

MERTHYR TYDFIL COUNTY BOROUGH
COUNCIL APPROVED STANDARDS FOR HMOs

FACILITY STANDARDS

HEATING

General

- Each unit of living accommodation must be equipped with adequate means of space heating.
- Fixed heating appliance(s) must be capable of maintaining a temperature of 21°C with an outside temperature of -1°C.
- Heating must be available at all times and be under the control of the occupier.
- Electrical heating appliances which require an electrical socket must have a dedicated socket.
- Adequate structural thermal insulation must be provided:
 - Where heating is provided through a gas/oil programmable heating, cavity wall insulation (if there are cavity walls that can be insulated effectively) or at least 100mm loft insulation (if there is loft space);
 - Where heating is provided through electric storage heaters/LPG/programmable solid fuel central heating at least 200mm of loft insulation (if there is a loft) and cavity wall insulation (if there are cavity walls that can be insulated effectively).

WASHING FACILITIES

Shared use

- Where there are four or fewer occupiers sharing there must be at least one bathroom with a fixed bath or shower and a toilet (which may be situated in the bathroom).
- Where there are five or more occupiers sharing there must at least one bathroom (which may contain a toilet) with a fixed bath or shower for every five occupiers. There must be a separate toilet with wash hand basin with appropriate splash back for every five occupiers.
- Where there are 5 or more occupiers, there must be a wash hand basin provided in each sleeping room (in addition to wash hand basins required in bath/shower rooms and WCs)

Exclusive use

- All bathrooms must have a fixed bath or shower, WC and WHB.
- Bathrooms must be provided within the unit of living accommodation or within reasonable proximity to the living accommodation.

General

- All bathrooms and toilets to be of adequate size and layout.

- All bathrooms and toilets must be suitably located in relation to the living accommodation. To be located a maximum of one floor distance away from unit of accommodation.
- All bath, toilets and wash hand basins must be fit for the purpose.
- All baths, showers and wash and basins must be equipped with taps which provide an adequate supply of hot and cold water.
- A WHB with a supply of hot and cold water must be provided in every room which contains a WC.
- All bathrooms to be adequately heated – a fixed heating appliance to all bath/shower rooms to provide thermal comfort and minimise condensation.
- All bathrooms and WCs to be adequately ventilated – mechanical ventilation must ventilate to the outside air at a minimum extraction rate of 15 litres/second. Natural ventilation must have a window equivalent to 1/20th of the floor area.
- Each separate WC to provide natural or mechanical ventilation. Mechanical ventilation must have a minimum extraction rate of 6 litres/second.
- Bathroom and WC floors to be of material which is slip resistant, impervious and easy to clean.

Number of persons	Facilities required
1 – 4	At least 1 bathroom and 1 WC (which may be situated in the bathroom) and WHB
5	1 bathroom, and 1 separate WC with WHB (WC may be situated in a second bathroom)
6 – 10	2 bathrooms, and 2 separate WCs with WHBs (one WC may be situated in one of the bathrooms)
11 – 15	3 bathrooms, and 3 separate WCs and WHBs (two WCs may be situated within 2 of the bathrooms)

KITCHENS

Shared use

- All kitchens must be suitably located in relation to the living accommodation.
- All kitchens must be of such a size and layout and equipped with such facilities, so as to adequately enable those sharing the facilities to store, prepare and cook food.
- Kitchens to be situated a maximum of one floor distance from unit of accommodation, lounge or dining area.

- All kitchens must be equipped with the following equipment, which must be fit for purpose and supplied in sufficient quantity for those sharing the facilities –
 - Sink with a draining board and constant supply of hot and cold water provided per 5 occupiers. Consideration may be given if a dishwasher is provided in place of one of the additional sinks/drainers.
 - Installations or equipment for the cooking of food - An oven, grill and 4 burner hob to be provided for per 5 occupiers. Consideration may be given if a microwave with an oven and grill is provided as an additional cooker.
 - Electrical sockets – Four (or 2 x double) suitably positioned electric sockets are required, plus one per fixed appliance.
 - Worktops for the preparation of food – must be fixed smooth impervious surface(s). Minimum of 1000mm x 2000mm per 5 occupants.
 - Cupboards for the storage of food or kitchen and cooking utensils – 0.3m³ of dry goods storage cupboard per occupier. Storage below a sink will not be included.
 - Refrigerators with an adequate freezer compartment (or refrigerator plus a separate worktop height freezer) – 2 worktop height refrigerator with freezer compartment per 5 occupiers. Or, one worktop height refrigerator plus one worktop height freezer per five occupiers.
 - Appropriate refuse disposal facilities.
 - Appropriate extractor fans, fire blankets and fire doors
 - All kitchens to be adequately ventilated - mechanical ventilation must ventilate to the outside air at a minimum extraction rate of 60 litres/second. Natural ventilation must have a window equivalent to 1/20th of the floor area.
 - Kitchen floor to be of material which is slip resistant, impervious and easy to clean.
 - Kitchen walls adjacent to cookers, sinks and food preparation area must have an impervious splash back.

Exclusive use

- All kitchens must be supplied with –
 - Adequate appliances and equipment for the cooking of food – An oven, grill and 2 burner hob where used by a single person. An oven, grill and 4 burner hob where used by two people.
 - A sink with a draining board and adequate supply of cold water and constant hot water
 - A work top for the preparation of food - must be fixed smooth impervious surface(s). Minimum size of 1000mm x 2000mm.
 - Sufficient electrical sockets - Four (or 2 x double) suitably positioned electric sockets are required, plus one per fixed appliance.
 - A cupboard for the storage of kitchen utensils and crockery – 0.3m³ of dry goods storage cupboard. Storage below a sink will not be included.
 - A worktop height refrigerator with a freezer compartment (or refrigerator plus a separate worktop height freezer)

- Kitchen to be adequately ventilated - mechanical ventilation must ventilate to the outside air at a minimum extraction rate of 60 litres/second. Natural ventilation must have a window equivalent to 1/20th of the floor area.
 - Kitchen floor to be of material which is slip resistant, impervious and easy to clean.
 - Kitchen walls adjacent to cookers, sinks and food preparation area must have an impervious splash back.
- Where meals are provided as part of arrangements, the landlord must comply with the requirements of the Food Safety Act 1990 and any requirements made thereunder.

HMO MINIMUM ROOM SIZES

ACCOMMODATION WITH FACILITIES SHARED BY OCCUPIERS

These standards apply where there is sharing of some or all facilities ie HMOs where:

- occupiers live independently of others eg single room lettings or bedsit accommodation (kitchen facilities within own room); or
- occupiers forming a group eg students, professional personal and others who interact socially.

Where the room is for the sole use of occupier (s)	Number of persons				
	1	2			
Kitchen	4m ²	5m ²			
Bedroom	6.5m ²	10.22m ²			
Combined kitchen and living room	11m ²	15m ²			
Combined bedroom and living room *	9m ²	14m ²			
Combined bedroom, living room & kitchen	13m ²	19m ²			
Number of persons					
Where the room is shared by occupiers	1-3	4	5	6	7-10
Kitchen	5m ²	6m ²	7m ²	9m ²	11m ²
Total communal living space **	13.5m ²	17m ²	18m ²	20m ²	27.5m ²

* independent living only

** occupiers forming a group (includes kitchens, dining rooms and living rooms – the kitchen must be at least the minimum size specified above)

ACCOMMODATION WITH FACILITIES FOR THE EXCLUSIVE USE OF OCCUPIERS

These standards apply where all facilities are for the exclusive use of occupiers forming a single household ie an individual or family (husband, wife, partner, child, stepchild, stepparent, grandchild, grandparent, brother, sister, half-brother, half-sister, aunt, uncle, niece, cousin, foster child)

- self contained flats within HMOs

	Number of persons				
	1	2	3	4	5
Bedroom	6.5m ²	10.22m ²			
Combined bedroom and living room	9m ²	14m ²			
Combined bedroom, living room & kitchen	13m ²	19m ²			
Kitchen	4m ²	5m ²	5m ²	6m ²	7m ²
Living room	8m ²	11m ²	11m ²	11m ²	11m ²

HOSTELS

These standards apply to HMOs where board is provided as part of the occupancy

	Number of persons				
	1	2			
For exclusive use f occupants					
Bedroom	6.5m ²	10.22m ²			
Combined bedroom and living room where no separate living room is provided	9m ²	14m ²			
Family bedroom (2 adults and 1 child under 10 years of age)	14.5m ² or 18.5m ² where no separate living room is provided				
	Number of persons				
For shared use occupants	1-3	4	5	6	7-10
Kitchen (all meals* not provided)	5m ²	6m ²	7m ²	9m ²	11m ²
Kitchen (all meals provided)	5m ²	5m ²	5m ²	5m ²	5m ²
Communal living room (not required if individual bedroom and living room meet the standard above)	8.5m ²	11m ²	11m ²	11m ²	16.5m ²
	11-15	16 or more			
	21.5m ²	At discretion of Local Authority			

* three meals a day (to be provided each day of the week)

SIZE AND OCCUPANCY STANDARDS

OVERCROWDING (SLEEPING ACCOMMODATION)

- Room standard:

Number of rooms	Number of persons permitted
1	2
2	3
3	5
4	7.5
5 or more	2 per room

- Space standard:

Floor area of room	Number of persons permitted
10.22 m ² (110 sq. ft) or more	2
8.36 m ² (90 sq. ft) – 10.22 m ² (110 sq. ft)	1.5
6.50 m ² (70 sq. ft) – 8.36 m ² (90 sq. ft)	1
4.65 m ² (50 sq. ft) – 6.50 m ² (70 sq. ft)	0.5

- Persons aged less than 10 years are counted as half a person.
- Persons aged 10 years and over are counted as one person.

Rooms used as living rooms and bedrooms are to be included in the overcrowding assessment.

FIRE PRECAUTIONS AND MEANS OF ESCAPE STANDARDS

- Appropriate fire precaution facilities and equipment must be provided of such type, number and location as is considered necessary.
 - Fire protection to comply with South Wales Fire Authority, Guidance Document H9. Specific requirement will vary depending on layout and use of property.
 - Emergency lighting – System to comply with current standards.
 - Fire blankets to comply with current standards in each kitchen.
 - A 1Kg fire extinguisher to comply with current standards in each kitchen.
 - Fire doors must comply with current standards.
 - Locks – All locks on doors to the means of escape and final exit doors must be capable of being opened from inside the room without the use of a key.

REFERENCES

- The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (Wales) Regulations 2006
- Charter Institute of Environmental Health
- Department for Communities and Local Government
- Circular 12/92, Guidance to Local Housing Authorities on Standards of Fitness Under Section 352 of the Housing Act 1985.
- Welsh Housing Quality Standard.