



Keep and use this checklist to ensure you have completed your application package and submitted all supporting documents.

FOOD VENDING APPLICATION CHECKLIST

To expedite the processing of your District of Columbia Mobile Food Vending Application be sure to follow the instructions carefully before submitting your application package. It is important to provide all the required supporting documents listed throughout the instructions.

Only the most recent version of the Application will be accepted.

Applicants must <u>complete and return Forms A, B, & C including all applicable supporting documents</u>. Before submitting your application, refer to the vending checklist BELOW to ensure that you have enclosed all supporting documents <u>to avoid delays with</u> processing your application in a timely manner.

The required supporting documents are:

Computerized floor plan layout, identifying the aisle space length in trucks, and all equipment that will be used during your operation. **NO HAND DRAWINGS** -- This is to be attached and submitted with the **Application** – **Form A**

Clear copy of a State-issued photo ID for all vendors and vehicle owner along with a clear copy of the **vehicle registration**. NO Temporary vehicle tags allowed.

Copy of complete menu items to be sold

Provide copies of the **manufacturer specification sheets** for all equipment and appliances that will be utilized on the mobile food unit during operation.

Copy of the food preparation **business license** and most **recent health inspection report of facility** if located outside of the District of Columbia. You can <u>only</u> use a facility licensed as a food establishment for your food preparation. This is to be attached to the original signed food preparation **DEPOT LETTER** – **Form B**

Any additional support service facilities used MUST submit **additional DEPOT LETTER(s)** – Form B, if other support services are done at different Depot(s) than food prep Depot.

All mobile food vending units must be parked at the Service Support (Depot) facility or at a secured location after operating hours. Include Depot Letter if parked at different facility than food prep depot. **RESIDENTIAL PARKING is not permitted.**

A Mobile Vending Hazard Analysis Critical Control Point (MvHACCP) plan — Form C submitted with fee of \$75.

A Hazard Analysis Critical Control Point (HACCP plan) is required for all operations that prepare or serve food requiring further processing from its original state.

Once DCRA process is complete, provide DOH with copies of all licensing documents for all vendors.

FOR CURRENT EXISTING VENDOR OPERATIONS that may be ONLY adding unit(s) or changing/expanding menu — Please submit all of the above and be sure to include clear copies of the DCRA Mobile Food Vending License as well as clear copies of the Vendor Employee Badge (VEB) for all workers

Payment in the form of a check or money order made payable to: DC TREASURER

It is STRONGLY recommended that all applicants make copies of their application and supporting documents before submitting to DOH

Submit forms along with all supporting documents and fee payable to **DC Treasurer** to:

DOH – FOOD SAFETY (Vending Application) P.O. Box 37489 Washington, DC 20013

You can email your questions to <u>vending.applications@dc.gov</u> or call Ms. Bronya Crawford at: (Desk) (202) 442-9083 * (Main) (202) 535-2180 * (Fax) (202) 724-5145

INSTRUCTIONS TO COMPLETE FOOD VENDING APPLICATIONS

This package contains the instruction guidelines and forms to apply to operate a mobile food vending business in the District of Columbia. Applicants must complete and return Forms A, B, & C including all supporting documents. Reference the application checklist – the first page of this packet for the applicable supporting documents.

MUST SUBMIT THE MOST RECENT VERSION OF APPLICATION							
APPLICATION INSTRUCTIONS	After submitting your application and supporting documents, a thorough review will be conducted. Upon conditional approval you will be scheduled for inspection of the mobile unit. Per regulations, the DOH has up to thirty (30) calendar days from the date of submission of a COMPLETE PACKAGE to conclude the review. All applications must be completely filled out and include all supporting documents in order to be processed. HANDWRITTEN APPLICATION FORMS CAN BE THE CAUSE FOR THE DELAY IN PROCESSING. All application forms are to be typed.						
WHERE TO FILE YOUR APPLICATION	IN PERSON: Department of Health Processing Center 899 North Capitol St NE - 1st floor Washington, DC 20002	BY MAIL: DOH – FOOD SAFETY (Vending Application) P.O. Box 37489 Washington, DC 20013					
APPLICABLE REGULATIONS	The Department of Health encourages all applicants to become familiar with the District of Columbia Food Code as it relates to mobile and sidewalk vending. You can access an electronic copy of the DC Food Code Regulations at: http://dchealth.dc.gov/service/food-safety-and-hygiene-inspection-regulations Select FOOD and FOOD OPERATIONS To apply for a DCRA vending license, or employee vending badges, please visit that office to complete their licensing process, located at 1100 4 th Street SW (202-442-4400). All potential vendors are encouraged to read the DCRA vending information and regulations which can be accessed at: https://dcra.dc.gov/page/vending/						
GENERAL REQUIREMENTS FOR ALL OPERATIONS	every six (6) months to determine if the vending of Columbia Food Code Regulations (DCMR Title 2 and valid for a six (6) month period. After passing report will serve as your temporary certificate and vending business has passed ALL necessary inspervending license and vendor employee badge(s), set truck and DOH sticker number to DOH by email and DCRA vending license, DCRA vendor employee Health Certificate and DOH MvHACCP plan and review upon request. Failure to provide the Certificate and/or summary suspension.	25-A). All Vending Health Certificates will be issued the pre-operational inspection(s), your inspection I is valid for 30 days only. Once the mobile food ection(s) and the vendor has received the DCRA end that information along with the Trade name of the at: vending.certificates@dc.gov. b badge(s), DOH CFPM ID card(s), DOH Vending I approval (if applicable) must be available for ficate, plan, approval and/or ID cards may result in for approval. All vendors are responsible for serving in the original application packet. Failure to notify					

INSTRUCTIONS TO COMPLETE FOOD VENDING APPLICATIONS

	1			
All applicants must maintain access to an approved service support facility (i.e. de commissary, shared kitchen, service support kitchen or any other licensed food establishment). The service support facility should have the ability to support your entire operation with regards to: Food Preparation Food Storage				
VENDORS WITH MULTIPLE TRUCKS or EXPANDING WITH ADDITIONAL TRUCKS	You must apply for each unit separately if you are starting with multiple trucks/ stands. If you are a current vendor and wish to expand your mobile food business with more mobile units; you are required to submit a new application for each additional unit with all the necessary information pertaining to the new unit's operation.			
VENDING POTENTIAL HAZARDOUS FOODS (PHF/TCS)	All vending operations that prepare, sell, offer for sale, or give away any food requiring further processing from its original state are required to submit a Mobile vending Hazardous Analysis Critical Control Point (MvHACCP) Plan with your application package. For guidance with your MvHACCP plan, see Form C. If you have additional questions about the MvHACCP plan, please send an email to haccp.plans@dc.gov .			

RECEIVING THE DOH VENDING CERTIFICATE	YOU MAY NOT CONDUCT ANY BUSINESS UNTIL YOUR OPERATION HAS ALL APPROVALS. After passing all inspections and obtaining all licenses, email a DCRA vending license, copy of the VEB for you and all staff members and CFPM II information to vending.certificates@dc.gov and your certificate will be sent to you by will be allowed to operate using your approved inspection report for thirty (30) days of inspection. To ensure your Certificate is emailed, be sure to have included the email address that legible as well as all information required on Form A.	copy of the D card y email. You from the date
IT IS PREFE	RRED THAT DOH EMAIL VENDING HEALTH CERTIFICATES.	
	All existing vendors should submit a Renewal Certificate application/payment form a the following documents, in order, to renew Mobile Vending Health Certificates thirt days prior to the expiration of the current health certificate:	
VENDING CERTIFICATE RENEWALS	Copy of current Certificate or original expired Certificate Copy of DCRA vehicle safety form Copy of FEMS fire permit for propane Copy of State-issued ID Copy of DCRA Vending License and Vending Employee Badge(s) for all sta Original, signed food preparation Depot Letter of current facility MvHACCP renewal plan, if required based on menu or as requested by Depa Check or Money Order in the amount of \$100.00 for certificate only and \$175 certificate and HACCP Plan approval - all payments must be made payable to DC Treasurer. Credit card and cash payments only accepted in the Process	rtment for o:
REPLACEMENT COPIES	To request a replacement copy of your DOH health inspection Certificate, you will need Renewal Certificate application/payment form with the following: Obtain and include a police report for STOLEN or LOST certificates Original, signed food preparation Depot Letter of current facility (if changed) Include copy of State-issued driver's license or non-driver identification card named vendor on Certificate Check or Money Order in the amount of \$15.00, all payments must be made payments. Credit card and cash payments only accepted in the Process	of the hyable to: ing Center
EXTENDED BREAK	You are required to notify the Department in writing and surrender your DOH mobile certificate if you will not be operating the unit for more than three (3) months.	health
FEE SUMMARY	You may mail a Check or Money Order (made payable to: DC Treast Debit Card and cash payments ONLY ACCEPTED Floor Processing Center Six (6) month Mobile Vending Health Inspection Certificate Six (6) month Mobile Vending HACCP Plan Replacement Mobile Vending Health Inspection Certificate Restoration Inspection due to Closure/Summary Suspension Certified Food Protection Manager (CFPM) ID Card Duplicate/Replacement Certified Food Protection Manager ID (CFPM) Card	
	BMIT A VALID FORM OF PAYMENT WILL RESULT IN A SUMMARY N OF THE VENDING OPERATION UNTIL THE DEBT IS SATISFIED.	7

Failure to comply with the Food Code Requirements in Title 25-A of the District of Columbia Municipal Regulations may result in suspension of your operation.

REPORT FRAUD, WASTE, AND ABUSE: To report fraud, waste, or abuse within the District government, contact the DC Office of the Inspector General's hotline by phone at 1-800-521-1639 (toll free) or 202-724-TIPS (8477), by email at hotline.oig@dc.gov, or by TTY at 711. For additional information, visit the Office of the Inspector General's website at oig.dc.gov.

Mobile Food Vending OPERATION APPLICATION - FORM A

Below is the vending application, including the critical requirements that all mobile and sidewalk vending units <u>must</u> adhere to operating in the District of Columbia.

Please refer to the completed Mobile Food Vending information packet for additional information

(Use "NONE" or "N/A" if not applicable – DO NOT LEAVE ANY BLANKS)

	•	NE OI IN/A II II		• •			ANT DLAN	ino)		
	Ne	ew/Initial [S	ele	ect ONL	one]		New/Addi	tion		
Stationary	Roadway (SRV)	Mobile	Roa	adway (MR\	/)	Side	ewalk	(Other _	
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<u> </u>		Vend	ling	Business T	rade Nar	me				
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Home/Mailing	g Address (if applicable	le, include Floor/Lo	∟ catio	 n/Apartment #)			City		State	Zip Code
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area code) [Daytime Phone	(area code	e) C	ell/Evening	Phone		*E	mail	Address	
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							CAP			
DOH Exp.	. Date	DCRA Iss	ue l	<u>Date</u>			DCR	A Exp	o. Date	٦
Additio	nal Vendor First Na	ame N	/lidd	lle Initial		Addi	tional Ver	ndor L	ast Nam	е
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area code) E	Daytime Phone	(area code	e) C	ell/Evening	Phone Phone		*E	:mail	Address	
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BOIT EXP.	Date		uo .					<u>_</u>	o. Dato	7
Check One	Push Cart S	tand Step \	/an	Truck	Tow	l Init	Other			
Type of Unit										
MENU TYPE HACCP	Baked Good Beve	•		d Foods	I	NU TYPE HACCP		-	chili only	
Plan Needed	Coffee Prepared Foods			cooked e Ice cream	_	needed	1 bie-l		ged Ice Cr oduce	ream Popcom
Days of	П				dnaada	, T				
Operation Seasonal	Sunday M	•		,	dnesda	y II	hursday	F110	ıay	Saturday
Vending	(check all the		ıa l	Winter	Spi	ring	Sum	mer	Au	tumn/Fall
Time of Operation	Start Time:		A.N	Л. Р.М.	End Time	e:			A.M.	
Please enter	the Mobile Unit Veh	icle Registration	1,	Vehicle Regi	stration T	ag#	State		VIN	
NO TEA	information IPORARY TAGS A	CCEPTED	-	. Jinoid Magi		∽ອ "	Reg		(last nine	[9] digits)
NOTEN	HECKART TAGS A	CEPTED								

Mobile Food Vending Operation Application Form A

MOBILE UNIT and FOOD OPERATION QUESTIONNAIRE (please complete all questions)

1.	Do you have multiple vendi If yes, please provide the DOI		-				YES	NO
2.		ES NO		orovide the L	ottery number VSF	 P#:		
3.	-	ES NO	If yes, please		•			
4.	Will cooking grease waste	be generated?					YES	NO
5.	What is the capacity (gallon	-		gallons	Capacity of WAS	CE water tank?	gallo	ns
6.	Will propane be used on thi		_		generator be use		YES	NO
7.	Are there waste/trash cont				the number (#)			
8.	Are there thermometers fo Please indicate the numbe	r the cooking a	and holding te			#holding	YES	NO
	Where is the food prepared Where is the food cooked ?)			Mobile Unit Mobile Unit	DC Depot DC Depot	Other Other	
lf y	you have selected "OTHER" insp				separate business pared or cooked w			:h
					tional inspection w			
		•	ot letter and sup	porting docu	ments.			
11	 Where will the mobile unit l Name of Parking Fa 	-	nours?					
Prov	ide Address if not at food prep de	•	arate Depot Letter	for this facility	City	State	Zip Code	
	ac / taarooc ii nor at roca prop ac	pos, along manoope			City		Zip Cou	-
_								
	Address including zip code: Business Name:					zip		
	Address including zip code:					zip		
	ase provide the name and contact's Name	ontact information	•	authorized de) Cell Ph		ith DOH on you mail Address	r behalf:	
Ple	ase select ONE:	Certific	cate & HACCF	review (\$1	75) or	Certificate	e Only (\$1	00)
Pay	ment Amount: \$	_ Check	<pre>< #:</pre>	or Mone	ey Order #:	Cash o	it/Debit Card can ONLY be Processing (used
	REPORT FRAUD, WASTE, AN Dector General's hotline by phor For additio	ne at 1-800-521-1	639 (toll free) or 2	202-724-TIPS		notline.oig@dc.gd		
	By entering your name/signing regulations pursuant to Title 2							II
Ιu	nderstand that anyone who m up to \$				be criminally prose ler D.C. Official Cod		nvicted, fine	ed
Sigi	nature:			-		Date:		
F	ailure to comply with the Fo		ements in Title ult in suspension			a Municipal Reg	gulations n	ay
			FOR OFFICE	<u> </u>				
Rec	d Date: Proc D				Email Date	e:	CC#a	bove





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Mobile Food Vending SERVICE SUPPORT FACILITY (DEPOT LETTER) - FORM B

PRINT CLEARLY USING CAPITAL LETTERS

All mobile food businesses operating in the District of Columbia are required to have a Depot, Commissary, or Service Support Facility (licensed kitchen) agreement, according to the *Food Code Regulation in the District of Columbia Municipal Regulations Title* 25-A. The service support location identified below must include the services selected for all necessary preparation, supplies, storage, after hours parking, basic maintenance, grease disposal, cleaning, including proper disposal for trash, and food waste.

Please refer to instruction sheet for additional information - (use "NONE" or "N/A" if not applicable)

*Depot Contact:	First Name		Middle In	itial		Last Na	me	
*Depot Establish	ment Address					Flo	oor/Unit	
City					State		Zip Code]
irea code	Daytime Telephon	e		(area code)	C	ell/Evenir	ng Telephone	-]
*Depot or Depot	Contact Email Add	ress						
Business License	e Type/Code #	*ST/	County/Cit			*Busine	ss License #	
License Issue	e Date	License	e Begin Date			Licer	se Exp. Date	
	VEND	OR'S Days	/Hours of Op	peration AT	Facility:			
Sunday	Monday Tu	esday \	Wednesday	Thurso	day	Friday	Saturday	
ekday: Open:	a.m. p.m. Close	a.m.	p.m.Weeke	end: Open:	a.n	n. p.m.	Close:	a.m

I understand that, anyone who makes a false statement on this application can be criminally prosecuted; and, if convicted, fined up to \$1000, imprisoned up to 180 days, or both, under D.C. Official Code § 22-2405.

Depot Contact Signature:

Date:

Please select all the <u>support services</u> that will be used by the vendor at this Depot:

(a separate form will need to be completed for each facility providing a service)

Food Storage	Food Preparation	Food Waste Disposal	Food Supply							
Grease Recycling	Trash Disposal	Fresh Water Supply	Waste Water Disposal							
Utensils/Equipment (Cleaning	Dry Ice Supply	Other							
Will the vendor's unit re	port to this facility daily	as required by Food Code?	YES NO							
Will the vendor's unit be parked at the address provided after hours ? YES NO										
If the unit will not be par address where the unit	• • •	tion Depot after hours, state	why and provide the							
Name of Parking Facility	r:									
Address:			ZipCode:							
Reason unit not parked	at food preparation Depo	ot:								
employees/workers/si Columbia I understand that, ar	taff/helpers will follow all Municipal Regulations (I nyone who makes a fals nvicted, fined up to \$100	am attesting that I, as the lead regulations pursuant to Title 20 DCMR) also known as the Former statement on this application, imprisoned up to 180 days ode § 22-2405.	25-A of the District of od Code. on can be criminally							
Vendor Signature: Vending Operation Trade N			Date: DOH#:							
5 ,			(if applicable)							
Failure to comply with the F		itle 25-A of the District of Columbination of your operation.	ia Municipal Regulations may							
	FOR OFFIC	CE USE ONLY								
Depot Verified:	Rec'd/Proc'd by:	Unit # at Depot: of To	tal # of Units at Depot:							
10 of 14 Page	MOBILE FOOD VEN	DING APPLICATION	June 2018 – v8							





Mobile Food Vending Hazard Analysis Critical Control Point HACCP) PLAN Guidance

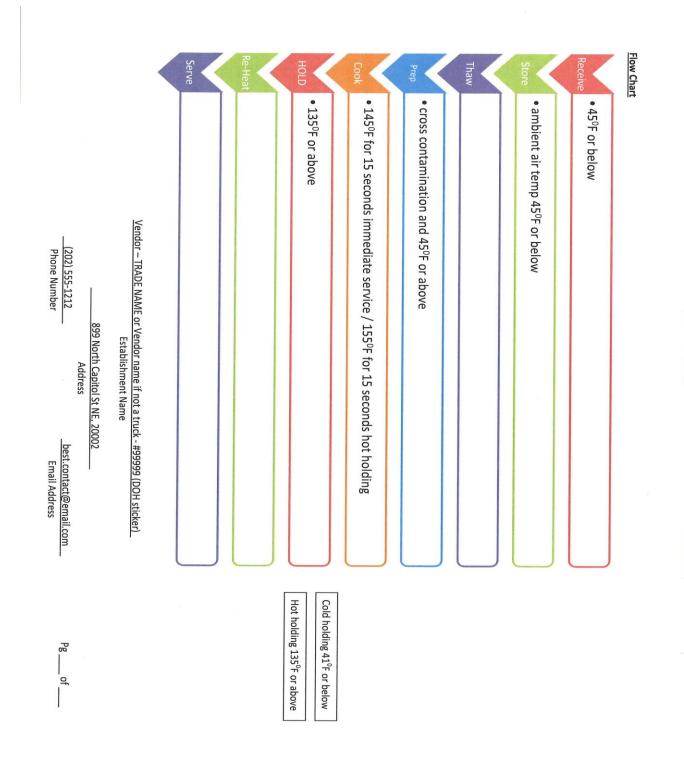
PRINT CLEARLY USING CAPITAL LETTERS

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P	DEPARTMENT OF HELPTOMOTE. Prevent. Pro	ALTH tect.		WE ARE WASHINGTON				
#	Process Step	Hazard	CCP?	Critical Limit	Monitoring	Corrective Action	Verification	Records
1	Receive eggs	Salmonella	No	45F or below	Receiver will take temperature of truck for each delivery	Reject product	Chef reviews all receiving logs at the beginning of the shift	Receiving logs will be kept for 6 months
2	Store eggs	Salmonella	No	45F or below	Chef will monitor walk-in temperature every 6 hours	Destroy product	Manager will review logs daily	Cold holding logs will be kept for 6 months
3								
4	Prep	Salmonella	Yes	Cross contamination 45F or above	Cook or Prep Staff will ensure all equipment and utensils used have been cleaned and sanitized	Discard products	Wash and sanitize all equipment and utensils before use or remove from protective covers	Sufficient temp water, detergent and sanitizer available
5	Cook eggs	Salmonella	Yes	145F for 15 seconds immediate service / 155F for 15 seconds hot holding	Cook will take final cook temperature of eggs	Continue to cook until eggs reach proper temperature	Chef will review cook logs after each shift	Cook logs will be kept for 6 months
6	Hot holding	Salmonella	No	135F or above	Cook will take temperature every 4 hours	Discard product	Chef will review logs every 6 hours	Hot holding logs will be kept for 6 months
7								
8	Serve	Salmonella	possible	If not for immediate service or proper hot holding at correct temp	Immediate serve or follow hot holding monitoring	Discard product	Chef will review logs every 6 hours	Hot holding logs will be kept for 6 months
			Vendo	r – TRADE NAME or Vendor nam Establishm		99 (DOH sticker)		
				899 North Car	pitol St NE, 20002			

This is an example of Page 1 for illustration purposes only.

Copy and complete the Worksheet as many times as necessary to describe **all** relevant menu items or recipes.



This is an example of Page 2 for illustration purposes only.

Copy and complete the Flow Chart as many times as necessary to describe **all** relevant menu items or recipes.



Must Select Option:

New Submission



Menu Item: _____ Date Submitted: _____

Hazard Analysis Worksheet

For Mobile Food Vending Operations

Renewal



#	Process Step	Hazard	CCP?	Critical Limit	Monitoring	Corrective Action	Verification	Records
	110ccss Step	Hazaru		Critical Ellint	Wiomtoring	Corrective Action	vermeation	Records
1								
2								
_								
3								
4								
5								
6								
7								
8								
				endor Trade Name / Lead V ne Number	rendor's Name Email Addre	DOH Sticker#		

Vendor Trade Name / Lead V	endor's Name	-	DOH Sticker#
Phone Number		Email Addre	ess