ carrot	beans	salad		dress -ing	marg	drink	cake	che ese	fruit
Dinner	Temperatures	189	180.0	185	40	27	RT	40	21	RT	40	PI
DIS" MACHINE	·			npera		Wash	150+	Rinse	180+	If Ne	eded	
Temure according to manufact				reakfa		153		18		-		
and chemical agent used in Final Ri	nse			Lunch	1	154	1	182	*		_	
]	Dinne	r	150	Ś	18			7	
POT and PAN SINK			Ten	npera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	er-200 _j	ppm
Final Rinse Temps determined by el	remical agent used 🗼	(B	reakfa	st	123		123	iii	200	20m	
				Lunch		120		120		200	, ,	
			I	Dinner		115		120		200		
FREEZER and WALK-II	V	Ten	perat	ure		Freezer or belov	-	Walk-in 35-40 F			Walk- 35 – 4	
Record temperatures, Freez	er and Walk-ins			A.		- 9,5		36,9			3812	
Record temperatures, Freez	er and Walk-ins			P	M	-5.6		38.1			37.4	
D STORAGE	PRY	Temper	ature	45-80		Spice F		Store R	m			
Record temperatures Dry St	orage Areas			A)	M	64		64				
Record temperatures, Dry S	torage Areas	VII.		PN	И	69		69				
Hot- Water Temps in sink		AM		PN							10	
		. 7		110								
		130		115								

NF-6-2-20



1 18/17/22 Wednesday Time: 0336 AM Time: 330 PM Cycle 4 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 Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items diet farina bisc // eggs gravy marg sugar coffee milk che fruit jelly tortill ese **Breakfast** Temperatures 180 187 168 RT 12T 40 DI P-T 36 38 KT Menu Items Taco pinto rice salad salsa dress corn marg chees grn casser beans bread -ing tky Lunch RT **Temperatures** 184 187 181 40 40 RI 27 187 Menu Items Ckn leg mix bean marg pota brd drink brea jell PB grat veg puddn d Dinner **Temperatures** 195 175 173 'nь 1,6 RT RT 风丁 DIS" MACHINE Temperature Wash 150+ Rinse180+ If Needed Breakfast 153 182 and chemical agent used in Final Rinse Lunch 180 150 Dinner 158 POT and PAN SINK Wash 110 F Temperature Rinse 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 121 200pm 121 123 122 Lunch 200 pm Dinner 124 200 Rpm FREEZER and WALK-IN Walk-in Freezer 0 Walk-in **Temperature** or below 35-40 F 35 - 40 FRecord temperatures, Freezer and Walk-ins AM-8.6 -5.8 36 2 38.7 Record temperatures, Freezer and Walk-ins PM 43 4 38.7 DRY Store Rm Temperature 45-80 Spice Room **STORAGE** Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink PM AM

Signature, Cook Supervisor (AM)

011100

Signature, Cook Supervisor (PM)

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1 8/18/22 **THURSDAY** Time:0330 AM Time: PM Cycle 4 Shift Checklist AM PM Comments Yes No 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 Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items oat Tcoff fruit eggs marg coffee sugar milk PB bre meal ham cake ad 70 Breakfast **Temperatures** (DO) 40 185 75.1 RT RT RT RT 40 127 27 meat & gtn Menu Items fidelo salad corn dress marg roll tea che fruit sause beans -ing ese Lunch Temperatures 97 189 189 27 18 Rt 40 127 RI 40 Menu Items tky beans macr lett roll onion dress fruit drin car egg bologn salad -ing k rot sala Dinner Temperatures lih 46 (00 RT RT RT DIS MACHINE Temperature Wash 150+ Rinse180+ If Needed Tempanure according to manufacturer's specifications Breakfast 152 180 and chemical agent used in Final Rinse Lunch 51 187 Dinner POT and PAN SINK Wash 110 F **Temperature** Rinse 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 170 120 200 ppm Lunch 122 122 200 DDM Dinner 122 126 200 Plan FREEZER and WALK-IN Freezer 0 Walk-in **Temperature** Walk-in or below 35-40 F 35 - 40 FRecord temperatures, Freezer and Walk-ins AM -8,7 38.2 37.9 Record temperatures, Freezer and Walk-ins 39.0 PM 33.5 -9-6 Temperature 45-80 DRY Spice Room Store Rm **STORAGE** Record temperatures Dry Storage Areas 63 **AM** Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink PM 120

Signature, Cook Supervisor (AM)

8/18/22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

8 19/22 DATE



Date: 8-19-22 Time: 1700 PM FRIDAY Time: CA O AM 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, X fever, cough, shortness of breath, chills. X no skin infection, and no diarrhea X Kitchen is in good general appearance X All kitchen equipment operational & clean X Tiltskillet notworking Topright over is not getting hot + First kelle is leaking and not selling hot. X All tools and sharps inventoried X All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items cereal Frch bk PB Diet syrup marg sugar coffee milk fruit jelly toast saus Breakfast 165 **Temperatures** 172 121 RT RI 40 RI et 40 RI Menu Items mix ckn rice pinto roll unbrd marg tea raw nugget veg beans ckn veg 182 Lunch **Temperatures** 195 194 RI 195 40 190 RI 40 Menu Items hot bun chili bean cole pota onion must cob dri chee dog slaw salad -ard -ler se Dinner 1780 40 Temperatures 40 DT 180.D 1881 40 27 40 **DISH MACHINE** Temperature Wash 150+ Rinse180+ If Needed Temperature according to manufacturer's specifications Breakfast 190 156 and chemical agent used in Final Rinse 182 Lunch 158 Dinner 185 160 **POT and PAN SINK** Wash 110 F Rinse 110 F Temperature Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 115 118 200 ppm Lunch 170 170 Dinner 110 200 ppm FREEZER and WALK-IN Walk-in Freezer 0 Walk-in Temperature 35 - 40 F or below 35-40 F Record temperatures, Freezer and Walk-ins 81 3+ **AM** Record temperatures, Freezer and Walk-ins 38. PM DRY Temperature 45-80 Spice Room Store Rm **STORAGE** 68 Record temperatures Dry Storage Areas GA AM Record temperatures, Dry Storage Areas PM 70 70 Hot-Water Temps in sink AM PM 1.70 120

Stepature, Cook Supervisor (AM)

Keyad 8/19
Signature Cook Supervisor (PM

FOOD SERVICE MANAGER

8/22/22 DATE



Date: 08-20-22 SATURDAY Time: 0345 AM Time: PM 1830 Cycle 4

Date: Ob Apr 22	SATUR	DA Y	Ti	me: <i>()さ</i>	CYC	AM	Time	LIP .	PM \	000	Cyc	e 4
Shift Chec	klist	A	M	P	M	Con	ments					
		No	Yes	No	Yes							
All areas secure, no evid			X									
Workers reported to wor			Ø		1							
fever, cough, shortness			X		V							
no skin infection, ar		123	V		1							
Kitchen is in good genera	al appearance		Y		/							
All kitchen equipment op		X		K		1.1	skillet	First	Kelle	First	Long	424
All tools and sharps inver		,	V		V	NHA	ما م	twork	ina		, april	904
All areas secure, lights or	it, exits locked		(b), vill		V			21.00(1.15				
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausg	jelly	bis -cuit	marg	sugar	coffee	milk	che	PB
Breakfast	Temperatures	195	193	196	RT	RT	38	art	RT	38	38	RT
	Menu Items	Tamale pie	_	beans		marg	corn bread	cake	grn turky	tea	١	fruit
Lunch	Temperatures	190	195	194	38	38	BIT	RT	180	RT	+	POT
	Menu Items	ckn stir fry	rice	car -rots	marg		bread	drink	jelly	PB	frui	raw veg
Dinner	Temperatures		1775	1725	40	27	PT	2T	127	et	RT	40
DISH MACHINE				mpera	_		150+	Rinse		If Ne		40
Temperature according to manufac	turer's specifications			Breakfa		15	ブ	14	U			-
and chemical agent used in Final R	inse			Lunch	-	15	6	12	1			8
				Dinner		15	5	16	31			
POT and PAN SINK				nperat	-	Wash-I		Rinse I	10 F	Sanitia	er-200	ppm
Final Rinse Temps determined by	hemical agent used			reakfa		100	4	(120		12	10	om
				Lunch		45	AB	119	V	2	33	
				Dinner		112	2	120)		550	
FREEZER and WALK-I	IN -	Ten	aperat	ure		Freezer	- 1	Walk-in 35-40 F			Walk-	in
Record temperatures, Free	zer and Walk-ins			A		or belov		37,	Q		$\frac{35-4}{4}$	
Record temperatures, Free					M -	6.0		37			40.	3
	DRY	Temper	ature			Spice I		Store R	_		, i.	
Record temperatures Dry S	Storage Areas			Al	$_{\rm M}$	(08		68			8	
Record temperatures, Dry				PN	-	69		60	1		- UF	
Hot- Water Temps in sin		AM	[PN					-			
•		171		115								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

5-20-22

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Keypd 8-20-22

Signature, Cook Supervisor (PM



Date: 08 21 2		NDAY		Time:	134	5 AM	<u> 1 Ti</u>	me: \∑	36 PM		ycle	4
Shift Chec	klist	A	M	Pl	M	Con	ments					
		No	Yes	No	Yes	3						
All areas secure, no evid			X	gen of								
Workers reported to work			N		X							
fever, cough, shortness		- **	X		K							
no skin infection, an			X		Y							
Kitchen is in good genera	al appearance		X,		×							
All kitchen equipment op			1	X								
All tools and sharps inver			×		¥							
All areas secure, lights or	it, exits locked				¥							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	BT	190	185	RT	195	RT	BT	RT	38		BT
	Menu Items	turkey sliced	pota saladr	lettuc	cole slaw	mus	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	36	38	37.	36,2	KI	37	KT	RT	RT	RI	38-
	Menu Items	Ench casserol	span	pinto beans		salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	130	190	125	40	40	RT	RT	40		TR	40
DISH MACHINE		100		npera	-		150+	Rinse		If Ne		40
Temperature according to manufac	turer's specifications			Breakfa		16		187		IIII	cucu	
and chemical agent used in Final R	inse			Lunch		16	8	18				_
				Dinner		16	5	180				
POT and PAN SINK				nperat		Wash J		Rinse I		Sanitiz	er-200	nnm
Final Rinse Temps determined by o	hemical agent used			reakfa		120		119			(A)	
				Lunch	_	118		117	=			
				Dinner		11	7	119		200		3/m
FREEZER and WALK-I	IN	Ten	nperat	ure		Freezer		Walk-in	Τ'		Walk	in
Record temperatures, Free	zer and Walk-ins			`A		or below	W	35-40 F	= +		35-4	
Record temperatures, Free						-	0	33			39	
	DRY	Temper	atura			Spice I	_	Store R			37	
STORAGE		remper	aturt	4 5-00		opice i	COOM	Store re				
Record temperatures Dry S				Al	M	64	5	69				
Record temperatures, Dry				PN	1	6	ર	63				
Hot- Water Temps in sin	k	AM	1	PN	1							
5		134		13								

Signature, Cook Supervisor (AM)

8 27 27 DATE Signature, Cook Supervisor (PM)

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	71.60 70.81 71.91 70.81
B-1 B-2 B-3 B-4	71.41 71.12 71.41 73.91
C-1 C-2 C-3 C-4	70.51 70.61 71.60 70.31
E-1 E-2	70.81 71.41
D-1	
ISOLATION	70.31
PATIENT ROOM	71.91
INTAKE/RECEIVING Tank Temp S-12 Present Value BOILER-3	0.00 138.19
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	74.81



Temperature Log South Building

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

Date: Monday August 22, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
8-22-72	South-A	73.3	104.1		
	South-B	73.7	104.2		
	South-C	73.7	1042		
	South-D	Unoccup	co		
	South-E	unaccupid unaccupid			
	South-F	unaccupir	4		
	South-G	75.0	109.1		
	South-L	73.9	104,2		
	South-M	73.4	104.2		
	South-N	74.0	1062		
	South-X	73.5	104.2		
	South-Y	73.4	1041		
	South-Z	74.5	104.1		
	South SMU	moccup a	1		
	South SMU Shower 3	,			N/A
	MED ISO- Room 1	70.7	104.1	N/A	N/A
	MED ISO- Room 2	70.9	104.1	N/A	N/A
X.	MED ISO- Room 3	70.5	104.	N/A	N/A
	MEDICAL	N/A	N/A		

	C Y	
PRINT:	SEGIN NOW SOY	SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services "

Monday, August 22, 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
8-22-22	A-1	71.6	104.3						
)	A-2	7018	1042						
	A-3	71.9	104.3						
	A-4	70.8	104.1						
1	B-1	71.4	104.2						
	B-2	71.1	104.2						
	В-3	71.1	104.1				-		
	B-4	73.9	104.3						
	C-1	70,5	1044						
	C-2	70.6	104,3						
	C-3	716	104.4						
	C-4	70.3	104.3						
	D-1	71.9	104.2				N/A	N/A	N/A
	D-2		$\overline{}$				N/A	N/A	N/A
	E-1	799	104,1				N/A	N/A	N/A
	E-2	71.4	104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
7	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT	:5a	m Hansa			SIGN:		7	e.
Write Legi	bly							
Medical Sh	nowers Te	mperature	Log					
			Name:				Date:	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71.9	71.8	71.9	71.8	71.9	71.9	71.9	71.9
Water:	109.4	104,4	1044	104.3	104.3	104,4	104.3	104.7
	e Taken wi	th a Fluke M	lod 52 Digit	al Thermo	meter			10-