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

GENERALY 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

Correct

Incorrect

Incorrect

Cove base

Topset

No cove

California Retail Food Code Section § 114268  Rev. 08/2020