



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

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 8 March 2024  
DAY MONTH YEAR

Requested by: Sean Rocha 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

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

**SUPPLEMENTAL NOTES:**

Request for information was done on 3/6/23, and information was received on 3/7/24. The population counts are current as of 3/1/24.

**Medical:**

Johnny Choate, the Facility Administrator, provided the following update on the medical staffing:

- 1 Health Service Administrator
  - 1 Medical Doctor
  - 1 Assistant Health Service Administrator
  - 2 Physicians Assistants (PA)
  - 2 Dentists
  - 1 Dental Assistant
  - 4 Medical Records Clerks
  - 8 RN's
  - 10 LPN's
  - 2 Psychologists
  - 1 LCSW
  - 1 X-Ray Tech.
  - 1 Administrative Assistant
- Staffing is current as of 3/1/24.

(\*) Denotes a change in staffing from the previous week. There have been no reported staffing changes since the last report.

**Law Library:**

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

Dates: 2/27/2024		to 3/4/2024	
North		Annex	
A1	34	A	0
A2	0	B	19
A3	38	C	24
A4	41	D	34
B1	41	E	30
B2	31	F	0
B3	25	G	0
B4	26	L	6
C1	24	M	8
C2	19	N	0
C3	25	X	14
C4	26	Y	16
E1	0	Z	8
E2	0	RHU	0
D1	39		
D2	0	Total	528

Nationalities:

The following are the most represented nationalities among migrants:

1. Venezuela
2. Mexico
3. Russia
4. Nicaragua
5. Honduras

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. These statistics were un-verified for the time period indicated.

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 02-26-24      **MONDAY**      Time: 0400 AM      Time: 2000 PM      Cycle **4**

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	Oat - meal	eggs	potato	salsa	Biscotti	marg	sugar	coffee	milk	PB	fruit			
Breakfast	Temperatures	198	2+	198	2+	2+	3.25	2+	2+	32.9	2+	2+	2+	2+	
	Menu Items	Ck Fajitas	rice	grill pepp	grill oato	tori	pinto beans	tea	cake	ckr.				fruit	
Lunch	Temperatures	182.1	169.1	184.1	184.1	127	192.1	RT	RT	182.1			RT		
	Menu Items	Beef pats	bun	hash brown	cole slaw	lettuc	onion	dress-ing	kenchap	drink	fruit	mustard			
Dinner	Temperatures	179	RT	168	38	38	38	RT	RT	RT	RT	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		160		Low Temp							
		Lunch		153		125		Low Temp							
		Dinner		153		125		Low Temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		117.5		115.4		200ppm							
		Lunch		112		115.1		200ppm							
		Dinner		112		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		-1.7		37.9		38.7							
Record temperatures, Freezer and Walk-ins		PM		-4.5		38		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 Temp in sink		AM		117.5		121									

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

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

FOOD SERVICE MANAGER


DATE

2-27-24

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-27-24      **TUESDAY**      Time: 0400 AM      Time: 1857 (PM) Cycle 4

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												
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	marg	sugar	coffee	milk	egg s	Bran fks	
Breakfast	Temperatures	RT	1502	RT	1532	39	RT	PT	37.1	1822	RT	
	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bre ad	fruit
Lunch	Temperatures	177	168	169	RT	70	35	RT	173	39	82	RT
	Menu Items	Ckn spaghetti	pea/ carrot	beans	salad	roll	dress-ing	marg	drink	cake	che esc	fruit
Dinner	Temperatures	179.3	179.3	184	385	RT	RT	36.5	RT	RT	305	RT
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		159	123	low temp						
		Lunch		153	120	low temp						
		Dinner		140	141	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	117	200ppm						
		Lunch		119	118	200ppm						
		Dinner		120	117	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		-9.2	37.4	39						
Record temperatures, Freezer and Walk-ins		PM		-0.3	37.4	38.5						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		61	60	/ /						
Record temperatures, Dry Storage Areas		PM		68	68	/ /						
Hot-Water Temps in sink		AM	PM									
		120.4	118									

  
Signature, Cook Supervisor (AM)

