



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 29 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="2"/>	<input type="text" value="1654"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="1"/>	<input type="text" value="342"/>

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 11/26/24, and information was received on 12/4/24. The population counts are current as of 11/27/24.

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 11/27/24.

(*) 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 Non-Citizens Requested Law Library:

Dates: 11/18/2024		to 11/23/2024	
North		Annex	
A1	28	A	1
A2	34	B	23
A3	36	C	0
A4	29	D	26
B1	26	E	32
B2	45	F	11
B3	43	G	0
B4	21	L	10
C1	18	M	5
C2	46	N	0
C3	42	X	11
C4	11	Y	10
E1	0	Z	0
E1	2	RHU	0
D1	0		
D2	0	Total	510

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Venezuela
4. Egypt
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 was one new case among GEO staff and none among ICE staff. They reported two 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 11/29/24.

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 12/3/24.

Water Cutoff Incident:

On Saturday, November 23rd, parts of the detention facility lost access to Aurora water due to a ruptured line. Our office contacted ICE/DHS, the Governor's office, the City of Aurora, and Colorado Department of Public Health and Environment (CDPHE) to determine what was being done to address the issue and how to improve rapid response protocols in the event of future emergencies.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-25-24 Monday Time: 0400 AM Time: 1947 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					38.1	RT	RT	RT	37.2		
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	175.1	38.1	169.0	36.1	RT	37.0	RT	RT	RT	37.0	168.9
	Menu Items	Chicken sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	
Dinner	Temperatures	170	188	188	185	38	RT	RT	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				150	166	Low temp				
		Lunch				151	171	low temp				
		Dinner				151	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	112.3	200 ppm				
		Lunch				112.1	115.0	200 ppm				
		Dinner				112	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				-2.6	37.2	38.1				
Record temperatures, Freezer and Walk-ins		PM				-2.5	38	36				
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									
		127.6	81									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-24-24

Sunday

Time: 0400 AM Time: 2000 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	<u>RT</u>	<u>170.2</u>	<u>149.6</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>37.5</u>	<u>RT</u>	
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit
Lunch	Temperatures	<u>189.3</u>	<u>175.0</u>	<u>185.1</u>	<u>37.1</u>	<u>RT</u>	<u>39.0</u>	<u>RT</u>	<u>RT</u>	<u>37.3</u>	<u>RT</u>	<u>38.0</u>
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	brocco
Water	Temperatures	<u>37</u>	<u>37</u>	<u>37</u>	<u>50</u>	<u>37</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>37</u>	<u>RT</u>	<u>179</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>160</u>	<u>low temp</u>				
		Lunch				<u>153</u>	<u>171</u>	<u>low temp</u>				
		Dinner				<u>156</u>	<u>170</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>113.2</u>	<u>114.1</u>	<u>200ppm</u>				
		Lunch				<u>112.1</u>	<u>110.0</u>	<u>200ppm</u>				
		Dinner				<u>112</u>	<u>110</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>-1.2</u>	<u>37.5</u>	<u>36.8</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-1.0</u>	<u>37</u>	<u>37</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>70</u>	<u>70</u>					
Hot- Water Temps in sink		AM	PM									
		<u>121.4</u>	<u>111</u>									

Signature, Cook Supervisor (AM) 11-24-24

 FOOD SERVICE MANAGER 11-20-24
 DATE

Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-23-24 **Saturday** Time: 0400 AM Time: 2030 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	farina Cereal	eggs	gravy	bisc muffin T-Haus	bisc / tortill	marg	sugar	coffee	milk		
Breakfast	Temperatures	170.3	169.1	171.1	167.8	RT	38.9	RT	RT	36.9		
	Menu Items	Tky Meat	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	38.1	37.1	175.1	37.5	37.0	36.9	RT	38.0	RT	RT	150.1
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	diet drs	PB
Dinner	Temperatures	179	179	175	178	RT	38	38	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				154	166	low Temp				
		Lunch				155	145	low Temp				
		Dinner				155	150	low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				116.2	115.1	200 ppm				
		Lunch				112.1	110.1	200 ppm				
		Dinner				112	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				-1.3	36.9	38.9				
Record temperatures, Freezer and Walk-ins		PM				-1.4	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				70	70					
Hot- Water Temps in sink		AM		PM								
		124.9		121								

[Signature]
Signature, Cook/Supervisor (AM)

[Signature]
FOOD SERVICE MANAGER

11-23-24
11-24-24
DATE

[Signature]
Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-22-24 **Friday** **Time:** 0400 AM **Time:** 2000 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	cinn oatmeal	pan cake	syrup	bk patty	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatures	168.9	167.6	RT	170.2	37.8	RT	RT	38.2	RT		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbkl ckn	fruit	
Lunch	Temperatures	161.0	168.3	169.0	170.1	RT	37	RT	RT	35.1	RT	
	Menu Items	chili mac	beans	squacl	marg	roll	Brow-nie	drink	chees	macaroni	grd turk	raw veg
Er	Temperatures	185	180	186	38	RT	RT	RT	38	179	185	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155		159		Low Temp				
		Lunch		159		158		Low Temp				
		Dinner		159		160		Wash 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		115.1		200 ppm				
		Lunch		115.2		112.3		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		-1.2		37.8		38.2				
Record temperatures, Freezer and Walk-ins		PM		-1.2		38		38				
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								
		121.6		111								

[Signature]
Signature, Cook Supervisor (AM)

11-22-24

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11.24.24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-21-24 **Thursday** Time: 0400 AM Time: 2000 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	scram eggs	Pota -toe	bis-cuit -toe	ketch -up	jelly	marg	sugar	coffee	milk	PB	brn cerl
Breakfast	Temperatures	170.6	171.6	RT	RT	RT	39.6	RT	RT	37.8	RT	RT
	Menu Items	ham-burger bun	bun	fries	ran bean	green beans	lett	Dress -ing	onion	ketch up	ftui	tea
Lunch	Temperatures	147.0	RT	159.1	170.5	171.0	38.1	RT	37.5	RT	RT	RT
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frut
Dinner	Temperatures	180	181	188	38	38	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		—		—		—				
<i>machine down</i>		Lunch		—		—		—				
		Dinner		—		—		—				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		112.1		114.2		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		-1.2		37.8		39.6				
Record temperatures, Freezer and Walk-ins		PM		-1.0		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								
		122.3		121								

Hernandez 11-21-24
 Signature, Cook Supervisor (AM) DATE

J. McLean 11-22-24
 Signature, Food Service Manager DATE

DA
 Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-20-24 **Wednesday** Time: 0300 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		/							
Kitchen is in good general appearance			X		/							
All kitchen equipment operational & clean			✓		/							
All tools and sharps inventoried			✓		/							
All areas secure, lights out, exits locked			X		/							
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bi-quit-Bread	fruit	marg	sugar	coffee	milk	PB	Tky meat
Breakfast	Temperatures	195.8	157.2	194.9	R+	R+	34.6	R+	RT	35.2	R+	
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	165.5	191.2	193.2	35.2	RT	35.2	RT	RT	191	190.4	197.8
	Menu Items	meat stew	rice	cabb -age	onion	marg	corn bread	salad	dress -ing	dmk	bug sald	stew veg
After	Temperatures	198.8	195.7	186.5	RT	40	RT	40	RT	RT	40	195.5
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				—	—	—				
<i>machine down</i>		Lunch				—	—	—				
		Dinner				—	—	—				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				113.7	113.7	200ppm				
		Lunch				112.5	113.2	200ppm				
		Dinner				113.8	113.7	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				2.3	34.5	35.2				
Record temperatures, Freezer and Walk-ins		PM				-0.7	35.2	36.1				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	71					
Record temperatures, Dry Storage Areas		PM				68	70					
Hot- Water Temps in sink		AM		PM								
		113.7		114.8								

Rodriguez
Signature, Cook Supervisor (AM)

Liang
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

11-20-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-19-24

Tuesday

Time: 0300

AM

Time: 1913

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		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	pan cake	syrup	Tky meat	sugar	coffe	milk	diet syrup	fruit	mar g	
Breakfast	Temperatures	<u>Rt</u>	<u>153.1</u>	<u>Rt</u>	<u>172.1</u>	<u>Rt</u>	<u>Rt</u>	<u>35.1</u>	<u>Rt</u>	<u>Rt</u>	<u>36.9</u>	
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly PB	
Lunch	Temperatures	<u>164.2</u>	<u>153.2</u>	<u>170.2</u>	<u>Rt</u>	<u>158.3</u>	<u>36.9</u>	<u>Rt</u>	<u>Rt</u>	<u>184.2</u>	<u>Rt</u>	
	Menu Items	Ck hot dog	relish	macr salad	corn	sprr bread	bun	onjon	mustrd	drnk	ches Grn turk	
Dinner	Temperatures	<u>180</u>	<u>Rt</u>	<u>38</u>	<u>180</u>	<u>Rt</u>	<u>Rt</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		<u>Dish machine down</u>				Breakfast	—	—	—			
						Lunch	—	—	—			
						Dinner	—	—	—			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used						Breakfast	<u>103.9</u>	<u>103.9</u>	<u>200ppm</u>			
						Lunch	<u>112.2</u>	<u>113.3</u>	<u>200ppm</u>			
						Dinner	<u>112</u>	<u>113</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		<u>defrost AM</u>				<u>0.7</u>	<u>35.1</u>	<u>36.9</u>				
Record temperatures, Freezer and Walk-ins		<u>delivery PM</u>				<u>0.6</u>	<u>38</u>	<u>36</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas						AM	<u>62</u>	<u>71</u>				
Record temperatures, Dry Storage Areas						PM	<u>70</u>	<u>76</u>				
Hot- Water Temps in sink		AM	PM									
		<u>103.9</u>	<u>111</u>									

[Signature]
nature, Cook Supervisor (AM)
[Signature]
FOOD SERVICE MANAGER

11-20-24
DATE

[Signature]
Signature, Cook Supervisor (PM)



Temperature Log

South Building

195 Aurora Detention Center
 11901 East 301st Street
 Aurora, CO 80010

Date: Monday, November 25, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69	104	11	11
South-B	71	105	11	11
South-C	68	105	11	11
South-D	72	104	11	11
South-E	74	105	11	11
South-F	72	104	11	11
South-G	70	105	11	11
South-L	71	104	11	11
South-M	73	104	11	11
South-N	72	105	11	11
South-X	72	104	11	11
South-Y	72	104	11	11
South-Z	68	105	11	11
South SMU	71	106	11	11
South SMU Shower 3	71	106	11	N/A
MED ISO- Room 1	72	106	N/A	N/A
MED ISO- Room 2	72	106	N/A	N/A
MED ISO- Room 3		104	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, Nov 25, 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	68							
	A-2	69							
	A-3	67							
	A-4	70							
	B-1	69		Tank 1	123°F				
	B-2	69		Tank 2	125°F				
	B-3	70		City	56°F				
	B-4	70		Reinforced	75°F				
	C-1	70							
	C-2	68							
	C-3	68							
	C-4	68							
	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	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: <u>Alexis</u>					Date:			
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69	69	69	69	69	69	69	69
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer