

WYOMING COTTAGE FOOD BUSINESS REQUIREMENTS

The 2009 Wyoming Legislature passed amendments to the Wyoming Food, Drug & Cosmetic Safety Act to address homemade food products.

Effective July 1, 2009, the following will go into effect:

- Food products that are **not** potentially hazardous will be allowed to be made in home kitchens.
- These food products can be prepared for sale or use only at farmers' markets, roadside stands, private homes and at functions including, but not limited to those operated by not for profit charitable or religious organizations.
- Function is defined as any official ceremony or organized social occasion such as weddings, funerals, reunions, anniversaries and birthdays.
- Potentially hazardous foods are defined in the Wyoming food safety rule in detail. It is recommended to contact the Wyoming Department of Agriculture or local health departments as to the foods that are allowed.
- Some examples of non-potentially hazardous foods, but not limited to, would be baked breads, cookies, muffins, double crusted pies, dried cake and seasoning mixes, jams and jellies that are not low sugar or made with artificial sweeteners.
- Examples of foods that will **not** be allowed to be prepared in home kitchens and sold are, but not limited to, salsas, relishes, sauces, salad dressings, home canned foods including pickles, cream pies or cream filled pastries, flavored oils, meat /poultry and dairy products.
- The private home kitchen is exempt from licensing and inspection.
- These products are not allowed for sale to restaurants, retail stores, institutions, child care facilities or other food service establishments.
- Food safety training is recommended. The training materials will be available from the Wyoming Department of Agriculture – Consumer Health Division.
- Good sanitation practices must also be followed.

Questions? Please contact us by e-mail at: Linda Stratton lstrat@state.wy.us or Dean Finkenbinder dfinke@state.wy.us.