

## APPROVED CEILING MATERIAL GUIDE FOR RETAIL FOOD FACILITIES

Use this quick reference guide for repairing or upgrading the existing ceiling in your food facility. Contact your District Inspector with any questions regarding acceptable finishes (including products not mentioned in the list below) **prior** to purchase or installation. Manufacturer's product specification sheets and samples may be required.

### REQUIREMENTS –

Approved ceiling finishes used in retail food facilities shall be constructed of a smooth, durable, nonabsorbent, and easily cleanable material, and shall be provided above the following areas:

- Where food is prepared, packaged, or stored
- Utensil and equipment storage areas
- Warewashing areas
- Restrooms and handwashing areas
- Service areas and wait stations where sinks or food/beverage equipment are located
- Indoor garbage and refuse storage areas
- Janitorial facilities
- Walk-in refrigerators and freezers
- Self-service food and beverage area
- Tableside cooking (e.g., hot pot, Korean BBQ)\*

\* While an approved ceiling finish is not typically required in dining areas, it is required and must extend a minimum of 3-feet beyond areas where tableside cooking, hot pot, or a similar activity is being conducted.

#### GENERALLY ACCEPTABLE FINISHES

- Smooth, washable vinyl ceiling tiles
- Smooth drywall with sealed and taped joints, painted a light color with gloss/semi-gloss enamel or epoxy-based paint

#### UNACCEPTABLE FINISHES

- Perforated acoustic ceiling tiles
- Exposed ceiling rafters
- Exposed or excess expanding foam insulation
- Gaps surrounding conduits and pipes extending into ceilings