



## General permit requirements for Microenterprise Home Kitchen Operations

(Local environmental health permit required)



Microenterprise home kitchen operation (MEHKO) defined under the California Retail Food Code (CRFC), is a food facility that is operated by a resident in a private home where food is stored, handled, and prepared for, and may be served to consumers. Beginning January 1, 2019, individuals may apply for a permit to operate from their local environmental health agency in those counties where an ordinance or resolution has been adopted to allow microenterprise home kitchen operations to operate in that jurisdiction. Please check with the [local environmental health agency](#) for the current status of any MEHKOs ordinance or resolution.

A MEHKO does not include either of the following:

- (1) A catering operation, as defined in California Health & Safety Code (H&SC) Section 113739.1.
- (2) A cottage food operation, as defined in H&SC Section 113758.

General permitting requirements for MEHKOs under California Retail Food Code (CRFC) H&SC Chapter 11.6 include:

- Submit a permit application to the local environmental health agency;
- Obtain an inspection of the microenterprise home kitchen operation facilities;
- Complete an approved food manager certification;
- Sales must occur directly between the MEHKO and the customer;
- Food must be prepared, cooked and served on the same day;
- Only 30 meals per day, or a total of 60 meals per week is allowed;
- Operate within established gross annual sales limits of \$50,000.

To learn about the full permit and operational requirements to operate a Microenterprise home kitchen operation in your area, contact your [local agency](#)