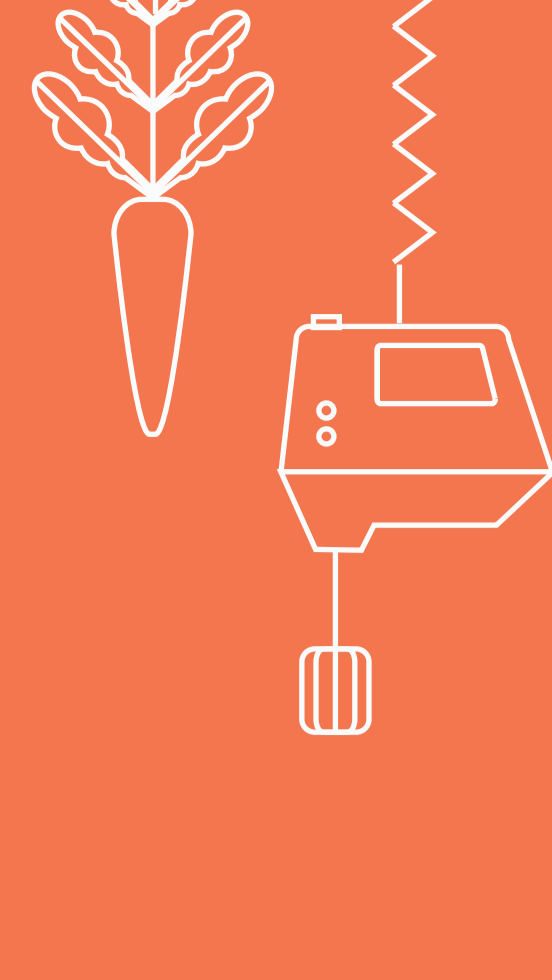


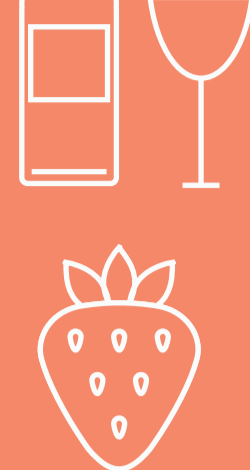
# HOW TO OPEN YOUR HOME RESTAURANT

## WHAT TYPE OF FOOD CAN I SERVE?



All food items ok, EXCEPT:

- No raw oysters
- No smoked or cured food
- No vacuum packed foods
- No shellfish display tanks
- No pickled or preserved foods
- No ice cream or raw milk products
- No CBD or THC



Alcoholic beverages ok! Alcoholic beverages require an ABC (Alcohol Beverage Control) permit



Home-grown fruits & veggies are ok!

## PERMIT ALLOWANCES

**\$50K** gross revenue per year



**1** full-time employee

**30** # of meals per day

**60** # of meals per week



**1** permit per residence



Food must be prepped, cooked, served and/or delivered on the **same day**

### Notes

- Sell to consumer only (no wholesale or retailers)
- This is not a catering license
- In-home cooking demos and classes ok!

## GET CERTIFIED & TRAINED



MEHKO Owner: **Food Manager Certification**

MEHKO Employee (optional): **Food Handler Card**

## OPERATING RULES



**Comply** with local noise ordinances



**No animals or pets** in the kitchen and service areas during food prep and service



**No smoking, eating or drinking** during food preparation



You must keep permitted areas of your home operation **clean & in good repair** at all times



No customers walking around in food prep areas (to limit contamination risks)

## HOME REQUIREMENTS

- Enough space for prepping, serving & maintaining safe temperature for your food
- Fully operable kitchen sink with hot & cold water
- Equipment to keep cold foods (41°F) & hot foods hot (135°F) during storage or transportation
- Adequate kitchen lighting
- Adequate and clean storage area for dry food, utensils & kitchen equipment
- Bathroom, with hot water, soap, paper towels, working toilet and toilet paper
- Smooth, durable and easily cleanable floors, walls and ceilings in both the kitchen and bathroom
- All equipment of the operation must be in good condition

## HEALTH DEPARTMENT

IS ALLOWED TO INSPECT YOUR HOME\*

1. Annually, after you're permitted and
2. In response to a customer complaint

\* There may be fees associated with home inspections. Advance notice must always be provided.

## EMPLOYEE REQUIREMENTS



Cannot work while sick



Must have Food Handler Card



Must demonstrate verification of safe cooking temperatures



Must demonstrate best practices for preventing cross-contamination during preparation & storage of food



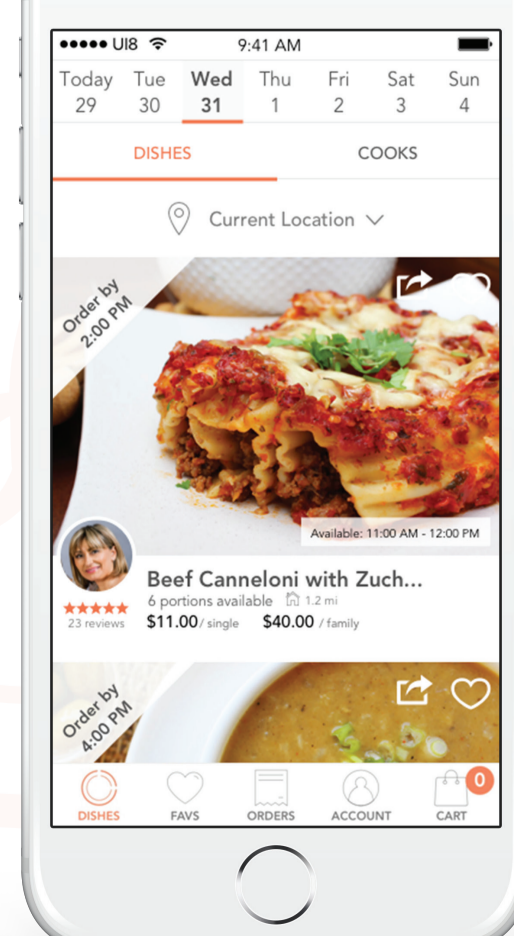
Must demonstrate proper washing, rinsing & sanitization processes for all equipment, utensils, sink & food-contact surfaces within the kitchen

## NEED MORE INFO?

email support at: [support@dishdivvy.com](mailto:support@dishdivvy.com)



[www.dishdivvy.com](http://www.dishdivvy.com)



download the DishDivvy App today

