



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 13 October 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: 852

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

Female: 26

Male: 826

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:

6

How many people were brought into the facility this week?

Number of people brought into the facility this week:

226

How many people have left the facility this week?

Number of people who left the facility this week:

223

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

224

Male:

199

Female:

25

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

2

New Cases
this week :

Total to date since
3/30/2020*:

915

1611

2

319

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 10/11/23. Inaccurate information was shared on 10/12/23 and the correct information was shared on 11/9/23.

The population counts are current as of 10/11/23.

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 10/11/23.
No change in staffing level.

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: 10/05-10/07			
North		Annex	
A1	18	A	0
A2	55	B	2
A3	31	C	9
A4	0	D	3
B1	3	E	6
B2	13	F	0
B3	13	G	0
B4	4	L	0
C1	14	M	8
C2	1	N	3
C3	0	X	8
C4	12	Y	9
E1	0	Z	6
E2	1	RHU	0
D1	0		
D2	1		

Nationalities:

Nationalities were not provided on the report from our liaison.

Temperature Checks:

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 10/11/23.

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.



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-9-23

MONDAY

Time: 330 AM Time: 950 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								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
PRODUCTION SHEET	Menu Items	Oat - meal	Serm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	180.1	162.3	151	RT	RT	35	RT	RT	35	RT	RT	
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit	
Lunch	Temperatures	171.0	151.0	175.8	175.8	RT	170.1	RT	RT	171.0		38	
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard	
Dinner	Temperatures	176	RT	168	38	38	38	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				160		150		low temp			
		Lunch				152		122		low temp			
		Dinner				155		126		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				114		113		200ppm			
		Lunch				112		113		200ppm			
		Dinner				112		113		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				-1.1		37.8		39.2			
Record temperatures, Freezer and Walk-ins		PM				-3.6		38		39			
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									
		118.5		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 10-8-23

Sunday

Time: 0300 AM Time: 1245 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		X							
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	RT	140	160	RT	RT	RT	RT	RT	32.7	RT	RT
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit
Lunch	Temperatures	30.1	38.7	39.8	37.9	107.6	37.6	RT	RT	RT	32.3	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit	
Dinner	Temperatures	171	169	184	174	170	RT	RT	RT	33	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	160	Low Temp				
		Lunch				157	163	Low Temp				
		Dinner				157	163	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				111	112	200ppm				
		Lunch				110	110	200ppm				
		Dinner				110	112	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				-0.0	38.3	36.9				
Record temperatures, Freezer and Walk-ins		PM				-4.1	38.3	39.6				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				60	60					
Record temperatures, Dry Storage Areas		PM				60	60					
Hot- Water Temps in sink		AM	PM									
		117.9	61									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 Date: 10.7.23

Saturday

Time: 0400 AM Time: 1850 (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							
All tools and sharps inventoried			X		X							
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	183.3	167.6	166.1	178	RT	35.8	RT	RT	35.8	35	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	40	37.0	40	RT	RT	RT	RT	RT	105.1	40	40
	Menu Items	meat balls	mix veg	rice	dress -ing	salad	ketch up	marg	drink	roll	patty	fruit
Dinner	Temperatures	180	185	182	RT	40	RT	40	RT	RT	182	40
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155		120		low temp		
		Lunch				150		125		low temp		
		Dinner				155		128		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		114		200 ppm		
		Lunch				112		115		200 ppm		
		Dinner				114		116		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				3.2		36.1		36.7		
Record temperatures, Freezer and Walk-ins		PM				3.6		36.3		37.2		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE		AM				69		70				
Record temperatures Dry Storage Areas		PM				69		69				
Record temperatures, Dry Storage Areas		AM										
Hot- Water Temps in sink		AM		PM								
		115.9		121.5								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-8-23

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 10-6-23 Friday Time: 6400 AM Time: 1830 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	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB				
Breakfast	Temperatures	RT	156.2	150	RT	RT	35.7	RT	RT	35.7	RT				
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit				
Lunch	Temperatures	38	1710	1030	40	RT	RT	RT	RT	40	38.1				
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot			
Dinner	Temperatures	179	199	38	38	RT	38	RT	RT	38	179	169			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				154		122		low temp					
and chemical agent used in Final Rinse		Lunch				156		100		low temp					
		Dinner				156		120		low temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				114		115		200ppm					
		Lunch				110		112		200ppm					
		Dinner													
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		38.6		38.7					
Record temperatures, Freezer and Walk-ins		PM				-3.8		38.5		39.6					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE															
Record temperatures Dry Storage Areas		AM				69		70							
Record temperatures, Dry Storage Areas		PM				69		70							
Hot- Water Temps in sink		AM		PM											
		115.3		111											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-7-23



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3

Date: 10-5-23

Thursday

Time: 0322 AM Time: 1830 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			X		Y							
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g
Breakfast	Temperatures	181.3	152.1	R+	/	R+	R+	35.7	R+	35	R+	35
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress -ing	salad	marg	corn bread	appl crsp	chee	tea
Lunch	Temperatures	186.6	70.1	190	RT	38	38	40	RT	RT	40	RT
	Menu Items	fajita	onion pepp	refri bean	salsa	gilly pola	Tort -illa	drink	ckn	carr ot	cele ry	mur
Dinner	Temperatures	175	165	189	RT	173	RT	177	175	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		122		low temp				
		Lunch		150		119		low temp				
		Dinner		155		120		Low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		113		114		200ppm				
		Lunch		110		112		200ppm				
		Dinner		110		112		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		0.1		31.8		39.9				
Record temperatures, Freezer and Walk-ins		PM		3.2		36.7		39.5				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		AM		68		68						
Record temperatures Dry Storage Areas		PM		68		68						
Record temperatures, Dry Storage Areas		AM		114.7		111						
Hot- Water Temps in sink		PM										

Signature, Cook Supervisor (AM)
 FOOD SERVICE MANAGER

10-6-23
 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 10-4-23 **Wednesday** **Time:** **AM** **Time:** 1900 **(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	155.9 150.1		155.9 136		RT	RT	38	RT				
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit		
Lunch	Temperatures	156.3 185.7		167.3 37.2		RT	RT	RT	36.3	37.1	RT		
	Menu Items	fidelo meat sa	green bean	lett	dress -ing	bread	fruit	drink	chees	carrt	Buns		
Dinner	Temperatures	179.6 180.5		38.2 27		RT	RT	RT	38	179.6	148.2		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				152		181		—			
		Lunch				157		168		—			
		Dinner				158		171		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		200ppm			
		Lunch				111		112		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				-4.8		38.4		39.7			
Record temperatures, Freezer and Walk-ins		PM				-0.9		36.6		37.6			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature				AM		PM					
Record temperatures Dry Storage Areas						78		69					
Record temperatures, Dry Storage Areas						68		68					
Hot- Water Temps in sink		AM		PM									
				118									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 10-3-23

Tuesday

Time: 0300 AM Time: 1830 (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	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures	Rt	145	155	Rt	Rt	38	Rt	Rt	37	Rt	145
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	grn tkey	stew tom	
Lunch	Temperatures	146.8	149.2	Rt	39.3	38.0		Rt	168.3	0		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB	
Dinner	Temperatures	190	187.5	188.3	185.5	Rt	38	38	Rt	127	Rt	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		158		162		Low temp				
and chemical agent used in Final Rinse		Lunch		144		145		Low temp				
		Dinner		152		150		Low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		111		112		200ppm				
		Lunch		110		113		200ppm				
		Dinner		115		112		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		-2.4		37.0		37.2				
Record temperatures, Freezer and Walk-ins		PM		-3.4		38		37.2				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature		AM		PM						
Record temperatures Dry Storage Areas		AM		60		60						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		119.8		PM		120				

Rocking 10-3-23
Signature, Cook Supervisor (AM)

Khadka
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Cycle 3 **Date:** 10-2-23 **Monday** **Time:** 0300 AM **Time:** 1250 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		X								
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	167	143	RT		35	RT	RT	RT	35.4	RT		
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk	
Lunch	Temperatures	180.4	40	177.8	38	440	38	RT	RT	RT	40	145.1	
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	176	170	179	188	38	RT	RT	168	RT	RT		
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		158		181		—					
and chemical agent used in Final Rinse		Lunch		133		129		—					
		Dinner		158		119		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		112		111		200ppm					
		Lunch		110		112		200ppm					
		Dinner		110		112		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		35.9		34.7					
Record temperatures, Freezer and Walk-ins		PM		-3.6		36.3		40.1					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature		AM		PM							
Record temperatures Dry Storage Areas		AM		60		60							
Record temperatures, Dry Storage Areas		PM		60		60							
Hot- Water Temps in sink		AM		PM									
		123		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

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

10/10/2023
8:47:38 AM BCU

**Temperature
°F**

A-1	67.01
A-2	72.50
A-3	68.40
A-4	68.11
B-1	72.81
B-2	65.92
B-3	67.21
B-4	65.72
C-1	67.30
C-2	70.11
C-3	74.20
C-4	69.80
E-1	71.3
E-2	69.52
D-1	70.00
ISOLATION	70.31
PATIENT ROOM	70.51
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	170.11
Universal Input[13]	



Monday, Oct 09, 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	67.01							
	A-2	72.50							
	A-3	68.40							
	A-4	68.11							
	B-1	72.81							
	B-2	65.92							
	B-3	68.21							
	B-4	65.72							
	C-1	67.30							
	C-2	70.11							
	C-3	74.2							
	C-4	69.80							
	D-1	70.0					N/A	N/A	N/A
	D-2	70.0					N/A	N/A	N/A
	E-1	71.3					N/A	N/A	N/A
	E-2	69.52							
	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

Jan 4 #1 (118.)
 Jan 4 #2 (119.1)
 City (61.6)
 Recirculation (4.5)

PRINT: Prm

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log							
Name: _____				Date: _____			
ROOM	542	540	538	536	534	523	522
Air:							
Water:							
Temperature Taken with a Fluke Mod 52 Digital Thermometer							

Tub Room



Secure Services™

Temperature Log South Building

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

Date: Monday, Oct 09, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	69.7	104.9	u	u
	South-B	70.1	104.5	u	u
	South-C	72.3	104.3	u	u
	South-D	74.5	105.2	u	u
	South-E	71.4	104.1	u	u
	South-F	70.5	105.3	u	u
	South-G	69.1	105.8	u	u
	South-L	69.2	104.5	u	u
	South-M	70.2	104.5	u	u
	South-N	70.1	105.3	u	u
	South-X	70.0	105.2	u	u
	South-Y	71.1	104.0	u	u
	South-Z	70.4	104.0	u	u
	South SMU	71.1	106.4	106.4	106.4
	South SMU Shower 3	71.1	106.4	106.4	N/A
	MED ISO- Room 1	70.5	104.5	N/A	N/A
	MED ISO- Room 2	70.5	104.5	N/A	N/A
	MED ISO- Room 3	70.5	104.5	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer