



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 6 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="1"/>	<input type="text" value="1650"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="339"/>

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 9/6/24, and information was received on 9/6/24. The population counts are current as of 9/3/24.

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 9/3/24.

(*) 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:		8/26/2024	to	8/30/2024
North		Annex		
A1	14	A		0
A2	14	B		30
A3	23	C		42
A4	29	D		41
B1	44	E		20
B2	31	F		2
B3	47	G		0
B4	27	L		13
C1	32	M		0
C2	28	N		0
C3	41	X		3
C4	19	Y		15
E1	0	Z		3
E2	0	RHU		0
D1	17			
D2	0	Total		535

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 were no new cases among GEO staff and none among ICE staff. They reported one new case 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 9/3/24.

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 10/4/24.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 9-2-24 **MONDAY** Time: 0300 AM Time: 2018 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	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd
Breakfast	Temperatures	RT	150.6	147.2	RT	RT	147.2	RT	RT	32.1	RT	RT
	Menu Items	Ck leg Qtr	gravy	whip pota	peas cartt	Pinto beans	cobb cake	marg	roll	tea	fruit	PB
Lunch	Temperatures	171.1	161.1	165.1	168.1	163.1	RT	37.1	RT	RT	39.3	RT
	Menu Items	Fideo	grn beans	meat sauce	cofe stew	salad	dress-ing	garlic bread	fruit	drnk	chee se	
Dinner	Temperatures	195	178	195		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				160	165	Low temp				
		Lunch				155	168	Low temp				
		Dinner				155	170	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	200 ppm				
		Lunch				110	115	200 ppm				
		Dinner				110	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				-1.9	38.1	37.7				
Record temperatures, Freezer and Walk-ins		PM				-3.6	39	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				69	69					
Record temperatures, Dry Storage Areas		PM				71	70					
Hot- Water Temps in sink		AM	PM									
		112	114									

Brock
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

9-3-24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 9-1-24

SUNDAY

Time: 0230 AM Time: 1307 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	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
Breakfast	Temperatures	185	174.3	174.3	RT	RT	RT	RT	RT	37.5	RT	RT
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	
Lunch	Temperatures	169.0	38.3	37.5	39.0	37.1	RT	RT	37.0	38.0	RT	
	Menu Items	Red beans	Ck saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	179	173	195	176	33	RT	RT	RT	RT	179	33
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				160	165	Low Temp				
		Lunch				155	171	Low temp				
		Dinner				155	170	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				118.1	112.0	200ppm				
		Dinner				118	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				-2.0	36.7	36.9				
Record temperatures, Freezer and Walk-ins		PM				-4.2	33	33				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				69	69					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM	PM									
		117	111									

Brach
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER
NF-6-2-20

9.3.24
DATE

[Signature]
Signature, Cook Supervisor (PM)

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

Cycle 5 Date: 8.27.24 Tuesday Time: 0700 AM Time: 1830 (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	7 carts in hall Restroom dirty						
All kitchen equipment operational & clean		X			X	Food left in warmer						
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	fruit	fruit	marg	sugar	coffe e	milk	PB	
Breakfast	Temperatures	RT	160.4	RT	167.9	RT	37.9	RT	RT	36.1	RT	
	Menu Items	idelo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	chee se	brd
Lunch	Temperatures	198.7	198.7	166.4	RT	40	RT	RT	198.7	14	36.1	RT
	Menu Items	chicken steak	meat sauce	potato Chae	or Bean	salad Lett	dress -ing	soft Bread	drink	mar g	fruit	PB
Dinner	Temperatures	39.9	39.4	37.4	110.2	39.7	RT	RT	RT	37.1	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	138	low temp				
		Lunch				157	143	low temp				
		Dinner				158	142	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118.9	119.5	200ppm				
		Lunch				118.9	119.5	200ppm				
		Dinner				117.4	118.7	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				-3.1	36.0	39.9				
Record temperatures, Freezer and Walk-ins		PM				-2.1	37.5	38.9				
DRY STORAGE		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								
		120.7		119.8								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

8.28.24
DATE

FOOD SERVICE MANAGER



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 8-28-24 Wednesday

Time: 0200 AM Time: 2040 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	X		Y	Carts in Hallway						
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	farina	scrambled eggs	gravy	biscuit	marg	sugar	coffee	milk	fruit	cheese	
Breakfast	Temperatures	179.9	37.2	174.3	RT	37.2	RT	RT	36.7	RT	36.7	
	Menu Items	Turkey Sausage Chicken	rice	gr beans	salad	Pinto bean	dress-ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	179.8	169.4	170.1	36.7	189.7	RT	RT	36.9	RT	174.2	RT
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s
Dinner	Temperatures	198	180	185	RT	189	RT	38	38	RT	RT	
WASH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		136		180		low temp				
		Lunch		138		180		low temp				
		Dinner		138		180		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		124.3		124.3		200ppm				
		Lunch		123.7		124.7		200ppm				
		Dinner		126		122		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		-3.2		36.7		37.2				
Record temperatures, Freezer and Walk-ins		PM		-4.6		38		38				
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								
		124.3		111								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

8-31-24
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 8.29.24 **THURSDAY** Time: 0200 AM Time: 2050 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	Few carts in Hallway						
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	rice raisin	pan cake	syrup	T-ham	Bran flks	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	178.3	152.3	RT	162.7	RT	37.6	RT	RT	38.4	RT	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	199.4	199.9	184.2	193.2	RT	RT	34.9	RT	RT	RT	RT
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit
Dinner	Temperatures	38	38	38	AT	AT	38	AT	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		158		180		Low Temp				
		Lunch		159		180		Low Temp				
		Dinner		159		180		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		119.4		118.3		200ppm				
		Dinner		119		118		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°		37.6		38.4				
Record temperatures, Freezer and Walk-ins		PM		-3.9		38		30				
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								
		120.4		121								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE: 9.1.24



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 8.30.24 **FRIDAY** Time: 0400 AM Time: 1916 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	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	173.6	165.5	RT	35.7	RT	35.6	RT	35.6	RT	RT
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit	
Lunch	Temperatures	168.9	159.8	172.4	160	RT	35.6	35.6	35.6	RT	RT	
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch AP	bread	drink	egg salad			s
Dinner	Temperatures	33	179	189	33		RT	RT	33			
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	122	Low temp						
		Lunch		156	121	Low						
		Dinner		156	121	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	120	200ppm						
		Lunch		118.3	119.2	200ppm						
		Dinner		118	119	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		-3.1	35.6	35.7						
Record temperatures, Freezer and Walk-ins		PM		-4.0	36	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	111									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

9.1.24
DATE

Signature, Cook Supervisor (PM)



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 8-31-24 SATURDAY Time: 0400 AM Time: 2016 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											
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	ft
Breakfast	Temperatures	182.4	169.9	169.4	RT	RT	RT	36.1	RT	RT	38.3	RT
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d	
Lunch	Temperatures	165.1	180.3	165.1	37.0	36.3	36.5	RT	158.5	RT	RT	
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB
Dinner	Temperatures	169	189	179	174	RT	30	RT	RT	RT	RT	RT
WASH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		156		165		low temp				
		Lunch		155		171		low temp				
		Dinner		155		171		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		119.7		118.6		200ppm				
		Lunch		112.0		117.1		200ppm				
		Dinner		112		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		-2.4		38.3		36.1				
Record temperatures, Freezer and Walk-ins		PM		-3.1		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								
		120.7		111								

Signature, Cook Supervisor (AM)
 FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)
 DATE 9-1-24

GEO Aurora ICE
3130 N. Oakland St

9/3/2024
7:23:40 AM BCU

Temperature
°F

A-1	71.60
A-2	70.11
A-3	70.81
A-4	71.12
B-1	70.00
B-2	71.60
B-3	70.00
B-4	69.80
C-1	69.80
C-2	78.30
C-3	71.91
C-4	71.41
E-1	71.12
E-2	72.11
D-1	83.22
ISOLATION	<i>02</i> 70 69.71
PATIENT ROOM	70.81
INTAKE/RECEIVING	72.02
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	160.86
Universal Input[13]	



Tuesday, Sept 3, 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							
	A-2	70							
	A-3	70							
	A-4	71							
	B-1	70					Tank#1 118 °F		
	B-2	71					Tank#2 126 °F		
	B-3	70					City 68 °F		
	B-4	69					Recirculation 79 °F		
	C-1	70							
	C-2	76							
	C-3	72							
	C-4	71							
	D-1	83					N/A	N/A	N/A
	D-2	70					N/A	N/A	N/A
	E-1	71					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: Aleksandr Sidorenko Date: 09/03/24

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70	70	70	70	70	70	70	71
Water:	105	105	105	105	105	105	105	105

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, Sept 3, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72	107	//	//
South-B	75	106	//	//
South-C	76	106	//	//
South-D	71	107	//	//
South-E	69	108	//	//
South-F	71	106	//	//
South-G	72	107	//	//
South-L	69	108	//	//
South-M	67	106	//	//
South-N	70	106	//	//
South-X	71	106	//	//
South-Y	69	106	//	//
South-Z	68	106	//	//
South SMU	69	109	//	//
South SMU Shower 3	70	109	//	N/A
MED ISO- Room 1	70	107	N/A	N/A
MED ISO- Room 2	70	107	N/A	N/A
MED ISO- Room 3	70	107	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