

## 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.

[Wyoming Food, Drug & Cosmetic Safety Act](#)

[Wyoming Traditional Food Act](#)

### **Wyoming Food Safety Rule:**

[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](#)

## **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](#)

[Label Review Sheet](#)

- For the electronic form contact CHS

### [Blue Ribbon Information](#)

CHS also provides educational trainings for industry and consumers by offering:

- Hand Washing Activities in Schools
- In-House Health Trainings in Establishments
- Serving Safe Food Courses
- HAACP (Hazard Analysis Critical Control Point) Trainings
- Going for the Gold Food Safety Classes

## **Resources:**

### [CHS Newsletter](#)

### [Guide for Wyoming Food Service Workers](#)

### [Basic Bed & Breakfast Requirements](#)

### [Farmers Markets and Home Produced Foods Requirements](#)

[Farmers Market Food Safety Training](#)

[Cottage Food Business Training](#)

[Food Service Requirements](#)

[Licensed Bulk Water Haulers](#)

[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](#)

[Cooking Checklist](#)

[Holding Checklist](#)

[Receiving Checklist](#)