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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 13 (DAY) December (MONTH) 2024 (YEAR)

Requested by: Jason Kincaid (NAME) Constituent Advocate (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: 0

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: 1212

How many people formally counted in this facility identify as the following gender?

Female: 56

Male: 1156

Nonbinary: Unknown

Prefer not to say: Unknown

How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender: 18

How many people were brought into the facility this week?

Number of people brought into the facility this week: 138

How many people have left the facility this week?

Number of people who left the facility this week: 80

How many people and where did those who left the facility go?

Released into community: Unknown

Formally removed from the United States: Unknown

Moved to another facility: Unknown

Other _____: Unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex: 245

Male: 191

Female: 54

CONFIRMED COVID-19 CASES:

	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	0	938
ICE Detainees:	0	1654
ICE Employees:	0	2
GEO Employees:	0	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* ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information was done on 12/11/24, and information was received on 12/13/24. The population counts are current as of 12/10/24.

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
21 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 12/3/24. The number of RN's decreased from 22 to 21.

(*) 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.

How Many NonCitizens Requested Law Library:

Dates:	12/3/2024	to	12/9/2024
North		Annex	
A1	26	A	2
A2	30	B	26
A3	20	C	0
A4	25	D	40
B1	22	E	18
B2	30	F	7
B3	27	G	0
B4	30	L	13
C1	56	M	11
C2	45	N	0
C3	63	X	18
C4	41	Y	24
E1	0	Z	0
E2	3	RHU	0
D1	0		
D2	0	Total	577

Nationalities:
The following are the most represented nationalities among migrants:

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

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 12/10/24.

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 12/13/24.

GEO Secure Services

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-8-24 **SUNDAY** **Time:** 0300 **AM** **Time:** 1600 **PM** **Cycle 4**

Shift Checklist	AM No	AM Yes	PM No	PM Yes	Comments
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores,		X		✓	
fever, cough, shortness of breath, chills,		X		✓	
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	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	Rt	195.4	195.4	Rt	198.9	Rt	Rt	Rt	37.4	Rt	Rt
	Menu Items	turkey sliced	pota saladr	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	37.8	39.1	37.0	38.7	RT	37.0	RT	RT	RT	RT	38.0
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	189	178	189	RT	38	RT	RT	38	RT	RT	38

SH MACHINE	Temperature	Wash 150+	Rinse180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	158	166	Low Temp
and chemical agent used in Final Rinse	Lunch	155	168	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	125.1	125.1	200ppm
	Lunch	115.1	112.0	200ppm
	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	-1.9	37.4		31.6
Record temperatures, Freezer and Walk-ins	PM	-1.8	38		38

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm		
Record temperatures Dry Storage Areas	AM	63	71		
Record temperatures, Dry Storage Areas	PM	70	70		

Hot- Water Temps in sink	AM	PM
	125.1	124.7

Rodriguez
Signature, Cook Supervisor (AM)

Atwell
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-5-24
DATE

NF-6-2-20

GEO Secure Services

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-6-2024 **FRIDAY** **Time:** 0400 (AM) **Time:** 2045 PM **Cycle 4**

Shift Checklist	AM No	AM Yes	PM No	PM Yes	Comments
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	Frch toast	syrup	~~bk~~ sausage	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	156.2	RT	162.3	RT	37.6	RT	RT	39.6	RT	RT
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	165.3	170.3	184.4	RT	165.5	37.6	RT	165.8	37.6		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se
Dinner	Temperatures	179	RT	177	166	38	38	38	RT	38	RT	38

DISH MACHINE	Temperature	Wash 150+	Rinse180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	156	166	Low Temp
and chemical agent used in Final Rinse	Lunch	155	168	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	112.3	114.1	200 ppm
	Lunch	116.5	119.3	200 ppm
	Dinner	116	119	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	39.6		37.6
Record temperatures, Freezer and Walk-ins	PM	-1	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
	118.2	111

Signature, Cook Supervisor (AM) 12-6-24

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 12-8-24 DATE

NF-6-2-20

GEO Secure Services

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-7-24 **SATURDAY** **Time:** 0400 **AM** **Time:** 1850 **PM** **Cycle 4**

Shift Checklist	AM No	AM Yes	PM No	PM Yes	Comments
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	bk sausg T-Burg	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	171.2	165.8	169.2	RT	RT	37.6	RT	RT	36.7	32.6	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turky	tea		fruit
Lunch	Temperatures	179.5	168.3	174.0	36.8	37.0	RT	RT	169.1	RT		RT
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg
ner	Temperatures	180	180	179	38	RT	RT	RT	RT	RT	RT	RT

DISH MACHINE	Temperature	Wash 150+	Rinse180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	156	164	Low Temp
and chemical agent used in Final Rinse	Lunch	153	168	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	112	114	200 ppm
	Lunch	111	115	200 ppm
	Dinner	111	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	-1.6	36.7		37.6
Record temperatures, Freezer and Walk-ins	PM	-2.6	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
	113.6	120

Signature, Cook Supervisor (AM) 12-7-24 Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 12-8-24 DATE

NF-6-2-20

GEO Secure Services™

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-5-24 **THURSDAY** **Time:** 0203 **AM** **Time:** 2021 **PM** **Cycle 4**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores,		X		Y	
fever, cough, shortness of breath, chills,		X		Y	
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**	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	198.4	180.1	RT	RT	181.6	34.1	RT	RT	34.5	RT	RT
	Menu Items	fidelo	meat sauce	grn beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	179.9	179.9	165.6	166.3	36.1	RT	36.1	RT	RT	36.1	RT
	Menu Items	Char broiled	beans	macr salad	che ese	roll	Lett/ onion	dress -ing	fruit	drnk	car rot	egg sald
ner	Temperatures	178	189	38	38	RT	38	RT	RT	RT	179	38

DISH MACHINE	**Temperature**	**Wash 150+**	**Rinse180+**	**If Needed**
Temperature according to manufacturer's specifications	Breakfast	158	165	Low Temp
and chemical agent used in Final Rinse	Lunch	156	168	Low temp
	Dinner	158	190	Low-Temp

POT and PAN SINK	**Temperature**	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	121.4	121.4	200 ppm
	Lunch	120.3	121.0	200 ppm
	Dinner	120	121	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	-2.5	34.5		36.1
Record temperatures, Freezer and Walk-ins	PM	-2.5	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
	121.4	111

Rodriguez
Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-6-24
DATE

NF-6-2-20

GEO Secure Services

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-4-24 **Wednesday** **Time:** 0200 **AM** **Time:** 1832 **PM** **Cycle 4**

Shift Checklist	AM No	AM Yes	PM No	PM Yes	Comments
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores,		X		✓	
fever, cough, shortness of breath, chills,		X		✓	
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	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	che ese	fruit
Breakfast	Temperatures	198.8	186.5	185.1	Rt	Rt	37.0	Rt	Rt	35.5	37.0	Rt
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress -ing	corn bread	marg	chees e	tea	grn tky
Lunch	Temperatures	171.1	199.9	178.4	37.0	Rt	37.0	Rt	37.0	37.0	Rt	180.2
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
D[illegible]er	Temperatures	200.5	196.3	194	199.3	38.5	RT	RT	RT	RT	RT	RT

DISH MACHINE	Temperature	Wash 150+	Rinse180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	159	147	Low Temp
and chemical agent used in Final Rinse	Lunch	158	168	Low temp
	Dinner	159	174	Low temp

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	121.3	121.3	200ppm
	Lunch	120.2	121.1	200ppm
	Dinner	121	119.3	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	-4.1	38.5		37.0
Record temperatures, Freezer and Walk-ins	PM	-3.6	37.3		36.4

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm		
Record temperatures Dry Storage Areas	AM	70	63		
Record temperatures, Dry Storage Areas	PM	68	68		

Hot- Water Temps in sink	AM	PM				
	121.3	120				

Rodriguez
Signature, Cook Supervisor (AM)

Khadka
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-6-24
DATE

NF-6-2-20

GEO Secure Services

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-3-24 **TUESDAY** **Time:** 0200 **AM** **Time:** 1836 **PM** **Cycle 4**

Shift Checklist	AM No	AM Yes	PM No	PM Yes	Comments
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores,		X		✓	
fever, cough, shortness of breath, chills,		X		✓	
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		marg	sugar	coffee	milk	eggs	Bran fks
Breakfast	Temperatures	RT	144.1	RT	161.6	—	37.6	RT	RT	36.3	167.0	RT
	Menu Items	Ckn ~~fry stk~~	rice	gravy	roll	grn bean	marg	tea	~~beef patty~~ Veg patty	raw veg	bread	fruit
Lunch	Temperatures	183.1	158.2	156.4	RT	133.3	35.2	RT	192.4	35.2	RT	RT
	Menu Items	Ckn spaghett	pea/ carrot	beans	salad	roll	dress-ing	marg	drink	cake	cheese	fruit
Dinner	Temperatures	189.3	190.3	194.3	385	RT	RT	38.5	RT	RT	38.5	RT

DISH MACHINE	**Temperature**	**Wash 150+**	**Rinse180+**	**If Needed**
Temperature according to manufacturer's specifications	Breakfast	157	161	Low Temp
and chemical agent used in Final Rinse	Lunch	156	168	Low temp
	Dinner	159	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	112.7	112.7	200ppm
	Lunch	111.6	112.0	200ppm
	Dinner	115	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	-5.2	36.3		37.6
Record temperatures, Freezer and Walk-ins	PM	-1.2	38.5		37.5
DRY STORAGE	**Temperature 45-80**	Spice Room	Store Rm		
Record temperatures Dry Storage Areas	AM	71	71	/	/
Record temperatures, Dry Storage Areas	PM	70	70		
Hot- Water Temps in sink	AM / PM	/	/	/	/
	112.7 / 118				

Rodrigo
Signature, Cook Supervisor (AM)

Khadka
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-4-24
DATE

NF 6.2.20

GEO Secure Services

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12-2-23 **MONDAY** **Time:** 0300 **AM** **Time:** 1933 **PM** **Cycle 4**

Shift Checklist	AM No	AM Yes	PM No	PM Yes	Comments
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores,		X		Y	
fever, cough, shortness of breath, chills,		X		Y	
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	Oat – meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	198.4	196.5	198.1	RT	RT	34.5	RT	RT	34.1	RT	RT
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	168.3	175.0	161.0	161.0	RT	171.0	RT	RT	169.5		38.0
	Menu Items	~~Beef patty~~ Tender	bun	~~hash brown~~ Potato	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	178	RT	175	38	38	38	RT	RT	RT	RT	RT

DISH MACHINE	Temperature	Wash 150+	Rinse180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	155	178	Low Temp
and chemical agent used in Final Rinse	Lunch	151	175	low temp
	Dinner	151	175	Low Temp

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	106.5	106.5	200 ppm
	Lunch	117.1	112.0	200 ppm
	Dinner	117	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	-2.9	36.1		34.5
Record temperatures, Freezer and Walk-ins	PM	-2.7	38		36

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm		
Record temperatures Dry Storage Areas	AM	68	71		
Record temperatures, Dry Storage Areas	PM	70	70		

Hot- Water Temps in sink	AM	PM
	106.5	101

Rodrigo
Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-3-24
DATE

NF-6-2-20

GEO Secure Services™

Monday, Dec 9 , 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	69							
	A-2	68							
	A-3	69		Tank#1	123°F				
	A-4	66		Tank#2	124°F				
	B-1	71		City	47°F				
	B-2	66		Recirculation 72°F					
	B-3	70							
	B-4	73							
	C-1	67							
	C-2	63							
	C-3	68							
	C-4	61							
	D-1	67					N/A	N/A	N/A
	D-2	68					N/A	N/A	N/A
	E-1	69					N/A	N/A	N/A
	E-2	67							
	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: A. Sidorenko SIGN: [illegible]

Write Legibly

Medical Showers Temperature Log

Name: Sidorenko Date: 12/12/24

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71	71	71	71	71	71	71	71
Water:	102	102	102	102	102	102	102	102

Temperature Taken with a Fluke Mod 52 Digital Thermometer

GEO Secure Services

Temperature Log
South Building

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

Date: Monday, December 09, 2024

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	68	104	"	"
	South-B	70	105	"	"
	South-C	69	105	"	"
	South-D	73	105	"	"
	South-E	74	104	"	"
	South-F	71	105	"	"
	South-G	69	105	"	"
	South-L	72	104	"	"
	South-M	71	105	"	"
	South-N	72	105	"	"
	South-X	73	105	"	"
	South-Y	67	104	"	"
	South-Z	64	104	"	"
	South SMU	71	105	"	"
	South SMU Shower 3	71	105	"	N/A
	MED ISO- Room 1	67	105	N/A	N/A
	MED ISO- Room 2	67	105	N/A	N/A
	MED ISO- Room 3	67	~~105~~ 105	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sidorenko **SIGN:** [signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer