



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 24 May 2024
DAY MONTH YEAR

Requested by: Jason Kincaid Constituent Advocate
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:

	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="938"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="1644"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="336"/>

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 done on 6/25/24, and information was received on 6/26/24. The population counts are current as of 5/21/24.

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
- 9 RN's
- 15 LPN's*
- 2 Psychologists
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists
- 1 Administrative Assistant

Staffing information is current as of 5/21/24

(*) denotes a change in staffing level from the previous week. The number of LPN's increased from 13 to 15.

Law Library:

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

Dates:		5/13/2024	to	5/17/2024
North		Annex		
A1	14	A	1	
A2	22	B	21	
A3	36	C	2	
A4	0	D	2	
B1	54	E	31	
B2	48	F	0	
B3	41	G	1	
B4	29	L	0	
C1	26	M	13	
C2	16	N	3	
C3	80	X	0	
C4	17	Y	15	
E1	6	Z	10	
E2	3	RHU	0	
D1	32			
D2	3	Total	526	

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Russia
4. Colombia
5. Guatemala

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among GEO staff and none among ICE staff. They reported no new cases among ICE detainees and no new cases 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 5/24/24.

Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. Those statistics were sent to the office on 5/25/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 05-13-24 **MONDAY** Time: 0200 AM Time: 1917 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	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	198.9	195.4		RT	RT	37.3	RT	RT	36.1	RT	RT
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	brea d	tea	
Lunch	Temperatures	191.0	179.0	161.0	37.1	RT	RT	168.1	37.0	RT	RT	
	Menu Items	T Ham Mac	peas	beans	car rots	marg	corn bread	cake	drink	Mac chees	fruit	salad
Dinner	Temperatures	189	178	190	17	38	RT	RT	RT	189	RT	38
L. D M MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				158	162	Low Temp				
		Lunch				150	151	Low Temp				
		Dinner				150	165	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118.7	115.4	200ppm				
		Lunch				115.0	112.1	200ppm				
		Dinner				115	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	36.1	37.3				
Record temperatures, Freezer and Walk-ins		PM				-4	38	38				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				71	71					
Hot- Water Temps in sink		AM		PM								
		118.7		111								

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

5-14-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 05-14-24 **Tuesday** Time: 0200 AM Time: 1900 **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	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB	
Breakfast	Temperatures	R+	165.9	R+	195.5	R+	37.8	R+	R+	30.3	R+	
	Menu Items	fidelo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	cheese	brd
Lunch	Temperatures	189.1	189.1	192.1	105	39	R+	R+	179.1	R+	39	✓
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB
Dinner	Temperatures	173.9	199.3	188.3	196.9	38.5	R+	R+	R+	38.5	R+	R+
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	159	Low Temp				
		Lunch				156	157	Low temp				
		Dinner				155	158	Low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				119.5	118.9	200ppm				
		Lunch				115.1	117.2	200ppm				
		Dinner				118	116	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				-2.7	36.3	37.8				
Record temperatures, Freezer and Walk-ins		PM				-2.7	37.8	37.8				
DRY 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									
		119.5	118									

Rodriguez
Signature, Cook Supervisor (AM)

Almaraz
5-16-24
DATE

Khanelka
Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 05-15-24 **Wednesday** Time: 0230 AM Time: 1620 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	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
	Breakfast	Temperatures	198	195	188.7	RT	77.9	RT	RT	25.2	RT	77.9
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	firt
Lunch	Temperatures	149.1	172.1	170.1	39	180.1	RT	RT	39	RT	177.1	RT
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s
Dinner	Temperatures	201.0	179	178.3	RT	200	RT	86.7	35.5	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				159	165	Low Temp				
		Lunch				155	160	Low Temp				
		Dinner				158	160	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118.4	117.6	200ppm				
		Lunch				115.2	119.1	200ppm				
		Dinner				118	115	250ppm				
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				-2.1	35.2	37.9				
Record temperatures, Freezer and Walk-ins		PM				-0.0	34.1	38.3				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM	PM									
		118.4	120									

Rodriguez
Signature, Cook Supervisor (AM)

Khadka
Signature, Cook Supervisor (PM)

S-10-24
FOOD SERVICE MANAGER DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 05-16-24 **THURSDAY** Time: 0200 AM Time: 1733 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	rice	pan	syrup	T-	Bran	marg	sugar	coffee	milk	egg	fruit
		raisin	cake		ham	flks						
Breakfast	Temperatures	198	190	RT	197.4	RT	37.4	RT	RT	25.8	189	RT
	Menu Items	fajita	grill	Span	refrd	tort	salsa	salad	dress	cake	tea	fruit
		meat	onion	rice	bean	-illa			-ing			
Lunch	Temperatures	169.3	169.3	151.0	168.1	RT	RT	37.0	RT	RT	RT	38.1
	Menu Items	Turkey	slice	Mac	mayo	mus	corn	bread	drink	lett	bro	fruit
		salami	chees	salad		tard	salad			onio	cco	
Dinner	Temperatures	38	38	RT	RT	RT	38	RT	RT	38	170	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				159	169	Low temp				
		Lunch				155	145	Low temp				
		Dinner				155	155	Low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				119.4	118.7	200ppm				
		Lunch				115.1	120.1	200ppm				
		Dinner				115	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				-0.9	35.8	37.4				
Record temperatures, Freezer and Walk-ins		PM				-6	38	38				
DRY 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								
		119.4		120								

Rodriguez
Signature, Cook Supervisor (AM)

5-17-24
DATE

AA
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5-17-24 **FRIDAY** Time: 0400 AM Time: 2000 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	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB
Breakfast	Temperatures	RT	169.4	176.2	RT	RT	38.3	RT	RT	36.1	176.2	RT		
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit			
Lunch	Temperatures	169.8	175.1	170.1	168.0	DT	37.0	37.0	38.3	DT	37.0			
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad					s
Dinner	Temperatures	38	169	190	38	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		Breakfast				151	126	low temp						
		Lunch				150	135	low temp						
		Dinner				150	135	low temp						
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast				119	120	200ppm						
		Lunch				110	112.1	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				6.4	36.1	38.3						
Record temperatures, Freezer and Walk-ins		PM				6.0	38	38						
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM				70	71							
Record temperatures, Dry Storage Areas		PM				70	71							
Hot- Water Temps in sink		AM		PM										
		121.6		120										

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5-18-24



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 5.18.24 **SATURDAY** Time: 0400 AM Time: 1234 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		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	oat meal	scrm egg	T-ham	jolly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt	
Breakfast	Temperatures	192.4	178.7	170.7	-	RT	RT	38.1	RT	RT	34.5	RT	
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d		
Lunch	Temperatures	1168.0	1169.1	1158.1	37.1	37.0	38.0	DT	141.0	DT	DT		
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB	
Dinner	Temperatures	178	179	180	179	RT	32	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	119	low temp					
		Lunch				158	127	low temp.					
		Dinner				158	127	low temp					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				119	121	200ppm					
		Lunch				112	115	200 ppm					
		Dinner				112	115	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				-1.1	34.5	38.1					
Record temperatures, Freezer and Walk-ins		PM				-3.0	36	38					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE		Record temperatures Dry Storage Areas				AM	70	71					
Record temperatures, Dry Storage Areas		PM				70	71						
Hot- Water Temps in sink		AM		PM									
		122.4		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

5.19.24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 05-19-25 **SUNDAY** Time: 0200 AM Time: 1740 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	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	195	179	179	RT	RT	RT	RT	RT	35.2	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo <u>must</u>	bun	chees e	fruit	tea	
Lunch	Temperatures	182	39	38	39	-	RT	RT	39	RT	RT	
	Menu Items	Red beans	Polis saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	195	175	180	180	38	RT	RT	RT	RT	179	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				159	168	Low Temp				
		Lunch				157	165	Low Temp				
		Dinner				157	169	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				123.4	123.0	200ppm				
		Lunch				117.1	120.1	200ppm				
		Dinner				117	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				-3.3	35.2	335				
Record temperatures, Freezer and Walk-ins		PM				-4	36	38				
STORAGE		DRY Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				71	71					
Hot- Water Temps in sink		AM	PM									
		123.4	120									

Rodriguez
Signature, Cook Supervisor (AM)

Almaraz
5-20-24
DATE

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

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

5/20/2024
7:24:34 AM BCU

**Temperature
°F**

A-1	70.51
A-2	72.22
A-3	70.60
A-4	70.81
B-1	73.12
B-2	71.12
B-3	72.70
B-4	73.12
C-1	73.31
C-2	74.72
C-3	72.81
C-4	73.91
E-1	67.01
E-2	72.31
D-1	75.31
ISOLATION	74.92
PATIENT ROOM	73.12
INTAKE/RECEIVING	71.21
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	171.06
Universal Input[13]	



Monday, May 20, 2024
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	70.51							
	A-2	72.22			city	57.9			
	A-3	70.60							
	A-4	70.81			Tank	#1	120		
	B-1	73.12			Tank	#2	120		
	B-2	71.12			Recirculation			92.1	
	B-3	72.70							
	B-4	73.12							
	C-1	73.31							
	C-2	74.72							
	C-3	72.81							
	C-4	73.91							
	D-1	67.01					N/A	N/A	N/A
	D-2	74.8					N/A	N/A	N/A
	E-1	67.01					N/A	N/A	N/A
	E-2	72.31							
	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: Pracy

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____						Date: _____		
ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

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

Date: Monday, May 20, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.4	104.6		
South-B	70.3	104.2		
South-C	66.2	104.1		
South-D	66.7	104.2		
South-E	67.9	104.1		
South-F	69.4	105.1		
South-G	67.2	104.8		
South-L	68.9	104.8		
South-M	69.7	104.2		
South-N	70.3	104.1		
South-X	66.9	104.3		
South-Y	69.5	104.3		
South-Z	67.9	104.5		
South SMU	67.0	110.0		
South SMU Shower 3	67.5	110.0		N/A
MED ISO- Room 1	68.2	107.9	N/A	N/A
MED ISO- Room 2	68.2	107.9	N/A	N/A
MED ISO- Room 3	68.2	107.9	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: PEAR
Write Legibly

SIGN: [Signature]

Temperature is taken with a Fluke Mod 52 Digital Thermometer