



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 25 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:**

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 10/23/24, and information was received on 10/24/24. The population counts are current as of 10/22/24.

**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 10/22/24.

(\*) denotes a change in staffing level from the previous week. There were no new changes to report.

**Law Library:**

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

Dates: 10/14/2024 to 10/18/2024			
North		Annex	
A1	13	A	2
A2	8	B	12
A3	11	C	7
A4	1	D	19
B1	29	E	20
B2	31	F	14
B3	31	G	0
B4	5	L	6
C1	14	M	10
C2	17	N	4
C3	28	X	5
C4	10	Y	9
E1	0	Z	5
E2	0	RHU	0
D1	6		
D2	0	Total	317

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 10/22/24.

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 11/1/24.



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 3**    Date: 10-21-24    **Monday**    Time: 0300 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		X							
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	Tky meat	marg	diet syrup	sugar	coffee	milk	fruit	Eggs
Breakfast	Temperatures	187.1	156.5	RT	180	38.5	RT	RT	RT	37.9	RT	132.4
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	169.0	37.1	171.5	38.0	RT	—	RT	RT	RT	37.0	168.1
	Menu Items	Chicken sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	
Dinner	Temperatures	177	185	180	190	38	RT	197	179	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		156	172	Low Temp						
		Lunch		165	171	Low Temp						
		Dinner		155	171	Low Temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		118.0	118.0	200 ppm						
		Lunch		110	112.1	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		-0.8	37.9	38.5						
Record temperatures, Freezer and Walk-ins		PM		-1.9	38	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									
		118.0	111									

*Roderigun*  
Signature, Cook Supervisor (AM)

*[Signature]*  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-22-24



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Date:** 10-20-24      **Sunday**      **Time:** 0300 AM      **Time:** 1957 PM      **Cycle 2**

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	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit		
Breakfast	Temperatures	RT	198	189	RT	RT	RT	RT	RT	372	RT		
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit	
Lunch	Temperatures	185.1	169.0	173.0	37.0	RT	35.1	RT	RT	37.0	RT	37.5	
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread Roll	cake	drink	egg salad	diet dress	brocco	
Dinner	Temperatures	38	38	38	38	38	RT	RT	RT	38	RT	NO	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	160	168	Low Temp				
						Lunch	155	171	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	123.7	122.7	200ppm				
						Lunch	110	112.1	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	-1.8	37.2	34.9				
Record temperatures, Freezer and Walk-ins						PM	-1.9	38	36				
STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	70	68					
Record temperatures, Dry Storage Areas						PM	70	70					
Hot- Water Temps in sink		AM		PM									
		123.7		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

10-22-24



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-19-24 **Saturday** Time: 0400 AM Time: 2022 PM Cycle **2**

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	farina	eggs	gravy	bk patty	bisc / tortill	marg	sugar	coffee	milk	-	-
Breakfast	Temperatures	159.9	169.3	172.2	172.1	RT	35.1	RT	RT	33.7	-	-
	Menu Items	Tky Meat	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	37.0	36.3	175.1	37.0	37.2	37.0	RT	37.3	RT	RT	151.0
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	diet drs	PB
Dinner	Temperatures	19.0	18.0	179	179	RT	33	33	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				—	—	—				
		Lunch				—	—	—				
		Dinner				151	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				118.2	117.4	200ppm				
		Lunch				115.0	112.0	200ppm				
		Dinner				115	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				-0	33.7	35.1				
Record temperatures, Freezer and Walk-ins		PM				-0.9	36	36				
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									
		118.6	111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

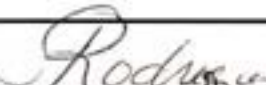
FOOD SERVICE MANAGER


10-22-24  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-18-24 **Friday** Time: 0300 AM Time: 9:44 PM Cycle **2**

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		X	<u>FALSE 1115</u>						
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk patty	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatures	<u>172.1</u>	<u>147.1</u>	<u>R+</u>	<u>129</u>	<u>37.4</u>	<u>R+</u>	<u>R+</u>	<u>37.6</u>	<u>PT</u>		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbk ckn	fruit	
Lunch	Temperatures	<u>170.4</u>	<u>180.3</u>	<u>160.2</u>	<u>159.5</u>	<u>RT</u>	<u>33.6</u>	<u>RT</u>	<u>RT</u>	<u>180</u>	<u>RT</u>	
	Menu Items	chili mac	beans	squach	marg	roll	Brow-nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatures	<u>185</u>	<u>190</u>	<u>178</u>	<u>38</u>	<u>RT</u>	<u>R-</u>	<u>RT</u>	<u>38</u>	<u>179</u>	<u>179</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>157</u>	<u>175</u>	<u>Low Temp</u>						
		Lunch		<u>156</u>	<u>178</u>	<u>Low Temp</u>						
		Dinner		<u>156</u>	<u>178</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>146.1</u>	<u>146.1</u>	<u>200ppm</u>						
		Lunch		<u>146.2</u>	<u>146.2</u>	<u>200ppm</u>						
		Dinner		<u>146</u>	<u>146</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>-3.8</u>	<u>37.6</u>	<u>37.4</u>						
Record temperatures, Freezer and Walk-ins		PM		<u>-4.8</u>	<u>38</u>	<u>37</u>						
DRY 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>146.1</u>	<u>141</u>									

  
Signature, Cook Supervisor (AM)

  
Signature, Cook Supervisor (PM)


  
FOOD SERVICE MANAGER

10.18.24  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10.17.24      **Thursday**      Time: 0400 AM      Time: 1900 PM      Cycle **2**


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	scram eggs	Pota-toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	milk	PB	brn cerl
Breakfast	Temperatures	163.4	178.2	RT	RT	RT	34.0	RT	RT	35.2	RT	RT
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	Dress-ing	onion	ketch up	ftui t	tea
Lunch	Temperatures	170.4	RT	160.5	199.3	157.2	34	RT	34	RT	RT	RT
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t
Dinner	Temperatures	170	165	190	RT	33	33	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	165	low temp				
		Lunch				152	168	low temp				
		Dinner				152	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				118.3	120.2	200ppm				
		Lunch				117.6	119.4	200ppm				
		Dinner				117	119	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	35.2	34				
Record temperatures, Freezer and Walk-ins		PM				-2	36	34				
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								
		120.5		66								

  
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10-18-24

DATE

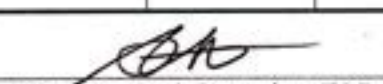
  
Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-16-24      **Wednesday**      Time: 8:30 AM      Time: 2:17 PM      Cycle **2**

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 Coolers were open & lights on						
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked		X	X		Y							
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	b/c-cuit	fruit	marg	sugar	coffee	milk	PB	Tky meat
Breakfast	Temperatures	195.1	178.1	183.9	RT	RT	31.0	RT	RT	35.1	RT	197.0
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	155.3	189.2	165.1	33.4	RT	33.4	RT	RT	AT	150	173
	Menu Items	meat stew	rice	cabb -age	onion	marg	corn bread	salad	dress -ing	drnk	egg sald	stew veg
Dinner	Temperatures	195	183	186	38	38	RT	38	AT	AT	38	175
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				152	169	LowTemp				
		Lunch				155	172	LowTemp				
		Dinner				155	175	LowTemp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				126.4	124.4	200ppm				
		Lunch				125.1	124.2	200ppm				
		Dinner				125	124	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				-03	38.1	34.0				
Record temperatures, Freezer and Walk-ins		PM				-04	38	38				
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								
		126.4		121								

  
Signature, Cook Supervisor (AM)

  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10-17-24  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-15-24 **Tuesday** Time: 0300 AM Time: 938 PM Cycle **2**

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		X							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	Tky meat	sugar	coffe	milk	diet syrup	fruit	mar g	ES9
Breakfast	Temperatures	<u>RT</u>	<u>165</u>	<u>RT</u>	<u>199</u>	<u>RT</u>	<u>RT</u>	<u>36.9</u>	<u>RT</u>	<u>RT</u>	<u>716</u>	<u>KH5</u>
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB
Lunch	Temperatures	<u>153.1</u>	<u>165.2</u>	<u>170.3</u>	<u>RT</u>	<u>149.3</u>	<u>36.3</u>	<u>RT</u>	<u>RT</u>	<u>180.1</u>	<u>RT</u>	<u>RT</u>
	Menu Items	Ck hot dog	relish	macr salad	corn	<del>corn</del> bread	bun	onion	mustrd	drnk	ches	Grn turk
Dinner	Temperatures	<u>194</u>	<u>RT</u>	<u>38</u>	<u>188</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>180</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>151</u>	<u>181</u>	<u>low temp</u>				
		Lunch				<u>156</u>	<u>182</u>	<u>low temp</u>				
		Dinner				<u>156</u>	<u>182</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>129.4</u>	<u>129.4</u>	<u>200ppm</u>				
		Lunch				<u>128.2</u>	<u>129.0</u>	<u>200ppm</u>				
		Dinner				<u>128</u>	<u>129</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>-2.6</u>	<u>36.9</u>	<u>34.6</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-4.6</u>	<u>38</u>	<u>36</u>				
DRY 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>129.4</u>		<u>121</u>								

Rodriguez  
Signature, Cook Supervisor (AM)

AA  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

# Temperature Log South Building

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

**Date: Monday, October 21, 2024**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72	105	11	11
South-B	70	105	11	11
South-C	69	105	11	11
South-D	72	105	11	11
South-E	71	104	11	11
South-F	72	104	11	11
South-G	70	105	11	11
South-L	70	105	11	11
South-M	72	105	11	11
South-N	72	105	11	11
South-X	69	105	11	11
South-Y	72	104	11	11
South-Z	70	108	11	11
South SMU	67	105	11	11
South SMU Shower 3	67	105	11	N/A
MED ISO- Room 1	71	105	N/A	N/A
MED ISO- Room 2	71	105	N/A	N/A
MED ISO- Room 3	71	105	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Alexander Sidorenko

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, Oct. 21, 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	67							
	A-2	68							
	A-3	66				Tank #1 121°F			
	A-4	62				Tank #2 127°F			
	B-1	67				City 62°F			
	B-2	62				Recticulation 77°F			
	B-3	67							
	B-4	62							
	C-1	68							
	C-2	69							
	C-3	70							
	C-4	70							
	D-1	66					N/A	N/A	N/A
	D-2	66					N/A	N/A	N/A
	E-1	67					N/A	N/A	N/A
	E-2	69							
	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: Alexandra Sidoranko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
		Name: <u>Alexandra Sidoranko</u>					Date: <u>10/21/24</u>	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68	68	68	68	68	68	68	68
Water:	92	92	92	92	92	92	92	92

Temperature Taken with a Fluke Mod 52 Digital Thermometer