

HMO Management Plan

Site address:

324 Philip Lane
Haringey
London
N15 4AB

Description of Use:

The change of use of the premises to an HMO comprising of 5 x single rooms for 5 individuals and a shared kitchen (with 2 x kitchen sets) and 1 x single room with kitchen set for 1 individual.

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Prepared by SAM Planning Services:

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1.0 Overall management.

- 1.1 A professional cleaning company is responsible for cleaning all communal areas fortnightly, ensuring high standards of cleanliness and hygiene.
- 1.2 There is a company responsible to make sure that the front and rear gardens are kept in good order and appearance as part of the management strategy. The grass is cut on a regular basis and the boundary fences and other general up keep of the garden is retained.
- 1.3 The management visit the property frequently at least on a monthly basis to check the maintenance order and that no terms of the tenancies are breached, specifically checking whether cooking occurs in the individual rooms.

2.0 Preventing Cooking in bedrooms:

- 2.1 The following steps are taken to prevent cooking in the individual rooms and to encourage cooking in the communal kitchen.
 - 1. All tenancy agreements clearly state that cooking is strictly prohibited in the rooms, emphasizing the communal kitchen as the designated cooking area.

2. Power sockets in the individual rooms are strategically placed behind the bed or in other inaccessible locations, making it impractical to introduce plug-in cooking equipment.
3. The tenant are responsible for the power supply bills of their individual room, however, the landlord is responsible for paying the electricity of the communal areas including the kitchen and lounge area. This is an incentive to use the communal kitchen.
4. The company responsible for cleaning the communal areas are instructed to look out if any cooking occurs in the individual rooms and to report back to the management on any such findings.
5. There is a monthly inspection by the management when it is made sure that the individual rooms are inspected. There is a log of these reports.

3.0 Sourcing of tenants:

3.1 There are three main sources for the provision of tenants. These are as follows.

1. Referrals from authorities aiming to assist individuals in finding suitable accommodation.
2. Referrals by charitable organizations assisting individuals who were unable to find housing through the local authority.
3. Current tenants recommending friends and family in need of accommodation.

3.2 The individuals are invited by the letting agent for a viewing. If they present well at the initial meeting, they are asked to come to the office for an interview. It is only if we are satisfied after the interview that we proceed to signup stage. The letting agent declines upto 50% of applicants.

4.0 Improved living arrangements:

- 4.1 The HMO is limited to a maximum of 6 tenants. It features a comfortable kitchen and dining area with a dedicated sitting and lounge area, providing ample space for communal interactions among the residents. This closer interaction fosters a sense of community and discourages cooking within the bedrooms.
- 4.2 Access to the communal garden has been provided so that all tenants can enjoy the outdoor amenity space.

5.0 Summary:

- 5.1 The actions and measures that are imposed within the HMO are considered to be sufficient to prevent the bedrooms from being used for cooking and for single use.
- 5.2 The tenants of the HMO are carefully selected so that they suitable living together and thus it is expected that the HMO will provide a safe and social environment.
- 5.3 The provision of a Kitchen / Living / Dining provides a fit for purpose HMO with good standards of habitable living space for existing and future occupiers.