



**Consumer Health Services**  
**Basic requirements for food service establishments**

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The following list of items includes basic requirements for a food service establishment to be licensed under the State of Wyoming Statutes and the Wyoming Food Safety Rule. This list is not all inclusive but notes the major items for the average restaurant or food service operation. This list includes operation practices as well as minimum equipment standards.

1. Plans and specifications, drawn to scale and showing equipment, must be submitted to the Department for approval 30 days before construction begins.
2. All food must be from an approved source. Milk shall be pasteurized and must be dispensed via individual cartons or from an approved bulk type dispenser.
3. There shall be adequate reach-in/walk-in refrigeration and freezer storage for all cold foods.
4. There shall be adequate facilities to maintain hot foods, i.e. steam tables, hot holding cabinets, bain-marie, etc.
5. Crock pots are not approved for commercial food preparation.
6. Thermometers shall be provided and conspicuous in all cold storage units. A metal stem thermometer with a minimum range of 0-220°F shall be available to check food temperatures.
7. There shall be adequate storage facilities for dry and canned foods, as well as single service items, etc.
8. Ice must be from an approved source and all storage bins must be properly covered or protected and indirectly drained.
9. Sneeze guards are required on all serving lines, salad bars, etc.
10. It is recommended, all equipment be National Sanitation Foundation (NSF) or equivalent in construction and installation.
11. Cooling plates or tubes must be properly located on drink dispensers.
12. Contact paper is not approved for shelving in storage or food preparation areas.

13. A three compartment sink with drain boards, utensil racks, or tables on each end shall be provided or a commercial type dishwasher is required for the cleaning and sanitizing of utensils. Either installation requires an indirect drain on the equipment.

14. Hot water dishwashing machines must have a booster heater to maintain 180°F water temperature at the manifold of the dish machine.

Low temperature, chemical sanitizing dish machines may be installed, if desired. Dish machines must be commercial grade.

15. Food contact wiping cloths must be stored in a sanitized solution between use for kitchen, dining room and bar.

16. All hand washing sinks shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet.

17. Hand washing sinks shall be installed to allow convenient use by employees in food preparation, food dispensing, and ware washing areas and in, or immediately adjacent to toilet rooms.

18. Restrooms shall have self-closing doors, mechanical vents vented to the outside of the building, and smooth, nonabsorbent, easily cleanable floors and walls.

19. Outside garbage facilities shall be properly located and maintained.

20. All outer openings to the establishment shall be protected (screened) and have self-closing, tight fitting doors.

21. Floor coverings, walls and ceilings in all food preparation, storage, and utensil washing areas shall be light colored, smooth, nonabsorbent and easily cleanable.

22. Light fixtures in all food preparation, storage and utensil washing areas shall be shielded or utilize shatterproof type bulbs.

23. All grease generating cooking equipment shall be located under a commercial grade hood with washable grease filters, properly shielded lights, and a fire suppression system approved by the fire marshal.

24. Facilities shall be available for the storage of personal items such as clothing and purses so they are not stored with food or food utensils.

25. Toxic items such as insecticides, rodenticides, caustics, cleaning items, and medicines shall be stored separately from food and food utensils.

26. A service/mop sink or curbed cleaning facility with a floor drain is required in all facilities.

27. Mops, brooms and other cleaning or maintenance equipment must be properly stored.

28. Outside premises shall be maintained free of litter and unnecessary material.
29. Laundry facilities in a food service establishment are not allowed in the food preparation or utensil washing areas.
30. Clean and soiled linen shall be stored separately and in proper containers.
31. Food preparation sinks shall be indirectly drained.
32. If a private non-public water supply is utilized, semiannual bacteriological tests are required.
33. A public water system under EPA requirements must be tested quarterly for coliform bacteria and annually for nitrates.
33. A permit from the State Engineer's Office is required when drilling a water well for a private water system in a food service establishment.
34. A private wastewater disposal system for a food service establishment must have a Department of Environmental Quality (DEQ) permit, be adequately sized for the proposed operation, and constructed according to submitted plans.
35. Check with city and/or county planning and zoning offices for local requirements and building permits.