

APPROVED WALL FINISH GUIDE FOR RETAIL FOOD FACILITIES

Use this quick reference guide for repairing or upgrading the existing walls 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 wall 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 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 areas

GENERALLY REQUIRED DIMENSIONS –

HEIGHT:

- Minimum 8-feet high in food preparation and warewashing/wet areas.
- Minimum 4-feet high in restrooms and around janitorial areas.

WIDTH:

- Minimum 3-feet extension beyond any open food preparation equipment, sinks, or plumbing fixtures.

GENERALLY ACCEPTABLE FINISHES

- Fiberglass Reinforced Plastic (FRP) paneling*
- Stainless steel wall paneling*
- Gloss/semi-gloss enamel or epoxy-based paint (limited to certain areas)
- Wall tiles (must submit sample for review and approval)*

UNACCEPTABLE FINISHES

- Exposed brick or cinder blocks
- Wood paneling
- Concrete
- Textured, painted walls
- Exposed wood studs
- Excess beaded silicone sealant
- Exposed and excess expanding foam

* Finishes must be installed with appropriate sealed corner, edge, and joint trim to promote cleanliness.