



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 10 January 2025  
DAY MONTH YEAR

Requested by: Ben Kelsey Green & Gold Congressional Aide  
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:

How many people were 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 another facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Male:

Female:

**CONFIRMED COVID-19 CASES:**

	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="938"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="1654"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="342"/>

**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 1/8/25, and information was received on 1/15/25. The population counts are current as of 1/15/25.

### Medical:

Monique Fabre, the Facility Supervisor, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 1 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 22 RN's
- 17 LPN's
- 1 Psychologist
- 1 X-Ray Tech
- 4 Tele-Psychiatrists
- 0 Administrative Assistant\*
- 3 LCSW/MHP

Staffing information is current as of 1/15/25.

(\*) denotes a change in staffing level from the previous week.

### Law Library:

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

How Many NonCitizens Requested Law Library:

Dates: 1/8/2025		to 1/15/2025	
North		Annex	
A1	6	A	0
A2	25	B	30
A3	18	C	0
A4	23	D	40
B1	42	E	0
B2	27	F	2
B3	67	G	0
B4	36	L	2
C1	60	M	17
C2	33	N	1
C3	79	X	6
C4	37	Y	18
E1	0	Z	0
E2	20	RHU	1
D1	0		
D2	0	Total	631

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Venezuela
4. Turkey
5. Egypt

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among GEO staff and none among ICE staff. They reported no new cases among ICE detainees and no 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 1/15/24.

Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. Those statistics were sent to the office on 1/10/25.

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-12-25

**SUNDAY**

Time: 0200 AM

Time: 1400 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							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	<u>RT</u>	<u>197.5</u>	<u>197.5</u>	<u>RT</u>	<u>187.1</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>37.0</u>	<u>RT</u>	<u>RT</u>
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	<u>39.0</u>	<u>37.3</u>	<u>37.0</u>	<u>36.0</u>	<u>RT</u>	<u>37.5</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>36.1</u>
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	<u>179.4</u>	<u>170.1</u>	<u>179.3</u>	<u>179</u>	<u>38.5</u>	<u>RT</u>	<u>RT</u>	<u>38.5</u>	<u>RT</u>	<u>RT</u>	<u>38.5</u>
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		<u>154</u>		<u>158</u>		<u>Low Temp</u>				
		Lunch		<u>153</u>		<u>106</u>		<u>low temp</u>				
		Dinner		<u>155</u>		<u>103</u>		<u>low temp</u>				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		<u>112.1</u>		<u>112.1</u>		<u>200ppm</u>				
		Lunch		<u>110.1</u>		<u>115.</u>		<u>200ppm</u>				
		Dinner		<u>110</u>		<u>110</u>		<u>200ppm</u>				
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		<u>Freezing</u>		AM		<u>1.8</u>		<u>37.0</u>		<u>35.2</u>		
Record temperatures, Freezer and Walk-ins				PM		<u>-1.5</u>		<u>35.2</u>		<u>34.7</u>		
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas				AM		<u>62</u>		<u>71</u>				
Record temperatures, Dry Storage Areas				PM		<u>67</u>		<u>67</u>				
Hot- Water Temps in sink		AM		PM								
		<u>112.1</u>		<u>110.0</u>								

Rodriguez  
Signature, Cook Supervisor (AM)

J.M. Man.  
FOOD SERVICE MANAGER

1-14-25  
DATE

Daniel  
Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-11-25 **SATURDAY** Time: 0400 AM Time: 1910PM 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			✓		✓	Back Door was unlocked						
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausg	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	174.3	175.1	167.2	RT	RT	36.8	RT	RT	37.6	36.8	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit
Lunch	Temperatures	181.0	178.1	188.1	37.0	36.1	RT	RT	168.3	RT		37.0
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	fruit	raw veg
Dinner	Temperatures	188	180	177	38	RT	RT	38	RT	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				156	165	Low Temp				
		Lunch				142	146	Low Temp				
		Dinner				151	136	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				115.2	113.4	200ppm				
		Lunch				112.1	110.1	200ppm				
		Dinner				112	116	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				-1.3	36.8	37.6				
Record temperatures, Freezer and Walk-ins		PM				-3.9	36.1	36.9				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				67	69					
Record temperatures, Dry Storage Areas		PM				67	69					
Hot- Water Temps in sink		AM		PM								
		121.3		111								

Signature: [Signature]  
Cook Supervisor (AM)

