

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	20 DAY	October MONTH	2023 YEAR
Requested by:	Alejandra Zeped NAME	da D	District Operations Coordinator POSITION
Transmitted by:	ICE Denver Fiel	d Office Exec	cutive Review Unit
Were electronic files sen	t?		
Yes 🗸	No 🗌		
Number of people current FORMAL COUNTS: 2	tly cohorted/quar	•	erantined due to sickness? To sickness:
How many people were	most recently fo	rmally cour	nted in this facility?
Number of people most re	ecently formally c	ounted in th	ne facility: 778
How many people forma Female: 20 Male: 758 Nonbinary: 0 Prefer not to say:		nis facility id	dentify as the following gender?



How many people formally counted in this Number of people that identify as transge. How many people were brought into the facility.	nder: facility this week?	sgender?
How many people have left the facility this	s week?	
	0.55	
Number of people who left the facility this	Week.	
How many people and where did those w	ho left the facility go? —	
Released into community: unknown		
Formally removed from the United State	s: unknown	
Moved to another facility: unknown		
Other: unknown		
How many people are currently being hou	used in the Annex?	
Number of people who are being housed in	n the Annex: 140	
<i>Male:</i> 120		
Female: 20		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since
Individuals Housed in GEO Facility:	this week:	3/30/2020*: 915
·		
ICE Detainees:	0	1611
ICE Employees:	0	2
GEO Employees:	3	322
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	lists:	
Yes 🗸	No	
Daily Foods Production Service Records:	🗖	
Yes 🗸	No	
Temperature Logs: Yes V	No 🗌	
Law and Leisure Library Logs:	/٧0 🔛	
Yes	No 🗸	
Medical Staffing Update:		
Yes 🗸	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:

Staff Visit:

On Wednesday, October 18th staff member Alejandra Zepeda conducted the monthly oversight visit.

Alejandra was joined by ICE Officers Nichole Black and Christopher Rabey. They toured the intake area, kitchen, medical wing, visitation area, restrictive housing unit, A pod, and the annex, including the new chapel and facilitation rooms. The construction on the chapel, annex visitation and annex facilitation rooms had been concluded. Construction on the B pod and outdoor recreation area continues to be underway.

At the time of the tour, there were 4 persons being housed in the restrictive housing unit. The Assistant Health Administrator estimated that around 500 medical requests had been received in the month thus far. About 70% of the migrants detained were from the Southwest border and the rest from 'local operations'.

Request for information was made on 10/19/23 and it was received on 10/20/23. The population counts are current as of 10/18/23.

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 10/18/23.

No change in staffing level.

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

<u> Law Library:</u>

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	10/9/2023	3-10/16/2023						
North		Annex						
A1	8	Α	0					
A2	67	В	19					
A3	49	С	20					
A4	0	D	3					
B1	7	E	2					
B2	0	F	0					
B3	0	G	0					
B4	29	L	0					
C1	25	М	0					
C2	9	N	1					
C3	5	X	0					
C4	19	Υ	8					
E1	0	Z	0					
E2	1	RHU	0					
D1	0							
D2	2							

Nationalities:

The most represented nationalities among migrants are:

- 1. Venezuela
- 2. Mexico
- 3. Senegal
- 4. Ecuador
- 5.India

COVID-19 Updates:

Per the facility, there were no new cases among ICE Staff and three (3) 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 10/20/23.

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 10/23/23.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-9-23 Cycle 4 Time: Ght PM MONDAY Time: 330 AM Comments Shift Checklist AM PM Yes No Yes No All areas secure, no evidence of theft X Y Workers reported to work, no open sores, X fever, cough, shortness of breath, chills, no skin infection, and no diarrhea X Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked milk PB fruit potato Jelly Bisc sugar coffee marg PRODUCTION SHEET Menu Items Oat -Scrm salsa torti meal eggs 180.1 1623 151 35 RA RA 35 RX 2+ Temperatures Rt R Breakfast fruit cake ckn grill torti pinto tea Menu Items Ck. grill rice Fajitas onio beans pepp 27 171.0 RT 1410 1510 H58 A58 21 170.1 Temperatures Lunch drink ketchup must lettuc onion dress Menu Items Beef bun hash cole ard brown slaw patty -ing 38 3-3 176 Temperatures Dinner Rinse180+ If Needed Wash 150+ Temperature DISH MACHINE INU TRO Temperature according to manufacturer's specifications (aD) Breakfast low demis and chemical agent used in Final Rinse Lunch Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature POT and PAN SINK 114 113 Final Rinse Temps determined by chemical agont used Breakfast Lunch Dinner Walk-in Freezer 0 Walk-in Temperature FREEZER and WALK-IN 35 - 40 For below 35-40 F 392 37.8 -1.1 Record temperatures, Freezer and Walk-ins AM 37 PM Record temperatures, Freezer and Walk-ins -3.6 Store Rm Spice Room Temperature 45-80 DRY STORAGE 60 Record temperatures Dry Storage Areas AM60 60 PM Record temperatures, Dry Storage Areas PM AMHot- Water Temps in sink 111

Signature, Co. Supervisor (AM)

D SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 10-10-2 Shift Check	list	AN	Л	PN	1	Com	meńts					
	CONTRACTOR OF STREET	No	Yes	No	Yes		<u> </u>					
All areas secure, no evide	nce of theft		X									
Workers reported to work	no open sores,		X	4	V							
fever, cough, shortness	of breath, chills,	- Andrews	X	N	V							
no skin infection, and	l no diarrhea		X	4	V							
Kitchen is in good general	appearance		X		V							
All kitchen equipment ope	erational & clean		X		272							
All tools and sharps inven	toried		X									
All areas secure, lights ou	t, exits locked		X		ν				7 20	7 .,,		Duran
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T- ham		marg	sugar	coffee	milk	egg s	Bran fks
Breakfast	Temperatures	Rt	149	R+	151		379	Rt	Rt.	372	160	Rt
Dicariast	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bre ad	fruit
Lunch	Temperatures	174.	169	7/70	K	166	387	RT	1674	0383		54
Luncit	Menu Items	Ckn spaghett	pea/ carrot	beans	salad	roll	dress -ing	marg	drink	cake	che ese	fruit
Dinner	Temperatures	189.2	VKI.C	179.2	38	E7	127	38	47	RT	34	47
DISH MACHINE		189.2 181.5 179.2 38 Temperature			Wash 150+		Rinse180+		If Ne			
Temperature according to manufac	turer's specifications	İ		Breakfa		144.		123		10W	fer	10
and chemical agent used in Final R				Lunch Dinner		14/2		129		CONTE		Jan.
						150	9	13	8	Tow's		-
POT and PAN SINK			Te	mpera	ture	Wash	110 F	Rinse	110 F	Sanitiz	zer-200)ppm_
Final Rinse Temps determined by	chemical agentused			Breakfa	ast	115		1/6		200pm		<i>-</i>
		1		Luncl	n	1168		118.4		7-50P61		M
				Dinne	r	118-5		120	2	20	000	1
FREEZER and WALK-	N	Те	mpera	ture		Freeze		Walk-i			Walk	
						or bel	O/A	35-40 1		35-40 37-2		
Record temperatures, Free	ezer and Walk-ins				M	-4	1	34			37	
Record temperatures, Free					PM		Room	Store	8-9 Rm		27	0
	DRY	Tempe	rature	e 45-80	Ji	Spice	KOOH	Siore	I CIII			
STORAGE					λM	Id		لو(7.	1	1	7
	Wforens Arese							69	1	-/-	1	
Record temperatures Dry				T	M	/	</td <td>1017</td> <td></td> <td></td> <td></td> <td></td>	1017				
Record temperatures Dry Record temperatures, Dry Hot-Water Temps in sir	Storage Areas	A.	M		M M	6	8)	2	/-	/	

Signature, Cook Supervisor (AM)

10-11-23

Signature, Cook Supervisor (PM)



FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 10-11-23	Wednesda			PM		Comm	Time						
Shift Check	list	Aľv		-	Yes	Comme							
以其是《公司·公司·法国国际》(公司·公司·公司·公司·公司·公司·公司·公司·公司·公司·公司·公司·公司·公		No	Yes	Ne	163								
All areas secure, no evider	nce of theft		<i>></i> -	SN E 5 53	٧								
Varlege reported to Work.	no open sores,		A-		Y								
fever cough, shortness (of breath, chills, 1		1		7								
no skin infection, and	i no diarrhea		1		7								
Vitakan is in good general	appearance		A		7								
All kitchen equipment ope	erational & clean		1		1	-							
All tools and sharps inven	toried				7								
All areas secure, lights ou	t, exits locked		S 50 40	ores.W	diet	bisc //	marg	sugar	coffee	milk	che	fruit	
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	jelly	tortill					ese		
E	(F)	166	36	142	RI	RI	37.8	BI	KI	378	378	4	
Breakfast	Temperatures	Taco	pinto	rice	salad	salsa	dress	corn	marg	chees e	tea	grn tky	
	Menu Items	casser	beans	- Contract C			-ing	bread	371	37.1	de	18	
Section of the sectio	Temperatures	183	14	7150	37.1	RT	R1	RT	drink	brea	jell	PB	
Lunch	Menu Items	Ckn leg		mix	bean	marg	roll	brd puddn	drink	d	y	1.0	
	ATCHE ROLLIS	č.	grat	veg		<u> </u>		-	h	17-7	nt	R	
A physician midd at a 100 hadden grafagan ar h fir with spans, reput and he are a significant plans and designed at the second s	Temperatures	190	177	176	189	338	AT.	33	100	AT_	eeded	11	
Dinner	TOTTO	T		Temperatur			150+	Rinse					
DISH MACHINE Temperature according to manufa	actorer's specifications				Break	fast	156		12	3	10	WIC	
Temperature according to intende and chemical agent used in Final	Rinse			Lunc	h	15	3	12	0	100	2	-	
and chemical agent used in Fundi				Dinn	er	15	2	17	<u> </u>	[12]	izer-20	Oppu	
TO STATE	A Committee of the Comm	and the latest of the latest o	T	emper	ature	Wash		Rinse				_	
POT and PAN SINK Finel Rinse Temps determined by	v of amientagent used			Break		111	3	113	4_	3	50pf	0 11	
Final Ranse Temps colonidade v.				Lun	ch	11	(11	t	176	P	<u>e</u> er	
				Dint	er	111	1-	1.1	STREET, SQUARE, SQUARE	120		pn	
		Т	omne	rature		Freeze		Walk-	in		Wal	k-in - 40 F	
FREEZER and WALK			cmpe			or bel		35-40	P 0-			5	
Record temperatures, Fr					AM	-31		37.	0		39		
Record temperatures, Fr	eezer and Walk-ins	1			PM	-3		Store	Rm		14		
Kecord temperatures, 11	DRY	Temp	peratu	re 45-	80	Spice	Room	5,010	7011				
STORAGE					ANA	10	9	71	3				
Decord temperatures Dry Storage Areas					AM	6	1	177	3				
Record temperatures, Dry Storage Areas					PM	6							
Hot- Water Temps in sink			AM_		PM_	+-		+					
LIUI- AAST TOWERD IN		110	49	- /	20								

Signature, Cook Supervisor (AM)

10-12-23

Signature, Cook Supervisor (PM)

FCOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-12-23	THURSI)AY	Tin	ae:03	00	AM \	Ţimé:	LSSU	PM	Cyc	le 4	
Shift Check		A		PN			ments					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X	医								
Workers reported to work			X		レ							
fever, cough, shortness			X		1							
no skin infection, an			X		1				1/4			
Kitchen is in good genera	l appearance		X		1							
All kitchen equipment op	erational & clean		X		1							
All tools and sharps inver			X		1							
All areas secure, lights ou	it, exits locked		X							~~~		_ ****************************
PRODUCTION SHEET	Menu Items	oat meal	T- ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	168	191	Rt	Rt	180	354	125	2+	B8.4	2+	Rt
Modridat	Menu Items	fidelo	meat	grn	corn	salad	dress	marg	roll	tea	che	fruit
	e		sause	beans			-ing				ese	
Lunch	Temperatures	176.4	Hot	170.1	1764	40	40	38	2T	RT	40	40
	Menu Items	Char	beans	macr	chez	rell	Lett/	dress	fruit	drin	car	egg
•		broiled		salad			onion	-ing		k	rot	sald
I .er	Temperatures	1895	1522	- 38	38	27	38	27	RT	11	Hur	38
DISH MACHINE		Temperature			Wash	150+	Rinse	180+	If Ne			
Temperature according to manufa	cturer's specifications		I	Breakfa	st	154		178		1000	1400	6
and chemical agent used in Final I	Rinse			Lunch	1	152		175		-	N de	-
				Dinne	r	157		133		10w ta		THE PERSON NAMED IN
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm)ppm
Final Rinse Temps determined by	chemical agent used		I	Breakfa	rst	114		115		200m		`
				Lunch	1	110		.112			D PON	
				Dinne	r	1/2	_	1/8		20	OPF	کریار
FREEZER and WALK-	IN	Te	mpera	ture		Freeze	r 0	Walk-ii			Walk	
						or belo		35-40 F	2	35 – 40 F		
Record temperatures, Free					M	-4		36.	2		57	.6
Record temperatures, Free					M		-3	08			27	7
STORAGE	DRY	Tempe	rature	45-80		Spice	Room	Store I	Km			
Record temperatures Dry	Storage Areas				M	100	2	<u>Sel</u>		5		1
Record temperatures, Dry				P	M	6	8	Ge S	X			
		A	M	P	M		1	2	7			1
Mot- Avater, Tembs in 20	ot-Water Temps in sink									-		

nature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10/13/23 DATE Signature, Cook Supervisor (PM)



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

list	A)	M	PN	1	Com	ments					
B 10 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	No	Yes	No	Yes							
nce of theft		X									
		X		Y							
		X		70							
		Y		4							
		X		Y							
rational & clean		X.		Y							
		X,		Y							
, exits locked		X		4	L					T Di	
Menu Items	cereal	Freh toast	syrup	bk saus	PB	marg	sugar	coffee	milk	jelly	fruit
Temperatures	PT	157	127	192	. 121	37	RT	RT	37	शि	37
Menu Items	ckn	rice		roll	mix	marg	tea	unbrd	raw		
	nugget				veg				-		
Temperatures	1178.1	163.	1830	et	1,00	38	27	1731			
Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	-ler	dri nk	chee se
Temperatures	169	BT	169	186	30	38	30	RT	36	Rt	33
The state of the s	- Jahilles of	Te	mpera	ture	Wasi	150+	Rinse	180+	If Ne	eded	
turer's specifications.			Breakfa	ast	15	-/	18	0	Jankon		<u></u>
		Lunch		n	155		169		10w Yem		nn
			Dinne	r	155		170		Low 20th		-
		Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200pp)ppm
hamical agentiused		I	Breakfa	ast	114	7	118		0	900	רמק
			Luncl	n	110	>	116	2	2	D) P	pm
			Dinne	r	1/	0	11	2	20	0 P	en
	Te	mpera	ture				1	11177		Walk	
	ļ				1 1				35 – 40		
				_		-		.9			X
								2 m		27	
DRY	Tempe	rature 									
Storage Areas								_			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas			D	M	6		70)			
Storage Areas	1			ivi	9						
The same of the sa	nce of theft no open sores, of breath, chills, d no diarrhea appearance rational & clean toried t, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures No nce of theft no open sores, of breath, chills, l no diarrhea appearance rational & clean toried t, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items hot dog Temperatures liver's specifications, inse Temperatures Inse Temperatures Temperatures Menu Items Temperatures	No Yes acc of theft no open sores, of breath, chills, of no diarrhea appearance appearance crational & clean toried tor	No Yes No nee of theft	No Yes No Yes no page of theft	No Yes No Yes nce of theft no open sores, of breath, chills, on open sores, of breath, chills, on odiarrhea appearance rational & clean toried d, exits locked Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperatures Menu Items Temperature Menu Items Temperature Menu Items Temperature Menu Items Temperature Mash Temperature Spice Temperature Temperature Temperature Temperature Spice Temperature Temperature Temperature Spice Temperature Temperature Temperature Spice Spice	No Yes No Yes no nee of theft X X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	No Yes No Yes no page of theft X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	No Yes No Yes no open sores, for breath, chills, for yes of the first of	No Yes No Yes no open sores, of breath, chills,	No Yes No Yes no open sores, of breath, chills, or yes or yes of breath, chills, or yes of breath, chills, or yes of breath, chills, or yes	

Signature, Cook Supervisor (PM)

FOCT SERVICE MANAGER



FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Shift Check	klist	AN	Tim	PN	1	Com	ments	15 8				
The Department of the Control of the		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		×				5					
Workers reported to work			X		X							
fever, cough, shortness			Y		Y							
no skin infection, an			X		Y							
Kitchen is in good genera			X		¥							
All kitchen equipment op			X		Y							
All tools and sharps inver			X		Y							
All areas secure, lights ou	it, exits locked		X		Y					,		
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausg	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	164.9	1633	145	BT	2	36	RT	RT	37	37	RT
Dituriase	Menu Items	Tamale pie	2	- F-	cole slaw	marg	corn bread	cake	grn turky	tea		fruit
Lunch	Temperatures		790	1830	40	37.	DT.	OT	167.5	PT		40
EJ WEINA	Menu Items	ckn stir fry	rice	car -rots		cake	bread	drink	jelly	PB	frui t	raw veg
Dinner	Temperatures	195	192	112	38	AT	AT	BI	RT	AI	RT.	30
DISH MACHINE	1,000,000,000		Te	mpera	ment when it me	Wasl	150+	Rinse	180+	If Ne	eded	
Temperature according to manufa	eurer's specifications			Breakfa	ist	150		18	0	lon	1 tem	2
and chemical agent used in Final I	Rinse			Lunch		156		176		10w tem		mp
				Dinner		156		176		low lem		
POT and PAN SINK		2.1	Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200pp		ppm
Finel Rinse Temps determined by	chemical agent used		ŀ	Breakfa	reakfast		112		3	2	000	mon
				Lunch	1	110		116	2	20	0 00	4
				Dinne	r	110		113	2	201	2 100	m
FREEZER and WALK-	IN	Te	mpera	ture		Freeze		Walk-i	1		Walk	
						or below		35-401			35 - 4	
Record temperatures, Free					M		2		,.3		Let	9.6
Record temperatures, Free			· · · · · ·		PM		D	37 Store			40	
STORAGE	DRY	Tempe	rature	45-80	*	•	Room					
Record temperatures Dry	Storage Areas				M		3	70				
Record temperatures, Dry				P	M	· 6		70	2			
Hot- Water Temps in sin		Al	M	P	M							
		H	0	11	1							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Shift Chec	klist	CAA	d	PN	1	Com	ments							
THE RESERVE OF THE PARTY OF THE		No	Yes	No	Yes									
All areas secure, no evide	ence of theft	1	X											
Workers reported to worl			X		V	<u></u>								
fever, cough, shortness	of breath, chills,		X		V									
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.		1									
All tools and sharps inves	ntoried		X		V									
All areas secure, lights or	at, exits locked				V						T ND	C 1		
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit		
Breakfast	Temperatures	KT	186	1210	P.+	198	RT	RI	RT	39	RT	RT		
	Menu Items	turkey sliced	pota saladr	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad		
Lunch	Temperatures	40	410	380	31/	PT	38	P	RT	PI	2 T'	40		
alan VAn L V din	Menu Items	Ench	span	pinto		salad	dress	corn	marg	drin	frui	chee		
	Source Common	casserol	rice	beans			-ing	bread		k	t	se		
Dinner	Temperatures	1915	195.3	1962	17	38	38	RT	38	127	POP-7	3		
DISH MACHINE			Te	mpera	ture	Wasl	150+	Rinse		If Ne	eded			
Temperature according to manufa	cturer's specifications,		I	Breakfa	ıst	15	3	18	<u>ک </u>					
and chemical agent used in Final	Rinse					Lunch	1	151		99	-		Ne	
				Dinner		153		16-	<u>t</u>	100 tu				
		Te		Temperature		Wash 110 F		Rinse 1	10 F		zer-200			
POT and PAN SINK			16	mpera	Eure	115		114		Zagpon				
POT and PAN SINK Final Rinse Temps determined by	chemical agent used			Breakfa	st	115	<u> </u>		•	C. C.	1			
				Breakfa Lunch	ıst	110	5	H	•	200	DOM			
	4 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7			Breakfa	ıst		5	112	•	200	DOM.	PM		
		Tei		Breakfa Lunch Dinne	ıst		r 0	/// Walk-ir 35-40 F	8	200	Walk 35-4	OM in		
Final Rinse Temps determined by FREEZER and WALK-	IN	Tei		Breakfa Lunch Dinne ture	ıst	110 112 Freeze	r 0	// Walk-ir	8	200	Walk	<i>PP</i>)-in		
Final Rinse Temps determined by FREEZER and WALK- Record temperatures, Fre	IN ezer and Walk-ins	Tei		Breakfa Lunch Dinne ture	ist r	Freeze or belo	r 0	/// Walk-ir 35-40 F	8	200	Walk 35-4	-in 10 F		
Final Rinse Temps determined by FREEZER and WALK- Record temperatures, Fre	IN ezer and Walk-ins	Ten Tempe	трека	Breakfa Lunch Dinne ture A	st r M	Freeze or belo	r 0	/// Walk-ir 35-40 F	8	200	Walk 35-4	-in 10 F		
Final Rinse Temps determined by FREEZER and WALK- Record temperatures, Fre Record temperatures, Fre	IN ezer and Walk-ins ezer and Walk-ins		трека	Breakfa Lunch Dinne ture A	st r M	Freeze or belo	r 0 ow 3	Walk-ir 35-40 F 35 37 Store R	8 . 8 8	200	Walk 35-4	-in 10 F		
Final Rinse Temps determined by FREEZER and WALK- Record temperatures, Fre Record temperatures, Fre STORAGE	ezer and Walk-ins ezer and Walk-ins DRY		трека	Breakfa Lunch Dinne ture A F 45-80	r M PM	Freeze or beld > 0.	r 0 ow 3 Room	Walk-ir 35-40 F 35 35 37 Store R	8 .8 .6 .m	200	Walk 35-4	-in 10 F		
Final Rinse Temps determined by FREEZER and WALK- Record temperatures, Fre Record temperatures, Fre STORAGE Record temperatures Dry	ezer and Walk-ins ezer and Walk-ins DRY Storage Areas		трека	Breakfa Lunch Dinne ture A F 45-80	ist r M	Freeze or beld	r 0 ow 3 Room	Walk-ir 35-40 F 35 37 Store R	8 .8 .6 .m	200	Walk 35-4	-in 10 F		
Final Rinse Temps determined by FREEZER and WALK- Record temperatures, Fre Record temperatures, Fre STORAGE	ezer and Walk-ins ezer and Walk-ins DRY Storage Areas		mpera	Breakfa Lunch Dinne ture A F 45-80	M M M M	Freeze or beld > 0.	r 0 ow 3 Room	Walk-ir 35-40 F 35 35 37 Store R	8 .8 .6 .m	200	Walk 35-4	-in 10 F		

Signature Cook Superyi (AM)

Signature, Cook Supervisor (PM)

CEDVICE MANAGER

DATE

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	68.11 71.12 67.00 65.30
B-1 B-2 B-3 B-4	70.90 65.61 65.11 65.72
C-1 C-2 C-3 C-4	68.90 69.21 68.31 69.52
E-1 E-2	69.21
D-1	68.62
ISOLATION	69.21
PATIENT ROOM	69.21
INTAKE/RECEIVING Tank Temp S-12	69.41 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	170.81



Secure Services™

Monday, Oct 16, 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	68.11							
	A-2	71.12			1	/ H	- 1 (11/-1	(F)
	A-3	67,00			IA	nu "		116	1/
	A-4	65.30				1, 4	-71	117	<u> </u>
	B-1	70.90			IA	att +	12	-	\supset
	B-2	65.61			•	,	1	~	
	B-3	65.11			Ci	ty (59,	2)	
	B-4	65.72					_	1	
	C-1	68.90			Pari	reu/s	tion	(91.9	5)
	C-2	69.21			1112	\ //	,,,,,		/
	C-3	68.31							
	C-4	69.52							
	D-1	68.62					N/A	N/A	N/A
	D-2	68.5					N/A	N/A	N/A
	E-1	68.5					N/A	N/A	N/A
	E-2	69.2							
	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

	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: Write Legibl	-//	7			SIGN:	9			
Medical Sho	wers Temper	ature Log							
			Name:				Date:		
					*				
ROOM	542	540	538	536	534	523	522	Tub I	Room
Air:									
Water:									
Cemperature	Taken with	a Fluke Moo	d 52 Digital	Thermom	eter				



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Oct 16, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68.3	104,5	V.	Ч
South-B	67.1	104.3	h	-1(
South-C	69.0	107.7	l((1
South-D	68:7	104.1	Į C	17.
South-E	69.0	104.2	u	100
South-F	689	104.1	11	()
South-G	70.1	106.9	Ц	11
South-L	70.5	1041	1(У
South-M	68.4	104.2	le	١(
South-N	67.0	05.9	10	N
South-X	259	104,3	11	4
South-Y	67,9	104.(11	1/
South-Z	67.7	104.1	10	V
South SMU	68.5	109,1	109.	109.1
South SMU Shower	G.85	1091	109.1	N/A
MED ISO- Room 1	694	105	N/A	N/A
MED ISO- Room 2	69.8	105	N/A	N/A
MED ISO- Room 3	69.8	105	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer