

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	23 DAY	June Month	2023 YEAR
Requested by:	Alejandra Zepe	da	District Operations Coordinator Position
Transmitted by:	ICE Denver Fie	ld Office E	xecutive Review Unit
Were electronic files sent  Yes ✓			POSITION
How many people are consumber of people current	,		quarantined due to sickness?  Jue to sickness: 4
FORMAL COUNTS: 2	.8 V. A.		
How many people were Number of people most re	_	-	
How many people forma  Female: 79  Male: 570  Nonbinary: 0  Prefer not to say: 0		his facility	videntify 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	facility this week?	
Number of people brought into the facility	this week: 264	
How many people have left the facility thi		
Number of people who left the facility this	week: 75	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	es: unknown	
Moved to another facility: unknown		
Other: unknown		
How many people are currently being hou	used in the Annex?	
Number of people who are being housed in	n the Annex: 208	
<i>Male:</i> 133		
Female: 75	Navy Casas	Total to date since
CONFIRMED COVID-19 CASES:	New Cases	
CONFIRMED COVID-19 CASES: Individuals Housed in GEO Facility:	this week:	3/30/2020*: 915
	this week :	3/30/2020*:
Individuals Housed in GEO Facility:	this week:	<b>3/30/2020*:</b> 915
Individuals Housed in GEO Facility: ICE Detainees:	this week:  0  0	3/30/2020*: 915 1608
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees:	this week:  0  0  0	3/30/2020*: 915 1608
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees:	this week:  0  0  0  0	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓	this week:  0  0  0  0	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:	this week:	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓	this week:  0  0  0  0  clists:	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  ICE Employees:  GEO Employees:  Documents Recieved:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓  Temperature Logs:	this week:	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓	this week:	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  ICE Employees:  GEO Employees:  DOCUMENTS RECIEVED:  Daily Kitchen Opening and Closing Check  Yes ✓  Daily Foods Production Service Records:  Yes ✓  Temperature Logs:  Yes ✓	this week:	3/30/2020*: 915 1608
Individuals Housed in GEO Facility:  ICE Detainees:  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:	this week:	3/30/2020*: 915 1608

<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:**

Request for information was made on 6/21/23 and it was received on 6/21/23. The population counts are current as of 6/21/23.

#### 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
- 11 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 6/21/23.

No change in staffing level from the previous week.

#### <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:	06/13/202	3-06/21/20	)23
North		Annex	
A1	0	Α	17
A2	0	В	15
A3	0	С	11
A4	0	D	10
B1	31	E	10
B2	28	F	0
B3	8	G	1
B4	9	L	3
C1	13	М	4
C2	0	N	1
C3	14	X	0
C4	0	Υ	2
E1	0	Z	0
E2	0	RHU	0
D1	0	·	

F
<u>Nationalities:</u>
These countries are the most represented among the migrants. Information current a
of 6/21/23.
1. Mexico
2. Ecuador
3. Honduras
4. Venezuela
5. Colombia
Tomporaturo Chocks
Temperature Checks:
Logs provided, see attached documents.
COVID-19 Updates:
Per the facility, there were no new cases among ICE staff or GEO staff. They reported
no new cases among ICE detainees and other GEO detainees. Official COVID-19
statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff
and are current as of 6/21/23.
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 6/22/23.



Verify by PM

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

Cycle 2 Date: 6.17.23 Time: 1845 PM Time: 0400/AM/ Saturday Comments AM 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 & dlean All tools and sharps inventoried All areas secure, lights out, exits locked coffee milk sugar bk 1 bisc /D marg PRODUCTION SHEET farina eggs gravy Menu Items tortill 36 Temperatures 1569 155 36 183 T-ham 166 Breakfast onion Mayo bread tea carr slice veg mac lett Menu Items -ots /must beans salad ches 175.0 127 40 OT 40 RT 40 40 Temperatures 178.1 40 40 Lunch diet PB dress drnk beans roll salad marg Pota veg ckn Menu Items -ing drs leg -toes BT 198 40 40 Temperatures Dinner Rinse180+ If Needed Wash 150+ Temperature DISH MACHINE Breakfast Temperature according to manufacturer's specifications Lunch and chemical agent used in Final Rinse Dinner Rinse 110 F Sanitizer-200ppm Wash 110 F Temperature POT and PAN SINK Final Rinse Temps determined by chemical agen used Breakfast Lunch Dinner Walk-in Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35-40 F or below 35-40 F -8.2 Record temperatures, Freezer and Walk-ins **AM** Record temperatures, Freezer and Walk-ins - 3 PM Store Rm Spice Room Temperature 45-80 DRY **STORAGE** AMRecord temperatures Dry Storage Areas Record temperatures, Dry Storage Areas PM PM AMHot- Water Temps in sink Signature, Cook Supervisor (AM) Signature, Cook Supervisor (PM)

Verify by AM

NF-6-2-20

FOOD SERVICE MANAGER



Date: 6.16.	23 Frida	У		Time	PO:	OX A	M)	Time	<b>:</b>	PM		ycle	e 2
	Checklist		AN		PN	_	Comn	nents					
			No	Yes	No	Yes							
All areas secure, no	evidence of theft			$\checkmark$	7.10	V							
	work, no open sore	es,	-	~		1							
fever, cough, sho	rtness of breath, chill	ls,		V		/						14%	
	on, and no diarrhea	,		V		1							
Kitchen is in good	general appearance			/		$\vee$				_			
	ent operational & cle	ean		<b>V</b>		V	,		COINT	.> 0			
All tools and sharps	All tools and sharps inventoried					V							
	hts out, exits locked		391	V		3/							
PRODUCTION SH		ns c	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatur	res 1	95	156	RT	168	36	RT	RI	36	RI		
Dictinuo:	Menu Iten		nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
Lunch	Temperatur	ies r	75.1	1921	1820	1721	RI	40	RI	RI	80.1	RT	
Durien	Menu Item	ns c	chili nac	beans	squach			Brow -nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatur	es	203	187	181	38	RT	Ri	万	38	188	191	58
DISH MACHINE	- Constitution		Temperature		Wash	150+	Rinse	180+	If Ne	eded			
	manufacturer's specificatio	ns			Breakfa	fast 153		3	18	1	6	<del>}</del>	
and chemical agent used in	Final Rinse	igi			Lunch		156		18	O _	$\subseteq$	)—	
					Dinne	r	15	7	18		_ ¬	2	
POT and PAN SIN	IK III			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	zer-200	ppm
	ined by chemical agent use	d		F	Breakfa	ast	110	7	11	1	20	appr	71
					Luncl	ı	110	9	110	0	200	AGIG (	4
					Dinne	r	11	2	11	2	290	PPPY	n
FREEZER and W	ALK-IN		Te	mpera	ture		Freezer or belov	0	Walk-it 35-40 F			Walk 35 –	
Record temperature	s, Freezer and Walk-	-ins			A	M	-7,4	ł	37.	2_		37.	9
						M	-3.	5	37			79.	2
Record temperatures, Freezer and Walk-ins DRY STORAGE		7	Гетре	rature			Spice I		Store F	Rm		) 1	
	s Dry Storage Areas				A	M	42		71				
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas						M	6		bi	8			
ot- Water Temps in sink		-				_	- 1/-		-				
			Al	M	р	M							

Signature, Cool Supervisor (AM)

FOOD SERVICE MANAGER

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bate DATE

Signature, Cook Supervisor (PM)

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NF-6-2-20



Date: 6 · 5 · 23	Thursda	y	Tim	e:040	O A	T M.	ime: 19	<i>00</i> P	M	Cycle	2	
\$hift Chec	klist	Al	M	PN	Л	Comr	nents					
	s	No	Yes	No	Yes							
All areas secure, no evide	ence of theft		$\vee$									
Workers reported to work	k, no open sores,		V		¥	l:						
fever, cough, shortness	of breath, chills,		V		4							
no skin infection, an	d no diarrhea		V		4							
Kitchen is in good genera	al appearance		V		4							
All kitchen equipment op	erational & clean	X	V		4	Market .	ť					
All tools and sharps inver	ntoried		V		¥				v			
All areas secure, lights or	it, exits locked		V		¥		V					
PRODUCTION SHEET	Menu Items	scram eggs	Pota -toe	bis- cuit	ketch -up	jelly	marg	sugar	coffee	milk	PB	bra n cerl
Breakfast	Temperatures	173	159	155	et	RT	36	RT	12	36	RT	RI
Dicariase	Menu Items	ham- burger	bun	fries	ran bean	green beans	lett	OHIONS	dress -ing	ket- chup	tea	frui t
Lunch	Temperatures	1540	RT	1790	179.1	1804	40	40	DT	127	Pt	40
A DO A SELL TO THE	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t
Di. r	Temperatures	170	179	195	BT	33	3-6	AT	Ø	AT	RT	RT
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If Nee	eded	
Temperature according to manufa	cturer's specifications	Breakfast			ast	157		180		0	63	
and chemical agent used in Final I	Rinse			Luncl	ı	155		160		1		
	manufer ( )			Dinne	r	1.57		185		8		
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200		ppm
Final Rinse Temps determined by	chemical agent used			Breakfa	ast	116		117		20000		
				Luncl	ı	112		115	>	200	DOM	-
				Dinne	r	1/2	2	115	5	200		
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or below		Walk-ir 35-40 F		Walk-in 35-40 F		
Record temperatures, Free	ezer and Walk-ins			A	M	-7.		36		40.8		
Record temperatures, Free				]	PM	-6.	-1	36		08		
STORAGE	DRY	Tempe	rature	45-80	)	Spice 1	Room	Store F				
Record temperatures Dry	Storage Areas			A	M	lel		70				
Record temperatures, Dry			P	M	6	1	70	2				
Hot-Water Temps in sin				P	M							
		120.	4	1/2	.1							
								11				

s ture, Gook Supervisor (AM)

FOOD SERVICE MANAGER

Verify by AM

Signature, Cook Supervisor (PM)

6/16/23 DATE

Verify by PM



Date: 6-14-23	Wednes	day	Tim	e:	1	AM T	ime:	333 (	PM )	Cycl	le 2	
Shift Che	cklist	A	M	P	M	Com	ments					
		No	Yes	No	Yes	S						
All areas secure, no evid			1	O TOTAL	100							
Workers reported to wor	k, no open sores,		V.		-							7
fever, cough, shortness			V									
no skin infection, as			1		L							
Kitchen is in good gener	al appearance		1		V							
All kitchen equipment o	perational & clean		V		1							
All tools and sharps inve	ntoried		V		V							
All areas secure, lights o	ut, exits locked	115 3	1		~							
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bis- cuit	fruit	marg	sugar	coffee	milk	PB	T- ham
Breakfast	Temperatures	191	158	153	151	RI	40	RT	RT	40	er	180
	Menu Items	burrito	Pinto beans	span rice	lett	dress-	chees	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	185	185	180	40	KT	40	RT	RT	et	189	174
	Menu Items	meat stew	rice	cabb -age	onior		corn bread	salad	dress -ing	drnk	egg sald	stew veg
Dinner	Temperatures	1985	184	199	38	40	RI	40	RT	er-	B	1742
DISH MACHINE				mpera		Wash	150+	Rinse		If Ne	eded	11.
Temperature according to manufa	cturer's specifications		E	Breakfa	ist	151		18	1	_		
and chemical agent used in Final l	Rinse			Lunch	1	151		180				
				Dinne	r	159		9	8	-		Coursellaries
POT and PAN SINK			Ter	npera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	er-200	ppm
Final Rinse Temps determined by	chemical agent used		Е	reakfa	st	111		116	5	20	Oppi	0
				Lunch		[]6	2	110	>		200	
				Dinne	r	112		115	5	20	SPP	m
FREEZER and WALK-	IN	Ten	nperat	ture		Freezer or belov		Walk-in 35-40 F			Walk- 35 – 4	
Record temperatures, Free	ezer and Walklins			Δ	M	- Le.	-	35.0	(		40.	
Record temperatures, Free					M	-6.	Ò	370			38.	
STORAGE	DRY	Temper	ature			Spice R		Store R	m	^	<u> </u>	/
Record temperatures Dry	Storage Areas			A	M	61		70	/			1
Record temperatures, Dry				P	M	65	١,	68			/	
Hot- Water Temps in sin		AN	1	PN	1		/		/	)	i	
				11		/					1	
Qu'		118				VI	adk	a				

Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

6 15/23

Verify by PM

FOOD SERVICE MANAGER

DATE



Date: (10 · 13 · 23	Tuesday		Ti	ne:0	The same of the same of	_	Time:	850	PM		ycle	
Shift Check	klist	AN	Л	PN		Comn	nents					
		No	Yes	No	Yes					\$ 1 m		
All areas secure, no evide	ence of theft		/				111					
Workers reported to work	, no open sores,		<b>/</b>		X					and the second s		-
fever, cough, shortness	of breath, chills,		V		4		44-			And a second		
no skin infection, an	d no diarrhea		V		1					1		
Kitchen is in good genera			V,		7	-				383,		
All kitchen equipment op	erational & clean		/		Vo		100	SE -	16			
All tools and sharps inver		/		7		111-					_	
All areas secure, lights ou	it, exits locked		V		7		Ш					т—
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fait	Han	9
Breakfast	Temperatures	RI	15le	et	40	121	RT	40	RI	四	170	
Dicariasi	Menu Items	Ck patty		gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB
Lunch	Temperatures	20	191	165	e_	175	UD.	RJ	RT	177	RI	RT
Lunch	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	dmk	ches	Grn turk
Dinner	Temperatures	162	RT	37	137	RT	RT	3-3	AT	AT	38	DO
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	I Ne	eded	
Temperature according to manufa	cturer's specifications	Breakfast		ast	154	1	180		Q	1		
and chemical agent used in Final I	Rinse			Lunch	1	1.60		16		10	10	b
		Dinner		r	160		180		4			
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse l		Sanitiz		<u> </u>
Final Rinse Temps determined by	chemical agent used		I	Breakfa	Breakfast		115		5	200		n
				Luncl	1	117		117		200	ppl	1_
				Dinne	r	1/15	5	/1	7	120	O PI	am
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or belo		Walk-ii 35-40 I		Walk-in 35-40 F	, ,	
Record temperatures, Free	ezer and Walk-ins			A	M	-5.3		35	1.6	387		
Record temperatures, Free				]	PM	-4		35	2	40.5		
DRY		Tempe	rature	45-80	)	Spice 1	Room	Store I	Rm			
STORAGE	Storage Areas			Δ	M	62		700				
Record temperatures Dry		<u> </u>			M	62	111	72	)			
	ecord temperatures, Dry Storage Areas		M		M	(0)	111					
Hot- Water Temps in sii	Iot- Water Temps in sink		.4	12						2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		
		100					11/	2 01		A CONTRACTOR OF THE PARTY OF TH		

FOOD SERVICE MANAGER

Signature, Cook Supervisor (AM)

Verify by AM

6-14-23

Signature, Cook Supervisor (PM)

Verify by RM

NF-6-2-20



Verify by PM

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

Date: 6.12.2	3 Monday		T	ime:💍	400	AM	) Time	1841	) PM	The Comments of the Comments o	Cycl	e 2
Shift Check		Al		PN			ments					
		No	Yes	No	Yes					***		
All areas secure, no evide	ence of theft		X									
Workers reported to worl			1		N		- Side of the second					
fever, cough, shortness			2		V							
no skin infection, and			X		10		H					
Kitchen is in good genera			X		10					and the same		
		V	~		70	* /				fill		
All kitchen equipment op		/~	X		1				18			
All tools and sharps inver		Currente S	102830		4		1. 1					
All areas secure, lights or		rice/	cor	jelly	bis-	fruit	marg	sugar	coffee	milk	diet	T -
PRODUCTION SHEET	Menu Items	raisin	scr eggs	jeny	cuit	nan	- Aller and a second	Jugui	COTTCC		jelly	ham
Breakfast	Temperatures	198	165	PCI	155	RT	36	RT	RT	36	out	Ø
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress - ing	Tea	Bk Ck	diet dre
Lunch	Temperatures	181.0	1760	1751	27	1840	иф	40	40	PT	200 1	4
C	Menu Items	bologna	potat salad	veg bean	lett	Onion	piekle Notion	bread	mayo / mustrd	fruit Pune April	drnk	turkey NOG E
Dinner	Temperatures	Source	38	139	38	38		RT	RT	38	RT	
DISH MACHINE	10111			mpera			h 150+	Rinse	180+	IfN	eeded	
Temperature according to manufa	acturer's specifications			Breakfa		15		17	7	6	Y	
and chemical agent used in Final		Lunch					6	1.7	7	0	5	
	The state of the s	Dir				156		12	0	1	8	
POT and PAN SINK	AFA A LE CALLE		Te	mpera		Wash	110 F	Rinse 1		Sanit	izer-200	ppm
Final Rinse Temps determined by	chemical agent used			Breakfa		110		117		100	0600	
T mar Kinse Temps determined by	onomicon agoni agon			Lunch			10	1/2	2	10/		m
				Dinne		1	10	111	7	7	PF	08.0
					7	- 1		Walk-ii	1	Walk#in	OPP	, ,
FREEZER and WALK-		Te	mpera			Freeze or belo		35-40 F		5-40 F		
Record temperatures, Fre ins	ezer and Walk-	() 		Α	M	-0,	9	36,	3 3	39,2		
Record temperatures, Fre	ezer and Walk-			I	PM	L.		37.	9 1	08		
DRY STORAG	<u>।</u>	Tempe	rature	45-80	)		Room	Store F				
Record temperatures Dry Storage Areas		Tempe	1 acus c		M	71	3	71				
Record temperatures, Dry				M	-	0	91					
	Λ	M		M	-/		-					
Hot-Water Temps in sin	1024	0 ,		12		1						
hist		611	1/		,1		X	26		· Constitution of the cons		
Signature, Cook Supervisor	(AM)	Verify	by AM  3.2:	3			signature,	Cook Su	ipervisor	(PM)		211

DATE

FOOD SERVICE MANAGER

NF-6-2-20



Signature, Cook Supervisor (PM)

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

Cycle 1	Date: (9	-11-2	12 42 42 42 42 42 42 42 42 42 42 42 42 42	SUNI	DAY		Time:	Ola	M	Time	: 1930	PM		
	hift Check			AN	1	PN	1	Comr	nents					
			4	No	Yes	No	Yes							
All areas secur	no evider	ce of theft			٧.		(January)							
Workers report					X		4							
fever, cough.	shortness o	f breath, c	ills.		X		*							
no skin ir	fection, and	no diarrhe	a		X		4							90 -
Kitchen is in go				X			4	11	24-1					=
All kitchen equ	inment one	rational &	lean	X			4	4				~~-		
All tools and s	arns invent	oried			X		4	n -	-	_				
All areas secur	e lights out	exits lock	ed				7	′	•			8		
PRODUCTIO	SHEET	Menu I	ems	oat/	-sermi	gravy	Dic	bis-	marg	sugar	coffee	milk	PB	chee
1110200				preal	eggs	rolly	pota	cuit						30
				Cercal		July	7045	155	31	RI	PIT	310	RT	0
Breakfast		Tempera		T- Ham	36 potato	cole	lett	mus	onion	dres-	bread	fruit	tea	grn
		Menu I	ems	ı- naın	salad	slaw	iott	tard	Omon	sing	01000			bean
			18 4	.10	MAG		40	21	40	DT.	DT	OT	DT	1790
Lunch		Tempera		NO Burrito	1800 refri	40 span	lett	salsa	dress	chees	drink	cake	broc	Tort
		Menu I	ems	Buillio	beans	1 7	1011	Juibu	-ing	e			col	illa
		TD		110	1al	196	22	BT	RT	37	BT	RT	170	RT
Dir r		Tempera	ures	169		-	ture	-	150+	Rinse	180+	If Ne		
DI MACH	INE	turer's enecifie	etions	Temperature Breakfast		160		178		0	3			
Temperature accord			anons			Lunc		110		191	7	0	1	
and chemical agent	used in rinai K	inse				Dinne		160		135		10		-
	~~~				To	mpera		Wash		Rinse !		Saniti	zer-200	)ppm
POT and PA	SINK	1200	Jan 1			Breakf		110		117		2000		)M
Final Rinse Temps	determined by (	enemical agent	useu			Lunc		11/	7	110	)	-	0 0	
	1110				_	Dinne		110	0	11	7	20	1 1	
	Market State	4.					-1	Fuenz		Walk-i	n T	N.V	Walk	
FREEZER an	d WALK-	IN	4	Te	mpera	ature		Freeze or bel		35-40			35 -	
		1						0.00			2		-	77
Record temper	atures Free	zer and W	lk-ins			1	AM	-3	7	36	. )		13.	13
Record temper	atures Free	zer and W	lk-ins				PM	-4	.6	33	. 2		32	8.1
Record temper	atures, rice	DRY		Tempo	eratur	e 45-8	0	Spice	Room	Store	Rm		1	
STORAGE				1				,						
	Record temperatures Dry Storage Areas		AM			6	)	60	1		-			
Record temper	Record temperatures, Dry Storage Areas						PM	6	7	69				
Hot Water	Hot- Water Temps in sink			A	M	I	PM							
Hot- water	curbs in sir	1//		121	3	17	li						1	
//_	-/	//		1,/	-	j			1	51				

POOD SERVICE MANAGER

NF-6-2-20

Supervisor (AM)

6-23. DATE



#### Secure Services™

### Monday, June 19, 2023 North Building Temperature Log

Shower

Shower

Shower

195 Aurora Detention Center

Shower

Shower

3130 Oakland St.

Aurora, CO 80010

Shower

Shower

Date	Unit	Dayroom	#1	#2	#3	#4	#5	#6	#7
	A-1	71,91						~	
	A-2	12.70							
	A-3	75.10		T	1, #	1/1/	1.5./	/	
	A-4	75.20		1/-	MM	1 (1		/	
	B-1	75,20			10 1	± ) /	121	$\langle - \rangle$	
	B-2	75.37		/(	MIL.	1	101.	0/	
	В-3	75.31				1	20	-	
	B-4	76.40		-6	1-3	16	2.6		
	C-1	74.1)			1/			1	
	C-2	70.11		19	0 1 1	000	trous	1107	-4
	C-3	72.31			2011	COTA	- )	$\overline{}$	
	C-4	69,80		` _					
	D-1	74.00					N/A	N/A	N/A
	<b>D-2</b>	73.30					N/A	N/A	N/A
	E-1	75.20					N/A	N/A	N/A
	E-2	13.12							
	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:	Pany				SIGN:	911			
Write Legibly									
Medical Show	ers Temper	rature Log	N				Date:		
			Name:						
ROOM	542	540	538	536	534	523	522	Tub I	Room
Air:									
Water:									
Temperature ?	Taken with	a Fluke Moo	d 52 Digital	Thermom	eter				



## Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, June 19, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72.0	104	((	N
South-B	74.1	104.3	111	41
South-C	71.0	104.2	1(	4
South-D	72.8	104.7	11	4
South-E	735	(of. 1	ll.	11
South-F	71,5	64.4	1,	4
South-G	68.1	107.1	4-	4
South-L	73.7	1541	El	1/
South-M	74.7	104.	11	e 1
South-N	74.0	106.1	И	И
South-X	76.0	1034	11	,1
South-Y	74.2	104.1	11	M
South-Z	68,0	106.3	11	1.1
South SMU	73.5	104.3	1/	CH
South SMU Shower	7/,5	1043	1/	N/A
MED ISO- Room 1	71,2	107	N/A	N/A
MED ISO- Room 2	71, 2	(37	N/A	N/A
MED ISO- Room 3	71,2	107	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer