



Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## SITE INSPECTION REPORT

**251000D01**

**21<sup>st</sup> October 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251000D01 – Final

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## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** A

**Date:** 21<sup>st</sup> October 2025

**Property Description:** Property 251000D01 is a 5 storey property with 10 ensuite bedrooms.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
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## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251000D01

**Date:** 21<sup>st</sup> October 2025

**Inspector:** A

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No issues	
2	Overall atmosphere	√	No issues	
3	Thermostatically controlled heating	√	No issues	
4	CCTV in common areas	√	No issues	
5	Pest control policy in place	√	No issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No issues	
7	Streetscape clean and free from rubbish	√	No issues	
8	Regular outside checks	√	No issues	
9	External CCTV in place	√	No issues	
10	External items for repair	X	No issues	

THEME 1 – COMMON AREAS – Reception, Corridors, Stairwells				
Number	Item		Comments/Remarks	Actions
11	Condition of communal areas	√	No issues	
12	Condition of floor and wall finishes	√	No issues	
13	Internal CCTV available	√	No issues	
14	Appropriate lighting and fixtures	√	No issues	
15	Passive ventilation in bedrooms	√	No issues	
16	Any internal repairs required	X	No issues	
17	All egress exits free from obstacles	√	No issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	√	Numbers agreed with DCC in advance. No issues	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	1	Plumbing works Expected timeline of 4 weeks No issues	
20	Furnishings (including beds) fit for purpose and in good repair	√	No issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	√	No issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No issues	
23	Free Wi-Fi available	√	No issues	
24	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No issues	

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<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	
<b>26</b>	Any breakages noted generally	X	No issues	

<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	No issues	
<b>28</b>	Number of DAC bathrooms per facility	0	No DAC bathrooms	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No issues	
<b>33</b>	Any breakages	X	No issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No issues	
<b>36</b>	CCTV in place in the laundry area	√	Covers entrance No issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	3 washers and 3 dryers. No issues	
<b>38</b>	Any repair issues	X	No issues	

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THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No issues	
40	CCTV in place to cover the area/area monitored	√	No issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	N/A	No issues	
42	Furniture and floor/wall finishing's suitable and in good repair	N/A	No issues	
43	Lighting bright and fittings in good repair	N/A	No issues	
44	CCTV in place to cover the area/area monitored	N/A	No issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	N/A	No issues	
46	Most recent EHO inspection report available if applicable	N/A	No issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	√	No issues	
48	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
49	Lighting bright and fittings in good repair	√	No issues	

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<b>50</b>	CCTV in place to cover the area/area monitored	√	No issues	
<b>51</b>	Cleaning schedule in place in compliance with HACCP guidelines	√	No issues	
<b>52</b>	Most recent EHO inspection report available if applicable	√	No issues	
<b>53</b>	Suitable utensils and cookware available	√	No issues	
<b>54</b>	Dishwasher/s available	√	No issues	
<b>55</b>	Any breakages noted generally	X	No issues	
<b>56</b>	Bin storage facilities - is it safe and appropriate	√	No issues	

<b>THEME 1 - FIRE COMPLIANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>57</b>	Fire log in place and all relevant information is recorded.	√	Fire Safety Register in place. Relevant information recorded. No issues	
<b>58</b>	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	Fire alarm last serviced on 04/09/2025 Emergency lighting last serviced on 04/09/2025 No issues	
<b>59</b>	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	Fire extinguishers last serviced on 04/2025 No issues	
<b>60</b>	Fire drill done in the last Quarter and date	√	Conducted monthly. Last fire drill held on 17/10/2025 No issues	



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<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No issues	

<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	√	No issues	
<b>67</b>	Evidence of managing issues arising available for review	√	No issues	

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THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	√	No issues	
2	Names of all staff on site, and their roles.	√	No issues	
3	Cleaning products available to service users	√	No issues	
4	Laundry facility available to service users	√	No issues	
5	Sanitising schedule in place and records available	√	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	90	No issues	
7	No. of available beds today	45	No issues	
8	No. of service users booked in today	24	No issues	
9	No. of beds unavailable, have these been reported to the DRHE	Nil	No issues	
10	No. of no shows/vacancies today	45	No issues	
11	No. of official complaints received on file and verified with DRHE	1	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
12	Child Safeguarding Statement completed and displayed, where applicable.	√	No issues	

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<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	No issues	
<b>15</b>	Complaints and feedback system in place	√	No issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No issues	

**THEME 2 – SUPPORT SERVICES**

Number	Item		Comments/Remarks	Actions
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No issues	

**THEME 2 – STAFF**

Number	Item		Comments/Remarks	Actions
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No issues No issues	

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<b>21</b>	Key staff trained in:			
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	√		No issues
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	√		No issues
	• Suicide Awareness	√		No issues
	• Intercultural awareness	√		No issues
	• Equality & Diversity	√		No issues
	• Safeguarding Vulnerable Adults	√		No issues
	• Administering Naloxone/overdose treatment	√		No issues
• first aid	√		No issues	
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	√		No issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	√	All staff known to service users. No issues	
<b>23</b>	Staff well presented, informed and helpful	√	No issues	
<b>24</b>	Staff interaction with residents professional and friendly	√	No issues	
<b>25</b>	Facility has a documented complaints policy and log	√	No issues	

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<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
Number	Item		Comments/Remarks	Actions
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	2	No issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No issues  17/10/2025	
<b>31</b>	How often are fire drill conducted on site?	√	Monthly. No issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	Last serviced No issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No issues	

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THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	0	No issues	

THEME 3 – H&S, Food Service and Infection Control				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No issues	
5	First aid box on site and fully stocked	√	No issues	
6	Naloxone on site and record of any administration of this intervention	√	No issues	
7	Defibrillator on site	√	No issues	
8	PPE in use by all staff	√	No issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No issues	
10	Wellbeing checks being carried out	√	3 times daily No issues	

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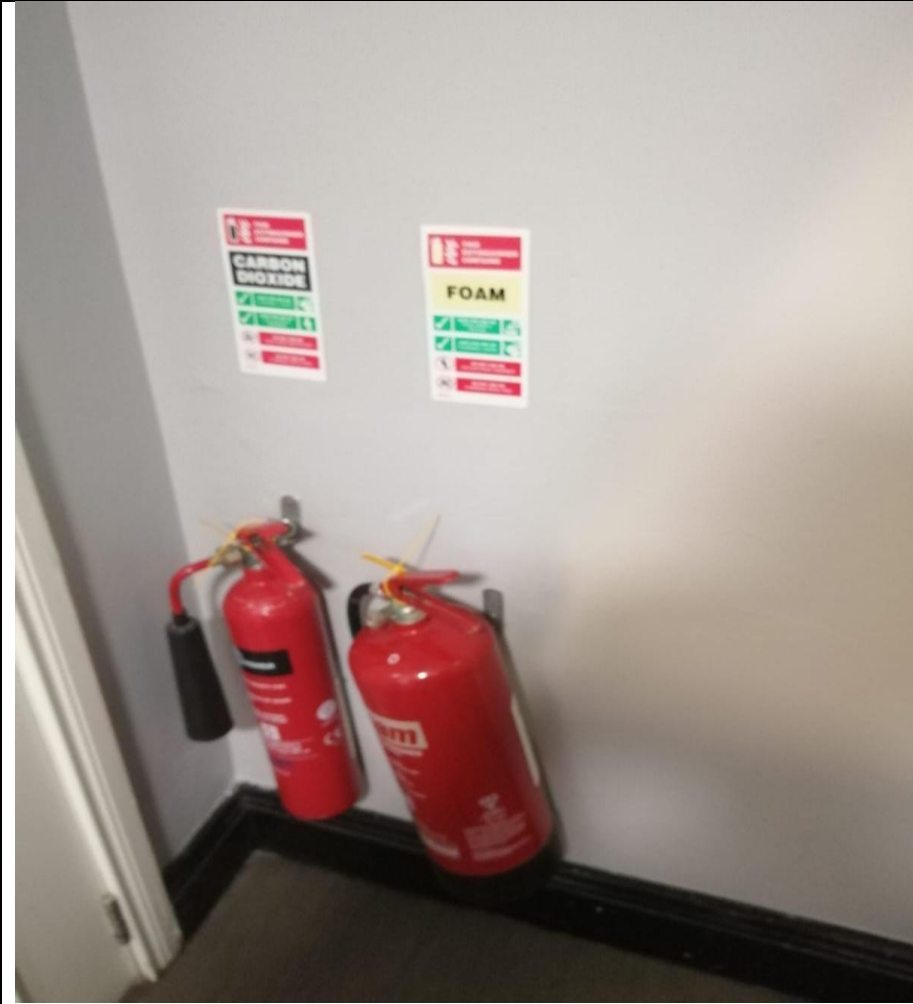
THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	24 X 3	No issues	
12	Drinking water available	√	No issues	
13	Dietary requirements catered for, allergens on display	√	No issues	
14	HACCP system in use and up to date	√	No issues	
15	Weekly and monthly menus available and in use	√	No issues	
16	Last EHO report available if applicable	√	No issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	√	Self-declaration. No issues	
18	Daily symptoms check in place for residents	√	Self-declaration. No issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	√	No issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No issues	

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3 Photos of Premises

Fire Extinguishers



Fire Panel





Kitchen Area



Laundry Facility





Bedroom



Bathroom





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## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251000D01 is a 5-storey building with 10 ensuite bedrooms. This property has the capacity for 90 residents, and it is designated for females only.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded

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Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## **SITE INSPECTION REPORT**

**251000D01A**

**21<sup>st</sup> October 2025**

<b>Prepared by</b>	<b>Eamon O'Boyle and Associates</b>
<b>Date</b>	<b>13<sup>th</sup> April 2026</b>
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  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

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**Inspector:** A

**Date:** 21<sup>st</sup> October 2025

**Property Description:** Property 251000D01A is a 5 storey building with 5 ensuite bedrooms.

Please see photos in section 3

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This is to ensure:

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  - standardisation of the inspection regime
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# Inspection Checklist

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**Date:** 21<sup>st</sup> October 2025

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9	External CCTV in place	√	No issues	
10	External items for repair	X	No issues	

THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS				
Number	Item		Comments/Remarks	Actions
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12	Condition of floor and wall finishes	√	No issues	
13	Internal CCTV available	√	No issues	
14	Appropriate lighting and fixtures	√	No issues	
15	Passive ventilation in bedrooms	√	No issues	
16	Any internal repairs required	X	No issues	
17	All egress exits free from obstacles	√	No issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	√	Numbers agreed with DCC in advance. No issues	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No issues	
20	Furnishings (including beds) fit for purpose and in good repair	√	No issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	√	No issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No issues	
23	Free Wi-Fi available	√	No issues	
24	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No issues	

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<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	
<b>26</b>	Any breakages noted generally	X	No issues	

<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	No issues	
<b>28</b>	Number of DAC bathrooms per facility	0	No DAC bathrooms	
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<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No issues	
<b>33</b>	Any breakages	X	No issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No issues	
<b>36</b>	CCTV in place in the laundry area	√	Covers entrance No issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	3 washers and 3 dryers. No issues	
<b>38</b>	Any repair issues	X	No issues	

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THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No issues	
40	CCTV in place to cover the area/area monitored	√	No issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	N/A	No issues	
42	Furniture and floor/wall finishing's suitable and in good repair	N/A	No issues	
43	Lighting bright and fittings in good repair	N/A	No issues	
44	CCTV in place to cover the area/area monitored	N/A	No issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	N/A	No issues	
46	Most recent EHO inspection report available if applicable	N/A	No issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
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48	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
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50	CCTV in place to cover the area/area monitored	√	No issues	
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52	Most recent EHO inspection report available if applicable	√	No issues	
53	Suitable utensils and cookware available	√	No issues	
54	Dishwasher/s available	√	No issues	
55	Any breakages noted generally	X	No issues	
56	Bin storage facilities - is it safe and appropriate	√	No issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	√	Fire Safety Register in place. Relevant information recorded. No issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	Fire alarm last serviced on 04/09/2025 Emergency lighting last serviced on 04/09/2025 No issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	Fire extinguishers last serviced on 04/2025 No issues	
60	Fire drill done in the last Quarter and date	√	Conducted monthly. Last fire drill held on 17/10/2025 No issues	



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<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No issues	

<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	√	No issues	
<b>67</b>	Evidence of managing issues arising available for review	√	No issues	

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THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	√	No issues	
2	Names of all staff on site, and their roles.	√	No issues	
3	Cleaning products available to service users	√	No issues	
4	Laundry facility available to service users	√	No issues	
5	Sanitising schedule in place and records available	√	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	35	No issues	
7	No. of available beds today	20	No issues	
8	No. of service users booked in today	15	No issues	
9	No. of beds unavailable, have these been reported to the DRHE	Nil	No issues	
10	No. of no shows/vacancies today	20	No issues	
11	No. of official complaints received on file and verified with DRHE	0	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
12	Child Safeguarding Statement completed and displayed, where applicable.	√	No issues	

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<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	No issues	
<b>15</b>	Complaints and feedback system in place	√	No issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No issues	

**THEME 2 – SUPPORT SERVICES**

Number	Item		Comments/Remarks	Actions
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No issues	

**THEME 2 – STAFF**

Number	Item		Comments/Remarks	Actions
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No issues No issues	

<b>21</b>	Key staff trained in:			
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	√		No issues
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	√		No issues
	• Suicide Awareness	√		No issues
	• Intercultural awareness	√		No issues
	• Equality & Diversity	√		No issues
	• Safeguarding Vulnerable Adults	√		No issues
	• Administering Naloxone/overdose treatment	√		No issues
• first aid	√		No issues	
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	√		No issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	√	All staff known to service users. No issues	
<b>23</b>	Staff well presented, informed and helpful	√	No issues	
<b>24</b>	Staff interaction with residents professional and friendly	√	No issues	
<b>25</b>	Facility has a documented complaints policy and log	√	No issues	

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<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
Number	Item		Comments/Remarks	Actions
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	2	No issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No issues  17/10/2025	
<b>31</b>	How often are fire drill conducted on site?	√	Monthly. No issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	Last serviced No issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	0	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No issues	
5	First aid box on site and fully stocked	√	No issues	
6	Naloxone on site and record of any administration of this intervention	√	No issues	
7	Defibrillator on site	√	No issues	
8	PPE in use by all staff	√	No issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No issues	
10	Wellbeing checks being carried out	√	3 times daily No issues	

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THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	15 X 3	No issues	
12	Drinking water available	√	No issues	
13	Dietary requirements catered for, allergens on display	√	No issues	
14	HACCP system in use and up to date	√	No issues	
15	Weekly and monthly menus available and in use	√	No issues	
16	Last EHO report available if applicable	√	No issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	√	Self-declaration. No issues	
18	Daily symptoms check in place for residents	√	Self-declaration. No issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	√	No issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No issues	

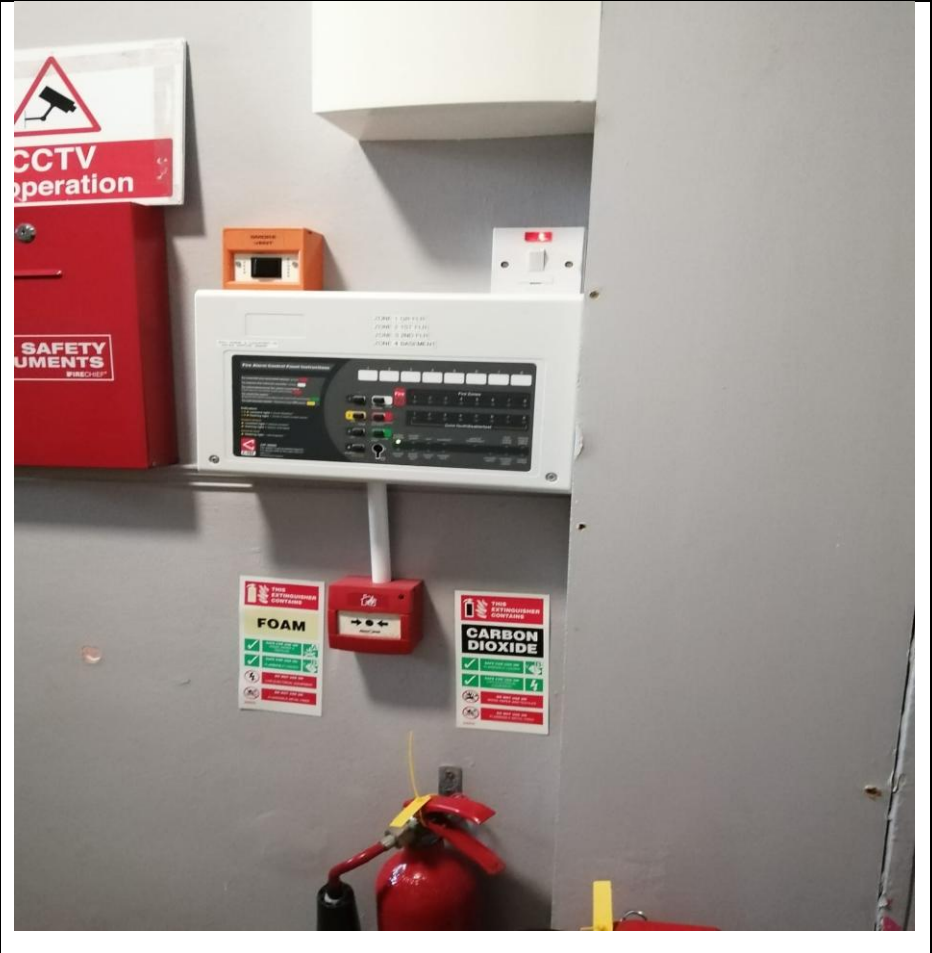
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3 Photos of Premises

Fire Extinguishers



Fire Panel





25500 – 251000D01A



Bedroom



Bathroom





25500 – 251000D01A



Bedroom



Bathroom





25500 – 251000D01A

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251000D01A is a 5-storey building consisting of 5 ensuite bedrooms. This property is designated for families only.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded

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**Dublin City Council**

## **SITE INSPECTION REPORT**

**251001D01**

**16<sup>th</sup> October 2025**

<b>Prepared by</b>	<b>Eamon O'Boyle and Associates</b>
<b>Date</b>	<b>25<sup>th</sup> November 2025</b>
<b>Reference</b>	<b>25500 – 251001D01 – Final</b>

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## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** C

**Date:** 16<sup>th</sup> October 2025

**Property Description:** Property 251001D01 is a large property that accommodates 260 residents in 100 units.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251001D01

**Date:** 16<sup>th</sup> October 2025

**Inspector:** C

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	✓	No Issues	
2	Overall atmosphere	✓	No Issues	
3	Thermostatically controlled heating	✓	No Issues	
4	CCTV in common areas	✓	No Issues	
5	Pest control policy in place	✓	No Issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	✓	No Issues	
7	Streetscape clean and free from rubbish	✓	No Issues	
8	Regular outside checks	✓	No Issues	
9	External CCTV in place	✓	No Issues	
10	External items for repair	X	No Issues	

THEME 1 – COMMON AREAS – Reception, Corridors, Stairwells				
Number	Item		Comments/Remarks	Actions
11	Condition of communal areas	✓	No Issues	
12	Condition of floor and wall finishes	✓	No Issues	
13	Internal CCTV available	✓	No Issues	
14	Appropriate lighting and fixtures	✓	No Issues	
15	Passive ventilation in bedrooms	✓	No Issues	
16	Any internal repairs required	X	No Issues	
17	All egress exits free from obstacles	✓	No Issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	✓	No Issues Mix of rooms housing between 1 and 6	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No issues	
20	Furnishings (including beds) fit for purpose and in good repair	✓	No Issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	✓	No Issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	✓	No Issues	
23	Free Wi-Fi available	✓	No Issues	

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24	Automatically locking Window restrictors and passive ventilation in all bedrooms	✓	No Issues	
25	Number of DAC bedrooms per facility	0	No DAC bedrooms	
26	Any breakages noted generally	X	No Issues	

THEME 1 – BATHROOMS				
Number	Item		Comments/Remarks	Actions
27	Number of bathrooms shared	3	No Issues 3 Bathrooms shared by 3 families, 1 on each floor	
28	Number of DAC bathrooms per facility	0	No Issues	
29	Wall finishing's and floors clean and in good repair with no sign of mould	✓	No Issues	
30	Shower, toilet and sink in good repair and in working order (hot and cold water)	✓	No Issues	
31	Openable window and/or mechanical ventilation in place	✓	No Issues	
32	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	✓	No Issues	
33	Any breakages	X	No Issues	

THEME 1 – LAUNDRY				
Number	Item		Comments/Remarks	Actions
34	Suitable Laundry facilities available on site and all equipment confirmed in working order	✓	No Issues	

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<b>35</b>	Roster or straightforward system for access in place for all residents	✓	No Issues	
<b>36</b>	CCTV in place in the laundry area	✓	No Issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	✓	No Issues 7 washers, 7 dryers	
<b>38</b>	Any repair issues	X	No Issues	

<b>THEME 1 - SMOKING AREA</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>39</b>	Smoking area available within the building or area assigned close to the building	✓	No Issues	
<b>40</b>	CCTV in place to cover the area/area monitored	✓	No Issues	

<b>THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>41</b>	Kitchen and storage areas clean and in good repair	✓	No Issues	
<b>42</b>	Furniture and floor/wall finishing's suitable and in good repair	✓	No Issues	
<b>43</b>	Lighting bright and fittings in good repair	✓	No Issues	
<b>44</b>	CCTV in place to cover the area/area monitored	✓	No Issues	
<b>45</b>	Cleaning schedule in place in compliance with HACCP guidelines	✓	No Issues	
<b>46</b>	Most recent EHO inspection report available if applicable	None	No Issues	

THEME 1 – Commercial /Domestic Kitchens				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	✓	Commercial plus community Kitchen No Issues	
48	Furniture and floor/wall finishing's suitable and in good repair	✓	No Issues	
49	Lighting bright and fittings in good repair	✓	No Issues	
50	CCTV in place to cover the area/area monitored	✓	No Issues	
51	Cleaning schedule in place in compliance with HACCP guidelines	✓	No Issues	
52	Most recent EHO inspection report available if applicable	None	No Issues	
53	Suitable utensils and cookware available	✓	No Issues	
54	Dishwasher/s available	✓	No Issues	
55	Any breakages noted generally	X	No Issues	
56	Bin storage facilities - is it safe and appropriate	✓	No Issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	✓	No Issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	✓	Fire Alarm 20/8/25 Emergency Lighting 20/8/25	
59	Fire equipment serviced and in working order and periodic inspection	✓	No Issues	

25500 – 251001D01

	certs up to date (Annually) and recorded in the Fire Register			
60	Fire drill done in the last Quarter and date	✓ 16/9/25	No Issues	
61	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	✓	No Issues	
62	Gas service records ex. RGI Cert	✓	5/3/25 No Issues	
63	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	14/2/25 No Issues	

THEME 1 - WATER TANKS				
Number	Item		Comments/Remarks	Actions
64	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	✓	26/9/25 No Issues	

THEME 1 - MAINTENANCE				
Number	Item		Comments/Remarks	Actions
65	Weekly log of maintenance check of full building completed and DCC notified of any issues	✓	No Issues	

THEME 1 - GOOD NEIGHBOURHOOD POLICY				
Number	Item		Comments/Remarks	Actions
66	Staff aware of responsibilities and Policy document available for review	✓	No Issues	
67	Evidence of managing issues arising available for review	✓	No Issues	

THEME 2 – Onsite Facilities, Operational Systems, Support Services, Staff				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	✓	No Issues	
2	Names of all staff on site, and their roles.	✓	No Issues	
3	Cleaning products available to service users	No	No Issues	
4	Laundry facility available to service users	✓	No Issues	
5	Sanitising schedule in place and records available	✓	No Issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	260	No Issues	
7	No. of available beds today	7	No Issues	
8	No. of service users booked in today	253	No Issues	
9	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
10	No. of no shows/vacancies today	7	No Issues	

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<b>11</b>	No. of official complaints received on file and verified with DRHE	1	In quarterly KPIs No issues	
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<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>12</b>	Child Safeguarding Statement completed and displayed, where applicable.	✓	No Issues	
<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	✓	No Issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	✓	No Issues Salesforce	
<b>15</b>	Complaints and feedback system in place	✓	No Issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	✓	No Issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	✓	No Issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	✓	Focus Ireland on Site No Issues	
<b>19</b>	Information on available times for all support services clearly displayed	✓	No Issues	



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THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
22	Staff easily identifiable with name badges in use	✓	No Issues	
23	Staff well presented, informed and helpful	✓	No Issues	
24	Staff interaction with residents professional and friendly	✓	No Issues	
25	Facility has a documented complaints policy and log	✓	No Issues	
26	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	✓	No Issues	

THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION				
Number	Item		Comments/Remarks	Actions
27	Fire Alarm showing any faults	X	No Issues	
28	Appropriate number of carbon monoxide alarms on site and operational	✓	No Issues	
29	Sufficient levels of trained staff on site as required	✓	No issues	
30	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	✓	No Issues	
31	How often are fire drill conducted on site?	Quarterly	No Issues	
32	Are there adequate fire escape route finder plans in the property?	✓	No Issues	

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<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	✓	No Issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	✓	No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	✓	No Issues	

<b>THEME 3 – H&amp;S, Food Service and Infection Control</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>1</b>	No. of service user incidents or accidents on site in previous month	8	Incidents reported to DRHE No issues	
<b>2</b>	No. of service user fatalities on site since last inspection	0	No Issues	
<b>3</b>	No. of incidents of domestic violence on site since last inspection	1	Incident reported to DRHE No issues	

<b>THEME 3 – H&amp;S, Food Service and Infection Control</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>4</b>	Correct procedure followed for critical incidents	✓	No Issues	
<b>5</b>	First aid box on site and fully stocked	✓	No Issues	
<b>6</b>	Naloxone on site and record of any administration of this intervention	✓	No Issues	
<b>7</b>	Defibrillator on site	✓	No Issues	
<b>8</b>	PPE in use by all staff	✓	No Issues	
<b>9</b>	Service users complying with any public health requirement or	✓	No Issues	

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	guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.			
<b>10</b>	Wellbeing checks being carried out	✓	Monitored through reception	

<b>THEME 3 – FOOD</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>11</b>	No. of meals provided daily, and In compliance with Food Hygiene Legislation	2	No Issues	
<b>12</b>	Drinking water available	✓	No Issues	
<b>13</b>	Dietary requirements catered for, allergens on display	✓	No Issues	
<b>14</b>	HACCP system in use and up to date	✓	No Issues	
<b>15</b>	Weekly and monthly menus available and in use	✓	No Issues weekly	
<b>16</b>	Last EHO report available if applicable	None	No Issues	

<b>THEME 3 – COVID</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>17</b>	Daily symptoms check in place for staff	✓	No Issues	
<b>18</b>	Daily symptoms check in place for residents	✓	No Issues	
<b>19</b>	All staff familiar with procedure for dealing with symptoms in staff or resident	✓	No Issues	
<b>20</b>	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	✓	No Issues	

25500 – 251001D01

3 Photos of Premises

Fire Extinguishers



Fire Panel



Emergency Lighting



Laundry Facility





25500 – 251001D01

Bedroom



Bathroom





25500 – 251001D01

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251001D01 is a large building that accommodates 260 residents in 100 units. Two meals are provided daily, and residents have the use of communal kitchen if required.  
This property is well managed by professional staff, and all documentations are up to date and in order.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded



Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## SITE INSPECTION REPORT

**251002D02**

**19<sup>th</sup> November 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251002D02 – Final

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## 1 Introduction

### 1.1 Overview

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The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** B

**Date:** 19<sup>th</sup> November 2025

**Property Description:** Property 251002D02 is a property that is designated for men only.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251002D02

**Date:** 19<sup>th</sup> November 2025

**Inspector:** B

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No Issues	
2	Overall atmosphere	√	No Issues	
3	Thermostatically controlled heating	√	No Issues	
4	CCTV in common areas	√	No Issues	
5	Pest control policy in place	√	No Issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	On busy city street	
7	Streetscape clean and free from rubbish	√	No Issues	
8	Regular outside checks	√	No Issues	
9	External CCTV in place	√	No Issues	
10	External items for repair	X	No Issues	

<b>THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>11</b>	Condition of communal areas	√	No Issues	
<b>12</b>	Condition of floor and wall finishes	√	No Issues	
<b>13</b>	Internal CCTV available	√	No Issues	
<b>14</b>	Appropriate lighting and fixtures	√	No Issues	
<b>15</b>	Passive ventilation in bedrooms	√	No Issues	
<b>16</b>	Any internal repairs required	X	No Issues	
<b>17</b>	All egress exits free from obstacles	√	No Issues	

<b>THEME 1 – BEDROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Appropriate number of people assigned to each room	√	Occupancy is 2 or 4 per room	
<b>19</b>	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No Issues	
<b>20</b>	Furnishings (including beds) fit for purpose and in good repair	✓	No Issues	
<b>21</b>	Mattresses must be washable and breathable type i.e. hospital type mattress	✓	No Issues	
<b>22</b>	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No Issues	
<b>23</b>	Free Wi-Fi available	√	No Issues	
<b>24</b>	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No Issues	
<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	



25500 – 251002D02

<b>26</b>	Any breakages noted generally	X	No Issues	
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<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>			<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	No Issues	
<b>28</b>	Number of DAC bathrooms per facility	0	No DAC bathrooms	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No Issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No Issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No Issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No Issues	
<b>33</b>	Any breakages	X	No Issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No Issues	
<b>36</b>	CCTV in place in the laundry area	√	No Issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	1 washer and 1 drier	
<b>38</b>	Any repair issues	X	No issues	

25500 – 251002D02

THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No Issues	
40	CCTV in place to cover the area/area monitored	√	No Issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	√	No Issues	
42	Furniture and floor/wall finishing's suitable and in good repair	√	No Issues	
43	Lighting bright and fittings in good repair	√	No Issues	
44	CCTV in place to cover the area/area monitored	√	No Issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	√	No Issues	
46	Most recent EHO inspection report available if applicable	x	No Issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	NA	No Issues	
48	Furniture and floor/wall finishing's suitable and in good repair	NA	No Issues	
49	Lighting bright and fittings in good repair	NA	No Issues	

25500 – 251002D02

<b>50</b>	CCTV in place to cover the area/area monitored	NA	No Issues	
<b>51</b>	Cleaning schedule in place in compliance with HACCP guidelines	NA	No Issues	
<b>52</b>	Most recent EHO inspection report available if applicable	NA	No Issues	
<b>53</b>	Suitable utensils and cookware available	NA	No Issues	
<b>54</b>	Dishwasher/s available	NA	No Issues	
<b>55</b>	Any breakages noted generally	X	No Issues	
<b>56</b>	Bin storage facilities - is it safe and appropriate	NA	No Issues	

<b>THEME 1 - FIRE COMPLIANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>57</b>	Fire log in place and all relevant information is recorded.	√	No Issues	
<b>58</b>	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	No issues	
<b>59</b>	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	No Issues	
<b>60</b>	Fire drill done in the last Quarter and date	18/11/2025 monthly	No Issues Bell test weekly	
<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No Issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No Issues	

25500 – 251002D02

<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No Issues	
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<b>THEME 1 - WATER TANKS</b>				
Number	Item		Comments/Remarks	Actions
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No Issues	

<b>THEME 1 - MAINTENANCE</b>				
Number	Item		Comments/Remarks	Actions
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No Issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
Number	Item		Comments/Remarks	Actions
<b>66</b>	Staff aware of responsibilities and Policy document available for review	✓	No Issues	
<b>67</b>	Evidence of managing issues arising available for review	✓	No Issues	

<b>THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF</b>				
Number	Item		Comments/Remarks	Actions
<b>1</b>	Housekeeping service in place	√	Internal No Issues	
<b>2</b>	Names of all staff on site, and their roles.	√	No Issues	

25500 – 251002D02

<b>3</b>	Cleaning products available to service users	x	No Issues	
<b>4</b>	Laundry facility available to service users	√	Linen change twice weekly	
<b>5</b>	Sanitising schedule in place and records available	√	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>6</b>	No. of available beds as per agreement with DCC	64	No Issues	
<b>7</b>	No. of available beds today	64	No Issues	
<b>8</b>	No. of service users booked in today	61	No Issues	
<b>9</b>	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
<b>10</b>	No. of no shows/vacancies today	0	No Issues	
<b>11</b>	No. of official complaints received on file and verified with DRHE	0	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>12</b>	Child Safeguarding Statement completed and displayed, where applicable.	X	No Issues	
<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No Issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	This tracked on an app No Issues	
<b>15</b>	Complaints and feedback system in place	√	No Issues	



25500 – 251002D02

16	Record available of bookings, no shows, final headcount and returns for previous day	√	No Issues	
17	Vacancies returned within 24 hours at correct times	√	No Issues	

THEME 2 – SUPPORT SERVICES				
Number	Item		Comments/Remarks	Actions
18	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No Issues	
19	Information on available times for all support services clearly displayed	√	No Issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
20	All staff trained in: <ul style="list-style-type: none"><li>• fire safety</li><li>• Children first, where applicable (only required for Family PEA's at present)</li></ul>	√	No Issues	

<b>21</b>	Key staff trained in: <ul style="list-style-type: none"> <li>• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)</li> <li>• Fire Warden, as a minimum a fire warden must be on the premises at all times</li> <li>• Suicide Awareness</li> <li>• Intercultural awareness</li> <li>• Equality &amp; Diversity</li> <li>• Safeguarding Vulnerable Adults</li> <li>• Administering Naloxone/overdose treatment</li> <li>• first aid</li> <li>• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty</li> </ul>	✓	No Issues	
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THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	✓	No Issues	
<b>23</b>	Staff well presented, informed and helpful	✓	No Issues	
<b>24</b>	Staff interaction with residents professional and friendly	✓	No Issues	
<b>25</b>	Facility has a documented complaints policy and log	✓	No Issues	

25500 – 251002D02

<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No Issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Fire Alarm showing any faults	X	There was a power cut in the city centre at the time of site inspection. No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	√	No Issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No Issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No Issues	
<b>31</b>	How often are fire drill conducted on site?	19/11/25 Quarterly	No Issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No Issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No Issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No Issues	

25500 – 251002D02

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No Issues	
2	No. of service user fatalities on site since last inspection	0	No Issues	
3	No. of incidents of domestic violence on site since last inspection	0	No Issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No Issues	
5	First aid box on site and fully stocked	√	No Issues	
6	Naloxone on site and record of any administration of this intervention	✓	No Issues	
7	Defibrillator on site	✓	No Issues	
8	PPE in use by all staff	√	No Issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No Issues	
10.	Wellbeing checks being carried out	✓	Every 2 hours using NFC system	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	2	Breakfast is provided and soup and sandwiches for lunch are delivered ready-made daily.	



25500 – 251002D02

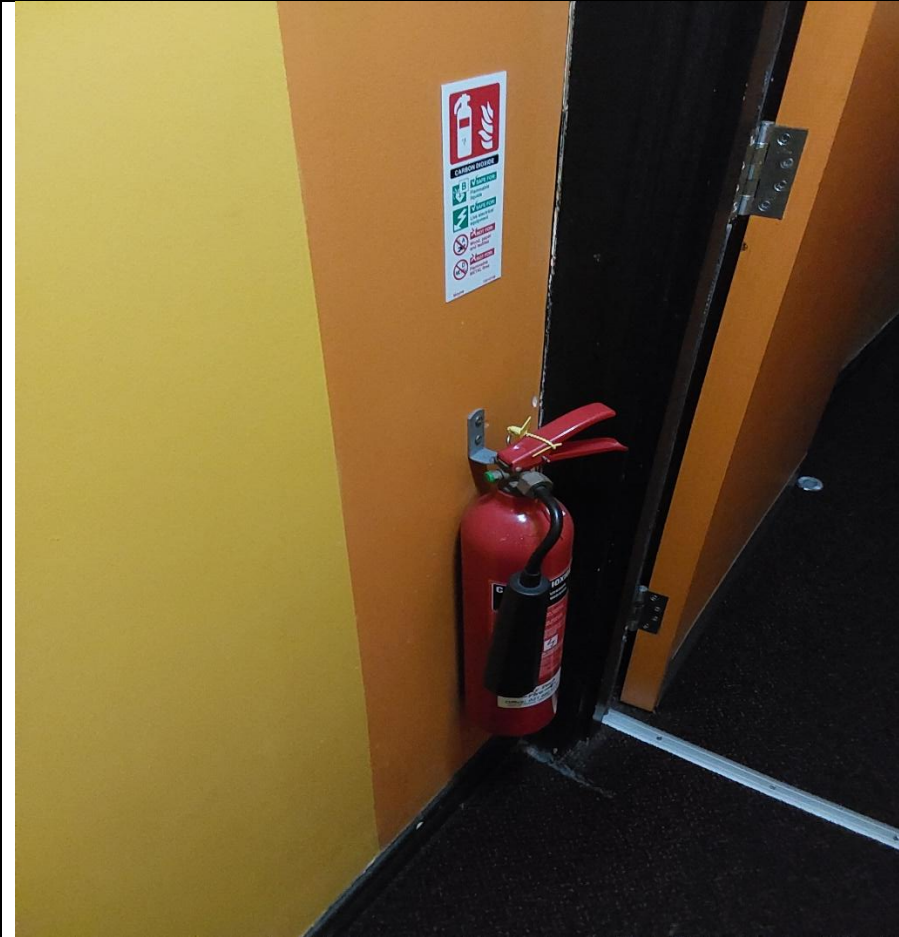
<b>12</b>	Drinking water available	√	No Issues	
<b>13</b>	Dietary requirements catered for, allergens on display	√	No Issues	
<b>14</b>	HACCP system in use and up to date	√	No Issues	
<b>15</b>	Weekly and monthly menus available and in use	√	No Issues	
<b>16</b>	Last EHO report available if applicable	x	No Issues	

<b>THEME 3 – COVID</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>17</b>	Daily symptoms check in place for staff	NA	No Issues	
<b>18</b>	Daily symptoms check in place for residents	NA	No Issues	
<b>19</b>	All staff familiar with procedure for dealing with symptoms in staff or resident	NA	No Issues	
<b>20</b>	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No Issues	

25500 – 251002D02

3 Photos of Premises

Fire Extinguishers



Fire Panel



25500 – 251002D02

Emergency Lighting



Laundry Facility



Bedroom



Bathroom





25500 – 251002D02

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251002D02 is a property designated for males only. All rooms are ensuite. This property is well run, and all documentations are available and up to date.

### 4.1.2 Actions of the Property

There is no further action required.

### 4.1.3 Actions Concluded

There is no further action required.

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Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## SITE INSPECTION REPORT

**251003D01**

**20<sup>th</sup> November 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251003D01 – Final

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  - 1.1 Overview..... 1**
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  - 1.3 EOBA’S APPROACH ..... 2**
  - 1.4 EOBA’s Methodology ..... 2**
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## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** C

**Date:** 20<sup>th</sup> November 2025

**Property Description:** Property 251003D01 is a property that accommodates 82 residents in 31 units.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251003D01

**Date:** 20<sup>th</sup> November 2025

**Inspector:** C

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	✓	No Issues	
2	Overall atmosphere	✓	No Issues	
3	Thermostatically controlled heating	✓	No Issues	
4	CCTV in common areas	✓	No Issues	
5	Pest control policy in place	✓	18/10/25 No Issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	✓	No Issues	
7	Streetscape clean and free from rubbish	✓	No Issues	
8	Regular outside checks	✓	No Issues	
9	External CCTV in place	✓	No Issues	
10	External items for repair	X	No Issues	

25500 – 251003D01

<b>THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>11</b>	Condition of communal areas	✓	Dining Area is only communal area No Issues	
<b>12</b>	Condition of floor and wall finishes	✓	No Issues	
<b>13</b>	Internal CCTV available	✓	No Issues	
<b>14</b>	Appropriate lighting and fixtures	✓	No Issues	
<b>15</b>	Passive ventilation in bedrooms	✓	No Issues	
<b>16</b>	Any internal repairs required	X	No Issues	
<b>17</b>	All egress exits free from obstacles	✓	No Issues	

<b>THEME 1 – BEDROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Appropriate number of people assigned to each room	✓	2 to 4 users in each room in bunks	
<b>19</b>	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No Issues	
<b>20</b>	Furnishings (including beds) fit for purpose and in good repair	✓	No Issues	
<b>21</b>	Mattresses must be washable and breathable type i.e. hospital type mattress	✓	No Issues	
<b>22</b>	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	✓	No Issues	
<b>23</b>	Free Wi-Fi available	✓	No Issues	
<b>24</b>	Automatically locking Window restrictors and passive ventilation in all bedrooms	✓	No Issues	

25500 – 251003D01

<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	
<b>26</b>	Any breakages noted generally	X	No Issues	

<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>			<b>Actions</b>
<b>27</b>	Number of bathrooms shared	31	Each room Ensuite No Issues	
<b>28</b>	Number of DAC bathrooms per facility	0	No Issues	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	✓	No Issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	✓	No Issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	✓	No Issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	No	No Issues	
<b>33</b>	Any breakages	X	No Issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	✓	No Issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	✓	No Issues	
<b>36</b>	CCTV in place in the laundry area	✓	No Issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	✓	4 washers 4 dryers No Issues	
<b>38</b>	Any repair issues	X	No Issues	

THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	✓	No Issues	
40	CCTV in place to cover the area/area monitored	✓	No Issues	

THEME 1 - FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	✓	No Issues	
42	Furniture and floor/wall finishing's suitable and in good repair	✓	No Issues	
43	Lighting bright and fittings in good repair	✓	No Issues	
44	CCTV in place to cover the area/area monitored	✓	No Issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	✓	No Issues	
46	Most recent EHO inspection report available if applicable	None	No Issues	

THEME 1 - DOMESTIC KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	✓	No Issues	
48	Furniture and floor/wall finishing's suitable and in good repair	✓	No Issues	
49	Lighting bright and fittings in good repair	✓	No Issues	

25500 – 251003D01

50	CCTV in place to cover the area/area monitored	✓	No Issues	
51	Cleaning schedule in place in compliance with HACCP guidelines	✓	No Issues	
52	Most recent EHO inspection report available if applicable	None	No Issues	
53	Suitable utensils and cookware available	✓	No Issues	
54	Dishwasher/s available	No	No Issues	
55	Any breakages noted generally	X	No Issues	
56	Bin storage facilities - is it safe and appropriate	✓	No Issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	✓	No Issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	✓	Fire Alarm 4/9/25 Emergency Lighting 4/9/25  No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	Cert required for AOV	Verify
60	Fire drill done in the last Quarter and date	12/11/25	No Issues	
61	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	✓	No Issues	
62	Gas service records ex. RGI Cert	X	Not Available for Inspection	Verify

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<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	<b>X</b>	<b>Not Available for Inspection</b>	<b>Verify</b>
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<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	✓	31/7/25 No Issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	✓	Company App for maintenance log No Issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	✓	No Issues	
<b>67</b>	Evidence of managing issues arising available for review	✓	No Issues	

<b>THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>1</b>	Housekeeping service in place	✓	Staff and residents No Issues	
<b>2</b>	Names of all staff on site, and their roles.	✓	No Issues	

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<b>3</b>	Cleaning products available to service users	✓	No Issues	
<b>4</b>	Laundry facility available to service users	✓	No Issues	
<b>5</b>	Sanitising schedule in place and records available	✓	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>6</b>	No. of available beds as per agreement with DCC	82	No Issues	
<b>7</b>	No. of available beds today	0	No Issues	
<b>8</b>	No. of service users booked in today	82	No Issues	
<b>9</b>	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
<b>10</b>	No. of no shows/vacancies today	0	No Issues	
<b>11</b>	No. of official complaints received on file and verified with DRHE	0	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>12</b>	Child Safeguarding Statement completed and displayed, where applicable.	N/A	No Issues	
<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	✓	No Issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	✓	No Issues	
<b>15</b>	Complaints and feedback system in place	✓	No Issues	



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<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	✓	No Issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	✓	No Issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	✓	No Issues	
<b>19</b>	Information on available times for all support services clearly displayed	✓	No Issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	✓ N/A	No Issues	

<b>21</b>	Key staff trained in:			
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	✓		No Issues
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	✓		No Issues
	• Suicide Awareness	✓		No Issues
	• Intercultural awareness	✓		No Issues
	• Equality & Diversity	✓		No Issues
	• Safeguarding Vulnerable Adults	✓		No Issues
	• Administering Naloxone/overdose treatment	✓		No Issues
	• first aid	✓		No Issues
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	✓		No Issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	✓	No Issues	
<b>23</b>	Staff well presented, informed and helpful	✓	No Issues	
<b>24</b>	Staff interaction with residents professional and friendly	✓	No Issues	
<b>25</b>	Facility has a documented complaints policy and log	✓	No Issues	

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<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	✓	No Issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
Number	Item		Comments/Remarks	Actions
<b>27</b>	Fire Alarm showing any faults	X	No Issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	✓	No Issues	
<b>29</b>	Sufficient levels of trained staff on site as required	✓	No Issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	✓	No Issues	
<b>31</b>	How often are fire drill conducted on site?	✓	Monthly	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	✓	No Issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	✓	No Issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	✓	June 25 No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	✓	No Issues	

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THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	1	Incident reported to DHRE No Issues	
2	No. of service user fatalities on site since last inspection	0	No Issues	
3	No. of incidents of domestic violence on site since last inspection	0	No Issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	✓	No Issues	
5	First aid box on site and fully stocked	✓	No Issues	
6	Naloxone on site and record of any administration of this intervention	✓	No Issues	
7	Defibrillator on site	✓	No Issues	
8	PPE in use by all staff	✓	No Issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	✓	No Issues	
10	Wellbeing checks being carried out	✓	Every 3 hours or as deemed necessary	

25500 – 251003D01

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	Food delivered daily from Ripley Hotel	
12	Drinking water available	✓	No Issues	
13	Dietary requirements catered for, allergens on display	✓	No Issues	
14	HACCP system in use and up to date	✓	No Issues	
15	Weekly and monthly menus available and in use	✓	No Issues	
16	Last EHO report available if applicable	None	No Issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	✓	No Issues	
18	Daily symptoms check in place for residents	✓	No Issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	✓	No Issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	✓	No Issues	

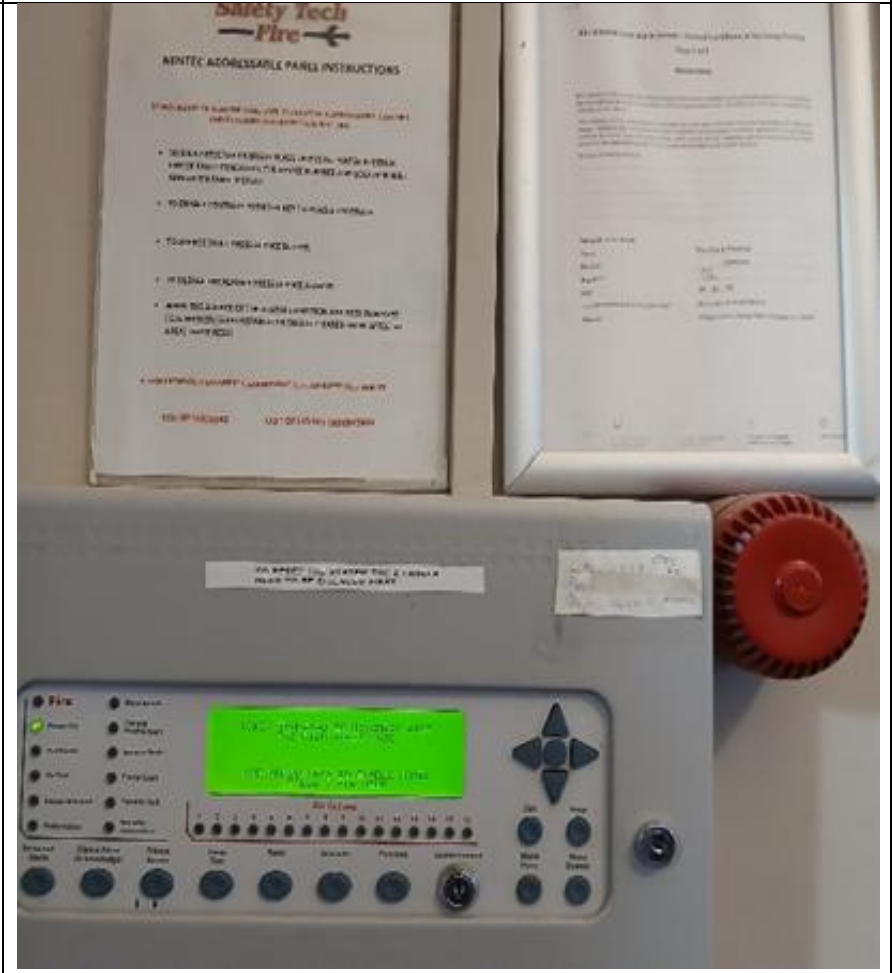
25500 – 251003D01

3 Photos of Premises

Fire Extinguishers



Fire Panel





Dining Area



Laundry Facility





Bedroom



Bathroom





25500 – 251003D01

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251003D01 is a property that accommodates 82 residents in 31 units. This property is managed by professional and competent staff.

### 4.1.2 Actions of the Property

Actions from the site inspection that need to be addressed:

- Fire equipment certification to be verified.
- Gas service records to be sent and verified.
- Electrical certification to be sent and verified.

### 4.1.3 Actions Concluded

The following actions have been concluded:

- Fire equipment certification has been received and verified.
  - Gas service records have been received and verified.
  - Electrical certification has been forwarded and verified.
-



Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## SITE INSPECTION REPORT

**251004D04**

**7<sup>th</sup> November 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251004D04 – Final

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## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** A

**Date:** 7<sup>th</sup> November 2025

**Property Description:** Property 251004D04 is a 3 storey building with 25 ensuite bedrooms

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251004D04

**Date:** 7<sup>th</sup> November 2025

**Inspector:** A

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No issues	
2	Overall atmosphere	√	No issues	
3	Thermostatically controlled heating	√	No issues	
4	CCTV in common areas	√	No issues	
5	Pest control policy in place	√	No issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No issues	
7	Streetscape clean and free from rubbish	√	No issues	
8	Regular outside checks	√	No issues	
9	External CCTV in place	√	No issues	
10	External items for repair	X	No issues	

THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS				
Number	Item		Comments/Remarks	Actions
11	Condition of communal areas	√	No issues	
12	Condition of floor and wall finishes	√	No issues	
13	Internal CCTV available	√	No issues	
14	Appropriate lighting and fixtures	√	No issues	
15	Passive ventilation in bedrooms	√	No issues	
16	Any internal repairs required	X	No issues	
17	All egress exits free from obstacles	√	No issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	√	Numbers agreed with DCC in advance. No issues	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No issues	
20	Furnishings (including beds) fit for purpose and in good repair	√	No issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	√	No issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No issues	
23	Free Wi-Fi available	√	No issues	
24	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No issues	

<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	
<b>26</b>	Any breakages noted generally	X	No issues	

<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	No issues	
<b>28</b>	Number of DAC bathrooms per facility	0	No DAC bathrooms	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No issues	
<b>33</b>	Any breakages	X	No issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	N/A	Laundry outsourced No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	N/A	No issues	
<b>36</b>	CCTV in place in the laundry area	N/A	No issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	N/A	No issues	
<b>38</b>	Any repair issues	N/A	No issues	

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THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No issues	
40	CCTV in place to cover the area/area monitored	√	No issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	√	No issues	
42	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
43	Lighting bright and fittings in good repair	√	No issues	
44	CCTV in place to cover the area/area monitored	√	No issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	√	No issues	
46	Most recent EHO inspection report available if applicable	√	No issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	N/A	No issues	
48	Furniture and floor/wall finishing's suitable and in good repair	N/A	No issues	
49	Lighting bright and fittings in good repair	N/A	No issues	

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<b>50</b>	CCTV in place to cover the area/area monitored	N/A	No issues	
<b>51</b>	Cleaning schedule in place in compliance with HACCP guidelines	N/A	No issues	
<b>52</b>	Most recent EHO inspection report available if applicable	N/A	No issues	
<b>53</b>	Suitable utensils and cookware available	N/A	No issues	
<b>54</b>	Dishwasher/s available	N/A	No issues	
<b>55</b>	Any breakages noted generally	N/A	No issues	
<b>56</b>	Bin storage facilities - is it safe and appropriate	N/A	No issues	

<b>THEME 1 - FIRE COMPLIANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>57</b>	Fire log in place and all relevant information is recorded.	√	Fire Safety Register in place. Relevant information recorded. No issues	
<b>58</b>	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	Fire alarm last serviced on 15/09/2025 Emergency lighting last serviced on 15/09/2025 No issues	
<b>59</b>	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	Fire extinguishers last serviced on 09/2025 No issues	
<b>60</b>	Fire drill done in the last Quarter and date	√	Conducted monthly. Last fire drill held on 14/10/2025 No issues	

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<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No issues	

<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	√	No issues	
<b>67</b>	Evidence of managing issues arising available for review	√	No issues	

25500 – 251004D04

THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	√	No issues	
2	Names of all staff on site, and their roles.	√	No issues	
3	Cleaning products available to service users	√	No issues	
4	Laundry facility available to service users	√	No issues	
5	Sanitising schedule in place and records available	√	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	65	No issues	
7	No. of available beds today	1	No issues	
8	No. of service users booked in today	53	No issues	
9	No. of beds unavailable, have these been reported to the DRHE	0	No issues	
10	No. of no shows/vacancies today	1	No issues	
11	No. of official complaints received on file and verified with DRHE	0	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
12	Child Safeguarding Statement completed and displayed, where applicable.	N/A	No issues	

25500 – 251004D04

<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	Sign in / sign out system. No issues	
<b>15</b>	Complaints and feedback system in place	√	No issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No issues No issues	

<b>21</b>	Key staff trained in:			
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	√		No issues
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	√		No issues
	• Suicide Awareness	√		No issues
	• Intercultural awareness	√		No issues
	• Equality & Diversity	√		No issues
	• Safeguarding Vulnerable Adults	√		No issues
	• Administering Naloxone/overdose treatment	√		No issues
• first aid	√		No issues	
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	√		No issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	√	All staff known to service users. No issues	
<b>23</b>	Staff well presented, informed and helpful	√	No issues	
<b>24</b>	Staff interaction with resident's professional and friendly	√	No issues	
<b>25</b>	Facility has a documented complaints policy and log	√	No issues	

25500 – 251004D04

<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
Number	Item		Comments/Remarks	Actions
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	2	No issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No issues  14/10/2025	
<b>31</b>	How often are fire drill conducted on site?	√	Monthly. No issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	Last serviced 09/2025 No issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	0	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No issues	
5	First aid box on site and fully stocked	√	No issues	
6	Naloxone on site and record of any administration of this intervention	√	No issues	
7	Defibrillator on site	√	No issues	
8	PPE in use by all staff	√	No issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No issues	
10	Wellbeing checks being carried out	√	Conducted hourly No issues	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	53 X 3	No issues	
12	Drinking water available	√	No issues	
13	Dietary requirements catered for, allergens on display	√	No issues	
14	HACCP system in use and up to date	√	No issues	
15	Weekly and monthly menus available and in use	√	No issues	
16	Last EHO report available if applicable	√	No issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	√	Self-declaration. No issues	
18	Daily symptoms check in place for residents	√	Self-declaration. No issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	√	No issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No issues	

25500 – 251004D04

3 Photos of Premises

Fire Extinguishers



Fire Panel



Emergency Lighting



Dining Area



Bedroom



Bathroom





25500 – 251004D04

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251004D04 is a 3-storey property building with 25 ensuite bedrooms. This property is designated for females only.

### 4.1.2 Actions of the Property

### 4.1.3 Actions Concluded

There are no further actions required for this property.

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Comhairle Cathrach  
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**Dublin City Council**

## **SITE INSPECTION REPORT**

**251014D03**

**17<sup>th</sup> November 2025**

<b>Prepared by</b>	<b>Eamon O'Boyle and Associates</b>
<b>Date</b>	<b>13<sup>th</sup> April 2026</b>
<b>Reference</b>	<b>25500 – 251014D03 – Final</b>

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  - 1.1 Overview..... 1**
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  - 1.4 EOBA’s Methodology ..... 2**
- 2 Site Inspection Checklist ..... 4**
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- 4 Conclusions..... 18**

## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** B

**Date:** 17<sup>th</sup> November 2025

**Property Description:** Property 251014D03 is a family hub that accommodates 15 families in ensuite family rooms.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251014D03

**Date:** 17<sup>th</sup> November 2025

**Inspector:** B

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No Issues	
2	Overall atmosphere	√	No Issues	
3	Thermostatically controlled heating	√	No Issues	
4	CCTV in common areas	√	No Issues	
5	Pest control policy in place	√	No Issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No Issues	
7	Streetscape clean and free from rubbish	√	No Issues	
8	Regular outside checks	√	No Issues	
9	External CCTV in place	√	No Issues	
10	External items for repair	X	No Issues	

25500 – 251014D03

<b>THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>11</b>	Condition of communal areas	√	No issues	
<b>12</b>	Condition of floor and wall finishes	√	No Issues	
<b>13</b>	Internal CCTV available	√	No Issues	
<b>14</b>	Appropriate lighting and fixtures	√	No Issues	
<b>15</b>	Passive ventilation in bedrooms	√	No Issues	
<b>16</b>	Any internal repairs required	X	No issues	
<b>17</b>	All egress exits free from obstacles	√	No Issues	

<b>THEME 1 – BEDROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Appropriate number of people assigned to each room	√	15 Families in ensuite rooms. Largest family 6 and smallest is 2.	
<b>19</b>	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No Issues	
<b>20</b>	Furnishings (including beds) fit for purpose and in good repair	√	No Issues	
<b>21</b>	Mattresses must be washable and breathable type i.e. hospital type mattress	√	No Issues	
<b>22</b>	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No Issues	
<b>23</b>	Free Wi-Fi available	√	No Issues	
<b>24</b>	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No Issues	
<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	

25500 – 251014D03

26	Any breakages noted generally	X	No Issues	
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THEME 1 – BATHROOMS				
Number	Item			Actions
27	Number of bathrooms shared	0	Family rooms are all ensuite	
28	Number of DAC bathrooms per facility	0	No DAC bathrooms	
29	Wall finishing's and floors clean and in good repair with no sign of mould	√	No issues	
30	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No Issues	
31	Openable window and/or mechanical ventilation in place	√	No Issues	
32	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No Issues	
33	Any breakages	X	No Issues	

THEME 1 – LAUNDRY				
Number	Item		Comments/Remarks	Actions
34	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
35	Roster or straightforward system for access in place for all residents	√	No issues	
36	CCTV in place in the laundry area	√	No issues	
37	Sufficient numbers of washers and dryers available.	√	1 washer and 1 drier (commercial type) No issues	
38	Any repair issues	X	No issues	

THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No Issues	
40	CCTV in place to cover the area/area monitored	√	No Issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	NA	No Issues	
42	Furniture and floor/wall finishing's suitable and in good repair	NA	No Issues	
43	Lighting bright and fittings in good repair	NA	No Issues	
44	CCTV in place to cover the area/area monitored	NA	No Issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	NA	No Issues	
46	Most recent EHO inspection report available if applicable	NA	No Issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	√	2 fully equipped kitchen areas for residents to prepare their own meals. No issues	
48	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
49	Lighting bright and fittings in good repair	√	No issues	

25500 – 251014D03

50	CCTV in place to cover the area/area monitored	✓	No issues	
51	Cleaning schedule in place in compliance with HACCP guidelines	✓	No issues	
52	Most recent EHO inspection report available if applicable	✓	No issues	
53	Suitable utensils and cookware available	✓	No issues	
54	Dishwasher/s available	X	No issues	
55	Any breakages noted generally	X	No issues	
56	Bin storage facilities - is it safe and appropriate	✓	No issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	✓	No Issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	✓	No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	30/10/25	No Issues Bell test weekly	
61	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	✓	No Issues	
62	Gas service records ex. RGI Cert	✓	No issues	

25500 – 251014D03

<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	No issues	
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<b>THEME 1 - WATER TANKS</b>				
Number	Item		Comments/Remarks	Actions
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
Number	Item		Comments/Remarks	Actions
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
Number	Item		Comments/Remarks	Actions
<b>66</b>	Staff aware of responsibilities and Policy document available for review	√	No Issues	
<b>67</b>	Evidence of managing issues arising available for review	√	No Issues	

<b>THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF</b>				
Number	Item		Comments/Remarks	Actions
<b>1</b>	Housekeeping service in place	√	Residents' responsibility for room.	
<b>2</b>	Names of all staff on site, and their roles.	√	No Issues	

<b>3</b>	Cleaning products available to service users	✓	No issues	
<b>4</b>	Laundry facility available to service users	x	No Issues	
<b>5</b>	Sanitising schedule in place and records available	✓	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>6</b>	No. of available beds as per agreement with DCC	62	No Issues	
<b>7</b>	No. of available beds today	62	No Issues	
<b>8</b>	No. of service users booked in today	63	No Issues	
<b>9</b>	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
<b>10</b>	No. of no shows/vacancies today	0	No Issues	
<b>11</b>	No. of official complaints received on file and verified with DRHE	0	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>12</b>	Child Safeguarding Statement completed and displayed, where applicable.	✓	No issues	
<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	✓	House rules in place No Issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	✓	No Issues	
<b>15</b>	Complaints and feedback system in place	✓	No Issues	



25500 – 251014D03

<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No Issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No Issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No Issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No Issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No Issues	
		✓	No Issues	

<b>21</b>	Key staff trained in:		No issues	
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	✓		
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	✓	No issues	
	• Suicide Awareness	✓	No issues	
	• Intercultural awareness	✓	No issues	
	• Equality & Diversity	✓		
	• Safeguarding Vulnerable Adults	✓	No issues	
	• Administering Naloxone/overdose treatment	✓	No issues	
	• first aid	✓	No issues	
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty				

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	✓	Staff known to service users No issues	
<b>23</b>	Staff well presented, informed and helpful	✓	No Issues	
<b>24</b>	Staff interaction with resident’s professional and friendly	✓	No Issues	
<b>25</b>	Facility has a documented complaints policy and log	✓	No issues	

25500 – 251014D03

<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No Issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	√	No Issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No Issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No Issues	
<b>31</b>	How often are fire drill conducted on site?	30/10/25 Quarterly	No Issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No Issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No Issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No Issues	



25500 – 251014D03

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	0	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No Issues	
5	First aid box on site and fully stocked	√	No Issues	
6	Naloxone on site and record of any administration of this intervention	x	No issues	
7	Defibrillator on site	x	No issues	
8	PPE in use by all staff	√	No Issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No Issues	
10.	Wellbeing checks being carried out	✓	All families will be accounted for by 9pm each evening	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	0	Self-catering for residents.	
12	Drinking water available	√	No Issues	
13	Dietary requirements catered for, allergens on display	√	No Issues	
14	HACCP system in use and up to date	√	No Issues	
15	Weekly and monthly menus available and in use	√	No Issues	
16	Last EHO report available if applicable	√	No Issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	NA	No Issues	
18	Daily symptoms check in place for residents	NA	No Issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	NA	No Issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No Issues	

25500 – 251014D03

### 3 Photos of Premises

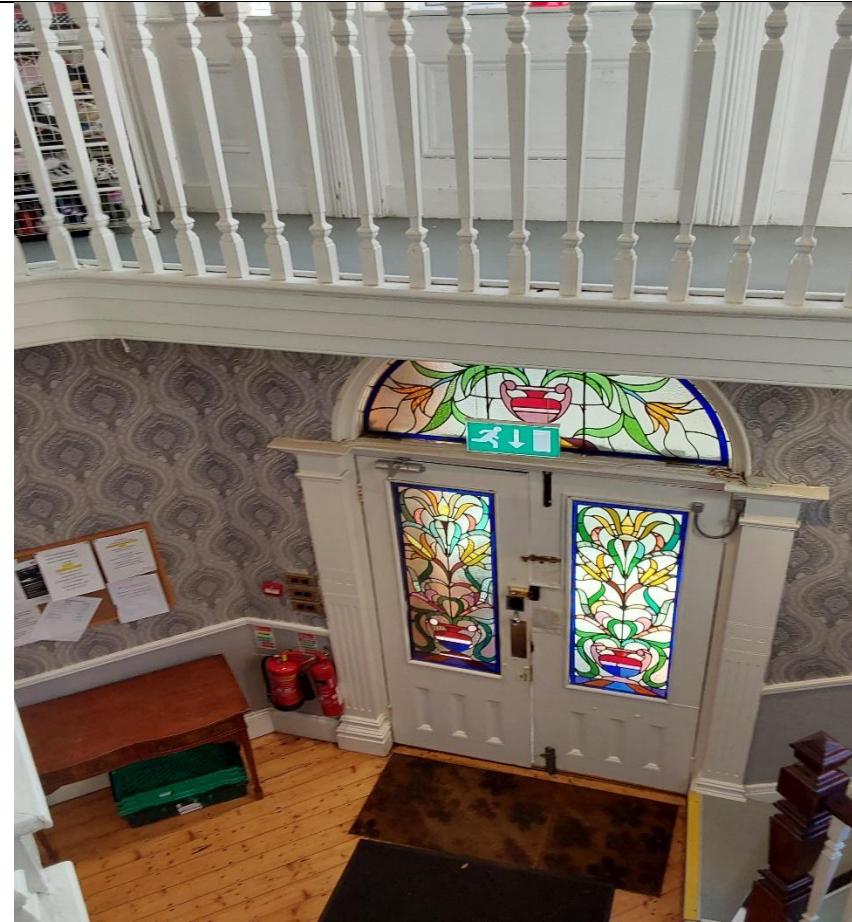
Fire Extinguishers



Fire Panel



Emergency Lighting



Laundry Facility





25500 – 251014D03



Bedroom



Bathroom





25500 – 251014D03

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251014D03 is a family hub that accommodates 15 families in ensuite family rooms. There is a large garden space for children with play facilities. There are 2 fully equipped kitchen areas for residents to cook and prepare their own food. All documentation was available and up to date.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded



Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## SITE INSPECTION REPORT

**251100D01**

**19<sup>th</sup> November 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251100D01 – Final

- 1 Introduction..... 1**
  - 1.1 Overview..... 1**
  - 1.2 Inspection Details..... 2**
  - 1.3 EOBA’S APPROACH ..... 2**
  - 1.4 EOBA’s Methodology ..... 2**
- 2 Site Inspection Checklist ..... 4**
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## 1 Introduction

### 1.1 Overview

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- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** B

**Date:** 19<sup>th</sup> November 2025

**Property Description:** Property 251100D01 is a facility that accommodates 135 male residents in 41 rooms.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251100D01

**Date:** 19<sup>th</sup> November 2025

**Inspector:** B

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No Issues	
2	Overall atmosphere	√	No Issues	
3	Thermostatically controlled heating	√	No Issues	
4	CCTV in common areas	√	No Issues	
5	Pest control policy in place	√	No Issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No issues	
7	Streetscape clean and free from rubbish	√	No Issues	
8	Regular outside checks	√	No Issues	
9	External CCTV in place	√	No Issues	
10	External items for repair	X	No issues	

25500 – 251100D01

<b>THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>11</b>	Condition of communal areas	√	No Issues	
<b>12</b>	Condition of floor and wall finishes	√	No Issues	
<b>13</b>	Internal CCTV available	√	No Issues	
<b>14</b>	Appropriate lighting and fixtures	√	No Issues	
<b>15</b>	Passive ventilation in bedrooms	√	No Issues	
<b>16</b>	Any internal repairs required	X	No Issues	
<b>17</b>	All egress exits free from obstacles	√	No Issues	

<b>THEME 1 – BEDROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Appropriate number of people assigned to each room	√	Largest is 6 and there is one single room	
<b>19</b>	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No Issues	
<b>20</b>	Furnishings (including beds) fit for purpose and in good repair	✓	No Issues	
<b>21</b>	Mattresses must be washable and breathable type i.e. hospital type mattress	✓	No Issues	
<b>22</b>	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No Issues	
<b>23</b>	Free Wi-Fi available	√	No Issues	
<b>24</b>	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No Issues	
<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	



25500 – 251100D01

<b>26</b>	Any breakages noted generally	X	No Issues	
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<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>			<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	All rooms are ensuite	
<b>28</b>	Number of DAC bathrooms per facility	0	No DAC bathrooms	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No Issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No Issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No Issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No Issues	
<b>33</b>	Any breakages	X	No Issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No Issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No Issues	
<b>36</b>	CCTV in place in the laundry area	√	No Issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	3 washers and 2 driers	
<b>38</b>	Any repair issues	X	No Issues	

25500 – 251100D01

THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No Issues	
40	CCTV in place to cover the area/area monitored	√	No Issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	√	No Issues	
42	Furniture and floor/wall finishing's suitable and in good repair	√	No Issues	
43	Lighting bright and fittings in good repair	√	No Issues	
44	CCTV in place to cover the area/area monitored	√	No Issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	√	No Issues	
46	Most recent EHO inspection report available if applicable	x	No Issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	N/A	No Issues	
48	Furniture and floor/wall finishing's suitable and in good repair	N/A	No Issues	
49	Lighting bright and fittings in good repair	N/A	No Issues	

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<b>50</b>	CCTV in place to cover the area/area monitored	N/A	No Issues	
<b>51</b>	Cleaning schedule in place in compliance with HACCP guidelines	N/A	No Issues	
<b>52</b>	Most recent EHO inspection report available if applicable	N/A	No Issues	
<b>53</b>	Suitable utensils and cookware available	N/A	No Issues	
<b>54</b>	Dishwasher/s available	N/A	No Issues	
<b>55</b>	Any breakages noted generally	X	No Issues	
<b>56</b>	Bin storage facilities - is it safe and appropriate	N/A	No Issues	

<b>THEME 1 - FIRE COMPLIANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>57</b>	Fire log in place and all relevant information is recorded.	√	No Issues	
<b>58</b>	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	No Issues	
<b>59</b>	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	No Issues	
<b>60</b>	Fire drill done in the last Quarter and date	31/10/25	No Issues Bell test weekly	
<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No Issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No Issues	

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<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	No Issues	
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THEME 1 - WATER TANKS				
Number	Item		Comments/Remarks	Actions
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No Issues	

THEME 1 - MAINTENANCE				
Number	Item		Comments/Remarks	Actions
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No Issues	

THEME 1 - GOOD NEIGHBOURHOOD POLICY				
Number	Item		Comments/Remarks	Actions
<b>66</b>	Staff aware of responsibilities and Policy document available for review	✓	No Issues	
<b>67</b>	Evidence of managing issues arising available for review	✓	No Issues	

THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
<b>1</b>	Housekeeping service in place	√	No Issues	
<b>2</b>	Names of all staff on site, and their roles.	√	No Issues	

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<b>3</b>	Cleaning products available to service users	x	No Issues	
<b>4</b>	Laundry facility available to service users	√	Twice weekly	
<b>5</b>	Sanitising schedule in place and records available	√	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>6</b>	No. of available beds as per agreement with DCC	135	No Issues	
<b>7</b>	No. of available beds today	135	No Issues	
<b>8</b>	No. of service users booked in today	134	No Issues	
<b>9</b>	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
<b>10</b>	No. of no shows/vacancies today	0	No Issues	
<b>11</b>	No. of official complaints received on file and verified with DRHE	0	No Issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>12</b>	Child Safeguarding Statement completed and displayed, where applicable.	x	No Issues	
<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No Issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	No Issues	
<b>15</b>	Complaints and feedback system in place	√	No Issues	



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<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No Issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No Issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No Issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No Issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No Issues	

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<b>21</b>	Key staff trained in:	✓	No Issues	
	<ul style="list-style-type: none"> <li>• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)</li> </ul>		No Issues	
	<ul style="list-style-type: none"> <li>• Fire Warden, as a minimum a fire warden must be on the premises at all times</li> <li>• Suicide Awareness</li> <li>• Intercultural awareness</li> <li>• Equality &amp; Diversity</li> <li>• Safeguarding Vulnerable Adults</li> <li>• Administering Naloxone/overdose treatment</li> <li>• first aid</li> <li>• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty</li> </ul>	✓	No Issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	✓	No Issues	
<b>23</b>	Staff well presented, informed and helpful	✓	No Issues	
<b>24</b>	Staff interaction with residents professional and friendly	✓	No Issues	
<b>25</b>	Facility has a documented complaints policy and log	✓	No Issues	

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<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No Issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Fire Alarm showing any faults	X	No Issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	√	No Issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No Issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No Issues	
<b>31</b>	How often are fire drill conducted on site?	31/10/25 Monthly	No Issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No Issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No Issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No Issues	

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THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No Issues	
2	No. of service user fatalities on site since last inspection	0	No Issues	
3	No. of incidents of domestic violence on site since last inspection	0	No Issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No Issues	
5	First aid box on site and fully stocked	√	No Issues	
6	Naloxone on site and record of any administration of this intervention	✓	No issues	
7	Defibrillator on site	✓	No Issues	
8	PPE in use by all staff	√	No Issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No Issues	
10.	Wellbeing checks being carried out	✓	Every 2 hours	

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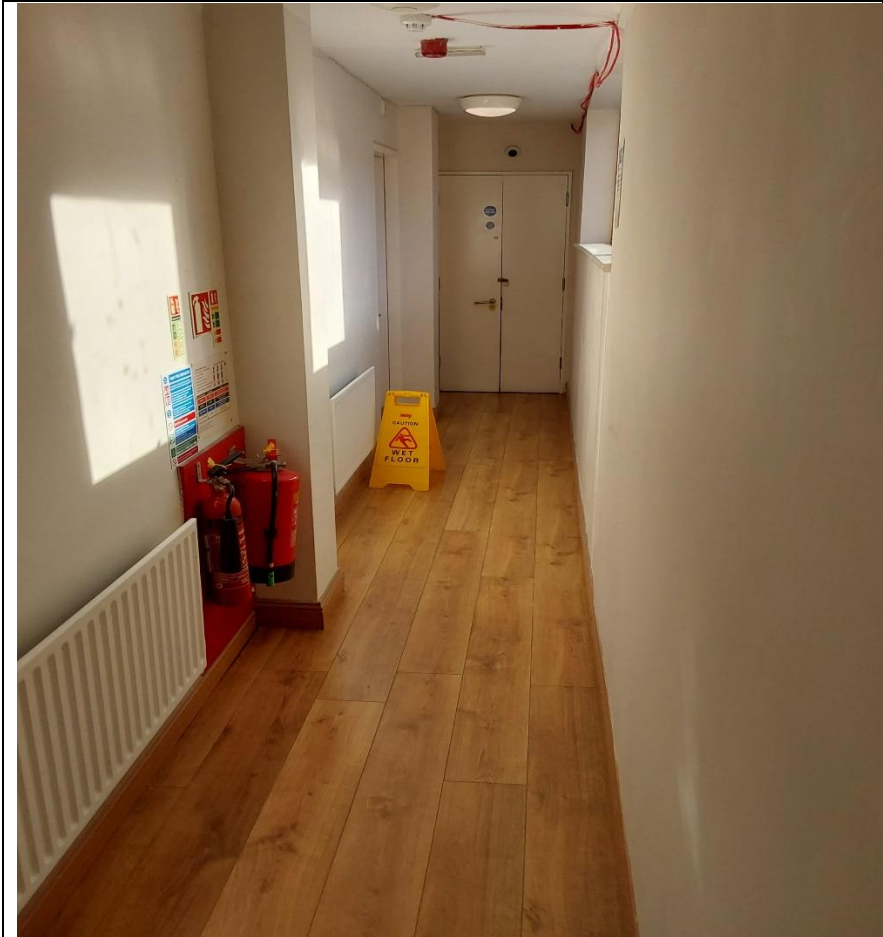
THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	Hot meals are delivered prepared to this facility.	
12	Drinking water available	√	No Issues	
13	Dietary requirements catered for, allergens on display	√	No Issues	
14	HACCP system in use and up to date	√	No Issues	
15	Weekly and monthly menus available and in use	√	No Issues	
16	Last EHO report available if applicable	x	No Issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	N/A	No Issues	
18	Daily symptoms check in place for residents	N/A	No Issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	N/A	No Issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No Issues	

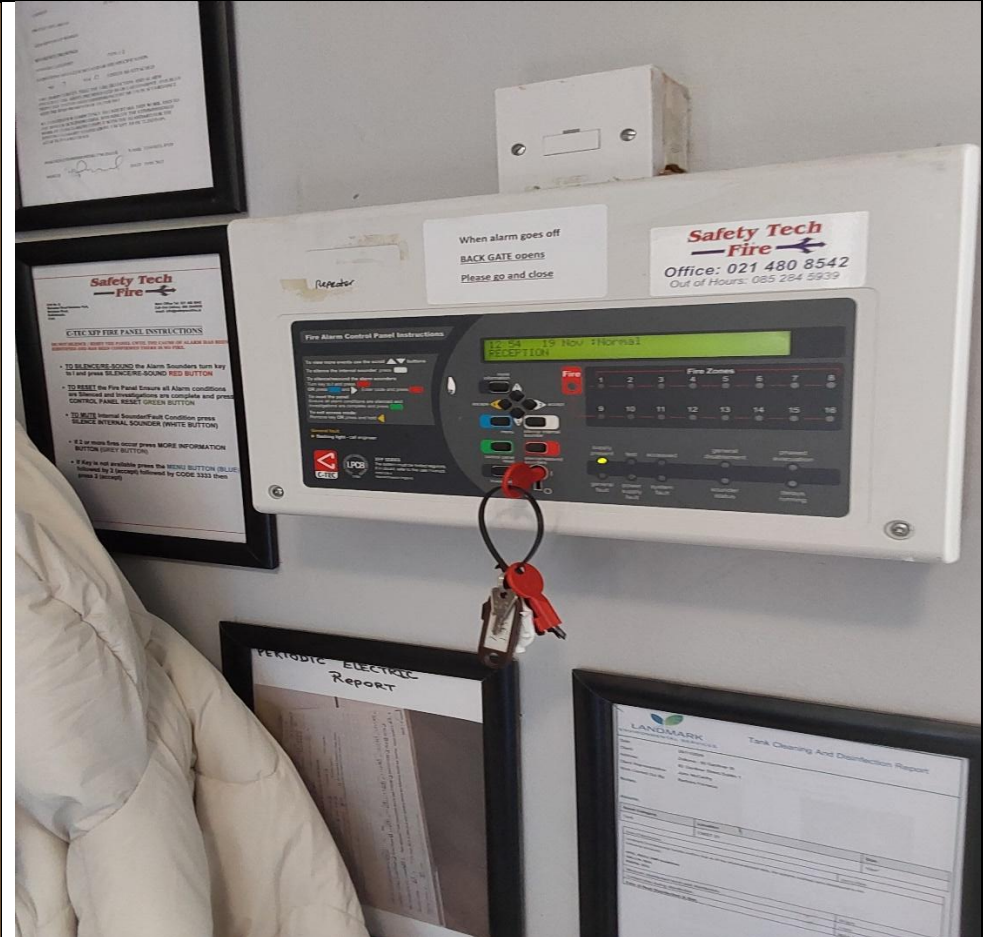
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3 Photos of Premises

Fire Extinguishers

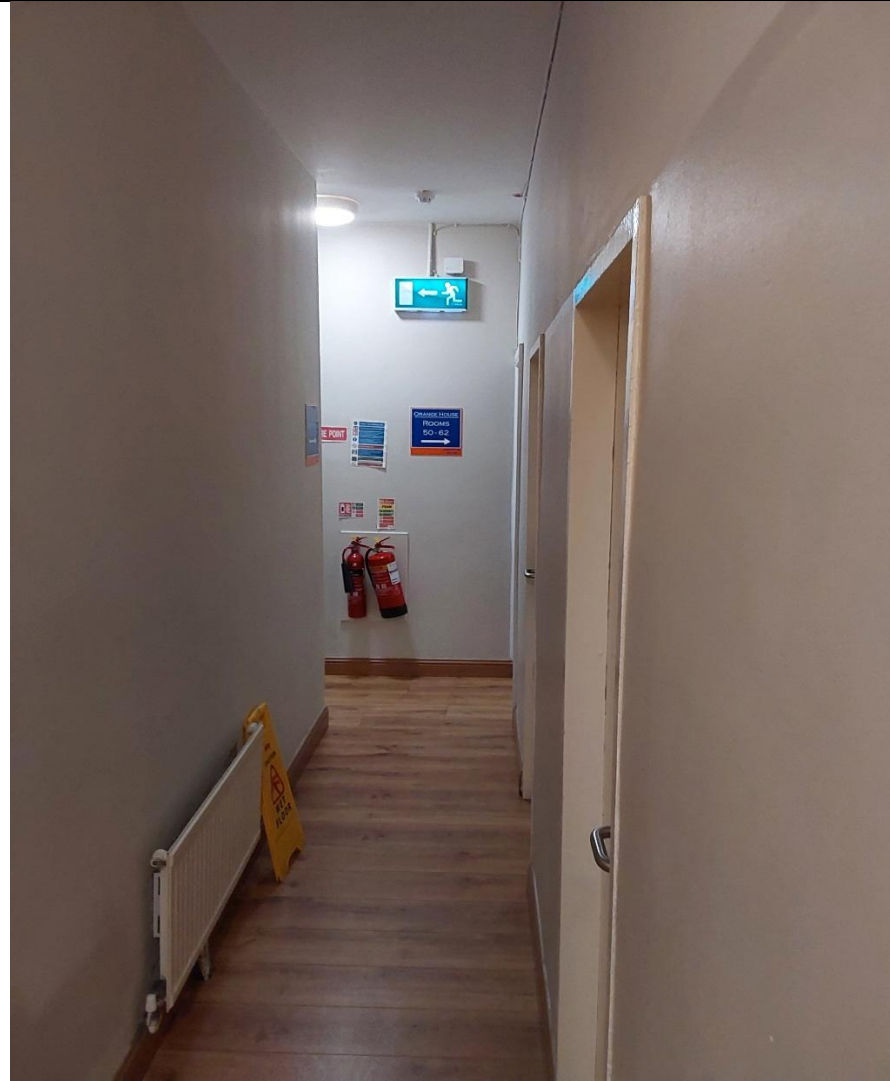


Fire Panel



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Emergency Lighting



Laundry Facility





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Bedroom



Bathroom





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## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251100D01 is a facility that accommodates 135 males in over 41 rooms of which are all en-suites. Hot meals are delivered ready to serve in the kitchen on site. This property is well run, and all documentation was available and up to date.

### 4.1.2 Actions of the Property

There is no further action required.

### 4.1.3 Actions Concluded

There is no further action required.

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Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## **SITE INSPECTION REPORT**

**251101D03**

**17<sup>th</sup> November 2025**

<b>Prepared by</b>	<b>Eamon O'Boyle and Associates</b>
<b>Date</b>	<b>13<sup>th</sup> April 2026</b>
<b>Reference</b>	<b>25500 – 251101D03 – Final</b>

- 1 Introduction..... 1**
  - 1.1 Overview..... 1**
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  - 1.3 EOBA’S APPROACH ..... 2**
  - 1.4 EOBA’s Methodology ..... 2**
- 2 Site Inspection Checklist ..... 4**
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## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** B

**Date:** 17<sup>th</sup> November 2025

**Property Description:** Property 251101D03 is a large property that accommodates 24 families. All rooms are ensuite.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251101D03

**Date:** 17<sup>th</sup> November 2025

**Inspector:** B

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No Issues	
2	Overall atmosphere	√	No Issues	
3	Thermostatically controlled heating	√	No Issues	
4	CCTV in common areas	√	No Issues	
5	Pest control policy in place	√	No Issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No Issues	
7	Streetscape clean and free from rubbish	√	No Issues	
8	Regular outside checks	√	No Issues	
9	External CCTV in place	√	No Issues	
10	External items for repair	X	No Issues	

THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS				
Number	Item		Comments/Remarks	Actions
11	Condition of communal areas	√	Furnishings are old.	
12	Condition of floor and wall finishes	√	No Issues	
13	Internal CCTV available	√	No Issues	
14	Appropriate lighting and fixtures	√	No Issues	
15	Passive ventilation in bedrooms	√	No Issues	
16	Any internal repairs required	X	No issues	
17	All egress exits free from obstacles	√	No Issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	√	These are all family rooms. 23 Families	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No Issues	
20	Furnishings (including beds) fit for purpose and in good repair	√	No Issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	√	Mattresses are being rotated and upgraded currently. No Issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No Issues	
23	Free Wi-Fi available	√	No Issues	
24	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No Issues	
25	Number of DAC bedrooms per facility	0	No DAC bedrooms	

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<b>26</b>	Any breakages noted generally	X	No Issues	
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<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>			<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	Family rooms are all ensuite	
<b>28</b>	Number of DAC bathrooms per facility	1	This is situated near the reception area. No Issues	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No Issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No Issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No Issues	
<b>33</b>	Any breakages	X	No Issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No issues	
<b>36</b>	CCTV in place in the laundry area	√	No issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	3 washers and 3 driers (commercial type) No issues	

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<b>38</b>	Any repair issues	X	No issues	
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<b>THEME 1 - SMOKING AREA</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>39</b>	Smoking area available within the building or area assigned close to the building	√	No Issues	
<b>40</b>	CCTV in place to cover the area/area monitored	√	No Issues	

<b>THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>41</b>	Kitchen and storage areas clean and in good repair	√	No issues	
<b>42</b>	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
<b>43</b>	Lighting bright and fittings in good repair	√	No issues	
<b>44</b>	CCTV in place to cover the area/area monitored	√	No issues	
<b>45</b>	Cleaning schedule in place in compliance with HACCP guidelines	√	No issues	
<b>46</b>	Most recent EHO inspection report available if applicable	√ 29 July 2024	No issues	

<b>THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>47</b>	Kitchen and storage areas clean and in good repair	✓	No issues 2 Fully equipped kitchen stations.	

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48	Furniture and floor/wall finishing's suitable and in good repair	✓	No issues	
49	Lighting bright and fittings in good repair	✓	No issues	
50	CCTV in place to cover the area/area monitored	✓	No issues	
51	Cleaning schedule in place in compliance with HACCP guidelines	✓	No issues	
52	Most recent EHO inspection report available if applicable	✓	No issues	
53	Suitable utensils and cookware available	✓	No issues	
54	Dishwasher/s available	✓	No issues	
55	Any breakages noted generally	X	No issues	
56	Bin storage facilities - is it safe and appropriate	✓	No issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	✓	No Issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	✓	No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	02/10/25	No Issues Bell test weekly	



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<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No Issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No issues	

<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	✓	No Issues	
<b>67</b>	Evidence of managing issues arising available for review	✓	No Issues	

THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	√	Residents are responsible for their own rooms.	
2	Names of all staff on site, and their roles.	√	No Issues	
3	Cleaning products available to service users	x	Equipment is available	
4	Laundry facility available to service users	√	Weekly linen change No Issues	
5	Sanitising schedule in place and records available	√	No Issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	73	No Issues	
7	No. of available beds today	86	No Issues	
8	No. of service users booked in today	86	No Issues	
9	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
10	No. of no shows/vacancies today	0	No Issues	
11	No. of official complaints received on file and verified with DRHE	0	No Issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
12	Child Safeguarding Statement completed and displayed, where applicable.	✓	No issues	

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<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	House rules in place No Issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	Manual record as reception is supervised No Issues	
<b>15</b>	Complaints and feedback system in place	√	No Issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No Issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No Issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No Issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No Issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No Issues	

<b>21</b>	Key staff trained in:		No issues	
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	✓	No issues	
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	✓	No issues	
	• Suicide Awareness	✓	No issues	
	• Intercultural awareness	✓	No issues	
	• Equality & Diversity	✓	No issues	
	• Safeguarding Vulnerable Adults	✓	No issues	
	• Administering Naloxone/overdose treatment	✓	No issues	
• first aid	✓	No issues		
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	x			

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	✓	Staff known to service users No issues	
<b>23</b>	Staff well presented, informed and helpful	✓	No Issues	
<b>24</b>	Staff interaction with resident’s professional and friendly	✓	No Issues	
<b>25</b>	Facility has a documented complaints policy and log	✓	No issues	

25500 – 251101D03

<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No Issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational	√	No Issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No Issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No Issues	
<b>31</b>	How often are fire drill conducted on site?	30/10/25 Quarterly	No Issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No Issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No Issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No Issues	

25500 – 251101D03

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	0	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No Issues	
5	First aid box on site and fully stocked	√	No Issues	
6	Naloxone on site and record of any administration of this intervention	✓	No issues	
7	Defibrillator on site	✓	No issues	
8	PPE in use by all staff	√	No Issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No Issues	
10.	Wellbeing checks being carried out	✓	Staff ensure that each family is seen within a 24-hour period.	

25500 – 251101D03

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	2	Breakfast is provided and dinner is delivered prepared. There is also a facility for residents to cook their own food.	
12	Drinking water available	√	No Issues	
13	Dietary requirements catered for, allergens on display	√	No Issues	
14	HACCP system in use and up to date	√	No Issues	
15	Weekly and monthly menus available and in use	X	No issues	
16	Last EHO report available if applicable	NA	No issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	NA	No Issues	
18	Daily symptoms check in place for residents	NA	No Issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	NA	No Issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No Issues	

25500 – 251101D03

3 Photos of Premises

Fire Extinguishers



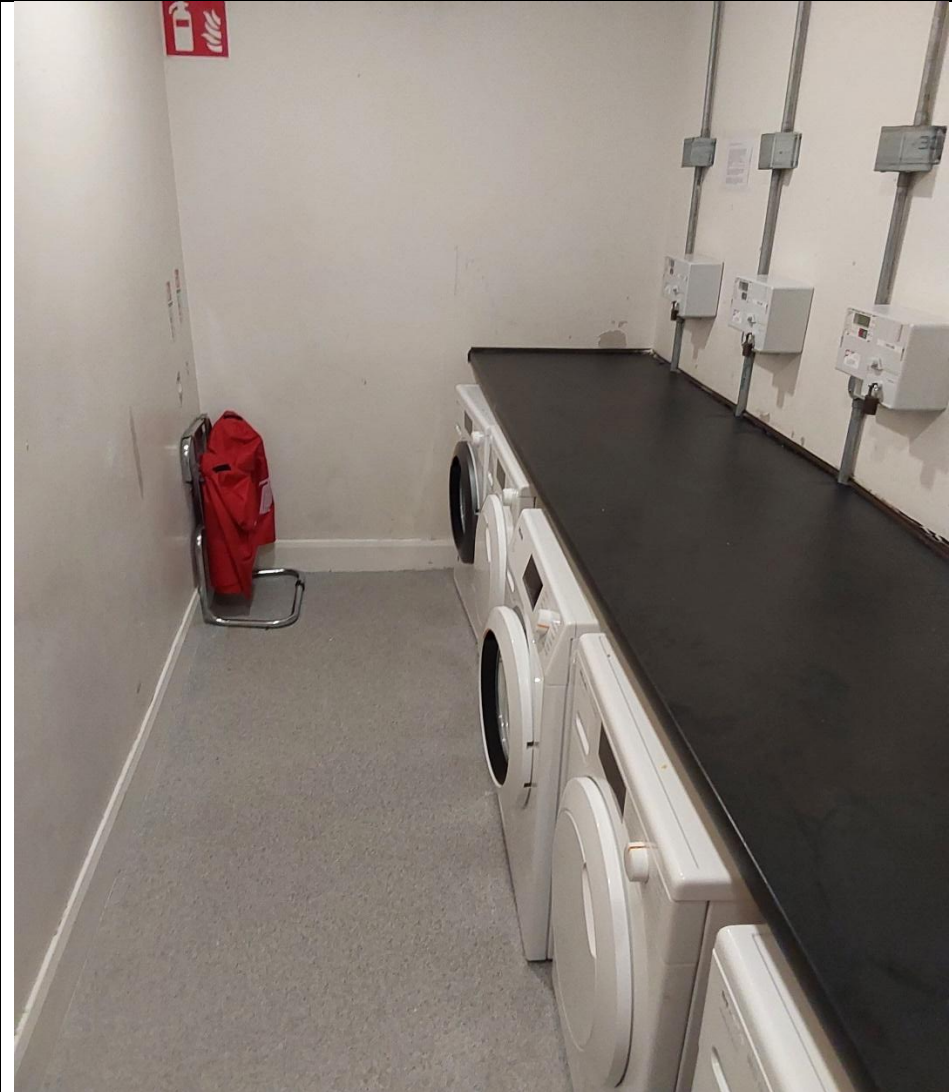
Fire Panel



Emergency Lighting



Laundry Facility



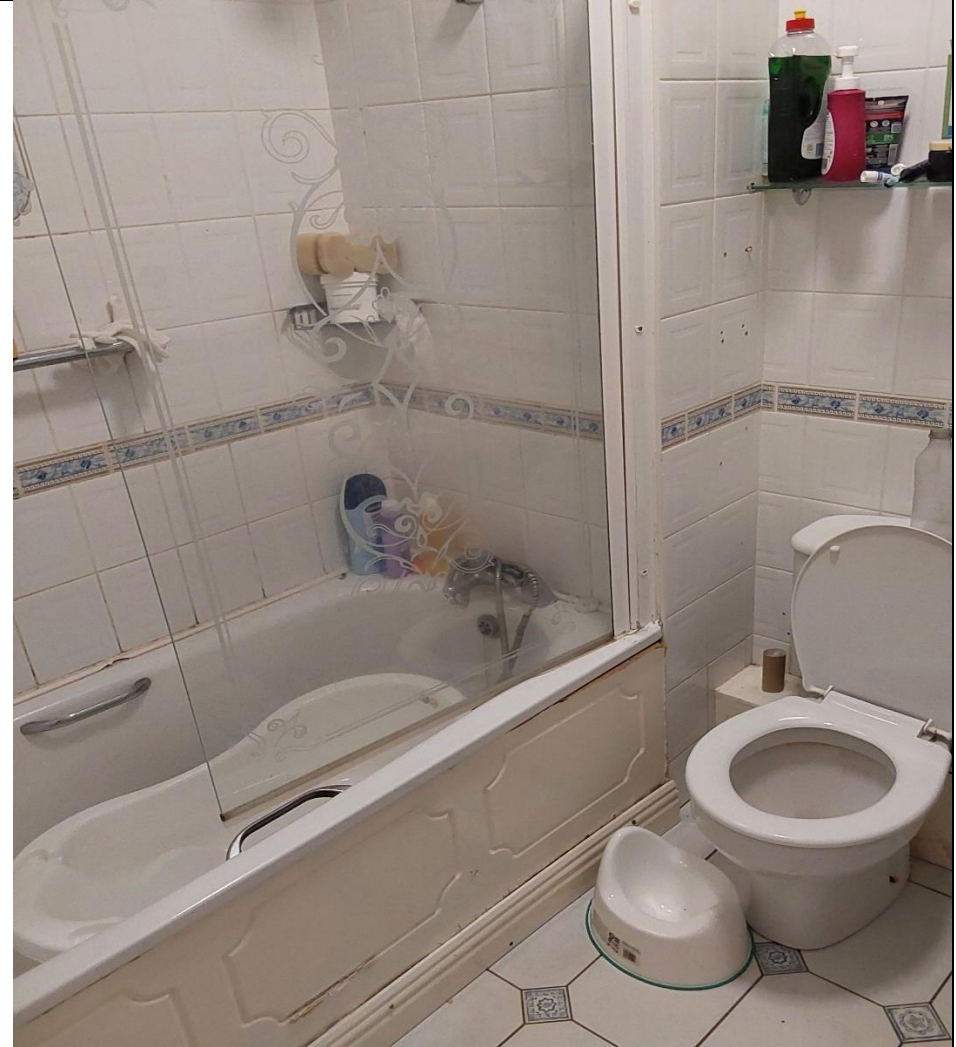


25500 – 251101D03

Bedroom



Bathroom





25500 – 251101D03

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251101D03 is a large property that accommodates 24 families. All rooms are ensuite. This property is well run, and all documentation are available and up to date. Residents cook for themselves however breakfast and dinner are provided for all residents.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded



Comhairle Cathrach  
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**Dublin City Council**

## SITE INSPECTION REPORT

**251102D04**

**7<sup>th</sup> November 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251102D04 – Final

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## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** A

**Date:** 7<sup>th</sup> November 2025

**Property Description:** Property 251102D04 is a 6 story property with 14 ensuite bedrooms.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251102D04

**Date:** 7<sup>th</sup> November 2025

**Inspector:** A

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No issues	
2	Overall atmosphere	√	No issues	
3	Thermostatically controlled heating	√	No issues	
4	CCTV in common areas	√	No issues	
5	Pest control policy in place	√	No issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No issues	
7	Streetscape clean and free from rubbish	√	No issues	
8	Regular outside checks	√	No issues	
9	External CCTV in place	√	No issues	
10	External items for repair	X	No issues	

25500 – 251102D04

THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS				
Number	Item		Comments/Remarks	Actions
11	Condition of communal areas	√	No issues	
12	Condition of floor and wall finishes	√	No issues	
13	Internal CCTV available	√	No issues	
14	Appropriate lighting and fixtures	√	No issues	
15	Passive ventilation in bedrooms	√	No issues	
16	Any internal repairs required	X	No issues	
17	All egress exits free from obstacles	√	No issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	√	Numbers agreed with DCC in advance. No issues	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	0	No issues	
20	Furnishings (including beds) fit for purpose and in good repair	√	No issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	√	No issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No issues	
23	Free Wi-Fi available	√	No issues	
24	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No issues	

25500 – 251102D04

<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	
<b>26</b>	Any breakages noted generally	X	No issues	

<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	No issues	
<b>28</b>	Number of DAC bathrooms per facility	0	No DAC bathrooms	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No issues	
<b>33</b>	Any breakages	X	No issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No issues	
<b>36</b>	CCTV in place in the laundry area	√	Entry and exit covered No issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	2 washers and 2 dryers. No issues	
<b>38</b>	Any repair issues	X	No issues	

25500 – 251102D04

THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No issues	
40	CCTV in place to cover the area/area monitored	√	No issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	N/A	No issues	
42	Furniture and floor/wall finishing's suitable and in good repair	N/A	No issues	
43	Lighting bright and fittings in good repair	N/A	No issues	
44	CCTV in place to cover the area/area monitored	N/A	No issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	N/A	No issues	
46	Most recent EHO inspection report available if applicable	N/A	No issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	√	No issues	
48	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
49	Lighting bright and fittings in good repair	√	No issues	

25500 – 251102D04

50	CCTV in place to cover the area/area monitored	√	No issues	
51	Cleaning schedule in place in compliance with HACCP guidelines	√	No issues	
52	Most recent EHO inspection report available if applicable	√	No issues	
53	Suitable utensils and cookware available	√	No issues	
54	Dishwasher/s available	√	No issues	
55	Any breakages noted generally	X	No issues	
56	Bin storage facilities - is it safe and appropriate	√	No issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	√	Fire Safety Register in place. Relevant information recorded. No issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	Fire alarm last serviced on 20/10/2025 Emergency lighting last serviced on 11/09/2025 No issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	Fire extinguishers last serviced on 06/2025 No issues	
60	Fire drill done in the last Quarter and date	√	Conducted quarterly. Last fire drill held on 22/09/2025 No issues	

25500 – 251102D04

<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No issues	

<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	√	No issues	
<b>67</b>	Evidence of managing issues arising available for review	√	No issues	

25500 – 251102D04

<b>THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>1</b>	Housekeeping service in place	√	No issues	
<b>2</b>	Names of all staff on site, and their roles.	√	No issues	
<b>3</b>	Cleaning products available to service users	√	No issues	
<b>4</b>	Laundry facility available to service users	√	No issues	
<b>5</b>	Sanitising schedule in place and records available	√	No issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>6</b>	No. of available beds as per agreement with DCC	62	No issues	
<b>7</b>	No. of available beds today	19	No issues	
<b>8</b>	No. of service users booked in today	34	No issues	
<b>9</b>	No. of beds unavailable, have these been reported to the DRHE	Nil	No issues	
<b>10</b>	No. of no shows/vacancies today	Nil	No issues	
<b>11</b>	No. of official complaints received on file and verified with DRHE	0	No issues	

<b>THEME 2 – OPERATIONAL SYSTEMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>12</b>	Child Safeguarding Statement completed and displayed, where applicable.	√	No issues	

25500 – 251102D04

<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	Sign in / sign out system. No issues	
<b>15</b>	Complaints and feedback system in place	√	No issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No issues No issues	

<b>21</b>	Key staff trained in:			
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	√		No issues
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	√		No issues
	• Suicide Awareness	√		No issues
	• Intercultural awareness	√		No issues
	• Equality & Diversity	√		No issues
	• Safeguarding Vulnerable Adults	√		No issues
	• Administering Naloxone/overdose treatment	√		No issues
• first aid	√		No issues	
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	√		No issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	√	All staff known to service users. No issues	
<b>23</b>	Staff well presented, informed and helpful	√	No issues	
<b>24</b>	Staff interaction with residents professional and friendly	√	No issues	
<b>25</b>	Facility has a documented complaints policy and log	√	No issues	

25500 – 251102D04

<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
Number	Item		Comments/Remarks	Actions
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational		No issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No issues  22/09/2025	
<b>31</b>	How often are fire drill conducted on site?	√	Quarterly. No issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	Last serviced 06/2025 No issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	2	Incident reported to DHRE No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No issues	
5	First aid box on site and fully stocked	√	No issues	
6	Naloxone on site and record of any administration of this intervention	N/A	Not required No issues	
7	Defibrillator on site	√	No issues	
8	PPE in use by all staff	√	No issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No issues	
10	Wellbeing checks being carried out	√	Twice daily No issues	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	34 X 3	No issues	
12	Drinking water available	√	No issues	
13	Dietary requirements catered for, allergens on display	√	No issues	
14	HACCP system in use and up to date	√	No issues	
15	Weekly and monthly menus available and in use	√	No issues	
16	Last EHO report available if applicable	√	No issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
17	Daily symptoms check in place for staff	√	Self-declaration. No issues	
18	Daily symptoms check in place for residents	√	Self-declaration. No issues	
19	All staff familiar with procedure for dealing with symptoms in staff or resident	√	No issues	
20	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No issues	

25500 – 251102D04

3 Photos of Premises

Fire Extinguishers



Fire Panel





25500 – 251102D04

Dining Area



Laundry Facility





Bedroom



Bathroom





25500 – 251102D04

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251102D04 is a 6-storey property with 14 ensuite bedrooms. This property has the capacity to accommodate 62 residents, and it is designated for families only.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded

There are no further actions required.

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Comhairle Cathrach  
Bhaile Átha Cliath  
**Dublin City Council**

## **SITE INSPECTION REPORT**

**251103D06**

**16<sup>th</sup> October 2025**

<b>Prepared by</b>	<b>Eamon O'Boyle and Associates</b>
<b>Date</b>	<b>13<sup>th</sup> April 2026</b>
<b>Reference</b>	<b>25500 – 251103D06 – Final</b>

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  - 1.3 EOBA’S APPROACH ..... 2**
  - 1.4 EOBA’s Methodology ..... 2**
- 2 Site Inspection Checklist ..... 4**
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- 4 Conclusions..... 18**

## 1 Introduction

### 1.1 Overview

Dublin City Council has engaged with Eamon O'Boyle and Associates establishing a multi-party framework for the delivery of Homeless Accommodation Inspection Service at centres within the Dublin Regional Homeless Executive Administrative area.

The Homeless Accommodation Inspection Service will encompass the following elements:

#### Building Standards

- Fire Safety
- Building compliance,
- CCTV,
- Ventilation,
- Heating and light,
- Wi-Fi
- and general building condition.

#### Onsite Facilities

- Housekeeping service
- Laundry
- Sanitising Service

#### Operational Systems

- Agreed availability of beds
- House guidelines in place
- Complaints and feedback system

#### Staff

- Staff Training
- Identifiable of staff
- Availability of suitably rostered Supervision

#### Health & Safety

- Fire Wardens on Duty
- First Aid resources in place

#### Food Service

- Inspection of Cooking Facilities
  - Assessing Quality of meals both from portion size and meeting expected dietary standards
  - Feedback System in place to facilitate capture of the views of the Residents in terms of portion sizes, quality of food and the variety of menu choices available. Getting up to date sample feedback from residents during the inspection.
  - HACCP Standards in place in available kitchens on-site
  - HACCP Standards in place where food is prepared / cooked off-site and delivered in.
-

## 1.2 Inspection Details

**Inspector:** A

**Date:** 16<sup>th</sup> October 2025

**Property Description:** Property 251103D06 is a 3-storey building with 25 bedrooms of which all bedrooms are ensuite.

Please see photos in section 3

## 1.3 EOBA'S Approach

The EOBA approach will operate as a unit which will identify the properties to be inspected in conjunction with the Contracting Authority. The service will be delivered by the conduct of inspections, liaison with the Contracting Authority, review of previous reports. Our service will be guided throughout by adherence with published codes and engineering analysis to ensure properties are compatible with the requirements of the Contracting Authority.

EOBA understands the objectives of the Framework ensures the following

- Provision of inspection regime that provides an assurance to the Contracting Authority and the residents of compliance with standards
- Provision of timely reports that identify good practice and deficiencies with actions to ensure timely remedy

## 1.4 EOBA's Methodology

Inspections are undertaken by a multi-disciplined team.

This is to ensure:

- Ensure consistency of reports
  - standardisation of the inspection regime
  - enable comparisons between consecutive reports
  - provides transparency to assure impartiality for property owners
-

## 2 Site Inspection Checklist

# Inspection Checklist

**Location:** 251103D06

**Date:** 16<sup>th</sup> October 2025

**Inspector:** A

THEME 1 – BUILDING STANDARDS				
Number	Item		Comments/Remarks	Actions
1	Overall condition of the premises	√	No issues	
2	Overall atmosphere	√	No issues	
3	Thermostatically controlled heating	√	No issues	
4	CCTV in common areas	√	No issues	
5	Pest control policy in place	√	No issues	

THEME 1 – EXTERIOR OF BUILDING				
Number	Item		Comments/Remarks	Actions
6	Condition of exterior of building	√	No issues	
7	Streetscape clean and free from rubbish	√	No issues	
8	Regular outside checks	√	No issues	
9	External CCTV in place	√	No issues	
10	External items for repair	X	No issues	

THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS				
Number	Item		Comments/Remarks	Actions
11	Condition of communal areas	√	No issues	
12	Condition of floor and wall finishes	√	No issues	
13	Internal CCTV available	√	No issues	
14	Appropriate lighting and fixtures	√	No issues	
15	Passive ventilation in bedrooms	√	No issues	
16	Any internal repairs required	X	No issues	
17	All egress exits free from obstacles	√	No issues	

THEME 1 – BEDROOMS				
Number	Item		Comments/Remarks	Actions
18	Appropriate number of people assigned to each room	√	Numbers agreed with DCC in advance. No issues	
19	No. of rooms decommissioned because of maintenance issues, why and for how long	Nil	No issues	
20	Furnishings (including beds) fit for purpose and in good repair	√	No issues	
21	Mattresses must be washable and breathable type i.e. hospital type mattress	√	No issues	
22	Televisions provided in rooms with reasonable choice channels available for the client base being accommodated.	√	No issues	
23	Free Wi-Fi available	√	No issues	
24	Automatically locking Window restrictors and passive ventilation in all bedrooms	√	No issues	

<b>25</b>	Number of DAC bedrooms per facility	0	No DAC bedrooms	
<b>26</b>	Any breakages noted generally	X	No issues	

<b>THEME 1 – BATHROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>27</b>	Number of bathrooms shared	0	No issues	
<b>28</b>	Number of DAC bathrooms per facility	2	No issues	
<b>29</b>	Wall finishing's and floors clean and in good repair with no sign of mould	√	No issues	
<b>30</b>	Shower, toilet and sink in good repair and in working order (hot and cold water)	√	No issues	
<b>31</b>	Openable window and/or mechanical ventilation in place	√	No issues	
<b>32</b>	Heat source present in the bathroom i.e radiator, heated towel rail or Bathroom Fan Heater.	√	No issues	
<b>33</b>	Any breakages	X	No issues	

<b>THEME 1 – LAUNDRY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>34</b>	Suitable Laundry facilities available on site and all equipment confirmed in working order	√	No issues	
<b>35</b>	Roster or straightforward system for access in place for all residents	√	No issues	
<b>36</b>	CCTV in place in the laundry area	√	No issues	
<b>37</b>	Sufficient numbers of washers and dryers available.	√	4 washers and 4 dryers. No issues	
<b>38</b>	Any repair issues	X	No issues	

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THEME 1 - SMOKING AREA				
Number	Item		Comments/Remarks	Actions
39	Smoking area available within the building or area assigned close to the building	√	No issues	
40	CCTV in place to cover the area/area monitored	√	No issues	

THEME 1 - COMMERCIAL KITCHEN/FOOD SERVICE AREA				
Number	Item		Comments/Remarks	Actions
41	Kitchen and storage areas clean and in good repair	N/A	No issues	
42	Furniture and floor/wall finishing's suitable and in good repair	N/A	No issues	
43	Lighting bright and fittings in good repair	N/A	No issues	
44	CCTV in place to cover the area/area monitored	N/A	No issues	
45	Cleaning schedule in place in compliance with HACCP guidelines	N/A	No issues	
46	Most recent EHO inspection report available if applicable	N/A	No issues	

THEME 1 - DOMESTIC KITCHENS/TRAINING KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	√	No issues	
48	Furniture and floor/wall finishing's suitable and in good repair	√	No issues	
49	Lighting bright and fittings in good repair	√	No issues	

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50	CCTV in place to cover the area/area monitored	√	No issues	
51	Cleaning schedule in place in compliance with HACCP guidelines	√	No issues	
52	Most recent EHO inspection report available if applicable	√	No issues	
53	Suitable utensils and cookware available	√	No issues	
54	Dishwasher/s available	√	No issues	
55	Any breakages noted generally	X	No issues	
56	Bin storage facilities - is it safe and appropriate	√	No issues	

THEME 1 - FIRE COMPLIANCE				
Number	Item		Comments/Remarks	Actions
57	Fire log in place and all relevant information is recorded.	√	Fire Safety Register in place. Relevant information recorded. No issues	
58	Fire alarm, (I.S. 3218: 2013) emergency lighting (I.S.3217) serviced and in working order and periodic inspection certs up to date (Quarterly) and recorded in the Fire Register	√	Fire alarm last serviced on 30/09/2025 Emergency lighting last serviced on 07/10/2025 No issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	√	Fire extinguishers last serviced on 11/2024 No issues	
60	Fire drill done in the last Quarter and date	√	Conducted quarterly. Last fire drill held on 01/10/2025 No issues	



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<b>61</b>	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	√	No issues	
<b>62</b>	Gas service records ex. RGI Cert	√	No issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	√	No issues	

<b>THEME 1 - WATER TANKS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>64</b>	Cleaning and service schedule for water tanks in place and up to date Annual Certificate of disinfection for the buildings water storage system inclusive of any storage tanks and pipework	√	No issues	

<b>THEME 1 - MAINTENANCE</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>65</b>	Weekly log of maintenance check of full building completed and DCC notified of any issues	√	No issues	

<b>THEME 1 - GOOD NEIGHBOURHOOD POLICY</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>66</b>	Staff aware of responsibilities and Policy document available for review	√	No issues	
<b>67</b>	Evidence of managing issues arising available for review	√	No issues	

THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	√	No issues	
2	Names of all staff on site, and their roles.	√	No issues	
3	Cleaning products available to service users	√	No issues	
4	Laundry facility available to service users	√	No issues	
5	Sanitising schedule in place and records available	√	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	100	No issues	
7	No. of available beds today	7	No issues	
8	No. of service users booked in today	80	No issues	
9	No. of beds unavailable, have these been reported to the DRHE	Nil	No issues	
10	No. of no shows/vacancies today	7	No issues	
11	No. of official complaints received on file and verified with DRHE	0	No issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
12	Child Safeguarding Statement completed and displayed, where applicable.	√	No issues	

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<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No issues	
<b>14</b>	Register of occupants in place and residents entry/exit tracked in an electronic record	√	Daily register in place No issues	
<b>15</b>	Complaints and feedback system in place	√	No issues	
<b>16</b>	Record available of bookings, no shows, final headcount and returns for previous day	√	No issues	
<b>17</b>	Vacancies returned within 24 hours at correct times	√	No issues	

<b>THEME 2 – SUPPORT SERVICES</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>18</b>	Room available for one-on-one appointments (nurse, housing officer, key workers etc.) where applicable.	√	No issues	
<b>19</b>	Information on available times for all support services clearly displayed	√	No issues	

<b>THEME 2 – STAFF</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>20</b>	All staff trained in: <ul style="list-style-type: none"> <li>• fire safety</li> <li>• Children first, where applicable (only required for Family PEA's at present)</li> </ul>	√	No issues No issues	

<b>21</b>	Key staff trained in:			
	• Managing Challenging Behaviour Training (Eg: TCI, CPI, MAPA training)	√		No issues
	• Fire Warden, as a minimum a fire warden must be on the premises at all times	√		No issues
	• Suicide Awareness	√		No issues
	• Intercultural awareness	√		No issues
	• Equality & Diversity	√		No issues
	• Safeguarding Vulnerable Adults	√		No issues
	• Administering Naloxone/overdose treatment	N/A		No issues
• first aid	√		No issues	
• A minimum of one staff member is available or are planning to undertake NFQ/QQI Level 5/6 in social care or equivalent discipline on duty	√		No issues	

THEME 2 – STAFF				
Number	Item		Comments/Remarks	Actions
<b>22</b>	Staff easily identifiable with name badges in use	√	All staff known to service users. No issues	
<b>23</b>	Staff well presented, informed and helpful	√	No issues	
<b>24</b>	Staff interaction with residents professional and friendly	√	No issues	
<b>25</b>	Facility has a documented complaints policy and log	√	No issues	

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<b>26</b>	Appropriate staff structure in place with a clearly identifiable person in charge (manager/supervisor) on site	√	No issues	
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<b>THEME 2 – FIRE SAFETY ON SITE AT TIME OF INSPECTION</b>				
Number	Item		Comments/Remarks	Actions
<b>27</b>	Fire Alarm showing any faults	X	No issues	
<b>28</b>	Appropriate number of carbon monoxide alarms on site and operational		No issues	
<b>29</b>	Sufficient levels of trained staff on site as required	√	No issues	
<b>30</b>	Emergency evacuation plan in place and staff are fully aware of their roles and responsibilities in the event of an emergency. Last time a fire drill was conducted	√	No issues  01/10/2025	
<b>31</b>	How often are fire drill conducted on site?	√	Quarterly. No issues	
<b>32</b>	Are there adequate fire escape route finder plans in the property?	√	No issues	
<b>33</b>	Are all Fire Safety checks being conducted, as required by staff members, as required?	√	No issues	
<b>34</b>	Are all fire extinguishers present and serviced up to date? (Standard I.S. 291:2015+A1:2022)	√	Last serviced 11/2024 No issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
1	No. of service user incidents or accidents on site in previous month	0	No issues	
2	No. of service user fatalities on site since last inspection	0	No issues	
3	No. of incidents of domestic violence on site since last inspection	0	No issues	

THEME 3 – H&S, FOOD SERVICE AND INFECTION CONTROL				
Number	Item		Comments/Remarks	Actions
4	Correct procedure followed for critical incidents	√	No issues	
5	First aid box on site and fully stocked	√	No issues	
6	Naloxone on site and record of any administration of this intervention	N/A	No issues	
7	Defibrillator on site	√	No issues	
8	PPE in use by all staff	√	No issues	
9	Service users complying with any public health requirement or guidelines regarding any public health issues i.e. prevailing Covid -19 requirements/guidelines active at the time of inspection.	√	No issues	
10	Wellbeing checks being carried out	√	No issues	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	80 x 1	Breakfast provided after that service users purchase and cook own meals No issues	

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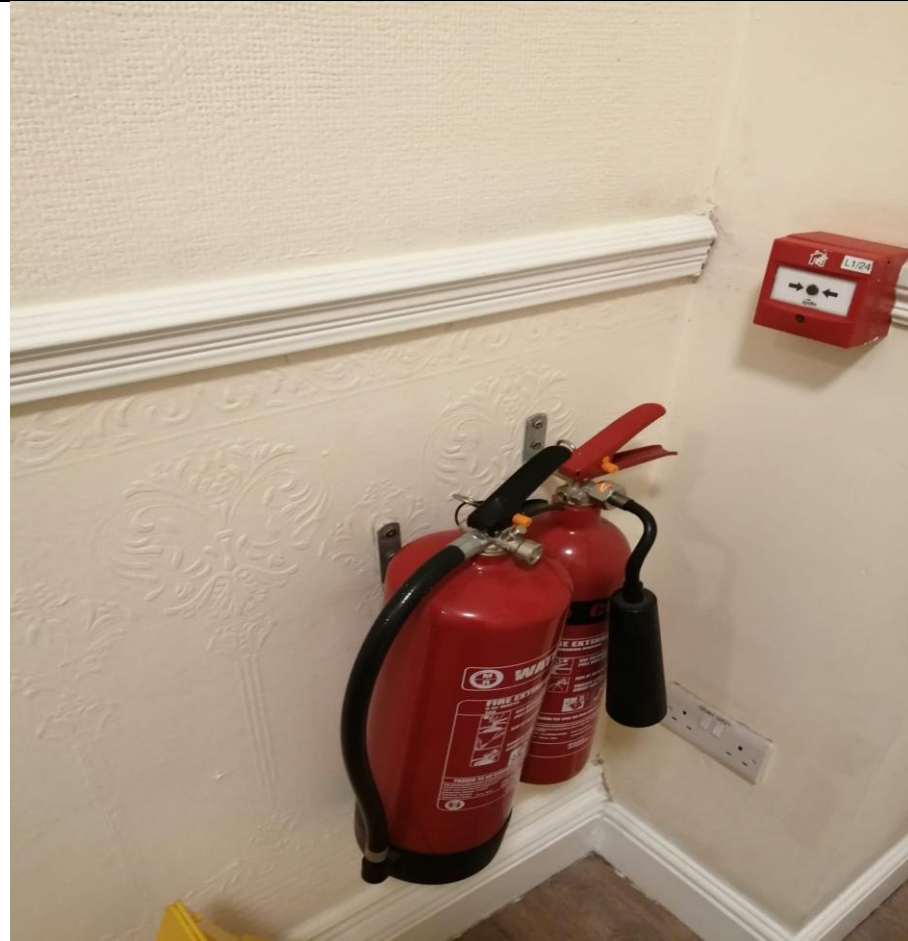
<b>12</b>	Drinking water available	√	No issues	
<b>13</b>	Dietary requirements catered for, allergens on display	√	No issues	
<b>14</b>	HACCP system in use and up to date	√	No issues	
<b>15</b>	Weekly and monthly menus available and in use	N/A	No issues	
<b>16</b>	Last EHO report available if applicable	√	No issues	

<b>THEME 3 – COVID</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
<b>17</b>	Daily symptoms check in place for staff	√	Self-declaration. No issues	
<b>18</b>	Daily symptoms check in place for residents	√	Self-declaration. No issues	
<b>19</b>	All staff familiar with procedure for dealing with symptoms in staff or resident	√	No issues	
<b>20</b>	All staff familiar with procedure for dealing with a confirmed positive in staff or resident	√	No issues	

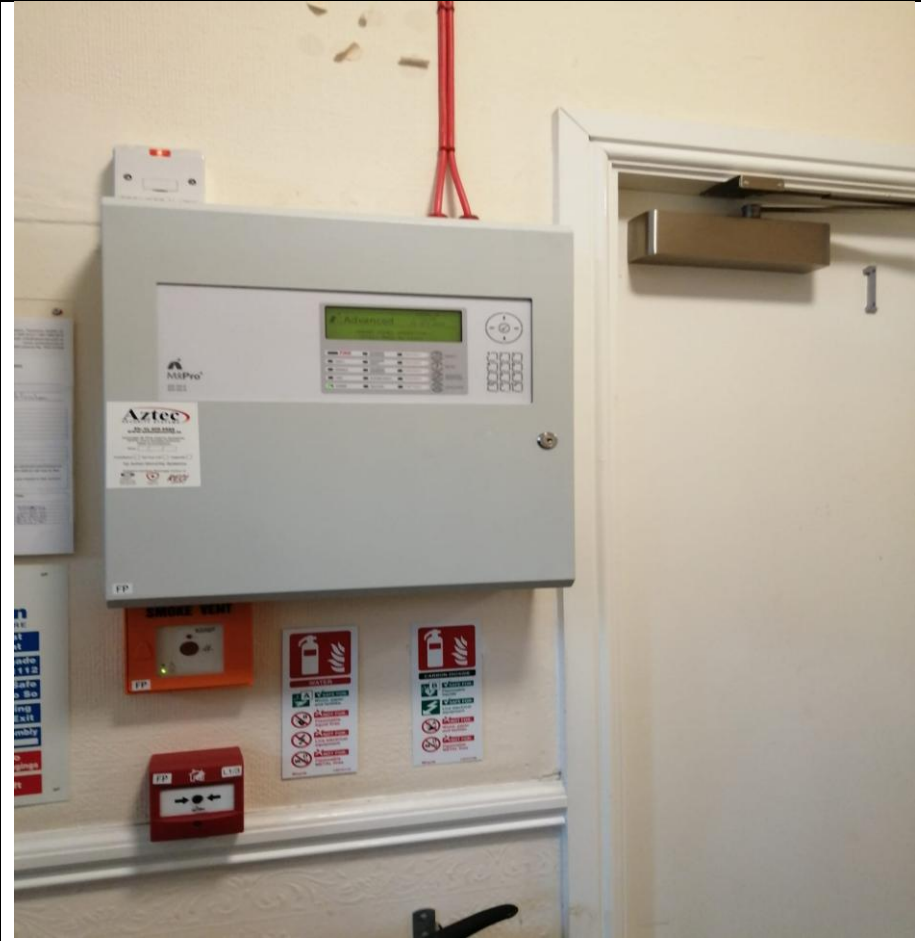
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3 Photos of Premises

Fire Extinguishers



Fire Panel



Emergency Lighting



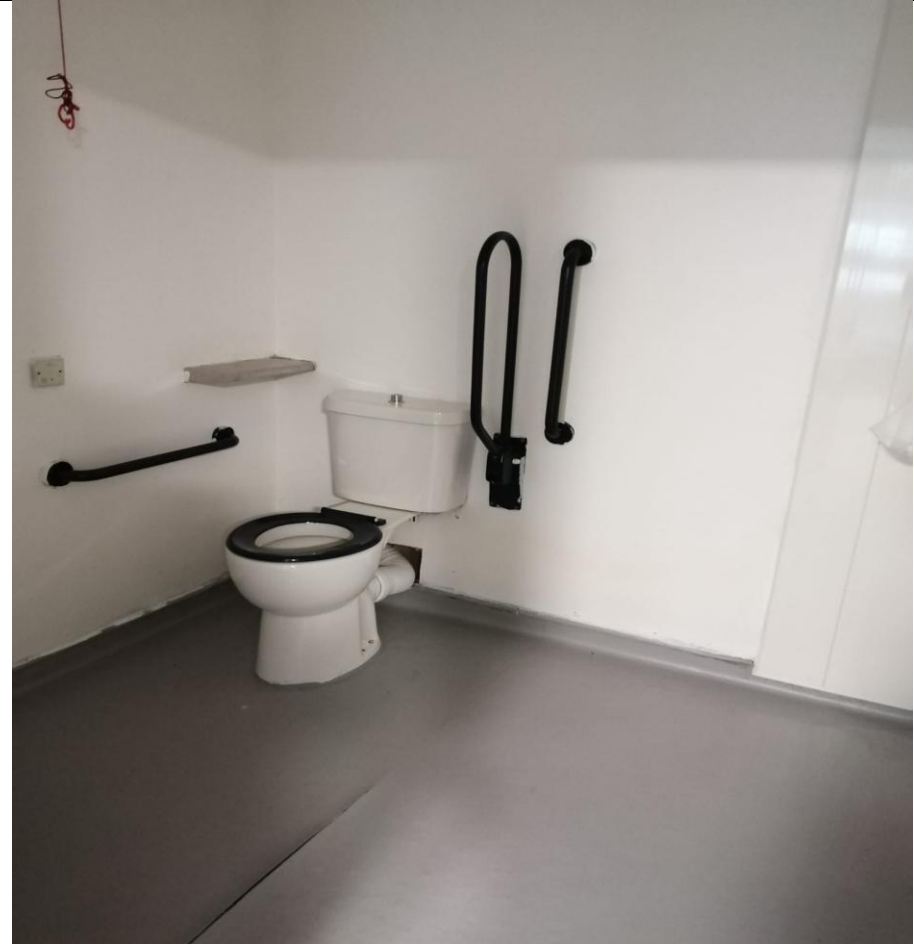
Laundry Facility



Bedroom



Bathroom





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## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251103D06 is a 3-storey building consisting of 25 ensuite bedrooms. This property has the capacity to fit 100 residents, and it is designated for families only.

### 4.1.2 Actions of the Property

There are no further actions required.

### 4.1.3 Actions Concluded

There are no further actions required.

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