



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

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 10 November 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: 926

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

Female: 55

Male: 871

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:

127

How many people have left the facility this week?

Number of people who left the facility this week:

121

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:

217

Male:

164

Female:

53

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

1

New Cases
this week :

Total to date since
3/30/2020*:

915

1611

2

323

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 11/8/23 and it was received on 11/9/23.
The population counts are current as of 11/8/23.

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
- 7 RN's *
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 11/8/23

(*) Denotes a change in staffing level - RN's increased from 6 last week to 7 this week.

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:		10/30-11/04	
North		Annex	
A1	23	A	0
A2	34	B	8
A3	37	C	8
A4	49	D	0
B1	4	E	11
B2	0	F	0
B3	0	G	0
B4	0	L	0
C1	22	M	4
C2	11	N	1
C3	24	X	0
C4	0	Y	9
E1	0	Z	0
E2	0	RHU	0
D1	0		
D2	0		

Nationalities:

The most represented nationalities among migrants are:

1. Venezuela
2. Mexico
3. Uzbekistan
4. Guatemala
5. Egypt

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE and one (1) new positive case among GEO staff. They reported no new cases among ICE 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 11/8/23.

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 11/9/23.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-30-23 Monday

Time: 3:35 AM Time: PM 1:30 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		X								
PRODUCTION SHEET	Menu Items	rice/raisin	scr eggs	jelly	biscuit	fruit	marg	sugar	coffee	milk	diet jelly	P.B.	
breakfast	Temperatures	188	175	RT	RT	RT	36	RT	RT	35	RT	RT	
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress-ing	Tea	Bk Ck	diet dre	
lunch	Temperatures	181	189.0	161.1	RT	1701	381	40	RT	RT	147.5	—	
	Menu Items	Charbrl patty	potat salad	Gr bean	Lett/onion	chez	pickle	bun	mayo / mustrd	fruit	drnk	Char broil	
dinner	Temperatures	167	33	191	38	38		RT	RT	RT	RT	168	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
temperature according to manufacturer's specifications		Breakfast		151		176		Low Temp					
and chemical agent used in Final Rinse		Lunch		155		160		Low Temp					
		Dinner		155		165		Low Temp					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		120		119		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		-7.2		35.1		36.0					
Record temperatures, Freezer and Walk-ins		PM		-6.1		36		38					
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		70		61							
Record temperatures, Dry Storage Areas		PM		70		61							
Hot- Water Temps in sink		AM		PM									
		124.3		121									

Signature, Cook Supervisor (AM)

Verify by AM

10-31-23

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 10-31-23 Tuesday Time: 824 AM Time: 1824 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			✓		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked			X		✓								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit			
Breakfast	Temperatures	RT	165.2 RT	37	RT	RT	38	RT	RT				
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB	
Lunch	Temperatures	177.3	173.1	166.2	RT	167.4	37.3	RT	RT	106.2	RT	RT	
	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	drnk	ches	Grn turk	
Dinner	Temperatures	189.2	RT	38.5	190.2	RT	RT	78.2	RT	RT	38.5	178.5	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				157		176		Low temp			
chemical agent used in Final Rinse		Lunch				156		174		Low temp			
		Dinner				158		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				117.6		114.5		200ppm			
		Lunch				116.2		116.3		200ppm			
		Dinner				120		118		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		39.0		36.9			
Record temperatures, Freezer and Walk-ins		PM						38.5		37.5			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature				AM		PM					
Record temperatures Dry Storage Areas						60		61					
Record temperatures, Dry Storage Areas						67		67					
Hot- Water Temps in sink		AM		PM									
		119.4		118									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11-1-23

Wednesday

Time: 0310 AMTime: 1832 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			X		✓							
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham
Breakfast	Temperatures	167.9	180.6	171.1	RT	RT	36	RT	RT	35	RT	161
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	175.3	158.3	162.1	37.3	RT	37.3	RT	RT	RT	180.1	163.2
	Menu Items	meat stew	rice	cabb -age	onion	marg	corn bread	salad	dress-ing	dmk	egg sald	stew veg
Dinner	Temperatures	184.5	189.9	197.6	88	38	RT	38	RT	RT	38	184.6
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				158		179		Low Temp		
1 chemical agent used in Final Rinse		Lunch				152		160		Low Temp		
		Dinner				138		147		Low Temp		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				117		114		200ppm		
		Lunch				118		114		200ppm		
		Dinner				120		118		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				8.1		34.9		36.7		
Record temperatures, Freezer and Walk-ins		PM				12		34.5		37.6		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				68		80				
Record temperatures, Dry Storage Areas		PM				68		68				
Hot- Water Temps in sink		AM		PM								
		119.6		120								

Signature, Cook Supervisor (AM)

Verify by AM

11-2-23

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 11.2.23

Thursday

Time: 0400AMTime: 193PM

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	Pota -toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	milk	PB	bra n cerl
Breakfast	Temperatures	176.3	174.1	RT	RT	RT	38.2	RT	RT	37.2	RT	RT
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	onion	dress-ing	ket-chup	tea	frui t
Lunch	Temperatures	183.0	RT	165.5	RT	176	38	38	RT	RT	RT	46
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t
Dinner	Temperatures	190	178	189	RT	38	38	RT	RT	RT	RT	RT
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				145		121		low temp		
chemical agent used in Final Rinse		Lunch				135		98		low temp		
		Dinner				152		152		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				114		116		200ppm		
		Dinner				110		118		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				-5.2		37.2		38.2		
Record temperatures, Freezer and Walk-ins		PM				-6.2		39.2		37.2		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				69		76				
Record temperatures, Dry Storage Areas		PM				68		68				
Hot- Water Temps in sink		AM		PM								
		120.1		180								

Signature, Cook Supervisor (AM)

Verify by AM

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: Nov 3 2023 Friday

Time: 0349 AM

Time: 1345 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					Y								
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit			
Breakfast	Temperatures	178	165	RT	171	39	RT	RT	39	38			
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit		
		170.0	175.1	181.3	171.0	21	37	RT	RT				
Lunch	Temperatures	170.0	175.1	181.3	171.0	RT	37	RT	RT	165	40		
	Menu Items	chili mac	beans	squach	marg	roll	Brow-nie	drink	chees	mac aroni	grd turk	raw veg	
ner	Temperatures	179	170	169	38	RT	RT	RT	38	165	168	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		138		low temp.			
and chemical agent used in Final Rinse		Lunch				135		122		low temp			
		Dinner				140		135		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		121		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		35.6		37.4			
Record temperatures, Freezer and Walk-ins		PM				-6.7		36		38			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				70		62					
Record temperatures, Dry Storage Areas		PM				70		63					
Hot- Water Temps in sink		AM		PM									
		125.1		121									

Signature, Cook Supervisor (AM)

Verify by AM

11-6-23

DATE

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER

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

Date: Nov 4 23 Saturday Time: 4:00 AM Time: PM 12:40 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	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	200	171	171	179	RT	39	RT	RT	39			
	Menu Items	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr-ots	
Lunch	Temperatures	37.1	38.1	37.1	37.0	37.0	38.0	RT	40	RT	RT	1710	
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress-ing	drnk	diet drs	PB	
Dinner	Temperatures	199	179	176	187	RT	38	38	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		149		135		low temp					
		Lunch		150		122		low temp					
		Dinner		158		125		low temp					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		120		128		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		-7.2		34.2		37.8					
Record temperatures, Freezer and Walk-ins		PM		-6.3		36		38					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature		AM		PM							
Record temperatures Dry Storage Areas		AM		71		62							
Record temperatures, Dry Storage Areas		PM		71		62							
Hot- Water Temps in sink		AM		PM									
		125.2		121									

Signature, Cook Supervisor (AM) [Signature] Verify by AM [Signature]

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER [Signature] DATE [Signature]

Verify by PM

GEO Aurora ICE
3130 N. Oakland St

11/6/2023
7:26:35 AM BCU

Temperature
°F

A-1	68.31
A-2	68.90
A-3	68.90
A-4	68.90
B-1	69.52
B-2	69.41
B-3	66.82
B-4	67.52
C-1	68.42
C-2	68.62
C-3	68.60
C-4	68.62
E-1	67.4
E-2	68.31
D-1	67.30
ISOLATION	67.52
PATIENT ROOM	67.81
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	170.70
Universal Input[13]	



Monday, Nov 06, 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	68.31							
	A-2	68.90							
	A-3	68.90							
	A-4	68.90							
	B-1	69.52							
	B-2	69.41							
	B-3	66.62							
	B-4	67.52							
	C-1	68.42							
	C-2	68.62							
	C-3	68.60							
	C-4	68.62							
	D-1	67.30					N/A	N/A	N/A
	D-2	67.40					N/A	N/A	N/A
	E-1	67.40					N/A	N/A	N/A
	E-2	68.31							
	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

Tank #1 (118.0)
 Tank #2 (117.0)
 (53.9) City
 Recirculation (100.1)

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



Temperature Log South Building

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

Date: Monday, Nov 06, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	67.5	105.7	11	11
	South-B	68.3	104.0	11	11
	South-C	72.3	104.1	11	11
	South-D	67.9	105.3	11	11
	South-E	70.2	104.2	11	11
	South-F	70.1	104.9	11	11
	South-G	68.5	105.1	11	11
	South-L	69.4	105.7	11	11
	South-M	70.4	105.7	11	11
	South-N	69.8	104.5	11	11
	South-X	70.6	104.1	11	11
	South-Y	69.8	104.3	11	11
	South-Z	69.3	104.2	11	11
	South SMU	68.8	109.7	11	11
	South SMU Shower 3	68.8	109.7	11	N/A
	MED ISO- Room 1	70.1	106.5	N/A	N/A
	MED ISO- Room 2	70.1	106.5	N/A	N/A
	MED ISO- Room 3	70.1	106.5	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Perry

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer