

Office of Professional Responsibility

T. Don Hutto Residential Center

Compliance Inspection 2025-001-048

December 17-19, 2024



U.S. Immigration
and Customs
Enforcement



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

**Office of Detention Oversight
Compliance Inspection
2025-001-048**

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

**T. Don Hutto Residential Center
Taylor, Texas**

December 17-19, 2024

COMPLIANCE INSPECTION
of the
T. DON HUTTO RESIDENTIAL CENTER
Taylor, Texas

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COMPLIANCE INSPECTION TEAM MEMBERS



Team Lead	ODO
Senior Inspections and Compliance Specialist	ODO
Senior Inspections and Compliance Specialist	ODO
Senior Inspections and Compliance Specialist	ODO
Inspections and Compliance Specialist	ODO
Contractor	Creative Corrections
Contractor	Creative Corrections
Contractor	Creative Corrections
Contractor	Creative Corrections

FACILITY OVERVIEW

The U.S. Immigration and Customs Enforcement (ICE) Office of Professional Responsibility (OPR) Office of Detention Oversight (ODO) conducted a compliance inspection of the T. Don Hutto Residential Center (TDHRC) in Taylor, Texas, from December 17 to 19, 2024.¹ The facility opened in 1997 and is owned and operated by CoreCivic. The ICE Office of Enforcement and Removal Operations (ERO) began housing detainees at TDHRC in 2006 under the oversight of ERO’s Field Office Director in San Antonio (ERO San Antonio). The facility operates under the Performance-Based National Detention Standards (PBNDS) 2011 (Revised 2016).

[REDACTED] A warden handles daily facility operations and manages [REDACTED] support personnel. Trinity Services provides food services, ICE Health Service Corps provides medical care, and CoreCivic provides commissary services at the facility. The facility was accredited by the National Commission on Correctional Health Care in March 2021 and American Correctional Association in January 2022. In June 2024, TDHRC was audited for the Department of Homeland Security (DHS) Prison Rape Elimination Act (PREA) and was DHS PREA certified.

Capacity and Population Statistics	Quantity
ICE Bed Capacity ²	[REDACTED]
Average ICE Population ³	[REDACTED]
Adult Male Population (as of December 17, 2024)	[REDACTED]
Adult Female Population (as of December 17, 2024)	[REDACTED]

During its last rated inspection, in Fiscal Year (FY) 2024, ODO found 10 deficiencies in the following areas: Admission and Release (2); Funds and Personal Property (3); Special Management Units (2); Staff-Detainee Communication (1); Significant Self-harm and Suicide Prevention and Intervention (1); and Grievance System (1).

¹ This facility holds male detainees with low security classification levels for periods greater than 72 hours.

² Data Source: ERO Custody Management Division Authorized Facility List as of December 16, 2024.

³ *Ibid.*

COMPLIANCE INSPECTION PROCESS

ODO conducts oversight inspections of ICE detention facilities with an average daily population of 10 or more, and where detainees are housed for over 72 hours, to assess compliance with ICE national detention standards. While these inspections focus on facility compliance with detention standards that directly affect detainee life, health, safety, and/or well-being, in FY 2024 ODO added additional standards to the scope of each full inspection to ensure ODO inspects every standard at each facility at least once every other year.⁴

ODO identifies violations of ICE detention standards, ICE policies, or operational procedures, as “deficiencies.” ODO highlights instances when the facility resolves deficiencies prior to completion of the ODO inspection. Where applicable, these corrective actions are annotated with “C” under the *Compliance Inspection Findings* section of this report.

Upon completion of each inspection, ODO conducts a closeout briefing with facility and local ERO officials to discuss preliminary findings. A summary of these findings is shared with ERO management officials. Thereafter, ODO provides ICE leadership with a final compliance inspection report to: (i) assist ERO in developing and initiating corrective action plans; and (ii) provide senior executives with an independent assessment of facility operations. ODO’s findings inform ICE executive management in their decision-making to better allocate resources across the agency’s entire detention inventory.

⁴ ODO reviews the facility’s compliance with selected standards in their entirety.

FINDINGS BY PERFORMANCE-BASED NATIONAL DETENTION STANDARDS 2011 (REVISED 2016) MAJOR CATEGORIES

PBNDs 2011 (Revised 2016) Standards Inspected ^{5,6}	Deficiencies
Part 1 – Safety	
Emergency Plans	0
Environmental Health and Safety	0
Transportation (by Land)	0
Sub-Total	0
Part 2 – Security	
Admission and Release	0
Custody Classification System	0
Contraband	0
Funds and Personal Property	0
Hold Rooms in Detention Facilities	0
Sexual Abuse and Assault Prevention and Intervention	0
Special Management Units	0
Staff-Detainee Communication	0
Tool Control	0
Use of Force and Restraints	1
Sub-Total	1
Part 3 – Order	
Disciplinary System	0
Sub-Total	0
Part 4 – Care	
Food Service	3
Medical Care	0
Medical Care (Women)	0
Significant Self-harm and Suicide Prevention and Intervention	0
Terminal Illness, Advance Directives and Death	0
Disability Identification, Assessment, and Accommodation	0
Sub-Total	3
Part 5 – Activities	
Recreation	0
Visitation	0
Sub-Total	0

⁵ For greater detail on ODO’s findings, see the *Compliance Inspection Findings* section of this report.

⁶ Beginning in FY 2024, ODO instituted a process of rotating all standards every other year. As a result, some standards may not be present in all inspections.

Part 6 – Justice	
Detainee Handbook	0
Grievance System	0
Legal Rights Group Presentations	0
Sub-Total	0
Part 7 – Administration and Management	
Interview and Tours	0
Staff Training	0
Sub-Total	0
Total Deficiencies	4

DETAINEE RELATIONS

ODO interviewed 50 detainees, who each voluntarily agreed to participate. None of the detainees made allegations of discrimination, mistreatment, or abuse. All detainees reported satisfaction with facility services.

COMPLIANCE INSPECTION FINDINGS

SECURITY

USE OF FORCE AND RESTRAINTS (UOFR)

ODO reviewed two calculated use of force (CUOF) audiovisual recordings and found the facility team lead did not introduce the facility’s name, location, time, date; describe the incident that led to the calculated use of force; name the audiovisual camera operator or other staff present; nor identify by face, name, or title prior to the execution of the CUOF on the November 11, 2024 CUOF recording (**Deficiency UOFR-73.7**).

CARE

FOOD SERVICE (FS)

ODO observed lunch service on December 17, 2024, and found the temperature of macaroni salad on the serving line was 47 Fahrenheit (F) degrees (**Deficiency FS-81.8**). **This is a priority**

⁷ “Calculated use-of-force incidents shall be audio visually recorded in the following order: ...

- a. Introduction by team leader stating facility name, location, time, date, etc., describing the incident that led to the calculated use of force, and naming the audiovisual camera operator and other staff present.
- b. Faces of all team members shall briefly appear (with helmets removed and heads uncovered), one at a time, identified by name and title.”

See ICE PBNDS 2011 (Revised 2016), Standard, Use of Force and Restraints, Section (V)(I)(2)(a)(b).

⁸ “Before and during the meal, the CS in charge shall inspect the food service line to ensure: ...

- 3) Sanitary guidelines are observed, with hot foods maintained at a temperature of at least 140 F degrees (120 F degrees in food trays) and foods that require refrigeration maintained at 41 F degrees or below.”

See ICE PBNDS 2011 (Revised 2016), Standard, Food Service, Section (V)(D)(2)(a)(1-3).

component.

ODO observed the temperatures of prepared foods from the previous day that FS staff stored in the coolers and found the temperature of the macaroni salad was 52 F degrees (**Deficiency FS-143**⁹).

ODO reviewed 513 temperature records of a multi-tank conveyor machine and found in 30 out of 513 records, the final rinse temperatures were between 170 F and 179 F degrees (**Deficiency FS-371**¹⁰).

CONCLUSION

During this inspection, ODO assessed the facility’s compliance with 27 standards under PBNDS 2011 (Revised 2016) and found the facility in compliance with 25 of those standards. ODO found four deficiencies in the remaining two standards. Since TDHRC’s last rated inspection in December 2023, the facility’s overall compliance with the PBNDS 2011 (Revised 2016) has trended upward. TDHRC went from 6 deficient standards and 10 deficiencies in December 2023 to 2 deficient standards and 4 deficiencies during this compliance inspection, which includes 1 priority component deficiency in FS. TDHRC completed its uniform corrective action plan for its last inspection in December 2023, which likely resolved ODO’s previously cited deficiencies. ODO recommends ERO San Antonio work with the facility to resolve any deficiencies in accordance with contractual obligations.

Compliance Inspection Results Compared	FY 2024 Full Inspection (PBNDS 2011) (Revised 2016)	FY 2025 Full Inspection (PBNDS 2011) (Revised 2016)
Standards Reviewed	29	27
Deficient Standards	6	2
Overall Number of Deficiencies	10	4
Priority Component Deficiencies	2	1
Repeat Deficiencies	1	0
Areas Of Concern	0	0
Corrective Actions	0	0
Facility Rating	Good	Good

⁹ “Foods prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna, must be cooled to 41 F degrees within two hours of cooking/preparation.” See ICE PBNDS 2011 (Revised 2016), Standard, Food Service, Section (V)(F)(3).

¹⁰ “Mechanical cleaning and sanitizing spray or immersion dishwashers or devices, including automatic dispensers for detergents, wetting agents and liquid sanitizer, shall be maintained in good repair. Utensils and equipment placed in the machine must be exposed to all cycles. The following temperatures must be maintained for hot-water sanitizing: ...

c) Multi-tank, conveyor machine: wash temperature of 150 F degrees; pumped rinse, 160 F degrees; final rinse, 180 F degrees.”

See ICE PBNDS 2011 (Revised 2016), Standard, Food Service, Section (V)(J)(7)(g)(3)(c).



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