



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 30 June 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:

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

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

SUPPLEMENTAL NOTES:

Request for information was made on 6/30/23 and it was received on 6/30/23.
The population counts are current as of 6/28/23.

Staff Visit:

Terrell Horton conducted an oversight tour on 6/28/23. ICE Officer Jerimee Joyner was on the tour.

Terrell saw the visitation area, medical wing, processing area, annex and housing pods. While on the tour, Terrell was approached by a migrant who said there is a use of excessive force. She was encouraged to reach out to our office so we could look into the manner further.

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 6/28/23.

(*) denotes a change in staffing level from the previous week. The number of RN's dropped from 11 to 10.

Nationalities:

These countries are the most represented among the migrants. Information current as of 6/21/23.

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

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

Law Library:

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

Dates:		06/25/2023-06/30/2023	
North		Annex	
A1	0	A	0
A2	0	B	9
A3	0	C	0
A4	0	D	15
B1	37	E	13
B2	41	F	0
B3	21	G	0
B4	8	L	5
C1	0	M	5
C2	11	N	1
C3	34	X	0
C4	20	Y	0
E1	1	Z	0
E2	0	RHU	0
D1	7		

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 6/28/23.

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 6/30/23.



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6.18.23

Sunday

Time: 0400 AM

Time: 1246 PM

Cycle 2

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		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							
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit	
Breakfast	Temperatures	RT	107	180	RT	RT	RT	RT	RT	30	RT	
	Menu Items	ideo matt sc	green beans	beans	salad	dressi ng	marg	roll	tea	chees	diet dress	fruit
Lunch	Temperatures	199.0	170	175.1	40	40	40	RT	RT	0	0	0
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	bro cco
Din	Temperatures	38	38	33	38	38	RT	RT	RT	NO	RT	175
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		111		0				
		Lunch		153		113		0				
		Dinner		155		115		0				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		116		117		200ppm				
		Lunch		115		117		500 ppm				
		Dinner		110		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		-2.2		38.8		39.6				
Record temperatures, Freezer and Walk-ins		PM		-4.1		38.7		34.3				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		68		70						
Record temperatures, Dry Storage Areas		PM		60		70						
Hot- Water Temps in sink		AM		PM								
		125.3		121								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Verify by AM

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

6/20/23
DATE

Verify by PM



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 6.19.23 **Monday** Time: 0400 AM Time: 1930 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	cinn	pan	syrup	T-	marg	diet	sugar	coffee	milk	fruit	
		oatmeal	cakes		ham		syrup					
Breakfast	Temperatures	190	160	RT	170	36	RT	RT	RT	36	RT	
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	179.1	175.1	190.1	40	40	NO	RT	RT	RT	Ø	180.
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	
Dinr	Temperatures	69	70	175	185	40	RT	RT	177	RT	RT	

DISINFECTANT MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast	152	180	Ø
	Lunch	150	180	Ø
	Dinner	156	185	Ø

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	Breakfast	116	117	200ppm
	Lunch	112	115	200ppm
	Dinner	112	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	-2.9
Record temperatures, Freezer and Walk-ins	PM	-4.3	38	39

STORAGE	Temperature 45-80	Spice Room	Store Rm
		Record temperatures Dry Storage Areas	AM
Record temperatures, Dry Storage Areas	PM	68	70

Hot- Water Temps in sink	AM	PM
	124.4	121

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

6/20/23
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 6-20-23 **Tuesday** **Time:** 0305 AM **Time:** 0335 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			✓										
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	RT	161	183	153	RT	40	RT	RT	40	RT	181	
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom		
Lunch	Temperatures	199	189	188	RT	40	40	RT	RT	181	175		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB MCC ON		
Dinner	Temperatures	170	169	160	175	RT	40	38	RT	RT	Dinner		
DIS. MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Low temp		Breakfast		156	110	---					
		Low temp		Lunch		158	113	---					
				Dinner		158	180	---					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used				Breakfast		106	116.2	200ppm					
				Lunch		112	111	200ppm					
				Dinner		112	111	200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-i 35-40 F					
Record temperatures, Freezer and Walk-ins						AM	-4.2	36.5	37.9				
Record temperatures, Freezer and Walk-ins						PM	-5.1	38	38				
STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	62	70					
Record temperatures, Dry Storage Areas						PM	62	70					
Hot- Water Temps in sink		AM		PM									
		116.9		111									

Sig _____
Cook Supervisor (AM)

Sig _____
Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

6/21/23



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 6-21-23

Wednesday

Time: 0300 AM

Time: 1740 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			✓		✓							
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	191	147°	RT	187	40	RT	RT	40	RT		
	Menu Items	BBQ ck	pinto bean	pota	cole slaw	bun	cake	Tea	chees	marg	fruit	103
Lunch	Temperatures	159	185	174	40	RT	RT	RT	40	40	RT	202
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	cartt		
Dinner	Temperatures	188	174	38	RT	RT	RT	RT	177	RT		
DISH MACHINE		Temperature			Wash 150+	Rinse 80+ -		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse:		46	46	46	Breakfast	156	121	0				
		46	46	46	Lunch	156	123	0				
		46	46	46	Dinner	155	157	0				
POT and PAN SINK		Temperature			Wash 110 F	Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temp determined by chemical agent used:					Breakfast	118	110	200 ppm				
					Lunch	127	127	200 ppm				
					Dinner	118	115	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	-1.5	35.8	39.9				
Record temperatures, Freezer and Walk-ins					PM	-6.8	35.1	37.9				
DRY STORAGE		Temperature 45-80			Spice Room	Store Rm						
Record temperatures Dry Storage Areas					AM	62	70					
Record temperatures, Dry Storage Areas					PM	68	68					
Hot- Water Temps in sink		AM		PM								
		127		127								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

6/22/23



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 6-27-23

Thursday

Time: 0300 AM Time: 1830 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			✓		✓							
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake	fruit	sugar	milk	coffee	egg	Bran flk Corn	mar g	
Breakfast	Temperatures	186	161	RT	0	RT	RT	36	RT	36	RT	36
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl crsp	chee	tea
Lunch	Temperatures	190.1	175.0	180.1	RT	40	40	40	RT	RT	40	RT
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st
Dir	Temperatures	173.4	173.6	188.6	RT	176.6	RT	RT	173.4	38	38	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155		110		Low temp				
		Lunch		155		110		Low temp				
		Dinner		155		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		112		113		200 ppm				
		Lunch		110		112		200 ppm				
		Dinner		110		112		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		-6.9		37.4		38.5				
Record temperatures, Freezer and Walk-ins		PM		-1.0		36.1		31.9				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		62		70						
Record temperatures, Dry Storage Areas		PM		62		70						
Hot- Water Temps in sink		AM		PM								
		114.3		111								

Signature: [Signature]
Title: Line Cook Supervisor (AM)

Signature: [Signature]
Title: Cook Supervisor (PM)

6/23/23
DATE

FOOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 6-23-23 **Friday** Time: 0300 AM Time: 830 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		✓		✓	

PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	
		Breakfast	Temperatures	RT	192	163	155	RT	40	RT	RT	40
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit	
Lunch	Temperatures	40	140	175	40	RT	RT	RT	RT	40	RT	
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee e	grd tkey	cart ot
Dinner	Temperatures	192	199	40	40	RT	40	RT	RT	RT	179	179

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
	Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast	155	99
	Lunch	155	Low temp	Low temp
	Dinner	155	Low temp	Low temp

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
	Final Rinse Temps determined by chemical agent used	Breakfast	112	110
	Lunch	112	102	200ppm
	Dinner	112	110	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	-1.8	37.8
Record temperatures, Freezer and Walk-ins	PM	-3.7	38.6	39.2

STORAGE	Temperature 45-80	Spice Room	Store Rm
	Record temperatures Dry Storage Areas	AM	62
Record temperatures, Dry Storage Areas	PM	62	71

Hot- Water Temps in sink	AM	PM
		137

Signature, Cook Supervisor (AM) _____ Signature, Cook Supervisor (PM) _____

FOOD SERVICE MANAGER _____ DATE 6-26-23



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 6-24-23 **Saturday** **Time:** 0300 AM **Time:** 1230 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			✓									
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly
Breakfast	Temperatures	181	36	196	170	155	40	RT	RT	40	40	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	mustard	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	40	195.1	40	RT	RT	RT	RT	RT	40.1	40	40
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	fruit
Dinner	Temperatures	169	170	175	RT	40	RT	40	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		52		125		low temp				
		Lunch		50		low temp		low temp				
		Dinner		50		low temp						
POT and PAN SINK		Temperature		Wash	110 F	Rinse	110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		112		111		200 ppm				
		Lunch		110		112		200 ppm				
		Dinner		110		112		200 ppm				
FREEZER and WALK-IN		Temperature		Freezer	or below	Walk-in	35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-4.2		35.6		38.7				
Record temperatures, Freezer and Walk-ins		PM		-8.3		36.4		38.6				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		62		70						
Record temperatures, Dry Storage Areas		PM		62		70						
Hot-Water Temps in sink		AM	PM									
		123	124									

Signature: [Signature]
Cook Supervisor (AM)
J. M. Khan
FOOD SERVICE MANAGER

6-26-23
DATE

Signature: [Signature]
Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 6.25.23 **Sunday** Time: 0400AM Time: 1230 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					/							
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	corn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	RT	180	180	RT	RT	RT	RT	RT	36	RT	RT
	Menu Items	chkn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui
Lunch	Temperatures	40	40	40	40	177	40	RT	RT	RT	40	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee	fruit	
Dinner	Temperatures	177	169	180	189	175	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		157	126	low temp						
		Lunch		155	157	low temp						
		Dinner		155	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		117	118	200 ppm						
		Lunch		112	115	200 ppm						
		Dinner		112	115	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		-0.0	38.5	40.3						
Record temperatures, Freezer and Walk-ins		PM		-1.0	33	39						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		68	70							
Record temperatures, Dry Storage Areas		PM		68	70							
Hot- Water Temps in sink		AM		PM								
		127.6		121								

Signature: [Handwritten Signature]
Cook Supervisor (AM)
FOOD SERVICE MANAGER

6.26.23.
DATE

Signature: [Handwritten Signature]
Cook Supervisor (PM)



Secure Services™

Temperature Log South Building

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

Date: Monday, June 26, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	70.1	105.1	u	11
South-B	65.7	104	u	u
South-C	66.7	104.4	u	u
South-D	70.4	106.7	u	11
South-E	70.1	107.1	u	11
South-F	66.1	105.3	u	27
South-G	69.4	109	u	u
South-L	73.3	105.1	u	u
South-M	73.9	104.2	u	u
South-N	77.	104.	u	u
South-X	68.5	104.9	u	u
South-Y	69.1	104	u	u
South-Z	66	105.3	u	u
South SMU	74.2	109	u	u
South SMU Shower 3	76.3	109	u	N/A
MED ISO- Room 1	69.0	109	N/A	N/A
MED ISO- Room 2	69.0	109	N/A	N/A
MED ISO- Room 3	69.0	109	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, June 26, 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	74.6							
	A-2	74.4							
	A-3	75.0							
	A-4	75.8							
	B-1	75.2				CITY IN 65.3			
	B-2	70.6				TANK #1 127.0			
	B-3	69.7				TANK #2 127.6			
	B-4	74.9				RECIRC. 106.5			
	C-1	74.9							
	C-2	69.8							
	C-3	72.5							
	C-4	70.1							
	D-1	73.8					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	78.6					N/A	N/A	N/A
	E-2	75.0							
	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: _____

SIGN: _____

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

	UNB	UNE	UNC					
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71.6	71.5	71.5	71.7	71.2	78.0	74.8	71.6
Water:	104.7		104.6		104.8			104.9

Temperature Taken with a Fluke Mod 52 Digital Thermometer