



National Student Financial Aid Scheme

Property Inspection Criteria Document

Contents

Property Inspection Criteria	3
Categories and Requirements	3
1. Rooms	3
2. Ablution Facilities	4
3. Kitchen	4
4. Back-Up Energy	4
5. Recreational Facilities	4
6. Laundry	5
7. Security & Access Control	5
8. Safety & Emergency Preparedness	5
9. Hygiene	6
10. General Building Condition	6

Property Inspection Criteria

Categories and Requirements

1. Rooms

Types of Rooms:

- Bachelor
- Single En Suite
- Single Standard
- Sharing En Suite (2 Bed)
- Sharing Standard (2 Bed)
- Sharing En Suite (3 Bed)
- Sharing Standard (3 Bed)

Criterion:

- **Room Size:** The room meets the size requirements.
 - **Tip:** Single Room Sizes = 8 sqm. Double Room Sizes = 14 sqm. Triple Room Sizes = 19 sqm.
- **Access to Wi-Fi:** Students have access to reliable Wi-Fi.
 - **Tip:** Strong signals are essential for accreditation.
- **Mandatory Room Furniture in Place:** Includes bed, mattress, study table per student, desk chair, wastepaper bin, small bedside table, lockable clothes cupboard, bookshelf, and 15 Amp electric socket per student.
- **Additional Room Fittings in Place:** Wall-mounted heater, study lamp, pinboard, mirror, towel rails, privacy curtains.
 - **Tip:** Use of portable heaters indicates HIGH RISK status.
- **Warden's Flat/Caretaker's Flat:** Minimum of 1 bedroom, lounge, kitchen, and bathroom.
- **Warden's Office Space:** Storage for student use during vacations.
 - **Optional Requirement:** Must be in good condition.
- **Storage Facility:** Additional storage space for students during vacations.
 - **Optional Requirement:** Must be in good condition.

2. Ablution Facilities

Types of Facilities:

- Bathroom
- Toilet
- Bathroom & Toilet

Criterion: Hot Water: Sufficient hot water supply in showers.

- **Lavatory:** One lavatory per five students.
- **Lighting/Ventilation:** Adequate lighting and ventilation.
 - **Tip:** Important for health, especially during COVID-19.
- **Shower:** One shower per seven students.
- **Wash Basins:** One wash basin per four students.
- **Privacy:** Adequate privacy (doors on toilets and showers).

3. Kitchen

Types of Facilities:

- Kitchen

Criterion:

- **Stove:** One 4-plate stove per eight students.
- **Preparation Space:** Enough for 25% of students.
- **Microwave:** One microwave per 15 students.
- **Fridge:** One 320-liter fridge per eight students.
- **Cupboards:** One lockable cupboard per student.
- **Sink:** One sink per 15 students.

4. Back-Up Energy

Criterion:

- **Generator:** Facility fitted with a standby generator.
- **Solar Systems:** For lights and/or geysers.
- **Ironing Boards:** Supply of ironing boards.

5. Recreational Facilities

Criterion:

- **Study Area:** Fitted with tables, chairs, computers, and whiteboards.
- **DSTV:** Facility fitted with DSTV.

- **TV:** Minimum 51 cm TV set permanently mounted.
- **Common Area:** Large enough to accommodate 25% of students.

6. Laundry

Criterion:

- **Wash Trough:** Double wash troughs (one per 40 students).
- **Tumble Dryers:** One industrial tumble dryer per 25 students.
- **Washing Machines:** One industrial washing machine per 25 students.

7. Security & Access Control

Criterion:

- **Fence:** Secure perimeter fencing (minimum 2m) with lockable gates.
- **Security Guard:** 24-hour service at the main entrance.
- **Biometric Access:** Use of biometric or face recognition systems.
- **Visitor Control:** Assess the visitors' control procedure.
- **CCTV:** Functional CCTV camera system.
- **Burglar Bars:** Ground floor windows fitted with burglar bars.
- **Firefighting Equipment:** Must have valid inspection date.

8. Safety & Emergency Preparedness

Criterion:

- **Fire Equipment:** Serviced by reputable companies.
- **Fire Safety Doors:** At escape routes.
- **Evacuation Signage:** Clearly mounted.
- **Fire Alarms:** Installed by certified organizations.
- **Smoke Detection Units:** Must be present.
- **Evacuation Maps:** Displayed on all floors.
- **Assembly Area:** Clearly marked.
- **Obstructions:** No obstructions in evacuation routes.
- **First Aid Kit:** Available on site.
- **Dedicated Smoking Area:** Must be provided.
- **Condition of Stairways:** Properly maintained.
- **Emergency Lighting:** Sufficient in public areas.
- **Evacuation Drill:** Conducted annually.
- **Emergency Numbers:** Displayed throughout the facility.

9. Hygiene

Criterion:

- **SHE-Bins:** Available in ladies' toilets.
- **Rattrap:** Around the building.
- **Yard Maintenance:** Free from refuse and well-maintained.
- **Dedicated Waste Area:** Must exist.
- **Cleaning Equipment Storage:** Fully fitted storeroom.
- **Common Areas:** Cleanliness of kitchens and bathrooms.
- **Pest Control:** Proof of services required.

10. General Building Condition

Criterion:

- **Plumbing:** No signs of leaks.
- **Structural Integrity:** No visible cracks or damages.
- **Roof Condition:** No leaks, roof and ceiling in good shape.
- **Electrical Safety:** Safe connections and properly insulated wiring.
- **Ventilation:** Access to fresh air and natural lighting in all rooms.
- **Plumbing Compliance:** According to the approved drawing plan.
- **Maintenance Plan:** Evidence of execution required.
- **Building Compliance:** "As-Built" structure according to municipal plans.
- **Certificates of Compliance:** Must be available and displayed.