

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	19 August 20	020	
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas	s, Constituent Liaison	
1	NAME	F	POSITION
Transmitted by:	500 D	E: 11.0% E # #	
	ERO Denver	Field Office Executive R	leview Unit
	NAME	F	POSITION
Were electronic files sent?			
YES ☑	$No \square$		
How many people are curren	ntly being coho	rted/quarantined due to s	ickness?
Number of people supports	a a b a wt a d/a u a w	antinad due to sieknesse	
Number of people currently	conortea/quara	intinea aue to sickness:	4
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently form	ally counted in this facili	ty?
Number of people mo	ost recently for	mally counted in the facil	lity: 305
How many people formally of	counted in this	facility describe themsel	ves as the following gender?
Female: 13			
Male: 292			
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: 7
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 75
How many people have left the facility this week?
Number of people who left the facility this week: 46
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: 76
Female: 12
Male: 64
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2020
Detainees: 0 27
ICE Employees: 0
GEO Employees: 0
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
Daily Kitchen Opening and Closing Checklists $RECEIVED                                   $
Daily Kitchen Opening and Closing Checklists $RECEIVED                                   $
Daily Kitchen Opening and Closing Checklists $RECEIVED                                   $
Daily Kitchen Opening and Closing Checklists $RECEIVED                                   $

<sup>\*</sup>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 August 17th, 2020. All population numbers current as of August 19, 2020

#### KITCHEN DOCUMENTS:

Menu provided, see attached documents

#### MEDICAL:

Warden Choate provided the weekly update on medical staffing as of August 17th 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 12-RN's
- 14-LPN's
- 3 -Medical Doctors,(1) Full time, (2) Temps
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 4-Agency RN's

#### **TEMPERATURE CHECKS:**

Documents attached.

#### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 8/10-8/14 were provided. Each dorm averaged from 1-3 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused

#### COVID-19 UPDATES:

- 2 Confirmed ICE staff members on ice.gov as of 8/20/20
- 24 Confirmed Detainees on ice.gov as of 8/20/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. He informed me that they have no GEO, detainees or ICE employees that have tested positive at this time.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

<sup>\*\*</sup>Per required GEO reporting to local agencies 8/21/20

Congressman Crow's office inquired about chemical products being used in the detention facility. The following questions were asked:

- What is the scope of contracting between ICE and Spartan Chemical? When did ICE begin purchasing chemical disinfectant from Spartan Chemical?
- When did staff at the Aurora Detention Center begin using HALT or other disinfectants? How did facility staff reach the decision to use a specific brand of disinfectant? Were medical staff consulted during the decision-making process?
- Did any of ICE's private contractors notify ICE of the type of chemicals they intended to begin using to combat the spread of COVID-19 or did ICE officials instruct their contract staff to begin using any specific chemicals?
- What safety measures are in place to protect facility staff from harm when HALT is in use? What safety measures are in place to protect people detained from harm when the disinfectant is in use? If these safety measures are different for staff and detained people, what accounts for this discrepancy?
- Have health experts who specialize in synthetic chemical exposure been consulted regarding the short- and long-term health effects to people who have been exposed to these chemicals?
- Has ICE initiated any internal investigations into the use of HALT or other toxic chemicals?
- What is the ventilation requirement when using those disinfecting chemicals?

Congressman Crow's office inquired about flu vaccines. The question was asked: - Flu season is quickly approaching, has GEO started to administer the flu vaccine to detainees?

Congressman Crow's office inquired about the temperature in the facility:
- Has there any issues with the air condition system at the facility in recent weeks?
Does ICE turn off the AC at night?

ICE responded that these questions needed to be answered by headquarters and therefore these will be forwarded to HQ.

#### **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.

MENU DATE:	5/15/2020		CYCLE 4 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal	Chicken Fajitas	Beef Patty on Bun
	Scrambled Eggs	Grilled Peppers & Onlons	Hash Browns
	Potatoes	Rice	Colesiaw
	Jelly or Salsa	Pinto Beans	Shredded Lettuce
	Biscuit or Tortillas	Tortillas	Onion
	Margarine -	Lemon Cake	Ketchup
	Sugar	Fortified Sugar Free Tea	Salad Dressing
	Coffee		Fortified Sugar Free Beverage
	Milk 2 %		water and the second se
TUESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Cream Gravy	Beans
	Syrup	Rice	Peas and Carrots
	Turkey Ham	Green Beans	Green Salad/ Dressing
	Margarine	Dinner Roll	Dinner Roll
	Sugar	Margarine	Margarine
	Coffee	Fortified Sugar Free Tea	Spice Cake
	Milk 2 %		Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
	Eggs	Rice	Potatoes Augratin
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Biscult/Margarine	Salsa	Beans
	Sugar	Green Salad w/ Dressing	Dinner Roll / Margarine
	Coffee	Combread/Margarine	Bread Pudding
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna
	Turkey Ham	Com	Beans
	Coffee Cake	Green Beans	Macaroni Salad
	Fruit	Green Salad w/ Dressing	Lettuce / Onlon
	Sugar	Roll	Salad Dressing
	Coffee	Margarine	Sub Roll
	Milk 2 %	Fortified Sugar Free Tea	Fruit
	Margarine		Fortified Sugar Free Tea
RIDAY	Dry Cereal	Breaded Fish	Turkey Hot Dogs / Buns
	French Toast	Rice	Chilli
	Syrup	Mixed Vegetables	Beans
	Turkey Sausage	Pinto Beans	Potato Salad
	Margarine	Ketchup	Colesiaw
	Sugar	Roll	Onion
	Coffee	Margarine	Mustard
	Milk 2%	Fortified Sugar Free Tea	Fruit Cobbier
		. or bridge ought 1 too 102	Fortified Sugar Free Beverage
ATURDAY	Oatmeal	Tamale Pie	Chicken Stir Frv
	Scrambled Eggs	Rice	Rice
	Turkey Sausage	Beans	Carrots
	Jelly	Cole Slaw	
	Biscuits		Bread
	Margarine	Cornbread w/ Margarine	Margarine
	Sugar	Pineapple Cake	Yellow Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %		
JNDAY		Today 68-1	F 18 1 6
JAUAT	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Scrambled Eggs w/ T-Sausage	Potato Salad	Spanish Rice
	Refried Beans	Colesiaw	Pinto Beans
	Grilled Potatoes/Ketchup	Lettuce	Salsa
	Salsa	Onion	Salad/ Dressing
	Tortillas	Mustard / Mayo	Combread
	Sugar	Bread	Margarine
	Coffee	Brownie	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Beverage	
IDOTITUTION	S OF FOUND VALUE MAY BE MA		

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





#### **OPENING and CLOSING CHECKLIST**

Date: 6-16-20 Shift Checklist	I A		PI		OTHO AN				TAH	
Simi Checklist		1	-			Comme	ents			
A11 cmccm coccurs	No	Yes	No	Yes						
All areas secure, no evidence of theft		X	X.A.							
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		×		$\times$						
All tools and sharps inventoried		X		X						
All areas secure, lights out, exits locked		2 (6)		$\times$						
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 18	30+			
Temperature according to manufacturer's specifications			Break	fast	157	186				
and chemical agent used in Final Rinse			Lun	ch	158	181				
			Dinr	ner	155	49				
POT and PAN SINK	,	Temp	eratui	re	Wash 110 °F+	Rinse 110	°F+	200 ppm		
Final Rinse Temps determined by chemical agent used			Break	fast	110	118			ACMON.	
			Lune	ch	120	170		·7/678	177	
			Dinn		123	120		9 000	J. J.	
FREEZER and WALK-IN	T	-mner	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1111	
		- and -	SEE THE C	-	or below	35-40 °F		40 °F		
Record temperatures, Freezer and Walk-ins				AM	-2.90	3887		10-		
Record temperatures, Freezer and Walk-ins				PM	-60	34	40			
DRY STORAGE	Tempe	eratur	e 45-	80 °F	Spice Room	Store Rm	20,45			
Record temperatures Dry Storage Areas				AM	108°F	6805				
Record temperatures, Dry Storage Areas				PM	833	64		-		
Water Temps & Handwash Areas	AM	[	PN	Л						
	105-12	0 °F	105-12	20 °F						
	17.0	r	1815	-/-						

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

8/16/2020 DATE Signature, Cook Supervisor (PM)

8-17-20 DATE



## **OPENING and CLOSING CHECKLIST**

Date: August 15th 2020 Shift Checklist	I A	M	PI	M.		Commo	anta		
	No	Yes	No	Yes		Commi	-1115		
All areas secure, no evidence of theft	110	V		1 03					
Workers reported to work, no open sores		X		V					
no skin infections		1		\$					
no diarrhea		1		V					
Kitchen is in good general appearance		7		V			_		
All kitchen equipment operational & clean		+		X					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked	<b>张显微</b>			X					
DISH MACHINE	INE Temperature Wash 150+ Rinse 180+								
Temperature according to manufacturer's specifications	Breakfast 164 187								
and chemical agent used in Final Rinse	Lunch				160	1850			
			Dinn		156	187			
POT and PAN SINK		Temp	eratur	e	Wash 110 °F+		linse 110 °F+ 200 ppn		
Final Rinse Temps determined by chemical agent used			Break		126	126		30	2000
			Lunc	h	112	115		200	OOh
			Dinn	er	130	128		ומטד	
FREEZER and WALK-IN	Te	mnar	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	7111
A AUDIZIN und WALIE-IIV	10	mper	atuic		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-41.0	38.1	37		
Record temperatures, Freezer and Walk-ins				PM	-5	37	35		
DRY STORAGE	Tempe	eratur	e 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	64	63			
Record temperatures, Dry Storage Areas	PM 65 63						C		
					6				
Water Temps & Handwash Areas	AM		PN	1					
	105-120		105-12						
	125		189						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor, (FM)

FOOD SERVICE MANAGER



#### **OPENING and CLOSING CHECKLIST**

Date: 8/11/2020 Shift Checklist	A	M	Pl		O2OCA!	Comme	-		
	No	Yes	No	Yes		Commit	11115		
All areas secure, no evidence of theft	140	V		. 103					
Workers reported to work, no open sores		3		X					
no skin infections		X		X					
no diarrhea		X		×					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		×		×					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	-	Гетр	eratui	e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break	$\overline{}$	163	184			
and chemical agent used in Final Rinse			Lunc	:h	155	181	0		
			Dinn	er	190	185			
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 I	opm
Final Rinse Temps determined by chemical agent used			Break	fast	125	125		1	Man
			Lunc	h	112	115			DOM
			Dinn	er	117	112			PPM
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	1777
					or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	- 412	36.1	3:	7,7	
Record temperatures, Freezer and Walk-ins				PM	-3	38	3	?	
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	65	65			
Record temperatures, Dry Storage Areas				PM	69	69			145
Water Temps & Handwash Areas	AM		PN	- 4					
	105-120		105-12	20 °F					
	128	/	10						

Signature, Cook Supervisor (AM)

1/2020/ DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



# **OPENING and CLOSING CHECKLIST**

Date: 8 13 20				Time	0200 A	M Tim	e:	]	PM
Shift Checklist	A	M	Pl	M		Comm	ents		
	No	Yes	No	Yes	ATI	820	AZ	LP	ans
All areas secure, no evidence of theft		1 X			REPO	2181	CA	251	
Workers reported to work, no open sores		~		X	RETU	NEXE	カナ	51	-HR
no skin infections		X		Z	K1+0	his			101
no diarrhea		2		X					
Kitchen is in good general appearance		5		X					
All kitchen equipment operational & clean		4		X					
All tools and sharps inventoried		×		X					
All areas secure, lights out, exits locked			1	X					
DISH MACHINE		Tempe	ratur	é	Wash 150+	Rinse 1	80+		-+
Temperature according to manufacturer's specifications			Break		162	180	,		-+
and chemical agent used in Final Rinse			Lunc	ch	160	181			
				er	160	TEVI			
POT and PAN SINK	1	ratur	e	Wash 110 °F+	Rinse 110 °F+		200 p	nm	
Final Rinse Temps determined by chemical agent used			Breakfast		11<	118		200 p	PIII
			Lunch		112	12	5	76	POP !
			Dinn	er	175	115		La	JAAn
FREEZER and WALK-IN	Те	Temperature		Freezer 0°F or below			k-in 2 40 °F		
Record temperatures, Freezer and Walk-ins				AM	- 2.7	36.4	33.9		
Record temperatures, Freezer and Walk-ins				PM	-2.1	7/2	U	0.1	-
DRY STORAGE	Tempe	rature			Spice Room	Store Rm	-/	0.1	-+
Record temperatures Dry Storage Areas				AM	4)				-H
Record temperatures, Dry Storage Areas				PM	64	20			.
					70	00		-	-+
Water Temps & Handwash Areas	AM		PM						-+
•	105-120		05-12						
	11)		115		0				-+
ignature, Cook Supervisor (AM)  C-14-3	3/20 ATE *	0	1	igyayın	e, Clock Supervis	or (PM)			
FOOD SERVICE MANAGER			U						



# **OPENING and CLOSING CHECKLIST**

Date: 3 -12-20 Shift Checklist	AN	Λ	P	Time	: A1		_	UU	PM
		Yes	No	Yes		Comm	ents		
All areas secure, no evidence of theft	140	70	INO.	1 68			-		
Workers reported to work, no open sores		4	No.	Y					
no skin infections		1		N	- 3		-		
no diarrhea		1		1					
Kitchen is in good general appearance		7		1					-
All kitchen equipment operational & clean		7		Ž			_		
All tools and sharps inventoried		7		-					
All areas secure, lights out, exits locked				1					
DISH MACHINE	T	emne	eratur	.0	Wash 150+	Dinas 16	20.	T	
Temperature according to manufacturer's specifications			Break		158	Rinse 18	5U+	-	
and chemical agent used in Final Rinse									
		-	Dinn		156	182	,	_	
POT and PAN SINK	T	emne	ratur		Wash 110 °F+	Rinse 110	OILT	+ 200 ppm	
Final Rinse Temps determined by chemical agent used			Break		115	113	PT		
			Lunc		120	-		200	1990V
			Dinn		110	123	-	-	ppm
FREEZER and WALK-IN	- DO				16	114		200	ppm
FREEZER and WALK-IN	Ten	npera	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2	1
Record temperatures, Freezer and Walk-ins				AM	-415	38.4		40 °F 9 • 5	
Record temperatures, Freezer and Walk-ins				PM	-3.4	37.6			
DRY STORAGE	Temper	ature			Spice Room	Store Rm	()2	3.5	
Record temperatures Dry Storage Areas				AM	68	68			-
Record temperatures, Dry Storage Areas				PM	70	70			
Water Temps & Handwash Areas	AM		PM						
-	105-120	F   1	05-12						
	116		400						

Signature, Cook Supervisor (AM)

8-12-20 DATE

Signature, Cook Supervisor (PM)

8 13.20

FOOD SERVICE MANAGER



## **OPENING and CLOSING CHECKLIST**

Shift Checklist	A	M	PI	M		Commo	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		V	Sing.						
Workers reported to work, no open sores		V		X	Ω				
no skin infections		1		X					
no diarrhea		N		X					
Kitchen is in good general appearance		N		X					
All kitchen equipment operational & clean		Y		×					
All tools and sharps inventoried		Y		×					
All areas secure, lights out, exits locked				X					
. DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Break			fast	156	180			
and chemical agent used in Final Rinse			Lune	ch	1530	123°			
			Dinn	er	155	150			
POT and PAN SINK		Temp	eratur	e e	Wash 110 °F+	Rinse 110	o]F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	114	115			oppn
			Lunc	ch	113	116		Zopan	
			Dinn	er	123	117		rox	PPM
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-38			1.2	
Record temperatures, Freezer and Walk-ins				PM	~7	38.4	34	6	
DRY STORAGE	Temp	eratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	63	64			V
Water Temps & Handwash Areas	AM 105-12		PN						
	105-12	UF	105-12	20 °F					

08-11-2

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



#### **OPENING and CLOSING CHECKLIST**

Date: 9\10\20				Time	:0200 AI	A Time	:16	00 I	P <b>M</b>
Shift Checklist	A	M	P			Comme			
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X-		X					<u> </u>
no skin infections		X		×					
no diarrhea		Y		X					
Kitchen is in good general appearance		Ŷ		X					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		X		×					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications			Break		155	186			
and chemical agent used in Final Rinse			Lun	ch	158	181			
			Dinr	er	157	199			
POT and PAN SINK		Temperature			Wash 110 °F+	Rinse 110 °F+		200 p	ppm
Final Rinse Temps determined by chemical agent used			Break	fast	@·915	118			oppr
			Lune	ch	128	138		200	ppm
			Dinn	er	116	ill		1	~DDW
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	( PVV
		P			or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-9. <b>9</b>	37.9	36	.9	
Record temperatures, Freezer and Walk-ins				PM	-7	38	34	(	
DRY STORAGE	Temp	eratur	e 45-	80 °F	Spice Room	Store Rm		0	
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas		1	PN	1					
	105-12	0 °F	105-12	20 °F					
	118		115						
Malak - 2 10			۸	7	1 0 0 /				

ignature, cook Supervisor (AM)

DATE

4-11-20

Signature, Cook Supervisor PM

FOOD SERVICE MANAGER



# Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

8-17-2020

	Unit	AIR	WATER/sink	Shower #1	Shower #2
8-170	South-A	64.5	104.1		
1	South-B	Cohort			
	South-C	Cohent			
	South-D	cohart			
	South-E	What			
	South-F	71.8	104.2		
	South-G	69.1	104.2		
	South-L	12.9	104,5		
	South-M	725	104.1		
	South-N	69.6	104.2		
	South-X	72.4	104,2		
	South-Y	69.9	Inuse		
	South-Z	73.5	104.1		
	South SMU	721	Inuce		
	South SM - Shower 3		310		
	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	
out out	MEDICAL	6145		N/A	N/A

PRINT:	Sean Hanson	8-17-2020	SIGN:	Say la	
Mita I	aible.				

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



#### Secure Services™

# North Building Temperature Log

195 Aurora Detention Cent 3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Show
8-17-2020	A-1	65.1	1041				# <b>5</b>	#0	#7
	A-2	69.1	104.6						
	A-3	67.9	104.3						
	A-4	6811	104,2						
	B-1	73,9	106.0						
	B-2	74.5	106.2		(4)				
	В-3	72.4	106.1						_
	B-4		/						
	C-1	71.9	105.3						
	C-2	67,1	105.3						
	C-3	68.3	1051						-
	C-4	66.1	105,9						
	D-1	73.3	103.5				N/A	N/A	NT/A
	D-2						N/A	N/A	N/A
	E-1	70.3	09.1				N/A	N/A	N/A
	E-2						/	N/A	N/A
	MED	74.5	106.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	NI/A	DT/ 4
7	Intake	N/A		·	N/A	N/A	N/A	N/A N/A	N/A N/A

PRINT	: <u>Sean 1</u>	Yuasan	8-17-20.	SIGN:							
Write Leg	ibly				- 010111		7				
Medical S	howers Ter	nperature	Log								
	Name:					Date:					
ROOM							- Julio				
542	540	538	536	534	523	522		Tub Room			
			VIII								
<b>Temperatur</b>	e Taken wit	h a Fluke M	od 52 Digit:	al Thermor	meter						