

Habitability Standards Checklist

Habitability Standards refers to a property that meets certain basic standards necessary for human occupancy. They are in place to ensure the health, safety, and well-being of the occupants.

Process: Housing administrator/landlord and housing applicant are to walk through the housing unit/facility to review each Housing Quality Standard, this is to occur prior to occupancy. If satisfactory, both entities are to initial under each item. Both are to sign at the bottom. If items need resolution, that will be explained in the right column. Housing administrator and applicant shall determine move-in date.

Document Retention: Document is to be saved by housing provider for at least three years and provide a completed copy to the housing applicant.

Habitability Standard	Housing Administrator Initial	Housing Applicant Initial	If not satisfactory, explain and include resolution
Structure and materials: The building is structurally sound to protect the residents from the elements and do not pose any threat to the health and safety.			
Space and security: the facility provides participants with an acceptable place to sleep and adequate space and security for themselves and their belongings.			
Interior air quality: Each room has a natural or mechanical means of ventilation. The interior air is free of pollutants at a level that might threaten or harm the health of residents.			
Water Supply: The water supply is free of contamination.			
Sanitary Facilities: Access to sanitary facilities that are in proper operating condition, are private, and are adequate for personal cleanliness and the disposal of human waste.			
Thermal environment: Have necessary heating/cooling facilities in proper operating condition.			
Illumination and electricity: The facilities have adequate natural or artificial illumination to permit normal indoor activities and support health and safety; and there are sufficient electrical sources to permit the safe use of electrical appliances.			
Food preparation: Food preparation areas, contain suitable space and equipment to store, prepare, and serve food in a safe and sanitary manner.			
Sanitary conditions: The facilities are maintained in a sanitary condition			

Fire safety: There is at least one working smoke detector in each occupied unit. All public areas of the facilities have at least one working smoke detector. There is a second means of exiting the building in the event of fire or other emergency.			
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Certification Statement:

- ☐ Property meets all the above standards
- ☐ Property does not meet all the above standards

Therefore, I make the following determination:

- ☐ Property is approved
- ☐ Property is not approved

Tenant(s) Name: _____

Tenant(s) Signature: _____

Landlord Name: _____

Landlord Signature: _____

Date: _____