



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 30 August 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:

Individuals Housed in GEO Facility:

New Cases
this week :

Total to date since
3/30/2020*:

ICE Detainees:

ICE Employees:

GEO Employees:

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 8/28/24, and information was received on 8/28/24. The population counts are current as of 8/27/24.

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
- 3 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 14 RN's
- 14 LPN's
- 1 Psychologist
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 1 MHP

Staffing information is current as of 8/27/24

(*) denotes a change in staffing level from the previous week. There were no changes reported.

Law Library:

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

How Many NonCitizens Requested Law Library:

Dates:		8/12/2024	to	8/16/2024
		North	Annex	
A1	19	A		2
A2	18	B		30
A3	33	C		18
A4	0	D		28
B1	55	E		21
B2	36	F		3
B3	57	G		1
B4	47	L		16
C1	39	M		8
C2	42	N		1
C3	45	X		5
C4	38	Y		22
E1	0	Z		6
E2	0	RHU		
D1	10			
D2	0	Total		600

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Jordan
4. Russia
5. Venezuela

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

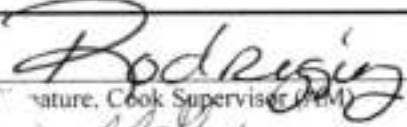

Per the facility, there was one new case among GEO staff and none among ICE staff. They reported two new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 8/28/24.

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 9/5/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8-19-24 **MONDAY** Time: 0210 AM Time: 2017 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		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X	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	194.9	188	184	RT	RT	48.7	RT	RT	35.4	RT	RT
	Menu Items	Ck Fried Break	rice	grill Bean	grill onion	torti Del	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	161.1	169.0	165.3	RT	RT	RT	RT	RT	168.1	RT	RT
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress-ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	169	RT	175	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		151		173		200ppm				
		Lunch		155		182		200ppm				
		Dinner		155		180		200ppm				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		123.1		123.1		200ppm				
		Lunch		115		121.1		200ppm				
		Dinner		115		119.4		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		-5.3		35.4		48.7				
Record temperatures, Freezer and Walk-ins		PM		-4.2		38		46.6				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature 45-80		AM		PM						
Record temperatures Dry Storage Areas		AM		71		71						
Record temperatures, Dry Storage Areas		PM		71		71						
Hot- Water Temps in sink		AM		PM								
		123.1		122								

 8-19-24
 Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER

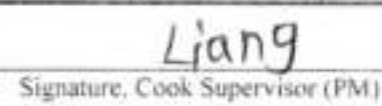

 Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8.20.24 **TUESDAY** Time: 0400 AM Time: 1900 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		✓						
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					✓						
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	marg	sugar	coffee	milk	egg s	Bran fls
Breakfast	Temperatures	RT	158.2	RT	177.9	36.9	RT	RT	36.9	179.1	RT
	Menu Items	Ckn pasta	rice	orange roll pan	peppers Onion	marg tea	cake	raw	bre	fruit	
Lunch	Temperatures	177.9	173.3	174.2	RT	175.2	175.2	—	RT	—	RT
	Menu Items	Ckn spaghetti	pea/ carrot	beans	salad	roll	dress-ing	marg	drink	cake	cheese
Dinner	Temperatures	189.8	176.5	192.6	40	RT	RT	40	RT	40	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	180	hand soap			
		Lunch				152	184	∅			
		Dinner				156	180	∅			
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				111.3	111.4	200 ppm			
		Lunch				110.4	111.2	200 ppm			
		Dinner				111.6	111.3	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				-4.0	36.9	55.9			
Record temperatures, Freezer and Walk-ins		PM				-1.2	35.4	36.8			
DRY		Temperature 45-80				Spice Room	Store Rm				
Record temperatures Dry Storage Areas		AM				71	71				
Record temperatures, Dry Storage Areas		PM				70	70				
Hot- Water Temps in sink		AM		PM							
		111.4		112.6							


nature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

8.21.24
DATE

FOOD SERVICE MANAGER

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8.21.24 Wednesday Time: 0400AM Time: 2100 PM Cycle 4

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					X							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc / tortill	marg	sugar	coffee	milk	cheese	Pan
Breakfast	Temperatures	193.7	165.3	185.6	RT	RT	38.3	RT	RT	36.1	36.1	RT
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	chees e	tea	gr ill
Lunch	Temperatures	174.6	199.3	167.6	37.9	et	et	et	37.9	37.9	174.6	
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	hrea d	jell y	Pis
Dinner	Temperatures	196	188	179	188	38	RT	38	OUT	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				152	125	low temp				
		Lunch				155	162	low temp				
		Dinner				155	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				115.3	114.1	200ppm				
		Lunch										
		Dinner				116	114	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				-2.1	36.1	38.3				
Record temperatures, Freezer and Walk-ins		PM				-4.0	39	36				
DRY STORAGE		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								
		115.8		111								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8-22-24 **THURSDAY** Time: 0200 AM Time: 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		✓							
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	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	198.1	198.9	Rt	Rt	159	35.1	Rt	10	38.8	Rt	Rt
	Menu Items	fidelo	meat sauce	grn beans	corn	salad	dress-ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	148.3	180.1	164.4	153	35.1	Rt	35.1	Rt	6	35.1	Rt
	Menu Items	Char broiled	beans	macr salad	che ese	roll	Lett/onion	dress-ing	fruit	drnk	car rot	egg sald
Dinner	Temperatures	192.7	189.1	35.4	37.1	Rt	39.7	Rt	Rt	16.8	37.7	
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		160	161	Low Temp						
		Lunch		158	181							
		Dinner		157	180	+						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		125.1	125.1	200ppm						
		Lunch		117.6	118.4	200ppm						
		Dinner		119.7	119.7	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		-6.0	38.8	35.1						
Record temperatures, Freezer and Walk-ins		PM		-5.6	37.1	36.8						
STORAGE		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									
		125.1	117.6									

Rodriguez
Signature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

Atwell
Signature, Cook Supervisor (PM)

8-23-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8.23.24 **FRIDAY** Time: 0400 AM Time: 1736 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		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	Frch toast	syryp	bk saus	PB	marg.	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	153.1	RT	176.4	RT	35.2	RT	RT	39.1	RT	RT
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	165.3	159.7	176.3	RT	159.5	35.6	-	179.9	35.6		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri nk	chee se
L	er	Temperatures	179	RT	177	186	38	38	38	120.6	38	out 38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		135		126		low temp				
		Lunch		136		128		low temp				
		Dinner		136		125		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		117.4		116.3		200ppm				
		Lunch		116.3		117.2		200ppm				
		Dinner		116		117		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		-1.6		39.1		35.2				
Record temperatures, Freezer and Walk-ins		PM		-3.5		39.0		36.1				
DRY STORAGE		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								
		119.2		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

8.23.24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8.24.24 **SATURDAY** Time: 0400 AM Time: 2010 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		X							
Kitchen is in good general appearance		X	X		X							
All kitchen equipment operational & clean		X			X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausage	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	193.6	116.5	173.2	RT	RT	38.1	AT	RT	37.9	38.1	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	gm turkey	tea		fruit
Lunch	Temperatures	171.0	116.1	116.1	37.3	38.0	RT	RT	116.0			37.0
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	fruit	raw veg
Dinner	Temperatures	189	189	178	37	RT	RT	out	Sub	out	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		156		118		low temp.				
		Lunch		155		145		low temp.				
		Dinner		155		146		low temp.				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		120.3		121.2		200 ppm				
		Lunch		112.1		110.1		200 ppm				
		Dinner		112		110		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		-6.3		37.9		38.1				
Record temperatures, Freezer and Walk-ins		PM		-4.2		38		39				
DRY STORAGE		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								
		121.7		111								


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

8.24.24
DATE
jm

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8-25-24

SUNDAY

Time: 0720 AM Time: 1908 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		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	scrm eggs	bk saug	salsa	gril pota	tort -illa +Bst	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	Rt	145.8	15.8	Rt	14.3	Rt	Rt	Rt	34.3	Rt	Rt
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	34.5	180.1	36.8	38.3	—	35.3	Rt	Rt	Rt	—	34.5
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	win	frui t	chee se
Dinner	Temperatures	190	178	189	Rt	38		Rt	38	Rt	38	38
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		158	157	Low Temp						
		Lunch		155	159	Low Temp						
		Dinner		153	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		121.4	121.4	500 ppm						
		Lunch		112.3	110.4	200 ppm						
		Dinner		112	110	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		-3.5	31.3	47.1						
Record temperatures, Freezer and Walk-ins		PM		-4.6	38	39						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		69	71							
Record temperatures, Dry Storage Areas		PM		70	70							
Hot-Water Temps in sink		AM	PM									
		121.4	120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8-27-24



Secure Services

Temperature Log South Building

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

Date: Monday, August 26, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72	106	//	//
South-B	72	106	//	//
South-C	73	107	//	//
South-D	72	106	//	//
South-E	69	108	//	//
South-F	73	107	//	//
South-G	71	107	//	//
South-L	69	106	//	//
South-M	70	106	//	//
South-N	71	105	//	//
South-X	71	106	//	//
South-Y	71	106	//	//
South-Z	69	107	//	//
South SMU	70	110	//	//
South SMU Shower 3	73	110	//	N/A
MED ISO- Room 1	72	110	N/A	N/A
MED ISO- Room 2	72	110	N/A	N/A
MED ISO- Room 3	72	110	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Aleksandr Sidorenko

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Monday, August 26, 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	71.7							
	A-2	69.8							
	A-3	71.2							
	A-4	70.9							
	B-1	69.8							
	B-2	71.6							
	B-3	69.8							
	B-4	69.8							
	C-1	69.8							
	C-2	73.6							
	C-3	72							
	C-4	71.4							
	D-1	83					N/A	N/A	N/A
	D-2	70					N/A	N/A	N/A
	E-1	71.4					N/A	N/A	N/A
	E-2	71							
	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

Tank #1 126°F
 Tank #2 127°F
 City 68°F
 Recirculation 90°F

PRINT: Aleksandr Sidorenko

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

GEO Aurora ICE
3130 N. Oakland St

8/26/2024
7:47:17 AM BCU

Temperature
°F

A-1	71.71
A-2	69.80
A-3	71.21
A-4	70.80
B-1	69.80
B-2	71.80
B-3	69.80
B-4	69.80
C-1	69.80
C-2	73.60
C-3	72.00
C-4	71.41
E-1	71.41
E-2	71---
D-1	83.27
<i>D2</i>	70
ISOLATION	69.41
PATIENT ROOM	71.21
INTAKE/RECEIVING	72.02
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	160.86
Universal Input[13]	