



VENDING CATEGORY	Cottage Food [†]	Microenterprise Home Kitchen	Mobile Vending [‡]
WHAT IS IT	A cottage food registration allows the production and sale of food products that are prepared in the residential kitchen of the business owner's primary residence in the District and are sold directly to consumers.	A microenterprise home kitchen permit allows the production of food items at a residential kitchen in the District. The holder of this permit would then be able to sell in an approved street vending zone.	Mobile vendors can produce a variety of foods at vending locations throughout the District.
WHAT YOU CAN VEND	Prepared shelf-stable foods that are not time/temperature controlled for safety (TCS)*, produced in a residential/home kitchen.	TCS** and non-TCS fresh food and meals, which do not include food with processes that require a Hazard Analysis and Critical Control Point (HACCP) Plan.***	TCS and non-TCS fresh food and meals.
WHERE YOU CAN VEND	Licensed farmers' markets, public events, and online sales within the District of Columbia.	Approved sidewalk vending zones (currently located within Columbia Heights/ Mount Pleasant).	Approved vending zones, public events and licensed farmers' markets
LICENSING PROCESS	<ul style="list-style-type: none"> • Certified Food Protection Manager (CFPM) certificate • Home Occupancy Certificate from the Department of Buildings (DOB) • Cottage Food Registration Certificate from DC Health 	<ul style="list-style-type: none"> • The licensing process for Microenterprise Home Kitchen permits is being finalized in regulation from the Department of Buildings (DOB) • DC Health will provide further updates once these are published from DC Health 	<ul style="list-style-type: none"> • Certified Food Protection Manager (CFPM) certificate • Registered trade name with the Department of Licensing and Consumer Protection (DLCP) • Clean Hands Certificate and Tax Registration from the Office of Tax and Revenue (OTR) • DLCP Mobile Food Vending License • DC Health issued Health Certificate

[†] dchealth.dc.gov/publication/cottage-food-businesses

[‡] dchealth.dc.gov/publication/mobile-food-vending

* Non-TCS food products include baked goods, dried herbs, fruit pies, and jams.

**TCS food products are products that require time and temperature control for safety. Examples of TCS foods include dairy products, meat, cooked vegetables, and seafood.

***HACCP plans are written documents that explain the procedures for following enhanced food safety principles. Examples of when a HACCP plan is required include when raw or partially cooked foods are served or when reduced oxygen packaging is used.