FLOOR MATERIALS FOR FOOD AND BEVERAGE FACILITIES  
(California Retail Food Code H&S §14268)

Floor materials used in food and beverage facilities must be of smooth, durable construction, easily cleanable and nonabsorbent material in areas of the following:

- where food is prepared, packaged, or stored
- utensil and equipment washing areas
- restrooms and hand washing areas
- service areas and wait stations where sinks or food/beverage equipment are located
- garbage and refuse storage areas
- janitorial facilities
- walk-in refrigerators and freezers
- self-service food and beverage area
- storage areas

Accepted floor materials

- Commercial-grade sheet vinyl (no felt backing) at least 0.080-inches thick, with heat-welded seams, may be suitable for some applications if also consistent with manufacturer’s specifications. Where sheet vinyl is used as the floor material, a cove backing (cove stick) must be used at the wall/floor and toe kick/floor junctures. ie Altro Floors, Eco-Grip, Protect-All Flooring.
- Quarry tile and ceramic tile. Quarry and ceramic tile shall be impact resistant and have a minimum thickness of ¼ inches.
- Seamless poured epoxy minimum 3/16-inch thick. Epoxy flooring must be troweled-on with a uniform thickness of at least 1/8 inch. Epoxy paint and rolled-on epoxy commonly used on garage floors are not acceptable.
- Approved sealed concrete for food storage rooms and walk-in units only. Paint is not acceptable. Concrete surface must be smooth and free from pits, chips, or exposed aggregate; cove base must be either an integral coved concrete curb or a “keyed in” tile cove base.
- Approved schluter system

Unapproved floor materials

- Top set cove base material
- Concrete flooring. (acceptable in locker rooms, employee change rooms, and in storage rooms where food or beverages are stored in original unopened packaging (no bulk food bins allowed).
- Vinyl Composition Tiles (VCT) with rubber base, and residential linoleum. May be installed in locker rooms and employee change rooms, and in storage rooms where food or beverages are stored in original unopened packaging (no bulk food bins allowed).
- Slate, travertine tile, or other natural stone tiles.
- Wood or carpet.
- Asphalt.

COVING: Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches.

Exceptions:
- All of the above floor materials may be installed in customer sales and dining areas, except within 3 feet of self-service food or beverage locations.
- Asphalt at outdoor trash enclosures must be sloped to drain.