



case study

Helping Gluten-Free Processing Plant Meet USDA Compliance

Project Overview

GF Solutions reached out to Black Bear repair and install appropriate flooring to their main production floor when their original contractor could not deliver the desired results. After numerous setbacks, GF Solutions recognized that Black Bear's solutions for food and beverage manufacturing spaces were better suited to provide the preferred end product. The Black Bear team was brought in to assess the space, repair the substrate, get the flooring up to code, and provide a sleek, durable floor that was easily maintained and would enhance production.

The Process

- STEP 1: Moisture testing of entire space
- STEP 2: Diamond grind and shot blast existing floors
- STEP 3: Pitch the floors to accommodate the drains
- STEP 4: Apply Poly-Crete SLB
- STEP 5: Top with Blue ColorFast at 2 or 4 inches
- STEP 6: Use CANT Cove for seamless floor

Project Details

- Project Name – GF Solutions: Main Production Floor
- Type of Business – Food and Beverage Manufacturing
- Location – Methuen, Massachusetts
- Size/Square Footage – 7,500 sqft space
- Timeframe – 4 days
- Products – PPoly-Crete SLB, Blue ColorFast, CANT Cove

Challenges

Black Bear was forced to start the project from scratch to ensure accuracy despite having a different flooring contractor begin work on the warehouse floor. Another significant challenge was patchy, existing concrete floors that showed signs of 12 inch over 8 inch slabs. This made trenching difficult and impeded the timely prep and repair of the space.

Black Bear's Solution

A mitigation system was necessary for the entire production space. Black Bear pitched the floors to the drain to meet board of health and USDA compliance. A cementitious urethane was installed to blend with existing slabs, and aluminum oxide for slip resistance was added. HEPA filtered equipment and no VOC materials reduced contamination in preparation for the newly designed food processing facility.

about the client

Dedicated to gluten-free manufacturing and operations, GF Solutions offers supply chain management and processes to customers looking to streamline their businesses. The GF warehouse also offers formulation and product development – from baked goods to frozen foods.





case study

Aging Warehouse Floors Transformed for Gluten-Free Food Processing Plant

Project Overview

GF Solutions reached out to Black Bear to value engineer a solution that would salvage the existing sorting areas' flooring and to bring it up to code. Black Bear's experience providing timely solutions for food and beverage manufacturing spaces were well suited to provide the preferred end result. The team assessed the space, repaired the existing substrate, and provided a slip-resistant, durable floor that was easier to maintain and would support the production facility.

The Process

- STEP 1: Moisture testing of entire space
- STEP 2: Diamond grind and shot blast existing floors
- STEP 3: Pitch the floors to accommodate the drains
- STEP 4: Dur-a-Guard 50/50 (12ml DFT)
- STEP 5: Add 56 Grip Aluminum Oxide for slip resistance
- STEP 6: Apply Armor Top Satin at 2 or 4 inches

Project Details

- Project Name – GF Solutions: Sorting Areas
- Type of Business – Food and Beverage Manufacturing
- Location – Methuen Massachusetts
- Size/Square Footage –11,000 sqft space
- Products – Dur-a-Guard 50/50 with 56 grip aluminum oxide, Armor Top Satin

Challenges

Getting the flooring up to code was a priority to ensure that safety regulations were met and the required licenses would be issued. However, existing slabs were uneven and showed signs of 12 inch over 8 inch slabs. Stabilization of the large space was a challenge in an already tight timeframe. The amount of trenching involved meant that the crew needed to work on multiple phases of the project simultaneously to ensure the deadline was met and to keep the plant's opening on schedule.

Black Bear's Solution

Black Bear suggested a mitigation system for the entire production space and pitched the floors to the drain to meet board of health and USDA compliance. Cementitious urethane was installed to blend with existing slabs, and aluminum oxide for slip resistance was added. HEPA filtered equipment and no VOC materials minimized contamination in preparation for the newly designed food processing facility.



about us

Black Bear Coatings & Concrete is the preferred partner for commercial Mitigation Systems, Decorative & Designer Epoxy, Urethane Mortars, Surface Restoration, Cementitious Coatings, polishing and more. We value-engineer unique solutions based on how well the products will perform under the environmental conditions of each client's individual space.

The Northeast's leading coatings & concrete company with over 25 years experience. Learn how we can help you.

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