



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 18 October 2024
DAY MONTH YEAR

Requested by: Jason Kincaid Constituent Advocate
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="1650"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="341"/>

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 10/16/24, and information was received on 10/28/24. The population counts are current as of 10/16/24.

Medical:

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

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

Staffing information is current as of 10/16/24.

(*) denotes a change in staffing level from the previous week. The number of PA's decreased from 3 to 2; the number of RN's increased from 20 to 23; the number of LPN's increased from 15 to 16; the number of LCSW/MHP's increased from 2 to 3.

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: 10/7/2024 to 10/11/2024

North		Annex	
A1	37	A	2
A2	17	B	10
A3	13	C	0
A4	10	D	39
B1	48	E	34
B2	63	F	4
B3	55	G	0
B4	30	L	16
C1	19	M	6
C2	57	N	2
C3	56	X	4
C4	31	Y	9
E1	0	Z	11
E2	0	RHU	0
D1	0		
D2	0	Total	573

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Venezuela
4. Jordan
5. Russia

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 10/16/24.

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 10/16/24.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 10-12-24 **SATURDAY** Time: 1400 AM Time: 2000 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	frst eggs	bread	jelly	fruit	marg	sugar	coffee	milk	Tky meat	
Breakfast	Temperatures	RT	177.7	RT	RT	RT	32	RT	RT	36.3	179.2	-
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread roll	cake	tea	chee se	chic ken	frui t
Lunch	Temperatures	36.1	170.0	380	-	35.1	RT	RT	RT	37.1	169.3	38
	Menu Items	salis steak	greens	gravy	rice	corn bread	salad	dress- ing	drink	marg	burg er	frui t
Dinner	Temperatures	179	189	171	185	RT	38	RT	RT	38	188	RT
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		157	182	low temp						
		Lunch		155	178	low temp						
		Dinner		155	185	low temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		120.3	122.1	200ppm						
		Lunch		110.1	115	200 ppm						
		Dinner		110	115	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	36.3	32						
Record temperatures, Freezer and Walk-ins		PM		-4	38	36						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		71	71							
Record temperatures, Dry Storage Areas		PM		71	71							
Hot- Water Temps in sink		AM	PM									
		124.2	121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10-14-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle I Date: 10-11-24 **FRIDAY** Time: 0400 AM Time: 2030 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																
All areas secure, lights out, exits locked					X																
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt									
Breakfast	Temperatures	200.1	163.1	194.1	RT	RT	RT	32	RT	RT	36.3	RT									
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	gritt chees	tea	grd	frt									
Lunch	Temperatures	166.7	189.2	183.1	32	32	RT	RT	32	RT	RT	RT									
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt									
Dinner	Temperatures	33	163	32	19	RT	RT	RT	RT	RT	32	RT									
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed													
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		maint. working on it				Breakfast	156	172	Low temp												
						Lunch															
						Dinner	155	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	122.4	124.2	200ppm												
						Lunch	120.1	122.3	200ppm												
						Dinner	126	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	-0.0	36.3	32												
Record temperatures, Freezer and Walk-ins						PM	-2.1	36	32												
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm														
Record temperatures Dry Storage Areas						AM	71	71													
Record temperatures, Dry Storage Areas						PM	71	71													
Hot- Water Temps in sink		AM		PM																	
		127.6		120																	

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10-17-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 10-10-24

THURSDAY

Time: 0300 AM

Time: 1640 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	170	168	180		R+	36.1	R+	R+	25.1	R+	R+
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress-ing	tort illa	drin k	tea
Lunch	Temperatures	169.4	169.4	169.4	173.1	183.2	R+	36.1	R+	R+	R+	R+
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt
Dinner	Temperatures	155.1	168.5	165.3		175.1	36.1	R+	R+	155.0	174.1	37.1
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	161	Low				
		Lunch				156	172	Low				
		Dinner				156	179					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 140 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114.7	114.7	200ppm				
		Lunch				115.2	116.2	200ppm				
		Dinner				110.1	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				-2.1	36.1	35.1				
Record temperatures, Freezer and Walk-ins		PM				-2.5	37.4	39.2				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	70					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM	PM									
		114.7	117.5									

Rodriguez
Signature, Cook Supervisor (AM)

JAH
FOOD SERVICE MANAGER

NF-6-2-20

10-11-24
DATE

Liang

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 10-9-24 **WEDNESDAY** Time: 0205 AM Time: 1953 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			X		Y							
PRODUCTION SHEET	Menu Items	farina	brk meat	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d	
Breakfast	Temperatures	170.2	191.5	Rt	Rt	36.8	Rt	Rt	35.5	166.3	Rt	/
	Menu Items	Burrito	span rice	hominy	salsa	chees e	salad	gress -ing	corn bread	mar g	tea	gr tk
Lunch	Temperatures	150.2	160.3	185.3	Rt	35.1	35.1	Rt	Rt	35.1	Rt	166.9
	Menu Items	Ck sausag	refri beans	grill pota		salsa	tort -illa	peac hes	drink	chee se	fruit	bur ger
L.ner	Temperatures	179	189	189		Rt	Rt	38	Rt	38	38	183
DISH MACHINE		Temperature			Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast			155	170	low temp					
		Lunch			156	172	low temp					
		Dinner			156	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			116.5	116.5	200ppm					
		Lunch			115.3	116.1	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		defrosting AM			-2.3	34.9	38.1					
Record temperatures, Freezer and Walk-ins		PM			-3.0	36	38					
DRY STORAGE		Temperature 45-80			Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM			70	70						
Record temperatures, Dry Storage Areas		PM			70	70						
Hot- Water Temps in sink		AM	PM									
		116.5	116									

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

10-9-24
DATE

FOOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle I Date: 10-8-24 **TUESDAY** Time: 0200 AM Time: 1835 (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			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		X							
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	bran flks	bkfst meat	marg	sugar	coffe e	milk	PB	frui t
Breakfast	Temperatures	RT	151.7	RT	RT	171.8	35.1	RT	RT	36.0	RT	RT
	Menu Items	Stir-fry	mix veg	rice	dres-sing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	180.2	166.2	160	RT	35.1	RT	35.1	183.1	RT	RT	180.2
	Menu Items	The Jam	Bk beans	Grns	marg	corn bread	drink	brow nie	fruit			
Dinner	Temperatures	186.5	195.8	184.7	40	RT	RT	RT	40			
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		157	165	Low Temp						
		Lunch		156	168	Low Temp						
		Dinner		156	166	Low Temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		116.7	116.7	200ppm						
		Lunch		116.1	115.2	200ppm						
		Dinner		116.8	116.5	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		-0.9	36.9	35.1						
Record temperatures, Freezer and Walk-ins		PM		-1.2	36.8	36.2						
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		70	70							
Record temperatures, Dry Storage Areas		PM		70	70							
Hot- Water Temps in sink		AM	PM									
		116.7	115.8									

Rodriguez
Signature, Cook Supervisor (AM)
John M. [Signature]
FOOD SERVICE MANAGER

10-10-24
DATE

Liang
Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 10-7-24 **MONDAY** Time: 0210 AM Time: 2009 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			X		Y							
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>157.6</u>	<u>143.1</u>	<u>RT</u>	<u>RT</u>	<u>143.1</u>	<u>RT</u>	<u>RT</u>	<u>38.1</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>168.3</u>	<u>168.1</u>	<u>159.3</u>	<u>170.0</u>	<u>169.5</u>	<u>RT</u>	<u>35</u>	<u>RT</u>	<u>RT</u>		<u>RT</u>
	Menu Items	<u>Fideo</u>	<u>grn beans</u>	<u>meat sauce</u>	<u>ole saw</u>	<u>salad</u>	<u>dress-ing</u>	<u>garlic bread</u>	<u>fruit</u>	<u>drnk</u>	<u>chee se</u>	
Dinner	Temperatures	<u>180</u>	<u>169</u>	<u>170</u>	<u>178</u>	<u>37</u>	<u>38</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>155</u>	<u>156</u>	<u>Low Temp</u>				
		Lunch				<u>154</u>	<u>175</u>	<u>low temp</u>				
		Dinner				<u>154</u>	<u>180</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>116.4</u>	<u>116.4</u>	<u>200 ppm</u>				
		Lunch				<u>112</u>	<u>115</u>	<u>200 ppm</u>				
		Dinner				<u>112</u>	<u>115</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		<u>defrosting</u> AM				<u>1.8</u>	<u>38.1</u>	<u>32.4</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-3.7</u>	<u>39</u>	<u>36</u>				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>70</u>	<u>70</u>					
Record temperatures, Dry Storage Areas		PM				<u>70</u>	<u>70</u>					
Hot- Water Temps in sink		AM		PM								
		<u>116.4</u>		<u>111</u>								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

10-8-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 10-16-24 **SUNDAY** Time: 0200 AM Time: 2015 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			X		/							
PRODUCTION SHEET	Menu Items	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	195.3	194.1	194.1	RT	RT	RT	RT	RT	31.2	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	
Lunch	Temperatures	169.1	37.1	37.0	38.1	39.0	RT	RT	35.8	36.0	RT	
	Menu Items	Red beans	Ck saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	190	179	188	179	38	RT	RT	RT	AT	170	RT
DISH MACHINE		Temperature			Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast			159	147	low temp					
		Lunch			155	169	low temp					
		Dinner			155	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			116.7	116.7	200ppm					
		Lunch			118.1	117.0	200ppm					
		Dinner			118	117	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			-2.7	34.2	37.0					
Record temperatures, Freezer and Walk-ins		PM			-4.7	36.2	35.3					
DRY STORAGE		Temperature 45-80			Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM			70	70						
Record temperatures, Dry Storage Areas		PM			70	70						
Hot- Water Temps in sink		AM	PM									
		116.7	121									

Rodriguez
Signature, Cook Supervisor (AM)

SA
Signature, Cook Supervisor (PM)

J.M. Sah
FOOD SERVICE MANAGER

10-7-24
DATE



Secure Services™

Temperature Log South Building

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

Date: **Monday, October 14, 2024**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	73	106	//	//
South-B	71	105	//	//
South-C	72	105	//	//
South-D	72	106	//	//
South-E	71	106	//	//
South-F	73	106	//	//
South-G	72	105	//	//
South-L	73	110	//	//
South-M	71	107	//	//
South-N	71	105	//	//
South-X	72	109	//	//
South-Y	72	105	//	//
South-Z	71	106	//	//
South SMU	72	107	//	//
South SMU Shower 3	73	110	//	N/A
MED ISO- Room 1	72	110	N/A	N/A
MED ISO- Room 2	73	110	N/A	N/A
MED ISO- Room 3	73	110	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Aleksandra Sidorenko SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Oct. 14, 2024 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	72							
	A-2	70							
	A-3	70		Tank #1	122F				
	A-4	71		Tank #2	124°F				
	B-1	70		City	862F				
	B-2	71		Recirculation	73°F				
	B-3	72							
	B-4	70							
	C-1	70							
	C-2	72							
	C-3	73							
	C-4	73							
	D-1	70					N/A	N/A	N/A
	D-2	70					N/A	N/A	N/A
	E-1	70					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: Aleksandr Sidorov

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log									
			Name:				Date:		
			<u>Aleksandr Sidorov</u>			<u>10/15/20</u>			
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	68	69	69	69	69	69	69	69	
Water:	101	101	101	101	101	101	101		

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