



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 06 October 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: 777

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

Female: 33

Male: 744

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:

6

How many people were brought into the facility this week?

Number of people brought into the facility this week:

325

How many people have left the facility this week?

Number of people who left the facility this week:

257

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:

223

Male:

190

Female:

23

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

2

New Cases
this week :

Total to date since
3/30/2020*:

915

1611

2

317

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 10/6/23, wrong documents shared on 10/7/23. The correct documents were shared on 10/17/23.

The population counts are current as of 10/4/23.

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

6 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 10/4/23.

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 between 10/4/23 and 10/10/23.

North		Annex	
A1	18	A	0
A2	55	B	6
A3	31	C	9
A4	0	D	8
B1	5	E	6
B2	13	F	0
B3	13	G	1
B4	8	L	0
C1	15	M	10
C2	8	N	4
C3	0	X	8
C4	3	Y	6
E1	0	Z	6
E2	2	RHU	0
D1	0		

Nationalities:

These countries are the most represented among the migrants. Information current as of 9/27/23.

- 1.Colombia
- 2.Mexico
- 3.Mauritania
- 4.Venezuela
- 5.Peru

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE Staff and two (2) new cases among GEO staff. They reported no new case 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 10/4/23.

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 10/10/23.



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 9-25-23

Monday

Time: 0305 AM Time: 1840 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		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			X		Y								
PRODUCTION SHEET	Menu Items	rice/ raisin	scr eggs	jelly	bis- cuit	fruit	marg	sugar	coffee	milk	diet jelly	P.B.	
Breakfast	Temperatures	185	195	R+	R+	R+	38.5	R+	R+	36.3	R+	R+	
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas cafro	marg	salad	dress - ing	Tea	Bk Ck	diet dre	
Lunch	Temperatures	75.0	179	155	8	146.8	38	40	RT	RT	RT	RT	
	Menu Items	Charbrl patty	potat salad	Gr bean	Lett/ onion	chez not on	pickle	bun	mayo / mustrd	fruit	drnk	Char broil	
Dinner	Temperatures	177	38	179	38	38	minw	RT	RT	RT	RT	170	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151		182					
and chemical agent used in Final Rinse		Lunch				143		155		166 Low Temp			
		Dinner				144		157		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		111		200ppm			
		Lunch				110		112		200ppm			
		Dinner				116		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				-4.2		36.3		38.5			
Record temperatures, Freezer and Walk-ins		PM				6.1		37		40			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				60		60					
Record temperatures, Dry Storage Areas		PM				60		60					
Hot- Water Temps in sink		AM		PM									
		124.7		121									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-26-23

Tuesday

Time: 0305 AM Time: PM 1845 Cycle 2

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		X								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit	Ham		
Breakfast	Temperatures	RT	167	RT	38	RT	RT	39.6	RT	RT	190		
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn.	jelly	PB	
Lunch	Temperatures	153	163.6	165	RT	149	35	RT	RT	153.3	RT	RT	
	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	drnk	ches	Grn turk	
Dinner	Temperatures	181	188	38	186	RT	RT	38	RT	RT	38	188	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				151		168		low temp			
and chemical agent used in Final Rinse		Lunch				153		165		low temp			
		Dinner				154		176		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				118		117		200ppm			
		Dinner				120		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				-5.1		37.4		38.5			
Record temperatures, Freezer and Walk-ins		PM				-4.2		37.8		39			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				70		70					
Record temperatures, Dry Storage Areas		PM				69		69					
Hot- Water Temps in sink		AM		PM									
		120.4		121.8									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-27-23

Wednesday

Time: 0305 AM

Time: 1854 PM

Cycle 2

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			✓	X	✓							
All areas secure, lights out, exits locked			✓		✓							
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bi-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham
Breakfast	Temperatures	116.9	116.5	155	155	12	35	12	12	35	12	182
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	155	185.8	148.0	117	35	12	12	12	188	204	
	Menu Items	meat stew	rice	cabb-age	onion	marg	corn bread	salad	dress-ing	drnk	egg sald	stew veg
Dinner	Temperatures	168	188	172	36.3	120	12	38	12	12	38	178.6
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				153	175	10 min temp				
and chemical agent used in Final Rinse		Lunch				151	173	LOW temp				
		Dinner				150	178	10 min temp				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118	119	200ppm				
		Lunch				118	117	200ppm				
		Dinner				120	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				-6.7	36.3	42.6				
Record temperatures, Freezer and Walk-ins		PM				-3.6	36.3	49.5				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				70	70					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM		PM								
		120.4		118								

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



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FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-28-23

Thursday

Time: 0400 AMTime: 1845 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												
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	scram eggs H.B	Pota-toe	biscuit Tost	ketch-up	jelly	marg	sugar	coffee	milk	PB	br n ce			
Breakfast	Temperatures	150	150	RT	RT	RT	35	RT	RT	36	RT	A			
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	onion	dress-ing	ket-chup	tea	fru t			
Lunch	Temperatures	173.1	RT	186	168.5	1730	40	40	RT	RT	RT	4			
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	fru t			
Dinner	Temperatures	175	171	173	RT	33	33	RT	RT	RT	RT	B			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+		If Needed						
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				155	178		low temp						
		Lunch				152	115		low temp						
		Dinner				152	114		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				-5.4	36.3		49.5						
Record temperatures, Freezer and Walk-ins		PM				6	38		40						
DRY		Temperature 45-80				Spice Room	Store Rm								
STORAGE															
Record temperatures Dry Storage Areas		AM				69	70								
Record temperatures, Dry Storage Areas		PM				70	70								
Hot- Water Temps in sink		AM		PM											
		117.6		111											

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 9-30-23

Saturday

Time: 0400 AM

Time: PM

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								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk saus	bisc / tortill	marg	sugar	coffee	milk			
Breakfast	Temperatures	187	160	180	185	RT	35	RT	RT	35			
	Menu Items	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots	
Lunch	Temperatures	383	380	175	41.1	40	41	RT	40	RT	RT	180	
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	diet dr's	PB	
Dinner	Temperatures	190	176	190	189	RT	38	38	RT	RT	RT	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		147		133		low temp					
and chemical agent used in Final Rinse		Lunch		156		185		low temp					
		Dinner		157		126		low temp					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		118		117		200 ppm					
		Lunch		110		112		200 ppm					
		Dinner		116		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		-8.1		39.6		39					
Record temperatures, Freezer and Walk-ins		PM		-7.0		39		40					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		70		70							
Record temperatures, Dry Storage Areas		PM		70		70							
Hot- Water Temps in sink		AM		PM									
		120.3		111									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-1-23

Sunday

Time: 0300 AM Time:

PM 1926 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		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			X		Y							
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit	
Breakfast	Temperatures	<u>Rt</u>	<u>191</u>	<u>187</u>	<u>Rt</u>	<u>Rt</u>	<u>Rt</u>	<u>Rt</u>	<u>Rt</u>	<u>35.8</u>	<u>Rt</u>	
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit
Lunch	Temperatures	<u>195.0</u>	<u>157.3</u>	<u>73.4</u>	<u>430</u>	<u>40</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>40</u>	<u>40</u>
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	<u>X</u> diet dress	brocco
Dinner	Temperatures	<u>38</u>	<u>38</u>	<u>38</u>	<u>38</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>38</u>		<u>111</u>
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>153</u>		<u>181</u>		—		
		Lunch				<u>155</u>		<u>150</u>		<u>low temp</u>		
		Dinner				<u>155</u>		<u>157</u>		<u>Low Temp</u>		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				<u>113</u>		<u>112</u>		<u>200ppm</u>		
		Lunch				<u>115</u>		<u>112</u>		<u>200ppm</u>		
		Dinner				<u>115</u>		<u>112</u>		<u>200ppm</u>		
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				<u>-2.9</u>		<u>35.3</u>		<u>38.7</u>		
Record temperatures, Freezer and Walk-ins		PM				<u>-3.8</u>		<u>36.4</u>		<u>39</u>		
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm				
Record temperatures Dry Storage Areas		AM				<u>60</u>		<u>60</u>				
Record temperatures, Dry Storage Areas		PM				<u>60</u>		<u>60</u>				
Hot- Water Temps in sink		AM		PM								
		<u>124</u>		<u>121</u>								

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

10/2/2023
7:36:01 AM BCU

Temperature
°F

A-1	70.00
A-2	70.51
A-3	70.60
A-4	69.21
B-1	74.61
B-2	69.01
B-3	70.00
B-4	67.52
C-1	70.61
C-2	69.80
C-3	77.71
C-4	66.20
E-1	---
E-2	72.31
D-1	69.80
ISOLATION	70.51
PATIENT ROOM	70.61
INTAKE/RECEIVING	69.71
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.58
Universal Input[13]	



Secure Services™

Monday, Oct 02, 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	70.0							
	A-2	70.5							
	A-3	70.6							
	A-4	69.2							
	B-1	74.6							
	B-2	69.0							
	B-3	70.0							
	B-4	67.5							
	C-1	70.6							
	C-2	69.8							
	C-3	77.7							
	C-4	66.4							
	D-1	69.80					N/A	N/A	N/A
	D-2	69.80					N/A	N/A	N/A
	E-1	74.7					N/A	N/A	N/A
	E-2	72.3							
	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:

SIGN:

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, Oct 02, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	70.6	104.3	u	y
	South-B	70.5	104.1	u	n
	South-C	71.4	104.0	u	u
	South-D	75.3	104.1	y	n
	South-E	72.3	104.7	u	u
	South-F	70.5	105.3	u	u
	South-G	70.9	104.9	u	n
	South-L	69.8	104.6	u	u
	South-M	69.1	104.2	u	y
	South-N	70.2	104.7	u	u
	South-X	70.1	104.8	u	y
	South-Y	71.0	104.6	u	n
	South-Z	69.9	104.9	u	n
	South SMU	72.1	109.1	u	y
	South SMU Shower 3	70.1	109.1	109.1	N/A
	MED ISO- Room 1	71.4	106.4	N/A	N/A
	MED ISO- Room 2	71.4	106.4	N/A	N/A
	MED ISO- Room 3	71.4	106.4	N/A	N/A
	MEDICAL	N/A	N/A	106.4	106.4

PRINT:

Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer