

## WALLS AND CEILINGS, CONDUIT & PIPING

### General

Durable, easily cleanable finishes are better able to withstand repeated cleaning operations. Light-colored wall and ceiling finishes are recommended as a means of monitoring sanitation by readily revealing dirt, grease, rodent rub marks, and insect excrement or vomitus.

Walls and ceilings are required to be smooth, durable, nonabsorbent, and easily cleanable in all rooms or areas **except** those used exclusively for:

- Bars serving only alcoholic beverages (not including the area around sinks or the backside of the bar structure—employee side)
- Dining
- Offices
- Storage of food in original unopened containers
- Point-of-sale for individually prepackaged items

Acceptable wall and ceiling finishes include the following:

- Gloss, semi-gloss enamel, or epoxy paint on an acceptable smooth surface (e.g., no plaster texture, or “orange peel” finish).
- FRP paneling
- Stainless steel
- Smooth ceramic tile
- For ceilings, smooth washable vinyl ceiling tiles are also acceptable.

Exposed brick, unsmoothed concrete block, plaster-textured paint, rough concrete, Marlite, varnished wood, wood paneling, murals, exposed open rafters, exposed studs, and fissured ceiling tiles are not acceptable finishes.

### Wet Areas

Certain finishes, particularly paint, are unsuitable for areas subject to excessive moisture (e.g., dishwashing areas, around janitorial sinks, bar sinks, etc.). The walls above, behind, and around sinks in dishwashing areas and other locations subject to moisture must be covered with durable waterproof materials (e.g., FRP, stainless steel, ceramic tile). Other requirements include:

- Around hand-sinks the waterproof materials must extend from the top of the coved base (wall/floor or toe-kick/floor junctures) to at least 3 feet above the backsplash.
- Walls at/near other sinks must have a waterproof finish extending from the cove base to at least 8 feet above the floor. This includes utensil sinks, janitorial sinks or basins, and food preparation sinks.
- Walls in dishwashing areas and produce trimming areas must have a waterproof finish extending to at least 8 feet above the floor.
- Walls in areas where floors are cleaned using high-pressure sprayers must have a waterproof finish extending to at least 8 feet above the floor.
- Walls in restrooms around plumbing fixtures (e.g., toilets, urinals, sinks) must have a waterproof finish extending to at least 4 feet above the floor.
- In any area, the greatest applicable height requirement for a waterproof finish will apply. The finishes above the waterproof finish must meet all other applicable requirements.

### **Flame-Resistant Wall Material**

Local fire departments may have additional requirements regarding the type of wall material around cooking equipment. Typically, a stainless steel or ceramic tile finish is required. Contact the fire department for details.

### **Bars**

Areas used exclusively for the preparation and serving of alcoholic beverages are not required to have smooth or durable finishes for the walls and ceiling, but areas around bar sinks and areas used for other types of food service (including other beverages) will be required to have finishes as described in the Wet Areas section. This usually includes the entire employee side (and underneath the overhang) of the actual bar structure.

### **CONDUIT AND PIPING**

All plumbing, electrical, and gas lines must be installed within the walls, floors, and ceiling to the greatest extent possible. This requirement is intended to facilitate cleaning and eliminate vermin harborage. Where this is not possible, all runs must be spaced at least one inch off the walls and ceilings and at least 6 inches above the floor. Conduit and spacers must be constructed and installed to be durable and easily cleanable. Minimize horizontal runs of conduit and piping wherever possible. Other requirements include:

- Where conduit or pipes enter a wall, ceiling, or floor, the opening around the lines must be tightly sealed and made smooth, durable, and easily cleanable. Multiple runs of clusters outside walls must be encased in approved runways or other approved sealed enclosures.

- Conduit or pipelines must not be installed where they could become a tripping hazard (e.g., across aisles, traffic areas, etc.).
- Overhead sewer lines are not allowed over areas where food, utensils, equipment, or clean linens may be present.
- Exposed flexible type conduit is not allowed on the outside of walls or ceilings unless the conduit has a smooth easily cleanable surface.
- The exterior of ventilation ducts installed in areas requiring a smooth, easily cleanable ceiling finish must be smooth and easily cleanable.

### **AREAS OF MULTIPLE USES**

The finishes in any area are to comply with requirements for the most stringent use intended. For example, a room used for utensil washing and the storage of unopened food containers would have to comply with the requirements applicable to utensil washing areas.