



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 1 March 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:

	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="915"/>
ICE Detainees:	<input type="text" value="6"/>	<input type="text" value="1622"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="1"/>	<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 2/28/24, and information was received on 3/1/24. The population counts are current as of 3/1/24.

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
 - 1 LCSW
 - 1 X-Ray Tech.
 - 4 Tele-Psychiatrists
 - 1 Administrative Assistant
- Staffing is current as of 3/1/24

(*) Denoted a change in staffing from the previous week. The number of LPN's increased from 6 to 7.

Law Library:

The below table indicates how many People from each pod request access to the law library during the time period indicated.

Dates: 2/20/2024		to 2/26/2024	
North		Annex	
A1	1	A	0
A2	12	B	14
A3	44	C	11
A4	18	D	12
B1	32	E	6
B2	24	F	0
B3	32	G	0
B4	37	L	8
C1	21	M	4
C2	25	N	6
C3	25	X	7
C4	16	Y	11
E1	4	Z	8
E2	2	RIIU	0
D1	46		
D2	0	Total	426

Nationalities:

The following are the most represented nationalities among migrants:

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

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 was five (5) new cases among GEO staff and non among ICE staff. They reported three (3) new cases among ICE detainees and zero 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 2/13/24.

Statistics for "Total Individuals Housed in GEO facility" and "GEO Staff" are verified by the Aurora Fire Department. That Statistic was sent to the office on 3/1/24.



Service Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 2-25-24

Sunday

Time: 030 AM Time: 1759 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			X									
PRODUCTION SHEET	Menu Items	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bread
Breakfast	Temperatures	R+	88.7	158.7	R+	R+	R+	R+	R+	36.7	R+	R+
	Menu Items	chicken salad	potato salad	Carrot celery	lett	green beans	onion	bread	tea	PB	salad	fruit
Lunch	Temperatures	41.0	42.0	39.0	38.3	17.5	41.0	RT	RT	RT	--	40.0
	Menu Items	Salisbury steak	gravy	beans	rice	carrot	tort -illa	cake	drink	cheese	fruit	
Dinner	Temperatures	13.0	17.7	18.9	18.0	17.0	RT	RT	RT	38	RT	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and identical agent used in Final Rinse		Breakfast:				159	159	Low Temp				
		Lunch:				155	124	Low Temp				
		Dinner:				155	135	Low Temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temp is determined by chart and agent used		Breakfast:				118.7	115.4	200ppm				
		Lunch:				115	112	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				-3.4	35.6	38.1				
Record temperatures, Freezer and Walk-ins		PM				-4.0	36.4	30.1				
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									
		119.4	120									

Rocky
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

22724
DATE



Secure Service™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 2-24-24 Saturday Time: 0400 AM Time: 1835 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	oatmeal	scram eggs	gravy	bk saus	bis cutt	marg	sugar	coffee	milk	ener se	Dis. jelly
Breakfast	Temperatures	200	170	192	171	RT	39	RT	RT	37.2	37.2	RT
	Menu Items	turkey sliced	veg bean	corn salad	mayo	mosta rd	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	41.0	171.1	42.0	RT	RT	RT	RT	RT	168.1	40.	40.
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	kerch up	marg	drink	roll	puddy	fruit
Dinner	Temperatures	183	193	186	AT	38	RT	38	AT	AT	188	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	119	low temp				
		Lunch				155	117	low temp				
		Dinner				155	117	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temp is determined by chemical agent used		Breakfast				117	120	200 ppm				
		Lunch				112	115	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				-1.1	37.2	39				
Record temperatures, Freezer and Walk-ins		PM				-3.0	38.1	38-1				
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									
		122.3	121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

2-25-24
DATE



Service Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 2.23.24 Friday Time: 0600 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		X						
PRODUCTION SHEET	Menu Items	cereal	gravy	fried pota	bis-cuit	fruit	mang	sugar	coffee	milk	PB
Breakfast	Temperatures	RT	197	178	RT	RT	39	RT	RT	37.2	RT
	Menu Items	onna salad	grill pota	green bean	cole slaw	ket-chup	bread	brnw nic	tea	egg salad	fruit
Lunch	Temperatures	40.1	183	175	38.1	RT	RT	RT	RT	42.1	40
	Menu Items	Chili mac	pinto beans	corn salad	select	dress-ing	mang	roll	drink	chee se	grd tkey
Dinner	Temperatures	185	188	38	38	RT	38	RT	RT	38	185 175
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse:		Breakfast				154	122	low temp			
		Lunch				145	94	low temp			
		Dinner				145	121	low temp			
POT and PAN SINK		Temperature				Wash 115 F	Rinse 110 F	Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				118	119	200ppm			
		Lunch				115	110	200ppm			
		Dinner				115	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				-1.7	37.2	39			
Record temperatures, Freezer and Walk-ins		PM				-3.8	38	39			
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm				
Record temperatures Dry Storage Areas		AM				61	60				
Record temperatures, Dry Storage Areas		PM				61	60				
Water Temps in sink		AM		PM							
		121.4		120							

[Signature]
Clerk Supervisor (AM)

[Signature]
Clerk Supervisor (PM)

DSERVICE MANAGER

2.23.24
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 2.22.24 **Thursday** Time: 0400 AM Time: 348 PM

Shift Checklist		AM		PM		Instruments						
		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	bk saus	buff cake	fruit	sugar	milk	coffee	egg	Bran lk	mar g	
Breakfast	Temperatures	202.4	169.3	PT	RT	AT	39	RT	187.2	RT	36.9	
	Menu Items	Ench casser	span rice	pinto bean	salsa dressing	salad	margin	corn bread	appl crisp	chee	tea	
Lunch	Temperatures	176.3	146.1	147.5	BT	38.1	38.1	37.5	BT	40	40	
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ekn	carrot	apple mu sl	
Dinner	Temperatures	175	170	190	BT	177	BT	BT	175	38	AT	
DISH MACHINE		Temperature		Wash 150+	Rinse 180+	If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		155	120	low temp						
		Lunch		151	114	low temp						
		Dinner		151	114	200 temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temps determined by chemical agent used		Breakfast		119	118	200 ppm						
		Lunch		115	112	200 ppm						
		Dinner		115	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		34	36.7	39.0						
Record temperatures, Freezer and Walk-ins		PM		4.0	38.6	39						
DRY STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		61	60							
Record temperatures, Dry Storage Areas		PM		61	61							
Hot-Water Temps in sink		AM	PM									
		120.9	111									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 2.23.24
FOOD SERVICE MANAGER DATE



Secure Services

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 02-21-24 **Wednesday** Time: 0230 AM Time: 1810 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	oatmeal	pan cakes	syrup	Bk savs	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	198.9	150.2	R+	180.2	38.5	R+	R+	39.2	R+		
	Menu Items	BBQ ck	Pinto bean	pinto salad	cole slaw	hun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	2	182.1	38	38	RT	RT	RT	38	0	ET	
	Menu Items	fideo meat sa	green bean	lett	Dress-ing	bread	fruit	drink	chees	cartt	/	/
Dinner	Temperatures	187.3	140	38.5	R+	R+	RT	RT	38.5	38.5		/
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temp. to be according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	126	low temp				
		Lunch				153	125	low temp				
		Dinner				157	162	low temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps & sanitized by chemical agent used		Breakfast				118.7	115.2	200ppm				
		Lunch				119.1	117.2	200ppm				
		Dinner				120	118	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				-3.1	39.2	39.5				
Record temperatures, Freezer and Walk-ins		PM				-1.3	31.4	38.8				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	61					
Record temperatures, Dry Storage Areas		PM				65	65					
Hot- Water Temps in sink		AM	PM									
		119.4	120									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

2-22-24
DATE

GEO Aurora ICE
3130 N. Oakland St

2/29/2024
1:09:52 PM BCU

Temperature
°F

A-1	72.81
A-2	71.71
A-3	72.70
A-4	74.72
B-1	73.12
B-2	74.21
B-3	73.01
B-4	75.01
C-1	73.12
C-2	73.51
C-3	72.70
C-4	74.72
E-1	71.71
E-2	73.01
D-1	74.11
ISOLATION	70.81
PATIENT ROOM	70.90
INTAKE/RECEIVING	70.00
Tank Temp S 12	0.00
Present Value	0.00
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	165.94
Universal Input[13]	



Monday, February 26, 2024
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80018

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	72.81							
	A-2	71.71							
	A-3	72.70							
	A-4	74.72							
	B-1	73.12							
	B-2	74.21							
	B-3	73.91							
	B-4	78.01							
	C-1	73.12							
	C-2	73.51							
	C-3	72.70							
	C-4	74.72							
	D-1	74.11					N/A	N/A	N/A
	D-2	70.8					N/A	N/A	N/A
	E-1	71.71					N/A	N/A	N/A
	E-2	73.01							
	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

(117) # 1 Tank
 (118) # 2 Tank
 48.5 City
 98.5 Recirculating

PRINT: Perry

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



Secure Services

Temperature Log South Building

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

Date: **Monday, February 26, 2024**

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68.5	105.1		
South-B	69.3	104.0		
South-C	69.1	104.5		
South-D	71.3	104.0		
South-E	70.3	104.5		
South-F	70.0	104.2		
South-G	71.3	105.0		
South-L	69.7	104.7		
South-M	69.3	104.3		
South-N	68.4	104.1		
South-X	68.9	104.1		
South-Y	68.5	104		
South-Z	67.0	104.3		
South SMU	68.3	104.7		
South SMU Shower 3	64.7	104.7		N/A
MED ISO- Room 1	70.3	106.0	N/A	N/A
MED ISO- Room 2	70.3	106.0	N/A	N/A
MED ISO- Room 3	70.3	106.0	N/A	N/A
MEDICAL	N/A	N/A	106	106

PRINT:

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer