



Guidance on kitchens and kitchen facilities in licensable HMOs

Shared kitchens where all or some of the units of accommodation do not contain any facilities for cooking of food

Item	Size or number etc
Cooker	In HMOs where occupants live as a cohesive group, 4 hot rings, grill and oven for each group of five occupants or part thereof shall be provided. In HMOs where there are more distinct units of accommodation and where occupants tend to live separately from each other on a separate tenancy 4 hot rings, a grill and oven for every three occupants or part thereof shall be provided. Microwave ovens can be used at Council's discretion to allow sharing of cookers by extra people.
Sink	In HMOs where occupants live as a cohesive group, a bowl and drainer with hot and cold water supply for each group of 5 occupants or part thereof shall be provided. In HMOs where there are more distinct units of accommodation and where occupants tend to live separately from each other on a separate tenancy, a bowl and drainer for every 3 occupants or part thereof shall be provided.
Worktop	Minimum 500mm depth and at a ratio of 0.5 m for each of the first 3 occupants and then 0.25m for each additional occupier
Electrical sockets over worktop	At least 4 double sockets, excluding those for refrigerator, washing machine and so on, for each group of five occupants. Numbers of sockets to be increased proportionately for extra persons.
Dry food storage	In HMOs where occupants live as a cohesive group, a single wall unit or equivalent per occupant shall be provided. In HMOs where there are more distinct units of accommodation and where occupants tend to live separately from each other on a separate tenancy, a double wall unit per occupant shall be provided
Refrigerator with freezer unit	In HMOs where occupants live as a cohesive group a standard size refrigerator with freezer unit for each group of 5 occupants or part thereof shall be provided. In HMOs where there are more distinct units of accommodation and where occupants tend to live separately from each other on a separate tenancy, a refrigerator with freezer compartment for each household shall be provided

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Refuse disposal	At least one 20 litre (4.4gallon) plastic or metal refuse container for kitchen waste for each group of 5 occupants or part thereof shall be provided
Ventilation	A mechanical extraction fan in accordance with Building Regulation requirements shall be provided
Fire safety	Fire blankets suitably sited close to cookers and hobs shall be provided. An appropriately designed self closing fire door shall be fitted to the kitchen

- All the equipment and facilities in kitchens shall be fit for purpose
- All kitchens shall be suitably located in relation to the living accommodation. They shall not normally be more than one floor away from any living unit.
- All kitchens shall be of such layout and size to adequately enable those sharing to safely store prepare and cook food.

Note: These standards will generally be enforced as the minimum acceptable. However consideration will be given to the circumstances of each case. Facilities may exist or be proposed in certain combinations which allow a variation to the guidance as stated above.

Kitchen facilities for the exclusive use of an individual household where there are no other facilities for that household.

Cooker	2 hot rings and grill and oven shall be provided for a one person household. 4 hot rings and grill and oven shall be provided for a household of two or more persons
Sink	A bowl and drainer with adequate supply of constant hot and cold water shall be provided
Worktop	Minimum 500mm depth and 1 metre length for one person. Increase proportionately for larger households
Electrical sockets over worktop	At least 4 sockets excluding those for washing machine, refrigerator and so on
Dry food storage	Double wall unit or single base unit for a single person. Increase proportionately for larger households
Refrigerator with freezer compartment	Standard size refrigerator and freezer compartment

- All the equipment and facilities in kitchens/kitchen areas shall be fit for purpose
- All kitchens/kitchen areas shall be suitably and safely located within or in relation to the living accommodation. They shall not normally be more than one floor away from any living unit.
- All kitchens/kitchen areas shall be of such layout and size to adequately enable members of the household to safely store, prepare and cook food.

Note: These standards will generally be enforced as the minimum acceptable. However consideration will be given to the circumstances of each case. Facilities may exist or be proposed in certain combinations which allow a variation to the guidance as stated above.

HMO Team, Environmental Health, Lawrence House, Talbot St, Nottingham NG1 5NT Tel 0115 9156798 public.heath@nottinghamcity.gov.uk

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