



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 17 November 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: 953

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

Female: 59

Male: 894

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:

7

How many people were brought into the facility this week?

Number of people brought into the facility this week:

165

How many people have left the facility this week?

Number of people who left the facility this week:

163

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:

244

Male:

187

Female:

57

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

1

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020*:

915

1612

2

323

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:

Staff members Sean Rocha and Alejandra Zepeda conducted the monthly oversight visit on Friday, November 17th.

They were joined by ICE officers Monique Fabre. Staff saw the medical wing, intake area, restrictive housing units for men and women, annex, kitchen, housing pod A, and the annex.

At the time of the visit, there were 6 men in the RHU, 2 for disciplinary reasons and 4 because of their request. Migrants are staying at the facility for an average of one to three months, depending on their process.

Request for information was made on 11/16/23 and it was received on 11/16/23. The population counts are current as of 11/15/23.

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

Staffing information is current as of 11/15/23

No changes in staffing level from the previous week.

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

Nationalities:

This information was not provided this week by ICE.

Law Library:

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

Dates:		11/05/2023-11/11/2023	
North		Annex	
A1	24	A	0
A2	45	B	6
A3	48	C	3
A4	3	D	0
B1	37	E	0
B2	49	F	0
B3	0	G	0
B4	0	L	0
C1	21	M	1
C2	12	N	1
C3	12	X	5
C4	38	Y	9
E1	2	Z	
E2	0	RHU	0
D1	0		
D2	0		

COVID-19 Updates:

Per the facility, there were no new cases among ICE and GEO staff. They reported one (1) new case among ICE and none 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 11/15/23.

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 11/16/23.

354



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

Date: 11-13-23

MONDAY

Time:

AM

Time: 900

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	Serm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	185	170	165	R+	R+	39	R+	R+	37	R+	R+	
	Menu Items	Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn		fruit	
Lunch	Temperatures	185.1	143.1	155.1	155.1	21	187.1	21	21	175.1	R+	38.1	
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuce	onion	dress -ing	ketchup	drink	fruit	must ard	
Dinner	Temperatures	184.5	R+	185	38.5	38.5	38.5	R+	R+	R+	R+	R+	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151.3		145.8		Low Temp			
and chemical agent used in Final Rinse		Lunch				150.1		125.1		Low Temp			
		Dinner				150		100		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		115.4		200ppm			
		Lunch				112.1		110.0		200ppm			
		Dinner				112		110		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		36.0		38.1			
Record temperatures, Freezer and Walk-ins		PM				-3.8		38.1		39.1			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		61					
Record temperatures, Dry Storage Areas		PM				60		61					
Hot- Water Temps in sink		AM		PM									
		119.2		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11/14/23

0531

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 11-12-23 **Sunday** **Time:** 0311 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								
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	scram eggs	T-ham	cinn roll	salsa	tort-illa	sugar	coffee	milk	bran flks	bré ad	
Breakfast	Temperatures	RT	164.5	164.5	RT	RT	RT	RT	RT	37	RT	RT	
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit	
Lunch	Temperatures	41.1	40.1	340	380	183.1	38.1	RT	RT	RT	—	40	
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort-illa	cake	drink	chee se	fruit		
Dinner	Temperatures	169	170	190	130	177	RT	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				150		145		Low Temp			
		Lunch				142		148		Low Temp			
		Dinner				159		161		Low Temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				117.6		115.3		200ppm			
		Lunch				112.1		110.1		200ppm			
		Dinner				112		110		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				-1.5		37.8		37.4			
Record temperatures, Freezer and Walk-ins		PM				-4		38		38			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		61					
Record temperatures, Dry Storage Areas		PM				60		61					
Hot- Water Temps in sink		AM		PM									
		119.4		111									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

11-13-23
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3

Date:

11-11-23

Saturday

Time: 430 AM

Time: 800 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	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly			
Breakfast	Temperatures	169.2	37.1	191.2	157.3	RT	37.1	RT	RT	36.3	37.1	RT			
	Menu Items	turkey sliced	veg bean	corn salad	mayo	mustard	bread	cake	tea	Grill chee	fruit	lett			
Lunch	Temperatures	37.3	168.3	36.6	RT	RT	RT	RT	RT	166.5	40	40			
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	kech up	marg	drink	roli	patty	fruit			
Dinner	Temperatures	169	195	185	RT	RT		38	RT	RT	190	RT			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications		Breakfast				157	160	Low Temp							
and chemical agent used in Final Rinse		Lunch				150	98	Low Temp							
		Dinner				146	135	Low Temp							
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				125.7	120.6	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				0.8	37.1	36.3							
Record temperatures, Freezer and Walk-ins		PM				-3	38	38							
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											
		125.4		121											

Signature, Cook Supervisor (PM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-10-23

Friday

Time: 0400 AM Time: 1815 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	cereal	gravy	fried pota	dis-cuit	fruit	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	RT	179.5	157.8	RT	RT	36.0	RT	RT	37.6	RT		
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit		
Lunch	Temperatures	40.1	181.1	175.1	37	2T	2T	2T	2T	40	40		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	197	190	38	38	RT	38	RT	RT	38	177	170	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				153		109		low temp			
		Lunch				150		98		low temp			
		Dinner				155		110		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		117		200ppm			
		Lunch				112		110		200ppm			
		Dinner				112		116		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				-4.2		37.6		36.0			
Record temperatures, Freezer and Walk-ins		PM				-4.1		38		39			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				60		65					
Record temperatures, Dry Storage Areas		PM				60		65					
Hot- Water Temps in sink		AM		PM									
		125.2		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NE-6-2-20



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

Cycle 3

Date: 11-9-23

Thursday

Time: 0400 AM Time: 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	cream rice	bk	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g			
Breakfast	Temperatures	188.1	166.4	RT		RT	RT	35.8	RT	38.7	RT	38.7			
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl crsp	chee	tea			
Lunch	Temperatures	195.0	168.8	195.5	RT	RT	38.0	37.1	RT	RT	40	RT			
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st			
Dinner	Temperatures	177	170	179	RT	179	RT	RT	177	36	38	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				154		111		low temp					
and chemical agent used in Final Rinse		Lunch				138		125		low temp					
		Dinner				139		130		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				112		110		200ppm					
		Dinner				112		110		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				-4.4		35.8		38.7					
Record temperatures, Freezer and Walk-ins		PM				-5.3		36.7		39.2					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE															
Record temperatures Dry Storage Areas		AM				62		69							
Record temperatures, Dry Storage Areas		PM				62		69							
Hot- Water Temps in sink		AM		PM											
		122.2		123.7											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3

Date: 11-8-23

Wednesday

Time: 0400 AM Time: 1808 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	oatmeal	pan cakes	syrup	pk ^{sams} tiphan	marg	sugar	coffee	milk	PB	
Breakfast	Temperatures	196.3	142.1	RT	173.1	34.2	RT	RT	37.8	RT	
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit
Lunch	Temperatures	171.3	166.4	34.9	34.1	RT	RT	RT	36.7	38.2	39.6
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	cartt	Garden Bread
Dinner	Temperatures	190.5	190.5	38.5	RT	RT	RT	RT	38.5	178.3	184.3
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		99		Low temp			
		Lunch		156		102		Low temp			
		Dinner		158		148		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		117		200 ppm			
		Lunch		117.3		119.1		200 ppm			
		Dinner		118.5		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		-3.6		37.8		34.2			
Record temperatures, Freezer and Walk-ins		PM		-8.10		34.2		37.0			
DRY		Temperature 45-80		Spice Room		Store Rm					
STORAGE		Temperature 45-80		Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM		104		70					
Record temperatures, Dry Storage Areas		PM		68		68					
Hot Water Temps in sink		AM		PM							
		124.7		120							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 11-7-23 Tuesday Time: 4 AM AM Time: 1753 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			X		✓							
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures	RT	162.2	170.1	RT	RT	39	RT	RT	39	39	165
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	gm tkey	stew tom	
Lunch	Temperatures	170.1	168.4	171.7	RT	39.4	39.6	RT	RT	165.7	159.3	
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobl er	drink	fruit	PB	
DET	Temperatures	190.3	177	175.3	175.3	RT	38	38	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				156		109		Low temp		
and chemical agent used in Final Rinse		Lunch				158		111		Low temp		
		Dinner				145		143		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		117		200 ppm		
		Lunch				116-3		117.8		200 ppm		
		Dinner				118		119		200 ppm		
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk -i 35 - 40 F		
Record temperatures, Freezer and Walk-ins		AM				-8.3		36.8		39		
Record temperatures, Freezer and Walk-ins		PM				-5.1		37.8		35.8		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE		Temperature 45-80				Spice Room		Store Rm				
Record temperatures Dry Storage Areas		AM				70		63				
Record temperatures, Dry Storage Areas		PM				68		68				
Hot- Water Temps in sink		AM		PM								
		125		118								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11-8-23

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

11/13/2023
7:29:09 AM BCU

**Temperature
°F**

A-1	68.62
A-2	68.71
A-3	68.71
A-4	67.91
B-1	68.31
B-2	69.52
B-3	67.30
B-4	60.91
C-1	67.61
C-2	67.91
C-3	68.60
C-4	68.90
E-1	62.9
E-2	68.31
D-1	69.41
ISOLATION	70.31
PATIENT ROOM	70.00
INTAKE/RECEIVING	69.41
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.15
Universal Input[13]	



Monday, Nov 13, 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	68.62							
	A-2	68.71							
	A-3	68.71							
	A-4	67.91							
	B-1	68.31							
	B-2	69.52							
	B-3	67.30							
	B-4	60.91							
	C-1	67.81							
	C-2	67.91							
	C-3	68.60							
	C-4	68.90							
	D-1	69.41					N/A	N/A	N/A
	D-2	67.41					N/A	N/A	N/A
	E-1	62.7	(Unoccupied)				N/A	N/A	N/A
	E-2	68.31							
	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: Allen Perry

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



Temperature Log **South Building**

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

Date: Monday, Nov 13, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68.1	106.1	U	U
South-B	68.2	104.2	U	U
South-C	69.5	104.0	U	U
South-D	65.9	104.1	U	U
South-E	67.1	104.7	U	U
South-F	68.1	106.9	U	U
South-G	70.1	106.0	U	U
South-L	67.1	104.3	U	U
South-M	69.1	104.7	U	
South-N	68.2	105.7	U	U
South-X	68.8	106.6	U	U
South-Y	70.0	104.2	U	U
South-Z	65.1	104.1	U	U
South SMU	68.5	108.7	U	U
South SMU Shower 3	68.5	108.7	108.7	N/A
MED ISO- Room 1	67.3	107.1	N/A	N/A
MED ISO- Room 2	67.3	107.1	N/A	N/A
MED ISO- Room 3	67.3	107.1	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer