

Inspection Form for International Protection Accommodation Services

EOI & Emergency Contracts

The purpose of this inspection is to ensure that the accommodation provider is providing an accommodation service as contracted.

This template applies to centres on EOI & Emergency contracts.

Items **in yellow** apply to centres where families are present only.

Fill in this page prior to inspection:

| | |
|--|----------------------------------|
| Accommodation Service Name (Centre): | Parnell Square West Guesthouse |
| Address: | 55 Parnell Square West, Dublin 1 |
| Eircode: | D01 N9E4 |
| Contractor (Company): | Longfield Ventures Ltd |
| Manager: | Rachel Service |
| Contracted Capacity: | 51 |
| Profile (e.g. singles/families): | Single Males |
| Previous issues checked. Note made of any issues that were not addressed. | n/a |
| Every bedroom on register checked against bedroom list (on residents register) | Y |

| | |
|---------------------|----------------|
| Date of Inspection: | 15/09/2023 |
| Arrival Time: | 10 |
| Departure Time: | 12 |
| Inspector: | Damien Donohoe |
| IPPS/IPAS/QTS: | IPPS |

Previous Inspection

| | |
|--|------------|
| Date of last inspection: | 30/08/2023 |
| Last Inspector: | |
| Last inspection carried out by: IPPS/IPAS or QTS | IPAS |

Summary of issues from last inspection and confirmation of actions from contractor:

Note to inspector: Please check on this inspection that these items have been addressed.

(Copy & paste from previous report)

Part 1: Fire & Documentation

Request & review the following items:

- Copy of Resident Register on day of inspection. ☒
- Note the occupancy on day of inspection: __51__
- Copy of staff list from day of inspection. ☐
- Note the name of person on duty today: _____ Rachel Service _____
- Copy of catering menu from day of inspection (*where relevant*). ☐
- View list of emergency numbers. ☒
- Date of last Environmental Health Officer Inspection (*if applicable*) _____
- If there has been any pest control issues, a copy of most recent report ☐

Security

- Is 24 hour supervision provided? ☒
- Is security provided by external company? ☐
- Name of security provider _____ n/a _____
- Does the centre have CCTV? ☒

Fire Register

- Confirm that the centre is using the register as provided by the Department. ☐
- Check the following. Copy the 2 most recent entries under each heading:

Emergency Lighting Inspection Schedule

| Date | Inspected by: Company Name/Staff Member (position) | Comments |
|------------|--|------------------------|
| 04/07/2023 | Rua | Due another next month |
| | | |

Fire Alarm & Detection System Inspection Schedule

| Date | Inspected by: Company Name/Staff Member (position) | OK? (Y/N) | Defect | Remedial Action Taken (Y/N) | Sign Off (Y/N) |
|------------|--|-----------|--------|-----------------------------|----------------|
| 06/01/2023 | Rua-Conor Doran | y | n/a | n/a | y |
| 04/07/2023 | Rua-Conor Doran | y | n/n | n/a | y |

Fire Fighting Equipment Inspection Schedule (Include all fire extinguishers, hose reels and fire blankets.)

| Date | Inspected by: Company Name/Staff Member (position) | OK? (Y/N) | Defect | Remedial Action Taken (Y/N) | Sign Off (Y/N) |
|-----------|--|-----------|--------|-----------------------------|----------------|
| Sept 2023 | Donal Seery | y | n/a | n/a | y |
| | | | | | |

Fire Exit Doors / Means of Escape Inspection Schedule

| Date | Inspected by: Company Name/Staff Member (position) | OK? (Y/N) | Defect | Remedial Action Taken (Y/N) | Sign Off (Y/N) |
|------|--|-----------|--------|-----------------------------------|----------------|
| | | | | | |
| | | | | | |

Fire Drill Procedure Inspection Schedule

| Date & Time | Number of staff involved in drill | Number of residents present in centre | Number of residents evacuated | Evacuation time (length of time it took to evacuate) | Comments |
|-------------|--------------------------------------|--|-------------------------------------|---|------------------------------|
| 19/04/2023 | 4 | 51 | 49 | 4 mins 50secs | 2 residents stayed behind |
| | | | | | |

Staff Instruction and Training (Fire Safety)

| Staff member(s) | Course | Instructor | Duration | Date |
|-----------------|-------------|----------------|----------|------------|
| Diogo Broges | First aid | Rob Roe | 1 day | 30/03/2022 |
| Rachel Service | Fire Safety | Dennis Russell | 1 day | 21/11/2022 |

Fire Exits, Emergency Lighting, Smoke Alarms, Fire Notices (check as you are going around)

| | |
|---|-------------------------------|
| Are fire exits clear from obstruction? | y |
| Are they unlocked? | y |
| Are fire exits clearly posted throughout the building? | y |
| Are all fire doors kept closed? | y |
| Are fire evacuation instructions clearly displayed in the centre? | Yes, in a number of languages |
| Are fire extinguishers clearly visible? | y |

| | |
|--|---|
| Is there emergency lighting system in place? | y |
| Comments: | |

Part 2: Accommodation Units & Communal Facilities

Please note that the setup of the centre can either be own door units or bedrooms with communal facilities (or a mix). In the case of own door units, please check each unit against the bedroom, kitchen facilities, dining and living space requirements.

Reception Area – *(The following are not mandatory for EOI/Emergency Contracts however should be noted as part of the assessment).*

- Reception area has a staff member present. ☒
- First aid kits are available ☒

| Posters/information are visible, take note of what can be supplied to provider by IPPS | Present | To be provided |
|--|---------|----------------|
| Up to date House Rules – confirm that residents are brought through the house rules on arrival | y | |
| IPAS Code of Practice | y | |
| Complaint Forms | y | |
| Accident/ Incident procedure | y | |
| HSE Breastfeeding Posters | | |
| Designated Liaison Person details (Child Protection) | n/a | |
| Safety Statement/Child Safety Statement | n/a | |
| Supervision of children notice | | |
| IOM Voluntary Return Posters | n | |
| Anti-human trafficking Posters | n | |
| 'No to Violence & Harassment' Posters | n | |

- There is a visitor meeting area in the vicinity of the reception where residents can welcome guests. It is clean, functional, fixtures and fittings are in good condition and fit for purpose. ☐
- **No specific meeting room where residents can host guests, although there are spaces in the dining room area. Confirmed with Centre staff that a no visitor policy is in place,. In the event that a resident is expected to receive a visitor, they can use the dining area**
- There is evidence that a visitor sign in and child safety procedure for visitors is in place. ☐
- There is a public toilet in the vicinity of the reception which is open, clean (evidence of a cleaning list in bathroom), soap, hand drying facilities, toilets are functional and fit for purpose. ☒
A bathroom in the small reception area.

- Note the heating arrangements.

Reception area is cramped, one chair and a desk.

Note the heating arrangement (for whole centre):

WiFi

- Connect to the WiFi that residents use.
- Check the connection at various points throughout the inspection.
- Ask a few residents if the WiFi connection is sufficient.

Note results of speed tests and locations:

Kitchen Facilities for Residents to Cook for themselves (*if Independent Living*):

Can be either communal or within each accommodation unit. Note the set up in this centre:

Meals are prepared offsite and heated in the centre

- Are the cooking stations clean and functional? ☒
- Are there sufficient cooking utensils? ☒
- Is there a separate cooking station & utensils for halal cooking? ☒
- Check that a food safety management system is in place in fridge/freezers/dry storage areas. ☒
- Do residents have 24/7 access to a Residents Canteen including sink, microwave, kettle, fridges, hot and cold water, cutlery and crockery? ☒

Meals are prepared offsite and heated in the centre

2 fridges.one for outside catering, one for residents.

1 Toaster

1 Microwave

1 George Foreman Grill

1 Rice Cooker

Dining Area

Can be either communal or within each accommodation unit.

- The dining area is clean and functional. ☐
- There is sufficient furniture including tables, chairs. ☐
- Availability of high chairs. ☐
- Tea, coffee, drinking water, fruit and snacks available to residents. ☒
- Furniture, fixtures and fittings are in good condition and are fit for use. ☐

Dining area, also used as the communal/meeting area

Dining area had 4 tables ,7 Chairs

No TV (getting a tv for dining room)

No PC

Communal Spaces

These are communal spaces, not used as a bedroom for families. *(Not applicable if centre is completely made up of own-door units).*

Please check the following in each living room:

- Room is exclusively used as a communal space room ☐
- Room is furnished as a living room including TVs & other recreational facilities. ☐
- Furniture, fixtures and fittings are in good condition and are fit for use. ☐

- No CCTV in living rooms. (Even inactive CCTV cameras are not acceptable). ☐

Note any issues observed in or comments on living rooms (note the number of living rooms):

Check the following:

- Social space is furnished appropriately, furniture is in good condition and fit for purpose. ☐
- Social space includes TV, computers and other recreational facilities which are functional and available to residents. ☐
- Fixtures and fittings of social space(s) are in good condition. ☐
- There is a clean, functional and appropriately equipped indoor children's play area. ☐
- There is a safe, outdoor, clean outdoor children's play area. ☐

- There is a communal space which has TV & other recreational facilities. These are functional and clean. ☐

Dining area, also used as the communal/meeting area

No TV (getting a tv for dining room)

No PC

Meeting Rooms

Please check the following in each meeting room:

- Minimum of 5 chairs and a table. ☐
- Furniture, fixtures and fittings in good condition. ☐
- Room is bookable by residents. ☐
- Room has a lockable door (from inside) ☐
- No CCTV in the meeting room. (Even inactive CCTV cameras are not acceptable). ☐

Dining area, also used as the communal/meeting area

Food Hall if applicable- (Onsite Shop)

- There is a price list displayed for residents. ☐
- Epos system in operation. ☐
- Records of food delivery. ☐
- Records of refrigerator temperature checks. ☐
- Take samples (at least 5) of food items for sale, the expiration date, price.

| Item for sale | Expiration Date | Points Value |
|---------------|-----------------|--------------|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

Note date of last inspection by Environmental Health Officer:

Note any issues observed in food hall:

N/A

Shopping off-site (card/voucher system in place)

Please tick:

- Is a card/voucher system in place for residents to shop in the local area? ☐
- Has an agreement been reached with a local shop(s)? ☐
- Is the system fully functional? ☐
- Do the residents have sufficient credit to buy necessary items? ☐

N/A

Catering Service if applicable

Please tick:

- Centre has an onsite kitchen providing a catering service? ☐
- Catering service is provided through external service? ☒
- There is no catering service? ☐
- Check that menu provides for all dietary requirements and is nutritionally appropriate.
- Check for any evidence of pest/rodent activity.

| HACCP checks | Notes |
|------------------------------------|-------|
| Food temperature | |
| Food storage (fridge temperature) | |
| Food storage (freezer temperature) | |
| Food safety management system | |

Food provided from outside catering.

One fridge used, couldn't locate temp

Laundry Facility

- Laundry Service in Place? ☒
- Sufficient self-service machines for number of residents? ☐
- All machines are functional? ☒
- Opening hours are reasonable? All Day
- Area is clean and clear of hazards? ☒
- Supply of washing powder available to residents? ☒

51 residents

2 Washing Machines

2 Dryers

Linen collected and cleaned weekly

Building Exterior/Grounds:

- Grounds are well kept? ☒
- Pathways are free from hazards? ☒
- Paintwork is in good condition? ☒
- Windows appear clean and in good repair? ☒

- Any other applicable considerations.

Note any issues with or comments on building exterior/grounds:

N/A

Corridors

- All corridors throughout maintained. ☒
- Is the area generally clean? ☒
- Any issues requiring attention? ☐

Note any issues with or comments on corridors:

No

Stairways

- All stairways kept clear & maintained. ☒
- Is the area generally clean? ☒
- Any issues requiring attention? (*e.g., fire exit signs, hazards, lighting, notices, décor, etc.*) ☐

Fire Exits clearly marked

Multilingual safety signs on all floors

Bedrooms

Check each bedroom against the below list. If there are any issues, please note the room number and issue in the box below. In each bedroom, check the following:

Occupancy:

- Number of residents to a room.
- If residents are present, and it is appropriate to engage with them, ask if there are any issues with the accommodation that they would like to discuss (*see Part 3 below*).

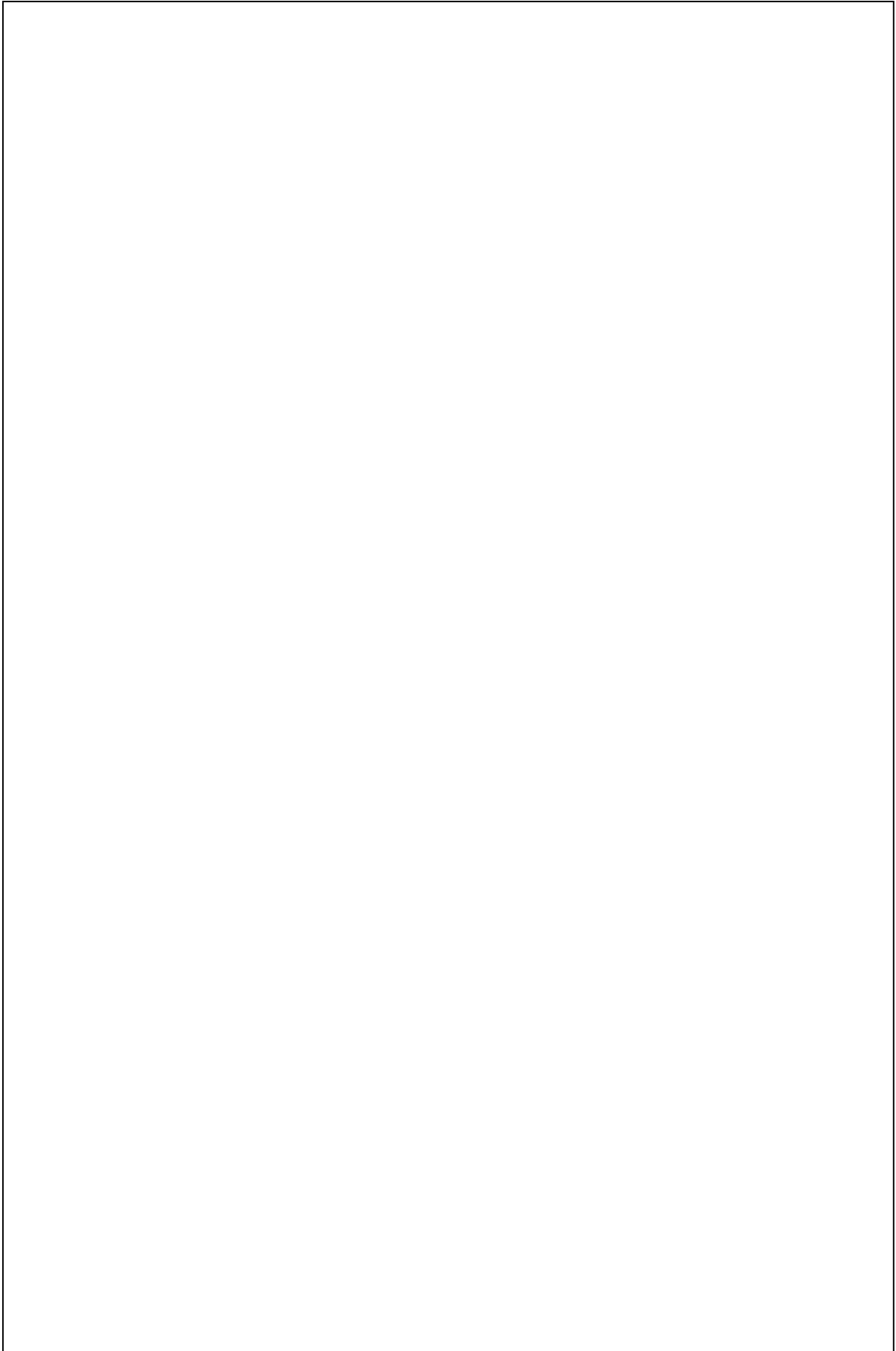
Physical Aspects:

Furniture (Beds, wardrobes/ sufficient personal storage, other furniture) are in good condition and fit for use. ☒

- Access to a television (mandatory for EOI, reasonable access in common areas will suffice for Emergency). ☐
- Fixtures and fittings (floor covering, curtains, blinds, light fittings, paintwork, window openers **including child restrictors**) are properly maintained and are fit for use. ☒
- Heating and safety equipment do not present issues (e.g. is smoke alarm uncovered, does the room feel warm enough, any fire hazards). ☐

Bathroom

- Sufficient bathroom facilities for number of residents ☒
- Check for mould or other sanitary issues. Note if deep cleaning is required.
- All fixtures are in good condition and fit for use. ☒



Room 5: 3 residents, no storage

Room 6: Broken Door handle

Room 12: Cooking Material in room

Summary of Issues

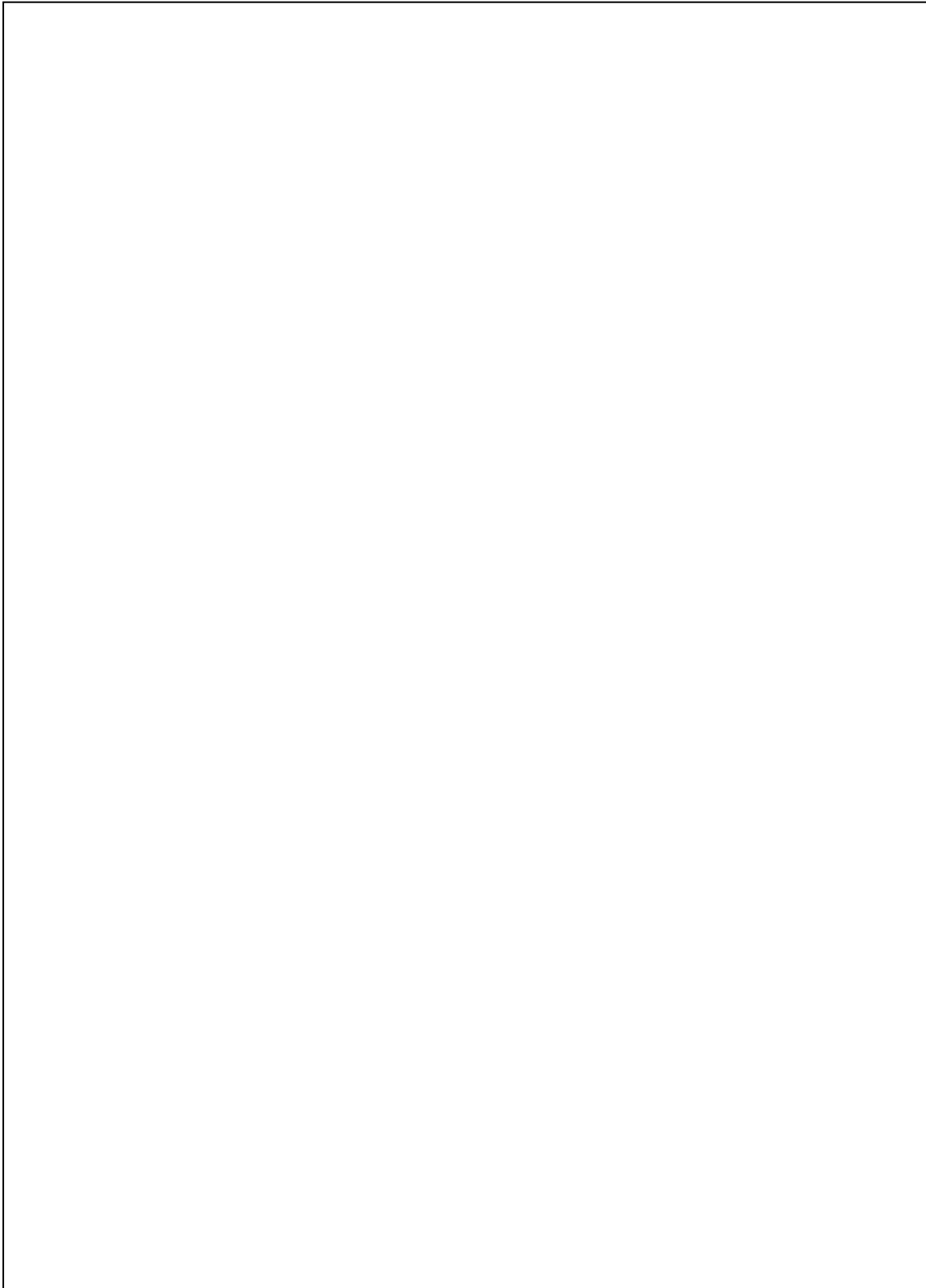
Fill in after inspection. This, along with the report, will be sent to the contractor, and the next inspector will use this section to verify that issues have been addressed on the next inspection.

Room 5: 3 residents, no storage

Room 6: Broken Door handle

Room 12: Cooking Material in room

No TV in dining area



End of inspection checklist (while onsite):

- Date of last Environmental Health Officer Inspection (if applicable) N/A
- Resident Register from day of inspection Yes
- Staff list and name of person on duty on day of inspection Yes
- Catering menu from day of inspection (if applicable) No Menu available.
- If there has been any pest control issues, get a copy of most recent report. Copy of Report
- Manager has signed the declaration. Yes

Follow up:

- Check sample foodhall prices against the IPAS Points and Products list, note any discrepancy.
- Create the summary of issues sheet
- Scan report, register, staff list, menus (*if applicable*) to IPPS. Include the confidential issues page.
- The report can be scanned handwritten, no need to type it if it is legible and appropriate for publication.

Manager Declaration (for IPPS/IPAS inspections)

Manager should be asked to sign this declaration.

This inspection, by a Department official, is primarily to examine how the terms of the Contract are being complied with in the centre.

The manager accepts that the person carrying out the inspection is not charged with certifying the centre is in compliance with all fire safety regulations. The manager agrees that the information provided above is correct.

Signed: _____

Position: _____

Date: _____