



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 2 August 2024  
DAY MONTH YEAR

Requested by: Jason Kincaid Constituent Advocate  
NAME POSITION

Transmitted by: Ice Denver Field Office, Executive Review Unit  
NAME POSITION

Were electronic files sent?

Yes  No

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

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

Female:

Male:

Nonbinary:

Prefer not to say:



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

Number of people that identify as transgender:

How many people were 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 another facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Male:

Female:

**CONFIRMED COVID-19 CASES:**

Individuals Housed in GEO Facility:

New Cases  
this week :

Total to date since  
3/30/2020\*:

ICE Detainees:

ICE Employees:

GEO Employees:

**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 7/25/24, and information was received on 7/25/24. The population counts are current as of 7/23/24.

**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
- 3 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 14 RN's
- 14 LPN's
- 1 Psychologist
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 0 LSW

Staffing information is current as of 7/25/24

(\*) denotes a change in staffing level from the previous week. There were no changes reported.

**Law Library:**

The below table indicates how many people from each pod request access to the law library during the time period indicated.

How Many NonCitizens Requested Law Library:

Dates:		7/22/2024	to	7/26/2024
		North		Annex
A1		14	A	6
A2		30	B	21
A3		15	C	19
A4		0	D	0
B1		48	E	0
B2		32	F	1
B3		38	G	0
B4		19	L	11
C1		0	M	15
C2		25	N	2
C3		36	X	0
C4		10	Y	8
E1		0	Z	11
E2		3	RHU	0
D1		36		
D2		0	Total	400

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. Russia
3. India
4. Guatemala
5. Colombia

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among GEO staff and none among ICE staff. They reported no new cases among ICE detainees and no 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 8/2/24.

Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. Those statistics were sent to the office on 8/2/24.



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 5** Date: 7-28-24

**SUNDAY**

Time: 0720 AM Time: 1826 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	cream rice	scrm egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB
		Temperatures	196	195	195	RT	RT	RT	RT	RT	42.1	RT
Breakfast	Menu Items	Char broiled	pota salad	cole slaw	lett	onion	mayo must	bun	chees e	fruit	tea	
Lunch	Temperatures	169.0	39.3	38.0	38.3	37.7	RT	RT	37.5	38.9	RT	
	Menu Items	Red beans	CK saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	frt
Dinner	Temperatures	196	178	180	179	39	RT	RT	RT	RT	17.5	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		151		161		low temp				
		Lunch		155		168		low temp				
		Dinner		155		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		114.9		114.9		200ppm				
		Lunch		110.0		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		cooler down		AM		-3.6		42.1		60.8		
Record temperatures, Freezer and Walk-ins				PM		-4.6		40		59		
STORAGE DRY		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas				AM		70		70				
Record temperatures, Dry Storage Areas				PM		70		70				
Hot-Water Temps in sink		AM		PM								
		114.9		120								

*Rodriguez*  
Signature, Cook Supervisor (AM)

7.29.24  
DATE

*[Signature]*  
Signature, Cook Supervisor (PM)



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 5**    **Date:** 7.27.24    **SATURDAY**    **Time:** 0400 AM    **Time:** 2000 PM

Shift Checklist		AM		PM		Comments
		No	Yes	No	Yes	
All areas secure, no evidence of theft			X			
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y	
Kitchen is in good general appearance			X		Y	
All kitchen equipment operational & clean		X			Y	
All tools and sharps inventoried					Y	
All areas secure, lights out, exits locked			X		Y	

PRODUCTION SHEET	Menu Items	oat meal		scrm egg		T-ham		jelly		cinn roll		bis-cuit		marg r		coffe e		suga r		milk		frt	
Breakfast	Temperatures	193	216	92	167	2	Kr	Kr	Kr	37.8	Kr	Kr	37.8	Kr	Kr	37.8	Kr	Kr	37.8	Kr	Kr		
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d												
Lunch	Temperatures	169	018	121	69	83	1	387	371	RT	151	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB											
Dinner	Temperatures	178	188	189	186	RT	32	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT	RT

DISH MACHINE			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature	Wash 150+	Rinse 180+
	Breakfast	157	180
	Lunch	151	177
	Dinner	151	177
	Temperature	Wash 110 F	Rinse 110 F
	Breakfast	0	0
	Lunch	113	111
	Dinner	115	114

POT and PAN SINK			
Final Rinse Temps determined by chemical agent used	Temperature	Wash 110 F	Rinse 110 F
	Breakfast	0	0
	Lunch	113	111
	Dinner	115	114

FREEZER and WALK-IN			
Record temperatures, Freezer and Walk-ins	Temperature	Freezer 0 or below	Walk-in 35-40 F
	AM	-1.1	39.8
	PM	-3.0	39
	Temperature 45-80	Spice Room	Store Rm
	AM	71	71
	PM	71	71

STORAGE DRY			
Record temperatures Dry Storage Areas	AM	71	71
Record temperatures, Dry Storage Areas	PM	71	71

Hot-Water Temps in sink			
	AM		
	PM		

[Signature]  
Signature, Cook Supervisor (AM)  
FOOD SERVICE MANAGER

7.29.24  
DATE

[Signature]  
Signature, Cook Supervisor (PM)



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-26-24 FRIDAY Time: 0400 AM Time: 1854 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	cereal	gravy	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	PB	
Breakfast	Temperatures	RT	180.5	165.2	RT	RT	38.8	RT	RT	38.8	RT	RT	
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit		
Lunch	Temperatures	155.5	169.4	165.3	167.4	RT	36.3	37.0	36.1	RT			
	Menu Items	tuna salad	grill poto	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s	
Dinner	Temperatures	37	179	177	38	RT	RT	RT	32				
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse						Breakfast	156	177	low temp				
						Lunch	155	159	low temp				
						Dinner	153	165	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used						Breakfast	—	—	200ppm				
						Lunch	118	118	200ppm				
						Dinner	121	120	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		cooler down				AM	-2.9	38.8	59.2				
Record temperatures, Freezer and Walk-ins						PM	-2	39	59				
DRY		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas						AM	71	71					
Record temperatures, Dry Storage Areas						PM	71	71					
Hot- Water Temps in sink		AM	PM										
		72	61										

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7-29-24



## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 5**    **Date:** 7.25.24    **THURSDAY**    **Time:** 0400 AM    **Time:** 2102 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/							
Kitchen is in good general appearance			X		/							
All kitchen equipment operational & clean			X		/							
All tools and sharps inventoried			X		/							
All areas secure, lights out, exits locked			X		/							
PRODUCTION SHEET	Menu Items	rice	pan	syrup	T-	Bran	marg	sugar	coffee	milk	egg	fruit
Breakfast	Temperatures	181.3	155.2	RT	167.1	RT	39	RT	RT	39	39	RT
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress -ing	cake	tea	fruit
Lunch	Temperatures	168.0	168.0	55.0	171.0	RT	RT	39.1	RT	RT	RT	RT
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onion	bro cco	fruit
Dinner	Temperatures	33	33	33	RT	RT	33	RT	RT	33	119	33
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	180	low temp				
		Lunch				154	179	low temp				
		Dinner				156	180	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				0	0	200ppm				
		Lunch				0	0	200ppm				
		Dinner				Cold	Cold	—				
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		defrost mid AM				12.9	39	57.9				
Record temperatures, Freezer and Walk-ins		PM				-5.7	39	58				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				71	71					
Hot- Water Temps in sink		AM		PM								
		D		Cold								

Dave  
Signature, Cook Supervisor (AM)

DA  
Signature, Cook Supervisor (PM)

JM  
FOOD SERVICE MANAGER  
NF-6-2-20

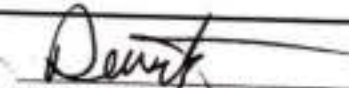
7.26.24  
DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-24-24 Wednesday

Time: 0400 AM Time: 2002 PM


Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked			X		X							
PRODUCTION SHEET	Menu Items	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
	Breakfast	2022	1736	1852	PT	39	RT	RT	39	RT	39	
Lunch	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress -ing	corn bread	marg	tea	dice ck	frt
	Lunch	1723	1716	1821	39	1704	RT	RT	39	RT	1714	PT
Dinner	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit s	
	Dinner	189	178	179	RT	189	RT	38	38	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		180		low temp				
		Lunch		157		181		low temp				
		Dinner		157		181		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		119		120		200ppm				
		Lunch		121		119		200ppm				
		Dinner		121		119		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-5.1		39.0		57.2				
Record temperatures, Freezer and Walk-ins		PM		-4.7		39		56				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		71		71						
Record temperatures, Dry Storage Areas		PM		71		71						
Hot- Water Temps in sink		AM		PM								
		121.4		120								

  
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

7/25/24  
DATE

  
Signature, Cook Supervisor (PM)



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5

Date: 7-23-24

Tuesday

Time: 0200 AM Time: 1930 **PM**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		✓							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean			X		✓							
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked			X		✓							
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB	
Breakfast	Temperatures	RT	153.1	RT	175.2	RT	38.1	RT	RT	38.1	RT	
	Menu Items	fidelo	meat sauce	car rots	dressing	salad	soft <del>balls</del>	cake	sauce	tea	chee se	brd
Lunch	Temperatures	173.4	173.4	170.1	RT	39.9	RT	RT	RT	39.9	RT	
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB
L. aer	Temperatures	180.3	189.8	180.5	182.2	RT	RT	RT	RT	RT	38	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	172	low temp						
		Lunch		156	170	low temp						
		Dinner		156	172	low temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		124.1	124.1	200ppm						
		Lunch		122.3	121.2	200ppm						
		Dinner		123.5	123.2	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	38.1	55.4						
Record temperatures, Freezer and Walk-ins		PM		-5.4	37.6	57.3						
DRY		Temperature 45-80		Spice Room	Store Rm							
STORAGE												
Record temperatures Dry Storage Areas		AM		71	71							
Record temperatures, Dry Storage Areas		PM		70	70							
Hot-Water Temps in sink		AM		PM								
		124.1		123.5								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NE-6-2-20

7.25.24  
DATE

Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

**Cycle 5**    **Date:** 7-22-24    **MONDAY**    **Time:** 0710 AM    **Time:** 2130 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		T							
All areas secure, lights out, exits locked			X		X							
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	195	185		RT	RT	543	RT	RT	36.5	RT	RT
	<b>Menu Items</b>	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit APPLE	brea d	tea	
Lunch	Temperatures	1450	1481	151.0	300	RT	RT	1690	RT	RT	RT	
	<b>Menu Items</b>	T Ham Mac	beans	beans	car rot	marg	corn bread	cake	drink	Mac chees	fruit	salad
er	Temperatures	180	165	185		38	RT	RT	RT	186	RT	38
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		163		Low Temp				
		Lunch		160		159		low temp				
		Dinner		150		160		low temp				
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>				
Final Rinse Temps determined by chemical agent used		Breakfast		123.5		123.5		200ppm				
		Lunch		115		112		200ppm				
		Dinner		115		112		200ppm				
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>				
Record temperatures, Freezer and Walk-ins		AM		0.3		36.5		54.3				
Record temperatures, Freezer and Walk-ins		PM		4		36		55				
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>						
Record temperatures Dry Storage Areas		AM		71		71						
Record temperatures, Dry Storage Areas		PM		71		71						
<b>Hot- Water Temps in sink</b>		AM		123.5		122						

*Rodriguez*  
Signature, Cook Supervisor (AM)

*DA*  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7.24.24

GEO Aurora ICE  
3130 N. Oakland St

7/30/2024  
7:35:26 AM BCU

Temperature  
°F

A-1	73.12
A-2	68.80
A-3	71.60
A-4	70.90
B-1	69.80
B-2	73.60
B-3	70.11
B-4	70.11
C-1	68.80
C-2	70.11
C-3	72.31
C-4	79.00
E-1	72.31
E-2	---
D-1	76.41
01	74.3
ISOLATION	70.00
PATIENT ROOM	71.41
INTAKE/RECEIVING	71.91
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	0.00
Universa Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	180.86
Universa Input[13]	



# Temperature Log

## South Building

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

**Date: Monday, August 05, 2024**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	77	104.2	11	11
South-B	75	104.1	11	11
South-C	79	104.2	11	11
South-D	73	104.4	11	11
South-E	70	104.3	11	11
South-F	73	104.8	11	11
South-G	73	104.1	11	11
South-L	71	104.4	11	11
South-M	72	104.3	11	11
South-N	70	104.1	11	11
South-X	71	104.0	11	11
South-Y	70	104.1	11	11
South-Z	70	104.3	11	11
South SMU	77	105.2	11	11
South SMU Shower 3	72	105.2	11	N/A
MED ISO- Room 1	72	105.6	N/A	N/A
MED ISO- Room 2	72	105.6	N/A	N/A
MED ISO- Room 3	72	105.6	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:       Perry        
 Write Legibly

SIGN:       [Signature]      

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, July 29, 2024**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80016

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	73.12							
	A-2	69.80			Tank #1 (128)				
	A-3	71.60			Tank #2 (127)				
	A-4	70.90			Remediation (92)				
	B-1	69.80			City (65)				
	B-2	73.60							
	B-3	70.11							
	B-4	70.11							
	C-1	69.80							
	C-2	70.11							
	C-3	72.31							
	C-4	79.00							
	D-1	76.41					N/A	N/A	N/A
	D-2	74.0					N/A	N/A	N/A
	E-1	72.07					N/A	N/A	N/A
	E-2	73.00							
	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: Gerry

SIGN: [Signature]

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_ Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer