



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 15 September 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

**SUPPLEMENTAL NOTES:**

Request for information was made on 9/13/23 and it was received on 9/13/23.  
The population counts are current as of 9/13/23.

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 9/13/23.  
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:		09/07/2023 - 09/13/2023	
North		Annex	
A1	0	A	0
A2	22	B	5
A3	9	C	3
A4	0	D	6
B1	12	E	12
B2	51	F	0
B3	23	G	0
B4	8	L	0
C1	20	M	10
C2	24	N	6
C3	0	X	0
C4	10	Y	1
E1	0	Z	0
E2	7	RHU	0
D1	0		

Nationalities:

These countries are the most represented among the migrants. Information current as of 9/13/23.

1. Colombia
2. Mexico
3. Mauritania
4. Peru
5. Brazil

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 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 9/13/23.

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 9/19/23.

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 9-11-23

MONDAY

Time: 0300 AM Time: 1840 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	X		Y							
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	oat-meat. Farnce	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	198	185		RT	RT	35	RT	RT	35	RT	RT
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	bread	tea	
Lunch	Temperatures	1850	208.1	1650	40	RT	RT	20.	RT	0	RT	
	Menu Items	T Ham Mac	peas	beans	carrots	marg	corn bread	cake	drink	Mac chees	fruit	salad
Dinner	Temperatures	211	186	215	38	38	BT	BT	BT	180	BT	38
I H MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	181					
		Lunch				156	183					
		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				114	112	200ppm				
		Lunch				115	120	200ppm				
		Dinner				115	120	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				-2.7	35.8	39.6				
Record temperatures, Freezer and Walk-ins		PM				3.8	36	40				
STORAGE DRY		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM										
Record temperatures, Dry Storage Areas		PM										
Hot- Water Temps in sink		AM		PM								
		119		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-10-23

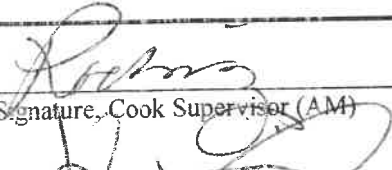
**SUNDAY**

Time: 0300 AM

Time: 1340 PM


Cycle 4

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	X		Y							
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausk	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	RT	155	155	RT	143	RT	RT	RT	35	RT	RT
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	38	40	40	40	RT	40	RT	RT	RT	RT	40
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	191	188	187	RT	RT	RT	RT	33	RT	RT	33
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				153	181	-				
		Lunch				156	179	low temp				
		Dinner				157	185	-				
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 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				-1.3	35.8	35.4				
Record temperatures, Freezer and Walk-ins		PM				-3.0	36.7	35				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	60					
Record temperatures, Dry Storage Areas		PM				60	60					
Hot- Water Temps in sink		AM		PM								
		114.3		111								

  
Signature, Cook Supervisor (AM)  
  
FOOD SERVICE MANAGER

9-11-23

DATE

  
Signature, Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-9-23      **SATURDAY**      Time: 0400 AM      Time: 1830 PM      **Cycle 4**

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>	oat meal	scrm eggs	bk sausk	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB	
Breakfast	Temperatures	170	172	145	RT	RT	36	RT	RT	36	36	RT	
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit	
Lunch	Temperatures	180.1	187.1	1750	40	40	DT	DT	171.0	DT		40	
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg	
Dinner	Temperatures	192	191	181	38	RT	RT	RT	RT	RT	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 and chemical agent used in Final Rinse						Breakfast	152	170	<i>low temp</i>				
						Lunch	156	177					
						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	115	116	<i>200ppm</i>				
						Lunch	112	115					
						Dinner	112	115					
<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	-2.9	36.5	<i>38.8</i>				
Record temperatures, Freezer and Walk-ins						PM	-4.3	37					
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>	<b>Store Rm</b>						
Record temperatures Dry Storage Areas						AM	70	70					
Record temperatures, Dry Storage Areas						PM	70	70					
<b>Hot- Water Temps in sink</b>		AM		PM									
		120.4		111									

*[Signature]*  
Signature, Cook Supervisor (AM)

9-11-23  
DATE

*[Signature]* 9-9-23  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-8-23

FRIDAY

Time: 0400AM

Time: 1845PM

Cycle 4

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	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	155	RT	172	RT	36	RT	RT	36	RT	RT
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	160.8	170.5	180.2	RT	164.5	38	RT	175.0	40		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri nk	chee se
Dinner	Temperatures	170	RT	175	180	38	38	38	RT	38	RT	38
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				152	165	Low temp				
		Lunch				151	177	Low temp				
		Dinner				155	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				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				-4.3	37.2	38.3				
Record temperatures, Freezer and Walk-ins		PM				-4.2	38	40				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
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]*  
Signature, Cook Supervisor (AM)

*[Signature]*  
Signature, Cook Supervisor (PM)

9-11-23

FOOD SERVICE MANAGER

DATE



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-7-23      **THURSDAY**      Time: 0400AM      Time: 900 PM      Cycle **4**

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	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	184	166	RT	RT	36	36	RT	RT	36	RT	RT
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress-ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	183.0	1830	1650	1730	38	38	38	RT	RT	40	40
	Menu Items	Char broiled	beans	macr salad	chez	roll	Lett/onion	dress-ing	fruit	drin k	car rot	egg sald
Dinner	Temperatures	169	139	33	33	RT	33	RT	RT	RT	178	33
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast		152		177		low temp
						Lunch		156		165		low temp
						Dinner		156		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		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		-5.6		37.9		40.3
Record temperatures, Freezer and Walk-ins						PM		-5.4		33		40
STORAGE		Temperature 45-80				Spice Room		Store Rm				
Record temperatures Dry Storage Areas						AM		69		70		
Record temperatures, Dry Storage Areas						PM		89		70		
Hot- Water Temps in sink		AM		PM								
		120.6		111								

Signature, Cook Supervisor (AM)  
FOOD SERVICE MANAGER

9-11-23  
DATE

Signature, Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9.6.23 **Wednesday** Time: 8:00 AM Time: 18:45 PM Cycle 4

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							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	192	185	196	RT	RT	36	RT	RT	36	36	RT
	Menu Items	Taco casser	pinto beans	rice potatoes	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky
Lunch	Temperatures	164	163	187	RT	RT	RT	RT	RT	RT	RT	RT
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	bread	jelly	PB
Dinner	Temperatures	199.8	197.6	186.5	188	38	RT	38	RT	RT	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		152		155		LOW temp				
		Lunch		153		155		LOW temp				
		Dinner		152		154		LOW				
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		116		117		200ppm				
		Dinner		120		121		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		-0.2		37.4		40.1				
Record temperatures, Freezer and Walk-ins		PM		2.1		37.9		40.3				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		69		70						
Record temperatures, Dry Storage Areas		PM		69		69						
Hot- Water Temps in sink		AM		PM								
		121.4		121.8								

[Signature]  
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

9-7-23

DATE

[Signature]  
Signature, Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9.5.23      **TUESDAY**      Time: 0400 AM      Time: 2018 PM      Cycle **4**

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								
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	marg	sugar	coffee	milk	egg s	Bran fks	
Breakfast	Temperatures	<u>RT</u>	<u>166</u>	<u>RT</u>	<u>170</u>	<u>36</u>	<u>RT</u>	<u>AT</u>	<u>36</u>	<u>36</u>	<u>RT</u>	
Lunch	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bre ad	fruit
	Temperatures	<u>168</u>	<u>170</u>	<u>171</u>	<u>RT</u>	<u>169</u>	<u>39</u>	<u>RT</u>	<u>166</u>	<u>38</u>	<u>RT</u>	<u>38</u>
Dinner	Menu Items	Ckn spaghetti	pea/ carrot	beans	salad	roll	dress -ing	marg	drink	cake	che ese	fruit
	Temperatures	<u>180</u>	<u>173</u>	<u>188</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	<u>152</u>	<u>180</u>	<u>0</u>			
						Lunch	<u>157</u>	<u>183</u>	<u>0</u>			
						Dinner	<u>158</u>	<u>180</u>	<u>0</u>			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used						Breakfast	<u>115</u>	<u>116</u>	<u>200ppm</u>			
						Lunch	<u>116.3</u>	<u>117.1</u>	<u>200ppm</u>			
						Dinner	<u>115</u>	<u>116</u>	<u>700</u>			
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	<u>-1.5</u>	<u>37.6</u>	<u>39.2</u>			
Record temperatures, Freezer and Walk-ins						PM	<u>-2</u>	<u>36</u>	<u>39.4</u>			
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas						AM	<u>69</u>	<u>70</u>				
Record temperatures, Dry Storage Areas						PM	<u>70</u>	<u>70</u>				
Hot- Water Temps in sink		AM	PM									
		<u>120.1</u>	<u>118</u>									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9-6-23  
DATE

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

9/11/2023  
7:02:37 AM BCU

**Temperature  
°F**

A-1	66.20
A-2	69.80
A-3	70.81
A-4	69.41
B-1	74.11
B-2	68.11
B-3	69.80
B-4	67.30
C-1	70.11
C-2	69.80
C-3	74.61
C-4	67.52
E-1	---
E-2	71.91
D-1	70.11
ISOLATION	70.31
PATIENT ROOM	71.41
INTAKE/RECEIVING	69.41
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.98
Universal Input[13]	



# Temperature Log

## South Building

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

**Date: Monday, Sept. 11, 2023**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69.5	105.7	11	11
South-B	71.5	104.0	11	11
South-C	70.0	104.7	11	11
South-D	72.3	104.7	11	11
South-E	71.7	104	11	11
South-F	71.1	104	11	11
South-G	66.5	105.4	11	11
South-L	72.3	104.5	11	11
South-M	72.1	104.7	11	11
South-N	71.4	104.9	11	11
South-X	74.5	107.3	11	11
South-Y	68.5	104.2	11	11
South-Z	73.3	104.2	11	11
South SMU	75.9	115.6	11	11
South SMU Shower 3	115	115.6	115.6	N/A
MED ISO- Room 1	72.1	106	N/A	N/A
MED ISO- Room 2	72.1	106	N/A	N/A
MED ISO- Room 3	72.1	106	N/A	N/A
MEDICAL	N/A	N/A	106	106

PRINT:         Perry          
 Write Legibly

SIGN:         [Signature]        

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, Sept 11, 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														
	A-2														
	A-3		TANK # 1 (121.4)												
	A-4														
	B-1														
	B-2														
	B-3		TANK # 2 (121.2)												
	B-4														
	C-1		CITY (66.3)												
	C-2														
	C-3														
	C-4		RECIRCULATION (104.1)												
	D-1													N/A	N/A
	D-2						N/A	N/A	N/A						
	E-1						N/A	N/A	N/A						
	E-2														
	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: Perry

SIGN:

Write Legibly

**Medical Showers Temperature Log**

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

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer