



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 9 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="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 8/6/24, and information was received on 8/6/24. The population counts are current as of 8/6/24.

**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 8/6/24

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

**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:	7/29/2024	to	8/2/2024
North	Annex		
A1	6	A	0
A2	33	B	8
A3	27	C	7
A4	0	D	0
B1	40	E	0
B2	62	F	5
B3	58	G	2
B4	20	L	18
C1	24	M	13
C2	36	N	2
C3	37	X	2
C4	11	Y	8
E1	1	Z	5
E2	1	RHU	0
D1	21		
D2	0	Total	447

Nationalities:

The following are the most represented nationalities among migrants:

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

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 8/6/24.

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 8/6/24.



Secure Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8/4/24 SUNDAY Time: 0510 AM Time: 1216 PM

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			✓		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					Y							
PRODUCTION SHEET	Menu Items	oat - meal COLD cereal	scrm eggs	gravy	Dic pota	bis- cuit	marg	sugar	coffee	milk	PB	chee se
Breakfast	Temperatures	DT	175.3	-	-	DT	37.3	DT	DT	40.1	DT	37.1
	Menu Items	Tky deli meat	potato salad	cole slaw	lett	mus- tard	onion	dres- sing	bread	fruit	tea	Gm bean
Lunch	Temperatures	37.5	38.1	38.0	36.8	DT	-	DT	DT	-	DT	169.1
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dres- ing	chees e	drink	cake	broc col	Tort illa
Dinner	Temperatures	175	185	180	38	AT	.	38	AT	AT	179	AT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				155	180	-				
and chemical agent used in Final Rinse		Lunch				150	177	Low temp				
		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				112	115	200ppm				
		Lunch				110	112	200ppm				
		Dinner				110	112	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				-6.0	38.3	36.1				
Record temperatures, Freezer and Walk-ins		PM				-5.6	38	36.4				
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								
		112.1		111								

Signature, Cook Supervisor (AM) Reyad 8/4/24  
 Signature, Food Service Manager [Signature]  
 FOOD SERVICE MANAGER  
 DATE 8.6.24.

Signature, Cook Supervisor (PM) [Signature]



Secure Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 8-3-24

SATURDAY

Time: 0400 AM

Time: 1804 (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		r							
Kitchen is in good general appearance			X		r							
All kitchen equipment operational & clean			X	r		① Codev Down						
All tools and sharps inventoried			X		r							
All areas secure, lights out, exits locked			X		r							
PRODUCTION SHEET	Menu Items	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	Tky meat	
Breakfast	Temperatures	RT	175.4	RT	RT	RT	37.8	RT	RT	37.8	187.3	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
Lunch	Temperatures	39.6	195.9	38.3	/	37.1	RT	RT	RT	36.3	37.4	RT
	Menu Items	salis steak	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burger	fruit
Dinner	Temperatures	169.5	171.0	169.1	161.5	RT	38.1	RT	RT	36.3	171.1	37.5
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				135	176	16w temp				
and chemical agent used in Final Rinse		Lunch				156	178	16w temp				
		Dinner				155	180					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	113	200 ppm				
		Lunch				112	114	200 ppm				
		Dinner				115	112	200 ppm				
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		AM				-2.4	37.8	62.3				
Record temperatures, Freezer and Walk-ins		PM				8.8	36.7	63.1				
DRY		Temperature 65-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM		PM								
		114.3		115.0								

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

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

*[Signature]*  
FOOD SERVICE MANAGER

8-6-24  
DATE



Secure Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8-2-24 **FRIDAY** Time: 0900 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									
	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											
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt
Breakfast	Temperatures	199.9	179	105.3	RT	RT	RT	37.4	RT	RT	37.4	RT
	<b>Menu Items</b>	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	gritt-chees	tea	grd turk	frt
Lunch	Temperatures	186.6	187.2	179.3	37.4	RT	RT	RT	RT	RT	187	RT
	<b>Menu Items</b>	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt
Dinner	Temperatures	38.1	105.1	37.3	69.1	RT	RT	RT	RT	RT	37.3	95.1
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		156		178		low temp				
		Lunch		155		180		low temp				
		Dinner		150		180						
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>				
Final Rinse Temps determined by chemical agent used		Breakfast		114		115		200 ppm				
		Lunch		115		114		200 ppm				
		Dinner		112		115		200 ppm				
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>				
Record temperatures, Freezer and Walk-ins		AM		-2.1		37.4		62.4				
Record temperatures, Freezer and Walk-ins		PM		10.3		36.3		62.1				
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>						
Record temperatures Dry Storage Areas		AM		71		71						
Record temperatures, Dry Storage Areas		PM		69		70						
<b>Hot-Water Temps in sink</b>		AM		PM								
		115.3		122.3								

[Signature]  
Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

8.3.24  
DATE



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8-1-24

THURSDAY

Time: 0400 AM Time: 0630 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				4 large carts and 4 small carts full						
All kitchen equipment operational & clean		X				of 500 plus trays						
All tools and sharps inventoried			X			We do NOT have enough trays to serve meal						
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	cream rice	pan cake	Tky meat		syrup	marg	sugar	coffe e	milk	Bran flks	fit
Breakfast	Temperatures	183.4	158	176.4	-	RT	36.1	RT	RT	36.1	RT	RT
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress-ing	tort illa	drin k	tea
Lunch	Temperatures	180.7	180.7	180.7	169.9	179.4	RT	37.0	RT	RT	RT	RT
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	fit Apple
Dinner	Temperatures	155.1	169.1	168.3		105.0	-	RT	RT	38.3	169.1	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	175	low temp				
		Lunch				155	180	low temp				
		Dinner				150	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				114	115	200 ppm				
		Lunch				112	114	200 ppm				
		Dinner				110	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				0.0	36.1	62.6				
Record temperatures, Freezer and Walk-ins		PM				16.3	38.0	62.6				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				68	70					
Hot- Water Temps in sink		AM		PM								
		116.8										

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

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

*[Signature]*  
FOOD SERVICE MANAGER

8.2.24.  
DATE



Secure Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 7-31-24 WEDNESDAY Time: 0200 AM Time: 2014 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			X		Y							
PRODUCTION SHEET	Menu Items	farina	brk meat	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d	—
Breakfast	Temperatures	197.2	165.4	RT	RT	36.5	RT	RT	36.5	183.1	RT	—
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress -ing	<del>corn bread</del>	mar g	tea	gr tk
Lunch	Temperatures	162.4	160.2	176.4	RT	36.5	36.5	RT	RT	36.5	RT	166.5
	Menu Items	Ck sausag	refri beans	grill pota		salsa	tort -illa	peac hes	drink	chee se	fruit	bur ger
Dinner	Temperatures	179	182	173		RT	RT	33	RT	33		179
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				156	176	low temp				
		Dinner				156	176	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	114	200ppm				
		Lunch				113	114	200ppm				
		Dinner				113	114	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				-7.2	36.5	62.2				
Record temperatures, Freezer and Walk-ins		PM				-5	39	61				
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								
		114.8		111								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 7-30-24 TUESDAY Time: 0220 AM Time: PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X			Boot Room was Not Cleaned. Cookie wrappers						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X			And foot bags, Boots unorganized						
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	cereal	fren toast	syrup	bran flks	bkfst meat	marg	sugar	coffe e	milk	PB	fruit
Breakfast	Temperatures	RT	162.9	RT	RT	174.9	41.9	RT	RT	45.9	RT	RT
	Menu Items	Stir-fry	mix veg	rice	dressing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	168.9	105.3/59.2	RT	RT	39.5	RT	39.5	190	RT	RT	179.3
	Menu Items	Tky-Deli mt	Bk beans	Grns	marg	corn bread	drink	brow nie	fruit	MDX	Choc	
Dinner	Temperatures	187.5	81.5/82	88	RT	RT	RT	RT	RT	179.3		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	178	low temp				
		Lunch				155	180	low temp				
		Dinner				153	179	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				106	106	200ppm				
		Lunch				112	115	200ppm				
		Dinner				111	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				-6.3	45.9	61.9				
Record temperatures, Freezer and Walk-ins		PM				-1.1	41.7	100.9				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				71	70					
Hot- Water Temps in sink		AM		PM								
		106.1		110								

*Rodriguez*  
Signature, Cook Supervisor (AM)

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

*J. M. [Signature]*  
FOOD SERVICE MANAGER  
DATE: 8-2-24



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 7-29-24

MONDAY

Time: 0720 AM

Time: 2000 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	7 CARTS in HALL						
All tools and sharps inventoried			X		X	2 ovens left on						
All areas secure, lights out, exits locked			X		X	2 warmers left on						
PRODUCTION SHEET	Menu Items	cereal	<del>scram</del> egg	dice pota	tor- tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd
Breakfast	Temperatures	Rt	Rt	199.2	Rt	Rt	198.6	Rt	Rt	39.5	Rt	Rt
	Menu Items	Ck leg Qtr	gravy	whip pota	peas carrt	Pinto beans	cobb- ler	marg	roll	tea	fruit	PB
Lunch	Temperatures	168.9	165.3	171.5	170.1	169.5	Rt	38.3	Rt	Rt	39.1	Rt
	Menu Items	Fideo	gm beans	meat sauce	goke slaw	salad	dress- ing	garlc bread	fruit	drnk	chee se	
Dinner	Temperatures	189	169	189		33	Rt	Rt	33	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				154	162	Low Temp				
		Lunch				155	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				119.7	119.7	200ppm				
		Lunch				118.1	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		jm AM				-0.2	42.6	60.4				
Record temperatures, Freezer and Walk-ins		PM				-3.3	44	60				
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								
		119.7		111								

*Kodras*  
Signature, Cook Supervisor (AM)

*BA*  
Signature, Cook Supervisor (PM)

*JM Han*  
FOOD SERVICE MANAGER

8.2.2024  
DATE

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

8/5/2024  
7:03:20 AM BCU

**Temperature  
°F**

A-1	73.91
A-2	70.00
A-3	71.60
A-4	70.81
B-1	70.00
B-2	75.01
B-3	69.80
B-4	70.00
C-1	70.00
C-2	70.00
C-3	74.90
C-4	71.60
E-1	71.91
E-2	---
D-1	83.22
ISOLATION	69.71
PATIENT ROOM	72.02
INTAKE/RECEIVING	72.22
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 05, 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	73.91							
	A-2	70.00				Tank #1		(128)	
	A-3	71.60				Tank #2		(130)	
	A-4	70.81				Recirculation		78.5	
	B-1	70.00				City	69.7		
	B-2	75.01							
	B-3	69.80							
	B-4	70.00							
	C-1	70.00							
	C-2	70.00							
	C-3	74.90							
	C-4	71.60							
	D-1	83.22					N/A	N/A	N/A
	D-2	75.2	unoccupied				N/A	N/A	N/A
	E-1	71.91					N/A	N/A	N/A
	E-2	73.6							
	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



# Temperature Log

## South Building

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

**Date: Monday, August 12, 2024**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	73.0	104.1	U	U
South-B	72.0	104.0	U	U
South-C	70.0	104.2	U	U
South-D	75.0	104.1	U	U
South-E	72.0	104.3	U	U
South-F	73.0	104.0	U	U
South-G	72.0	104.5	U	U
South-L	72.0	104.0	U	U
South-M	72	104.1	U	U
South-N	72.0	104.0	U	U
South-X	72.0	104.2	U	U
South-Y	71.0	104.1	U	U
South-Z	71.0	104.2	U	U
South SMU	73	104.2	U	U
South SMU Shower 3	73	104.0	U	N/A
MED ISO- Room 1	72	105.1	N/A	N/A
MED ISO- Room 2	72	105.1	N/A	N/A
MED ISO- Room 3	72	105.1	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:   
 Write Legibly

SIGN: 

Temperature is taken with a Fluke Mod 52 Digital Thermometer