# MICROENTERPRISE HOME KITCHEN OPERATION

### ORGANIC WASTE

#### Help slow climate change:

California State Law Senate Bill (SB) 1383 aims to keep food and other compostable materials known as organic waste out of landfills to reduce greenhouse gas emissions that contribute to climate change. The separate collection of organic waste helps to divert it from entering landfills.

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Subscribe to an organic waste collection service in addition to garbage and recycling through your waste hauling company or submit a self-management plan to the **Los Angeles County Department of Public Works**.

Refer to www.FightFoodWasteLA.com to see how you can comply.

For more information, visit: ph.lacounty.gov/mehko



Environmental Health Division 5050 Commerce Drive Baldwin Park, CA 91706



COUNTY OF LOS ANGELES PUBLIC HEALTH

**Good Neighbor Practices** 

– МЕНКО

Keep the Community Safe



MEHKO allows a private home to operate as a restaurant where customers can pick up their order, have it delivered, or dine in at the home. This home operation can impact the residential area around it. Consider these guidelines to be a mindful neighbor and to keep your community safe.

### FAT, OIL, AND GREASE DISPOSAL

Fat, cooking oil, or grease (FOG) should **NOT** be poured down the sink as these can clog drains and cause sewer pipes and septic systems to fail. FOG can be disposed of in the trashcan. You can also pour FOG into old milk cartons or other disposable containers. Food scraps can be disposed of in green waste recycling bins, not in the garbage disposal.

**SLOW** 

## TRAFFIC

Keep your neighborhood safe: Advise customers to drive slowly and safely when in a residential area. Schedule food pick-ups at staggered times to reduce traffic. Make sure customers do not block streets when picking up their food order.



Trash cans must be located out of view of the public and away from the neighbor's property in order to reduce odors in the air. Do not overfill trash cans and properly secure trash bags before throwing them away. Dispose of trash in leakproof and rodent proof containers to prevent pests. Place recyclables in their proper bins. Provide a trash can for your customers to prevent trash from accumulating on the streets. Contact your trash provider to schedule additional trash pick-ups when necessary.

## NOISE

Help reduce noise pollution in your neighborhood. If you play any music on an amplification system while customers are dining in, it is recommended to keep the volume at a minimum. In consideration of your neighbors, it is not recommended to play amplified music outside. Maintain regular business hours. Be mindful of noise from customers picking up food. Follow your local nuisance ordinance guideline.



## PARKING

Utilize onsite parking for customers in approved designated parking locations. Have a designated spot in your driveway, if applicable, for customers to park. Arrange an appropriate spot to bring food orders to customers. If parking is limited, consider delivering food orders.

FIRE

#### **FIRE PREVENTION**

Reduce the risk of starting a fire at your home: Check with the local fire department to follow regulations for your area. Remove any flammable materials within 100 feet of buildings. Make sure your address numbers are visible so that emergency personal can find your home. Ensure approved BBQs are a safe distance from your home and other structures. Smoke alarms and Carbon Monoxide detectors should be installed in all homes. Have a fire extinguisher (type 10B:C) available in the cooking area.