ICE AURORA CONTRACT DETENTION CENTER
ACCOUNTABILITY REPORT
ELECTRONIC REQUEST

Date: 12 May 2021

Requested by: Kevin Vargas, Constituent Liaison

Transmitted by: ICE Denver Field Office Executive Review Unit

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: 31

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: 563

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

Female: 30

Male: 533

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: 2

How many people have been brought into the facility this week?

Number of people brought into the facility this week: 95

How many people have left the facility this week?

Number of people who left the facility this week: 35

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 other facility: unknown
Other _______________: unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex: 197

Female: 29
Male: 168

COVID-19 CONFIRMED CASES*:

<table>
<thead>
<tr>
<th></th>
<th>This week</th>
<th>Total to date since March 30, 2020</th>
</tr>
</thead>
<tbody>
<tr>
<td>Positive Tests in GEO Facility</td>
<td>31</td>
<td>493</td>
</tr>
<tr>
<td>ICE Detainees under COVID monitoring</td>
<td>17</td>
<td>349</td>
</tr>
<tr>
<td>ICE Employees</td>
<td>0</td>
<td>2</td>
</tr>
<tr>
<td>GEO Employees</td>
<td>0</td>
<td>128</td>
</tr>
</tbody>
</table>

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

Version 1.3
SUPPLEMENTAL NOTES:

Request for information made on May 10, 2021. All population numbers current as of May 14, 2021.

KITCHEN DOCUMENTS:
Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:
Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of May 13, 2021:

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

*Change in staffing

TEMPERATURE CHECKS:
Logs provided; see attached documents.

LAW LIBRARY:
Logs provided for May 5, 2021- May 8, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three 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:
Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive case this week, GEO staff and ICE staff. They have also reported 31 positive cases this week amongst the ICE detainees (all new arrivals), and zero (0) cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of May 14, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of May 13, 2021

*Congressman Crow’s office confirms with TCHD and AFD about new COVID-19 positive cases.*
# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

<table>
<thead>
<tr>
<th>MENU DATE: 5/19/2020</th>
<th>BREAKFAST</th>
<th>LUNCH</th>
<th>DINNER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MONDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice and Raisins</td>
<td>Chicken Fried Steak</td>
<td>Turkey Bologna</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>Whipped Potatoes</td>
<td>Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Biscuit or Tortilla</td>
<td>Cream Gravy</td>
<td>Vegetarian Beans</td>
<td></td>
</tr>
<tr>
<td>Jelly</td>
<td>English Peas</td>
<td>Lettuce, Onion &amp; Pickles</td>
<td></td>
</tr>
<tr>
<td>Margarine</td>
<td>Carrots</td>
<td>Mustard &amp; Salad Dressing</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Dinner Roll</td>
<td>Fruit</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Margarine</td>
<td>Broad</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Salad w/ Dressing</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td>Fortified Sugar Free Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TUESDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dry Cereal</td>
<td>Chicken Patty</td>
<td>Turkey Hot Dogs on</td>
<td></td>
</tr>
<tr>
<td>Pancakes</td>
<td>Cream Gravy</td>
<td>Hot Dog Buns</td>
<td></td>
</tr>
<tr>
<td>Syrup</td>
<td>Rice</td>
<td>Corn</td>
<td></td>
</tr>
<tr>
<td>Turkey Ham</td>
<td>Green Beans</td>
<td>Coleslaw</td>
<td></td>
</tr>
<tr>
<td>Margarine</td>
<td>Roll</td>
<td>Macaroni Salad</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Margarine</td>
<td>Onion</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Brownie</td>
<td>Pickle Relish / Mustard</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Fortified Sugar Free Tea</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td><strong>WEDNESDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oatmeal</td>
<td>Beef and Bean Burrito</td>
<td>Meat and Vegetable Stew</td>
<td></td>
</tr>
<tr>
<td>Creamed Meat Gravy</td>
<td>Spanish Rice</td>
<td>Rice</td>
<td></td>
</tr>
<tr>
<td>Fried Potatoes</td>
<td>Pinto Beans</td>
<td>Cabbage</td>
<td></td>
</tr>
<tr>
<td>Biscuit</td>
<td>Salsa</td>
<td>Onion</td>
<td></td>
</tr>
<tr>
<td>Margarine</td>
<td>Lettuce</td>
<td>Combread</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Dressing</td>
<td>Salad</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Cheese</td>
<td>Dressing</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Peanut Butter Cake</td>
<td>Margarine</td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td>Fortified Sugar Free Tea</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td><strong>THURSDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>Hamburger Patty</td>
<td>Taco Meat</td>
<td></td>
</tr>
<tr>
<td>Diced Potatoes</td>
<td>Onion Bun</td>
<td>Rice</td>
<td></td>
</tr>
<tr>
<td>Jelly</td>
<td>Ranch Beans</td>
<td>Pinto Beans</td>
<td></td>
</tr>
<tr>
<td>Ketchup</td>
<td>Oven Fries</td>
<td>Salsa</td>
<td></td>
</tr>
<tr>
<td>Biscuit</td>
<td>Shredded Lettuce</td>
<td>Shredded Lettuce</td>
<td></td>
</tr>
<tr>
<td>Margarine</td>
<td>Onion</td>
<td>Shredded Cheese</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Salad Dressing</td>
<td>Tortillas</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Ketchup</td>
<td>Applesauce Cake</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Peanut Butter</td>
<td>Peanut Butter Cake</td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td>Fortified Sugar Free Tea</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td><strong>FRIDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cinnamon Oatmeal</td>
<td>Fish</td>
<td>Chili Mac</td>
<td></td>
</tr>
<tr>
<td>Pancakes</td>
<td>Beans</td>
<td>Beans</td>
<td></td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>Carrots</td>
<td>Squash w/ Tomato &amp; Onions</td>
<td></td>
</tr>
<tr>
<td>Margarine</td>
<td>Rice</td>
<td>Dinner Roll</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Onion</td>
<td>Margarine</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Combread / Margarine</td>
<td>Brownie</td>
<td></td>
</tr>
<tr>
<td>Syrup</td>
<td>Tartar Sauce</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Fortified Sugar Free Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SATURDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Farina</td>
<td>Turkey Ham</td>
<td>Chicken Leg Quarter</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>Cheese, Sliced</td>
<td>Potatoes Au gratin</td>
<td></td>
</tr>
<tr>
<td>Cream Gravy</td>
<td>Macaroni Salad</td>
<td>Mixed Vegetables</td>
<td></td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>Vegetarian Beans</td>
<td>Beans</td>
<td></td>
</tr>
<tr>
<td>Biscuit or Tortilla</td>
<td>Lettuce / Onion</td>
<td>Dinner Roll</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Mustard / Mayo</td>
<td>Margarine</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Bread</td>
<td>Salad</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Fruit</td>
<td>Dressing</td>
<td></td>
</tr>
<tr>
<td>Margarine</td>
<td>Fortified Sugar Free Tea</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td><strong>SUNDAY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dry Cereal</td>
<td>Fideo w/ Meat Sauce</td>
<td>Turkey Salad</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>Green Beans</td>
<td>Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Diced Potatoes</td>
<td>Beans</td>
<td>Coleslaw</td>
<td></td>
</tr>
<tr>
<td>Salsa</td>
<td>Green Salad</td>
<td>Lettuce</td>
<td></td>
</tr>
<tr>
<td>Tortilla</td>
<td>Dressing</td>
<td>Onion</td>
<td></td>
</tr>
<tr>
<td>Coffee Cake</td>
<td>Roll</td>
<td>Bread</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>Margarine</td>
<td>Cake</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Fortified Sugar Free Tea</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
<tr>
<td>Milk 2 %</td>
<td>Fortified Sugar Free Tea</td>
<td>Fortified Sugar Free Beverage</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Date: 5-9-21</th>
<th>Time: 04:00 AM</th>
<th>Time: 18:00 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shift Checklist</td>
<td>AM</td>
<td>PM</td>
</tr>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>no skin infections</td>
<td></td>
<td></td>
</tr>
<tr>
<td>no diarrhea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>DISH MACHINE</strong></td>
<td><strong>Temperature</strong></td>
<td>Wash 150+</td>
</tr>
<tr>
<td>Temperature according to manufacturer's specifications and chemical agent used in Final Rinse</td>
<td>Breakfast</td>
<td>150</td>
</tr>
<tr>
<td></td>
<td>Lunch</td>
<td>155</td>
</tr>
<tr>
<td></td>
<td>Dinner</td>
<td>155</td>
</tr>
<tr>
<td><strong>POT and PAN SINK</strong></td>
<td><strong>Temperature</strong></td>
<td>Wash 110 °F</td>
</tr>
<tr>
<td>Final Rinse Temps determined by chemical agent used</td>
<td>Breakfast</td>
<td>182</td>
</tr>
<tr>
<td></td>
<td>Lunch</td>
<td>110</td>
</tr>
<tr>
<td></td>
<td>Dinner</td>
<td>110</td>
</tr>
<tr>
<td><strong>FREEZER and WALK-IN</strong></td>
<td><strong>Temperature</strong></td>
<td>Freezer 0°F or below</td>
</tr>
<tr>
<td>Record temperatures, Freezer and Walk-ins</td>
<td>AM</td>
<td>-10.5</td>
</tr>
<tr>
<td></td>
<td>PM</td>
<td>-3.4</td>
</tr>
<tr>
<td><strong>DRY STORAGE</strong></td>
<td><strong>Temperature</strong></td>
<td>Spice Room</td>
</tr>
<tr>
<td>Record temperatures Dry Storage Areas</td>
<td>AM</td>
<td>68</td>
</tr>
<tr>
<td>Record temperatures, Dry Storage Areas</td>
<td>PM</td>
<td>68</td>
</tr>
<tr>
<td><strong>Water Temps &amp; Handwash Areas</strong></td>
<td><strong>Temperature</strong></td>
<td>AM 105-120 °F</td>
</tr>
<tr>
<td></td>
<td></td>
<td>110</td>
</tr>
</tbody>
</table>

Signature, Cook Supervisor (AM)  | DATE
Signature, Cook Supervisor (PM)  | 5-10-21

FOOD SERVICE MANAGER  | DATE  

rev 02/2020 mps
# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Date: 5/8/2021</th>
<th>Time: 07:00 AM</th>
<th>Time: 17:30 PM</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>no skin infections</td>
<td>NA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>no diarrhea</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>X</td>
<td>Y</td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DISH MACHINE</th>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature according to manufacturer's specifications and chemical agent used in Final Rinse</td>
<td>Breakfast: 164°F</td>
<td>185°F</td>
<td></td>
</tr>
<tr>
<td>Lunch: 152°F</td>
<td>181°F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dinner: 165°F</td>
<td>183°F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POT and PAN SINK</th>
<th>Temperature</th>
<th>Wash 110°F</th>
<th>Rinse 110°F</th>
<th>200 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>115°F</td>
<td>117°F</td>
<td>200 ppm</td>
<td></td>
</tr>
<tr>
<td>Lunch: 12°F</td>
<td>12°F</td>
<td>200 ppm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dinner: 16°F</td>
<td>11°F</td>
<td>200 ppm</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FREEZER and WALK-IN</th>
<th>Temperature</th>
<th>Freezer 0°F or below</th>
<th>Walk-in 35-40°F</th>
<th>Walk-in 2 35-40°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record temperatures, Freezer and Walk-ins</td>
<td>AM: -43°F</td>
<td>36.9°F</td>
<td>38.1°F</td>
<td></td>
</tr>
<tr>
<td>Record temperatures, Freezer and Walk-ins</td>
<td>PM: -6.2°F</td>
<td>36.4°F</td>
<td>36.3°F</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DRY STORAGE</th>
<th>Temperature 45-80°F</th>
<th>Spice Room</th>
<th>Store Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record temperatures, Dry Storage Areas</td>
<td>AM: 67°F</td>
<td>6.8°F</td>
<td></td>
</tr>
<tr>
<td>Record temperatures, Dry Storage Areas</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water Temps &amp; Handwash Areas</th>
<th>AM 105-120°F</th>
<th>PM 105-120°F</th>
</tr>
</thead>
<tbody>
<tr>
<td>118°F</td>
<td>120°F</td>
<td></td>
</tr>
</tbody>
</table>

Signature, Cook Supervisor (AM) 5/8/2021

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER 5-9-2021

rev 02/2020 mps
## FOOD SERVICE

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

| Date: 5/7/21 | Time: AM 04:00 AM | Time: PM 17:30 PM |

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>no skin infections</td>
<td></td>
<td></td>
<td>MA</td>
</tr>
<tr>
<td>no diarrhea</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td>X</td>
</tr>
</tbody>
</table>

### DISH MACHINE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>150</td>
<td>163</td>
</tr>
<tr>
<td>Lunch</td>
<td>155</td>
<td>163</td>
</tr>
<tr>
<td>Dinner</td>
<td>155</td>
<td>181</td>
</tr>
</tbody>
</table>

### POT and PAN SINK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 110 °F+</th>
<th>Rinse 110 °F+</th>
<th>200 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>113</td>
<td>153</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Lunch</td>
<td>113</td>
<td>120</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Dinner</td>
<td>113</td>
<td>120</td>
<td>200 ppm</td>
</tr>
</tbody>
</table>

### FREEZER and WALK-IN

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Freezer 0°F or below</th>
<th>Walk-in 35-40 °F</th>
<th>Walk-in 2 35-40 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>-9.1</td>
<td>36.1</td>
<td>35</td>
</tr>
<tr>
<td>PM</td>
<td>-7.3</td>
<td>33.2</td>
<td>33.3</td>
</tr>
</tbody>
</table>

### DRY STORAGE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Spice Room</th>
<th>Spare Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>-64</td>
<td>-67</td>
</tr>
<tr>
<td>PM</td>
<td>-68</td>
<td>-67</td>
</tr>
</tbody>
</table>

### Water Temps & Handwash Areas

<table>
<thead>
<tr>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>105-120 °F</td>
<td>105-120 °F</td>
</tr>
<tr>
<td>114</td>
<td>120</td>
</tr>
</tbody>
</table>

---

**Signature, Cook Supervisor (AM):** 5/7/2021

**Signature, Cook Supervisor (PM):** 5/7/2021

**FOOD SERVICE MANAGER:** 5/8/2021

---

rev 02/2020 mpx
# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Date: 2/1/2021</th>
<th>Time: 6:00 AM</th>
<th>AM</th>
<th>PM</th>
<th>Time: 7:30 PM</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shift Checklist</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no skin infections</td>
<td>NA</td>
<td>NA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>no diarrhea</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DISH MACHINE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>151</td>
<td>184</td>
</tr>
<tr>
<td>Lunch</td>
<td>161</td>
<td>164</td>
</tr>
<tr>
<td>Dinner</td>
<td>161</td>
<td>180</td>
</tr>
<tr>
<td>Temperature</td>
<td>Wash 110 °F</td>
<td>Rinse 110 °F+</td>
</tr>
<tr>
<td>Breakfast</td>
<td>110</td>
<td>110</td>
</tr>
<tr>
<td>Lunch</td>
<td>115</td>
<td>115</td>
</tr>
<tr>
<td>Dinner</td>
<td>115</td>
<td>110</td>
</tr>
</tbody>
</table>

### POT and PAN SINK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Freezer 0°F or below</th>
<th>Walk-in 35-40 °F</th>
<th>Walk-in 2 35-40 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record</td>
<td>AM</td>
<td>6.3</td>
<td>37.8</td>
</tr>
<tr>
<td>Record</td>
<td>PM</td>
<td>-3.1</td>
<td>38.6</td>
</tr>
</tbody>
</table>

### FREEZER and WALK-IN

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Spice Room</th>
<th>Store Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record</td>
<td>AM</td>
<td>69</td>
</tr>
<tr>
<td>Record</td>
<td>PM</td>
<td>69</td>
</tr>
</tbody>
</table>

### DRY STORAGE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>45-80 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record</td>
<td>AM</td>
</tr>
<tr>
<td>Record</td>
<td>PM</td>
</tr>
</tbody>
</table>

### Water Temps & Handwash Areas

<table>
<thead>
<tr>
<th>Temperature</th>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>105-120 °F</td>
<td>111</td>
<td></td>
</tr>
</tbody>
</table>

**Signature, Cook Supervisor (AM):**

**Signature, Cook Supervisor (PM):**

**FOOD SERVICE MANAGER:**

**DATE:** 2/1/2021

**DATE:** 2/1/2021

rev 02/2020 mps
# FOOD SERVICE
## UNIT: 195- AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>no skin infections</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no diarrhea</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DISH MACHINE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>152</td>
<td>183</td>
</tr>
<tr>
<td>Lunch</td>
<td>153</td>
<td>182</td>
</tr>
<tr>
<td>Dinner</td>
<td>152</td>
<td>180</td>
</tr>
</tbody>
</table>

### POT and PAN SINK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 110 °F, Rinse 110 °F + 200 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>110</td>
</tr>
<tr>
<td>Lunch</td>
<td>110</td>
</tr>
<tr>
<td>Dinner</td>
<td>118</td>
</tr>
</tbody>
</table>

### FREEZER and WALK-IN

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Freezer 0°F or below</th>
<th>Walk-in 35-40 °F</th>
<th>Walk-in 2 35-40 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>-7.1</td>
<td>38.4</td>
<td>38.1</td>
</tr>
<tr>
<td>PM</td>
<td>-6.2</td>
<td>38.3</td>
<td>38.2</td>
</tr>
</tbody>
</table>

### DRY STORAGE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Spice Room</th>
<th>Store Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>68</td>
<td>68</td>
</tr>
<tr>
<td>PM</td>
<td>63</td>
<td>63</td>
</tr>
</tbody>
</table>

### Water Temps & Handwash Areas

<table>
<thead>
<tr>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>105-120 °F</td>
<td>105-120 °F</td>
</tr>
<tr>
<td>120</td>
<td>111</td>
</tr>
</tbody>
</table>

---

Signature, Cook Supervisor (AM) 05/05/21  DATE

Signature, Cook Supervisor (PM)  S 6.2021  DATE

FOOD SERVICE MANAGER  DATE

rev 02/2020 mps
# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Date: 05-04-21</th>
<th>Time: 0800 AM</th>
<th>Time: 1715 PM</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Shift Checklist</th>
<th>AM</th>
<th>PM</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no skin infections</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no diarrhea</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td>x</td>
<td>x</td>
<td>x</td>
</tr>
<tr>
<td>All tools and sharp inventoryed</td>
<td>x</td>
<td>x</td>
<td>x</td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DISH MACHINE</th>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature according to manufacturer's specifications and chemical agent used in Final Rinse</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Breakfast</td>
<td>150</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>151</td>
<td>68</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>154</td>
<td>64</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POT and PAN SINK</th>
<th>Temperature</th>
<th>Wash 110 °F,</th>
<th>Rinse 110 °F+</th>
<th>200 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Final Rinse Temps determined by chemical agent used</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Breakfast</td>
<td>110</td>
<td>111</td>
<td>200 ppm</td>
<td></td>
</tr>
<tr>
<td>Lunch</td>
<td>111</td>
<td>111</td>
<td>200 ppm</td>
<td></td>
</tr>
<tr>
<td>Dinner</td>
<td>111</td>
<td>112</td>
<td>200 ppm</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FREEZER and WALK-IN</th>
<th>Temperature</th>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record temperatures, Freezer and Walk-ins</td>
<td>Freezer 0°F or below</td>
<td>18.5</td>
<td>35.4</td>
</tr>
<tr>
<td>Record temperatures, Freezer and Walk-ins</td>
<td>35-40 °F</td>
<td>38.3</td>
<td></td>
</tr>
<tr>
<td>DRY STORAGE</td>
<td>Temperature 45-80 °F</td>
<td>AM</td>
<td>PM</td>
</tr>
<tr>
<td>Record temperatures Dry Storage Areas</td>
<td>Spice Room</td>
<td>68</td>
<td>68</td>
</tr>
<tr>
<td>Record temperatures, Dry Storage Areas</td>
<td>Store Rm</td>
<td>64</td>
<td>64</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water Temps &amp; Handwash Areas</th>
<th>AM</th>
<th>PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>105-120 °F</td>
<td>105-120 °F</td>
<td></td>
</tr>
<tr>
<td>120</td>
<td>120</td>
<td></td>
</tr>
</tbody>
</table>

Signature, Cook Supervisor (AM) 05-04-21  
Signature, Cook Supervisor (PM) A. (Signature)  
Signature, Food Service Manager 05-04-21  
Signature, Food Service Manager 05-04-21

FOOD SERVICE MANAGER  
DATE  

rev 02/2020 mps
## FOOD SERVICE
### UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

<table>
<thead>
<tr>
<th>Date: 05.03.21</th>
<th>Time: AM 08:00</th>
<th>Time: PM 17:20</th>
</tr>
</thead>
</table>

### Shift Checklist | AM | PM | Comments |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>All areas secure, no evidence of theft</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Workers reported to work, no open sores</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>no skin infections</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>no diarrhea</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Kitchen is in good general appearance</td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>All kitchen equipment operational &amp; clean</td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>All tools and sharps inventoried</td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>All areas secure, lights out, exits locked</td>
<td></td>
<td></td>
<td>x</td>
</tr>
</tbody>
</table>

### DISH MACHINE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 150+</th>
<th>Rinse 180+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>151</td>
<td>182</td>
</tr>
<tr>
<td>Lunch</td>
<td>135</td>
<td>183</td>
</tr>
<tr>
<td>Dinner</td>
<td>154</td>
<td>181</td>
</tr>
</tbody>
</table>

### POT and PAN SINK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Wash 110 °F</th>
<th>Rinse 110 °F</th>
<th>200 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>110</td>
<td>110</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Lunch</td>
<td>112</td>
<td>115</td>
<td>200 ppm</td>
</tr>
<tr>
<td>Dinner</td>
<td>114</td>
<td>116</td>
<td>200 ppm</td>
</tr>
</tbody>
</table>

### FREEZER and WALK-IN

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Freezer 0°F or below</th>
<th>Walk-in 35-40 °F</th>
<th>Walk-in 2 35-40 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>-7.4</td>
<td>35.4</td>
<td>35.4</td>
</tr>
<tr>
<td>PM</td>
<td>-6.4</td>
<td>36.2</td>
<td>36.0</td>
</tr>
</tbody>
</table>

### DRY STORAGE

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Spice Room</th>
<th>Store Rm</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>68</td>
<td>68</td>
</tr>
<tr>
<td>PM</td>
<td>65</td>
<td>65</td>
</tr>
</tbody>
</table>

### Water Temps & Handwash Areas

<table>
<thead>
<tr>
<th>AM 105-120 °F</th>
<th>PM 105-120 °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>120</td>
</tr>
</tbody>
</table>

---

Signature, Cook Supervisor (AM): [Signature]

Signature, Cook Supervisor (PM): [Signature]

FOOD SERVICE MANAGER: [Signature]

DATE: 05.03.21

DATE: [Signature]

rev 02/2020 mps
<table>
<thead>
<tr>
<th>Location</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>A-1</td>
<td>72.50</td>
</tr>
<tr>
<td>A-2</td>
<td>71.71</td>
</tr>
<tr>
<td>A-3</td>
<td>68.52</td>
</tr>
<tr>
<td>A-4</td>
<td>72.60</td>
</tr>
<tr>
<td>B-1</td>
<td>71.91</td>
</tr>
<tr>
<td>B-2</td>
<td>72.60</td>
</tr>
<tr>
<td>B-3</td>
<td>72.31</td>
</tr>
<tr>
<td>B-4</td>
<td>71.91</td>
</tr>
<tr>
<td>C-1</td>
<td>72.22</td>
</tr>
<tr>
<td>C-2</td>
<td>71.21</td>
</tr>
<tr>
<td>C-3</td>
<td>71.91</td>
</tr>
<tr>
<td>C-4</td>
<td>68.71</td>
</tr>
<tr>
<td>D-1</td>
<td>72.02</td>
</tr>
<tr>
<td>D-2</td>
<td>72.02</td>
</tr>
<tr>
<td>ISOLATION</td>
<td>70.96</td>
</tr>
<tr>
<td>PATIENT ROOM</td>
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### Temperature Log

**Monday, May 10, 2021**

**North Building**

**Temperature Log**

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**PRINT:** Ethan Eisenbaum  
**SIGN:**

Write Legibly

**Medical Showers Temperature Log**

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**Name:**

**Date:**
# Temperature Log

**South Building**

**Date:** Monday, May 10, 2021

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**PRINT:** Ethan Eisenbaum  
**SIGN:**

*Write Legibly*

Temperature is taken with a Fluke Mod 52 Digital Thermometer