

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	1 DAY	December MONTH	2023 YEAR
Requested by:	Alejandra Zepec	la District	Operations Coordinator
Transmitted by:	NAME		SITION
•	ICE Denver Fiel	d Office Executive Pos	Review Unit
Were electronic files sent	t?		
Yes 🗸	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	tly cohorted/quar	•	
How many people were	most recently fo	ormally counted i	n this facility?
Number of people most re	-	-	
How many people forma	ally counted in th	nis facility identify	y as the following gender?
Female: 60			
<b>Male:</b> 837			
Nonbinary: (	)		
Prefer not to say:	0		



How many people formally counted in this Number of people that identify as transge How many people were brought into the Number of people brought into the facility	facility this week?	sgender? 7
How many people have left the facility thi	s week?	
Number of people who left the facility this		
	, week	
How many people and where did those w	$\neg$	
Released into community: unknown		
Formally removed from the United State	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: 218	
<i>Male:</i> 162		<del></del>
Female: 56		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	this week:	915
ICE Detainees:	0	1613
ICE Employees:	0	2
GEO Employees:	1	326
<b>DOCUMENTS RECIEVED:</b>		
Daily Kitchen Opening and Closing Check	dists:	
Yes 🗸	No	
Daily Foods Production Service Records:	🗔	
Yes 🗸	No 🔝	
Temperature Logs:  Yes   V	No 🗌	
Law and Leisure Library Logs:	,,,,	
Yes	No 🗸	
Medical Staffing Update:		
Yes 🗸	No 🔛	

<sup>\*</sup>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 12/12/23 and it was received on 12/12/23. The population counts are current as of 11/28/23.

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

Staffing information is current as of 11/28/23

No changes in staffing level from the previous week.

#### <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:	11/20/2023-11/25/2023							
North		Annex						
A1	25	Α	0					
A2	42	В	2					
A3	40	С	3					
A4	41	D	5					
B1	0	E	0					
B2	21	F	0					
B3	57	G	0					
B4	0	L	0					
C1	32	М	0					
C2	0	Ν	2					
C3	9	X	8					
C4	20	Y	8					
E1	14	Z	1					
E2	1	RHU	0					
D1	0							
D2	0							

Nationalities:
The following are the most represented nationalities among migrants:
1.Venezuela
2. Russia
3. Mexico
4. Uzbekistan
5. Peru
Kitchen Documents:
Opening/Closing checklists and Menus were provided. See attached documents.
<u>Temperature Checks</u> :
Logs provided, see attached documents.
COVID-19 Updates:
Per the facility, there were no new cases among ICE and one (1) new case GEO staff.
They reported no new cases among ICE 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 11/28/23.
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 11/30/23.



Cycle 5 Date: 11-7 6-73 SUNDAY Time: 0300 AM Time: 1869 PM

Cycle 5 Date: 11-26-23								M Ti	me:} <i>§(</i>	f9	M	
Shift Checklist			AM PM C		Comn	nents						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
to work,	no open sores,		1		Y							
ortness c	of breath, chills,		X		Y							
tion, and	no diarrhea		X		×							
			X		Y							
			X		Y							
			<		7							
			X		Y				T 60	*11	Duan	PB
HEET	Menu Items	eream Attenda	scrm egg	Bk saus	fort -ills	salsa	cake	_	e		flks	
	Temperatures		1585	1565	2+	R+	Rt	Rt	Rt			Rt
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit		
	Temperatures	2001	370	381	40.1	37.1	DT	PI	380	40		
	Menu Items	Red	Polis	rice			dress -ing	tort -illa	drink	cake	Beef patty	frt
	Temperatures	127			1714	37	AT	RT	AT	RT	670	BI
	Temperatures	N. C.		Wash 150+		Rinse180+		If Ne	eded			
to manufac	turer's specifications					150	2	15	3	Lon	Tem	0
		Lunch		h	151		120					
1.6		Dinner		er	155		The second secon					
INK	Marie Carlos Marie Carlos Carl		Te	mpera	iture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
rmined by	themical agent used			Breakf	ast	117.5		115.3		200ppm		
		Lunch			112.1		110	)	200 ppy			
				Dinne	er	112		110		200 ppn		
WALK-	IN	Te	mpera	ature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 – 40 F		
Record temperatures, Freezer and Walk-ins					4M	+6	2					
Record temperatures, Freezer and Walk-ins					PM	4					34	
DRY STORAGE		Temperature 45-80		Spice	Room	Store	Rm					
						1 1		1 /	24			
res Dry	Storage Areas			1	AM	10	0	60	2			-
res Dry	Storage Areas				AM_ PM	6		6				
res Dry res, Dry ps in sir	Storage Areas	A	M	]								
	to evider to work, ortness of tion, and I general ment open ps inventights out HEET  E to manufact in Final R  INK  rmined by o	no evidence of theft to work, no open sores, ortness of breath, chills, tion, and no diarrhea I general appearance ment operational & clean ps inventoried ights out, exits locked HEET Menu Items  Temperatures Menu Items  Temperatures Menu Items  Temperatures  Menu Items  Temperatures  Menu Items  In Final Rinse  WALK-IN  res, Freezer and Walk-ins res, Freezer and Walk-ins res, Freezer and Walk-ins	ft Checklist  No  no evidence of theft to work, no open sores, ortness of breath, chills, tion, and no diarrhea I general appearance ment operational & clean ps inventoried ights out, exits locked HEET  Menu Items  Temperatures  Menu Items  Temperatures  Menu Items  Temperatures  Menu Items  Temperatures  Ned beans  Temperatures  INK Temperatures  Te	ft Checklist  No Yes  no evidence of theft to work, no open sores, ortness of breath, chills, tion, and no diarrhea I general appearance ment operational & clean ps inventoried ights out, exits locked  HEET Menu Items  Temperatures Menu Items  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  Temperatures  T	Temperatures  Menu Items  Menu Items  Menu Items  Temperatures  Menu Items  Menu Items  Temperatures  Temperature  Temperatures  Temperatures	ft Checklist    No   Yes   No   Yes	fit Checklist  AM PM Common PM Common PM	fit Checklist  AM PM Comments  No Yes No Yes  To evidence of theft  AM PM Comments  No Yes No Yes  No	fit Checklist  AM PM Comments  No Yes No Yes  no evidence of theft to work, no open sores, ortness of breath, chills, tion, and no diarrhea I general appearance ment operational & clean ps inventoried ights out, exits locked  HEET Menu Items  Temperatures  Menu Items  Red Polis rice hom salad dress inny Temperatures  Menu Items  Red Polis rice hom salad dress inny Fersion Salad salaw  Temperatures  Temperatures  Temperatures  Temperatures  Temperatures  Temperatures  Temperatures  Temperatures  Temperature  Temperatures  Temperature  Temperature	AM PM Comments  No Yes No Yes  no evidence of theft to work, no open sores, ortness of breath, chills, tion, and no diarrhea I general appearance ment operational & clean ps inventoried ights out, exits locked  HEET Menu Items  Temperatures  Temperatures  Temperatures  Temperatures  Temperature  Tempera	fit Checklist  AM PM Comments  No Yes No Yes  to evidence of theft to work, no open sores, ortness of breath, chills, tion, and no diarrhea I general appearance ment operational & clean ps inventoried gights out, exits locked  HEET Menu Items  Temperatures  Temperatures  Menu Items  Temperatures  Menu Items  Temperatures  Temperatures  Menu Items  Temperatures  Temperatures  Temperatures  Temperatures  Temperatures  Temperatures  Temperature  Temperature	Temperatures  Menu Items  Menu Items  Menu Items  Temperatures  Temperature  Mash 110 F  Sanitizer-20or  Sanitizer-20or  Malk-in  Jip July July July July July July July July

Signature, Cook Supervisor (AM)

DAT

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)



1 00 00	SAI	UNL		11	mic.	75 22	u.i. /	1.1		PM	
				1	Comn	nents					
	No	Yes	No	Yes							
All areas secure, no evidence of theft											
		12		X						1=:	
		X.		×							
		X		X							
		X		4							_
perational & clean		X		Ý							
entoried		X		4							
ut, exits locked		K		Y			,	-			
Menu Items	oat-	scrm	T-	jelly	cinn	bis-	marg	coffe	suga	milk	frt
1	meal	egg	ham		roll	cuit	r	е	r		
		1/048	1648	N/A	KI	RT	37.4	Rt	RT	39	39
	ckn	Pinto	gr	lett	pota	onion	bun	grill	tea		
	patty	beans	beans		salad			chees		ď	
Temperatures	178.1	179.1	177.6	38	40	38.1	RT	1650	DT	PT.	
Menu Items	Salis	pota	cabb	mix	roll	marg	cake	drink		jelly	PB
	steak		-age	veg				_		100	10
Temperatures	199	185	188	170		and the same of th	and the second	-	-		RT
-1	Temperature				Rinse	180+					
acturer's specifications	Breakfast		152		189	9					
Rinse	Lunch		h	145						/	
			Dinne	r	155				low tomp		
	Temperature										
y chemical agent used			Breakf	ast	115.2		116.7		200 ppM		
			Luncl	h	110		115				
			Dinne	er	110		11.5		200 ppm		m
_IN	T	emnera	ture		Freezer 0		1			Walk-	
X-11V	- '	· III			or belo	w	35-40 F	3		35 – 4	10 F
				. 3.4	-0 :	2	23	2 ( 1		25	million
Record temperatures, Freezer and Walk-ins							57.6			22	1
Record temperatures, Freezer and Walk-ins										00	
DRY	Temp	erature	e 45-8	U	Spice	Room	Store	idii			
			,	111		20	1-1	7			
Record temperatures Dry Storage Areas			AM			0	60	5			
Storage 1 = 1							1.0				
y Storage Areas		. 14	-	PM	-						
y Storage Areas		AM 9.1	P	M							
	lence of theft  ik, no open sores, s of breath, chills, and no diarrhea ral appearance perational & clean entoried but, exits locked  Menu Items  Temperatures  Menu Items	lence of theft  k, no open sores, s of breath, chills, and no diarrhea ral appearance perational & clean entoried but, exits locked  Menu Items  Temperatures  Menu Items  Ckn patty  Temperatures  Menu Items  Salis steak  Temperatures  Menu Items  Salis steak  Temperatures  Menu Items  Temperatures  Menu Items  Salis steak  Temperatures  Temperatures  Menu Items  Temperatures  Temperatures  Menu Items  Temperatures  Temperatures	lence of theft  Ik, no open sores, sof breath, chills, and no diarrhea ral appearance perational & clean entoried but, exits locked  Menu Items Temperatures	No Yes No  lence of theft lek, no open sores, s of breath, chills, and no diarrhea ral appearance perational & clean entoried out, exits locked  Menu Items Temperatures Menu Items Temperatures Menu Items Salis steak Temperatures Menu Items Temperatures Menu Items Salis steak Temperatures Temperature Temperature Temperature Temperature Temperature Temperature Temperature	Relation of theft Relation of theft Relation of theft Relation open sores, of of breath, chills, and no diarrhea Relational & clean centoried Relational & clean	Renu Items  Menu I	No   Yes   No   Yes	Relief AM PM Comments  No Yes No Yes Relief Ak, no open sores, as of breath, chills, and no diarrhea and appearance perational & clean entoried and, exits locked  Menu Items Pinto grade beans beans beans salad onion bun salad potantems  Temperatures AB PAI	Rence of theft    No   Yes   No   Yes	No Yes No Yes   No	Rence of theft

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)



Time: 349 AM) Time: 1245 PM Date: 11-24-23 FRIDAY Cycle 5 Comments PM AM Shift Checklist Yes No 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 PB coffe milk eggs sugar gravy grill bisfruit marg Menu Items cereat PRODUCTION SHEET cuit Oat pota RT 39 39 RT 1783 1865 1717 RT 39 39 Temperatures Breakfast fruit chees tea pudd peas bismarg corn Ck stir | rice Menu Items -ing cuit fry 1837 1497 1651 390 40 27 40 DT 38 1781 Temperatures Lunch S drink egg Pinto cole ketch bread grill tuna Menu Items salad slaw -up beans poto salad 32 BT RT BIL Temperatures ner If Needed Wash 150+ Rinse180+ Temperature | DISH MACHINE 122 /outens 155 Breakfast Temperature according to manufacturer's specifications 124 au temp 148 Lunch and chemical agent used in Final Rinse 25 155 lim long Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** 121.0 17 Breakfast Final Rinse Temps determined by chemical agent used MO DOM 112 Lunch Dinner 115 112 Walk-in Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35 – 40 F 35-40 F or below Record temperatures, Freezer and Walk-ins AM33 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY STORAGE Record temperatures Dry Storage Areas AMPM Record temperatures, Dry Storage Areas

signature, Cook Supervisor (AM)

11.2723

AM

1177

PM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

Hot-Water Temps in sink

DATE



AM Time: |535 PM Time: 303 **THURSDAY** Date: 11-23-23 Cycle 5 Comments PM AMShift Checklist Yes No Yes No 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 fruit milk omelei Tcoffee sugar -grav marg PRODUCTION SHEET Menu Items ham ¥ curit cereal Lastons RIT 12+ 35 2+ 39 752 Temperatures Breakfast fruit Pmk cake tea Swee Stuff roll marg gravy turkey Menu Items cake pota ing 40 21 DI 37.7 1458 1638 145.1 1789 Temperatures gar fruit Lunch lett/ drink corn corn cob gravy Mix Chil Frygre Whip Roast Menu Items Mayo Musta ońio Chine 121 LI C 41 Temperatures ner If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE LOWICMP 164 Temperature according to manufacturer's specifications 161 Breakfast inv temp Lunch 148 and chemical agent used in Final Rinse 10 Willem Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F **Temperature** POT and PAN SINK 115 200ppm 117 Breakfast Final Rinse Temps determined by chemical agent used Lunch DOOPPM Dinner Walk in Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35 - 40 F35-40 F or below 35.2 AM Record temperatures, Freezer and Walk-ins -3:5 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY **STORAGE** 40 Record temperatures Dry Storage Areas **AM** 60 PM Record temperatures, Dry Storage Areas PM AM Hot-Water Temps in sink 1535 124.1

gnature, Cook Supervisor (AM)

11-24-23 DATE

11-23-23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20



Cycle 5 Date: 11-77-23 Wednesday Time: 1813 PM

Cycle 5 Date:	-27-23 Wed				ime:03	SO	M T	ime: //	93	PM		
Shift Chec	klist	AM PM			1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		×	areh.								
Workers reported to work		X		V								
fever, cough, shortness	of breath, chills,		文		V							
no skin infection, an	d no diarrhea		X		V							
Kitchen is in good genera	l appearance		X		/							
All kitchen equipment op	erational & clean		X		V							
All tools and sharps inver	ntoried		V		V							-27-1-2-
All areas secure, lights ou			K		V				,			
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis- cuit	marg	sugar	coffe e	milk	fruit	chee se	,,,,,,
Breakfast	Temperatures	153.1	1663	152.4	Rt	38	at	H	36	R+	38	
	Menu Items	Tahitia chicken	rice	gr beans		Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	182.7	1931	1831	38.8	187.8	38.8	Ri	39.0	12-	1845	412
Danen	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	S
Dinner	Temperatures	198	1687	1823	127	1905	LT	38	38	RIT	R	
SH MACHINE		Temperature			Wash	150+	Rinse	180+	If Ne	eded		
Temperature according to manufa	cturer's specifications		I	Breakfa	ast	155	)	15			Tenk	
and chemical agent used in Final I	Rinse			Luncl				158			Nt	
				Dinne	r	151		152		1000 tem		
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used		I	Breakfa			5	119.7		200pm		
				Lunch	Lunch		115.3		3	20	pm	_
				Dinne	r	118		115		250PPn		Pm
FREEZER and WALK-	IN	Te	mpera	ture		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 40 F		
	Record temperatures, Freezer and Walk-ins				M	-5.4		36.	1		38.1	8
Record temperatures, Free					PM	-41		33.	1		20	0
STORAGE	DRY	Tempe	rature	45-80	)	Spice F	Room	Store F	(m			
Record temperatures Dry	Storage Areas			A	M	60		61			)	
Record temperatures, Dry				P	M	60		Coc	>		-	
Hot- Water Temps in sin		Al	M	P	M	7		/		/_	1	
		120	1	12	3				/			

gnature, Cook Supervisor (AM)

11-23-23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Time: 0363 AM Time: 1830 PM Date: 11-21-23 Tuesday Cycle 5 Comments PM AM Shift Checklist Yes No No Yes 4 All areas secure, no evidence of theft X Workers reported to work, no open sores, V 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 coffe sugar marg Tfruit syrup cereal pan Menu Items PRODUCTION SHEET ham cake Rt 74 R+ 2+ 2+ 360 158 P+ 156 2+ Temperatures Breakfast chee brd tea cake sauce dres- salad garl car fidelo meat Menu Items se bread sing sauce rots RT 34.3 at RI 937 NT 193.7 1937 1720 35.6 35.6 Temperatures Lunch fruit Pa drink mar dress roll salad gr Ck frd gravy pota Menu Items chul -ing bean steak 38 RT RI 189.5 1883 200 198 RI N 38 Temperatures ner If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE 1 DW Temp 159 162 Temperature according to manufacturer's specifications Breakfast LOW TREM 66 Lunch and chemical agent used in Final Rinse 100 fer y 158 166 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** 113.2 114.7 200ppin Breakfast Final Rinse Temps determined by chemical agent used 2004800 113,3 112,3 Lunch 200 PPm 115 114 Dinner Walk-in Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35 - 40 F 35-40 F or below 36.7 34.5 -44 Record temperatures, Freezer and Walk-ins AM 35.5 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY **STORAGE** 60 AM100 Record temperatures Dry Storage Areas 60 60 PM Record temperatures, Dry Storage Areas PM AM Hot-Water Temps in sink 215 1245

Signature, Cook Supervisor (AM)

11-22-23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Time: 315 (AM) Time 340 PM Date: 1 -20-23 **MONDAY** Cycle 5 Comments PM AM Shift Checklist No Yes Yes No 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 fruit milk PB coffee sugar Jelly marg bis-Menu Items oat scrm PRODUCTION SHEET cuit meal eggs RT 39 39 RT 1721 165 Temperatures Breakfast fruit brea spinbun mayo Beef Pinto rice lett Menu Items beans must ach patty 340 39.140 DI 175. 1851 1681 81.1 Temperatures Lunch salad drink Mac cake marg corn T Ham beans çar peas Menu Items chees bread Mac rots RT RT 189 178 160 Temperatures ıer If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE Temperature according to manufacturer's specifications Breakfast 148 Lunch and chemical agent used in Final Rinse 155 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature POT and PAN SINK Final Rinse Temps determined by chemical agent used Breakfast 115 Lunch 112 115 Dinner Walk-Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35-40 F in or below 35-40 F Record temperatures, Freezer and Walk-ins **AM** PM Record temperatures, Freezer and Walk-ins Spice Room Store Rm Temperature 45-80 DRY **STORAGE** 70 60 AM Record temperatures Dry Storage Areas PM 60 Record temperatures, Dry Storage Areas PM AM Hot-Water Temps in sink 20

Signature, Cook Supervisor (AM)

11.21.23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATI

NF-6-2-20

### GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	67.52 68.11 68.11 68.42
B-1 B-2 B-3 B-4	68.42 68.11 68.42 71.60
C-1 C-2 C-3 C-4	67.81 69.71 68.31 68.71
E-1 E-2	69.80
D-1	70.31
ISOLATION	70.81
PATIENT ROOM	70.00
INTAKE/RECEIVING Tank Temp S-12	66.51 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	168.83



### Monday, Nov 27, 2023 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Secure Services™	Т	emper
	Shower	Shower

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	67.52			416.16	.)			
	A-2	68-11	s	ANK		5)			
	A-3	68.11		T 1,	2 (W				
	A-4	68.42		JANK	- JII	5)			
	B-1	68.42			,		02	0	
	B-2	641)		Rici	rculat	M	721	8	
	B-3	68.42				(			
	B-4	71.60		Cit	-	Sdip	}		
	C-1	67.81				- ,	/		
	C-2	69.71		.,					
	C-3	68.31							
	C-4	68.71							
	D-1	70.31					N/A	N/A	N/A
	D-2	70.31					N/A	N/A	N/A
	E-1	55.1					N/A	N/A	N/A
	E-2	69:80							
	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

	Intake	N/A			N/A	N/A	N/A	N/A	N/A
	Intake	I4/A			21,72				
PRINT: Write Legibly	PEI	7			SIGN:	Alge			
Medical Show		rature Log							
2,200.00			Name:				Date:		
			- 144						
ROOM	542	540	538	536	534	523	522	Tub	Room
Air:									
Water:									
Temperature	Taken with	a Fluke Mo	d 52 Digital	Thermom	eter				



# Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Nov 27, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.0	104.1	11	M
South-B	65.0	04.0	U	n
South-C	69.8	104.1	1(	M
South-D	67.7	104,0	11	n
South-E	65.7	11), [	11	1/
South-F	68.7	104.1	11	11
South-G	71.2	104.5	Y	Y)
South-L	73.0	104,9	11	4
South-M	10,9	104,0	[1	) (
South-N	21,1	104.3		1
South-X	70.8	1042	( )	1 (
South-Y	70.3	154.7		4
South-Z	67,5	104.2	1(	4
South SMU	70,0	139.2	11	И
South SMU Shower	20.0	109.2	109.2	N/A
MED ISO- Room 1	68.9	111-1	N/A	N/A
MED ISO- Room 2	6419	111.	N/A	N/A
MED ISO- Room 3	6819	111.	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer