

## Key Contact Information

Teton County Environmental Health, under the direction of the Wyoming Department of Agriculture—Consumer Health Services (CHS), is charged with overseeing the safety of our food supply. CHS and their delegated county environmental health agencies conduct food safety education and inspectional activities.

For additional information, please contact:

### Teton County Environmental Health:

**PH: (307) 732-8490**

Lauri Clements, EH Supervisor  
Michael Dart, EH Specialist  
Sara Budge, EH Specialist

### WY Dept. of Agriculture—Consumer Health Services:

Wayne Cook, CHS Specialist  
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The 2009 Wyoming Legislature passed amendments to the Wyoming Food, Drug & Cosmetic Safety Act to address homemade food products. This amendment, also known as House Bill 0016 (Cottage Food Rule), exempts private home kitchens, preparing non-potentially hazardous foods, from licensing and inspection when these products are sold at farmer's markets or similar events.

However, these 'home-made' products are not allowed for sale to restaurants, retail stores, institutions, child care facilities or other food service establishments.

### Food Safety Training Is Recommended!

For food safety information, please visit the following websites:

Teton County Environmental Health  
<http://www.tetonwyo.org/phn/eh/>

Wyoming Department of Agriculture—Consumer Health Services  
<http://wyagric.state.wy.us/divisions/chs.htm>

Wyoming Farmer's Marketing Assoc.—  
[www.womingfarmersmarkets.org](http://www.womingfarmersmarkets.org)



## Teton County Public Health



## Guidelines for Farmers' Markets

### Teton County Environmental Health

PO Box 937

460 East Pearl

Jackson, WY 83001

PH: (307) 732-8490

FAX: (307) 732-8491

<http://www.tetonwyo.org/phn/eh/>

## Basic Requirements

**Farmers' Markets** provide many benefits to the agriculture community and consumer. People can provide quality products to consumers at reasonable prices. Another benefit is having face-to-face interaction between the food producer and consumer.

The type of foods sold at Farmers' Markets are usually fresh fruits, vegetables and nuts in their raw or natural state. Selling this type of raw agriculture product at Farmers' Markets in Wyoming has minimal and/or no restrictions.

**However**, (excluding non-potentially hazardous foods as allowed under the amended food rule effective 07/01/09), once the "natural" state of a food is altered, certain licensing requirements must be met before the food can be offered for sale to the public.

Some examples where licensing may be required: roasting peppers, cooking herbs or fruits/vegetables, jams/jellies, and other prepared or processed foods, including *all* potentially hazardous foods.

### Where A License Is Not Required

*Food products that are not potentially hazardous can be made in home kitchens and sold at: farmer's markets, roadside stands, craft shows, bazaars, county fairs, and other functions including, but not limited to those operated by non-profit charitable or religious organizations.*

The private home kitchen is exempt from licensing and inspection. Some examples of non-potentially hazardous foods allowed to be prepared in a home kitchen are; baked breads, dinner rolls, cookies, muffins, double-crust pies, dried cake and seasoning mixes.

Examples of (potentially hazardous foods) that will **not** be allowed to be prepared in home kitchens include, but are not limited to; salsas, relishes, sauces, salad dressings, home canned foods, cream pies or cream filled pastries, flavored oils, meat/poultry and dairy products. Potentially hazardous foods are defined in the WY Food Safety Rule in detail and must be processed, prepared, distributed, and/or stored in an inspected, licensed commercial food establishment.



### Food License—Types

**Temporary license**—issued for temporary food events, which shall not exceed 14 consecutive days.

- The license fee is \$25.00 per event.
- Temporary events operated by non-profit organizations are fee exempt.

**Permanent license**—issued to individuals who operate establishments which process, distribute, store or prepare food.

- The initial license fee is \$100.00, with an annual \$50.00 renewal fee.
- Also issued to mobile food establishments.

### Minimum Requirements-

- Processed foods may be sold at farmers markets provided they are processed in a licensed and inspected kitchen.
- All pre-packaged foods must meet labeling requirements.
- All non-potentially hazardous foods (such as baked goods) must be wrapped in a manner to protect the food from contamination.
- All perishable foods must be kept refrigerated (41 F or less) or frozen (32 F or less).
- Food products marketed and sold as "organic" must meet the USDA National Organic Program Standards.