



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 28 June 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 6/25/24.

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
- 11 RN's
- 14 LPN's
- 1 Psychologist
- 1 X-Ray Tech
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 1 LSW

Staffing information is current as of 6/25/24

(*) denotes a change in staffing level from the previous week. There were no changes to report.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	6/17/2024	to	6/21/2024
North		Annex	
A1	20	A	0
A2	17	B	11
A3	35	C	4
A4	0	D	2
B1	36	E	16
B2	35	F	2
B3	34	G	0
B4	5	L	3
C1	20	M	15
C2	48	N	10
C3	55	X	1
C4	25	Y	10
E1	10	Z	14
E2	4	RHU	0
D1	39		
D2	0	Total	471

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Guatemala
4. Russia
5. Ecuador

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 (2) 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 6/14/24.

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 6/27/24.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 6-24-24 **MONDAY** **Time:** 0210 AM **Time:** 2058 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		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		X							
PRODUCTION SHEET	Menu Items	cereal	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd
Breakfast	Temperatures	Rt	188.1	191.0	Rt	Rt	191.0	Rt	Rt	36.0	Rt	Rt
	Menu Items	Ck leg qtr	gravy	whip pota	peas cart	Pinto beans	cobb-ler	marg	roll	tea	fruit	PB
Lunch	Temperatures	170.1	148.1	151.1	168.3	169.1	Rt	35.1	Rt	Rt	35.1	Rt
	Menu Items	fideo	grn beans	meat sauce	cofe slaw	salad	dress-ing	garlic bread	fruit	drnk	chee se	
Dinner	Temperatures	186	179	186		38	Rt	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				160	165	Low Temp				
		Lunch				155	165	120 temp				
		Dinner				155	165	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				124.6	124.6	200 ppm				
		Lunch				110.0	112.1	200 ppm				
		Dinner				110	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				-4.3	36.0	37.6				
Record temperatures, Freezer and Walk-ins		PM				-4.0	38	38				
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								
		124.6		111								

Rodriguez
Signature, Cook Supervisor (AM)

DA
Signature, Cook Supervisor (PM)

Jennifer
FOOD SERVICE MANAGER

6-25-24
DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 6-23-24 **SUNDAY** Time: 0215 AM Time: 1904 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		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X			X	4 coats in Hall						
All tools and sharps inventoried					X	in room						
All areas secure, lights out, exits locked			X		X	in room						
PRODUCTION SHEET	Menu Items	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	195	198	198	RT	RT	RT	RT	RT	324	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo (must)	bun	chees e	fruit	tea	
Lunch	Temperatures	192/	38/	39/	39	39	RT	RT	39/	RT	PT	
	Menu Items	Red beans	CK saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	187	177	189	175	38	RT	RT	RT	RT	168	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				165	166	Low Temp				
		Lunch				100	102	Low Temp				
		Dinner				166	115	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				123.4	123.4	200ppm				
		Lunch				119.1	118.3	200ppm				
		Dinner				119	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				-0.1	32.4	38.7				
Record temperatures, Freezer and Walk-ins		PM				-4.0	38	38				
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								
		123.4		111								

Rodriguez Alvarez
 Signature, Cook Supervisor (AM)
 FOOD SERVICE MANAGER
 DATE: 6-24-24

[Signature]
 Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 6-22-24 **SATURDAY** Time: 400 AM Time: 1830 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		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 egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	201.4	176.3	176.3	RT	RT	RT	39.4	RT	RT	39.1	RT
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	bread	
Lunch	Temperatures	200.1	177.1	177.1	39.1	39.1	39.1	RT	160.1	RT	RT	
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	bread	jelly	PB
Dinner	Temperatures	192	185	179	174	RT	33	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		139		129		low temp				
		Lunch		150		139		low temp				
		Dinner		150		139		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		121		200ppm				
		Lunch		115		117.1		200ppm				
		Dinner		115		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		-0.1		38.1		39.4				
Record temperatures, Freezer and Walk-ins		PM		-4.0		39		39				
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		121.5		120						

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
6-22-24
DATE

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 6-21-24

FRIDAY

Time: 8:00 AM Time: 18:58 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		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	cereal	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB	
Breakfast	Temperatures	<u>RT</u>	<u>186.4</u>	<u>173.1</u>	<u>RT</u>	<u>AT</u>	<u>39.3</u>	<u>RT</u>	<u>RT</u>	<u>36.5</u>	<u>177</u>	<u>RT</u>	
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit		
Lunch	Temperatures	<u>168.1</u>	<u>165.1</u>	<u>170</u>	<u>175.1</u>	<u>RT</u>	<u>37.0</u>	<u>38.0</u>	<u>39.1</u>	<u>RT</u>	<u>37.0</u>		
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s	
Dinner	Temperatures	<u>38</u>	<u>186</u>	<u>191</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>38</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>154</u>	<u>117</u>	<u>low temp</u>				
						Lunch	<u>154</u>	<u>122</u>	<u>low temp</u>				
						Dinner	<u>155</u>	<u>120</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>120</u>	<u>121</u>	<u>200ppm</u>				
						Lunch	<u>118</u>	<u>120</u>	<u>200ppm</u>				
						Dinner	<u>118</u>	<u>120</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>-2.6</u>	<u>36.3</u>	<u>39.3</u>				
Record temperatures, Freezer and Walk-ins						PM	<u>-3.8</u>	<u>38</u>	<u>38</u>				
DRY 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>122.4</u>	<u>121</u>										

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

6-24-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 6-20-24 **THURSDAY** Time: 0215 AM Time: 2032 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		Y							
Kitchen is in good general appearance		X	X		Y	Two full carts put for use on line						
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	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffec	milk	egg	fruit
Breakfast	Temperatures	183.4	158.2	RT	176.3	RT	39.4	RT	RT	35.1	180.3	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa RT	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	170	170	165.1	1710	RT	37.0	37.6	-	RT	RT	39.1
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
After	Temperatures	38	38	38	RT	AT	38	RT	AT	38	170	RT
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		152	120	low temp						
		Lunch		150	135	low temp						
		Dinner		150	135	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	120	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		-3.7	35.1	39.4						
Record temperatures, Freezer and Walk-ins		PM		-4.8	38	39						
DRY 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	PM									
		121.8	111									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

6-21-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 6-19-24 **Wednesday** **Time:** 0200 AM **Time:** 1750 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		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		X							
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
Breakfast	Temperatures	<u>196.4</u>	<u>168.3</u>	<u>180.2</u>	<u>RT</u>	<u>38.3</u>	<u>RT</u>	<u>RT</u>	<u>34.3</u>	<u>RT</u>	<u>RT</u>	<u>—</u>
	Menu Items	chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	<u>189.1</u>	<u>167</u>	<u>177</u>	<u>39</u>	<u>189.1</u>	<u>RT</u>	<u>RT</u>	<u>39</u>	<u>Ø</u>	<u>189.1</u>	<u>RT</u>
	Menu Items	Ck leg	grat pota	mix veg	roll bread	beans	cake	marg	Egg salad	drnk	fruit s	
Dinner	Temperatures	<u>189</u>	<u>179</u>	<u>170</u>	<u>RT</u>	<u>189</u>	<u>RT</u>	<u>38</u>	<u>38</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>156</u>	<u>78</u>	<u>low temp</u>				
		Lunch				<u>152</u>	<u>108</u>	<u>low temp</u>				
		Dinner				<u>152</u>	<u>110</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>120</u>	<u>121</u>	<u>200ppm</u>				
		Lunch				<u>115</u>	<u>117</u>	<u>200ppm</u>				
		Dinner				<u>115</u>	<u>117</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>34.3</u>	<u>38.3</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-2.8</u>	<u>38</u>	<u>38</u>				
DRY 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>123.2</u>		<u>121</u>								

Rodriguez
Signature, Cook Supervisor (AM)

Almaraz

DA
Signature, Cook Supervisor (PM)

JM
FOOD SERVICE MANAGER

6-20-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 6-18-24 **Tuesday** **Time:** 0145 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		X							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syruP	T-ham	fruit	marg	sugar	coffe e	milk	PB	
Breakfast	Temperatures	RT	165.9	RT	187.9	RT	37.0	RT	RT	35.1	RT	
	Menu Items	fidelo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	cheese	brd
Lunch	Temperatures	189	182	179	RT	39.1	RT	RT	177	0	39	RT
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB
L.ner	Temperatures	189.5	206.7	195.8	178.6	RT	RT	RT	RT	RT	38	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				157	167	Low Temp				
		Lunch				155	166	Low temp				
		Dinner				157	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				118.5	118.5	200ppm				
		Lunch				120.1	120.1	200ppm				
		Dinner				121.2	121.2	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		defrosting AM				-2.1	35.1	37.0				
Record temperatures, Freezer and Walk-ins		PM				-3.1	34.5	38.1				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas						AM	70	70				
Record temperatures, Dry Storage Areas						PM	70	70				
Hot-Water Temps in sink		AM		PM								
		118.5		119.5								

Rodriguez Alvaraz
Signature, Cook Supervisor (AM)

Liang
Signature, Cook Supervisor (PM)

John Han 6-20-24
FOOD SERVICE MANAGER DATE

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

6/24/2024
7:13:20 AM BCU

**Temperature
°F**

A-1	71.41
A-2	70.11
A-3	70.51
A-4	70.81
B-1	70.11
B-2	71.60
B-3	69.80
B-4	70.31
C-1	70.00
C-2	77.51
C-3	69.80
C-4	70.11
E-1	72.31
E-2	75.71
D-1	75.20
ISOLATION	73.60
PATIENT ROOM	73.60
INTAKE/RECEIVING	72.02
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	160.86
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday, June 24, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.0	104.1	U	U
South-B	68.5	104.5	U	U
South-C	67.3	105.6	U	U
South-D	70.9	104.3	U	U
South-E	67.3	105.9	U	U
South-F	69.5	104.8	U	U
South-G	74.0	104.3	U	U
South-L	71.7	104.1	U	U
South-M	68.3	104.2	U	U
South-N	73.3	104.3	U	U
South-X	72.5	104.0	U	U
South-Y	70.0	104.3	U	U
South-Z	69.9	104.2	U	U
South SMU	76.2	104.4	U	U
South SMU Shower 3	76.2	104.4	U	N/A
MED ISO- Room 1	65.7	104.5	N/A	N/A
MED ISO- Room 2	65.7	104.5	N/A	N/A
MED ISO- Room 3	65.7	104.5	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Perry
Write Legibly

SIGN: [Signature]

Temperature is taken with a Fluke Mod 52 Digital Thermometer