

**GETTING MORE
VALUE FROM
COMMERCIAL
FLOORING**



CUSTOMIZED SOLUTIONS FOR:

**CAFES | BAKERIES
COFFEE SHOPS**



— ADDRESS CRITICAL NEEDS FROM THE ONSET —

Take a look at the [checklist](#) below to ensure a contractor covers these important questions.



What type of business is it?

Describing the type of work that will take place on the premises will give them a better idea of the environmental impact.



What type of tasks will be performed?

From cooking and food prep, to customer dining and packaging areas, know the byproducts that can impact flooring.



What machinery (if any) will be present?

You should be aware of any extreme heat or cold, vibrations, and/or motion that could compromise the floor system.



What are the maintenance procedures?

Understanding current sanitization procedures and how often the area is maintained can help to design a more durable product.



How often to you repair or replace floors?

Rather than provide the same product that wears easily, this insight can lead to the development of a longer-lasting solution.



What compliance requirements are there?

Knowing which regulatory agencies will inspect the floor and any in-house compliance procedures should be addressed early on.





BAKERY, CAFE, & COFFEE SHOP FLOORING SOLUTIONS

INCLUDE BUT NOT LIMITED TO:



Commercial
Kitchen &
Food Prep



Dining
Retail
Storefront



Fridge
Freezer
Cold Storage



Wet
Spaces



Storage
Packaging
Receiving

- Quick curing and installation
- FDA, USDA, State & Federal Compliant
- Thermal shock resistant (heat and cooling)
- Skid & slip resistant
- Customized inlay, colors, & design
- Easily cleaned and sanitized
- High performance
- Seamless flooring
- Chemical resistant
- No VOC floors



SAMPLE FLOORING FOR FOOD & BEVERAGE CLIENTS

The Northeast's Leading Industrial Flooring Experts

AN INDIVIDUALIZED APPROACH

Black Bear Coatings & Concrete is a partner you can trust. Our experts have over 30 years of industry experience engineering, installing, repairing, and maintaining commercial and industrial floors.

Our unique process involves selecting the right resinous coating as defined by the performance of the material in the specific space. Black Bear takes the time to understand the environmental conditions that could impact your floor. Factors may include the condition of existing substrate, chemical exposure and byproduct runoff, routine tread impact and wear, thermal shock, and temperature control in a space.

Our individualized approach includes working within your schedule to minimize disruption and avoid downtime. Stringent quality control and phased construction help us get each job done on time, and on budget.

BLACK BEAR SPECIALIZES IN:

VALUE-ENGINEERED SOLUTIONS FOR BAKERIES, CAFES, & COFFEE SHOPS

*decorative & designer epoxy | urethane mortars | polishing | surface restoration
cementitious coatings | mitigation systems | replacement & new floor commercial systems*

Black Bear's dedication to each client is evident by the precision of our teams and flawless execution of work. A sample of brands in the food & beverage industry that have trusted us for the best coatings and concrete work include:



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