



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 5 April 2024
DAY MONTH YEAR

Requested by: Sean Rocha 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:

Individuals Housed in GEO Facility:

New Cases
this week :

Total to date since
3/30/2020*:

ICE Detainees:

ICE Employees:

GEO Employees:

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 4/3/24 and information was received on 4/4/2024. The population counts are current as of 4/2/2024.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on the medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 8 RN's (*)
- 10 LPN's (*)
- 2 Psychologists
- 4 Tele-Psychiatrist
- 1 X-Ray Tech.
- 1 Administrative Assistant

Staffing is current as of 4/2/24.

(*) Denotes a change in staffing from the previous week. The changes for this week are: RN's decreased from 9 to 8 and LPN's decreased from 11 to 10 total.

Law Library:

The Below table indicates how many people for each pod request access to the law library during the time period indicated.

Dates:	3/26/2024	to	4/1/2024
North		Annex	
A1	37	A	0
A2	41	B	20
A3	36	C	10
A4	0	D	30
B1	21	E	21
B2	32	F	1
B3	39	G	0
B4	21	L	4
C1	56	M	0
C2	54	N	2
C3	27	X	5
C4	42	Y	11
E1	0	Z	5
E2	0	RHU	0
D1	40		
D2	0	Total	555

Nationalities:

The following are the most represented nationalities among migrants:

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

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 zero new cases among ICE staff and 5 new cases among GEO staff. They reported 6 positive cases among ICE detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 4/2/24.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified by the Aurora Fire Department. These statistics were sent to the office on 4/4/24.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 3-25-24 **Monday** Time: 0200 AM Time: 2000 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	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit	
Breakfast	Temperatures	173.1	162.9	RT	174.0	39.0	RT	RT	RT	34.1	RT	
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	170.1	38	169.1	39	39	39	127	RT	127	39	187
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty Chicken	bread	fruit	
Dinner	Temperatures	189	169	179	186	38	RT	RT	169	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		156		145		Low Temp				
		Lunch		152		160		low temp				
		Dinner		152		160		low temp				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		119.5		115.4		200ppm				
		Lunch		125.1		120.1		200ppm				
		Dinner		125		120		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		18.1		36.1		39.0				
Record temperatures, Freezer and Walk-ins		PM		16		36		38				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		61		61						
Record temperatures, Dry Storage Areas		PM		61		61						
Hot-Water Temps in sink		AM		PM								
		119.5		111								

[Signature]
nature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

3-26-24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 3-26-24 **Tuesday** Time: 07:00 AM Time: 19:24 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		✓							
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					✓							
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures	RT	176.3	154.2	RT	RT	35.7	RT	RT	39	39	185
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	gm tkey	stew tom	
Lunch	Temperatures	182.1	169.1	182.1	39	39	39	RT	RT	177	169	
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB	
Dinner	Temperatures	189.5	174.3	189.3	189.3	RT	38.5	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	168	low temp				
		Lunch				154	165	low temp				
		Dinner				155	179	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				117	118	200ppm				
		Lunch				115	120	200ppm				
		Dinner				118	121	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-i 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				5	39	35.7				
Record temperatures, Freezer and Walk-ins		PM				3.2	36.5	37.9				
DRY		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				66	78	/				
Record temperatures, Dry Storage Areas		PM				68	68	/				
Hot- Water Temps in sink		AM		PM								
		119.2		120								

[Signature]
Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

3-28-24
DATE



FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3

Date: 3.28.24 **Thursday**

Time: 0400 AM Time: 1911 **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											
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														
PRODUCTION SHEET	Menu Items	cream rice	bk saus	coff cake	fruit	sugar	milk	coffee	egg	Bran flk	mar g			
Breakfast	Temperatures	192.4	169	RT	RT	RT	36.3	RT	78.0	RT	37.5			
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl crsp	chee	tea		
Lunch	Temperatures	190	152.3	165	RT	35.7	35.7	35.7	RT	35.7	250	RT		
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st		
L.ner	Temperatures	187	174	189.5	RT	187.5	RT	RT	187	38.5	39.5	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	162	low temp								
		Lunch		152	160	low temp								
		Dinner		155	167	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	120	200ppm								
		Lunch		118	117	200ppm								
		Dinner												
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		0.3	37.9	35.7								
Record temperatures, Freezer and Walk-ins		PM		1.4	36.3	37.4								
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm									
Record temperatures Dry Storage Areas		AM		60	71									
Record temperatures, Dry Storage Areas		PM		67	68									
Hot-Water Temps in sink		AM	PM											
		122.4	120											

[Signature]
Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

3.31.24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 3-29-24 **Friday** **Time:** 0400 AM **Time:** 2015 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		Y							
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					Y							
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	
Breakfast	Temperatures	RT	185.4	170.3	RT	RT	37.2	RT	RT	35.6	RT	
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit	
Lunch	Temperatures	39.1	181.0	175.1	40.1	—	RT	RT	RT	42.0	41.0	
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot
Dinner	Temperatures	195	189	36	38	RT	38	RT	RT	38	195	175
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	169	low temp				
		Lunch				150	141	low temp				
		Dinner				150	143	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	119	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				-1.9	35.6	37.2				
Record temperatures, Freezer and Walk-ins		PM				-3.9	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				60	70					
Hot-Water Temps in sink		AM	PM									
		120.3	111									

[Signature]
nature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

3-31-24
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 03-31-24

Sunday

Time: 045 AM Time: 1731 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		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean		X			✓	11 dirty Caeter Styro trays						
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked			X		✓							
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	RT	195.2	195.2	RT	RT	RT	RT	RT	385	RT	RT
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	fruit
Lunch	Temperatures	39.1	39.1	39.1	39.1	182.1	39	RT	RT	RT	39	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	cake	drink	chee se	fruit	
Dinner	Temperatures	177	166	195	190	177	RT	RT	RT	38	RT	
L.H MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156	158	Low Temp				
		Lunch				157	129	Low Temp				
		Dinner				157	124	Low Temp				
POT and PAN SINK		Temperature				Wash 10 F	Rinse 10 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118.9	115.4	200ppm				
		Lunch				120.1	122.2	200ppm				
		Dinner				121	122	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				-5.1	38.5	39.7				
Record temperatures, Freezer and Walk-ins		PM				4.0	38	38				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				60	60					
Record temperatures, Dry Storage Areas		PM				60	60					
Hot- Water Temps in sink		AM		PM								
		118.9		121.4								

Rodriguez
Signature, Cook Supervisor (AM)

Almaraz
Signature, Cook Supervisor (PM)

J. M. Lan
FOOD SERVICE MANAGER

DATE

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

4/1/2024
7:30:14 AM BCU

**Temperature
°F**

A-1	71.91
A-2	70.51
A-3	69.50
A-4	70.90
B-1	72.31
B-2	70.00
B-3	72.02
B-4	71.21
C-1	70.81
C-2	71.71
C-3	68.60
C-4	71.91
E-1	73.91
E-2	72.02
D-1	72.02
ISOLATION	72.22
PATIENT ROOM	71.41
INTAKE/RECEIVING	69.80
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.88
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday, April 1, 2024

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	67.7	104.6	n	n
South-B	68.5	104	x	n
South-C	68.7	104.0	n	n
South-D	68.4	104.1	n	n
South-E	67.1	104.5	n	n
South-F	68.9	105.8	105.8	105.8
South-G	70.4	105.1	n	n
South-L	70.0	104.0	n	n
South-M	72.8	104.1	n	n
South-N	69.4	104.6	n	n
South-X	68.2	104.2	n	n
South-Y	72.8	104.1	n	n
South-Z	70.1	104.2	n	n
South SMU	69.5	104.6	n	n
South SMU Shower 3	69.5	104.6	n	N/A
MED ISO- Room 1	105.7 ¹⁵	105	N/A	N/A
MED ISO- Room 2	105.7 ¹⁵	105	N/A	N/A
MED ISO- Room 3	105.7 ¹⁵	105	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, April 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	71.91			114	Tank #2			
	A-2	70.51			115	TANK #1			
	A-3	69.50							
	A-4	70.90							
	B-1	72.31				80.9 City			
	B-2	70.00							
	B-3	72.02				90.9 Recirculation			
	B-4	71.21							
	C-1	70.81							
	C-2	71.71							
	C-3	68.60							
	C-4	71.91							
	D-1	72.02					N/A	N/A	N/A
	D-2	71.5					N/A	N/A	N/A
	E-1	73.91					N/A	N/A	N/A
	E-2	72.02							
	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: Aiken Perry

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