



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 27 December 2024
DAY MONTH YEAR

Requested by: Ben Kelsey Green & Gold Congressional Aide
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="1654"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<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 1/2/25, and information was received on 1/15/25. The population counts are current as of 1/15/25.

Medical:

Monique Fabre, the Facility Supervisor, provided the following update on medical staffing:

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

Staffing information is current as of 1/15/25. The number of RN's increased from 21 to 22. Administrative Assistant decreased from 1 to 0.

(*) 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: 12/16/2024 to 12/20/2024

North		Armen	
A1	29	A	2
A2	39	B	32
A3	26	C	0
A4	6	D	42
B1	45	E	26
B2	25	F	7
B3	49	G	4
B4	33	L	7
C1	31	M	11
C2	64	N	5
C3	66	X	7
C4	38	Y	23
E1	0	Z	1
E2	1	RHU	10
D1	0		
D2	0	Total	669

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 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 1/15/24.

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 1/2/25.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 12-23-24

Monday

Time: 0205 AM

Time: 193

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			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	rice/raisin	scr eggs	jelly	bis-cuit	fruit	marg	sugar	coffee	milk	diet jelly	P.B.	
Breakfast	Temperatures	186.1	163.6	Rt	Rt	Rt	38.2	Rt	Rt	37.6	Rt	Rt	
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress-ing	Tea	Bk Ck	diet dre	
Lunch	Temperatures	—	175.2	170.0	Rt	175.0	36.0	37.5	Rt	Rt	168.1	Rt	
	Menu Items	Charbrl patty	potat salad	Gr bean	Lett/onion	Chee -se	pickle	bun	mayo/mustrd	fruit	drnk	Char broil	
Dinner	Temperatures	200.3	37.4	199.3	58.5	58.5	—	Rt	Rt	Rt	Rt	200.3	
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse				Breakfast	156	165	low temp						
				Lunch	155	175	low temp						
				Dinner	158	177	low temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used				Breakfast	119.2	118.8	200 ppm						
				Lunch	118.0	120.0	200 ppm						
				Dinner	118.1	121.2	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	37.6	38.2						
Record temperatures, Freezer and Walk-ins				PM	-3.2	38.5	37.5						
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm								
Record temperatures Dry Storage Areas				AM	67	69							
Record temperatures, Dry Storage Areas				PM	68	68							
Hot-Water Temps in sink		AM	PM										
		121.7	118										

Signature, Cook Supervisor (AM)

12-23-24

12-24-24
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 12-22-24 **SUNDAY** **Time:** 0300 AM **Time:** 1900 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							
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se
Breakfast	Temperatures	199.0	195.1	195.1	195.4	RT	38.1	RT	RT	37.1	RT	RT
	Menu Items	Tky deli meat	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	Grn bean
Lunch	Temperatures	36.0	38.1	36.5	37.0	DT	37.2	RT	RT	38.0	RT	
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa
Dinner	Temperatures	180.2	198.5	195.3	40	RT	RT	40	RT	18.6	RT	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				151	156	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				126.5	126.5	200ppm				
		Lunch				110.0	112.1	200 ppm				
		Dinner				111.5	112.5	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				-4.3	38.1	36.5				
Record temperatures, Freezer and Walk-ins		PM				-2.6	36.5	36.0				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	71					
Record temperatures, Dry Storage Areas		PM				66	68					
Hot- Water Temps in sink		AM		PM								
		126.5		124.3								

Rodriguez
Signature, Cook Supervisor (AM)

Liang
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

12-23-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 12-21-24 **SATURDAY** **Time:** 0400 AM **Time:** 1900 **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	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	mlk	T-ham	
	Temperatures	RT	133.5	RT	RT	RT	38.7	RT	RT	36.7	172.1	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
	Temperatures	37.0	181.0	38.0	-	37.5	RT	RT	RT	36.3	171.0	36.0
	Menu Items	salad	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burg	fruit
	Temperatures	186.5	192.6	188.7	201.8	RT	40	RT	RT	40	192.5	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		150		168		low temp				
		Dinner		156		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		113.2		118.2		200ppm				
		Lunch		115.0		121.0		200ppm				
		Dinner		115.5		120.8		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk -i 35 - 40 F				
Record temperatures, Freezer and Walk-ins		AM		-1.3		36.7		38.7				
Record temperatures, Freezer and Walk-ins		PM		-2.1		35.2		35.7				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures, Dry Storage Areas		AM		67		69						
Record temperatures, Dry Storage Areas		PM		68		69						
Hot- Water Temps in sink		AM		PM								
		122.6		121.5								

Signature, Cook Supervisor (AM)

12-21-24

Signature, Cook Supervisor (PM)

12-21-24

FOOD SERVICE MANAGER

12-22-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 12-20-24 **FRIDAY** **Time:** 0700 AM **Time:** 1757 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	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	181	192	187	Rt	Rt	Rt	36.9	Rt	Rt	37.4	Rt
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt
Lunch	Temperatures	183.8	187.7	169.9	34.2	34.2	Rt	Rt	✓	Rt	188	Rt
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt
Dinner	Temperatures	36.1	1750	370	1685	Rt	Rt	Rt	Rt	Rt	381	375
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				152	154	Low Temp				
		Lunch				155	160	Low Temp				
		Dinner				150	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				126.5	126.5	200ppm				
		Lunch				124.2	123.1	200ppm				
		Dinner				121.1	112.0	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				2.5	37.4	36.9				
Record temperatures, Freezer and Walk-ins		PM				3.0	37.1	36.4				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	70					
Record temperatures, Dry Storage Areas		PM				69	70					
Hot- Water Temps in sink		AM		PM								
		124.5		115.1								

Rodeguis
Signature, Cook Supervisor (AM)

Reyad
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-21-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 12-19-24

THURSDAY

Time: 0200 AM

Time:

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	cream rice	pan cake	T-ham	Egg	syrup	marg	sugar	coffee	milk	Bran flks	frt
Breakfast	Temperatures	Rt	175.4	194.1	161.1	Rt	37.2	Rt	Rt	35.4	Rt	Rt
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress-ing	totilla	drin k	tea
Lunch	Temperatures	181.2	181.2	181.2	175.1	189.9	Rt	34.2	Rt	Rt	Rt	Rt
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grl ches	ckn	frt
Dinner	Temperatures	168.0	175.1	171.0		168.1	37.0	Rt	Rt	14.0	170.0	38.1
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		151	156	Low Temp						
		Lunch		155	158	Low Temp						
		Dinner		150	159	Low Temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		112.5	112.5	200ppm						
		Lunch		111.3	111.2	200ppm						
		Dinner		112.1	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		-1.6	35.1	37.2						
Record temperatures, Freezer and Walk-ins		PM		-3.5	36.1	37.1						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		61	70							
Record temperatures, Dry Storage Areas		PM		65	65							
Hot- Water Temps in sink		AM	PM									
		112.5	110.1									

Rodriguez
Signature, Cook/Supervisor (AM)

Reyad
Signature, Cook Supervisor (PM)

J. McLean
FOOD SERVICE MANAGER

12-20-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 12-18-24 **WEDNESDAY**

Time: 0200 AM **Time:** 1820 **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	X	✓	K#54 is not in.						
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	farina	brk meat	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d	
Breakfast	Temperatures	198.5	198.9	Rt	Rt	36.3	Rt	Rt	33.8	189.7	Rt	
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress -ing	corn bread	mar g	tea	gr tk
Lunch	Temperatures	172.2	173.6	178.3	Rt	36.3	36.3	Rt	Rt	36.3	Rt	186.3
	Menu Items	Ck sausag	refri beans	grill pota		salsa	tort -illa	peac hes	drink	chee se	fruit	FLSH
Dinner	Temperatures	167.13	184.3	190.5	-	Rt	Rt	Rt	Rt	38.5	Rt	195.3
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	158	Low Temp				
		Lunch				155	156	Low Temp				
		Dinner				133	118	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				124.7	126.7	200ppm				
		Lunch				124.2	122.2	200ppm				
		Dinner				118.3	120.3	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		defrost max AM				5.4	33.8	36.3				
Record temperatures, Freezer and Walk-ins		PM				34.9	36.0	-3.6				
DRY STORAGE		Temperature 45-80				Spice Rm	Store Rm					
Record temperatures Dry Storage Areas		AM				63	71					
Record temperatures, Dry Storage Areas		PM				67	67					
Hot- Water Temps in sink		AM	PM									
		126.7	126									

Rodriguez
Signature, Cook Supervisor (AM)

Khadka
Signature, Cook Supervisor (PM)

J. M. Khan
FOOD SERVICE MANAGER

12-19-2024
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 12-17-24

TUESDAY

Time: 0205 AM Time: 1813 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	fren toast	syrup	bran flks	bkfst meat	marg	sugar	coffe e	milk	PB	fruit
Breakfast	Temperatures	<u>RT</u>	<u>150.9</u>	<u>RT</u>	<u>RT</u>	<u>179.6</u>	<u>37.2</u>	<u>RT</u>	<u>RT</u>	<u>35.6</u>	<u>RT</u>	<u>RT</u>
	Menu Items	Stir-fry	mix veg	rice	dressing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	<u>178.9</u>	<u>162.1</u>	<u>165.3</u>	<u>RT</u>	<u>37.2</u>	<u>RT</u>	<u>37.2</u>	<u>190.4</u>	<u>RT</u>	<u>RT</u>	<u>178.9</u>
	Menu Items	Tky-Schmitz Delt mt	Bk beans	Grns	marg	corn bread	drink	brow nie	fruit			
Dinner	Temperatures	<u>197</u>	<u>194.3</u>	<u>190.0</u>	<u>35.8</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</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>160</u>	<u>165</u>	<u>low temp</u>				
		Lunch				<u>160</u>	<u>168</u>	<u>low temp</u>				
		Dinner										
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<u>125.9</u>	<u>125.9</u>	<u>200ppm</u>				
		Lunch				<u>122.4</u>	<u>120.3</u>	<u>200ppm</u>				
		Dinner				<u>120.3</u>	<u>118.3</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>-2.8</u>	<u>35.6</u>	<u>37.2</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-1.8</u>	<u>35.6</u>	<u>37.0</u>				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>61</u>	<u>70</u>					
Record temperatures, Dry Storage Areas		PM				<u>68</u>	<u>68</u>					
Hot- Water Temps in sink		AM	PM									
		<u>125.9</u>	<u>118</u>									

Rodriguez
Signature, Cook Supervisor (AM)

Khadka
Signature, Cook Supervisor (PM)

J. Mah
FOOD SERVICE MANAGER

12-18-24
DATE



Monday, Dec 23, 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	69							
	A-3	70		Tank #1		102°F			
	A-4	70		Tank #2		103°F			
	B-1	68		City		48°F			
	B-2	68		Recirculation		66°F			
	B-3	69							
	B-4	68							
	C-1	69							
	C-2	69							
	C-3	71							
	C-4	75							
	D-1	68					N/A	N/A	N/A
	D-2	69					N/A	N/A	N/A
	E-1	71					N/A	N/A	N/A
	E-2	70							
	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: [Signature]

Write Legibly

Medical Showers Temperature Log								
		Name: <u>Sidorenko</u>				Date: <u>12/20/24</u>		
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69	69	69	69	69	69	69	69
Water:	101	101	101	101	101	101	101	101

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

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

Date: Monday, December 23, 2024

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

PRINT: A. Sidorenko

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer