



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 5 July 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 3/20/2020*:
Individuals Housed in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="938"/>
ICE Detainees:	<input type="text" value="1"/>	<input type="text" value="1645"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="337"/>

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 7/3/24, and information was received on 7/3/24. The population counts are current as of 7/5/24.

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
- 11 RN's
- 13 LPN's*
- 1 Psychologist
- 1 X-Ray Tech
- 4 Tele-Psychiatrists
- 1 Administrative Assistant
- 0 LSW*

Staffing information is current as of 7/5/24

(*) denotes a change in staffing level from the previous week. The number of LPNs was reduced from 14 to 13; the number of LSWs was reduced from 1 to 0.

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:	6/24/2024	to	6/28/2024
	North		Annex	
	A1	21	A	0
	A2	25	B	15
	A3	27	C	4
	A4	0	D	0
	B1	46	E	17
	B2	35	F	8
	B3	35	G	1
	B4	27	L	9
	C1	17	M	11
	C2	18	N	9
	C3	45	X	1
	C4	25	Y	26
	E1	19	Z	9
	E2	2	RHU	0
	D1	24		
	D2	0	Total	476

Nationalities:

The following are the most represented nationalities among migrants:

1. Mexico
2. Venezuela
3. Guatemala
4. Russia
5. Ecuador

Kitchen Documents:

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

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

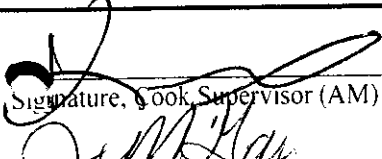
Per the facility, there were no new cases among GEO staff and none among ICE staff. They reported (1) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 7/3/24.

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 7/3/24.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** **SUNDAY** **Time:** 0410 AM **Time:** 1917 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			✓		Y							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		Y							
Kitchen is in good general appearance			✓		Y							
All kitchen equipment operational & clean			✓		Y							
All tools and sharps inventoried			✓		Y							
All areas secure, lights out, exits locked			✓		Y							
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se
Breakfast	Temperatures	185.1	173.1	106.5	180.7	RT	38.1	RT	RT	38.7	RT	57.1
	Menu Items	Tky deli meat	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit Apple	tea	Gm bean
Lunch	Temperatures	37.5	38.0	87.5	38.0	-	37.3	RT	RT	RT	RT	109.1
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa
Dinner	Temperatures	167	186	173	38	RT	RT	38	RT	RT	178	RT
WASH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				151	175	low temp				
and chemical agent used in Final Rinse		Lunch				141	137	low temp				
		Dinner				125	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				111	112	200ppm				
		Lunch				112	115	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				-8	37.1	37.8				
Record temperatures, Freezer and Walk-ins		PM				-6	38	39				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	70					
Record temperatures, Dry Storage Areas		PM				66	70					
Hot- Water Temps in sink		AM		PM								
		121		120								

Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER

7.2.24
 DATE

Signature, Cook Supervisor (PM)




Security Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6-28-24 **FRIDAY** Time: 6400 AM Time: 2626 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, 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							
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	fit
Breakfast	Temperatures	187.9	160.3	173	RT	RT	RT	38.3	RT	RT	34.3	RT
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	fit
Lunch	Temperatures	168.1	161.1	171	39.1	38.3	RT	RT	—	RT	171.	39.3
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	fit
Dinner	Temperatures	38	166	38	178	RT	RT	RT	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				154	173	Low temp				
		Lunch				150	168.0	Low temp				
		Dinner				156	170	Low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120	121	200ppm				
		Lunch				115.0	112.1	200ppm				
		Dinner				115	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	34.3	38.3				
Record temperatures, Freezer and Walk-ins		PM				3.0	38	39				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				71	71					
Record temperatures, Dry Storage Areas		PM				71	71					
Hot-Water Temps in sink		AM		PM								
		123.1		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

7-2-24

DATE

FOOD SERVICE MANAGER



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6.27.24 THURSDAY Time: 0400 AM Time: 1730 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, 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							
PRODUCTION SHEET	Menu Items	cream rice	pan cake	T-ham		syrup	marg	sugar	coffe e	milk	Bran flks	frt
Breakfast	Temperatures	196.8	169.5	184.2	-	RT	37.8	RT	RT	39.7	RT	RT
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea
Lunch	Temperatures	165.2	165.2	165.2	1700	148.7	DT	37.0	DT	DT	DT	DT
	Menu Items	Ckn patty	grn beans	corn		potat Paste	marg	roll	drink	grly ckes	ckn	frt
Dinner	Temperatures	177	169	168		171	38	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				157	176	low temp				
		Lunch				155	171	low temp				
		Dinner				157	173	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120	121	200ppm				
		Lunch				115	110	200ppm				
		Dinner				113	110	200ppm				
REEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F				
cord temperatures, Freezer and Walk-ins		AM				-3.4	39.4	37.8				
cord temperatures, Freezer and Walk-ins		PM				-4.0	39	37				
DRY		Temperature 45-80				Spice Room	Store Rm					
ord temperatures Dry Storage Areas		AM				71	71					
ord temperatures, Dry Storage Areas		PM				71	71					
Water Temps in sink		AM		PM								
		122.4		111								

[Signature]

 re, Cook Supervisor (AM)
Johnny McLean
 SERVICE MANAGER
 2-20

[Signature]

 Signature, Cook Supervisor (PM)
 6.27.24. 2030
 DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6-26-21 WEDNESDAY

Time: 0400 AM Time: 900 **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, 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	farina	brk meat	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d	
Breakfast	Temperatures	199.9	178.6	RT	RT	38.3	RT	RT	35.3	38.3	RT	
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk
Lunch	Temperatures	188.1	177	178	RT	39.1	39.1	RT	RT	39.1	RT	198.1
	Menu Items	Ck sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger
Dinner	Temperatures	183.5	188.8	191.6		RT	RT	38	RT	38	38	186.8
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	125	low temp				
		Lunch				156	118	low temp				
		Dinner				156	150	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				116	117	200ppm				
		Lunch				120.2	119.2	200ppm				
		Dinner				120.5	120.8	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		defrost mba AM				5.5	35.3	38.3				
Record temperatures, Freezer and Walk-ins		PM				20.1	37.4	38.2				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				70	71					
Record temperatures, Dry Storage Areas		PM				70	70					
Hot- Water Temps in sink		AM		PM								
		117.2		119.2								

Dennis Almaraz
Signature, Cook Supervisor (AM)

Liang
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

6-27-21
DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6-25-24 TUESDAY Time: 0210 AM Time: 1900 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, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X							
	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	fren <i>Rolls</i>	syrup	bran flks	bkfst meat	marg	sugar	coffe e	milk	PB	fruit
Breakfast	Temperatures	<i>RT</i>	<i>163.2</i>	<i>RT</i>	<i>RT</i>	<i>178.2</i>	<i>40.3</i>	<i>RT</i>	<i>RT</i>	<i>35.2</i>	<i>RT</i>	<i>RT</i>
	Menu Items	Stir-fry	mix veg	rice	dres- sing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	<i>192.1</i>	<i>189.</i>	<i>169.1</i>	<i>18</i>	<i>35.1</i>	<i>RT</i>	<i>38.1</i>	<i>189.1</i>	<i>RT</i>	<i>RT</i>	<i>189</i>
	Menu Items	Tky- Deli mt	Bk beans	Grns	marg	corn bread	drink	brow nie	fruit			
Dinner	Temperatures	<i>188</i>	<i>195</i>	<i>175</i>	<i>38</i>	<i>RT</i>	<i>RT</i>	<i>RT</i>	<i>RT</i>			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<i>159</i>	<i>167</i>	<i>Low Temp</i>				
		Lunch				<i>155</i>	<i>165</i>	<i>Low Temp</i>				
		Dinner				<i>158</i>	<i>165</i>	<i>Low Temp</i>				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<i>115.3</i>	<i>115.3</i>	<i>200ppm</i>				
		Lunch				<i>120.3</i>	<i>121.5</i>	<i>200ppm</i>				
		Dinner				<i>120</i>	<i>121</i>	<i>200ppm</i>				
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				<i>-1.8</i>	<i>35.2</i>	<i>40.3</i>				
Record temperatures, Freezer and Walk-ins		PM				<i>-3.7</i>	<i>36</i>	<i>39</i>				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<i>71</i>	<i>71</i>					
Record temperatures, Dry Storage Areas		PM				<i>71</i>	<i>71</i>					
Hot- Water Temps in sink		AM		PM								
		<i>115.3</i>		<i>111</i>								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

6-27-24
DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6-24-24

MONDAY

Time: 0210 AM Time: 2058 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, 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	cereal	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd
Breakfast	Temperatures	Rt	188.1	191.0	Rt	Rt	191.0	Rt	Rt	36.0	Rt	Rt
	Menu Items	Ck leg qtr	gravy	whip pota	peas cartt	Pinto beans	cobb -ler	marg	roll	tea	fruit	PB
Lunch	Temperatures	170.1	148.1	151.1	168.3	169.1	Rt	35.1	Rt	Rt	38	Rt
	Menu Items	fideo	grn beans	meat sauce	cofe slaw	salad	dress -ing	garlc bread	fruit	drnk	chee se	
Dinner	Temperatures	186	179	186		38	Rt	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				160	165	Low Temp				
		Lunch				165	165	100 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				124.6	124.6	200ppm				
		Lunch				110.0	112.1	200 ppm				
		Dinner				110	112	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				-4.3	36.0	32.6				
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								
		124.6		111								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

**GEO Aurora ICE
3130 N. Oakland St**

7/1/2024
7:35:03 AM BCU

**Temperature
°F**

A-1	70.81
A-2	69.80
A-3	70.11
A-4	70.90
B-1	70.31
B-2	72.31
B-3	70.00
B-4	70.31
C-1	70.11
C-2	70.11
C-3	70.00
C-4	77.11
E-1	71.60
E-2	70.00
D-1	78.32
ISOLATION	73.12
PATIENT ROOM	72.31
INTAKE/RECEIVING	71.91
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	160.86
Universal Input[13]	



Monday, July 01, 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	70.81							
	A-2	69.80			(72.2)				
	A-3	70.11			(81.2)				
	A-4	70.90			(120)				
	B-1	70.31			(120)				
	B-2	72.31							
	B-3	70.00							
	B-4	70.31							
	C-1	70.11							
	C-2	70.11							
	C-3	70.00							
	C-4	77.11							
	D-1	76					N/A	N/A	N/A
	D-2	76.					N/A	N/A	N/A
	E-1	71.60					N/A	N/A	N/A
	E-2	70.00							
	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: Prany

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



Temperature Log

South Building

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

Date: Monday, July 01, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	69.2	104.3	✓	✓
South-B	73.9	104.7	✓	✓
South-C	70.3	104.3	✓	✓
South-D	76.2	104.0	✓	✓
South-E	72.2	104.3	✓	✓
South-F	75.0	105.2	✓	✓
South-G	77.0	105.2	✓	✓
South-L	71.2	104.2	✓	✓
South-M	71.1	104.1	✓	✓
South-N	72	104.0	✓	✓
South-X	70.0	104.4	✓	✓
South-Y	71.0	104.3	✓	✓
South-Z	69.7	104.1	✓	✓
South SMU	76.0	104.5	✓	✓
South SMU Shower 3	76.0	104.5	✓	N/A
MED ISO- Room 1	72.1	105.7	N/A	N/A
MED ISO- Room 2	72.1	105.7	N/A	N/A
MED ISO- Room 3	72.1	105.7	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Parry
 Write Legibly

SIGN: [Signature]

Temperature is taken with a Fluke Mod 52 Digital Thermometer