Wyoming Food Freedom Act Facts You Should Know

Background: In 2015, the Wyoming Legislature passed HB0056, creating the Wyoming Food Freedom Act, W.S. 11-49-101 through 11-49-103, which became effective March 3, 2015, amended July 1, 2017. The General purpose of the Wyoming Food Freedom Act (WFFA) is to allow for the sale and consumption of homemade foods.

Tips to Keep Wyoming Food Freedom Products Out Of Licensed Facilities:

1. Ask the producer for their Wyoming Department of Agriculture food license.
2. Contact your inspector and see if the product is licensed and inspected.
3. According to Wyoming Food Rule, a licensed facility can only sell or use from an approved source.

A sale may take place at farmers markets, ranches, farms and producers’ homes. Sales may not occur within commercial food establishments as defined in W.S. 35-17-110 (a)(xxxi).

WFFA products are not allowed in commercial food establishments, except for raw, unprocessed fruits and vegetables. If product is processed, meaning cut in pieces, chopped, shredded or cooked, etc., then it is required to be inspected and licensed.

These products have been found in licensed facilities by many Consumer Health and County Inspectors throughout Wyoming. It is the facilities responsibility to know where their product is produced and if it is from an approved source.
Sink Requirements

Establishments preparing and serving, processed and unpackaged food, including serving drinks, such as bars, must have the following types of sinks.

**Warewashing Sink:**
According to Wyoming Food Safety Rule, Chapter 7, Section 7, a manual warewashing sink is a sink with at least three compartments that is provided for manual washing, rinsing and sanitizing equipment and utensils.

Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar waste. (Chapter 5, section 5)

A warewashing sink may not be used for handwashing or dumping mop water.

If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under Chapter 7, Section 10, before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under Chapter 7, Section 16, before and after using the sink to wash produce or thaw food. (Chapter 9, Section 13)

**Handwashing Sink:**
A handwashing sink may not be used for purposes other than handwashing. Sinks used for food preparation or for washing equipment or utensils shall not be used for handwashing. A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Chapter 8, Section 54)

Handwashing sinks shall be of sufficient number and conveniently located for use by all employees in food preparation and utensil washing areas. Handwashing sinks shall be easily accessible and may not be used for purposes other than handwashing. It is suggested that a handwash sink be located within 25 feet of a work station. Splash guard protection is suggested if adequate spacing to adjoining food, food preparation, food contact surfaces, and utensil washing area surfaces (drain boards) is insufficient. Splash from a handwash sink may not contaminate food, equipment or utensils. A baffle or barrier may be needed if the handsink abuts a food preparation or service surface.


**Service Sink (Mop Sink):**
At least one (1) service sink or one (1) curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste. (Chapter 9, Section 15)

At least one utility sink or curbed cleaning facility with a floor drain shall be provided for cleaning mops and for the disposal of mop water or similar liquid wastes. The water supply must be properly protected against backsiphonage. A properly sized mop and broom rack shall be provided. All toxic materials including cleaning compounds, pesticides, sanitizers, etc. must be stored in an area away from food preparation.


**Not For Commercial Use**
Insta pots and air fryers are not allowed as they do not meet requirements. Commercial grade type equipment is more durable for daily use and most of these appliances state in the owner’s manual and/or imprinted on the equipment not for commercial use. This means that commercial use will cause the equipment to degrade due to continued use. These do not meet requirements to be taken apart and cleaned such as immersing into a 3 compartment sink.

WHAT TO EXPECT, WHEN INSPECTED.

Based on the risks of foodborne illness inherent to the establishment or processing plant, during inspections and upon request, the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, if applicable, and the requirements of the Wyoming Food Rule. The person in charge shall demonstrate this knowledge by compliance with the Wyoming Food Rule, by responding correctly to the inspector’s questions as they relate to the specific establishment or processing plant, or by voluntarily being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

This is located in the Wyoming Food Safety Rule in Chapter 1, Section 10. The Wyoming Food Safety Rule can be accessed on the website: http://agriculture.wy.gov/divisions/chs/food-safety

Rules for Remodeling, Equipment Changes, and Menu Changes

(i) The construction of an establishment or processing plant;

(ii) The conversion of an existing structure for use as an establishment 2-5 or processing plant; or

(iii) The remodeling of an establishment or processing plant or a change of type of the establishment or processing plant as specified under Chapter 2, Section 7, if the regulatory authority determines that plans and specifications are necessary to ensure compliance with this Rule.

The Wyoming Food Safety Rule can be found on the website: http://agriculture.wy.gov/divisions/chs/food-safety

WDA COMPLAINT LINE...

By calling 888-413-0114, callers have the opportunity to voice their concerns or complaints. Upon dialing the number, callers will reach a recorded message. The caller should leave his/her name, contact information and a detailed message regarding their concern. The call will be returned by an employee dealing with the nature of the complaint. Anonymous complaints are also accepted.
FOOD SAFETY TRAININGS

Contact Consumer Health Services or the local health inspector in your area for upcoming ServSafe, Food Safety Fundamentals, Retail & Food Service HACCP and HACCP for Food Processor classes held in your area or call 307-777-7211. 
http://wyomingfoodsafety.org/classes/

Who Should Attend?
- Food Establishments/Caterers
- Emergency Management Agencies
- Public Health Departments
- State/Fed Agencies
- General Public
- Veterinarian

Pay License Renewal Online!!

Did you know you can pay your license renewal online?!? If you go to https://wda.usasafeinspect.com/ then create a new account by clicking new account. Once you have created the account you can log in to the system. You will then use the renewal code on your renewal form to process the payment and put in your credit card information. Be sure to put in the CVS code as well. Once the payment has gone through you will receive an email confirmation. Then the license will be mailed to you in a few days.