



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 11 October 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="1650"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="341"/>

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 10/9/24, and information was received on 10/9/24. The population counts are current as of 10/8/24.

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
- 20 RN's
- 15 LPN's
- 1 Psychologist
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 2 LCSW/MHP

Staffing information is current as of 10/1/24.

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

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:		9/30/2024	to	10/4/2024
North		Annex		
A1	14	A		1
A2	21	B		0
A3	23	C		36
A4	4	D		47
B1	53	E		5
B2	70	F		9
B3	70	G		1
B4	47	L		4
C1	35	M		5
C2	44	N		3
C3	38	X		5
C4	16	Y		7
E1	2	Z		21
E2	1	RHU		0
D1	0			
D2	0	Total		582

Nationalities:

The following are the most represented nationalities among migrants:

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

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 10/8/24.

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 10/14/24.



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 9-30-24

MONDAY

Time: 0200 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	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	170.9	185.7		R+	R+	37.0	R+	R+	37.6	RT	RT
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	brea d	tea	
Lunch	Temperatures	169.1	168.3	171.0	37.0	RT	RT	169.0	39.1	RT	RT	
	Menu Items	Din ck sausage	Ck bites	Black beans	rice	marg	corn bread	Cake a.s.	Diced inions	Dice peppr	Dic tom	drnk
Dinner	Temperatures	169	169	192	189	38	RT	RT	38	38	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				158	145	Low Temp				
		Lunch				152	108	LOW temp				
		Dinner				152	153	Low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				116.7	116.7	200ppm				
		Lunch				110	112	200ppm				
		Dinner				110	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				-4.9	37.6	37.0				
Record temperatures, Freezer and Walk-ins		PM				-4.7	37	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				76	70					
Record temperatures, Dry Storage Areas		PM				76	70					
Hot- Water Temps in sink		AM		PM								
		116.7		111								

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-1-24



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 10-1-24 Tuesday Time: 0300 AM Time: 1840 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	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB
Breakfast	Temperatures	Rt	140.9	Rt	161.6	Rt	35.4	Rt	Rt	34.2	Rt
	Menu Items	fidelo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	cheese
Lunch	Temperatures	160.8	160.8	154	14	34.5	Rt	Rt	160.9	Rt	34.5
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit
Dinner	Temperatures	198.5	202.6	192.6	182.3	40	Rt	Rt	Rt	40	40
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		158		156		Low Temp			
		Lunch		159		157		Low Temp			
		Dinner		159		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		116.3		116.3		200ppm			
		Lunch		117.4		115.2		200ppm			
		Dinner		118.2		118.4		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		-0.9		34.2		35.4			
Record temperatures, Freezer and Walk-ins		PM		-3.8		35.4		35			
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							
		116.3		117.5							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10-2-24
DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 10-2-24 Wednesday Time: 6:20 AM Time: 2:00 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	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se
Breakfast	Temperatures	188.9	167.0	159.9	Rt	36.7	Rt	Rt	34.7	Rt	Rt
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck
Lunch	Temperatures	172	173	169	Rt	194	Rt	Rt	36.7	Rt	173
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit s
Dinner	Temperatures	189	178	179	Rt	185	Rt	36.7	37.3	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		156		161		Low Temp			
		Lunch		158		163		Low Temp			
		Dinner		158		160		Low Temp			
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast		116.7		116.7		200ppm			
		Lunch		113		114		200ppm			
		Dinner		119		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		-5.4		34.0		36.7			
Record temperatures, Freezer and Walk-ins		PM		-5.3		36.0		36.0			
STORAGE		Temperature 45-80		Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM		70		70					
Record temperatures, Dry Storage Areas		PM		76		76					
Hot- Water Temps in sink		AM		PM							
		116.7		111							

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

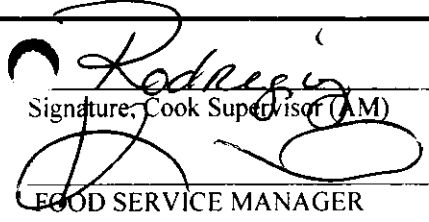
[Signature]
FOOD SERVICE MANAGER

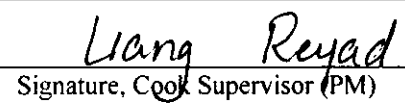
10.3.24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 10-3-24 **THURSDAY** **Time:** 0200 AM **Time:** 830 **(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	rice raisin	pan cake	syrup	T-ham	Bran flks	marg	sugar	coffee	milk	egg	fruit	
Breakfast	Temperatures	<u>198.4</u>	<u>149.1</u>	<u>Rt</u>	<u>161.0</u>	<u>Rt</u>	<u>36.7</u>	<u>Rt</u>	<u>Rt</u>	<u>338</u>	<u>1815</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>195</u>	<u>135</u>	<u>188</u>	<u>195</u>	<u>Rt</u>	<u>Rt</u>	<u>36.7</u>	<u>Rt</u>	<u>Rt</u>	<u>Rt</u>	<u>Rt</u>	
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit	
Dinner	Temperatures	<u>37.3</u>	<u>37.0</u>	<u>38.5</u>	<u>27</u>	<u>27</u>	<u>380</u>	<u>27</u>	<u>127</u>	<u>375</u>	<u>1810</u>	<u>27</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>150</u>	<u>156</u>	<u>Contact</u>				
						Lunch	<u>151</u>	<u>141</u>	<u>Low temp</u>				
						Dinner	<u>150</u>	<u>154</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>116.7</u>	<u>116.7</u>	<u>200ppm</u>				
						Lunch	<u>115.6</u>	<u>115.6</u>	<u>200ppm</u>				
						Dinner	<u>112.1</u>	<u>110.0</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>74.1</u>	<u>338</u>	<u>367</u>				
Record temperatures, Freezer and Walk-ins						PM	<u>-0.2</u>	<u>35.1</u>	<u>36.4</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	<u>70</u>	<u>70</u>					
Record temperatures, Dry Storage Areas						PM	<u>69</u>	<u>69</u>					
Hot-Water Temps in sink		AM	PM										
		<u>116.7</u>	<u>112.0</u>										


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

10-4-24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 10-4-24 **FRIDAY** Time: 0200 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		/								
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	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB	
Breakfast	Temperatures	<u>RT</u>	<u>167.5</u>	<u>195</u>	<u>RT</u>	<u>RT</u>	<u>36.0</u>	<u>RT</u>	<u>RT</u>	<u>36.7</u>	<u>195.4</u>	<u>RT</u>	
	Menu Items	<u>Ok stir fry</u>	<u>rice</u>	<u>corn</u>	<u>peas</u>	<u>bis-cuit</u>	<u>marg</u>	<u>pudd-ing</u>	<u>chees e</u>	<u>tea</u>	<u>fruit</u>		
Lunch	Temperatures	<u>184.6</u>	<u>182.3</u>	<u>178</u>	<u>171.3</u>	<u>RT</u>	<u>RT</u>	<u>36.5</u>	<u>38.5</u>	<u>RT</u>	<u>RT</u>		
	Menu Items	<u>tuna salad</u>	<u>grill pota</u>	<u>Pinto beans</u>	<u>cole slaw</u>	<u>ketch-up</u>	<u>bread</u>	<u>drink</u>	<u>egg salad</u>			<u>s</u>	
Dinner	Temperatures	<u>38</u>	<u>175</u>	<u>188</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>155</u>	<u>157</u>	<u>low Temp</u>					
		Lunch				<u>151</u>	<u>149</u>	<u>low Temp</u>					
		Dinner				<u>157</u>	<u>160</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>115.7</u>	<u>115.7</u>	<u>200ppm</u>					
		Lunch				<u>111.5</u>	<u>119.6</u>	<u>200ppm</u>					
		Dinner				<u>119</u>	<u>116</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>36.7</u>	<u>36.0</u>					
Record temperatures, Freezer and Walk-ins		PM				<u>-4.0</u>	<u>38</u>	<u>38</u>					
STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM				<u>70</u>	<u>70</u>						
Record temperatures, Dry Storage Areas		PM				<u>70</u>	<u>70</u>						
Hot- Water Temps in sink		AM	PM										
		<u>115.7</u>	<u>111</u>										

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 10-5-24 **SATURDAY** Time: 800 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							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
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	196.1	155	155	Rf	Rf	Rf	35.1	Rf	Rf	35.8	Rf
	Menu Items	ckn patty	Pinto beans	gr beans	lett Ric	pota salad	onion	bur Rols	grill chees	tea	brea d	
Lunch	Temperatures	198.9	186.6	154.3	178.6	-	-	Rf	-	Rf	Rf	-
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB
Dinner	Temperatures	178	186	175	177	KT	30	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				152	183	N/A				
		Lunch				153	181	N/A				
		Dinner				155	186	N/A				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				116.7	116.7	200ppm				
		Lunch				118.3	118.3	200ppm				
		Dinner				118	116	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	35.8	35.1				
Record temperatures, Freezer and Walk-ins		PM				-4	36	36				
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									
		116.7	111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 10-6-24 **SUNDAY** Time: 0200 AM Time: 2015 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	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	195.3	194.1	194.1	RT	RT	RT	RT	RT	342	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	
Lunch	Temperatures	169.1	37.1	370	38.1	39.0	RT	RT	35.8	360	DT	
	Menu Items	Red beans	Ck saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	190	179	188	179	38	RT	RT	RT	AT	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				159	167	low Temp				
		Lunch				155	169	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				116.7	116.7	200 ppm				
		Lunch				118.1	117.0	200 ppm				
		Dinner				118	117	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				-2.7	34.2	37.0				
Record temperatures, Freezer and Walk-ins		PM				-4.7	36.2	35.3				
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									
		116.7	121									

Rodriguez
Signature, Cook Supervisor (AM)

DA
Signature, Cook Supervisor (PM)

J.M. Sah
FOOD SERVICE MANAGER

10-7-24
DATE



Temperature Log South Building

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

Date: Monday, October 7, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	75	105	//	//
South-B	73	105	//	//
South-C	69	105	//	//
South-D	72	106	//	//
South-E	70	105	//	//
South-F	72	108	//	//
South-G	70	105	//	//
South-L	70	105	//	//
South-M	71	105	//	//
South-N	71	105	//	//
South-X	69	105	//	//
South-Y	70	104	//	//
South-Z	72	105	//	//
South SMU	70	107	//	//
South SMU Shower 3	73	109	//	N/A
MED ISO- Room 1	73	109	N/A	N/A
MED ISO- Room 2	73	109	N/A	N/A
MED ISO- Room 3	73	109	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Alexander Siberski SIGN: [Signature]
Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer

2180



Monday, Oct. 7, 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	70							
	A-2	70							
	A-3	70							
	A-4	72							
	B-1	70			Tank #1	125°F			
	B-2	70			Tank #2	128°F			
	B-3	71			City	63			
	B-4	70			Recirculation	83			
	C-1	71							
	C-2	72							
	C-3	74							
	C-4	73							
	D-1	71					N/A	N/A	N/A
	D-2	71					N/A	N/A	N/A
	E-1	73					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: Alexandra Siderenko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69	69	69	69	69	69	69	69/103
Water:	103							69/103

Temperature Taken with a Fluke Mod 52 Digital Thermometer