

Amenity Standards in Houses of Multiple Occupation (HMOs)

All specified amenity requirements relate to the **MINIMUM** standard. Any provision of amenities that falls below the minimum standard will not be acceptable.

In general there shall be a ratio one (1) set of amenities (cooking, bathing, toileting) for every five (5) occupants using the facility, or part thereof.

Kitchens

Number of persons sharing the Amenity.	Cooker (minimum 4 ring hob, oven & grill).	Sink and drainer	Fridge freezer (minimum capacity – fridge 150litres, freezer 70litres)	Work surface length (minimum depth 600mm)	Electrical sockets above work surfaces	Base/wall units for food storage
3	1	1	1	1500mm	6	1500mm
4	1	1	1	2000mm	6	2000mm
5	1	1	1	2500mm	8	2500mm
6	2 or 1 cooker and 1 combination microwave oven & grill	2 or full size double sink & drainer. Or 1 sink and 1 dishwasher	2	3000mm	8	3000mm
7*	2 or 1 cooker and 1 combination microwave oven & grill	2 or full size double sink & drainer. Or 1 sink and 1 dishwasher	2	3500mm	10	3500mm
8*	2	2	2	4000mm	12	4000mm
9*	2	2	2	4500mm	14	4500mm
10*	2	2	2	5000mm	16	5000mm

* Planning permission must be sought for any HMO occupied by more than 6 persons.

- Under sink base units are not suitable for food storage and shall be excluded when calculating the amount of food storage available.
- Minimum capacity for fridge freezers are 150litres for a fridge and 70litres for a freezer.
- A double oven may be provided instead of a combination microwave oven and grill, but each compartment must be of a similar size.
- All kitchens must have a refuse container of a capacity of 30litres for every 5 occupiers.
- There must be a minimum of 300mm of work surface to each side of any cooking appliance.
- Electrical sockets used for a washing machine, cooker, refrigerator etc shall be excluded when calculating the number or socket outlets available above work surfaces.

7. All equipment and facilities within a kitchen shall be fit for purpose and any kitchen shall be of such a layout and size so as to adequately enable those sharing to safely store, prepare and cook food taking into account the amenities that are required within the kitchen.

8. All kitchens shall be suitably located in relation to the living accommodation.

Bathrooms

There shall be a ratio one (1) set of bathing, hand washing and toileting facilities for every five (5) occupants using the facility, or part thereof.

1. All bathroom/toilet compartments must be suitably located and accessed from communal parts of the dwelling.
 2. All rooms containing a toilet shall have a wash hand basin located in the same room.
 3. A glazed ceramic splashback of a minimum height of 450mm is to be provided along the length of any bath and wash hand basin. All shower surrounds must be fully tiled (or similar) or be complete, self-standing cubicles.
 4. All baths must be of minimum dimensions 1700mm x 760mm. All showers must be of minimum dimensions 800mm x 800mm.
 5. The walls and floor of all bathroom and toilet compartments should be reasonably impervious, decorated using suitable materials and capable of being readily cleansed.
 6. All bathroom and toilet compartments shall be suitably and adequately heated and ventilated. Where there is no openable window available, the ventilation shall be in the form of mechanical extraction. For bathrooms the extraction capacity shall be a minimum of 15litres per second. For WCs the extraction capacity shall be a minimum of 6litres per second.
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Studios/bedsits

In letting rooms where cooking facilities are provided in the room, the following amenity standards apply:

Cooker (minimum 2 ring hob, oven & grill).	Sink and drainer	Refrigerator (minimum capacity 150litres)	Work surface length (minimum depth 600mm)	Electrical sockets above work surfaces	Base/wall units for food storage
1	1	1	1000mm*	4	900mm

**A work surface of 600mm deep x 1000mm long shall be provided. This is in addition to the work surface to each side of the cooking appliance (a minimum of 300mm must be available to each side of the cooker).*

1. Under sink base units are not suitable for food storage and shall be excluded when calculating the amount of food storage available.
 2. There must be a minimum of 300mm of work surface to each side of any cooking appliance.
 3. The minimum capacity for a refrigerator is 150litres.
 4. All equipment and facilities within a studio/bedsit shall be fit for purpose and any kitchen area shall be of such a layout and size so as to adequately enable those sharing to safely store, prepare and cook food taking into account the amenities that are required.
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