# **Risk Based Fire and Amenity Standards**

The following standards are the minimum to be achieved. The Council will enforce these standards in accordance with the provisions of the Housing Act 2004, Part 1. These standards should be used as a guide only; the actual provisions required will be dependent on a risk assessment undertaken by a Council officer.

Where reference is made to a specific standard e.g. a British Standard (BS), then it is the latest version of that standard that should be followed. Application of a comparable standard will have to be provided with evidence to demonstrate an equal, if not better standard, is achieved.

# **Fire Safety Standards**

## Single Occupancy Houses

- Sound general construction to partition walls and ceilings.
- Mains wired interlinked optical type smoke detectors/alarms in the hallway/ landing and basement/cellar (if present) (BS 5839-6 Grade D, LD3).
- 30 minutes fire separation between basement/cellar and ground floor.

## Houses in multiple occupation (HMOs)

## Shared house scenario (see note below) – no more than 2 storeys

- Sound general construction to partition walls and ceilings.
- 30 minutes fire separation between basement/cellar and ground floor.
- Mains wired interlinked optical type smoke detectors/alarms in the common area (hallways, lounge/dining room) and basement/cellar and a heat detector in the kitchen (BS 5839-6 Grade D, LD3).
- Escape windows (to current building regulations standard, see Approved Document B, Volume 1 – Dwelling Houses).
- Close fitting doors.
- Provision of a fire blanket and dry powder fire extinguisher in the kitchen.

### Shared house scenario – 3 or 4 storeys

- Mains wired interlinked optical type smoke detectors/alarms in the common area (hallways, lounge/dining room) and a heat detector in the kitchen (BS 5839-6 Grade D, LD3).
- 30-minute fire resisting doors to all habitable rooms and the kitchen.
- 30-minute fire resisting structure to walls and ceilings separating habitable rooms from other habitable rooms, kitchens and the common escape route.
- 30-minutes fire separation between basement/cellar and ground floor.
- Provision of a fire blanket and dry powder fire extinguisher in the kitchen.

## Bedsit scenario (see note below) - no more than 2 storeys

 Mains wired interlinked optical type smoke detectors/alarms in common parts, basement/cellar and in all habitable rooms and a heat detector in the kitchen (BS 5839-6 Grade D, LD2).

- 30-minute fire resisting structure to walls and ceilings separating habitable rooms from other habitable rooms, kitchens and the common escape route.
- Fire doors with 30-minute fire resistance, complete with intumescent smoke seals (FD30S) and an overhead self-closing device (BS EN 1154).
- Emergency lighting to common parts (BS 5266-1) where the escape route is long or complex.
- Fire escape signage (BS 5499) where the escape route is long or complex.
- Provision of a fire blanket and dry powder fire extinguisher in the kitchen and a 9-litre water extinguisher to each floor level

## Bedsit scenario – 3 or 4 storeys

- Mains wired interlinked optical type smoke detectors/alarms in common parts, basement/cellar and in all habitable rooms and a heat detector in the kitchen (BS 5839-6 Grade A, LD2).
- Fire doors with 30-minute fire resistance, complete with intumescent smoke seals (FD30S) and an overhead self-closing device (BS EN 1154).
- Emergency lighting to common parts (BS 5266-1) where the escape route is long or complex.
- Fire escape signage (BS 5499) where escape route is long or complex.
- Provision of a fire blanket and dry powder fire extinguisher in the kitchen and a 9-litre water extinguisher to each floor level.

#### NOTE

A **shared house** is one where all tenants share the same tenancy agreement and have access to all areas of the property, for example, a group of friends who know each other and arrived in the property at the same time.

A **bedsit** type property is one where the tenants rent a bedroom and have shared use of a kitchen, bathroom and lounge. The tenants will not always know each other and will have locks on their bedroom doors.

# Purpose built flats and buildings converted into flats

Purpose built flats and buildings converted into flats that can demonstrate compliance with the 1991 Building Regulations, or Building Regulations thereafter, will usually be considered sufficient and may not require additional fire safety measures as described above.

Where any doubt exists, this must be discussed with the Authority Having Jurisdiction (AHJ) on a case by case basis who will advise on the measures that may need to be taken.

## **Suppression Systems**

This authority is committed to protecting the community of Suffolk by ensuring suitable and sufficient fire safety measures are in place. We proactively endorse the installation of suitable suppression systems e.g. Sprinklers and Water Mist, and firmly believe that they save lives and improve safety. Where installed they reduce

the environmental, social and economic impact of fires in domestic, and other premises.

As such, this authority recognises there may be relaxations in some fire safety measures where a suitable suppression system is installed; this should be discussed with the Authority Having Jurisdiction (AHJ) on a case by case basis.

Sprinkler systems should be installed to BS 9251 and Water Mist systems installed to BS 8458.

# **Amenities** (applicable to HMOs)

The following table indicates the level of amenities that must be provided regardless of the level of risk.

	Schedule of amenity provisions in relation to number of persons
1 – 5 persons	At least 1 bathroom and 1 WC. Where there are 5 persons the bathroom and WC must be separate, although the bathroom may also contain a WC  At least 1 kitchen, not more than 1 floor distance from furthest bedroom. Where there is more than 1 floor distance an additional kitchen should be provided, or, a dining room provided on the same floor as the kitchen.
6 – 10 persons	At least 2 kitchens, not more than 1 floor distance from furthest bedroom. Where there is more than 1 floor distance a dining room should be provided on the same floor as the kitchen. Or 1 large kitchen with dining room, with 2 sets of facilities - dependant upon the actual number of tenants.  2 bathrooms AND 2 separate WCs with WHBs (but one of the WCs can be contained within one of the bathrooms)
10 + persons	At least 2 kitchens, not more than 1 floor distance from furthest bedroom. Where there is more than 1 floor distance a dining room should be provided on the same floor as the kitchen.  Or 1 large kitchen with dining room, with sets of facilities dependant upon the actual number of tenants.  3 bathrooms AND 3 separate WCs with WHBs (but two of the WCs can be contained within the bathrooms)

# **Space Standards**

The following space standards will be required in all HMOs:

#### **Bedroom**

Minimum bedroom size with separate living room (11m<sub>2</sub>)

- 1 Person 6.51m<sub>2</sub>
- 2 Persons 10.23m<sub>2</sub>

Minimum bedroom size study/living room where there is no separate living room

- 1 person 10m<sub>2</sub>
- 2 persons 15m<sub>2</sub>

## Living room

Minimum living space

- 1 -5 persons 11m2 Or 13m2 combined kitchen/dining room
- 6 -10 persons 14m<sub>2</sub> Or 16.5m<sub>2</sub> combined kitchen/dining room

Kitchen/diners are acceptable, where the dining area is separate from cooking and sink areas and is of the above dimensions.

#### **Kitchen**

Minimum floor area of kitchen 1-5 persons 7m<sub>2</sub> 6-10 persons 10m<sub>2</sub>

Kitchens shall be provided no more than one floor away from any occupied rooms, unless a dining area is available as detailed.

Each kitchen for up to 5 persons shall be provided with the following:

- 1 cooker with 4 rings, oven and grill
- 1 sink with hot water, cold drinking water, base unit and drainer
- 1 single wall or floor cupboard per person for food storage (min size 300 x 1000 x 900mm) or
- 1 double wall or floor cupboard for food storage per 2 persons (min size 300 x 1000 x 900mm)
- 1000mm x 600mm worktop for food preparation per 3 persons or
- 2000mm x 600mm worktop for food preparation per 5 persons
- 1 standard fridge per 3 persons (with separate shelf for each person) or
- 1 large fridge per 5 persons (with separate shelf for each person)
- 1 dedicated electrical socket per fixed appliance (such as a fridge)
- 2 undedicated electrical sockets above an area of worktop
- Separate cooker panel for electric cookers.

The kitchen shall be of sufficient area for the safe provision of all necessary facilities. Cookers shall not be placed adjacent to doorways and there shall be sufficient floor space for the safe retrieval of items from the oven and for the safe circulation of occupants generally.