



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 14 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: 0

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: 518

How many people formally counted in this facility identify as the following gender?

Female: 23

Male: 495

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

4

How many people were brought into the facility this week?

Number of people brought into the facility this week:

51

How many people have left the facility this week?

Number of people who left the facility this week:

193

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:

160

Male:

127

Female:

23

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020*:

915

1608

2

309

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 7/13/23 and it was received on 7/13/23.
The population counts are current as of 7/12/23.

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 7/12/23.

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:	07/06/2023-07/12/2023		
North		Annex	
A1	3	A	0
A2	0	B	6
A3	0	C	0
A4	0	D	18
B1	31	E	21
B2	36	F	0
B3	26	G	0
B4	19	L	0
C1	14	M	7
C2	33	N	1
C3	12	X	0
C4	23	Y	8
E1	2	Z	0
E2	0	RHU	0
D1	0		

Nationalities:

These countries are the most represented among the migrants. Information current as of 7/12/23.

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

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 7/12/23.

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 7/14/23.



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-9-23

SUNDAY

Time: 0400 AM Time: 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	scram egg	Bk saus	tort -ills	salsa	cake	sugar	coffe e	milk	Bran flks	PB	
Breakfast	Temperatures	195	160	180	RT	RT	RT	RT	RT	36	RT	RT	
	Menu Items	turkey bologna	pota salad	cole	lett	onion	mayo must	bread		tea	fruit		
Lunch	Temperatures	40	40	40	40	40	RT	RT		RT	40		
	Menu Items	Red beans	Polis saug	rice	hom iny	salad	dress -ing	tort -illa	drink	cake	Beef patty	fit	
Dinner	Temperatures	192	196	181	175	40	RT	RT	RT	RT	34	RT	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications		Breakfast				159	170	low temp					
and chemical agent used in Final Rinse		Lunch				156	170	low temp					
		Dinner				157	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				110	110	200ppm					
		Dinner				110	110	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	35.6	40.5					
Record temperatures, Freezer and Walk-ins		PM				-4.1	36.3	39.4					
DRY		Temperature 45-80				Spice Room	Store Rm						
STORAGE													
Record temperatures Dry Storage Areas		AM				69	70						
Record temperatures, Dry Storage Areas		PM				69	70						
Hot- Water Temps in sink		AM		PM									
		122		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NR-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-8-23 SATURDAY Time: 640 AM Time: 1800 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	oat meal	scrm egg	T-ham	jelly	cinn roll	bis-cuit	marg r	coffe e	suga r	milk	frt			
Breakfast	Temperatures	194	36	36	RT	RT	RT	36	RT	RT	36	RT			
	Menu Items	ckn patty	Pinto beans	gr beans	lett	pota salad	onion	bun	grill chees	tea	brea d				
Lunch	Temperatures	175	160	170	38	40	38	15	155	RT	RT				
	Menu Items	Salis steak	pota	cabb -age	mix veg	roll	marg	cake	drink	brea d	jelly	PB			
Dinner	Temperatures	179	180	181	179	RT	40	RT	RT	RT	RT	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				142		162		Low Temp					
and chemical agent used in Final Rinse		Lunch				156		178		Low Temp					
		Dinner				156		178		Low Temp					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				116		117		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				-7.4		37.3		36.9					
Record temperatures, Freezer and Walk-ins		PM				6.3		37.3		38					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE						70		71							
Record temperatures Dry Storage Areas		AM				70		71							
Record temperatures, Dry Storage Areas		PM				70		71							
Hot- Water Temps in sink		AM		PM											
		116		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-7-23 **FRIDAY** Time: 0400 AM Time: 1230 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	grill pota	bis-cuit	fruit	marg	sugar	coffe e	milk	eggs	Pl			
Breakfast	Temperatures	RT	175	182	155	RT	36	RT	RT	36	36	RT			
	Menu Items	Ck stir fry	rice	corn	peas	bis-cuit	marg	pudd-ing	chees e	tea	fruit				
Lunch	Temperatures	150.	1800	1550	1400	RT	40	40	40	RT	RT				
	Menu Items	tuna salad	grill pota	Pinto beans	cole slaw	ketch-up	bread	drink	egg salad			s			
Dinner	Temperatures	40	165	190	40	RT	RT	RT	40						
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		156		166		Slow to							
		Lunch		153		173		Low Temp							
		Dinner		157		170		Slow to							
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		115		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		AM		-0		39		39.							
Record temperatures, Freezer and Walk-ins		PM		-4.1		38		40							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		AM		64		70									
Record temperatures Dry Storage Areas		PM		64		70									
Record temperatures, Dry Storage Areas		AM		122											
Hot- Water Temps in sink		PM		121											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 7-6-23 **THURSDAY** **Time:** 0300 AM **Time:** 1830 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	rice raisin	pan cake	syrup	T- ham	Bran flks	marg	sugar	coffee	milk	egg	fruit	
Breakfast	Temperatures	190	145	RT	168	RT	40	RT	RT	36	36	RT	
	Menu Items	fajita meat	grill onion	Span rice	refrd bean	tort -illa	salsa	salad	dress- ing	cake	tea	fruit	
Lunch	Temperatures	180	170	190	190	RT	RT	40	40	RT	RT	RT	
	Menu Items	Turkey salami	slice chees	Mac salad	mayo	mus tard	corn salad	bread	drink	lett onio	bro cco	fruit	
Dinner	Temperatures	38	38	38	RT	RT	38	RT	RT	38	178	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154		164		Low Temp			
and chemical agent used in Final Rinse		Lunch				157		178		low temp			
		Dinner				157		180		Low Temp			
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				-6.7		36.3		38.7			
Record temperatures, Freezer and Walk-ins		PM				-5.4		38		39			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				62		71					
Record temperatures, Dry Storage Areas		PM				62		71					
Hot- Water Temps in sink		AM		PM									
		122		121									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

7-7-23

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 7-5-23 **Wednesday** **Time:** **AM** **Time:** 2041 **(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	farina	scrm eggs	gravy	bis-cuit	marg	sugar	coffe e	milk	fruit	chee se	
Breakfast	Temperatures	166	170	160	158	38	rt	rt	38	rt	37	
	Menu Items	Tahitia chicken	rice	gr beans	salad	Pinto bean	dress-ing	corn bread	marg	tea	dice ck	frt
Lunch	Temperatures	181	185	160	40	199	rt	rt	40	rt	171	rt
	Menu Items	Ck leg	grat pota	mix veg	roll	beans	cake	marg	Egg salad	drnk	fruit	s
Dinner	Temperatures	205	188	182	rt	182	rt	38	38	rt	rt	rt
DISH MACHINE		Temperature				Wash 150+	Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				152	85					
and chemical agent used in Final Rinse		Lunch				153	112					
		Dinner				154	184					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				75.	76		200ppm			
		Lunch				111	112		200ppm			
		Dinner				118	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				6.0	31.8		37.4			
Record temperatures, Freezer and Walk-ins		PM				4.0	39.8		36.7			
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				71	70					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM		PM								
		123		118								

Signature [Signature]
Cook Supervisor (AM)

Signature [Signature]
Cook Supervisor (PM)

7-7-23
FOOD SERVICE MANAGER DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 5 **Date:** 7-4-23 **Tuesday** **Time:** AM **Time:** 1250 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			X		/								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	fruit	marg	sugar	coffe e	milk	PB		
Breakfast	Temperatures	rt	108	rt	109	rt	35	rt	rt	39	rt		
	Menu Items	fidelo	meat sauce	car rots	dressing	salad	garl bread	cake	sauce	tea	chee se	bro	
Lunch	Temperatures		200	151	RT	40	141	rt	rt	rt	37	rt	
	Menu Items	Ck frd steak	gravy	pota	gr bean	salad	dress-ing	roll	drink	mar g	fruit	PB	
Dinner	Temperatures	193	191	180	180	38	RT	RT	RT	38	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				152		155		Low temp			
		Lunch				151		151					
		Dinner				157		71		Low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200			
		Lunch				113		117		200 ppm			
		Dinner				110		110		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				6.7		37.4		38.7			
Record temperatures, Freezer and Walk-ins		PM				6.5		38.5		39			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature 45-80				AM		6.8		70			
Record temperatures Dry Storage Areas		PM				6.2		70					
Record temperatures, Dry Storage Areas		AM				100							
Hot- Water Temps in sink		AM		PM		123		121					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7-7-23

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 5 Date: 7-3-23

MONDAY

Time: 0400 AM Time: 1845 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	FI							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs		Jelly	bis-cuit	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	175	175		RT	155	38	RT	RT	38	RT	RT	
	Menu Items	Beef patty	Pinto beans	rice	lett	bun	mayo must	spin-ach	fruit	brea d	tea		
Lunch	Temperatures	170.1	172	183	40	RT	RT	164	40	RT	RT		
	Menu Items	T Ham Mac	peas	beans	car rots	marg	corn bread	cake	drink	Mac chees	fruit	salad	
Dinner	Temperatures	180	174	180	177	40	RT	RT	RT	168	40	40	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154		180		0			
and chemical agent used in Final Rinse		Lunch				156		180		—			
		Dinner				158		183		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				115		117		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				-5.8		37.6		38.7			
Record temperatures, Freezer and Walk-ins		PM				-5.4		38.5		39			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				62		70					
Record temperatures, Dry Storage Areas		PM				62		70					
Hot- Water Temps in sink		AM		PM									
		130		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

GEO Aurora ICE
3130 N. Oakland St

7/12/2023
10:57:58 AM BCU

Temperature
°F

A-1	76.91
A-2	75.20
A-3	72.9
A-4	76.10
B-1	75.01
B-2	70.61
B-3	69.80
B-4	82.01
C-1	75.01
C-2	70.00
C-3	72.70
C-4	69.71
E-1	71.91
E-2	74.41
D-1	73.5
ISOLATION	70.51
PATIENT ROOM	72.02
INTAKE/RECEIVING	70.11
Tank Temp S-12	0.00
Present Value	
BOILER-3	128.85
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	166.47
Universal Input[13]	



Monday, July 10, 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								
	A-2		Recirculation (100.5)						
	A-3	(72.9)							
	A-4		Tank #1 (124.8)						
	B-1								
	B-2		Tank #2 (124.6)						
	B-3								
	B-4		City (68.5)						
	C-1								
	C-2								
	C-3								
	C-4								
	D-1	(73.5)							
	D-2	(72.6)					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: PRM

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, July 10, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	72.8	107.4	11	11
South-B	68.9	104.2	11	11
South-C	73.9	104.3	11	11
South-D	72.5	105.3	11	11
South-E	68.5	104.3	11	11
South-F	68.1	104.7	11	11
South-G	71.1	106.1	11	11
South-L	77.8	104.2	11	11
South-M	73.4	104.1	11	11
South-N	69.5	104.5	11	11
South-X	69.3	107.8	11	11
South-Y	69.5	104.	11	11
South-Z	67.4	104.1	11	11
South SMU	75.9	104.7	11	11
South SMU Shower 3	75.9	104.7	11	N/A
MED ISO- Room 1	66.4	107.0	N/A	N/A
MED ISO- Room 2	66.4	107.0	N/A	N/A
MED ISO- Room 3	66.4	107.0	N/A	N/A
MEDICAL	N/A	N/A		

T:

SIGN:

Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer