



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 07 July 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

SUPPLEMENTAL NOTES:

Request for information was made on 7/6/23 and it was received on 7/6/23.
The population counts are current as of 7/5/23.

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
- 4 Medical Records Clerks
- 9 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 7/6/23.

No change in staffing level.

Law Library:

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

Dates:		07/01/2023-07/05/2023	
North		Annex	
A1	0	A	0
A2	0	B	22
A3	0	C	0
A4	0	D	16
B1	32	E	11
B2	38	F	0
B3	22	G	1
B4	17	L	1
C1	6	M	5
C2	26	N	11
C3	12	X	0
C4	32	Y	3
E1	0	Z	1
E2	0	RHU	0
D1	0		

Nationalities:

These countries are the most represented among the migrants. Information current as of 7/6/23.

1. Mexico
2. Ecuador
3. Honduras
4. Colombia
5. Peru

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE staff or GEO staff. They reported no new cases among ICE detainees and other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 7/5/23.


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 7/6/23.

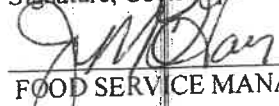
FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-26-23 **MONDAY** Time: 8:00 AM Time: 12:30 PM Cycle **4**

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	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit
Breakfast	Temperatures	185	172	168	RT	155	36	RT	RT	36	RT	RT
	Menu Items	Ck Fajitas	rice	grill -pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit
Lunch	Temperatures	175.1	172.0	170.1	170.1	RT	180.	RT	RT	180.0		40
	Menu Items	Beef patty	bun	hash brown	ole	lettuc	onion	dress -ing	ketchup	drink	fruit	must ard
Dinner	Temperatures	176	RT	160	177	40	40	RT	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		155	106	Low temp						
		Lunch		157	156	Low temp						
		Dinner		157	156	Low temp						
POT and PAN SINK		Temperature		Wash 110 F	Rinse 110 F	Sanitizer-200ppm						
Final Rinse Temp determined by chemical agent used		Breakfast		115	116	200ppm						
		Lunch		112	112	200ppm						
		Dinner		112	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		6.5	36.3	38.7						
Record temperatures, Freezer and Walk-ins		PM		6.4	38.2	39						
STORAGE		Temperature 45-80		Spice Room	Store Rm							
Record temperatures Dry Storage Areas		AM		68	70							
Record temperatures, Dry Storage Areas		PM		68	70							
Hot- Water Temps in sink		AM	PM									
		126.4	121									


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

6-28-23
DATE



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-27-23 **TUESDAY** Time: 3:00 AM Time: 11:30 PM Cycle **4**

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	pan cake	syrup	T-ham		marg	sugar	coffee	milk	egg s	Bran fks
Breakfast	Temperatures	RT	168	RT	172		40	RT	RT	40	RT	RT
	Menu Items	Ckn fry stk	rice	gravy	roll	gm bean	marg	tea	beef patty	raw veg	bread	fruit
Lunch	Temperatures	196	191	189	RT	197	40	RT	167	RT	RT	RT
	Menu Items	Ckn spaghetti	pea/carrot	beans	salad	roll	dress-ing	marg	drink	cake	cheese	fruit
Dinner	Temperatures	178	180	185	40	RT	40	40	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				152	171	—				
		Lunch				156	175	—				
		Dinner				156	175	—				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				115.5	117.5	200ppm				
		Lunch				114	115	200ppm				
		Dinner				114	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				-5.1	36.1	37.2				
Record temperatures, Freezer and Walk-ins		PM				-6.0	38.2	38.1				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				61	70					
Record temperatures, Dry Storage Areas		PM				61	70					
Hot-Water Temps in sink		AM		PM								
		121.1		120								

Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER

10-28-23
 DATE

Signature, Cook Supervisor (PM)



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-28-2023 **Wednesday** Time: 0700 **AM** Time: 1835 **PM** Cycle **4**

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	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	178	40	155	RT.	135	40	R.T.	R.T.	35	38	38
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky
Lunch	Temperatures	187	200	186	40	RT	RT	RT	40	40	RT	180
	Menu Items	meat patty		Beans	Cutab	mac salad	lettuce	onion	cheese	pot	fruit	Drink P-1
Dinner	Temperatures	176		186	189	37	38	40	38	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		153		181		—				
		Lunch		155		157		—				
		Dinner		156		182		—				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		113		112		500 ppm				
		Lunch		112		112		200 ppm				
		Dinner		113		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		-4.2		37.4		40.6				
Record temperatures, Freezer and Walk-ins		PM		-4.3		38.2		40.5				
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		68		70						
Record temperatures, Dry Storage Areas		PM		69		69						
Hot- Water Temps in sink		AM		PM								
		127		119								

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

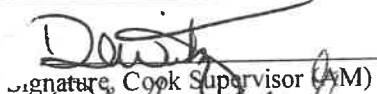
[Signature]
FOOD SERVICE MANAGER

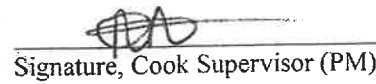
6-29-23
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-29-23 **THURSDAY** Time: 6:40 AM Time: 1:29 PM Cycle **4**

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	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bread	PB
Breakfast	Temperatures	171	163	RT	RT	36	36	RT	RT	36	RT	RT
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress -ing	marg	roll	tea	cheese	fruit
Lunch	Temperatures	190.1	190.1	171.1	183.1	40	40	40	RT	RT	Ø	40
	Menu Items	veg	beans	pot. agent		Mixed veg	Dinner roll	marg.	Bread pud.	Drink		
Dinner	Temperatures	182	185	184		182	RT	40	40	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	111	low temp				
		Lunch				153	180					
		Dinner				153	180					
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				112	112	200 ppm				
		Dinner				112	113	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	37.9	40.6				
Record temperatures, Freezer and Walk-ins		PM				6.1	38.7	30.5				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				64	70					
Record temperatures, Dry Storage Areas		PM				64	70					
Hot- Water Temps in sink		AM	PM									
		113.1	121									


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6-30-23

FRIDAY

Time: 6400 AM

Time: 730 PM

Cycle 4

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	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit	
Breakfast	Temperatures	RT	150	RT	164	RT	36	RT	RT	36	RT	RT	
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg			
Lunch	Temperatures	175.0	176.1	170.1	RT	172.0	40	RT	172.0	40			
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se	
Dinner	Temperatures	169	RT	176	175	90	40	38	RT	38	RT	32	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				153	177.0	low temp on					
		Lunch				154	177.0	low temp on					
		Dinner				155	180						
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				115	116	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				-0.2	38.1	41.2					
Record temperatures, Freezer and Walk-ins		PM				-3.1	38.6	39.2					
STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM				64	70						
Record temperatures, Dry Storage Areas		PM				64	70						
Hot-Water Temps in sink		AM		PM									
		130.1		121									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

7-3-26
DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7-1-23 SATURDAY Time: 0400 AM Time: 1810 PM Cycle 4

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												
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausg	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB
Breakfast	Temperatures	182	166	162	RT	155	36	RT	RT	3/6	Ø	RT
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit
Lunch	Temperatures	200.1	190.1	200.1	40	40	RT	RT	190.1	RT		40
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg
Dinner	Temperatures	186	183	178	38	RT	RT	RT	40	RT	38	40
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		157		178		Ø				
		Lunch		155		180		Ø				
		Dinner		156		180		Ø				
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		115		116		200ppm				
		Lunch		115		112		200ppm				
		Dinner		114		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		-2.4		37.0		46.3				
Record temperatures, Freezer and Walk-ins		PM		-4.0		36.5		39.7				
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		62		70						
Record temperatures, Dry Storage Areas		PM		65		69						
Hot- Water Temps in sink		AM		130		128						

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7-3-23

Liang

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

7/5/2023
6:57:10 AM BCU

**Temperature
°F**

A-1	70.00
A-2	69.01
A-3	---
A-4	73.31
B-1	73.82
B-2	68.11
B-3	70.11
B-4	69.41
C-1	69.71
C-2	70.00
C-3	72.20
C-4	70.00
E-1	71.91
E-2	72.22
D-1	---
ISOLATION	70.31
PATIENT ROOM	70.90
INTAKE/RECEIVING	69.41
Tank Temp S-12	0.00
Present Value	
BOILER-3	70.79
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.94
Universal Input[13]	



Secure Services™

Temperature Log South Building

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

Date: Monday, July 03, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	71.8	104.3	U	U
South-B	68.9	104.0	U	U
South-C	71.5	104.6	U	U
South-D	70.2	106.4	U	U
South-E	72.2	104.5	U	U
South-F 70.1	70.1	105.6	U	U
South-G	67.	106.4	U	U
South-L	74.0	104.5	U	U
South-M	71.3	105.1	U	U
South-N	70.1	105.4	U	U
South-X	68.4	106.5	U	U
South-Y	69.1	104.3	U	U
South-Z	69.4	105.7	U	U
South SMU	71.2	113.3	U	U
South SMU Shower 3				N/A
MED ISO- Room 1	71.7	105.5	N/A	N/A
MED ISO- Room 2	71.7	105.5	N/A	N/A
MED ISO- Room 3	71.7	105.5	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:

Perry

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, July 03, 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	70.00							
	A-2	69.01	(Recreation (97.7))						
	A-3	72.61							
	A-4	73.31							
	B-1	73.82	(City (66.5))						
	B-2	68.11							
	B-3	70.11							
	B-4	69.41	Tank #2 (117.1) Tank #1 (117.0)						
	C-1	69.71							
	C-2	70.00							
	C-3	72.20							
	C-4	70.00							
	D-1	72.5					N/A	N/A	N/A
	D-2	72.7					N/A	N/A	N/A
	E-1	71.91					N/A	N/A	N/A
	E-2	72.22							
	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: _____

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