



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 3 February 2025  
DAY MONTH YEAR

Requested by: Melissa Lewis Staff Assistant  
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 2/4/25, and information was received on 2/5/25. The population counts are current as of 2/3/25.

### 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 2/3/25.

(\*) 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.

Dates:	1/27/2025	to	1/31/2025
North		Annex	
A1	17	A	6
A2	27	B	12
A3	28	C	0
A4	4	D	15
B1	42	E	0
B2	19	F	2
B3	66	G	0
B4	26	L	4
C1	45	M	9
C2	22	N	7
C3	68	X	3
C4	15	Y	27
E1	0	Z	0
E2	0	RHU	7
D1	0		
D2	0	Total	471

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. Venezuela
3. India
4. Honduras
5. Turkey

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 1/31/25.

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 2/11/25.

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-27-25 **Monday** Time: AM Time: 1840 **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	196.3	188.1	RT	RT	RT	36.1	RT	RT	34.3	RT	RT
	Menu Items	Chick'n Patty	whip potato	gravy	roll	peas carro	marg	salad	dress - ing	Tea	Bk Ck	diet dre
Lunch	Temperatures	175.0	169.0	—	RT	169.0	37.0	37.3	RT	RT	169.0	RT
	Menu Items	Charbrl patty	potat salad	Gr bean	Lett/ onion	Chee -se	pickle	bun	mayo / mustrd	fruit	drnk	Char broil
Dinner	Temperatures	189.3	37.5	199.5	37.5	37.5	RT	RT	RT	RT	RT	189.3
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				150	149	Low Temp				
		Lunch				150	149	Low Temp				
		Dinner				151	142	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				130.6	130.6	200ppm				
		Lunch				122.1	110.1	200ppm				
		Dinner				120.5	112	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer / Walk-Ins		AM				2.5	31.3	36.1				
Record temperatures, Freezer / Walk-Ins		PM				2.5	37.2	35.2				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	70					
Record temperatures, Dry Storage Areas		PM				67	67					
Hot- Water Temps in sink		AM		PM								
		130.6		118								

*Rodriguez*  
Signature, Cook Supervisor (AM)  
*JM*  
FOOD SERVICE MANAGER

1-28-25  
DATE

*Khadka*  
Signature, Cook Supervisor (PM)  
*Dewitez*



# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-28-25

**Tuesday**

Time: 0230

AM

Time: 2030 **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	cereal	pan cake	syrup	Tky meat	sugar	coffe	milk	diet syrup	fruit	mar g	
Breakfast	Temperatures	<u>RT</u>	<u>187.1</u>	<u>RT</u>	<u>191.7</u>	<u>RT</u>	<u>RT</u>	<u>35.7</u>	<u>RT</u>	<u>RT</u>	<u>35.7</u>	
	Menu Items	<u>Ck patty tender</u>	<u>rice</u>	<u>gravy</u>	<u>roll</u>	<u>green beans</u>	<u>marg</u>	<u>tea</u>	<u>browni</u>	<u>bake ckn</u>	<u>jelly</u>	<u>PB</u>
Lunch	Temperatures	<u>169.0</u>	<u>171.0</u>	<u>168.5</u>	<u>RT</u>	<u>171.0</u>	<u>37.1</u>	<u>RT</u>	<u>RT</u>	<u>168.3</u>	<u>RT</u>	<u>RT</u>
	Menu Items	<u>Ck hot dog</u>	<u>relish</u>	<u>macr salad</u>	<u>corn</u>	<u>corn bread</u>	<u>bun</u>	<u>onion</u>	<u>mustrd</u>	<u>drnk</u>	<u>ches</u>	<u>Grn turk</u>
Dinner	Temperatures	<u>177</u>	<u>RT</u>	<u>33</u>	<u>179</u>		<u>RT</u>	<u>33</u>	<u>AT</u>	<u>RT</u>	<u>33</u>	<u>170</u>
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>155</u>	<u>157</u>	<u>Low Temp</u>				
		Lunch				<u>146</u>	<u>143</u>	<u>low temp</u>				
		Dinner				<u>145</u>	<u>141</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>128.4</u>	<u>128.4</u>	<u>200ppm</u>				
		Lunch				<u>112.1</u>	<u>115.0</u>	<u>200 ppm</u>				
		Dinner				<u>112</u>	<u>115</u>	<u>200 ppm</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>-1.9</u>	<u>34.5</u>	<u>35.7</u>	/			
Record temperatures, Freezer and Walk-ins		PM				<u>3.1</u>	<u>34.9</u>	<u>36.9</u>	/			
DRY 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>61</u>	<u>70</u>	/				
Hot- Water Temps in sink		AM	PM									
		<u>128.4</u>	<u>121</u>									

Signature: Rodriguez  
Cook Supervisor (AM)

Signature: J. M. Khan  
FOOD SERVICE MANAGER

12925  
DATE

Signature: [Signature]  
Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-29-25 **Wednesday** Time: AM Time: 9:11 **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 tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked					Y							
PRODUCTION SHEET	Menu Items	oatmeal Faring	gravy	fried pota	bis- cuit	fruit	marg	sugar	coffee	milk	PB.	Tky meat
Breakfast	Temperatures	198.7	174.1	174.3	RT	RT	36.5	RT	RT	37.4	RT	168.9
	Menu Items	burrito	Pinto beans	span rice	lett	dress- ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	182.5	192.7	191.5	40	RT	40	RT	RT	RT	186.3	180.6
	Menu Items	meat stew	rice	cabb -age	onion	marg	corn bread	salad	dress -ing	drnk	egg sald	stew veg
Dinner	Temperatures	186	179	179	38	38	RT	38	RT	RT	38	
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	159	161	LOW TEMP			
						Lunch	158	163	LOW TEMP			
						Dinner	158	160	LOW TEMP			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used						Breakfast	131.4	131.4	200ppm			
						Lunch	125.2	126.5	700ppm			
						Dinner	125	126	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				-0.5	37.4	36.5				
Record temperatures, Freezer and Walk-ins		defrosting PM				2.3	38	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	70					
Record temperatures, Dry Storage Areas		PM				61	61					
Hot- Water Temps in sink		AM		PM								
		131.4		120								

*Rodriguez*  
Signature, Cook Supervisor (AM)

*AB*  
Signature, Cook Supervisor (PM)

*J. Khan*  
FOOD SERVICE MANAGER

1-30-25  
DATE



Service Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 1-30-25 Thursday Time: 0400 AM Time: 1915 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	ketch-up	jelly	marg	sugar	coffee	milk	PB	brn cert
Breakfast	Temperatures	169.2	170.3	RT	RT	RT	37.8	RT	RT	39.2	RT	RT
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	Dress-ing	onion	ketch up	ftui t	tea
Lunch	Temperatures	186.5	RT	178.3	180.5	172.5	40	RT	40	RT	40	RT
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	tea
Dinner	Temperatures	177	175	189	RT	37	37	RT	37		RT	
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				151	159	Low Temp				
		Lunch				155	160	Low Temp				
		Dinner				155	157	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114.1	112.3	200 ppm				
		Lunch				116.3	116.5	200 ppm				
		Dinner				116	116	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	37.8	39.8				
Record temperatures, Freezer and Walk-ins		PM				-1.0	37	37				
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								
		124.6		111								

Signature, Cook Supervisor (AM)

1-30-25

Signature, Cook Supervisor (PM)

1-31-25

FOOD SERVICE MANAGER

DATE



# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Date: 1-31-25      **Friday**      Time: 0300 AM      Time: 2065 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	178.1	162.5	RT	169.2	36.9	RT	RT	38.2	PT		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbk ckn	fruit	
Lunch	Temperatures	186.5	188.9	189.0	172.3	RT	37.1	RT	RT	175.1	37.0	
	Menu Items	chili mac	beans	squach	marg	roll	Brow-nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatures	175	177	169	38	RT	RT	RT	38	170	173	38
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	157	154	Low temp			
						Lunch	155	157	low temp			
						Dinner	155	157	low temp			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used						Breakfast	119.8	120.1	200 ppm			
						Lunch	121.0	110.1	200 ppm			
						Dinner	121	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	38.2	36.9			
Record temperatures, Freezer and Walk-ins						PM	-0.4	38	38			
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas						AM	66	69				
Record temperatures, Dry Storage Areas						PM	66	66				
Hot- Water Temps in sink		AM	PM									
		127.3	61									

