Amenity Standards

Houses in Multiple Occupation

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# Introduction

This document provides guidance on the standard amenities, which must be provided in all licensed Houses in Multiple Occupation (HMO). For the purposes of this guide, ‘standard amenities’ means facilities for the preparation, storage and cooking of food, washing and bathing, toilets and heating, insulation and ventilation.

The number and type of amenities depend on the type and size of the house.

All HMOs may be subject to individual inspection and assessment using the Housing Health and Safety Rating System (HHSRS). As a consequence, some HMOs may require certain works, in addition to those specified in this guide, to address specific hazards or deficiencies.

# Definitions

**House in Multiple Occupation (HMO)** - as defined in the Housing Act 2004 section 254.

**Unit of accommodation** - a living area occupied by one household e.g. a bedsit.

**Mandatory Licensed HMO** - An HMO which requires a licence under the Housing Act 2004 part 2.A dwelling of any number of storeys if there are two or more households, consisting of five or more people sharing a basic facility.

**Mandatory Licensed HMO and Owner Occupiers** - an owner occupier is allowed two lodgers before the dwelling becomes a HMO. For the purpose of this calculation the owner’s family is classed as one person. Four lodgers sharing a facility is licensable under Part 2.

**Bed & breakfasts, hotels and guest houses -** can become HMOs if homeless families are placed there by councils and this becomes the sole use or significant use of the accommodation. Long term guests and migrant worker accommodation also fall into this category

**Basic facility** - is a bath, shower, sink, hand basin, toilet, or cooking facility.

# Heating

A form of fixed space heating is required to all habitable rooms, which can be controlled by thetenants, incorporating a timer and suitably positioned thermostat(s).

NB the heating system should have sufficient capacity to achieve the required temperatures within one hour, when the heating is in regular use.

Heating must be available at all times. If the heating system is controlled from a central location, the

system must incorporate controls to allow each occupant to regulate the temperature within their own unit of accommodation.

# Ventilation and Damp

Habitable rooms should be provided with a suitable means of passive ventilation, such as trickle vents to windows. Each habitable room should have a window, which is in good repair and capable of being opened and closed freely and fastened securely.

Kitchens, toilets and bathrooms must have mechanical extractor fans. The mechanical extraction rate in bathrooms and toilets must be a minimum of 15 litres per second and in kitchens a minimum rate of 30 l/s (where adjacent to cookers - 60l/s everywhere else in a kitchen).

# Bathing And Toilet Requirements:

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| --- | --- |
| **People** | **Provision** |
| **1-4** | At least: • One fixed bath or shower and • A toilet with wash hand basin (the toilet may be located separately or be in the bathroom |
| **5** | At least: • One fixed bath or shower and • One separate toilet with a wash hand basin (so there is a toilet available for the occupiers when the bathroom is in use) |
| **6-10** | At least: * Two fixed baths or showers
* Two toilets with wash hand basins (at least one toilet must be located separately so there is a toilet available for the occupiers when the bathrooms are in use)
 |
| **11-15** | At least: * Three bathrooms and
* Three toilets with wash hand basins (at least one toilet must be located separately so that there is a toilet available for the occupiers when the bathrooms are in use)
 |

## Notes

* Any person(s) with access to an en-suite bathroom and toilet shall be excluded when calculating the required level of shared facilities.
* 1Where 5 people share only one toilet and one bath/shower, the toilet must be in its own compartment together with a wash hand basin.
* 2Where 9 or 10 people share only two toilets and two baths/showers, at least one toilet must be in its own compartment together with a wash hand basin.
* 3 Where 13, 14 or 15 people share only three toilets and three baths/showers, at least two of the toilets must be in their own compartments together with a wash hand basin.
* Wash hand basins shall be of a size that is suitable for personal washing (minimum 500mm x 400mm)
* Bathrooms and WCs shall be of an adequate size and layout, be adequately heated and mechanically ventilated.
* All baths, showers and wash hand basins shall be fit for purpose and have taps supplying an adequate supply of hot & cold water.
* Bathrooms and WCs shall be suitably located, not more than one floor away from any living accommodation.

# Kitchen Requirements

## HMOs with shared kitchen(s) and no cooking facilities in the bedrooms

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **No of persons sharing amenities** | **Cooker (minimum 4 ring hob, oven and grill** | **Sink and drainer with hot and cold water supply**  | **Fridge Freezer (minimum capacity - 150 litres fridge and 70 litres freezer)** | **Worktop length (minimum 500mm depth)** | **Double electric sockets over worktop (excludes those for fridge/freezer, washing machine, oven, dishwasher, etc.)** | **Single standard wall/base unit (minimum 500mm width or equivalent) for food storage only** |
| **3** | 1 | 1 | 1 | 1.5m | 2 double sockets  | 3 |
| **4** | 1 | 1 | 1 | 2.0m | 2 double sockets  | 4 |
| **5** | 1 | 1 | 1 | 2.5m | 2 double sockets  | 5 |
| **6** | 2 or 1 cooker and 1 combination microwave oven & grill (minimum 20 litre capacity) | 1 standard sink/drainer and 1 dishwasher or full size double sink and drainer | 2 | 2.75m | 3 double sockets  | 6 |
| **7** | 2 or 1 cooker and 1 combination microwave oven & grill (minimum 20 litre capacity) and 1 fixed 2 ring hob | 1 standard sink/drainer and 1 dishwasher or full size double sink and drainer | 2 | 3.0m | 3 double sockets  | 7 |
| **8** | 2 | 2 | 2 | 3.25m | 4 double sockets  | 8 |
| **9** | 2 | 2 | 2 | 3.5m | 4 double sockets  | 9 |
| **10** | 2 | 2 | 2 | 3.75m | 4 double sockets  | 10 |
| **11** | 2 cookers and 1 combination microwave oven & grill (minimum 20 litre capacity) | 1 standard sink/drainer and 1 dishwasher or full size double sink and drainer | 3 | 4.0m | 5 double sockets  | 11 |
| **12** | 2 cookers and 1 combination microwave over & grill (minimum 20 litre capacity) and 1 fixed 2 ring hob | 1 standard sink/drainer and 1 dishwasher or full size double sink and drainer | 3 | 4.25m | 5double sockets  | 12 |
| **13** | 3 | 3 | 3 | 4.5m | 6 double sockets  | 13 |
| **14** | 3 | 3 | 3 | 4.75m | 6 double sockets  | 14 |
| **15** | 3 | 3 | 3 | 5.0m | 6 double sockets  | 15 |

## Notes:

* All kitchens shall be of such layout and size to adequately enable those sharing to safely store, prepare and cook food. Equipment shall be fit for purpose
* Shared kitchens shall be suitably located, normally not more than one floor away from any bedroom except where a dining room is provided next to, or on the same floor as, the kitchen.
* For 8-10 persons a minimum of 2 cookers and 2 standard sinks/drainers shall be provided irrespective of any additional microwaves or dishwashers provided
* For 13-15 persons a minimum of 3 cookers and 3 standard sinks/drainers shall be provided irrespective of any additional microwaves or dishwashers provided
* A double oven may be provided instead of a combination microwave oven and grill, but each oven must be of similar size.
* Where more than one set of hobs are provided there must be at least 500mm of worktop width between them. Worktop shall be provided to either side of a hob, hobs and ovens shall not be installed adjacent to doorways
* Fire blanket(s) suitably sited close to cookers and hobs shall be provided.
* kitchens must have a suitably located mechanical extraction (ducted to the outside) providing a minimum extraction rate of 30 litres per second
* Sufficient electrical sockets for washing machines, cookers, fridge/freezer etc. shall be provided in addition to the number specified for above worktop use
* Storage cupboards under a sink shall not be included in the calculation for food storage.
* Adequate storage space for cooking utensils and cutlery etc. shall also be provided
* All kitchens shall be provided with at least one 30 litre plastic or metal refuse container for each group of 5 occupants or part thereof
* Facilities may exist or be proposed in certain combinations which allow a minor variation to the guidance as stated above and this will be reviewed on a case by case basis.

# Space Requirements

|  |  |  |
| --- | --- | --- |
| **Bedroom Requirements** | **Single Occupant** |  **Two Occupant** |
| **Bedroom with no lounge/dining space elsewhere and cooking facilities not provided in bedroom** | 10 square metres | 15 square metres |
| **Bedroom with adequate lounge or dining space elsewhere & cooking facilities not provided in bedroom** | 8 square metres | 12 square metres |
| **Bedrooms with cooking facilities provided in the room** | 14 square metres | 18 square metres |

|  |  |
| --- | --- |
| **Kitchen Requirement** | * 7 square metres if used by 1-5 persons
* For over 5 persons an additional 3 square metres per person sharing the kitchen
 |
| **Dining Space Requirements** | * 2 square metres per person (for those sharing the space)
* Any dining space (shared or for exclusive use) shall be suitable, and conveniently located (normally not more than one floor from the living unit)
 |

# Space requirements

Persons occupying bedrooms/living units with exclusive use of adequate and suitably located dining space can be excluded from shared dining space calculations.

Useable living space of any room is a determining factor in the calculation of the maximum number of people for which it is suitable.

The room should be able to accommodate the required amount of appropriate furniture and still allow space for movement about the room.

 Any floor space that has a ceiling height of less than 1.5m shall be disregarded when measuring the total space in the room. (attic rooms with sloping ceilings may be short or useable space because of low headroom)

When calculating room sizes en-suite bathrooms shall not be included in the floor area.

The whole HMO, including living units, bathrooms, toilets and other common parts (landings, hallways and common rooms for example) shall have adequate means of space heating.

**The information in this documents is guidance and is normally given as the minimum acceptable.**

**Each property is however viewed on a case by case basis and other factors or compensatory features may be taken into account therefore allowing for a degree of flexibility in certain circumstances. These factors could include the shape of the usable living space, or the needs and wishes of the occupants at any one time for example.**