



# MICROENTERPRISE HOME KITCHEN OPERATIONS (MEHKO)

DEPARTMENT OF ENVIRONMENTAL
HEALTH AND QUALITY (DEHQ)
FOOD AND HOUSING DIVISION

#### Background

Pre 2013
No home-based food businesses alllowed

1/1/2019 MEHKO law goes into effect (AB 626) 9/15/2021
BOS directs DEHQ
to return in 120
days with
proposed MEHKO
ordinance









1/1/2013 CFO law goes into effect

10/7/2019 MEHKO cleanup law goes into effect (AB 377)

Current MEHKO programs in California

- 2019 Riverside County
- 2020 Solano and Imperial Counties
- 2021 Alameda, Santa Barbara and Lake Counties; City of Berkeley
- 2021 (Pilot) San Mateo County

#### What is a MEHKO?



Home/Apartment/Condo Based Restaurant

30 meals/day or 60 meals/week \$50K in gross sales





Dine In, Pick-Up, Delivery



Health Permit Required
Annual Routine Inspection
Complaint Investigations
Food Borne Illness Investigations

## Regulatory Oversight

- Department of Environmental Health and Quality
  - CRFC Enforcement
  - Food Safety
  - Vermin Internal
  - Food Debris/RefuseBuildup
  - Daily/Weekly Sales
  - Gross Income Verification

- City/Unincorporated
  - Local Land UseOrdinance Enforcement
  - Signage
  - Noise
  - Nuisances
  - Traffic/Parking
  - Non-Food Debris/RefuseBuild Up
  - Construction/Remodeling

#### Current Program Status

- Board Action September 15th
- DEHQ directed to:
  - Return to the board in 120 days with an ordinance to authorize MEHKOs.
  - Conduct community outreach and local municipality outreach.
  - Implement a public education program for MEHKO operators.

## Local MEHKO Program Options

DEHQ will be presenting the following options for consideration by the Board of Supervisors:

- Authorize a MEHKO program
- Authorize a temporary (pilot) MEHKO program
- Do not authorize a MEHKO program

# **Ordinance Components**

TOPIC	STATE LAW PRESCRIBED PROGRAM PARAMETERS	LOCAL ORDINANCE OPTIONS	CONSIDERATIONS
FOOD SAFETY CERTIFICATE	Required to Obtain a Food Safety Cert within 60 Days	Enhanced Educational Requirements (Food Safety Certificates and Food Handler Cards)	<ul> <li>Require the Food Safety Certificate be submitted as part of the application</li> <li>Allow the Food Safety Certificate to be obtained within 60 days of permitting</li> </ul>
ALLOWABLE FOOD STORAGE AREAS	Food Storage Areas are Part of the MEHKO Permit	Specify Allowable "Food Storage" Locations. Define Where Food Can and Cannot Be Stored in a Home for Food Safety/Public Health	<ul> <li>Limit to just occupiable space (ex. non-bedrooms, pantries, kitchen, etc.)</li> <li>Allow non-occupiable space (ex. garages, outdoor sheds, workshops, etc.)</li> </ul>

# **Ordinance Components**

TOPIC	STATE LAW PRESCRIBED PROGRAM PARAMETERS	LOCAL ORDINANCE OPTIONS	CONSIDERATIONS
INSPECTION FREQUENCY	No More Than One Routine Inspection Per Year	Annual Inspection Frequency	<ul> <li>Maintain the inspection frequency at one time per year</li> <li>Reduce the frequency to less than one time per year</li> <li>Require no annual inspections</li> </ul>
NUMBER OF MEALS – DAILY/WEEKLY	Max 30 Meals Per Day/60 Meals Per Week	Operational Capacity for Meal Service	<ul> <li>Make no change to the maximum number of meals served</li> <li>Reduce the number of meals served based on kitchen capacity</li> </ul>
POTABLE WATER (Private Wells)	Must Meet Transient Noncommunity Water System Requirements	How Water is Determined to Meet Transient Noncommunity Standards	<ul> <li>Initial Testing Options</li> <li>Require full panel test (bacteria, metals, nitrates)</li> <li>Require only bacteriological testing</li> <li>Renewal Testing Options/Frequency</li> <li>Require a full panel of testing annually</li> <li>Require a full panel of testing quarterly</li> <li>Require only bacteriological testing annually</li> <li>Require only bacteriological testing quarterly</li> </ul>

#### Questions and Feedback

If you have additional questions, please feel free to visit our website below or email our team directly.

- www.sdcdehq.org
  - Food Program Home Kitchen Operations

□ FHDMEHKO@sdcounty.ca.gov