

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	14 October 2020)	
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, C	onstituent Liaison	
•	NAME	Posi	TTION
Transmitted by:			
•		ld Office Executive I	Review Unit
	NAME	Posi	TTION
Were electronic files sent?			
YES ☑	No □		
How many people are curren	ntly being cohorted/o	quarantined due to sick	kness?
Number of people currently	cohorted/quarantine	ed due to sickness:	13
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently formally o	counted in this facility	?
Number of people mo	ost recently formally	counted in the facility	308
How many people formally of	counted in this facili	ty describe themselve	s as the following gender?
Female: 15			
<i>Male:</i> 293			
Nonbinary: 0			
Prefer not to say: 0			

How many people formally counted in this facility describe themselves as transgender?	555
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: 27	
How many people have left the facility this week?	
Number of people who left the facility this week: 30	
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: 81	
Number of people who are being housed in the runes. 81	
Female: 15	
Male: 66	
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2	020:
Detainees: 3	
ICE Employees: 0	
GEO Employees: 2	
DOCUMENTS RECEIVED:	
Daily Kitchen Opening and Closing Checklists	
RECEIVED Not Received □ Daily Foods Production Service Records	
$RECEIVED oxtimes NOT RECEIVED \Box$	
Temperature Logs	
$RECEIVED \ \square$ NOT $RECEIVED \ \square$ Law and Leisure Library Logs	
$RECEIVED \ \square$ Not Received \square Medical Staffing Update	
RECEIVED \square NOT RECEIVED \square	

^{*}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 October 13th, 2020. All population numbers current as of October 15th, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of October 14th, 2020

- 1-Health Services Administrator
- 1- Admin. Assistant
- 1- Medical Doctor
- 2- PA's
- 12-RN's
- 12-LPN'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- part-time psychologist

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 10/5-10/8 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

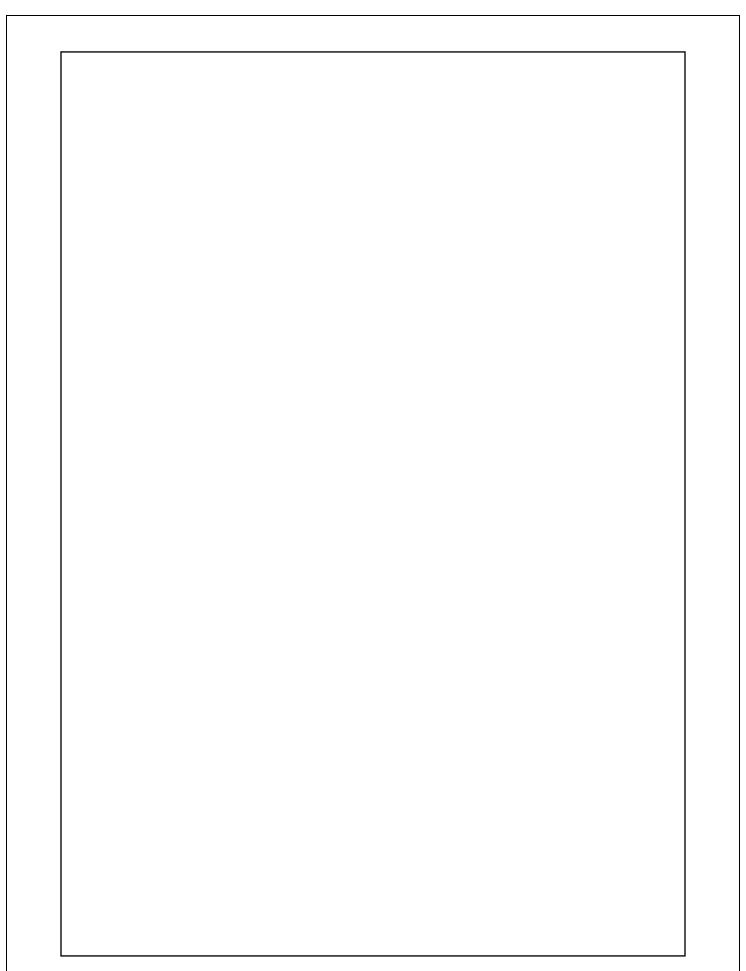
COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 10/15/20 77 Confirmed Detainees on ice.gov as of 10/15/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. They were informed that they have two (2) staff members, GEO, that has tested positive this week. They have also reported three (3) new positive cases this week amongst the detainees.

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

^{**}Per required GEO reporting to local agencies



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 BREAKFAST	LUNCH	CYCLE 2 WEEK-AT-A-GLAN
MONDAY	Rice and Raisins		DINNER
NONDAY		Chicken Fried Steak	Turkey Bologna
	Scrambled Eggs	Whipped Potatoes	Potato Salad
	Biscuit or Tortilla	Cream Gravy	Vegetarian Beans
	Jelly	English Peas	Lettuce, Onion & Pickles
	Margarine	Carrots	Mustard & Salad Dressing
	Sugar	Dinner Roll	Frut
	Coffee	Margarine	Bread
	Milk 2 %	Salad w/ Dressing	Fortified Sugar Free Beverage
····	Fruit	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Chicken Patty	Turkey Hot Dogs on
	Pancakes	Cream Gravy	Hot Dog Buns
	Syrup	Rice	Corn
	Turkey Ham	Green Beans	Coleslaw
	Margarine	Roll	Macaroni Salad
	Sugar	Margarine	Onion
	Coffee	Brownie	Pickle Relish / Mustard
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal	Beef and Bean Burnto	Managed Variable Of
	Creamed Meat Gravy		Meat and Vegetable Stew
	Fried Potatoes	Spanish Rice	Rice
		Pinto Beans	Cabbage
	Biscuit	Salsa	Onlon
	Margarine	Lettuce	Combread
	Sugar	Drassing	Salad
	Coffee	Cheese	Dressing
	Milk 2 %	Peanut Butter Cake	Margarine
	Fruit	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	On Bun	Rice
	Jelly	Ranch Beans	Pinto Beans
	Ketchup	Oven Fries	Salsa
	Biscuit	Shredded Lettuce	Shredded Lettuce
	Margarine	Onion	Shredded Cheese
	Sugar	Salad Dressing	Tortillas
	Coffee	Ketchup	Applesauce Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Cinnamon Oatmeal	Fish	Chili Mac
	Pancakes	Beans	Beans
	Turkey Sausage	Carrots	Squash w/ Tomato & Onions
	Margarine	Rice	Dinner Roll
	Sugar	Onion	
	Milk 2 %		Margarine
		Cornbread / Margarine	Brownie
	Syrup Coffee	Tartar Sauce Fortified Sugar Free Tea	Fortified Sugar Free Beverage
ATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
	Eggs	Cheese, Sliced	Potatoes Augratin
	Cream Gravy	Macaroni Salad	-
	Turkey Sausage	Vegetarian Beans	Mixed Vegetables Beans
	Biscuit or Tortilla	-	
		Lettuce / Onlon	Dinner Roll
	Sugar Coffee	Mustard / Mayo	Margarine
	Coπee Milk 2 %	Bread	Salad
		Fruit	Dressing
HEIDAY	Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
UNDAY	Dry Cereal	Fideo w/ Meat Sauce	Turkey Salad
	Eggs	Green Beans	Potato Salad
	Diced Potatoes	Beans	Colesiaw
	Salsa	Green Salad	Lettuce
	Tortilla	Dressing	Onion
	Coffee Cake	Roll	Bread
	Sugar	Margarine	Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	<u> </u>	
	Margarine		

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







FOOD SERVICE UNIT: 195-AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10.5.20				Time:	0200 AN	I Time:	17	5 P	M
Shift Checklist	A	M	Pl	M		Comme	nts		"
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		سيخر		X					
no skin infections		7		X					
no diarrhea				X					
Kitchen is in good general appearance		×		X					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		<u></u>		X					
All areas secure, lights out, exits locked				\times					
DISH MACHINE	Temp		eratu	re	Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications			Breakfast		156	185			
and chemical agent used in Final Rinse			Lun	ch	155	185			
			Din	ner	155	189			
POT and PAN SINK	Temperature			re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	113	115		200	10ng
<u> </u>			Lun	ch	110	112		DUO	ppr
			Din	ner	124	119		200	<u>PDM</u>
FREEZER and WALK-IN	Т	empe	rature		Freezer 0°F or below	Walk-in 35-40 °F	35-	k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.4	36.4		8.7	
Record temperatures, Freezer and Walk-ins				PM	- 5	37	3	7	
DRY STORAGE	Temp	eratu	re 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	AN 105-12			M 20 °F					
	120		13						

FOOD SERVICE MANAGER

10.05.2020 A DATE Sign 10-6.20 DATE





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-6-20	ate: 10-6-20						Time: AM Time: 1720PM					
Shift Checklist	A	M	Pl	M		Comme	nts					
	No	Yes	No	Yes		_						
All areas secure, no evidence of theft		X					_					
Workers reported to work, no open sores		*		X								
no skin infections		Y		X								
no diarrhea		>		\times		·						
Kitchen is in good general appearance		X		X								
All kitchen equipment operational & clean	<i>y</i>			×	Pot used+	e cook						
All tools and sharps inventoried	<u> </u>	×		×	beans le	ff dicty						
All areas secure, lights out, exits locked				X	Backsink							
DISH MACHINE		Temp	eratu	æ	Wash 150+	Rinse 18						
Temperature according to manufacturer's specifications			Break	fast	153	187						
and chemical agent used in Final Rinse			Lun	ch	158	182						
			Dinr	er	155	169						
POT and PAN SINK		eratui	·e	Wash 110 °F+	Rinse 110	°F+ 20	0 ррт					
Final Rinse Temps determined by chemical agent used			Break	fast	112	113		OUM				
			Lun	ch	128	126	1	Magar				
			Dinr	er	121	120		20ppm				
FREEZER and WALK-IN	To	empei	rature		Freezer 0°F	Walk-in	Walk-in					
	-				or below	35-40 °F	35-40 °					
Record temperatures, Freezer and Walk-ins				AM	-7.3	37.4	58.3					
Record temperatures, Freezer and Walk-ins				PM	- V\	4	39					
DRY STORAGE	Temp	eratui	re 45-		Spice Room	Store Rm						
Record temperatures Dry Storage Areas				AM_	68	68°						
Record temperatures, Dry Storage Areas				PM	64	63						
Water Temps & Handwash Areas	ΑM	1	PN									
	105-12		105-1				,					
	120	-	142				/					

Signature, Cook Supervisor (AM)

10-6-22 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-7-20.	10	» 7. _e	20	Time	:0200 AN	<u> I</u> Time	:173	D P	M
Shift Checklist	A	M	Pl	M		Comme			
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X				•			
Workers reported to work, no open sores		×		4					
no skin infections		7		V		_			
no diarrhea		7		Y					
Kitchen is in good general appearance		×		7			-		
All kitchen equipment operational & clean		٧		4					·
All tools and sharps inventoried		7		4					
All areas secure, lights out, exits locked				7					
DISH MACHINE				Wash 150+	Rinse 18	30+			
Temperature according to manufacturer's specifications	Breakfast				156	184			
and chemical agent used in Final Rinse			Lun	ch	158	180			
			Dinn	er	15%	185			
POT and PAN SINK		Гетр	eratui	e	Wash 110 °F+	Rinse 110	°F+ 2	200 p	 pm
Final Rinse Temps determined by chemical agent used			Break	fast	110	113		Doopar	
		_	Lune	ch	112	114	7	2000 C	PPM
		-	Dinn	er	112	11.4		200	11 1 -
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Walk-		TIM
D 11					or below	35-40 °F	35-40		
Record temperatures, Freezer and Walk-ins				AM	-7.4	37.6	38.3		
Record temperatures, Freezer and Walk-ins			_	PM	-5,4	33.3	39.	5	
DRY STORAGE	Tempe	eratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas	-	-		AM	68	68			
Record temperatures, Dry Storage Areas				PM	68	6-3			
									_
Water Temps & Handwash Areas	AM		PN						
	105-120		105-12	20 °F	_,				
	120		121						

Signature, Cook Supervisor (AM)

DATE 4

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: /0-8-20 Shift Checklist AM						: 1	73/) F	PM
A [*]	<u>M</u>	Pl	M		Comme	nts		
No	Yes	No	Yes					
	/							
	50		×	_				
	4		X					
	7		X					
	X		V					
	, ,		7					
	7		V					-
			V		·-··		_	
,	eratui	re	Wash 150+	Rinse 18	0+	l		
			154	181				
	Lunch		155	182				
			ner	155	135	_		•
,	Temp	perature		Wash 110 °F+	Rinse 110	°F+	200 p	pm
		Break	fast	112	115		100ggm	
		Lune	ch	110	115		0	102
		Dinn	ner	111	115		20	DPAn
Te	emper	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	
	1			or below	35-40 °F	35-	-40 °F	
				-7.2	37.5	32	<u>ع, 2</u>	
					33.4	3	9.3	
Tempe	eratur	e 45-	80 °F	•				
	· · ·		AM	68	68			
			<u>PM</u>	63	63			
AN	<u>, </u>	DA	Æ					
103-12		$\frac{103-1}{12}$		<u>-</u> .				
	Tempe	Temper Temper AM	No Yes No So So So So Temperature Break Luncolor Break Luncolor Break Luncolor Temperature Temperature Temperature AM PM 105-120 °F 105-1	No Yes No Yes	AM PM No Yes No Yes	No Yes No Yes	No Yes No Yes	AM

