



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 1 December 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:

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:

7

How many people were brought into the facility this week?

Number of people brought into the facility this week:

111

How many people have left the facility this week?

Number of people who left the facility this week:

133

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:

218

Male:

162

Female:

56

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

1

New Cases
this week :

Total to date since
3/30/2020*:

915

1613

2

326

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 made on 12/12/23 and it was received on 12/12/23.
The population counts are current as of 11/28/23.

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 11/28/23

No changes 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:		11/20/2023-11/25/2023	
North		Annex	
A1	25	A	0
A2	42	B	2
A3	40	C	3
A4	41	D	5
B1	0	E	0
B2	21	F	0
B3	57	G	0
B4	0	L	0
C1	32	M	0
C2	0	N	2
C3	9	X	8
C4	20	Y	8
E1	14	Z	1
E2	1	RHU	0
D1	0		
D2	0		

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Russia
3. Mexico
4. Uzbekistan
5. Peru

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 ICE and one (1) new case GEO staff. They reported no new cases among ICE 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 11/28/23.

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 11/30/23.

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

 Cycle 5 Date: 11-26-23

SUNDAY

 Time: 0300 AM Time: 1849 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 ice cream	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB	
Breakfast	Temperatures	1590	1585	1565	RT	RT	RT	RT	RT	39.7	RT	RT	
	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea		
Lunch	Temperatures	200.1	37.0	38.1	40.1	37.1	RT	RT	38.0	40	RT		
	Menu Items	Red beans	Polis sausg	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt	
Dinner	Temperatures	177	182	189	174	38	RT	RT	AT	RT	170	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				152		153		Low Temp			
and chemical agent used in Final Rinse		Lunch				151		125		Low Temp			
		Dinner				155		125		Low Temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				117.5		115.3		200ppm			
		Lunch				112.1		110.1		200 ppm			
		Dinner				112		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		AM				-6.2		37.8		39.0			
Record temperatures, Freezer and Walk-ins		PM				4		38		39			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				60		60					
Record temperatures, Dry Storage Areas		PM				60		60					
Hot Water Temps in sink		AM		PM									
		124.1		121									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

11-26-23
11-27-23

DATE

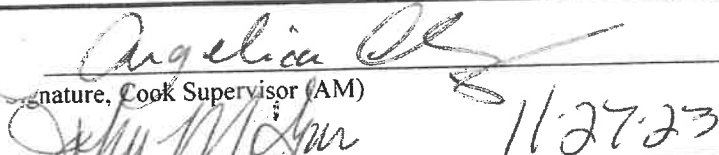
Signature, Cook Supervisor (PM)


FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-25-23 SATURDAY Time: 335 AM Time: 1900 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	eat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt			
Breakfast	Dry Cereal		167.8	164.8	N/A	RT	RT	37.4	RT	RT	39	39			
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d				
Lunch	Temperatures	178.1	179.1	177.6	38	40	38.1	RT	16.50	RT	RT	—			
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB			
Dinner	Temperatures	179	185	188	170	RT	38	RT	RT	RT	RT	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				152		180		Low temp					
and chemical agent used in Final Rinse		Lunch				145		124		Low temp					
		Dinner				155		125		Low temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				115.2		116.7		200ppm					
		Lunch				110		115		200ppm					
		Dinner				110		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				-0.2		37.4		38.7					
Record temperatures, Freezer and Walk-ins		PM				-4		38		38					
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM				70		60							
Record temperatures, Dry Storage Areas		PM				70		66							
Hot- Water Temps in sink		AM		PM											
		119.1		111											

Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER
 DATE 11-27-23

Signature, Cook Supervisor (PM)


FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-24-23 FRIDAY Time: 349 AM Time: 1245 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	gravy	grill	bis-	fruit	marg	sugar	coffe	milk	eggs	PB	
		Oat		pota	cuit				e				
Breakfast	Temperatures	178.3	180.5	171.7	RT	39	39	RT	RT	39	39	N/A	
	Menu Items	Ck stir	rice	corn	peas	bis-	marg	pudd	chees	tea	fruit		
		fry				cuit		-ing	e				
Lunch	Temperatures	178.1	183.7	149.7	165.1	RT	38.1	39.0	40	RT	40		
	Menu Items	tuna	grill	Pinto	cole	ketch	bread	drink	egg			s	
		salad	poto	beans	slaw	-up			salad				
Dinner	Temperatures	38	178	191	38	RT	RT	RT	38				
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				155		122		low temp			
and chemical agent used in Final Rinse		Lunch				148		124		low temp			
		Dinner				155		125		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				121.0		117		200 ppm			
		Lunch				112		115		200 ppm			
		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				-4.2		38.1		36.9			
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				65		70					
Record temperatures, Dry Storage Areas		PM				65		70					
Hot- Water Temps in sink		AM		PM									
		117.7		111									

Angelia Alb
Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

John M. Allen
FOOD SERVICE MANAGER

11-27-23
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-23-23

THURSDAY

Time: 0303 AM Time: 1535 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	dry rice cereal Raisins	Dis-ent	omelet Pancakes	T-ham	egg y	marg	sugar	coffee	milk		fruit	
Breakfast	Temperatures	155.2	—	165	180	—	39	24	24	35	—	24	
	Menu Items	turkey	gravy	Sweet pota	Stuffing	roll	marg	Pmk cake	cake	tea		fruit	
Lunch	Temperatures	178.9	145.1	165.8	163.8	RT	37.7	RT	RT	RT		40	
	Menu Items	Roast Beef	Whip Cream	Mix Corn veg	Corn	Fruit salad	corn cobb	gravy	drink mayo	lett/ onion	corn	fruit	
Dinner	Temperatures	38	66	0	4	—	41	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		161		164		Low Temp					
		Lunch		148		138		Low Temp					
		Dinner		158		166		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		115		200ppm					
		Lunch		115		110		200ppm					
		Dinner		117		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		-3.1		35.2		39.7					
Record temperatures, Freezer and Walk-ins		PM		-3.5		33.3		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		60		60							
Hot- Water Temps in sink		AM		124.1		1535							
		PM											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-22-23 **Wednesday** Time: 0800 AM Time: 1813 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	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se		
Breakfast	Temperatures	153.1	166.3	152.9	RT	38	RT	RT	34	RT	38		
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress-ing	corn bread	marg	tea	dice ck	frt	
Lunch	Temperatures	182.7	193.1	183.1	38.8	187.8	38.8	RT	39.0	RT	184.5	41.3	
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s	
Dinner	Temperatures	198	160.7	182.3	RT	190.5	RT	38	38	RT	RT		
SH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications		Breakfast				155	159	Low Temp					
and chemical agent used in Final Rinse		Lunch				150	158	Low Temp					
		Dinner				151	152	1000 Temp					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				117.5	119.7	200ppm					
		Lunch				115.3	117.3	200ppm					
		Dinner				118	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				-5.4	36.1	38.1					
Record temperatures, Freezer and Walk-ins		PM				-4.9	33.1	38.8					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas		AM				60	61						
Record temperatures, Dry Storage Areas		PM				60	60						
Hot- Water Temps in sink		AM		PM									
		124		123									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

Date: 11-21-23

Tuesday

Time: 0303 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		✓								
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	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB		
Breakfast	Temperatures	RT	156	RT	158	RT	36	RT	RT	34	RT		
	Menu Items	fidelo	meat sauce	carrots	dressing	salad	garl bread	cake	sauce	tea	cheese	brd	
Lunch	Temperatures	193.7	193.7	172.0	35.6	35.6	RT	RT	193.7	RT	34.3	RT	
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB chur	
Dinner	Temperatures	189.5	188.3	200	198	38	RT	RT	RT	38	RT	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				159		162		Low Temp			
and chemical agent used in Final Rinse		Lunch				157		166		Low Temp			
		Dinner				158		166		100 Temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				114.7		113.2		200ppm			
		Lunch				112.3		113.3		200ppm			
		Dinner				118		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				-4.4		34.5		36.7			
Record temperatures, Freezer and Walk-ins		PM				-7.1		37.8		35.5			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE						AM		60					
Record temperatures Dry Storage Areas						PM		60					
Record temperatures, Dry Storage Areas						AM		60					
Hot- Water Temps in sink		AM		PM		124.5		127.5					

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 11-20-23 MONDAY Time: 3:15 AM Time: 12:40 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	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	172.1	165		RT	RT	39	RT	RT	39	RT	39	
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	brea d	tea		
Lunch	Temperatures	181.1	185.1	168.1	39.1	40	RT	175.1	37.0	RT	RT		
	Menu Items	T Ham Mac	peas	beans	carrots	marg	corn bread	cake	drink	Mac chees	fruit	salad	
Dinner	Temperatures	189	175	178	168	38	RT	RT	RT	175	RT	38	
DISH MACHINE		Temperature			Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast			153		?						
and chemical agent used in Final Rinse		Lunch			148		119		low temp				
		Dinner			155		129		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		120.3		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			-36		40.4		37.6				
Record temperatures, Freezer and Walk-ins		PM			-38		39		40				
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									
		121.1		120									

Angelia [Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11-21-23
DATE

GEO Aurora ICE
3130 N. Oakland St

11/27/2023
7:03:30 AM BCU

Temperature
°F

A-1	67.52
A-2	68.11
A-3	68.11
A-4	68.42
B-1	68.42
B-2	68.11
B-3	68.42
B-4	71.60
C-1	67.81
C-2	69.71
C-3	68.31
C-4	68.71
E-1	---
E-2	69.80
D-1	70.31
ISOLATION	70.81
PATIENT ROOM	70.00
INTAKE/RECEIVING	66.51
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.83
Universal Input[13]	



Monday, Nov 27, 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	67.52							
	A-2	68.11							
	A-3	68.11							
	A-4	68.42							
	B-1	68.42							
	B-2	68.11							
	B-3	68.42							
	B-4	71.60							
	C-1	67.81							
	C-2	69.71							
	C-3	68.31							
	C-4	68.71							
	D-1	70.31					N/A	N/A	N/A
	D-2	70.31					N/A	N/A	N/A
	E-1	55.1					N/A	N/A	N/A
	E-2	69.80							
	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:

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 27, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	67.0	104.1	11	11
	South-B	65.0	104.0	11	11
	South-C	69.8	104.1	11	11
	South-D	67.7	104.0	11	11
	South-E	65.7	111.1	11	11
	South-F	68.7	104.1	11	11
	South-G	71.2	104.5	11	11
	South-L	73.0	104.9	11	11
	South-M	70.9	104.0	11	11
	South-N	71.1	104.3	11	11
	South-X	70.8	104.2	11	11
	South-Y	70.3	104.2	11	11
	South-Z	67.5	104.2	11	11
	South SMU	70.0	109.2	11	11
	South SMU Shower 3	70.0	109.2	109.2	N/A
	MED ISO- Room 1	68.9	111.1	N/A	N/A
	MED ISO- Room 2	68.9	111.1	N/A	N/A
	MED ISO- Room 3	68.9	111.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Perry

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer