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
- Prepare, cook, and serve all food on the same day
- Deliver food to the consumer directly
- Pass an approved accredited food safety exam
- Get internet food service intermediaries approved by CA Department of Public Health
- Have any person involved with the operation obtain a food handler permit from an approved provider

Operators are not allowed to:
- Employ more than one full-time employee
- Produce, serve, or use raw milk, serve raw oysters or any food that would require a Hazardous Critical Analysis and Critical Control Points (HACCP)
- Display any signage or other outdoor advertising
- Resell food to other food facilities

MEHKO Application Steps:
1. Contact Environmental Health Services at (650) 372-6200, or visit smchealth.org/microkitchen.
2. Submit the following:
   - Application form
   - Standard Operating Procedures (SOP) form
   - Applicable fee (Fees for this Program are waived until 2023.)
   Environmental Health Services will contact you within 5 business days.
3. Upon approval of documents and an in-home inspection by the County, a MEHKO is approved to operate.

For more information, visit smchealth.org/microkitchen