

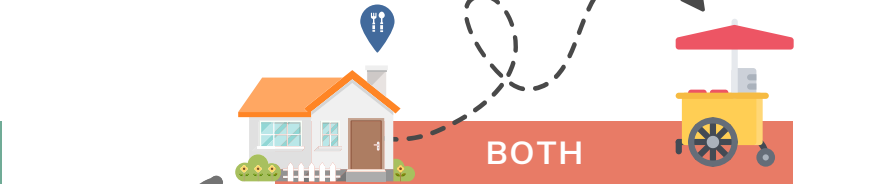



What's the Difference?

Microenterprise Home Kitchen Operation (MEHKO) and Compact Mobile Food Operation (CMFO)

 MEHKO	 CMFO	 BOTH
Annual sales cap is \$100,000	No annual sales cap	Cannot sell or serve raw oysters
Cannot sell more than 30 meals per day and 90 per week	No sales cap on meals	Cannot produce or sell raw milk or raw dairy
Can operate a CMFO in conjunction with a MEHKO, with appropriate permits, but cannot operate a Cottage Food Operation (CFO)	Can operate a MEHKO or a CFO in conjunction with a CMFO, with appropriate permits	Require a Public Health Permit and must display permit on CMFO or at the MEHKO
Can be used as a commissary for a CMFO (must be the same permit holder as the MEHKO)	Require a commissary	Can have complaint-based investigations
Inspections are done annually	Inspections can vary from annually to biannually depending on the risk factor of the CMFO	Must provide Written/Standard Operational Procedures (WOP/SOP) and menu during the application process
Operator must obtain a Certified Food Protection Manager certificate / Other members of the MEHKO must obtain a Food Handler card	Operator and members of the CMFO must obtain a Food Handler Card	Must have WOP/SOP available during operation
Food preparation as approved	Limited food preparation	Must discard food not sold by the end of the day/operation
Can serve alcohol with an ABC license	Cannot sell alcohol	Cannot sell leftovers
City cannot use zoning laws to prohibit MEHKO	City can regulate time and place of operation for CMFO	Operations can advertise online
Limited to one full-time employee or two part-time employees (totaling up to 40 hours a week) that is not family or a household member	No limitations on employees	Require site evaluation
Exempt from the Food Facility Grading System	Follows the Food Facility Grading System	 COUNTY OF LOS ANGELES Public Health Environmental Health Division http://publichealth.lacounty.gov/eh/
Cannot operate a catering business and cannot sell food to another food facility	Can support events with appropriate permits	