



Tips For Floor, Walls, and Ceilings

- ◆ Floors, walls, and ceilings in food service operations and retail food establishments shall be constructed of a material that is easy to clean and well maintained. The material used shall be inert, smooth surfaced, durable, and resistant to soil absorption.
- ◆ The absorbency or porosity of the floor material should be considered during the planning stage. Flooring can be damaged and bacterial growth is accelerated when liquids are absorbed.
- ◆ Nonabsorbent floor material shall be used in all food preparation and food storage areas. **Please note that carpeting, rugs, or other similar absorbent materials ARE NOT permitted in the kitchen area.**
- ◆ Concrete and terrazzo floors shall be sealed to make them nonabsorbent and to reduce the possible health hazards from cement dust.
- ◆ Coving at a floor-wall joint helps to assist in cleaning by preventing accumulation of bits of food, which can also attract insects and rodents.
- ◆ Examples of acceptable wall materials include:
 1. **Ceramic.** Grouting for the ceramic tiles shall be smooth, waterproof, continuous, and without holes that could collect soil.
 2. **Fire Retardant Panel (FRP)**
 3. **Stainless Steel**
 4. **Plaster**, painted with nontoxic paints
 5. **Cinder block walls**, if sealed with soil resistant and glossy paints, epoxy, acrylic enamel, or similar materials.

Please note that toxic paints, such as those with lead base, CAN NOT be used in the facility. Flaking and chipping may result in possible food contamination.

- ◆ Ceilings shall be covered with smooth, easy to clean, and nonabsorbent materials. Acceptable ceiling materials include smooth sealed plaster, plastic panels, or panels of other materials coated in plastic.

Please note that any type of wood surface is PROHIBITED in the kitchen area, unless all areas are sealed with Formica or another type of hard surface.



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