

LONDON BOROUGH OF BROMLEY

STANDARDS FOR HOUSES IN MULTIPLE OCCUPATION (HMO)

INTRODUCTION

1. **Minimum Standards:** This document sets out the minimum standards required in HMOs located within the London Borough of Bromley. The standards may be varied at the discretion of the Housing Enforcement Team Manager and will be used in deciding the suitability for occupation of an HMO by a maximum number of households or persons.

Please also be aware of other Standards applicable to HMOs including the Housing Health and Safety Rating System (HHSRS) and the Management of Houses in Multiple Occupation (England) Regulations 2006 (as amended).

2. The standards apply to:

- Properties occupied by three or more persons in two or more households where one or more amenities such as a bathroom, toilet or cooking facilities are shared.

Note: An HMO occupied by a resident landlord and his family with up to 2 lodgers is exempt from the HMO regulations. Where there are more than two lodgers the resident landlord and his family are considered to be one household and one person when calculating the occupation of the HMO.

- Self-contained flats in properties converted either before 1991 or without Building Regulation approval, where less than 2/3rd of the self-contained flats are owner-occupied.

3. HMOs are classified as one of three types:

TYPE "A" HMO:

Houses and flats occupied as individual rooms, bedsits and flatlets where a household will have a room or rooms for their exclusive use and where they share one or more amenities with other households

TYPE "B" HMO:

Houses and flats occupied on a "shared" basis by members of a defined social group, e.g. students, or a group of young single adults who for certain activities may live as a single household. The occupiers enjoy exclusive use of a bedroom but would share other facilities including a communal living space and kitchen.

TYPE "C" HMO:

Houses generally referred to as "hostels", "guesthouses" and "bed and breakfast hotels", which provide accommodation on a non fixed term basis for people who have no other permanent place of residence as distinct from hotels which provide accommodation for temporary visitors to an area. It also includes bona fide hotels used for such purposes, even on a casual basis, and hotels housing a mixture of homeless households and visitors.

GENERAL REQUIREMENTS

4. WATER SUPPLY

All residents will have access to a piped mains supply of cold running water for drinking purposes. The water pressure to all fittings shall be adequate at all times.

5. BATHROOM & TOILET FACILITIES

General Conditions

The nearest toilet shall not be more than 1 floor or 30 metres horizontally from a unit of accommodation.

All bathroom and toilet facilities must be sited in a hygienically designed and constructed room which is adequate in both size and layout and is provided with appropriate wall and floor surface finishes.

All bathroom and toilets must be suitably heated, lit and ventilated.

All baths, showers and wash hand basins must be fitted with taps, supplied with a cold and a constant supply of hot water and properly connected to the mains drainage system.

All wash hand basins and baths must be provided with a two course tiled splash back and shower cubicles fully tiled or be a complete self standing unit designed for the purpose.

Any toilet provided for the above purposes is to be exclusive of any toilet required under the Food Hygiene (England) Regulations 2006.

Shared Bathroom and Toilet Facilities

Where two or more households share bathroom and/or toilet facilities they shall be provided in the following ratios:

Toilets (Note: Number of occupiers, including resident owners, members of his/her family and any children will be included for this purpose.)

1 - 5 persons:	1 Toilet	(which may be situated in the bathroom)
6 - 10 persons:	2 Toilets	(at least one to be in a separate cubicle)
11 - 15 persons:	3 Toilets	(at least one to be in a separate cubicle)

(NB. Where occupation exceeds 15 persons, then half the number of water closets provided should be in separate compartments).

Bathrooms (Note: Number of occupiers to include children)

1 - 5 persons:	1 bathroom or shower room
6 - 10 persons:	2 bathrooms or shower rooms
11 - 15 persons:	3 bathrooms or shower rooms

Wash Hand Basins

Where five or more persons occupy an HMO, every unit of living accommodation must contain a wash hand basin (minimum size 400mm X 350mm) with appropriate splash back (except where a unit of accommodation contains a sink).

Where the house is occupied by a resident landlord (and their family) with four or more other persons, e.g. lodgers, each bedroom not occupied by the owner and his/her family shall be provided with a wash hand basin.

Wash hand basins shall be fitted in bathrooms containing toilets or in toilets located in a separate compartment.

6. GENERAL CONDITIONS FOR KITCHEN FACILITIES

Kitchen Layout

Walls, floors and ceilings of a kitchen or kitchen area should be generally non porous and reasonably smooth so that they can be cleaned effectively. Floors should be slip resistant.

There must be adequate space for the safe use of the kitchen and its appliances.

See Pages 7- 9 for kitchen space standards

There must be adequate lighting, particularly over the facilities, and an appropriate means of ventilation, to the whole kitchen area and in particular the cooking area. This shall be either to the external air by a window or by a suitably sited mechanical ventilation system.

Kitchen Sinks

Sinks shall have an integral drainer of minimum size 1000mm x 600mm set on a stable base, the surface of the drainer and the internal surface of the sink being smooth, impervious and capable of being readily cleansed and maintained in a hygienic condition.

Kitchen Worktops

Worktops shall be fixed, at least 1000mm x 600mm, with a smooth, durable, impervious surface capable of being easily cleaned. Immediately adjacent walls shall be non-porous and easily cleanable.

Kitchen Appliances

Two double electric power sockets shall be provided in addition to any for equipment such as refrigerators and washing machines, positioned immediately adjacent to any worktop and in a safe position.

Food Storage

Dry food goods, i.e. tins and packs of food, shall be stored in appropriately located kitchen cupboards i.e. wall and floor units (sink base units are unsuitable for this purpose).

Cold and frozen food storage shall be in appropriately located fridges and fridge freezers which should be maintained in good working order.

Cooking Facilities

Gas and electrical cooking appliances should be properly fitted, in good working order and subject to regular safety checks. For the purposes of these standards a cooking appliance will have a hob (four rings/burners), oven and grill. Where cooking facilities are within a unit of accommodation occupied by one person an appliance with a hob with two rings/burners will be acceptable.

Exclusive Kitchen Facilities within a unit of Accommodation

Kitchen facilities for the exclusive use of the individual household must be suitably laid out within an appropriately sized area and equipped with the following:

- A sink properly fitted in fixed sink base unit.
- A cooking appliance.
- A worktop securely fixed (minimum size 1000mm x 600mm).
- Dry goods storage equivalent to 3 standard size 500mm wall units OR 1 standard size 500mm wall unit and 1 standard size 500mm floor unit.
- Cold food refrigerated storage equivalent to a standard sized fridge with freezer compartment (500mm x 500mm x 500mm).
- Two double outlet power sockets suitably located at an appropriate level over the worktop.
- **Shared Kitchen Facilities (including Type C HMOs providing breakfast.)**
- Where there is no shared dining room on the same floor as a shared kitchen or where the kitchen is not a kitchen-diner all units of accommodation shall be located within one floor of the shared kitchen.
- Shared kitchens shall have a suitable lay out, of an appropriate size and equipped with the following:
 - Kitchen sink(s) properly fitted in fixed sink base unit(s).
 - Dishwashers may be considered as a second or third sink facility.
 - Kitchen cooking appliance(s):
 - 1 - 5 persons: 1 appliance.
 - 6 - 10 persons: 2 appliances
 - 11 - 15 persons: 3 appliances
- Microwave ovens may be considered as a second or third appliance.

- Kitchen worktop(s) securely fixed (minimum size 1000mm x 600mm per 3 households).
- Two double electric power sockets suitably located at an appropriate level over the worktop(s).
- Dry goods storage equivalent to 3 standard size 500mm wall units OR 1 standard size 500mm wall unit and 1 standard size 500mm floor unit per 1 - 5 persons.
- Cold food refrigerated storage equivalent to a standard sized fridge with freezer compartment (500mm x 500mm x 500mm) per 1 - 5 persons.

Kitchen Facilities in Type C HMOs where all meals are provided

Kitchens used for the preparation, cooking and serving of food by the owner and or manager shall comply with Food Safety (General Food Hygiene) Regulations 1995 and **shall not be used by residents.**

7. DISPOSAL OF WASTE WATER

All sinks, wash hand basins, baths and showers are to be fitted with a trapped waste pipe properly discharged to the soil drainage system to the satisfaction of the Council.

All toilets are to be fitted with seats and lids.

8. FIXED HEATING

All units of accommodation must have fixed controllable heating available to the occupants at all times. Although provision for space heating may be centrally controlled such systems should be operated to ensure that occupants are not exposed to cold indoor temperatures and the amount of heating in each unit must be under the control of the occupying tenant. The method of heating must be safe, efficient and affordable.

Ideal Room Temperature Guide (deg c)

Lounge and Dining rooms	21
Bedrooms	18
Communal Areas and Kitchens	16
Bathrooms	23

In all one room units there shall be provided and maintained an adequate number of fixed heating appliances which can maintain a minimum temperature of 18°C when the external temperature is -1°C.

In two or more roomed units. The main living room must satisfy the above requirement while other habitable rooms must be provided with suitable and sufficient points to which gas or electrical appliances can be attached to maintain a minimum internal temperature of 18°C when the external temperature is -1°C.

9. ADEQUATE LIGHT AND VENTILATION

Lighting

All rooms, kitchens, bathrooms, water closets, staircase landings and passages shall be adequately lit by electricity.

Every bedroom, living room and common room shall have natural light provided by a window or windows with an area equivalent to at least 1/10th of the floor area of the room.

All glazing to bathrooms and water closet compartments shall be obscure.

Time switches may be used for landings, staircases and passages but must stay on for an adequate time.

Ventilation

Each bedroom, living room and common room shall be ventilated directly to the external air by an openable window or windows with an area equivalent to at least 1/20th of the floor area of the room.

All kitchens, bathrooms and water closets shall be adequately ventilated either directly to the external air or by mechanical extract ventilation providing a minimum of three air changes per hour will be acceptable.

Passive background ventilation in the form of air-bricks, trickle vents etc shall be provided, where possible, in each bedroom, living room, common room kitchen, bathroom and toilet.

10. SPACE STANDARDS

The size and layout of bedrooms, common rooms, kitchens and bathrooms within an HMO are regulated to avoid over occupation, crowding and their associated health risks.

See Pages 7- 9 for minimum room sizes

Only usable floor space will be used to calculate a room's floor area. This will be the floor area remaining after deductions are made for corridors, chimney breasts, fire places, recesses and baths/showers. The floor area in fitted cupboards and under furniture such as beds, sideboards and wardrobes will be included.

All rooms, kitchens, bathrooms and toilets shall have a minimum floor to ceiling height of 1.9 m. An exception is in the case of loft conversion and attic rooms. These shall have a minimum ceiling height of 1.9 m over at least half the useable floor area with the remaining useable floor area having a ceiling height of at least 1.5m.

TYPE “A” HMO (i.e. rooms let individually)

Minimum Sizes (m²)

Occupation Rooms Bedroom Private Facilities Shared Facilities

1 Person	1	10	None	Bathroom	Kitchen 6.5 (5 persons) 11 (6-10 max.)
	1	13	Room with kitchen facilities	Bathroom	n/a
	2 or more	6.5	Living room (9)	Bathroom	Kitchen 6.5 (5 persons) 11 (6-10 max.)
	2 or more	6.5	A room with kitchen facilities (11)	Bathroom	n/a
2 Persons	1	15	None	Bathroom	Kitchen 6.5 (5 persons) 11 (6-10 max.)
	1	18.5	Room with kitchen facilities	Bathroom	n/a
	2 or more	10	Living room (12)	Bathroom	Kitchen 6.5 (5 persons) 11 (6-10 max.)
	2 or more	10	A room with kitchen facilities (15)	Bathroom	n/a

TYPE “B” HMO (i.e. house let to group of students)

Occupation

Minimum Sizes (m²)

	Private Bedroom	Shared Facilities			
		Common room	Bathroom	Kitchen-Diner	Kitchen
1 Person	10	None	n/a	11 (1-5 persons) 22 (6-10 max)	6.5 (5 persons) 11 (6-10 max.)
	6.5	9.5 (1-3 persons) 19 (4-6 persons) etc			
2 Persons	15	None			
	10	9.5 (1-3 persons) 19 (4-6 persons) etc			

TYPE “C” HMO (i.e. hostel or guest house providing all meals)

Occupation

Minimum Sizes (m²)

	Private Bedroom	Shared Facilities		
		Common room	Dining room	Combined Common Dining room
1 Person	6.5	1.5 per person	1.5 per person	3 per person
2 Persons	10			
3 Persons	15			
For each additional person	+4.5			

TYPE “C” HMO (i.e. hostel or guest house not providing all meals)

Occupation

Minimum Sizes (m²)

	Private Facilities		Shared Facilities	
	Bedroom	Kitchen	Kitchen	Common/Dining room
1 Person	10	5.5	No	No
	8.5	No	6.5 (5 persons) 11 (6-10 max.)	
	7	No	6.5 (5 persons) 11 (6-10 max.)	1.5 per person
2 Persons	14	5.5	No	No
	12.5	No	6.5 (5 persons) 11 (6-10 max.)	
	11	No	6.5 (5 persons) 11 (6-10 max.)	1.5 per person
3 Persons	18.5	5.5	No	No
	17	No	6.5 (5 persons) 11 (6-10 max.)	
	15.5	No	6.5 (5 persons) 11 (6-10 max.)	1.5 per person
For each additional person +4.5 on 3 persons bedroom sizes				

12. FIRE PRECAUTIONS

All HMOs must be provided with suitable means of escape from fire and adequate other fire precautions. The Local Authority will consult the Local Fire Authority in all cases regarding this issue.

Automatic fire detection and alarm systems (AFDs) shall be provided to ensure early warning in the event of a fire. These include systems with interlinked mains powered smoke and or heat detectors/sounders, call points and, where appropriate, control panels and non interlinked mains powered smoke and or heat detectors/sounders.

Emergency lighting systems shall be provided in properties comprising three storey or more to illuminate the communal halls, landings and stairs in the event of failure of the main lighting.

Electrical supplies to automatic fire detection and alarm systems and emergency lighting shall be from a separate landlords supply.

Fire Doors to all rooms opening on to an escape route should be rated at 30 minutes fire protection, hung on 3 hinges, self-closing and fitted with cold smoke seals (BS 8214:2008).

13. GENERAL REPAIR

The property must be maintained in a good state of repair to avoid any risk to the health or safety of any of the occupants and or visitors.

14. STRUCTURAL STABILITY

The property must be structurally sound so as to withstand the combined dead, imposed and wind loads to which it is likely to be subjected in the normal course of events.

15. DAMPNESS

The property should be free from rising and or penetrating damp and free from persistent condensation and mould growth.

For further information please contact:

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