


Amenity Standards for Mandatory Licensable Houses in Multiple Occupation (HMOs)

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Private Sector Housing Team



Background

The Housing Act 2004 ('The Act') sets out the legal requirement for certain Houses in Multiple Occupation (HMO) to be licensed.

Section 65 of the Act states that the Council cannot be satisfied that the house is reasonably suitable for a particular maximum number of households or persons for the purposes of licensing the house fails to meet prescribed standards.

Schedule 3 of 'The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006 (as amended)' prescribes standards for deciding the suitability for occupation of an HMO by a particular maximum number of households or persons.

Cornwall Council has produced this standard to clarify the legal requirements for licensable HMOs. This standard must be considered a guide, however it is limited to the scope of the above regulations and therefore has legal basis. The standard will be used to determine the suitability of a HMO for a maximum number of households or persons that may occupy it, and/or for enforcing an appropriate level of compliance through licence conditions.

1. Room measurements

When measuring a room it is the usable space that is being calculated. The following areas should therefore not be included:

- any area taken up by bathroom facilities within the room
- the chimney breast and small alcoves
- the floor area where the ceiling height is less than 2.14m (7ft) in any room, or in attic rooms any floor area in the eaves of the room where the ceiling height is less than 1.53m (5ft)
- Space taken up by fitted/ built in furniture such as wardrobes.

2. Classes HMOs linked to amenity provision:

To simplify this amenity standard HMOs types are classified into the following:

'CLASS A' HMO: A tenant rents a bedroom within a property and shares communal cooking facilities; and/or bathing facilities. There is a communal dining, or living room.

'CLASS B' HMO: A tenant rents a room containing cooking facilities within it. Shared bathing facilities between two or more households.

3. Minimum Room sizes:

Room type	Class A HMO	Class B HMO
Single bedroom with access to living/dining room	6.52m ²	13m ²
Single bedroom with no access to living/dining room	10m ²	15m ² *
Double bedroom with access to living/dining room:	11m ²	14m ²
Double bedroom with no access to living/dining room	14m ²	16.5m ²
Livingroom sizes:		
1-5 people	11m ²	N/A
6-10 people	16.5m ²	
11+ people	As a guide an additional 1m ² should be provided per person	

All rooms must have an ergonomic and safe layout for the occupier(s).

*this is under review

4. Kitchens

Kitchens must be designed for the safe and hygienic storage, preparation and cooking of food. Kitchens must be located within one floors distance of travel from the furthest bedroom. Where this is not the case there must be a dining room/living room in proximity to the kitchen or within it of appropriate size for use by occupiers as per the kitchen sizes below.

As a guide the following kitchen sizes should be used for communal kitchens:

Used by up to 5 persons	7m ²
Used by 6 – 10 persons	10.5m ²

Note: Kitchens used by more than 10 people will be accepted on a case by case basis subject to prior approval by the Private Sector Housing Team. Please submit plans illustrating the room size and layout of facilities to ensure all are adequate and safe for use.

The following table is provided to determine the appropriate provision of kitchen facilities for the number of people occupying the HMO:

	Exclusive use (cooking facilities within a bedroom)	Kitchens used by 5 persons or under	Kitchens used by 6 or 7 people	Kitchens used by 8 or 9 people	Kitchens used by 10 people
Notes:				The ideal is provision of two kitchens, but where this is not practicable the following will be accepted:	
Sinks and drainers	A single sink and drainer with hot and potable cold water supply and trapped waste.	A single sink and drainer with hot and potable cold water supply and trapped waste.	A double bowl sink and drainer with hot and potable cold water supply and trapped waste.	2 sink and drainers with hot and potable cold water supply and trapped waste or a sink and drainer with hot and potable cold water supply and trapped waste and a dishwasher.	2 complete sets of facilities as per the specification for kitchens used by 5 persons or under.
2 course tile or equivalent impervious splash back of 0.45m in height across all worktops and sink, food	✓	✓	✓	✓	

preparation and cooking areas.					
Cooking facilities	Small oven with integrated 2 ring hobs and grill (must be installed on appropriate stand or integrated into worktop to ensure safe use)	An oven and 4 ring hob.	An oven and 4 ring hob and a combination microwave oven.	2 separate ovens and 8 ring hobs to be provided.	
Fridge/ Freezer facilities	A work top height fridge with freezer compartment	Either an under counter fridge and under counter freezer or an upright combination fridge freezer	Either 2 under counter fridges and under counter freezer or an upright combination fridge freezer and an under counter fridge	Either 2 under-counter fridges and 2 under counter freezers or 2 upright combination fridge freezers	
Standard base or wall unit cupboards (not under sink)	2 base or wall units	1 per occupier	1 per occupier	1 per occupier	
A suitable size bin(s) for the number of occupiers	✓	✓	✓	✓	

Worktop space for food preparation	500mm x 500mm of impervious worktop	1000mm x 500mm of impervious worktop	1500mm of impervious worktop	2000mm x 500mm of impervious worktop	
Electrical sockets	2 double or 4 single power sockets in addition to those required for fixed appliances	2 double or 4 single power sockets in addition to those required for fixed appliances	3 double or 6 single power sockets in addition to those required for fixed appliances	4 double or 8 single power sockets in addition to those required for fixed appliances	
Intermittent mechanical extract ventilation provided at a rate of 60 litres per second; or A cooker hood that expels moisture laden air to the outside at a rate of 30 litres per second; or For a hinges or pivot window that opens 30° or more or for parallel sliding windows (ie sash windows), the height X width of the opening part should be at least 1/20th of the floor area of the room.	✓	✓	✓	✓	

5. Bathrooms

1. A readily accessible bathroom or a shower room, being not more than one floor distant from any user, should be provided according to the following ratios:

1 – 4 persons	1 bathroom with a fixed bath or shower and a toilet with a wash hand basin.
5 persons	1 bathroom with a fixed bath or shower and at least 1 separate toilet and wash hand basin.
6 - 10 persons	2 bathrooms with a fixed bath or shower and with 2 separate W.C's with wash hand basins (but one of the W.C's can be contained within one of the bathrooms).
11 – 15 persons	3 bathrooms and 3 separate W.C's with wash hand basins (but two of the W.C's can be contained in two of the bathrooms).

2. Baths and showers shall not be provided in kitchens.
3. All baths, showers and wash hand basins must be equipped with taps providing a continuous supply of hot and cold water.
4. All bathrooms must be suitably and adequately heated.
5. All bathrooms containing a bath or shower should be provided with adequate means of ventilation to deal with moisture generated during bathing. Wherever practicable this should be by providing intermittent mechanical extract ventilation that has an extraction rate of at least 15 Litres per second.
6. Where mechanical extract ventilation is not practicable, bathrooms must be provided with windows that meet one of the following specifications:

- A hinged or pivot window that opens 30° or more or for parallel sliding windows (i.e. sash windows), the height X width of the opening part should be at least 1/20th of the floor area of the room.
- A hinged or pivot window that opens from 15° to 30° should have an openable area of at least 1/10th of the floor area of the room.

If a window opens less than 15° then it is not suitable for providing purge ventilation and other arrangements should be made.

7. All bathrooms and toilets must be of an adequate size and layout. The bath/shower room must be large enough to enable the user to undress within the compartment and to store their clothing without the risk of them getting wet.
8. All baths, toilets and wash hand basins must be fit for the purpose.
9. All shared bathrooms and toilets must be located within an acceptable distance (ideally within 1 floor distance) of the living accommodation and being accessible from communal areas.

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