

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	4	August	2023
	DAY	MONTH	YEAR
Requested by:	Alejandra Zepe	da [District Operations Coordinator
- 4	NAME		POSITION
Transmitted by:			
Transmicea by:	ICE Denver Fie	d Office Exe	cutive Review Unit
	NAME		POSITION
Were electronic files sen	t?		
Yes 🗸	No 🗆		
163			
How many people are co	urrently being c	ohorted/qua	arantined due to sickness?
Number of people current	tly cohorted/qua	rantined due	to sickness:
FORMAL COUNTS: 2	2.8 V. A.		
How many people were	most recently for	ormally cour	nted in this facility?
Number of people most re	-	-	
Number of people most in	ecently joinnaily	.ounteu m tn	763
How many people form	ally counted in t	his facility ic	lentify as the following gender?
Female: 74		-	
Male: 711			
Nonbinary: ()		
Prefer not to say:	0		



How many people formally counted in this Number of people that identify as transger How many people were brought into the f	acility this week?	sgender? 4
Number of people brought into the facility	this week: 255	
How many people have left the facility this	s week?	
Number of people who left the facility this	week: 156	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	s: unknown	
Moved to another facility: unknown]	
Other: unknown	Ī	
How many people are currently being hou	ised in the Annex?	
Number of people who are being housed ir	the Annex: 195	
<i>Male:</i> 121		
Female: 74		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	this week:	915
ICE Detainees:	0	1608
ICE Employees:	0	2
GEO Employees:	0	309
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	lists:	
Yes 🗸	No	
Daily Foods Production Service Records:		
Yes 🗸	No	
Temperature Logs: <i>Yes</i> ✓	No 🗌	
Law and Leisure Library Logs:	<i>.</i>	
Yes	No 🗸	
Medical Staffing Update: Yes ✓	Mo. \square	
res 🗸	No	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

Request for information was made on 8/2/23 and it was received on 8/2/23.

The population counts are current as of 8/2/23.

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 8/2/23.

No change in staffing level.

Kitchen Documents:

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

Law Library:

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

Dates:	07/27/202	3-08/01/2	2023
North		Annex	
A1	0	Α	0
A2	20	В	18
A3	0	С	0
A4	0	D	4
B1	20	E	5
B2	20	F	0
B3	19	G	0
B4	0	L	1
C1	8	M	1
C1 C2	12	N	0
C3	6	X	0
C4	17	Υ	5
E1	3	Z	0
E2	0	RHU	0
D1	6		

Nationalities:
These countries are the most represented among the migrants. Information current as
of 8/4/23.
1.China
2.Mexico
3. Mauritania
4. Senegal
5.Peru
Temperature Checks:
Logs provided, see attached documents.
COVID-19 Updates:
Per the facility, there were no new cases among GEO and ICE 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 8/2/23.
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 8/4/23.



Date: 7.30-23 Time: ()480(AM Sunday _ycle 3 Time: Shift Checklist AM PM Comments No No Yes 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 10 All tools and sharps inventoried All areas secure, lights out, exits locked coffee bran bre cereal T-ham cinn salsa tort sugar PRODUCTION SHEET Menu Items scram flks ad -illa roll eggs 179 179 RT Temperatures Breakfast PB salad frui Carro lett green onion bread tea pota Menu Items beans salad salad celery 193.1 40 40 40 40 DI Temperatures Lunch drink fruit chee Menu Items Salis gravy beans rice carrot tort cake steak -illa 2T 121 121 189, 3 1913 1933 1927 **Temperatures** Dinner 78 Wash 150+ Rinse180+ If Needed Temperature TH MACHINE 78 1c...perature according to manufacturer's specifications Breakfast towent 77 and chemical agent used in Final Rinse Lunch OW temp Dinner Sanitizer-200ppm Wash 110 F Rinse 110 F **Temperature POT and PAN SINK** Final Rinse Temps determined by chemical agent used Breakfast Lunch 200 ppm Dinner Walk-in Freezer 0 Walk-in **Temperature** FREEZER and WALK-IN 35 - 40 F35-40 F or below AM Record temperatures, Freezer and Walk-ins PM Record temperatures, Freezer and Walk-ins Spice Room Store Rm Temperature 45-80 DRY **STORAGE** Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas Hot-Water Temps in sink PM AM

Signature, Cook Supervisor (AM)

73/10

2

Signature, Cook Supervisor (PM)



Cycle 3 Time: 6400 AN Date: 7:29.23 Saturday Time: /9ht) PM Shift Checklist AM PM Comments Yes Yes No No 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 coffee milk chee Diet oatmeal marg sugar Menu Items scram gravy bk bis jelly eggs cuit 182 Breakfast **Temperatures** bread cake Grill fruit Menu Items turkey com mayo musta veg sliced salad chee bean rd Temperatures 1203 40 1680 Lunch 40 drink Menu Items meat mix rice dress salad ketch marg patty frui balls veg -ing up 169 3-2 BT 170 169 **Temperatures** her Wash 150+ Rinse180+ If Needed **DISH MACHINE** Temperature low temp, 78 Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch 1000 demos Dinner Sanitizer-200ppm Wash 110 F Rinse 110 F Temperature POT and PAN SINK Final Rinse Temps determined by chemical agent used 118 Breakfast Lunch Dinner Walk-in Walk-in Freezer 0 FREEZER and WALK-IN Temperature or below 35-40 F 35 - 40 F 37 9 -4.2 AM Record temperatures, Freezer and Walk-ins PM -4,1 38.7 Record temperatures, Freezer and Walk-ins Spice Room Store Rm Temperature 45-80 DRY **STORAGE** (09 Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink AM

signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Date: 7.28-23 Time: (AM) Time: 1850 Cycle 3 Friday 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 bismilk Menu Items cereal gravy fried fruit sugar coffee PB marg pota cuit 150 R RI 38 BAT Breakfast **Temperatures** 178 38 cole Menu Items grill green ketbread brow fruit tuna tea egg salad pota bean slaw chup nie salad 1831 1771 40 Temperatures 121 DI 40 Lunch 40 40 Chili dress Menu Items pinto corn salad marg roll drink chee grd carr mac beans salad -ing se tkey ot 100 **Temperatures** 40 L.mer DISH MACHINE Rinse180+ Temperature Wash 150+ If Needed Temperature according to manufacturer's specifications 1 ow temp Breakfast 52 and chemical agent used in Final Rinse Lunch Dinner Rinse 110 F Wash 110 F Sanitizer-200ppm **POT and PAN SINK Temperature** Final Rinse Temps determined by chemical agent used Breakfast 200 ppn 116 Lunch Dinner Freezer 0 Walk-in Walk-in FREEZER and WALK-IN **Temperature** 35-40 F or below 35 - 40 F8 Record temperatures, Freezer and Walk-ins AMRecord temperatures, Freezer and Walk-ins PM DRY Spice Room Temperature 45-80 **STORAGE** Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM Hot- Water Temps in sink PM AM 118.3

Signature Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)



Shift Chec	klist	T A	M	T P	M	-	ments	400 A		ne: [9	00	
		No	Yes	No	Yes	-			,			-
All areas secure, no evide	ence of theft		V									
Workers reported to worl	k, no open sores,	1	X		7							
fever, cough, shortness	of breath, chills,		X		Y							
no skin infection, an	d no diarrhea		X		4							
Kitchen is in good genera		X		X								
All kitchen equipment op	erational & clean	X			×	1	•			4		
All tools and sharps inver	ntoried		X		4							
All areas secure, lights ou	it, exits locked				V							
PRODUCTION SHEET	Męnu Items	cream rice	bk saus	coff cake	5	fruit	sugar	milk	coffee	egg	Bran flk	ma
Breakfast	Temperatures	180	156	RI	1	PIT	RT	27	BT	37	RT	3
540	Menu Items	Ench casser	span rice	pinto bean	salsa		salad	marg	corn bread	appl	chee	tea
Lunch	Temperatures	1700	1703	1801	DT	40	40	40	PT	21	40	ष
	Menu Items	fajita Uniden	onion pepp	refri bean	salsa		Tort -illa	drink	ekır	carr	celle	miu
Dinner	Temperatures	167.5	1715	181.1	39	172	RT	KT		not		IN
DISH MACHINE			Tei	npera	ture	Wash	150+	Rinse	180±	If Ne		
Temperature according to manufac	the second of the second of the second of the second of	Breakfast			15	3	174	5	15W Jans			
and chemical agent used in Final R	inse			Lunch	1	15	6	180)	-	·I	
				Dinne	r	167		135		low ton		30
POT and PAN SINK			Ter	npera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by c	hemical agent used		В	reakfa	st	111	9	11=	7		Oppi	
				Lunch		11	5	112		200	W W	
				Dinner		11	5	11)		000	
FREEZER and WALK-I	N	Ten	nperat	ure	\neg	Freezer	0	Walk-in		7.0	Walk-ii	n
						or belo	w	35-40 F			35 – 40	
Record temperatures, Free:				A	M	3		36			38	7
Record temperatures, Freez					M	-l·	1	37	9		33.	
STORAGE	DRY	Temper	ature	45-80		Spice I	Room	Store R	m			11
Record temperatures Dry S				A	M	70)	70				
Record temperatures, Dry S	Storage Areas			Pl	M		0	70				
Hot- Water Temps in sinl	4	AN	1	PN	1							

Signature. Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Cycle 3 Date:				me: 0308 AM Time: 173(PM								
Shift Check	klist	AN		PN		Comn	nents			_	\leq	
		No	Yes	No	Yes			·				
All areas secure, no evide	ence of theft		X		X							
Workers reported to work			X		X							
fever, cough, shortness	of breath, chills,		X		X							
no skin infection, an		X		X								
Kitchen is in good genera		X		X	41 1					- /		
All kitchen equipment op	erational & clean	X	X		X	r						
All tools and sharps inver	ntoried		X		屋							
All areas secure, lights ou	it, exits locked		X		X							
PRODUCTION SHEET	Menu Items	oatmeal	pan	syrup	Bk	marg	sugar	coffee	milk	PB		
			cakes		saus	210	/		-			
Breakfast	Temperatures	17/0	167	Rt	163	200	er	2+	31	Rt		
D. C.	Menu Items	Lea-	Pinto	pota	cole	bun	cake	Tea	chees	marg	fruit	
		leg V40	bean	salad	slaw							
Lunch	Temperatures	177"	183	39	38	Rt	RT	Rt	40	40	RI	
I dileti	Menu Items	fidelo	green	lett	dress	bread	fruit	drink	chees	carrt		
		meat sa	bean		-ing							
Dinner	Temperatures	180	175	38	17	rt	17	44	38	174		
DISH MACHINE		Temperature			Wash		Rinse		If Ne		-2	
Temperature according to manufa		Breakfast			29.	170		- jour les				
and chemical agent used in Final I	Rinse			Luncl	h.	157		179		- Courcing		
				Dinne	r	158		1+4		- Low +		
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		pm
Final Rinse Temps determined by	chemical agent used			Breakfa	ast	113		117		200pp in		in
				Luncl	h	100	4	111		20	DOPP	m
				Dinne	er	10	. 13	117	7	Zo	020	37
FREEZER and WALK-	IN	Te	mpera	ture		Freezer	0	Walk-ii	n		Walk-i	
TREEZER and WALK-	111	10	mpera			or belov	W	35-40 F	2		35 – 40) F·
						1.0		775			201	,
Record temperatures, Free	ezer and Walk-ins				AM_	-1.3	77	37.			39.0	
Record temperatures, Free	ezer and Walk-ins				PM	677-1	-	37.			39	\mathcal{O}_{-}
STORAGE	DRY	Tempe	rature	45-80	0	Spice I		Store I	K m			
Record temperatures Dry	Storage Areas			A	M		28	6				
Record temperatures, Dry				F	PM	6	8	69	5			
Hot- Water Temps in sin	(A	M.)	P	M	,	/		,				
Hot- water removing a												

ignature, Cook Supervisor (AM)

7-27-23

Signature, Cook Supervisor (PM)

HOOD SERVICE MANAGER

DATE

NF-6-2-20



	1-25-23	Tues		PM		Comn		M Ti	,0			
Shift Check	dist	ļ	M			Comin	lents	-				
	0.1 0	No	Yes	No	Yes							
All areas secure, no evide	nce of theft		X		1							
Workers reported to work			X		1							
fever, cough, shortness			X		V/							
no skin infection, and		*					_					
Kitchen is in good general		崔	X			- 1				<u> </u>		
All kitchen equipment ope		X	×		V/					•		
All tools and sharps inven			X		VI							
All areas secure, lights ou	t, exits locked		X		~				CC	211		1.1.
PRODUCTION SHEET	Menu Items	cereal	gravy	diced pota	bis- cuit	fruit	marg	sugar	coffee	milk	eggs	bk sau
Breakfast	Temperatures	RT	163	159	151	PT	40	Rt	Rt	37	10	172
Dicariast	Menu Items	taco	span	beans	salsa	lett	shred	tort	tea	grn	stew	
	1120111	meat	rice				chees	-illa		tkey	tom	
Lunch	Temperatures	no	189	185	Rt	40	40	Rt	Rt	100	160	
Danen	Menu Items	ckn patty	whip pota	gravy	pea carr	bread	marg	cobbl er	drink	fruit	PB	
Dinner	Temperatures	195	180	173	180	PT	40	38	RT	38	PT	
DISH MACHINE		Temperature			Wash	150+	Rinse	180+	If No	eded		
Temperature according to manufac	cturer's specifications	9	Breakfas			150	6	15'	7	Low	Temp	
and chemical agent used in Final R				Luncl	1	152		170	e	Los	Ten	P
				Dinne	r	115	X	18	0	(LO)	110	MP
POT and PAN SINK			Te	mpera	ture	Wash I	10 F	Rinse 1	10 F	Saniti	zer-200 ₁	ppm _
Final Rinse Temps determined by	chemical agent used			Breakfa		116	2	110		20	10 par	
				Lunch	1	112		111		20	roppor	
101 (101)				Dinne	r	17	0	12	21	20	OPPI	3
EDDEZED AWALK	YNI	T	empera	ture		Freezer		Walk-ii	n		Walk	-i
FREEZER and WALK-	IIN	1	empera	iture		or belo		35-40 I	7		35 – 4	
Record temperatures, Free	ezer and Walk-ins				M	-2.1		3%			38.	7_
Record temperatures, Free	ezer and Walk-ins				PM		8	44	.9		24	4
	DRY	Temp	erature	45-80)	Spice	Room	Store I	₹m			
Record temperatures Dry	Storage Areas			A	M	10	8	71	\mathcal{D}			
Record temperatures, Dry	Storage Areas			P	M	10	9	7	0			
Hot- Water Temps in sir		A	M	P	M			7				
Hot water remps in sir	LAN		34		6							

Signature, Cook Supervisor (AM)

7-24-23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Cycle 3 Date: 7.24.23 Monday Time: 0400 (AM) Time: 1345 PM

Cycle 3 Date: 7					: O (OD (AM) Time: 1543 PM							
Shift Check	klist	AN	Л	PN	1	Com	ments					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X		X							
Workers reported to work	k, no open sores,		4		X							
fever, cough, shortness			×		X							
no skin infection, an		X		X								
Kitchen is in good genera		X		X	ļ.,							
All kitchen equipment op		X		X					-81			
All tools and sharps inver	ntoried	/ "	X	120	X							
All areas secure, lights ou	it, exits locked						,				,	
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cakes	syrup	T- ham	marg	diet syrup	sugar	coffee	milk	fruit	5
Breakfast	Temperatures	167	150	BI	157	36	RT	PIT	RT	36	RT	
	Menu Items	Sloppy Joes	potato salad	carrot	salad	dress -ing	onion	bun	cake	tea	slice ches	grd trk
Lunch	Temperatures	160.1	40	1690	10	40	40	27	RT	2	40	1610
2011012	Menu Items	Polish sausage	rice	cabb age	beans		roll	drink	patty	bread	fruit	
Dinner	Temperatures	1122	175	177	178	38	4	1+	162	4A	1	
DISH MACHINE	*		Te	mpera	ture	Wash	ı 150+	Rinse	180+	If Ne	eded	
Temperature according to manufa	cturer's specifications	Breakfast			ast	lo	8	171			Nten	
and chemical agent used in Final I	Rinse	Lunch		1	1601		140		low temp		0	
				Dinne	r	1105		172		1000 temp		
POT and PAN SINK			Te	mpera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used		F	Breakfa	ast	115		116		200 ppm		
				Lunch	1	11	2	113	5		ppi	
				Dinne	r	117		119	5	20	OPA	^
FREEZER and WALK-	·IN	Tei	mpera	ture		Freeze		Walk-ir			Walk-	
					,	or belo		35-40 F			35 4	
Record temperatures, Free					M	-ත.		37				,2
Record temperatures, Free					PM	0.		38 Store F			4	!
STORAGE	DRY	Tempe	rature	45-80	,	Spice						
Record temperatures Dry	Storage Areas			A	M	70	3	70	>			
Record temperatures, Dry				P	M	(0)		1.				
Hot- Water Temps in sin		Al		P	M							
•		120	4	1	118							

Signature, Cool Supervisor (AM)

FOOD SERVICE MANAGER

7-25-23

Signature, Cook Supervisor (PM)

GEO Aurora ICE 3130 N. Oakland St

Temperature °F

A-1 A-2 A-3 A-4	77.90 75.20 76.61
B-1 B-2 B-3 B-4	74.92 70.00 70.31 75.82
C-1 C-2 C-3 C-4	74.92 70.51 72.70 70.11
E-1 E-2	81.31 77.90
D-1	- 14.8
ISOLATION	72.50
PATIENT ROOM	72.22
INTAKE/RECEIVING Tank Temp S-12	69.80 0.00
Present Value BOILER-3	0.00
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	169.41



Secure Services™

Monday, July 31, 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		0		1 100	(10	10)	
	A-2		120	-}/(CV	ultal	(/0	0.5	/	
	A-3		1 1	1.1		179	9)	
	A-4		(17	7 (6/	.//	~	$\overline{}$
	B-1		T	10	# /	(12	ر .)_
	B-2		/ #	341	l		/		1
	B-3				. #)	(1)	2^{-}	> }
	B-4			AUM	:•1		(/0	0/	
	C-1		/ /	,	2.				_
	C-2								
	C-3								
	C-4								
	D-1						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

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
Pa	7			SIGN:	Gy.	3		
vers Temper	ature Log							
		Name:				Date:		
542	540	538	536	534	523	522	Tub I	Room
,	Intake Pa	Phy Therapy N/A Intake N/A Paragram wers Temperature Log	Phy Therapy N/A Intake N/A Page 1997 Vers Temperature Log Name:	Phy Therapy N/A N/A Intake N/A Process Wers Temperature Log Name:	Phy Therapy N/A N/A N/A Intake N/A N/A SIGN: wers Temperature Log Name:	Phy Therapy N/A	Phy Therapy N/A	Phy Therapy N/A



Temperature Log South Building

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

Date: Monday, July 31, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	68.5	105.2	(1	11
South-B	70.6	105.3	10.	1/
South-C	69.4	1042	Į (11
South-D	69.1	104.3	11	[1
South-E	70.8	104.1	11	11
South-F	68.7	104.5	4	11
South-G	71.3	105.7	U	1/
South-L	68.9	105.3	10	4
South-M	73.6	104.7	V1	11
South-N	73.0	106.1	/1	1)
South-X	71.3	106.5	11	_11
South-Y	72.2	104.1	11	И
South-Z	C4.3	104.6	(1	9
South SMU	70.0	108.5	h	17
South SMU Shower	108	vi	и	N/A
MED ISO- Room 1	72.2	106	N/A	N/A
MED ISO- Room 2	72.2	106	N/A	N/A
MED ISO- Room 3	72,2	106	N/A	N/A
MEDICAL	N/A	N/A		

Write Legibly

SIGN: