



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 16 February 2024
DAY MONTH YEAR

Requested by: Alejandra Zepeda Field Representative
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: 6

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: 1041

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

Female: 83

Male: 958

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

12

How many people were brought into the facility this week?

Number of people brought into the facility this week:

148

How many people have left the facility this week?

Number of people who left the facility this week:

6

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:

263

Male:

233

Female:

40

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

6

ICE Employees:

0

GEO Employees:

5

New Cases
this week :

Total to date since
3/30/2020*:

915

1626

2

344

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 done on 2/14/24, and information was received on 2/14/24. The population counts are current as of 2/13/24.

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

Staffing information is current as of 2/13/24

No change 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:	1/29/2024	to	2/5/2024
North		Annex	
A1	45	A	0
A2	22	B	46
A3	63	C	12
A4	13	D	44
B1	46	E	46
B2	31	F	0
B3	36	G	0
B4	39	L	8
C1	38	M	0
C2	28	N	0
C3	0	X	18
C4	0	Y	3
E1	0	Z	8
E2	0	RHU	
D1	26		
D2	0	Total	572

Nationalities:

The following are the most represented nationalities among migrants:

- 1.Venezuela
- 2.Russia
- 3.Mexico
- 4.Uzbekistan
- 5.Honduras

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 was five (5) new cases among GEO staff and none among ICE staff. They reported six (6) new cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 2/13/24.

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 2/15/24.



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 02-05-24

MONDAY

Time: 0300 AM Time: 1758 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		Y								
All kitchen equipment operational & clean			X		Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked			X		Y								
PRODUCTION SHEET	Menu Items	cereal	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd	
Breakfast	Temperatures	Rt	190.1	180	Rt	Rt	180	Rt	Rt	33.6	Rt	Rt	
	Menu Items	Ck leg qtr	gravy	whip pota	peas carrt	Pinto beans	cobb-ler	marg	roll	tea	fruit	PB	
Lunch	Temperatures	—	169.1	170.1	177.1	179.2	Rt	39	Rt	Rt	Rt	Rt	
	Menu Items	fideo	grn beans	meat sauce		salad	dress-ing	garlc bread	fruit	drnk	chee se		
Dinner	Temperatures	179	175	179		38	Rt	Rt	38	Rt	38		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				159°	150°	Low Temp					
		Lunch				151	102	Low Temp					
		Dinner				151	115	Low Temp					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				120°	120°	200 ppm					
		Lunch				112.1	115.2	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				-3.6	33.6	38.8					
Record temperatures, Freezer and Walk-ins		PM				-3.7	33	37					
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM				61	61						
Record temperatures, Dry Storage Areas		PM				61	61						
Hot- Water Temps in sink		AM	PM										
		120°	121										

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 02-06-24

TUESDAY

Time: 0300 AM Time: 2000 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X		X									
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	bran flks	bkfst	marg	sugar	coffe e	milk	PB	fruit	
Breakfast	Temperatures	RT	150.2	RT	RT	104.3	38.3	RT	Out	35.2	RT	RT	
	Menu Items	Stir-fry	mix veg	rice	dres-sing	salad	roll	marg	beans	tea	fruit	ekn Turkey	
Lunch	Temperatures	180.3	161.1	163.4	RT	37.8	RT	37.8	184.2	Out	RT	189.2	
	Menu Items	T-ham	mac chees	beans	cabb	corn bread	marg	brow nie	drink	fruit			
Dinner	Temperatures	167.2	187.2	183.3	181.2	RT	35	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				155	125	Low temp					
		Lunch				152	121	Low temp					
		Dinner				156	130	Low temp					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				127.9	121.6	200ppm					
		Lunch				120	121	200ppm					
		Dinner				118.2	122.3	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				-2.9	35.2	38.3					
Record temperatures, Freezer and Walk-ins		PM				-2.1	36.9	38.5					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas		AM				61	61						
Record temperatures, Dry Storage Areas		PM				65	65						
Hot- Water Temps in sink		AM		PM									
		127.9		126.9									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

2-9-24



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 02-07-24 WEDNESDAYTime: 0300 AM Time: 2040 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			✓		✓								
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	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d		
Breakfast	Temperatures	179.3	162.4	Rt	Rt	38.5	Rt	0	39	185.2	Rt		
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk	
Lunch	Temperatures	165.1	170.1	180.1	39	39	39	39	N/A	39	127	Rt	
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger	
Dinner	Temperatures	175.2	191.2	192.2		Rt	Rt	Rt	Rt	39.2	Rt	183.2	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				155		165		low temp			
and chemical agent used in Final Rinse		Lunch				152		169		low temp			
		Dinner				153		167		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				118		120		200ppm			
		Lunch				112		117		200ppm			
		Dinner				115		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				-1		39		38.5			
Record temperatures, Freezer and Walk-ins		PM				-2.1		38.2		36.2			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				61		61					
Record temperatures, Dry Storage Areas		PM				65		65					
Hot- Water Temps in sink		AM		PM									
		120.2		118.2									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 2-8-24

THURSDAY

Time: 0730 AM Time:

PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X			Some equipment is Down.							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills,			X		X								
no skin infection, and no diarrhea					X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X			X	10 CARTS in Hall							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cream rice	pan cake	T-ham		syrup	marg	sugar	coffe e	milk	Bran flks	frt	
Breakfast	Temperatures	189.2	158.6	173.4		RT	37.4	RT	RT	35.2	RT	35.2	
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea	
Lunch	Temperatures	181.0	161	166	175.1	1830	RT	40	40	RT	RT	RT	
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt	
Dinner	Temperatures	179	181	186		189	38	RT	RT	165	177	RT	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				153	164	Low Temp					
		Lunch				155	161	Low Temp					
		Dinner				155	161	Low Temp					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				123.4	112.5	200ppm					
		Lunch				110.1	112	200ppm					
		Dinner				110	112	200					
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM				-1.3	35.2	37.4					
Record temperatures, Freezer and Walk-ins		PM				-3	36	38					
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM				61	61						
Record temperatures, Dry Storage Areas		PM				61	61						
Hot- Water Temps in sink		AM		PM									
		123.4		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

DATE

2-9-24

FOOD SERVICE MANAGER



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 2-9-24

FRIDAY

Time: 0345 AM Time: 1951 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		/								
fever, cough, shortness of breath, chills,			X		/								
no skin infection, and no diarrhea			X		/								
Kitchen is in good general appearance		X			/	Kitchen dirty - Mini Warmer On							
All kitchen equipment operational & clean			X		/	all night							
All tools and sharps inventoried		X			/								
All areas secure, lights out, exits locked					/								
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt	
Breakfast	Temperatures	183	175	NA	RT	RT	RT	RT	RT	RT	39	RT	
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt	
Lunch	Temperatures	181	179	170	38.1	41.0	RT	RT	—	RT	185	40	
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt	
Dinner	Temperatures	38	169	38	180	17	RT	RT	RT	RT	38	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				155		165		Low Temp			
and chemical agent used in Final Rinse		Lunch				151		127		low temp			
		Dinner											
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				115		113		200ppm			
		Lunch				110		112		200ppm			
		Dinner											
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				-2.4		34.2		33.8			
Record temperatures, Freezer and Walk-ins		PM											
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM											
Hot- Water Temps in sink		AM		PM									
		114											

John McLean
Signature, Cook Supervisor (AM)

2-9-24

Signature, Cook Supervisor (PM)

John McLean
FOOD SERVICE MANAGER

2-12-24
DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 2-10-24 **SATURDAY** **Time:** 0300 AM **Time:** 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X			X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham		
Breakfast	Temperatures	RT	183.7	RT	RT	RT	39.2°	RT	RT	37.9	188.4		
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit	
Lunch	Temperatures	42.1	188.1	41.0	—	38.3	RT	RT	RT	38.0	37.3	41.0	
	Menu Items	salis steak	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burger	fruit	
Dinner	Temperatures	177	179	168	185	RT	38	RT	RT	38	177	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				147		119		Low Temp			
and chemical agent used in Final Rinse		Lunch				156		110		Low Temp			
		Dinner				155		110		Low Temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				125.8°		125.8°		200 ppm			
		Lunch				112.1		115.1		200 ppm			
		Dinner											
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				-2.6		38.1		39			
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				61		61					
Record temperatures, Dry Storage Areas		PM				61		61					
Hot- Water Temps in sink		AM		PM									
		125.4		121									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 2-10-24
FOOD SERVICE MANAGER DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 2-11-24 **SUNDAY** **Time:** 0300 AM **Time:** 1920 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft		✓	✗										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		✓	✗		/								
Kitchen is in good general appearance		✓			/								
All kitchen equipment operational & clean		✓			/								
All tools and sharps inventoried		✓			/								
All areas secure, lights out, exits locked					/								
PRODUCTION SHEET	Menu Items	oat – meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se	
Breakfast	Temperatures	192.6	180.5	195.1	187.3	RT	37.9	RT	RT	38.3	RT	37.9	
	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	gm bean	
Lunch	Temperatures	42.1	42.0	40.1	39.3	RT	40.0	41.0	RT	—	RT	18.0	
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa	
Dinner	Temperatures	178	188	189	38	RT	RT	38	RT	RT	175	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		170°		166°		Low Temp					
and chemical agent used in Final Rinse		Lunch		151		171		low temp					
		Dinner		151		170		low temp					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		121.3		121.3		200 ppm					
		Lunch		110.1		112.1		200 ppm					
		Dinner		110		112		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		-1.2		37.4		36.2					
Record temperatures, Freezer and Walk-ins		PM		-3		38		38					
DRY		Temperature 45-80		Spice Room		Store Rm							
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									
		121.3		122									

Brock
Signature, Cook Supervisor (AM)

DA
Signature, Cook Supervisor (PM)

Jeff Han
FOOD SERVICE MANAGER

2-12-24
DATE

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

2/13/2024
7:23:20 AM BCU

	Temperature °F
A-1	71.41
A-2	70.81
A-3	69.41
A-4	71.21
B-1	70.90
B-2	69.41
B-3	70.81
B-4	71.60
C-1	71.60
C-2	71.41
C-3	68.40
C-4	71.91
E-1	71.91
E-2	71.91
D-1	71.71
ISOLATION	70.61
PATIENT ROOM	70.90
INTAKE/RECEIVING	67.81
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.77
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday, February 12, 2024

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	68.0	106.2	11	11
	South-B	68.3	104.0	11	11
	South-C	68.1	104.0	11	11
	South-D	67.1	104.1	11	11
	South-E	68.7	104.3	11	11
	South-F	67.1	105.0	11	11
	South-G	67.6	108.6	11	11
	South-L	70.1	105.7	11	11
	South-M	69.9	104.2	11	11
	South-N	67.1	104.5	11	11
	South-X	68.0	104.8	11	11
	South-Y	68.1	104.0	11	11
	South-Z	67.3	104.1	11	11
	South SMU	68.0	111.2	11	11
	South SMU Shower 3	68.1	111.2	11	N/A
	MED ISO- Room 1	68.3	106.4	N/A	N/A
	MED ISO- Room 2	51.1 Adj. room	106.4	N/A	N/A
	MED ISO- Room 3	5.3- Adj. room	106.4	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Februray 12, 2024

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	71.41							
	A-2	70.81							
	A-3	69.41							
	A-4	71.21							
	B-1	70.90							
	B-2	69.41							
	B-3	70.81							
	B-4	71.60							
	C-1	71.60							
	C-2	71.41							
	C-3	68.40							
	C-4	71.91							
	D-1	71.71					N/A	N/A	N/A
	D-2	71.1					N/A	N/A	N/A
	E-1	71.91					N/A	N/A	N/A
	E-2	71.91							
	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

Tank #1 (114)
Tank #2 (114)
(47.2) City
Recirculation (98.6)

PRINT: Perry
Write Legibly

SIGN: [Signature]

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