



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 26 July 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:

	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="1"/>	<input type="text" value="1646"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="338"/>

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 7/25/24, and information was received on 7/25/24. The population counts are current as of 7/23/24.

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
- 3 Physicians Assistants (PA's)*
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 14 RN's*
- 14 LPN's*
- 1 Psychologist
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 0 LSW

Staffing information is current as of 7/25/24

(*) denotes a change in staffing level from the previous week. The number of PAs increased from 2 to 3; RNs increased from 12 to 14; LPNs increased from 13 to 14.

Law Library:

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

Dates:		7/15/2024	to	7/19/2024
North		Annex		
A1	12	A		0
A2	16	B		28
A3	14	C		24
A4	0	D		22
B1	18	E		0
B2	15	F		8
B3	23	G		0
B4	20	L		10
C1	0	M		12
C2	41	N		1
C3	40	X		1
C4	15	Y		11
E1	3	Z		6
E2	1	RHU		0
D1	6			
D2	0	Total		347

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. Russia
3. Guatemala
4. India
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 (1) new case 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 7/23/24.

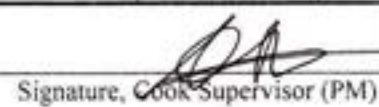
Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. Those statistics were sent to the office on 7/26/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7-21-24 **SUNDAY** Time: 0720 AM Time: 1242 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	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	RT	196.1	196.1	RT	189.5	RT	RT	RT	34.3	RT	RT
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	37.0	38.5	37.0	39.3	RT	39.0	RT	RT	RT	RT	40.
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	19.5	20.1	20.0	RT	3.8	RT	RT	3.8	RT	3.8	3.8
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				157	165	Low Temp				
		Lunch				150	169	low temp				
		Dinner				150	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				123.7	123.7	200ppm				
		Lunch				115.2	120.1	200ppm				
		Dinner				115	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				-4.4	34.3	54.1				
Record temperatures, Freezer and Walk-ins		PM				-4.0	36	5.5				
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								
		123.7		111								


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

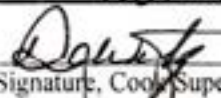
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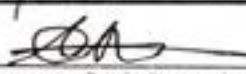
7-22-24

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7-20-24 **SATURDAY** Time: 0400AM Time: 1949PM 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	oat meal	scrm eggs	bk sausg	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	193.3	177.4	169.4	RT	RT	35.6	RT	RT	35.6	35.6	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit
Lunch	Temperatures	165.2	165.1	168.3	38.3	35.8	DT	DT	16.5	RT		39.3
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg
Dinner	Temperatures	175	172	168	38	RT	RT	RT	RT	RT	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				156	170	low temp				
		Lunch				151	159	low temp				
		Dinner				157	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				112	118	200ppm				
		Dinner				112	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				-0.2	35.6	50.1				
Record temperatures, Freezer and Walk-ins		PM				-4	35	50				
DRY		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									
No Hot water		124.2	124.1		124.1							


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7.19.24 **FRIDAY** Time: 0400 AM Time: 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		X								
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit	
Breakfast	Temperatures	<u>RT</u>	<u>1602</u>	<u>RT</u>	<u>1721</u>	<u>RT</u>	<u>36.7</u>	<u>RT</u>	<u>RT</u>	<u>36.7</u>	<u>RT</u>	<u>RT</u>	
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg			
Lunch	Temperatures	<u>1651</u>	<u>1721</u>	<u>1685</u>	<u>DT</u>	<u>170.5</u>	<u>37.5</u>	<u>DT</u>	<u>1690</u>	<u>38.1</u>			
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se	
Dinner	Temperatures	<u>1678</u>	<u>RT</u>	<u>175</u>	<u>188</u>	<u>38</u>	<u>38</u>	<u>38</u>	<u>RT</u>	<u>38</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>155</u>	<u>175</u>	<u>low temp</u>				
						Lunch	<u>155</u>	<u>159</u>	<u>low temp</u>				
						Dinner	<u>155</u>	<u>165</u>	<u>low temp</u>				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200pph					
Final Rinse Temps determined by chemical agent used						Breakfast	<u>119</u>	<u>121</u>	<u>200ppm</u>				
						Lunch	<u>110</u>	<u>112</u>	<u>200ppm</u>				
						Dinner	<u>110</u>	<u>112</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>-5.5</u>	<u>36.7</u>	<u>49.9</u>					
Record temperatures, Freezer and Walk-ins		PM				<u>-6.0</u>	<u>38</u>	<u>39</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>122.7</u>		<u>121</u>									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

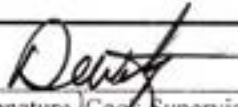
FOOD SERVICE MANAGER

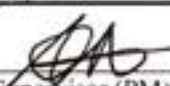
7.22.24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7-18-24 **THURSDAY** Time: 0400 **AM** Time: 2022 **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					Y							
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bread	PB
Breakfast	Temperatures	200.1	157.3	RT	RT	39.6	39.6	RT	RT	36.1	RT	RT
	Menu Items	fidelo	meat sauce	grn beans	corn	salad	dress-ing	marg	roll	tea	cheese	fruit
Lunch	Temperatures	161.0	161.0	159.1	165.1	37.1	DT	37.1	DT	DT	35.1	39.0
	Menu Items	Char broiled	beans	macr salad	cheese	roll	Lett/onion	dress-ing	fruit	drnk	carrot	egg sald
Dinner	Temperatures	169	169	38	38	RT	38	RT	38	RT	176	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	122	low temp				
		Lunch				150	134	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				119.1	120.3	200 ppm				
		Lunch				115.1	125.1	200 ppm				
		Dinner				115	125	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	36.1	39.6				
Record temperatures, Freezer and Walk-ins		PM				-2.7	38	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	PM									
		120.4	111									


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7-22-24



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7.17.24 **Wednesday**

Time: 0400AM Time: 2014PM 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	Black beans spilt in warmer						
All kitchen equipment operational & clean		X			X	Scarfs with dirty trays						
All tools and sharps inventoried			X		X	in hall						
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	197.9	38.5	179.8	RT	RT	38.5	RT	RT	39.9	38.5	RT
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	gm tky
Lunch	Temperatures	160.2	185.2	170.3	38.8	RT	RT	RT	38.8	38.8	RT	190.0
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
Dinner	Temperatures	189	177	175	180	38	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		157		150		low temp				
		Lunch		155		158		low temp				
		Dinner		155		158		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		117.2		118.4		200ppm				
		Lunch		119.3		119		200ppm				
		Dinner		118.7		117.9		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		-1.8		39.9		38.5				
Record temperatures, Freezer and Walk-ins		PM		-4.0		40		39				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature 45-80		AM		PM						
Record temperatures Dry Storage Areas		AM		71		71						
Record temperatures, Dry Storage Areas		PM		71		71						
Hot- Water Temps in sink		AM		PM								
		119.4		111								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7.22.24



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 7-14-24 **Sunday** Time: 0210 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		X							
Kitchen is in good general appearance		X	X		X							
All kitchen equipment operational & clean		X	X		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	cereal	eggs	flour	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	R+	38.9	6	R+	R+	R+	R+	R+	38.9	R+	R+
	Menu Items	ckn salad	pota	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui
Lunch	Temperatures	37.8	168.1	36.1	38.0	171.0	39.0	RT	RT	RT	—	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit	
Dinner	Temperatures	149.2	173.1	181.5	174	167.7	RT	RT	RT	39	RT	
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				151	134	low temp				
		Dinner				153	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				122.9	122.9	200ppm				
		Lunch				110	112	200ppm				
		Dinner				111	113.5	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				-1.3	36.5	38.9				
Record temperatures, Freezer and Walk-ins		PM				-2.2	37.9					
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	70					
Record temperatures, Dry Storage Areas		PM				69	70					
Hot- Water Temps in sink		AM	PM									
		122.9	119.2									

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

7.15.24
 DATE

[Signature]
 Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 7.13.24 **Saturday** **Time:** 840 AM **Time:** 1935 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		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	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly			
Breakfast	Temperatures	200.4	170.2	186.7	178.4	RT	35.8	RT	RT	39.7	35.8	RT			
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett			
Lunch	Temperatures	39.1	165.0	37.0	RT	RT	RT	RT	RT	15.0	37.3	37.0			
	Menu Items	meat balls	mix veg	rice	dress -ing	salad	gravy	ketch	drink	Roll marg	patty	frui t			
Dinner	Temperatures	171	179	139	X	38	169	RT	RT	RT/38	178	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				155	171	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				120	112	200ppm							
		Lunch				125.1	110	200ppm							
		Dinner				125	110	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				-1.4	39.9	35.8							
Record temperatures, Freezer and Walk-ins		PM				-3.2	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		PM											
		124.1		111											

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

7.15.24
DATE

GEO Aurora ICE
3130 N. Oakland St

7/22/2024
7:30:16 AM BCU

Temperature
°F

A-1	71.41
A-2	69.71
A-3	70.00
A-4	71.12
B-1	69.80
B-2	71.71
B-3	69.80
B-4	69.80
C-1	68.71
C-2	69.80
C-3	72.00
C-4	70.00
E-1	69.01
E-2	71.21
D-1	74.11
ISOLATION	69.71
PATIENT ROOM	71.12
INTAKE/RECEIVING	71.41
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]	



Monday, July 22, 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	71.41							
	A-2	69.71				(121)	TANK #1		
	A-3	70.00				(118)	TANK #2		
	A-4	71.12				(67)	CITY		
	B-1	68.80				(79)	RECIRCULATION		
	B-2	71.71							
	B-3	69.80							
	B-4	69.80							
	C-1	68.71							
	C-2	69.80							
	C-3	72.00							
	C-4	70.00							
	D-1	74.11					N/A	N/A	N/A
	D-2	71.					N/A	N/A	N/A
	E-1	69.01					N/A	N/A	N/A
	E-2	71.21							
	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, July ~~29~~²², 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	73.	104.1	11	11
South-B	75.	104.7	11	11
South-C	74	104.8	11	11
South-D	74.	104.3	11	11
South-E	73.	104.2	11	11
South-F	75.	104.5	11	11
South-G	75.	104.7	11	11
South-L	72	104.4	11	11
South-M	71	104.7	11	11
South-N	72	104.1	11	11
South-X	76	104.3	11	11
South-Y	71.	104.1	11	11
South-Z	70.	104.7	11	11
South SMU	70.	107.0	11	11
South SMU Shower 3	70.	107.0	11	N/A
MED ISO- Room 1	74	108.1	N/A	N/A
MED ISO- Room 2	74	108.1	N/A	N/A
MED ISO- Room 3	74	108.1	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