

Customer: Butcher Shop/Deli
Location: Annville, PA
Specialist: Brian Hungarter
Project: Epoxy & Urethane Floor Systems
Date Installed: February, 2017

Our client wanted to improve the floor surfaces in several food preparation rooms and a vestibule in the meat processing areas at their facility .



The floors were bare concrete and heavily worn. This presented serious sanitary concerns as washing down these floors after meat processing may not have sufficiently removed bacteria.





SERVICE SYSTEMS SOLUTIONS

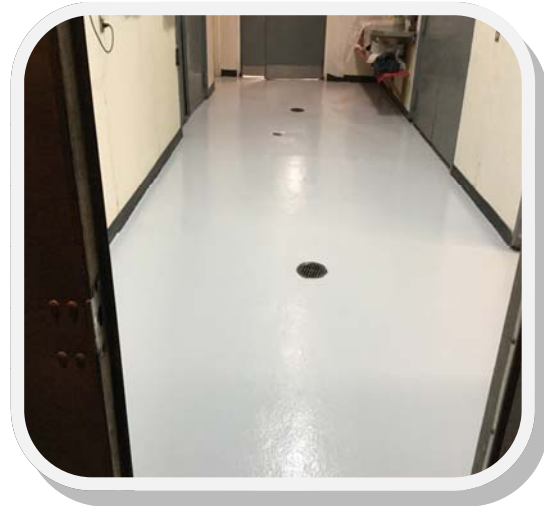
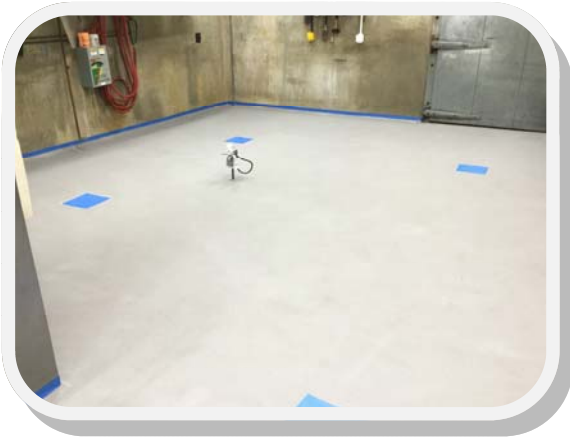
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CPE installed a 1/4" thick urethane slurry system and created 2" high coving in certain rooms in the food processing area. The floor surfaces were top-coated with a 100% solids epoxy with broadcast aggregate for slip resistance.



The finished surfaces improve the facility's appearance and will be easier to clean, helping to ensure sanitary standards are maintained.

CPE has the knowledge and expertise to find solutions for a wide array of customer needs. Ask your CPE specialist how we can assist you!