

Microenterprise Home Kitchen Operations

LA County is considering a new law that will allow residents to legally operate a miniature restaurant in their home kitchen (not including cities of Pasadena, Long Beach or Vernon), also known as MEHKOs, or Microenterprise Home Kitchen Operations.

MEHKOs is a state law that if passed locally, will provide entrepreneurs and aspiring chefs a legal pathway to:

- ▶ Prepare, and serve food to the public, as allowed by State law, similar to a mini restaurant;
- ▶ Make up to 90 meals per week and 30 meals per day; and
- ▶ Earn up to \$100,000 in revenue

MEHKOS



HOW DOES IT WORK?

To operate a MEHKO, a resident will need to comply with the following:

- ▶ Obtain a permit from the LA County Department of Public Health
- ▶ Pass an approved and accredited food safety manager certification examination
- ▶ All food must be prepared, cooked, & served/delivered on the same day
- ▶ Limit paid staffing to one full-time, non-family employee



HOW DOES IT HELP?

- ▶ Empowers entrepreneurs to start a business without the significant start-up costs
- ▶ Increases alternate economic opportunities for sidewalk vending community
- ▶ Strengthens the local marketplace and access of freshly cooked foods
- ▶ Supports the establishment of a formal business



WHAT DOES MEHKO NOT ALLOW?

- ▶ Cannot resell food to other food facilities
- ▶ Cannot use third-party delivery applications
- ▶ Cannot be used for catering operations
- ▶ Cannot operate a Cottage Food
- ▶ Operations at the same dwelling
- ▶ Cannot serve alcohol without a license

Find out how MEHKOS impact you.

Join Team DEO and the Department of Public Health for our upcoming town halls on street vending in LA County and the discussion of the potential new law that will allow residents to legally operate a miniature restaurant in their home kitchen.



Friday, September 29, at 4:00pm

Altadena Library
600 E. Mariposa St.
Altadena, 91001

