



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

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 16 September 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: ERO 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:

22

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:

353

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

Female: 13

Male: 340

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:

Detainees:

ICE Employees:

GEO Employees:

DOCUMENTS RECEIVED:

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 September 14th, 2020. All population numbers current as of September 17th, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of September 16, 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 13-RN's *
- 13-LPN's *
- 1 -Medical Doctor (Full time)*
- 2-PA'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-Dental Assistant
- 4-Agency RN's

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 9/7-9/11 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 9/18/20
47 Confirmed Detainees on ice.gov as of 9/18/20

**Per required GEO reporting to local agencies 9/3/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. He informed me that they have one (1) staff member (GEO) that has tested positive. They have also reported one (1) new positive case amongst the detainees, they are a new arrival that has been placed in a 14-day cohort.

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

ADDITIONAL DOCUMENTS PROVIDED:

ICE provided two COVID-related documents: the visitor screening questionnaire that all visitors must complete prior to entering the facility and the COVID-19 Checklist that all detainees are given prior to release from the facility.

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 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY	Dry Cereal T-Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Margarine Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Margarine Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Combread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Margarine Tortilla Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread / Margarine Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Margarine Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	S Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry 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





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9.13.20

Time: 0400 AM Time: 1715 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	
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		160	182	
and chemical agent used in Final Rinse	Lunch		155	175	
	Dinner		158	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	118	200ppm
	Lunch		112	115	200ppm
	Dinner		119	120	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		-7.2	39.4	36
Record temperatures, Freezer and Walk-ins	PM		-6	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°	65°	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	141			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9/12/2020 **Time:** 0730 **AM** **Time:** 1730 **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<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"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>157</u>	<u>189</u>	
and chemical agent used in Final Rinse	Lunch		<u>150</u>	<u>175</u>	
	Dinner		<u>150</u>	<u>181</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>120</u>	<u>120</u>	<u>200 ppm</u>
	Lunch		<u>115</u>	<u>120</u>	<u>200 ppm</u>
	Dinner		<u>123</u>	<u>125</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>-2.4</u>	<u>36.7</u>	<u>38.2</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-8</u>	<u>36</u>	<u>38</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>65</u>	<u>65</u>	
Record temperatures, Dry Storage Areas	PM		<u>64</u>	<u>64</u>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<u>125</u>	<u>140</u>			

Hassan 9/12/2020
Signature, Cook Supervisor (AM) DATE

A. Perry
Signature, Cook Supervisor (PM)

LABH 9.14.20
FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9/11/20 Time: 0230 AM Time: 1200 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	X	X	X	Y	
no skin infections	X	X		Y	
no diarrhea	X	X		Y	
Kitchen is in good general appearance	X	X		Y	
All kitchen equipment operational & clean	X	X		Y	
All tools and sharps inventoried	X	X		Y	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		159	186	
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		156	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		125	125	200 ppm
	Lunch		112	115	200 ppm
	Dinner		121	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		-1.8	38.2	37.6
Record temperatures, Freezer and Walk-ins	PM		-2.0	39.4	38.6
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		63	65	
Record temperatures, Dry Storage Areas	PM		68	60	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	130	115			

Signature, Cook Supervisor (AM) 2400 DATE 9/11/2020

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] DATE 9.14.20



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9-10-20 **Time:** 0400 AM **Time:** 1200 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		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		X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		158		189
and chemical agent used in Final Rinse	Lunch		155		191
	Dinner		155		180
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		115		120
	Lunch		112		115
	Dinner		115		115
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.8		37.2
Record temperatures, Freezer and Walk-ins	PM		-5.2		38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		67		67
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		112		

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 09.09.2020

Time: 0200 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	
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		189
	Lunch		158		183
	Dinner		158		185
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		128		130 200 ppm
	Lunch		113		114 200 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	Walk-in 2 35-40 °F
	AM		7.6	38.5	39.2
	PM		3.5	39.7	37.5
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
	AM		68	68	
	PM		70	70	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	120	121			

Signature, Cook Supervisor (AM) 09.09
DATE

 FOOD SERVICE MANAGER 9-10-20
DATE

Signature, Cook Supervisor (PM) 9.9.20

 rev 02/2020 mps



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9.8.20

Time: 0406 AM **Time:** 1845 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
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				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156	181	
and chemical agent used in Final Rinse	Lunch		151	183	
	Dinner		151	180	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		128	130	200 ppm
	Lunch		115	120	200 ppm
	Dinner		120	128	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		-7.1	37.2	39.4
Record temperatures, Freezer and Walk-ins	PM		-6.5	35.9	39.0
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 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

9.8.20
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 09.07.2020

Time: 0130 AM Time: 1700 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	
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		189
Chemical agent used in Final Rinse	Lunch		150		180
	Dinner		150		188
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		110		112
	Dinner		120		121
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4		38.2
Record temperatures, Freezer and Walk-ins	PM		-4		36
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		63		64
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		120		

Signature, Cook Supervisor (AM)

DATE

09.07

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

9-8-20



Secure Services™

Temperature Log South Building

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

Date: 14 Sept 2020

	Unit	AIR	WATER/sink	Shower #1	Shower #2
9/14	South-A	70.7			
	South-B	Quarantine Full PPE			
	South-C	Quarantine Full PPE			
	South-D	Unoccupied			
	South-E	Quarantine Full PPE			
	South-F	71.7			
	South-G	70.7			
	South-L	69.9			
	South-M	71.2			
	South-N	71.3			
	South-X	71.1			
	South-Y	71.3			
	South-Z	70.0			
	South SMU	71.2			
	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
9/14	MEDICAL				

PRINT:

