



## Housing Health and Safety Rating System (HHSRS)

Group A  
Protection Against  
Accidents

Example A5.3  
1920–1945  
Semi-detached House  
(Non-HMO)

Vulnerable Group  
All persons aged  
5 years and under

Multiple Locations  
No

## Case Studies

Hazard A5  
Flames, Hot  
Surfaces, etc

Related Hazard A4  
Fire and  
Explosions

Related Hazards A6  
Collisions,  
Entrapment and  
Ergonomics



# Dwelling

## Description

This is a two-bedroomed semi-detached house, built circa 1930. The property is in reasonable condition throughout. It is rented to a family.

The electrical installation is satisfactory and there is a current gas safety certificate. There is gas central heating and a D-rated EPC.



1

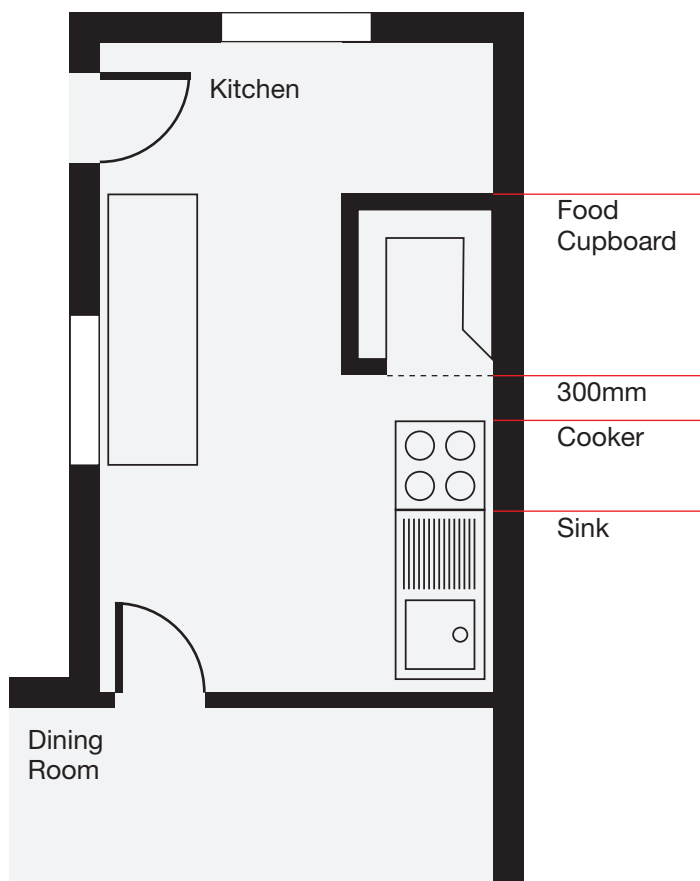
Front view of property

# Deficiencies

## Description

### Cooker position

The cooker, with no adjacent worktop, is located between the kitchen sink and a food cupboard with a curtain, leaving slightly more than a 300mm gap between the cooker and the open doorway. Doubtless, this 'walkway' to the larder is in frequent use when cooking is underway. The kitchen floor surface comprises vinyl tiles.



2  
Plan of kitchen showing location of food store adjacent to cooker.



3  
Cooker with no worktop to left hand side and sink drainer to right side. The door to the food cupboard is the left, out of shot

## Relevant Baseline Indicators

0

Satisfactory  
or N/A

1

Not  
Satisfactory

2

Defective

3

Seriously  
Defective

Subject	Score	BI	Baseline Indicator
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.
5 Sanitary Facilities: Kitchen	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	5.4	For cooking food, a 4-ring hob (or 2-ring in bedsit type accommodation) with oven and grill properly installed with all necessary connections for safe and efficient operation, which shall be maintained in good working condition.
13 Guards	0 1 2 3	13.3	Any open fires or flames as a source of heat must be adequately guarded to ensure any accidental falls or trips do not result in contact with the open flames. Where there is risk of prolonged contact with hot surfaces of more than 43°C, adequate guarding must be provided to prevent contact.
15 Heating and Insulation	0 1 2 3	15.2	Hot water cylinder, if present, must be insulated with a minimum 50mm jacket if not pre-insulated, and it must be fitted with a tank thermostat

Other Relevant Matters

0

Satisfactory  
or N/A

1

Not  
Satisfactory

2

Defective

3

Seriously  
Defective

Score				Matters affecting Likelihood of Harm
0	1	2	3	Hot surface protection
0	1	2	3	Thermostatic taps
0	1	2	3	Kitchen layout
0	1	2	3	Worktop space next to cooker
0	1	2	3	Separation of cooking area
0	1	2	3	Open flame guarding

Score				Matters affecting Harm Outcomes
0	1	2	3	Surface/liquid temperature
0	1	2	3	Exposure time

# 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	
	1 in 30	
	Example Dwelling	1 in 50
Unlikely	1 in 100	
	National Average	1 in 200
	1 in 300	
	1 in 500	
Very Unlikely	1 in 1,000	
	1 in 2,000	
	1 in 3,000	
	1 in 5,000	

Score

1 in 50

Justification of Scoring

Likelihood of Harm

Considering probabilities over the next 12 months, the likelihood of an event leading to harm to the vulnerable group due to the cooker location is increased. The issue with the cooker location relates to its close proximity to the food cupboard entrance, a factor that has potential to result in anyone coming to or from the cupboard holding food items subsequently coming into contact with the hob surface, for example.

Attention is also given to the lack of work surfaces to either side (to the right-hand side is the sink, and to the left-hand side is the access to the cupboard). There is a small gap of just over 300 mm between the cooker as access into the cupboard. There are no work surfaces readily available on which to put hot dishes/pans following retrieval from the oven or hob, and again this increases the risk to the vulnerable group (scalding of the under 5s over a 12-month period).

# 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	<b>Example Dwelling</b> 59.9 National Average 75.0  These scores are simply calculated as the sum of the other three harm outcomes subtracted from 100%	
	30.0		30.0		<b>Example Dwelling</b> 30.0		
	20.0		20.0		National Average 20.0		
Likely	10.0	<b>Example Dwelling</b> 10.0	National Average	Likely	10.0		
	5.0	5.0			5.0		
	2.0	2.0			2.0		
Unlikely	1.0			Unlikely	1.0		
	0.5				0.5		
	0.2				0.2		
<b>Example Dwelling</b>	0.1	Very Unlikely	0.1	Very Unlikely	0.1		
National Average	0.0		0.0		0.0		
Score 0.1%		Score 10.0%		Score 30.0%		Score 59.9%	

**Justification of Scoring**  
Harm Outcomes

The harm outcomes have been raised as there is potential to come into contact with the hot cooker and boiling water or viscous foods, all of which could be splashed or poured onto bare skin or clothing, prolonging contact.

# 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 50

Extreme 0.1%	Severe 10.0%	Serious 30.0%	Moderate 59.9%
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Category	Band	Score
1 Legal duty to take action	High	10,000
2 Discretion to take action	Medium	1,000
Example Dwelling		412
	Low	100
National Average		59

Score  
412



Scenario 2

After works meeting baseline indicators

Likelihood of Harm  
1 in 100

Extreme 0.0%	Severe 10.0%	Serious 30.0%	Moderate 60.0%
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Category	Band	Score
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1 Legal duty to take action	<b>High</b>	10,000
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2 Discretion to take action	<b>Medium</b>	1,000
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<b>Example Dwelling</b>		<b>196</b>
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	<b>Low</b>	100
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National Average		59
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Score  
**196**

Scenario 3

After further improvements

Likelihood of Harm  
1 in 200

Extreme 0.0%	Severe 5.0%	Serious 20.0%	Moderate 75.0%
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Category	Band	Score
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1 Legal duty to take action	<b>High</b>	10,000
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2 Discretion to take action	<b>Medium</b>	1,000
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	<b>Low</b>	100
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<b>Example Dwelling + National Average</b>		<b>59</b>
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Score  
**59**

Justification of Scoring

After works meeting baseline indicators

Compliance with BIs 5.3 and 5.4 would ensure the cooker is moved away from the food cupboard and also deal with the inadequate work surface, reducing the risk to slightly worse than the national average score. One way of achieving adequate worktop around the cooker would be to remove the pantry. The small size of the kitchen would mean the risk would remain greater than the national average, and the potential for ‘Severe’ and ‘Serious’ injuries to be sustained would still be worse than average.

Justification of Scoring

After further improvements

The national average scores could be attained by increasing the size of the kitchen, either via an extension to the current room or relocation to an alternative location (such as the rear reception room). This would allow adequate space for a safe layout of all relevant facilities.

## Other Relevant Legislation and Guidance

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### 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](https://www.gov.uk) website.