



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 27 January 2025
DAY MONTH YEAR

Requested by: Melissa Lewis Staff Assistant
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: 0

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: 1032

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

Female: 66

Male: 966

Nonbinary: Unknown

Prefer not to say: Unknown



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:

Individuals Housed in GEO Facility:

New Cases
this week :

Total to date since
3/30/2020*:

ICE Detainees:

ICE Employees:

GEO Employees:

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 1/29/25, and information was received on 1/30/25. The population counts are current as of 1/27/25.

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 1/27/25.

(*) 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:	1/20/2025	to	1/24/2025
North		Annex	
A1	3	A	2
A2	13	B	2
A3	8	C	0
A4	0	D	8
B1	30	E	0
B2	8	F	1
B3	26	G	0
B4	8	L	0
C1	24	M	2
C2	23	N	1
C3	12	X	1
C4	13	Y	7
E1	0	Z	1
E2	0	RHU	1
D1	0		
D2	0	Total	194

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. Venezuela
3. India
4. Turkey
5. Colombia/Honduras

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 1/24/25.

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 1/29/25.



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-20-25

MONDAY

Time: 0705 AM Time: 1830 **(PM)**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X			W/LOBE KNIFE COVERED IN OATMEAL FROM SUNDAY. SLICER COVERED IN HAM INCLUDING FLOOR. HOT BOXES WITH FOOD LEFT IN THEM.						
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	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd
Breakfast	Temperatures	<u>RT</u>	<u>182.1</u>	<u>174.1</u>	<u>RT</u>	<u>RT</u>	<u>174.1</u>	<u>RT</u>	<u>RT</u>		<u>RT</u>	<u>RT</u>
	Menu Items	<u>CK leg Qtr</u>	<u>gravy</u>	<u>whip pota</u>	<u>peas carrt</u>	<u>Pinto beans</u>	<u>cobb -ler</u>	<u>marg</u>	<u>roll</u>	<u>tea</u>	<u>fruit</u>	<u>PB</u>
Lunch	Temperatures	<u>181.0</u>	<u>170.0</u>	<u>178.1</u>	<u>180.1</u>	<u>185.3</u>	<u>RT</u>	<u>37.0</u>	<u>RT</u>	<u>RT</u>	<u>38.1</u>	<u>RT</u>
	Menu Items	<u>Fideo</u>	<u>grn beans</u>	<u>meat sauce</u>	<u>cole slaw</u>	<u>salad</u>	<u>dress -ing</u>	<u>garlc bread</u>	<u>fruit</u>	<u>drnk</u>	<u>chee se</u>	
Dinner	Temperatures	<u>190</u>	<u>189</u>	<u>190</u>	<u>-</u>	<u>385</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>385</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>159</u>	Low Temp low temp 10 w temp				
		Lunch				<u>150</u>	<u>140</u>					
		Dinner				<u>125</u>	<u>131</u>					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<u>109.7</u>	<u>109.7</u>	200ppm 200ppm 200ppm				
		Lunch				<u>112.0</u>	<u>110.1</u>					
		Dinner				<u>118.0</u>	<u>115.4</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>2.7</u>	<u>36.0</u>	<u>36.5</u> <u>37</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>3.4</u>	<u>38</u>					
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>61</u>	<u>70</u>					
Record temperatures, Dry Storage Areas		PM				<u>63</u>	<u>63</u>					
Hot-Water Temps in sink		AM	PM									
		<u>109.7</u>				<u>120</u>						

Rodriguez
Signature, Cook Supervisor (AM)

Knadka
Signature, Cook Supervisor (PM)

1-21-25
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 1-21-25 **TUESDAY** **Time:** 0705 AM **Time:** 1922 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		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	fren toast	syrup	bran flks	bkfst meat	marg	sugar	coffe e	milk	PB	fruit
Breakfast	Temperatures	<u>RT</u>	<u>181.7</u>	<u>RT</u>	<u>RT</u>	<u>198.1</u>	<u>36.7</u>	<u>RT</u>	<u>RT</u>	<u>36.5</u>	<u>RT</u>	<u>RT</u>
	Menu Items	Stir-fry	mix veg	rice	dressing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	<u>175.1</u>	<u>171.0</u>	<u>178.3</u>	<u>RT</u>	<u>36.1</u>	<u>RT</u>	<u>36.0</u>	<u>71.0</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>
	Menu Items	Tky-Deli mt	Bk beans	Grns	marg	corn bread	drink	brow nie	fruit			
Dinner	Temperatures	<u>189</u>	<u>199</u>	<u>198</u>	<u>38</u>	<u>RT</u>	<u>RT</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>155</u>	<u>157</u>	<u>Low Temp</u>				
		Lunch				<u>150</u>	<u>128</u>	<u>low temp</u>				
		Dinner				<u>150</u>	<u>81</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>115.7</u>	<u>115.7</u>	<u>200 ppm</u>				
		Lunch				<u>112.0</u>	<u>110.1</u>	<u>500 ppm</u>				
		Dinner				<u>112</u>	<u>110</u>	<u>200 ppm</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>-2.7</u>	<u>36.5</u>	<u>36.7</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-2.5</u>	<u>38</u>	<u>36</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>61</u>	<u>70</u>					
Record temperatures, Dry Storage Areas		PM				<u>61</u>	<u>70</u>					
Hot-Water Temps in sink		AM		PM								
		<u>115.7</u>		<u>111</u>								

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER 1-22-25
DATE



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-22-25 WEDNESDAY

Time: 0400 AM Time: 1920 **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			✓		✓						
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	farina	brk meat	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d
Breakfast	Temperatures	172.3	168.9	RT	RT	RT	RT	RT	39.6	168.7	RT
	Menu Items	Burrito	span rice	hominy	salsa	chees e	salad	gress -ing	corn bread	mar g	tea
Lunch	Temperatures	187.5	190.7	198.7	RT	36.5	36.5	RT	-	36.5	RT
	Menu Items	Ck sausag	refri beans	grill pota		salsa	tort -illa	peac hes	drink	chee se	fruit
	Temperatures	170	189	180	-	RT	RT	RT	RT	38.5	RT
DISH MACHINE		Temperature		Wash 150+		Final Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		151		155		Low Temp			
		Lunch		153		156		Low Temp			
		Dinner		104		85		Low Temp			
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast		118.6		120.3		200ppm			
		Lunch		116.8		119.5		200ppm			
		Dinner		118.3		120		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		-1.4		36.4		39.6			
Record temperatures, Freezer and Walk-ins		PM		-0.8		36.2		37.0			
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM		67		68		✓			
Record temperatures, Dry Storage Areas		PM		68		68		✓			
Hot- Water Temps in sink		AM		PM							
		128.3		120		/		/			

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-23-25

THURSDAY

Time: 6:00 AM Time: 1:36 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			✓		/							
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	cream rice	pan cake	Tky meat		syrup	marg	sugar	coffe e	milk	Bran flks	frt
Breakfast	Temperatures	<u>176.1</u>	<u>165.3</u>	<u>176.1</u>		<u>RT</u>	<u>36.9</u>	<u>RT</u>	<u>RT</u>	<u>37.8</u>	<u>RT</u>	<u>RT</u>
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea
Lunch	Temperatures	<u>186.8</u>	<u>186.8</u>	<u>186.8</u>	<u>196.5</u>	<u>185.7</u>	<u>RT</u>	<u>40</u>	<u>40</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>
	Menu Items	<u>Ckn tender</u>	<u>grn beans</u>	<u>corn</u>		<u>potat o</u>	<u>marg</u>	<u>roll</u>	<u>drink</u>	<u>grll ches</u>	<u>ckn</u>	<u>frt</u>
Dinner	Temperatures	<u>179</u>	<u>178</u>	<u>175</u>	<u>-</u>	<u>180</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>160</u>	<u>179</u>	<u>38</u>
DISH MACHINE		Temperature		Wash 150+	Final Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		<u>151</u>	<u>155</u>	<u>Low Temp</u>						
		Lunch		<u>153</u>	<u>158</u>	<u>LOW TEMP</u>						
		Dinner		<u>155</u>	<u>98</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>119.2</u>	<u>121.0</u>	<u>200ppm</u>						
		Lunch		<u>118.5</u>	<u>120.2</u>	<u>200ppm</u>						
		Dinner		<u>113</u>	<u>120</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>-1.3</u>	<u>37.8</u>	<u>36.9</u>						
Record temperatures, Freezer and Walk-ins		PM		<u>-0.3</u>	<u>38</u>	<u>38</u>						
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		<u>67</u>	<u>69</u>							
Record temperatures, Dry Storage Areas		PM		<u>67</u>	<u>67</u>							
Hot- Water Temps in sink		AM	PM									
		<u>120.6</u>	<u>111</u>									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

