



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 15 November 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 11/13/24, and information was received on 11/14/24. The population counts are current as of 11/12/24.

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
- 17 LPN's
- 1 Psychologist
- 1 X-Ray Tech
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 3 LCSW/MHP

Staffing information is current as of 11/12/24.

(*) denotes a change in staffing level from the previous week. There were no changes reported this 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:		11/5/2024	to	11/11/2024
North		Annex		
A1	25	A		0
A2	6	B		0
A3	20	C		16
A4	11	D		0
B1	20	E		16
B2	53	F		15
B3	44	G		1
B4	26	L		12
C1	44	M		8
C2	42	N		6
C3	55	X		6
C4	25	Y		7
E1	0	Z		2
E2	3	RHU		0
D1	0			
D2	0	Total		463

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Venezuela/
Egypt
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 11/12/24.

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 11/15/24.

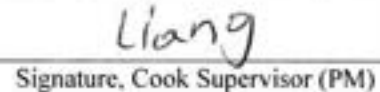
FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11/10/24 **SUNDAY** Time: 1400 AM Time: 2000 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			✓		Y							
Kitchen is in good general appearance			✓		Y							
All kitchen equipment operational & clean			✓		Y							
All tools and sharps inventoried			✓		Y							
All areas secure, lights out, exits locked					Y							
PRODUCTION SHEET	Menu Items	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	185.3	184.5	Ø	RT	39.2	RT	RT	RT	32.4	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	
Lunch	Temperatures	175.3	38.1	37.0	35.8	36.3	RT	RT	37.1	—	RT	
	Menu Items	Red beans	Ck saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	174	175	183	179	38	RT	RT	RT	RT	186	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		166		Low Temp				
		Lunch		155		176		Low Temp				
		Dinner		156		176		Low Temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		113.1		112.6		200ppm				
		Lunch		112.1		115.0		200ppm				
		Dinner		112		115		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		-1.6		37.4		39.2				
Record temperatures, Freezer and Walk-ins		PM		-1.5		37		38				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		67		68						
Record temperatures, Dry Storage Areas		PM		67		70						
Hot- Water Temps in sink		AM		PM								
		121.3		141								


Signature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

11/10/24
11.11.24
DATE


Signature, Cook Supervisor (PM)

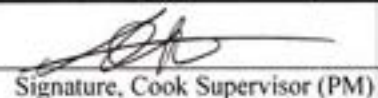
FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11/9/24 **SATURDAY** Time: ~~0400~~ ⁰⁴⁰⁰ AM Time: 2036 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			✓		Y							
Kitchen is in good general appearance			✓		Y							
All kitchen equipment operational & clean			✓		Y							
All tools and sharps inventoried			✓		Y							
All areas secure, lights out, exits locked					Y							
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	168.2	162.3	162.3	RT	RT	RT	39.2	RT	RT	36.7	RT
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d	
Lunch	Temperatures	171.0	168.9	169.0	36.1	37.5	37.0	DT	141.0	RT	RT	
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB
Dinner	Temperatures	170	180	188	179	RT	38	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				155	165	Low Temp				
		Lunch				151	170	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				112.2	113.6	200 ppm				
		Lunch				115.1	110.1	200 ppm				
		Dinner				115.	110	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				-2.1	36.7	39.2				
Record temperatures, Freezer and Walk-ins		PM				-2.0	36	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				66	69					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM		PM								
		126.1		111								


Signature, Cook Supervisor (AM)

11/9/24


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11.8.24 **FRIDAY** ~~11.8.24~~ Time: 0400 AM Time: 1201 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	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB
Breakfast	Temperatures	RT	162.3	176.2	RT	RT	32.5	RT	RT	36.1	106.2	RT
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit	—
Lunch	Temperatures	180.4	179.8	178.3	170.6	RT	34.2	34.2	34.2	RT	34.2	—
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s
Water	Temperatures	37	180	180	37	RT	RT	RT	37			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	166	low temp				
		Lunch				157	168	low temp				
		Dinner				157	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				116.1	115.8	200 ppm				
		Lunch				117.3	118.4	200 ppm				
		Dinner				117	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				-1.6	36.1	37.5				
Record temperatures, Freezer and Walk-ins		PM				-1.5	36	37				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				69	67					
Record temperatures, Dry Storage Areas		PM				70	67					
Hot- Water Temps in sink		AM		PM								
		124.2		121								


Signature, Cook Supervisor (AM)

11/8/24

11.10.24
DATE


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

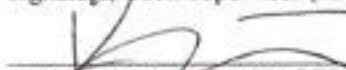
Cycle 5 Date: 11/7/24 **THURSDAY** Time: 4:30 AM Time: 2030 PM

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	rice raisin	pan cake	syrup	T-ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	190.1	171	RT	126	RT	74.1	RT	RT	39.7	162	34.1
	Menu Items	fajita meat	grill onion	Span rice	refrid bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	182.1	169.9	170.2	174.4	RT	RT	38.3	38.3	RT	RT	38.3
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
Dinner	Temperatures	38	38	38	RT	RT	38	RT	RT	38	186	38
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				158	168	low temp				
		Lunch				123	110.7	low temp				
		Dinner				123	167	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112.1	113.6	200ppm				
		Lunch				120.2	124.4	200ppm				
		Dinner				120	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				-1.2	39.7	34.1				
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				67	69					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM	PM									
		124.2	120									


Signature, Cook Supervisor (AM)

11/7/24


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER
NF-6-2-20

11-10-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 11.6.24 **Wednesday** **Time:** 0400 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	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
Breakfast	Temperatures	198.9	164.5	180.4	KT	38.7	RT	RT	35.8	RT	32.7	
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	184.3	171.9	177.3	38.7	180.4	RT	RT	38.7	RT	182.1	37.0
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s
Dinner	Temperatures	197.1	178.3	179.9	DT	180.1	RT	35.1	38.0	DT	37.0	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	718	low temp				
		Lunch				157	120	low temp				
		Dinner				150	141	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				119.3	120.2	200ppm				
		Lunch				118.2	121.3	200ppm				
		Dinner				110.0	115.1	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				-7	35.8	38.7				
Record temperatures, Freezer and Walk-ins		PM				-3.5	35.6	36.0				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM		PM								
		128.3		112.2								


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11.10.24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-5-24 Tuesday Time: 0400 AM Time: 1912 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	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB	
Breakfast	Temperatures	RT	152.9	RT	156.2	RT	36.9	RT	RT	35.2	RT	
	Menu Items	fidelo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	chee se	brd
Lunch	Temperatures	183.3	183.3	184.2	RT	36.9	RT	RT	184.2	RT	36.9	RT
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB
Dinner	Temperatures	130	170	170	175	38	RT	RT	RT	38	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	120	low temp				
		Lunch				151	123	low temp				
		Dinner				151	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				122.4	121.6	200ppm				
		Lunch				120.3	122.4	200ppm				
		Dinner				120	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				-0.1	35.2	36.9				
Record temperatures, Freezer and Walk-ins		PM				-0.1	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								
		128.4		121								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

11-10-24
DATE

Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

Date: 11/4/24

MONDAY

Time: 0500 AM Time: 2000 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 eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	199.1	190		RT	RT	36	RT	RT	34.5	RT	RT
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-lett	fruit	brea d	tea	
Lunch	Temperatures	171.0	185.2	175.1	38.0	RT	RT	158.1	37.0	RT	RT	
	Menu Items	Din ck sausage	Ck bites	Black beans	rice	marg	corn bread	Cake a.s.	Diced onions	Dice peppr	Dic tom	drnk
Dinner	Temperatures	198	193	185	179	33	RT	RT	/	177	177	RT
WASH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	168	Low Temp				
		Lunch				151	172	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				118	115	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				-2.7	34.5	36				
Record temperatures, Freezer and Walk-ins		PM				-2.5	36	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				67	68					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM		PM								
		178.2		111								

[Signature]
Signature, Cook Supervisor (AM)

11/4/24

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11-5-24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11/3/24

SUNDAY

Time: 6:00 AM

Time: 9:02 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			✓		Y							
Kitchen is in good general appearance			✓		Y							
All kitchen equipment operational & clean			✓		Y							
All tools and sharps inventoried			✓		Y							
All areas secure, lights out, exits locked					Y							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	RT	192.6	197.6	RT	189	RT	RT	RT	36.3	RT	RT
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	37.0	37.3	39.0	37.1	RT	35.1	RT	RT	RT	RT	36.5
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	185	177	188	RT	38	RT	RT	38	RT	RT	38
H MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		158	179	Low Temp						
		Lunch		155	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		113.6	111.2	200ppm						
		Lunch		110.1	112.1	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	36.3	37.3						
Record temperatures, Freezer and Walk-ins		PM		-1.2	38	38						
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		66	68							
Record temperatures, Dry Storage Areas		PM		70	70							
Hot- Water Temps in sink		AM	PM									
		123.2	111									

[Signature]
Signature, Cook Supervisor (AM)

11/3/24

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11-3-24
DATE



Secure Services™

Temperature Log South Building

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

Date: Monday, November 11, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68	105	11	11
South-B	69	105	11	11
South-C	70	104	11	11
South-D	72	104	11	11
South-E	73	104	11	11
South-F	73	104	11	11
South-G	69	105	11	11
South-L	71	104	11	11
South-M	71	104	11	11
South-N	72	104	11	11
South-X	72	104	11	11
South-Y	71	105	11	11
South-Z	69	104	11	11
South SMU	69	105	11	11
South SMU Shower 3	69	105	11	N/A
MED ISO- Room 1	71	107	N/A	N/A
MED ISO- Room 2	71	107	N/A	N/A
MED ISO- Room 3	71	107	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Aleksandr Stoborenko

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Nov 11, 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	66							
	A-2	67							
	A-3	71							
	A-4	68			Tank #1 114°				
	B-1	68			Tank #2 122°				
	B-2	68			City 53°F				
	B-3	70			Recirculation 71°F				
	B-4	69							
	C-1	67 AS							
	C-2	66 AS							
	C-3	62-65 AS							
	C-4	66 AS							
	D-1	69					N/A	N/A	N/A
	D-2	69					N/A	N/A	N/A
	E-1	69					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: Aleksandr Sidorenko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: A. Sidorenko Date: 11/12/24

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69	69	69	69	69	69	69	69
Water:	97	97	97	97	97	97	97	97

Temperature Taken with a Fluke Mod 52 Digital Thermometer