

Houses in Multiple Occupation – Standards

Further information

SI 2006 / 372 applies to HMOs (but not converted blocks of flats) and imposes duties on the person managing the HMOs. These include providing the manager's contact details to the residents; maintaining escape routes in the event of fire and keeping fire fighting equipment and alarms in good working order; maintaining water, electricity and gas supplies and ensuring that gas safety checks are undertaken as required / if appropriate, together with other duties relating to the common parts, fixtures and fittings and living accommodation.

Schedule 3 of SI 2006 / 373, as amended, details the prescribed standards for deciding the suitability for occupation of an HMO by a particular maximum number of households or persons and takes into account the following amenities:

Heating - Each unit of living accommodation must have adequate means of space heating. The normally accepted standard is a central heating system (preferably gas fired), or fixed heaters (electric heaters should be hard wired, not plugged into the room sockets). Portable electric fires, convector heaters, oil-filled radiators, gas cylinder powered heaters or paraffin heaters are not acceptable.

Washing facilities - Where all or some of the units of living accommodation in an HMO do not contain bathing and toilet facilities for the exclusive use of each individual household the following provisions apply:

Amenity Provisions in relation to the Number of Persons	
1 – 4 persons	At least 1 bathroom and 1 WC (which may be combined in the same room)
5 persons	1 bathroom AND 1 separate WC with WHB (but the WC can be located within a second bathroom)
6 – 10 persons	2 bathrooms AND 2 separate WCs with WHBs (but one of the WCs can be contained within one of the bathrooms)
11 – 15 persons	3 bathrooms AND 3 separate WCs with WHBs (but the WCs can be contained within two of the bathrooms)

All bathrooms and toilets in an HMO must be suitably located in or in relation to the living accommodation in the HMO and must be of adequate size and layout. All of the basic amenities must be fit for purpose and all the baths, showers and wash hand basins must be equipped with taps providing an adequate supply of cold and constant hot water. In addition, all bathrooms in an HMO must be suitably and adequately heated and ventilated and all wash hand basins must have suitable tiled splashbacks.

Where there are no adequate shared washing facilities provided for a unit of living accommodation as detailed above, an enclosed and adequately laid out and

ventilated room with a toilet and bath or fixed shower supplying adequate cold and constant hot water must be provided for the exclusive use of the occupiers either within the living accommodation, or within reasonable proximity to the living accommodation.

Kitchens - 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. In addition, 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 and an adequate supply of cold and constant hot water;
- installations or equipment for the cooking of food;
- electrical sockets;
- worktops for the preparation of food and cupboards for the storage of food or kitchen and cooking utensils, together with refrigerators with an adequate freezer compartment (or, where the freezer compartment is not adequate, adequate separate freezers);
- appropriate refuse disposal facilities, extractor fans, fire blankets and fire doors .

Where a unit of living accommodation contains kitchen facilities for the exclusive use of the individual household, and there are no other kitchen facilities available for that household, that unit must be provided with—

- adequate appliances and equipment for the cooking of food;
- a sink with an adequate supply of cold and constant hot water;
- a work top for the preparation of food;
- sufficient electrical sockets;
- a cupboard for the storage of kitchen utensils and crockery; and
- a refrigerator.

Fire precautionary facilities - Appropriate fire precaution facilities and equipment must be provided of such type, number and location as is considered necessary.

Copies of all HMO Regulations can be accessed through www.legislation.gov.uk