

DASH Landlord Guide

Amenities & Space in HMO's (Housing Act 2004 Guidance)

Amenities

Minimum Requirements for Houses in Multiple Occupation

Bathroom Requirements Occupiers:	Up to 4	5	6	7 - 9	10	11 - 12	13 - 15
Shared Wash Hand Basins (with splashback)	1	2	2	3	4	4	5
Shared WCs	1	1	2	2	2	3	3
Shared Baths or Showers	1	1	2	2	2	3	3
		At least one WC should be in its own compartment (or in an additional bathroom)				At least two WCs should be in their own compartments (or in additional bathrooms)	

Kitchen requirements Item	HMOs where occupants live as a cohesive group	HMOs with more distinct units of accommodation and where occupants tend to live separately	Households within HMOs who have exclusive use of facilities			
Cooker	Oven, grill and 4 ring cooker for every 5 occupants	Oven, grill and 4 ring cooker for every 3 occupants	Grill, oven and two hot rings (for a single person), or four hot rings (for a household)			
Microwave	Optional - may allow extra sh the Council's discretion	Optional - may allow extra sharing of cooking facilities at the Council's discretion				
Kitchen sink	Sink and drainer with hot and cold water supply for every 5 occupants	Sink and drainer with hot and cold water supply for every 3 occupants	Sink and drainer with hot and cold water supply			
Worktop	Depth - min 500mm Length - 0.5m per person for for each additional occupier	Depth – min 500mm Length – 1m per person				
Electrical sockets over worktop	At least 4 sockets for every 5 use for fridge, washing mach proportionately for extra occ	At least 4 sockets excluding those in use for fridges etc				
Dry Food storage	Single wall unit for each occupant	Double wall unit for each occupant	Double wall or single base unit for one person (proportionately more for households)			
Fridge (with freezer compartment or separate freezer)	Standard size fridge with freezer compartment for every 5 occupants	Standard size fridge with freezer compartment for each household	Standard size fridge with freezer compartment			
Refuse disposal	At least one 20 litre plastic or metal refuse container for each group of 5 occupants or part thereof					
Ventilation	A mechanical extraction fan i Regulation requirements	A mechanical extraction fan in accordance with Building Regulation requirements				

Space Standards

Minimum Requirements for Houses in Multiple Occupation

Bedroom requirements	1 person Room	2 person Room	3 person Room	4 person Room			
Bedroom with no lounge/dining space elsewhere and cooking facilities not provided in bedroom	10 square metres	15 square metres	20 square metres	25 square metres			
Bedroom with adequate lounge or dining space elsewhere & cooking facilities not provided in bedroom	8 square metres	12 square metres	17 square metres	22 square metres			
Bedrooms with cooking facilities provided in the room	14 square metres	18 square metres	23 square metres	28 square metres			
	7 m ² if used by 1-5 persons						
Kitchen Requirements	For over 5 persons an additional 3 m ² per person sharing the kitchen						
	2 m ² per person (for	r person (for those sharing the space)					
Dining Space requirements	Any dining space (shared or for exclusive use) shall be suitable, and conveniently located (normally not more than one floor from the living unit)						

Kitchens - Notes

- Each kitchen must have a suitably sited fire blanket, and adequate provision of fire doors and fire detection.
- All kitchens shall be of such a layout and size to adequately enable those sharing to safely store, prepare and cook food.
- Shared kitchens must be suitably located, normally not more than one floor away from any living accommodation except where dining room is provided next to kitchen.
- All equipment and facilities in kitchens shall be fit for purpose.

Bathrooms - Notes

• Any person with access to an en-suite facility shall be excluded from the calculations.

Bathrooms and WCs must be of an adequate size and layout and be adequately heated and ventilated and should includ

- e humidistat-controlled extraction.
- All rooms in which a WC is located shall have a wash hand basin in the same room.
- All baths, showers and wash hand basins shall be fit for purpose and have taps supplying an adequate supply of hot & cold water.
- Bathrooms and WCs must be suitably located, not more than one floor away from any living accommodation.
- In HMOs where the occupants tend to live separately there should (where reasonably practicable having regard to the age and character of the HMO, the size and layout of the unit and the existing provision of shared wash hand basins) be a sink/wash hand basin within the living units.

General

- Accommodation must have adequate means of space heating.
- Communal areas shall be fitted with appropriate fire detection and fire precaution equipment.

Using this Guide

Not all of the standards contained within this document are legal requirements. However the standards contained within this guide have been adopted by the majority of Local Authorities in the East Midlands.

This includes Derbyshire, Leicestershire, Lincolnshire, Northamptonshire and Nottinghamshire.

The standards are usually regarded as a **MINIMUM** but are a guide only. Other factors or compensatory features will be taken into account when inspecting a property, therefore allowing for a degree of flexibility in certain circumstances. These factors could include the shape of the usable living space, or the needs and wishes of the occupants.

This document should be used as a guide only, and Local Authorities should be contacted for confirmation of their adopted standards. Contact details for each Local Authority in the East Midlands can be obtained from the DASH website.



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Also Available:

- Housing Act 2004 Guidance The 29 Hazards. A Landlords Guide
- Housing Act 2004 Guidance Houses in Multiple Occupation Licensing in the East Midlands
- Housing Act 2004 Guidance Tenancy Deposit Protection Schemes. A Guide for Landlords and Tenants
- The Decent Homes Standard. A Landlords Guide
- The Ideal Property. A Landlords Guide to HHSRS and the 29 Hazards
- Buying to Let. A Landlords Guide

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