An Roinn Leanaí, Comhionannais, Míchumais, Lánpháirtíochta agus Óige
Department of Children, Equality, Disability, Integration and Youth

DCEDIY Inspection Report

12 Dec 2025

Complete

Score	0 / 0 (0%)	Flagged items	0	Actions	0

EOBA Property ID	251106V23
UPRN (Unique Property Reference No.)	IPPSI0301
Inspector	Inspector E
Type of accommodation	Commercial
Independent Living Details	Independent living communal facilities
Family groups	
Date of inspection	12.12.2025

1. Centre Details

1.

Name of centre	Drumcreehy House
Address of accommodation	[redacted]

2.

Contractor	[redacted]
Manager on Duty	Anonymous
Telephone Number	Anonymous
Email address of Receipt of Report	[redacted]

3.

Current contracted capacity	35
Current occupancy on day of inspection	36

Newborn baby onsite

Current centre profile	Families

4. Has the following been made available for inspection?

Official Resident Register	Yes

Menu Cycle

Independent living communal kitchen

Staffing Lists as follows:

Full list of staff employed at the centre	Yes
Names, title roles. Name of person on duty on day of inspection	Yes

Manager & Residency Support Worker

A separate list of designated liaison persons (child protection)	Yes

2. General Security & Emergency Details

Is 24-hour security provided?	24 hour supervision
Is security roster available?	Yes
Is security provided by external company?	No

2 Centre staff are PSA certified

Does centre have CCTV?	Yes
Is there a list of emergency numbers available in the manager's office?	Yes

Does the list include the following numbers?

Local Garda Station?	Yes
Local Hospital?	Yes
Local Fire Station?	Yes
Duty social worker team?	Yes
Out of hours GP service?	Yes
IPAS email address?	Yes
Number of first aid kits available	2
Location of first aid kits	Reception & Kitchen

Spot check 3 items within first aid kit to ensure products are within date

Item 1:	Sterile Fluid

Expiry Date 06/26

Is products within date?	Yes
Item 2:	Sterile Dressing

Expiry Date 08/27

Is products within date?	Yes
Item 3:	Burn dressing

Expiry Date 04/27

Is products within date?	Yes
Who is responsible for first aid restocking?	Centre Manager
How often are they checked?	2 Months cycle
Defibrillators	
Are there defibrillators in the centre?	No
If no, please provide the location of nearest defibrillators	Approx. 2 klms distance
How many staff have been trained to use it?	1
Date last certified	March 2024
Adrenalin/Epi Pens	
Are adrenalin/epi pens available?	No
If no, please provide the location of nearest adrenalin/epi pen:	Approx. 2 klms distance
How many staff have been trained to use them?	1
Expiry date	N/A

3. Heating Arrangements

Type of heating in this centre. Please choose.	Gas
Do residents have control of the heating in their own bedrooms?	Yes

Heating presently on a Winter cycle, residents have control in their rooms

4. House Rules

Are residents provided with house rules on arrival	Yes

Each family get a copy on arrival

How are house rules explained?

Centre manager briefs each family group

5. Arrangements for Residents & Visitors (keys/storage/toiletries/contraception/nappies)	
Are residents issued with key/card to their own bedroom?	Yes
Are residents issued with key/card for the main door?	Yes
Are visitors allowed?	Yes
Is there a sign in book for visitors?	Yes
Where is it located?	Reception
Is there additional storage facility for large items (suitcase)?	Yes

There is a lot of additional storage space in the Centre.

Period Products - Please note feminine products must be provided if females are to be accommodated on site but can be invoiced separately to the department	
Are period products available free of charge?	Yes
How are the period products distributed?	On request from residents

Baby Products - Please note that these products must be provided if babies are to be accommodated on site but can be invoiced separately to the department	
Are nappies/baby wipes/baby lotions provided?	Yes
Are the following toiletries provided? Shower gel/Soap/Shampoo/Toothpaste	Yes
What are the arrangements to replenish toiletries and essential items?	As per residents request

6. Arrangement for Maintenance

Is there a procedure to report maintenance issues?	Yes

Please outline procedure

Weekly Centre inspections take place, residents can report issues and there is a weekly cleaning schedule. Issues are recorded online and the manager decides on remedial action

Is the maintenance reporting book actioned within a timely fashion?	Yes

Online system

7. Child protection

Managers of accommodation for asylum seekers are mandated persons under children first act 2015. Their names should be publicly displayed including the fact that there are mandated persons.

