



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 21 April 2023  
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator  
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: 3

## 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: 593

How many people formally counted in this facility identify as the following gender?

Female: 84

Male: 509

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

2

How many people were brought into the facility this week?

Number of people brought into the facility this week:

49

How many people have left the facility this week?

Number of people who left the facility this week:

87

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other \_\_\_\_\_:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

182

Male:

140

Female:

42

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

1

ICE Employees:

0

GEO Employees:

1

New Cases  
this week :

Total to date since  
3/30/2020\*:

915

1584

2

306

### 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 ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

Version 1.4

## SUPPLEMENTAL NOTES:

Request for information was done on April 20, 2023. Electronic files were provided on April 20, 2023.

The population counts are current as of 4/19/23.

### Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

### 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
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 10 RN's
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 4/19/23.

There were no changes in staffing level.

### Law Library:

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

Dates: 04/13/2023-04/19/2023			
North		Annex	
A1	16	A	0
A2	43	B	1
A3	55	C	1
A4	84	D	13
B1	2	E	0
B2	0	F	0
B3	19	G	2
B4	0	L	2
C1	23	M	0
C2	0	N	0
C3	0	X	3
C4	33	Y	1
E1	0	Z	0
E2	0	RHU	0
D1	0		

Temperature Checks:

Logs provided, see attached documents.

Nationalities:

Each month, ICE provides the most represented nationalities of the migrants detained. This is current for the month of April and was provided to the office on 4/12/23.

1. Mexico
2. Colombia
3. Ecuador
4. Honduras
5. Peru

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and one (1) new case among GEO staff. They reported one (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 4/19/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 4/21/23.



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

**Cycle 3**    **Date:** 4-10-23    **Monday**    **Time:** 0400 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													
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	161	149	RT	180	41	RT	RT	RT	40	RT	1	
	<b>Menu Items</b>	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	179.1	40	175.1	40	RT	40	RT	RT	RT	181.0		
	<b>Menu Items</b>	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	170.1	ND	171	180	40	RT	RT	177	RT	RT		
<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		Breakfast		155		180							
and chemical agent used in Final Rinse		Lunch		155		180							
		Dinner		155		185							
<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		110		110		200 ppm					
		Lunch		110		112		200 ppm					
		Dinner		110		112		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		-8.5		39.2		37.6					
Record temperatures, Freezer and Walk-ins		PM		-8.4		39.3		38.6					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature</b>		<b>AM</b>		<b>PM</b>							
Record temperatures Dry Storage Areas		AM		62		64							
Record temperatures, Dry Storage Areas		PM		62		64							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		114.1		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

4/11/23  
DATE



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 4-11-23

Tuesday

Time:

0900 AM

Time: 345 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

Kitchen is in good general appearance

All kitchen equipment operational &amp; clean

All tools and sharps inventoried

All areas secure, lights out, exits locked

## PRODUCTION SHEET

## Menu Items

cereal

gravy

diced  
potabis-  
cuit

fruit

marg

sugar

coffee

milk

eggs

bk  
sau

Breakfast

Temperatures

R.T.

186

191

151

40

40

R.T.

R.T.

40

0

186

Menu Items

taco  
meatspan  
rice

beans

salsa

lett

shred  
cheestort  
-illa

tea

grn  
tkeystew  
tom

Lunch

Temperatures

199

181

190

40

40

R.T.

R.T.

188

159

Menu Items

ckn  
pattywhip  
pota

gravy

pea  
carr

bread

marg

cobbl  
er

drink

fruit

PB

Dil

Temperatures

175

170

168

169

RT

40

40

RT

RT

NO

## DISH MACHINE

NOT WORKING

Temperature

Wash 150+

Rinse 180+

If Needed

Temperature according to manufacturer's specifications

Breakfast

155

180

and chemical agent used in Final Rinse

Lunch

156

185

Dinner

156

185

## POT and PAN SINK

Temperature

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

Final Rinse Temps determined by chemical agent used

Breakfast

110

112

200ppm

Lunch

112

113

200ppm

Dinner

111

112

200ppm

## FREEZER and WALK-IN

Temperature

Freezer 0  
or belowWalk-in  
35-40 FWalk-i  
35-40 F

Record temperatures, Freezer and Walk-ins

AM

-6.9 F

37.6

39.7

Record temperatures, Freezer and Walk-ins

PM

-6.8

37.6

39.2

## DRY

Temperature 45-80

Spice Room

Store Rm

## STORAGE

Record temperatures Dry Storage Areas

AM

68

66

Record temperatures, Dry Storage Areas

PM

68

66

Hot- Water Temps in sink

AM

PM

110

111

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

# FOOD SERVICE: AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Cycle 3 Date: 4-12-23

Wednesday

Time: 8:00 AM Time: 9:35 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					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	<del>P.B</del>			
Breakfast	Temperatures	194	148	RT	189	36	RT	RT	36	✓			
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit		
Lunch	Temperatures	175	200	40	40	RT	RT	RT	RT	40	RT		
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	cartt			
Dinner	Temperatures	200.1	183.1	40	40	RT	RT	RT	40	175.1			
<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		155		171							
		Lunch		156		185							
		Dinner		155		155							
<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		110		110		200ppm					
		Lunch		111		112		200ppm					
		Dinner		110		112		200ppm					
<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		-7.4		36.9		38.1					
Record temperatures, Freezer and Walk-ins		PM		-8.1		37.9		39.9					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		62		64							
Record temperatures, Dry Storage Areas		PM		69		69							
<b>Hot- Water Temps in sink</b>		AM		120.7		122.0							
		PM											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

4/13/22  
DATE





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

**Cycle 3**      Date: 4-13-2023      **Thursday**      Time: 0630 **AM**      Time: 1855 **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			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓			✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g	
Breakfast	Temperatures	193	188	R.T.		R.T.	R.T.	37°	R.T.	N/A	N/A	37°	
	<b>Menu Items</b>	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl crsp	chee	tea	
Lunch	Temperatures	190	178	185	RT	RT	38	38	RT	RT	40	RT	
	<b>Menu Items</b>	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st	
Dinner	Temperatures	189	179	191	RT	188	RT	RT	189	38	38	RT	
<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				162		180		—			
		Lunch				162		183		—			
		Dinner				162		185		—			
<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				116		112		200ppm			
		Lunch				120		120		200ppm			
		Dinner				121		120		200ppm			
<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				-6.0		38.8		36.9			
Record temperatures, Freezer and Walk-ins		PM				-7.0		38.7		38.3			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				71		68					
Record temperatures, Dry Storage Areas		PM				71		68					
<b>Hot- Water Temps in sink</b>		AM		PM									
		122.8		121									

Signature, Cook Supervisor (AM)  
  
**FOOD SERVICE MANAGER**

4/14/23  
 DATE

Signature, Cook Supervisor (PM)





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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 4-14-23

Friday

Time: 6:40 AM

Time: 1:55 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							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	
Breakfast	Temperatures	RT	180	195	155	RT	36	RT	RT	36	RT	
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit	
Lunch	Temperatures	40	178	175	40	RT	RT	RT	RT	40	RT	
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot
Dinner	Temperatures	185	190	140	180	RT	40	RT	RT	RT	177	175
<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		Breakfast		157		187						
and chemical agent used in Final Rinse		Lunch		156		184						
		Dinner		156		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		200ppm				
		Lunch		112		115		200ppm				
		Dinner		115		115		200ppm				
<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		-0.4		37.2		36.5				
Record temperatures, Freezer and Walk-ins		PM		-6.3		37.3		38.7				
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>						
<b>TORAGE</b>		<b>Temperature</b>		<b>AM</b>		<b>PM</b>						
Record temperatures Dry Storage Areas		AM		64		66						
Record temperatures, Dry Storage Areas		PM		64		66						
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>								
		115.2		121								

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 3 Date: 4-15-23

Saturday

Time: 0400 AM Time: 1845 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								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oatmeal Farina	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly	
Breakfast	Temperatures	188	186	190	185	155	36	RT	RT	36	—	RT	
	<b>Menu Items</b>	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett	
Lunch	Temperatures	40	189.1	40	RT	RT	RT	RT	RT	150.1	RT	40	
	<b>Menu Items</b>	meat balls	mix veg	rice	dress -ing	salad	ketch up	marg	drink	roll	patty	frui t	
Dinner	Temperatures	169	170	171	RT	40	RT	40	RT	RT	176	RT	
<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		Breakfast		153		196		—					
and chemical agent used in Final Rinse		Lunch		155		194		—					
		Dinner		155		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		112		112		200ppm					
		Lunch		110		112		200ppm					
		Dinner		111		112		200ppm					
<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		-6.5		38.4		37.2					
Record temperatures, Freezer and Walk-ins		PM		-6.5		38.4		37.2					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
Record temperatures Dry Storage Areas		AM		64		62							
Record temperatures, Dry Storage Areas		PM		64		62							
<b>Hot- Water Temps in sink</b>		AM		112.4		111							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 4-16-23

Sunday

Time: 0400 AM Time: 1830 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							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	scram eggs	T-ham	corn	salsa	tort -illa	sugar	coffee	milk	bran flks	bread
Breakfast	Temperatures	RT	182	169	RT	RT	RT	RT	RT	36	RT	RT
	<b>Menu Items</b>	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit
Lunch	Temperatures	40	40	40	40	1850	40	RT	RT	RT	40	RT
	<b>Menu Items</b>	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	cheese	fruit	
Dinner	Temperatures	179	169	181	190	177	RT	RT	RT	NO	RT	
<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		Breakfast		150		189						
and chemical agent used in Final Rinse		Lunch		156		184						
		Dinner		156		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		114		200ppm				
		Lunch		112		110		200ppm				
		Dinner		112		110		200ppm				
<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		-4.4		37.6		39.6				
Record temperatures, Freezer and Walk-ins		PM		-5.2		37.5		38.3				
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>						
<b>STORAGE</b>		<b>Temperature</b>		<b>AM</b>		<b>PM</b>						
Record temperatures Dry Storage Areas		AM										
Record temperatures, Dry Storage Areas		PM										
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>								
		116.5		121.1								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

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

4/18/2023  
12:29:00 PM BCU

**Temperature**  
**°F**

A-1	74.41
A-2	73.60
A-3	---
A-4	76.30
B-1	76.10
B-2	82.01
B-3	74.61
B-4	75.82
C-1	75.82
C-2	73.31
C-3	74.41
C-4	76.41
E-1	71.41
E-2	71.71
D-1	---
ISOLATION	70.81
PATIENT ROOM	71.21
INTAKE/RECEIVING	72.50
Tank Temp S-12	0.00
Present Value	
BOILER-3	93.17
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	171.89
Universal Input[13]	



## Temperature Log South Building

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

**Date: Monday April 17, 2023**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	—			
	South-B	74.8			
	South-C	75.3	103.4 F		
	South-D	74.0			
	South-E	—			
	South-F	—			
	South-G	74.2 F			
	South-L	72.5 F	104.2 F		
	South-M	74.0 F			
	South-N	74.7 F			
	South-X	73.3 F	102.8 F		
	South-Y	74.2 F			
	South-Z	77.1 F			
	South SMU				
	South SMU Shower 3				N/A
	MED ISO- Room 1	70.6 F		N/A	N/A
	MED ISO- Room 2	71.1 F		N/A	N/A
	MED ISO- Room 3	71.3 F	111.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: SEBERRY GRANGER SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer





# Monday, April 17, 2023 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	74.41							
	A-2	73.60							
	A-3	73.6							
	A-4	76.30							
	B-1	76.10							
	B-2	82.01			City in	52.7			
	B-3	74.61			Recirt	108.2			
	B-4	75.82			TANK 1	118.6			
	C-1	75.82			TANK 2	122.4			
	C-2	73.31							
	C-3	74.41							
	C-4	76.41							
	D-1						N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	71.41					N/A	N/A	N/A
	E-2	71.71							
	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: SEBERRY GRANGER

SIGN: [Signature]

Write Legibly

## Medical Showers Temperature Log

Name: \_\_\_\_\_ Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71.6	71.7	72.0	71.8	71.6	71.8	71.7	104.6
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer