



FOUR WAYS COATINGS CAN IMPACT FSMA COMPLIANCE

Compliance with Food Safety Modernization Act (FSMA) and the mandated requirements can be a daunting challenge to food and beverage facilities. Compliance creates the need for structured food safety plans, hazard analysis reviews and preventative control measures.

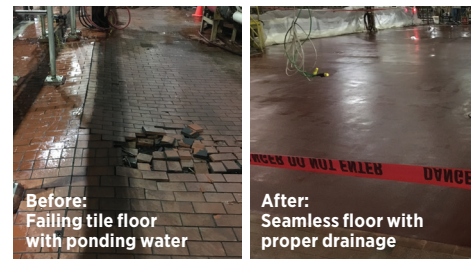
Sherwin-Williams facility site evaluations can help you establish a sustainable facility maintenance program to create a clean, compliant and safe working environment.

FROM SPEC TO PROTECT

sherwin-williams.com/protective

1. HAZARD ANALYSIS & CONTROLS

Our trained facility evaluators look for physical hazards associated with falls on damaged or slick floors. Our flooring systems can help eliminate harborage points for bacteria and provide a seamless solution to reduce ponding water and slip/fall hazards with proper skid resistance.

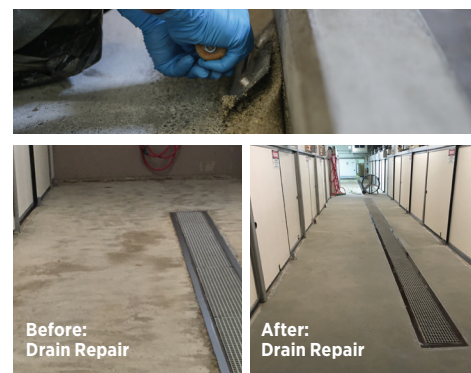


2. SANITARY FACILITIES & CONTROLS

Drain repairs, proper slope and cove base application are important to address in flooring installation.

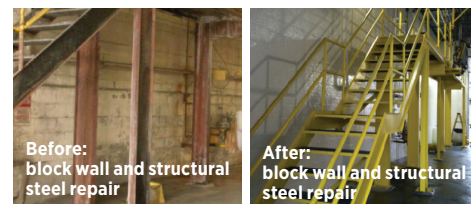
Sherwin-Williams seamless wall-to-floor transitions promote water movement during cleaning and protect walls from impact.

These seamless systems stand up to aggressive cleaning chemicals used in food and beverage facilities and help mitigate cross-contact allergens from being trapped in wall and floor crevices during wash down procedures and processing.



3. EQUIPMENT PRESERVATION

We'll evaluate the proper coatings to keep your equipment, structural steel and other assets free from corrosion while maintaining a cleanable surface.



4. WAREHOUSE & DISTRIBUTION

Your evaluation will address the right coatings and flooring options for dust reduction, cleanability and striping options for rodent identification.

In addition, aged insulated metal panels (IMP) found commonly in cold storage and processing areas will be addressed to prevent contamination the factory finish begins to flake off.



Take advantage of our FREE facility site evaluation to address areas of FSMA focus on including, but not limited to, these areas of your food safety plan.

North America

sherwin-williams.com/protective
swprotective@sherwin.com

SHERWIN-WILLIAMS®

© 2020 The Sherwin-Williams Company
PM-294781-F 10/20