



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 20 October 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: 0

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: 778

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

Female: 20

Male: 758

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:

6

How many people were brought into the facility this week?

Number of people brought into the facility this week:

194

How many people have left the facility this week?

Number of people who left the facility this week:

266

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:

140

Male:

120

Female:

20

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

3

New Cases
this week :

Total to date since
3/30/2020*:

915

1611

2

322

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:

Staff Visit:

On Wednesday, October 18th staff member Alejandra Zepeda conducted the monthly oversight visit.

Alejandra was joined by ICE Officers Nichole Black and Christopher Rabey. They toured the intake area, kitchen, medical wing, visitation area, restrictive housing unit, A pod, and the annex, including the new chapel and facilitation rooms. The construction on the chapel, annex visitation and annex facilitation rooms had been concluded. Construction on the B pod and outdoor recreation area continues to be underway.

At the time of the tour, there were 4 persons being housed in the restrictive housing unit. The Assistant Health Administrator estimated that around 500 medical requests had been received in the month thus far. About 70% of the migrants detained were from the Southwest border and the rest from 'local operations'.

Request for information was made on 10/19/23 and it was received on 10/20/23. The population counts are current as of 10/18/23.

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

Staffing information is current as of 10/18/23.

No change in staffing level.

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

Law Library:

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

Dates:		10/9/2023-10/16/2023	
North		Annex	
A1	8	A	0
A2	67	B	19
A3	49	C	20
A4	0	D	3
B1	7	E	2
B2	0	F	0
B3	0	G	0
B4	29	L	0
C1	25	M	0
C2	9	N	1
C3	5	X	0
C4	19	Y	8
E1	0	Z	0
E2	1	RHU	0
D1	0		
D2	2		

Nationalities:

The most represented nationalities among migrants are:

- 1.Venezuela
- 2.Mexico
- 3.Senegal
- 4.Ecuador
- 5.India

COVID-19 Updates:

Per the facility, there were no new cases among ICE Staff and three (3) new cases among GEO staff. They reported no new case 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 10/20/23.

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 10/23/23.



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-9-23

MONDAY

Time: 330 AM Time: 950 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		Y							
Kitchen is in good general appearance			X		Y							
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	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	180.1	162.3	151	Rt	Rt	35	Rt	Rt	35	Rt	Rt
	Menu Items	Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	141.0	151.0	158	158	Rt	170.1	Rt	Rt	171.0		38
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	176	RT	168	38	38	38	RT	RT	RT	RT	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		1100		198		low temp				
and chemical agent used in Final Rinse		Lunch		152		122		low temp				
		Dinner		155		126		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		114		113		200ppm				
		Lunch		112		115		200ppm				
		Dinner		112		113		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		37.8		39.2				
Record temperatures, Freezer and Walk-ins		PM		-3.0		38.		39				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE												
Record temperatures Dry Storage Areas		AM		60		60						
Record temperatures, Dry Storage Areas		PM		60		60						
Hot- Water Temps in sink		AM		PM								
		118.5		111								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-10-23 **TUESDAY** Time: 0326 AM Time: 1750 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	4	✓		
Kitchen is in good general appearance			X	4	✓		
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	marg	sugar	coffee	milk	egg s	Bran fks
Breakfast	Temperatures	R+	149	R+	151	37.9	R+	R+	37.2/160	R+	
	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bre ad
Lunch	Temperatures	174	169	170	171	166	38.7	R	1674	38.3	R
	Menu Items	Ckn spagnett	pea/ carrot	beans	salad	roll	dress -ing	marg	drink	cake	che ese
Dinner	Temperatures	189.2	181.5	179.2	38	ET	R7	38	ET	RT 38	RT

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications	Breakfast	144	123	Low temp
and chemical agent used in Final Rinse	Lunch	146	129	Low temp
	Dinner	156	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	115	116	200ppm
	Lunch	116.8	118.4	200ppm
	Dinner	118.5	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	-1.1	36.7	37.2
Record temperatures, Freezer and Walk-ins	PM	-0.6	38.9	37.8

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	60	60
Record temperatures, Dry Storage Areas	PM	68	68

Hot- Water Temps in sink	AM	PM
	117.4	

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

10-11-23
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-11-23 Wednesday Time: 0400 AM Time: 1245 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		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															
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit			
Breakfast	Temperatures	166	30	142	RT	RT	37.8	RT	RT	37.8	37.8	RT			
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky			
Lunch	Temperatures	183	147	150	37.1	RT	RT	RT	37.1	37.1	RT	180			
	Menu Items	Ckn leg	potat grat	mix veg	bean	marg	roll	bird puddn	drink	bread	jeil y	PB			
Dinner	Temperatures	198	177	176	189	38	RT	38	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		156		123		low temp							
		Lunch		153		120		low temp							
		Dinner		155		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		113		114		200ppm							
		Lunch		114		114		200ppm							
		Dinner		114		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		-26		37.8		37.8							
Record temperatures, Freezer and Walk-ins		PM		-3.7		38		39							
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		114.9		120									
		PM													

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-12-23

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-12-23 **THURSDAY** Time: 0300 AM / Time: 1850 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			✓		✓							
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	PE
Breakfast	Temperatures	168	191	R+	R+	180	35.4	R+	R+	38.4	R+	R+
	Menu Items	fidelo	meat sause	gm beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	176.4	176.4	170.1	176.4	40	40	38	2T	2T	40	40
	Menu Items	Char broiled	beans	macr salad	chez	roll	Lett/ onion	dress -ing	fruit	drin k	car rot	egg sald
Dinner	Temperatures	189.5	182.4	38	38	127	38	R+	R+	17	174	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		154		178		low temp				
and chemical agent used in Final Rinse		Lunch		152		175		low temp				
		Dinner		157		173		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		114		115		200ppm				
		Lunch		110		112		200ppm				
		Dinner		112		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		-4.0		36.3		37.6				
Record temperatures, Freezer and Walk-ins		PM		-6.3		38.2		37.9				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		60		60		/				
Record temperatures, Dry Storage Areas		PM		68		68		/				
Hot- Water Temps in sink		AM		115.3		118		/				

[Signature]
Signature, Cook Supervisor (AM)
[Signature]
FOOD SERVICE MANAGER

10/13/23
DATE

[Signature]
Signature, Cook Supervisor (PM)

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

Date: 10-13-23 **FRIDAY** Time: 0400 AM Time: 1830 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		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	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	157	RT	192	RT	37	RT	RT	37	RT	37
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	178.1	163.1	183.0	RT	160	38	RT	173.1	46		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se
Dinner	Temperatures	169	RT	169	186	33	38	38	RT	38	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	180	1000ppm				
		Lunch				155	169	1000ppm				
		Dinner				155	170	1000ppm				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				114	118	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				-1.6	37.4	37.2				
Record temperatures, Freezer and Walk-ins		PM				-2.6	38	39				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				60	70					
Record temperatures, Dry Storage Areas		PM				60	70					
Hot- Water Temps in sink		AM		PM								
		116.3		111								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

10-16-23



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-14-23 **SATURDAY**Time: 321 **AM**Time: 1800 **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	oat meal	scrm eggs	bk sausage	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB	
Breakfast	Temperatures	164.9	163	145	RT	RT	36	RT	RT	37	37	RT	
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit	
Lunch	Temperatures	178.1	79.0	183.0	40	37	RT	RT	167.5	RT		40	
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg	
Dinner	Temperatures	195	192	172	38	AT	AT	RT	AT	AT	AT	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		180		low temp			
and chemical agent used in Final Rinse		Lunch				156		176		low temp			
		Dinner				156		176		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				112		113		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				-1.2		36.3		39.6			
Record temperatures, Freezer and Walk-ins		PM				-2.0		37.4		40.5			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				63		70					
Record temperatures, Dry Storage Areas		PM				63		70					
Hot- Water Temps in sink		AM		PM									
		112		111									

Signature, Cook Supervisor (AM) Angelica

Signature, Cook Supervisor (PM) [Signature]

John N. Han 10-16-23
FOOD SERVICE MANAGER DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-15-23

SUNDAY

Time: 3:20 AM

Time: 1:45 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	cereal	scrm eggs	bk sausg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	RT	186	126	2+	198	RT	RT	RT	39	RT	RT
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	40	410	380	311	RT	38	RT	RT	RT	RT	40
	Menu Items	Ench cassero	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se
Dinner	Temperatures	1915	1953	1962	RT	38	38	RT	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				153	182					
		Lunch				151	99	low temp				
		Dinner				153	167	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	114	200ppm				
		Lunch				110	112	200ppm				
		Dinner				112	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				-0.3	35.8	37.6				
Record temperatures, Freezer and Walk-ins		PM				-1	37.6	39.2				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	70					
Record temperatures, Dry Storage Areas		PM				67	68					
Hot- Water Temps in sink		AM		PM								
		116.3		118								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

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

10/16/2023
9:34:29 AM BCU

	Temperature °F
A-1	68.11
A-2	71.12
A-3	67.00
A-4	65.30
B-1	70.90
B-2	65.61
B-3	65.11
B-4	65.72
C-1	68.90
C-2	69.21
C-3	68.31
C-4	69.52
E-1	---
E-2	69.21
D-1	68.62
ISOLATION	69.21
PATIENT ROOM	69.21
INTAKE/RECEIVING	69.41
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.81
Universal Input[13]	



Monday, Oct 16, 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	68.11							
	A-2	71.12							
	A-3	67.00							
	A-4	65.30							
	B-1	70.90							
	B-2	65.61							
	B-3	65.11							
	B-4	65.72							
	C-1	68.90							
	C-2	69.21							
	C-3	68.31							
	C-4	69.52							
	D-1	68.62					N/A	N/A	N/A
	D-2	68.5					N/A	N/A	N/A
	E-1	68.5					N/A	N/A	N/A
	E-2	69.2							
	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 (116.4)
 Tank #2 (117.2)
 City (59.2)
 Recirculation (91.5)

PRINT:

Permy

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, Oct 16, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	68.3	104.5	u	u
	South-B	67.1	104.3	u	-11
	South-C	69.0	104.7	u	11
	South-D	68.7	104.1	u	11
	South-E	69.0	104.2	u	u
	South-F	68.9	104.1	u	u
	South-G	70.1	106.9	u	11
	South-L	70.5	104.1	u	u
	South-M	68.4	104.2	u	u
	South-N	67.0	105.9	u	u
	South-X	75.9	104.3	u	u
	South-Y	67.9	104.1	u	u
	South-Z	67.7	104.1	u	u
	South SMU	68.5	109.1	109.1	109.1
	South SMU Shower 3	68.5	109.1	109.1	N/A
	MED ISO- Room 1	69.4	105	N/A	N/A
	MED ISO- Room 2	68.8	105	N/A	N/A
	MED ISO- Room 3	68.8	105	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer