

HMO Amenity Guidance 1 – Kitchen and Kitchen Facilities in Licensable HMOs

Kitchen Requirements

The Council requires a room used as a kitchen to be of an adequate size and shape to enable safe and hygienic use for food preparation by the required number of occupiers. Where a kitchen is used by up to five (5) persons, the minimum size requirement is seven (7) square metres. Approximately two (2) square metres 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 persons, or part thereof, as detailed in Table 1 for sharing and for exclusive use in Table 2.

It may be necessary to have a larger room to ensure that there is sufficient space to fit in all the facilities required and provide a safe circulation area for the users. The same principles of safe layout and design apply in bedsits as 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 room, each set must be separately located to allow multiple users safe access. A maximum of 10 persons can share one kitchen; therefore, where there are more than 10 persons sharing, a suitably located separate kitchen room must be provided.

Dining Room

A landlord may provide a dedicated dining room in some properties. As a minimum, 2 square metres per person will be required for dining facilities in HMOs. Any dining area of a size suitable for the number of occupiers must be provided on the same floor level and as close to the kitchen as possible. Any dining space must be suitably and conveniently located such that food can be carried from the kitchen to the dining area without going up or down stairs.

Premises Providing Meals

Where some but not all meals are provided to the occupiers and taken communally, access to self-catering kitchen facilities for residents to cook and prepare their own meals out of set hours must be provided. Where a landlord provides a catering service, the facilities must comply with the The Food Safety and Hygiene (England) Regulations 2013.

Please Note: If a landlord is unable to comply with the Council's HMO amenity standards guidance or wishes to depart from them, they must discuss this with the Council before starting works. The Council encourages quality accommodation and adopts a flexible approach to discussions with landlords. Where a landlord can provide a well thought out alternative solution that works for the property and is within the legislative framework, this will be considered by the Council.

Any requested bespoke variations from the guidance standards will be considered on a case-by-case basis. Therefore, bespoke variations agreed with the council must not be implemented at any other property unless further approval is sought and given by the Council.



Table 1 – Kitchen facilities shared (HMOs)

Facilities	Persons	Minimum Requirement
Cookers	1 - 5	1 x cooker with (4) four-ring fixed hob with fixed oven and grill.
	6-10	2 x cookers with (4) four-ring fixed hob, with fixed oven and grill.
	6	1 x cooker with (4) four-ring fixed hob, with fixed oven and grill & 1 x combination microwave-oven and grill with a minimum capacity of 27 litres, may be accepted for letting to a cohesive group of occupiers.
	7	1 x cooker 4 ringed fixed hob with fixed oven and grill & 1 x fixed 2 ring hob with 1 x combination microwave oven and grill with a minimum capacity of 27 litres, may be accepted for letting to a cohesive group of occupiers.
Sink/Drainer	1-5	1 x fixed 1000mm sink and drainer set on base unit.
	6-10	2 x fixed 1000mm sink and drainer set on base unit.
	6	1 x fixed double sink and drainer set on base unit. Additionally, a floor mounted dishwasher of approximately 600mm wide/depth and 850mm high may be accepted for letting to a cohesive group of occupiers.
	7	1 x fixed double sink and drainer set on base unit. Plus, a floor mounted dishwasher of approximately 600mm wide/depth and 850mm high may be accepted for letting to a cohesive group of occupiers.
Splashbacks	All	A 300mm high tiled splashback or equivalent be provided to any sink/drainer, worktop and cooker area. A suitable waterproof seal should be applied to the adjoining surface joints.
Work Top	Up to 3	A minimum of 1500mm x 500mm shall be provided and fitted and fixed with a splashback as detailed above.
	Up to 5	Plus, an additional 250mm of worktop space per person increasing up to 2000mm for 5 persons.
	6 to 10	As detailed above 2000mm, plus an additional 250mm of fixed worktop space per person increasing up to 3250mm for 10 persons.
Electrical Sockets	Up to 5	One suitably located single electrical socket must be provided for each dedicated large appliance. In addition, 3 double sockets or 6 single sockets must be provided in combination and suitably spaced above the worktop.
	6 -8	One suitably located single electrical socket must be provided for each dedicated large appliance. In addition, 4 double sockets or 8 single sockets must be provided in combination and suitably spaced above the worktop.
	8-10	One suitably located single electrical socket must be provided for each dedicated large appliance. In addition, 5 double sockets or 10 single sockets must be provided in combination and suitably spaced above the worktop.
Storage Cupboards	Up to 5	Each occupant shall be provided with at least one 500mm wide wall or base unit cupboard, plus some additional cupboard/drawer space for utensils and crockery, The base unit below the sink/drainer is not acceptable for food storage.
Refrigerator /Freezer	Up to 5	A fridge freezer means a minimum size fridge of 150 litres and freezer 70 litres, per 5 occupants shall be provided.
Refuse Container	Up to 5	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.
10 or more		For occupancy above 10 persons, please contact the HMO Licensing team to discuss suitable amenity provision.



In general, for all kitchens, the following guidance should be applied (Table 1 & 2 included).

- Kitchen facilities, where provided, must not be installed within a designated route of escape to allow for clear and safe exit in case of fire.
- Entry through a kitchen must not be the sole access to any room used for sleeping. If this arrangement exists and suitable fire risk assessment detailing the fire safety measures for that bedroom, including an escape plan must be provided to the occupier and to the Council upon demand.
- Fire blanket(s) suitably sited close to cookers and hobs shall be provided.
- Kitchen appliances such as a refrigerator, washing machine and/or tumble dryer, shall not be sited in or on the designated escape route, hallways and landings.
- All rooms with kitchens shall have a fire door with overhead self-closer and intumescent strips fitted, combined intumescent and cold smoke seals where there is automatic heat detection in the kitchen.
- 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.
- Cookers and cooking equipment should not be situated or fixed below an openable window.
- A minimum of one fire blanket shall be provided and mounted on the wall, approximately 1.5m high and closer to the room exit than the cooking facility.
- All kitchens are required to have suitable mechanical ventilation to the outside air at a minimum extraction rate of 60 Litres per second or 30 Litres per second if the fan is sited within 300mm of the centre of the hob. This is in addition to any opening windows.
- 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.
- All kitchens shall be suitably located in relation to the dining and living accommodation.
- The kitchen area must be provided with a readily cleansable non-slip floor covering.
- All kitchens must be provided with an adequate and continuous supply of hot and cold potable (drinkable) water and be connected to the drainage system in compliance with current Building Regulations.
- The wall, floor and ceiling surfaces shall be smooth, impervious, washable, and capable of being easily cleaned.
- An air fryer will not be accepted as a suitable replacement for a conventional fixed hob, oven or grill and/or combination microwave.
- Portable hobs and ovens will not be accepted and must be permanently fixed or integrated.
- Licensed HMOs have a mandatory condition about the storage and disposal of waste. Landlords and managers should provide advice and guidance to encourage occupiers in good waste management, including recycling and provide suitable waste containers for this purpose as specified.
- Children aged 1 year and over will count as one person in these calculations.
- Proprietary micro-style kitchenettes/coffee stations incorporating some or all the above features may be suitable in certain situations, with prior consultation with the Council, appropriate planning permission and a fire risk assessment.

Table 2 – Kitchen facilities for the exclusive use of an individual household where there are no other facilities for that household

Facilities	Minimum Requirement
Cookers	One-person (1) household – two-ring, fixed cooking hob and an additional fixed oven and grill For a larger two (2+) household - a cooker with fixed four-ring hob, and fixed oven and grill.
Sink & Drainer	1 x stainless steel or similar fixed sink and drainer, minimum dimensions 500mm x 800mm, set on a stable base unit, with an adequate and constant supply of hot and cold (drinkable) water. The sink should be connected to the drainage system. Please note – a wash hand basin shall not be accepted to be used in replacement of a kitchen sink.
Splashbacks	300mm, high tiled splashback or equivalent be provided to any sink/drain, worktop, and cooker area. A suitable waterproof seal should be applied to adjoining surface joints.
Work Top	One (1) person household - 1000mm length x 500mm depth of worktop must be fixed and made of suitable impervious material. For a larger two (2+) household - An additional 250mm of worktop space is required per extra person.
Dry Food Storage and Utensils	1 x double wall cupboard or 1 x double base unit cupboard for food storage, plus some additional cupboard and drawer space for utensils and crockery. The base unit below the sink/drain is not acceptable for food storage.
Electrical Sockets	A suitably located single electrical socket for each dedicated appliance such as a cooker, refrigerator and washing machine. In addition, 2 double sockets or 4 single sockets to be provided above the worktop.
Refrigerator - Freezer	A refrigerator should be a minimum size of 90 litres and have an adequate freezer compartment, or a separate freezer should be provided.
Walls Floor & Ceilings	Wall, floor and ceiling surfaces shall be smooth, impervious, washable and capable of being easily and hygienically cleaned.
Refuse Container	An internal refuse container with a lid of at least 30 litres and a separate internal refuse container of 30 litres for recycling.
Floor Covering	A readily cleansable non-slip floor covering.

Contacts –

HMO Licensing & Compliance team, Nottingham City Council, Loxley House, Station Street, Nottingham, NG2 3NG.

Please use our Contact Form for all general enquiries: https://myaccount.nottinghamcity.gov.uk/service/housing_licensing_contact_form

Other HMO amenity guidance documents available:

HMO Amenity Guidance 2 – Shared bathing and toilet facilities for licensable HMOs

HMO Amenity Guidance 3 – Space provision for licensable and non-licensable HMOs

Version 1 - Implementation Date September 2025