

London Borough of Camden

MINIMUM HMO & HOSTEL STANDARDS

Housing Act 2004

These are the minimum standards that the London Borough of Camden will apply to houses in multiple occupation (HMOs). All HMOs in Camden must comply with these standards.

These standards are used by the council to determine the maximum number of occupiers and households for an HMO licence.

Planning policy: The council is committed to the preservation of HMOs within the borough. The self-containment of shared accommodation may need planning permission and therefore you should always contact the Council's planning department if you propose to install kitchen or bathroom facilities within bedrooms or bedsits of HMOs.

London Borough of Camden

MINIMUM HMO STANDARDS

ROOM SIZES

Sleeping rooms

Minimum floor area where kitchen is provided in a separate room		Minimum floor area where kitchen is included	
Single	Double	Single	Double
9m²	11m²	12m²	14m²

- Where the ceiling height is less than 1.9m the floor area beneath is not counted.
- If any personal washing facilities are included within the room, the area required for any facility as detailed in personal hygiene facilities (see page 9), must be excluded when calculating the overall room sizes.
- Floor area that cannot be used because of its shape or location must not be included when calculating room sizes.
- A child will be treated as a separate person/occupant.
- No more than two persons may occupy any room regardless of the size.

Two-room lets

- For individual lettings which consist of two rooms the following must apply:
 - all habitable rooms must be on the same floor (unless inter-connected)
 - for one person lettings, the minimum size for each room must be 6.5m²
 - for two person lettings, (living as one household) the minimum size for each room must be 8.5m²
 - where cooking facilities are provided within one of the rooms, an additional 2.5m² must be added to that room.

HEATING

- Fixed space heating to be provided in every room including bathrooms and kitchens so that a constant temperature of at least 21°C can be maintained in sleeping rooms and bathrooms and at least 18°C in all other rooms.
- All heating sources must be provided with controls to allow the occupants to regulate the temperature within their unit of accommodation e.g. provision of thermostatic radiator valves (TRVs), thermostat to electric heaters.
- Where there is a central heating system, heating should be available to individual tenants at all times.

POWER SOCKETS

- At least four suitably located double sockets (or equivalent) must be provided to each room. This is in addition to those sockets provided in kitchen areas.

FIRE SAFETY

- The HMOs design, construction and condition should limit the spread of fire and smoke. In addition, there should be adequate fire protection to the means of escape and between each unit of accommodation. The HMO should also be provided with appropriate detection and alarm systems and, as appropriate, emergency lighting and firefighting equipment. All works to be carried out in accordance with LACORS [national guidance](#) on fire safety - this guide provides more detailed information on how to assess and control risks in various types of HMO.

This note is not part of the standard but it is a legal requirement: The common areas of blocks of flats, maisonettes and HMOs are subject to the Regulatory Reform (Fire Safety) Order 2005 and must have a Fire Risk Assessment (FRA) carried out by a responsible person. In practice the responsible person will usually be the licence holder, but could be the manager or managing agent.

KITCHEN FACILITIES

Minimum floor areas

	Number of persons using kitchen facilities		
	5 or fewer	6-10	11-15
Minimum floor area for shared kitchen	6m ²	11m ²	16m ²
Minimum floor area for shared kitchen-diner	8m ²	15m ²	22m ²

Where kitchen facilities are provided for the exclusive use of tenants, the minimum floor area will be in line with the following:

Minimum floor area for separate kitchen for exclusive use	
Single	Double
4m ²	4.5m ²

Number of occupants sharing

- Five persons can share one full set of kitchen facilities. More than five persons will require an additional set of kitchen facilities. For example:

Number of individuals sharing kitchen	Minimum number of sets of kitchen facilities
5	1
10	2
15	3

- Kitchen facilities must be in a properly designed room or area, laid out so as allow for the safe and hygienic preparation and cooking of food.
- Where the bedrooms are more than one floor away from the kitchen, the kitchen must be provided with facilities to eat meals within the kitchen, for example a kitchen-diner or a separate dining room adjacent to the kitchen.
- A kitchen diner must be provided with an adequately sized table and number of chairs for the number of users.
- One full set of kitchen facilities will include the following:
 - kitchen sink
 - cooking facilities
 - kitchen worktop
 - food storage (dry goods cupboards and fridge/freezers)
 - kitchen cupboards
 - power sockets
 - refuse storage
- A fire blanket (to comply with BS 6575: 1985) shall be provided in each kitchen within the HMO. Fire blankets should be located near to the cooker, but not directly above it.

Kitchen sink

- Integral sink and drainer of a suitable and practical size on a base unit, properly connected to the drainage system, and provided with an adequate and constant supply of drinking water and an adequate and constant supply of hot water, without fluctuation in temperature.

Cooking facilities

- Any cooker to be located remote from exit doors and away from windows.
- **Exclusive use kitchens or kitchens within bedsitting rooms** - a minimum of two rings, conventional oven and grill. If a 'portable' cooker is installed it must be installed so that the cooking rings are level with the adjacent work surfaces and properly secured, and have the capability to operate all rings and oven simultaneously. A standard microwave is not acceptable as a replacement for a conventional oven. However, a combination oven/grill/microwave is acceptable in an exclusive use kitchen as long as an additional worktop area is provided to accommodate the appliance.

- **Shared kitchens** - a full sized cooker with a minimum of four rings, conventional oven and grill, to be stable and securely fitted.

Kitchen worktop

- A properly secured, readily cleansable work surface must be provided in a suitable position adjacent to the cooker in every kitchen or kitchen area. Worktop to be at the same height as the cooker rings.
- **Exclusive use kitchens** - minimum dimensions 600mm deep x 800mm wide for one household.
- **Shared kitchens** - a further 500mm (linear width) per additional person/household sharing e.g. minimum provision for five people is 2.8 linear metres of worktop.

Food storage - dry goods

- One cupboard for the storage of dry goods per person, with a minimum storage capacity of 0.08 cubic metres. The recommended minimum dimensions to meet this requirement are:

Width: 30cm

Depth: 38cm

Height: 70cm

- The cupboard space in the unit below the sink is not suitable for dry goods storage.
- Where more than five persons share a kitchen, each person's dry goods cupboard must be suitably secure.

Food storage - fridge/freezer

- A refrigerator with a freezer compartment, with a minimum capacity 140 litres for one to two persons.
- Kitchens shared by more than two people to have a separate refrigerator and a separate freezer. Each tenant must be provided with a shelf or area, of adequate size, within the refrigerator and freezer appliances for their sole use. The minimum capacity for each appliance is:

3 to 4 persons - 160 litres

5 persons - 200 litres

- Where more than five persons share a kitchen, each person must either be provided with individual refrigerator & freezer space or a separate refrigerator/freezer within their unit of accommodation.

Kitchen cupboards

- Sufficient cupboards for the storage of kitchen utensils and crockery in shared kitchens must be provided.

Power sockets

- **Exclusive use kitchens** - the requirement is for three double electrical sockets or equivalent. Two of these double sockets are to be suitably located above worktop level.
- **Shared kitchens** - there must be a minimum of five double electrical sockets or equivalent (at least three of these double sockets to be suitably located above worktop level) per full set of kitchen facilities. Therefore, two sets of kitchen facilities require a total of ten double sockets, six of which are to be above worktop level.
- In all cases, electrical sockets must be located at least 30mm horizontally from a sink or draining board.

Refuse storage

- Provide impervious refuse storage containers within the kitchen with suitable close fitting lids.

Kitchen ventilation

- Mechanical extractor fan capable of an extraction rate of 60 litres/second is to be provided. If a cooker hood is fitted, the extraction rate can be reduced to 30 litres/second.
- In internal rooms, the mechanical extractor fan shall be controlled by the operation of the main room light switch. In rooms with windows the mechanical extractor fan will be controlled with a humidistat set at an appropriate level (normally 65% relative humidity).

- In internal rooms the fan must have a 15 minute overrun. An overrun is also to be fitted where it is difficult to open the window or where the dwelling is prone to condensation.
- Where a window is fitted or there is an external wall, controllable passive ventilation, by way of a trickle vent or air brick, shall be fitted (minimum 1.7m above the floor).

Kitchen lighting

- Kitchens must have adequate artificial lighting. Artificial lighting must be positioned to provide sufficient light to enable domestic and recreational activities to be carried out without eyestrain.
- Kitchen-diners must have sufficient natural lighting and adequate artificial lighting to enable domestic and recreational activities to be carried out without eyestrain. Windows must be of adequate size and of appropriate shape and position to allow for reasonable daylight penetration into rooms.

Kitchen floors

- Suitable non-slip, impervious and readily cleansable floor covering to be provided in separate kitchens and the kitchen areas of bedsitting rooms.

Kitchen walls/ceilings

- Walls and ceilings to be readily cleansable and those directly adjacent to cookers, sinks and food preparation areas must be provided with impervious and readily cleansable splash backs.

PERSONAL HYGIENE FACILITIES

Ratios of bathing and WC facilities:

4 or fewer occupants	Where there are 5 persons sharing facilities	Where there are 6 or more persons sharing facilities
<p>At least one bathroom with a fixed bath/shower, wash hand basin and a WC (which may be situated in the bathroom).</p>	<p>a) One WC in a separate compartment (with wash hand basin) and a separate bathroom containing a bath/shower and wash hand basin,</p> <p><u>OR</u></p> <p>b) Two bathrooms each containing a bath/shower, WC and a wash hand basin.</p>	<p>Two sets of bathing facilities and WCs (with wash hand basin) up to and including 10 people, three sets for up to 15 people and 4 sets for 20 people etc.</p> <p>Note: At least one of the WCs (with wash hand basin) must be in a separate compartment.</p>

Sanitary facilities in appropriate room	Minimum floor area m²*
Bath only	2.3m²
Bath & wash hand basin (WHB)	2.5m²
Bath, WC & WHB	2.8m²
Shower only	1.7m²
Shower & WHB	2.0m²
Shower & WC & WHB	2.2m²
WC & WHB	1.2m²

* The minimum floor areas include the required drying and activity space.

Wash hand basins in bedsits

- Where reasonably practicable there must be a wash hand basin (WHB) with splash back in each unit of accommodation (other than a unit in which a sink has been provided).
- Any WHB provided in a bedsitting room must be a minimum size of 550mm x 400mm.

Bathrooms

- Bath/shower must be not more than one floor distant from any one unit of accommodation.
- Baths, WHBs and showers are to be provided with a constant supply of cold and hot water.
- Any WHB provided in a bath/shower room must be a minimum size of 550mm x 400mm.
- Shared facilities must be in a suitable enclosed and lockable room or compartment, so as to allow adequate privacy when using the facility. Where showers are located within a bedsitting room they should be provided with an enclosed private drying space except where there are sufficient alternative shared facilities available. Any door or window glazing must be obscured.
- Mechanical ventilation must be provided to bath/shower rooms which, operating intermittently with 15 minute overrun together with any passive ventilation (openable window, air brick or flue), is capable of extracting to the external air at a rate of not less than four air changes per hour.

WC compartments

- WC compartments must be located within the residential premises, and not more than one floor distant and 30m horizontally from the users.
- Each WC compartment must be provided with a reasonably sized WHB (with a constant supply of cold and hot water).
- WC compartments must be provided with either an openable window or mechanical extraction capable of extracting to the external air at a rate of not less than four air changes per hour.

General

- The arrangements and layout of all rooms and facilities must be fit for purpose; in particular the arrangement must allow unobstructed entry and exit into the room and ease of use of the facilities within.
- Floor and wall surfaces must be in good repair, impervious and readily cleansable. Floor surfaces or coverings must be slip resistant when wet. Walls directly adjacent to WHBs, baths and showers must have impervious splash backs.
- Adequate natural and/or artificial lighting must be provided to the room/compartment to enable the facilities to be used in a safe manner.

London Borough of Camden

MINIMUM HMO STANDARDS
FOR HOSTELS

ROOM SIZES

Sleeping rooms

Minimum floor area where kitchen is provided in a separate room					Minimum floor area where kitchen is included				
1 person	2 persons	3 persons	4 persons	5 persons	1 person	2 persons			
7.5m ²	10.5m ²	14.5m ²	19m ²	22.5m ²	11m ²	13m ²			

- Not more than two persons may occupy a sleeping room which contains cooking facilities.
- Where the ceiling height is less than 1.9m the floor area beneath is not counted.
- If any personal washing facilities are included within the room, the area required for any facility as detailed in personal hygiene facilities (see page 9), must be excluded when calculating the overall room sizes.
- Floor area that cannot be used because of its shape or location must not be included when calculating room sizes.
- There must be at least one metre horizontal separation between each bed.
- If bunk-beds are provided the ceiling height must be sufficient to allow the occupant to sit on the top bunk.
- If bunk-beds are provided the upper level must only be used by those aged between 7 and 60 years of age.
- A child will be treated as a separate person/occupant.

Two-room lets

- For individual lettings which consist of two rooms the following must apply:
 - all habitable rooms must be on the same floor (unless inter-connected)
 - for one person lettings, the minimum size for each room must be 6.5m²

- for two person lettings, (living as one household) the minimum size for each room must be 8.5m²
- where cooking facilities are provided within one of the rooms, an additional 2.5m² must be added to that room.

HEATING

- Fixed space heating to be provided in every room including bathrooms and kitchens so that a constant temperature of at least 21°C can be maintained in sleeping rooms and bathrooms and at least 18°C in all other rooms.
- All heating sources must be provided with controls to allow the occupants to regulate the temperature within their unit of accommodation e.g. provision of thermostatic radiator valves (TRVs), thermostat to electric heaters.
- Where there is a central heating system, heating should be available to individual tenants at all times.

POWER SOCKETS

- In rooms occupied by a single person/household, at least four suitably located double sockets (or equivalent) must be provided. In shared rooms, at least two suitably located double sockets (or equivalent) must be provided per bed space. This is in addition to those sockets provided in kitchen areas.

FIRE SAFETY

- The HMOs design, construction and condition should limit the spread of fire and smoke. In addition, there should be adequate fire protection to the means of escape and between each unit of accommodation. The HMO should also be provided with appropriate detection and alarm systems and, as appropriate, emergency lighting and firefighting equipment. All works to be carried out in accordance with LACORS [national guidance](#) on fire safety - this guide provides

more detailed information on how to assess and control risks in various types of HMO.

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KITCHEN FACILITIES

If meals are provided by the management each case will be considered on an individual basis, in all other cases the kitchen facilities requirements detailed below will apply.

Minimum floor areas

	Number of persons using kitchen facilities		
	5 or fewer	6-10	11-15
Minimum floor area for shared kitchen	6m ²	11m ²	16m ²
Minimum floor area for shared kitchen-diner	8m ²	15m ²	22m ²

Where kitchen facilities are provided for the exclusive use of tenants, the minimum floor area will be in line with the following:

Minimum floor area for separate kitchen for exclusive use	
Single	Double
4m ²	4.5m ²

Number of occupants sharing

- Five persons can share one full set of kitchen facilities. More than five persons will require an additional set of kitchen facilities. For example:

Number of individuals sharing kitchen	Minimum number of sets of kitchen facilities
5	1
10	2
15	3

- Kitchen facilities must be in a properly designed room or area, laid out so as allow for the safe and hygienic preparation and cooking of food.
- Where the bedrooms are more than one floor away from the kitchen, the kitchen must be provided with facilities to eat meals within the kitchen, for example a kitchen-diner or a separate dining room adjacent to the kitchen.
- A kitchen diner must be provided with an adequately sized table and number of chairs for the number of users.
- One full set of kitchen facilities will include the following:
 - kitchen sink
 - cooking facilities
 - kitchen worktop
 - food storage (dry goods cupboards and fridge/freezers)
 - kitchen cupboards
 - power sockets
 - refuse storage
- A fire blanket (to comply with BS 6575: 1985) shall be provided in each kitchen within the HMO. Fire blankets should be located near to the cooker, but not directly above it.

Kitchen sink

- Integral sink and drainer of a suitable and practical size on a base unit, properly connected to the drainage system, and provided with an adequate and constant supply of drinking water and an adequate and constant supply of hot water, without fluctuation in temperature.

Cooking facilities

- Any cooker to be located remote from exit doors and away from windows.
- **Exclusive use kitchens or kitchens within bedsitting rooms** - a minimum of two rings, conventional oven and grill. If a 'portable' cooker is installed it must be installed so that the cooking rings are level with the adjacent work surfaces and properly secured, and have the capability to operate all rings and oven simultaneously. A standard microwave is not acceptable as a replacement for a conventional oven. However, a combination oven/grill/ microwave is acceptable in an exclusive use kitchen as long as an additional worktop area is provided to accommodate the appliance.
- **Shared kitchens** - a full sized cooker with a minimum of four rings, conventional oven and grill, to be stable and securely fitted.

Kitchen worktop

- A properly secured, readily cleansable work surface must be provided in a suitable position adjacent to the cooker in every kitchen or kitchen area. Worktop to be at the same height as the cooker rings.
- **Exclusive use kitchens** - minimum dimensions 600mm deep x 800mm wide for one household.
- **Shared kitchens** - a further 500mm (linear width) per additional person/household sharing e.g. minimum provision for five people is 2.8 linear metres of worktop.

Food storage - dry goods

- One cupboard for the storage of dry goods per person, with a minimum storage capacity of 0.08 cubic metres. The recommended minimum dimensions to meet this requirement are:

Width: 30cm

Depth: 38cm

Height 70cm

- The cupboard space in the unit below the sink is not suitable for dry goods storage.
- Where more than five persons share a kitchen, each person's dry goods cupboard must be suitably secure.

Food storage - fridge/freezer

- A refrigerator with a freezer compartment, with a minimum capacity 140 litres for one to two persons.
- Kitchens shared by more than two people to have a separate refrigerator and a separate freezer. Each tenant must be provided with a shelf or area, of adequate size, within the refrigerator and freezer appliances for their sole use. The minimum capacity for each appliance is:
 - 3 to 4 persons - 160 litres
 - 5 persons - 200 litres
- Where more than five persons share a kitchen, each person must either be provided with individual suitably secure refrigerator & freezer space or a separate refrigerator/freezer within their unit of accommodation.

Kitchen cupboards

- Sufficient cupboards for the storage of kitchen utensils and crockery in shared kitchens must be provided.

Power sockets

- **Exclusive use kitchens** - the requirement is for three double electrical sockets or equivalent. Two of these double sockets are to be suitably located above worktop level.
- **Shared kitchens** - there must be a minimum of five double electrical sockets or equivalent (at least three of these double sockets to be suitably located above worktop level) per full set of kitchen facilities. Therefore, two sets of kitchen facilities require a total of ten double sockets, six of which are to be above worktop level.
- In all cases, electrical sockets must be located at least 30mm horizontally from a sink or draining board.

Refuse storage

- Provide impervious refuse storage containers within the kitchen with suitable close fitting lids.

Kitchen ventilation

- Mechanical extractor fan capable of an extraction rate of 60 litres/second is to be provided. If a cooker hood is fitted, the extraction rate can be reduced to 30 litres/second.
- In internal rooms, the mechanical extractor fan shall be controlled by the operation of the main room light switch. In rooms with windows the mechanical extractor fan will be controlled with a humidistat set at an appropriate level (normally 65% relative humidity).
- In internal rooms the fan must have a 15 minute overrun. An overrun is also to be fitted where it is difficult to open the window or where the dwelling is prone to condensation.
- Where a window is fitted or there is an external wall, controllable passive ventilation, by way of a trickle vent or air brick, shall be fitted (minimum 1.7m above the floor).

Kitchen lighting

- Kitchens must have adequate artificial lighting. Artificial lighting must be positioned to provide sufficient light to enable domestic and recreational activities to be carried out without eyestrain.
- Kitchen-diners must have sufficient natural lighting and adequate artificial lighting to enable domestic and recreational activities to be carried out without eyestrain. Windows must be of adequate size and of appropriate shape and position to allow for reasonable daylight penetration into rooms.

Kitchen floors

- Suitable non-slip, impervious and readily cleansable floor covering to be provided in separate kitchens and the kitchen areas of bedsitting rooms.

Kitchen walls/ceilings

- Walls and ceilings to be readily cleansable and those directly adjacent to cookers, sinks and food preparation areas must be provided with impervious and readily cleansable splash backs.

PERSONAL HYGIENE FACILITIES

Ratios of bathing and WC facilities:

4 or fewer occupants	Where there are 5 persons sharing facilities	Where there are 6 or more persons sharing facilities
<p>At least one bathroom with a fixed bath/shower, wash hand basin and a WC (which may be situated in the bathroom).</p>	<p>c) One WC in a separate compartment (with wash hand basin) and a separate bathroom containing a bath/shower and wash hand basin,</p> <p><u>OR</u></p> <p>d) Two bathrooms each containing a bath/shower, WC and a wash hand basin.</p>	<p>Two sets of bathing facilities and WCs (with wash hand basin) up to and including 10 people, three sets for up to 15 people and 4 sets for 20 people etc.</p> <p>Note: At least one of the WCs (with wash hand basin) must be in a separate compartment.</p>

Sanitary facilities in appropriate room	Minimum floor area m² *
Bath only	2.3m²
Bath & wash hand basin (WHB)	2.5m²
Bath, WC & WHB	2.8m²
Shower only	1.7m²
Shower & WHB	2.0m²
Shower & WC & WHB	2.2m²
WC & WHB	1.2m²

* The minimum floor areas include the required drying and activity space.

Wash hand basins in bedsits

- Where reasonably practicable there must be a wash hand basin (WHB) with splash back in each unit of accommodation (other than a unit in which a sink has been provided).
- Any WHB provided in a bedsitting room must be a minimum size of 550mm x 400mm.

Bathrooms

- Bath/shower must be not more than one floor distant from any one unit of accommodation.
- Baths, WHBs and showers are to be provided with a constant supply of cold and hot water.
- Any WHB provided in a bath/shower room must be a minimum size of 550mm x 400mm.
- Shared facilities must be in a suitable enclosed and lockable room or compartment, so as to allow adequate privacy when using the facility. Where showers are located within a bedsitting room they should be provided with an enclosed private drying space except where there are sufficient alternative shared facilities available. Any door or window glazing must be obscured.
- Mechanical ventilation must be provided to bath/shower rooms which, operating intermittently with 15 minute overrun together with any passive ventilation (openable window, air brick or flue), is capable of extracting to the external air at a rate of not less than 4 air changes per hour.

WC compartments

- WC compartments must be located within the residential premises, and not more than one floor distant and 30m horizontally from the users.
- Each WC compartment must be provided with a reasonably sized WHB (with a constant supply of cold and hot water).
- WC compartments must be provided with either an openable window or mechanical extraction capable of extracting to the external air at a rate of not less than 4 air changes per hour.

General

- The arrangements and layout of all rooms and facilities must be fit for purpose; in particular the arrangement must allow unobstructed entry and exit into the room and ease of use of the facilities within.
- Floor and wall surfaces must be in good repair, impervious and readily cleansable. Floor surfaces or coverings must be slip resistant when wet. Walls directly adjacent to WHBs, baths and showers must have impervious splash backs.
- Adequate natural and/or artificial lighting must be provided to the room/compartments to enable the facilities to be used in a safe manner.

DEFINITIONS

Bedsit – a one room unit of accommodation which may contain either cooking facilities or bathroom facilities but not both.

Studio – a self-contained unit of accommodation that consists of one room functioning as bedroom, living room and kitchen with an en-suite bathroom.

Flat – a self-contained unit of accommodation consisting of two or more rooms behind the flat entrance door, one of which is designated as a bedroom, plus a bathroom and kitchen facilities.

Hostel - accommodation usually being used to house a group of people with a common need with services being provided (e.g. meals, housekeeping or welfare services) e.g. homeless persons, staff accommodation provided in connection with employment, unaccompanied minors, asylum seekers, ex-offenders, semi-independent living schemes etc. Hostels must have appropriate planning consent for lawful operation as a hostel. Each case will be determined on its own merits.