Tony Gabacgac

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

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
9/14	A-1	70.9							
	A-2	70.5							
	A-3	69.3							
	A-4	68.7							
	B-1	68.3							
	B-2	71.5							
	B-3	70.8							
	B-4	Cohort Full PPG							
	C-1	70.4							
	C-2	69.0							
	C-3	69.2							
	C-4	69.7							
	D-1	72.6					N/A	N/A	N/A
	D-2	Not occupied					N/A	N/A	N/A
	E-1	71.1					N/A	N/A	N/A
	E-2	70.3							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
9/14	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: _____

SIGN: _____

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Visitor Screening - COVID-19 Questionnaire

Examen de Visitantes - Cuestionario COVID-19

Name/Nombre:	Mobile/Home Phone Telefono de la Casa o Celular:
Visitor Purpose/Propósito de visita:	Inmate/Detainee/Department Recluso/Detenido/Departamento:
Facility Name/Nombre de La Facilidat:	Date/ Time of Visit - Fecha/Hora de la visita:

1.	<p>In the past 14 days, have you experienced flu-like symptoms such as <u>fever</u> (>100.4° deg F / 38° deg C), a new cough, shortness of breath, sneezing, sore throat, congestion, chills, loss of taste or smell, headache, body aches, nausea?</p> <p>YES / NO If YES, when?</p> <p>En los últimos 14 días, ¿has experimentado síntomas similares a los de la gripe, como fiebre (>100.4°F/ 38 grados), una nueva tos, dificultad para respirar, estornudos, dolor de garganta, congestión, escalofríos, pérdida de sabor u olfato, dolor de cabeza, dolores corporales, náuseas?</p> <p>SI / NO Si sí, ¿cuándo?</p>
2.	<p>Are you currently under evaluation for COVID-19 or awaiting test results?</p> <p>YES / NO</p> <p>¿Está actualmente en evaluación para COVID-19 o a la espera de los resultados de las pruebas?</p> <p>SÍ / NO</p>
3.	<p>Have you been diagnosed with COVID-19 and not yet cleared to end isolation?</p> <p>YES / NO</p> <p>¿Le han diagnosticado COVID-19 y aún no ha sido autorizado para poner fin al aislamiento?</p> <p>SÍ / NO</p>
4.	<p>In the past 14 days, have you had close contact with a person with confirmed COVID-19 infection while they were ill, or under investigation for infection of COVID-19?</p> <p>YES / NO If YES, when?</p> <p>En los últimos 14 días, ¿ha tenido contacto cercano con una persona con infección COVID-19 confirmada mientras estaba enferma o bajo investigación por infección de COVID-19?</p> <p>SI / NO Si sí, ¿cuándo?</p>

Visitor Temperature Reading: _____

Visitor Signature/Firma : _____

Date/Fecha: _____

<p>Access to Facility (Check One)</p>	<p><input type="checkbox"/> Approved <input type="checkbox"/> Denied</p>
--	---



U.S. Immigration
and Customs
Enforcement

ICE | ERO

COVID-19 Checklist

for All ICE ERO Transfers, Removals, and Releases

YES | NO | N/A

1) Verify the detainee's current health status and exposure history.

☐ ☐ ☐

2) Is the detainee currently:

- In medical isolation?
- Experiencing symptoms commonly associated with COVID-19?
- Awaiting COVID-19 test results?
- Cohorted due to COVID-19 exposure?

☐ ☐
☐ ☐
☐ ☐
☐ ☐

For transfers and removals, if the answer to any of the questions above is "Yes," do not transfer or remove and if the answer to all these questions is "No," proceed to Questions 3 and 4 only. For releases, if any answer is "Yes," complete 2a, 2b and the remaining questions and if the answers are "No," complete Questions 3 - 5.

a. For released detainees, discuss the release with the relevant state, local, tribal, and/or territorial public health department to coordinate continuation of care. Notate the public health department here, if applicable:

☐ ☐ ☐

b. Provide the health department with the released detainee's name, intended address, email address, all available telephone numbers, and planned mode of transportation to their intended destination.

☐ ☐ ☐

i) Before the detainee leaves the facility or is removed, do verbal symptom screening (fever, cough, shortness of breath or difficulty breathing, chills, muscle pain, sore throat, new loss of taste or smell) and a temperature check. Record temperature here: _____

☐ ☐

For transfers and removals only, if the detainee does not clear the screening process, delay the transfer or removal and follow the protocol for a suspected COVID-19 case.

☐ ☐ ☐

For transfers and removals only, is the detainee medically cleared to travel?

☐ ☐ ☐

Record method of travel: Ground ☐ ICE Air ☐ Commercial flight- ☐

j) Provide the detainee with the following forms and fact sheets in the detainee's preferred language, as available.

a. Steps to Help Prevent the Spread of COVID-19 if You are Sick; and

☐ ☐

b. Stop the Spread of Germs.

☐ ☐

k) For released aliens only, facilitate safe transport, continued shelter, and medical care, as part of release planning. Document what arrangements for transportation were made.

a. Did ICE provide transportation? If yes, where was the alien transported to? _____

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b. Did a family member or friend provide transportation?

☐ ☐

c. Was the alien provided with a personal protective equipment mask upon release?

☐ ☐

d. Was the alien provided with information on or access to community resources to ensure continued shelter and medical care?

☐ ☐ ☐

e. Was the alien advised to avoid public transportation, commercial ride sharing (e.g. Uber, Lyft), and taxis?

☐ ☐ ☐

ALIEN'S PRINTED NAME

A#

ALIEN'S SIGNATURE

OFFICER'S/CONTRACTED STAFF'S PRINTED NAME

OFFICER'S/CONTRACTED STAFF'S SIGNATURE

DATE