



U.S. Department of Homeland Security
U.S. Immigration and Customs Enforcement
Office of Professional Responsibility
Inspections and Detention Oversight Division
Washington, DC 20536-5501

**Office of Detention Oversight
Follow-Up Compliance Inspection**

**Enforcement and Removal Operations
ERO San Diego Field Office**

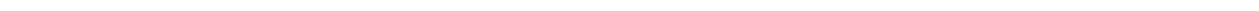
**San Luis Regional Detention Center
San Luis, Arizona**

May 17-19, 2021

**FOLLOW-UP COMPLIANCE INSPECTION
of the
SAN LUIS REGIONAL DETENTION CENTER
San Luis, Arizona**

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FOLLOW-UP COMPLIANCE INSPECTION TEAM MEMBERS



Team Lead
Contractor
Contractor
Contractor
Contractor

ODO
Creative Corrections
Creative Corrections
Creative Corrections
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FACILITY OVERVIEW

The U.S. Immigration and Customs Enforcement (ICE) Office of Professional Responsibility (OPR) Office of Detention Oversight (ODO) conducted a follow-up compliance inspection of the San Luis Regional Detention Center (SLRDC) in San Luis, Arizona, from May 17 to 19, 2021.¹ This inspection focused on the standards found deficient during ODO’s last inspection of SLRDC from November 30 to December 4, 2020. The facility opened in 2007, is owned by the City of San Luis, and is operated by LaSalle Corrections West. The ICE Office of Enforcement and Removal Operations (ERO) began housing detainees at SLRDC in 2007 under the oversight of ERO’s Field Office Director (FOD) in Phoenix (ERO Phoenix). The facility operates under the National Detention Standards (NDS) 2019.

ERO has not assigned deportation officers nor a detention services manager to the facility. A LaSalle Corrections warden handles daily facility operations and supervises 168 support personnel. LaSalle Corrections provides food services, commissary services, and medical care at the facility. The facility does not hold any accreditations from any outside entities.

Capacity and Population Statistics	Quantity
ICE Detainee Bed Capacity ²	150
Average ICE Detainee Population ³	█
Male Detainee Population (as of May 17, 2021)	█
Female Detainee Population (as of May 17, 2021)	█

During its last inspection, in November 2020, ODO found 12 deficiencies in the following areas: Custody Classification System (1); Disability Identification, Assessment, and Accommodation (1); Funds and Personal Property (2); Medical Care (4); Sexual Abuse and Assault Prevention and Intervention (2); Special Management Units (1); and Staff-Detainee Communication (1).

¹ This facility holds male and female detainees with low, medium, and maximum-security classification levels for periods longer than 72 hours.

² Data Source: ERO Facility List Report as of May 17, 2021. The ERO Facility List Report showed an ADP of █ detainees at the time of inspection; however, the facility’s population count was █ at the time of and all through the inspection.

³ *Ibid.*

FOLLOW-UP COMPLIANCE INSPECTION PROCESS

ODO conducts oversight inspections of ICE detention facilities with an average daily population (ADP) of 10 or more detainees, and where detainees are housed for longer than 72 hours, to assess compliance with ICE National Detention Standards. These inspections focus solely on facility compliance with detention standards that directly affect detainee life, health, safety, and/or well-being. In FY 2021, to meet congressional requirements, ODO began conducting follow-up inspections at all ICE ERO detention facilities, which ODO inspected earlier in the FY.

While follow-up inspections are intended to focus on previously identified deficiencies, ODO will conduct a complete review of several core standards, which include but are not limited to Medical Care, Hunger Strikes, Suicide Prevention, Food Service, Environmental Health and Safety, Emergency Plans, Use of Force and Restraints/Use of Physical Control Measures and Restraints, Admission and Release, Classification, and Funds and Personal Property. ODO may decide to conduct a second full inspection of a facility in the same FY based on additional information obtained prior to ODO's arrival on-site. Factors ODO will consider when deciding to conduct a second full inspection will include the total number of deficiencies cited during the first inspection, the number of deficient standards found during the first inspection, the completion status of the first inspection's UCAP, and other information ODO obtains from internal and external sources ahead of the follow-up compliance inspection. Conditions found during the inspection may also lead ODO to assess new areas and identify new deficiencies or areas of concern should facility practices run contrary to ICE standards. Any areas found non-compliant during both inspections are annotated as "Repeat Deficiencies" in this report.

ODO was unable to conduct an on-site inspection of this facility, as a result of the COVID-19 pandemic, and instead, conducted a remote inspection of the facility. During this remote inspection, ODO interviewed facility staff, ERO field office staff, reviewed files and detention records, and was able to assess compliance for at least 90 percent or more of the ICE national detention standards reviewed during the inspection.

FINDINGS BY NATIONAL DETENTION STANDARDS 2019 MAJOR CATEGORIES

NDS 2019 Standards Inspected ^{4&5}	Deficiencies
Part 1 – Safety	
Environmental Health and Safety	0
Sub-Total	0
Part 2 – Security	
Admission and Release	0
Custody Classification System	0
Funds and Personal Property	0
Use of Force and Restraints	0
Special Management Units	0
Staff-Detainee Communication	0
Sexual Abuse and Assault Prevention and Intervention	0
Sub-Total	0
Part 3 – Care	
Food Service	1
Hunger Strikes	0
Medical Care	0
Personal Hygiene	0
Significant Self-Harm and Suicide Prevention and Intervention	0
Disability Identification, Assessment, and Accommodation	0
Sub-Total	1
Total Deficiencies	1

⁴ For greater detail on ODO’s findings, see the *Follow-Up Compliance Inspection Findings* section of this report.

⁵ Beginning in FY 2021, ODO added Emergency Plans, Facility Security and Control, Population Counts, Hunger Strikes, and Staff Training as core standards. NDS 2019 does not include Emergency Plans, Population Counts, nor Staff Training as individual standards; however, those specific requirements are resident in other core standards.

DETAINEE RELATIONS

The facility's detainee population count was zero during the ODO follow-up inspection, and therefore, ODO conducted no detainee interviews. Although the facility's detainee population count was [REDACTED], the facility still has an active contract to house detainees and its FY 2020 ADP was [REDACTED], which met the qualifying criteria of an ADP of 10 or more for an ODO inspection.

FOLLOW-UP COMPLIANCE INSPECTION FINDINGS

CARE

FOOD SERVICE (FS)

ODO reviewed the 14-day master common-fare menu and found no special menus for federal holidays (**Deficiency FS-60⁶**).

Corrective Action: On May 19, 2021, SLRDC received approval by a dietician for federal holiday special menus and added the special menus to their [REDACTED] master common-fare menu. ODO reviewed and confirmed this update (**C-1**).

CONCLUSION

During this inspection, ODO assessed the facility's compliance with 14 standards under NDS 2019 and found the facility in compliance with 13 of those standards. ODO found one deficiency in the remaining standard. ODO commends facility staff for its responsiveness during this inspection and notes staff initiated one immediate corrective action during the inspection. ODO recommends ERO work with the facility to resolve any deficiencies that remain outstanding in accordance with contractual obligations.

Compliance Inspection Results Compared	First FY 2021 (NDS 2019)	Second FY 2021 (NDS 2019)
Standards Reviewed	18	14
Deficient Standards	7	1
Overall Number of Deficiencies	12	1
Repeat Deficiencies	0	0
Areas of Concern	0	0
Corrective Actions	1	1

⁶ "The common-fare menu is based on a [REDACTED] cycle, with special menus for the 10 Federal holidays." See ICE NDS 2019, Standard, Food Service, Section (II)(F)(2).