HMO Compliance General Checklist

IMPORTANT: This is a general guide. Standards and licensing requirements vary by local council. Always verify with your specific local authority.

1. Licensing & Management

- Mandatory License obtained (if 5+ occupiers and 3+ storeys)
- Managers contact details prominently displayed
- Annual Gas Safety certificate up to date
- Electrical Installation Condition Report (EICR) - valid (every 5 years)
- Property is clean at the start of every rental period

2. Fire Safety

- Fire Risk Assessment completed and documented
- Fire alarms and emergency lighting tested and maintained
- Fire blankets and extinguishers provided in kitchens (some councils do not require extinguishers in place)
- All furniture compliant with Fire Safety Regulations 1998
- Fire doors and separation measures in place where required

3. Kitchen Requirements (per 5 people)

- Sink with draining board and constant hot/cold water
- Full set of cooking facilities (oven, hob, grill)
- Minimum 4 electrical sockets (excluding major appliances)
- Minimum 130L Refrigerator capacity
- Dry food storage cupboard (standard size)
- Heat-resistant worktops provided
- Mechanical extractor fan installed

4. Bathroom & Hygiene

- Minimum 1 bath/shower per 5 occupiers
- Minimum 1 WC per 5 occupiers (separate from bathroom if over 10 people)
- Wash hand basin (WHB) with splashback provided
- Adequate heating (Radiator/Underfloor - NO electric bar heaters)
- Mechanical ventilation (Extractor fan)

5. Living Standards

- Heating capable of maintaining 19°C in all habitable rooms
- Thermostatic valves fitted to all radiators
- Adequate natural and electric lighting in all rooms
- Windows and doors draught-proofed and secure
- Property free from damp and persistent condensation