



Housing Health and Safety Rating System (HHSRS)

Group C
Protection Against
Infection

Example C16.1
Pre-1920
Mid-terrace House
(Non-HMO)

Vulnerable Group
No specific age group

Multiple Locations
Yes

Case Studies

Hazard C16
Domestic Hygiene

Related Hazard B11
Damp and
Mould Growth



Dwelling

Description

This is a pre-1920 house, occupied by a single household. The property is a three-bedroomed mid-terraced house constructed of solid brick walls and a pan-tiled roof. The property fronts directly onto the public pavement of the main village street.

There is a bathroom located on the first floor and a ground-floor shower room, both with WCs, wash-hand basins and stand-alone electric showers.

The property has a gas central heating system, with radiators installed throughout. There is no recorded energy performance certificate (EPC) or electrical installation condition report (EICR) associated with the property. The rear garden area is an enclosed space, predominantly comprising a lawned garden accessed via concrete paving.



1
Front elevation of the property, a mid-terrace two-storey house



2
Rear elevation of the house, incorporating back addition with gable

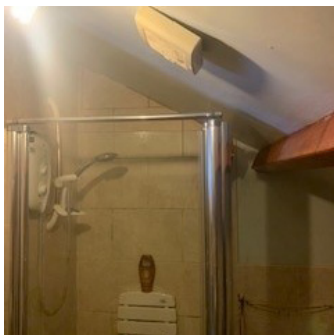
Deficiencies

Description

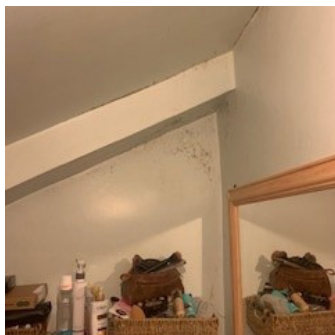
There are single-glazed wooden windows throughout and front and rear external doors, all of which are showing signs of rot.

There is evidence of inadequate support to the wash-hand basin and shower waste pipes in the ground-floor shower room; both facilities clog up easily. The ground-floor electric shower does not maintain an appropriate temperature and the shower screen is broken. The extractor fans are defective (do not operate) in the ground-floor shower room and first-floor bathroom, where there are no windows. There is evidence of mould growth to the ceiling and walls as a result.

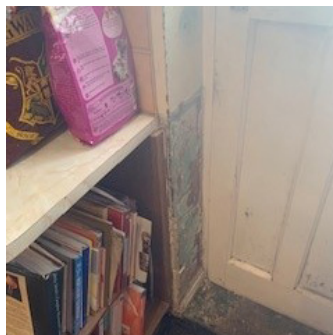
The mixer tap to the kitchen is in poor condition, is not capable of being kept clean and is not appropriately water-sealed to the sink top. The kitchen units are in a dilapidated state and there is evidence of damp and mould growth to the internal unit shelves. The kitchen worktops are damaged and not sealed to walls, so water can leak into the base cupboards. The cooker extraction unit is a recirculating cooker hood and therefore not ventilated to the outside. The floor surface to the kitchen is slippery when wet. There is evidence of pest activity in the form of slug trails. There are only three double sockets located in the kitchen.



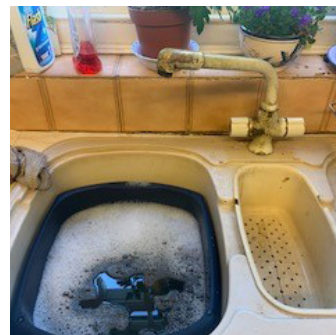
3
First-floor bathroom showing shower and extractor fan



4
First-floor bathroom wall and sloping ceiling, with small patch of mould



5
Deterioration to front door



6
Kitchen sink and taps

Relevant Baseline Indicators

0

Satisfactory
or N/A

1

Not
Satisfactory

2

Defective

3

Seriously
Defective

Subject	Score	BI	Baseline Indicator
2 Drainage	0 1 2 3	2.1	Every drainage fixture, stack, vent, water, waste and sewer pipe shall be properly installed, maintained in a safe and functional order and kept free from obstructions, leaks and defects. The drainage system must have suitable rodding or access points to allow clearance of blockages.
3 Plumbing System	0 1 2 3	3.2	An adequate supply of heated running water shall be provided to sinks, wash-hand basins, baths and showers. Hot water storage tanks shall be set at a minimum temperature of 60°C. At bath taps and shower heads, the maximum temperature shall be 45°C to prevent accidental scalding.
4 Sanitary Facilities: Bathroom	0 1 2 3	4.3	A dedicated wash-hand basin that is located in the same room as the WC or immediately adjacent shall be in good working condition, with a stable connection to the wall or secure attachment to the floor that is properly connected to the heated and unheated potable water supply and a sealed trap leading to a waste pipe. The wash-hand basin must be adequately sealed with a flexible sealant to prevent leakage and damage to the adjacent areas.
	0 1 2 3	4.5	Where a shower is fitted separate to the bath, a purposely designed shower tray must be fitted so that the step into the tray is no greater than 150mm. All waste outlets and connections shall be sealed and free from defects.
	0 1 2 3	4.6	A constant supply of heated and unheated water to all wash-hand basins, baths and shower facilities must be supplied and a direct drainage connection with waste trap be in good working order and free from defects and sealed where necessary. Water supply pipes must have isolation valves to allow for maintenance.
	0 1 2 3	4.7	There must be a cleanable, non-absorbent water-resistant material on floor surfaces and extending on bathroom walls at least 300mm above a bath and 1800mm above the floor of a shower or shower tray. Such materials on walls and floors shall form a watertight joint with each other and with the bathtub or shower tray. Any shower shall have a shower screen, curtain or return wall that prevents water spillage to the floor.
	0 1 2 3	4.8	Ventilation for the bathroom must be provided by mechanical extraction that is ducted to the outside of the building, in line with Baseline Indicator 16.1.

Relevant Baseline
Indicators

0

Satisfactory
or N/A

1

Not
Satisfactory

2

Defective

3

Seriously
Defective

Subject	Score	BI	Baseline Indicator
5 Sanitary Facilities: Kitchen	0 1 2 3	5.2	A kitchen sink in good working condition that is properly connected to heated and unheated water supplies and waste pipes, and has an area for draining wet cutlery and utensils which is connected to a waste outlet and sealed with flexible waterproof sealant. Any provided dishwasher and components of the sink, including disposal and water filtration devices, shall be in good working condition and properly connected. All feeds must have isolator valves to allow for maintenance.
	0 1 2 3	5.3	Sufficient work surface shall be provided for food preparation. Sufficient cabinets and/or shelves sufficient to store occupant or visitors' food that does not require refrigeration, and eating, drinking and food-preparation equipment. Cabinets shall have well-fitting doors and no gaps between any surfaces. The work surface, work-surface edges, cabinets and shelves shall be of sound construction and furnished with surfaces that are impervious to water, smooth and cleanable.
	0 1 2 3	5.6	Suitable facilities for the effective and safe removal of fumes and moisture-laden air to the external air by means of a cooker hood or extractor fan; a cooker hood that only recycles the odour through an active carbon filter would not be acceptable, it must vent to outside. A mechanical extractor would be the normal mechanism for this function, in line with Baseline Indicator 16.1.
	0 1 2 3	5.9	A kitchen floor in good condition, with a sealed, water-resistant, non-absorbent and cleanable surface.
11 Security	0 1 2 3	11.5	All door and window frames and furniture shall operate properly and be in a good state of repair, with no open joints or compromised seals between the windows/doors and adjacent walls.
14 Lighting and Services	0 1 2 3	14.6	Every habitable room shall have at least 2 separate and remote double electric sockets that are suitably located for use. Kitchens shall have at least 4 suitably located double sockets.

Relevant Baseline
Indicators

0

Satisfactory
or N/A

1

Not
Satisfactory

2

Defective

3

Seriously
Defective

Subject	Score	BI	Baseline Indicator
16 Ventilation	0 1 2 3	16.1	The air exhausted from a bathroom, WC room, kitchen, clothes dryer or basement must be provided by mechanical ventilation or by a correctly designed and installed natural ventilation system, as required by Part F of the Building Regulations. In addition, it shall not be vented into any other parts of the building's habitable space or an attic; such air shall discharge directly to the outdoors but not near any intake on the building exterior.
	0 1 2 3	16.4	All means of ventilation shall be maintained in good repair and working order.
17 Moisture and Contaminant Control	0 1 2 3	17.1	Every foundation, roof, roofing component, exterior wall, floor, door, skylight and window shall be watertight, weathertight, free of persistent dampness or moisture and in good condition.
	0 1 2 3	17.3	No single room in any of the property shall have an observable level of damp or mould growth or deterioration of internal finishes that exceeds 5% of the wall and/or ceiling surface.
18 Pest Management	0 1 2 3	18.1	The property and all structures and areas within the curtilage of the property shall be free of pest infestation, with no features present that will attract and support pests. Inspection shall take place to ensure a pest-free environment.

Other Relevant Matters

0

Satisfactory
or N/A

1

Not
Satisfactory

2

Defective

3

Seriously
Defective

Score	Matters affecting likelihood of harm and harm outcomes.			
Drainage				
0	1	2	3	Pipe ventilation
0	1	2	3	Private sewage system
0	1	2	3	Soakaway
0	1	2	3	Recycling system
Domestic waste				
0	1	2	3	Refuse areas
0	1	2	3	Refuse chutes
0	1	2	3	Surfaces
0	1	2	3	Waste storage
Bathroom				
0	1	2	3	WC siting
0	1	2	3	Macerator
0	1	2	3	Earth/chemical WC
0	1	2	3	WC seat/lid
0	1	2	3	Ventilation
0	1	2	3	Door
General				
0	1	2	3	Shared facilities
0	1	2	3	Water seals
Pest control				
0	1	2	3	Structure design/construction
0	1	2	3	Structure access/maintenance
0	1	2	3	Drain repair
0	1	2	3	Open vent pipes

Likelihood of Harm

Scale Points	
Likelihood of harm from this hazard over the next twelve months	
Very Likely	1 in 1
	1 in 2
	1 in 3
	1 in 5
Likely	1 in 10
	1 in 20
	Example Dwelling 1 in 30
Unlikely	1 in 50
	1 in 100
	1 in 200
	1 in 300
Very Unlikely	1 in 500
	1 in 1,000
	National Average 1 in 2,000
	1 in 3,000
	1 in 5,000
Score	
1 in 30	

Justification of Scoring

Likelihood of Harm

The condition of the kitchen work surfaces presents difficulties in preparing food safely as surfaces cannot be kept clean and will provide harbourage for pathogens and food-spoilage organisms, increasing risk of cross-contamination and infection. The tap disrepair will discourage good cleaning practices and handwashing, further compounding the issue.

Over the next 12 months, the disrepair to the kitchen tap, and consequent dampness to the associated base units, will worsen and this will impair the safe storage of food, providing an attractive environment for harbourage of pests. The cooker hood, whilst providing a grease trap, will not effectively reduce the relative humidity, exacerbating the damp issue.

The window deterioration, accelerated by weather conditions externally and damp conditions internally, is likely to provide an entry point for pests, and any loss of functionality will further reduce usage for ventilation.

Damp and mouldy surfaces are more difficult to keep clean, and therefore the general cleanliness of the kitchen and sanitary provisions will be impacted. This, together the attractive environment for pests and resulting associated pathogens, could become a barrier to inviting visitors to the home, impacting on the mental health of occupants and contributing to stress, anxiety, depression, and feelings of social isolation. The lack of effective mechanical extract ventilation to sanitary facilities and general window disrepair compounds this issue.

Whilst there is a second bathroom, inconsistent shower temperature and the broken shower door will discourage personal washing and make the shower room more difficult to keep clean and dry. This is compounded by evidence of frequent waste-pipe blockages in the ground-floor shower and wash-hand basin. Such blockages increase the risk of illness due to the unhygienic conditions, resulting in conditions that promote harbourage of pathogens and discourage effective personal hygiene practices such as washing, all of which increase the risk of gastrointestinal and other related illness.

This inability to store and prepare food safely, to maintain a clean environment, to maintain personal hygiene, compounded by the presence of pests, significantly increases the likelihood of a harmful event over the next 12 months.

Harm Outcomes

Extreme		Severe		Serious		Moderate	
Death, permanent paralysis, etc.		Heart attack, serious fractures, etc.		Chronic stress, severe concussion, etc.		Broken fingers, moderate cuts, etc.	
Very Likely	50.0	Very Likely	50.0	Very Likely	50.0	Example Dwelling	78.0
	30.0		30.0		30.0		
	20.0		20.0		Example Dwelling + National Average	20.0	These scores are simply calculated as the sum of the other three harm outcomes subtracted from 100%
Likely	10.0	Likely	10.0	10.0			
	5.0		5.0	5.0			
	2.0		Example Dwelling + National Average	2.0	2.0		
Unlikely	1.0	Unlikely	1.0	Unlikely	1.0		
	0.5		0.5		0.5		
	0.2		0.2		0.2		
Very Unlikely	0.1	Very Unlikely	0.1	Very Unlikely	0.1		
	Example Dwelling + National Average		0.0		0.0		
Score		Score		Score		Score	
0.0%		2.0%		20.0%		78.0%	

Justification of Scoring

Harm Outcomes

The harm outcomes are likely to remain the same as the national averages. The hazard profile in Part 2 of the Operating Guidance notes the spread of harm outcomes is based on several assumptions with a relatively weak evidence base.

Safety Ratings

Scenario 1
As described in this document

Key

Category	Band	Score
1 Legal duty to take action	High	10,000
2 Discretion to take action	Medium	1,000
	Low	100

Likelihood of Harm 1 in 30			
Extreme 0.0%	Severe 2.0%	Serious 20.0%	Moderate 78.0%
Category	Band	Score	
1 Legal duty to take action	High	10,000	
2 Discretion to take action	Medium	1,000	
	Example Dwelling	293	
	Low	100	
National Average		4	

Score
293

Scenario 2

After works meeting baseline indicators

Likelihood of Harm 1 in 2,000			
Extreme 0.0%	Severe 2.0%	Serious 20.0%	Moderate 78.0%
Category	Band		Score
1 Legal duty to take action	High		10,000
2 Discretion to take action	Medium		1,000
	Low		100
Score	Example Dwelling + National Average		4

Justification of Scoring

After works meeting baseline indicators

The baseline indicators are expected to address the widespread disrepair and deficiencies identified and should help to encourage any occupier to maintain good levels of domestic hygiene.

Scenario 3

After further improvements

Likelihood of Harm			
Extreme	Severe	Serious	Moderate
Category	Band		Score
1 Legal duty to take action	High		10,000
2 Discretion to take action	Medium		1,000
	Low		100
Score			

Justification of Scoring

After further improvements

N/A

Other Relevant Legislation and Guidance

Energy Performance of Buildings

The Energy Performance of Buildings Regulations 2012 requires an EPC to be produced when a property is placed for sale or rent (subject to tenancy type). Where a property is required to have an EPC, it is subject to the requirements of the Energy Efficiency (Private Rented Property)(England and Wales) Regulations 2015.

Minimum Energy Efficiency Standard

The Energy Efficiency (Private Rented Property) (England and Wales) Regulations 2015 (often referred to as the Minimum Energy Efficiency standards/MEES) set a minimum energy efficiency level for domestic private rented properties. Since 1 April 2020, property owners can no longer let or continue to let properties covered by the MEES Regulations if they have an EPC rating below E unless they have a valid exemption in place. The Government has since proposed that all rental properties will need an EPC rating of 'C' or above in the future (which remains a proposal at the time of writing), and it will be in a property owner's interest to consider this when making decisions around conducting works, as it may be more economically efficient to improve a property straight to Band C rather than carrying out graduated works over a period of time.

Electrical Regulations

The Electrical Safety Standards in the Private Rented Sector (England) Regulations 2020 require landlords to have the electrical installations in their properties inspected and tested by a person who is qualified and competent, at an interval of at least every 5 years. Landlords must provide a copy of the electrical safety report to their tenants and, if requested, to their local authority.

Updates

Matters for consideration listed in this section were correct at the time of publication. For the most up-to-date legislation and guidance in these areas, please visit the gov.uk website.