



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 30 September 2022
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:

The request for information was made on September 29, 2022. Electronic files were received on September 29, 2022. The population counts are current as of 9/28/22.

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

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

8 RN's

6 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 9/27/22.

*Denotes a change in staffing level from the previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to twelve (12) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 9/23/22.

COVID-19 Updates:

Per the facility, there were no new cases amongst the ICE staff and GEO staff. They reported 26 new cases among ICE detainees and none 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 9/28/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 9/29/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 9/30/22.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
 - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
 - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.

Reduce
Bread
Tortilla

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

MENU DATE:	CYCLE 4 WEEK-AT-A-GLANCE		
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajita Meat Alternate - Chicken Nuggets Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Alternate - Chicken Patty Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad w/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Casserole Alternate - Beef and Bean Burrito Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread / Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Alternate - Buttered Pasta Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna, Sliced Beans Macaroni Salad Lettuce / Onion Salad Dressing Bun Fruit Fortified Sugar Free Tea
FRIDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Alternate - Chicken Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Alternate - Cheese Quesadilla Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Alternate - Egg Salad Potato Salad Coleslaw Lettuce / Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-25-22 **SUNDAY** Time: 8:00 AM Time: 8:00 **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		Chemicals were ran dry WRONG SANITIZER WAS Hooked UP TO THE DISH MACHINE									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausz	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit			
Breakfast	Temperatures	RT	190	189	RT	189	RT	RT	RT	38	RT	RT			
	Menu Items	turkey sliced	pota saladr	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad			
Lunch	Temperatures	38	38	38	36	RT	38	RT	RT	RT	RT	37			
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se			
Dinner	Temperatures	188	187	182	RT	40	RT	RT	RT	RT	RT	38			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		LOW TEMP CHEMICAL				Breakfast	155	120							
						Lunch	156	121							
						Dinner	160	165							
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used						Breakfast	126	118	200ppm						
						Lunch	110	110	200ppm						
						Dinner	121	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	-7	38	38						
Record temperatures, Freezer and Walk-ins						PM	-2.7	34	36.5						
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											
		135		127											

[Signature]
Signature, Cook Supervisor (AM)

[Signature] 9-25-22
Signature, Cook Supervisor (PM)

[Signature] 9/26/22
FOOD SERVICE MANAGER DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-24-22 **SATURDAY** Time: 0400 AM Time: PM 1830 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	0330 KETTLES #3# VERY DIRTY COVERED							
All kitchen equipment operational & clean			X	X	X	IN FOOD FROM PREVIOUS MEAL							
All tools and sharps inventoried		X			X	Citrus Fresh chemical left in							
All areas secure, lights out, exits locked					X	Sanitor closet with debris boots							
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausage	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB	
Breakfast	Temperatures	195	189	178	RT	RT	38	RT	RT	38	38	RT	
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit	
Lunch	Temperatures	189	190	194	38	38	RT	RT	189	RT		RT	
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg	
Dinner	Temperatures	180	179	177	40	RT	RT	RT	RT	RT	RT	40	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		LOW TEMP CHEMICAL				Breakfast	158	126	---				
						Lunch	156	123	---				
						Dinner	156	130	---				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used						Breakfast	126	122	200ppm				
						Lunch	118	120	200ppm				
						Dinner	119	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	-1	36	39				
Record temperatures, Freezer and Walk-ins						PM	-0.9	35.8	38.5				
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									
		136		121									

Daniel 9-24-22
Signature, Cook Supervisor (AM)

DA
Signature, Cook Supervisor (PM)

RA 9/26/22
FOOD SERVICE MANAGER DATE

9-23
11:51 AM



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-23-22 **FRIDAY** Time: 0800 **(AM)** Time: 1825 **(PM)** Cycle **4**

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	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit	
Breakfast	Temperatures	RT	165	RT	178	RT	40	RT	RT	40	RT	AT	
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg			
Lunch	Temperatures	180	190	194	KT	168	38	RT	184	38			
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri nk	chee se	
Dinner	Temperatures	181.0	RT	193.1	191.1	40	40	40	RT	RT	RT	40	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Low Temp				Breakfast	154	129	Low temp				
						Lunch	152	127	Low temp				
						Dinner	150	130	Low temp chem				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used						Breakfast	122	118	200ppm				
						Lunch	136	120	200ppm				
						Dinner	115	125	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	-5	38	37				
Record temperatures, Freezer and Walk-ins						PM	-2.1	37.3	40.1				
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas						AM	64	70					
Record temperatures, Dry Storage Areas						PM	69	69					
Hot- Water Temps in sink		AM	PM										
		131	120										

Doug
Signature, Cook Supervisor (AM)

Reyad 9/23/2022
Signature, Cook Supervisor (PM)

RA 9-23-22
FOOD SERVICE MANAGER DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-22-22 **THURSDAY** Time: 4:00 AM Time: 8:00 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	Y	X	Tall Skillit / Small pot							
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bread	PB	
Breakfast	Temperatures	195	170	RT	RT	40	38	RT	RT	38	RT	RT	
	Menu Items	fidelo	meat sause	gm beans	corn	salad	dress-ing	marg	roll	tea	cheese	fruit	
Lunch	Temperatures	196	190	176	176	38	RT	38	38	RT	RT	38	
	Menu Items	tky bologn	beans	macr salad	lett	roll	onion	dress-ing	fruit	drin k	car rot	egg sala	
Dinner	Temperatures	40	170	40	40	RT	40	RT	RT	RT	170	40	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		<i>LOW TEMP San. Chemical</i>				Breakfast	157	121					
						Lunch	150	130					
						Dinner	158	136					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used						Breakfast	126	127	200ppm				
						Lunch	129	130	200ppm				
						Dinner	126	125	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	-9	36	37				
Record temperatures, Freezer and Walk-ins						PM	-8.0	34.7	38.5				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	68	70					
Record temperatures, Dry Storage Areas						PM	68	68					
Hot-Water Temps in sink		AM		PM									
		134		128									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

9/23/22

9-22-22



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-21-20 **Wednesday** Time: 0320 **AM** Time: 1827 **PM** Cycle **4**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>							
Kitchen is in good general appearance			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>							
All kitchen equipment operational & clean			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Small kettle not working						
All tools and sharps inventoried			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>							
All areas secure, lights out, exits locked			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy silly	diet jelly	bisc // tortill	marg	sugar	coffee	milk	che ese	fruit
Breakfast	Temperatures	184	180	RT	RT	RT	37	RT	RT	37	37	RT
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress -ing	corn bread	marg	chees e	tea	grn tky
Lunch	Temperatures	189	194	190	38	RT	RT	RT	38	38	RT	192
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
Dinner	Temperatures	196	178	178	183	40	RT	RT	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				155	121	_____				
		Lunch				156	120	_____				
		Dinner				146	136	_____				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120	115	200ppm				
		Lunch				122	118	200ppm				
		Dinner				121	118	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				-05.8	35.2	31.6				
Record temperatures, Freezer and Walk-ins		PM				-8.7	31.4	36.7				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	70					
Record temperatures, Dry Storage Areas		PM				60	68					
Hot- Water Temps in sink		AM		PM								
		134		125								

mc Green
Signature, Cook Supervisor (AM)

[Signature] 9-21-22
Signature, Cook Supervisor (PM)

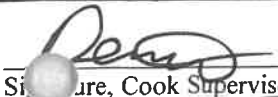
[Signature]
FOOD SERVICE MANAGER


9/22/22
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

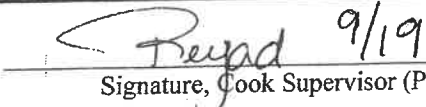
Date: 9-19-2022 **MONDAY** Time: 0345 AM Time: 1810 PM **Cycle 4**

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	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	188	184	196	RT	RT	38	RT	RT	37	RT	RT
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	180	184	190	190	RT	195	RT	RT	180		RT
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	168.3	RT	178	40	40	40	RT	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	168					
		Lunch				155	165					
		Dinner				154	168					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	110	200 ppm				
		Lunch				110	110	200 ppm				
		Dinner				115	120	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	37.8	31.7				
Record temperatures, Freezer and Walk-ins		PM				-2.0	37.1	35.4				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM AM				68	69					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM	PM									
		132	125									


 Signature, Cook Supervisor (AM)


 FOOD SERVICE MANAGER

9-19-22
 DATE


 Signature, Cook Supervisor (PM)

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

9/26/2022
7:19:05 AM BCU

**Temperature
°F**

	68.42
	69.21

	68.90
	67.91
	69.01
	69.41
	69.71
	69.80
	68.31
	68.71
	69.71
	68.62
	68.71

TION	69.71
NT ROOM	69.71
E/RECEIVING	69.71
emp S-12	0.00
: Value	
2-3	137.90
al Input[1]	
RY ROOM MAU-2 and BOILER-4	168.94
al Input[13]	



Monday, Sept 26, 2022 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	68.4							
	A-2	69.2							
	A-3	72.6	104.2						
	A-4	68.9			City Water		71.7		
	B-1	67.9			Recirculation		104.7		
	B-2	69.0							
	B-3	69.4			TANK 1	126.8			
	B-4	69.7			TANK 2	114.6			
	C-1	68.8							
	C-2	68.3							
	C-3	68.7							
	C-4	69.7							
	D-1	72.5	104.7				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	68.6					N/A	N/A	N/A
	E-2	68.7							
	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: Balyeat

SIGN:

Write Legibly

Medical Showers Temperature Log

Date: 9/26/22

Name: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:				72.4	72.5			
Water:				104.6	105			

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

South Building

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

Date: Monday Sept 26, 2022

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	Unoccupied	104.6		
South-B	71.9			
South-C	Unoccupied			
South-D	Unoccupied			
South-E	72.2	105.1		
South-F	73.3		105	
South-G	Unoccupied			
South-L	70.3			
South-M	Unoccupied			
South-N	70.9	104.2	104.5	
South-X	70.6		105	
South-Y	75			
South-Z	70.3	64.7		
South SMU	Unoccupied			
South SMU Shower 3			105	N/A
MED ISO- Room 1	77.4		N/A	N/A
MED ISO- Room 2	77.2		N/A	N/A
MED ISO- Room 3	77.4		N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Balyeat

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer

LIBRARY

BIBLIOTECA LEGAL Y COMODIDAD

DATE: 09-23-22 DORM: E-1

	Detainee A # Detenido A #	Detainee Last Name Nombre Apellido	Cell Bed #	Copies Copias	Books Libros	Computer Computadora
	Example / Ejemplo 123-456-789	Example / Ejemplo Sembrano	103-4	X	X	X
1	241670167	ERDAL EROOGAN	26	X	X	X
2	1721	BAHR; ALTINTAS	24			
3	241952749	EMRE C. DEMIR	1	X	X	X
4		Julio Escobar	55	X	X	X
5	241752188	Umar Begit	6	X	X	X
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THIS IS NOT A SIGN UP SHEET FOR NOTARY REQUEST. PLEASE SUBMIT A REQUEST TO PROGRAM ON THE TABLET.

ESTE PAPEL NO ES PARA NOTARIO, POR FAVOR ESCRIBE UN KITE ELECTRONICO A PROGRAMA SI OCUPAS NOTARIO.

