FINISH SCHEDULE

The following chart provides guidance for finishes for floors, walls and ceilings:

	FLOOR	WALL	CEILING
KITCHEN			
COOKING	Quarry tile; Epoxy Poured seamless, Sealed concrete	Stainless steel; Aluminum; Ceramic Tile	Plastic coated or Metal clad fiberboard; Dry-wall epoxy, glazed surface; plastic laminate [check w/fire department to ensure fire resistant material]
FOOD PREP	Same as above plus Commercial grade Vinyl Composition Tile COMMERCIAL GRADE VCT	Same as above plus Approved wall panels (FRP) <u>Fiberglass</u> <u>Reinforced Polyester</u> Panel; epoxy painted drywall; filled lock with epoxy paint or glazed surface	Same as above
BAR	Same as above	Same as above for areas behind sinks	Meets building codes
FOOD STORAGE	Same as above plus Sealed concrete; Commercial grade vinyl composition tile; or sheets	Approved wall panels (FRP) Fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Acoustic tile; painted sheetrock
OTHER STORAGE	Same as above	Painted sheetrock	Same as above
TOILET ROOM	Quarry tile; poured sealed concrete; commercial grade vinyl composition tile or sheets	Approved wall panels (FRP) Fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Plastic coated or metal clad fiberboard; dry- wall with epoxy; glazed surface; plastic laminate
DRESSING ROOMS	Same as above	Painted sheetrock	Same as above plus painted sheetrock
GARBAGE & REFUSE AREAS (Interior)	Quarry tile; poured seamless, sealed concrete; commercial grade vinyl composition tile or sheets	Approved wall; panels (FRP) fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Plastic coated or metal clad fiberboard; dry- wall with epoxy; glazed surface; plastic laminate
MOP SERVICE AREA	Quarry tile; poured seamless sealed concrete	Same as above	Same as above

WAREHOUSING AREA	Same as above plus commercial grade vinyl composition tile	Stainless steel; aluminum; approved wall panels (FRP) Fiberglass Reinforced Polyester Panel; epoxy painted drywall; filled block with epoxy paint or glazed surface	Same as above
WALK-IN REFRIGERATORS & FREEZERS	Quarry tile; stainless steel; poured sealed concrete; poured synthetic coating materials	Aluminum; stainless steel; enamel coated steel (or other corrosion resistant material)	Aluminum; stainless steel; enamel coated steel (or other corrosion resistant material)

NOTES:

FLOORS

1. All floor coverings in food preparation; food storage; utensil-washing areas; walk-in refrigeration units; dressing rooms; locker rooms; toilet rooms and vestibules must be smooth, non-absorbent, easily cleanable and durable. Antislip floor covering may be used in high traffic areas only.

2. Any alternate materials not listed in the above chart must be submitted for evaluation.

3. There must be coving at base junctures that is compatible with both wall and floor coverings. The coving should provide at least ¹/₄-inch radius and 4" in height.

4. Properly installed, trapped floor drains shall be provided in floors that are water-flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Floors should be sloped to the drain at least 1/8" per foot.

5. Grouting should be non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound.

6. All walk-in refrigeration units, both with prefabricated floors and without, should be installed in accordance with the manufacturers' installation requirements.

WALLS

1. The walls, including non-supporting partitions, wall coverings and ceilings of walk-in refrigeration units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules shall be smooth, non-absorbent and capable of withstanding repeated washing. Light colors are recommended for walls and ceilings. Studs, joists and rafters shall not be exposed in walk-in refrigeration units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules. Where permitted, exposed studs, joists and rafters must be finished to provide an easily cleanable surface.

2. All alternate materials not listed in the above chart must be submitted for evaluation.

3. Glazed surfaces should be glazed block or brick, or ceramic tile. Grouting must be non-absorbent and impregnated with epoxy, silicone, polyurethane or an equivalent compound. Concrete block, if used, must be rendered non-porous and smooth by the application of an approved block filler followed by the application of an epoxy-type covering or equivalent. All mortar joins shall be only slightly tooled and suitably finished to render them easily cleanable.

4. Plastic laminated panels may find applications but are not recommended.

5. Joint finishes should be compatible with the wall structure. Voids should be eliminated at joints.

<u>CEILINGS</u>

Finishes shall be light-colored, smooth, non-absorbent and easily cleanable. Acoustical material free of porous cloth or sponge may be used, provided ventilation is adequate to minimize soiling.

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