

▶ What is the Microenterprise Home Kitchen Program?

The Microenterprise Home Kitchen Program is a new food vending program that allows certified individuals to operate out of a non-commercial kitchen facility that is in a private home in the District of Columbia. The business must be operated by a resident of the home where ready-to-eat is handled, stored, or prepared to be offered for sale in approved street vending zones*.

▶ Who qualifies?

DC residents, living in private homes with a non-commercial kitchen, who receive operating permits from DC Health.

▶ What can you sell?

1. Fully cooked food, including, but not limited to, meat, fish, fruit, and vegetables
2. Raw fruit and vegetables that are washed and offered for sale whole or chopped
3. Any other time or temperature control for safety food that is cooked to the temperature and time required for the specific food in accordance with District regulations
4. Bakery items for which further cooking is not required for safety



▶ What are the requirements?

To become a Microenterprise Home Kitchen operator, you must:

- Be a DC resident
- Pass an approved food safety exam
- Pass an in-home inspection
- Prepare and cook food in your primary home kitchen and serve in an approved street vending zone.

▶ How to Get Started:

- Review relevant information
- Complete and submit the following:
 1. Obtain a Home Occupancy Certificate — *Department of Buildings (DOB)*
 2. Obtain proof of calibrated scale (if applicable) — *Department of Licensing and Consumer Protection (DLCP)*
 3. Obtain a Certified Food Protection Manager Certificate (CFPM) Card — *DC Health*
 4. Apply for a Microenterprise Home Kitchen permit — *DC Health*

For more information visit dchealth.dc.gov/mehk-program or e-mail food.safety@dc.gov.

*At time the only approved street vending zones are in the Mt. Pleasant and Columbia Heights neighborhoods.