



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 10 February 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
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

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

The population counts are current as of 2/9/23.

Kitchen Documents:

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

Medical:

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

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

8 RN's

5 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 2/7/23.

No changes in staffing level from the previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to sixteen (16) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 2/3/23.

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and one (1) new case among GEO staff. They reported seventy-two (72) 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 2/10/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 2/13/23.

The ICE/GEO Detention Center in Aurora is operating under level "red" for COVID-19, as of 2/10/23.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must.
- Positive and symptomatic detainees are not transferred.
- Positive but asymptomatic detainees may be transferred.

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
 - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever.
 - Detainees who test negative at intake are not isolated.
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 1/31/23 **Tuesday** **Time:** 4 AM **Time:** 1841 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	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures	RT	199	161	RT	RT	37	RT	RT	36	38	178
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort -illa	tea	gm tkey	stew tom	
Lunch	Temperatures	201	193	199	RT	40	40	RT	RT	201	199	
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB	
Dinner	Temperatures	179.8	184.5	180.1	184.5	RT	38	RT	RT	RT	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		154		167						
and chemical agent used in Final Rinse		Lunch		150		160		Low Temp				
		Dinner		155		161						
HOT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		119		118		200ppm				
		Lunch		110		110		200ppm				
		Dinner		115		120		200ppm.				
REFREEZER 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		36.8		37.2		-10				
Record temperatures, Freezer and Walk-ins		PM		-6.8		40.6		39.4				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		64.7		66.2						
Record temperatures, Dry Storage Areas		PM										
Hot-Water Temps in sink		AM		118								
		PM		120								

Signature, Cook Supervisor (AM) [Signature]

Signature, Cook Supervisor (PM) Khadka

FOOD SERVICE MANAGER [Signature] DATE 2/1/23



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 2-1-23

Wednesday

Time: 0500 AM

Time: 1847 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	X	/								
All tools and sharps inventoried			X		/							
All areas secure, lights out, exits locked					/							
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	196	186	RT	190	37	RT	RT	37.4	RT		
	Menu Items	BBO ck	Pinto bean	pota salad	cole slaw	bum	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	198	200	40	40	RT	RT	RT	40	40	RT	
	Menu Items	fidelo meat sa	green bean	lett	dress-ing	bread	fruit	drink	chees	carrt		
Dinner	Temperatures	170	169	38	RT	RT	RT	RT	38	166		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				157	172					
		Lunch				152	174					
		Dinner				155	175					
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				114	119	200ppm				
		Dinner				117	119	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				-6.3	38.2	37.9				
Record temperatures, Freezer and Walk-ins		PM				-7.2	38.1	37.6				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62.1	64.3					
Record temperatures, Dry Storage Areas		PM				62	64					
Hot- Water Temps in sink		AM		PM								
		119		121								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

2/2/23
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 2-2-23 **Thursday** Time: 0400 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		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	cream rice	bk saus	coff cake		fruit	sugar	milk	coffee	egg	Bran flk	mar g
Breakfast	Temperatures	199	181	RT		RT	RT	36	RT	36	RT	36
	Menu Items	Ench casser	span rice	pinto bean	salsa	dress-ing	salad	marg	corn bread	appl crsp	chee	tea
Lunch	Temperatures	185.1	190.1	175.1	DT	DT	40	40	DT	DT	40	DT
	Menu Items	fajita	onion pepp	refri bean	salsa	grill pota	Tort-illa	drink	ckn	carr ot	cele ry	mu st
Dinner	Temperatures	166	166	180	RT	70	RT	RT	169	38	38	X
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				153	165	---				
Final Rinse Temps determined by chemical agent used		Lunch				155	168	---				
		Dinner				155	170	---				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	113	200 ppm				
		Lunch				110	112	200 ppm				
		Dinner				111	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				-4.4	34.5	35.8				
Record temperatures, Freezer and Walk-ins		PM				-6.2	38.6	39.0				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	64					
Record temperatures, Dry Storage Areas		PM				62	64					
Hot- Water Temps in sink		AM		PM								
		113.5		121								

Signature, Cook Supervisor (AM)
[Signature]
FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)
[Signature]

2/3/23
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 **Date:** 2-3-23 **Friday** **Time:** 0400 AM **Time:** 1915 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	biscuits Rolls	fruit	marg	sugar	coffee	milk	PB	
Breakfast	Temperatures	RT	159	173	RT	RT	36	RT	RT	36	RT	1
	Menu Items	tuna salad	grill pota	green bean	cole slaw	ket-chup	bread	brow nie	tea	egg salad	fruit	
Lunch	Temperatures	40	180	170	40	RT	RT	RT	RT	40	RT	
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress-ing	marg	roll	drink	chee se	grd tkey	carr ot
Dinner	Temperatures	178	178	38	38	AT	38	AT	RT	38	166	165
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				153	163	---				
Final Rinse Temp determined by chemical agent used		Lunch				155	168	---				
		Dinner				155	170	---				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	112	200ppm				
		Lunch				110	115	200ppm				
		Dinner				111	116	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				-6.7	39	36				
Record temperatures, Freezer and Walk-ins		PM				-7.5	39	36				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	64					
Record temperatures, Dry Storage Areas		PM				62	64					
HOT-Water Temps in sink		AM	PM									
		113.4	114.3									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

2/6/23
 DATE

Signature, Cook Supervisor (PM)



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: 2-4-23

Saturday

Time: 0400 (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		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	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly
Breakfast	Temperatures	191	188	198	180	155	36	RT	RT	36	36	out
	Menu Items	turkey sliced	veg bean	corn salad	mayo	musta rd	bread	cake	tea	Grill chee	fruit	lett
Lunch	Temperatures	40	177.3	40	RT	RT	RT	RT	RT	156.1	RT	40
	Menu Items	meat balls	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	fruit
Dinner	Temperatures	167	170	168	RT	40	RT	40	AT	RT	168	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		150		173		—————				
		Lunch		155		170		—————				
		Dinner		159		175		—————				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		114		114		200ppm				
		Lunch		112		120		200ppm				
		Dinner		111		121		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		-3.5		38.5		36.7				
Record temperatures, Freezer and Walk-ins		PM		-5.1		38.5		37.5				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		62		64						
Record temperatures, Dry Storage Areas		PM		62		64						
Hot-Water Temps in sink		AM		PM								
		117.7		121								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

2/6/23
DATE



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 2-5-23

Sunday

Time: 0400 AM Time: 1240 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	cereal	scram eggs	T-ham	cinn roll	salsa	tort -illa	sugar	coffee	milk	bran flks	bre ad
Breakfast	Temperatures	RT	192	192	RT	RT	RT	RT	RT	36	RT	RT
	Menu Items	ckn salad	pota salad	Carro celery	lett	green beans	onion	bread	tea	PB	salad	frui t
Lunch	Temperatures	40	40	40	40	168.1	40	RT	RT	RT	40	RT
	Menu Items	Salis steak	gravy	beans	rice	carrot	tort -illa	-eake Jello	drink	chee se	fruit	
Dinner	Temperatures	175	166	176	175	166	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				150	162					
		Lunch				155	165					
		Dinner				155	170					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				115	116	200 ppm				
		Lunch				112	115	200 ppm				
		Dinner				111	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				-7.2	36.1	37.4				
Record temperatures, Freezer and Walk-ins		PM				-6.1	38.1	39.3				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE		Temperature				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				62	64					
Record temperatures, Dry Storage Areas		PM				62	64					
Hot- Water Temps in sink		AM	PM									
		116.3	121									

Signature, Cook Supervisor (AM) _____
 Signature, Cook Supervisor (PM) _____
 FOOD SERVICE MANAGER _____
 DATE 2/6/23

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

2/6/2023
7:26:21 AM BCU

**Temperature
°F**

A-1	70.51
A-2	72.22
A-3	---
A-4	70.31
B-1	72.31
B-2	69.80
B-3	70.81
B-4	70.11
C-1	71.21
C-2	68.31
C-3	71.60
C-4	70.11
E-1	67.30
E-2	70.11
D-1	---
ISOLATION	67.30
PATIENT ROOM	67.81
INTAKE/RECEIVING	69.71
Tank Temp S-12	0.00
Present Value	
BOILER-3	121.27
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	47.43
Universal Input[13]	



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Temperature Log South Building

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

Date: Monday February 6, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2-6-23	South-A	unoccupied			
	South-B	70.6	104.1		
	South-C	69.70.0	104.1		
	South-D	69.3	occupied		
	South-E	unoccupied			
	South-F	unoccupied			
	South-G	72.1	103.3		
	South-L	70.3	104.1		
	South-M	71.1	occupied		
	South-N	68.9	occupied		
	South-X	unoccupied			
	South-Y	70.9	104.1		
	South-Z	unoccupied			
	South SMU	68.1	106.4		
	South SMU Shower 3				N/A
MED ISO- Room 1	69.5	104.1	N/A	N/A	
MED ISO- Room 2	69.3	104.1	N/A	N/A	
MED ISO- Room 3	69.4	104.2	N/A	N/A	
MEDICAL	N/A	N/A			

PRINT: Scan Hanger

SIGN: 

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, FEB 6, 2023 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
2-6-23	A-1	70.5	104.1						
	A-2	72.2	104.1						
	A-3	70.1	104.2						
	A-4	70.3	104.2						
	B-1	72.3	104.3						
	B-2	69.8	104.2						
	B-3	70.8	104.3						
	B-4	70.1	104.3						
	C-1	71.26	104.4						
	C-2	69.3	104.4						
	C-3	71.6	104.7						
	C-4	70.1	104.4						
	D-1	70.1	104.1				N/A	N/A	N/A
	D-2	70.1	104.1				N/A	N/A	N/A
	E-1	67.3	104.1				N/A	N/A	N/A
	E-2	70.4	104.1						
	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: Sean Hansen

SIGN: 

Write Legibly

Medical Showers Temperature Log								Name: <u></u>	Date: _____
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	68.0	67.9	69.1	68.0	67.8	68.0	68.1	68.1	
Water:	104.4	104.4	104.3	104.4	104.3	104.4	104.4	104.3	

Temperature Taken with a Fluke Mod 52 Digital Thermometer