

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	19 DAY	Мау монтн	2023 YEAR						
Requested by:	Alejandra Zeped NAME	da	District Operations Coordinator POSITION						
Transmitted by:	ICE Denver Fiel	Field Office Executive Review Unit							
Were electronic files sen	t? 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  Number of people most re	-	-							
Female: 27 Male: 639	ally counted in the	nis facility	identify as the following gender?						



How many people formally counted in this Number of people that identify as transge		sgender?
How many people were brought into the f	acility this week?	
Number of people brought into the facility	this week: 25	
How many people have left the facility this	s week?	
Number of people who left the facility this	week: 198	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	s: unknown	
Moved to another facility: unknown	]	
Other : unknown	1	
How many people are currently being hou	used in the Annex?	
Number of people who are being housed in	the Annex: 174	
<i>Male:</i> 148		
Female: 26	N. G	Tatal to data since
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	0	915
ICE Detainees:	1	1603
ICE Detainees: ICE Employees:	0	1603
ICE Employees:	0	2
ICE Employees: GEO Employees:	0 2	2
ICE Employees: GEO Employees: DOCUMENTS RECIEVED:	0 2	2
ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes  Daily Foods Production Service Records:	0	2
ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes  Daily Foods Production Service Records:  Yes	0 2 lists:	2
ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓  Temperature Logs:	0	2
ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓  Temperature Logs:  Yes ✓	0	2
ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓  Temperature Logs:	0	2
ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓  Temperature Logs:  Yes ✓  Law and Leisure Library Logs:	0	2

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

Version 1.4

#### **SUPPLEMENTAL NOTES:**

#### Staff Visit:

Kara Powell and Alejandra Zepeda toured the facility on Wednesday, May 17th. ICE Assistant Field Office Director Nichole Black was on the tour.

Staff saw the visitation area, law library, housing pods, annex, processing area, medical wing, and outdoor recreation area.

ICE AFOD informed staff that GEO had ordered more iPad's for the facility as GEO is aware that there is a need for more iPad's. The office also obtained a copy of the package of information that migrants receive upon release.

At the time of the visit, the most represented nationalities of migrants were:

- 1. Mexico
- 2. India
- 3. Colombia
- 4. Honduras
- 5. Venezuela

The population counts are current as of 5/17/23.

#### 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 (\*)
- 7 LPN's (\*\*)
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 5/17/23.

- (\*) denotes a change in staffing level. The number of RN's decreased from 11 to10.
- (\*\*) A change in staffing level, the number of LPN's increased from 6 to 7.

### <u>Law Library:</u>

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

Dates:	05/11/2023-05/17/2023						
North		Annex					
A1	8	A	0				
A2	9	В	7				
A3	48	С	4				
Α4	51	D	16				
B1	0	E	6				
B2	22	F	0				
B3	12	G	0				
B4	0	L	3				
C1	0	M	0				
C2	0	N	3				
C3	0	X	0				
C4	2	Υ					
E1	0	Z	1				
E2	0	RHU	0				
D2	0						

### <u>Temperature Checks</u>:

Logs provided, see attached documents.

### COVID-19 Updates:

Per the facility, there were no new cases among ICE staff and two (2) new cases 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 5/17/23.

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 5/22/23.



Date: 5 -8-23 Shift Check	Monday	T AN		PN		Comments Cycle 2							
Sinte Check	KIISt	No	Yes	No	Yes		ments						
All areas secure, no evid	ence of theft	140	V	110	103								
Workers reported to work			A	Coulde	V								
			5		V.								
fever, cough, shortness		-	5		1								
no skin infection, an		-	2		1/								
Kitchen is in good genera		<del></del>	X	-	1	-					-		
All kitchen equipment or		X	~		7		11.00	س دس	UNA.				
All tools and sharps inve		23/5/13/28/2	X		V /								
All areas secure, lights or			BUNCE, S		1/	0.1			CC	- 11	1 11 1	70	
PRODUCTION SHEET	Menu Items	rice/ raisin	scr eggs	jelly	bis- euit	fruit	marg	sugar	coffee		diet jelly	T -	
Breakfast	Temperatures	191	187	Ru	K	KI	36	PIT	RI	- 36	RT	182	
	Menu Items	Čk Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress ing	- Tea	Bk Ck	diet dre	
Lunch	Temperatures	191.0	1720	155.1	RT	168.1	40	40	PT	21	175.1	ET	
20000	Menu Items	bologna		veg bean	lett	Onion	pickle	bread	mayo mustr	/ fruit	drnk	turk	
Dir "	Temperatures	40	40	191	46	46	40	RT	RT	RT	RT	40	
DIST MACHINE		and a little and		mpera	And and address of the last of		150+	Rinse	180+	If Ne	eded		
Temperature according to manufa	cturer's specifications			Breakfa		155	,	18	3				
and chemical agent used in Final	Rinse			Lunch	1	156		180		To serve and	No comprehensive designation of the contract o		
				Dinne	r		156		185		Sanitizer-200ppm		
POT and PAN SINK			Ter	mpera	ture	Wash 110 F		Rinse 110 F		Sanitiz			
Final Rinse Temps determined by	chemical agent used			Breakfa		113		113		200ppm			
				Lunch		112		113			2000001		
				Dinne		112		1,3			200 ppn		
EDEEZED J WALK		To	mpera	turo		Freeze	r 0	Walk-ir	1	Walk-in	4	- 1,7	
FREEZER and WALK-	-11N	1 6	шрега	lure		or below		35-40 F		35-40 F			
Record temperatures, Free	ezer and Walk-			A	M	_4.	4	38	8	39.2			
ins Record temperatures, Free	ezer and Walk		_	F	M								
ins	ozor and waik-			1		6	) . [	50	3.7	393			
DRY STORAG	AR.	Tempe	rature	45-80		Spice	Room	Store F	Rm	Try.of			
Record temperatures Dry		2 221 100			М	(0(	4	70					
Record temperatures, Dry					M		6	70					
Hot- Water Temps in sin		Δ	M		M								
HOL MARCI TOMPS III SH	120		12	$\overline{}$									

Verify by AM

Signature, Cook Supervisor (PM)

Verify by PM



	OPENING	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				6				27 C	nala	2
Date: 5-9-2023	Tuesday		Ti	me:⊘≤	500	À-	Time:		PM)	13/ C	ycle	
Shift Check	dist	AN	Л	PM	1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		~									
Workers reported to work	, no open sores,		~		7							
fever, cough, shortness	of breath, chills,		V		4							
no skin infection, and			V		*							
Kitchen is in good genera			/		Ý	0.0			$i = \hat{d}$		61 m	
All kitchen equipment op		V			4	,,,,,		34.55	WWW.IA	<u>.                                    </u>	1 2: -	
All tools and sharps inver	ntoried		V		4			u				
All areas secure, lights ou	t. exits locked				~	101	1					
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit		5
		0.7	148	07	38	Ret	RI	3	RT	40	R	R
Breakfast	Temperatures	P-T-		gravy	F-60	green	marg	tea	browni	bake	jelly	PB
	Menu Items	Ck patty	rice	gravy	1011	beans	murg	Lou		ckn		
Lunch	Temperatures	183	[9]	135	Rt	195	40	Rt	RT	130	Rist	121
2 41.	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	drnk	ches	Grn turk
Dir "	Temperatures	171	at	40	175	NO	RT	28	RT	RT	36	169
DISM MACHINE	Temperatures	Temperature			fure	Carlo Company of the		Rinse	180+	If Nee	eded	, 1
Temperature according to manufa	cturer's specifications			Breakfa			51		181°			
and chemical agent used in Final I		Lunch		150		183						
and encimioar agont about 11.5		Dinner		156		185						
DOT I DAN CINIZ			Te	mpera		Wash 110 F		Rinse 110 F		Sanitizer-200ppm		ppm
POT and PAN SINK Final Rinse Temps determined by	chemical agent used			Breakfa		112		113				
Pillar Reiso Tosaps Georgia 43				Luncl		11:3		114		200 ppm		
				Dinne		112		16	115- 6		ODD POL	
		700				Freeze	0	Walk-i	n ,	Walk-in		
FREEZER and WALK-	IN	l le	mpera	ture		or belo		35-40 I		35-40 F		
Record temperatures, Free	ezer and Walk-ins			A	λM	-6		33	4	31.4		
Record temperatures, Free	ezer and Walk-ins			]	PM	-6	. 3	36	)	33.7		
Record temperatures, 110	DRY	Tempe	rature	45-80	0	Spice		Store l	Rm			
STORAGE	DKI	T 4 p 4										
Record temperatures Dry			F	λM	1	08	6	06				
Record temperatures, Dry	PM			61 68								
Hot- Water Temps in sin	nk	A	M	P	M	4		9				
Hot- water remps in si	II.		10	11	l							
////		MI	1//	7			-8	At	>			
Chllen		///////////////////////////////////////	////	_			-/1/					
Sicature, Cook Supervisor	(AM)	Verify 1	by AM	=	-	Sig	gnature,	Cook Su	pervisor (	PM)		

FOOD SERVICE MANAGER

DATE

Verity by PM



Date: Wed, 5-10-2023 Wednesday Cycle 2 Time: ONO O (AM) Time: 1941 **PM** PM Comments AM Shift Checklist No No Yes 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 Тmilk PB coffee sugar fruit marg PRODUCTION SHEET Menu Items oatmeal gravy fried bisham pota 78 RIT 3 RT. RI 171 153 143 RIT 83 156 Temperatures Breakfast grd broc chees PB cake tea lett dressburrito Pinto span Menu Items coli beans rice ing Rt 40 RT RI 191 183 Ri 171 201 199 40 Temperatures Lunch drnk salad dress egg stew onior marg corn cabb Menu Items meat rice sald bread -ing veg stew -age LT 羽又 a 238 RT 199.5 2005 37 38 RT **Temperatures** 906 Dir Rinse180+ If Needed Temperature Wash 150+ DIST MACHINE Temperature according to manufacturer's specifications Breakfast 186 180 and chemical agent used in Final Rinse Lunch 15 Dinner Sanitizer-200ppm Wash 110 F Rinse 110 F Temperature POT and PAN SINK Final Rinse Temps determined by chemical agent used Breakfast 1143 Lunch Dinner Walk-In Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35 - 40 F35-40 F or below AM Record temperatures, Freezer and Walk-ins - 419 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM PM Hot- Water Temps in sink **AM** Signature, Cook Supervisor (PM) Verify by AM Cook Supervisor (AM)

FOOD SERVICE MANAGER



Time: 0400 AM Time: 2000 PM Cycle 2 Date: 5-11-23 Thursday Comments AM PM Shift Checklist Yes No Yes No 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 X All tools and sharps inventoried All areas secure, lights out, exits locked milk PB bra coffee ketch jelly sugar Menu Items bist marg PRODUCTION SHEET scram Pota 1 cuit eggs -toe cerl Tortilla RT 360 360 176 Temperatures Breakfast kettea frui green dress fries ran lett onion Menu Items hambun chup -ing burger bean beans 40 21 QT179.1 27 190.1 1981 40 40 **Temperatures** 168.1 Lunch drk frui tortill cake salsa lett shrd apple pinto Taco Menu Items rice chees sauce beans meat 1-96 BT 40 190 Temperatures Di If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch 80 Dinner Rinse 110 F Sanitizer-200ppm Wash 110 F Temperature **POT and PAN SINK** [12 Final Rinse Temps determined by chemical agent used Breakfast Lunch 112 110 112 200 PRN Dinner 110 Walk-in Freezer 0 Walk-in FREEZER and WALK-IN Temperature 35-40 F 35-40 F or below 39.9 37.9 Record temperatures, Freezer and Walk-ins AM33.4 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE 70 AM Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas PM PM AM Hot-Water Temps in sink 111

S: ure, Cool Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



Date: 5-12-23	Friday		Time	e: 04	00/	M Time: DO PM Cycle 2						
Shift Chec	klist	Al	M	PN	$\Lambda$	Com	nents					
		No	Yes	No	Yes							
All areas secure, no evide		X	100									
Workers reported to worl	k, no open sores,		X		X							
fever, cough, shortness	of breath, chills,		X		X							
no skin infection, an	d no diarrhea		X		V.							
Kitchen is in good genera	al appearance		X		4							
All kitchen equipment op	erational & clean	X			X	Ë		_	-		מו רא	u M
All tools and sharps inver	ntoried		X		4			Dav.		٧, -		
All areas secure, lights ou	it, exits locked				Y	L						
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit	_	_
Breakfast	Temperatures	180	165	RT	176	36	RI	RT	36	RT	_	
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
Lunch	Temperatures		191	200	181	er	240	RT	Rt	139	Rt	
	Menu Items	chili mac	beans				Brow -nie	drink	chees	mac aroni	grd turk	raw veg
Di <sub>r</sub> -	Temperatures	195	199	185	45	RI	BT	BI	370	169	178	Out
DIST MACHINE		Temperature				Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufa	cturer's specifications		H	3reakfa	ast	151		187		-		
and chemical agent used in Final I	Rinse			Luncl	n	155		189		S. Samuel State Control of the Contr		
				Dinne	r	155		195				anno a
POT and PAN SINK			Te	mpera	ture	Wash 110 F Rin		Rinse 1	Rinse 110 F Sa		Sanitizer-200ppm	
Final Rinse Temps determined by	chemical agent used		E	Breakfa	est	115 115		115	5 200 pp			on.
				Luncl	ı	11/2		115		0.00		PM
				Dinne	r	112		113		200	PY	On
FREEZER and WALK-	IN	Tei	mpera	ture		Freezer 0		Walk-ir	1	Walk-in		-in
PREEZER and WALK			преги			or below		35-40 F			35 – 4	40 F
Record temperatures, Free	ezer and Walk-ins			A	M	-6,7		38	5		3;	7.9
Record temperatures, Free	ezer and Walk-ins			I	PM	-6		38			39	
DRY STORAGE		Tempe	rature	45-80				Store F	lm			
Record temperatures Dry Storage Areas				Α	M	62		70				
Record temperatures, Dry	Storage Areas			P	M	6	2	70	2			
		Al	M		M							
Hot- Water Temps in sir			. /	1.0	, 1							
Hot- Water Temps in sir		1 / 22.	4	12								

DATE

NF-6-2-20

FOOD SERVICE MANAGER



Signature, Cook Supervisor (PM)

## FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 5 - 13 - 23	Saturday		Time	:040	_		me 🏏	100P	M/84	5 Cy	cle 2	
Shift Check	list	AM		PM		Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evider		K										
Workers reported to work	, no open sores,		X		X							
fever, cough, shortness	of breath, chills,		X		Y							
no skin infection, and	l no diarrhea		X		4							
Kitchen is in good general			K		X	~ .						
All kitchen equipment ope	erational & clean	X			*					-		
All tools and sharps inven	toried		K		4_							
All areas secure, lights ou					4	7			CC	-10	T	
PRODUCTION SHEET	Menu Items	farina	eggs	-gravy	bk saus	bisc tortill	marg	sugar	coffee	milk	chesi	P.B.
Breakfast	Temperatures	172	178	RT	178	155	38	RT	RT	38	38	Ri
Dicariast	Menu Items	T-ham	slice ches	veg beans	mac	lett	onion	Mayo /must	fruit	bread	tea	-ots
Lunch	Temperatures	40	40	115	40	40	40	RT	红	经厂	KT	121
Lunch	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	diet drs	PB
Dir -	Temperatures	206	176	170	139	RT	40	40	RT	RT	RT	NO
DISM MACHINE	Tomporatus		Te	mpera	ture	Wash	150+	Rinse		If No	eeded	
Temperature according to manufact	cturer's specifications	Breakfast			15	7	18	8	-		-	
and chemical agent used in Final F				Lunc	h	157		180				
				Dinne	er	157		135				
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used			Breakf		115		115		200ppm		
				Lunc	h	115		153	7		1.5	
				Dinne	er			115		200 ppm		m
TO TOTAL DESCRIPTION OF THE PARTY OF THE PAR	YNI	Те	mper	ature		Freezer 0		Walk-i			Walk	
FREEZER and WALK-	117	10	mpere	ituro		or below		35-40 H	7		35 –	40 F
Record temperatures, Free	ezer and Walk-ins				AM	-2.	Ŧ.	381	8		3	7.6
Record temperatures, Free	ezer and Walk-ins				PM	-2.		3-3		*	30	
	DRY	Tempe	eratur	e 45-8	0	Spice	Room	Store I	Rm			
STORAGE	Ctampaga Amaga				AM	62	1	72	3			
Record temperatures Dry	Storage Areas				PM		Lo	7	Ó			
Record temperatures, Dry					PM	64						
Hot-Water Temps in sin	nK	129		1)	7 1							
		10		1.1	4			11				

NF-6-2-20

cook Supervisor (AM)

FOOD SERVICE MANAGER



Date: 5-14. 23	Sunday		Tim	e CHO	0/	м) т	ime:	550	PM	) (	Cycle	2
Shift Check	dist	A	M	Pi	$^{N}$	Com	nents					
		No	Yes	No	Yes							
All areas secure, no evide			X									
Workers reported to work		X	10		<b>1</b>							
fever, cough, shortness	of breath, chills,		X		-							
no skin infection, and	d no diarrhea		X		~							
Kitchen is in good general	appearance		X		~							
All kitchen equipment ope	erational & clean	IX		1		I'm		A				
All tools and sharps inven	toried		X		~	1				•		
All areas secure, lights our	t, exits locked		2		V							NACTOR SEC
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor -tilla	sugar	coffee	milk	fruit	ga meningano
Breakfast	Temperatures	12-1	180	185	BIT	Pit	RI	BT	RI	36	RT	-
	Menu Items	fideo matt sc	green beans	beans	salad		marg	roll	tea	chees	diet dress	fruit
Lunch	Temperatures	182.1	1735	189.1	40	40	40	DT	DT	40	ROD	PT
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	bro cco
Dir	Temperatures	385	390	40	40	37	12-1	2-1	27	35.5	21	157-
DIST MACHINE		J . J		mpera		Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufact	urer's specifications			Breakfa		15	3	18		-		
and chemical agent used in Final Ri	nse	Lunch			155		18	1		_		
		Dinner				10 161		186	1	*	the same of the last of	
POT and PAN SINK		Temperature			-	Wash 110 F		Rinse 1	·	Sanitiz	zer-200p	pm
Final Rinse Temps determined by c	hemical agent used			Breakfa		115		117		200	Oppn	^
				Lunch	_	112		115		200 50M		
				Dinne		110		118		200 Pm		
FREEZER and WALK-I	N	Te	mpera	ture	-	Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 – 40 F		
Record temperatures, Freez	er and Walk-ins			A	M	-8.5		35.	2		79	2
Record temperatures, Freez				P	M	-	6	38	5		35	7
	DRY	Tempe	rature	45-80		Spice R	Loom	Store R	lm	/	,	1
Record temperatures Dry S	torage Areas			A	M	104		69	,	1		
Record temperatures, Dry S				M	69		6	2	1	7		
Hot- Water Temps in sinl		Al	M	PN	VI			1		9	/	
		1260	.3	1 10	0				/			
Sig are, Cook Supervisor (A	M) 2	Nerify b	y AM	_		Sign		COD K ook Supe		M)		

### GEO Aurora ICE 3130 N. Oakland St

## Temperature °F

A-1 A-2 A-3 A-4	73.91 73.01 75.71
B-1 B-2 B-3 B-4	72.50 73.60 74.21 70.31
C-1 C-2 C-3 C-4	75.01 69.71 73.91 70.61
E-1 E-2	68.11 69.71
D-1	
ISOLATION	70.51
PATIENT ROOM	72.02
INTAKE/RECEIVING Tank Temp S-12	73.51 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	167.81



## Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, May 15, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68°78	105.1		
South-B	70.5	107.5		
South-C	71.3	103.1		
South-D	72.3	104.0		
South-E	70.1	104,3		
South-F	730	104.7	_	
South-G	700	105.3		
South-L	72.1	104.7		
South-M	73.1	-	Un occup	
South-N	70.2	104		
South-X	680	106.2		
South-Y	72.3	104.0		
South-Z	74.7	104.2		2:1
South SMU	69.4	104.1	UNGLL	gray
South SMU Shower		·		N/A
MED ISO- Room 1	7)	105.0	N/A	N/A
MED ISO- Room 2	70	105.0	N/A	N/A
MED ISO- Room 3	71.4	105.0	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: A I EN Printy
Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer