

MAYOR OF LONDON

London Plan Guidance

Large-scale Purpose-built Shared Living

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London Plan Policy

Policy H16 Large-scale purpose-built shared living

Local Plan making

Boroughs should use this guidance to inform site allocations where large-scale purpose-built shared living (LSPBSL) is being considered, and any broad locations or policies in development plan documents that concern LSPBSL.

Planning Application type and how the LPG will be applied

All applications with LSPBSL will be assessed through this guidance.

Who is this guidance for?

This guidance is for planning authorities to assess planning applications with LSPBSL.

This guidance should also be used by developers, architects, and designers to design and manage LSPBSL developments.

1) What is large-scale purpose-built shared living?

- 1.1.1 Large-scale purpose-built shared living (LSPBSL) is a type of non-self-contained housing that is made up of private individual rooms and communal spaces and facilities.
- 1.1.2 LSPBSL differs from self-contained housing (use class C3) because there is an emphasis on communal living; large-scale shared dining, recreation and (sometimes) work spaces are provided to offset private individual units that are smaller than the minimum internal space standards set out in Table 3.1 of the London Plan.
- 1.1.3 LSPBSL differs from houses in multiple occupation (HMOs) – which are either use class C4 (up to six residents) or *sui generis* (more than six residents) – due to the size of the developments and the extent of communal spaces and facilities.
- 1.1.4 LSPBSL differs from hotels (use class C1) and hostels (*sui generis*) due to the requirement for minimum tenancies of no less than three months.
- 1.1.5 LSPBSL differs from residential institutions (use class C2) as there is no significant element of care or training provided.
- 1.1.6 LSPBSL provides accommodation for single person households who choose not to live in self-contained houses, flat shares, or HMOs and may use this product on a transition basis until they find suitable long-term housing. Whilst LSPBSL provides an additional housing option for some people, due to the unique offer of this type of accommodation, it does not meet minimum housing standards and is not therefore considered to meet the ongoing needs of most single person households in London.
- 1.1.7 LSPBSL is not an affordable housing product. LSPBSL does not provide stable, long-term accommodation suitable for most households in need of genuinely affordable housing, including families. LSPBSL must provide a financial contribution to the borough towards the provision of conventional affordable housing as per London Plan Policy H16(A9). Further guidance will be provided in separate London Plan Guidance.
- 1.1.8 London Plan Policy H16, on large-scale purpose-built shared living, sets out specific criteria that LSPBSL developments must meet and this guidance should be read alongside those requirements.

2) Plan-making

- 2.1.1 In Local Plans, boroughs may include policies and/or site allocations related to LSPBSL. To meet the requirements of London Plan policy H16 (parts A2 and A3), these policies and site allocations should seek to ensure that LSPBSL developments come forward in places that are well-connected to local services and employment by walking, cycling and public transport, and where they would contribute toward mixed and inclusive neighbourhoods.
- 2.1.2 Boroughs should seek to ensure that policies and site allocations for LSPBSL contribute toward creating mixed and inclusive neighbourhoods, as per Policy H16(A2). To inform this, boroughs should draw on characterisation studies and their design-led approach to optimising site capacity (see policies D1 and D3 of the London Plan, and the forthcoming Optimising Site Capacity: A Design-led Approach LPG). Boroughs should also consider housing size mix (see Policy H10(A)) and the provision of on-site affordable housing (see Policy H4(B)), particularly where opportunities to provide a mix of sizes and tenures within the borough or area are constrained.
- 2.1.3 Policy H16(A3) requires LSPBSL to be in areas well connected to local services and employment by walking, cycling and public transport, and that its design does not contribute to car dependency. Suitable areas for LSPBSL should be within areas identified in Table 10.3 of Policy T6.1 that require car-free developments, areas within town centres identified in the London Plan Figure A1.3 as 'High' or 'Medium' residential growth potential, areas of PTAL 4 in Outer London, and appropriate parts of Outer London Opportunity Areas.
- 2.1.4 Boroughs should consider the impacts of the need for delivery and servicing and impact on transport infrastructure and other services, when considering allocating sites/area suitability for LSPBSL.
- 2.1.5 In areas where demand for LSPBSL is likely to be particularly high and this could have a negative impact on creating mixed and inclusive neighbourhoods, boroughs may introduce a local policy framework that limits the number of developments or number of units within a defined area, ensure separation, or focus LSPBSL in specific places.
- 2.1.6 Site allocations for LSPBSL should not undermine the borough's ability to meet their housing need.

3) Planning applications

- 3.1.1 In meeting the requirements of the London Plan, LSPBSL development should:
 - 1) be in an area well-connected to local services and employment by walking, cycling and public transport, with a PTAL of 4 or higher (London Plan policy H16 A3);

- 2) be car-free and not contribute to car dependency as per London Plan Policy T6(B) and H16(A3);
- 3) manage deliveries and servicing in a sustainable way, set out in a management plan as per London Plan Policy T7(G), (H), and (I), and H16 (8); and
- 4) be supported by evidence demonstrating that the development would contribute to the creation of mixed and inclusive neighbourhoods as per London Plan Policy H16(A2). This could include information on the character of the area and the concentration of existing and proposed LSPBSL schemes, including their cumulative impact on the provision of services and infrastructure.

4) Design and standards

4.1 Integrating into the neighbourhood

4.1.1 To demonstrate that the LSPBSL development positively integrates with the surroundings in accordance with London Plan Policy H16, paragraph 4.16.1, the following criteria should be met in addition to London Plan Policy D3:

- 1) active uses and public amenities should be designed and located to activate the street and public amenities on the ground floor should front the street or public realm; and
- 2) any blank walls, dense vegetative screening or other design elements that visually cut the LSPBSL community off from the local surroundings or vice versa should be avoided.

4.1.2 Any public amenities such as restaurants and bars¹ should encourage use by the surrounding local community as well as residents.

4.1.3 The development should ensure public realm is designed with different users in mind, including both residents and people in the surrounding communities who use wheelchairs.

4.1.4 Where necessary, improvements to the surrounding public realm should be achieved through planning obligations to ensure good connectivity through walking, cycling, green infrastructure and other streetscape elements.

¹ Refer also Table 4.1 that these should not be included in the overall communal space required

4.2 Communal facilities

- 4.2.1 As a minimum, communal facilities should enable all residents to cook, prepare and eat meals; relax and socialise, including with guests; work from home; and do laundry. Convenient toilet facilities should also be provided for use alongside other communal facilities for residents' guests.
- 4.2.2 At least 5 sqm of essential internal communal facilities should be provided per resident (Table 4.1). Kitchens, dining spaces, laundry facilities, living rooms, lounges, and workspaces should meet the design and space requirements set out in sections 4.2 to 4.8, Table 4.1, and Table 4.2.
- 4.2.3 Communal facilities should be inclusive, well designed, adequately sized, well ventilated, conveniently accessed, and sufficient to meet the requirements of the intended number of residents. They should be designed to help residents to use the spaces independently and develop a sense of community.
- 4.2.4 The design and location of the communal facilities should ensure equal opportunity for all and meet Policy D5 Inclusive design. This should include an adequate number of lifts, appropriately-sized corridor spaces and accessibility to all corridors, lifts, internal spaces and external spaces. Where appropriate, communal facilities should integrate with the public realm and external spaces.
- 4.2.5 Where other uses are included alongside the LSPBSL, requirements for those uses must be met separately and in addition. For example, cycle parking for offices must not be counted toward provision of cycle parking for LSPBSL units.

Table 4.1 Communal facilities

Communal facility	Required or optional	Included in 5 sqm/resident communal space requirement?	Other standards
Kitchen (Section 4.3)	Required	Yes	At least 5 cooking stations per kitchen 0.6 sqm per resident
Dining space (Section 4.4)	Required	Yes	0.5 sqm per resident

Large-scale purpose-built shared living

Laundry rooms (Section 4.5)	Required	No	1 washer and dryer for every 10 residents
Internal communal space (Section 4.6)	Required	Yes	
Living rooms, lounges (Section 4.6)	Required	Yes	
Other recreation or entertainment spaces for the exclusive use of residents without a charge (Section 4.6)	Optional	Yes	
Workspace - only for LSPBSL residents with no charge (Section 4.7)	Optional	Yes	
Toilets (Section 4.8)	Required	No	
Personal storage (Section 4.8)	Optional	No	
External communal space - terrace/garden (Section 4.9)	Required	No	1 sqm per resident At least 40 sqm for each space
Circulation space (corridors, stairs, lifts, lift lobbies)	Required	No	
Any spaces that residents incur additional costs to access or use	Optional	No	
Cafes, bars and restaurants	Optional	No	
Spaces that are open to the public to use or not for the exclusive access and use of residents and their personal visitors	Optional	No	

Storage used by management	Optional	No	
Cycle storage	Required as per London Plan Policy T5 Cycling, Table 10.2 Use Class: Sui generis	No	
Car parking	Car-free as per London Plan Policy T6.1(E) Residential parking	No	

4.3 Communal kitchens

- 4.3.1 The design and location of communal kitchen facilities will depend on considerations such as floorplate size, the number of storeys within the building, and the number of residents. In general, communal kitchens should be provided on every floor. However, in some cases due to layout constraints such as small floorplates, it may be appropriate to provide kitchens on alternate floors, or another alternative arrangement. Any alternative arrangements need to demonstrate convenient access, measured by distance from furthest unit.
- 4.3.2 To foster a sense of community, communal kitchen facilities must be provided to accommodate at least 5 people per kitchen². The concentration of all communal cooking facilities into large communal kitchens in only a few locations in the building should be avoided.
- 4.3.3 Sufficient cooking facilities must be provided to meet the requirements of the intended number of residents to be able to cook meals from scratch during peak time (typically 6 pm and 8:30pm).
- 4.3.4 Kitchen space should be provided at a minimum of 0.6 sqm per resident to accommodate items in Table 4.2 with adequate circulation space around each of them.

² Loosely aligning with HMO standards.

Table 4.2 Expected kitchen facilities³

Kitchen amenity	Requirement per resident
Hob and oven	One per five residents
Sink/ draining board	One per five residents
Fridge with freezer	At least one in every kitchen and one per 10 residents
Dishwasher	At least one in every kitchen and one per 20 residents
Refuse space, including recycling	At least one in every kitchen and one per 20 residents
Microwave	At least one in every kitchen and one per 20 residents
Base or wall unit for food and utensil storage	One per resident

4.4 Communal dining spaces

- 4.4.1 Dining spaces should enable people to eat where they cook and hence can be provided either alongside communal kitchen facilities or with other communal space that is located near the kitchen facilities.
- 4.4.2 For each resident, 0.5 sqm of dining space should be provided, including space for chairs, tables, and circulation.
- 4.4.3 Any café and restaurant seating that is open to public must not be counted toward the dining space or essential communal space.

³ These standards are to ensure sufficient facilities and good design but do not form part of approved plans.

4.5 Laundry and drying facilities

- 4.5.1 Adequate laundry and drying facilities should be provided for residents. These should be in a convenient and ventilated location and not interfere with other communal spaces that are used for cooking, dining, recreation and socialising.
- 4.5.2 Laundry and drying facilities should be for the use of residents and should not also be used by the management company for washing bedding and linen.
- 4.5.3 At least one washer and one dryer should be provided for every 10 residents.
- 4.5.4 Additional secure and naturally ventilated space, adequate for intended number of users, should also be available for air drying clothes.

4.6 Internal communal space

- 4.6.1 Lounge and living spaces should be provided to encourage incidental meetings, socialising, lounging, engagement and recreation. A variety of spaces should be provided to allow for smaller group interactions, engagement for larger groups and quieter spaces, such as prayer rooms.
- 4.6.2 Some internal communal space should be provided on every floor to allow for convenient access to a living or lounge space, especially if there is no kitchen and dining area on the same floor.
- 4.6.3 Internal communal spaces should be accessible to allow for ease of use for disabled people.
- 4.6.4 Internal communal spaces should be located and designed to allow views out and should have convenient access to cores and external communal spaces.
- 4.6.5 Internal communal spaces should have adequate passive ventilation and lighting, including natural light during the day.
- 4.6.6 Internal communal spaces must be adequately sized, integrated within the building design and not provided in left over spaces.
- 4.6.7 Sufficient and comfortable seating in the form of sofas and lounge chairs should be provided in every space to allow for lingering and comfortable interactions for the intended number of users, including assumptions about residents' visitors.
- 4.6.8 These spaces can be provided as extensions of dining space or external terraces and gardens but must be in addition to such communal spaces.

4.7 Work space

- 4.7.1 Common work areas should be provided, where possible, to enable hybrid working environments.
- 4.7.2 Such common work areas should not be provided as one large space that can become noisy.
- 4.7.3 Such workspaces should have high speed broadband connections.
- 4.7.4 Desk spaces should be equipped with charging points and should be fully adjustable for comfortable use over longer periods of time by residents of a range of heights.

4.8 Toilets and storage

- 4.8.1 Toilet facilities should be provided in proximity to communal spaces.
- 4.8.2 Some additional storage areas in the form of lockers or cupboards should be provided for each resident to store personal belongings, such as travel bags and other such items.

4.9 External communal space

- 4.9.1 External communal space should be accessed directly from usable internal spaces. External communal space should be overlooked by usable internal spaces and, where possible, private units to avoid creating isolated areas that cannot be used safely.
- 4.9.2 At least one sqm of external communal space should be provided per resident. This space should be provided as one outdoor space at ground floor or podium level. If an aggregated space is not possible, external communal space should be provided as ground floor or terrace gardens, with each individual outdoor space at least 40 sqm.
- 4.9.3 Any private balconies or terraces for individual units will not count towards the communal space requirement.
- 4.9.4 External communal space should be designed and landscaped to ensure useable space for residents.
- 4.9.5 External communal space should provide adequate seating, lighting, and landscaping to provide a good quality, relaxing environment.
- 4.9.6 When landscaping is provided in external communal space, it should be designed for net biodiversity gain per Policy G5 Urban greening, when possible.

4.9.7 All residents should be able to access all external communal spaces.

4.10 Private units

4.10.1 Policy H16 requires that the private units are not self-contained homes or capable of being used as self-contained homes but provide functional living space. Hence, units should be accessed through a shared internal area and not have a separate external access.

4.10.2 The units must be single occupancy and suitably sized to accommodate the amenities listed in Table 4.3 for sleeping, eating, working, relaxing, and storage.

4.10.3 The units should not be less than 18 sqm and not more than 27 sqm to avoid being converted to substandard self-contained units.

4.10.4 Accessible units are expected to be generally between 28 and 37 sqm to accommodate ease of access to the amenities in Table 4.3. Drawings must demonstrate how the rooms provide wheelchair access.

4.10.5 To meet the requirements of London Plan policy D5 and ensure inclusive design, LSPBSL schemes should provide 10 per cent accessible units, in line with the approach taken for other forms of residential dwellings in the London Plan.

4.10.6 Any accessible units must be on the same floor as the communal accessible kitchen.

4.10.7 Private units should meet the qualitative standards of Policy D6 Housing quality and standards part B to E (and any related London Plan guidance).

Table 4.3 Private unit amenities⁴

Room amenities	Required or Optional	Additional note
Double bed	Required	
Bedside cabinet	Required	At least one should be provided

⁴ These standards are to ensure functional living and good design but do not form part of approved plans.

Room amenities	Required or Optional	Additional note
Wardrobe	Required	At least 1m wide
Desk with worktop space	Required	
Seating area	Required	An armchair or a two-person settee
Dining area	Optional	Seating area could be used for eating If provided, it should be limited to 2 people dining
Bathroom with shower	Required	Should have a standard size sink, a WC and a place to dry a bath towel Bath tub is optional
Small kitchenette to allow preparation of convenience food	Required	Should provide sockets to plug-in toaster, kettle, microwave as well as counter space If hob is provided, then no more than 2 plate hobs should be provided
Sink and draining tray space	Required	
Mini-fridge	Required	Should fit under the kitchen counter. No freezer required.

5) Management plan

5.1.1 Any application should include an appropriately detailed and resourced management plan demonstrating how management practices will meet policy requirements, how the operations will be managed, and how spaces will be

maintained to ensure that the development continues to function as a high quality LSPBSL scheme.

5.1.2 The management plan should be secured through a S106 agreement and secure requirements of London Plan Policy H16 and paragraph 4.16.4 specifically. The management plan must set out the following:

- 1) Security and fire safety procedures, including:
 - a. relevant procedures from Policy D12 Fire safety and related London Plan Guidance for emergency and fire access (this is separate from the fire safety statement required by the guidance);
 - b. safeguarding external and internal communal spaces and safety measures for private units and communal spaces;
 - c. registering any electrical products, such as white goods, that are built into the property and encouraging residents to do the same. This will help to pick up any recalls and ensure safety of the residents and the building; and
 - d. preparing Personal Emergency Evacuation Plans (PEEPS) for all residents whose ability to self-evacuate may be compromised, taking into account any General Data Protection Regulations (GDPR) and the Data Protection Act (2018).
- 2) Move in and move out arrangements, including:
 - a. location of loading, unloading areas to ensure that the public realm is not obstructed by parked vehicles and there is no negative impact on highway or road traffic as well as surrounding communities;
 - b. timings of move in and move out, to avoid congestion impacts and impacts on any other cultural celebrations for the surrounding communities; and
 - c. identifying routes and lifts to be used during move in and move out, to ensure smooth operations of communal spaces and other services of the development.
- 3) Tenant contract strategy
 - a. to ensure 90+ days tenancy agreements for all LSPBSL units ;
 - b. to ensure that the LSPBSL are not run as hotels or hostels; and
 - c. to prevent cohabiting of private units or turning them into self-contained units.

- 4) How all internal and external areas of the development will be maintained including:
 - a. procedures for how cooking and dining facilities will be managed to ensure all residents can comfortably cook and eat when they desire, such as live availability data systems or other methods for efficient operations to avoid wait times;
 - b. ensuring systems and procedures are in place to make arrangements for cooking facilities for faith-based groups, allergies, and dietary preferences, such as vegetarian, vegan, kosher or halal cooking, for example by designating separate cooking stations, storage and fridge/freezers within the kitchen areas;
 - c. ensuring that the standards for communal space for the use of residents, including the aspects of inclusive design statement, will be met in perpetuity regardless of the change in ownership or management;
 - d. making provisions, as necessary, for converting quiet spaces to prayer rooms depending on the resident make up of the development;
 - e. cycle storage provision, servicing, maintenance and upkeep;
 - f. personal storage management; and
 - g. an out of hours management strategy.
- 5) How communal spaces and private units will be cleaned and how linen changing services will operate, including:
 - a. hours of operation for various functions;
 - b. location of facilities for linen laundry, storage and services schedule;
 - c. kitchen cleaning, resourcing and upkeep;
 - d. dining facilities cleaning and upkeep;
 - e. location and cleaning of common waste, refuse and recycling;
 - f. internal communal space operations and cleaning; and
 - g. landscaping upkeep of communal spaces.
- 6) How deliveries for servicing the development and residents' deliveries will be managed, including:

- a. management of food and online deliveries to individual residents to avoid unacceptable impact on public realm and the highway;
 - b. security and concierge facilities; and
 - c. storage facilities for package when not immediately picked up by residents.
- 7) The details of how the LSPBSL development will be managed by a single management company and if any future management changes are anticipated, how the single management will be transferred.
- 8) All services and facilities must be included in the rent, except utility bills for individual units (although rents may be inclusive of bills).

6) Additional documents for planning application

6.1.1 Planning applications for LSPBSL schemes should provide the drawings and tables set out in table 6.1.

Table 6.1 Documents required to demonstrate how the standards are met

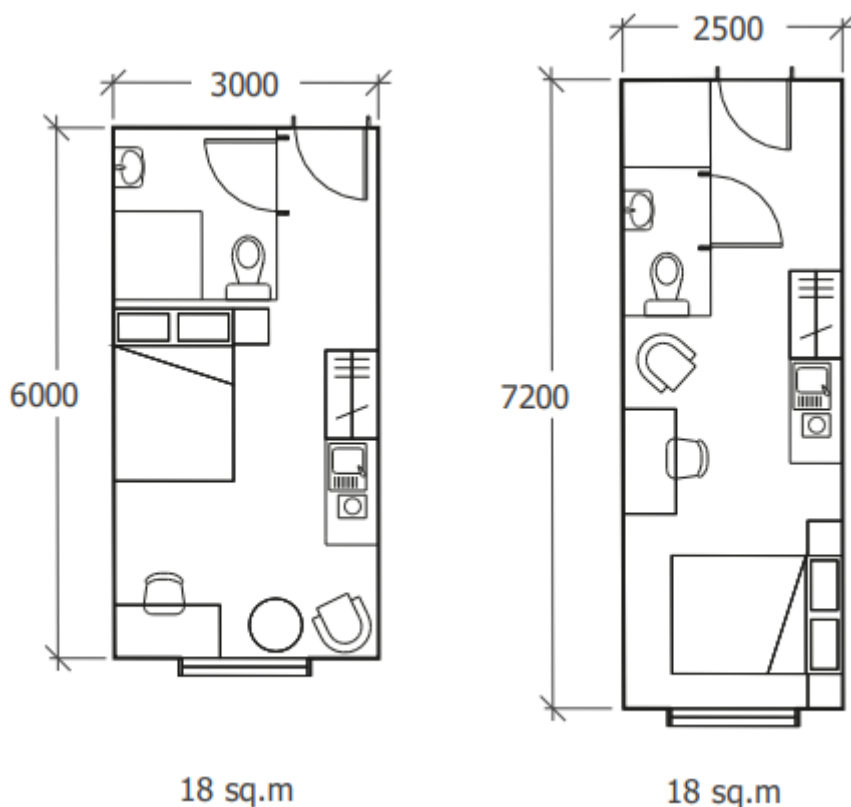
Spaces	Drawings and tables
Private units	Drawings and tables showing private unit sizes and locations in the floor plans
Essential internal communal space	Drawings and tables showing all internal communal spaces to clearly identify which spaces are counted toward the calculation of 5 sqm per resident
External communal space	Drawing and tables identifying all external communal spaces that are counted toward 1 sqm per resident calculation
Kitchen facilities	Size and distance calculations that demonstrate how the kitchen facilities are sufficient and appropriately located
Dining and seating area	Calculations that demonstrate how the facilities are sufficient for intended number of users including visitors for residents

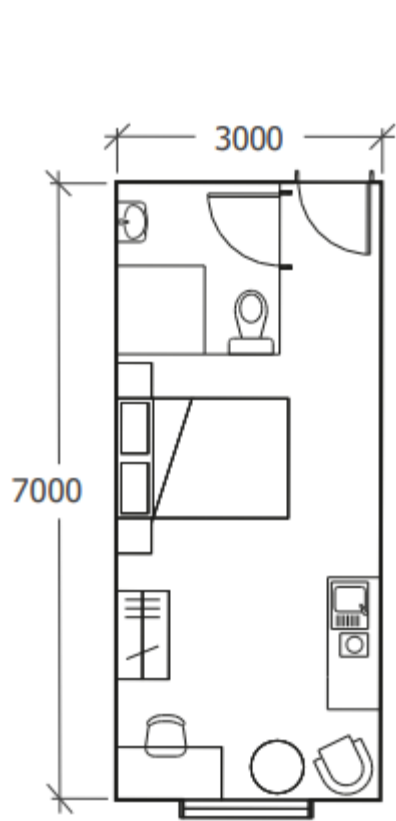
Spaces	Drawings and tables
Other uses within the development	Drawings should clearly identify the communal spaces – semi public or public, that are being used by other users that are not in the LSPBSL part of the development

6.1.2 Viability assessments are required for all schemes to clearly establish how the financial contribution towards affordable housing have been calculated, in accordance with Policy H16(10).

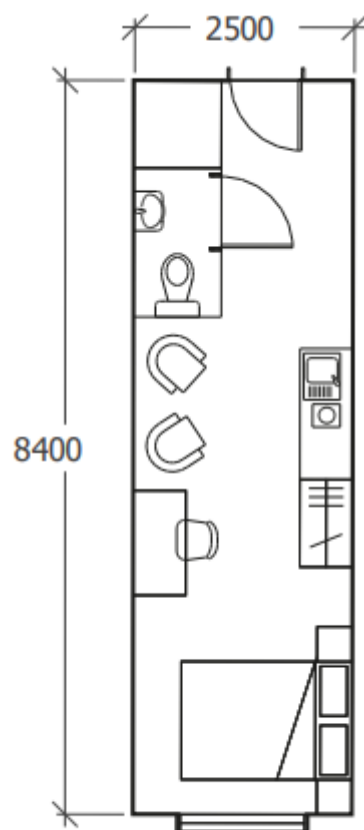
Appendices

A.1 Private unit size examples (standard)

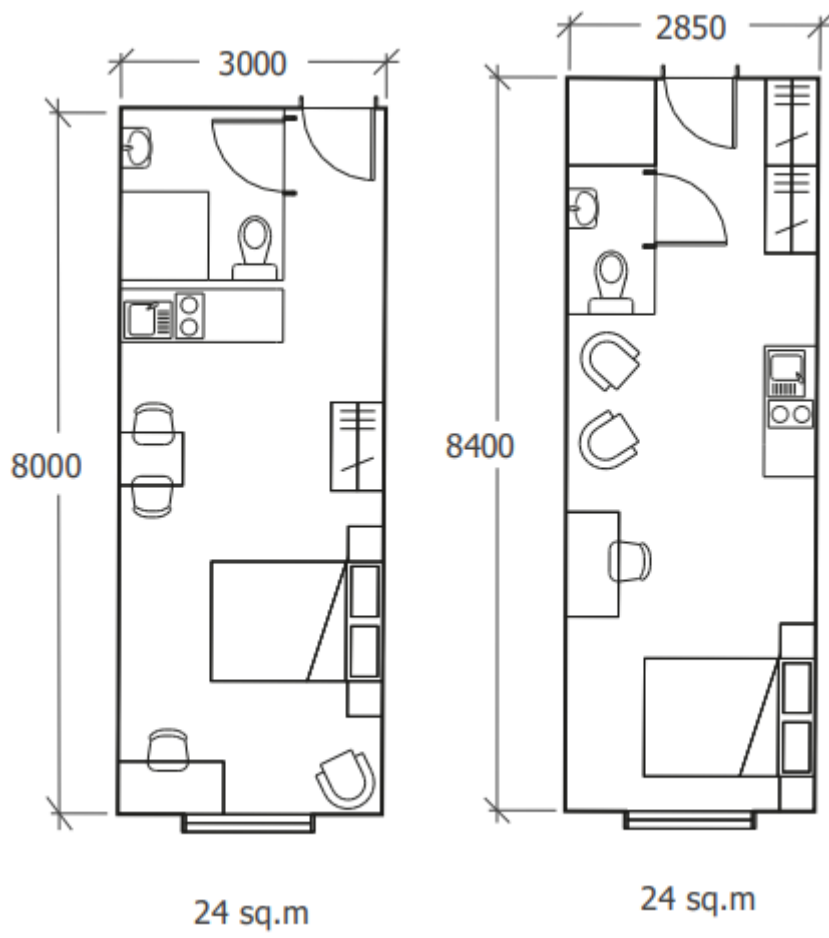




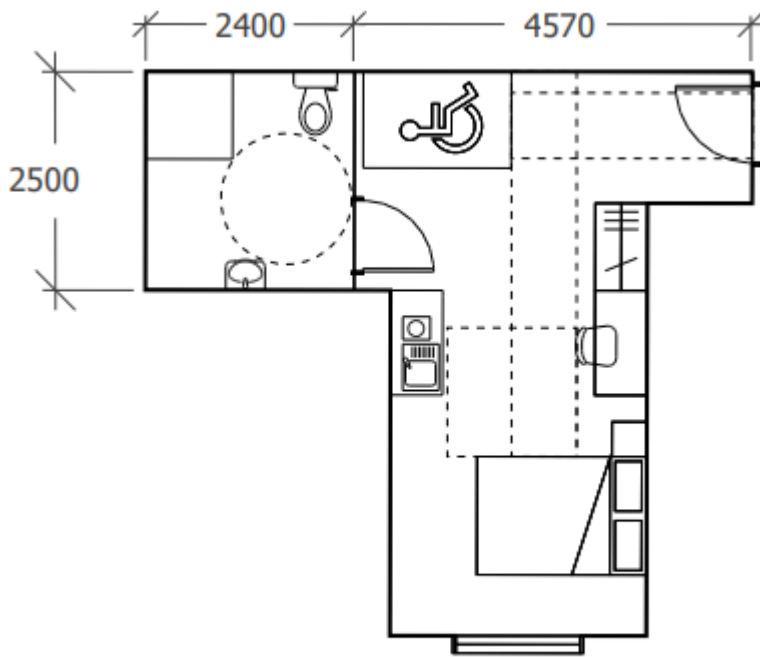
21 sq.m



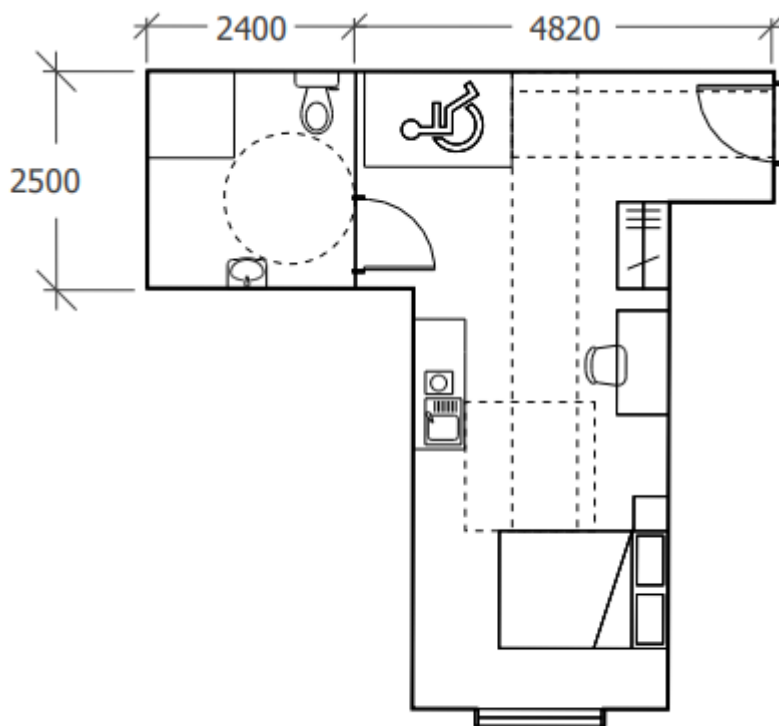
21 sq.m



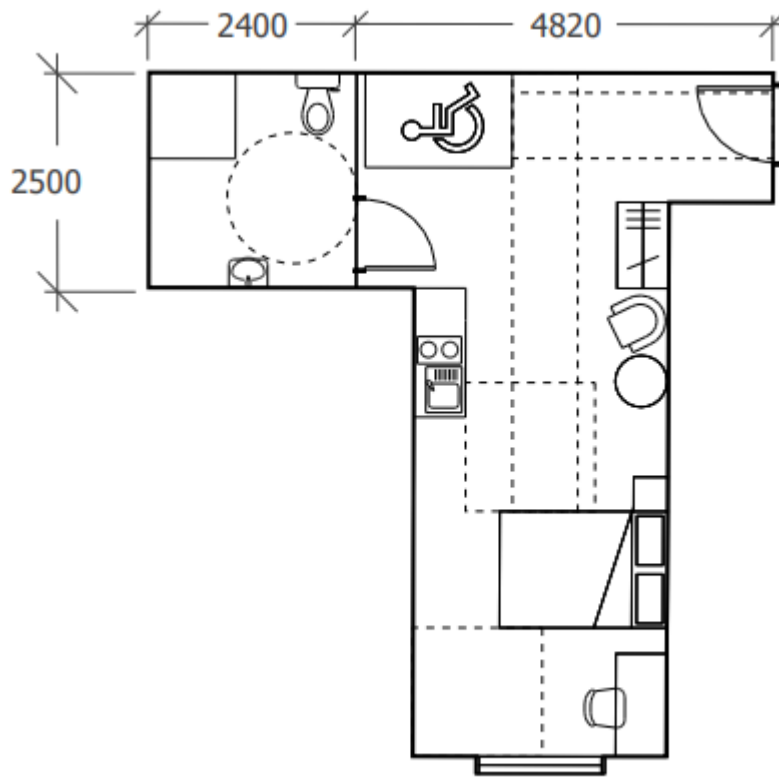
A.2 Private unit size examples (accessible)



28 sq.m



31 sq.m



33 sq.m

