

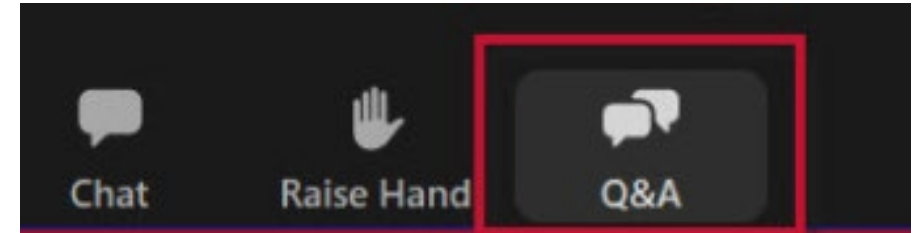
MICROENTERPRISE HOME KITCHEN OPERATION (MEHKO)



SAN MATEO COUNTY HEALTH
**ENVIRONMENTAL
HEALTH SERVICES**

QUESTIONS?

Please use the Q&A function.



MEHKO LAWS

AB 626

- Effective January 1, 2019
- Allows MEHKOs if a county authorizes the service by ordinance or resolution
- “**Opt-in**” authorization automatically opts in all cities and unincorporated areas of the County



AB 377

- Cleanup bill for AB 626
- Effective immediately on October 7, 2019
- MEHKOS now allowed



WHAT IS A MICROENTERPRISE HOME KITCHEN OPERATION (MEHKO)?

Restricted Food service owned and operated by a resident in their **private, primary** home residence.



DEFINITION OF A “PRIVATE HOME”

- A residential building, including a house, apartment, or other owned or leased space, where individuals reside.
- Must be conducted within the **primary residence**.
 - Second homes, vacation homes, boats or motor homes **DO NOT** qualify.



MEHKO OVERVIEW

Three main components:

- **Hygiene:** Training and worker health
- **Food Handling:** Storage, preparation, water and waste
- **Business Practices:**
 - Meal limits
 - Delivery and onsite consumption
 - Advertisement, and internet intermediaries



KEY MEHKO REQUIREMENTS

- Must be operated by a resident in their primary, private home residence.
- Food must be prepared, cooked, and served on the same day.
- **Direct service only:** Food may only be sold directly to customers for on-site dining, delivery, or take out.
- **Renters** – owner/landlord notification needed
- Maximum - 30 meals per day and 60 meals per week.
- Maximum - \$50,000 per year in gross sales.
- Maximum - one full-time employee (in addition to family or household member).



TRAINING REQUIREMENTS

- The permit holder must successfully pass an approved and **accredited food safety manager course**.
- Any individual, other than the operator/permit holder, who is involved with the preparation, storage, or service of food in the MEHKO must obtain a **food handler card** from one of the accredited providers.



MEHKOS ARE NOT ALLOWED TO:

- Prepare or store food outside of the home kitchen.
- Display signs or advertise on site.
- Cater off-site.
- Slaughter or butcher animals.
- Serve raw oysters
- Wholesale food to other businesses.
- Ship food in the mail or through other carriers.
- Operate or service a food truck or cart (a Mobile Food Facility).
- Use a third-party service to deliver food (Doordash, Grubhub, etc.).
- Serve alcohol, or allow customers to bring their own without an ABC license.
- Make dairy products (yogurt, cheese, ice cream) without a State dairy license (CDFA)
- have live animals in the kitchen during food service and preparation.



FOOD PREPARATION LIMITATIONS:

MEHKOS cannot prepare foods that require a Hazardous Analysis Critical Control Point Plan (HACCP), such as:

- Smoke food as a method of food preservation.
- Cure food.
- Use food additives or add components such as vinegar as a method of food preservation.
- Package potentially hazardous food using a Reduced-Oxygen Packaging method.



HOW IS A MEHKO REGULATED?

- MEHKOs are considered food facilities under the **California Retail Food Code** (CalCode Section 114367 et seq.)
- **Environmental Health Services** regulates food facilities in San Mateo County using the California Retail Food Code and County Ordinance
- **These regulations provide standards and guidance for MEHKOs and penalties for non-compliance.**



DOCUMENT REQUIREMENTS

MEHKO operators must maintain the following documents onsite for review upon request:

- **Standard Operating Procedures (SOP)**– that include a written menu and hours of operation
- **Valid Environmental Health Services (EHS) permit** displayed onsite when the MEHKO is in operation.
- Most recent **EHS inspection report**.
- **Records of all receipts/transactions** from MEHKO sales.



LOCAL CITIES/BUILDING AND ZONING

- **A MEHKO shall be considered a residence** for all purposes of the State Uniform Building Standards Code and local building and fire codes.
- The use of a residence for the purpose of **MEHKO shall not constitute a change of occupancy.**
- For zoning purposes, a city, county, shall not impose any restriction on a MEHKO in a residential dwelling.



COMPLAINTS AND NUISANCES

- Local enforcement agencies may investigate and enforce regulations if violations of a nuisance ordinance occurs (e.g., odors, traffic, parking, excessive noise, etc.)
- A MEHKO may not post signage or other outdoor display advertising the MEHKO (residential nuisance)
- Environmental Health Services can conduct inspections in response to complaints or suspected outbreaks of foodborne illness.



PERMITTING PROCESS

Permit/service payment fees waived as part of 2-year pilot program!

Submit the following documents to San Mateo County Environmental Health Services*:

- **Permit Application**
- **Property management/landlord notification form** (if renting).
- **SOP (Standard Operation Procedures) form**
 - A designated staff member may contact you within 4-5 business days, SOPs may take up to 20 working days for approval.
 - An initial site inspection will be required prior operating or being approved.
 - Missing documents and other information required or requested by this department may delay the permitting process.

***Check with the local city for any additional requirements.**



MEHKO BENEFITS

- Increase in home kitchen food safety oversight and education.
- Regulatory pathway to compliance.
- Increase in opportunities for micro-entrepreneurs.
- Increase in economic and food security for communities.



RESOURCES

Visit [Smchealth.org/microkitchen](https://smchealth.org/microkitchen) for:

- Frequently Asked Questions (FAQs)
- Infographics
- Recorded webinar and training
- **Forms**
 - Permit Application
 - Standard Operating Procedures (SOP) Form
 - Owner/Landlord Notification Form





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smchealth.org/microkitchen



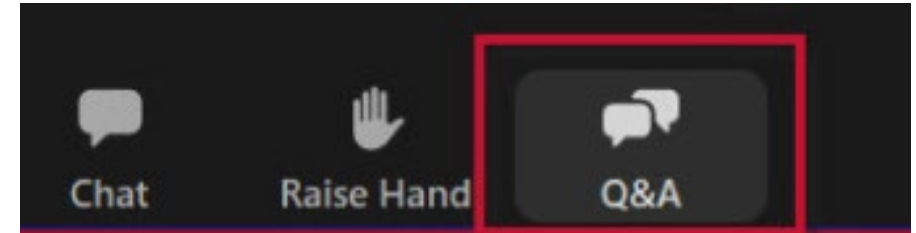
envhealth@smcgov.org



650-372-6200

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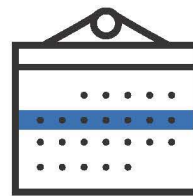


MICROENTERPRISE HOME KITCHEN OPERATION (MEHKO)

A permitted mini restaurant that operates in a residential kitchen.

OPERATORS ARE REQUIRED TO:

Be a **RESIDENT OF THE HOME** and responsible for the operation



Limit operation to **30 MEALS PER DAY, AND 60 MEALS PER WEEK** with a \$50,000 annual sales cap



DELIVER FOOD to the consumer directly

Get **INTERNET FOOD SERVICE INTERMEDIARIES** approved by CA Department of Public Health



Prepare, cook, and serve all food on the **SAME DAY**



Pass an approved accredited **FOOD SAFETY EXAM**

Have any person involved with the operation obtain a **FOOD HANDLER PERMIT** from an

MEHKO APPLICATION STEPS:

- 1 CONTACT** Environmental Health Services at (650) 372-6200, or visit smchealth.org/microkitchen.
- 2 SUBMIT A MEHKO APPLICATION** with the applicable fee, and an **INSPECTION WILL BE SCHEDULED** within 5 business days.
- 3** Upon approval of documents and an in-home inspection, the



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**MEHKO
HERE**