



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

## SITE INSPECTION REPORT

**251105D07**

**9<sup>th</sup> December 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251105D07 – 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:** C

**Date:** 9<sup>th</sup> December 2025

**Property Description:** Property 251105D07 is a building that accommodates 23 single females in 12 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:** 251105D07

**Date:** 9<sup>th</sup> December 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	

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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	✓	Single and double Rooms	
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	
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	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	X	Some mould in bathrooms	To be addressed by maintenance
<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.	✓	No Issues	
<b>38</b>	Any repair issues	✓	1 washer out of order	Repair

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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 - /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	✓	Staff have cleaning schedule 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	

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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	None	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	✓	Fire Alarm 22/10/25 Emergency Lighting 22/10/25  No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	1/11/25	4mins 50 secs to evacuate 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	Cert not available	Verify

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<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	July 2022 No Issues	
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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	✓	6/2/25 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	✓	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	23	No Issues	
<b>7</b>	No. of available beds today	0	No Issues	
<b>8</b>	No. of service users booked in today	23	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>	✓ ✓	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	✓	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?	✓	Quarterly	
<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)	✓	July 2025 Cert not available No Issues	Verify
<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 3 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	Independent Living	
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	

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### 3 Photos of Premises

Fire Extinguishers



Fire Panel



Kitchen Area



Laundry Facility





Bedroom



Bedroom





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## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251105D07 is a building housing 23 single females in 12 units. Food is delivered and heated up by residents. The building is in good condition.

### 4.1.2 Actions of the Property

Actions from the site inspection that need to be addressed:

- Ongoing issues with preventing mould in bathrooms.
- 1 washer is out of order, to be fixed or replaced.
- Gas and fire extinguisher certs to be verified.

### 4.1.3 Actions Concluded

The following actions have been concluded:

- Mould in bathrooms have been rectified.
  - Washer has been repaired.
  - The certifications above are still outstanding however the service provided is aware of it and working towards rectifying this.
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Comhairle Cathrach  
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**Dublin City Council**

## SITE INSPECTION REPORT

**251106D07**

**12<sup>th</sup> December 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251106D07 - Final

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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:** C

**Date:** 12<sup>th</sup> December 2025

**Property Description:** Property 251106D07 is a property of high standards in all areas.

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:** 251106D07

**Date:** 12<sup>th</sup> December 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	

<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	✓	1 to 3	
<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	

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26	Any breakages noted generally	X	No Issues	
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THEME 1 – BATHROOMS				
Number	Item			Actions
27	Number of bathrooms shared	0	All Ensuite No Issues	
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	X	Neighbouring Laundry used by residents No Issues	
35	Roster or straightforward system for access in place for all residents	N/A	No Issues	
36	CCTV in place in the laundry area	N/A	No Issues	
37	Sufficient numbers of washers and dryers available.	N/A	No Issues	
38	Any repair issues	N/A	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	✓	EHO Inspection May 2024 Both Items addressed	

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	

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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	N/A	Compostable Plates and cups 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 10/12/25 Emergency Lighting 10/12/25 No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	✓ 30/11/25	Evacuation time 6 mins 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	✓	10/12/25 No Issues	
<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	2023 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	✓	8/12/25 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	✓	Use click up App 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	N/A	No Issues	
5	Sanitising schedule in place and records available	N/A	No Issues	

THEME 2 – OPERATIONAL SYSTEMS				
Number	Item		Comments/Remarks	Actions
6	No. of available beds as per agreement with DCC	60	No Issues	
7	No. of available beds today	1	No Issues	
8	No. of service users booked in today	59	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	Quarterly KPIs to DCC 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 – 251106D07

<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>	✓ N/A	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	✓	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 – 251106D07

<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	New panel installed 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)	✓	17/9/25 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	1	Reported to DHRE 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 Day and Night	

25500 – 251106D07

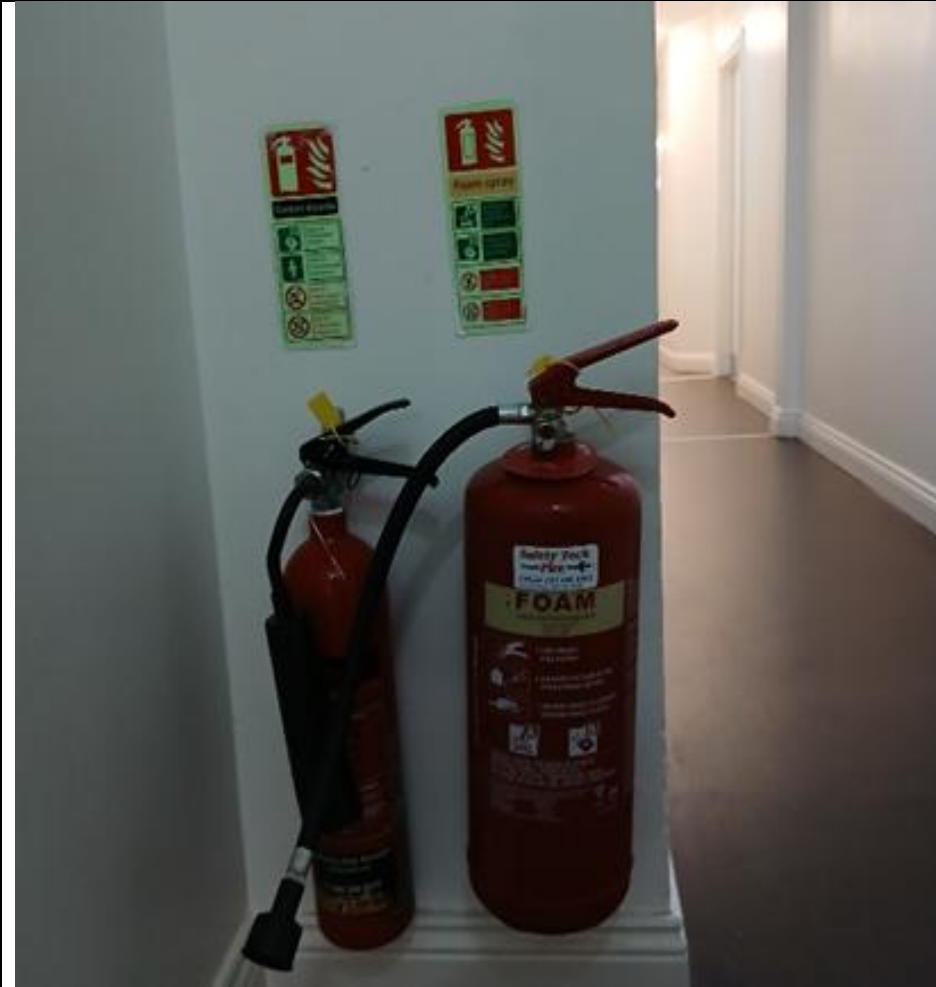
THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	No Issues	
12	Drinking water available	✓	No Issues	
13	Dietary requirements catered for, allergens on display	✓	No Issues	
14	HACCP system in use and up to date	✓	No Issues	
15	Weekly and monthly menus available and in use	✓	Daily Menus No Issues	
16	Last EHO report available if applicable	See 46	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 – 251106D07

3 Photos of Premises

Fire Extinguishers



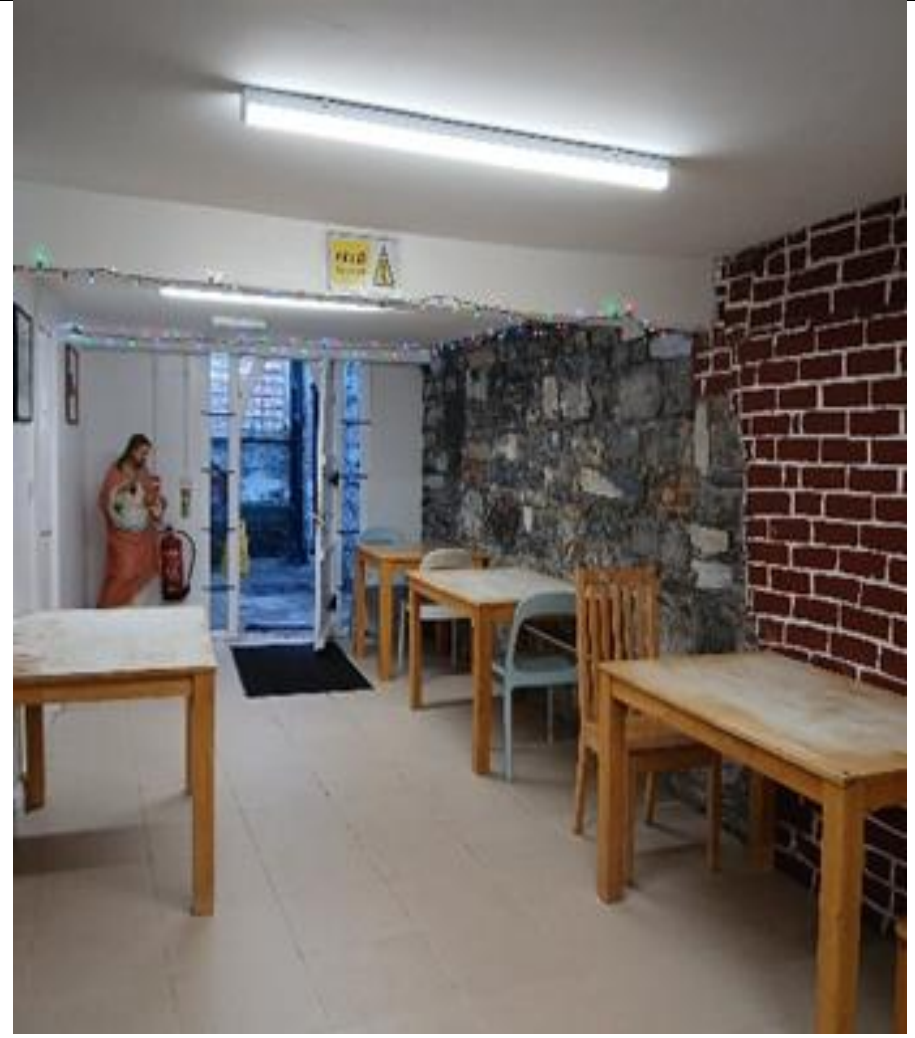
Fire Panel



Kitchen Area



Dining Area





Bedroom



Bathroom





25500 – 251106D07

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251106D07 is a building of high standards in all areas. New fire panel, fire doors and flooring in bathrooms installed in 2025. Food is delivered daily and residents use neighbouring laundry. All documentation is up to date and in order.

### 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

**251116D09**

**18<sup>th</sup> December 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251116D09 – 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:** 18<sup>th</sup> December 2025

**Property Description:** Property 251116D09 is a 3-story building consisting of 13 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:** 251116D09

**Date:** 18<sup>th</sup> December 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	

25500 – 251116D09

<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 bathroom	
<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.	√	2 washers and 3 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 - 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	√	Sinks used 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 05/12/2025 Emergency lighting last serviced on 05/12/2025 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 28/11/2025 No issues	
60	Fire drill done in the last Quarter and date	√	Conducted monthly. Last fire drill held on 17/12/2025 No issues	



25500 – 251116D09

<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 – 251116D09

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	49	No issues	
7	No. of available beds today	Nil	No issues	
8	No. of service users booked in today	49	No issues	
9	No. of beds unavailable, have these been reported to the DRHE	Nil	No issues	
10	No. of no shows/vacancies today	Nil	No issues	
11	No. of official complaints received on file and verified with DRHE	Nil	No issues	

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

25500 – 251116D09

<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	

<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	

25500 – 251116D09

<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	√	Uniform worn 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 – 251116D09

<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  17/12/2025	
<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	√	Every 2 hours during day No issues	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	49 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 – 251116D09

3 Photos of Premises

Fire Extinguishers



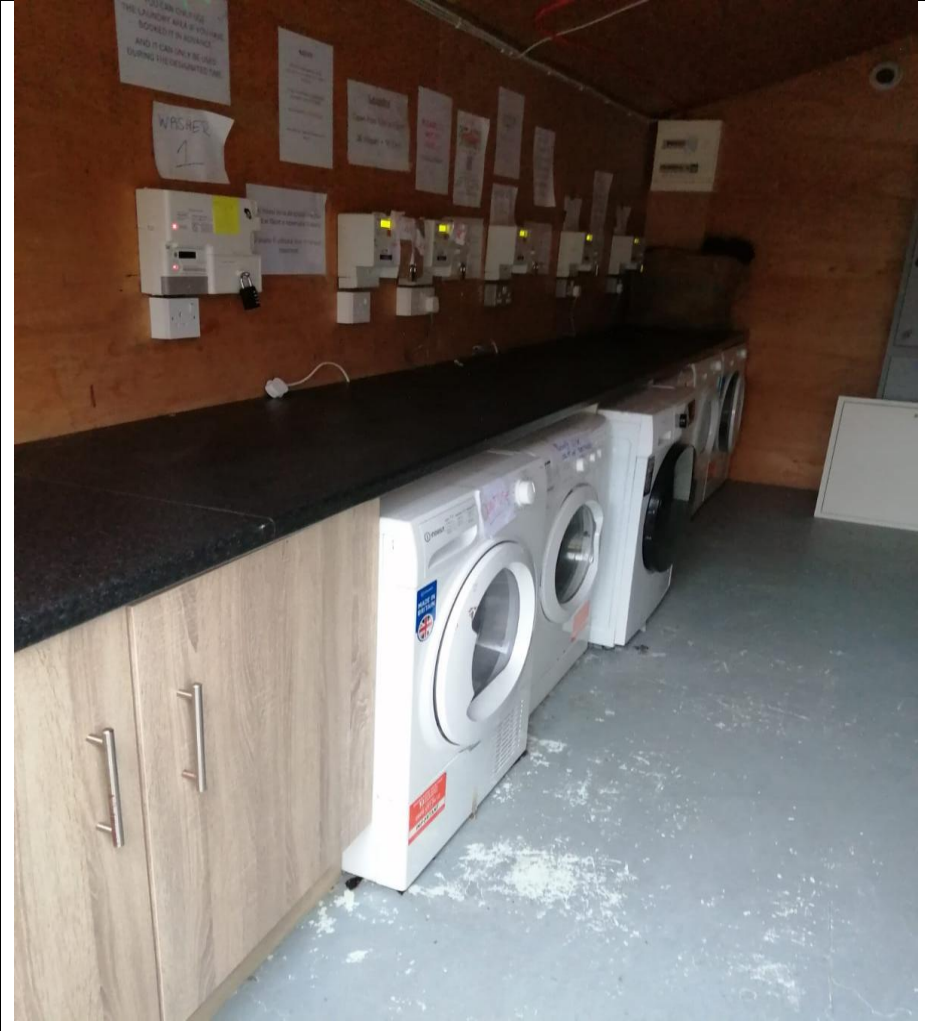
Fire Panel



Emergency Lighting



Laundry Facility





Bedroom



Bathroom





25500 – 251116D09

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251116D09 is a 3-story building with 13 bedrooms of which each are all ensembles. This facility accommodates 49 residents, and it is designated for families only.

### 4.1.2 Actions of the Property

There are no actions required.

### 4.1.3 Actions Concluded

There are no further actions required.

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**Dublin City Council**

## SITE INSPECTION REPORT

**251117D02**

**4<sup>th</sup> December 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251117D02 – 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**
- 3 Photos of Premises ..... 13**
- 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:** C

**Date:** 4<sup>th</sup> December 2025

**Property Description:** Property 251117D02 large well run and well-maintained family hub which accommodates 335 residents.

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:** 251117D02

**Date:** 4<sup>th</sup> December 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	✓	Rooms to accommodate between 3 and 10 residents	
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	
25	Number of DAC bedrooms per facility	1	No Issues	

25500 – 251117D02

<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 Units Ensuite No Issues	
<b>28</b>	Number of DAC bathrooms per facility	1	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.	X	Not all have heat source 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, 3 Dryers No Issues	
<b>38</b>	Any repair issues	X	No Issues	

25500 – 251117D02

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	✓	Inspection on 19/3/25 Minor deficiency noted all rectified	

THEME 1 - DOMESTIC KITCHENS				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	✓	9 Kitchen Stations for resident use. All meals delivered	
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 – 251117D02

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	✓	See 46	
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 7/9/25 Emergency Lighting 7/9/25 No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	✓	18/11/25 Evac time 4 mins	
61	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	✓	No Issues	
62	Gas service records ex. RGI Cert	✓	19/9/24 ...due this week	

25500 – 251117D02

<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	11/4/24	

<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	✓	1/4/25	

<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	✓	One Drive used, own maintenance team 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 – 251117D02

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	X	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	335	No Issues	
7	No. of available beds today	1 unit/9 persons	No Issues	
8	No. of service users booked in today	323	No Issues	
9	No. of beds unavailable, have these been reported to the DRHE	0	No Issues	
10	No. of no shows/vacancies today	9	No Issues	
11	No. of official complaints received on file and verified with DRHE	11	No Issues	

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

25500 – 251117D02

<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	

<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	X		N/A
	• 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	

25500 – 251117D02

<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?	✓	Quarterly	
<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)	✓	Sept 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 year	12	Incidents 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	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	✓	Daily	

25500 – 251117D02

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	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	✓	3-week cycle 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	✓	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 – 251117D02

3 Photos of Premises

Fire Extinguishers



Fire Panel





Emergency Lighting



Laundry Facility





Bedroom



Bathroom





25500 – 251117D02

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251117D02 is a large well run and maintained family hub which houses 335 residents in different rooms. Meals are delivered daily and residents have the option to cook for themselves in 9 well equipped kitchen stations. 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

There are no further actions required.

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Comhairle Cathrach  
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**Dublin City Council**

## SITE INSPECTION REPORT

**251119D01**

**4<sup>th</sup> December 2025**

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251119D01 – 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**
- 3 Photos of Premises ..... 13**
- 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:

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- 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:** 4<sup>th</sup> December 2025

**Property Description:** Property 251119D01 is a large facility that accommodates 172 single males in different room sizes.

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
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## 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:** 251119D01

**Date:** 4<sup>th</sup> December 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	

<b>THEME 1 – COMMON AREAS – RECEPTION, CORRIDORS, STAIRWELLS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
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	

<b>THEME 1 – BEDROOMS</b>				
<b>Number</b>	<b>Item</b>		<b>Comments/Remarks</b>	<b>Actions</b>
18	Appropriate number of people assigned to each room	✓	Rooms to accommodate between 2 and 10 residents	
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	
25	Number of DAC bedrooms per facility	0	No DAC bedrooms	

25500 – 251119D01

26	Any breakages noted generally	X	No Issues	
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THEME 1 – BATHROOMS				
Number	Item			Actions
27	Number of bathrooms shared	2	No Issues	
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.	✓	Not in all bathrooms 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.	✓	No Issues	
38	Any repair issues	X	No Issues	

25500 – 251119D01

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	✓	4 Kitchen Stations for resident use. All meals delivered	
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 – 251119D01

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 16/10/25 Emergency Lighting 16/10/25	
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	✓	17/11/25 Evac Time 3mins 15 secs 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	✓	7/12/24 Due this month	

25500 – 251119D01

<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	20/9/23 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	✓	23/9/25 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	✓	Use One drive/ own Maintenance team 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	

25500 – 251119D01

<b>3</b>	Cleaning products available to service users	X	No Issues	
<b>4</b>	Laundry facility available to service users	✓	No Issues	
<b>5</b>	Sanitising schedule in place and records available	✓	All rooms cleaned weekly by staff	

<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	172	No Issues	
<b>7</b>	No. of available beds today	3	No Issues	
<b>8</b>	No. of service users booked in today	169	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	3	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	



25500 – 251119D01

<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 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	

25500 – 251119D01

<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?	✓	Quarterly	
<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	

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	1	Reported to DHRE 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	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	No Issues	



25500 – 251119D01

<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	✓	3-week cycle No Issues	
<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 – 251119D01

### 3 Photos of Premises

Fire Extinguishers



Fire Panel





Dining Area



Laundry Facility





Bedroom



Bathroom





25500 – 251119D01

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251119D01 is large property. This building accommodates 172 single male residents. Meals are delivered daily for residents and there are 4 fully equipped kitchen stations. All documentation is up to date and in order.

### 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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**Dublin City Council**

## **SITE INSPECTION REPORT**

**251120W23**

**16<sup>th</sup> December 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 – 251220W23 – Final</b>

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  - 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:** B

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

**Property Description:** Property 251220W23 is a facility that accommodates 8 families in over 13 ensuite 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:** 251220W23

**Date:** 16<sup>th</sup> December 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 – 251220W23

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	√	8 Family units in this facility (over 13 rooms) Largest 5, smallest 2	
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>Actions</b>
<b>27</b>	Number of bathrooms shared	0	All units 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.	√	1 washer and 1 drier Commercial type No Issues	
<b>38</b>	Any repair issues	X	No Issues	

25500 – 251220W23

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	√	spacious fully equipped 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	

25500 – 251220W23

<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	✓	24/10/25 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	√	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.	√	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	14/11/25	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	

25500 – 251220W23

<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	Delay in provider attending.	To be forwarded to DCC 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	

THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF				
Number	Item		Comments/Remarks	Actions
1	Housekeeping service in place	√	Internal service	
2	Names of all staff on site, and their roles.	√	No Issues	
3	Cleaning products available to service users	x	No Issues	
4	Laundry facility available to service users	√	Weekly linen change	
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	13 Rooms - 8 families	No Issues	
7	No. of available beds today	08 Family rooms	No Issues	
8	No. of service users booked in today	35	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	

25500 – 251220W23

<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	

<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	



25500 – 251220W23

<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	√  14/11/25	No Issues	
<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)	√	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	X		
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	✓	Wellbeing checks are carried out on a needs basis	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	Breakfast, lunch and dinner produce is available each day. Residents cook all their own meals.	
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 – 251220W23

3 Photos of Premises

Fire Extinguishers



Fire Panel



25500 – 251220W23

Emergency Lighting



Laundry Facility

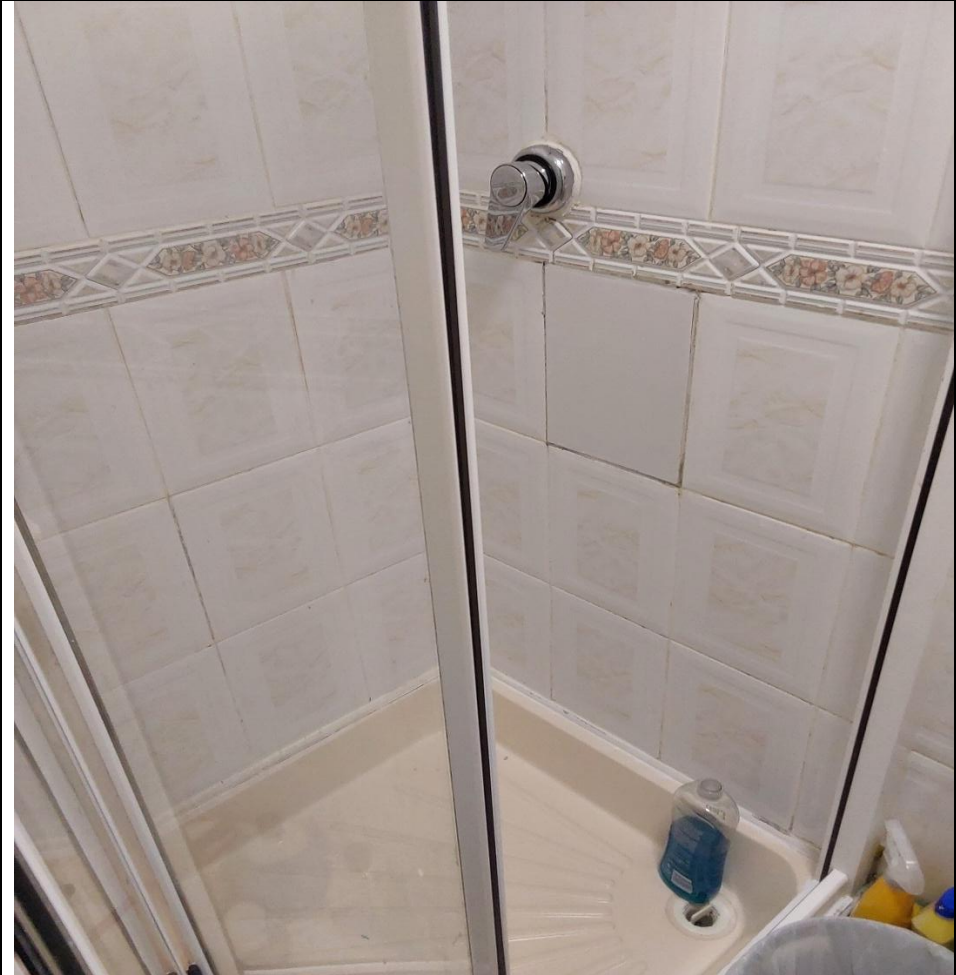




Bedroom



Bathroom





25500 – 251220W23

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251120W23 is a facility that accommodates 8 families in over 13 ensuite rooms. All rooms are fully equipped and furnished. Breakfast, lunch and dinner produce are available every day and residents have use of a fully equipped kitchen.

### 4.1.2 Actions of the Property

Actions from the site inspection that need to be addressed:

- Water tanks certification to be forwarded and verified by DCC.
- Staff to get adequate training to meet requirements
- No naloxone on site.

### 4.1.3 Actions Concluded

The above actions have been concluded:

- Water tanks certs have been received and verified.
  - Staff training is currently ongoing.
  - Naloxone is not need on site for this property.
-



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

## **SITE INSPECTION REPORT**

**251121D06**

**25<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 – 251121D06 – 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:** B

**Date:** 25<sup>th</sup> November 2025

**Property Description:** Property 251121D06 is a facility providing accommodation for families in over 14 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:** 251121D06

**Date:** 25<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	√	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	√	There are 14 family units at this facility.	
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	
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	All units 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	√		
<b>37</b>	Sufficient numbers of washers and dryers available.	√	4 washers and 4 driers	
<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	√	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	√	5 fully equipped kitchen units 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	X	No Issues	
<b>55</b>	Any breakages noted generally	√	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.	√	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	29/10/25	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	√	Internal 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	✓	Linen change 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	14 units	No Issues	
<b>7</b>	No. of available beds today	14 Families	No Issues	
<b>8</b>	No. of service users booked in today	13 families booked in	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	✓	No Issues	

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<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:	✓	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>				
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	√  29/10/25	No Issues	
<b>31</b>	How often are fire drill conducted on site?	Every 2 months	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	✓	Wellbeing checks are carried out every three hours.	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	Families have a facility to prepare own meals however may choose to	
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	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 – 251121D06

3 Photos of Premises

Fire Extinguishers



Fire Panel



Emergency Lighting



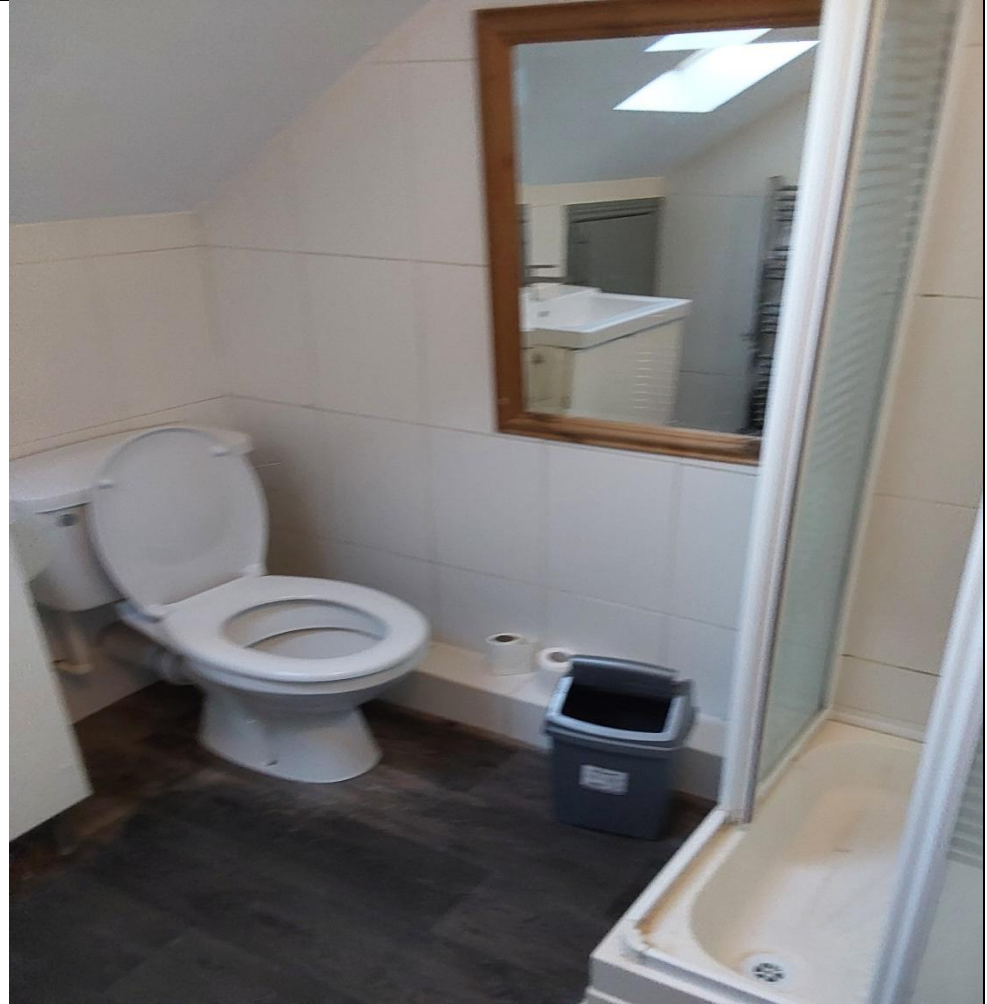
Laundry Facility



Bedroom



Bathroom





25500 – 251121D06

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251121D06 is a facility that provides accommodation for families in 14 units. Meals are available for residents and there are 4 fully equipped kitchen units available for use. All documentations are available and up to date.

### 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

**251122K45**

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

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251122K45 – 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:** C

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

**Property Description:** Property 251122K45 is a large building that can accommodate up to 211 residents in family 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:** 251122K45

**Date:** 17<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	✓	13/11/25 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	

<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	✓	Units from 3 to 13 persons	
<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	X	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	1	No Issues	

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26	Any breakages noted generally	X	No Issues	
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THEME 1 – BATHROOMS				
Number	Item			Actions
27	Number of bathrooms shared	0	All Ensuite No Issues	
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.	✓	2 Washers 2 Dryers 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 - 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/				
Number	Item		Comments/Remarks	Actions
47	Kitchen and storage areas clean and in good repair	✓	6 Kitchen Stations 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	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 23/10/25 Emergency Lighting 23/10/25  No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	10/9/25	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	X	Not Available	Verify

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<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	11/9/24 No Issues	
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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	✓	19/9/25 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	✓	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	✓	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	✓	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	10	No Issues	
<b>7</b>	No. of available beds today	1	No Issues	
<b>8</b>	No. of service users booked in today	9	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	1	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	✓	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	
	• 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	X	No Naloxone on site	
• 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	

25500 – 251122K45

<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	X	Some Evacuation Plans missing from bedrooms	Management to address immediately
<b>31</b>	How often are fire drill conducted on site?	✓	Quarterly	
<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)	✓	Oct 25 No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	✓	No Issues	

25500 – 251122K45

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 Naloxone on site	
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	✓	Weekly and as deemed necessary	

25500 – 251122K45

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	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	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 – 251122K45

3 Photos of Premises

Fire Extinguishers



Fire Panel



Kitchen Station



Laundry Facility



Bedroom



Bathroom





25500 – 251122K45

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251122K45 is large building that can accommodate up to 211 persons in family units. There are 13 interconnected rooms to families of different sizes. There is also a separate house that accommodates 4 family units.

### 4.1.2 Actions of the Property

- Gas Certification to be verified by DCC.
- No naloxone on site.
- Emergency evacuation plans to be placed on some bedroom doors.

### 4.1.3 Actions Concluded

The following actions have been concluded:

- Gas certification had been forwarded and verified by DCC.
  - Naloxone is not needed on site for this property.
  - Emergency evacuation plans have been placed on bedroom doors.
-



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

## SITE INSPECTION REPORT

**251123D04**

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

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251123D04 – 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:** C

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

**Property Description:** Property 251123D04 is a building that accommodates 45 residents in family 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:** 251123D04

**Date:** 17<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	✓	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	

<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	✓	Family units from 3 to 10	
<b>19</b>	No. of rooms decommissioned because of maintenance issues, why and for how long	4	4 Units remain unopened, awaiting planning permission	
<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	

26	Any breakages noted generally	X	No Issues	
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THEME 1 – BATHROOMS				
Number	Item			Actions
27	Number of bathrooms shared	0	All Ensuite No Issues	
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 1 Dryer 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 - /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	✓	4 Kitchen Stations 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	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 12/11/25 Emergency Lighting 12/11/25  No Issues	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	✓	No Issues	
60	Fire drill done in the last Quarter and date	4/9/25	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	✓	25/9/25	

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<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	✓	17/7/24 No Issues	
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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	✓	19/9/25 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	✓	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	X	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	45	No Issues	
<b>7</b>	No. of available beds today	1	No Issues	
<b>8</b>	No. of service users booked in today	44	No Issues	
<b>9</b>	No. of beds unavailable, have these been reported to the DRHE	4 Units	Awaiting Planning Permission	
<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	✓	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 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	X		No Naloxone on site
	• 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?	✓	Quarterly	
<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)	✓	July 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	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	✓	Weekly and as required	

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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	Independent Living	
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	✓	Weekly 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	

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3 Photos of Premises

Fire Extinguishers



Fire Panel



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Kitchen Area



Laundry Facility





Bedroom



Bathroom





25500 – 251123D04

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251123D04 is a building that accommodates 45 residents in 7 units, the rooms vary according to the size of families. Food is delivered and residents have the use of 4 fully equipped kitchen stations. All documentation is up to date and available.

### 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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**Dublin City Council**

## SITE INSPECTION REPORT

**251124D07**

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

Prepared by	Eamon O'Boyle and Associates
Date	13 <sup>th</sup> April 2026
Reference	25500 – 251124D07 – 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:** B

**Date:** 27<sup>th</sup> November 2025

**Property Description:** Property 251124D07 is a facility that accommodates 6 families in ensuite 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:** 251124D07

**Date:** 27<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	

<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	√	6 Family units in this facility Largest 6, smallest 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	1	No Issues	



25500 – 251124D07

26	Any breakages noted generally	X	No Issues	
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THEME 1 – BATHROOMS				
Number	Item			Actions
27	Number of bathrooms shared	0	All units ensuite or with allocated bathroom	
28	Number of DAC bathrooms per facility	1	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	
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.	√	2 washers and 2 driers. Plans for an addition set of machines. No Issues	
38	Any repair issues	X	No Issues	

25500 – 251124D07

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	√	2 spacious fully equipped kitchens 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 – 251124D07

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	x	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	1/10/25	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 gas	No Issues	

25500 – 251124D07

<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		Currently being developed	
<b>67</b>	Evidence of managing issues arising available for review		Currently being developed	

<b>THEME 2 – ONSITE FACILITIES, OPERATIONAL SYSTEMS, SUPPORT SERVICES, STAFF</b>				
Number	Item		Comments/Remarks	Actions
<b>1</b>	Housekeeping service in place	√	An internal service that deep cleans rooms and changes linen and towels weekly.	

25500 – 251124D07

<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	√	Weekly linen change	
<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	6 units	No Issues	
<b>7</b>	No. of available beds today	6 Family rooms	No Issues	
<b>8</b>	No. of service users booked in today	24	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	This is being developed and is to be displayed. No Issues	
<b>13</b>	Facility Guidelines in place and appropriate for safe and reasonable running of the service	√	No Issues	



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<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	

25500 – 251124D07

<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> </ul>	✓	No Issues	
	<ul style="list-style-type: none"> <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>	X		

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 – 251124D07

<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	√  1/10/25	No Issues	
<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)	√	No Issues	
<b>35</b>	Are all Life Safety Systems fully operational and functioning and service records up to date?	√	No Issues	

25500 – 251124D07

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	Nearest located next door in Garda station.	
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	✓	Wellbeing checks are carried out on a needs basis	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	1	Breakfast produce is available each day. Residents cook all their own meals.	
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	NA	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	

25500 – 251124D07

3 Photos of Premises

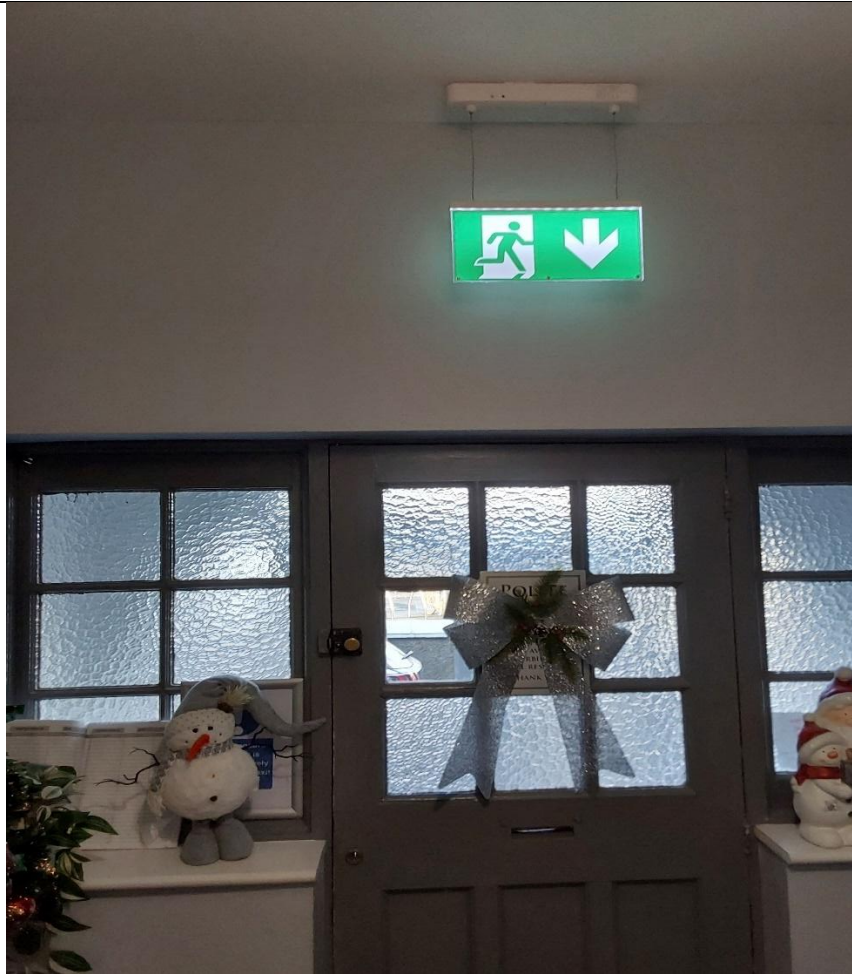
Fire Extinguishers



Fire Panel



Emergency Lighting



Kitchen Area

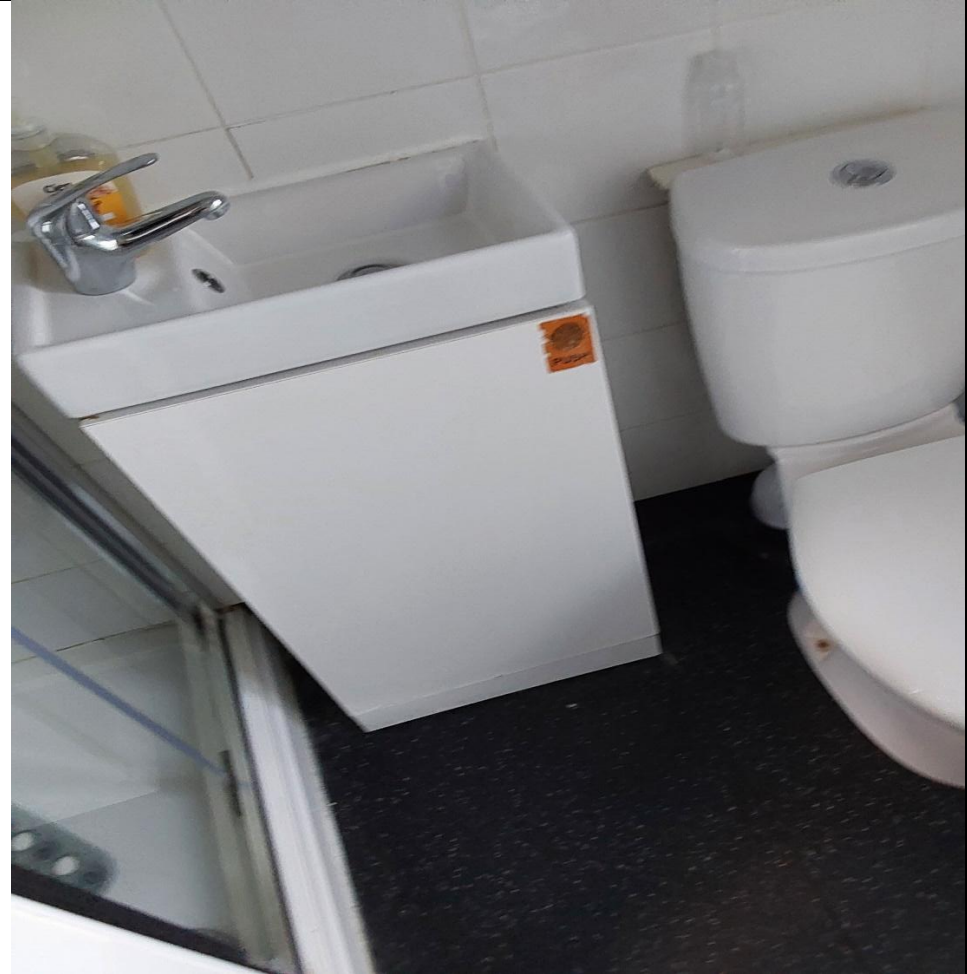




Bedroom



Bathroom





25500 – 251124D07

## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251124D07 is a property that accommodates 6 families in ensuite rooms. All rooms are well equipped and furnished. Breakfast produce is available each morning and residents have the use of a well-equipped kitchen for the preparation of meals.

### 4.1.2 Actions of the Property

Actions from the site inspection that need to be addressed:

- Good neighbourhood policy and evidence of managing issues to be developed and displayed.
- Child safeguarding statement policy to be developed and displayed.
- There are no naloxone and defibrillator on site.
- Staff need training to meet minimum requirement.

### 4.1.3 Actions Concluded

The following actions have been completed:

- Good neighbourhood policy has been put in place.
  - Child safeguarding statement policy has been developed and displayed.
  - Naloxone and defibrillator are not needed on site for this property.
  - Staff is currently taking training to meet minimum requirement.
-



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

## **SITE INSPECTION REPORT**

**251218D15**

**2<sup>nd</sup> December 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 – 251218D15 – Final</b>

- 1 Introduction..... 1**
- 1.1 Overview..... 1**
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## 1 Introduction

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- 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:** 2<sup>nd</sup> December 2025

**Property Description:** Property 251218D15 is a property that accommodated 54 residents in 13 family 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:** 251218D15

**Date:** 2<sup>nd</sup> December 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	X	Timers 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	

<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	✓	2 to 5 family units No Issues	
<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	1	No Issues	

25500 – 251218D15

<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	1	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.	✓	Not in all bathrooms 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 3 dryers No Issues	
<b>38</b>	Any repair issues	X	No Issues	

25500 – 251218D15

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	✓	8 Kitchen Stations for resident use. Residents can cater for themselves	
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	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	✓	No emergency Lighting schedule	
59	Fire equipment serviced and in working order and periodic inspection certs up to date (Annually) and recorded in the Fire Register	X	No cert for AOV	See Comments
60	Fire drill done in the last Quarter and date	✓	31/10/25	
61	Personal Emergency Evacuation Plan in place and all staff aware of the procedure	✓	No Issues	
62	Gas service records ex. RGI Cert	X	With DCC	Verify

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<b>63</b>	Electrical certificates up to date. RECI (Cert provided of completion of works)	X	With DCC	Verify
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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	X	With DCC	Verify

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	

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<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	X	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	54	No Issues	
<b>7</b>	No. of available beds today	0	No Issues	
<b>8</b>	No. of service users booked in today	54	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	

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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	X	No System	Implement
<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 certs with DCC No Issues	Verify

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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	✓	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	X	No Policy	Implement

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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?	✓	Quarterly	
<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 Cert Available	Verify
<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	1	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	X	No Procedures	Implement
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	✓	Weekly	

THEME 3 – FOOD				
Number	Item		Comments/Remarks	Actions
11	No. of meals provided daily, and In compliance with Food Hygiene Legislation	3	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	X	No Records available of temp checks	
<b>15</b>	Weekly and monthly menus available and in use	✓	Weekly No Issues	
<b>16</b>	Last EHO report available if applicable	None	No Issues	

THEME 3 – COVID				
Number	Item		Comments/Remarks	Actions
<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	

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3 Photos of Premises

Fire Extinguishers



Fire Panel



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Kitchen Area



Laundry Facility





Bedroom



Bathroom





## 4 Conclusions

### 4.1.1 Inspectors Comments

Property 251218D15 is a building that accommodates 54 residents in 13 family units. There are 8 kitchen stations for use if required, meals are delivered daily.

### 4.1.2 Actions of the Property

Actions from the site inspection that need to be addressed:

- No emergency lighting schedule. To be verified.
- No AOV certification. To be verified.
- No gas certification. To be verified.
- There is no electrical certification, to be verified.
- No water tank cert.
- Fire alarm certification to be sent and verified.
- Complaints / feedback system to be implemented.
- Procedure for critical incidents to be implemented.
- There is no record of HACCP system.

### 4.1.3 Actions Concluded

The above actions have been concluded:

- All outstanding certifications have been received and on file.
  - All the above systems have been implemented and are in place.
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