



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 19 April 2024
DAY MONTH YEAR

Requested by: Sean Rocha Constituteunt 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 sent on 4/17/24 and information was received on 4/18/24. The population counts are current as of 4/16/24.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on the medical staffing:

- 1 Health Service Administrator
 - 1 Medical Doctor
 - 1 Assistant Health Service Administrator
 - 2 Physicians Assistant (PA)
 - 2 Dentists
 - 1 Dental Assistant
 - 4 Medical Records Clerks
 - 8 RN's
 - 11 LPN's (*)
 - 2 Psychologists
 - 4 Tele-Psychiatrists
 - 1 X-Ray Tech.
 - 1 Administrative Assistant
- Staffing is current as of 4/16/24.

(*) Denotes a change in staffing from the previous week. There has been one change in staffing: from 10 LPN's to 11 for the time period indicated.

Law Library:

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

Dates:	4/8/2024	to	4/13/2024
North		Annex	
A1	21	A	0
A2	30	B	22
A3	38	C	0
A4	0	D	0
B1	42	E	38
B2	56	F	4
B3	55	G	2
B4	34	L	0
C1	20	M	0
C2	41	N	12
C3	46	X	2
C4	46	Y	11
E1	0	Z	4
E2	0	RHU	0
D1	30		
D2	0	Total	554

Nationalities:

The following are the most represented nationalities among migrants:

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

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 zero new cases among ICE staff and 2 new cases among GEO staff. They reported 4 positive cases among ICE detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 4/16/24.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified by the Aurora Fire Department. These statistics were sent to the office on 4/22/24.

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

Cycle 5 Date: 4-8-24 **MONDAY** Time: 0300 AM Time: 940 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	oat - meal	scrm eggs		Jelly	Tooth	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	187.4	171.2	174.1	RT	RT	39.7	RT	RT	38.1	RT	---
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	bread	tea	
Lunch	Temperatures	198.1	181.1	177.1	39	RT	RT	170.1	RT	RT	RT	
	Menu Items	T Ham Mac	peas	beans	carrots	marg	corn bread	cake	drink	Mac chees	fruit	salad
Dinner	Temperatures	189	186	189	175	38	RT	RT	RT	178	RT	38
3H MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		152		181						
		Lunch		150		123		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		110		115		200ppm				
		Lunch		115		117		200ppm				
		Dinner		115		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		-3.2		37.1		39.7				
Record temperatures, Freezer and Walk-ins		PM		-4.1		38		37				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		60		60						
Record temperatures, Dry Storage Areas		PM		60		60						
Hot-Water Temps in sink		AM		PM								
		115		111								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

4-10-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 4-9-24 **Tuesday** **Time:** 0600 AM **Time:** 1900 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	cereal	pan cake	syrop	T-ham	fruit	marg	sugar	coffe e	milk	PB	
Breakfast	Temperatures	RT	150.3	RT	154.2	RT	37.4	RT	RT	36.3	RT	
	Menu Items	fidelo	meat sauce	Pears	dressing	salad	garl bread	cake	sauce	tea	chee se	brd
Lunch	Temperatures	171.1	171.1	170.1	RT	39	RT	RT	169.1	RT	39	RT
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB
Dinner	Temperatures	174.3	184.3	173	172	38.5	RT	RT	RT	38.5	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		144		123		Low temp				
		Lunch		150		120		Low temp				
		Dinner		153		129		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		115		117		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		-6.0		36.5		37.4				
Record temperatures, Freezer and Walk-ins		PM		-5.3		37.8		37.4				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		60		70						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		121.4		120								

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Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

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FOOD SERVICE MANAGER DATE: 4/10/24

943



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 4.16.24 **Wednesday**

Time: 8:40 AM Time: 19:30 (PM)

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Kitchen is in good general appearance			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
All kitchen equipment operational & clean			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
All tools and sharps inventoried			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
All areas secure, lights out, exits locked			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis-cuit	marg sugar coffe milk fruit chee se	
Breakfast	Temperatures	190.4	160.9	177.2	RT	36.4 RT RT 35.8 RT 36.4	
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean dress-ing corn bread tea dice ck frt	
Lunch	Temperatures	182.1	169.1	173.1	99	180.1 RT RT 39 RT 169.1 RT	
	Menu Items	Ck leg	grat pota	mix veg	roll	beans cake marg Egg salad drnk fruit s	
Dinner	Temperatures	206.6	186.8	181.3	RT	186.5 RT 40 38 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		152		124	lowtemp
		Lunch		150.1		120	lowtemp
		Dinner		152		125	lowtemp
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		115		119	200ppm
		Dinner		118		119	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		35.8	36.4
Record temperatures, Freezer and Walk-ins		PM		-5.8		37.2	39.2
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM		60		70	
Record temperatures, Dry Storage Areas		PM		63		69	
Hot- Water Temps in sink		AM		120.7		121.9	

[Signature]
Signature, Cook Supervisor (AM)

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Almaraz

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Liang
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

4-11-24



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

Date: 4.11.24

THURSDAY

Time: 1100 AM

Time: 1903 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	rice raisin	pan cake	syrup	T-ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	<u>200.1</u>	<u>155.2</u>	<u>RT</u>	<u>160.3</u>	<u>RT</u>	<u>37.0</u>	<u>RT</u>	<u>RT</u>	<u>37.0</u>	<u>RT</u>	<u>RT</u>
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	<u>161.0</u>	<u>160.0</u>	<u>105.1</u>	<u>151.0</u>	<u>RT</u>	<u>RT</u>	<u>37.0</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>37.3</u>
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro ecc	fruit
Dinner	Temperatures	<u>38</u>	<u>38</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</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>153</u>		<u>121</u>		<u>low temp</u>				
		Lunch		<u>153</u>		<u>119</u>		<u>low temp</u>				
		Dinner		<u>153</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>112</u>		<u>120</u>		<u>200ppm</u>				
		Dinner		<u>112</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>-6.2</u>		<u>36.5</u>		<u>37.0</u>				
Record temperatures, Freezer and Walk-ins		PM		<u>-4.1</u>		<u>33</u>		<u>38</u>				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		<u>61</u>		<u>78</u>						
Record temperatures, Dry Storage Areas		PM		<u>61</u>		<u>70</u>						
Hot-Water Temps in sink		AM		PM								
		<u>122.4</u>		<u>120</u>								

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

4-12-24
DATE

[Signature]
Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

Date: 4.12.24

FRIDAY

Time: 0400 AM

Time: 1256 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										
All kitchen equipment operational & clean		X										
All tools and sharps inventoried			X									
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	cereal	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB
Breakfast	Temperatures	RT	190.4	158.3	RT	RT	37.3	RT	RT	36.1	36.1	RT
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit	
Lunch	Temperatures	169.1	165.1	166.1	171.0	RT	37.0	38.1	37.0	RT	46.0	
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	keich-up	bread	drink	egg salad			s
Dinner	Temperatures	38	168	188	38	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				157	121	low temp				
		Lunch				150	128.1	low temp				
		Dinner				153	127.1	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				112	115	200ppm				
		Dinner				117	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				-3.4	36.1	37.3				
Record temperatures, Freezer and Walk-ins		PM				-4.1	38.7	37.1				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	70					
Record temperatures, Dry Storage Areas		PM				60	70					
Hot- Water Temps in sink		AM		PM								
		128.4		111								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

4-15-24
DATE

FOOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 4.13.24 **SATURDAY** Time: 4:40 AM Time: 1:17 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					/							
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	196.8	160.4	160.4	RT	RT	RT	37.6	RT	RT	38.1	RT
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	bread	
Lunch	Temperatures	165.0	181.0	170.1	37.0	39.1	40.1	RT	140.0	RT	RT	
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	bread	jelly	PB
Dinner	Temperatures	177	181	185	179	RT	38	RT	AT	RT	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				160	119	low temp				
		Lunch				155	134	low temp				
		Dinner				155	134	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				115	120	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				-5.1	38.1	37.6				
Record temperatures, Freezer and Walk-ins		PM				-5.0	38	38				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	70					
Record temperatures, Dry Storage Areas		PM				60	70					
Hot- Water Temps in sink		AM		PM								
		120.7		121.2		111						

[Signature]
Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

[Signature]
SERVICE MANAGER

4-15-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 04-14-24 **SUNDAY** Time: 0245 AM Time: 2001 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	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	178.4	172.2	172.2	RT	RT	RT	RT	RT	32.0	20	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	RT
Lunch	Temperatures	161.0	37.1	38.7	39.1	40.1	RT	RT	38.1	37.1	RT	RT
	Menu Items	Red beans	Polis saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	189	169	186	180	38	RT	RT	RT	RT	175	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		159		Low temp				
		Lunch		150		124		low temp				
		Dinner		150		125		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		117.5		115.9		200ppm				
		Lunch		118		114		200ppm				
		Dinner		116		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		-2.7		37.0		37.8				
Record temperatures, Freezer and Walk-ins		PM		-4.1		33		38				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		61		61						
Record temperatures, Dry Storage Areas		PM		61		61						
Hot- Water Temps in sink		AM		PM								
		117.5		111								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

4-15-24

DATE

GEO Aurora ICE
3130 N. Oakland St

4/15/2024
7:19:54 AM BCU

Temperature
°F

A-1	71.12
A-2	72.22
A-3	70.00
A-4	71.41
B-1	71.41
B-2	72.22
B-3	71.41
B-4	72.70
C-1	72.70
C-2	71.71
C-3	70.51
C-4	72.50
E-1	74.21
E-2	73.51
D-1	73.31
ISOLATION	74.92
PATIENT ROOM	73.01
INTAKE/RECEIVING	70.51
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.49
Universal Input[13]	



Monday, April 15, 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	71.12							
	A-2	72.22							
	A-3	70.00							
	A-4	71.41							
	B-1	71.41							
	B-2	72.22							
	B-3	71.41							
	B-4	72.70							
	C-1	72.70							
	C-2	71.71							
	C-3	70.51							
	C-4	72.50							
	D-1	73.31					N/A	N/A	N/A
	D-2	71.30					N/A	N/A	N/A
	E-1	74.21					N/A	N/A	N/A
	E-2	73.51							
	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

TANK #1 122
 TANK #2 119
 City 54
 Recirculation 866

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, April 15, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	70.1	104.1	11	11
South-B	73.1	104.0	11	11
South-C	70.0	104.1	11	11
South-D	71.3	104.2	11	11
South-E	71.7	104.1	11	11
South-F	72.6	106.7	11	11
South-G	70.4	104.4	11	11
South-L	71.1	104.1	11	11
South-M	68.2	104.0	11	11
South-N	72.4	104.2	11	11
South-X	67.1	104.0	11	11
South-Y	71.3	104.1	11	11
South-Z	67.1	104.2	11	11
South SMU	68.9	104.0	11	11
South SMU Shower 3	68.9	104.0	11	N/A
MED ISO- Room 1	71.2	104.6	N/A	N/A
MED ISO- Room 2	71.2	104.6	N/A	N/A
MED ISO- Room 3	71.3	104.6	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

PERRY

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer