



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 25 August 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: 0

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: 830

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

Female: 84

Male: 746

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:

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:

ICE Detainees:

ICE Employees:

GEO Employees:

New Cases
this week :

Total to date since
3/30/2020*:

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 made on 8/25/23 and it was received on 8/25/23.
The population counts are current as of 8/23/23.

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

Staffing information is current as of 8/23/23.

No changes in staffing level from previous week.

Kitchen Documents:

Opening/Closing checklists and Menus were 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:		08/17/2023-08/22/2023	
North		Annex	
A1	0	A	0
A2	16	B	1
A3	0	C	0
A4	4	D	3
B1	3	E	8
B2	34	F	0
B3	17	G	0
B4	26	L	0
C1	3	M	10
C2	14	N	3
C3	11	X	8
C4	7	Y	2
E1	4	Z	18
E2	4	RHU	0
D1	9		

Nationalities:

These countries are the most represented among the migrants. Information current as of 8/23/23.

1. Mexico
2. Guatemala
3. Ecuador
4. India
5. Venezuela

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among GEO and ICE 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 8/23/23.

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 8/28/23.



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8-21-23

Monday

Time: 8:00 AM Time: PM 2:00

Cycle 2

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	rice/raisin	scr eggs	jelly	bis- cut roll	fruit	marg	sugar	coffee	milk	diet jelly	P.B.
Breakfast	Temperatures	198	169	RT	RT	RT	36	RT	RT	36	RT	RT
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress - ing	Tea	Bk Ck	diet dre
Lunch	Temperatures	190	159	160	LT	190	140	40	RT	RT	155	RT
	Menu Items	Charbri patty	potat salad	Gr bean	Lett/ onion	chez	pickle	bun	mayo / mustrd	fruit	drnk	Char broil
Dinner	Temperatures	179.5	38.5	189.5	38.5	38.5	-	RT	RT	RT	17	179.5
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		152		170		low temp				
and chemical agent used in Final Rinse		Lunch		155		171		low temp				
		Dinner		153		175		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		115		116		200ppm				
		Lunch		117		115		200ppm				
		Dinner		118		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		-4.1		37.4		40.2				
Record temperatures, Freezer and Walk-ins		PM		-4.4		38.3		38.8				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		70		70						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		120		121								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Verify by AM

8-22-23
DATE

[Signature]
Signature, Cook Supervisor (PM)

Atwell
Verify by PM

FOOD SERVICE MANAGER

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8-20-23 SUNDAY Time: 0400 AM Time: 1913 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					/							
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se
Breakfast	Temperatures	195	172	192	189	RT	36	RT	RT	36	RT	36
	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	grn bean
Lunch	Temperatures	40	40	40	40	RT	40	RT	RT	RT	RT	162
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa
Dinner	Temperatures	179	194	174	38	RT	RT	38	RT	RT	178	RT
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				153		172		Low Temp		
and chemical agent used in Final Rinse		Lunch				155		174		Low Temp		
		Dinner				157		175		Low Temp		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				118		119		200ppm		
		Lunch				118		119		200ppm		
		Dinner				110		119		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				-4.2		37.8		39.4		
Record temperatures, Freezer and Walk-ins		PM				-4.4		38		40		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				70		70				
Record temperatures, Dry Storage Areas		PM				70		70				
Hot- Water Temps in sink		AM		PM								
		121.2		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8-21-23



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1

Date:

8/19/23

SATURDAY

Time:

8:43 AM

Time:

1:50 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								
PRODUCTION SHEET	Menu Items	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham		
Breakfast	Temperatures	RT	151	RT	RT	RT	874	RT	RT	368	160	1	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit	
Lunch	Temperatures	40	40	38	-	40	2T	RT	RT	40	40	40	
	Menu Items	salis steak	greens	gravy	rice	corn' bread	salad	dress-ing	drink	marg	burger	fruit	
Dinner	Temperatures	190	182	188	186	RT	38	RT	RT	38	177	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				152		176		LOW TEMP			
and chemical agent used in Final Rinse		Lunch				156		180		200 ppm			
		Dinner				156		185		2			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				116.9		118.3		200 ppm			
		Lunch											
		Dinner				116		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				-6.8		31.9		36.7			
Record temperatures, Freezer and Walk-ins		PM				-6.5		38		40			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				70		69					
Record temperatures, Dry Storage Areas		PM				70		69					
Hot- Water Temps in sink		AM		PM									
		119.3		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8-20-23



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8-18-23

FRIDAY

Time: 8:40 AM Time: 1:50 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								
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt	
Breakfast	Temperatures	198	183	194	RT	RT	RT	36	RT	RT	36	RT	
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt	
Lunch	Temperatures	1800	1800	1770	40	40	RT	RT	1650	RT	1750		
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt	
Dinner	Temperatures	38	178	38	175	RT	RT	RT	RT	RT	38	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		182		163		1st temp					
and chemical agent used in Final Rinse		Lunch		150		180							
		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		117		118		200ppm					
		Lunch		115		117		200 ppm					
		Dinner		115		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		38.7		40.5					
Record temperatures, Freezer and Walk-ins		PM		-3.0		39.6		40.5					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		AM		70		70							
Record temperatures Dry Storage Areas		PM		70		70							
Record temperatures, Dry Storage Areas		AM											
Hot- Water Temps in sink		PM											
		120.2		61.1									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8-19-23



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8.17.23

THURSDAY

Time: 0400 AM Time: 1835 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	pan cake	T-ham		syrup	marg	sugar	coffe e	milk	Bran flks	frt			
Breakfast	Temperatures	RT	153	40		RT	40	RT	RT	37	RT	RT			
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea			
Lunch	Temperatures	182.0	175.1	175.1	6	181.0	RT	40	40	RT	RT	RT			
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt			
Dinner	Temperatures	188.8	184.6	190.5	-	186.2	38	RT	RT	165	188.5	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		147		171		low temp							
and chemical agent used in Final Rinse		Lunch		156		170		low temp							
		Dinner		153		177		low temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		115		118		200ppm							
		Lunch		115		112		200ppm							
		Dinner		118		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		-4.4		37.2		37.2							
Record temperatures, Freezer and Walk-ins		PM		4.0		38.1		39.4							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		AM		78		70									
Record temperatures Dry Storage Areas		PM		68		68									
Record temperatures, Dry Storage Areas		AM		119											
Hot- Water Temps in sink		PM		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 8-16-23 WEDNESDAYTime: 0305 AM Time: 1835 (PM)

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								
All kitchen equipment operational & clean		X	X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d		
Breakfast	Temperatures	184	186	RT	RT	40	RT	RT	38	40	RT		
	Menu Items	Burrito	span rice	hom-iny	salsa	cheese	salad	gress-ing	corn bread	mar g	tea	gr tk	
Lunch	Temperatures	175	174	182	RT	40	40	RT	0	0	RT	195	
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger	
Dinner	Temperatures	181	190	182	RT	RT	RT	RT	RT	RT	38	186	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151		177		LOW TEMP			
and chemical agent used in Final Rinse		Lunch				153		178		LOW TEMP			
		Dinner				159		178		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		118.1		200ppm			
		Lunch				118.1		115.2		200ppm			
		Dinner				120.5		121.2		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		34.9		39.2			
Record temperatures, Freezer and Walk-ins		PM				-2.0		37.4		38.5			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				70		71					
Record temperatures, Dry Storage Areas		PM				70		70					
Hot- Water Temps in sink		AM		PM									
		123		122.8									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

8-17-23
DATE

Liang

Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date:

8/15/23

TUESDAY

Time:

0345

AM

Time:

1840

PM

Shift Checklist

AM

PM

Comments

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

fren
toast

syrup

bran
flksbkfst
saus

marg

sugar

coffe
e

milk

PB

frui
t

Breakfast

Temperatures

RT

167

RT

17

170

373

RT

RT

37.1

RT

37

Menu Items

Stir-fry

mix
veg

rice

dres-
sing

salad

roll

marg

beans

tea

fruit

ckn

Lunch

Temperatures

189

178

169

RT

40

RT

40

RT

RT

RT

191

Menu Items

T-ham

mac
chees

beans

cabb

corn
bread

marg

brow
nie

drink

fruit

Dinner

Temperatures

196

196

190

186

RT

38

RT

RT

RT

DISH MACHINE

Temperature according to manufacturer's specifications
and chemical agent used in Final Rinse

Temperature

Breakfast

Wash 150+

Rinse 180+

If Needed

Lunch

Dinner

151

152

147

178

178

178

54

Low Temp

Low Temp

POT and PAN SINK

Final Rinse Temps determined by chemical agent used

Temperature

Breakfast

Lunch

Dinner

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

117.3

118

120

118

117

121

200ppm

200ppm

200ppm

FREEZER and WALK-IN

Temperature

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

Record temperatures, Freezer and Walk-ins

Record temperatures, Freezer and Walk-ins

AM

PM

-7.8

-4.6

36.1

37.5

37.3

38.7

DRY

Temperature 45-80

Spice Room

Store Rm

STORAGE

Record temperatures Dry Storage Areas

Record temperatures, Dry Storage Areas

AM

PM

78

69

70

69

Hot- Water Temps in sink

AM

PM

119.1

124.6

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8-16-23

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date:

8-14-23

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		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								
PRODUCTION SHEET	Menu Items	cereal	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd Tort	
Breakfast	Temperatures	RT	184	170	RT	RT	170	RT	RT	30	RT	RT	
	Menu Items	Ck leg qtr	gravy	whip pota	peas carrt	Pinto beans	cobb-ler	marg	roll	tea	fruit	PB	
Lunch	Temperatures	200.1	145.1	172.1	108.1	178.0	RT	40	RT	RT	RT	RT	
	Menu Items	fideo	grn beans	meat sauce	cofe saw	salad	dress-ing	garlc bread	fruit	drnk	chee se		
Dinner	Temperatures	195	175	195		38	RT	RT	38	RT	38		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				152		123		low temp			
and chemical agent used in Final Rinse		Lunch				156		108		low temp			
		Dinner				156		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				116		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				4.2		40.3		38.8			
Record temperatures, Freezer and Walk-ins		PM				-6.9		39.2		38.7			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				70		70					
Record temperatures, Dry Storage Areas		PM				70		70					
Hot- Water Temps in sink		AM		PM									
		120.2		121									

Signature, Cook Supervisor (AM)

Verify by AM

8-15-23

DATE

Signature, Cook Supervisor (PM)

Verify by PM

GEO Aurora ICE
3130 N. Oakland St

8/21/2023
9:53:54 AM BCU

Temperature
°F

A-1	75.01
A-2	75.01
A-3	74.8
A-4	70.51
B-1	75.20
B-2	70.81
B-3	70.00
B-4	70.31
C-1	74.92
C-2	70.00
C-3	72.31
C-4	71.91
E-1	---
E-2	74.41
D-1	75.1
ISOLATION	70.90
PATIENT ROOM	72.70
INTAKE/RECEIVING	69.71
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	66.82
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday, August 21, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	72.8	105.0	11	11
	South-B	69.1	104.2	11	11
	South-C	77.8	104.1	11	11
	South-D	71.1	106.1	11	11
	South-E	71.8	104.7	11	11
	South-F	72.4	104.4	11	11
	South-G	70.6	110.5	11	11
	South-L	73.3	105.7	11	11
	South-M	74.6	104.	11	11
	South-N	73.1	105.0	11	11
	South-X	73.5	104.3	11	11
	South-Y	73.2	104.2	11	11
	South-Z	70.3	104.3	11	11
	South SMU	70.1	112.2	11	11
	South SMU Shower 3	70.1	112.2	112.2	N/A
	MED ISO- Room 1	72.1	111.8	N/A	N/A
	MED ISO- Room 2	72.1	111.8	N/A	N/A
	MED ISO- Room 3	72.1	111.8	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer