

Food Service Newsletter 2025

Chippewa County Health Department
508 Ashmun Street, Suite 120, Sault Ste. Marie, MI 49783



Happy New Food Licensing Year! We hope that everybody has been doing well. We have a few updates for you this year. Make sure you check out our updated website. We have resources that you may find useful for your establishment. Our website is <https://www.chippewahd.com/>

Welcome!

We have a new Environmental Health Clerk, Brenda King, she is a welcomed addition to our E.H. family. You will meet her if you stop in or give us a call.

We welcome your questions at any time! Please feel free to contact any of us.

Bar Gun Cleaning and Sanitizing

It is important for your facility to establish and maintain a servicing and cleaning schedule. Bar guns and gun holsters should be cleaned daily to prevent clogs and mold or debris buildup. Bar guns should not be soaked overnight in water, club soda, or other liquids because this creates a cross connection with the potential to contaminate the water distribution system of your facility. Please contact your pop service company for information on properly cleaning and sanitizing your equipment.

Thermometer Calibration

The accessibility and accuracy of food probe thermometers is critical for the effective monitoring of food temperatures. Thermometers should be calibrated as often as necessary to make sure they are accurate. A dial thermometer can be calibrated by adjusting the calibration nut on the bottom of the dial. A digital thermometer may have a reset button, or a new thermometer may need to be purchased if it cannot be calibrated. We recommend calibrating your thermometer using ice water.



To use the ice water method, place the thermometer in a glass of ice water for 30 seconds without touching the sides or bottom. Adjust the thermometer to 32°F without removing it from the ice water.

Dry Breading Mixtures

Dry breading mixtures that contain flour, spices, or cornmeal that are used to coat raw animal foods immediately prior to cooking may be used for up to 7 days and stored at room temperature only if the mixture is sifted at least every 4 hours to remove excess moisture and doughballs, and is stored covered in a clean, dry location when not in use. This does not apply to batter and other coatings that contain milk, eggs, or other ingredients considered potentially hazardous.



Reportable Illnesses

Proper management of a food establishment begins with employing healthy people and having a system to identify employees who present a risk of transmitting foodborne illnesses. All food employees share responsibility for preventing foodborne illnesses and are required to inform the person in charge if they are suffering from vomiting, diarrhea, sore throat with fever, jaundice, and open infected wounds. The person in charge is responsible for reporting to the health department if a food employee reports jaundice or is diagnosed with Norovirus, Hepatitis A, Shigella spp., Salmonella typhi, Enterohemorrhagic or Shiga toxin producing E. coli. Food employees with persistent sneezing, coughing, or a runny nose that produces discharge from the eyes, nose, or mouth do not have to be excluded from the facility but cannot work with exposed food; clean equipment, utensils, and linens; or unwrapped single-use articles.

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