



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 8 November 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:

	New Cases this week :	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="938"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="1650"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="341"/>

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 11/6/24, and information was received on 11/7/24. The population counts are current as of 11/5/24.

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
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 23 RN's
- 17 LPN's
- 1 Psychologist
- 1 X-Ray Tech
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 3 LCSW/MHP

Staffing information is current as of 11/5/24.

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

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:		10/29/2024	to	11/4/2024
North			Annex	
A1	30	A		3
A2	12	B		0
A3	29	C		20
A4	30	D		40
B1	33	E		21
B2	50	F		8
B3	39	G		0
B4	28	L		15
C1	41	M		8
C2	29	N		5
C3	37	X		5
C4	21	Y		10
E1	0	Z		3
E2	0	RHU		0
D1	0			
D2	0	Total		517

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. India
3. Venezuela
4. Russia
5. Egypt

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 11/5/24.

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 11/8/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

 Date: 11/2/24
SATURDAY

 Time: 0430 AM

 Time: 900 (PM)

Cycle 4

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	oat meal	scrm eggs	bk saug	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	169.8	167.7	168.1	RT	RT	36.7	RT	RT	38.9	36.7	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	gm turkey	tea		fruit
Lunch	Temperatures	190.1	169.3	171.0	38.0	36.1	RT	RT	169.3	RT		37.0
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg
ner	Temperatures	186.7	194.3	182.6	40	RT	RT	RT	RT	RT	40	40
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	168	low temp				
		Lunch				150	165	low temp				
		Dinner				155	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				118.2	117.8	200 ppm				
		Lunch				112.1	110.0	200 ppm				
		Dinner				115.2	116.2	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		defrost issue AM				-0.8	38.9	36.7				
Record temperatures, Freezer and Walk-ins		maint. aware PM				5.2	35.5	35.8				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				66	69					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM		PM								
		124.3		14.3								

Signature, Cook Supervisor (AM)

11-2-24

Signature, Cook Supervisor (PM)

Liang
11-2-24

FOOD SERVICE MANAGER

DATE

11-5-24



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11/1/2024

FRIDAY

Time: 0530 AM

Time: 2034 PM

Cycle **4**

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	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RT	152.2	RT	171.3	RT	36.9	RT	RT	36.5	RT	36.5
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea orange	unbrd ckn	raw veg		
Lunch	Temperatures	159.9	160.3	180.2	RT	179.7	31.7	RT	180.2	34.7		
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must-ard	cob-ler	dri nk	chee se
Dinner	Temperatures	180	RT	179	180	38	38	38	RT	39	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				157	181	Low Temp				
		Lunch				158	180	Low Temp				
		Dinner				158	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				112.1	113.4	200ppm				
		Lunch				113.4	114.2	200ppm				
		Dinner				113	114	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				-1.2	36.5	36.9				
Record temperatures, Freezer and Walk-ins		PM				-1.0	38	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	68					
Record temperatures, Dry Storage Areas		PM				60	61					
Hot- Water Temps in sink		AM	PM									
		125.2	121									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
FOOD SERVICE MANAGER

11/1/2024
DATE

11-2-24
DATE

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-31-24 **THURSDAY** Time: 0300 AM Time: 2:59 PM Cycle **4**

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	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bread	PB
Breakfast	Temperatures	193	183	21	21	195	36.9	21	21	31.1	21	21
	Menu Items	fidelo	meat sauce	gm beans	corn	salad	dress-ing	marg	roll	tea	cheese	fruit
Lunch	Temperatures	184.2	184.2	170.4	172	36.3	RT	36.3	RT	RT	36.3	RT
	Menu Items	Char broiled	beans	macr salad	cheese	roll	Lett/onion	dress-ing	fruit	drnk	carrot	egg salad
	Temperatures	179	188	37	37	RT	37	RT	37	RT	179	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	181	—				
		Lunch				159	180	—				
		Dinner				151	169	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112.3	113.1	200 ppm				
		Lunch				112.3	111.2	200 ppm				
		Dinner				113.1	114.3	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				2.07	36.1	33.1				
Record temperatures, Freezer and Walk-ins		PM				9.1	36.3	36.7				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				67	68					
Record temperatures, Dry Storage Areas		PM				63	70					
Hot- Water Temps in sink		AM	PM									
		112.3	111									

Signature, Cook Supervisor (AM)

10/31/24

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 103024

Wednesday

Time: 0300 AM Time: 1910 (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			X		✓							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	163.5	176.5	188.5	Rt	Rt	307	Rt	Rt	32.9	30.7	Rt
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky
Lunch	Temperatures	175.3	170.3	172	36.1	Rt	Rt	Rt	36.1	36.1	Rt	188.9
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	bread	drink	bread	jell y	PB
Dinner	Temperatures	171.0	169.1	168.0	169.1	36.1	Rt	37.0	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		151		163		Delimiting gum.				
		Lunch		155		168		low temp				
		Dinner						low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		119.6		115.1		200ppm				
		Lunch		114.2		114.1		200ppm				
		Dinner		115.1		110.0		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		-1.9		37.9		30.7				
Record temperatures, Freezer and Walk-ins		PM		7.7		36.0		84.0				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature		AM		PM						
Record temperatures Dry Storage Areas		AM		68		68						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		109.6		115.0								

Rodriguez
Signature, Cook Supervisor (AM)

Juan M. Rodriguez
FOOD SERVICE MANAGER

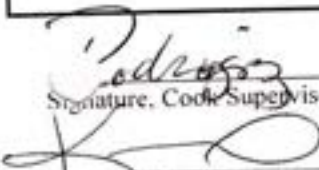

10/31/24
DATE

Reyad
Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-29-24 **TUESDAY** Time: 0300 AM Time: 2003 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	X		/	T:IT WAS Dirty with Bears					
All tools and sharps inventoried			X		/						
All areas secure, lights out, exits locked			X		/						
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	marg	sugar	coffee	milk	egg s	Bran fks
Breakfast	Temperatures	RT	143	RT	169	-	36.0	RT	RT	38.1	1459 RT
	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bre ad fruit
Lunch	Temperatures	176	166.4	190.3	RT	165.3	35.1	RT	178.2	35.1	RT RT
	Menu Items	Ckn spaghetti	pea/ carrot	beans	salad	roll	dress-ing	marg	drink	cake	che esc fruit
Dinner	Temperatures	183.2	178	189	38	RT	RT	38	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		156	115	Low Temp					
		Lunch		158	118	Low Temp					
		Dinner		158	118	Low Temp					
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		118.1	118.1	200ppm					
		Lunch		116.3	117.4	200ppm					
		Dinner		116	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		-2.0	38.1	36.0					
Record temperatures, Freezer and Walk-ins		PM		-4.0	38	38					
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								
		118.1	111								


Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

10-30-24

DATE


Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: **10/28/2024 MONDAY** Time: 400 AM Time: 2036 PM Cycle **4**

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	Oat - meal	Serm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	190.3	154.8	170.0	RT	RT	36.3	RT	RT	38.3	RT	RT
	Menu Items	Ck Fajitas	rice	grill pepp	grill onion	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	175.0	169.1	175.0	175.0	RT	169.5	RT	RT	168.5		37.1
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	173	RT	169	33	33		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				158.	159	low temp				
		Lunch				151.1	117.0	low temp				
		Dinner				151	139	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				115.3	113.6	200 ppm				
		Lunch				112.1	115.0	200 ppm				
		Dinner				112	115	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				-7.8	38.5	36.3				
Record temperatures, Freezer and Walk-ins		PM				-4.3	33	36				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	69					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM	PM									
		112.3	111									


 Signature, Cook Supervisor (AM)
 FOOD SERVICE MANAGER


 Signature, Cook Supervisor (PM)

10-30-24
DATE



Monday, Nov 04, 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	70							
	A-2	69				Talk #1	(124)		
	A-3	73				Talk #2	(122)		
	A-4	68				City	57.6		
	B-1	68				Respiration	74		
	B-2	68							
	B-3	70							
	B-4	70							
	C-1	67							
	C-2	70							
	C-3	66							
	C-4	66							
	D-1	67					N/A	N/A	N/A
	D-2	69					N/A	N/A	N/A
Unoccupied	E-1	60					N/A	N/A	N/A
	E-2	68							
	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: _____

SIGN: _____

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



Temperature Log

South Building

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

Date: Monday, November 04, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68	104.0		
South-B	68	104.0		
South-C	68	104.1		
South-D	70	104.3		
South-E	70	104.3		
South-F	72	104.1		
South-G	72	105.1		
South-L	72	104.1		
South-M	72	104.7		
South-N	73	104.4		
South-X	72	104.2		
South-Y	71	104.1		
South-Z	70	104.2		
South SMU	72	104		
South SMU Shower 3	72	104		N/A
MED ISO- Room 1	73	106	N/A	N/A
MED ISO- Room 2	73	106	N/A	N/A
MED ISO- Room 3	73	106	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: *[Signature]*
 Write Legibly

SIGN: *[Signature]*

Temperature is taken with a Fluke Mod 52 Digital Thermometer