

Recommended Flooring Types by Area – Commercial Kitchens

1. Food Prep Areas

RECOMMENDED FLOORING: Resinous Flooring, Quartz Epoxy/Urethane, Urethane Cement

- Seamless
- Slip-resistant
- Resistant to spills
- Easy to clean
- Highly durable under frequent washdown

2. Cooking Line

RECOMMENDED FLOORING: Urethane Concrete

- Withstands extreme temperatures
- Hot oil exposure
- Thermal shock
- Heavy equipment movement

3. Dishwashing Area

RECOMMENDED FLOORING: Resinous Quartz Flooring with High Cove Base, Urethane Cement

- Slip-resistant
- Chemical-resistant
- Moisture-tolerant
- Integral cove for splash zones

4. Walk-in Coolers / Freezers

RECOMMENDED FLOORING: Urethane Cement

- Perform well in cold, wet conditions
- Resists cracking and moisture penetration

5. Dry Storage

RECOMMENDED FLOORING: Polished Concrete or Neat Epoxy Coating

- Light-duty traffic resistant
- Dust proof
- Cost-effective with moderate durability

6. Service Areas

RECOMMENDED FLOORING: Decorative Quartz or Flake Epoxy

- Aesthetic appeal
- Slip-resistant
- Holds up to foot traffic and occasional spills

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7. Employee Break Room

RECOMMENDED FLOORING: Resinous Flake or Quartz Flooring, Vinyl Composition Tile (VCT)

- Low maintenance
- Durable enough for light food and beverage use

8. Entry & Exit Areas

RECOMMENDED FLOORING: Metallic with anti-slip aggregates, Scapes

- Slip resistant
- Durable
- Can withstand heavy foot traffic
- Easy to maintain