

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	06 DAY	October MONTH	2023 YEAR
Requested by:	Alejandra Zeped NAME		ict Operations Coordinator розітіом
Transmitted by:	ICE Denver Field		ve Review Unit
Were electronic files sent	?		
Yes 🗹	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/quar	·	
How many people were	most recently fo	rmally counted	l in this facility?
Number of people most re	_	_	
How many people forma Female: 33 Male: 744 Nonbinary: 0 Prefer not to say: 0		is facility ident	ify 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	y this week: 325	
How many people have left the facility thi		
Number of people who left the facility this	s week: 257	
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	7	
Other: unknown	7	
How many people are currently being hou	used in the Annex?	
Number of people who are being housed in	n the Annex: 223	
<i>Male:</i> 190		
Female: 23	N. C	Tatal to data since
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	0	915
ICE Detainees:	0	1611
ICE Employees:	0	2
GEO Employees:	2	317
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🗸	No 🗌	
Daily Foods Production Service Records:		
\/ /	Ma 🗔	
Yes 🗸	No	
Temperature Logs:		
	No No	
Temperature Logs: Yes Ves		
Temperature Logs: Yes Law and Leisure Library Logs:	No	

^{*}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 10/6/23, wrong documents shared on 10/7/23. The correct documents were shared on 10/17/23.

The population counts are current as of 10/4/23.

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

Staffing information is current as of 10/4/23.

No change in staffing level.

Kitchen Documents:

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

<u>Law Library</u>:

The below table indicates how many people from each pod request access to the law library between 10/4/23 and 10/10/23.

North		Annex	
A1	18	Α	0
A2	55	В	6
A3	31	С	9
A4	0	D	8
B1	5	E	6
B2	13	F	0
B3	13	G	1
B4	8	L	0
C1	15	М	10
C2	8	N	4
C3	0	X	8
C4	3	Υ	6
E1	0	Z	6
E2	2	RHU	0
D1	0		

Nationalities:
These countries are the most represented among the migrants. Information current as
of 9/27/23.
1. Colombia
2.Mexico
3. Mauritania
4. Venezuela
5. Peru
<u>Temperature Checks</u> :
Logs provided, see attached documents.
COVID-19 Updates:
Per the facility, there were no new cases among ICE Staff and two (2) new cases among
GEO staff. They reported no new case 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 10/4/23.
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 10/10/23.



Date: 9-25-23 Shift Chec.	THE RESERVE OF THE PARTY OF THE	T Al	HATTI WE	PN	No. of Concession, Name of Street, or other Designation, or other	T	ments	:1834			Cycl	
		No	Yes	No	Yes	-						-
All areas secure, no evid	ence of theft	1.0	V							340		1
Workers reported to work		 	V	2510-530	4							
fever, cough, shortness		 	V		V							
no skin infection, an		†	X		4					347777		
Kitchen is in good genera		1	X		Y							
All kitchen equipment or		†	X		4							
All tools and sharps inve		t	V		4							
All areas secure, lights or			X		4							
PRODUCTION SHEET	Menu Items	rice/ raisin	scr eggs	jelly	bis- cuit	fruit	marg	sugar	coffe	e milk	diet jelly	P.B.
Breakfast	Temperatures	185	195	Rt	R+	Rt:	38.5	Rt	Rt	30.3	Rt	Rt
	Menu Items	Ck Fri stk	whip potato	gravy	-	peas carro	marg	salad	dress		Bk Ck	diet dre
Lunch	Temperatures	175.0	1795	155	KILI	146.8	36	40	KI	R	at	WI
	Ménu Items	Charbrl patty	potat salad	Gr bean	Lett/ onior	chez	pickle NO E	bun	mayo mustr	/ fruit	drnk	Char
D* 7.37	Temperatures	177	38	179	33	38	menu	RT	RT	AT	BT	170
DISH MACHINE			Affice water and	mpera			h 150+	Rinse	180+	If Ne	THE REAL PROPERTY.	7
Temperature according to manufa	cturer's specifications	Breakfast				151			52			
and chemical agent used in Final I	≷inse		Lunch	unch		143		155		Valo-10 Hen		
		Dinner				144	-	157		Low	-Ter	neo
POT and PAN SINK	A 100 1 100 100 100 100 100 100 100 100	Temper			ture	Wash		Rinse 110 F			er-200p	
Final Rinse Temps determined by	chemical agent used	Break				110		1111		200ppm		
				Lunch		110		112		200PH		-
				Dinner		11	4	17	12		D IP D	-
FREEZER and WALK-	IN	Ter	npera	ture		Freezer 0		Walk-in		Walk-in 35-40 F	lo b	m
Record temperatures, Free	ezer and Walk-			A	М	or below						
ins Record temperatures, Free	eger and Walk			p	M	-Ce.	_	3Le.	. 5	38.5		
ins	zer and wark-			1	101	6.		37		40		
DRY STORAG		Temper	ature	45-80		Spice	Room	Store R	lm			
Record temperatures Dry					M	tot	CC	60)			
Record temperatures, Dry	The same of the sa			Pl	-	6	6	60	2		::	
Hot-Water Temps in sin	k	Al			M							
		1.24	1	12		/						
Motors		W	İS	_				1	1	هد		
Sature, Cook Supervisor (.	AM)	Verify b	y AM			Si	ignature,	Cook Su	perviso	r (PM)		
	CONTRACTOR OF THE PARTY OF THE	/ A			_							

DATE

NF-6-2-20

FOOD SERVICE MANAGER



0 3/- 32	Tuesday			ne: <i>03</i>			Гime:		PM 18	伤 Cy	cle	2
Date: 9-26-23	and the same of th	AN		PM		Comm				N		
Shift Check	iist	No	Yes	No	Yes							
		110	X	IRRA	k							
All areas secure, no evider	nce of their		X		2							
Workers reported to work	no open sores,		Ì		1							
fever, cough, shortness	of breath, chilis,		J		1							
no skin infection, and			V		1/							
Kitchen is in good general	appearance		7		1							
All kitchen equipment ope	erational & clean		7		7							
All tools and sharps inven	toried	EDJEROM DE SENSERE	V		./							
All areas secure, lights ou	t, exits locked		Contract of	07 545750	moro	sugar	coffe	milk	diet	fruit		
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	Sugai			syrup		Ham	
Breakfast	Temperatures	Rt	167	Rt	38	2+	Rt	39.6	Rt	Rt	190	DD
D) Outstess	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB
Lunch	Temperatures	153	1603.6	16.5	RI	149	35	BT	MI	1533		RI
Lunch	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion B8	mustrd	drnk	ches	Grn turk
7	Temperatures	181	KK	28	186	DT	XT	33	KT	RT	58	KZ
Dinner	Temperatures	177	AND DESCRIPTION OF THE PERSON NAMED IN	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
DISH MACHINE Temperature according to manufa	onirer's specifications	Temperature Breakfast				151 153 154		168		TOURPAND)
and chemical agent used in Final I	Rinse			Lunch								
and cheurear agent uses in a man-		Dinn										2_
TOTAL A DIA NI CURUZ		 	Te	mpera		Wash	10 F	Rinse I	10 F	Sanitiz	er-200	pm
POT and PAN SINK Final Rinse Temps determined by	chemical agent used			Breakf		111	1	11	7	20	Oppm	,
Final Kinse Lemps determined by	Situation agent 1999			Lunc		115	8	11	7-	20	800	un
				Dinne		17	-	17	7]	20	ODDN	1
		1				Freeze		Walk-i	n	Walk-in	1111	
FREEZER and WALK-	IN	1	empera	ature		or belo		35-40]	F	35-40 F		
Record temperatures, Fre	ever and Walk-ins				AM	-51	(3	7.4	38.5		
Record temperatures, Fre	ezer and Walk-ins	 			PM	1-4		3	1.8	34		
Record temperatures, Fie	DRY	Temp	eratur	e 45-8	0		Room	Store	Rm	•		
STORAGE								100				
Record temperatures Dry	Storage Areas				AM	70	2	14)		-	
Record temperatures, Dry	Storage Areas				PM_	6	4	6	9			
Hot-Water Temps in si		A	M	I	PM		1_	/		1	/	>
MUST WHEN THE STATE		120	4	12	8	0		/		1		
Quede		1/11	1			L	ian	9				
Stanature, Cook Supervisor	(AN)	Klerik	by AM			Si	~		ipervisor (PM)		
Signature, Cook of por Vicor)		1-1	1-2			1/1	radd	~_			



Date: 9 - 27.23 Time: 0305 AM Time: 1854 PM Cycle 2 Wednesday PM Comments Shift Checklist AM No Yes No Yes All areas secure, no evidence of theft M Workers reported to work, no open sores, fever, cough, shortness of breath, chills, χ no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried 0 All areas secure, lights out, exits locked coffee milk PB T-PRODUCTION SHEET oatmeal fried bis fruit marg sugar Menu Items gravy ham pota 35 182 Rt 35 1105 R+ R+ Breakfast Temperatures PB chees cake grd broc burrito Pinto lett dresstea Menu Items span turk coli beans rice 37 ing 108 Temperatures n eT 35 7.04 Lunch 1855salad dress drnk Menu Items meat rice cabb onior marg corn egg stew stew bread -ing sald veg -age 38 178.6 168 172 363 NO RT RT 38 Temperatures mer Rinse180+ If Needed Temperature Wash 150+ DISH MACHINE owten Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch Dinner Rinse 110 F Sanitizer-200ppm Wash 110 F Temperature POT and PAN SINK Final Rinse Temps determined by chemical agent used 18 20000m Breakfast Lunch \$ 8 200PPM Dinner 120 121 Walk-in Walk-In Freezer 0 FREEZER and WALK-IN Temperature 35-40 F 35 - 40 For below 426 36.3 Record temperatures, Freezer and Walk-ins AM 36.3 PM -3.6 49.5 Record temperatures, Freezer and Walk-ins Spice Room Store Rm DRY Temperature 45-80 STORAGE Record temperatures Dry Storage Areas **AM** PM Record temperatures, Dry Storage Areas Hot-Water Temps in sink AM **PM**

Signature, Cook Supervisor (AM)

FOOD SER VICE MANAGER

Verify by AM

Signature, Cook Supervisor (PM)

DATE

Verify by PM



Date: 9-28-23 Shift Check	clist	Al	M	PN	M	Comn	nents					_		
THE PLANT OF THE PROPERTY OF THE PARTY OF TH		No	Yes	No	Yes			(30,)						
All areas secure, no evide	nce of theft	1.0	X									_		
Workers reported to work			1		A							_		
fever, cough, shortness	of breath, chills,		X		Y							_		
no skin infection, an	d no diarrhea		X		4									
Kitchen is in good genera			K		4	_			-					
All kitchen equipment op	erational & clean	X			4	r								
All tools and sharps inver		ann an de s traitean	20		4							-		
Ail areas secure, lights ou	t, exits locked			L	7				700	T	nn.	-		
PRODUCTION SHEET	Menu Items	eggs H.B	Pota -toe	curit Tock	ketch -up	jelly	marg	sugar	coffee		PB			
Breakfast	Temperatures	150	156	RI	RT	KI	35	RT	RI	36	RT	1		
	Menu Items	ham- burger	bun	fries	ran bean	green beans	lett	onion	dress -ing	ket- chup	tea			
Lunch	Temperatures	173.1	et	1847	1685	1730	40	40	RT	et	et			
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk			
Dinner	Temperatures	175	n	17-3	RT	37	38	BI	RI	BT	BI			
DISH MACHINE	(Te	mpera	ature	Wash	150+	Rinse	180+	If Ne	eded			
cencerature according to manufac	cturer's specifications			Breakf	ast	155		178	3	104/4	Eary)			
and chemical agent used in Final F	tinse 🌝 🏂 🕽 🐪 💮			Lunc		156)	110	<u> </u>	lou) Les	V		
				Dinner		152		11.	4	ren	- le	7		
POT and PAN SINK					Tempera			Wash 1	10 F	Rinse I	10 F	Sanitizer-2		p
rical Rinse Temps determined by	100 3 11 November 1 1 10 10 10 10 10 10 10 10 10 10 10 10				ast	115		114	, _	200	ym	_		
	7.5			Lunc		112			5	200	PIPE	1		
				Dinne	er	1/2		. 1	15	200	PA	1		
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or below		Walk-ii 35-40 F	7	Walk-in 35-40 F	, ,			
Record temperatures, Free	ezer and Walk-ins			F	AM	-S.	7	36.3		49.5		_		
Record temperatures, Free	ezer and Walk-ins				PM	6		38		40		_		
2	DRY	Tempe	rature	45-8	0	Spice I	Room	Store I	Rm					
STORAGE								11			-	-		
Record temperatures Dry					AM	69		70				_		
Record temperatures, Dry					PM	-10	<u> </u>	70				-		
Hot-Water Temps in sir	ık		<u>M</u>	P	M							-		
		117	6									-		

NF-6-2-20

ECOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST 9.30-23

Shift Chec	klist	A	M	Pl	M	Comi	nents					
Alternative and the second sec		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		*									
Workers reported to work	k, no open sores,	1	1		X							
fever, cough, shortness	of breath, chills,		N		C							
no skin infection, an	d no diarrhea		X		V	7 1						
Kitchen is in good genera	l appearance		×.		4	ı						
All kitchen equipment op	erational & clean	X	1		4	*						
All tools and sharps inver	ntoried		×		4							
All areas secure, lights or	it, exits locked		17		4'						-	
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk saus	bisc #	marg	sugar	coffee	milk		
Breakfast	Temperatures	187	160	180	183	AT	35	RI	K	35		
	Menu Items	T-ham	slice	veg	mac	lett	onion	Mayo	fruit	bread	tea	carr
		i	ches	beans	salad			/must				-ots
Lunch	Temperatures	383	380	175.	41.1	40	41.	RI	40	OT	0.	180
	Menu Items	ckn	Pota	veg	beans		marg	salad	dress	drnk	diet	PB
		leg	-toes						-ing		drs	
Dinner	Temperatures	190	176	190	189	BRT	3-3	38	RT	BT	BT	B
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	
Comperature according to manufac	urer's specifications	Breakfast				14	7	13	3	/owtenp		2
and chemical agent used in Final R	inse		Luncl	Lunch		156		105		low tem		
			Dinner		157		126		Low To		DD 40	
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F		zer-200	
inal Rinse Temps determined by	chemical agent used	141	F	Breakfa	fast //		118		7	200 0000		(
				Luncl	1	110	2	112		20	1010	ON
				Dinne	r	1.6	6	12	5-me.	200	ממו	h-
FREEZER and WALK-	N	Te	mpera	ture		Freezer		Walk-ii	n	PO ()	Waik	-in
	•	3	P	-		or belov	W	35-40 F	7		35 – 4	
)) (0	1	00	,		00	
Record temperatures, Free					M	0.	ļ	39	6		57	
Record temperatures, Free		Тополо			PM	∠ 7. Spice F		39 Store F) m		40	
TORAGE	DRY	Tempe	rature	43-86	'	Spice r	COOM	Store r	CHI			
Record temperatures Dry S	Storage Areas			Δ	M	7	1	コン				
Record temperatures, Dry					M	7	5	7	,			
Iot- Water Temps in sin	THE RESERVE AND ADDRESS OF THE PARTY OF THE	Al	M		M			10				
TOC - ALCOR I PIN DO SHE DIE	11	107	. 2	11	1							
		Low	, ,	U 1	1 1							

NF-6-2-20

Verify by PM



Date: \O-1-2-3 Shift Chec	klist	A	M	PI	M	Com	nents		7			
WCALING (2000 京京 (A. フェー・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		У	MININ	No.							
Workers reported to work, no open sores,			X		Y							
fever, cough, shortness			X		Y							
no skin infection, an	d no diarrhea		X		1							
Kitchen is in good genera	al appearance		X		V							
All kitchen equipment of	erational & clean		X		L							
All tools and sharps inver	ntoried		X		6							
All areas secure, lights or	it, exits locked	THE REAL PROPERTY.	X		¥							
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor -tilla	sugar	coffee	milk	fruit	
Breakfast	Temperatures	Rt-	191	187	Rt	R+	Rt	Rt	R+	35°Y	2+	t
	Menu Items	fideo	green	beans			marg	roll	tea	chees	diet	fi
		matt sc	beans			ng					dress	ľ
Lunch	Temperatures	1950	1573	173.4	430	40	38	PT	RI	38	40	4
	Menu Items	turkey	pota	cole	lett	onion	bread	cake	- drink	egg	digit	t
	- Paris	salad	salad	slaw				-4		salad	press	c
Dinner	Temperatures	33	33	3-8	30	3-8	B7	RT	RT	33	1	n
DISH MACHINE			Te	mpera	ture	Wash		Rinse	180+	If Ne	eded	-
emperature according to manufac	turer's specifications			reakfast		153			٠	_		
nd chemicai agent used in Finai F	linge		Lunch		155		130		low te		N	
				Dinne	r	15	5	15	7		w-To	
OT and PAN SINK		[Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200			
inal Rinse Temps determined by	chemical agent used			Breakfa		113		112	2	200)	`
				Lunch		115		112		200PA		<u>-</u>
Комвения им' менения од доступ и одного во и од воставания дости	打作剧制			Dinner	-	114	_		2		2 00	
REEZER and WALK-	IN	Te	mpera	fure		Freezer	0	Walk-in	-	PUL	Walk-i	
ENGLISHMENT SERVE VVICENATE.	2.1 4	10	urpera	tur C		or belov		35-40 F			35 – 40	
	· · · · · · · · · · · · · · · · · · ·											_
Record temperatures, Free					M	2.	~	353			38.	7
Record temperatures, Free					M	-3.		36.	4		39	6!
	DRY	Tempe	rature	45-80		Spice R	loom	Store R	.m		3.00	
TORAGE									#			
Record temperatures Dry S					M		0	Cec				_
decord temperatures, Dry				Pl		6	2	60				_
<u> Iot-Water Temps in sin</u>	k	AN	7	PN								
		12	4	12	1							
AND DESCRIPTION OF THE PARTY OF												

DATE

Verify by PM

NF-6-2-20

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	70.00 70.51 70.60 69.21
B-1 B-2 B-3 B-4	74.61 69.01 70.00 67.52
C-1 C-2 C-3 C-4	70.61 69.80 77.71 66.20
E-1 E-2	72.31
D-1	69.80
ISOLATION	70.51
PATIENT ROOM	70.61
INTAKE/RECEIVING Tank Temp S-12	69.71 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.58



Secure Services™

Water:

Temperature Taken with a Fluke Mod 52 Digital Thermometer

Monday, Oct 02, 2023 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
A-1	70.0							
A-2	70.5				,	11 1	///	97
A-3	70.6			10	mll	1	(/ 1	1./-
A-4	69.2			11	1 - 1		2/1	\
B-1	74.6			1	K 1	11	(11)	17)
B-2	69.0			11/1	(, ,	r		
B-3	70.0			1	-1	62	5/	
B-4	67.5			<u> </u>			-)	
C-1	70.6			7 1	4	77		
C-2				FCIRCUL	ntony (1115		
C-3	77.7							
C-4	66.4							
D-1	69,40					N/A	N/A	N/A
D-2	69.80					N/A	N/A	N/A
E-1	74.7					N/A	N/A	N/A
E-2	72.3							
Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
Intake	N/A	Wang		N/A	N/A	N/A	N/A	N/A
				SIGN:	M			
	rature Log	Name:				Date:		
							/D 1 D	
542	540	538	536	534	523	522	Tub R	oom
,	A-1 A-2 A-3 A-4 B-1 B-2 B-3 B-4 C-1 C-2 C-3 C-4 D-1 D-2 E-1 E-2 Phy Therapy Intake	A-1 70.0 A-2 70.5 A-3 70.6 A-4 69.1 B-1 74.6 B-2 69.0 B-3 70.0 B-4 67.5 C-1 70.6 C-2 69.8 C-3 77.7 C-4 66.4 D-1 69.40 D-2 69.80 E-1 74.7 E-2 72.3 Phy Therapy N/A Intake N/A	A-1 70.0 A-2 70.6 A-3 70.6 A-4 69.1 B-1 74.6 B-2 69.0 B-3 70.0 B-4 67.5 C-1 70.6 C-2 69.8 C-3 77.7 C-4 66.4 D-1 69.40 E-1 74.7 E-2 72.3 Phy Therapy N/A Intake N/A Pers Temperature Log	A-1 70.0 A-2 70.6 A-3 70.6 A-4 69.1 B-1 74.6 B-2 69.0 B-3 70.0 B-4 67.5 C-1 70.6 C-2 69.8 C-3 77.7 C-4 66.4 D-1 69.40 D-2 69.80 E-1 74.7 E-2 72.3 Phy Therapy N/A Intake N/A Pers Temperature Log	A-1 70.0 A-2 70.6 A-3 70.6 A-4 69.1 B-1 74.6 B-2 69.0 B-3 70.0 B-4 67.5 C-1 70.6 C-2 69.8 C-3 77.7 C-4 66.4 D-1 69.90 E-1 74.7 E-2 72.3 Phy Therapy N/A N/A Intake N/A N/A SIGN: Teres Temperature Log	Dayroom #1 #2 #3 #4 A-1 70.0	Unit Dayroom #1 #2 #3 #4 #5 A-1 70.0 A-2 70.6 A-3 70.6 B-1 74.6 B-2 69.0 B-3 70.0 B-4 67.5 C-1 70.6 C-2 69.8 C-3 77.7 C-4 66.4 D-1 69.40 D-2 69.80 E-1 74.7 E-2 72.3 Phy Therapy N/A N/A N/A N/A Intake N/A N/A N/A SIGN: Frees Temperature Log	Unit Dayroom #1 #2 #3 #4 #5 #6 A-1 70.0 A-2 70.6 A-3 70.6 A-4 69.1 B-1 74.6 B-2 69.0 B-3 70.0 B-4 67.5 C-1 70.6 C-2 69.8 C-3 77.7 C-4 66.4 D-1 69.90 D-2 69.80 E-1 74.7 E-2 72.3 Phy Therapy N/A N/A N/A N/A N/A Intake N/A N/A N/A N/A N/A SIGN: Fig. Temperature Log



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Oct 02, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	70.6	104.3	V(4
South-B	70.5	104.1	1	1
South-C	71,4	104.0	K	W
South-D	52.3	124.1	4	N
South-E	72.3	104.7	И	*
South-F	70,5	105.3	ι	V
South-G	70.9	1049	11	M
South-L	69.8	104.6	11	N
South-M	69.1	104.2	((7/
South-N	70,2	104/	h	U
South-X	70,1	104,8	K	9
South-Y	7).0	104.6	И	2
South-Z	69.9	104,9		4
South SMU	72.1	109,1	1(
South SMU Shower	7001	109-1	10%	N/A
MED ISO- Room 1	21,4	1064	N/A	N/A
MED ISO- Room 2	71.4	106.4	N/A	N/A
MED ISO- Room 3	71.4	10604	N/A	N/A
MEDICAL	N/A	N/A	1064	106.4

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer