



## Housing Health and Safety Rating System (HHSRS)

Group A  
Protection Against  
Accidents

Example A5.4  
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

Related Hazard B14  
Excess Heat



# Dwelling

## Description

This is a two-storey, three-bedroomed semi-detached house, built in 1937 and last updated in the 1970s. It is rented to a family.

The property has solid brick walls, a slate roof and gas-fired central heating.

There is a gas safety certificate, an E-rated EPC , but there is no electrical installation report. The fuse board has MCBs but no RCD protection.



1  
Front exterior view of  
property

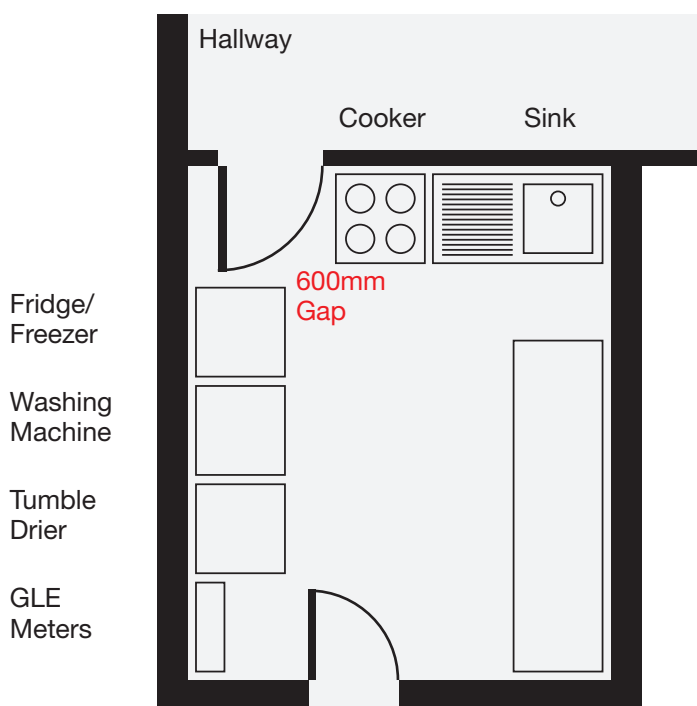
## Deficiencies

### Description

The kitchen at the rear of the house is 3m long by 2m wide, with a door opening into it from the hall (visible to the left of the cooker in the photo). The cooker socket is located to the left of the sink drainer, 1.9m above floor level and 50mm above the top of the grill to the cooker. The switch is difficult to reach over the cooker grill.

Access into the kitchen from the hallway is restricted by the location of the cooker, it being positioned to one side of the door opening, and by the fridge/freezer immediately opposite (currently the only position available in the small kitchen). The gap between the cooker and the fridge/freezer is approximately 600mm.

The kitchen floor is covered with a washable vinyl that becomes slippery when wet. Access from the house to the rear garden is through the other door in the kitchen.



2  
Partial floorplan  
showing kitchen



3  
View inside kitchen  
showing the gap between  
cooker and fridge/freezer

## 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.

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

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

Likelihood of Harm

<b>Scale Points</b> 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
	<b>Example Dwelling</b> 1 in 20
	1 in 30
	1 in 50
Unlikely	1 in 100
	<b>National Average</b> 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
<b>Score</b> 1 in 20	

**Justification of Scoring**  
Likelihood of Harm

The likelihood has been significantly increased from the national average to reflect the risk to the vulnerable group (the under 5s) due to the small dimensions of the kitchen and the poor layout, with the cooker sited adjacent to the door into the hallway (opposite the fridge/ freezer) and there being just a small gap of 600 mm between the cooker and fridge through which a person needs to squeeze. Such a gap significantly increases the likelihood of an event during a 12-month period. A burn or scald could occur from the cooker itself, caused by knocking something off the hob when passing or a young child grabbing a saucepan handle overhanging the hob, pulling hot oil or liquid onto themselves.

The kitchen is small in size (only 6 m2) and there are no work surfaces adjacent to the cooker (nothing to the left and only the sink drainer to the right-hand side). Absence of a worktop by the cooker necessitates carrying hot pans and trays across the kitchen, with the risk of slipping on wet vinyl flooring, potentially endangering a young child nearby.

In addition to that, the cooker socket is only 50 mm above the cooker grill and is difficult to reach without leaning across. Trying to use the cooker switch above the grill would put someone at risk of contact with hot surfaces and burns from the gas hob, but this is less of a risk for a young child who would not be able to reach the this switch.

Finally, the floor covering is slippery when wet. There is a further door leading from the kitchen to the garden, making the kitchen a throughfare, which children in particular will have cause to use when the weather is fine. Close supervision of young children is more difficult in such circumstances.

Overall, over a period of 12 months, it is far more likely that an accident would occur when compared to the national average.

# 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 5.0	Likely	10.0		
	5.0				5.0		
	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		
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 20

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
Example Dwelling		1,030
2 Discretion to take action	Medium	1,000
	Low	100
National Average		59

Score  
1,030



Scenario 2  
After works meeting baseline indicators

Scenario 3  
After further improvements

Likelihood of Harm 1 in 200			
Extreme 0.0%	Severe 5.0%	Serious 20.0%	Moderate 75.0%
Category	Band		Score
1 Legal duty to take action	High		10,000
2 Discretion to take action	Medium		1,000
	Low		100
Example Dwelling + National Average			59
Score 59			

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 works meeting baseline indicators

The guidance for baseline indicator 5.4 requires the cooker to be suitably located, with worktop either side and away from doors. Compliance with this means that the kitchen layout needs to be reconfigured, avoiding narrow gaps and ensuring there is adequate space to work near the cooker. This will mitigate the majority of the accident risks and return the likelihood and harm outcomes to national average scores.

Justification of Scoring  
After further improvements

N/A

## 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.