



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 23 August 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="0"/>	<input type="text" value="1647"/>
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 8/21/24, and information was received on 8/21/24. The population counts are current as of 8/21/24.

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
- 1 MHP*

Staffing information is current as of 8/20/24

(*) denotes a change in staffing level from the previous week. MHP increased from zero to one.

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:		8/12/2024	to	8/8/16/2024
North		Annex		
A1	6	A		0
A2	45	B		38
A3	23	C		43
A4	0	D		38
B1	50	E		36
B2	51	F		1
B3	61	G		3
B4	26	L		17
C1	53	M		9
C2	74	N		3
C3	65	X		1
C4	42	Y		17
E1	2	Z		11
E2	0	RHU		0
D1	18			
D2	0	Total		733

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Jordan
4. Russia
5. Venezuela

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 one 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 8/20/24.

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 8/21/24.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8-12-24 **Monday** Time: 0205 AM Time: 1942 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			✓		Y								
Kitchen is in good general appearance			✓		Y								
All kitchen equipment operational & clean			✓		Y								
All tools and sharps inventoried			✓		Y								
All areas secure, lights out, exits locked			X		Y								
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	Tky meat	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	1989	1800	R+	1000	R+	R+	R+	R+	38.1	R+		
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	1751	380	1431	371	R+	-	RT	RT	RT	37.1	1690	
	Menu Items	Chicken sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	175	169	179	188	38	RT	RT	179	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	161	Low Temp				
						Lunch	150	168	Low Temp				
						Dinner	150	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	114.7	114.7	200ppm				
						Lunch	112	120	200ppm				
						Dinner	113	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	-1.5	37.9	62.5				
Record temperatures, Freezer and Walk-ins						PM	-3.4	38	64				
STORAGE		Temperature 45-80				Spice Room	Store Rm	Cooler down 7 AM					
Record temperatures Dry Storage Areas						AM	71	71					
Record temperatures, Dry Storage Areas						PM	71	71					
Hot- Water-Temps in sink		AM	PM										
		114.7	111										

Rodriguez
Signature, Cook Supervisor (AM)

8-12-24

[Signature]
Signature, Cook Supervisor (PM)

8-13-24
DATE

FOOD SERVICE MANAGER

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8-18-24 **Sunday** Time: 0200 AM Time: 2031 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	X										
All tools and sharps inventoried			X										
All areas secure, lights out, exits locked			X										
PRODUCTION SHEET	Menu Items	cereal	scram eggs	Tky meat	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad	
Breakfast	Temperatures	R+	195.3	195.3	R+	R+	R+	R+	R+	36.1	R+	R+	
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit	
Lunch	Temperatures	38.0	39.1	36.1	39.1	170.1	39.0	RT	RT	RT	37.5	38.1	
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit		
Dinner	Temperatures	177	168	138	170	175	RT	RT	RT	38	RT		
I I MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	182	—					
		Lunch				155	165	low 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				121.4	121.4	200ppm					
		Lunch				110.1	115.1	200ppm					
		Dinner				111	115	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				-0.7	36.1	48.3					
Record temperatures, Freezer and Walk-ins		PM				-4.1	36	48.2					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE		Record temperatures Dry Storage Areas				AM	71	71					
Record temperatures, Dry Storage Areas		PM				71	71						
Hot- Water Temps in sink		AM		PM									
		121.4		120									

[Signature]
Aurora Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE: 8-19-24

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8.17.24 **Saturday** Time: 640AM Time: 1851 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										
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	Dist jelly	
Breakfast	Temperatures	196.4	172.3	187.7	168.9	RT	35.2	RT	RT	35.2	35.2	RT	
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett	
Lunch	Temperatures	38.7	172	39.1	RT	RT	RT	RT	N/A	189.7	39.6	38.2	
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	gravy	ketch	drink	Roll marg	patty	frui t	
L	er	Temperatures	178	176	197	RT	33	163	RT	outs	33	129	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	166	low temp							
		Lunch		159.3	170	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		119.1	121.7	200ppm							
		Lunch		121.3	122.3	200ppm							
		Dinner		121	122	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		-1.1	35.2								
Record temperatures, Freezer and Walk-ins		PM		3.0	38	38							
DRY		Temperature 45-80		Spice Room	Store Rm								
STORAGE		Record temperatures Dry Storage Areas		AM		71	71						
Record temperatures, Dry Storage Areas		PM		71	71								
Hot- Water Temps in sink		AM		PM									
		121.4		120									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

8.18.24
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8.16.24 **Friday** Time: 6400 (AM) Time: 1842 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								
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	<u>RT</u>	<u>184.2</u>	<u>169.6</u>	<u>RT</u>	<u>RT</u>	<u>36.1</u>	<u>RT</u>	<u>RT</u>	<u>36.1</u>	<u>RT</u>		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	<u>36.3</u>	<u>182.9</u>	<u>174</u>	<u>36.2</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>35.6</u>	<u>RT</u>		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
L	er	Temperatures	<u>189</u>	<u>190</u>	<u>38</u>	<u>38</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>189</u>	<u>178</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>160</u>		<u>low temp</u>					
		Lunch		<u>156</u>		<u>172</u>		<u>low temp</u>					
		Dinner		<u>156</u>		<u>175</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>120.6</u>		<u>121.4</u>		<u>200ppm</u>					
		Lunch		<u>122.3</u>		<u>120.5</u>		<u>200ppm</u>					
		Dinner		<u>122</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>-2.1</u>		<u>36.1</u>		<u>35.4</u>					
Record temperatures, Freezer and Walk-ins		PM		<u>-4.0</u>		<u>33</u>		<u>38</u>					
DRY		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>122.3</u>		<u>141</u>									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

8.18.24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 8.15.24

Thursday

Time: 0406 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		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	cream rice	bk saus	coff cake	fruit	sugar	milk	coffee	egg	Bran flk	mar g	
Breakfast	Temperatures	176.4	169.3	RT	RT	RT	29	RT	185	137	39	
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl	chee tea	
Lunch	Temperatures	173.4	166.4	168.7	RT	RT	39	39	RT	RT	170.3	
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	bele ry	mu st
L .er	Temperatures	176	169	188	RT	179	RT	RT	176	30	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	160	low temp				
		Lunch				158	172	low temp				
		Dinner				158	172	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	121	200ppm				
		Dinner				121	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				-8.0	39.0	35.8				
Record temperatures, Freezer and Walk-ins		PM				-6.1	39	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								
		120.4		121								

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

8.16.24
DATE

[Signature]
Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8-14-24 **Wednesday** Time: 0720 AM Time: 1849 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			X		/							
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	170.4	155.6	RT	180.3	37.6	RT	RT	37.6	RT		
	Menu Items	BBQ ck	Pinto bean	pota sa	cole slaw	bun	cake	Tea	chees PB	marg	fruit	
Lunch	Temperatures	180.1	178.8	169.6	36.9	RT	RT	RT	RT	36.4	RT	
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	Car rot		
Dinner	Temperatures	179	179	38	RT	RT	38	RT	38	179		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				152	160	low temp				
		Lunch				156	166	low temp				
		Dinner				156	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				123.1	123.1	200ppm				
		Lunch				122.4	120.3	200ppm				
		Dinner				122	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				6.6	37.6	63.7				
Record temperatures, Freezer and Walk-ins		PM				5.1	39	38				
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								
		123.1		121								


 Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER

8-16-24

DATE


 Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 8-13-24 Tuesday Time: 0215 AM Time: 2025 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		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	veget oat meal	gravy	diced pota	bis- cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	186.2	184.2	159.8	RT	RT	35.8	RT	RT	35.8	183.7	184.2	
	Menu Items	taco meat	span rice	beans	sa/sa	lett	shred chees	tort -illa	tea	gm tkey	stew tom		
Lunch	Temperatures	175.3	156.6	173.3	RT	39.4	39.4	RT	RT	176.4	173.4		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB		
Dinner	Temperatures	189.5	195.8	200.2	176.6	RT	RT	40	RT	40	RT		
DISH MACHINE		Temperature			Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast			149	158	Low Temp						
		Lunch			155	180	J						
		Dinner			156	175	Low Temp						
POT and PAN SINK		Temperature			Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast			121.3	121.3	200ppm						
		Lunch			119.4	120.2	200ppm						
		Dinner			119.5	120.5	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		Cooler down AM			-2.3	35.8	63.5						
Record temperatures, Freezer and Walk-ins		Cooler down PM			-0.2	34.5	64.0						
DRY		Temperature 45-80			Spice Room	Store Rm							
STORAGE		Record temperatures Dry Storage Areas			AM	71	71						
Record temperatures, Dry Storage Areas					PM	70	70						
Hot- Water Temps in sink		AM		PM									
		121.3		120.5									

nature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

8-16-24
DATE

Liang
Signature, Cook Supervisor (PM)

GEO Aurora ICE
3130 N. Oakland St

8/19/2024
8:08:58 AM BCU

Temperature
°F

A-1	73.01
A-2	69.80
A-3	71.41
A-4	70.90
B-1	70.51
B-2	72.31
B-3	70.11
B-4	69.80
C-1	69.80
C-2	78.41
C-3	78.61
C-4	71.41
E-1	71.91
E-2	-- 73
D-1	83.22
D-2	78
ISOLATION	69.71
PATIENT ROOM	71.91
INTAKE/RECEIVING	71.91
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, August 19, 2024
North Building
Temperature Log

193 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	73.							
	A-2	69.8							
	A-3	71.4					Tank #1 126° F		
	A-4	70.4					Tank #2 127 F		
	B-1	70.5					City 68° F		
	B-2	72.3					Recirculation 90° F		
	B-3	70.1							
	B-4	69.8							
	C-1	69.8							
	C-2	76.4							
	C-3	76.4							
	C-4	71.4							
	D-1	83.2					N/A	N/A	N/A
	D-2	76					N/A	N/A	N/A
	E-1	71.9					N/A	N/A	N/A
	E-2	73							
	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: Aleksandr Sidorenko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: 08/19/24

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

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

South Building

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

Date: Monday, August 19, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	71	106	106	106
South-B	75	105.9	105.9	105.9
South-C	76	106	106	106
South-D	73	107	107	107
South-E	70	106	106	106
South-F	73°	106	106	106
South-G	70	105.5	105.5	105.5
South-L	70	105.5	105.5	105.5
South-M	69	106	106	106
South-N	71	105.5	105.5	105.5
South-X	70	105.4	105.4	105.4
South-Y	70	106	106	106
South-Z	70	106	106	106
South SMU	71	112	112	112
South SMU Shower 3	71 71 71	112	112	N/A
MED ISO- Room 1	75	109	N/A	N/A
MED ISO- Room 2	75	109	N/A	N/A
MED ISO- Room 3	75	109	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Aleksandr Sidorenko

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer