



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 21 December 2020
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
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:

17

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:

243

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

Female: 12

Male: 231

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been 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 other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="17"/>	<input type="text" value="181"/>
<i>ICE Detainees:</i>	<input type="text" value="21"/>	<input type="text" value="150"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="4"/>	<input type="text" value="117"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☐

NOT RECEIVED ☒

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on December 21, 2020. All population numbers current as of December 23, 2020

KITCHEN DOCUMENTS:

Opening/Closing Checklists provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 22, 2020:

- 1 Health Services Administrator
- 1 Medical Doctor
- 2 PAs
- 13 RNs
- 9 LPNs
- 1 Psychologist
- 1 Psychologist (part-time)
- 1 Licensed Clinical Social Worker
- 3 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)

TEMPERATURE CHECKS:

Logs provided, see attached documents

LAW LIBRARY:

Logs provided for 12/14-18. They are not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to seven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID -19 UPDATES:

Official COVID-19 statistics for ICE detainees verified via ICE.gov and are accurate as of December 22, 2020.

Statistics for Total Individuals Housed in GEO Facility, ICE Staff, and GEO Staff verified via Aurora Fire Rescue and are current as of 12/23/20. This reporting indicates that the 17 individuals testing positive in the facility this week are ICE Detainees.

MENU DATE:	5/15/2020	CYCLE 2 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread <i>Buyer Buns</i> Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickie Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Combread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal Pancakes Turkey Sausage Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Combread / Margarine Tartar Sauce Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

12.14.20 Time: 0700 AM Time: 0300 (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		X		X	
no skin infections		X		X	
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	
DISH MACHINE	Temperature				Wash 150+ Rinse 180+
Temperature according to manufacturer's specifications	Breakfast				154 181
and chemical agent used in Final Rinse	Lunch				155 180
	Dinner				153 181
POT and PAN SINK	Temperature				Wash 110 °F+ Rinse 110 °F+ 200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast				110 112 200ppm
	Lunch				112 115 200ppm
	Dinner				126 125 200ppm
FREEZER and WALK-IN	Temperature				Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM				-7.1 37 38
Record temperatures, Freezer and Walk-ins	PM				-9.0 36.5 36.4
DRY STORAGE	Temperature 45-80 °F				Spice Room Store Rm
Record temperatures Dry Storage Areas	AM				68 68
Record temperatures, Dry Storage Areas	PM				68 68
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	118			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

12.15

Time: 0700 AM

Time: 1715 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		X		X	
no skin infections		X		X	
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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		152	183	
	Dinner		153	187	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	112	200
	Lunch		122	128	200 ppm
	Dinner		114	114	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.6	37.9	38.9
Record temperatures, Freezer and Walk-ins	PM		-5	37.6	37.7
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

12.16.20

Time: *0200* **AM** **Time:** *1:50* **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<i>X</i>			
Workers reported to work, no open sores		<i>X</i>			
no skin infections		<i>X</i>	<i>N</i>	<i>A</i>	
no diarrhea		<i>X</i>			
Kitchen is in good general appearance	<i>X</i>		<i>X</i>		<i>Kettle/Drain dirty</i>
All kitchen equipment operational & clean		<i>X</i>	<i>X</i>		
All tools and sharps inventoried		<i>X</i>		<i>X</i>	
All areas secure, lights out, exits locked				<i>X</i>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<i>152</i>	<i>181</i>	
and chemical agent used in Final Rinse	Lunch		<i>154</i>	<i>184</i>	
	Dinner		<i>151</i>	<i>185</i>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<i>112</i>	<i>113</i>	<i>200</i>
	Lunch		<i>125</i>	<i>120</i>	<i>200 ppm</i>
	Dinner		<i>121</i>	<i>115</i>	<i>200 ppm</i>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<i>-11</i>	<i>38.1</i>	<i>38.9</i>
Record temperatures, Freezer and Walk-ins	PM		<i>-6.9</i>	<i>37.5</i>	<i>38.3</i>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<i>68</i>	<i>68</i>	
Record temperatures, Dry Storage Areas	PM		<i>68</i>	<i>68</i>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<i>120</i>	<i>120</i>			

Signature, Cook Supervisor (AM)

12.16.20
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12.21.20
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12-17-20 **Time:** 0700 **AM** **Time:** 1800 **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		X			
no skin infections		X			
no diarrhea		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	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>151</u>		<u>181</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>185</u>
	Dinner		<u>160</u>		<u>185</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>112</u>		<u>110</u>
	Lunch		<u>110</u>		<u>115</u>
	Dinner		<u>115</u>		<u>117</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-7.2</u>		<u>38.7</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-9.6</u>		<u>38.9</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>68</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>64</u>		<u>64</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>120</u>		<u>120</u>		

[Signature]
Signature, Cook Supervisor (AM)

12-17-20
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

12-21-20
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/18/2020

Time: 0200 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>154</u>	<u>183</u>	
and chemical agent used in Final Rinse	Lunch		<u>156</u>	<u>188</u>	
	Dinner		<u>155</u>	<u>180</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>111</u>	<u>110</u>	<u>200ppm</u>
	Lunch		<u>110</u>	<u>112</u>	<u>211ppm</u>
	Dinner		<u>113</u>	<u>115</u>	<u>200ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-7.4</u>	<u>36.9</u>	<u>38.2</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-6.3</u>	<u>37.1</u>	<u>36.8</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>68</u>	<u>69</u>	
Record temperatures, Dry Storage Areas	PM		<u>64</u>	<u>64</u>	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	<u>120</u>	<u>118</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/19/2020

Time: 3:20 AM Time: 1:20 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance				X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		154		183
and chemical agent used in Final Rinse	Lunch		155		185
	Dinner		155		187
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		125		125
	Lunch		112		120
	Dinner		110		110
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-12.4		36.2
Record temperatures, Freezer and Walk-ins	PM		-3.6		39.4
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		70		70
Record temperatures, Dry Storage Areas	PM		64		64
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		116		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12.20.20 **Time:** 0200 **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		X		X	
no skin infections		X		X	
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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		154	184	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	112	200
	Lunch		115	120	200
	Dinner		118	113	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-4.0	37.8	38.4
Record temperatures, Freezer and Walk-ins	PM		-5.2	38.8	37.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	118			

Signature, Cook Supervisor (AM)

DATE

12.20.20

Signature, Cook Supervisor (PM)

DATE

12-21-20

FOOD SERVICE MANAGER



Secure Services™

Monday, Jan. 11, 2021
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
12-21-20	A-1		105.1						
	A-2		105.2						
	A-3		105.1						
	A-4		105.1						
	B-1		105.3						
	B-2		105.2						
	B-3		105.2						
	B-4		Unoccupied						
	C-1		104.1						
	C-2		104.1						
	C-3	Unoccupied							
	C-4	Unoccupied							
	D-1	Unoccupied					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1		105.1				N/A	N/A	N/A
	E-2		105.1						
	MED								
	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:

Sam Hanson

SIGN:

[Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

--

Temperature Taken with a Fluke Mod 52 Digital Thermometer

GEO Aurora ICE
3130 N. Oakland St

12/21/2020
7:27:18 AM BCU

	Temperature °F
A-1	73.51
A-2	71.91
A-3	73.51
A-4	73.01
B-1	72.50
B-2	72.70
B-3	73.31
B-4	72.02
C-1	73.12
C-2	72.31
C-3	71.71
C-4	73.31
E-1	73.01
E-2	73.12
D-1	71.60
ISOLATION	70.81
PATIENT ROOM	71.21
INTAKE/RECEIVING	70.00



Secure Services™

Temperature Log South Building

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

Date: 12-21-2020

	Unit	AIR	WATER/sink	Shower #1	Shower #2
12-21-20	South-A	72.1	occupied		
	South-B	69.4	104.1		
	South-C	69.9	104.5		
	South-D	unoccupied			
	South-E	73.1	occupied		
	South-F	69.9	104.4		
	South-G	70.3	70.3 104.3		
	South-L	72.9	occupied		
	South-M	72.9	104.2		
	South-N	73.9	104.3		
	South-X	unoccupied			
	South-Y	72.7	104.1		
	South-Z	73.7	104.4		
	South SMU	73.5	105.6		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer