

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):	The Commercial Inn
Address:	Church Street, Rathdowney, Co. Laois
Eircode:	R32 YW53
Contractor (Company):	Flodale Ltd
Manager:	Ann Walshe
Contracted Capacity:	24
Profile (e.g. singles/families):	Singles, Couples and Families
Previous issues checked. Note made of any issues that were not addressed.	
Every bedroom on register checked against bedroom list (on residents register)	Yes – Any bedroom that was not inspected was made note of it.

Date of Inspection:	15.09.2023
Arrival Time:	1:10 p.m.
Departure Time:	1:50 p.m.
Inspector:	Jade McEvoy
IPPS/IPAS/QTS:	IPPS

Previous Inspection

Date of last inspection:	N/A
Last Inspector:	
Last inspection carried out by: IPPS/IPAS or QTS	

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: 22
- Copy of staff list from day of inspection. ☒
- Note the name of person on duty today: Katie
- Copy of catering menu from day of inspection (where relevant). ☒
- View list of emergency numbers. ☒
- Date of last Environmental Health Officer Inspection (if applicable) Feb 2023
- 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 Currently supervision is provide internally by staff, however manager states Licensed security is being put in place at in the coming month
- Does the centre have CCTV? ☒

Fire Register

- Confirm that the centre is using the register as provided by the Department. The Centre does have a fire register but not a department one, I have requested one is sent to them ☐
- 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
20/9/19	Not Specified	Leak
21/9/19	Not Specified	Leak

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)
14/2/20	Staff @ 10:20am	Y	N	N	N

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)
24/5/23	Katie Ailes	Y	N	N	Y
Jan 23	Kieran Kirwan	Y	N	N	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)
14/9/23	Dara Cahill	Y	N	N	Y
13/9/23	Dara Cahill	Y	N	N	Y

Fire Drill Procedure Inspection Schedule – Not Found

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
Not Found					
Not Found					

Staff Instruction and Training (Fire Safety)

Staff member(s)	Course	Instructor	Duration	Date
Collen Giles	Fire protection Equipment	Kieran Kirwan	Not noted	09/01/23
Dara Cahill	Fire protection Equipment	Kieran Kirwan	Not noted	09/01/23

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

Are fire exits clear from obstruction?	Yes
Are they unlocked?	Yes
Are fire exits clearly posted throughout the building?	Yes
Are all fire doors kept closed?	Yes
Are fire evacuation instructions clearly displayed in the centre?	Yes
Are fire extinguishers clearly visible?	Yes

Is there emergency lighting system in place?	Yes
Comments:	N/A

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	Yes	
IPAS Code of Practice	Yes	
Complaint Forms	Yes	
Accident/ Incident procedure	Yes	
HSE Breastfeeding Posters		
Designated Liaison Person details (Child Protection)	Yes	
Safety Statement/Child Safety Statement		
Supervision of children notice		
IOM Voluntary Return Posters		
Anti-human trafficking Posters		
'No to Violence & Harassment' Posters		

- 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. ☐
- 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. ☒

- Note the heating arrangements.

Note any issues seen in reception area/visitor meeting room/public toilet:

Note the heating arrangement (for whole centre):

Oil Heating 24/7

They can turn it on/ off in the rooms if they wish.

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:

There is Wi-Fi present in the centre for residents to use, connected in reception and dining area.

Wi-Fi speed – 41.9 Download Speed

18.8 Upload Speed

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:

N/A Catering provided

- 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? ☐

Note any issues observed in or comments on residents' kitchen:

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. ☒

Note any issues observed in or comments on the dining area:

No issues noted

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):

Manager notes that communal spaces are currently unavailable due to construction / works taking place at the property.

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. ☐

Note any issues with or comments on social spaces (including if any of the above spaces are not being provided, and note where additional facilities are being provided):

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). ☐

Note any issues observed in or comments on meeting rooms:

No meeting room was seen on day of inspection. Again manager notes works are being completed.

Food Hall if applicable- (Onsite Shop) – N/A Catering on-site

- 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:

Shopping off-site (card/voucher system in place) – N/A Catering on-site

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? ☐

Note any issues observed with or comments on card/voucher system for external shopping:

Catering Service if applicable

Please tick:

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

HACCP checks	Notes
Food temperature	
Food storage (fridge temperature)	-20
Food storage (freezer temperature)	2 Degrees
Food safety management system	Yes- Example shown

Note any issues with or comments on catering service:

Laundry Facility

- Laundry Service in Place? ☒
- Sufficient self-service machines for number of residents? ☒
- All machines are functional? ☒
- Opening hours are reasonable? 8 a.m. – 9 p.m.
- Area is clean and clear of hazards? ☒
- Supply of washing powder available to residents? ☒

Note any issues with or comments on laundry area:

No issues noted

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:

No issues noted.

Corridors

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

Note any issues with or comments on corridors:

Floor 3- On the corridor wall , there appears to be water damage , this needs to be addressed.

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.*) ☐

Note any issues with or comments on stairs/stairwells:

No issues noted.

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. ☒

Note any issues seen in or comments on any bedrooms (include room number):

3- This room was not inspected as we were unable to enter during time of inspection.

10- Lock on the door is not functioning properly, needs to be addressed.

7 – Shower not in good condition, needs to be deep cleaned.

6- Blind in this room is not working properly, needs to be addressed. Mould on ceiling and walls also needs to be addressed.

2) (Floor 2, Room 2) – Water damage appears to be on the bathroom roof, needs to be addressed.

Note any issues seen in or comments on any bedrooms (include room number):

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.

Parts of fire folder were missing / not up to date.

Unable to view proposed communal spaces due to works that were on- going.

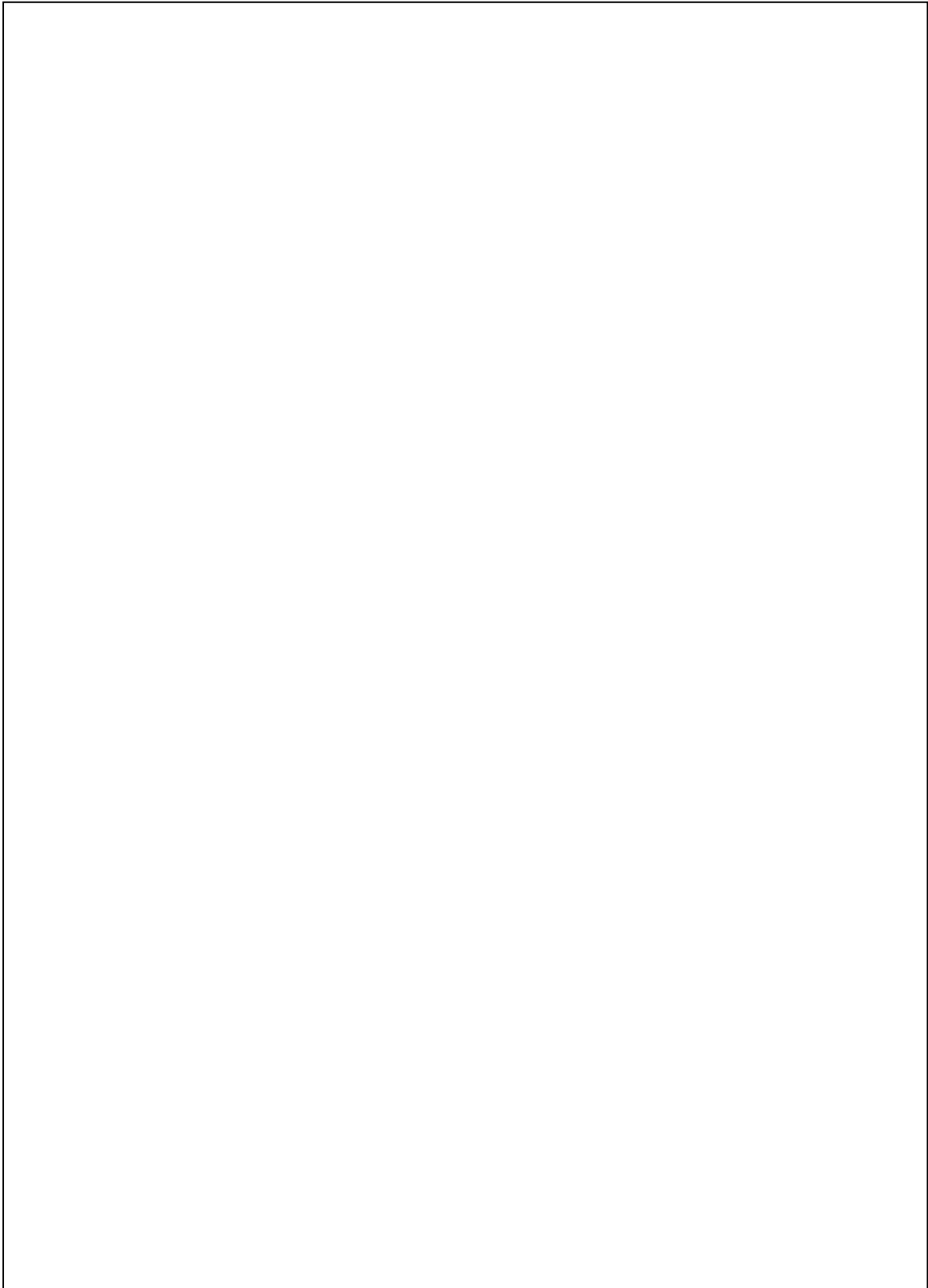
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2) (Floor 2, Room 2) – Water damage appears to be on the bathroom roof, needs to be addressed.



End of inspection checklist (while onsite):

- Date of last Environmental Health Officer Inspection (if applicable)
- Resident Register from day of inspection
- Staff list and name of person on duty on day of inspection
- Catering menu from day of inspection (if applicable)
- If there has been any pest control issues, get a copy of most recent report.
- Manager has signed the declaration.

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: _____

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Signed:

Kate Lyth

Position:

Supervisor

Date:

15/09/2023

Manager Declaration

Rathdowney Rota 37 – Thu 7 Sep

	Thu 07 Sep	Fri 08 Sep	Sat 09 Sep	Sun 10 Sep	Mon 11 Sep	Tue 12 Sep	Wed 13 Sep	Total hours (Incl.breaks)
Ann Walshe		09:00 – 17:00			09:00 – 17:00		09:00 – 17:00	24 hrs
Arthur Konopka			ABSENT	ABSENT	ABSENT	ABSENT	ABSENT	0 hrs
Colleen Giles			08:00 – 19:00	08:00 – 19:00				22 hrs
Dara Cahill	08:00 – 11:00		19:00 – 08:00	19:00 – 08:00			19:00 – 08:00	42 hrs
Katie Giles	11:00 – 19:00	08:00 – 16:00			08:00 – 16:00	08:00 – 16:00	08:00 – 16:00	40 hrs
Michael Rose	19:00 – 08:00	19:00 – 08:00			19:00 – 08:00	19:00 – 08:00		52 hrs
Monika Janczak	11:00 – 19:00	11:00 – 19:00			11:00 – 19:00	11:00 – 19:00	11:00 – 19:00	40 hrs

Staff Rota

MENU Monday 28TH AUGUST - SUNDAY 3RD SEPTEMBER 23							
	LUNCH	LUNCH	LUNCH	DINNER	DINNER	VEG.	DESSERT
MON	Pasta + Tomato Sauce		Soup	Beef on the Bone	Chicken Thighs	Cous Cous Rice Mixed Veg	Butterfly Buns
TUES	Beef Burger & Chips		Soup	Spaghetti Bolognese	Chicken Curry	Spaghetti Rice	Croissant
WED	Chicken Goujons & Wedges		Soup	Telapia	Beef Oxtail	Cous Cous Rice kidney Beans	Fruit Cake
THURS	Baked Potato		Soup	Meatballs	Chicken Drumsticks		
FRI	MizzQ		Soup	Goat on the Bone	Chicken Wings		
SAT	Chicken Nuggets & chips		Soup	Chicken & mushroom Pasta Bake	Liver	Spaghetti Carrots Broccoli	Fruit Cake
SUN			Soup	Meatballs	Breaded chicken in Pepper Sauce	Spaghetti	Butterfly Cupcakes

Monday — Beef on the bone — Chicken Thigh
4 or 5 bags

Sample Menu