

Wyoming Traditional Food Act

The Wyoming Legislature passed the Traditional Food Act in 2011. This guide is intended to answer common questions & give guidance to help traditional food events be safe and successful.

For questions please contact:

Teton County Environmental Health
460 East Pearl Street
PO Box 937
Jackson, WY 83001
(307) 732-8490



Caring For Our Community

Teton County Public Health
PO BOX 937
Jackson, Wyoming 83001

Teton County Environmental Health
Keeping Our Community Safe

Traditional Food Event Guide



460 East Pearl St. Jackson, WY Tel: 307-732-8490

What does the Traditional Food Act do?

It allows home prepared food of any kind to be served to the public at a traditional event without a food license, including donating foods to non-profit (501) entities for fundraising.

It also exempts all non-profits from needing a Food License for traditional events.

What are Traditional Events?

Traditional events include social events, weddings, funerals, work and volunteer events, potlucks, charitable dinners & cook offs, and picnics.

What doesn't the Act do?

It does NOT allow potentially hazardous home prepared food to be sold or served to the public for profit.

It does NOT exempt for profit enterprises selling food at farmers markets or roadside stands from licensure, certification, inspection and labelling requirements.

Who needs a Food License?

- All for profit food enterprises, except those noted below
- Anyone preparing food ON SITE, except at traditional events

Who doesn't need a Food License?

- Private persons preparing food for a traditional event
- Private persons preparing non-hazardous home baked goods for sale
- Non-profit entities at traditional events
- For profit enterprises donating food to a non-profit entity

Foodborne Illness

Foodborne illness results when foods are improperly prepared or stored. Contaminated food may smell and taste normal. Symptoms of foodborne illness are stomach cramps, nausea, vomiting, diarrhea and fever. If you suspect you have a foodborne illness report it to:

Teton County Public Health
(307) 733-6401

Practice SAFE food handling!

- Do not prepare food for a public event when you do not feel well
- Wash hands often
- Sanitize utensils & countertops with a solution of **1 teaspoon plain bleach in 1 gallon of water**
- Avoid hand contact with ready-to-eat foods by using tongs & scoops
- Separate raw meat from other food
- Cook to recommended minimum internal **temperatures** & maintain for the minimum recommended **times** (or longer)
 - **Poultry (Ground & Whole) 165°F/15 sec**
 - **Ground meats 155°F/15 sec**
 - **Whole Meats & Fish 145°F/15 sec**
 - **Reheat food to 165°F/15 sec**
- **Store cold foods 41°F or less**
- **Keep hot foods 135°F or more**
- Refrigerate perishable foods within 2 hours
- Cook or freeze fresh poultry and all ground meat within 2 days; whole cut meats within 3-5 days
- Cover and protect wounds from contacting food items