



Derby City Council

## **AMENITIES AND SPACE STANDARDS FOR HOUSES IN MULTIPLE OCCUPATION**

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## 1. Bedroom space requirements.

Table A.

Bedroom requirements	1 person room	2 person room
<b>Bedroom with no lounge/dining space elsewhere and kitchen facilities not provided in the room.</b>	10m <sup>2</sup>	15m <sup>2</sup>
<b>Bedroom with adequate lounge or dining space elsewhere &amp; kitchen facilities not provided in the room.</b>	8m <sup>2</sup>	12m <sup>2</sup>
<b>Bedrooms with cooking/kitchen facilities provided in the room.</b>	14m <sup>2</sup>	18m <sup>2</sup>

Note: Any floor space that has a ceiling height of less than 1.5m shall be disregarded when measuring the total floor space in the room.

## 2. - Bathroom and toilet requirements

### 2.1 Bathroom and toilet requirements for shared facilities.

Table B.

Number of occupiers	Shared bath or showers	Shared toilets	Shared wash hand basins (minimum size of 400mm x 350mm)
Up to 4	1	1	1
5	1	1*	2
6	2	2	2
7	2	2	3
8	2	2	3
9	2	2**	3
10	2	2**	3
11	3	3	3
12	3	3	3
13	3	3***	4
14	3	3***	4
15	3	3***	4

For 16 or more persons contact the Housing Standards Team to discuss the facilities required.

## Notes on Bathroom and toilet requirements for shared facilities

- Shared bathrooms and toilets shall be suitably located, not more than one floor away from any living accommodation.
- Any person(s) with exclusive access to an en-suite bathroom/toilet shall be excluded when calculating the required level of shared facilities.
- \*Where 5 people share one toilet and one bath/shower, the toilet with a wash hand basin must be in its own separate compartment.
- \*\*Where 9 or 10 people share two toilets and two baths/showers, at least one toilet with a wash hand basin must be in its own separate compartment.
- \*\*\*Where 13, 14 or 15 people share only three toilets and three baths/showers, at least two of the toilets, each with a wash hand basin, must be in their own separate compartments.
- Bathrooms/shower rooms shall be of an adequate size and layout, be adequately lit and have heating provision fitted in the room.
- Bathrooms/shower rooms shall be mechanically ventilated (minimum extraction rate of 15 litres/second) either coupled to the light switch incorporating a suitable over-run period to clear excess moisture or have an appropriate humidistat setting. This is in addition to any windows.
- Internal toilet only compartments without windows shall be mechanically ventilated (minimum extraction rate of 6 litres/second).
- All baths, showers and wash hand basins shall be fit for purpose and have taps supplying an adequate supply of hot and cold water.
- Shower units shall be a minimum of 800 x 800mm in size. A minimum of a shower curtain and pole should be provided or be a complete self-standing shower cubicle.
- A fully tiled splash back or a similar impervious wall material covering must be fitted to all shower cubicles and over bath/shower combinations. A suitable waterproof seal should be applied to adjoining surface joints.
- Baths shall be a minimum of 1500mm x 700mm in size. Baths without a shower must have a minimum 450mm height fully tiled splash back or a similar impervious wall material covering. A suitable waterproof seal shall be applied to adjoining surface joints.
- Wash hand basins shall be of a size that is suitable for personal washing (minimum 400mm x 350mm). Wash hand basins in bathrooms/ensuites will be a separate fixture - cistern top wash hand basins are not acceptable for bathrooms.
- Where a shower or bath is provided in or as a separate compartment or room it must be fully enclosed. It must be of sufficient size for the users to shower/bathe and undress safely.
- All shared bathrooms/shower rooms and toilets shall be fitted with a suitable and functioning solid door and internal privacy lock.
- All walls and surfaces in bathrooms/shower rooms and toilets (other than splash backs and wall coverings for showers etc.) shall be

smooth, non-absorbent and capable of being kept clean and hygienic.

- All floor surfaces in bathrooms/shower rooms and WCs shall be non-absorbent and capable of being kept clean and hygienic.

## **2.2 Ensuite bathrooms/bathrooms for the exclusive use of one household.**

- Ensuite bathrooms shall be of an adequate size and layout, be adequately lit and have heating provision fitted in the room.
- The shower/bath, toilet and wash hand basin in an ensuite bathroom shall meet the general requirements for bathrooms in 2.1 above in terms of size.
- All baths, showers and wash hand basins shall be fit for purpose and have taps supplying an adequate supply of hot and cold water.
- Ensuite bathrooms shall be mechanically ventilated (minimum extraction rate of 15 litres/second) either coupled to the light switch incorporating a suitable over-run period to clear excess moisture or have an appropriate humidistat setting. This is in addition to any windows.
- Shower units shall be a minimum of 800 x 800mm in size. A minimum of a shower curtain and pole should be provided or be a complete self-standing shower cubicle.
- A fully tiled splash back or a similar impervious wall material covering must be fitted to all shower cubicles and over bath/shower combinations. A suitable waterproof seal should be applied to adjoining surface joints.
- Baths shall be a minimum of 1500mm x 700mm in size. Baths without a shower shall have a minimum 450mm height fully tiled splash back or a similar impervious wall material covering. A suitable waterproof seal shall be applied to adjoining surface joints.
- Wash hand basins shall be of a size that is suitable for personal washing (minimum 400mm x 350mm). Wash hand basins in ensembles will be a separate fixture – cistern top wash basins are not acceptable for bathrooms/ensembles.
- All walls and surfaces in ensuite bathrooms and toilets (aside from splash backs and wall coverings for showers etc.) shall be smooth and non-absorbent and capable of being kept clean and hygienic.
- All floor surfaces in ensuite bathrooms and WCs shall be non-absorbent and capable of being kept clean and hygienic.

### 3. Kitchen Requirements.

#### 3.1 Shared kitchens.

##### Kitchens.

The Council requires a room used as a shared kitchen to be of an adequate size and shape to enable safe and hygienic use for food preparation by the number of occupiers using the kitchen. Where a kitchen is used by up to five (5) people, the minimum size requirement is seven 7m<sup>2</sup>. 2 m<sup>2</sup> shall be added to this for each additional person sharing the kitchen.

There shall be a ratio of one whole set of cooking facilities to every five people, or part thereof, as detailed in Table C for shared kitchens.

A kitchen shall not contain more than two sets of cooking facilities. Where two sets of cooking facilities are provided in the same kitchen, each set must be separately located to allow multiple users safe access. A maximum of 10 people can share one kitchen; therefore, where there are more than 10 people sharing, additional suitably located separate kitchen space must be provided.

##### Dining space.

A landlord may need to provide dedicated dining space in some properties, dependent on the bedroom sizes (*see Table A above for bedroom sizes*). Where required, a minimum of 2m<sup>2</sup> per person will be required for dining space in HMOs, which can be in a separate room or in a kitchen/diner (where space allows).

If not located in a kitchen/diner any dining space shall be on the same floor level as and as close to the kitchen as possible.

Table C – Space requirements for shared kitchens.

<b>Kitchen space requirements.</b>	7 m <sup>2</sup> if used by 1-5 people.
	For 6 or more people an additional 2 m <sup>2</sup> (minimum) per person sharing the kitchen.
<b>Dining space requirements.</b>	A minimum of 2 m <sup>2</sup> per person (for those sharing the space).
	Any dining space shall be suitable and conveniently located - see 3.1 above (page 6).

Table D – Kitchen requirements for shared kitchens

<b>No of people using the shared kitchen</b>	<b>Cooker</b> Minimum 4 ring fixed hob, conventional oven and grill	<b>Sink and drainer</b> 1000mm x 500mm minimum size with a constant hot and cold water supply	<b>Fridge Freezer</b> Minimum capacity of 150 litres fridge and 70 litres freezer.	<b>Worktop length</b> Minimum 500mm depth – excluding the space used for hobs and sink/drainers	<b>Double electric sockets over worktop</b> Excludes those for fridge/freezer, washing machine, oven, dishwasher, etc.	<b>Single standard wall/base unit</b> Minimum 500mm width) for food storage only.  Additional cupboard/drawer space for utensils and crockery shall also be provided.
Up to 5	1	1	1	2000mm	3 double sockets	5
6	2*	2 separate sinks with drainers ***	2	2250mm	4 double sockets	6
7	2**	2 separate sinks with drainers ***.	2	2500mm	4 double sockets	7
8	2	2 separate sinks with drainers	2	2750mm	5 double sockets	8
9	2	2 separate sinks with drainers	2	3000mm	5 double sockets	9
10	2	2 separate sinks with drainers	2	3250mm	5 double sockets	10

- \*For 6 occupiers a combination microwave (with convection oven and grill capability) of at least 27 litres capacity is acceptable in lieu of a second hob/oven/grill. A double oven/grill may be provided instead of the combination microwave oven, but each oven must be of standard size.
- \*\*For 7 occupiers an additional 2 ring hob is to be provided and a combination microwave (with convection oven and grill capability) of at least 27 litres is acceptable in lieu of a second oven/grill. A double oven/grill may be provided instead of the combination microwave oven, but each oven must be of standard size.
- \*\*\*For 6 and 7 occupiers a floor mounted dishwasher is acceptable in lieu of a second sink.
- For 8 – 10 occupiers 2 separate sink/drainers are required irrespective of whether a dishwasher is installed.

**For 11 or more occupiers contact the Housing Standards Team for advice**

## Notes on requirements for shared kitchens in HMOs

- All kitchens shall be of such layout and size to adequately enable those sharing to safely store, prepare and cook food. Equipment shall be fit for purpose.
- If two or more sets of facilities are provided the layout must allow them to be used safely at the same time.
- Where more than one set of hobs are provided there must be at least 500mm of worktop width between them.
- Worktops shall be provided to either side of ovens and hobs.
- Hobs and ovens shall not be installed adjacent to doorways.
- Cookers and cooking equipment should not be situated or fixed below an openable window.
- It must be possible to stand directly in front of any hob/oven and sink and to place utensils down on both sides of each.
- Apart from an extractor hood, fixtures and fittings are not to be directly sited above cooking appliances and must comply with the manufacturer's installation positioning requirement.
- Portable hobs and ovens will not be accepted and must be integrated.
- A combination microwave with convection cooking and grill capability combines a traditional microwave oven - which uses microwaves for cooking with a method for convection cooking and a grill. This allows reheating, baking, roasting, grilling etc. using one appliance.
- Air fryers will not be accepted as a suitable replacement for a conventional fixed hobs, oven/grills and combination microwaves.
- Standard microwave ovens, whilst acceptable as a supplemental cooking appliance, are not deemed to be an alternative to the provision of fixed hobs and conventional ovens/grills and combination microwaves as the main cooking appliances in shared kitchens.
- Fire blanket(s) suitably sited close to cookers and hobs shall be provided.
- All shared kitchens must have suitably located mechanical extraction (ducted to the outside) Mechanical ventilation to the outside air at a minimum extraction rate of 60 litres/second or 30 litres/second if the fan is sited within 300mm of the centre of the hob. This is in addition to any windows.
- Sufficient electrical sockets for washing machines, cookers, fridge/freezer etc. shall be provided in addition to the number specified for above worktop use.
- Storage cupboards under a sink shall not be included in the calculation for food storage.
- Adequate storage space for cooking utensils and cutlery etc. shall also be provided.
- A general waste internal refuse container with a lid of at least 50 litres per 5 occupants shall be provided, along with a separate internal refuse container with lid of at least 50 litres for recycling must also be provided.
- Kitchen appliances such as refrigerators, freezers (and washing machine and/or tumble dryers), shall not be sited in or on any designated escape route, hallways and landings.
- Where kitchen windows are located below external stair structures used for escape purposes, the window must be fitted with suitable fire resistant glazing to protect the means of escape in the event of a fire.

### 3.2 Kitchens for the exclusive use of one household

This is for letting rooms that contain kitchen facilities for the exclusive use of the individual household where there are no other kitchen facilities available for that household in the HMO or where it is intended that the household does not use a shared kitchen.

Where bedrooms are provided with facilities for the preparation and cooking of food in a room the room must be a minimum of 14m<sup>2</sup> in size for a single room or 18m<sup>2</sup> for a double room. The kitchen area within the room must be designed and installed to provide full kitchen facilities to meet the standards described in the table below.

**Kitchenettes/tea stations in bedrooms which do not incorporate all the features in Table E below may be acceptable in certain situations, dependent on the amount of accessible shared kitchen facilities available and prior consultation with the case officer.**

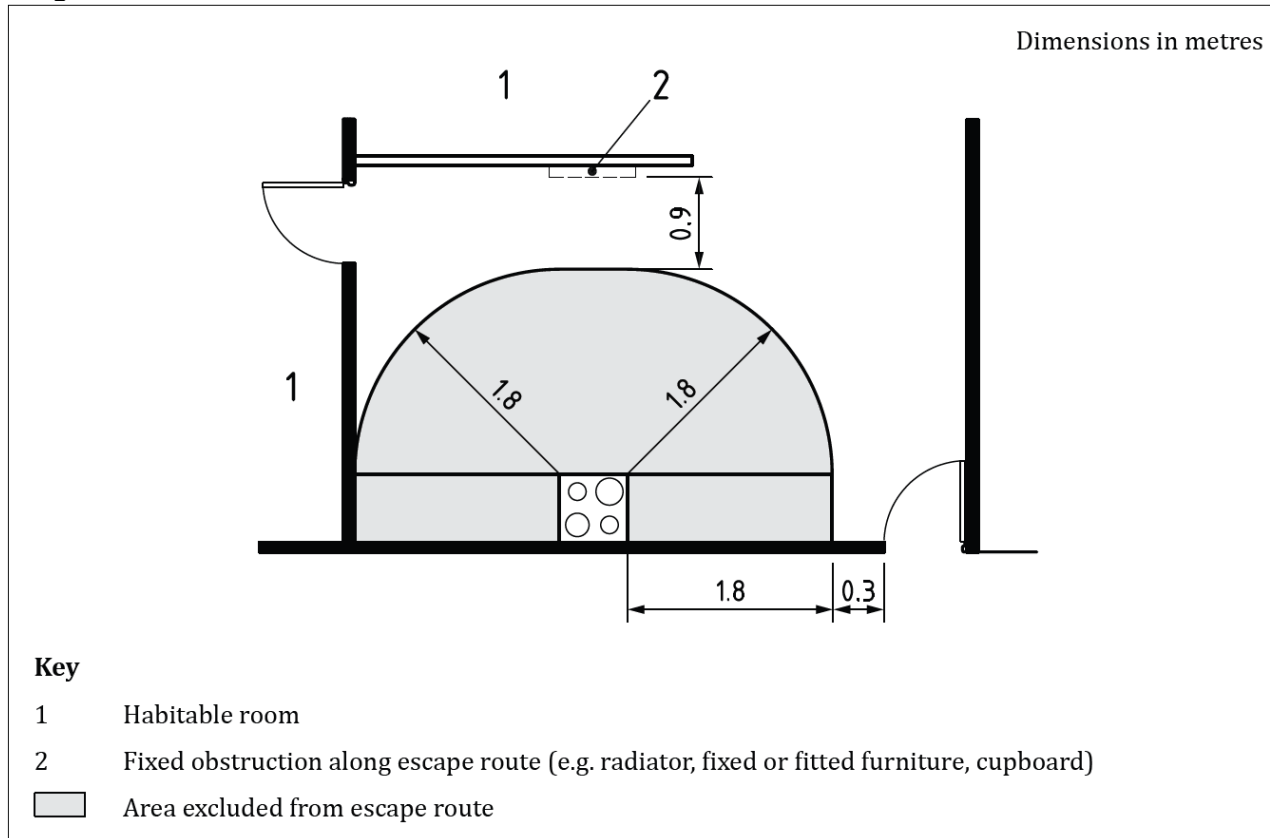
Table E – Requirements for kitchens for the exclusive use of one household.

<b>Cooking appliances.</b>	For one person - minimum 2 ring integrated fixed hob, and a fixed conventional oven and grill. For two people – a four ring integrated fixed hob, and a fixed conventional oven and grill.
<b>Sink.</b>	A sink with a drainer and constant hot and cold-water supply shall be provided. Please note – a wash hand basin shall not be accepted to be used in replacement of a kitchen sink.
<b>Worktop.</b>	Minimum 1000mm of worktop (500mm min depth), excluding the space taken by the sink/drainer and fixed hob.
<b>Electrical sockets over worktops.</b>	Minimum of 2 double sockets shall be provided for using worktop appliances excluding those used for washing machine, fridge freezer, cooker etc.
<b>Dry food storage.</b>	1 x double wall cupboard or 1 x double base unit cupboard for food storage. The base unit below a sink/drainer is not acceptable for food storage.
<b>Non-food storage.</b>	A separate cupboard for the storage of kitchen utensils and crockery
<b>Refrigerator with freezer compartment.</b>	Standard size refrigerator with freezer compartment (minimum fridge compartment of 90 litres)
<b>Ventilation.</b>	Mechanical ventilation to the outside air at a minimum extraction rate of 60 litres/second or 30 litres/second if the fan is sited within 300mm of the centre of the hob.

### Notes on kitchens for the exclusive use of one household

- All kitchens shall be of such layout and size to adequately enable tenants to safely store, prepare and cook food. Equipment shall be fit for purpose.
- All kitchens/kitchen areas shall be suitably and safely located in relation to the living accommodation having regard to fire safety/means of escape considerations.
- The same principles of safe layout and design apply in bedsits as for shared kitchens.
- Worktops shall be provided to either side of ovens and hobs.
- Hobs and ovens shall not be installed adjacent to doorways.
- Cookers and cooking equipment should not be situated or fixed below an openable window.
- It must be possible to stand directly in front of any hob/oven and sink and to place utensils down on both sides of each
- Apart from an extractor hood, fixtures and fittings are not to be directly sited above cooking appliances and must comply with the manufacturer's installation positioning requirement.
- An air fryer will not be accepted as a suitable replacement for a conventional fixed hob, oven or grill.
- Portable hobs and ovens will not be accepted and must be integrated.
- Where kitchen areas are provided in open plan / studio rooms, all cooking apparatus shall be located as far away from the escape route as practicable. The edge of the cooking apparatus shall be not less than 1.8 m away from an escape door or a means of escape route to an escape door. All egress routes from habitable rooms to the escape door(s) from the dwelling should be not less than 0.9m in width and no fixed obstructions (such as radiators or cupboards) should be located within the 0.9 m escape route. (See Figure 1 below)
- Worktops must be of suitable materials that have an impervious surface for food preparation with a suitable splash back (such as 300mm of wall tiling with a silicone sealant at the junction of the worktop and tiling).
- The walls of any kitchen must be non-absorbent and capable of being easily cleaned.
- The flooring in the kitchen shall be of a type that is waterproof and is capable of being easily cleaned.
- Fire blanket(s) suitably sited close to cookers and hobs shall be provided.
- Kitchens shall be provided with at least one 30 litre internal refuse container with a lid of at least 30 litres and a separate internal refuse container of 30 litres for recycling.
- Where kitchen windows are located below external stair structures used for escape purposes, the window must be fitted with suitable fire resistant glazing to protect the means of escape in the event of a fire.

Figure 1:



## Additional Notes

Where a landlord provides a catering service the facilities must comply with the relevant Food Hygiene Regulations. 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. Contact the Housing Standards Team to discuss requirements if this is the case.

Communal space in other parts of the HMO cannot be used to compensate for bedrooms that are smaller than the legal minimum.

Useable living space of any room is a determining factor in the calculation of the maximum number of people for which it is suitable. The room should be able to accommodate the required amount of appropriate furniture and still allow space for movement about the room. Any floor space that has a ceiling height of less than 1.5m (5ft) shall be disregarded when measuring the total space in the room. For example, attic rooms with sloping ceilings may lack useable space because of low headroom.

When calculating room sizes en-suite bathrooms and hallways/corridors that are only capable of being used for access/egress **will not** be included in the floor area calculation.

With regard to fire safety, the type of fire detection and alarm system required will vary dependent on the size and layout of the property and whether kitchen facilities are provided in bedrooms etc. Please refer to the LACoRS Fire Safety Guide regarding this <https://www.cieh.org/media/1244/guidance-on-fire-safety-provisions-for-certain-types-of-existing-housing.pdf> or contact Housing Standards for advice.

**For more information please contact Housing Standards Team, Derby City Council, The Council House, Corporation Street, Derby, DE1 2FS**

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