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

1-31-25  
1-31-25  
 DATE

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



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-1-25

Saturday

Time: 0200 AM Time: 1927 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	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	farina	eggs	gravy	bk patry	bisc / tortill	marg	sugar	coffee	milk		
Breakfast	Temperatures	198.5	195.5	198.5	189.5	RT	34.5	RT	RT	35.6		
	Menu Items	Tky Meat	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	37.5	38.3	189.3	370	37.5	370	RT	370	RT	RT	191.0
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	dict drs	PB
Dinner	Temperatures	189	190	190	190	RT	38	38	RT	RT	RT	RT
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	159	Low Temp				
		Lunch				150	157	low temp				
		Dinner				150	155	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				132.5	132.5	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				-0.0	35.6	34.5				
Record temperatures, Freezer and Walk-ins		PM				-2.0	38	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	70					
Record temperatures, Dry Storage Areas		PM				61	61					
Hot- Water Temps in sink		AM	PM									
		132.5	122									

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

2-3-25  
 DATE

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



Quality Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-2-25 Sunday Time: 0700 AM Time: 1930 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	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit	
Breakfast	Temperatures	Rt	195.5	188.7	Rt	Rt	Rt	Rt	Rt	35.6	Rt	
	Menu Items	fideo matt sc	green beans	beans	salad	dressi ng	marg	roll	tea	chees	diet dress	fruit
Lunch	Temperatures	185.0	184.4	181.0	38.0	DT	37.0	DT	DT	36.1	DT	37.0
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	brocco
Dinner	Temperatures	187.3	37.2	37.2	37.2	37.2	Rt	Rt	Rt	37.2	Rt	187.3
DISH MACHINE		Temperature				Wash 150+	Final Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				159	159		Low Temp			
		Lunch				156	167		low temp			
		Dinner				122	83		low temp			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				131.2	131.2		200ppm			
		Lunch				115.1	112.0		200ppm			
		Dinner				120.2	122.3		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				-2.1	35.6		35.7			
Record temperatures, Freezer and Walk-ins		PM				-6.3	35.5		35.5			
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	70					
Record temperatures, Dry Storage Areas		PM				63	71					
Hot- Water Temps in sink		AM		PM								
		131.2		123.6								

*Rodriguez*  
Signature, Cook Supervisor (AM)

*Duffy*  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

2-2-25  
DATE



**Monday, Feb 03, 2025**  
**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	71.5	104						
	A-2	72.7	104						
	A-3	75.5	104	(TANK #1) (120)					
	A-4	73.3	104						
	B-1	70.6	104						
	B-2	71.5	104						
	B-3	72.5	104	(TANK #2) (117)					
	B-4	69.5	104						
	C-1	72.2	104	(CITY) (43)					
	C-2	71.6	104						
	C-3	72.7	104						
	C-4	71.9	104						
	D-1	67.1	104				N/A	N/A	N/A
	D-2	68.1	104				N/A	N/A	N/A
	E-1	70.4	104				N/A	N/A	N/A
	E-2	68.7	104						
	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

Re-circulation (78)

TANK #1 (120) TANK #2 (117) CITY (43) RE-CIRC (78)

PRINT: A Perry

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: A Perry Date: FEB-3-2025

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71	71	71	71	71	71	71	71.6
Water:	97.9	97.5	97.6	97.6	97.5	97.8	97.8	97.9

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, February 03, 2025**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69.0	104.1	u	u
South-B	70.0	104.3	u	u
South-C	72.	104.2	u	u
South-D	71	104.1	u	u
South-E	71.2	104.1	u	u
South-F	70.1	104.1	u	u
South-G	69.8	104.3	u	9
South-L	73.	104.2	u	u
South-M	72.1	104.1	u	u
South-N	72.0	104.2	u	u
South-X	72.0	104.1	u	u
South-Y	72.1	104.5	u	u
South-Z	72.0	104.1	u	9
South SMU	72.0	104.2	u	u
South SMU Shower 3	72.0	104.1	u	N/A
MED ISO- Room 1	74.0	104.0	N/A	N/A
MED ISO- Room 2	71.0	109.0	N/A	N/A
MED ISO- Room 3	74.0	109.0	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

*A. Perry*

SIGN:

*[Signature]*

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer