



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 3 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:

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 1/2/25, 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.

Dates:		12/30/2024	to	1/3/2025
North		Annex		
A1	15	A		7
A2	27	B		34
A3	4	C		0
A4	14	D		33
B1	34	E		0
B2	12	F		7
B3	34	G		0
B4	30	L		15
C1	41	M		9
C2	39	N		4
C3	59	X		6
C4	45	Y		16
E1	0	Z		0
E2	2	RHU		5
D1	0			
D2	0	Total		492

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 1/2/25.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 1-5-25 **Sunday** Time: 0205 AM Time: 1915 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		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					Y							
PRODUCTION SHEET	Menu Items	cereal	scram eggs	Tky meat	cinn roll	salsa	tort-illa	sugar	coffee	milk	bran flks	bread
Breakfast	Temperatures	Rt	147.5	147.5	Rt	Rt	Rt	Rt	Rt	36.5	Rt	Rt
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit
Lunch	Temperatures	37.5	38.1	37	36.9	168.0	36.8	Rt	Rt	Rt	37.1	38.1
	Menu Items	Salsa	gravy	beans	rice	carrot	tort-illa	cake	drink	cheese	fruit	
Dinner	Temperatures	196	-	181	188	169	AT	AT	RT	33	RT	
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154	154	Low temp						
		Lunch		151	169	low temp						
		Dinner		151	170	low temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		108.8	108.8	200ppm						
		Lunch		112.0	118.1	200 ppm						
		Dinner		112	118	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		-2.3	36.5	34.0						
Record temperatures, Freezer and Walk-ins		PM		-2.8	38	36						
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								
		108.8		111								

Rodriguez
Signature, Cook Supervisor (AM)

J. Moran
FOOD SERVICE MANAGER

1-6-24
DATE

[Signature]
Signature, Cook Supervisor (PM)



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 1-4-25

Saturday

Time: 0230 AM

Time: 1035 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		Tools not inventoried from Am						
All kitchen equipment operational & clean			X	X		Ovens dirty warmers dirty with gravy and oatmeal. Every						
All tools and sharps inventoried			X		X	Tray used all pans dirty						
All areas secure, lights out, exits locked					X	Dorm room dirty						
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly
Breakfast	Temperatures	189.1	160.0	154.3	185.7	RT	36.3	RT	RT	35.1	35.1	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	mustard	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	37.0	171.0	37.3	RT	RT	RT	RT	RT	165.0	36.1	37.0
	Menu Items	meat balls fish	mix veg	rice	dress-ing	salad	gravy	ketch	drink	Roll marg	patty	fruit
Dinner	Temperatures	178	170	140	RT	38			RT	52		RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		158		Low Temp				
		Lunch		151		168		low temp				
		Dinner		150		160		Low Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		128.3		128.3		200ppm				
		Lunch		115.1		112.0		200 ppm				
		Dinner		110		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		2.3		35.1		36.3				
Record temperatures, Freezer and Walk-ins		PM		-2.3		36		38				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		61		70						
Record temperatures, Dry Storage Areas		PM		70		70						
Hot- Water Temps in sink		AM		PM								
		128.3		121								

Rodriguez
Signature, Cook Supervisor (AM)

DB
Signature, Cook Supervisor (PM)

JM Bah
FOOD SERVICE MANAGER

1-6 25.
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 1-3-25 **Friday 0400** Time: AM Time: 1925 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	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	169.2	172.1	RT	RT	RT	RT	RT		RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	380	175.0	171.0	37.1	RT	RT	RT	RT	37.0	37.5		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	170	190	50	38	RT	38	RT	RT	38	190	179	
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	152	171	low temp				
						Dinner	142	143	Low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used						Breakfast	119.2	117.6	200 ppm				
						Lunch	110.1	112.0	200 ppm				
						Dinner	110	112	200 ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F						
Record temperatures, Freezer and Walk-ins						AM	-1.3	37.9	38.4				
Record temperatures, Freezer and Walk-ins						PM	-2.5	36.1	34.9				
STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	68	69					
Record temperatures, Dry Storage Areas						PM	70	70					
Hot- Water Temps in sink		AM		PM									
		123.6		121.5									

Signature, Cook Supervisor (AM) [Signature] 1-3-25

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] DATE 1-6-25



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 1-2-25

Thursday

Time: 0205 AM

Time: 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	Prep sinks full of food						
Kitchen is in good general appearance		X		X		Food left out kitchen dish						
All kitchen equipment operational & clean		X		X		Machine had only dirty water						
All tools and sharps inventoried					X	Kitchen was A Pig Sty						
All areas secure, lights out, exits locked					X	Food in every sink, trash everywhere, Trays Piled up NOT Clean At All.						
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g
Breakfast	Temperatures			RT		RT	RT		RT		RT	
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	pank	chee	tea
Lunch	Temperatures	192.5	186.7	188.8	RT	RT	70	40	RT	RT	40	RT
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	cart ot	cele ry	mu st
Dinner	Temperatures	186.3	169.9	197.3	RT	165.3	RT	RT	184.2	39.1	39.1	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				150	165	Low Temp				
		Lunch				158	165	Low Temp				
		Dinner				155	168	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118.2	120.1	200ppm				
		Lunch				119.5	120.6	200ppm				
		Dinner				120.3	119.4	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		AM				-1.2	36.7	38.1				
Record temperatures, Freezer and Walk-ins		PM				-4.1	34.5	35.4				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				67	69					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM		PM								
		120.7		121.8								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

1-2-25
1-3-25
DATE

Signature, Cook Supervisor (PM)

1-2-25



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 1-1-25

Wednesday

Time: 6:40 AM

Time: 2:01 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	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	197.2	162.1	RT	197.1	38.6	RT	RT	37.1	RT		
	Menu Items	BBQ ck	Pinto bean	pota sausage	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	169.1	171.0	169.0	37.0	RT	RT	RT	35.1	36.3	37.0	
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	Car rot		
Dinner	Temperatures	180	178	38	RT	RT	RT	RT	38	178		
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				155	170	Low Temp				
		Dinner				128	127	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114.2	115.1	200ppm				
		Lunch				110.1	112.0	200ppm				
		Dinner				110	112	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	37.1	38.6				
Record temperatures, Freezer and Walk-ins		PM				-0	37.10	38.7				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				68	69					
Record temperatures, Dry Storage Areas		PM				68	70					
Hot- Water Temps in sink		AM	PM									
		122.6	///									

Signature, Cook Supervisor (AM)

1-1-25

Signature, Cook Supervisor (PM)

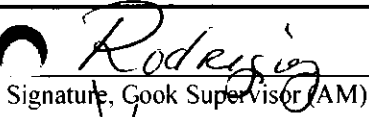
FOOD SERVICE MANAGER

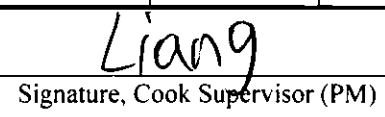
1-3-25
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 12-31-21 **Tuesday** Time: 0205 AM Time: 1930 **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	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	<u>RT</u>	<u>199.1</u>	<u>209.9</u>	<u>RT</u>	<u>RT</u>	<u>34.3</u>	<u>RT</u>	<u>RT</u>	<u>35.1</u>	<u>209.7</u>	<u>20.1</u>	
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort-illa	tea	gm tkey	stew tom		
Lunch	Temperatures	<u>215.7</u>	<u>197.1</u>	<u>-</u>	<u>RT</u>	<u>38.5</u>	<u>37.4</u>	<u>RT</u>	<u>RT</u>	<u>20.7</u>	<u>199.4</u>		
	Menu Items	chicken fish patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB		
Dinner	Temperatures	<u>189.5</u>	<u>190.7</u>	<u>192.5</u>	<u>188.4</u>	<u>RT</u>	<u>40</u>	<u>40</u>	<u>RT</u>	<u>40</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>153</u>	<u>158</u>	<u>Low Temp</u>				
						Lunch	<u>155</u>	<u>172</u>	<u>Low Temp</u>				
						Dinner	<u>156</u>	<u>168</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>126.4</u>	<u>126.4</u>	<u>200ppm</u>				
						Lunch	<u>121.7</u>	<u>125.6</u>	<u>200ppm</u>				
						Dinner	<u>122.5</u>	<u>123.8</u>	<u>200PDM</u>				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-i 35 - 40 F					
Record temperatures, Freezer and Walk-ins						AM	<u>-1.6</u>	<u>35.1</u>	<u>34.3</u>				
Record temperatures, Freezer and Walk-ins						PM	<u>-1.7</u>	<u>37.1</u>	<u>36.5</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	<u>65</u>	<u>70</u>					
Record temperatures, Dry Storage Areas						PM	<u>65</u>	<u>69</u>					
Hot- Water Temps in sink		AM	PM										
		<u>122.4</u>	<u>122.4</u>										


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 12-30-24

Monday

Time: 0400 AM Time: 1939 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	cinn oatmeal	pan cakes	syrup	Tky meat	marg	diet syrup	sugar	coffee	milk	fruit	
Breakfast	Temperatures	171.3	160.3	RT	169.1	39.1	RT	RT	RT	37.2	RT	
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	171.0	37.5	169.0	38.1	RT	-	RT	RT	RT	38.1	160.1
	Menu Items	Chicken sausage	rice	cabb age	beans	marg	roll	drink	patty chicken	bread	fruit	
Dinner	Temperatures	168.3	149.3	189.3	178.5	38.5	RT	RT	184.3	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				150	165	Low Temp				
		Lunch				150	177.0	Low temp				
		Dinner				158	163.5	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114.2	116.1	200 ppm				
		Lunch				117.0	115.0	200 ppm				
		Dinner				119.4	115.5	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				-1.5	37.2	39.1				
Record temperatures, Freezer and Walk-ins		PM				-2.00	38.2	37.4				
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		PM								
		122.3		120								

Signature, Cook Supervisor (AM)
 FOOD SERVICE MANAGER

12-30-24
 DATE

Signature, Cook Supervisor (PM)



Temperature Log

South Building

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

Date: Monday, January 06, 2025

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69.8	104.2	u	u
South-B	72.2	104.2	u	u
South-C	68.1	104.2	u	u
South-D	70.9	104.2	u	u
South-E	Unoccupied / 72.1	104.2	u	u
South-F	71.9	104.2	u	u
South-G	67.9	104.2	u	u
South-L	70.9	104.1	u	u
South-M	71.9	104.1	u	u
South-N	72.4	104.1	u	u
South-X	71.9	104.1	u	u
South-Y	75.1	104.4	u	u
South-Z	67.7	104.1	u	u
South SMU	74.3	104.1	u	u
South SMU Shower 3	72.3	104.1	u	N/A
MED ISO- Room 1	72.3	105.6	N/A	N/A
MED ISO- Room 2	72.3	105.6	N/A	N/A
MED ISO- Room 3	72.3	105.6	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Al Perry

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Jan 06, 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	69.7	105	11	11	11	11	11	11
	A-2	71.3	105	11	11	11	11	11	11
	A-3	67.1	105	11	11	11	11	11	11
	A-4	68.7	105	11	11	11	11	11	11
	B-1	68.1	105	11	11	11	11	11	11
	B-2	63.9	105	11	11	11	11	11	11
	B-3	70.1	105	11	11	11	11	11	11
	B-4	69.5	105	11	11	11	11	11	11
	C-1	70.1	105	11	11	11	11	11	11
	C-2	80.3	105	11	11	11	11	11	11
	C-3	70.3	105	11	11	11	11	11	11
	C-4	73.7	105	11	11	11	11	11	11
	D-1	64.1	105	Unoccupied			N/A	N/A	N/A
	D-2	64.7	105	Unoccupied			N/A	N/A	N/A
	E-1	59.6	105	11	11	11	N/A	N/A	N/A
	E-2	67.7	105	11	11	11	11	11	11
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	70 N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Al 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