



HOUSING ACT 2004
INCLUDING REGULATIONS AND CONDITIONS MADE THERE UNDER

STANDARDS FOR HOUSES IN MULTIPLE OCCUPATION (HMO)
Additional requirements apply to licensable HMOs.

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Housing Health and Safety Rating System

The house or flat shall be free of category I hazards as assessed under part I of the 2004 Housing Act.

Personal Washing Facilities / Sanitation

1. Wash-hand basins

- **Where practicable** each letting shall have a wash-hand basin properly connected to the drainage /plumbing system, unless a sink is already provided within the room.

2. Baths/showers

- A fixed bath or shower in a bathroom and properly connected to the drainage system must be readily accessible to each letting.
- If the bath or shower is not within and for the exclusive use of an individual letting it must be:-
 - (a) shared by not more than five occupants, and
 - (b) situated not more than one floor away from the occupants using it, and
 - (c) be accessible to those occupants without their having to pass through another letting.
- Each bath, shower and wash-hand basin must be provided with constant piped supplies of both hot and cold water and properly connected to the drainage system.

3. Sanitary Conveniences

- A water closet properly connected to the drainage and plumbing systems, shall be readily accessible to each letting.
- Each water closet compartment shall be provided with a wash-hand basin supplied with a constant supply of hot and cold water and properly connected to the drainage system.
- If the water closet is not within and for the exclusive use of an individual letting, it must be:-
 - (a) Shared by not more than **five** occupants, and
 - (b) be situated not more than **one floor** away from the occupants using it, and
 - (c) be accessible to those occupants without their having to pass through another letting.
- The water closet compartment must be entered from within the house. Although an intervening lobby is not essential, the water closet compartment should not open directly onto an area of the kitchen immediately adjacent to where food is prepared. If possible a lobby shall be provided.

Space Standards

1. General

- Any room less than **6.5m²** is not suitable for occupation.
- Where **no communal living space** is provided for the tenants to share, a Housing Health and Safety Risk Assessment shall be carried out to assess the hazard of crowding and space. Where communal living space is available the following minimum space standards shall apply to sleeping rooms.

One Person Unit of Accommodation

- Minimum floor area of **6.5m²**, excluding space taken up by food preparation facilities.

Two Person Unit of Accommodation

- Minimum floor area of **10.2m²**, excluding space taken up by food preparation facilities.

Where there is no communal living space then it is expected that room sizes will need to be bigger than minimum floor areas given above. As a recommendation it is suggested that the minimum size for a single person bedroom would be 9m² and a double bedroom should be 14m², plus any additional allowance for kitchen facilities if these are provided within the bedroom.

2. Minimum floor areas for kitchen facilities

- If provided within a bedroom, an additional floor area of at least **3.7m²** shall be allowed for kitchen facilities.
- Where shared kitchen facilities are provided within a separate kitchen the minimum floor area shall be **5.5m²** for one set of facilities and **11m²** for two sets of facilities.
- No more than two sets of facilities to be provided within any one kitchen.
- Kitchens shall not be installed in any hallway, corridor or lobby and no bedroom shall be accessed via a kitchen unless an alternative satisfactory means of escape can be provided.
- In all cases the dimension of the kitchen or food preparation area within a room, shall be sufficient for the safe provision of all the necessary facilities and with adequate circulation space for their safe use. Cookers shall be located remote from doorways.

3. General guidance for measuring floor areas

- All habitable rooms, kitchens, bath/shower rooms and water closet compartments must have a minimum floor to ceiling height of 2.14m except for attic rooms which must have this minimum height over an area equal to at least half of the area of the room. Any floor area where the ceiling height is less than **1.53m** above the floor level shall be disregarded.

Kitchens

1. General

All kitchens whether or not provided within a bedroom or a separate room shall have the following facilities:

- Adequate food storage accommodation of at least 0.3m² per person
- A refrigerator
- Adequate working surfaces for the preparation of food, of minimum dimension 1000mm X 600mm
- A cooking appliance consisting of at least an oven, a grill and two hot plates
- A fixed sink with an integral drainer (minimum size 1000mm X 600mm) set on a base unit. The sink to be provided with a constant supply of hot and cold water from a rising main, properly connected to the drainage system.
- Provide an adequate number of electrical sockets at floor and worktop height.
- Provide suitable bins for refuse storage.
- Provide a fire blanket mounted on an accessible wall bracket.

2. Shared kitchens

Shared kitchens may be accepted provided that:-

- there is a kitchen within **one floor** of each letting, and
- there is at least one refrigerator, one cooking appliance, and one sink shared by no more than five persons.
- If two sets of facilities are required for sharing, the Council has the discretion to accept alternative cooking and dishwashing appliances provided one full set of kitchen facilities has been provided as listed above.

3. Fully catered HMO's e.g. student halls

Where full catering is available to occupants inclusive within their rent the standard kitchen requirement above may be relaxed. In order to obtain a relaxation the following conditions shall apply:

- The catering kitchen facilities must comply with the requirements of the current Food Safety (General Hygiene) Regulations and Food Safety Act 1990. Food businesses shall be registered with the Council, and
- Occupants shall have access to at least 2 meals a day, provided on or close to the premises.
- At the discretion of the Council's Environmental Health Officer, individual facilities for partial self-catering may be required within the accommodation.

Means of Escape From Fire and Fire Precautions

The property shall be provided with a satisfactory means of escape in case of fire together with fire precautions to comply the national LACORS Housing and Fire Safety Guide.

The Council has a legal duty to consult with Gloucestershire Fire and Rescue Service in order to ensure a satisfactory level of fire safety.

The measures to be taken will depend on the size and complexity of the building and the level of fire risk. Listed briefly below are some of the typical elements required to meet the standards, although each property should be considered individually as requirements may vary considerably:

- A protective escape route shall be formed using structural elements e.g. fire doors, walls, partitions and ceilings.
- Automatic fire detection will be required for all houses.
- Emergency lighting as appropriate.
- Fire exit and directional signs as required.
- Fire blankets are a requirement
- Additional firefighting equipment may be required.

Management Regulations

It is the responsibility of the person managing the property to comply with the Management of Houses in Multiple Occupation (England) Regulations 2006, which cover a range of health and safety issues within the property including:

- Fire safety
- Electrical safety
- Gas safety
- Provision of services
- Cleanliness and maintenance
- Display of the managers details in the house

Occupiers also have duties imposed on them under these regulations.