PSC Flooring Ltd.

industrial flooring contractor

Food Grade Flooring Examples

FeRFA THE RESIN FLOORING ASSOCIATION

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CSCS

Versatile flooring solutions for
Food & drink manufacturing

Bakeries, Confectioners, Dairies, Breweries Including Beer and Cider Production, Wines, Spirits and Whisky Distilling, Maltings, Butchers, Meat, Poultry and Fish Processing, Slaughterhouses / Abattoirs, Fruit and Vegetable Processing, Food Warehousing and Distribution, Restaurants, Commercial Kitchens and Food Manufacturers.

Heavy duty & impact resistant

Hygienic & seamless

Thermal shock resistant

Anti-slip in wet areas

Heavy-duty polyurethane RT or HF screed applied at 6mm or 9mm is the normal choice for food & drink manufacture flooring because it is:

- **Hygienic and seamless** - does not support bacteria and microbial growth
- **Hard wearing and robust**
- **Totally Impervious** - able to withstand organic acids
- **Thermal shock resistant** - able to withstand direct temperatures up to 120°
- **Inbuilt anti-slip properties**
- **Can be compliemented by coving**
- **Can be laid to falls to help drainage**

Anti-Slip
Can be laid in falls

Wet production areas in the food processing industry can be subject to milk, grease, fat and water especially in cheese and dairy production. Polyurethane resin screeds offer excellent slip resistance in the wet and can be laid to falls to help drainage helping to meet high health and safety standards.

Hygienic and seamless
Can be complemented by coving

Coving is a seamless connection between the floor and the wall/ vertical surface creating "one surface". The addition of coving allows the floor material to extend seamlessly up the walls – it is recommended that a 100mm high coving is added to food safe screed flooring to create a link between the wall to floor finish and equipment toe-kicks (toe kick/floor junctures).

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RAF Fairford

RAF base in Swindon

465 sqm Commercial Kitchen

The Mess Kitchen floor area was prepared using a diamond grinding floor surface preparation machine. The area was then vacuumed clean to remove all residues and dust with 110v triple motor vacuum and primed using Resdev Pumaprine Damp Proof epoxy resin primer. The area was finished off with 160 linear meters of 100mm high Pumadur CG polyurethane cove, in a matching dark grey. A nominal 6mm Resdev RT polyurethane screed was laid in dark grey and the floor was finished with Resdev DD polyurethane clear seal coat and 100mm high Pumadur CG polyurethane cove in a matching dark grey.

The stores area was prepared using a diamond grinding floor surface preparation machine. The area was then vacuumed clean to remove all residues and dust with 110v triple motor vacuum then received a Resdev Pumatect epoxy resin coating system in a matching, dark grey.

The job was completed over a number of phases to accommodate the clients build schedule and other onsite trades.

> “PSC Flooring have been exceptionally accommodating through this process, the job has been carried out to a very high standard and we are extremely pleased.

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Bekiaroudis Kebabs Ltd

Manufacturer & wholesaler of lamb doner kebabs - Bulwell, Nottingham

465 sqm 6mm RT Screed

The clients existing 6mm PU Screed (put down by another supplier) that had only been down approximately 5 years had started to debond and crack even though a 6mm PU screed should have an approximate lifespan of 20 years. Immediately it was evident that the previous flooring contractor had screeded over the concrete expansion joints meaning that the substrate concrete floor which had some rising moisture had expanded and contracted, putting pressure on and weakening to the point of cracking the 6mm PU Screed.

In order to resolve the issue, it was necessary to completely remove the screed using plaining equipment. Once removed the moisture in the underlying concrete was evident and so a coat of Resdev Pumaprime DPM (Damp Proof Membrane) was applied before a 9mm Resdev Pumadur PU RT Screed floor in the clients chosen red.

140 linier meters of 9mm deep expansion joints were cut to mirror the existing expansion joints in the concrete floor and then filled with the matching Resdev Pumexpand V jointing compound. Overall, the job took just 1 week and was delivered on time and on budget.

> “Extremely pleased with the work carried out by PSC . The floor work has been carried out to a very high standard, with the workers on site being extremely helpful and site being kept tidy. Reasonably priced and got the job done efficiently to a high standard.
>
> Antonios Bekiaroudis - Bekiaroudis Kebabs Ltd

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Four Anjels Ltd

An award-winning bakery - new factory in Bishops Cleeve, Cheltenham

1354 sqm 6mm & 9mm RT Screed

The job involved thoroughly cleaning and preparing the new concrete floor surface edgework by diamond grinding system. Vacuuming clean all residues and dust and saw cutting 10mm x 10mm to door thresholds, around drains and gullies and perimeter of floor area and where necessary to toe in and anchor screed.

537 linear metres of exposed joints to new concrete needed infilling with moisture tolerant high build epoxy resin before the Resdev Pumaprime DPM Damp Proof Membrane epoxy resin primer, with heavy scatter of 0.7 to 1.2mm quartz aggregate.

A nominal 6mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, in the clients chosen green was laid to the 1295 square metre main area. A nominal 9mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, in the clients chosen red was laid to the oven area totalling 59 square metres. Once dry the existing expansion joints were recut,knock out and infilled with jointing compound.

The job was completed in 20 days working in and around other trades on site.

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Drapers Bakery

Wholesale bread and confectionery products
Tewkesbury, Gloucestershire

465 sqm 6mm RT Screed

This busy commercial bakery gave a simple brief hard-wearing floor throughout, anti-slip yet easily cleaned, heat resistant. Upon inspection the floor had a few areas that needed repair and the moisture meter indicated that a DPM would be needed before laying a nominal 6mm heavy duty RT polyurethane screed - perfect for bakery use as its Hygienic and seamless as well as Thermal shock resistant with Inbuilt anti-slip properties.

The 465 square meter concrete floor was prepared using a diamond grinding floor surface preparation machine before localised repairs were carried out to the damaged concrete as required using epoxy mortar compound.

One coat of DPM (damp-proof membrane primer) was applied to ensure that any risidual damp in the concrete would not rise. The nominal 6mm heavy duty RT polyurethane screed in the clients chosen Sahara yellow was then hand troweled accross the 465 square meter floor.

The job was completed in just 5 days leaving this new production area ready to use.

> “Completed on time and in Budget, overall a great job by PSC Flooring.
>
> Drapers Bakery

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Rikki Lloyd Butchers

Award winning family butchers in Welshpool

54.5 sqm 6mm RT Screed

PSC Flooring were called in by John WF Bebb Construction Ltd to look at the Cutting Room and Sausage Room floor at Rikki Lloyd Butchers of Welshpool. The concrete surface had falls to a central drain and it was evident they had previously painted the floor themselves and it was not lasting.

Initially the floor was thoroughly cleaned and prepared to remove extensive build-up of failed floor paint, using the totally enclosed handheld 110v PCD grinding machine, with the edges being prepared with a handheld total enclosed 110v diamond grinding machine. All residues and dust were vacuumed with a 110v triple motor vacuum.

A 6mm x 6mm saw cut was added to perimeter of floor area, door thresholds, around drains and gullies and where necessary to toe in and anchor screed, before a nominal 6mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, red was laid. The whole job was done in just one day – a Sunday, to avoid down time in the busy butchers.

> “PSC were most accommodating in achieving our client’s tight deadline and even with such a tight timescale they have completely transformed the floor.
>
> Mr Danny Bebb - John WF Bebb Construction Ltd

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The Oxford Bakery

Artisan bakery n Botley, Oxfordshire

206 sqm 6mm RT Screed

Multiple layers of failed floor paint were removed and the floor surface was thoroughly cleaned using a captive double headed diamond grinding floor preparation system. In addition, the job entailed a handheld total enclosed 110v diamond grinding machine for the edge work.

After vacuuming clean all dust and residue, 10mm x 6mm saw cuts were added to the perimeter of floor area. As well as, the door thresholds, around drains and gullies and where necessary to toe in and anchor screed.

206 sqm nominal 6mm heavy duty Resedv Pumadur RT polyurethane flooring system
A coat of polyurethane resin priming system with heavy scatter of 0.7 to 1.2mm quartz aggregate was applied to prevent rising moisture before the nominal 6mm heavy duty Resedv Pumadur RT polyurethane, textured, matt, in the clients chosen mid grey colour was laid.

The job was completed in just 4 days over the Christmas shutdown period.

> “PSC have completely transformed the bakery area floor. It is now so easy to use and keep clean. This industry is messy at the best of times so being able to clean down the floor easily is highly important to us.
>
> Michal Sukiennik – Director The Oxford Bakery and Café Ltd

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