

**COUNTY OF SONOMA DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH DIVISION**

475 Aviation Blvd., Suite 220 ♦ Santa Rosa, CA 95403
(707) 565-6531 ♦ www.sonoma-county.org

FLOORING FOR FOOD ESTABLISHMENTS

When installing a new floor or replacing an existing floor, contact this office to assure the floor and base meet the current requirements.

The California Retail Food Code (CalCode) Section 114268 states the following:

- (a) *Except in sales areas and as otherwise specified in subdivision (d), the floor surfaces in all areas in which FOOD is prepared, prepackaged, or stored, where any UTENSIL is washed, where REFUSE or garbage is stored, where janitorial facilities are located in all toilet and handwashing areas shall be SMOOTH and of durable construction and nonabsorbent material that is EASILY CLEANABLE*
- (b) *Floor surfaces shall be covered 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**, except in areas where FOOD is stored only in unopened bottles, cans, cartons, sacks or other original shipping containers.*

The following floor types will meet the above CalCode requirements:

Full kitchens (containing cooking equipment), **sculleries**, **meat or fish preparation areas**, **bars**, **bakeries**, and any areas with a power wash down:

1. Quarry tile (any color) with a 4" quarry tile coved base. Epoxy grout is recommended.
2. Seamless troweled on epoxy floor (not paint) ¼ inch minimum thickness with a 4" self-coved base.
3. 100% homogenous vinyl flooring recommended by the manufacturer for use in commercial kitchens. The floor must have heat-welded seams and a 4" self-coved base.

Limited food preparation areas, service areas such as delicatessens, sandwich shops, espresso shops, areas behind service counters, employee change areas and janitorial rooms:

1. Those floors listed above for full kitchens.
2. The minimum flooring required is a commercial grade sheet vinyl having chemically-welded seams with a 4" self-coved base.

Restrooms (employee or customer use)

1. Those floors listed for full kitchens and limited food preparation areas
2. Ceramic tile with 4 inch coved base tile

Continued on page 2

ENVIRONMENTAL HEALTH DIVISION

475 Aviation Blvd., Suite 220 ♦ Santa Rosa, CA 95403
(707) 565-6531 ♦ www.sonoma-county.org

Flooring For Food Establishments

Dry storage areas (all prepackaged, no open food containers, no food preparation, no sinks, no refrigerators and no ice machines):

1. Those floors listed for full service kitchens and limited food preparation areas.
2. The minimum flooring required is vinyl composition tile (VCT) with a 4" vinyl top set coved base.

Walk-in refrigerators and freezers:

1. Metal floor and coved base installed as part of the NSF or equivalent walk-in.
2. Quarry tile with a quarry tile coved base or metal cove base provided by the manufacturer. Epoxy grout is recommended.
3. Seamless troweled on epoxy (not paint) minimum ¼ inch thick, 3/8 inch coved base supplied by the walk-in manufacturer.
4. New smooth, sealed concrete with 4" coved concrete base, quarry tile cove base **or** metal coved base supplied by the walk-in manufacturer.

****Dining area flooring materials are up to the discretion of the ownership.**

Floor Drains

Upon new construction or extensive remodeling, floor drains shall be installed as follows:

1. In floors that are water-flushed for cleaning.
 2. In areas where pressure spray methods for cleaning equipment are used.
- In rest rooms, floor drains are recommended, but not required.

Floor Sinks

For new construction or additions where floor sinks are required the floor sinks may be either raised or flush mounted. Please verify with the building jurisdiction for their requirements.

*Floor sinks must have adequate grates to prevent injury and be accessible for regular cleaning.

****Please submit samples of new materials not listed for review and approval prior to installation.**

If you have further questions, contact Jennifer Sylvester, Environmental Health Specialist III, at (707) 525-6547, FAX (707) 525-6525 or e-mail jsylvest@sonoma-county.org