

Facilities for the Storage, Preparation and Cooking of Food

Exclusive Use Kitchen Facilities:

Each occupancy should have a separate kitchen not more than one floor distant from the living accommodation (except where a suitable adjoining communal dining area is also provided). In the case of an occupancy where this is not practicable, that occupancy shall have its own kitchen facilities within the unit of accommodation.

The facilities shall comprise:

- Cooking** Gas or electric cooker with two burners/hobs (four burners/hobs if provided for more than one person), oven and grill.
- Sink** Stainless steel sink and integral drainer (minimum size 1000mm x 600mm), set on a base unit. The sink is to be provided with a constant supply of hot and (potable) cold water and properly connected to the drainage system via a suitable trap. A tiled splash back (minimum 300mm high) shall be provided to the sink and drainer.

A wash hand basin is not a suitable alternative to a sink.

- Storage** refrigerator, minimum capacity 0.15m³.

A storage cupboard, minimum capacity 0.3m³ e.g. 600mm wide x 720mm high x 600mm deep or 0.4m³ e.g. 1000mm wide x 720mm high x 600mm deep for a two person household. [In calculating the required provision of storage cupboards, base unit cupboards below sinks/drainers should be discounted.]

- Preparation** A suitable worktop or table of smooth and impervious material of minimum size 1000mm x 600mm.

Two double outlet 13 amp electrical power sockets to be situated above the work surface at a convenient height and in a safe position. These are in addition to any power outlets serving major appliances.

Kitchens for Communal Use:

Where the Local Authority is satisfied that the provision of kitchen facilities for exclusive use is not practicable or appropriate, facilities may be provided on a ratio of one set of facilities to every three households or every five persons whichever is the smaller and irrespective of age. The kitchen should be not more than one floor distance from any individual letting (except where a suitable adjoining communal dining area is also provided).

There shall be no more than two sets of facilities in any one room. Each set of facilities shall meet the following minimum standards:

General Requirements for Kitchen Facilities:

All kitchens and kitchen areas are to be provided with an adequate provision for artificial lighting.

All kitchens and kitchen areas are to be provided with adequate ventilation. This may be obtained by being ventilated directly to the external air by a window with an openable area of at least 1/20th of the floor area. However where this is not practicable mechanical ventilation providing a minimum of one air change per hour shall be provided. Such an installation shall be fitted with an over run device for a minimum of 20 minutes and be connected to the lighting circuit of the room.

A kitchen containing one set of facilities should be a minimum of 5.5m² and a kitchen containing two sets of kitchen facilities should be a minimum of 11m².

Where two sets of cooking facilities are provided in a kitchen, the two sets of facilities (i.e. cooker, sink, worktop) shall be reasonably separate from each other to allow their safe and simultaneous use by two or more households.

Cookers should be located remote from doorways, and there should be enough floor space for items to be retrieved from the oven and for the safe circulation of occupants generally.

Sinks, worktops and immediately adjacent walls and floors should be non-porous and reasonably smooth so as to facilitate cleaning.

Kitchens must not be installed in any hallway, corridor or lobby and no bedroom should be accessed via a kitchen unless a suitable alternative means of escape can be provided from that occupancy.

Drainage and Sanitary Convenience:

One water closet shall be provided and maintained for every five persons or lesser number irrespective of age. Each such water closet shall be in a separate room within the building and when shared by two or more households, be entered from a common passageway or hallway and shall not be more than one floor distance from any individual letting. Each WC compartment shall also be provided with a suitable wash hand basin supplied with a constant supply of hot and cold water and a splash back.

Any bathroom, shower room or compartment containing a WC should be separated from any space used for the preparation of food. Although an intervening lobby is not essential, the WC compartment should not open directly onto the area of a kitchen immediately adjacent to where food is prepared, especially in the case of shared amenities.

WC compartments should have minimum dimensions of 1300mm x 800mm.

All bath/shower rooms are to be provided with an adequate provision for artificial lighting.

All bath/shower rooms are to be provided with adequate ventilation. This may be obtained by being ventilated directly to the external air by a window with an openable area of at least 1/20th of the floor area. However where this is not practicable mechanical ventilation providing a minimum of three air change per hour shall be provided. Such an installation shall be fitted with an over run device for a minimum of 20 minutes and be connected to the lighting circuit of the room.

The surfaces any water closet compartment should be reasonably smooth, non-absorbent and capable of being readily cleansed.

The water closet compartment shall be constructed so as to afford privacy to the user. [External water closets are not acceptable.]

The house shall be provided with an effective system, both above and below ground for the drainage of foul, waste and surface water.

NB WCs provided within bath/shower rooms cannot be counted as readily available for common/shared use.

Personal Washing Facilities:

Each occupancy shall be provided where practicable with a separate wash hand basin and/or a bath or shower. Where this is not practicable one bath or shower shall be provided and maintained for every five persons or lesser number irrespective of age.

Each washing facility shall be provided not more than one floor distance from any user. Each bath shall be of minimum dimensions 1700mm x 700mm and each shower shall have minimum dimensions of 800mm x 800mm.

Each bath shall be situated in a separate bathroom of adequate size (minimum dimensions 1700mm x 1400mm). Each shower shall be situated in a suitable shower room (minimum dimensions 1600mm x 900mm).

Each separate bath/shower room shall be provided with a suitable wash hand basin (minimum dimensions 500mm x 400mm), together with constant supplies of hot and cold running water. A tiled splash back (minimum 300mm high) is to be provided to each wash hand basin.

Each bath and shower shall be provided with a constant, freely available supply of hot and cold water. A tiled splash back (minimum 300mm high) shall be provided to all baths. Any shower cubicles should have fully tiled walls or be complete self standing cubicles. Showers shall be provided with a suitable water resistant shower curtain or door to the cubicle. The hot and cold water supplies to all washing facilities shall be adequate, constant and available.

The bath/shower shall be accessible at all times.

The surfaces of any bathroom or shower room should be reasonably smooth, non-absorbent and capable of being readily cleansed. In addition flooring should be non-slip.

Shared amenities are to be accessible from a common area.

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Means of Escape In case Of Fire and Other Fire Precautions

The premises shall be provided with a protected means of escape in case of fire and adequate other fire precautions, and shall comply with the latest legal requirements as required via a Hazard Assessment under section 4 of the Housing Act 2006.

GUIDANCE ON HOW THE COUNCIL MEASURES ACCOMMODATION

On carrying out a full HMO inspection, all bedrooms and kitchens should be measured to clarify the maximum occupancy and also to clarify where extra facilities may need to be provided.

Irrespective of the floor area, consideration shall be given to the shape and useable living space within the room to determine whether it is suitable for occupation and to what occupancy level.

- All rooms must have a minimum floor to ceiling height of at least 2.14 metres (7 feet) over not less than 75% of the room area.
- Any floor area where the ceiling height is less than 1.53 metres (5 feet) shall be disregarded.
- The floor area taken up by a solid chimneybreast should be discounted.
- Single rooms should have a minimum width of 1.8m.
- Rooms which are to accommodate two or more persons should have a minimum width of 2.3m.
- All floor space taken up by en-suite bathroom/shower facilities should be discounted.

- No account should be taken of entrance lobbies where the room door opens into a lobby/corridor which is less than 1200mm in width.