

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/>.

The Michigan Food Law states that “food establishments shall employ a minimum of 1 managerial employee and a food safety manager who . . . is currently certified under” under a certification program accredited by the American National Standards Institute (ANSI). There are exemptions to this law, and you may contact this Department if you are unsure of your facility’s status.

These accredited classes can be found on the ANSI website, and be sure you are signing up for a “food manager” class. Food handlers do not fulfill this requirement. There are in-person, online, and hybrid versions of most of these classes, so find one that works for you and your employees. If you opt for an online version of this class, you will need a reliable internet connection to take the exam; make arrangements accordingly. Local libraries may be an option. If you are having trouble, please contact us. Once you obtain your certificate, please email us a copy so that we can update our files.

We have also been seeing multiple violations for sanitizer bucket, both for bleach and quaternary sanitizer. These violations include: the solution being the wrong temperature; the solution being the wrong concentration; and wash cloths hanging over the side or laying on the counter. Temperature requirements vary depending on what sanitizer you use. For quat, follow the instructions for food contact surfaces on the sanitizer label, which also includes the acceptable concentration range. For bleach, water can be cold to warm, and must be within the range of 50 to 100 ppm. Make sure your

facility has the correct test strips for testing the sanitizer that you use. You may find a chart for reference on our website. In order for the wiping cloths to be sanitized to continue to be used on food contact surfaces, the wiping cloths must be kept submerged in the solution when not in use. Allowing the cloth to hang over the

edge or lay on the counter may allow bacteria to grow, and may lower the concentration of your solution when dunked in it. When replacing your sanitizer bucket solution, be sure to either rinse and wring out your cloths, or get new ones.



Another area of violations we have been seeing is rapid cooling of food and reheating for hot holding. Food that is going to be cooled begins the cooling process once it drops below 135°F. From this point, the food has two hours to reach 70°F, and an additional four hours to reach 41°F or less, for a total of six hours. This process is used to prevent food from remaining in the danger zone for too long. If food does not reach 41°F within six hours, the food must be discarded. You may find a cooling times and temperatures poster on our website.

When reheating food for hot holding, the food must be reheated within two hours to a temperature of 165°F. The food must then be held at a temperature above 135°F. If the food is being reheated for immediate service, there is no minimum temperature requirement. You may find a reheating and hot holding poster on our website.

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