

APPROVED FLOOR FINISH GUIDE FOR RETAIL FOOD FACILITIES

Use this quick reference guide for repairing or upgrading the existing floors 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 floor finishes used in retail food facilities shall be constructed of a smooth, durable, nonabsorbent, and easily cleanable material, and shall be provided in the following areas:

- Where food is prepared, packaged, or stored
- Utensil and equipment washing 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 areas
- Storage areas

GENERALLY ACCEPTABLE FINISHES

- Quarry tile with integral 3/8-inch radius cove tile and epoxy grout
- Ceramic tile with integral 3/8-inch radius cove tile and epoxy grout.*
- Commercial grade homogenous sheet vinyl (minimum 0.08-inch wear thickness)*
- Two-part epoxy resin pour (minimum 1/4-inch thickness)
- Metal topset cove base*

* Application approval dependent on equipment and/or operational parameters.

UNACCEPTABLE FINISHES

- Carpet
- Household linoleum floor with felt backing or vinyl composition tile (VCT)
- Rubber, wood, or vinyl topset cove base
- Concrete*
- Epoxy paint on any surface
- Laminated flooring materials

COVING REQUIREMENTS –

Floor surfaces shall be coved (curved) at the juncture of the floor and walls with an integral 3/8-inch minimum radius coving that extends up the wall at least 4 inches.

DIAGRAMS OF PROPER AND IMPROPER INSTALLATION OF TILE COVE BASE

