



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 23 June 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
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: 4

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: 649

How many people formally counted in this facility identify as the following gender?

Female: 79

Male: 570

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

3

How many people were brought into the facility this week?

Number of people brought into the facility this week:

264

How many people have left the facility this week?

Number of people who left the facility this week:

75

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

208

Male:

133

Female:

75

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020*:

915

1608

2

309

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 ☐

*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 6/21/23 and it was received on 6/21/23.
The population counts are current as of 6/21/23.

Kitchen Documents:

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

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

Staffing information is current as of 6/21/23.

No change in staffing level from the previous week.

Law Library:

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

Dates: 06/13/2023-06/21/2023			
North		Annex	
A1	0	A	17
A2	0	B	15
A3	0	C	11
A4	0	D	10
B1	31	E	10
B2	28	F	0
B3	8	G	1
B4	9	L	3
C1	13	M	4
C2	0	N	1
C3	14	X	0
C4	0	Y	2
E1	0	Z	0
E2	0	RHU	0
D1	0		

Nationalities:

These countries are the most represented among the migrants. Information current as of 6/21/23.

1. Mexico
2. Ecuador
3. Honduras
4. Venezuela
5. Colombia

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE staff or GEO staff. They reported no new cases among ICE detainees 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 6/21/23.

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 6/22/23.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-17-23 **Saturday** Time: 0400 AM Time: 1845 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	farina	eggs	gravy	bk saus	bisc / tortill	marg	sugar	coffee	milk		
Breakfast	Temperatures	183	166	190	156	155	36	RT	RT	36		
	Menu Items	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	40	40	178.1	40	40	40	RT	40	RT	RT	175.0
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	diet drs	PB
Dinner	Temperatures	198	170	170	197	RT	40	40	RT	RT	RT	8
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		8				
		Lunch		155		178		8				
		Dinner		155		180		8				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		117		117		200ppm				
		Lunch		112		115		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		-8.2		37.5		37.6				
Record temperatures, Freezer and Walk-ins		PM		-8.1		38.5		38.3				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		69		70						
Record temperatures, Dry Storage Areas		PM		69		70						
Hot- Water Temps in sink		AM		121.2		111						
		PM										

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

Verify by AM

6/20/23

DATE

Signature, Cook Supervisor (PM)

Verify by PM



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-16-23

Friday

Time: 0400 AM

Time:

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			✓		✓							
Kitchen is in good general appearance			✓		✓							
All kitchen equipment operational & clean		✓	✓		✓							
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked			✓		✓							
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatures	195	156	RT	168	36	RT	RT	36	RT		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
Lunch	Temperatures	175.1	192.1	182.0	172.1	RT	40	RT	RT	180.1	RT	
	Menu Items	chili mac	beans	squac	marg	roll	Brow -nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatures	203	187	181	38	RT	RT	RT	38	188	191	38
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				153		181		8		
and chemical agent used in Final Rinse		Lunch				156		180		8		
		Dinner				157		181		8		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				112		111		200ppm		
		Lunch				110		110		200ppm		
		Dinner				112		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				-7.4		37.2		37.9		
Record temperatures, Freezer and Walk-ins		PM				-3.5		37.2		39.2		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				62		71				
Record temperatures, Dry Storage Areas		PM				65		68				
Hot- Water Temps in sink		AM		PM								
		117		118								

Davis
Signature, Cook Supervisor (AM)

Redding
Verify by AM

25
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-15-23

Thursday

Time: 0400 AMTime: 1900 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			✓		✓							
Kitchen is in good general appearance			✓		✓							
All kitchen equipment operational & clean		X	✓		✓							
All tools and sharps inventoried			✓		✓							
All areas secure, lights out, exits locked			✓		✓							
PRODUCTION SHEET	Menu Items	scram eggs	Pota-toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	milk	PB	bra n cerl
Breakfast	Temperatures	173	159	155	RT	RT	36	RT	RT	36	RT	RT
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	onion ONIONS	dress-ing	ket-chup	tea	frui t
Lunch	Temperatures	154.0	RT	179.0	179.1	180.1	40	40	RT	RT	RT	40
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t
Di	Temperatures	170	179	195	RT	33	33	RT	X	RT	RT	RT
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				157		180		Ø		
and chemical agent used in Final Rinse		Lunch				155		180		Ø		
		Dinner				157		185		Ø		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				116		117		200ppm		
		Lunch				112		115		200ppm		
		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				-7.2		36.9		40.8		
Record temperatures, Freezer and Walk-ins		PM				-6.1		36.7		40.8		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				61		70				
Record temperatures, Dry Storage Areas		PM				61		70				
Hot- Water Temps in sink		AM		PM								
		120.4		121								

Dust
Signature, Cook Supervisor (AM)

Reyad
Verify by AM

DA
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-14-23

Wednesday

Time:

AM

Time:

3:33

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			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean			✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham	
Breakfast	Temperatures	191	158	153	151	RT	40	RT	RT	40	RT	180	
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees-e	PB	cake	tea	grd turk	broc coli	
Lunch	Temperatures	185	185	180	40	RT	40	RT	RT	RT	189	174	
	Menu Items	meat stew	rice	cabb-age	onion	marg	corn bread	salad	dress-ing	drnk	egg sald	stew veg	
Dinner	Temperatures	198.5	184	199	38	40	RT	40	RT	RT	174.3		
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		151		181		—					
and chemical agent used in Final Rinse		Lunch		151		180		—					
		Dinner		159		198		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		111		110		200ppm					
		Lunch		112		110		200ppm					
		Dinner		113		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		-6.5		35.4		40.1					
Record temperatures, Freezer and Walk-ins		PM		-6.0		32.9		38.2					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		68		70							
Record temperatures, Dry Storage Areas		PM		68		68							
Hot- Water Temps in sink		AM		118		115							
		PM											

Rodriguez
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

Verify by AM

6/15/23

DATE

Khadka
Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 06-13-23

Tuesday

Time: 0400 AM

Time: 1850 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,			✓		X								
fever, cough, shortness of breath, chills,			✓		✓								
no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		X								
All kitchen equipment operational & clean		✓	✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit			
Breakfast	Temperatures	RT	156	RT	40	RT	RT	40	RT	RT	170		
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB	
Lunch	Temperatures	170	RT	165	RT	175	40	RT	RT	177	RT	RT	
	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	dnk	ches	Gm turk	
Dinner	Temperatures	168	RT	38	137	RT	RT	38	RT	RT	38	170	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications		Breakfast				154	180	X					
and chemical agent used in Final Rinse		Lunch				160	168	0					
		Dinner				160	180	2					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				115	115	200ppm					
		Lunch				117	117	200ppm					
		Dinner				115	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				-5.3	35.1	38.7					
Record temperatures, Freezer and Walk-ins		PM				-4.5	35.2	40.5					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas		AM				62	78						
Record temperatures, Dry Storage Areas		PM				62	78						
Hot- Water Temps in sink		AM		PM									
		122.4		125									

Signature, Cook Supervisor (AM)

Verify by AM

6-14-23

DATE

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

Verify by RM

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6.12.23 **Monday**

Time: 0400 AM Time: 1840 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		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	rice/raisin	scr eggs	jelly	bis-cuit	fruit	marg	sugar	coffee	milk	diet jelly	T-ham	
Breakfast	Temperatures	198	165	RT	155	RT	36	RT	RT	36	out	X	
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress-ing	Tea	Bk Ck	diet dre	
Lunch	Temperatures	181.0	176.0	175.1	RT	184.0	40	40	40	RT	200.1	-	
	Menu Items	bologna not serve	potat salad	veg bean	lett	Onion	pickle nation menu	bread	mayo / mustrd	fruit Pine Apple	drnk	turkey not on menu	
Dinner	Temperatures		38	189	38	38		RT	RT	38	RT		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155		177		X			
		Lunch				156		177		X			
		Dinner				156		180		X			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				116		117		200ppm			
		Lunch				110		112		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				-0.9		36.3		39.2			
Record temperatures, Freezer and Walk-ins		PM				4.4		37.9		40.8			
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									
		124.8		121.2									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 6-11-23

SUNDAY

Time: 0400 AM

Time: 1930 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										
PRODUCTION SHEET	Menu Items	oat meal	scrambled eggs	gravy	dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se			
Breakfast	Temperatures	RT	36	RT	106	155	36	RT	RT	36	RT	0			
	Menu Items	T- Ham	potato salad	cole slaw	lett	mustard	onion	dressing	bread	fruit	tea	gm bean			
Lunch	Temperatures	40	1800	40	40	RT	40	RT	RT	RT	RT	1790			
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	cheese	drink	cake	broc col	Tort illa			
Dinner	Temperatures	169	191	176	38	RT	RT	38	RT	RT	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		1100		178		0							
		Lunch		1100		180		0							
		Dinner		160		185		0							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		116		117		200ppm							
		Lunch		110		112		200 ppm							
		Dinner		110		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		-3.7		36.3		37.3							
Record temperatures, Freezer and Walk-ins		PM		-4.6		38.2		38.1							
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		67		69									
Record temperatures, Dry Storage Areas		PM		67		69									
Hot- Water Temps in sink		AM		121.3		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

Monday, June 19, 2023
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	71.91							
	A-2	72.70							
	A-3	75.10							
	A-4	75.20							
	B-1	75.20							
	B-2	75.31							
	B-3	75.31							
	B-4	76.40							
	C-1	74.11							
	C-2	70.11							
	C-3	72.31							
	C-4	69.80							
	D-1	74.00					N/A	N/A	N/A
	D-2	73.30					N/A	N/A	N/A
	E-1	75.20					N/A	N/A	N/A
	E-2	73.12							
	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 (123.7)
 Tank #2 (121.5)
 City (62.6)
 Recirculation (107.4)

PRINT: Prm

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, June 19, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72.0	104	11	11
South-B	74.1	104.3	111	11
South-C	71.0	104.2	11	11
South-D	72.8	104.7	11	11
South-E	73.5	104.2	11	11
South-F	71.5	104.4	11	11
South-G	68.1	107.1	11	11
South-L	73.7	104.1	11	11
South-M	74.7	104	11	11
South-N	74.0	106.1	11	11
South-X	76.0	107.4	11	11
South-Y	74.2	104.1	11	11
South-Z	68.0	106.3	11	11
South SMU	73.5	104.3	11	11
South SMU Shower 3	71.5	104.3	11	N/A
MED ISO- Room 1	71.2	107	N/A	N/A
MED ISO- Room 2	71.2	107	N/A	N/A
MED ISO- Room 3	71.2	107	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Perry

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer