

Proposed Standards for Houses in Multiple Occupation

## Private Sector Housing Space and Amenity Standards

### Introduction

This document has been produced by Portsmouth City Council to provide guidance on some of the requirements for privately rented residential dwellings. The purpose of this document is to outline the minimum standards we apply when assessing a properties suitability and safety.

This document aims to provide an overview of standards and legislation applicable to certain types of accommodation to assist landlords, property managers and other stakeholders in performing their duties. This document will also provide tenants with information regarding adequate space and amenity standards in their home.

To assess residential dwellings, including health and safety implications of crowding and space, as a first step, Local Authorities use the Housing Health and Safety Rating System (HHSRS). HHSRS was introduced by the Housing Act 2004 (Part 1). The underlying principle of the HHSRS is that “any residential premises should provide a safe and healthy environment for any potential occupier or visitor”

Statutory overcrowding is based on the number of occupiers, number and size of rooms available as sleeping accommodation. Statutory overcrowding is a criminal offence unless it falls within one of the exception categories ([Housing Act 1985 \(legislation.gov.uk\)](https://www.legislation.gov.uk)).

The Housing Act 2004 (Part 2) covers licensing of Houses in Multiple Occupation. It is used as an initial step for determining suitability of Houses in Multiple Occupation (HMOs) for the occupation by a specified number of occupiers. In most cases, implications of crowding and space in an HMO would be addressed during the licence application process.

A property that is shared by five or more occupiers that do not form one household requires a mandatory HMO licence. This includes converted building HMOs that may contain self-contained flats. Councils can also introduce other discretionary licensing controls for smaller HMOs with 3 - 4 occupants through additional licensing schemes.

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## **PART 1 House in Multiple Occupation (HMOs)**

### 1. House in Multiple Occupation Definition

A House in Multiple Occupation (HMO) is a property that is occupied by 3 or more unrelated persons forming 2 or more households that usually share an amenity (bathroom, toilet or cooking facilities)<sup>1</sup>. In some cases amenities are designated for a sole use of an occupier but are only accessible through a communal room or walkway.

### 2. HMO Mandatory Licence

HMOs that are occupied by 5 or more individuals as their main residence require a HMO licence.

Other properties that do not require a licence include:

- Houses occupied by single households
- Tenants of Housing Associations or registered providers
- Student accommodation operated or owned by an approved educational establishment

HMOs requiring a Mandatory Licence would normally fall within one of the following categories:

- Shared House/Flat
- Bedsitting Type HMO
- Converted Building HMO

### 3. HMO Additional Licensing

HMOs that are occupied by 3 - 4 individuals as their main residence may require a HMO licence if an additional licensing scheme is in place.

### 4. Shared HMO

Shared HMOs are the most common type of HMO in Portsmouth. The occupiers would usually have their own bedrooms but share kitchens, bathrooms and communal lounges and dining rooms.

It is important to ensure that all HMOs in the city offer a good standard of accommodation and provide a safe living environment. All rooms should be of a convenient, accessible and a usable shape for their intended purpose.

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<sup>1</sup> [House in multiple occupation licence - GOV.UK \(www.gov.uk\)](http://www.gov.uk)

## 4.1. Bedrooms

### General

When assessing the size of any room attention must be paid to the 'usability' of the space, along with the height and shape of the room. A floor to ceiling height of 2.3m over at least 75% of the usable room area is expected in any habitable room. Any areas with a ceiling height of 1.5m or less, chimney breasts and in some cases circulation spaces behind doorways and around staircases will not be counted.

- A minimum mandatory requirement of a bedroom used by a child under 10 years of age is 4.64m<sup>2</sup>.
- A minimum bedroom size of 6.51m<sup>2</sup> (single occupancy) and 10.22m<sup>2</sup> (double occupancy) is a mandatory requirement for sleeping accommodation used by occupiers aged 10 years and over.

### Heating

All bedrooms should be provided with fixed heating equipment capable of maintaining the temperatures of 18°C when the outdoor temperatures are -1°C. Where bedrooms areas are used significantly for other purposes such as lounging or studying, the system should be able to maintain a temperature of 21°C. The occupying tenant must be able to control the heating and the temperature within their bedrooms. <sup>2</sup> (See *Technical Guidance*)

### Ventilation

All bedrooms must have means of ventilation directly to outside. (See *Technical Guidance*)

### Lighting

Limited and restrictive natural light and lack of view and outlook can negatively impact on the living environment and restrict usability of the room. All Bedrooms should have adequate means of lighting, view and outlook (See *Technical Guidance*)

## 4.2. Communal Areas (Kitchens, Lounges and Dining Rooms)

### General

The communal space required to provide adequate living environment is determined based on the number of occupiers and size of the bedrooms.

A conservatory will not be used as a bedroom, lounge, dining room or kitchen.

The tables below show the size of required communal space based on the occupancy levels and size of the bedrooms.

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<sup>2</sup> [cieh-excess-cold-enforcement-guidance.pdf](#)

**Combined Kitchen and Communal Living Space:**

	Occupancy Level									
	3	4	5	6	7	8	9	10	11+	
0	20	22	24	26	28	30	32	34	36.5	
1	18	20.5	22	24.5	27	29	31	33	35.5	
2	16	18.5	20.5	23	25.5	27.5	29.5	32	34.5	
3	13.5	16.5	19	22	24	26	28	30.5	33	
4		14.5	17	20	23	25	27	29.5	32	
5			15.5	19	21	23.5	25.5	28	31	
6				17.5	20	22	24	27	30	
7					18.5	21	23	26	28.5	
8						19.5	22	24.5	27.5	
9							20.5	23.5	26	
10								22.5	25	
11									24	

Where communal areas are in separate rooms, the following minimum requirements should be met:

**Kitchen Size**

No of occupiers sharing the kitchen	Size (m2)
3	6
4	6.5
5	7
6	9
7	9.5
8	10
9	10.5
10 +	11

**Communal living space required where the kitchen is separate:**

		Occupancy Level								
		3	4	5	6	7	8	9	10	11+
Number of bedrooms over 10m <sup>2</sup>	0	16.5	17.5	19.5	21	22	23	24.5	25.5	27
	1	14	16	18	19.5	20.5	22	23	24	26
	2	12	14.5	16.5	18	19	20.5	22	23	25
	3	11	13	15	16.5	18	19	20.5	22	24
	4		11	13	15	16	18	19.5	21	23
	5			11	13.5	15	17	18	20	22
	6				12	13.5	15.5	17	19	21
	7					12	14	16	17.5	20
	8						13	14.5	16	19
	9							13	15	17.5
	10								14	16
	11									15

Where the communal living space is split into separate rooms (for example lounge and separate dining room) the minimum required space for each of those rooms is shown below:

		Occupancy Level								
		3	4	5	6	7	8	9	10	11+
Minimum Size		11	11	11	12	12	13	13	14	15

Below are two examples of these requirements:

Five people sharing, where all of the bedrooms are below 10m<sup>2</sup>, a communal living space of 19.5m<sup>2</sup> is required. This is in addition to a separate kitchen. If this is to be provided in two separate rooms, each room would need to be a minimum of 11m<sup>2</sup>.

Five people sharing, where all of the bedrooms are 10m<sup>2</sup> or above, a communal living space of 11m<sup>2</sup> is required. This is in addition to a separate kitchen. That communal living space cannot be split over two rooms. Any communal rooms that are below 11m<sup>2</sup> would not be considered communal living space, however could be used for other means such as storage or study space in addition to the communal living space required.

**Heating**

Fixed heating must be provided in all communal rooms. The occupying tenant must be able to control the heating and the temperature within the premises. (See *Technical Guidance*)

#### Ventilation

All habitable spaces in communal areas should be provided with means of controllable ventilation.

Trickle vents should ideally be positioned at minimum 1.7m above the floor level to avoid discomfort through cold drafts. Means of purge ventilation such as external doors and windows should be controllable. (*See Technical Guidance*)

#### Lighting

Limited natural light can negatively impact the living environment and restrict the usability of a room. (*See Technical Guidance*)

### 4.3. Kitchens

All kitchens and kitchen areas shall have a safe and practical layout

- Kitchens should be located not more than one floor distant from the bedrooms unless a kitchen with dining space is provided or a communal room is available not more than one floor distant from the kitchen
- Cooking appliances should have an adjacent work surface of at least 300mm
- No soft furnishings are to be located within 600mm of the cooker rings or hotplates
- The minimum clearance between the cooker rings or hotplates and any cupboard or extractor above must comply with the manufacturer's instructions
- Minimum width of 1.8m for "single wall kitchens" and 2.4m for "galley" kitchens should be maintained
- Slip resistant, impermeable and easily cleanable flooring sealed at all edges must be provided
- Mechanical ventilation to the outside air at a minimum extraction rate of 30 liters/second if the fan is sited within 300mm of the center of the hob or a rate of 60 liters/second is sited elsewhere in the kitchen. This is in addition to any windows.

The table below provides an overview of required kitchen amenities based on the number of sharing occupiers:

No of people sharing	Sinks	Cooking Appliances	Electrical sockets	Worktops	Dry Goods Storage	Refrigerated Storage*	Fire Safety (SEE APP B)
3 to 5	1 single bowl sink and drainer	1 conventional cooker*	2 double sockets	2000mm x 600mm	3 x 500mm base and 4 x 500mm wall units with doors or equivalent	1 fridge freezer (or 1 fridge with separate freezer)	1 Fire Blanket
6 to 7	1 double bowl sink with drainer or 1 single bowl sink with drainer and a dishwasher	2 conventional cookers** or 1 conventional cooker** and a microwave	3 double sockets	2500mm x 600mm	4 x 500mm base and 5 x 500mm wall units with doors or equivalent	1 fridge freezer and 1 fridge	1 Fire Blanket
8 to 9	1 double bowl sink with drainer and 1 single bowl sink with drainer (a dishwasher in lieu of a single bowl sink is also accepted)	2 conventional cookers ***	3 double sockets and 1 single socket	3000mm x 600mm	5 x 500mm base and 6 x 500 wall units with doors or equivalent	2 fridge freezers (or 2 fridges with 2 separate freezers)	2 fire Blankets
10 to 11	2 double bowl sinks with drainers	2 conventional cookers and a microwave ***	4 double sockets	3500mm x 600mm	6 x 500mm base and 7 x 500 wall units with doors or equivalent	2 fridge freezers and 1 fridge	2 fire Blankets

**NOTES:**

\*any combination of fridges and freezers that satisfy the requirement

\*\*conventional cooker to include 4 ring hob, an oven and grill

\*\*\* Where 2 cookers are required a suitable alternative would be a 6 ring hob with a double oven and grill

Appropriate refuse disposal facilities must be provided in all kitchens

**Sinks**

- Space within the unit under the sink must not be included as storage space

- Each sink must be set on a suitable base and provide hot and cold water and be properly connected to the drainage system
- Easily cleanable and impervious splashback (such as tiles) must be provided to all abutting walls and extend to 300mm height

#### Cooking appliances

- All appliances must be connected correctly by a suitably qualified and competent person to the gas or electricity supply
- Cooking appliances must be connected as instructed by the manufacturer
- Hobs should be set at the same height as adjacent worktop
- Each cooker should have a full width splashback of impervious and durable material to at least 300mm height

#### Electrics

- The requirements in the table above are in addition to power needed for white goods and cooking appliances

#### Worktops

- The requirements in the table above are in addition to space needed to house cooking appliances
- The worktop should be of easily cleanable and impervious material, securely fixed and sealed at all edges.
- Easily cleanable and impervious splashback (such as tiles) must be provided to all abutting walls and extend to 300mm height

#### Dry goods storage

- The requirements in the table above are in addition to units underneath the sink and drainer

#### Refrigerated storage

- Fridge dimension: 84cm(h) x 60cm(w) x 60cm(d) 100litre capacity
- Freezer dimension: 84cm(h) x 60cm(w) x 60cm(d) 100litre capacity
- Fridge/freezer dimension: Upright 175cm(h) x 60cm(w) x 65cm(d) - 150litre capacity fresh / 85litre frozen

#### Refuse

- Refuse facilities must be provided for the number of occupiers

### **4.4. Bathrooms**

All bathrooms/shower rooms and toilets must be enclosed in a separate room and have a suitable layout, providing appropriate drying and changing space. Bathrooms and shower rooms must be constructed to ensure privacy.

All baths, showers and wash hand basins must provide constant hot and cold water and be connected to a drainage system. All installation should comply with relevant Building Regulations.

Where bathing and toilet facilities are shared between occupiers, a certain number of toilets, wash hand basin (WHB) and baths/showers are required. Any shared facilities should be in a lockable room. No bedroom should be more than 2 floors away from a bathroom/shower room or WC. Example: facilities provided on the ground floor are suitably located to be used by the occupiers of the 2<sup>nd</sup> floor bedroom.

No of people sharing	No of bathrooms or shower rooms	No of toilets	Additional Notes
3 to 4	1	1	toilet can be located within a bathroom/shower room
5	1	1	toilet must be separate*
6	2	2	Toilet can be located within a bathroom/shower room
7 - 10	2	2	1 toilet must be separate*
10 to 15	3	3	1 toilet must be separate*

*NOTES: Number of sharing occupiers does not include occupiers having exclusive use of facilities such as en-suites. Where additional bathrooms/shower rooms containing a WC are provided in addition to minimum requirements, or additional washing facilities elsewhere in the property are being provided, the requirement for separate toilet may be relaxed*

## WC

- Separate WC must be a minimum of 1300mm x 900mm, a total space of min 1.17m<sup>2</sup> and include a hand basin
- 300mm tile or alternative easily cleanable and impervious splash back to all abutting walls

## Bathroom

- Minimum size of a bathroom should be 3.74m<sup>2</sup>
- Guide bathtub dimensions of 1700mm x 700mm
- Activity space of 900mm x 700mm next to a bathtub is required
- 450mm tile or alternative easily cleanable and impervious splash back to all abutting walls
- Well fitted screen or curtain must be provided where over bath showers are used

### Shower Room

- Minimum size of a shower room should be 2.74m<sup>2</sup>
- Guide shower tray dimensions 800mm x 800mm
- Activity space of 900mm x 700mm next to a shower cubicle is required
- Fully tiled walls within the cubicle (alternative easily cleanable and impervious materials are also acceptable)

### Wash Hand Basins

- Wash hand basins suitable for upper body wash must be provided in all bathrooms/shower rooms
- Guide wash hand basin dimensions 400mm x 300mm internal bowl
- Activity space of 900mm x 700mm next to a wash hand basin
- 300mm tile or alternative easily cleanable and impervious splash back to all abutting walls

### Flooring

- Slip resistant, impermeable and easily cleanable flooring sealed at all edges

### Heating

- Fixed heating equipment must be provided in all bathrooms, shower rooms or toilets and be capable of maintaining temperature of 22°C when the outdoor temperatures are -1°C.

### Ventilation

- Bathrooms and shower rooms must have mechanical ventilation to the outside air at a minimum extraction rate of 15 litres/second in addition to any window(s). The system is to be either coupled to the light switch and incorporate a suitable over-run period of at least 15 minutes or an appropriately set humidistat. Continuous mechanical ventilation systems are also acceptable.

### Lighting

- Lighting should be provided in all bathrooms, shower rooms and toilets to provide good visibility.

## **PART 2 Bedsitting Houses in Multiple Occupation**

### **Bedsitting HMO**

#### 1.1. General

A bedsit is where sleeping, living and cooking amenities are provided for exclusive use by occupants within a single unit of accommodation (i.e. one room).

A bedsit is a room usually consisting of sleeping accommodation and cooking facilities, however actual facilities provided within bedsits may vary from property to property. In some cases cooking facilities for the exclusive use of the tenant are provided in a separate room accessible from communal passage, although on occasion those might be shared with other occupiers. Bedsitting HMOs often have a mixture of self-contained units and bedsits sharing some facilities such as shower rooms/bathrooms.

A good standard of accommodation is important for bedsitting HMOs. The room shall be of a convenient and usable shape and should ideally be able to provide a degree of separation between a sleeping room and living accommodation.

A floor to ceiling height of 2.3m over at least 75% of the usable room area is expected in any habitable room. Any areas with a ceiling height of 1.5m and less, chimney breasts and in some cases circulation spaces behind doorways and around staircases will not be counted.

Where no communal living rooms or lounges are available elsewhere in the building, the following minimum standards should be met:

- 17m<sup>2</sup> for a single occupancy bedsit
- 21m<sup>2</sup> for a double occupancy bedsit

A conservatory will not be used as a bedroom, lounge, dining room or kitchen.

In all cases, in addition to cooking facilities below, the space available should be capable of accommodating the furniture required in furniture schedule (See *Appendix A of Technical Guidance*)

#### 1.2. Kitchen/kitchenettes

All kitchens and kitchen areas shall have a safe and practical layout

- Cooking appliances should have an adjacent work surface of at least 300mm
- No soft furnishings are to be within 600mm of the cooker rings or hotplates

- The minimum clearance between the cooker rings or hotplates and any cupboard or extractor above must comply with the manufacturer's instructions.
- All kitchen areas within bedsits must be a minimum width of 1.8m for "single wall kitchens" and 2.4m for "galley".
- Mechanical ventilation to the outside air at a minimum extraction rate of 30 litres/second if the fan is sited within 300mm of the centre of the hob or a rate of 60 litres/second is sited elsewhere in the kitchen. This is in addition to any windows.

No of people sharing	Sinks	Cooking Appliances	Electrics	Worktops	Dry Goods Storage	Refrigerated Storage	Refuse	Fire Safety (SEE APP 1)
Single Occupancy	1 single bowl sink and drainer	2 ring hob and oven (microwave oven is acceptable)	2 double sockets	1000mm x 600mm	1 x 500mm base and 2 x 500mm wall units with doors or equivalent	1 under counter fridge freezer	Yes (600mm x 300mm space)	1 Fire Blanket
Double Occupancy	1 single bowl sink and drainer	2 ring hob and oven	2 double sockets	1000mm x 600mm	2 x 500mm base and 2 x 500mm wall units with doors or equivalent	1 under counter fridge freezer	Yes (600mm x 300mm space)	1 Fire Blanket

### Sinks

- Space within the unit under the sink must not be included as storage space
- Each sink must be set on a suitable base and provide hot and cold water and be properly connected to the drainage system
- Easily cleanable and impervious splashback (such as tiles) must be provided to all abutting walls and extend to 300mm height

### Cooking appliances

- All appliances must be connected correctly by a suitably qualified and competent person to the gas or electricity supply
- Cooking appliances must be connected as instructed by the manufacturer
- Hobs should be set at the same height as adjacent worktop
- Each cooker should have a full width splashback of impervious and durable material to at least 300mm height

### Electrics

- The requirements in the table above are in addition to power needed for white goods and cooking appliances

Worktops

- The requirements in the table above are in addition to space needed to house cooking appliances
- The worktop should be of easily cleanable and impervious material, securely fixed and sealed at all edges.
- Easily cleanable and impervious splashback (such as tiles) must be provided to all abutting walls and extend to 300mm height

Dry goods storage

- The requirements in the table above are in addition to units underneath the sink and drainer

Refuse

- Refuse facilities must be provided for the number of occupiers

Refrigerated storage

- Fridge/freezer dimension: 84cm(h) x 60cm(w) x 60cm(d) 100litre capacity

**1.3. Bathrooms**

All bathrooms/shower rooms and toilets must be enclosed in a separate room and have a suitable layout, providing appropriate drying and changing space. All baths, showers and wash hand basins (including hand basins) must provide constant hot and cold water and be connected to a drainage system.

Where some HMO units are not self-contained and bathing and toilet facilities are shared between occupiers, a certain number of toilets, wash hand basin (WHB) and baths/showers are required. Any shared facilities should be in a lockable room. No bedroom should be more than 2 floors away from a bathroom or WC. Example: facilities provided on the ground floor are suitably located to be used by the occupiers of the 2<sup>nd</sup> floor bedroom.

No of people sharing	No of bathrooms or shower rooms	No of toilets	Additional Notes
3 to 4	1	1	toilet can be located within a bathroom/shower room
5	1	1	toilet must be separate*
6	2	2	Toilet can be located within a bathroom/shower room

7 - 10	2	2	1 toilet must be separate*
10 to 15	3	3	1 toilet must be separate*

*NOTES: Number of sharing occupiers does not include occupiers having exclusive use of facilities such as ensuites. Where additional bathrooms/shower rooms containing a WC are provided in addition to minimum requirements, or additional washing facilities elsewhere in the property are being provided, the requirement for separate toilet may be relaxed*

## WC

- Separate WC units must be a minimum of 1300mm x 900mm, a total space of 1.17m<sup>2</sup> and include a hand basin with 300mm tile or alternative easily cleanable and impervious splash back to all abutting walls

## Bathroom

- Minimum size of a bathroom should be 3.74m<sup>2</sup>
- Guide bath dimensions of 1700mm x 700mm
- Activity space of 900mm x 700mm next to a bathtub is required
- 450mm tile or alternative easily cleanable and impervious splash back to all abutting walls
- Well fitted screen or curtain must be provided where over bath showers are used

## Shower Room

- Minimum size of a shower room should be 2.74m<sup>2</sup>
- Guide Shower dimensions 800mm x 800mm
- Activity space of 900mm x 700mm next to a shower cubicle is required
- Fully tiled walls within the cubicle (alternative easily cleanable and impervious materials are also acceptable)

## Wash Hand Basins

- Wash hand basins suitable for upper body wash must be provided in all bathrooms/shower rooms
- Guide wash Hand Basin dimensions 400mm x 300mm internal bowl
- Activity space of 900mm x 700mm next to a wash hand basin
- 300mm tile or alternative easily cleanable and impervious splash back to all abutting walls

## Flooring

- Slip resistant, impermeable and easily cleanable flooring sealed at all edges

## Ventilation

- There shall be adequate means of controllable ventilation provided for people in the building. This includes mechanical extract ventilation for areas where

most water vapour is released, whole building ventilation, such as trickle vents, providing continuous air exchange and purge ventilation such as windows.

- Bathrooms and shower rooms must have mechanical ventilation to the outside air at a minimum extraction rate of 15 litres/second in addition to any window(s). The system is to be either coupled to the light switch and incorporate a suitable over-run period of at least 15 minutes or an appropriately set humidistat. Continuous mechanical ventilation systems are also acceptable.
- Trickle vents should ideally be positioned at a minimum of 1.7m above the floor level to avoid discomfort through cold drafts.
- Means of purge ventilation such as external doors and windows should be controllable and be of an adequate size. (*See Technical Guidance*)

#### Heating

- Fixed heating equipment must be provided in all bathrooms, shower rooms or toilets and be capable of maintaining temperature of 22°C when the outdoor temperatures are -1°C.

#### Lighting

- Lighting should be provided in all bathrooms, shower rooms and toilets to provide good visibility.

## Part 3 FIRE SAFETY

### 1. General Requirements

Assessments of residential dwellings for fire safety cover a wide range of fire risks and fire precautions to mitigate those risks. The property is usually assessed on the following aspects:

- Type, size and layout of the premises
- Tenure type and lifestyle of the occupiers
- Type of fire detection system and firefighting equipment
- Deficiencies of structure, fixtures and fittings

The minimum fire detection requirements for residential dwellings are set in The Smoke and Carbon Monoxide Alarm (England) Regulations 2015<sup>3</sup>. Private Residential landlords are required to:

- Provide at least one smoke alarm installed on every floor of their rental property which is used as living accommodation (including floors with bathroom and toilet facilities)
- Provide a carbon monoxide alarm in any room used as living accommodation where solid fuel is used (including floors with bathroom and toilet facilities)
- Ensure the alarms are in working order at the start of each new tenancy

The above minimum requirements are usually sufficient for most single household residential dwellings, however this may not always be the case. All HMOs will require additional fire safety features. The table below provides an overview of minimum fire safety requirements for different types of accommodation.

Lower Risk HMOs are usually lower occupancy HMOs (up to 4 people) rented out on a joint tenancy to an identifiable social group. For example a small group of students that are likely to know each other and have a higher social interaction level.

Higher Risk HMOs include all bedsitting HMOs, most HMOs rented out on separate "room" contracts and in some cases HMOs rented out to vulnerable tenants.

Fire safety requirements for different types of accommodation are set in the table below.

Fire Safety Feature	Single Household (up to 3 storey)	1-2 Storey Lower Risk HMO	3-4 Storey Lower Risk HMO	1-2 Storey Higher Risk HMO	3-4 Storey Higher Risk HMO
Fire Alarm System	Mains wired smoke alarms on every floor used as living accommodation* and carbon monoxide alarms in every room with solid fuel burning appliance are	Interlinked mains wired with tamper proof backup supply (Grade D1) smoke alarms located in the escape route at all levels and the lounge/dining area with additional interlinked heat alarm in the kitchen	Interlinked mains wired with tamper proof backup supply (Grade D1) smoke alarms located in the escape route at all levels and the lounge/dining area with additional interlinked heat	Interlinked mains wired smoke alarms with tamper proof backup supply (Grade D1) located in the escape route on each level, interlinked heat detectors in each kitchen including bedsitting kitchens, interlinked (Grade D1)	Grade A alarm system comprising of a central control panel, interlinked mains wired smoke alarms located in the escape route on each level, interlinked heat detectors in each kitchen including bedsitting kitchens, interlinked smoke

<sup>3</sup> [The Smoke and Carbon Monoxide Alarm \(England\) Regulations 2015 \(legislation.gov.uk\)](https://www.legislation.gov.uk)

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	required. Interlinked system with a heat detector in the kitchen area is recommended.	area are required. Smoke alarms in bedrooms are recommended	alarm in the kitchen area are required. Smoke alarms in bedrooms are recommended	smoke alarms in any communal areas such as lounges or dining rooms with stand-alone (non-interlinked) smoke alarms in each bed sitting sleeping/living area	alarms in any communal areas such as lounges and dining rooms with additional stand-alone smoke alarms in each bed sitting sleeping area/living area
Fire Doors	Sound, well-constructed and close-fitting conventional doors are required. FD30S door in the kitchen is recommended	Sound, well-constructed and close-fitting doors of such as solid wood are acceptable. FD30S door separating higher risk rooms and fire escape route are required	FD30 doors to all bedrooms, FD30S doors separating higher risk rooms from the fire escape route are required	FD30S doors to all bed sitting rooms and any shared communal lounges, dining rooms and kitchens that open onto fire escape route	FD30S doors to all bed sitting rooms and any shared communal lounges, dining rooms and kitchens that open onto fire escape route
Protected Escape Route	No requirement for a protected escape route. Sound and conventional construction with not excessive travel distance is acceptable	Sound and conventional construction with adequate compartmentation. Must not pass through high risk rooms.	30 minute protected fire escape route is required. The travel distance must not be excessive and must not pass through a risk room	30 minute protected fire escape route is required	30 minute protected fire escape route is required. The travel distance must not be excessive
Fire Fighting Equipment	Fire Blanket in the kitchen strongly recommended	Fire Blanket in the kitchen is required	Fire Blanket in the kitchen is required	Fire blanket in each kitchen including bedsits containing kitchen facilities	Fire blanket in each kitchen including bedsits containing kitchen facilities
Emergency Lighting	No requirement for Emergency Lighting	No requirement for Emergency Lighting	Emergency lighting required if the route is long and complex	Emergency lighting is required if the route is long and complex	Emergency lighting is required if the route is long and complex and recommended in all cases
Fire Safety Signs	Not Required	Not required unless the route is long and complex	Required if the route is long and complex	Required if the route is long and complex	Final Exit Sign and signage along escape route required if the route is long and complex and recommended in all cases

**NOTES:**

*Living Accommodation of Single Occupancy Buildings includes floors includes containing bathroom and toilet facilities*

*Higher Risk Rooms include communal kitchens, lounges, dining rooms etc*

*FD30 doors are fire doors (including door leaf, door frame and hardware) providing a minimum of 30 minute fire resistance)*

*FD30S doors are FD30 doors with smoke seals preventing a passage of smoke. Any reference to FD30S doors in the above table includes self-closing devices.*

*Risk Room is the room with higher eventuality of fire starting such as kitchens, dining rooms and lounges.*

*30 minute protected fire escape route is a route out of the building to a place of safety that provides 30 minute protection from fire originating from rooms opening onto it.*

## PART 4 TECHNICAL GUIDANCE

### 1. Statutory Overcrowding

To calculate the size of the household, the following rules should be applied:

- Anyone 10 years of age and above counts as 1 person
- Children under 10 years of age count as ½ person
- Small children under age of 1 should not be included in the calculation

To calculate the number of rooms available as sleeping accommodation, the following rules should be applied:

- Include rooms such as living rooms, studies etc
- Do not include any rooms smaller than 4.6m<sup>2</sup> (50 square feet)

To meet the space standard, the requirements in the tables below should be met:

Number of Rooms	Number of Persons
1	2
2	3
3	5
4	7.5
5 or more	2 for each room

Min Size of the Room (m <sup>2</sup> )	Max Number of Persons
10.2	2
8.4	1.5
6.5	1
4.6	0.5

### 2. Heating

The heating system must be capable of maintaining the following temperatures when the outdoor temperatures are -1C<sup>4</sup>

- Reception rooms: 21°C
- Kitchens large enough to also accommodate dining space: 21°C
- Bedrooms: 18°C
- Bathrooms: 22°C
- Hallways: 19°C

### 3 Ventilation

To provide adequate purge ventilation, the following criteria should be met:<sup>5</sup>

For external doors, hinged or pivot window that open 30° or more or for parallel sliding windows (e.g. vertical sliding sash windows), the height x width of the opening part should be at least 1/20th of the floor area of the room.

- For a hinged or pivot window that opens between 15° and 30°, the height x width of the opening part should be at least 1/10th of the floor area of the room

<sup>4</sup> [cieh-excess-cold-enforcement-guidance.pdf](#)

<sup>5</sup> [Ventilation: Approved Document F - GOV.UK \(www.gov.uk\)](#)

- If the window opens less than 15° it is not suitable to provide purge ventilation
- The areas of all window openings might be added to achieve the required proportion of the floor area

### 3. Lighting

The following daylight target illuminance values should be exceeded over at least 50 % of the points on a reference plane 0.85 m above the floor, for at least half of the daylight hours <sup>6</sup>

- 100 Lux in Bedroom Areas
- 150 Lux in Living Room Areas
- 200 Lux in Kitchen Areas

Where one room serves more than one purpose, the higher target illuminance value should be achieved.

500 Lux target illuminance is required for food preparation areas, however this can be achieved with aid of artificial lighting.

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<sup>6</sup> BS EN 17037:2018 Daylight in Buildings

**APPENDIX A: FURNITURE SCHEDULE**

Space available should be capable of accommodating the furniture in the below schedule:

Furniture	Typical Size (mm)	Access/Activity zone (mm)	Number of items Required (by sharing occupiers)							
			1	2	3	4	5	6	7	Plus 1
<b>LIVING ROOM</b>										
Armchair	850 x 850	300 directly in front	2	2	3	1	2	3	4	plus 1
3 Seater Sofa	850 x 1850	300 directly in front				1	1	1	1	1
TV			1	1	1	1	1	1	1	1
Coffee Table	500 x 1050		1	1	1	1	1	1	1	1
Occasional Table	450 x 450		1	1	1	1	1	1	1	1
Storage Units	500 x length	500 directly in front	1000	1000	1000	1500	2000	2000	0	2000
Walkthrough		750	1	1	1	1	1	1	1	1
<b>DINING SPACE</b>										
Dining Chair	450 x 450		2	2	3	4	5	6	7	plus 1
Dining Table	800 x length		800	800	1000	1200	1350	1500	1650	plus 150
<b>BEDROOM</b>										
Bed	1900 x width	400 at access sides	900	1350						
Bedside Table	400 x 400	500 directly in front	1	2						
Chest of Drawers	450 x 750	500 directly in front	1	1						
Desk and Chair	500 x 1050 plus chair	700 in front of desk	1	1						
Wardrobe	600 x width	500 directly in front	600	1200						

*NOTES: 3 seater sofa requirements are in addition to Armchair requirements; 750mm diameter coffee tables acceptable as an alternative to; wall mounted TV is acceptable. Twin bedroom requirements: 2 single beds instead of a double bed.*