March 21, 2024

PREREQUISITE FOR FOOD OPERATION REQUIREMENTS

To all prepared food businesses:

In compliance with our government and non-government partners, prepared food businesses wishing to participate in our markets must be in good standing with the DC Department of Health. To be considered for acceptance as a food vendor please submit all required documents with your already received online application. The purpose of these certifications and rules is to safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented.

**Please submit the following Required Certifications and Licenses:**

* Food Protection Manager Certificate and a Department of Health-issued (DOH-Issued) Certified Food Protection Manager Identification Card.
* Valid Food Establishment License for the commercial kitchen or caters base operation that food vendor operates from.
* Valid Health Inspection Certificate for the commercial kitchen or caters base operation that food vendor operates from.
* Valid Certificate of Occupancy of base operation if operating in DC.
* Valid propane permit issued by the Fire Prevention Division of the Fire and Emergency Medical Services Department, if using propane.
* Food Vending Business License.
* Clean Hands Certificate and Tax Registration from the Office of Tax and Revenue (OTR)
* Certain food businesses may also need a “Hazard Analysis Work Sheet” and a HACCP Plan.

Accepted food business must have a certified food protection manager on site and ensure the following:

* Food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters.
* The person in charge shall ensure that employees are properly cooking potentially hazardous foods (time/temperature control for safety foods), being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated.
* The person in charge shall ensure that employees are using proper methods to rapidly cool potentially hazardous foods (time/temperature control for safety foods) that are not held hot or are not for consumption within four (4) hours, through routine monitoring of food temperatures during cooling.
* The person in charge shall ensure that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused.
* The person in charge shall ensure that employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
* The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.
* The person in charge shall ensure that food employees are informed of their responsibility to report information about their health and activities as they relate to diseases that are transmissible through food.