



MICROENTERPRISE HOME KITCHEN OPERATIONS

Santa Barbara County Public Health Department, Environmental Health Services
May 11, 2021 Public Hearing



STAKEHOLDER OUTREACH

➤ Stakeholder meetings

- February 19, 2020 (city and county government agencies)
- May 14, 2020 (interested parties)
- January 6, 2021 (interested parties)
- April 12, 2021 (interested parties; city and county government agencies)
- April 14, 2021 (interested parties; city and county government agencies)
- April 14, 2021 (Sanitation Agency Managers' Association meeting)
- April 19, 2021 (Chamber of Commerce-sponsored meeting)

➤ Environmental Health Services website



MICROENTERPRISE HOME KITCHEN OPERATION (MEHKO)

MEHKO examples may include:

- A farmer wanting to offer educational cooking classes and tasting events using his specialty produce
- A local entrepreneur testing out their restaurant idea before signing the lease on a brick-and-mortar storefront
- A personal chef preparing nutritious meals for senior citizens
- Cottage Food Operators expanding their menus to include wedding cakes, filled doughnuts, or cupcakes with cream cheese frosting
- Families selling pumpkin pies, tamales, and other specialty foods during the holidays
- A couple hosting cooking classes and a supper club at their home
- Church members preparing meals for people experiencing homelessness or hunger
- A home cook making takeout meals for neighbors or farmworkers



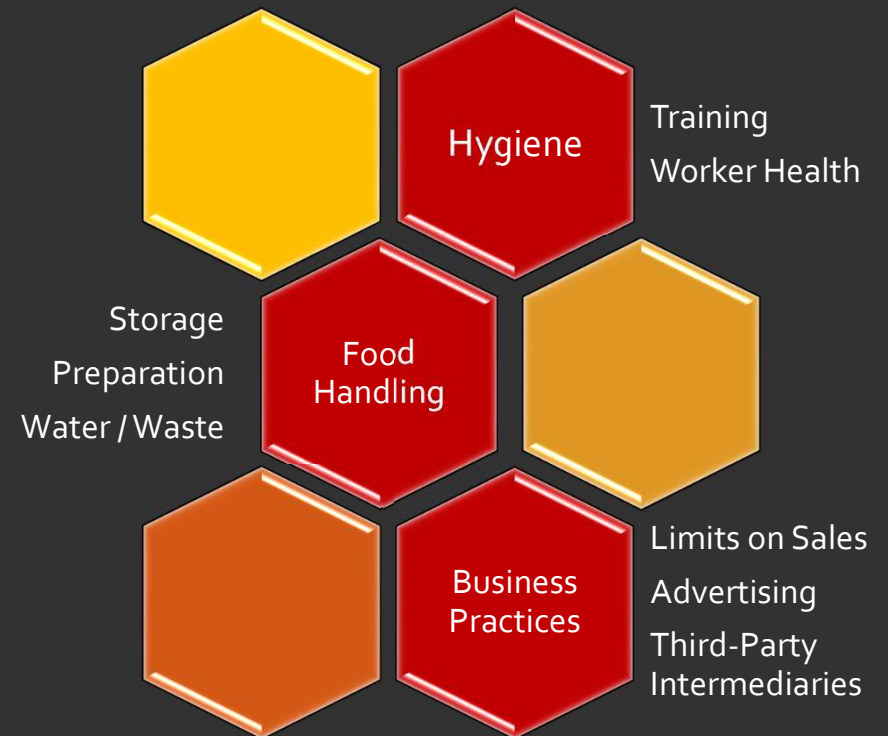
MEHKO REQUIREMENTS

- Food facility operated by a resident in a private home
- Maximum one full-time employee (in addition to family or household members)
- Food must be prepared, cooked, and served on the same day
- Maximum 30 meals per day / 60 per week
- Maximum \$50,000 / year in gross sales
- Food can only be sold directly to customers for on-site dining, delivery, or take-out



HOW MEHKOS WILL BE REGULATED

- Annual permit required from EHS
- Plan review and inspection prior to operation
- Subject to routine and complaint inspections by EHS
- Subject to California Retail Food Code requirements for food safety training and food handling/storage
- Enforcement of non-compliance with proper food handling, hygiene, or business practices





Food Safety

AB 626 requires food manager safety certification, written operating procedure, and home kitchen inspections



Community Impacts

MEHKOs are considered a residential use for purposes of zoning. However, no exclusions in AB 626 from licenses or taxes.



Neighborhood Impacts

Code enforcement agencies may investigate and enforce nuisance ordinances
(i.e. odors, traffic, parking, excessive noise, signs, etc.)



Infrastructure

MEHKO are subject to potable water, building, sewer and fire protection standards for a private residence

FREQUENTLY ASKED QUESTIONS

CURRENT PERMITTED HOME KITCHEN OPERATIONS IN SANTA BARBARA COUNTY



Cottage Food Operations

- Direct & indirect sales of low-risk food



Bed & Breakfasts

- Full-service, on-site dining for guests

RECOMMENDED ACTIONS

On May 11, 2021:

1. Consider and approve the adoption (Second Reading) of an Ordinance to amend Chapter 16, Article III, entitled “County Retail Food Code” in the Santa Barbara County Code; and
2. Find that the Ordinance is exempt from California Environmental Quality Act (CEQA) review per CEQA Guideline Section 151061(b)(3), since it can be seen with certainty that there is no possibility that the activity may have a significant impact on the environment, and direct staff to file a Notice of Exemption.



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