



Guidance on Houses in Multiple Occupation amenity standards

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These amenity provisions are the recommended minimum requirement for all Houses in Multiple Occupation, whether the building requires a mandatory licence or not. The level of amenity provision depends on the number of occupiers sharing the accommodation and the type of accommodation e.g shared house or bedsit accommodation. The facilities should be located not more than one floor distant from the people who use them, (unless there is a shared or common dining area available) and they should be in a convenient position to enable occupiers to use them comfortably.

Kitchen or kitchen diner facilities must be positioned so as to ensure they can be safely used. For example the cooker must not be located adjacent to or behind the kitchen door, the worksurface must be not be chipped or pitted and the floor must be laid and maintained to prevent slips, trips and falls.

Guidance for landlords and property related professionals has been published and is available via the weblink on the Housing Health & Safety Rating System page on the Chartered Institute of Environmental Health website http://www.cieh.org/policy/housing_HS_rating.html

Cooking facilities

The level of cooking facility largely depends on whether the occupiers have exclusive or shared use of facilities. No shared kitchen may have any more than 2 sets of facilities to be shared by a maximum of 10 sharers

Shared cooking facilities

Where shared kitchens are provided, the following facilities can be used by up to 5 people:

- A four ring gas or electric hob plus oven and grill (positioned so that the hobs are at worktop level).
- A sink and integrated drainer with a tiled splashback and a constant supply of hot and cold running water for food preparation.
- Adequate worktop with a minimum of 2000mm of linear useable worktop and the standard depth of generally 600mm. **NOTE:** Please ignore 300mm on each side of the cooker and any inaccessible corners as useable food preparation space.

- food storage unit of standard depth (300mm) and height (720mm) x 400mm width, or base unit (not a sink unit) of equivalent volume (0.08m³) for each person.
- At least 4 double plug socket outlets in addition to those servicing major appliances. (e.g. microwave oven, refrigerator, washing machine etc)
- Standard sized refrigerator providing sufficient space for the equivalent of approximately one shelf per occupier (approximate volume 155 litres/ 0.15m³) Note: a mini fridge is not acceptable to share.
- A standard sized lidded bin.

Between 6-8 occupiers the following must be provided.

- Two cookers each with a four ring gas or electric hob plus oven and grill **or** a single 4 ring hob with an oven and grill, plus a combination microwave oven (positioned so that the hobs are at worktop level.)
- Two sinks with integrated drainers with a tiled splashback and a constant supply of hot and cold running water for food preparation, **or** a single sink and a dishwasher.
- An extra 500mm of worktop per occupier to a maximum of 3000mm.
- A food storage unit of standard depth (300mm) and height (720mm) x 400mm width, or base unit (not a sink unit) of equivalent volume (0.08m³) for each person.
- At least 6 double plug socket outlets in addition to those servicing major appliances.
- A large refrigerator or a standard sized fridge freezer.
- A standard sized swing bin.

9-10 occupiers.

- Two cookers each with a four ring gas or electric hob plus oven and grill. (positioned so that the hobs are at worktop level.)
- Two sinks and intergrated drainer with a tiled splashback provided and a constant supply of hot and cold running water for food preparation **or** one sink and a dishwasher.
- Adequate worktop with a minimum of 3000mm long and the standard depth of generally 600mm. (You must ignore 300mm on each side of the cooker as food preparation space this is too close to the cooker to be used safely.)
- A food storage unit of standard depth (300mm) and height (720mm) x 400mm width, or base unit (not a sink unit) of equivalent volume (0.08m³) for each person.
- At least 6 double plug socket outlets in addition to those servicing major appliances.
- Two standard sized refrigerators providing sufficient space for the equivalent of approximately one shelf per occupier (approximate volume 155 litres/ 0.15m³) Note: Mini fridges are not acceptable to share.
- Two standard sized lidded bins.

Exclusive cooking facilities

Where a tenant has integral cooking facilities in their own bedsit they must be provided with at least.

- A two ring gas or electric hob plus an oven and grill (ideally positioned so that the hobs are at worktop level.)
- A sink and integrated drainer with a tiled splashback provided and a constant supply of hot and cold running water for food preparation.
- Adequate worktop with a minimum of 1000mm long and the standard depth of generally 600mm.
- A single food storage unit of standard depth (300mm) and height (720mm) x 400mm width, or base unit (not a sink unit) of equivalent volume.
- Standard refrigerator, there is no requirement for a freezer to be provided.
- Adequate internal lidded rubbish bin
- At least 4 plug socket outlets in addition to those servicing major appliances.

Shared toilet and bathroom facilities.

Amenity standards (bathrooms and WCs and wash hand basins) – lettings within houses in multiple occupation should include either:

- exclusive use of individual bath/shower room and WC facilities as set out in the general standard for rented accommodation; or
- where amenities are shared, the following ratios of amenities to occupiers are considered suitable for the purposes of providing an adequate number of bathrooms, toilets and wash-hand basins (suitable for personal washing) for the number of persons sharing those facilities:-
- **Up to 4 persons sharing:** One bathroom, containing a bath or shower, wash basin and WC, with all hot and cold water supplies and drainage.
- **5 persons sharing:** One bathroom and, in addition, a separate WC and wash basin must be provided in the house in a separately accessible compartment. The bathroom might contain just a bath/shower and wash basin.
- **6 - 8 persons sharing:** two bathrooms, containing a bath or shower, wash basin and WC, with all hot and cold water supplies and drainage.

- **9 - 10 persons sharing:** Two complete bath/shower rooms, at least one of which must have a WC fitted. In addition, a separate WC with basin in a separate compartment must be provided.
- **11 - 15 persons sharing:** Three complete bath/shower rooms, at least two of which must have a WC fitted. In addition, a separate WC with basin in a separate compartment must be provided.
- **16 - 20 persons sharing:** Four complete bath/shower rooms, at least three of which must have a WC fitted. In addition, a separate WC with basin in a separate compartment must be provided.
- **General rule:** for five or more sharing occupiers there should be fitted bath/shower rooms in the ratio 1:5 (baths:occupiers). There should be WCs fitted, in the ratio 1:5 (WCs:occupiers) but at least one WC with wash basin must be sited in a separately accessible compartment.
- All bathrooms and WCs to be supplied with hot and cold water as applicable and waste drainage. Tiled splashbacks to be provided for areas adjacent to baths, to areas above wash basins and to the walls of shower enclosures. Washable, impervious floor coverings to be fitted in all bath/shower rooms and WC compartments.

External WCs do not count towards the minimum requirement above.

- **Wash hand basins –** Where 5 or more persons occupy an HMO, a wash hand basin with hot and cold water and a tiled splash back should be provided, where reasonably practicable, within each letting (unless a sink is already provided) of sufficient size to allow personal washing. This benefits occupiers by allowing personal washing within rooms.

The most appropriate installations would be in rooms with - adequate space for siting such a facility;

- access to existing waste drainage;
- sufficient falls within the drainage system to ensure waste water is properly disposed of.

Crowding and space within bedsits and shared houses

- The minimum standards for overcrowding apply to HMOs but in addition there are considerations such as the floor space taken up by kitchens in rooms and whether or not there are communal lounges or dining rooms within the house, in which case the bedroom size can be reduced because the occupants have access to a living space in the house. If no communal space is provided, an allowance must be made in the bedsitting room for seating/TV etc. In general, the following minimum space standards apply:

One person unit with communal space	Floor area
One person unit no kitchen	6.5m ² or 70ft ²
One person unit with kitchen	9.5m ² or 105ft ²
One person unit - no communal space	
One person unit no kitchen	8m ² or 85ft ²
One person unit with kitchen	11m ² or 120ft ²

Two person unit with communal space	Floor area
Two person unit no kitchen	10.5m ² or 110ft ²
Two person unit with kitchen	13.5 m ² or 145ft ²
Two person unit - no communal space	
Two person unit no kitchen	13m ² or 140ft ²
Two person unit with kitchen	16m ² or 175ft ²