



MICROENTERPRISE HOME KITCHEN OPERATION (MEHKO) SELF-CERTIFICATION CHECKLIST

MEHKO Business Name:	Date:
MEHKO Owner Name:	

I self-certify that my MEHKO food operation will conform to the following requirements:

Facility Requirements: INITIAL HERE: _____
The MEHKO is in the private primary home where I reside.
Permission has been given by the property owner to operate a MEHKO from this residence.
The MEHKO will not exceed verifiable gross annual sales limitations based on California Consumer Price Index.
All preparation, packaging, storage, or handling of MEHKO food products will take place in the private kitchen within my home (products may be stored in attached rooms within the home that are used exclusively for storage).
Sleeping quarters are excluded from areas used for MEHKO food preparation or storage.
A bathroom with a sink that has warm water at a minimum of 100°F, liquid hand soap and paper towels are available for handwashing.
Sanitation Requirements: INITIAL HERE: _____
Kitchen equipment and utensils used to produce MEHKO products will be clean, maintained in good repair, and protected from contamination.
A sink is available with hot and cold water. Hot water is available at a minimum of 120°F.
All food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of any cottage food products will be washed, rinsed, and sanitized before each use. A sanitizer solution of 100ppm chlorine may be used (may use plain bleach.)
All food preparation and food/equipment storage areas will be maintained free of rodents and insects.
Food Preparation Requirements: INITIAL HERE: _____
MEHKO operator must obtain a Food Safety Certificate. <i>The Food Safety Certificate must be available for review during routine inspections.</i>
MEHKO employee (if applicable) and all persons that prepare or package MEHKO products must obtain a Food Handler Card. <i>The Food Handler Card must be available for review during routine inspections.</i>
Hands will be washed immediately before handling foods and after any activity that contaminates the hands such as after using the toilet, coughing, or sneezing, changing a diaper, touching pets, cleaning house, handling chemicals, eating or smoking.

Food, food-contact surfaces, and utensils will be protected from contamination.

Food will be free from adulteration and spoilage.

Single-use gloves will be worn if the food handler has any cuts, sores, rashes, artificial nails, nail polish, rings (other than a plain ring, such as a wedding band), uncleanable wrist brace, or fingernails that are not clean, smooth, or neatly trimmed.

- Hands will be washed before putting on gloves.
- Gloves will be changed as often as handwashing is required.

All food ingredients used in the MEHKO products will be from an approved source.

During MEHKO operations, domestic activities such as family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning or guest entertainment will be excluded from the kitchen.

Infants, small children (younger than 12 yr. old), and pets will be excluded from the kitchen.

Smoking will be prohibited in the area(s) of the home used for the MEHKO.

Any person with a contagious illness or is ill with vomiting and diarrhea will not work or enter the permitted area of the MEHKO.

Advertisement & Residential Requirements:

INITIAL HERE: _____

The MEHKO residence will not post signage or other displays advertising the MEHKO.

If the MEHKO business is advertised (i.e., website, social media, print ads, etc.), it will indicate the name of the enforcement agency that issued the permit, permit number, and a statement that the food prepared is "Made in a Home Kitchen".

The MEHKO will not use the word "catering" or any variation of the word in any advertisement related to the MEHKO.

The MEHKO will comply with local noise and nuisance ordinances.

Obligation to Discontinue Operation:

INITIAL HERE: _____

The MEHKO must discontinue operating if certain problems arise. These include, but are not limited to the following:

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| <ul style="list-style-type: none">• Cockroach, rodent, or fly infestation.• No electricity• Fire• Lack of or broken refrigeration | <ul style="list-style-type: none">• No available sanitizer to wash dishes.• Ill food handler/employee• Any other condition that poses an imminent health hazard to the public |
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