

## What is a HACCP approved floor?

A HACCP approved floor is ultra-hygienic, with additives within the system that provides antimicrobial protection, inhibits the growth of microorganisms such as bacteria, fungi and moulds, preventing these microorganisms from emitting odours or degrading the product and has been installed with products that are certified by to the standards of HACCP International as being food safe.

The antimicrobial agent is homogeneously distributed throughout the floor surface to enhance on-site hygiene levels by complementing floor cleaning and sanitation practices between wash cycles. It is renowned for its ability to protect against bacteria, making it an environmentally friendly alternative to chemically manufactured antimicrobials. Incorporating the antimicrobial agent into a floor in this way means that the bactericidal technology remains active for the lifetime of the coating – even when damaged or worn – unlike traditional surface treatments.

Seamless, poured-in-place urethane floors are naturally bacteriostatic and fungistatic because there are no seams, welds, grout lines or cracks and crevices associated with tile and vinyl finishes that are often found to harbour dirt and bacteria. This seamless structure also makes the floor easier to clean, which supports anti-microbial efforts.

It is also a popular choice with food and beverage manufacturing industries; in meat and fish processing areas, dairies, bakeries, industrial kitchens and catering units, wet and dry processing zones as well as pharmaceutical and healthcare environments looking to achieve high sanitation standards and the maximum in cleanability and hygiene.

It offers excellent slip, wear, temperature and chemical resistance, and is suitable for steam and hot water cleaning processes. Also, it offers total protection against several bacteria, including MRSA, SARS, E-coli and Salmonella Typhi making it the number one in hygienic flooring.

The durability of the polyurethane resin allows for impressive resistance to several acids and sugars and the rigorous steam cleaning techniques associated with the food processing industries achieve one of the cleanest finishes possible.

## **HACCP International**

**HACCP International** is accredited by JAS-ANZ as a conformity assessment body. JAS-ANZ is a member of The International Accreditation Forum (IAF). HACCP International operates an accredited product certification scheme, titled Food Safety Assurance, as well as other unaccredited certification schemes

Suppliers to the food industry can have their products certified as food safe under HACCP International's scheme providing a strong marketing platform to the food safety-conscious sector of the industry, giving confidence to the buyer and seller alike as to the product's total suitability for use in this important industry sector.

Only one mark truly confirms a non-ingredient product is food-safe. If it's not food-safe in every respect, it cannot carry their mark – simple.

The HACCP International certification mark is aligned with the due diligence requirements of the world's leading food safety standards and quality systems. Ten key criteria are examined to give that full assurance. Certified products need to satisfy ALL criteria – not just individual components. It's either completely fit for its purpose or it's not! No ifs, no buts, it is or it isn't.

The food industry depends upon its suppliers to provide safe and reliable products and services, Food contamination doesn't just come from ingredients and these products and services, be they flooring, gloves, cleaning materials, pest chemicals, processing equipment or support services – especially those with a high-risk profile of incidental food contact – need to be just as safe as an ingredient.

With the responsibility for cooking up hundreds of fresh meals each day industrial kitchens, cafeterias and catering units all need hygienic flooring systems that are easily cleaned and stay clean to provide a safe environment for food and beverage production.

**Insist on a HACCP approved floor for your facility!**

# Lifecycle Cost Considerations

Today's intense focus on sanitation standards and cleanliness means that hygiene has to be factored into the very fabric of a building.

The initially higher cost of installing a thicker, fit-for-purpose flooring solution can lead food and beverage businesses to opt for a cheaper alternative, however, this logic often backfires and ends up costing the company more money over time.

This point was exemplified by a formula on lifecycle cost considerations. The equation takes the initial expense of a floor and adds to it annual maintenance costs, such as cleaning, repairs and upkeep as well as the price of replacing a failed floor, including the costs incurred by shutting down production.

The formula is:

Lifecycle Cost Considerations (LCC) Formula

$$LCC = C + MPW + RPW$$

The capital cost (C) of a project includes the initial capital expense for engineering, products and installation.

Maintenance (M) is the sum of all yearly scheduled operation and maintenance associated with floor repairs.

(R) is the replacement cost of a failed floor, including the financial impact of shutting down production.

When you take a 15-year view of flooring, the longevity of polyurethane makes it one of the cheapest materials available.

In some circumstances, the cost of a floor failure can exceed even what the above formula can calculate. Here we are referring to when a foodborne illness outbreak starts as contaminant build-up in the hard to clean gaps and cracks of a deteriorating floor and from there goes on to infect produce en masse.