  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

2-28-24



Secure Services

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2.28.24 **Wednesday**

Time: 0700 AM Time: 1845 (PM) Cycle 4

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				✓	

PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc tortill	marg	sugar	coffee	milk	che ese	fruit
		Breakfast	Temperatures	179.2	40	169.1	RT	RT	39	RT	RT	37.5
Lunch	Menu Items	Taco casser	pinto beans	rice	safad	salsa	dress-ing	corn bread	starg	cheese	tea	fruit
	Temperatures	169.1	178.1	176.1	39	39	39	RT	39	39	RT	169.1
Dinner	Menu Items	Ckn leg	potat grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PT
	Temperatures	190.5	178.3	175.3	181.4	38.5	RT	RT	RT	RT	RT	121

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Breakfast	158	117	low temp
	Lunch	152	120	low temp
	Dinner	153	135	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	124	200ppm
	Lunch	121	119	200ppm
	Dinner	120	118	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	-1.4	37.5	39
Record temperatures, Freezer and Walk-ins	PM	-2.0	38.5	38.0

STORAGE	Temperature 45-80	Spice Room	Store Rm
Record temperatures Dry Storage Areas	AM	61	61
Record temperatures, Dry Storage Areas	PM	68	64

Hot-Water Temps in sink	AM	PM
	125.5	120

[Signature]  
 Signature, Cook Supervisor (AM)  
[Signature]  
 Signature, Cook Supervisor (PM)  
2024.24  
 DATE

[Signature]  
 Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 2-29-24 **THURSDAY** Time: 0200 AM Time: 2000 PM Cycle **4**

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		X							
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bre ad	PB
Breakfast	Temperatures	200.3	166.2	R+	R+	188.3	39.0	R+	R+	33.4	R+	R+
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress -ing	marg	roll	tea	che ese	fruit
Lunch	Temperatures	191.0	191.0	158.1	180	40	40	38	RT	RT	38	38.1
	Menu Items	Char broiled	beans	macr salad	chez	roll	Lett/ onion	dress -ing	fruit	drin k	car rot	egg sald
Dinner	Temperatures	175.2	189.2	38.2	39.1	R+	39.1	R+	R+	R+	179.2	39.9
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		156	161	Low Temp						
		Lunch		150	120	Low Temp						
		Dinner		157	145	Low Temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		121.8	124.6	200ppm						
		Lunch		110	115.1	200ppm						
		Dinner		112.2	119.2	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		-1.6	33.4	39.0						
Record temperatures, Freezer and Walk-ins		PM		-1.2	34.2	39.0						
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									
		124.5	120.1									

  
Signature, Cook Supervisor (AM)

  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

3-2-24

DATE

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 3-1-24      **FRIDAY**      Time: 0400 AM      Time: 2000 PM      Cycle **4**

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			/	Staff bathroom floor was very dirty. Detainees bathroom had no paper towels or toilet paper						
All kitchen equipment operational & clean			X		/							
All tools and sharps inventoried			X		/							
All areas secure, lights out, exits locked					/							
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	152.1	RT	160.3	RT	38.7	RT	RT	34	RT	RT
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg		
Lunch	Temperatures	168.1	170	170.1	DT	168.1	37.1	RT	178.1	41.0		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri-ink	chee-se
Dinner	Temperatures	177	RT	170	185	38	38	38	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		151	125	low temp						
		Lunch		150	127	low temp						
		Dinner		141	125	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	20 ppm						
		Lunch		112	110	200 ppm						
		Dinner		112	110	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		6.3	34.0	38.7						
Record temperatures, Freezer and Walk-ins		PM		5	38	38						
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		61	60							
Record temperatures, Dry Storage Areas		PM		61	66							
Hot-Water Temps in sink		AM	PM									
		123.2	121									

  
Signature, Cook Supervisor (AM)  
  
FOOD SERVICE MANAGER

3-2-24

DATE

  
Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 3-2-24 **SATURDAY** Time: 0800 AM Time: 1307 PM Cycle 4

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				4 carts in hall with dirty trays						
All tools and sharps inventoried			X									
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	out meal	scrm eggs	bx sausage	jelly	bis -cut	marg	sugar	coffee	milk	cheese	PB
Breakfast	Temperatures	179.4	176.1	162.3	KT	RT	39.4	RT	RT	38.8	39.1	KT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	gm turkey	tea		fruit
Lunch	Temperatures	198.0	190.1	191.0	38.1	37.0	RT	RT	193.0	RT		41
	Menu Items	eka stir fry	rice	car -rets	marg	cake	bread	drink	jelly	PB	fruit	raw veg
Dinner	Temperatures	191	189	178	38	RT	RT	RT	RT	RT	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				158	124	Low temp				
		Lunch				150	134	Low temp				
		Dinner				150	134	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				110	112	200ppm				
		Dinner				116	112	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				-2.5	39.4	38.8				
Record temperatures, Freezer and Walk-ins		PM				3.0	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									
		122.7	121									

  
Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

3-3-24  
DATE

  
Signature, Cook Supervisor (PM)

## FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

 Date: 03-02-24

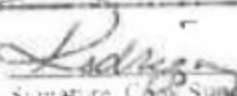
SUNDAY

 Time: 0800 AM

 Time: 1900 PM

 Cycle 4

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			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk saulg	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	R+	151	151	R+	171	R+	R+	R+	37.2	R+	R+
	Menu Items	turkey sliced	pota salad	lettuce	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad
Lunch	Temperatures	43.1	44.0	41.0	42.1	RT	38.1	RT	RT	RT	RT	44.1
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	Yui	chee se
Dinner	Temperatures	109	136	91	RT	32	RT	RT	32	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	159	Low Temp				
		Lunch				151	135	low temp				
		Dinner				151	135	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	119.3	200ppm				
		Lunch				112	110	200ppm				
		Dinner				112	110	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				25	37.2	38.6				
Record temperatures, Freezer and Walk-ins		PM				3.0	32	32				
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	121									

  
Signature, Cook Supervisor (AM)

  
Signature, Cook Supervisor (PM)

  
FOOD SERVICE MANAGER

3/4/24

DATE

GEO Aurora ICE  
3130 N. Oakland St

3/5/2024  
7:10:20 AM BCU

	Temperature °F
A-1	71.91
A-2	71.12
A-3	68.60
A-4	70.51
B-1	63.41
B-2	69.52
B-3	71.91
B-4	71.12
C-1	70.51
C-2	70.90
C-3	68.71
C-4	70.90
E-1	74.41
E-2	72.02
D-1	72.22
ISOLATION	70.81
PATIENT ROOM	71.12
INTAKE/RECEIVING	69.41
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.38
Universal Input[13]	



Secure Services<sup>SM</sup>

# Temperature Log South Building

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

**Date: Monday, March 04, 2024**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.3	105.3	11	11
South-B	71.0	105.1	11	11
South-C	68.9	104.1	11	11
South-D	66.3	104.5	11	11
South-E	67.4	104.1	11	11
South-F	67.3	106.1	11	11
South-G	69.5	106.5	11	11
South-L	70.4	104.0	11	11
South-M	69.9	104.0	11	11
South-N	68.3	104.2	11	11
South-X	67.3	104.0	11	11
South-Y	72.1	104.0	11	11
South-Z	69.1	104.1	11	11
South SMU	65.6	104.0	11	11
South SMU Shower 3	65.6	104.0	11	N/A
MED ISO- Room 1	69.3	106.	N/A	N/A
MED ISO- Room 2	69.3	106.	N/A	N/A
MED ISO- Room 3	69.3	106.	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

*Perry*

SIGN:

*[Signature]*

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, March 4, 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	71.91							
	A-2	71.12							
	A-3	68.60							
	A-4	70.51							
	B-1	63.41							
	B-2	69.52							
	B-3	71.91							
	B-4	71.12							
	C-1	70.51							
	C-2	70.90							
	C-3	64.71							
	C-4	70.90							
	D-1	72.22					N/A	N/A	N/A
	D-2	70.7					N/A	N/A	N/A
	E-1	74.41					N/A	N/A	N/A
	E-2	72.02							
	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

115.0 Tanks #2  
 117.0 Tank #1  
 48.0 City  
 96.0 Recirculation

PRINT: PERRY

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