



**Public Health Department**

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## FLOOR MATERIALS FOR RETAIL FOOD FACILITIES

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### Purpose of this document

When a retail food facility needs to install or replace flooring, we want to ensure that the flooring chosen is approved and durable enough to save time and money in the long run. Plan submittal is required when installing new flooring or changing the type of flooring in a food facility, so always consult Environmental Health Division (EH) prior to purchase and installation.

Environmental Health email: [BCEnvHealth@buttecounty.net](mailto:BCEnvHealth@buttecounty.net)

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### Where Required

CalCode Section: 114268(a)

Floor surfaces in areas where food is prepared, handled, or stored, where utensils are washed, where garbage is stored, where janitorial facilities are located, in restroom and handwashing areas shall be constructed of smooth, durable, nonabsorbent material that is easily cleanable.

CalCode Section: 114268(b)

Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8-inch minimum radius coving that extends 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

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### Unapproved Materials

The following floor materials do not meet the requirements listed under CalCode Section 114268 and are not approved for use. (Except for dining and sales areas)

- Carpet
- Wood or laminate flooring
- Wood cove base
- Painted concrete
- Vinyl composition tile (VCT)
- Rubber or vinyl topset cove base

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### Approved Materials

The following floor materials meet the requirements listed under CalCode Section 114268 and are approved for use:

- **Commercial grade homogeneous sheet vinyl** shall have a minimum wear thickness of .08 inches and shall be a solid vinyl product (no felt or fiber backing). Sheet vinyl shall continue up the
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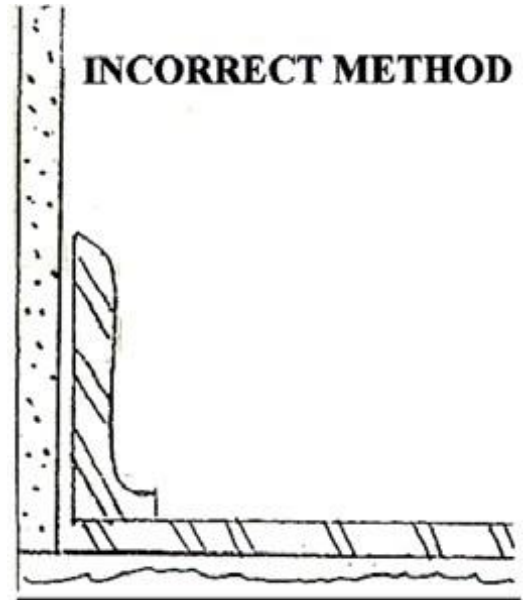
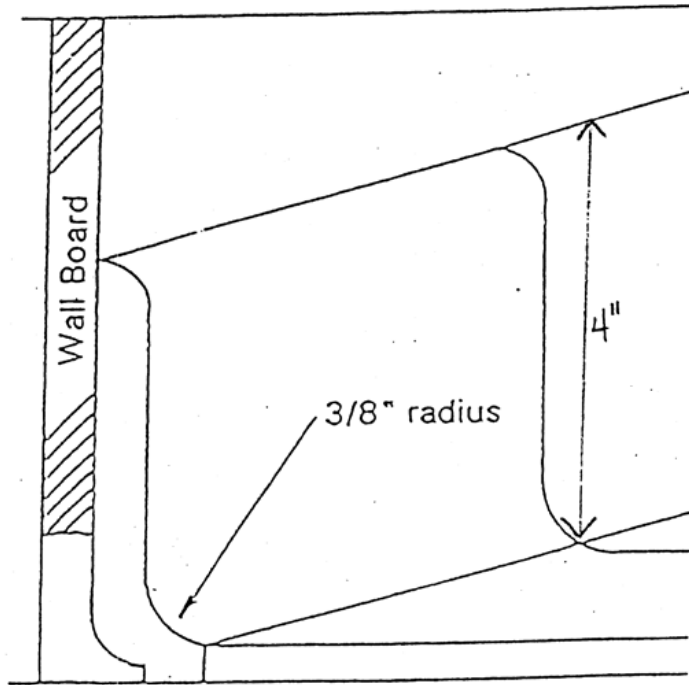
**Approved  
Materials  
(continued)**

wall a minimum of 4 inches and shall form an integral 3/8-inch radius cove base at the floor to wall transition. Sheet vinyl shall be installed with heat welded seams and cove stick backing.

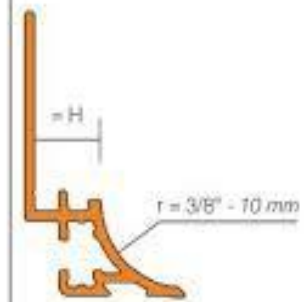
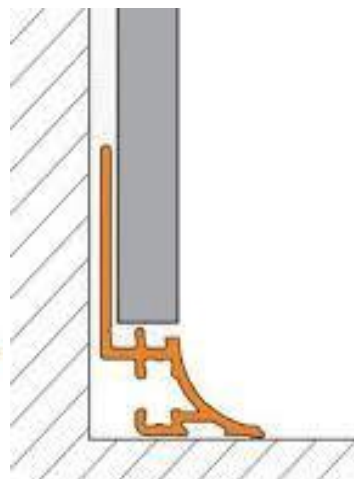
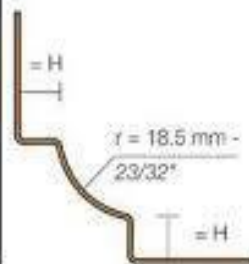
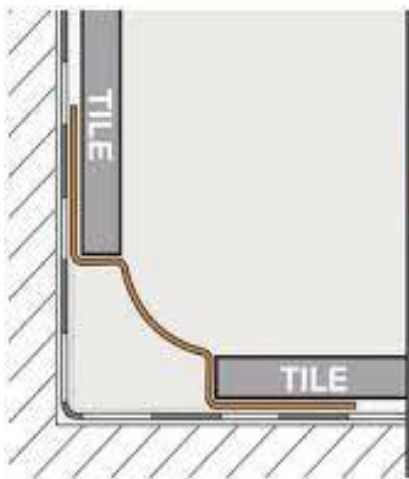
- **Quarry, ceramic, or porcelain tile** shall have a minimum tile thickness of 1/4 inch and a maximum grout width of 1/4 inch. Tile flooring shall continue up the wall a minimum of 4 inches and shall form an integral 3/8-inch radius cove at the floor to wall transition. Tile with a smooth surface shall be installed under equipment and on cove base. Tile with an abrasive or raised surface may be installed in walkways only. Floor drains may be required depending on the degree of abrasiveness.
  - **Poured or troweled epoxy resin** shall have a minimum finish thickness of 3/16-inch and shall continue up the wall a minimum of 4 inches. Floor to wall transition shall form an integral 3/8-inch radius cove base. Epoxy resin installed below cooking equipment shall be able to withstand hot food spills up to 350°F. Smooth finishes are required under equipment and on cove base. Abrasive finishes may be installed in walkways only. Floor drains may be required depending on the degree of abrasiveness.
  - **Concrete** shall be sealed with an approved clear, commercial grade penetrating sealer that is resistant to grease, acid, oil, and moisture. **PAINT IS NOT AN ACCEPTABLE SEALER.** Concrete surface must be smooth and free from pits, chips, or exposed aggregate. Cove base shall be either an integral 3/8-inch radius coved concrete or pre-manufactured curb, "slimfoot" cove base tile or a fabricated 3/8-inch radius metal cove base (Schluter). Samples or specification sheets for the coving must be provided for approval prior to installation.
  - **Walk-in Refrigerators or Freezers** are considered food storage areas and are required to have one of the approved floorings listed above. Screed and topset metal cove base that has been provided by the walk-in manufacturer may be approved for installation along the interior and exterior walls. The base cove must be sealed to both the floor and the wall with a clear silicone-based sealant.
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# COVE BASE INSTALLATION EXAMPLES

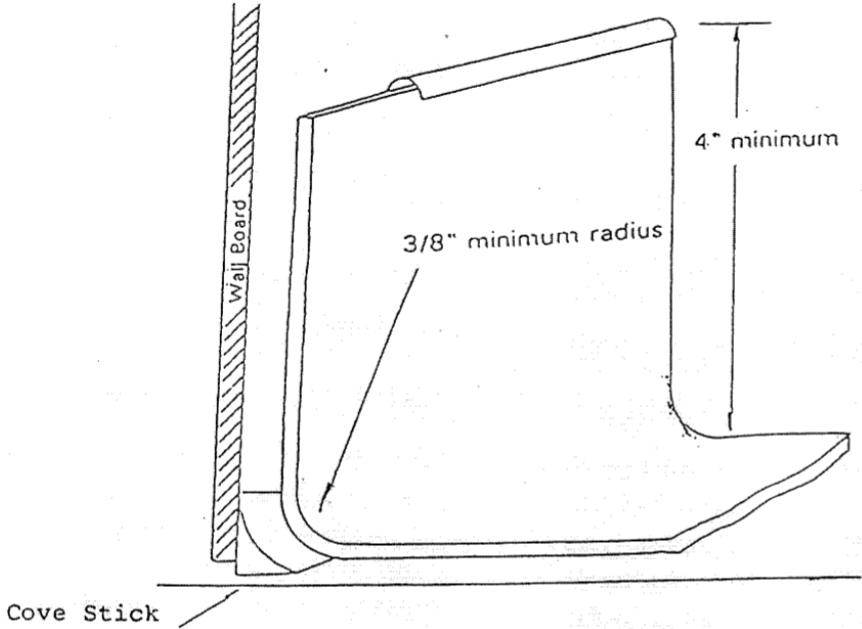
## CORRECT INSTALLATION OF TILE COVE BASE



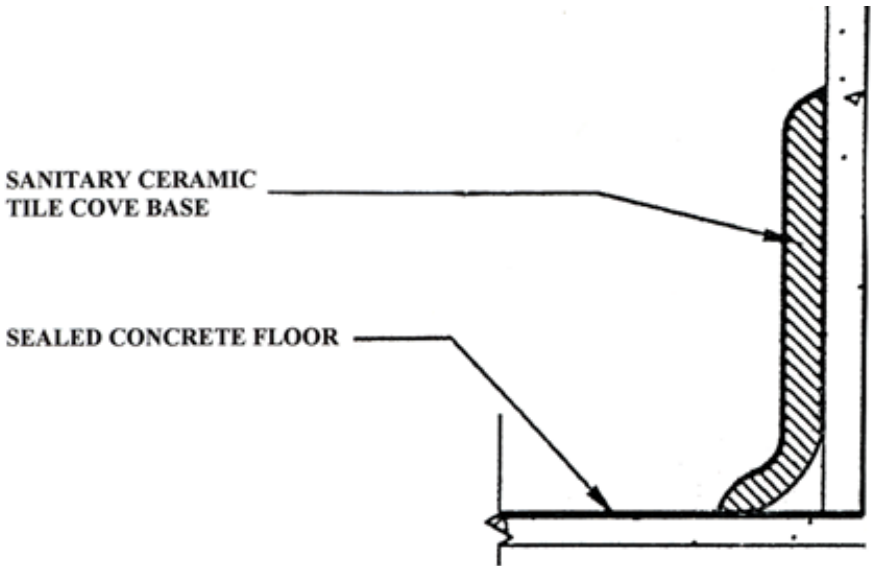
## CORRECT INSTALLATION OF SCHLUTER COVE BASE



**CORRECT INSTALLATION OF SHEET VINYL COVE BASE**

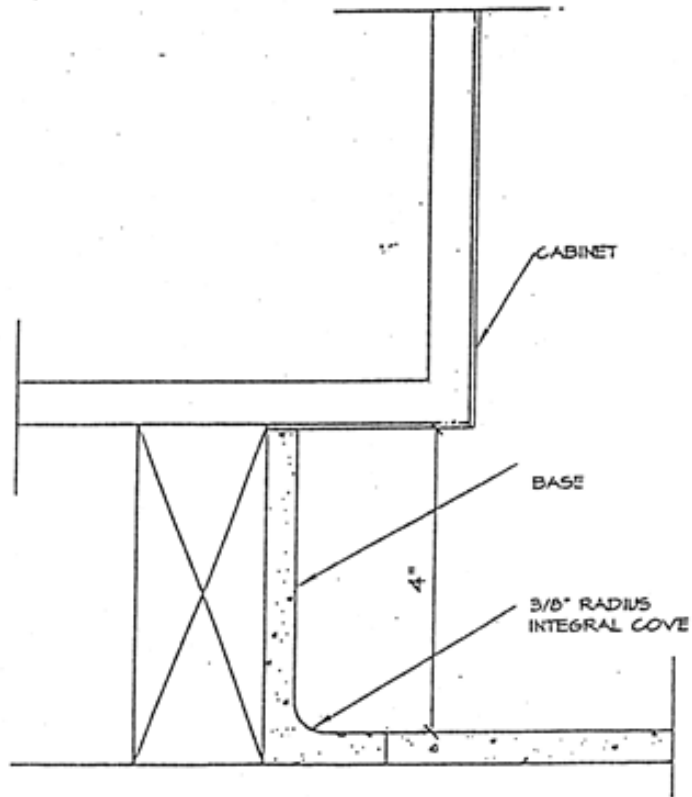


**CORRECT INSTALLATION OF SLIMFOOT TILE COVE BASE**

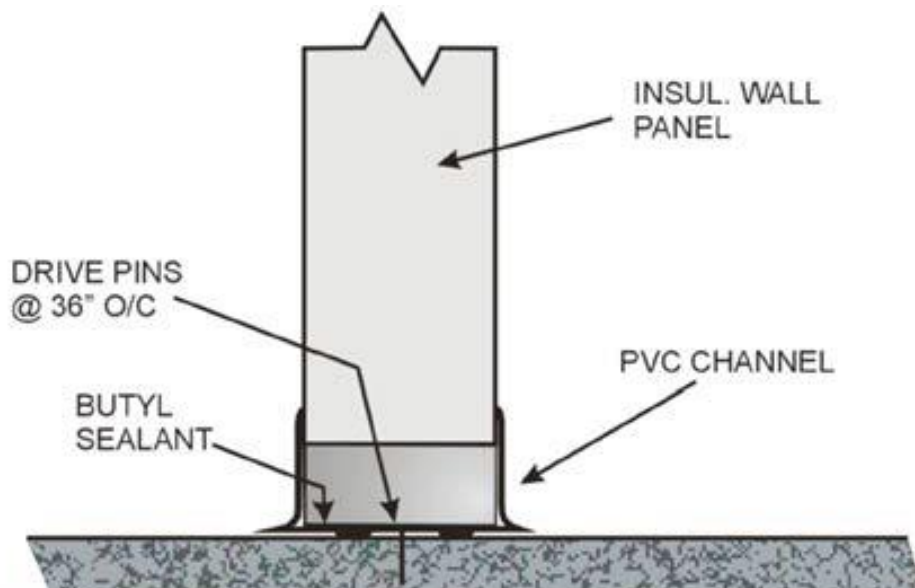


**TYPICAL COVE BASE DETAIL ON CONCRETE FLOOR**

**CORRECT INSTALLATION OF COVE BASE UNDER CABINETS**



**CORRECT INSTALLATION OF SCREED COVE BASE (WALK-INS ONLY)**



# **FLOOR MATERIALS REFERENCE SHEET**

## **APPROVED SHEET VINYL PRODUCTS INCLUDE:**

- Armstrong (Medintech or Multitech)
- Mannington (Bio-Spec or Assurance)
- Tarkett (Contractor's Choice Optima, Garnit Elite, or Eminent)

## **APPROVED CONCRETE SEALERS INCLUDE:**

- Quikrete Acrylic Concrete Seal & Cure
- Aqua-Mix
- Rustoleum 6010
- Concrete sealers approved by the USDA for food facilities