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

16-9-26 DATE





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-9-20				Time	Time: 0315 AM Time: 30 DPM						
Shift Checklist	A	M	Pl			Comme					
	No	Yes	No	Yes		•					
All areas secure, no evidence of theft		X				· · · ·					
Workers reported to work, no open sores				> -							
no skin infections		1		*							
no diarrhea											
Kitchen is in good general appearance		X		Y							
All kitchen equipment operational & clean		X		¥				-			
All tools and sharps inventoried		X		Y			_		-		
All areas secure, lights out, exits locked				Ý							
DISH MACHINE	Temperature				Wash 150+	Rinse 18	0 +				
Temperature according to manufacturer's specifications	Breakfas			fast	4		_				
and chemical agent used in Final Rinse	I			ch	155	185			•		
			Dinner		155	135					
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F +	200 p	pm			
Final Rinse Temps determined by chemical agent used			Breakfast								
			Lunch		110	115		\mathcal{M}	PPM		
			Dinner		110	115	_	200	PDM		
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 40 °F	 		
Record temperatures, Freezer and Walk-ins				AM	-8.7	2 / 7		8.9			
Record temperatures, Freezer and Walk-ins		(PM	7.6	333	30	7.5			
DRY STORAGE	Temp	eratui	e 45-	80 °F	Spice Room	Store Rm		, ,			
Record temperatures Dry Storage Areas	•			AM	65	67					
Record temperatures, Dry Storage Areas				PM	63	63					
	_										
Water Temps & Handwash Areas	AM	1	Pl	A N							
	105-12	0 °F	105-1	20 °F							
	118	· -	_								

Signature, Cook Supervisor (AM)

10-9-70

Signature, Cook Supervisor (PM

FOOD SERVICE MANAGER





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-10-20				Time	AN		:1800	PM
Shift Checklist	A	M	Pl	<u>M</u>		Comme	ents	
	No	Yes	No	Yes				
All areas secure, no evidence of theft								
Workers reported to work, no open sores	<i>X</i>		X	•				
no skin infections	X		4					
no diarrhea	X		1					
Kitchen is in good general appearance	W	α		Y				
All kitchen equipment operational & clean	*	K		¥			,	
All tools and sharps inventoried		X		Ý				
All areas secure, lights out, exits locked				4				
DISH MACHINE	,	eratui	·e ′	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications			Break	fast	75.5	-182		
and chemical agent used in Final Rinse			Lunch		155	185		
			Dinn	er	155	135	-	
POT and PAN SINK	,	Temp	perature		Wash 110 °F+	Rinse 110	°F+ 200	ppm
Final Rinse Temps determined by chemical agent used			Break	fast	113	1/2	120	10 ppm
			Lune	ch	110	112	20	D Par
			Dinn	er	Ti (112	20	Pam
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F	Walk-in	Walk-in	2
Record temperatures, Freezer and Walk-ins				AM	or below	35-40 °F	35-40 °F	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
Record temperatures, Freezer and Walk-ins	<u> </u>			PM	13-7-3	384 39.3	100 J7	'-
DRY STORAGE	Temp	owotin	10 15		Spice Room	Store Rm	38.3	
Record temperatures Dry Storage Areas	Temp	eratur	16 45-	AM	Spice Room	Store Rin		
				PM	60	60		
Record temperatures, Dry Storage Areas				LIVI	60	6-8	-	+
	AM	1	PN	Л				
Water Temps & Handwash Areas	105-12	0 °F │	105-1	20 ºF │		ĺ		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

10-13-2020

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1032	South-A				
	South-B				
	South-C	74.4			
	South-D				
	South-E	69.4			
	South-F	725	Inuse		
	South-G	69.7	104.1		
	South-L	67.5	Manager No	Tusky jeck	
	South-M	73.9	ęl		<u>. </u>
	South-N	70.1	11	7,	
	South-X	71.8	1043		
	South-Y	69.9	104,3 104,5 103,9		
	South-Z	68.3	103,9		
	South SMU	71.8			
	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:	Soun Hunson	SIGN:	
Write Leg	gibly		

Temperature is taken with a Fluke Mod 52 Digital Thermometer



North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Secure Services™

	ecure ser	V1CE5								
Date	Unit	Dayroom		wer #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
10-13-20	A-1	70.8		Ï						
	A-2	70								<u>-</u> .
	A-3	69.7								·
	A-4	67.9			THA	namei	A no.	Forche	9	
	B-1	68.1			Fel	e ngjek	Tenge	C		
	B-2	73			4			-		
	В-3	69.7								
	B-4	70.8				=				
	C-1	69.4						<u> </u>		:
	C-2	68.1		,						
	C-3	69.4								
	C-4	69.2								
	D-1	71.1				·		N/A	N/A	N/A
	D-2							N/A	N/A	N/A
	E-1	70.8	:	_				N/A	N/A	N/A
	E-2	70.5								
	MED									
	Phy Therapy	N/A			N/A	N/A	N/A	N/A	N/A	N/A
4	Intake	N/A				N/A	N/A	N/A	N/A	N/A

	Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A	
4	Intake	N/A			N/A	N/A	N/A	N/A	N/A	
PRINT: San Hansan Write Legibly					SIGN:		2			
			_	,						
Medical S	howers Ten	perature i	Log							
	Name:					Date:				
ROOM										
542	540	538	536	534	523	522		Tub Room		
									-	
										
Temperatu	re Taken witl	h a Fluke M	od 52 Digit	al Thermo	meter					