
CHAPTER 5. DWELLING UNITS

PERFORMANCE OBJECTIVES

5-1 GENERAL. Modernization done in dwelling units shall be consistent with the MPS, and provide safe, secure, healthful and attractive environments for tenants including:

- a. Residential facilities and utilities;
- b. Protection from fire, accident, structural and health hazards;
- c. Security from forcible entry;
- d. Spaces sized and arranged for comfortable and convenient use; and
- e. Privacy from exterior noise, adjacent dwelling units and public spaces.

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CHAPTER 5. DWELLING UNITS

SECTION 1: MANDATORY STANDARDS

5-2. ENTRANCE, LIVING AND DINING AREAS. Each dwelling unit shall have standard unit entry, general family living, interior recreation and dining. Dwelling unit entrances shall be free from drafts and/or water penetration. For technical requirements, see Chapter 9.

NOTE: Dining area may be provided in either the kitchen area or the general living area.

5-3. KITCHENS. Each dwelling unit shall have a specific kitchen space for food preparation, serving and after-meal clean-up.

- a. Sinks. Each dwelling unit shall be provided with a kitchen sink with water-proof backsplash. Sinks shall be in safe and sanitary condition, anchored and free of cracks, holes or material deterioration. Sinks shall be supplied with hot and cold water. Existing sinks

shall be retrofitted with energy conservation devices that are cost-effective, such as:

- o Water saving devices; or
- o Faucet flow restrictors.

When new sinks are provided, they should have the following features:

- o Stainless steel basin;
- o Single faucet washerless controls;
- o Continuous and preformed backsplashes and edging;
- o Basket strainer; and
- o Hot water flow limited to .5 gpm; maximum 3 gpm total flow.

- b. Stove/Ovens. When provided by the PHA, it shall be a free-standing four-burner stove and oven with a non-flamable wainscot on all sides of abutting vertical surfaces in each dwelling unit. Where a stove is not provided, there shall be a 36 inch wide space and adequate utility supply. PHA-provided stove/ovens

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shall be in safe and sanitary condition, have operable pilots and controls, and be free of any gas leakage. Ranges located under wall cabinets shall be fitted with either a range hood or a metal protector. The metal protector shall be comprised of a minimum of 1/4 inch asbestos millboard or any other material with equal or higher properties of fire resistance and heat absorbance, covered with a minimum 28 gauge sheet metal. When range hoods are provided, they shall be anchored securely to the wall and be a maximum of 30 inches above the range top. New stoves and ovens shall have pilotless operation.

- c. Refrigerators. If provided by the PHA, each dwelling unit shall have a refrigerator with a freezer. Where a refrigerator is not provided by the PHA, there shall be a 36 inch wide space and adequate utility supply provided to the unit. This space shall be within 6 ft. of a grounded outlet. PHA-provided refrigerators shall be operable, in safe and sanitary condition and free of any refrigerant leaks.
- d. Food and Equipment Storage. Each dwelling unit shall be provided with storage cabinets for food and equipment. Storage cabinets and units shall be in sound and

sanitary condition. New or replacement kitchen cabinets may be provided at the discretion of the PHA, if needed.

- (1) Hardware. Hardware shall be secured in place and operable. When replacing existing storage units, hardware and anchoring systems, the material should be chosen for maximum durability under intense use. Cabinet materials shall be in accordance with the requirements of ANSI A161.1 "Minimum Construction Performance Standards for Kitchen Cabinets."
- (2) Cabinets Mounted Above Stoves. Metal or unprotected wood cabinets mounted above stoves shall have a minimum clearance of 30 inches. The clearance may be reduced to 24 inches when the underside is protected with a fire-resistant material meeting the relevant fire codes.

e. Counter Work Space. Each dwelling unit shall have countertop surfaces constructed of materials that are

easily cleaned, are waterproof and will withstand frequent cleaning. Surfaces shall be plastic laminate that is securely bonded to a 5/8 inch water resistant plywood or particle board core. Countertops shall have water proof backsplashes on all sides abutting vertical surfaces. New back and endsplashes shall be covered with plastic laminate. Dwelling units with less than two bedrooms shall be provided with a minimum of 30 inches of continuous counter space. Two-, three- and four-bedroom units shall have a minimum of 36 inches of continuous counter space. Larger units shall have a minimum of 42 inches. Countertops shall be in sound and sanitary condition, free of holes, cracks, water penetration or material deterioration. Joints abutting vertical surfaces shall be tight and sealed;

NOTE: If kitchens are substantially rehabilitated and only where existing space permits, counter space shall be provided as outlined in the HUD Minimum Property Standards handbook 4910.1. In all cases, provision of counter area is dependent on available, existing space. Walls shall not be moved to meet the requirements in "e" above.

5-4. BATHROOMS. Each dwelling unit shall have sanitary and bathing

facilities that may be used with privacy. Access to the bathroom should not be through a habitable room, except in one-bedroom and efficiency units.

a. Lavatories. Each dwelling unit shall have a lavatory. Lavatories shall be in safe and sanitary condition, anchored, free of cracks, holes or material deterioration. Lavatories shall be supplied with hot and cold water.

