

SECTION 9 - FINISH SCHEDULE

FLOORS

1. All floor coverings in food preparation, food storage, utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms shall be smooth, non-absorbent, easily cleanable and durable. Anti-slip floor material should be used in traffic areas.
2. Any alternate materials not listed in the below chart must be submitted for evaluation.
3. Joints between floors and walls shall be coved or radiused with appropriate materials.
4. Properly installed floor drains should be provided in floors that are subject to water splash from sinks, basins or equipment. Floors shall be sloped to the drain.
5. Grouting shall be non-absorbent and impregnated with epoxy, silicone or polyurethane.
6. All walk-in refrigeration units should be installed according to the NSF guide "Special Consideration Regarding Installation of Walk-In Refrigerators and Storage Freezers" or equivalent.
7. Carpet is not recommended in the immediate area adjacent to the buffet units.
8. Sealed concrete and commercial grade vinyl composition tile may be used on floors. However, their applications are limited.

WALLS

1. The walls, including non-supporting partitions, wall coverings and ceilings of walk-in refrigerating units, food preparation areas, equipment washing and utensil washing areas and toilet rooms shall be smooth, non-absorbent and easily cleanable. Light colors are recommended for walls and ceilings. Exposed studs, joists and rafters are not considered acceptable wall finishes.
2. All alternate materials not listed in the above chart must be submitted for evaluation.
3. Glazed surfaces include 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 approved paint or other approved material.

All mortar joints should be tooled and finished to render them easily cleanable.

4. Plastic laminate panels may be used. Joint finishes shall be smooth and compatible with the wall finish.

5. FRP and plastic laminated panel is not recommended behind heat radiating equipment such as fryers, griddles, ranges etc..
6. Finished drywall is not recommended behind utensil wash equipment, can wash, mop sink areas or behind prep sinks.

CEILINGS

Finishes should be light-colored, and must be smooth, non-absorbent and easily cleanable. Vinyl faced drop-in ceiling tile or drywall finished with epoxy paint are considered approved materials for installation in kitchen and food service areas.

The following chart and footnotes provide acceptable finishes for floors, walls and ceilings, by area:

LOCATION	FLOOR	WALL	CEILING
KITCHEN COOKING	Quarry tile, poured seamless.	Stainless steel, aluminum, fiberglass reinforced panels (FRP), tile	Fiberboard plastic coated, metal clad, dry-wall with epoxy, glazed surface, plastic laminate, vinyl coated gypsum board ceiling tiles. FRP, acoustical ceiling tile
FOOD PREP & DISHWASHING	Same as above	Same as above, plus approved wall panels, drywall taped and epoxy painted, block filled smooth and tile.	Same as above
SERVING	Same as above	Same as above	Same as above
TOILET ROOM	Quarry tile, vinyl composite tile (VCT)	Same as above	Same as above
JANITOR CLOSET	Quarry tile, poured concrete, VCT	Same as above	Same as above
WALK-INS	Quarry tile, stainless steel, poured sealed concrete.	Aluminum, stainless steel, fiber glass	Aluminum Stainless steel, fiberglass
DRY STORAGE	Same as above plus sealed concrete, commercial grade vinyl composition tile.	Same as above	Same as above
REMOTE BULK STORAGE	Concrete.	Cleanable surface.	Cleanable surface.