

MICROENTERPRISE HOME KITCHEN OPERATION (MEHKO)

LIMITATIONS:



Only one MEHKO is permitted per site. The operator must be the resident of the private home and is responsible for the operations.



A maximum of 30 meals per day and 60 meals per week can be served (with an annual cap of \$50,000).



Any person(s) involved with the MEHKO (except the operator) must obtain a food handler card. Only one full-time employee, not including family or household members is allowed.



No signage or other outdoor displays for advertising are allowed. All internet food service intermediaries used must be approved by the California Department of Public Health.

The MEHKO operator shall successfully pass an approved and accredited food safety manager certification examination.



Food from a MEHKO cannot be sold to other food facilities, food truck, or food booths for resale.



All food must be prepared, cooked, and served on the same day.



MEHKOs may not produce, serve, or use raw milk, serve raw oysters, or any food that would require HACCP plan.



Delivery to a consumer must be done by an employee of the MEHKO, a family member, or household member of the permit holder.

HOW TO OPEN A MEHKO:

1. Fill out the MEHKO Application/SOP form from our website <https://deh.acgov.org/operations/home-based-food-business.page>? and submit either through mail or in person along with the \$696.00 permit fee.
2. Schedule an inspection with the Environmental Health Specialist. The following MEHKO areas of the residence will be inspected: Kitchen, Consumer Eating Area, Restroom, Janitorial or Cleaning Facilities, Refuse Storage Area, Storage Areas used for Food, Utensils, or Equipment, Vehicle used for transporting food to or from a MEHKO.
3. Once all the documents have been reviewed and approved and the home inspection is complete, the MEHKO may be approved for a permit to operate.