



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 9 December 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
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: 2 quarantined

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: 242

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

Female: 15

Male: 227

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:

How many people have been 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 other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="1"/>	<input type="text" value="164"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="134"/>
ICE Employees:	<input type="text" value="0*"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="2"/>	<input type="text" value="113"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

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

SUPPLEMENTAL NOTES:

Request for information made on December 7th, 2020. All population numbers current as of December 10th, 2020

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 December 8th, 2020:

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

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for 11/30-12/1 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to five 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 that they have two (2) staff members, GEO, that are positive this week, no ICE employees. They have also reported one (1) positive case this week amongst the USMS detainees and zero (0) positive cases amongst the ICE detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of 12/10/20.

Per ICE regarding ICE Employees data on the ICE website:

*Department of Homeland Security (DHS) took over the data collection of Covid-19 related matters regarding all DHS employees. Because they have no reason at their level to break down the massive amount of data into specific offices, but rather tabulate totals by agency only, ICE has no mechanism by which to pull the information any longer.

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of 12/10/20

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.

MENU DATE	5/15/2020	CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Combread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Fortified Sugar Free Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Combread Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage
THURSDAY	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

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



VAZQUEZ



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 11/30 **Time:** 1200 AM **Time:** 1500 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	N/A		No detainees
no skin infections		X	N/A		
no diarrhea		X	N/A		
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	
DISH MACHINE					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature		Wash 150+		Rinse 180+
	Breakfast		153		180
	Lunch		133		185
	Dinner		155		185
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		110		112 200 ppm
	Lunch		112		115 200 ppm
	Dinner		112		115 200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
	AM		-7.2		37.9
Record temperatures, Freezer and Walk-ins	PM		-6.3		38.6
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		68		68
Record temperatures, Dry Storage Areas	PM		68		68
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	120		120		

Kffaro
Signature, Cook Supervisor (AM)

11/30-2020
DATE

AA
Signature, Cook Supervisor (PM)

B. Obsequy
FOOD SERVICE MANAGER

12-1-20
DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/1/2020

Time: 0230 AM Time: 1430 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>154</u>	<u>180</u>	<u>—</u>
and chemical agent used in Final Rinse	Lunch		<u>156</u>	<u>180</u>	<u>—</u>
	Dinner		<u>155</u>	<u>185</u>	<u>—</u>
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>	<u>111</u>	<u>290 ppm</u>
	Lunch		<u>114</u>	<u>116</u>	<u>200 ppm</u>
	Dinner		<u>110</u>	<u>112</u>	<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-6.8</u>	<u>39.3</u>	<u>39.6</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-7.6</u>	<u>38.4</u>	<u>39.5</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>68</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>68</u>	<u>68</u>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<u>120</u>	<u>120</u>			

Signature, Cook Supervisor (AM) Kfaro

12-01-20
DATE

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature]

12-2-20
DATE

rev 02/2020 mps
12-1-20



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12.2.20

Time: 0130 AM Time: 1800 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		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean	X			X	Kettles/drainage left dirty/w/food
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		156	193	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200ppm
	Lunch		115	114	200ppm
	Dinner		119	123	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.0	39.3	37.7
Record temperatures, Freezer and Walk-ins	PM		-7	38	37
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		64	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	119			

Signature, Cook Supervisor (AM) Alfaro DATE _____

Signature, Cook Supervisor (PM) A. Pernu

FOOD SERVICE MANAGER R. Vasquez DATE 12-3-20



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12-3-20 12-03-20 **Time:** 0200 AM **Time:** 1500 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			
no skin infections		X			
no diarrhea		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	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156	181	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	113	200 ppm
	Lunch		111	115	200 ppm
	Dinner		111	115	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4	39.1	39.0
Record temperatures, Freezer and Walk-ins	PM		-6.3	39.3	38.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	172	171			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/4/2020

Time: 0200 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					NO detainees
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	X		X		
All tools and sharps inventoried	X		X		
All areas secure, lights out, exits locked			X		
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+	Rinse 180+	
and chemical agent used in Final Rinse	Breakfast		156	186	
	Lunch		155	181	
	Dinner		154	183	
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		120	120	200ppm
	Lunch		112	115	200ppm
	Dinner		117	114	200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.3	37.9	38.6
	PM		-7	39	40
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		68	68	
	PM		64	65	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	126	117			

[Signature] 12/4/2020
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 12-5-20
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

12/5/20

Time:

0530

AM

Time:

1745

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	
no skin infections				X	NO detainees
no diarrhea				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	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+	Rinse 180+	
and chemical agent used in Final Rinse	Breakfast		153	185	
	Lunch		152	181	
	Dinner		153	181	
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		110	112	200 ppm
	Lunch		114	115	200 ppm
	Dinner		111	113	200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		0	38.1	40.
	PM		64	39	39
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		69	66	
Record temperatures, Dry Storage Areas	PM		64	64	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	120	112			

Regal

Signature, Cook Supervisor (AM)

12/5/20

DATE

A. Perry

Signature, Cook Supervisor (PM)

B. Vasquez

FOOD SERVICE MANAGER

12-6-20

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12-6-20 **Time:** 0200 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			NO detainees
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
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	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		154		181
	Lunch		155		185
	Dinner		153		181
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		118		111 200 ppm
	Lunch		112		115 200 ppm
	Dinner		113		114 200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4	38.6	39.2
	PM		-6	37	38
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas	AM		68	68	
	PM		64	63	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	120	120			

Affaro
Signature, Cook Supervisor (AM)

12-06-2020
DATE

A. Perini
Signature, Cook Supervisor (PM)

B. Casper
FOOD SERVICE MANAGER

12-7-20
DATE

GEO Aurora ICE
3130 N. Oakland St

12/7/2020
7:02:14 AM BCU

Temperature
°F

A-1	73.12
A-2	73.51
A-3	73.82
A-4	72.81
B-1	72.70
B-2	73.12
B-3	72.50
B-4	72.70
C-1	72.22
C-2	73.82
C-3	73.91
C-4	73.60
E-1	72.81
E-2	73.31
D-1	71.12
ISOLATION	70.81
PATIENT ROOM	70.51
INTAKE/RECEIVING	69.80



Temperature Log South Building

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

Date: 12-7-2020

	Unit	AIR	WATER/sink	Shower #1	Shower #2
12-7-20	South-A	72.8	104.1		
	South-B	71.7	104.2		
	South-C	70.9	104.2		
	South-D	71.9	104.2		
	South-E	72.0	104.1 104.1		
	South-F	69.7	104.1		
	South-G	73.4	104.0		
	South-L	73.5	104.2		
	South-M	72.3	104.3		
	South-N	73.9	104.0		
	South-X	Unoccupied			
	South-Y	72.8	104.1		
	South-Z	71.8	104.2		
	South SMU	72.9	105.8		
	South SM - Shower 3				
	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	N/A
	MEDICAL				

PRINT: Sean Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer