



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 20 September 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="1650"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="1"/>	<input type="text" value="341"/>

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 9/18/24, and information was received on 9/19/24. The population counts are current as of 9/17/24.

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
- 13 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 9/17/24.

(*) denotes a change in staffing level from the previous week. The number of RNs decreased from 14 to 13.

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:	9/9/2024	to	9/13/2024
North		Annex	
A1	10	A	2
A2	30	B	37
A3	22	C	19
A4	24	D	64
B1	30	E	50
B2	21	F	3
B3	41	G	0
B4	40	L	7
C1	27	M	4
C2	38	N	2
C3	23	X	7
C4	14	Y	8
E1	0	Z	20
E2	0	RHU	0
D1	1		
D2	0	Total	544

Nationalities:

The following are the most represented nationalities among migrants:

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

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 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 9/17/24.

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 9/23/24.



FOOD SERVICE: AURORE CITY IN OPENING and CLOSING CHECKLIST

Date: 9-9-24 **Monday** Time: 0205 AM Time: PM 194 Cycle 2

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	rice/raisin	scr eggs	jelly	bis-cuit	fruit	marg	sugar	coffee	milk	diet jelly	P.B.
Breakfast	Temperatures	187.3	180.0	Rt	Rt	Rt	35.6	Rt	Rt	39.8	Rt	Rt
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress - ing	Tea	Bk Ck	diet dre
Lunch	Temperatures	166.0	160	162	Rt	165.1	37.4	37.4	Rt	Rt	82.6	Rt
	Menu Items	Charbrl patty	potat salad	Gr bean	Lett/onion	Chee -se	pickle	bun	mayo / mustrd	fruit	drnk	Char broil
Dinner	Temperatures	170	37	179	37	37			Rt	37	Rt	180
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155		169		low temp				
		Lunch		155		150		low temp				
		Dinner		155		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		124.5		124.5		200ppm				
		Lunch		112.0		115.1		200ppm				
		Dinner		112		115		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		-6.1		38.8		35.6				
Record temperatures, Freezer and Walk-ins		PM		-5.0		38		36				
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								
		124.5		121								

Rodriguez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9-10-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-10-24 **Tuesday** Time: 0230 AM Time: 1956 PM Cycle **2**

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	cereal	pan cake	syrup	Tky meat	sugar	coffe	milk	diet syrup	fruit	mar g	
Breakfast	Temperatures	Rt	191.5	Rt	190.1	Rt	Rt	35.9	Rt	Rt	36.5	
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB
Lunch	Temperatures	166.4	166.2	182.2	Rt	153.3	36.5	Rt	Rt	186.8		
	Menu Items	Ck hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	drnk	ches	Grn turk
Dinner	Temperatures	175	Rt	38	175			38	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				155	100	low temp				
		Lunch				156	104	low temp				
		Dinner				156	109	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				123.1	123.1	200ppm				
		Lunch				121.3	120.2	200ppm				
		Dinner				121	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				-1.8	40.6	36.5				
Record temperatures, Freezer and Walk-ins		PM				3.7	39	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								
		123.1		117.5								

Rodriguez
Signature, Cook Supervisor (AM)

9-10-24

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9.11.24 **Wednesday** Time: 0400 AM Time: 1900 **PM** Cycle 2

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	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	Tky meat
Breakfast	Temperatures	199.9	190.1	189.4	RT	RT	34.0	RT	RT	35.6	RT	186.3
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	cheese	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	179.3	192.2	165.2	35.6	RT	35.6	RT	RT	RT	186.2	169.9
	Menu Items	meat stew	rice	cabb -age	onion	marg	corn bread	salad	dress -ing	drnk	egg sald	stew veg
Dinner	Temperatures	201.5	188.7	186.6	RT	40	RT	40	RT	RT	38	188.5
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	104	low temp				
		Lunch				153	147	low temp				
		Dinner				155	145	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120.1	120.3	200ppm				
		Lunch				119.2	118.3	200ppm				
		Dinner				118.5	120.5	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		defrosting AM				4.1	35.8	34.0				
Record temperatures, Freezer and Walk-ins		PM				-1.5	36.2	37.0				
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								
		120.3		121.7								

[Signature]
Signature, Cook Supervisor (AM)

Liang
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-12-24 **Thursday** Time: 0400 AM Time: 1947 PM Cycle **2**

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	scram eggs	Pota-toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	milk	PB	brn cerl
Breakfast	Temperatures	179.3	170.4	RT	RT	RT	35.2	RT	RT	36.3	RT	RT
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	Dress-ing	onion	ketch up	ftui t	tea
Lunch	Temperatures	180.2	RT	150.1	190.2	170.3	35.6	RT	35.6	RT	RT	RT
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t
Dinner	Temperatures	179	185	187	RT	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		158°		157°		Low temp				
		Lunch		156		148		Low temp				
		Dinner		156		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		119.3		118.4		200 ppm				
		Lunch		118.5		121.3		200 ppm				
		Dinner		118		117		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		-5.4		36.3		35.2				
Record temperatures, Freezer and Walk-ins		PM		-5.6		38		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								
		120.4		121								

Brook
Signature, Cook Supervisor (AM)
John M. Han
FOOD SERVICE MANAGER

9-16-24
DATE

[Signature]
Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-13-24 **Friday** Time: 0300 AM Time: 2:29 PM Cycle **2**

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	cinn oatmeal	pan cake	syrup	bk1 patty	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatures	188.7	157.2	RT	164	33.1	RT	RT	34.9	RT		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbk ckn	fruit	
Lunch	Temperatures	169.9	177.7	177.7	169.9	RT	35.6	RT	RT	175.5	RT	
	Menu Items	chili mac	beans	squac	marg	roll	Brow-nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatures	139	196	130	30	RT	RT	RT	33	177	189	32
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				157	158	Low temp				
		Lunch				155	156	Low temp				
		Dinner				155	156	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	120	200ppm				
		Lunch				118	119	200ppm				
		Dinner				113	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				-1.1	34.9	33.1				
Record temperatures, Freezer and Walk-ins		PM				-2	33	36				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				69	69					
Record temperatures, Dry Storage Areas		PM				67	70					
Hot- Water Temps in sink		AM	PM									
		120	121									

Brock
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

9-16-24
DATE

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

Date: 9.14.24 **Saturday** Time: 0400 AM Time: 2038 PM **Cycle 2**

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	farina	eggs	gravy	bk patty	bisc / tortill	marg	sugar	coffee	milk		
Breakfast	Temperatures	196.3	176.4	190.2	165.2	RT	38.1	RT	RT	35.6		
	Menu Items	Tky Meat	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	39.0	36.1	171.0	39.8	37.3	38.0	RT	37.5	RT	RT	169.0
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	Ujet ds	PB
Dinner	Temperatures	198	185	179	188	AT	38	38	X	RT	X	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	115	low temp				
		Lunch				155	145	low temp				
		Dinner				155	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				119.2	118.7	200ppm				
		Lunch				115.1	112.0	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				1.2	38.1	35.6				
Record temperatures, Freezer and Walk-ins		PM				-2.6	38	36				
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								
		121.3		111								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

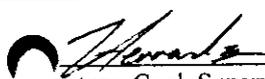
DATE

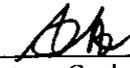
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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 09/15/24 **Sunday** Time: AM Time: 12/47 PM **Cycle 2**

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			✓		Y									
Kitchen is in good general appearance			✓		Y									
All kitchen equipment operational & clean			✓		Y									
All tools and sharps inventoried			✓		Y									
All areas secure, lights out, exits locked					Y									
PRODUCTION SHEET		Menu Items		cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit	
Breakfast		Temperatures		RT	165.3	171.0	RT	RT	RT	RT	RT	38.1	39.0	
		Menu Items		fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit
Lunch		Temperatures		171.1	165.1	168.5	37.1	RT	38.0	RT	RT	37.1	RT	37.0
		Menu Items		turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diety dress	brocco
Dinner		Temperatures		38	38	38	38	38	RT	RT	RT	38		178
DISH MACHINE				Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse				Breakfast		156	145	low temp						
				Lunch		155	157	low temp						
				Dinner		155	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		111	112	200 ppm						
				Lunch		115	110	200 ppm						
				Dinner		115	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				Mainly not if from AM		18.1	39.7	34.9						
Record temperatures, Freezer and Walk-ins				PM		-5.0	39	38						
DRY				Temperature 45-80		Spice Room	Store Rm							
STORAGE														
Record temperatures Dry Storage Areas				AM		69								
Record temperatures, Dry Storage Areas				PM		70		70						
Hot- Water Temps in sink				AM	PM									
				123.	121									


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

9-16-24
DATE



Monday, Sept 16, 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							
	A-2	69							
	A-3	68							
	A-4	71			Tank #1	124°F			
	B-1	70			Tank #2	124°F			
	B-2	70			City	66°F			
	B-3	70			Recirculation	82°F			
	B-4	69							
	C-1	69							
	C-2	74							
	C-3	72							
	C-4	72							
	D-1	72					N/A	N/A	N/A
	D-2	71					N/A	N/A	N/A
	E-1	69					N/A	N/A	N/A
	E-2	72							
	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: Aleksandr Sidorenko

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: <u>Aleksandr Sidorenko</u>					Date: <u>09/16/24</u>			
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	72.3	72.0	72.3	72.1	72.0	72.3	72.2	103.4
Water:	102.6							

Temperature Taken with a Fluke Mod 52 Digital Thermometer

GEO Aurora ICE
3130 N. Oakland St

9/16/2024
7:02:30 AM BCU

Temperature
°F

A-1	70.11
A-2	69.41
A-3	68.31
A-4	70.90
B-1	70.11
B-2	70.51
B-3	69.80
B-4	69.41
C-1	69.41
C-2	74.21
C-3	71.91
C-4	71.60
E-1	68.90
E-2	72---
D-1	<i>D2</i> 72 <i>71</i>
ISOLATION	68.90
PATIENT ROOM	70.31
INTAKE/RECEIVING	---
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]	



Temperature Log

South Building

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

Date: Monday, Sept 16, 2024

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