(1) Existing Lavatories. They shall be retrofitted with energy conservation devices that are cost-effective, such as:

- o Water saving devices; or
- o Faucet flow restrictors.

(2) New lavatories. Where provided new, they shall have the following features:

- o Porcelain on steel or cast construction;
- o Single faucet washerless controls

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- o Continuous and preformed backsplashes and edging;
 - o Mechanical waste fitting; and
 - o Devices that limit hot water flow to recommended .5 gpm; maximum 3 gpm total flow.

b. Toilets. Each dwelling unit shall have a toilet located within the primary bathroom of the dwelling unit. Toilets shall be operable, in safe and sanitary condition, adequately anchored, free of cracks, holes or material deterioration, and supplied with water at adequate pressure. Toilets shall be retrofitted with water saving devices that are cost-effective.

c. Bathing Facilities. Each dwelling unit shall have a permanent bathtub or recessed shower with all adjacent walls adequately protected from water damage. Bathtub or shower bottom surfaces shall have slip-resistant surfaces. For technical requirements for wall and floor finishes, see paragraph 10-6. Bathtubs or showers shall be in sound and sanitary condition, stable and adequately anchored, and free of cracks, holes, or material deterioration. Abutment and adjoining surfaces shall be sealed and caulked. Units shall be supplied

with hot and cold water with adequate pressure. Showers shall be retrofitted with energy conservation devices that are cost-effective, such as:

- o Water saving devices; or
- o Flow restrictors for shower heads.

NOTE: Free-standing metal or plastic showers are not acceptable and must be replaced.

- (1) New Bathtubs. These shall be porcelain enamel on steel or cast iron or constructed of fiberglass reinforced plastic. The finished product shall meet the standards set forth in Porcelain Enameled Formed Steel Plumbing Fixtures, ANSI A112.19.4.1977 and Use of Materials Bulletin No. 73, Plastic Bathtubs, Plastic Shower Stalls and Receptors. Also see paragraph 10-6d(2) for wall finishes, including shower walls.

When new bathing facilities are provided, they shall have the following features:

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- o Shower units mounted with the wall or hidden on the surface of the wall;
 - o Single lever washerless bathtub fixture and/or shower control;
 - o Shower faucet flow restrictors that limit water use to recommended 3 gpm maximum;
 - o Shower flow restrictors that limit hot water use to 3 gpm; and
 - o Access panels for bathtubs and showers.
- (2) Selection of Bathtubs or Showers. PHA determination should be based on a cost benefit analysis that considers the expected longevity in the specific social and physical environment involved. The cost-effectiveness should reflect the serviceability, initial installation costs, repairs from cigarette burns or vandalism and longevity based on the experiences of the PHA itself as well as of other similar PHAs. In making its determination, the PHA may choose to have a flexible policy that may favor one material or system for elderly tenants and

another for families with children.

d. Bathroom Accessories. Bathrooms shall have the following accessories:

- (1) Space for a tenant-provided soap dish at lavatory. When space does not exist, securely anchored walltype;
- (2) Towel bar convenient to washing and bathing facilities;
- (3) Toilet paper holder at toilet;
- (4) Shower curtain rod or enclosure at shower;
- (5) Securely anchored grab bar/soap dish at bathtub or shower; and
- (6) Mirror and medicine cabinet or equivalent

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enclosed storage.

Note: New soap dishes, cup holders and towel bars should be ceramic, stainless or chromed steel.

5-5. BEDROOMS. All bedrooms shall be accessible from a corridor or hallway within the dwelling unit. Access shall not be through a kitchen or other bedrooms.

5-6. STORAGE.

- a. Clothes Storage. Bedrooms shall have closets for clothes storage. Closets shall have a door, accessible rod, clear space below for hanging clothes and a shelf above the rod. For technical requirements on doors, see Chapter 10.
- b. General Storage. Where space permits, dwelling units shall have space for storage of items and equipment that supplements required storage in bedrooms and the kitchen.

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SECTION 2: PROJECT SPECIFIC STANDARDS

5-2B. RESERVED.

5-3B. KITCHENS.

- a. Reserved.
- b. Reserved.
- c. Reserved.
- d. Food and Equipment Storage. Where existing space permits and current storage facilities have deteriorated to the degree that replacement is necessary, the following storage area allotments may be provided:

Storage Area in Sq. ft.	Number of Bedrooms				
	0	1	2	3	4+
Minimum Shelf Area	24	30	38	44	50
Minimum Drawer Area	4	6	8	10	12

NOTE:

- (1) Enlarging kitchens by moving walls or partitions to fulfill the above requirements for storage is not permitted.
- (2) A minimum of one-third of the required area shall be located in base or wall cabinets and a minimum of 60 percent of the required area shall be enclosed by cabinet doors.
- (3) Wall cabinets above refrigerators and shelf area over 74 inches high shall not be counted as required storage.
- (4) Inside corner cabinets shall be counted as 50 percent of the shelf area. When revolving shelves are used, the actual shelf area may be counted.

(5) Drawer area in excess of the required area may be counted as shelf area if drawers are at least 6 inches in depth.

5-4B. RESERVED.

5-5B. RESERVED.

5-6B. RESERVED.