Child safeguarding statement (CSS)

Does the centre have a child safeguarding statement?	Yes
Is the CSS completed using a risk assessment for the centre?	Yes
Is the CSS publicly displayed?	Yes

On many Notice Boards

Are measures in place to inform staff & visitors of IPAS Child Protection Policy?	Yes

Give details:

Notices are prominently displayed, staff are Tulsa trained and visitors must sign an Appendix 2.

Do visitors sign a declaration agreeing to adhere to the child protection policy?	Yes

All visitors must sign an Appendix 2

Where was the declaration held?	Reception initially then the Admin Office
Are there notices on public display, giving name & contact details of designated liaison person?	Yes

Where is it held?

On file and displayed on Notice Boards

Have designated persons received Tusla approved Children First training?	Yes
Are noticed prominently displayed regarding parental supervision of children?	Yes
Where are they displayed?	Notice Boards

8. Food Safety (Where meals are provided to residents)

Has a HACCP system been implemented? Independent living with a communal kitchen	N/A
Has the premises been inspected by an environmental health officer?	No

9. Nutrition/School Lunches/Baby Formula	
Are residents consulted regarding menu/dietary requests?	No
Is food provided for children's packed lunches?	N/A
If not applicable, choose reason	Independent Living
Where is infant formula stored?	The Kitchen
How is infant formula stored?	In fridges

10. Arrangements for refreshments/meals outside normal mealtimes

Are tea/coffee/drinking water/snacks available outside meal times? Resident can use the kitchen as required.	
What food/snacks are available after hours or when kitchen is closed?	Kitchen is communal
Where are the snacks located and how are they accessed?	Family storage areas
Are meals available for new arrivals/residents who arrive late/residents travelling on official business/, residents fasting during Ramadan? Staff arrange to have foodstuffs available	Yes

11. Facilities for feeding babies	
If not applicable, please highlight reason:	Independent Living
Are the following available?	
Drinking Water	
Steriliser	
Kettles	
Fridge (for bottles of ebm*/ formula) *Expressed breast milk	
Bottle warmers	
Microwave	
Are these facilities available 24 hours a day?	
Is there a dedicated room provided?	

12. Indoor Facilities

What indoor social facilities are available to adult residents? Please list,

TVs in all rooms, 2 communal Smart TVs, WiFi for own devices, books.

Are the following available to residents?	
Space available for residents with disabilities and limited mobility	No
Comment: There is no lift and a steep staircase.	
Computers with internet access	No
A workstation is available if required	
Wi-Fi - detail	Throughout Centre
Private room for meetings, visitors, events of significance and study/homework?	Yes
Non – denominational space available for religious practice and worship?	Yes
Dedicated child friendly, play and recreation facilities?	Yes
Crèche on site?	No
Other	

13. Transport Arrangements

Is there a bus service provided by the contractor?	Yes

What is the frequency of the service? Please provide a timetable.

Daily and hourly, in addition there is public transport

14. TV System	
Is there a specific TV system in place?	Yes
Give Details	
There are two communal rooms with Smart TVs	
How many TV Channels are provided to residents?	All free to air and home country channels
Are residents allowed to erect satellite dishes?	No

15. Laundry Facilities (General Arrangements)

Are laundry facilities available in the centre?	Yes
Who launders towels and bedlinen?	Residents

What procedures are in place for the exchange of towels and bed linen at the centre?

Changed on request

How is washing powder/tablets supplied?

Available free in the laundry room

Please list number of each:

Please note there should be a minimum of 2 washers and dryers per 25 persons in shared facilities

Washing Machines	4
Dryers	3
Do they appear to be in working order?	Yes

16. Cleaning

Are there cleaning materials and equipment provided by management for residents?	Yes

If yes, what is the procedure for residents to access the above?

There is a large quantity of cleaning materials kept onsite. Available on request

What arrangements are in place if rooms are not cleaned sufficiently by residents?

If the room is found to be unhygienic/unclean there will be another inspection, this will be followed by a written notice. After another inspection if still unresolved the matter will be escalated externally to IPAS

17. Adminstration / Communal Area

Are the following available or on display?

Up to date house rules?	☑
Complaint forms available on display	☑
Accident/Incident Procedure	☑
HSE Breastfeeding posters (If applicable)	☑
Designated liaison person details? (child protection)	☑
Supervision of children notice?	☑
Gym notices? (child safety – if applicable)	☐
IOM voluntary return poster?	☑
Anti human-trafficking posters?	☑
'No to violence & harrassment' Poster	☑

18. Fire Safety

Inspectors should record the last 2 entries on the fire register for each of the following sections

18a. Emergency Lighting Inspection Schedule

Please provide the last 2 entries on the fire register

1st Entry

1a. Date	01/12/2025

The Centre Manager stated that external certification of the Emergency Lighting had taken place, the Certificates were not in the Fire Register.

1b. Inspected by (Company Name/Position)	Centre Manager
1c. Comments	None noted

2nd Entry

2a. Date	08/12/202
2b. Inspected by (Company Name/Position)	Centre Manager
2c. Comments	None noted

18b. Fire alarm/carbon monoxide & detection system inspection schedule

Please provide the last 2 entries on the fire register

1st Entry

1a. Date	22/08/2025

Centre staff carry out Weekly Inspections of the Fire Alarm

1b. Inspected by (Company Name/Position)	[redacted]
1c. Ok	Yes
1d. Defects	None noted

1e. Remedial Actions Taken

N/A

2nd Entry

2a. Date	05/12/2025
2b. Inspected by (Company Name/Position)	[redacted]
2c. Ok	Yes
2d. Defects	None noted

2e. Remedial Actions Taken

N/A

18c. Firefighting equipment inspection schedule
(include all fire extinguishers, hose reels and fire blankets)

Please provide the last 2 entries on the fire register

1st Entry

1a. Date	29/05/2025

Centre staff carry out weekly inspections of Fire Fighting Equipment

1b. Inspected by (Company Name/Position)	[redacted]
1c. Ok	Yes
1d. Defects	None noted

1e. Remedial Actions Taken

N/A

2nd Entry

2a. Date	Apr 2024
2b. Inspected by (Company Name/Position)	[redacted]
2c. Ok	Yes
2d. Defects	None noted

2e. Remedial Actions Taken

18d. Fire exit doors / means of escape inspection schedule

Please provide the last 2 entries on the fire register

1st Entry	
1a. Date	12/12/2025
1b. Inspected by (Company Name/Position)	Centre Manager
Means of Escape are checked daily	
1c. Ok	Yes
1d. Defects	None noted
1e. Remedial Actions Taken	
2nd Entry	
2a. Date	11/12/2025
2b. Inspected by (Company Name/Position)	Centre Manager
2c. Ok	Yes
2d. Defects	None noted
2e. Remedial Actions Taken	
18e. Fire drill procedure inspection schedule	
Please provide the last 2 entries on the fire register	
1st Entry	
1a. Date & time	05/07/2025
1b. Numbers of staff involved in drill	1
1c. No. of residents present	30
1d. No. of residents evacuated	30
1e. Evacuation time	10 minutes
1f. Comments	Could be better
2nd Entry	
2a. Date & time	06/12/2025

2b. Numbers of staff involved in drill	1
2c. No. of residents present	24
2d. No. of residents evacuated	24
2e. Evacuation time	8 minutes
2f. Comments	Decent drill

18f. Staff instruction and training (fire safety)

Please provide the last 2 entries on the fire register

1st Entry

1a. Staff Member	Centre Manager
1b. Course Provider	[redacted]
1c. Instructor	Anonymous
1d. Duration	5 day
1e. Date	06/12/2025

2nd Entry

2a. Staff Member	Anonymous
2b. Course Provider	[redacted]
2c. Instructor	Anonymous
2d. Duration	5 Day
2e. Date	04/09/2025

18g. Fire exits, emergency lighting, smoke alarms, fire notices(in corridors & common areas)

Are fire exits clear from obstruction?	Yes

Means of Escape are checked daily by Centre Staff

Are they unlocked?	Yes
Are fire exits clearly posted throughout the building?	Yes

Are all fire doors kept closed?

There are no fire doors in this Centre.

Are emergency lighting and smoke alarms visible and in working order?

Centre staff check Emergency Lighting on a weekly basis.

19. Information on meals in centres where meals are provided

N/A to independent living programmes

If independent living, indicate N/A here and skip to Part 21	N/A - Independent Living
Is the menu cycle on display?	
Does menu cycle correspond with options available?	
Is there a vegetarian/vegan option?	
Were there ethnic dishes available, etc?	
Was fresh foods available for infants? (As per HSE Infant Feeding Guidelines)	
In your opinion, does the food on offer appear to provide a good variety?	
Did inspection take place during ramadan?	
Is there enough seating for residents present to sit down and eat their meals?	
Are residents consulted in relation to the menu?	
Frequency of consultation?	

20. Kitchen area: food safety critical requirements

If independent living (own door), Indicate here and skip to Section 21	N/A - Independent Living

Independent living communal kitchen

Are dry food stuffs stored on shelving? (All dry goods should be stored off the ground)	Yes
Is there a record of daily cleaning of kitchen, food service and dining areas?	Yes
Have you seen a record of periodic deep clean of all floors, under and behind cookers/fridges etc?	Yes
Are bins with waste food covered/lidded?	Yes
Are fly screens present on windows and doors into kitchen?	No

21. Self Catering

Is property Self Catering? If no, skip to Section 22	Yes
Are facilities available for residents to prepare and cook their own food? In the case of shared cooking facilities, there should be at least 1 cooking station for each 15 residents.	Yes
Please outline the number of facilities available for residents to prepare and cook their own food.	2 Ovens - 8 Hobs - 3 Microwaves and miscellaneous kitchen appliances
Does the shared kitchen area have non-slip flooring, appropriate lighting, sufficient and appropriate bins, ventilation, a fire blanket / extinguisher as required and first aid box?	Yes

Please give a summary of the suitability of the site in meeting the above requirements.

This is a fully equipped kitchen and is very suitable

Does each individual cooking station include at a minimum an oven, hob, sink, counter area, kettle, pots and pans, utensils, crockery and cutlery, 24 hour hot and cold water, extractor fan, microwave, toaster and cleaning equipment?	Yes

Comment:

This was a professional kitchen, now being used by residents

Is there adequate dining space for residents in reasonable proximity to the cooking facilities?	Yes
Does each resident have access to adequate, individual, dry food storage, fridge storage and freezer space?	Yes
Is the facility located within reasonable walking distance (circa 2km) from a supermarket/grocery for the purchase of food?	No

The Centre has it own minibus for transporting the residents

Are facilities provided for washing cutlery and crockery?	Yes
Are provisions in place for waste removal?	Yes

What provisions are in place for pest management in food preparation and waste management areas?

The kitchen and storage areas are kept very clean, there are bait-traps in use and a contract is in place with Rentokil.

22. Food hall (Shop)	
Is there a food hall onsite? If no, skip to Section 23	No
Is there a till system in place utilising an electronic points of sale?	
Relevant certification (halal meats) in place/on display?	
Is there appropriate storage; shelving, cold storage, dry storage?	
Is the area generally clean?	
Visual check: **Have you noticed any issues requiring attention?** **(products in date, fresh food, ethnic food, halal food, variety available, suitable range of food) products, toiletries and cleaning materials.)**	
Do food products available in the food hall reflect the reasonable needs of the different ethnic groups; e.g. The provision of halal food for Muslim residents, the provision of food for gluten free, vegetarian, vegan residents, etc.?	

Please spot check 3 items to ensure correct points value is being applied. Please provide details of items scanned.	
Item 1	
Item 2	
Item 3	

23. Outdoor grounds/Facilities

Is there adequate space available for residents with disabilities and limited mobility?	No

Comment:

There is no lift and steep stairs.

Is the exterior (including grounds, carpark, access gates) of the centre in good condition?	Yes

Comment:

The grounds are kept in excellent condition

Are there any dedicated child friendly play and recreation facilities outdoors?

There is a large enclosed garden to the front of the Centre that can used as a play area.

24. Communal areas / Corridors	
Is the area generally clean and free from obstruction?	Yes
Visual check: have you noticed any issues requiring attention?	No

25. Bedrooms

Resident's consent should be sought prior to entering the room.
• Any issues that need to be addressed should be noted. Please include bedroom number/issue/fault/complaint from resident.
• Attach images of issues to report in summary section.
• Inspector to ensure that resident numbers in room matches the bed management form supplied to IPAS as part of the property handover template.
• Ask the resident if they are happy with their room, and if they have anything they would like to report.

How often are bedrooms inspected?	Weekly

Who is responsible for maintaining the cleanliness of bedrooms?

Residents

Are sufficient cleaning materials and equipment provided by management for residents?	Yes

Comments:

There is a large stock kept onsite

What arrangements are in place if rooms are not cleaned sufficiently by residents?

If the room is found to be unhygienic/unclean there will be another inspection, this will be followed by a written notice. After another inspection if still unresolved the matter will be escalated externally to IPAS

Bedroom/Apartment/Townhouse/ Mobile Homes Checklist for Inspector

• Fire notices on display
• Fire blanket present in shared cooking areas and Laundry Areas.
• Smoke alarm and related hazard detection systems
• Identify and highlight any trip hazards
• No unauthorised electrical items in bedrooms
• Windows
• Doors
• Bathrooms (mould/damp)
• No obstructions to fire exits
• Confirm residents have no complaints or issues
• For own door accommodation, please check residents have been provided with the following: Delph, cutlery, pots, pans, kettle, cooking appliances/utensils.
• Inspector to ensure that resident numbers in room matches the bed management form supplied to IPAS as part of the property handover template
• Inspector should ensure individual rooms are allocated to residents with specific requirements (health, disability, sexual orientation, gender identity, etc.)
• All rooms are lockable.
• Inspectors should ensure that bedrooms contain, beds, wardrobe/chest of drawers and lockable units.
• Central storage area for large items, e.g., suitcases.
• Inspector to ensure no bunk beds unless requested or persons under the age of 15 (unless specified in contract).
• Please check residents have been provided with pillows, duvets, blankets, bed sheets and towels. (minimum of 2 sets).

• Room Dimensions
Does the accommodation space meet the minimum requirements for space? (the bed space requirement shall not be less than 4.65m2 per person. Additionally, the ceiling height should be 2.4m high*).

*If there is a room with varying ceiling height then it is only the part of the room that is 2.4 or higher that is taken into consideration (e.g. sloping room, so a provider proposing a twin/double bed in this scenario may have to reduce to a single room).

Part 1 of Bedroom

1. Sanitary provision (Toilets, showers) - should be to hostel standards at a minimum. Please describe if sanitary provisions meet the following requirements (answer each question):

Is the ratio of WC provision to bed spaces at least 1 per every 8 bed spaces?	Yes
Please outline the number of WC's available to residents at this centre. 1 Ensuite in each bedroom	14
Are hand wash basins with 24 hour hot and cold water supply provided in the ratio of 1 per 6 beds spaces?	Yes
Please outline the number of hand wash basins with 24 hour hot and cold water available to residents at this centre.	14
Are showers provided at the ratio of 1 per 12 bed spaces as individual cubicles with closable door or curtain, and provided with 24/7 hour hot and cold water supply? 1 Ensuite in each bedroom	Yes
Please outline the number of Showers available to residents at this centre	14
Are showers located separate from shared toilet facilities where possible? 1 Ensuite in each bedroom	

General/Personal Responsibilities

Please ensure that no personal information or information that could lead to the identification of an individual is recorded in this section.

Were you approached by any residents regarding general/personal issues while in the centre?	Not Approached
Were you approached by any members of staff regarding general/personal issues while in the centre?	Not Approached
Were you approached by any other persons regarding general/personal issues while in the centre?	Not Approached

Child Protection

This is not a child protection referral form

If an inspector witnesses a child protection or welfare incident, he / she must:

(a) Report the matter to the designated liaison person in the centre, and;
(b) Report the matter to Tusla via the online Portal.

*if you observed any child protection issues while conducting the inspection, please indicate which category the incident relates to:

Unsupervised child	☐
Inappropriate sexual behaviour	☐
Domestic violence	☐
Emotional Abuse	☐
Physical Abuse	☐
Neglect	☐
Tusla Referral No.	

Summary Sheet

Name of centre	Drumcreehy House
Address	[redacted]
Contractor	[redacted]
Date of inspection	12.12.2025

Issues
Please summarise all issues identified in report below under appropriate headings, stating action required. Please provide further commentary on following page where required:

Electrical Equipment in Room

None noted

Mould or Damp

None seen

Overcrowding

None noted

Fire Safety Issues

There is no Certification in the Fire Register for the Emergency Lighting system in the Centre.

Food Safety Issues

None noted

Security and Staffing

None noted

Fixtures and Fittings

None noted

Additional Commentary

This is a very well managed and maintained Centre.

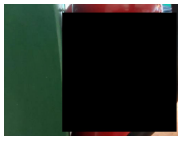
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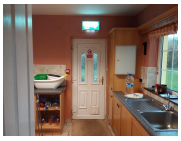
Photo 2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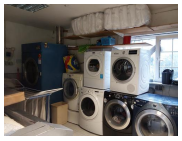
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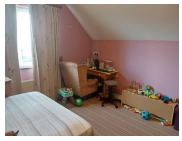
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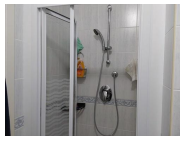
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Media summary

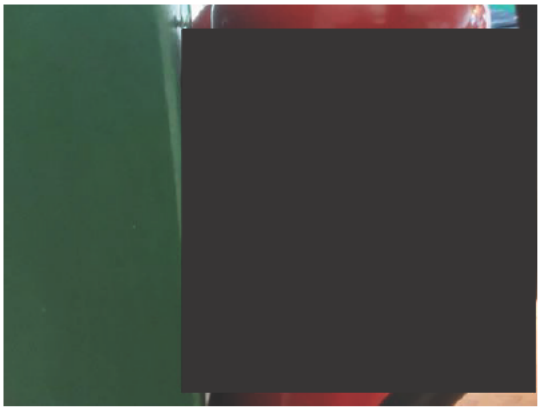

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Photo 2

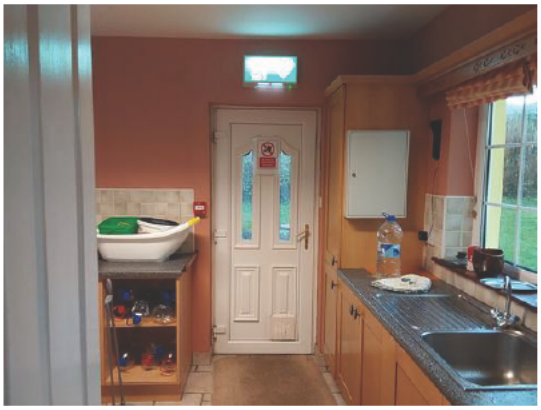

Photo 3

Photo 4

Photo 5

Photo 6