



BROOMFIELD HEALTH & HUMAN SERVICES
PUBLIC HEALTH DIVISION
 Environmental Health Office
 Food Protection Program

6 Garden Center
 Broomfield, CO 80020
 720-887-2220
 720-887-2229 (Fax)

RETAIL FOOD ESTABLISHMENT FINISH REQUIREMENTS FORM

Finish Requirements: Complete the chart below. Be sure to list all rooms or areas used for food preparation and food storage. Also include restrooms. Example: kitchen, bar, dishwashing area, etc.

Floors, walls, and ceilings must be smooth, impervious, non-absorbent, and easily cleanable. Coved floor-wall junctures must be provided. Walls and ceilings must be light in color. In all food prep/kitchen and dishwashing areas, bars, and wait stations, acoustical tile is **NOT** acceptable. Inside of the bar area must be smooth, non-absorbent and easily cleanable. Four-inch minimum required for baseboard coving.

Room or Food Area	Floors: Finish/Material	Coving	Walls: Color and Finish/Material	Ceilings: Color and Finish/Material
EXAMPLE: Restrooms	Ceramic Tile	Rubber Base 4"	White Fiberglass Reinforced Panels (FRP)	White Vinyl Clad Ceiling Tile
Kitchen/Food Preparation				
Dry Storage				
Dishwashing Areas				