

## **FLOOR MATERIALS FOR FOOD AND BEVERAGE FACILITIES**

When selecting a floor covering for a particular application, several things should be taken into account, such as type and frequency of maintenance, indentation resistance, etc. No one floor covering is suitable for every type of application. If you have any doubt as to the suitability of a product for an application, verify with the manufacturer.

Floor surfaces in the following areas must be smooth and of durable construction and nonabsorbent material that is easily cleanable:

- all areas in which food is prepared, packaged, or stored
- utensil and equipment washing areas
- restrooms and hand washing areas
- service areas and wait stations where sinks or food/beverage equipment are located
- garbage and refuse storage areas,
- janitorial facilities
- walk-in refrigerators and freezers
- self-service food and beverage area
- storage areas

Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches..."

Note: A 3/8 inch radius is equal to the radius of a penny. A radius larger than 3/8 inch is recommended. Stainless steel or aluminum base coving may be approved if the coving forms a true radius (no angles) and is keyed-in to be flush with the floor surface. Metal cove strips such as Schluter must be keyed-in and be flush with both floor and wall tile. Acceptability of cove base is largely determined by the quality of installation. Equipment cabinet bases, equipment curbs, and large pieces of equipment designed to be sealed to the floor are required to have an approved cove base around all exposed sides.

Anti-slipping floor agents, such as abrasives or raised tread patterns, shall be restricted to traffic areas only. Flooring under equipment shall be smooth.

**Acceptable flooring materials include:**

1. *Quarry and Ceramic Tile.* Quarry and ceramic tile shall be impact resistant and have a minimum thickness of ¼ inches. Care must be taken to ensure that the base cove tile matches the corresponding floor tile thickness and must be installed to be continuous and flush. Top set base and slim foot ceramic tile base installations on top of flooring are not acceptable. Grout must be applied evenly and be resistant to grease, oil, acid, and water.
2. *Epoxy and Resin based flooring systems.* Epoxy flooring must be troweled-on with a uniform thickness of at least 1/8 inch. Epoxy paint and rolled-on epoxy commonly used on garage floors are not acceptable. The following have been approved:
  - Tera Lite
  - Stonhard Stonclad, Stonclad Ut, Stonshield Hri
  - Sunbelt 110
  - Everlast
  - Westcoat Epoxy Mortar, Slurry, Or Double Broadcast
  - Dex-O-Tex Cheminert K
  - Dur-A-Flex Ploy-Crete Md
  - Basf Selbatwede 41
  - General Plymers Fastop 125
  - Sikafloor 110, Purcem 125, Purcem 19n

For approval of epoxy flooring systems and any flooring material not listed, submit a sample and the manufacturer specification sheets for review and evaluation.

3. *Commercial grade sheet vinyl flooring.* Commercial sheet vinyl must be recommended by the manufacturer for use in the areas proposed. Sheet vinyl shall be installed continuous and have heat welded seems or be chemically sealed, and be smooth and impervious to water, grease, and acid. Sheet vinyl shall extend continuously up the wall at least four (4) inches forming a 3/8 inch radius at the floor/wall juncture. The coved floor/wall juncture shall be supported by a cove-stick and a metal cap shall be installed at the top of the base.

Sheet vinyl flooring located in cooking areas shall have a minimum wear layer of .080 inches and be resistant to grease and high temperatures. The following have been approved in commercial kitchens including cooking areas:

- ALTRO Maxis Unity, ALTRO Stronghold 30, ALTRO Atlas 40
- Protect-ALL Commercial Flooring
- Allied Industries Eco-Grip

Sheet vinyl flooring located in non-cooking areas such as restrooms, janitorial rooms, dry storage rooms, service areas, and beverage areas shall have a

minimum wear layer of .050 inches, be durable, resistant to tearing, and approved by the manufacturer in areas exposed to water. The following have been approved:

- Altro Cordiale, Impressionist II, Stronghold 25, walkway 20
- Armstrong Medintech, Safeguard
- Mannington Assurance, Biospec MD, Lifeline II, Relay, Magna

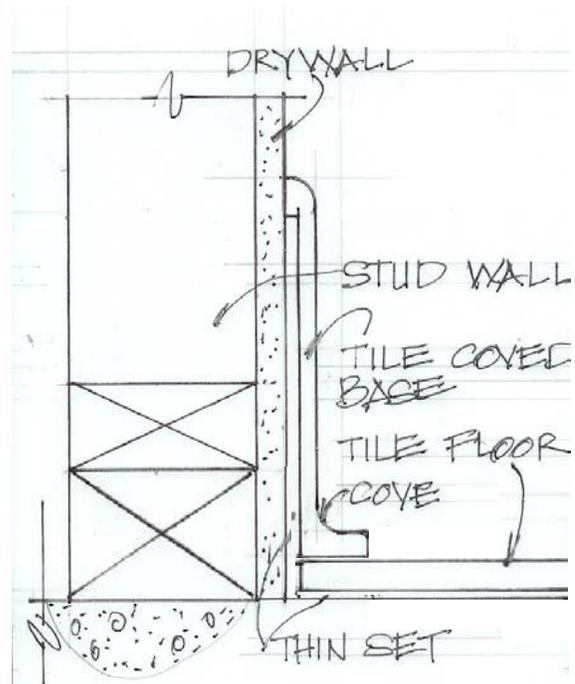
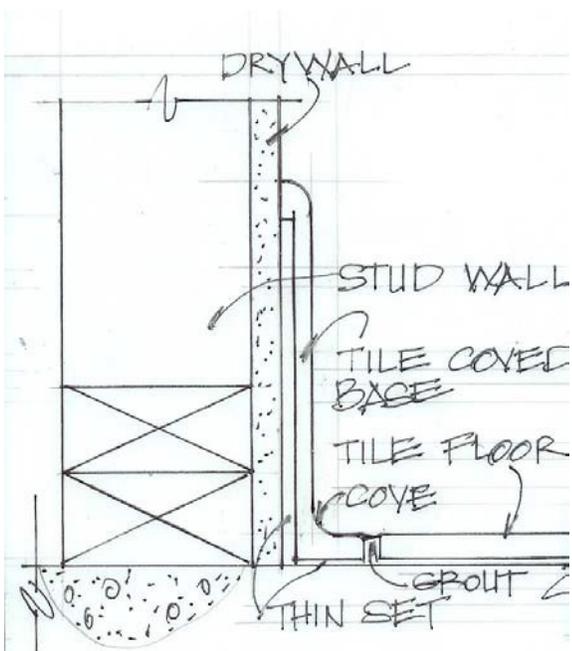
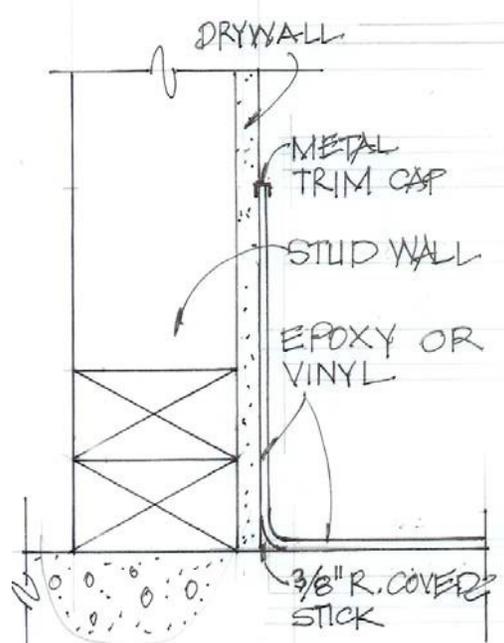
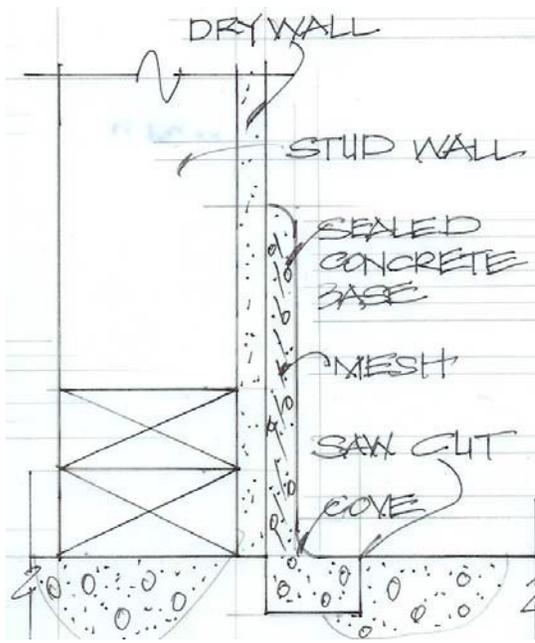
For approval of sheet vinyl flooring and any flooring material not listed, submit a material sample and the manufacturer's specification sheets for evaluation.

**Unapproved flooring materials include:**

1. Concrete flooring. May be installed in locker rooms and employee change rooms, and in storage rooms where food or beverages are stored in original unopened packaging (no bulk food bins allowed).
2. Vinyl Composition Tiles (VCT) with rubber base, and residential linoleum. May be installed in locker rooms and employee change rooms, and in storage rooms where food or beverages are stored in original unopened packaging (no bulk food bins allowed).
3. Slate, travertine tile, or other natural stone tiles.
4. Wood or carpet.
5. Asphalt.

Exceptions: All of the above floor materials may be installed in customer sales and dining areas, except within 3 feet of self-service food or beverage locations. Asphalt at outdoor trash enclosures must be sloped to drain.

Interior and exterior walls of walk-in coolers or freezers may use a top set metal cove base (stainless steel, aluminum or galvanized) if used against a similar metal wall.



**INCORRECT installation**