1-11-25

Signature: [Signature]  
Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

1-14-25  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-10-25

**FRIDAY**

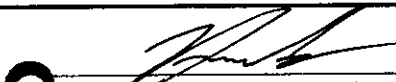
Time: 6:00

AM

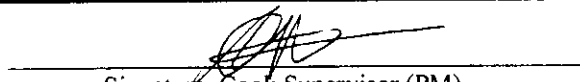
Time: 1:50

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			✓		✓	T-Ham full pan left in warmer						
All kitchen equipment operational & clean			✓		✓							
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	<u>RT</u>	<u>169.1</u>	<u>RT</u>	<u>172.1</u>	<u>RT</u>	<u>37.6</u>	<u>RT</u>	<u>RT</u>	<u>36.2</u>	<u>RT</u>	<u>RT</u>
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	<u>145.0</u>	<u>171.0</u>	<u>175.1</u>	<u>DT</u>	<u>161.0</u>	<u>36.0</u>	<u>DT</u>	<u>161.0</u>	<u>36.0</u>		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se
Dinner	Temperatures	<u>126</u>	<u>RT</u>	<u>133</u>	<u>140</u>	<u>32</u>	<u>38</u>	<u>36</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>38</u>
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>156</u>	<u>165</u>	Low Temp				
		Lunch				<u>153</u>	<u>147</u>	Low Temp				
		Dinner				<u>153</u>	<u>98</u>	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<u>116.2</u>	<u>114.3</u>	200ppm				
		Lunch				<u>110.1</u>	<u>112</u>	200ppm				
		Dinner				<u>110</u>	<u>112</u>	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM				<u>-1.2</u>	<u>38.2</u>	<u>37.6</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-2.0</u>	<u>38</u>	<u>38</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>68</u>	<u>69</u>					
Record temperatures, Dry Storage Areas		PM				<u>70</u>	<u>65</u>					
Hot- Water Temps in sink		AM		PM								
		<u>120.6</u>		<u>111</u>								

  
\_\_\_\_\_  
Signature, Cook Supervisor (AM)

1-10-25

  
\_\_\_\_\_  
Signature, Cook Supervisor (PM)

  
\_\_\_\_\_  
FOOD SERVICE MANAGER

1-14-25  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-9-25      **THURSDAY**      Time: 0400 AM      Time: 1952 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	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bread	PB
Breakfast	Temperatures	171.2	173.6	RT	RT	168.9	✓	RT	RT	39.6	RT	RT
	Menu Items	fidelo	meat sauce	grn beans	corn	salad	dress-ing	marg	roll	tea	cheese	fruit
Lunch	Temperatures	188.6	188.6	176.6	175.8	40	RT	40	RT	RT	40	40
	Menu Items	Char broiled	beans	macr salad	cheese	roll Bun	Lett/onion	dress-ing	fruit	drnk	car rot	egg sald
Dinner	Temperatures	179	178	36	38	RT	38	RT	RT	RT	179	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		156		165		Low Temp				
		Lunch		156		163		Low Temp				
		Dinner		156		165		Low Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		113.6		115.3		200ppm				
		Lunch		115.6		115.8		200ppm				
		Dinner		115		116		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		-1.2		39.6		37.6				
Record temperatures, Freezer and Walk-ins		PM		-1.0		39		38				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		68		69						
Record temperatures, Dry Storage Areas		PM		69		69						
Hot- Water Temps in sink		AM		PM								
		121.3		111								

Signature, Cook Supervisor (AM)

1-9-25

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-8-25

Wednesday

Time: 0205 AM

Time: 2300 PM

Cycle 4

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft		<del>X</del>	X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y							
Kitchen is in good general appearance		X			Y							
All kitchen equipment operational & clean		X			Y							
All tools and sharps inventoried			X		Y							
All areas secure, lights out, (exits) locked		X			Y	Back door unlocked						
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	198.1	187.3	190.0	RT	RT	35.8	RT	RT	38.7	35.8	RT
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky
Lunch	Temperatures	189.5	190.8	186.6	40	RT	RT	RT	40	40	RT	186.5
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd pndn	drink	brea d	jell y	PB
Dinner	Temperatures	139	125	131	127	33	RT	RT	RT	133	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	158	Low Temp				
		Lunch				156	158	Low Temp				
		Dinner				156	153	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				113.5	118.3	200 ppm				
		Lunch				111.5	116.5	200 ppm				
		Dinner				119.5	110.5	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				-1.3	38.7	35.8				
Record temperatures, Freezer and Walk-ins		PM				-2.3	38	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	71					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM		PM								
		109.1		111								

Rodriguez  
Signature, Cook Supervisor (AM)

DA  
Signature, Cook Supervisor (PM)

