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FLOOR MATERIALS FOR RETAIL FOOD FACILITIES

No one floor covering is suitable for every type of application. When selecting a floor covering for a particular application, several things should be taken into account, such as: areas of application, type of materials, type and frequency of maintenance, etc. If you have any doubts as to the suitability of a product for an application, verify with the manufacturer and submit a sample to our office.

CONTACT

Before installing or repairing floors, contact Yuba County Environmental Health (YCEH) at 530-749-5450 to verify that approved materials and methods of installation will be used. Applicant may be required to submit manufacturer's specification sheets and floor samples.

WHERE REQUIRED

Cal Code Section 114268(a) Floor materials used in retail food facilities must be smooth and of durable construction and non-absorbent materials that is easily cleanable in all areas:

- Where food is prepared, packed, or stored,
- Where any utensil is washed,
- Where refuse or garbage is stored,
- Where janitorial facilities are located,
- In all toilet and hand washing areas,
- At unpackaged customer self-service food & beverage areas,
- At waiter/waitress stations,
- In employee changing and storage areas.

UNAPPROVED MATERIALS

The following floor materials are not acceptable except in areas used **EXCLUSIVELY** in dining or sales areas (prepackaged foods only):

- Carpet
- Vinyl Composition Tile (VCT)
- Rubber or Vinyl top set base
- Wood or laminate flooring
- Wood coved base
- Painted concrete

APPROVED MATERIALS

The following are floor materials that YCEH will accept with prior approval:

- **Commercial Grade Homogeneous Sheet Vinyl** – shall have a minimum wear thickness of 0.08 mil and shall be a solid vinyl product (no felt or fiber backing). Sheet vinyl shall continue up the wall a minimum of 4 inches and shall form an integral 3/8 inch radius coved base at the floor to wall transition. Seams must be heat welded, not caulked.

- **Solid Sheet Flooring with Slip Resistance** – suggested for areas where slip resistance is required. Shall meet or exceed ADA requirements and be smooth with no cracks or open seams. Seams must be heat welded, not caulked. 100% homogenous vinyl flooring that is recommended by the manufacturer for use in commercial applications such as food facilities or food processing plants.
- **Poured or Trowelled Epoxy Resin (No Epoxy Paint)** – The solid epoxy or resin system is mixed in with a select grade aggregate. The epoxy resin mixtures are then trowelled to produce a seamless, smooth floor. This type of flooring shall have a minimum finished thickness of 3/16-inch and shall continue up the wall a minimum of 4 inches. Floor to wall transition shall form an integral 3/8-inch radius coved base. Epoxy resin installed below cooking equipment shall be able to withstand hot food spills up to 350°F. This flooring is corrosion and chemical resistant. Please note that proper preparation of the floor surface is required prior to the installation of this type of material.
- **Concrete Floors** – sealed with an approved, commercial grade, clear, penetrating sealer that is resistant to grease, acid, oil and moisture. **PAINT IS NOT AN ACCEPTABLE SEALER.** Sealer must be part of concrete mixture at the time it is poured. Concrete surface shall be smooth and free from pits, chips, or exposed aggregate. Coved base shall be either an integral 3/8-inch radius coved concrete curb or “slimfoot” coved base tile. Fabricated 3/8-inch radius metal coved base may be used if samples are provided for approval prior to installation.
- **Quarry, Ceramic, or Porcelain Tile** – with a 3/8-inch radius coved base tile installed integral flush with the floor, minimum tile thickness 1/4-inch; when an abrasive tile or raised tread pattern tile is used, it may only be installed in walkways. Floor drains may be required depending on the type of abrasive tile proposed, floor drains are required when raised tread pattern tiles are installed.
- **Walk-in Refrigerators or Freezers** – are considered food storage areas and are required to have one of the approved floorings listed above. Screed and topset metal coved base that had been provided by the walk-in manufacturer may be approved for installation along the interior and exterior walls.

COVED BASE

Cal Code Section 114268(b) Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8-inch minimum radius coving that extends up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.

- A continuous coved base shall be installed up all walls or toe kicks (including floor mounted counter and cabinet toe kick bases) at least 4 inches continuous seam, forming a 3/8-inch minimum radius coving as an integral unit. **VINYL OR RUBBER TOP SET BASE IS NOT ACCEPTABLE.**

All flooring must meet minimum requirements as stated in California Retail Food Code, effective January 2016