



FOOD SAFE FLOORING
Hygiene Begins With The Floor

Floors in food manufacturing and preparation environments must be safe and hygienic, effective and economic. They must withstand frequent impact and the corrosive action of organic acids, cleaning agents and temperature - and at the same time be easy to clean and maintain.

IFT is an integrated flooring provider with extensive experience installing food grade flooring and hygienic wall cladding for a wide range of food preparation and production environments. We install a market-leading range of treatments and systems.

Abattoirs

Bakeries

Bottling Plants

Breweries

Cold Stores

Confectionery Factories

Distilleries

Dry Processing/Packaging

Food Distribution Centres

Food Packaging Plants

Kitchens

Meat and Fish Processing

Nursing Homes

Restaurants

Warehouses

Expert Guidance, Your Choice

Our expert management team has a keen understanding of the diverse operating conditions, environmental pressures and Health & Safety regulations relating to all aspects of food handling, processing and preparation. We can therefore provide detailed guidance to help you choose the appropriate combination of specialist flooring treatments and systems for your specific site, location and operating requirements. We not only undertake primary installations but also renovations and repairs.

IFT offer the full range of food industry grade heavy duty polyurethane flooring. These types of floor are industry standard for any food and beverage production as they meet the key criteria for this environment:

- **Hygienic** - these floors are dense, impervious and non biodegradable and will not support bacterial or fungal growth.
- **Non-slip** - a variety of grades of slip resistance from smooth to highly profiled to suit process in area and prevent losses from slips and injuries.
- **Tough** - polyurethane floors have low modulus of elasticity which give good impact resistance and wearing properties.
- **Chemical Resistance** - resistant to a wide range of organic acids and chemicals.



IFT also carry out the full surface preparation of existing surfaces prior to the installation of food safe flooring to ensure you achieve the highest possible quality, durable finish. Our skilled floor-layers receive rigorous product training and are industry accredited in the safe application of these flooring products.

All work is carried out in strict accordance with our rigorous Health & Safety, Quality and Environmental Management Systems and we prepare clear and detailed Risk Assessments, Method Statements and COSHH Assessments (RAMS) for each project we undertake.



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To arrange an initial, no-obligation survey, call us today
or email us at: contact@iff.co.uk