1-23-25
DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 1-24-25

FRIDAY

Time: 0400 AM

Time 2004 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			✓		✓							
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	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffee	sug ar	milk	frt
Breakfast	Temperatures	173.4	167.5	172.0	RT	RT	RT	38.7	RT	RT	36.8	RT
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt
Lunch	Temperatures	116.0	118.2	115.1	137.0	37.5	RT	RT	—	RT	171.0	RT
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cak e	egg sald	frt
Dinner	Temperatures	38	169	38	126	RT	RT	RT	RT	RT	38	RT
DISH MACHINE		Temperature		Wash 150+		Final Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		151		155		Low Temp				
		Lunch		150		145		Low Temp				
		Dinner		156		125		Low Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		120.1		118.3		200ppm				
		Lunch		115.0		121.1		200ppm				
		Dinner		115		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		-1.2		38.7		36.8				
Record temperatures, Freezer and Walk-ins		PM		-0.1		38		38				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		67		69						
Record temperatures, Dry Storage Areas		PM		67		70						
Hot- Water Temps in sink		AM		PM								
		120.8		41								

Signature, Cook Supervisor (AM)

[Signature] 1-24-25

Signature, Cook Supervisor (PM)

[Signature]

FOOD SERVICE MANAGER

DATE

1-20-25



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-25-25

SATURDAY

Time: 0215 AM Time: 1918 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		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	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	Tky meat	
Breakfast	Temperatures	Rt	198.1	Rt	Rt	Rt	34.9	Rt	Rt	37.4	190.7	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
Lunch	Temperatures	38.1	169.0	37.0	/	37.5	DT	DT	DT	36.1	169.0	
	Menu Items	salis steak	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burger	fruit
Dinner	Temperatures	179	185	178	180	Rt	38	Rt	Rt	38	189	Rt
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	157	167	Low Temp			
						Lunch	151	165	Low Temp			
						Dinner	151	163	Low Temp			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used						Breakfast	110.7	110.7	200 ppm			
						Lunch	115.1	112.0	200 ppm			
						Dinner	115	112	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	37.4	34.9			
Record temperatures, Freezer and Walk-ins						PM	-2.0	38	36			
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas						AM	61	71				
Record temperatures, Dry Storage Areas						PM	61	70				
Hot- Water Temps in sink		AM	PM									
		110.7	111									

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

J. M. [Signature]
FOOD SERVICE MANAGER

1-28-25
DATE



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 1-26-25

SUNDAY

Time: 0705 AM Time: 1840 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	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se
Breakfast	Temperatures	198.3	188.7	184.9	176.5	Rf	34.3	Rf	Rf	33.6	Rf	33.6
	Menu Items	Tky deli meat	potato salad	cole slaw	lett	mustard	onion	dres-sing	bread	fruit	tea	Grn bean
Lunch	Temperatures	37.0	37.5	36.8	36.0	DT	38.0	DT	DT	36.3	DT	H10
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa
Dinner	Temperatures	186	190.4	194.3	38.5	DT	DT	38.5	DT	DT	194.4	DT
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	156	Low Temp				
		Lunch				150	141	low temp				
		Dinner				116	124	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				119.7	119.7	200ppm				
		Lunch				120.0	115.7	200ppm				
		Dinner				118.5	120.4	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		defrosting AM				3.9	33.6	34.3				
Record temperatures, Freezer and Walk-ins		PM				-1.0	39.6	37.0				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	71					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM	PM									
		119.7	118									

Rodriguez
Signature, Cook Supervisor (AM)

Khachik
Signature, Cook Supervisor (PM)

J.M. Khan 1-28-25
FOOD SERVICE MANAGER DATE



Monday, Jan 27, 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	70.9							
	A-2	70.6							
	A-3	70.6		Tank#1	101°F				
	A-4	71.1		Tank#2	105°F				
	B-1	70		City	42°F				
	B-2	74		Recirculation	64°F				
	B-3	72							
	B-4	70							
	C-1	71							
	C-2	72							
	C-3	70							
	C-4	69							
	D-1	Unoccupied					N/A	N/A	N/A
	D-2	71 Unoccupied					N/A	N/A	N/A
	E-1	64					N/A	N/A	N/A
	E-2	71							
	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: Sidorenko

Date: 01/27/25

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71	71	71	71	71	71	71	71
Water:	99	99	99	99	99	99	99	99

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, January 27, 2025

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	70	104	//	//
South-B	74	105	//	//
South-C	73	Unoccupied	dorm	
South-D	74	105	//	//
South-E	Unoccupied	Unoccupied		
South-F	71	105	//	//
South-G	70	104	//	//
South-L	72	104	//	//
South-M	72	104	//	//
South-N	71	105	//	//
South-X	71	104	//	//
South-Y	71	105	//	//
South-Z	74	105	//	//
South SMU	73	105	//	//
South SMU Shower 3	73	105	//	N/A
MED ISO- Room 1	73	104	N/A	N/A
MED ISO- Room 2	73	104	N/A	N/A
MED ISO- Room 3	73	104	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

Sidorenko

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer