

Guidance on kitchens and kitchen facilities in HMOs

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

The Regulations* specify:

1) there must 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.

2) The kitchen must be equipped with the following equipment, which must be fit for purpose and supplied in a sufficient quantity for the number of those sharing the facilities:

- Sink(s) with draining board(s)
- An adequate supply of cold and constant hot water to each sink
- Installations or equipment for cooking of food
- Electrical sockets
- Worktops for the preparation of food
- Cupboards for the storage of food, crockery and cooking utensils, refrigerators with an adequate freezer compartment (or a separate freezer(s))
- Appropriate refuse disposal and recycling facilities
- Appropriate ventilations
- Appropriate fire precautions (fire blankets, fire doors, heat detectors)

All kitchens shall be of such layout and size to adequately enable users to safely store, prepare and cook food

All kitchens shall be suitably and safely located in relation to the living accommodation. They shall not normally be more than one floor away from any living unit.

These standards will generally be enforced as the **minimum** acceptable. However, consideration will be given to the circumstances of each case, and some variation may be appropriate.

*The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006

Item	
Cooker	Cooker: 4 ring hob, oven and grill Work surface to each side of the cooker a minimum of 300mm width and 600mm depth.
Sink and drainer	Sink and drainer with continuous hot and cold-water supply Splashbacks of an impervious material, minimum 300mm height and sealed between sink and splashback with waterproof sealant A full-size dishwasher is acceptable in place of a second sink.
Work surface	Minimum 600mm depth. 0.5 m for each of the first 3 occupants and then 0.25m for each additional occupier. Fixed, secure and of an impervious material. Edges to be sealed Splashbacks to rear of minimum 300mm height, sealed between work top and splashback
Electrical sockets over worktop	At least 4 sockets above work surface, excluding those for refrigerator, washing machine etc, for each group of five occupants.
Dry food storage	500mm wide wall or base unit per occupier. *under sink base units are not suitable for food storage and shall be excluded when calculating amount of food storage needed.
Refrigerator with freezer unit	Minimum capacity of 150 litre fridge and 70 litre freezer for each group of 5 occupants or part thereof
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.
Ventilation	A mechanical extraction fan in accordance with Building Regulation requirements shall be provided. Mechanical ventilation to the outside at a minimum extraction rate of 30 litres per second, 60 litres per second if not vented to the outside
Fire safety	Fire blankets (BS EN 1869:2019 or equivalent) suitably sited close to cookers and hobs shall be provided. An appropriately designed self-closing fire door shall be fitted to the kitchen.

Floors, Walls and Ceilings	<p>Floors should have a suitable slip resistant, impervious and easily cleansable covering.</p> <p>Walls: cookers, sinks and food preparation area shall be provided with impervious easily cleansable splashbacks to height of at least 300mm and smooth impervious and easily cleanable surface above</p> <p>Ceilings: to be in sound condition and have a smooth impervious and easily cleansable surface.</p>
----------------------------	---

No. of persons sharing	Cooker	Sink and Drainer	Fridge-freezer	Work surface length	Electrical sockets	Base/wall units - food storage
3	1	1	1	1500mm	4	1500mm
4	1	1	1	1750mm	4	2000mm
5	1	1	1	2000mm	4	2500mm
6	2 or 1 cooker and 1 combination microwave oven & grill	2 or full-size double sink-drainer. Or 1 sink-drainer and 1 full size dishwasher	2	2250mm	8	3000mm
7	2 or 1 cooker and 1 combination microwave oven & grill	2 or full-size double sink-drainer. Or 1 sink-drainer and 1 full size dishwasher	2	2500mm	8	3500mm
8	2	2	2	2750mm	8	4000mm
9	2	2	2	3000mm	8	4500mm
10	2	2	2	3250mm	8	5000mm

Non-Shared Kitchens - Kitchen facilities within bedsits for their exclusive use where there are no other shared facilities for that household.

Regulations * specify:

- 1) Where a unit of kliving 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 must contain;
 - Adequate appliances and equipment for the cooking of food
 - A sink with drainer with an adequate supply of cold and constant hot water
 - A work top of sufficient size for the preparation of food
 - Sufficient electrical sockets
 - A cupboard for the storage of kitchen utensils and crockery
 - A refrigerator

All the equipment and facilities in kitchen areas within the bedsit shall be fit for purpose

All kitchen areas within the bedsit shall be of such layout and size to adequately enable members of the household to safely store, prepare and cook food.

These standards will generally be enforced as the **minimum** acceptable. However, consideration will be given to the circumstances of each case, and some variation may be appropriate.

The table below show the kitchen facilities that should be provided within a bedsitting room.

Cooker	2 hot rings and grill and oven for a one-person household. 4 hot rings and grill and oven for a two-person household. Work surface to each side of the cooking appliance a minimum of 300mm width and 600mm depth Splashbacks of an impervious material, minimum 300mm height
Sink and drainer	Full size bowl and drainer Splashbacks of an impervious material, minimum 300mm height and sealed between sink and splashback with waterproof sealant Continuous hot and cold-water supply
Work surface	Minimum of 600mm depth 1 metre length for one person household, increase proportionately for two-person household Fixed, secure and of an impervious material. Edges to be sealed Splashbacks to rear of minimum 300mm height, sealed between work top and splashback

*The Licensing and Management of Houses in Multiple Occupation and Other Houses (Miscellaneous Provisions) (England) Regulations 2006

Electrical sockets over worktop	At least 4 sockets above work surfaces (excluding those for washing machine, refrigerator etc)
Dry food storage	500mm wide wall unit or base unit for a single person. Increase proportionately for two-person household
Refrigerator with freezer compartment	Standard size refrigerator with minimum capacity of 150 litres
Refuse Disposal	A suitable plastic or metal container for kitchen waste.
Ventilation	A mechanical extraction fan in accordance with Building Regulation requirements shall be provided. Mechanical ventilation to the outside at a minimum extraction rate of 30 litres per second, 60 litres per second if not vented to the outside
Fire Safety	Fire blankets suitably sited close to cookers and hobs shall be provided.
Floors, Walls and Ceilings	Floors should have a suitable slip resistant, impervious and easily cleansable covering. Flooring should extend 800mm from all units and have an edging strip to secure edges and/or to mark the edge to carpet or rest of floor area. Walls: cookers, sinks and food preparation area shall be provided with impervious easily cleansable splashbacks to height of at least 300mm Ceilings: to be in sound condition and have a smooth impervious and easily cleansable surface.