

Floor Covering Media

Your Gateway to the Floor Covering Industry

Hygienic surfaces



Clearly, supermarket store managers are facing their fair share of operational challenges.

Safety requirements for staff and customers are approaching higher levels of scrutiny. Employees and shoppers aren't the only ones with high expectations from management. Governmental agencies are getting actively involved on the local, state and federal levels.



It is not an enviable position. Food may be contaminated at any point in the supply chain. It happens anywhere from where it's manufactured to where it's processed and packaged. Inarguably, the highest risk of infection and pathogen transmission would be the floor. Why? Well the short answer is gravity. People and equipment spread the contaminants. One way to minimize the spread of contaminants by way of the floor is hygienic flooring.

The purpose of hygienic flooring is to assist store manager with managing contamination. Every supermarket store should have flooring that's in compliance with USDA standards. A defense strategy for prevention of infection is hygienic flooring with certain properties.

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Most supermarket flooring is tile or vinyl. Both are fine until you factor in the pandemic. These surfaces may spread infection. Pathogenic microbes, mold and other contaminants could fall into the cracks, crevices and other breaches of this type of flooring material. Commercial-grade epoxy flooring does not have this critical vulnerability as it is poured. This type of surface is an advisable alternative and can reduce risk of spreading infection.

Cleaning the part of the floor closest to the wall is not the easiest task for a cleaning crew. Disinfecting right angles and corners with plastic or rubber glue-on coves isn't very easy. Seamless coving obviates the 90-degree angles and minimizes microbial spread in rooms.



Industrial-grade epoxy flooring incorporates antimicrobial additives in the floor material. It could be an effective component combating the spread of bacteria, mold, and microbes. Durability is important. Flooring must be able to endure hygiene and cleaning protocols, including repeated exposure to harsh disinfecting chemicals and rigorous deep cleanings, which degrade many types of standard, commercial flooring without chemical resistance.



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Butcher departments, food preparation kitchens, walk-in-coolers and produce storage require accurately pitched floors and drainage systems. Water puddles can contribute to microbial growth and may create a dangerous slip hazard. USDA-compliant flooring includes cementitious urethane; this coating system composed of Portland cement, water, aggregate and different additives promote the adhesion of urethane floors to the substrate.

This is a highly moisture-tolerant urethane mortar system used to correct the floor slope, which enables proper drainage of effluent, aka: liquid waste or sewage, without puddling. Identifying contaminants is the first step toward fulfilling enhanced sanitation standards.



The surface sends a message. What message are you sending to your staff and customers?

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