

Houses in Multiple Occupation Standards (HMO)

Housing Act 2004

Hostels and Bed & Breakfast Establishments

Hostel Type Houses in Multiple Occupation

Houses generally referred to as 'hostels', 'guest houses' and 'bed and breakfast hotels' or the like. 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 would include establishments used by local authorities to house homeless families or persons pending permanent placement, and similar establishments which provide accommodation for people who would otherwise be homeless. It would also include bona fide hotels used for such purposes even on a casual basis and hotels housing a mixture of homeless households and visitors.

Normally each occupant (or family) has exclusive use of a room but would share bathroom and toilet facilities, although in some cases there may be en-suite facilities or fully self-contained units.

These premises are subject to the Housing Health and Safety Rating System (HHSRS).

The HHSRS applies to all residential properties and assess whether premises have any defects that may give rise to a hazard, which in turn could cause harm to the occupiers, or any visitors to the property.

Many of the items described in the following standards can also be required under the HHSRS (possibly to a higher level than described in this document).

This guidance does not include backpacker hostels

A. SPACE STANDARDS

1. Bedrooms:

All bedrooms to be a minimum size as follows:

1 person	:	6.5m ²
2 persons	:	10.25m ²
3 persons	:	15m ² or more
4 persons	:	19.5m ²
5 persons	:	24m ² or more

For the purposes of calculating these minimum space standards all persons are counted, irrespective of age. No room shall be occupied by more than 5 persons of the same family.

Where a room is used for both cooking and sleeping purposes a minimum of 3.7m² shall be added to the relevant minimum floor area of each room so used.

Common rooms – lounge /dining rooms

The area shall be calculated on the basis of 1m² per person and should include an area of at least 15m².

B. NATURAL LIGHTING

1. All habitable rooms shall be provided with an area of clear glazing situated in either a window and/or a door, opening to the external air, equivalent in total area to at least 1/10th of the floor area of the room.

Basement rooms used for human habitation should, in addition, have sufficient natural lighting.

2. All kitchens, bathrooms and WCs should comply with 1 above. Where this is not practicable, adequate artificial lighting shall be provided in accordance with the requirements of section C (below).

All glazing to windows in bathrooms and WCs shall be obscure.

3. All staircases, landings and hallways shall be provided with an area of clear glazing in a window.

Where this is not practicable, adequate artificial lighting shall be provided in accordance with the requirements of section C (below).

C. ARTIFICIAL LIGHTING

1. All habitable rooms, kitchens, bathrooms, WCs, staircases, landings and passages shall be adequately lit.
2. There should be sufficient switches to operate the artificial lighting on each landing, hallway or passage and each switch should allow hallways, passages and stairways to be lit at the same time.
3. All lighting to common parts to be provided, maintained and paid for by the landlord or their agent.
4. Time switches are only allowed to common landings, hallways and staircases and should stay on for an adequate time to allow a person to climb stairs etc and enter a room.

D. VENTILATION

1. All habitable rooms shall be ventilated directly to the external air by a window, the openable area of which shall be equivalent to at least $\frac{1}{20}$ of the floor area of the room. In addition, where a basement room is used as a habitable room there should be an unobstructed space immediately outside the window opening which extends the entire width of the window or more and has a depth of not less than 0.6m measured from the external wall or not less than 0.3m in the case of a bay window with side lights.
2. All kitchens, bathrooms and WCs should comply with 1 above, but if this is not practicable, mechanical ventilation that is automatically controlled with a humidistat switch or a minimum 15 minute overrun facility; fans should be wired to the lighting switch and be capable of giving a minimum of 4 air changes per hour. The minimum extraction rate is 60 litres of air per second for kitchens and 15 litres per second for bathrooms.
3. Suitable and sufficient permanent ventilation shall be provided and maintained in all kitchens, dining/kitchens, bathrooms, WCs and other rooms containing cooking or washing facilities.
4. Suitable and sufficient permanent ventilation shall be provided and maintained in any room in which there is a gas appliance.

E. SPACE HEATING

All habitable rooms and bathrooms shall be provided with a suitable appliance properly maintained and capable of giving a temperature of 21°C in the occupancy/ letting room and 18°C elsewhere (when the outside temperature is -1°C). Appliance means:

1. A fixed gas fire with an adequate flue; or
2. A fixed electric heater; i.e. the wiring to be spurred into the main electrical supply; or
3. An efficient, effective and economical space heating system.
4. All bathrooms must contain suitable space heating.
5. All forms of heating must be controllable by the occupant.

Portable oil or gas heaters shall be not used in any part of the property.

F. WATER SUPPLY

1. Each dwelling shall be provided with a supply of cold running water suitable for drinking purposes directly off the rising main, and located over a sink or wash hand basin. Where this is not practicable and subject to the agreement of the Environmental Health Officer, such supply shall be provided at an alternative location.
2. Any down service pipe from any water storage tank in an upper storey or roof space should be provided with an accessible stopcock.
3. All water supplies shall be protected from frost damage.
4. In larger premises a Legionella risk assessment is required.

G. PERSONAL WASHING FACILITIES

1. Each bedroom shall be provided with a wash-hand basin, except in self-catering hostels where a sink is provided. In this case a separate wash-hand basin will not be required.
2. A readily accessible and suitably sized bathroom/ shower room, being not more than one floor distant from any user, shall be provided in the following ratios:

1 - 5 persons	-	1 bathroom or shower room
6 - 10 persons	-	2 bathrooms or shower rooms

11 - 15 persons	-	3 bathrooms or shower rooms
16 - 20 persons	-	4 bathrooms or shower rooms

3. Every bath, shower and wash-hand basin shall be properly plumbed with hot and cold water supply and main drainage.

H. DRAINAGE AND SANITARY CONVENIENCES

1. The premises shall have adequate drainage. A readily accessible WC shall be provided not more than one floor distance from any user and, where practicable, a WC shall not be situated in a bathroom. At least 50% of the number of water closets shall be situated in separate compartments. They shall be provided in the following ratio:-

1 - 5 persons	-	1 WC*
6 - 10 persons	-	2 WCs (1 to be separate from the bathroom)
11 - 15 persons	-	3 WCs (2 to be separate from the bathroom)

*All WC rooms must include a wash hand basin with constant and adequate supplies of hot and cold running water.

I. FACILITIES FOR STORAGE, PREPARATION AND COOKING OF FOOD AND DISPOSAL OF WASTE WATER

Facilities to be provided in accordance with 1, 2 and 3 below:

1. Kitchen for Exclusive Use

Each occupancy shall have its own kitchen, (preferably separate from the sleeping room), and with sufficient space for its use.

Each set of kitchen facilities shall comprise a minimum of:-

- (i) a cooker with four burners, oven and grill;
- (ii) a sink with constant hot and cold water supplies including an adequate and impervious draining board;
- (iii) a refrigerator of capacity greater than 0.15m³;
- (iv) a storage cupboard of capacity greater than 0.3m³;
- (v) two 13 amp electric power outlets; and
- (vi) suitable and impervious preparation surface.

N.B. A full set of kitchen facilities shall be provided for each household with children.

2. Kitchens for Communal Use

Where the Local Authority is satisfied that the provision of kitchen facilities for exclusive use is not practicable or appropriate, kitchen facilities may be provided in the ratio of 1 set for each 5 persons in occupation. Such kitchen facilities shall comprise a minimum of shared:-

- (i) cooker with four burners, oven and grill;
- (ii) sink with constant hot and cold water supplies including an adequate and impervious draining board; and
- (iii) four 13 amp electric power outlets.

In addition, adequate work space and a refrigerator of capacity greater than 0.15m³, together with a storage cupboard of capacity greater than 0.3m³, shall be provided for exclusive use within each room or within the total accommodation occupied by a single household.

All finishes are to be non-absorbent and readily cleansable including the floor covering which must be provided under all appliances and at least 1m in front of the appliances. No furniture, bedding, curtains etc. shall be within 600mm of the cooker.

3. Where Meals Are Provided

Where those having control of the premises can properly show to the satisfaction of the Local Authority, either by virtue of the scale of their provision of meals or because of the manner in which the premises are occupied, that such a provision would be excessive, a ratio of 1 kitchen set for each 10 persons in occupation may be applied.

The facilities for preparation, cooking and serving food shall comply with the Food Hygiene (General) Regulations 1995 (as amended) or subsequent legislation. Kitchen facilities for the preparation and cooking of food for residents as part of the services provided by the establishment shall not be used for cooking by residents.

Cooking facilities shall be accommodated, where practicable, within kitchens and not more than one floor distant from any room(s) occupied by the person(s) for whom they are provided. Kitchen facilities shall be made available for use 24 hours per day.

Sufficient space shall be allowed for accommodating each set of kitchen facilities. No more than two sets of kitchen facilities shall be accommodated in any one kitchen. Waste water shall be adequately disposed of.

J. REFUSE STORAGE AND DISPOSAL

Refuse storage containers shall be provided, sufficient for the needs of the house and placed in such a manner as to prevent nuisance (smells, obstructions etc).

K. MEANS OF ESCAPE IN CASE OF FIRE

Appropriate fire precaution facilities and equipment must be provided and maintained in the property in accordance with current British Standards, the requirements of the Housing Act 2004 (The Housing, Health and Safety Rating System), The Regulatory Reform (Fire Safety) Order 2005 and LACORS fire safety guidance.

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/9425/150940.pdf (HHSRS link)

http://www.cieh.org/library/Knowledge/Housing/National_fire_safety_guidance_08.pdf (LACORS link)

The following fire safety measures will reduce the risk of death or injury from fire:

- The provision of a 30 or 60 minute fire protected route of escape
- Fire separation between units of accommodation, including walls and ceilings
- Fire doors
- Cold smoke seals, intumescent strips and self-closing devices fitted to doors, and quick release locks
- Automatic fire detection system
- Emergency lighting
- Whole stair lighting – one switch turns all lights on
- Escape windows
- Sprinkler and mist systems
- Fire extinguishers and fire blankets

Different minimum standards will apply to different types of HMOs. Detailed advice is available by contacting the Property Standards & Enforcement Service.

ADDITIONAL FIRE SAFETY STANDARDS TO BE ACHIEVED WHEN COOKING FACILITIES ARE PROVIDED IN HOTEL OR HOSTEL BEDROOMS

1. Cooking is to be by electricity only.
2. The cooking appliance must be sited away from the room door, against a wall/partition enclosing the room and away from draughts.
3. No furniture, bedding, drapes etc shall be within 60cm of the cooker.

To ensure this is obtained, screens finished with non-combustible materials or plasterboard shall be provided as follows:

- a. to the sides of the cooking appliance to a height of:
 - (i) not less than 1.6m where provided less than 40cm from the appliance, or
 - (ii) not less than 85cm otherwise,
 - b. opposite the cooking appliance, to a height of not less than 85cm.
4. No drapes or curtains shall be provided within the area of the cubicle containing a cooking appliance.
 5. Deep fat frying should **not** be permitted and a notice to that effect should be displayed in the cubicle containing the cooking appliance, in English and such other languages as are considered appropriate.
 6. The walls/partitions enclosing the room containing the cooking appliance shall be to a standard of fire resistance of not less than half-hour. Any door therein shall be half-hour fire resisting and rendered effectively self-closing.

L. MANAGEMENT

1. A proper standard of management should be observed in the house, in particular to ensure the repair, maintenance, cleansing and good order of:-
 - (a) all means of water supply and drainage in the property;
 - (b) all parts of the house in common use, including kitchens, bathrooms, WCs etc;
 - (c) all installations in common use;
 - (d) all means of ventilation;

- (e) all means of escape from fire and all apparatus, systems and other things provided by way of fire precautions;
 - (f) outbuildings, yards and gardens in common use.
2. The manager shall ensure that such precautions are taken as are reasonably required to protect the residents from injury.
 3. The manager shall display a notice in a suitable position in the house containing the name and address and the telephone number of any person who is the manager of the house.

NOTES

1. All work must comply with the Building Regulations and all work relating to services provided by the Water, Gas and Electricity statutory undertakers must comply with the appropriate Undertakers Regulations and Bye-Laws. Special attention shall be paid to the requirements relating to the provision of water heating, space, heating, gas and electricity supplies in bathrooms.
2. The Council's Planning Authority should be consulted concerning any proposed works or change of use.

For advice and information on planning related matters please contact:

London Borough of Lambeth
Planning & Development
Phoenix House,
10 Wandsworth Road,
London SW8 2LL

Telephone: 020 7926 1139

Fax: 020 7926 1171

Website: www.lambeth.gov.uk/planning

3. Compliance with this Standard is without prejudice to any requirements by the Local Authority or the Fire Authority in respect of means of escape in case of a fire. All fire escape notices shall be in those languages in common use, as determined by the placing Authority.
4. Any regulations made by the owner or operator as to the use of the premises shall as necessary also be in multi-lingual form and made available to the occupants.
5. Compliance with this Standard is without prejudice to the requirements of the Health and Safety at Work Etc Act 1974, which shall be complied within all respects and particular attention shall be paid where children, the elderly or the disabled are involved.

For further information on the enclosed or to apply for an HMO Licence application form please contact:-

The London Borough of Lambeth
Property Standards & Enforcement Service
Environmental Health Team.
PO Box 67088
London
SW2 9JZ
Telephone 020 7926 4444 /4018
Fax 020 7926 4351

Email: pse@lambeth.gov.uk
Website: www.lambeth.gov.uk/Services/HousingPlanning/PrivateHousing

Other Contacts and Useful Information:

Government Department for Communities and Local Government
Website: www.communities.gov.uk

The following publications can be obtained from HM Stationery Office Ltd or on-line at: Website: <http://www.opsi.gov.uk/si>

The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006
Statutory Instrument 2006 No. 373

The Management of Houses in Multiple Occupation (England) Regulations 2006
Statutory Instrument 2006 No 372

London Landlord Accreditation Scheme
London Borough of Camden
C/o Environmental Health Team
Town Hall Extension
Argyle Street
London WC1H 8EQ
Website www.londonlandlords.org.uk/accreditation