

MICROENTERPRISE HOME KITCHEN OPERATIONS (MEHKO)

Good Neighbor Practices

Operating in residential areas, MEHKOs can impact the community. Be a good neighbor by following these best practices.

TRASH

- ✓ Properly secure trash bags and avoid overfilling trash cans
- ✓ Use leakproof, rodent-proof trash containers to prevent odors and pests
- ✓ Arrange extra trash pick-ups with your waste disposal company if needed

NOISE

- ✓ Keep amplified music low and encourage quiet conversation
- ✓ Stick to routine business hours and verify any local restrictions
- ✓ Be mindful of noise after 10 p.m.

BUSINESS REQUIREMENTS

- ✓ Consult the City/County for specific regulations in your area
- ✓ If renting, confirm with property owner that MEHKO operation is allowed
- ✓ If you're in an HOA, ask them about operating a MEHKO

TRAFFIC

- ✓ Remind customers to drive safely
- ✓ Stagger food pickup times to ease traffic
- ✓ Ensure customers don't block streets or traffic flow

PARKING

- ✓ If possible, offer parking with a designated spot in your driveway
- ✓ Consider delivering food if parking is limited

FIRE PREVENTION

- ✓ Clear combustible vegetation and materials within 100 feet of buildings
- ✓ Move outdoor cooking appliances away from structures
- ✓ Install and regularly test smoke and carbon monoxide alarms
- ✓ Keep a compliant fire extinguisher within reach in the cooking area
- ✓ Consult your local fire authority for specific regulations in your area

FAT, OIL, AND GREASE

- ✓ Discard cooled fat, oil, and grease in the trash
- ✓ Wipe pots, pans, and dishes before washing
- ✓ Dispose of greasy or fatty food scraps in the trash or green waste bin, not the garbage disposal

