



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 17 May 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:

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 6/25/24, and information was received on 6/26/24. The population counts are current as of 5/14/24.

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
- 9 RN's
- 13 LPN's
- 2 Psychologists
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists
- 1 Administrative Assistant

Staffing information is current as of 5/14/24

(*) denotes a change in staffing level. There was no change 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:	5/7/2024	to	5/13/2024
North		Annex	
A1	27	A	0
A2	33	B	17
A3	45	C	9
A4	0	D	32
B1	55	E	20
B2	23	F	0
B3	62	G	1
B4	16	L	0
C1	39	M	14
C2	29	N	1
C3	47	X	0
C4	29	Y	7
E1	4	Z	12
E2	2	RHU	0
D1	16		
D2	0	Total	540

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Russia
4. Guatemala
5. Colombia/Honduras

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 zero new cases among ICE detainees and zero 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 5/14/24.

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 5/16/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 05-06-24

MONDAY

Time: 0200 AM

Time: 1930 (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, 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	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti-	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	198.9	192.1	195.9	RT	RT	38.1	RT	RT	37.2	RT	RT
	Menu Items	Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	170.1	160.1	170	170	RT	189.1	RT	RT	170.1		RT
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Mer	Temperatures	170.3	LT	173	38.5	38.5	38.5	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				156	168	Low Temp				
		Lunch				158	165	Low Temp				
		Dinner										
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114.5	113.4	200ppm				
		Lunch				115.9	117.1	200ppm				
		Dinner				115.3	114.2	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				-1.5	37.2	38.1				
Record temperatures, Freezer and Walk-ins		PM				-2.3	38.5	37.5				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	70					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM		PM								
		114.5		118								

Rodriguez
 Signature, Cook Supervisor (AM)
J. M. Han
 FOOD SERVICE MANAGER

Alvarez
 5-7-24
 DATE

[Signature]
 Signature, Cook Supervisor (PM)



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 5-7-24

TUESDAY

Time: 0900 AM

Time: 1855 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, 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	egg	marg	sugar	coffee	milk	egg	Bran fks
Breakfast	Temperatures	RT	150.2	RT	162.4	177.7	37.4	RT	RT	39.4	38.4	RT
	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bre ad	fruit
Lunch	Temperatures	166.1	170.1	172.1	RT	180.1	39	RT	167.1	39.	RT	RT
	Menu Items	Ckn spaghetti	pea/ carrot	beans	salad	roll	dress-ing	marg	drink	cake	che ese	fruit
Dinner	Temperatures	188.15	189.3	181.3	38.5	RT	RT	38.5	RT	RT	38.5	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		178		low temp				
		Lunch		160		155		low temp				
		Dinner		156		178		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		119		200ppm				
		Lunch		115.1		117.1		200ppm				
		Dinner		118		117		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		3.5		37.4		39.4				
Record temperatures, Freezer and Walk-ins		PM		2.3		35.6		38.1				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		70		71						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		119.4		118		/						

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Almaraz

5-8-24

DATE

Signature, Cook Supervisor (PM)

Khadka

**FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Date: 5-8-24

Wednesday

Time: 0400 AM Time: 1933 **(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, 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	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	176.4	150.2	179.9	RT	RT	36.7	RT	RT	38.1	36.7	RT
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky
Lunch	Temperatures	170.1	176.3	161.3	36.4	RT	RT	RT	36.7	36.7	RT	183.4
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
Dinner	Temperatures	199.2	185.3	175.2	199.4	38.5	RT	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		153		178		Low temp				
		Lunch		151		172		Low temp				
		Dinner		156		154		Low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		120		119		200ppm				
		Lunch		118		119		200ppm				
		Dinner		120		118		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		-0.4		38.1		36.7				
Record temperatures, Freezer and Walk-ins		PM		-4.5		36.3		38.1				
DRY		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		70		71		/				
Record temperatures, Dry Storage Areas		PM		68		68		/				
Hot-Water Temps in sink		AM		PM								
		121.4		120		/		/				

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

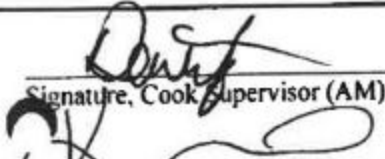
5-9-24
DATE

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 5-9-24 **THURSDAY** Time: 1100 AM Time: 2000 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, 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	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bread	PB
Breakfast	Temperatures	186.3	176.6	RT	RT	177.4	36.1	RT	RT	39	RT	RT
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress-ing	marg	roll	tea	cheese	fruit
Lunch	Temperatures	175.0	175.0	161.0	169.1	37	RT	38.3	RT	RT	35.1	37.0
	Menu Items	Char broiled	beans	macr salad	chez	roll	Let/ onion	dress-ing	fruit	drin k	car rot	egg sald
Dinner	Temperatures	174	187	38	38	RT	38	RT	38	RT	115	38
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	177	low temp				
		Lunch				156	169	low temp				
		Dinner				156	169	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120	121	200ppm				
		Lunch				112	120	200ppm				
		Dinner				112	120	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				-4.0	39	36.1				
Record temperatures, Freezer and Walk-ins		PM				-6.1	38	38				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				70	71					
Record temperatures, Dry Storage Areas		PM				70	71					
Hot- Water Temps in sink		AM		PM								
		127.7		121								


Signature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

5-10-24
DATE

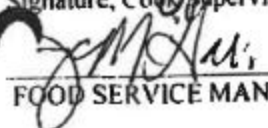

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

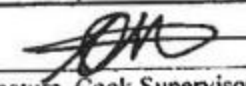
Date: 5-10-24 **FRIDAY** Time: 6:00 AM Time: 2:15 PM Cycle 4

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, 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	Frch toast	syrup	bk	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	150.2	RT	160	RT	39.9	RT	RT	35.8	RT	RT
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg	Broccoli	
Lunch	Temperatures	168.0	169.1	181.0	DT	161.0	37.0	DT	175.1	-	171.0	
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri-nk	chee-se
Dinner	Temperatures	169	RT	170	195	38	38	38	RT	38	RT	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	176	low temp				
		Lunch				151	157	low temp				
		Dinner				155	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				120	121	200ppm				
		Lunch				120	115	200ppm				
		Dinner				120	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				-1.5	35.8	39.9				
Record temperatures, Freezer and Walk-ins		PM				-4	38	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	71					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM		PM								
		126.2		121								


Signature, Cook Supervisor (AM)


FOOD SERVICE MANAGER

5.13.24
DATE


Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 5.11.24 **SATURDAY** Time: 0408 AM Time: PM 12/2 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, 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	oat meal	scrm eggs	bk sausage	jelly	bis-cuit	marg	sugar	coffee	milk	cheese	PB
Breakfast	Temperatures	189.9	170.2	169.8	RT	RT	34.2	RT	RT	39.2	34.2	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	gm turkey	tea		fruit
Lunch	Temperatures	180.1	169.1	180.1	39	39	RT	RT	180.1	RT		35.0
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	fruit	veg
Dinner	Temperatures	179	179	187	38	AT	AT	RT	AT	RT	AT	
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	177	low temp						
		Lunch		150	117	low temp						
		Dinner		156	165	use temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		120	121	200 ppm						
		Lunch		115	119.1	200 ppm						
		Dinner		115	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		-0.9	39.2	34.2						
Record temperatures, Freezer and Walk-ins		PM		-4.7	38	38						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		70	71							
Record temperatures, Dry Storage Areas		PM		70	71							
Hot-Water Temps in sink		AM		124.3	121							

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
5.13.24.
DATE

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 05-12-24

SUNDAY

Time: 6200 AM

Time: 1922 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, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y										
Kitchen is in good general appearance		X	Y		Y										
All kitchen equipment operational & clean		X	X		Y										
All tools and sharps inventoried			X		Y										
All areas secure, lights out, exits locked			X		Y										
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk saug	salsa	gril pota	tort -illa	sugar	coffec	milk	PB	fruit			
Breakfast	Temperatures	<u>RT</u>	<u>198.5</u>	<u>198.5</u>	<u>RT</u>	<u>193.4</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>32.7</u>	<u>RT</u>	<u>RT</u>			
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad			
Lunch	Temperatures	<u>39.3</u>	<u>38.1</u>	<u>38.0</u>	<u>37.5</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	
	Menu Items	Ench cassero	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se			
Dinner	Temperatures	<u>168</u>	<u>179</u>	<u>178</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>			
WASH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>159</u>	<u>168</u>	<u>Low Temp</u>							
		Lunch				<u>155</u>	<u>168</u>	<u>Low temp</u>							
		Dinner				<u>155</u>	<u>168</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>114.7</u>	<u>113.5</u>	<u>200ppm</u>							
		Lunch				<u>115.1</u>	<u>112.1</u>	<u>200ppm</u>							
		Dinner				<u>115</u>	<u>121</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>-2.7</u>	<u>32.7</u>	<u>32.9</u>							
Record temperatures, Freezer and Walk-ins		PM				<u>-3.6</u>	<u>38</u>	<u>38</u>							
STORAGE		Temperature 45-80				Spice Room	Store Rm								
Record temperatures Dry Storage Areas		AM				<u>71</u>	<u>71</u>								
Record temperatures, Dry Storage Areas		PM				<u>71</u>	<u>71</u>								
Hot- Water Temps in sink		AM	PM												
		<u>114.7</u>	<u>111</u>												

Rodriguez
Signature, Cook Supervisor (AM)

Almaraz

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

5-13-24
DATE

**GEO Aurora ICE
3130 N. Oakland St**

5/13/2024
7:52:08 AM BCU

**Temperature
°F**

A-1	72.50
A-2	74.41
A-3	70.00
A-4	70.61
B-1	72.02
B-2	71.21
B-3	71.60
B-4	72.31
C-1	72.22
C-2	71.91
C-3	69.70
C-4	71.91
E-1	73.91
E-2	72.22
D-1	73.51
ISOLATION	74.11
PATIENT ROOM	72.31
INTAKE/RECEIVING	70.11
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	167.70
Universal Input[13]	



Monday, May 13, 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	72.80							
	A-2	74.41				Tank #1		(118.4)	
	A-3	70.00				Tank #2		(117.6)	
	A-4	70.61				City	(58.0)		
	B-1	72.02				Recirculation	(96.4)		
	B-2	71.71							
	B-3	71.60							
	B-4	72.31							
	C-1	72.22							
	C-2	71.91							
	C-3	69.70							
	C-4	71.91							
	D-1	73.51					N/A	N/A	N/A
	D-2	71.2					N/A	N/A	N/A
	E-1	73.91					N/A	N/A	N/A
	E-2	72.22							
	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: PERRY

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

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

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, May 13, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.1	104.3	11	11
South-B	70.1	104.0	11	11
South-C	69.4	104.1	11	11
South-D	68.2	104.2	11	11
South-E	69.1	104.5	11	11
South-F	70.1	104.4	11	11
South-G	68.7	104.7	11	11
South-L	68.9	104.1	11	11
South-M	70.5	104.7	11	11
South-N	68	104.5	11	11
South-X	70.1	104.2	11	11
South-Y	65.3	104.1	11	11
South-Z	67.3	104.1	11	11
South SMU	66.5	108.2	11	11
South SMU Shower 3	66.5	108.2	11	N/A
MED ISO- Room 1	68.7	108	N/A	N/A
MED ISO- Room 2	68.7	108	N/A	N/A
MED ISO- Room 3	68.7	108	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: PERRY

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer