



Kitchens (Shared)

This leaflet tells you:

- The amenity standards relating to kitchens in a property.

Legal requirements are set out in bold type in the document

Where all or some of the units of accommodation within the HMO do not contain any facilities for the cooking of food:

(a) 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;

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

(i) sinks with draining boards:

- A suitable sink and drainer in good condition and of minimum dimensions 500 x 1000 mm set on a stable base or support shall be included at the ratio of one sink for five occupiers.
- Where a house is occupied by 6 -10 occupiers, either the provision of a double bowled sink or a dishwasher in addition to a single sink may be treated as meeting this requirement, where the Council considers that such provision adequately meets the occupiers needs.

Where feasible, a waterproof splash back provided to the sink and draining board with all joints adequately sealed. The sink(s) will need to be connected to the drainage system via a suitable trap and provided with a plug and chain or equivalent.

(ii) an adequate supply of cold and constant hot water to each sink supplied:

- An adequate supply of cold drinking water and constant hot water. Stand-alone water heaters are not a satisfactory supply of hot water.

Number of occupiers sharing	Cooking Facilities required
1- 5 occupiers	1 full sized cooker with a minimum of 4 ring burners, a standard size oven and a grill.
6-10 occupiers	2 full sized cookers with a minimum of 4 ring burners, a standard size oven and a grill or 1 full size cooker plus microwaves as required.

Electrical sockets:

- Four sockets per five occupiers sharing the kitchen located above the worktops, plus one socket for each fixed appliance.
- Four power sockets in addition to any serving major appliances set at a convenient height and safe position above the work surface.
- Electric cookers provided with a dedicated cooker point outlet suitable for the rating of the cooker.
- Fixed electric space or water heating appliances located in the kitchen provided with a separate, dedicated point.

Worktops for the preparation of food:

- A worktop or table of smooth and impervious material of minimum size 500mm x 1500mm per five occupiers and suitably located; this is to be in addition to any space taken up by any large appliance, sink unit or cooker.

Cupboards for the storage of food and kitchen or cooking utensils:

- Each separate occupancy provided with dry goods storage space either within the kitchen, or in an adjacent and readily accessible position. One

double wall cupboard or a single base unit is required per occupancy for the storage of dry goods and utensils, although occupancies comprising more than one individual will require additional space.

If located in a communal kitchen, the dry goods storage shall be lockable or otherwise secure. The space in a unit below the sink is not acceptable for the above purposes.

Refrigerators with an adequate freezer compartment (or where the freezer compartment is not adequate, sufficient separate freezers):

- If possible, separate fridges provided per occupancy.
- Otherwise, each separate occupants has at least one shelf of refrigerator space either within the kitchen, or in an adjacent and readily accessible position. Adequate freezer space also provided.

Appropriate refuse disposal facilities:

- Refuse and recycling bins or containers provided in sufficient numbers to meet the needs of the house and an acceptable means of disposal provided.
- All refuse containers should be located away from habitable rooms and wherever practicable at the rear of the premises. All bins positioned so that they do not cause obstruction to footways, access ways and do not obscure natural lighting from windows below bin height.

Appropriate extractor fans, fire blankets and fire doors:

- All kitchens ventilated by means of suitably located extractor fans providing a minimum of one air change per hour. Cooker hoods are not suitable unless extracting to the outside air

You can find more information in the [Fire Precautionary Facilities standards leaflet](#).

For more information, please contact the Private Sector Housing team by email: pshousing@dacorum.gov.uk or call **01442 228000** and ask for **Private Sector Housing**.