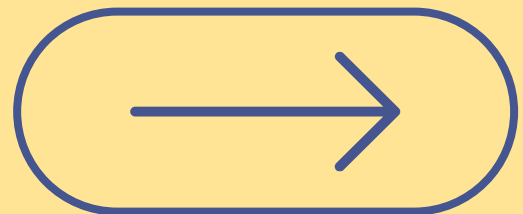




MICROENTERPRISE HOME KITCHEN OPERATIONS.

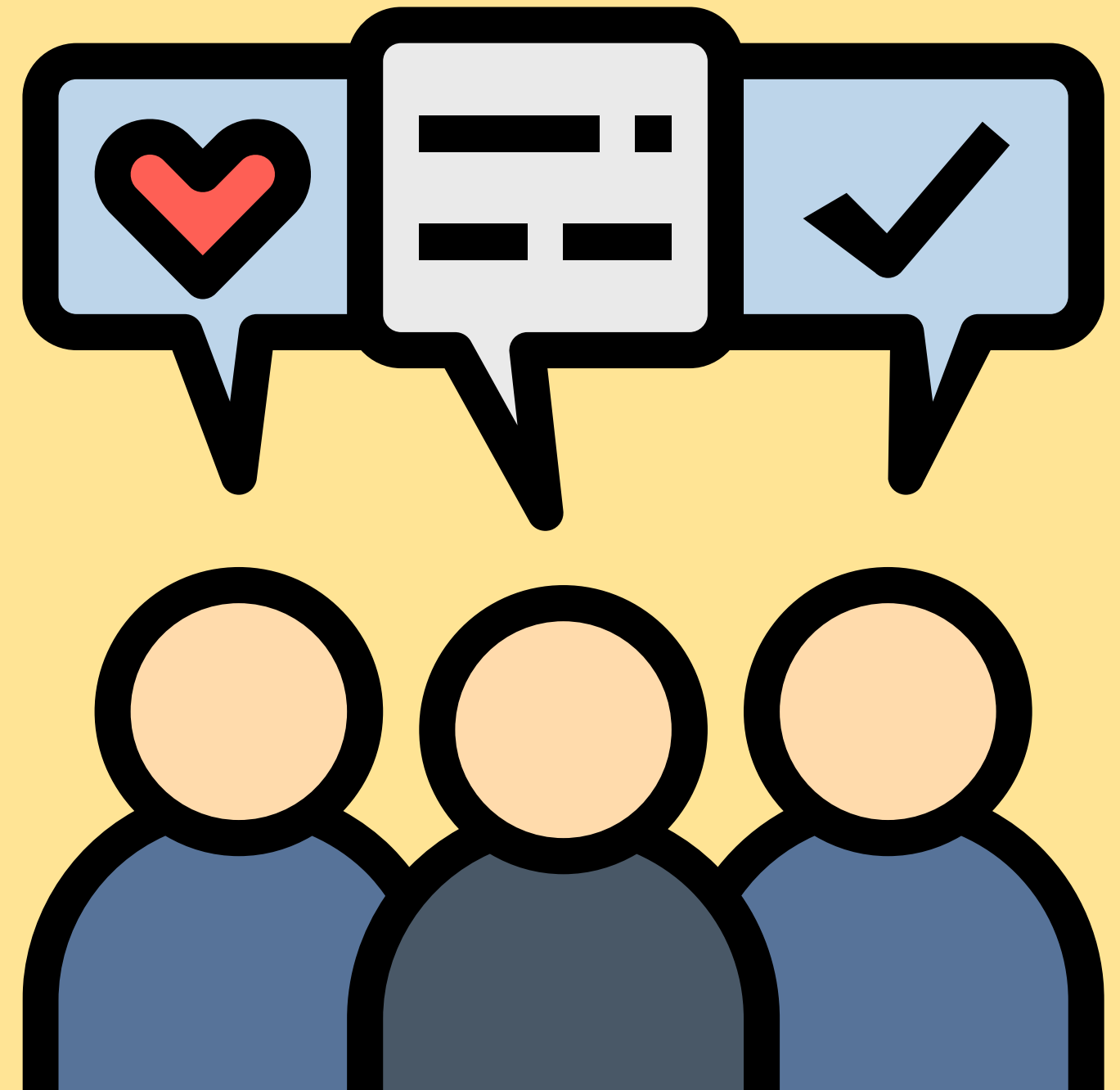
Los Angeles County Department of Public Health



TODAY'S GOAL

To discuss the upcoming ordinance that will establish a permitting program for home cooking businesses.

We will be taking your questions and comments during the session.



AGENDA

- Part I: What is a MEHKO?
- Part II: What are the requirements?
- Part III: What are the limitations and restrictions?
- Part IV: What is next?



PART I

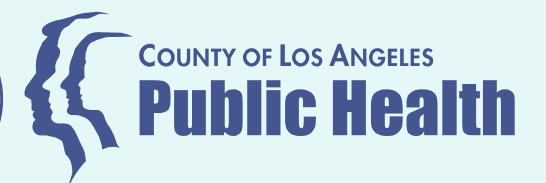
What is a MEHKO?



MEHKO DEFINITION

Microenterprise Home Kitchen Operation is a home-based food business that prepares and sells meals directly to customers to be consumed on-site, taken to go, or delivered, like a mini-restaurant

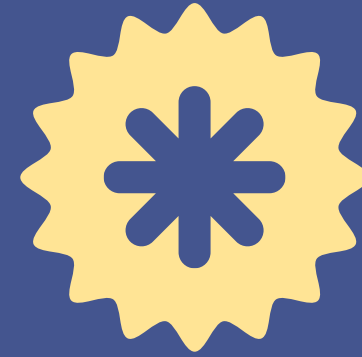
Microenterprise Home Kitchen Operations may also be approved to serve as a commissary for up to two (2) food carts



PART II

What are the requirements?

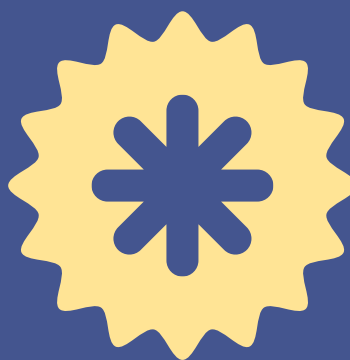




PERMIT REQUIREMENTS

Ordinance will include the permitting requirements and fees

- Public Health Permit Application Fees
 - ✓ New application required for menu changes
- Public Health Annual Health Permit Fees
 - ✓ Fees are paid annually
- Fees are established based on the cost to administer the program
 - ✓ The fees are currently with the Auditor/Controller for approval
- Only one permit can be issued at a residential home

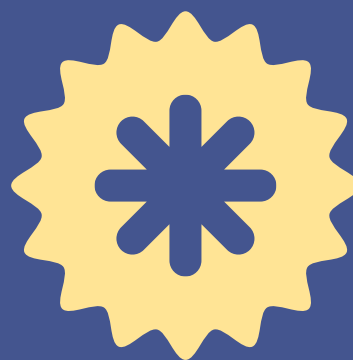


APPLICATION REQUIREMENTS

Operators will need to verify with the city where their business will be located for any additional requirements, such as **Home Occupancy** application or **Zoning verification**, among others.

- Submit complete application with nonrefundable fee
- Standard Operating Procedures
- Food Safety Manager Certificate (due upon application)
- Food Handler cards (**due 10 days after approval of permit**)
- May need water well testing if not on municipal water system

Note: please review your rental contract to confirm that home business operations are not prohibited.



- Direct sales on-site, direct delivery, or on approved food cart
- Food preparation & storage only in permitted areas of the home
- Equipment in good repair, clean, and sanitized
- Food must be prepared, served, or disposed of by the end of the day
- Oil and grease disposal must be done in an approved manner
- Subject to annual inspection and complaint-based investigations, just like other retail food businesses

OPERATIONAL REQUIREMENTS

Stay tuned for MEHKO's limitations in the next section



- Failure to comply with operational requirements may lead to permit suspension or revocation.
- No MEHKO operation may occur at the same time as any other domestic activities: family meal preparation
- Animals must be excluded from kitchen and dining areas during food preparation and service
- Must have a ten (10) BC- rated fire extinguisher
- First Aid Kit
- Sales tracking mechanism to ensure gross sales do not exceed limits

OPERATIONAL REQUIREMENTS

Additional requirements to be outlined in the ordinance.





ZONING REQUIREMENTS

Cities or counties cannot use zoning laws to prohibit MEHKO's. Still, operators should verify with the city where their business will be located for any additional requirements.

- Cannot display signage or other outdoor advertisements
- Must comply with all local noise regulations
- A city or county may investigate violations of its nuisance ordinances
- A city will be notified of approval of a MEHKO within 15 days of permit issuance
- Cities may prohibit via Ordinance storage of a food cart (Compact Mobile Food Operation) within a private home



PUBLIC NOTIFICATION

The following information will be posted on the public-facing website:

- Inspection results
 - ✓ Routine annual inspection
 - ✓ Complaint investigations
- List of approved MEHKO facilities
- Closures or enforcement action

It is important to note: No Grade or Score Card will be issued to MEHKOs



PART III

What are the limitations and restrictions?



LIMITATIONS

- One MEHKO per residence
- Limited to one full-time equivalent employee, not including a family or household member
- Maximum of 30 meals/day and 90 meals/week
- Maximum of \$ 100,000 gross annual sales
- Sales limits DO NOT apply for sales from a food cart, if approved



RESTRICTIONS

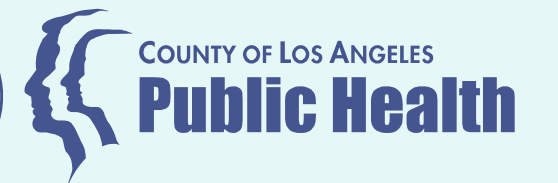
- Cannot resell to other facilities
- Cannot operate as a caterer, temporary food vendor, or cottage food facility from the home
- Cannot sell alcohol without an alcohol license
- Cannot use third-party delivery apps (Uber Eats, Grub hub, etc.) – only advertising intermediaries registered with the state

<https://bit.ly/CAIFSIIs>



RESTRICTIONS

- **No** service or sale of raw oysters
- **No** production, service, or sale of raw milk and raw milk products (cream, cheese, ice cream)
- **No** smoking, curing, or other food processing requiring Hazard Analysis Critical Control Point (HACCP) plan approval
- **No** adding of vinegar or other additives for food preservation
- **No** vacuum seal packaging



BOARD CONSIDERATIONS



- Expanding meal and gross annual sales for MEHKOs that are approved to serve as a commissary for up to two (2) food carts (compact mobile food operations)
 - ✓ San Diego recently adopted :
 - Use of MEHKOs as commissaries for food carts
 - Expansion of meals to 80 per day, 200 weekly
 - Annual sales cap at \$150,000, kitchen capacity permitting.
- Expanding meal and gross annual sales for MEHKOs or Cottage Food Operators that sell only non-potentially hazardous food or produce for up to two (2) food carts.



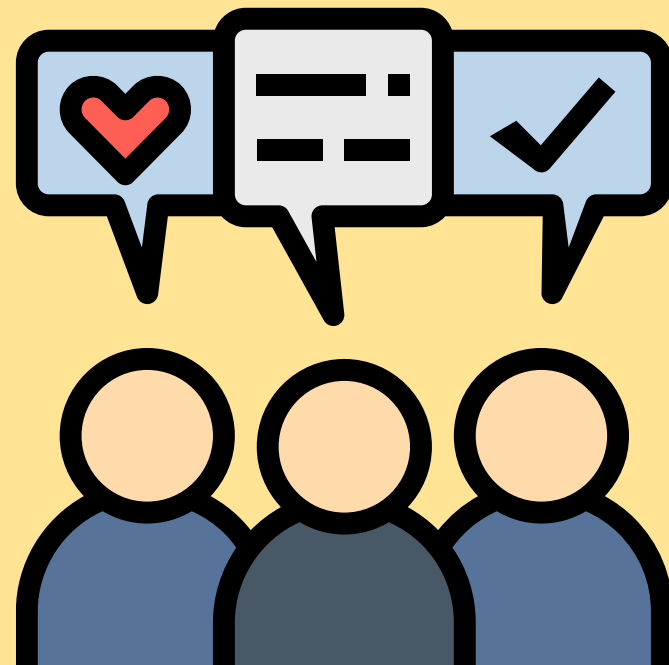
FEEDBACK

Three ways:

Live questions or comments

Answer paper survey

Answer online survey

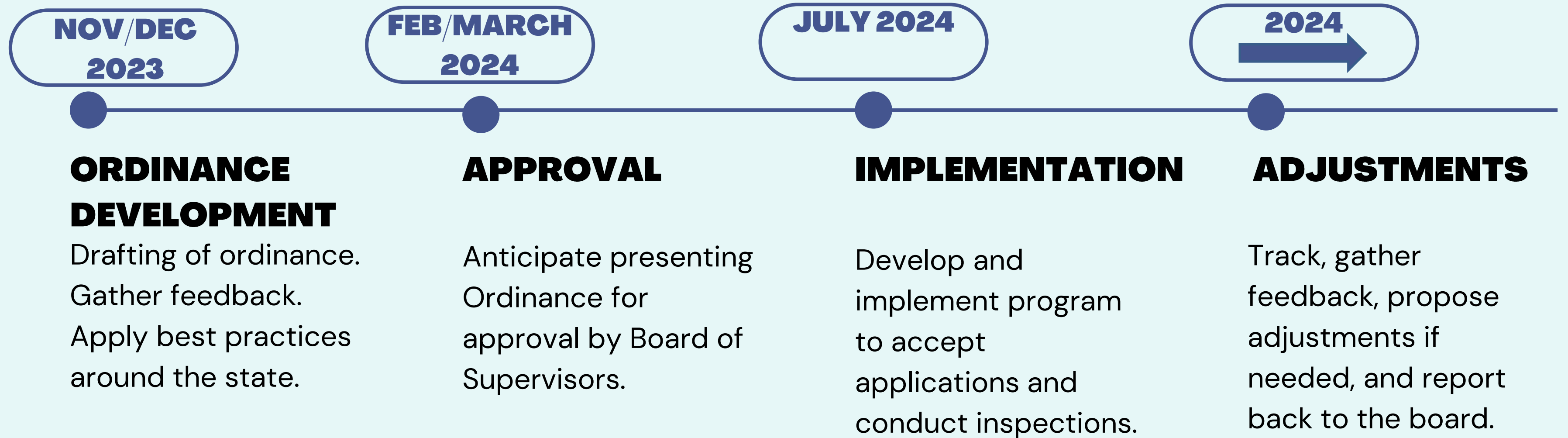


PART IV

What is next?



IMPLEMENTATION STEPS



STAY IN TOUCH



WEBSITE

bitly.mehko-lacounty

Join the mailing list for up-to-date information. See the latest.



PHONE

626.430.5156

Our team is available to answer your questions



EMAIL

ehconsultative@ph.lacounty.gov

Email us your questions and comments



THANK YOU

626.430.5156

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COUNTY OF LOS ANGELES
Public Health