

Amenity Standards for Houses in Multiple Occupancy

The standards contained in this guidance are the basic standards required in properties that are let as a House in Multiple Occupation (HMO).

These standards are applied:

- As the basis of licence conditions for properties that require a licence under the Housing Act 2004.
- When assessing HMOs regarding the Housing Health and Safety Rating System including the hazard 'crowding and space'.
- In determining compliance with the following statutory provisions –
 - ❖ Management of Houses in Multiple Occupation (England) Regulations 2006
 - ❖ The Licensing of Management of Houses in Multiple Occupation and other Houses Regulations 2006

General Requirements

- A good standard of management should be maintained within the property to ensure the repair, maintenance, cleansing and good order of the common parts including the garden.
- The communal areas of the property must be maintained in good and clean decorative repair.
- Any fixtures, fittings or appliances provided by the tenancy are maintained in good repair and in clean working order.
- The fixed electrical installation must be inspected and tested by a qualified person at least every five years.
- Staircases should have a well secured handrail covering the full length of the stairs.
- A gas safety check should be carried out annually.
- There should be satisfactory arrangements for the disposal of waste and litter from the property.

Rooms within the Property

Room Type / Occupancy	Minimum Size Requirement
Bedroom for one occupant	6.51 sqm
Bedroom for two occupants	10.22 sqm
Living/common room used by up to 6 occupants	12 sqm
Living/common room used by 7–10 occupants	16 sqm
Kitchen where separate living space is provided – 1–3 occupants	5 sqm
Kitchen where separate living space is provided – 4 occupants	6 sqm
Kitchen where separate living space is provided – 5 occupants	7 sqm
Kitchen where separate living space is provided – 6 occupants	9 sqm
Kitchen and communal area combined – 5 occupants	18 sqm
Kitchen and communal area combined – 6 occupants	20 sqm
Kitchen and communal area combined – 7–10 occupants	26 sqm

Occupants	Kitchen / Diner Size	Bedroom for One	Bedroom for Two
5	14 sqm	8.51 sqm	12.22 sqm
6	15 sqm	8.51 sqm	12.22 sqm
7–10	20 sqm	8.51 sqm	12.22 sqm

Room Dimensions

All habitable rooms, kitchens, bathrooms, and water closet compartments shall be a minimum floor to ceiling height of 2.14m, except in the case of existing attic rooms, which shall have a minimum height of 2.14m over an area of the floor equal to not less than three quarters of the area of the room, measured on a plane 1.5m above the floor.

In determining the size of a bedroom:

- Any floor area above which the ceiling height is less than 1.5m is disregarded.
- Any space assigned for an en-suite bathroom is disregarded.

- Any floor space taken up with a built in cupboard, where removal would provide reasonably accessible floor space is included.
- Consideration will be made on space which is not reasonably available for the use by an occupant. An example would be an excessively long and narrow entrance corridor. Such space may be disregarded.

Light and Ventilation

All habitable rooms shall have an adequate level of natural lighting, provided via a clear glazed window.

All habitable rooms shall be ventilated directly to the external air by a window which has an openable area not less than 1/20th of the floor area.

Heating

All habitable rooms shall be provided with a fixed heating appliance capable of heating the room to a temperature of 21°C when the outside temperature is -1°C.

- Reasonably affordable
- Controllable by the occupants
- Maintained in safe and good working order
- Sited and guarded as necessary to minimise the risks to health and safety.

Where occupants are responsible for utility payments for their bedroom, the property must be reasonably well insulated.

Kitchen Facilities

One set of kitchen facilities is required for every 5 occupants.

Facility	Requirement
Cooking	A gas or electric cooker with a minimum of four burners/hobs, an oven and a grill.
Storage	Each separate occupancy shall be provided with dry goods storage space of one 500mm wide wall unit space. The space in a sink unit below the sink will not be accepted for the above purposes.
Fridge/freezer	A tall upright fridge freezer will be acceptable for every 5 persons. These usually have a fridge capacity of around 140 to 180 litres and a freezer capacity of around 70 to 90 litres.
Utensil storage	Adequate provision for the storage of kitchen utensils shall be provided in the kitchen, in addition to the space provided for food storage.
Sink	A metal or ceramic sink and drainer in good condition and of minimum dimensions 500 x 1000mm set on a stable base with a constant supply of hot and cold water.
Preparation space	A worktop or table of smooth and impervious material of minimum size 500 x 1000mm plus a further 500 x 500mm per person.
Power sockets	Two twin outlet power sockets in addition to any serving major appliances set at a convenient height and safe position.

Additional Kitchen Requirements

For 6 occupants an additional cooker, air fryer, or a combination microwave oven should be provided and also an additional fridge freezer.

All kitchen floors should be impervious to water, kept in a good state of repair, free of chips, tears and bulges. The floor material should be easily cleaned by the occupants.

Conservatories

Conservatories will only be considered as communal space, when adequately designed for the intended use, based upon construction, heating and thermal comfort.

Cellars

Cellars will be considered only when appropriate to do so, with adequate ventilation, natural lighting and means of escape in the event of a fire. Cellars can be converted into useable space as ancillary use such as games room/storage space where certain provisions for example natural lighting may be relaxed.

Bathrooms and Water Closets

All occupiers must have access to a bathroom and W.C. within close proximity to their bedroom.

Each bathroom, whether en-suite or shared must include:

- A bath or a shower.
- A wall fixed wash hand basin.
- A properly fixed W.C.
- Adequate hot and cold water supply to each wash hand basin, bath or shower.
- The walls and floor of any bathroom or shower room should be reasonably smooth and non-absorbent and capable of being readily cleansed.
- Ventilation directly to the external air, either by a window, the openable area of which shall be equivalent to at least 1/20th of the floor area of the room, or by suitably sited mechanical ventilation providing a minimum of three air changes per hour operated from the lighting circuit of the room and fitted with a 20 minute overrun.
- A fixed heating appliance capable of heating the room to a temperature of 18°C when the outside temperature is -1°C.

Where bathroom or W.C. facilities are shared between occupants, there should be one W.C. and bathroom for every 5 persons.

It is advisable that W.C.s are located in a separate room from the bathroom to maximise availability to occupants at peak times. Each WC compartment shall also be provided with a suitable wash-hand basin supplied with both constant hot and cold water.

Additional Property Standards

The property, where applicable should have a minimum of 270 mm loft insulation.

The house shall be provided with an effective system, both above and below ground, for the drainage of foul waste and surface water.