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Food Establishment Program

CHS inspects approximately 2700 food establishments licensed in the state of Wyoming. Inspection frequencies are based on risk and type of establishment such as full service restaurants, fast food restaurants, schools, and grocery stores. Risk is also determined by the inspection history of the establishment and whether or not the establishment has been involved in a food borne illness outbreak. All food establishments will be inspected at least one time per year with some establishments inspected four times per year. The food establishment inspections are based on the Hazard Analysis Critical Control Point (HACCP) system. This system concentrates on those items most likely to cause a food borne illness. The items most likely to cause a food borne illness are: violations in the time/temperature relationship for food; personal hygiene such as poor hand washing practices and sick employees preparing food; cross-contamination of food or utensils from raw to cooked products; improper cleaning and sanitizing of food contact surfaces; and contamination of food and equipment by insects and/or rodents.

To report a potential food related illness click here or visit the WY Dept. of Health website .

Wyoming Traditional Food Act
Wyoming Food, Drug & Cosmetic Safety Act

Wyoming Food RuleÂ - Complete Document

By Chapter:

- Cover
- Table of Contents
- Chapter 1 - Purpose, Variances, Definitions, Demonstration of Knowledge & Health Status
- Chapter 2 - Requirements for Plan Submission; License Application & Issuance; Inspection
- Chapter 3 - Food Care
- Chapter 4 - Labeling
- Chapter 5 - Personal Hygiene
- Chapter 6 - Equipment & Utensils
- Chapter 7 - Cleaning, Sanitization & Storage of Equipment & Utensils
- Chapter 8 - Sanitary Facilities and Controls
- Chapter 9 - Construction & Maintenance of Physical Facilities
- Chapter 10 - Hazard Analysis & Critical Control Points (HACCP)
- Chapter 11 - Bottled Water Requirements
- Chapter 12 - Bulk Water Requirements
- Chapter 13 - Food Salvage
- Chapter 14 - Federal Regulations
- Chapter 15 - Egg Grading Requirements
- Index

Basic Requirements

- Basic Bed & Breakfast Requirements
- Blue Ribbon Information
- Food Service Requirements
- Marketing Homemade Foods Statute
- Mobile Food Unit Requirements
- Temporary Food Stand Requirements
- Minimum Requirements for Selling Eggs After Candling and Grading
- Door to Door Sales Policy 2011
- Food Donations Policy 2011
- Wyoming Food Freedom Act Q&A

Guidance Information

- CHS Newsletter
- Approved Chemical Sanitizer Solutions
- Bare Hand Contact with Ready-To-Eat Foods

- Calibrating Food Thermometers
- Cleaning Slicers
- Chlorine Calculator Explanation
- Chlorine Calculator for private wells and bulk water haulers
- Consumer Advisory
- Cooking Temperatures
- Demonstration of Knowledge
- Employee Health Decision Tree
- Equipment Cleaning & Sanitizing
- Exclusion & Restriction of Employees
- Food Facts - Food Allergens
- Food Defense Checklist
- Food Labeling Guide: Guidance for Industry: A Food Labeling Guide
- Part 1: Food Labeling
- Part 2: Food Allergen Labeling and Consumer Protection Act of 2004
- Part 3: Small Business Food Labeling Exemption
- Food Safety on Buffets
- Glove Use in Food Establishments
- Good Hand Washing Practices
- Guide for Food Safety Workers in WY (Food Safety Handbook)
- Guide for Food Safety Workers in WY (Food Safety Handbook) - Spanish
- Ice Machine Sanitation & Maintenance
- Indirect Drain Connections
- Job Aid – Assessing Active Managerial Control
- Preventing Cross Contamination
- Proper Cooling of Hot Foods
- Proper Thawing Methods for Frozen Foods
- Reheating TCS Foods
- Service Animals
- Taking Food Temperatures
- Time as a Control
- Time/Temperature Control of TCS Foods
- Wyoming Food Freedom Act Q&A
- Licensed Bulk Water Haulers List
- Pest Control in Food Establishments

Standard Operating Procedures (SOP)

- Approved Sources
- Bare Hand Contact with Ready-To-Eat Foods
- Cleaning and Sanitizing
- Cold Holding TCS Food
- Cooking & Reheating TCS Food

- Cooking TCS Food
- Cooling of Hot TCS Food
- Cooling TCS Food
- Date Marking TCS Food
- Eliminating Bare Hand Contact with Ready-To-Eat Food
- Employee Health
- Hand Washing
- Holding Hot & Cold TCS Food
- Hot Holding
- Personal Hygiene
- Prevention of Contamination/Contaminated Equipment
- Prevention of Contamination/Contaminated Equipment 2
- Reheating
- Time Used as a Microbial Growth Barrier
- Using and Calibrating Thermometers
- Washing Hands

Posters/Signage

- Employee Handwashing Sign
- Hand Washing
- Hand Washing Sink Sign
- Hot-Cold Holding Sign
- Manual Dishwashing Sign
- Minimum Internal Cooking Temperatures
- Minimum Internal Cooking Temperatures – Spanish
- No Smoking Sign
- Proper Cleaning & Sanitizing
- Proper Cleaning & Sanitizing - Spanish
- Proper Cooling
- Proper Cooling - Spanish
- Proper Reheating
- Proper Reheating – Spanish
- Safe Food Handling Temperatures (WFSC)
- Safe Food Handling Tips (WFSC)

Log Sheets

- Cleaning & Sanitizing Record
- Cold Holding

- Cook Temp Log
- Cooking Cooling Log
- Cooling Method Type
- Cooling Product Log
- Dish Machine Log Chlorine
- Dish Machine Log Hot Water
- Employee Handwash Training Record
- Food Equipment & Utensil Cleaning Log
- Food Temperature Monitoring Log
- Food Temperature Monitoring Log 2
- Hot Holding
- Receiving Log
- Reheating Log
- Thermometer Calibration

Plan Review Packet

- Commissary Agreement
- Label Review Sheet
- Plan Review Packet

Training Available

- Farmers' Market Food Safety Training
- Cottage Food Business Training
- Other Trainings Available through CHS
- Food Safety Fundamentals
- ServSafe
- In-house Trainings
- Temporary Food Stand Training
- HACCP at Retail
- HACCP for Small Food Processors

- Hand Washing Activities in Schools
- Meat Plant HACCP (cont. on next page)

*Note: These trainings may be given on an as needed basis please check the following link (Wyoming Food Safety Coalition) for scheduled dates or contact your local CHS Inspector. CHS also provides educational trainings for industry and consumers by offering:

Other information

USDA And Justice for All Nondiscrimination and Civil Rights Compaint Filing Procedures Poster

USDA Program Discrimination Complaint Form