



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 17 March 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:

1

How many people were brought into the facility this week?

Number of people brought into the facility this week:

187

How many people have left the facility this week?

Number of people who left the facility this week:

91

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

211

Male:

166

Female:

45

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

1

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020*:

915

1578

2

300

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:

Oversight Visit:

Staffers Sean Rocha, Mackenize Fallt and Alejandra Zepeda conducted an oversight visit on March 17th at 10 am. They were joined by one of Senator Hickenlooper's staff members.

ICE officials Nichole Black and Christopher Rabe were present. Staff saw the visitation area, law library, Restrictive Housing Units, each of the three housing pods, the kitchen, medical wing, the processing area, and the annex. Construction on the law library has been completed and migrants were in the library using the new computers. Construction on a recreation yard is still ongoing and the construction in the annex to build a mental health wing has been initiated.

At the time of the visit, the most represented nationalities were: Colombia, Mexico, Honduras, Dominican Republic and Ecuador + Peru (same amount).

At the time of the visit, three people were in the Restrictive Housing Units. Per ICE officials, it was at the request of the individual migrants.

Despite visits, the office of Congressman Crow still requests electronic files to compile the report. Request for information was done on March 16, 2023. Electronic files were provided on March 20, 2023.

The population counts are current as of 3/15/23.

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
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 11 RN's (*)
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 3/15/23.

(*) denotes a change in staffing level from previous week. The number of RN's increased from 8 to 11.

Law Library:

As of 3/8/23, ICE is no longer providing the laws. Instead, ICE is providing information for how many people request to use the law library per pod, and restrictive housing units and from the annex. Info is current for 2/27/23 to 3/10/23. The table represents the the highest number of migrants asked to use the law library.

North		Annex	
A1	27	A	0
A2	26	B	14
A3	22	C	20
A4	20	D	28
B1	1	E	0
B2	0	F	0
B3	74	G	0
B4	127	L	2
C1	6	M	0
C2	0	N	29
C3	20	X	1
C4	106	Y	16
E1	0	Z	1
E2	0	RHU	0
D1	0		

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and one (1) new case amongst GEO staff. They reported three (3) 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 3/15/23.

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 3/16/23.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 3/17/23. This is the same ranking as last week.

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.



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 3-11-23

Saturday

Time: 0350 AM Time: 1830 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								
PRODUCTION SHEET	Menu Items	oatmeal	scram eggs	gravy	bk saus	bis cuit	marg	sugar	coffee	milk	chee se	Diet jelly	
Breakfast	Temperatures	190	175	200	172	155	36	RT	RT	36	—	—	
	Menu Items	turkey sliced	veg bean	corn salad	mayo	mustard	bread	cake	tea	Grill chee	fruit	lett	
Lunch	Temperatures	40	1830	40	RT	RT	RT	RT	RT	165.1	RT	40	
	Menu Items	meat balls Crisp Potato	mix veg	rice	dress-ing	salad	ketch up	marg	drink	roll	patty	fruit	
Dinner	Temperatures	201	185	181	RT	40	7	40	RT	RT	200	RT	
DISH MACHINE	Temperature	Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Using 3 Comp Sink		Breakfast		—							
		Lunch		—									
		Dinner		—									
POT and PAN SINK	Temperature	Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		110		110		200ppm					
		Lunch		112		115		200ppm					
		Dinner		117		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		0350 AM		8.8		36.9		39.1					
Record temperatures, Freezer and Walk-ins		1700 PM		6.4		36.7		39.7					
DRY STORAGE	Temperature 45-80	Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		62		64							
Record temperatures, Dry Storage Areas		PM		61		69							
Hot- Water Temps in sink	AM	PM											
	91	121											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3/13/23



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 3-10-23

Friday

Time: 0343 AM Time: 0444 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,			X		Y								
fever, cough, shortness of breath, chills,			X		Y								
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	206	199	155	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	170.1	165	40	-	DT	DT	DT	40	DT		
	Menu Items	Chili mac	pinto beans	corn salad	salad	dress, -ing	marg	roll	drink	chee se	grd tkey	carr ot	
Dinner	Temperatures	178	185	38	38	RT	46	RT	RT	RT	178	169	
DISH MACHINE <u>DOS</u>		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		USING				Breakfast							
and chemical agent used in Final Rinse		3 Comp				Lunch							
		Sink				Dinner							
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				112		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		0343 AM				29.5		34.1		37.4			
Record temperatures, Freezer and Walk-ins		PM				6.1		38.2		37.6			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				62		64					
Record temperatures, Dry Storage Areas		PM				62		64					
Hot- Water Temps in sink		AM		PM									
		110		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3 Date: 3-8-2023 Wednesday Time: 0430 (AM) Time: 1900 PM

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	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	172	161	RT	170	40	RT	RT	40	RT		
	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	191	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	189	178	40	RT	RT	40	RT	170	165		
D. MACHINE <i>Not operational</i>		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		USING		Breakfast								
		3 comp		Lunch		0						
		SINK		Dinner		0						
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		113		110		200ppm				
		Lunch		114		112		200ppm				
		Dinner		115		111		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		25.0		40.1		36.5				
Record temperatures, Freezer and Walk-ins		PM		26.6		38.0		37.4				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		64		66						
Record temperatures, Dry Storage Areas		PM		64		66						
Hot- Water Temps in sink		AM		110								
		PM		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3/9/23

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 3 Date: 3-7-2023 Tuesday Time: 0435 AM Time: 1130 PM

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	gravy	diced pota	bis-cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau	
Breakfast	Temperatures	R.T.	158	163	160	40	40	R.T.	157	40		157	
	Menu Items	taco meat	span rice	beans	salsa	lett	shred chees	tort-illa	tea	grn tkey	stew tom		
Lunch	Temperatures	200	180	202	RT	40	40	RT	RT	175	167		
	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB		
Dinner	Temperatures	200.1	190.1	151.6	181.7	RT	40	RT	RT	RT	—		
DISH MACHINE NOT WORKING		USING Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		3 comp Breakfast				SINK							
		Lunch											
		Dinner											
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				112F		110F		200ppm			
		Lunch				113		115		200ppm			
		Dinner				115		120		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				23.5		39.6		37.0			
Record temperatures, Freezer and Walk-ins		PM				24.8		38.1		40.5			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				65		67					
Record temperatures, Dry Storage Areas		PM				67		67					
Hot- Water Temps in sink		AM		PM									
		110		112									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Shift 3 Date: 3/6/23 Monday 3:30 Time: AM Time: 1915 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
Areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	

PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit	
Breakfast	Temperatures	187	172	RT	189	36	RT	RT	RT	36	RT	
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	155.1	40	180	40	40	40	RT	RT	RT	—	1750
	Menu Items	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit	
Dinner	Temperatures	180	191	187	185	40	RT	RT	170	RT	RT	

DISH MACHINE	Temperature	Wash 150+	Rinse 180+	If Needed
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	3 comp Sink	—	—	—
	Breakfast	—	—	—
	Lunch	—	—	—
	Dinner	—	—	—

POT and PAN SINK	Temperature	Wash 110 F	Rinse 110 F	Sanitizer-200ppm
Final Rinse Temps determined by chemical agent used	0346	107.6	106.5	200ppm
	Breakfast	110.1	112.0	200ppm
	Lunch	111.0	108	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	0351	19.2	37.1	37.5
Record temperatures, Freezer and Walk-ins		21	38.0	38.3

DRY STORAGE	Temperature 45-80	Spice Room	Store Rm	
Record temperatures Dry Storage Areas	0352	78.1	77.8	
Record temperatures, Dry Storage Areas		78	77	

Hot- Water Temps in sink	AM	PM		
	103.4	111		

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

3/7/23
 DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 3-5-23 **Sunday**Time: 0500 AM Time: 1815 PM

Cycle 2

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		X	Fla							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit		
Breakfast	Temperatures	RT	186	164	RT	RT	RT	RT	RT	36	36	1	
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit	
Lunch	Temperatures	182.5	171.0	180.0	40	40	40	RT	RT	—	40	RT	
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	brocco	
Dinner	Temperatures	40	40	40	40	40	RT	RT	RT	NO	RT	NO	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		3 comp / SINK				Breakfast							
						Lunch							
						Dinner							
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		0607				Breakfast		92.2		89.9		200ppm	
						Lunch		112		1150		200ppm	
						Dinner		116		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		0601				AM		-2.4		37.8		38	
Record temperatures, Freezer and Walk-ins						PM		-4.0		38.6		38.3	
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		0603				AM		68.4		68			
Record temperatures, Dry Storage Areas						PM		63		63			
Hot- Water Temps in sink		AM		PM									
		89.6		111									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

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

3/14/2023
8:23:46 AM BCU

	Temperature °F
A-1	70.11
A-2	70.31
A-3	---
A-4	69.80
B-1	71.91
B-2	69.80
B-3	72.22
B-4	70.51
C-1	71.41
C-2	69.01
C-3	71.21
C-4	70.00
E-1	67.30
E-2	69.80
D-1	---
ISOLATION	67.91
PATIENT ROOM	69.01
INTAKE/RECEIVING	70.61
Tank Temp S-12	0.00
Present Value	
BOILER-3	122.59
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.17
Universal Input[13]	



Monday, March 13, 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
	A-1	70.11							
	A-2	70.31							
	A-3	70.1							
	A-4	69.80							
	B-1	71.91							
	B-2	69.80		Tank #1 - 120.2					
	B-3	72.22		Tank #2 - 119.0					
	B-4	70.51		City In - 45.2					
	C-1	71.41		Recirc - 106.4					
	C-2	69.01							
	C-3	71.21							
	C-4	70.00							
	D-1	69.4					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2								
	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: Thomas C Belyeat

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	67.91	67.91	67.91	67.91	67.91	69.01	69.01	
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 March 13, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	Unoccupied			
	South-B	70.4	104.1	104.1	
	South-C	69.8	104.3	104.3	
	South-D	70.2	105.2	105.2	
	South-E	Unoccupied			
	South-F	Unoccupied			
	South-G	69.5	105.4	105.4	
	South-L	70.2	104.2	104.2	
	South-M	69.1	104.0	104.0	
	South-N	70.1	104.1	104.1	
	South-X	70.5	106.0	106.0	
	South-Y	70.4	104.3	104.3	
	South-Z	Unoccupied			
	South SMU	Unoccupied			
	South SMU Shower 3	Unoccupied			N/A
	MED ISO- Room 1	71.2	104.1	N/A	N/A
	MED ISO- Room 2	70.3	104.3	N/A	N/A
	MED ISO- Room 3	70.4	105.2	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Thomas C Balyeat
Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer