



Hartlepool Borough Council

Space and Amenities Standards for Houses in Multiple Occupation

SPACE STANDARDS

The Licensing of Houses in Multiple Occupation (Mandatory Conditions of Licences) (England) Regulations 2018 introduced minimum bedroom sizes:

The floor area of any room used for sleeping accommodation by 1 person (aged over 10) must not be less than 6.51m²

For 2 people aged over 10, the bedroom space must not be less than 10.22 m²

For 1 person aged under 10, the bedroom must not be less than 4.64m² (when let in conjunction with another room).

Any part of the floor area, where the height of the ceiling is less than 1.5 metres is not to be taken into account when calculating the floor area.

The following space standards apply to Houses in Multiple Occupation Categories A, B and D, as defined below. These standards should be used as a guide to determine the suitability of each letting for accommodation by the number of occupants. The maximum number of persons who may occupy any room or rooms, as a separate family should not exceed the numbers indicated.

When assessing the suitability of a room as sleeping accommodation, regard will be had to the occupation of the room, its layout and the facilities within it.

Category A Bedsits/ Flatlets	Houses occupied as individual rooms where there is some exclusive occupation (usually bed/living room) and some sharing of amenities (bathroom and/or toilet and/or kitchen). Each occupant lives otherwise independently of all others.
Category B Shared Houses	Houses occupied on a shared basis. These would normally be occupied by members of a defined social group such as students. The occupiers each have exclusive use of a bedroom but would share other facilities including a communal living space.
Category D Hostels, B&Bs and hotels providing long term accommodation	Houses generally referred to as 'hostels', 'guesthouses' and 'bed & breakfast hostels'. These will provide accommodation for people with no other permanent place of residence (as distinct from hotels, which provide accommodation for temporary visitors to an area). This category includes establishments used by local authorities to house homeless families pending permanent placement and similar establishments which provide accommodation for people who would otherwise be homeless.

CATEGORY A – BEDSITTING ROOMS & FLATLETS

One-person units of accommodation

One-room units: 13m² including kitchen facilities;
10m² where provided with separate shared kitchen

Shared kitchens should provide 3m² per person using the facility.

Two person units of accommodation

One-room units: 20m²
Two or more roomed units: Each kitchen - 7m²
Each living/kitchen - 15m²
Each living room - 12m²
Each living/bedroom - 14m²
Each bedroom - 10m²

These figures are based on a two-person occupancy. For occupancies of more than two persons, please refer to the Housing Standards Team.

CATEGORY B - SHARED HOUSES

One-person units of accommodation

Each bedroom: 10m² except where a separate living room is provided which is not a kitchen or a kitchen/dining room, in which case the bedroom should be at least 6.5m²

Two person units of accommodation

Each bedroom: 15m² except where a separate living room is provided which is not a kitchen or a kitchen/dining room, in which case the bedroom should be at least 11m²

Common rooms

Kitchens:	used by 1-5 persons	7m ²
	used by 6-10 persons	10m ²
	used by 11-15 persons	13.5m ²
	used by 16+ persons	16.5m ²
Dining/Kitchens:	used by 1-5 persons	11.5m ²
	used by 6-10 persons	19.5m ²
	used by 11-15 persons	24m ²
	used by 16+ persons	29m ²
Living Rooms and Dining Rooms:	used by 1-5 persons	11m ²
	used by 6-10 persons	16.5m ²
	used by 11-15 persons	21.5m ²
	used by 16+ persons	25m ²

Category D - Hostels, Bed & Breakfast Establishments and Hotels providing Long Term Accommodation

Bedrooms

A notice should be prominently displayed in each sleeping room, in all relevant languages, setting out the maximum number permitted to sleep in the room.

Bedrooms that accommodate up to 4 members of the same household may be permitted, but in all other cases, a maximum of two persons per room will be allowed.

All bedrooms to be as follows:	used by 1 person	8.5m ²
	used by 2 persons	11m ²
	used by 3 persons	15m ²
	used by 4 persons	19.5m ²
	used by 5 persons	24m ²

For each additional person above 5 persons there should be an additional 4.5m² of floor area.

Living Room

A minimum provision of 3m² per person should be provided.

Dining

A minimum provision of 2m² per person should be provided.

Combined Living/Dining areas

A provision of 4m² per person will be deemed to be adequate if the floor areas of lounge and dining rooms are combined.

Kitchen

Each occupancy should have its own kitchen separate from the sleeping room and of an area of 4m². Where this is not practicable, each occupancy should have its own kitchen facilities within the unit of accommodation and an additional 4m² should be added to the floor area of the sleeping room.

AMENITIES

For all categories of Houses in Multiple Occupation the following standards will apply:

Washing/Personal Hygiene Facilities

Where units of living accommodation do not contain bathing and toilet facilities for the exclusive use of the individual household:

and 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);

and where there are five or more occupiers sharing those facilities there must be:

- one separate toilet with wash hand basin (WHB) 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; and

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 (except any unit in which a sink has been supplied to comply with the food preparation standard).

Table 1 summarises the requirements.

Table 1 - Amenity Provisions

Schedule of amenity provisions in relation to number of persons	
1-4 persons	At least 1 bathroom and 1 WC (the bathroom and WC may be combined) Wash-hand basin (WHB) not required in bedrooms
5 persons	1 WHB required in each sleeping room plus 1 bathroom AND 1 separate WC with WHB (the WC may be contained within a second bathroom)
6-10 persons	1 WHB required in each sleeping room plus 2 bathrooms AND 2 separate WCs with WHBs (one of the WCs may be contained within one of the bathrooms)
11-15 persons	1 WHB required in each sleeping room plus 3 bathrooms AND 3 separate WCs with WHBs (but two of the WC's can be contained within 2 of the bathrooms)

Each bath, shower and wash-hand basin must be provided with an adequate supply of hot and cold water. Hot water may be provided by any of the following methods:

- a) Piped from boiler and storage
- b) Immersion heater
- c) Fixed gas appliance e.g. multipoint
- d) Instantaneous electric heaters (only to wash hand basins and electric showers) having a minimum rating of 6KW.

Where there are no adequate shared washing facilities provided for a unit of living accommodation, an enclosed and adequately laid out ventilated room with a toilet, wash hand basin and bath or fixed shower supplying a constant supply of hot and cold water must be provided for the exclusive use of the occupiers of that unit either within the living accommodation, or within reasonable proximity to the living accommodation.

Bathrooms and water closets must be suitably located not more than one floor distant from sleeping accommodation.

Facilities for Storage, Preparation and Cooking of Food - Where all or some of the units of accommodation within the HMO do not contain any facilities for the cooking of food:

There should 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 enable those sharing the facilities to store, prepare and cook food. Kitchen facilities should not be more than one floor away from the sleeping accommodation unless a separate dining room is provided within one floor of the kitchen facilities.

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-

a) Sinks with draining boards

Sinks should be provided at a ratio of one sink for 5 persons. Where 6 persons occupy a house, the provision of a double-bowled sink, or a dishwasher (in addition to a sink) may be treated as meeting this standard where the Council considers that such provision adequately meets the occupiers' needs.

Each sink must be provided with an adequate supply of hot and cold water. Hot water may be provided by any of the following methods:

- i) Piped from boiler and storage
- ii) Immersion heater
- iii) Fixed gas appliance e.g. multipoint
- iv) Instantaneous electric heaters having a minimum rating of 6kw with a 7 litre storage reservoir.

b) Installations or equipment for the cooking of food

Kitchens must be equipped with cookers with a minimum of 4 rings, a standard sized oven and grill, at a ratio of one per 5 persons sharing the kitchen. Where an HMO is occupied by 6 persons the provision of a cooker with more than 4 rings and more than one oven, or a combination microwave oven (in addition to a cooker with 4 rings, an oven and a grill) may be treated as meeting this standard where the Council considers such provision adequately meets the occupiers needs.

c) Electrical sockets

In addition to sockets provided for appliances required by these standards, a minimum of two double sockets should be provided and located in a safe and accessible position above worktop height. Additional sockets should be provided at a ratio of one double socket for every two persons using the kitchen to a maximum of four double sockets.

d) Worktops for the preparation of food

Worktops shall be a minimum of 500mm depth and a length of 2m per 5 persons using the kitchen, in addition to any work surface taken by an appliance, sink unit or cooker.

A suitable splash back should be provided to any work surface that abuts a wall.

All worktops should be capable of being readily cleaned and should be securely fixed.

e) Cupboards for the storage of food and kitchen utensils

Each household must be provided with an adequately sized cupboard for the storage of food and kitchen utensils, having a capacity of not less than 0.3m³. This may be located either in the kitchen or unit of accommodation. Cupboards sited in the kitchen should be lockable. The space located below the sink should not be treated as a food cupboard for the purpose of this standard ventilated or otherwise.

f) Refrigerators with an adequate freezer compartment (or, where the freezer compartment is not adequate, separate freezers)

A refrigerator of sufficient capacity to meet the reasonable needs of the users should be provided.

NOTE

Where all meals are provided by the landlord, some self-catering facilities will need to be provided. The Council will consider the circumstances of the case and decide the self-catering services that are required to adequately meet the occupiers' needs.

g) Appropriate refuse disposal facilities

Suitable receptacles must be provided for the proper collection of refuse within the kitchen.

Facilities for Storage, Preparation and Cooking of Food - Units of living accommodation with exclusive use of amenities

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:

a) Adequate appliances and equipment for the cooking of food

The minimum requirement is two rings/hot plates together with a minimum of 28 litre oven and grill.

For occupancies of two persons the requirement is three rings/hot plates together with a minimum of 28 litre oven and grill.

For occupancies of three or more persons a full size cooker is required.

b) A sink with an adequate supply of cold and constant hot water

- i) Hot water may be provided by any of the following methods:
- ii) Piped from boiler and storage
- iii) Immersion heater
- iv) Fixed gas appliance e.g. multipoint
- v) Instantaneous electric heaters having a minimum rating of 6kw with a 7 litre storage reservoir.

c) A work top for the preparation of food

A suitable work surface a minimum of 0.5m deep and a length of 0.5m plus 0.5m per person using the facility shall be provided.

d) Sufficient electrical sockets

In addition to sockets provided for appliances required by these standards, a minimum of two double sockets should be provided and located in a safe and accessible position above worktop height. Additional sockets should be provided at a ratio of one double socket for every two persons using the kitchen to a maximum of four double sockets.

e) A cupboard for the storage of food and kitchen utensils

An adequately sized cupboard for the storage of food and kitchen utensils should be provided. The space located below the sink should not be treated as a food cupboard for the purpose of this standard.

f) A refrigerator

An adequately sized refrigerator with freezer compartment should be provided.