



City of  
Doncaster  
Council

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# Housing Standards for Houses in Multiple Occupation (HMOs)

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## **Foreword**

The standards contained within this document are intended for guidance purposes and are to be applied to both licensable and non-licensable Houses in Multiple Occupation. The aims of the standards are to set out an aspiration of what Doncaster Council would hope to achieve from the current housing stock in this sector. Whilst Doncaster Council appreciate that not all standards are achievable, concessions will be considered, alongside legislation, best practice and individual property circumstance.

The 'standards' have been developed to address health & safety hazards, assessed as being the most serious for this type of property under the current Housing Health and Safety rating System. Guidance will also be offered on the servicing, maintenance and management of HMOs.

The standards will be reviewed and revised periodically in accordance with good practice and any new and/or updated legislation.

Further information can be found on the subject specific webpage:

<https://www.doncaster.gov.uk/services/housing/houses-in-multiple-occupation>

If any further information is required, you wish to discuss a particular property or have any general enquiries with regard to HMOs please contact Doncaster Council using the information below:

Enforcement Team (Housing), Floor 2, Civic Office, Waterdale, Doncaster, DN1 3BU

Email: [housing\\_standards@doncaster.gov.uk](mailto:housing_standards@doncaster.gov.uk)

[Private Renting in Doncaster - landlord and tenant advice - City of Doncaster Council](#)

## **Categories of HMOs**

A property is a HMO if it is occupied by 3 or more persons who do not form a single household and who share one or more basic amenity, for example; bath/ shower room, WC or cooking facilities. Section 254 of the Housing Act 2004 defines the meaning of, 'House in Multiple Occupation', in detail.

These standards apply to 2 main categories of HMO, found within the Doncaster borough.

**Category A - Bedsit**

**Category A2 - Bedsit occupied in a Hostel style**

**Category B - Shared House**

Whilst these categories give regard to the most common types of HMO, the diversity of such properties means that it is not always possible to make provision for every eventuality. Where owners and/ or managers are uncertain of any aspect of the application of these standards, Doncaster Council will be pleased to discuss potential variations appropriate for the HMO on its individual merits.

A more detailed definition and room size standard will follow.

### **Self-contained flats**

It should be noted that a property consisting of self-contained flats can also be classed as a HMO if any of the following apply:

- The conversion /refurbishment building works undertaken did not comply with the appropriate building standards and still does not comply with them. *HMOs containing self-contained flats that do not have building approval may also fall under the definition of a converted block of flats under section 257. S257 HMOs are subject to the requirements of The Licensing and Management of Houses in Multiple Occupation (Additional Provisions) (England) Regulations 2007.*
- Less than two-thirds of the self-contained flats are owner occupied.
- The property meets the self-contained test detailed in section 254 of the Housing Act 2004.

For further information in relation to s257 HMOs, please contact Doncaster Council using the contact information found at the beginning of this document.

### **Single household**

Section 258 of the Housing Act 2004 details the criteria for persons not forming a single household in relation to HMOs under section 254. Persons are to be regarded as not forming a single household unless:

- family, e.g. a couple (whether married or not and including same-sex couples) or persons related to one another
- an employer and certain specified domestic employees
- a carer and the person receiving care
- a foster parent and foster child.

## Category A - Bedsit

These are premises comprising of multiple units of accommodation that are rented as individual lettings. The landlord selects the tenants and issues individual tenancy agreements which give exclusive use of certain rooms, usually a single room which includes sleeping and living space.

The tenancy agreement would be to an individual or household and will usually detail the parts of the HMO they may occupy. Occupiers may share personal washing, WC and cooking facilities, but do not usually have a communal living room.

In no case should a bedroom be occupied by more than two persons and rooms should not be shared unless the individuals concerned consent in writing to share. In any case no persons of the opposite sex shall be required to sleep in the same room unless they are co-habiting.

*However, please note the presence of a shared communal living room does not make a HMO a shared house.*

Examples of Bedsit type HMOs:

- Single room for exclusive use by the occupant sharing some/all bath/shower, WC and cooking facilities.
- Multi-room letting for exclusive use of the occupant sharing some/all bath/shower, WC and cooking facilities.
- Non-self-contained flat – single or multi room letting for exclusive use by the occupant sharing some/all bath/shower, WC and cooking facilities.

These properties require the provision of certain facilities and must meet legal minimum room sizes. All floor space specified applies regardless of occupants' age. Consideration will also be given to the shape and useable living space within the room when determining its suitability for occupation. En-suite WC/bath/shower space will not be considered as part of the usable space of the room.

### One room units

No. of Occupants	Useable floor space (legal minimum for sleeping room)
1	10 m <sup>2</sup> - <b>(6.51 m<sup>2</sup>)</b>
	13 m <sup>2</sup> - where kitchen facilities are within unit
2 (living as a co habiting couple/single household)	15 m <sup>2</sup> - <b>(10.22 m<sup>2</sup>)</b>
	18.7 m - where kitchen facilities within unit

Kitchen floor space should be a minimum of 2 m<sup>2</sup> per person sharing the facility and no less than 3.7 m<sup>2</sup> – whether the kitchen is shared or for exclusive use. Optimal floor space for kitchens is dependent on suitable design and layout. Please note larger floor space may be required to fit in all required facilities. An additional 1m<sup>2</sup> per person is required if residents are expected to use dining facilities in the kitchen.

### Multi-room units (Occupier having exclusive use of several rooms)

No. of Occupants	Useable floor space (legal minimum for sleeping room)
1	Bedroom 6.51 m <sup>2</sup> <b>(6.51 m<sup>2</sup>)</b> <b>and</b> Living Room 9 m <sup>2</sup> <b>or</b> Living/Dining & Kitchen 11 m <sup>2</sup>
2 (living as a co habiting couple/single household)	Bedroom 10.22m <sup>2</sup> <b>(10.22 m<sup>2</sup>)</b> <b>and</b> Living room 12m <sup>2</sup> , Or Living/Dining room & Kitchen 15m <sup>2</sup> Or Bedroom & living room 14m <sup>2</sup> , <b>and</b>

Kitchen of size and layout fit for purpose.
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Please note that the sizes for Multi-room units are advisory (except for minimum sleeping room size) and we recognise that there may be different layout arrangements that also would give an occupier adequate usable space for living. If your layout does not fall into the above suggested arrangements, please contact us for further advice.

### Category A2 – bedsit occupied in a hostel style

Properties which are occupied in a hostel style manner are intended for groups of occupiers that due to their specific situation could not access a normal tenancy and need temporary accommodation in the area. Such properties are still required to provide certain facilities and meet minimum room sizes.

A HMO falls into the category of hostel style if it provides temporary accommodation to people with no other permanent place of residence or provides accommodation to people in conjunction with treatment or an application process such as rehabilitation or asylum seeking.

This category of HMO may also include residential properties provided to workers on a temporary basis as part of a short-term contract of employment in the area. In such cases it is expected that the work/accommodation is for a predetermined period of time which is substantially shorter than what could be catered for through an assured short hold tenancy. It would also be expected that workers in Category A2 houses have family links and permanent accommodation elsewhere, where they often return for weekends or holidays, making it unlikely they become long term residents of the area.

If a property is to be used as a Category A2 HMO, it is expected that the whole property is dedicated to this type of occupation, for one specific group of occupiers.

Please note the provision of short-term tenancies or a high turnover of occupants does not make a HMO a hostel style.

If you believe your HMO to be occupied in a hostel style, please contact Housing Standards to discuss the standards you should comply with, via email: [housing\\_standards@doncaster.gov.uk](mailto:housing_standards@doncaster.gov.uk).

### Category B – Shared houses

This type of HMO accommodation usually applies to a group of people on one contract or tenancy. A typical example of this would be a group of students or professionals who have collectively opted to live together as a preformed group for a predetermined period of time.

Occupiers can still have exclusive use of a bedroom and would share bath/shower room, WC and cooking facilities. There should also be a communal living/dining room which is shared by all occupants. Shared houses are typically the smaller properties, as it is unlikely that shared amenities by larger groups would be conducive to the communal living environment and close personal links between tenants expected for this category of properties.

In this situation where there is ample communal space for the occupants the minimum bedroom standard will apply

*Please note that the presence of locks of bedroom doors within a shared house may result in the requirement for a higher specification of fire detection.*

Room sizes must comply with the legal minimum room sizes and guidance standards set out below. All standards for floor space apply whatever the age of the occupants.

The calculation of room size only takes into consideration that part of the room where the ceiling height is greater than 1.5m, and assumes the majority of the room to be of a reasonable height and free of potentially injurious obstructions.

Room	No. of Occupants	Minimum
Bedroom (where there is an additional living room/communal space (not	1	6.51 m <sup>2</sup>
	2	10.22m <sup>2</sup>

located within a kitchen or dining room))		
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*Please note all advisory room sizes are exclusive of any en-suite bathroom facilities that may be provided, and exclusive of any floor area that is not effectively useable. Living/communal space located in an open plan setting will be considered.*

Where shared dining or living rooms are provided, they should be separate from any kitchen, and each other, and be a minimum of 8.5m<sup>2</sup> for up to 3 persons and 11m<sup>2</sup> for 4 to 6 persons. An extra 1m<sup>2</sup> is required within a living room for each addition person sharing the facility.

Where shared kitchens are provided, the floor space should be a minimum of 2m<sup>2</sup> per person sharing the facility and no less than 5m<sup>2</sup>. An additional 1m<sup>2</sup> per person is required if dining facilities are also contained within the same room.

Optimal floor space for kitchens is dependent on suitable design and layout. Please note a larger floor space may be required to fit in all required facilities.

## **General Amenity Standards**

### **Energy Efficiency**

Introduced on 1 April 2018, for new tenancies but from 1 April 2020, for both new and existing tenancies, landlords can no longer let or continue to let properties covered by the Minimum Level of Energy Efficiency standard (MEES) Regulations if they have an EPC rating below E, unless they have a valid exemption in place.

If you are currently planning to let a property with an EPC rating of F or G, you need to improve the property's rating to E, or register an exemption, before you enter into a new tenancy.

If you are currently letting a property with an EPC rating of F or G, and you haven't already taken action, you must improve the property's rating to E immediately, or register an exemption.

If your property is currently empty, and you are not planning to let it, you don't need to take any action to improve its rating until you decide to let it again.

If a local authority believes a landlord has failed to fulfil their obligations under the MEES Regulations, they can serve the landlord with a compliance notice. If a breach is confirmed, the landlord may receive a financial penalty of up to £5000.

See the DMBC website for further information

<https://www.doncaster.gov.uk/services/housing/energy-performance-certificates-eps-in-the-private-rented-sector>

### **Insulation**

The level of insulation which is appropriate will vary according to the differences between gas/oil heating systems and the other systems listed above. It is recommended that 270mm of loft insulation is provided. If the existing loft insulation has settled or is less than 100mm in thickness, it should be topped up.

Un-insulated cavity walls should be insulated to satisfy current building standards.

For properties without cavity walls, consideration should be given to external wall insulation in order to compliment a suitable heating system.

Other considerations in relation to efficiency of heating systems include insulation of the eaves void, suspended floors where the joists can be easily accessed from an unoccupied cellar, and the underside of sloping roof areas.

*You should consult with the authority's Building Control Team as building approval may be required for certain insulating works.*

### **Heating**

Fixed heating is to be provided throughout the property which is capable of efficiently maintaining an indoor temperature of 21°C in all habitable rooms and bathrooms and 18°C in all functioning space (hallways, corridors and passages) when the outside temperature is -1°C. The provision of insulation can assist in meeting this standard.

Heating may be by means of:

- Gas or oil programmable central heating,
- Electric storage heaters,
- Warm air systems,
- Under floor systems,



- Programmable solid fuel central heating. If this system is used, proper fuel storage facilities must be provided outside the building in a position readily accessible to occupiers of each unit; or
- Similarly efficient heating systems which may be developed in the future.
- Wherever practical, heaters (excluding radiators) shall be fixed in such a position so as to direct heat towards the centre of the room.

The heating system must be safely installed by a competent person and maintained in a safe and full working order. Gas appliances must be safety inspected annually and certified in accordance with the Gas Safety (Installation & Use) Regulations 1998.

The heating system should be capable of use at all times and be fully temperature controllable by the occupiers of the HMO, both within their exclusive use rooms and communal spaces. If central heating is on a timed supply, where tenants do not have access to the main controls, then supplementary heating should be installed in each unit of accommodation. Where this supplementary heating is provided, it must be from a fixed appliance capable of thermostatically controlled instant heat, connected to a suitable flue and terminal outlet, or dedicated fixed spur socket.

The use of portable paraffin or oil fired heaters and liquefied petroleum gas heaters (LPG or Bottled Gas heaters) will not be acceptable under any circumstances, whether provided by the landlord or the tenant.

### **Electricity supply**

Electrical socket outlets shall be provided to individual rooms or lettings to, to allow for modern day living, as follows:

- Living rooms – 4 single sockets or equivalent.
- Bedrooms – 4 single sockets or equivalent.
- Bedrooms containing living space – 6 sockets or equivalent.
- Category A bedsits containing kitchen facilities – 3 sockets in suitable locations away from the kitchen and in addition to those require as part of the kitchen facilities (see section 5).

The above number of required sockets is in addition to any which are permanently in use, such as for refrigerators, cookers or water heaters.

Electric cookers must be provided with a dedicated cooker point outlet suitable to the rating of the cooker, and fixed electric space or water heating appliances must also be provided with separate dedicated electric points.

From 1 July 2020, private landlords must have all electrical installations inspected and tested by a qualified person. This person will then provide an **Electrical Installation Condition Report (EICR)**.

The report will either:

- confirm that all installations meet the required safety standards,  
or
- tell the landlord to undertake further investigative or repair work, which must be completed within 28 days.

The report also states when the next electrical safety check is due. Checks must be carried out at least every 5 years, or sooner if the report says so.

All Code 1 & 2 defects identified should be attended to as a matter of priority.

Your landlord must supply the tenant a copy of the report within 28 days of the inspection, and the local Authority within 7 days of a written request.

For tenancies starting on or after 1 June 2020, the check must have occurred before the tenancy starts. A landlord must give the tenant a copy of the most recent report before a tenancy begins, if it is requested in writing.

### **General Electrical**

There should be an adequate number of electrical sockets throughout the property to prevent overloading or the need for multi socket adaptors to allow for modern day living.

There should be no electrical sockets in bathrooms, near kitchen sinks, wash hand basins or other sources of water. Ceiling switches should operate electric light fittings in bathrooms. Light switches outside communal bathrooms or in communal areas, are not appropriate for HMOs.

All electrical equipment must be supplied in a safe and fully operational condition with appropriate fuses and plugs. There should be no taped joints or loose or exposed wiring.

### **Natural lighting**

All habitable rooms should be capable of direct illumination by natural light sufficient to allow normal daytime activity without the need for additional artificial lighting. Total glazed area should be equivalent to at least 1/10th of the floor area and is to be provided with a direct view to the outside environment. (Light tubes are not acceptable unless there is a communal living area with such a view).

All kitchens, bathrooms and water closet compartments shall ideally comply with requirements above. All glazing to windows in bathrooms and water closet compartments is to be obscure. Where it is not practicable to provide natural light, adequate artificial lighting shall be provided.

### **Artificial lighting**

All rooms, passageways, staircases and cellars in use shall be adequately lit with suitable switching, including two-way switching to stairs and passageways etc., as necessary. There should be sufficient switches to operate the lighting on each staircase, landing, corridor or passage and each switch should allow adequate lengths of corridors, passages and stairways to be illuminated at the same time. Time switches will only be allowed on common landings and stairways and should stay on for a sufficient time to allow a person to climb stairs and enter a room.

### **Ventilation**

All habitable rooms with a window to external air, the openable area of which is approximately 1/20th of the floor area of that room, should satisfy any standard for room ventilation. Alternatively, a suitable ventilation system may be provided in accommodation where non-opening windows are required. In addition to the above, all kitchens and bathrooms should be fitted with mechanical ventilation, with an overrun device in the bathroom, providing a minimum of 3 air changes an hour.

### **Security of residents**

External doors should be provided with appropriate locks, which should be capable of being opened from the inside without the use of the key, to allow residents to escape in case of emergency. To prevent intruders reaching locks by breaking a pane of glass in or near the door, locks should be fitted away from glazed areas. As an additional safeguard Georgian wired glass or strengthened glass should be used in and around doors.

Windows which are accessible from ground level should be provided with security locks, to which the occupant has a key; except where the window is a designated means of escape, in which case it must be capable of being opened from the inside without the use of a key.

Doors to individual lets within the building should also be capable of being opened from the inside without the use of a key.

Bathrooms and toilets should have locks or privacy bolts.

## **Refuse, storage and disposal**

Waste containers shall be provided to contain all the waste generated at the premises, prior to its off-site disposal. The Council will issue one (240 litre) wheeled bin per HMO/self-contained flat. The minimum recommended provision is 120 litres of waste capacity per resident. If the Council provided bins are insufficient to the occupancy number, you must increase waste capacity. The Council will provide sufficient bins (if required), boxes and bags to facilitate recycling from the premises.

For information about recycling collection services, including details of materials accepted please visit our website [www.doncaster.gov.uk/recycling](http://www.doncaster.gov.uk/recycling).

If you do not have an appropriate refuse collection service in place or require further capacity, both the Council and private contractors can provide containers and an appropriate refuse collection service.

The Council provide waste and recycling collection services across the borough and understand that all properties are not the same; to this end the council would look to provide a tailored service to suit your needs. Please visit our website [www.doncaster.gov.uk/recycling](http://www.doncaster.gov.uk/recycling) for information on a commercial waste collection.

The landlord is responsible for placing container(s) on his/her premises so as not to cause a nuisance. Containers must not be stored on the highway. A suitable hard standing with suitable access for cleansing of the area and removal of containers shall be provided. Container storage should be located in an area away from window openings and habitable rooms and, wherever practicable, at the rear of the premises.

The Council will only empty waste within the bin (with the lid closed). It is the Council's policy not to clear side waste; this will be the responsibility of the residents and/or Landlord/Managers. If side waste hinders the emptying of bins the Council reserves the right not to empty the bins until such time as access is available.

If a bin becomes contaminated it will not be emptied by our contractor until the contamination has been dealt with. It is the residents and/or Landlord/Managers responsibility. If persistent contamination occurs the Council reserves the right to remove provisions as it sees fit.

Doncaster Council classifies waste from your unoccupied rented properties as 'generated as a result of your business' which means that you have a responsibility for ensuring that all waste is disposed of properly and legally. Demolition and construction waste is always classified as industrial waste.

Tenants are householders and may dispose of their waste at household waste recycling centres, recycling bring sites or kerbside collections.

## Amenity Standards for Bathroom and Toilet Facilities

Where all or some of the units of living accommodation in an HMO do not contain (en suite) bathing and toilet facilities for the exclusive use of each individual household:

- There must be an adequate number of bathrooms, toilets (WC) and wash-hand basins (WHB) suitable for personal washing for the number of persons sharing those facilities.
- All bath/showers and WC's should be in a separate lockable room and have a suitable layout, providing appropriate drying and changing space.
- A washbasin with a constant adequate supply of hot and cold running water should be provided for each WC. If the WC is separate from a bathroom then a small hand rinse basin will suffice.

### **Amenity provision in relation to total number of persons in HMO**

1-4 persons	At least 1 bathroom and 1 WC with WHB (the bathroom and WC may be combined)
5 persons	1 bathroom, <b>AND</b> 1 separate WC with WHB (this can be contained within a second bathroom)
6-10 persons	2 bathrooms, <b>AND</b> 2 separate WCs with WHBs (one of the WCs can be contained within one of the bathrooms)
11-15 persons	3 bathrooms, <b>AND</b> 3 separate WCs with WHBs (but 2 of the WCs can be contained within 2 of the bathrooms).

Where there are no adequate shared personal washing facilities provided for a unit of living accommodation, an enclosed and adequately laid out, ventilated room, with a toilet, bath, or fixed shower, and wash hand basin supplying adequate cold and constant hot water should be provided for the exclusive use of the occupiers of that unit either:

- within the living accommodation; or
- within reasonable proximity and no more than one floor away from the living accommodation

All baths, showers, WCs and WHBs should be fit for purpose.

All baths and wash hand basins in an HMO must be equipped with taps or controls providing an adequate supply of constant cold and hot water and be properly connected to the drainage system via a trapped waste outlet.

All showers should be provided with constant supplies of hot and cold water or hot water at a suitably controlled temperature and be properly connected to the drainage system via a trapped waste outlet.

Hot water may be provided by any of the following methods:

- Piped from storage or boiler e.g. combi and multipoint boilers
- Immersion Heater
- Instantaneous heaters (only to wash hand basins and electric showers) having a minimum rating of 6KW.)

All WCs must be properly connected to the drainage system via a trapped waste outlet.

All bathrooms should be suitably and adequately heated (see page 5 for details) and ventilated (see page 7 for details).

All bathrooms and WCs should be of an adequate size and layout.

Wash hand basins to be not less than 600mm x 400mm (if in separate WC 250mm x 350).

Baths to be not less than 1700mm in length and 700mm wide.

Shower trays to be not less than 750mm x 750mm.

All bathrooms and toilets should be of an adequate size and layout.

Baths and WHBs should have a 300mm waterproof splash back.

Showers should have an impervious surround – either a cubicle or tiled walls and a screen.

The walls and floor coverings of any bathroom or WC should be reasonably smooth and impervious and capable of being readily cleansed.

Lights should be operated by pull cord switches within bathrooms and WCs.

All bathrooms and WCs should be suitably located in or in relation to the living accommodation in the HMO, meaning that there shall be bathroom facilities not more than one floor distance from the sleeping accommodation in the case of a **category A HMO** and not more than two floors distance from the sleeping accommodation in relation to **category B HMO**.

Suitably located WC facilities shall be not more than one floor distant from living and sleeping accommodation.

Amenities shared by two or more households must be accessible from a common area.

## Amenity Standards for Kitchen Facilities

### Shared kitchens

The following guidance applies when units of accommodation do not contain any facilities for the cooking of food.

There should be a kitchen, suitably located in relation to the living accommodation, and of such layout and size and equipped with such facilities so as to adequately enable those sharing the facilities to store, prepare and cook food in a safe and hygienic manner.

In general terms, kitchens should be laid out safely so as not to put users and others at risk. For example, Cookers should be safely positioned within the room such that they do not compromise escape in the event of a fire associated with the cooker i.e. they should not be positioned adjacent to the exit doorway – in particular gas cookers should not be positioned directly adjacent to openable windows where flames are likely to be extinguished by excessive draughts or where curtains are likely to catch fire.

Walls and floors surfaces should be readily cleansable.

No kitchen facility should be more than one floor distance from the users of that facility. This will not apply in **Category B HMOs** if communal dining facilities are provided on the same or not more than one floor distance from the kitchen. E.g. a kitchen on the ground floor is not suitable to serve a bedroom on the second floor of a shared house unless communal dining room facilities are provided on the ground or first floor.

The kitchen should be equipped to allow use of the following equipment. If equipment is provided, it should be fit for the purpose intended and supplied in a sufficient quantity for the number

Facility	Category A	Category B
Cooking appliances	<p>1 cooker with 4 rings/hotplates, a standard sized oven and a grill per 5 persons. Microwave ovens may be satisfactory as a supplementary cooking appliance in place of 2 rings/hot plates.</p> <p>Where a bedsit type HMO is occupied by up to 7 persons the standard may be met by providing a microwave in addition or a cooker with 6 rings and more than one oven.</p>	<p>1 cooker with 4 rings/hotplates, a standard sized oven and a grill per 5 occupants. Microwave ovens may be satisfactory as a supplementary cooking appliance in place of 2 rings/hot plates.</p> <p>Where a shared house is occupied by up to 9 persons the standard may be met by providing a microwave in addition or a cooker with 6 rings and more than one oven.</p>
Sink and drainer	<p>1 sink, of minimum dimensions 500mm x 600mm, with drainer per 5 persons. Sinks should be supplied with a constant supply of hot and safe potable cold water and be properly connected to the drainage system via a suitable trap.</p> <p>Where more than 5 persons occupy a house, the provision of a double-bowled sink &amp; single drainer, or a dishwasher (in addition to a sink) may be treated as meeting this standard up to 9 persons.</p>	<p>1 sink, of minimum dimensions 500mm x 600mm, with drainer per 5 persons. Sinks should be supplied with a constant supply of hot and safe potable cold water and be properly connected to the drainage system via a suitable trap.</p> <p>Where more than 5 persons occupy a house, the provision of a double-bowled sink &amp; single drainer, or a dishwasher (in addition to a sink) may be treated as meeting this standard up to 9 persons.</p>

Electrical sockets located above a useable worktop space (in addition to any sockets required for major appliances)	At least 4 sockets (2 doubles) per 3 persons plus an additional double socket for each additional household sharing the kitchen up to a maximum requirement of 4 doubles.	At least 4 sockets (2 doubles) per 5 persons plus an additional double socket for each additional household sharing the kitchen up to a maximum requirement of 4 doubles.
Useable worktop or table space of smooth and impervious material.	500mm x 1000mm per 3 persons with an additional 250mm for every additional person sharing the kitchen to a maximum requirement of 2000mm.	500mm x 1500mm per 5 persons with an additional 250mm for every additional person sharing the kitchen to a maximum requirement of 2000mm.
Storage facilities	1 standard 500mm wide base or wall unit plus 30 litres of refrigerated storage space per person. Adequate freezer space is also required.	1 standard 500mm wide base or wall unit plus 30 litres of refrigerated storage space per person. Adequate freezer space is also required.
Refuse facility	Adequate internal and external storage for bins and wheelie bins.	Adequate internal and external storage for bins and wheelie bins.
Extractor fan	To be provided which is capable of achieving 3 air changes an hour.	To be provided which is capable of achieving 3 air changes an hour.
Fire blanket	To be provided and fitted to a fixed surface NOT directly over or opposite the cooker or hob/hotplates.	To be provided and fitted to a fixed surface NOT directly over or opposite the cooker or hob/hotplates

Where the landlord provides a catering service, any facilities which are required to comply with The Food Safety and Hygiene (England) Regulations 2013 must be provided. In addition, some self-catering facilities will need to be provided and the level of facilities required will be determined on a case-by-case basis, taking into account the level of provision by the landlord. The Council will provide advice on request.

### Units with kitchen facilities

Where a unit of living accommodation contains kitchen facilities for the exclusive use of the Individual household, and there are no other kitchen facilities available for that household, that unit should be provided with:

Facility	
Cooking appliances	Cooker with 2 rings/hotplates (4 rings/hotplates in provided for more than one person), oven and grill. A microwave can substitute 1 of the rings/hotplate (or 2 rings/hotplates if provided for more than one person).
Sink and drainer	1 sink, of minimum dimensions 500mm x 600mm, with drainer. Sinks must be supplied with a constant supply of hot and safe potable

	cold water and be properly connected to the drainage system via a suitable trap.
Electrical sockets located above a useable worktop space	A minimum of 3 sockets in addition to those required for major appliances.
Useable worktop or table space of smooth and impervious material.	500mm x 1000mm
Storage facilities	1 standard 500mm wide base or wall unit plus 30 litres of refrigerated storage space per person. Adequate freezer space is also required.
Refuse facility	Adequate internal and external storage for bins and wheelie bins.
Fire blanket	To be provided and fitted to a fixed surface NOT directly over or opposite the cooker or hob/hotplates.

The standard referred to in the above table shall not apply in relation to a unit of accommodation where:

- the landlord is not contractually bound to provide such appliances or equipment;
- the occupier of accommodation is entitled to remove such appliances or equipment from the HMO; or
- the appliances or equipment are otherwise outside the control of the landlord.



# Fire Safety

## **Fire precautions**

Appropriate fire precautions and equipment should be provided of such type, number and location as is considered necessary. Such facilities should comply with the most current revision of BS5839, Part 6.

All fire detection, equipment and emergency lighting should be routinely tested and serviced to maintain in full working order.

Landlords or managing agents of HMOs, as 'responsible persons', have a duty to take general fire precautions to ensure, as far as is reasonably practicable, the safety of people on the premises and in the immediate vicinity.

For this purpose a Fire Risk Assessment should be carried out in order to:

- identify fire hazards
- reduce the risk of those hazards causing harm to as low as reasonably practicable; and
- decide what physical fire precautions and management arrangements are necessary to ensure the safety of people in the property if a fire does start.

A Fire Risk Assessment is an organised and methodical look at the premises, the activities carried on there and the likelihood that a fire could start and cause harm to those in and around the premises.

National standards for fire safety are contained within the LACORS Guidance document 'Housing - Fire Safety – Guidance on fire safety provisions for certain types of existing housing', which describes appropriate measures for fire safety that may be required in a range of housing situations, including HMOs. This document also sets out when and how to carry out a Fire Risk Assessment.

For a copy of this guidance, and further information regarding the grading of fire detection systems, please visit: [http://www.cieh.org/library/Knowledge/Housing/National\\_fire\\_safety\\_guidance\\_08.pdf](http://www.cieh.org/library/Knowledge/Housing/National_fire_safety_guidance_08.pdf)

## **Fire detection within Category A HMOs**

One or two storeys **with cooking facilities** within bedsit - Mixed system

- Grade D: LD2 coverage – mains powered detection in all circulation spaces that form part of the escape route and heat detectors within the bedsit. These must all be interlinked.
- Grade D smoke detectors in each bedsit (not interlinked).

Three to six storeys **with cooking facilities** within the bedsit - Mixed system

- Grade A: LD2 coverage – mains powered detection in all circulation spaces that form part of the escape route and heat detectors within the bedsit. These must all be interlinked to each other and a control panel.
- Grade D smoke detectors in each bedsit (not interlinked).
- Appropriately sited call points.

One or two storeys **without cooking facilities** within bedsit - Mixed system

- Grade D: LD3 coverage – mains powered detection in all circulation spaces that form part of the escape route with the addition of detection within kitchens, lounges and cellar. These must all be interlinked and appropriate for their location.
- Interlinked Grade D smoke detectors in each bedsit.

Three to six storeys **without cooking facilities** within the bedsit = Mixed system

- Grade A: LD3 coverage – mains powered detection in all circulation spaces that form part of the escape route with the addition of detection within the kitchens, lounges and cellar. These must all be interlinked and suitable for their location.
- Interlinked Grade D smoke detectors in each bedsit.
- Appropriately sited call points.

For further information in relation to the fire detection requirements within a Category A HMO, please contact the local authority using the details provided at the beginning and end of this document.

### **Fire detection with Category B HMOs**

One to four storeys with **shared cooking** facilities **no locks** on bedroom doors:

- Grade D: LD3 coverage – mains powered detection in all circulation spaces that form part of the escape route and the addition of detection within the kitchens, lounges and cellar. These must all be interlinked and appropriate for their location.
- Five to six storeys with **shared cooking** facilities **no locks** on bedroom doors
- Grade A: LD2 coverage – mains powered detection in all circulation spaces that form part of the escape route, the bedrooms, kitchen, lounge and cellar. These must all be interlinked to each other and a control panel and be appropriate for their location.
- Appropriately sited call points.

One to two storeys **shared cooking** facilities **locks** on bedroom doors:

- Grade D: LD3 coverage – mains powered detection in all circulation spaces that form part of the escape route with the addition of detection within the kitchens, lounges and cellar. These must all be interlinked and appropriate for their location.
- Grade D smoke detectors in each bedsit (not interlinked).

Three to six storeys **shared cooking** facilities **locks** on bedroom doors:

- Grade A: LD3 coverage – mains powered detection in all circulation spaces that form part of the escape route with the addition of detection within the bedrooms, kitchens, lounges and cellar. These must all be interlinked to each other and a control panel and be appropriate for their location.
- Appropriately sited call points.

For further information in relation to the fire detection requirements within a Category B HMO, please contact the local authority, details can be found at the beginning and the end of this document.

### **Fire General**

Alternative fire control systems are available, such as sprinkler or mist systems, however if you wish to install such a system, please consult with the Housing Standards Team prior to installation.

In addition to appropriate fire detection, HMOs should also have the following:

- Protected means of escape – walls, floors, ceilings and door sets should be of such construction as to provide 30 minutes fire resistance.
- In high risk areas, e.g. walls, floors or ceilings separating commercial and residential areas, 60 minutes fire resistance is required.
- Where locks are provided on doors, they should have the ability to be opened from the inside without the need for a key.
- Routes of escape to be kept free from obstructions and flammable materials.
- Fire blanket to be provided and fitted in each kitchen facility. The location of the fire blanket should not be directly opposite or above the oven or rings/hot plates.

Fire door sets, emergency lighting and escape windows may be required to achieve adequate separation, fire resistance or a protected escape route within a HMO. For clarification on the requirements within a specific property, please discuss with the local authority.

## **Other Matters**

### **Housing Health & Safety Rating System**

Under Part 1 of the Housing Act 2004 a new method was introduced of assessing whether housing conditions are a risk to the health of occupiers. This is known as the Housing Health & Safety Rating System (HHSRS) and looks at 29 specified hazards to assess the likelihood of an incident occurring that leads to harm of the occupant or their visitors. HHSRS applies to all residential properties regardless of how they are occupied.

When considering renting out a property you should try and assess how safe it is for an individual to live in it. For further information regarding HHSRS please contact Housing Standards – *via email:* [housing.standards@doncaster.gov.uk](mailto:housing.standards@doncaster.gov.uk). Further information can be found on our webpage [Housing standards for private rented accommodation - City of Doncaster Council](#).

### **Management of Houses in Multiple Occupation**

The Management of Houses in Multiple Occupation (England) Regulations 2006 set out the responsibilities of the manager of the HMO. The Manager is also given certain responsibilities with regard to the disposal of refuse and litter and the general safety of residents while on the premises. Failure to comply with these regulations could lead straight to prosecution.

The Regulations also require the occupiers or tenants of the property to take reasonable steps and to generally behave in a tenant-like manner.

For further information regarding HHSRS please contact Housing Standards – *via email:* [housing.standards@doncaster.gov.uk](mailto:housing.standards@doncaster.gov.uk). Further information can be found on our webpage [Managing houses in multiple occupation - City of Doncaster Council](#).

### **Gas appliances**

The Gas Safety (Installation and Use) Regulations 1994 (as amended) places duties on gas consumers, installers, suppliers and landlords in relation to the installation, repair, maintenance and inspection of gas appliances.

All gas appliances within a property should be inspected and tested by a Gas Safe Registered engineer every 12 months. Landlord's gas safety certificates should be available for inspection by Local Authority Officers and tenants(s) at all times.

For further information please visit Gas Safe website:

[http://www.gassaferegister.co.uk/advice/renting\\_a\\_property/for\\_landlords.aspx](http://www.gassaferegister.co.uk/advice/renting_a_property/for_landlords.aspx)

### **Carbon Monoxide alarms**

Under The Smoke and Carbon Monoxide Alarm (Amendment) Regulations 2022, all relevant landlords must:

- Ensure a carbon monoxide alarm is equipped in any room used as living accommodation which contains a fixed combustion appliance (excluding gas cookers).
- Ensure smoke alarms and carbon monoxide alarms are repaired or replaced once informed and found that they are faulty.

### **Planning requirements**

It is recommended that you consult with Doncaster Metropolitan Borough Council's Development Management Team to ensure you have relevant permissions / change of use in relation to a HMO.

Planning permission will be required from the Council if more than six persons occupy the property, or for properties to be converted into self-contained flats.

Building Regulation approval will be required for any structural, fire related, drainage, electrical, insulation or conversion works.

For further information please visit [Planning - City of Doncaster Council](#)

### **Furniture and furnishing regulations**

Within a HMO the supply and provision of furniture and furnishings must satisfy the requirements of the Furniture and Furnishings (Fire) (Safety) Regulations 1988 (as amended in 1989 and 1993). These Regulations set levels of fire resistance for domestic upholstered furniture, furnishings and other products containing upholstery.

### **Food hygiene**

In any HMO where any meals are provided facilities for the storage, preparation, cooking and serving of food including any kitchen or dining room must comply with The Food Hygiene (England) Regulations 2006.

There is a requirement to register the HMO as a food business with the Council's Food Safety Team. For further information please visit [Food safety - City of Doncaster Council](#).

### **Smoke free**

If communal facilities within a HMO are cleaned by a contractor, the HMO may fall within the requirements of the Health Act 2006 where smoking is not allowed in the workplace or significantly enclosed public space.

For further information please contact:

Health & Safety Team, Doncaster Council, Civic Office, Waterdale, Doncaster, DN1 3BU.

Email: [health&safety@doncaster.gov.uk](mailto:health&safety@doncaster.gov.uk)