

MEHKO HOW TO GET STARTED

1



CHECK YOUR ELIGIBILITY

- Refer to the **MEHKO Frequently Asked Questions, Standard Operating Procedures, and Self-Inspection Checklist**, for guidelines and to ensure your kitchen can support a MEHKO.
- Ensure rental contract does not prohibit home-based businesses, if applicable.

2



GET CERTIFIED

- Obtain a Certified Food Protection Manager certificate for the operator of the MEHKO.
- All other individuals involved in the MEHKO must obtain a food handler card.

3

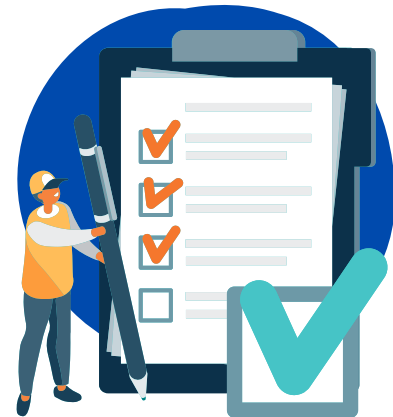


SUBMIT APPLICATION PACKET

Submit the following:

- Standard Operating Procedures
- Menu
- Public Health Permit application
- Application fees
- Certified Food Protection Manager Certificate
- Food Handler Card(s) (*may be submitted within 30 days of hire*)
- Well water testing results, if applicable

4



SCHEDULE AN INSPECTION

Schedule a home inspection to ensure your food facility is in compliance with the law.

For more information, visit:
<https://bit.ly/mehko-lacounty>
or scan the **QR code**.