J. M. Lab.  
FOOD SERVICE MANAGER

1-10-25  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-7-25 **TUESDAY** Time: 0205 AM Time: 1943 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							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	marg	sugar	coffee	milk	egg s	Bran fks	
Breakfast	Temperatures	<u>RT</u>	<u>170.1</u>	<u>RT</u>	<u>179.9</u>		<u>36.7</u>	<u>RT</u>	<u>RT</u>	<u>35.2</u>	<u>163.9</u>	<u>RT</u>
	Menu Items	<u>Ckn Nudget try ok</u>	rice	gravy	roll	grn bean	marg	tea	<u>beef turkey patty</u>	raw veg	bre ad	fruit
Lunch	Temperatures	<u>168.0</u>	<u>170.0</u>	<u>168.3</u>	<u>RT</u>	<u>168.1</u>	<u>35.1</u>	<u>RT</u>	<u>155.1</u>	<u>36.1</u>	<u>RT</u>	<u>38.1</u>
	Menu Items	Ckn spaghetti	pea/ carrot	beans	salad	roll	dress -ing	marg	drink	cake	che esc	fruit
Dinner	Temperatures	<u>210.6</u>	<u>179</u>	<u>185.38</u>	<u>RT</u>	<u>RT</u>	<u>36</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>160</u>	<u>167</u>	<u>Low Temp</u>				
		Lunch				<u>147</u>	<u>149</u>	<u>LOW temp</u>				
		Dinner				<u>147</u>	<u>150</u>	<u>Low temp</u>				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<u>103.7</u>	<u>103.7</u>	<u>200ppm</u>				
		Lunch				<u>115.1</u>	<u>110.0</u>	<u>200ppm</u>				
		Dinner				<u>115</u>	<u>110</u>	<u>200ppm</u>				
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				<u>-4.1</u>	<u>35.2</u>	<u>36.7</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-3.0</u>	<u>36</u>	<u>38</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>62</u>	<u>70</u>					
Record temperatures, Dry Storage Areas		PM				<u>76</u>	<u>70</u>					
Hot-Water Temps in sink		AM	PM									
		<u>108.7</u>	<u>111</u>									

  
Signature, Cook Supervisor (AM)

  
Signature, Cook Supervisor (PM)

  
FOOD SERVICE MANAGER

1-8-24  
DATE



Service Solutions

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-6-25

MONDAY

Time: 0215 AM

Time: 1857 (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					✓							
PRODUCTION SHEET	Menu Items	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	182.3	170.7	175	RT	RT	37.0	RT	RT	38.5	RT	RT
	Menu Items	Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	170	168.3	170	1700	DT	169.1	DT	DT			39.1
	Menu Items	Beef Patty Fish	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	184.3	RT	184.3	38.5	38.5		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		153		154		Low Temp				
		Lunch		174		174		10W Temp				
		Dinner		132		134		10W Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		108.7		109.7		200ppm				
		Lunch		112.0		115.1		200ppm				
		Dinner		118		116		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		-0.7		38.5		37.0				
Record temperatures, Freezer and Walk-ins		PM		-1.1		38.7		34.2				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		61		70						
Record temperatures, Dry Storage Areas		PM		67		67						
Hot- Water Temps in sink		AM		PM								
		108.7		110								

*Rocky*  
 Signature, Cook Supervisor (AM)  
*M. J. ...*  
 FOOD SERVICE MANAGER

1-7-2024  
 DATE

*khadk*  
 Signature, Cook Supervisor (PM)



**Monday, Jan 13, 2025**  
**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	68							
	A-2	71							
	A-3	69		Tank #1	116°F				
	A-4	70		Tank #2	119°F				
	B-1	70		City	44.4°F				
	B-2	72		Recirculation	88°F				
	B-3	72							
	B-4	71							
	C-1	72							
	C-2	72							
	C-3	71							
	C-4	69							
	D-1	68/unoccupied					N/A	N/A	N/A
	D-2	71/unoccupied					N/A	N/A	N/A
	E-1	70					N/A	N/A	N/A
	E-2	75							
	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: Sidorenko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
			Name: <u>Sidorenko</u>				Date: <u>01/13/25</u>	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	73	73	73	73	73	73	73	72
Water:	102	102	102	102	102	102	102	102

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, January 13, 2025**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69	104	//	//
South-B	72	105	//	//
South-C	Unoccupied	Unoccupied	//	//
South-D	73	105	//	//
South-E	Unoccupied	Unoccupied	//	//
South-F	72	104	//	//
South-G	Unoccupied	Unoccupied	//	//
South-L	71	105	//	//
South-M	72	105	//	//
South-N	72	104	//	//
South-X	71	104	//	//
South-Y	69	105	//	//
South-Z	69	105	//	//
South SMU	71	104	//	//
South SMU Shower 3	70	105	//	N/A
MED ISO- Room 1	70	105	N/A	N/A
MED ISO- Room 2	70	105	N/A	N/A
MED ISO- Room 3	70	105	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Sidoranko

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer