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FDA Approved Flooring

Section III of the Food Establishment Plan Review Guide covers the FDA's design, installation and construction recommendations for food facilities. Part 10 of this section covers specific guidelines on floor finishes. Quarry or commercial grade vinyl composition tile, as well as seamlessly-poured and sealed concrete are the approved finishes for kitchens, food preparation and storage rooms, and the waste disposal and washing areas in food manufacturing facilities. This is also true for walk-in refrigeration and freezer areas, with the addition of stainless steel and poured synthetic materials. The use of any materials aside from these must be submitted to the FDA for evaluation and approval. The reason why these finishes are acceptable is that they make for smooth, non-absorbent and easy-to-clean floorings. Additionally, food safe floor coatings of epoxy-, silicone- or polyurethane-based materials are required to maintain the flooring performance and provide long-lasting performance. FDA regulations do not cover any specific floor coating formulation, per se. The material composition of the coatings is what is considered in determining food safe floor coatings. Non-toxic materials are preferred, as well as materials that would not provide an environment for harmful pathogens or food contaminants to proliferate.

As taken from FDA Website:

FLOORS

1. All floor coverings in food preparation, food storage, utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms and vestibules must be smooth, non-absorbent, easily cleanable and durable. Anti-slip floor covering may be used in high traffic areas only.
2. Any alternate materials not listed above must be submitted for evaluation.
3. There must be coving at base junctures that is compatible to both wall and floor coverings; recommended to provide at least 1/4 inch radius and 4" in height.
4. Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharges of water or other fluid waste from equipment or in areas where pressure spray methods for cleaning equipment are used. Floors should be sloped to the drain at least 1/8" per foot.
5. Grouting should be non-absorbent and impregnated with epoxy, silicone or polyurethane.
6. All walk-in refrigeration units both with prefabricated floors and without, should be installed in accordance with the manufacturer's installation requirements.