

Amenity Standard Examples for Shared Facilities in HMOs

Amenity standards to review:

- Bristol City Council Room Size and Amenity Standards for Licensable Houses in Multiple Occupation.
<https://www.bristol.gov.uk/documents/20182/0/Room+Size++Amenity+Standards+%281%29.pdf/5842275f-2af0-ee00-fd1a-ea4e3d24c08a>
- Reading Borough Council – Guide to Amenity Standards applicable to Houses in Multiple Occupation that require a Licence.
https://images.reading.gov.uk/2019/11/Guide_to_amenity_standards_applicable_to_HMOs_that_require_Mandatory_Licensing_CURRENT_Sep18.pdf
- Torridge District Council - Guidelines on requirements for all types of HMOs. <https://www.torridge.gov.uk/CHttpHandler.ashx?id=19603&p=0>
- Torbay Council - House in Multiple Occupation Standards.
<https://www.torbay.gov.uk/media/14995/hmo-amenity-standards.pdf>

Reasons for choosing the above four examples:

Bristol City Council and Reading Borough Council – best practice examples.

Torridge District Council and Torbay Council – local examples.

Space heating

The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006. Regulation 8 and Schedule 3

Item standard applied to: individual bedrooms and bedsits, all shower rooms and bathrooms.

Prescribed standards:

- Each unit of living accommodation in an HMO must be equipped with adequate means of space heating, and kept in proper working order.

	Bristol CC	Reading BC	Torridge DC	Torbay C
Space heating	<p>A fixed and efficient heating appliance(s) capable of maintaining a temperature of 21oC with an outside temp of -1oC in each unit of living accommodation (electrical appliances must have a dedicated socket).</p> <p>Heating should be available at all times and be under the control of the occupier</p> <p>-</p>	<p>The heating appliance is capable of maintaining an internal temperature of 19 °C when the outside temperature is -1 °C (incl bathrooms). Bathrooms with external walls should have heating.</p> <p>The heating appliance is controllable by the occupier, either directly or by the use of features such as thermostatic radiator valves. It is important that occupiers have control of temperature in their individual rooms.</p> <p>Heating appliances should be permanently fixed (not portable) to reduce the risk of fire.</p>	<p>All rooms must be capable of being economically heated to a temperature of 21oC when the outside temperature is - 1°C using only the fixed space heating installation.</p> <p>All occupiers must be able to control the heat output of the space heating installation provided within their units of accommodation.</p> <p>All fixed space heating provided in the house must be available at all reasonable times throughout the year and be kept in good repair and proper working order.</p>	<p>-</p> <p>-</p> <p>-</p>

Personal washing facilities and WC's

The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006. Regulation 8 and Schedule 3 (2) as amended by the Licensing and Management of Houses in Multiple Occupation (Additional Provisions) (England) Regulations 2007

Item standard applied to: wash hand basins, baths, showers and WC's.

- Where there are four or fewer occupiers sharing those facilities there must be at least one bathroom with a fixed bath or shower and a toilet (which may be situated in the bathroom).
- Where there are five or more occupiers sharing those facilities there must be:
 - One separate toilet with wash hand basin with appropriate splash back for every five sharing occupiers and,
 - At least one bathroom (which may contain a toilet) with a fixed bath or shower for every five sharing occupiers;
- Where there are five or more occupiers of an HMO, every unit of living accommodation must contain a wash hand basin with appropriate splash back.
- All baths, showers and wash hand basins in an HMO must be equipped with taps providing an adequate supply of cold and constant hot water.
- All bathrooms in an HMO must be suitably and adequately heated and ventilated.
- All bathrooms and toilets in an HMO must be of an adequate size and layout.
- All baths, showers, toilets and wash hand basins in an HMO must be fit for the purpose.
- All bathrooms and toilets in an HMO must be suitably located in or in relation to the living accommodation in the HMO.

	Bristol CC	Reading BC	Torrige DC	Torbay C
Shared facilities: bathroom	<p><u>Bathrooms</u></p> <p>1 - 5 persons = 1 baths/showers and toilets.</p> <p>For 5 occupants there should be an additional toilet and 2 complete bathrooms.</p> <p>6-10 persons = 2 baths/showers and toilets and 1 separate toilet. 3 complete bathroom accepted.</p> <p>11-15 = 3 baths/showers and toilets and 1 separate</p>	<p><u>Bathrooms</u></p> <p>For 1-4 persons using communal facilities, there must be: at least one bathroom containing either a fixed bath or shower and one toilet.</p> <p>For 5 people using communal facilities, there must be: at least one bathroom containing either a fixed bath or shower and a toilet in a separate compartment with a wash hand basin.</p> <p>6-10 persons using communal facilities, there must be at least two bathrooms containing either a fixed bath or shower; and two separate toilets in rooms containing wash hand basins.</p> <p>11-15 persons using communal facilities, there</p>	<p><u>Bathrooms</u></p> <p>Shared bathroom facilities should be shared by no more than five people. All bathrooms must contain a fixed bath or shower.</p> <p>-</p> <p>-</p> <p>-</p>	<p><u>Bathrooms</u></p> <p>1 to 5 persons = 1 WC and 1 bath/shower (if there is only 1 WC it must be separate from the bathroom)</p> <p>6 to 7 persons = 2 WCs and 2 baths/showers (WC's can be contained in bathrooms)</p> <p>8 – 10 persons = 2 WCs and 2 baths or showers (at least 1 WC must be separate)</p> <p>11-15 persons = 3 WCs and 3 baths/showers (at least 2 WCs must be separate).</p>

	<p>toilet. 4 complete bathrooms accepted.</p> <p>For 20 – 4 baths/showers and 2 toilets. There should be 6 complete bathrooms or 5 and 1 separate toilet.</p> <p><u>Wash hand basins</u></p> <p>To be provided either within each individual unit of accommodation or within each shared bathroom and compartment containing a toilet. Within each room and compartment containing a toilet.</p>	<p>must be at least three bathrooms containing either a fixed bath or shower; and three separate toilets in rooms containing wash hand basins.</p> <p>-</p> <p><u>Wash hand basins</u></p> <p>If reasonably practicable, each bedroom or bedsit within the HMO must contain a wash hand basin (unless there is a sink).</p> <p>As an alternative:</p> <p>1-4 occupiers – the bathroom should contain a wash hand basin</p> <p>5-10 occupiers – at least one bathroom should contain a wash hand basin</p>	<p>-</p> <p><u>Wash hand basins</u></p> <p>Bathrooms that contain a WC must also contain a wash-basin.</p>	<p>-</p> <p><u>Wash hand basins</u></p> <p>A wash hand basin must be provided with every separate WC.</p> <p>In licensable HMOs 1 WHB is to be provided within each unit where it is reasonably practicable. It will be the responsibility of the landlord to demonstrate that is not reasonably practicable for WHB to be provided in each room. Regard should be had to the age and character of the HMO, the size and layout of each room and its existing provision for WHBs toilets and bathrooms.</p>
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	<p><u>Facilities</u></p> <p>-</p> <p>Baths or showers and wash hand basins should be properly sealed into wall surfaces and have 300mm of tiled splash back.</p> <p>All facilities should be located in rooms of an adequate size and layout within 2 floors of any bedroom and accessible from communal areas unless provided as en-suite facilities</p>	<p>11-15 occupiers – at least two of the bathrooms should contain a wash hand basin For the avoidance of doubt, any room containing a toilet must also contain a wash hand basin.</p> <p><u>Facilities</u></p> <p>A bath must be of minimum dimensions 1700 mm x 760 mm or a shower of minimum dimensions 800 mm x 800 mm.</p> <p>A two course tiled splash back is to be provided to baths and wash hand basins. Any shower cubicles provided should have fully tiled walls or be self-standing cubicles.</p> <p>These facilities shall be not more than two floors distant from any user and should provide enough space to change and dry.</p>	<p><u>Facilities</u></p> <p>-</p> <p>-</p> <p>-</p>	<p><u>Facilities</u></p> <p>-</p> <p>-</p> <p>No personal washing facility should be more than one floor distant from the users of those facilities.</p>
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	<p>for the exclusive use of that occupant.</p> <p>Facilities should be inside the building.</p> <p>Bathrooms to have mechanical ventilation to the outside air at a minimum extraction rate of 15 litres/second in addition to any window(s). Each toilet in a separate compartment is required to have a window equivalent to 1/20th of the floor area or mechanical ventilation extracting at a minimum extraction rate of 6 litres/second. Ventilation should not be obstructed externally.</p>	<p>The walls and floor of any bathroom or shower room should be reasonably smooth and non-absorbent and capable of being readily cleaned. Baths, showers and toilets shall not be provided in rooms containing facilities for the storage, preparation and cooking of food.</p> <p>A suitably located extractor fan or an openable window (opening to outside) must be present.</p>	<p>Shared bathrooms should be cleaned thoroughly on a regular basis. Arrangements should be in place to ensure the bathroom is kept clean. Shared toilets should be cleaned thoroughly on a regular basis. Arrangements should be in place to ensure the toilet is kept clean.</p> <p>All bathrooms must have flooring that is non-slip, easy to clean and water resistant, there must be a form of fixed heating, wet areas must be properly tiled and there must be a form of ventilation which vents to outside air.</p>	-
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Facilities for the storage, preparation and cooking of food (shared facilities)

The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006. Regulation 8 and Schedule 3 (3)

Item standard applied to: shared kitchens

Prescribed standards:

Where all or some of the units of accommodation within the HMO do not contain any facilities for the cooking of food:

- There must be a kitchen, suitably located in relation to the living accommodation, and of such layout and size and equipped with such facilities so as to adequately enable those sharing the facilities to store, prepare and cook food.
- The kitchen must be equipped with the following equipment, which must be fit for the purpose and supplied in a sufficient quantity for the number of those sharing the facilities:
 - Sinks with draining boards,
 - An adequate supply of cold and constant hot water to each sink supplied,
 - Installations or equipment for the cooking of food,
 - Sufficient number of electrical sockets,
 - Worktops for the preparation of food,
 - Cupboards for the storage of food or kitchen and cooking utensils,
 - Refrigerators with an adequate freezer compartment (or, where the freezer compartment is not adequate, adequate separate freezers),
 - Appropriate refuse disposal facilities,
 - Appropriate extractor fans, fire blankets and fire doors.

	Bristol CC	Reading BC	Torrige DC	Torbay C
<p>Shared kitchen facilities</p> <p>(Sinks with draining boards, an adequate supply of cold and constant hot water to each sink supplied)</p>	<p>A sink with constant hot and cold water, a draining board and tiled splash back for up to 5 occupants</p>	<p>A sink on base unit supplied with an integral drainer; constant hot and cold water, trapped drainage and tiled splashback shall be provided for every six persons sharing the kitchen. To avoid cross contamination of food, a wash hand basin shall not be used in place of a sink.</p>	<p>A sink with draining board, a constant supply of hot and cold water and proper provision for drainage;</p>	<p>Sink and drainer 1 per 5 occupiers/unit</p>
<p>(Installations or equipment for the cooking of food)</p>	<p>A cooker with a 4 ring hob, oven and a grill for up to 5 occupants or within an individual unit of accommodation (a 27litre microwave with oven and grill will be acceptable as a second cooker).</p>	<p>A cooking appliance with four rings or burners, oven and grill (or equivalent) shall be provided in a ratio of one for every three persons using the facilities. Where 3-6 occupants are using the kitchen, it is acceptable to provide a suitably sized combination microwave oven (to include grill/convection cooking option), rather than the second cooker. It is not</p>	<p>A four-ring standard cooker (or a separate four-ring hob and oven), a microwave, a kettle, a toaster, a refrigerator and a freezer (or combined fridge/freezer appliance) per 5 occupants</p>	<p>A cooker is an oven and grill with 4 ring hob up to 5 occupants 1 cooker 6-7 occupants 1 cooker and 1 microwave oven with grill 8-10 occupants 2 cookers</p>

		acceptable to provide a microwave as the only appliance for cooking.		
(Electrical sockets)	Four suitably positioned electric sockets are required plus one per major appliance (ie a cooker microwave, refrigerator/freezer, washing machine etc.).	Two 13 amp electric sockets, in addition to any serving major appliances set at a convenient height and safe position should be provided for every six persons sharing the kitchen.	There should be a sufficient number of electrical sockets to allow all appliances to be safely plugged in, with at least one spare double socket;	Electrical power points 4 single sockets or 2 double sockets per 5 occupiers/unit. The above excludes sockets for a cooker, refrigerator and washing machine.
(Worktops for the preparation of food)	Fixed worktop(s) with a smooth impervious surface for food preparation, minimum size 500mm x 1000mm for up to 5 occupants or within an individual unit of accommodation.	A fixed worktop of impervious material, minimum dimensions of available worktop space 50 cm x 200 cm should be provided for food preparation in every six persons sharing the kitchen;	Work surfaces for the preparation of food, there should be at least 2.5 metres of worktop space in total that is clear and uncluttered;	Worktops 2m x 0.6m per 5 occupiers
(Cupboards for the storage of food or kitchen and cooking utensils)	A 0.3m ³ dry goods storage cupboard other than a sink base unit per occupier either in each occupant's room or in a shared kitchen.	A food storage cupboard (minimum capacity 0.16 cubic metres) per person	Storage cupboards for food and cooking equipment should be lockable, there should be at least 2 x 500mm cupboards per household; ideally at least one base	Cupboards Double wall unit or single base unit (0.16m ³) for each occupier/unit. Storage in communal areas should be lockable.

			unit and one wall unit if possible.	
(Refrigerators with an adequate freezer compartment)	Two worktop height refrigerators with freezer compartments or 1 worktop height fridge and 1 worktop height freezer per 5 occupiers or a worktop height refrigerator with a freezer compartment within each individual unit of accommodation.	Refrigerator (minimum capacity 0.15 cubic metres (150 litres) with an adequate freezer compartment for every three persons using the facilities.	A fridge/freezer per 5 occupants.	Refrigerated storage Standard sized fridge (73-120 litre) with adequate freezer compartment per occupier/unit. Individual fridges can be sited in the bedroom if the room is large enough. If no freezer compartment in the fridge, separate freezers should be provided.

<p>(Appropriate extractor fans, fire blankets and fire doors)</p>	<p>Mechanical ventilation to the outside air at a minimum extraction rate of 60 litres/second or 30 litres/second if the fan is sited within 300mm of the centre of the hob. This is in addition to any windows.</p> <p>-</p> <p>-</p>	<p>A suitably located extractor fan.</p> <p>A fire blanket should be provided. There shall be a suitable fire door between shared kitchens and the means of escape from the building.</p> <p>-</p>	<p>A mechanical extractor fan or cooker hood which vents to outside air.</p> <p>An approved fire blanket fixed to the wall adjacent to the cooking facilities</p> <p>Non-slip and easy to clean floor.</p>	<p>-</p> <p>-</p> <p>Storage in communal areas should be lockable.</p>
<p>(Waste disposal)</p>	<p>Provisions for household waste and recycling disposal both within the unit of accommodation and outside.</p>	<p>Appropriate refuse disposal facilities.</p>	<p>Appropriate receptacles for waste and/or refuse disposal facilities</p>	<p>-</p>