Prescribed Standards for Houses of Multiple Occupation

Suggested Standards for deciding the suitability for occupation of an HMO by a particular maximum number of households or individuals: These Standards should be assessed alongside the Operating Guidance scheduled in the Housing Health and Safety Rating System.

The Licensing & Management of Houses in Multiple Occupation & Other Houses (Miscellaneous Provisions) (England) Regulations 2006

Schedule 3

Heating

1. Each unit of living accommodation in an HMO shall be equipped with adequate means of space heating capable of reaching and maintaining 21°C when the external temperature is -1°C.

- Adequate fixed space heating to be provided in every room including bathrooms and kitchens.
- The heating should be provided with controls to allow the occupants to regulate the temperature within each individual letting room.
- Ideally systems should be designed to be of adequate size for the dwelling.
- Adequate structural thermal insulation should be provided to the building. This would include minimum 270mm of loft insulation and where appropriate cavity walls should be insulated.
  - Landlords should prioritise safety, especially in bathrooms
  - Be aware of the costs to tenants of using the heating system
  - Take account of appropriate energy efficiency measures

Washing facilities

2. (1) Where all or some of the units of living accommodation in an HMO do not contain bathing and toilet facilities for the exclusive use of each individual household

(a) Where there are four or fewer occupiers sharing those facilities there must be at least one bathroom with a fixed bath or shower and a toilet (which may be situated in the bathroom);

- A wash hand basin must also be provided of minimum dimensions 560mm x 430mm.
- Each wash hand basin shall be provided with an adequate and constant supply of hot and cold water and connected to the foul water drainage system.
- Each bathroom shall have either a bath of (minimum dimensions 1700mm x 700mm) or a shower of (minimum dimensions 800mm x 800mm).
- Each bath or shower shall be provided with an adequate and constant supply of hot and cold water designed to ensure reasonable temperature control and connected to the foul water drainage system.
- Each toilet shall be properly connected to the foul drainage system.
- Appropriate splash backs shall be provided to each wash hand basin, bath or shower.
(b) Where there are five or more occupants sharing those facilities there must be –

1. One separate toilet with wash hand basin with appropriate splash back for every five sharing occupiers; and
2. At least one bathroom (which may contain a toilet) with a fixed bath or shower for every five sharing occupiers

2. (2) Where there are five or more occupiers of an HMO, every unit of living accommodation must contain a wash hand basin with appropriate splash back (Except any unit in which a sink has been supplied as mentioned in paragraph 4 (1).

2. (3) All baths, showers & wash hand basins in an HMO must be equipped with taps providing an adequate supply of cold & constant hot water.

2. (4) All bathrooms in an HMO must be suitably & adequately heated & ventilated (see heating section above- adequate mechanical ventilation in accordance with Approved document F of the Building Regulations 2006.)

2. (5) All bathrooms & toilets in an HMO must be of an adequate size & layout.

   Each bathroom or shower room shall be of an appropriate size to provide adequate changing & drying space for the users

   Landlords should ensure the provision of suitable floor covering to WCs, bathrooms & kitchens; these shall be slip resistant, impervious and easily cleansable.

2. (6) All bathrooms & toilets in an HMO must be fit for purpose

   Self explanatory & as indicated above

2. (7) All bathrooms & toilets in an HMO must be suitably located in or in relation to the living accommodation in the HMO

   – No toilet should open directly onto an area of kitchen where food is prepared unless mechanical extract ventilation and a wash hand basin is provided

   – Personal washing or WC facility should not normally be more than one floor distant

<table>
<thead>
<tr>
<th>AMENITY LEVEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Schedule of Amenity Standards in Relation to Number of Persons</td>
</tr>
<tr>
<td>1-4 persons</td>
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<tr>
<td>5 persons</td>
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</table>
| 6-10 persons | 1 wash hand basin required in each sleeping room plus  
|             | 2 bathrooms AND  
|             | 2 separate WCs with wash hand basins (but one of the WCs can be contained within one of the bathrooms) |
| 11-15 persons | 1 x wash hand basin in each sleeping room plus  
|              | 3 bathrooms AND  
|              | 3 separate WCs with wash hand basins (but two of the WCs can be contained within 2 of the bathrooms) |

*Bathroom means a room containing a bath or shower.

Kitchens (Shared facilities)

3. Where all or some of the units of accommodation within the HMO do not contain any facilities for the cooking of food –

   (a) there must be a kitchen, normally not more than one floor distant, suitably located in relation to the living accommodation, & of such layout and size and equipped with such facilities so as to adequately enable those sharing the facilities to store, prepare and cook food;

   (b) the kitchen must be equipped with the following equipment, which must be fit for the purpose & supplied in a sufficient quantity for the number of those sharing the facilities-(greater flexibility should the landlord provide additional kitchen facilities i.e. where a dishwasher is provided).

   (1) sinks with draining boards;

   (2) an adequate supply of cold & constant hot water to each sink supplied;

   (3) installations or equipment for the cooking of food;

   (4) electrical sockets;

   (5) worktops for the preparation of food (minimum dimensions, 600x1000mm for one household, plus a further 500mm, linear, per additional person or household sharing)

   (6) cupboards for the storage of food or kitchen & cooking utensils;

   (7) refrigerators with an adequate freezer compartment (or, where the freezer compartment is not adequate, adequate separate freezer);

   (8) appropriate refuse disposal facilities; &

   (9) appropriate extractor fans, fire blankets & fire doors
<table>
<thead>
<tr>
<th>FACILITY</th>
<th>MINIMUM STANDARD</th>
<th>UP TO &amp; INCLUDING 5 PERSONS</th>
<th>&gt; THAN 5 PERSONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>sinks with draining boards; an adequate supply of cold &amp; constant hot water to each sink supplied;</td>
<td>A fixed impervious sink, with a drainer. It should be provided with an adequate and wholesome supply of cold water &amp; a adequate supply of constant hot water</td>
<td>1 for up to 5 occupiers</td>
<td>1 per 4 occupiers or part thereafter</td>
</tr>
<tr>
<td>installations or equipment for the cooking of food; (Cooker)</td>
<td>The primary facility should comprise an electric or gas hob with 4 rings and an oven with a grill.</td>
<td>1 for up to 5 occupiers</td>
<td>1 per 4 occupiers or part thereafter</td>
</tr>
<tr>
<td>electrical sockets;</td>
<td>30amp supply for an electrical cooker. Points should be set at a convenient height and safe position.</td>
<td>6 sockets (3 doubles) Additional dedicated sockets are required for a cooker, refrigerator and washing machine.</td>
<td>An additional double for each two persons over 5 sharing. Additional sockets are needed for additional cookers, refrigerators and washing machines.</td>
</tr>
<tr>
<td>worktops for the preparation of food;</td>
<td>The worktops should be secure, fixed &amp; of an impervious material</td>
<td>500mm (length) x 600mm (depth) per user to a max. requirement of 2.5m length</td>
<td>Additional 500mm length per user.</td>
</tr>
<tr>
<td>cupboards for the storage of food or kitchen &amp; cooking utensils; note: The space below the sink unit is not acceptable to comply with this standard</td>
<td>.</td>
<td>A floor based food storage cupboard of 500mm wide and standard depth and height or a wall mounted food storage cupboard of 1000mm wide and standard depth and height should be provided per person.</td>
<td>Capacity to be increased proportionately for each additional occupant.</td>
</tr>
<tr>
<td>refrigerators with an adequate freezer compartment (or, where the freezer compartment is not adequate, adequate separate freezer);</td>
<td>A large Standard sized combined fridge/freezer Refrigeration with a minimum capacity of 0.15 m$^3$ (A Standard refrigerator)</td>
<td>A refrigerator with a minimum capacity of 0.15 m$^3$ and a freezer with a minimum capacity of 0.11 m$^3$</td>
<td>Additional fridge/freezer capacity to be increased proportionately for each additional occupant.</td>
</tr>
<tr>
<td>appropriate refuse disposal facilities;</td>
<td>The refuse facilities should not cause problems of hygiene or attract pests &amp; should not obstruct the means of escape in case of fire.</td>
<td>A sufficient number of refuse receptacles must be provided for the storage of refuse awaiting collection both internally &amp; externally</td>
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</tr>
<tr>
<td>appropriate extractor fans;</td>
<td>Electrical extractor fan in accordance with approved document F under the Building Regulations 2006.</td>
<td>As minimum standard</td>
<td>As minimum standard</td>
</tr>
<tr>
<td>appropriate fire blankets;</td>
<td>To be supplied but not to be sited immediately adjacent to or over a cooker</td>
<td>To be supplied but not to be sited immediately adjacent to or over a cooker</td>
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</tr>
<tr>
<td>Appropriate fire doors;</td>
<td>30 minute fire door set fitted with cold smoke seals &amp; intumescent strip &amp; a suitable self-closing device</td>
<td>Kitchen doors to shared kitchen to be fitted with a 30 minute fire door</td>
<td>Kitchen doors to shared kitchen to be fitted with a 30 minute fire door</td>
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</tbody>
</table>
c) Kitchen floors should be have cleasnable floor coverings  
d) Kitchen walls adjacent to cookers, sinks and food preparation areas shall be provided with  
impervious splash backs  
e) Kitchen ceilings to be in good repair.

**Units of living accommodation without shared basic amenities**

4. (1). Where a unit of living accommodation contains kitchen facilities for the exclusive use of the  
individual household, & there are no other kitchen facilities available for that household, that  
unit must be provided with –

(a) Adequate appliances & equipment for the cooking of food;  
(b) A sink with an adequate supply of cold & constant hot water;  
(c) A work top for the preparation of food;  
(d) Sufficient electrical sockets;  
(e) A cupboard for the storage of kitchen utensils & crockery;  
(f) A refrigerator

<table>
<thead>
<tr>
<th>FACILITY</th>
<th>MINIMUM STANDARD</th>
<th>EACH UNIT</th>
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<tbody>
<tr>
<td>a sink with an adequate supply of cold &amp; constant hot water;</td>
<td>A fixed impervious sink with a drainer. It should be provided with an adequate and wholesome supply of cold water and a adequate supply of constant hot water</td>
<td>Per unit</td>
</tr>
<tr>
<td>adequate appliances &amp; equipment for the cooking of food;</td>
<td>A cooker with at least two rings with an oven and a grill.</td>
<td>Per unit</td>
</tr>
<tr>
<td>sufficient electrical sockets;</td>
<td>Points should be set at a convenient height &amp; safe position.</td>
<td>4 sockets (2 doubles) Additional dedicated sockets are required for a cooker &amp; refrigerator.</td>
</tr>
<tr>
<td>a work top for the preparation of food;</td>
<td>The worktop should be secure, fixed &amp; of an impervious material</td>
<td>Minimum size 600mm X 1000mm</td>
</tr>
<tr>
<td>a cupboard for the storage of kitchen utensils &amp; crockery;;</td>
<td>Floor or wall mounted cupboard. The space below the sink unit is not acceptable to comply with this standard.</td>
<td>A floor based food storage cupboard of 500mm wide and standard depth and height or a wall mounted food storage cupboard of 1000mm wide and standard depth and height</td>
</tr>
<tr>
<td>a refrigerator</td>
<td>A Standard refrigerator</td>
<td>A refrigerator with a minimum capacity of 0.15m³</td>
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</tbody>
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(2). Where there are no adequate shared washing facilities provided for a unit of living  
accommodation as mentioned in paragraph 2, an enclosed & adequately laid out &  
ventilated room with a toilet & bath or fixed shower supplying adequate cold & constant hot  
water must be provided for the exclusive use of the occupiers of that unit either –

(a) within the living accommodation; or  
(b) within reasonable proximity to the living accommodation – These amenities must be located  
not more than 30 metres away on the same floor, or normally no more than one floor  
distant from the unit of accommodation.

Standard of facilities as already indicated in points (3), (4), (5), (6) & (7) above.
**Room sizes**

5. (1) a child will be considered as a separate person/occupant in terms of these standards

(2) the minimum room sizes are also subject to each room being of a shape offering adequate useable living space in determining where it is suitable for occupation and a 10% flexibility to be applied to standards should additional facilities exist:

- For a one roomed unit with kitchen facilities in it the minimum size should be \(13m^2\)
- Where a kitchen is shared without a shared lounge then the minimum room size should be \(10m^2\)
- Where a lounge and kitchen/dining room is shared then the minimum room size should be \(6.5m^2\)
- a double room for couples i.e. married / co-habit / civil partnership then minimum size should be \(15m^2\)
- the floor to ceiling height should normally be no less than 2.4m

**Fire precautionary facilities**

6. *Appropriate fire precaution facilities and equipment must be provided of such type, number and location as are considered necessary.*

- All doors opening onto an escape route (with the exception of some WC’s and bathrooms, not containing an ignition source and fire loading) must be FD30S
- In shared houses – Category L2 detection alarm system (BS 5839 Part 1 2002) electrically interconnected smoke detectors to be fitted to every bedroom & common hall ways with heat detectors to kitchens
- In a property with cooking facilities located in each unit – L2 fire detection and alarm system electrically interconnected heat detectors to be fitted to each unit & smoke detectors to common hall ways. Also fit a stand alone smoke alarm (BS 5466) in each bedsit for earlier warning to occupant but does not cause false alarms.
- Emergency lighting to be fitted through out the properties, where appropriate.

All recommendations should only be drawn up by persons with appropriate fire experience & all recommendations must be approved by the respective Fire Authority.

General Guidance on Adequate Means of Escape from Fire and other Fire Precautions is identified in the Department of the Environment, Section 5, Circular 12/92 and should provide the basis of future assessment (two storey HMO’s exempt) for mandatory licensing of HMO’s.

**For general information:**

All amenities to be discussed and agreed by the appropriate council officer or department.