

Guidelines for Approved Uses of Plastic Laminated Surfaces, Cabinetry and Millwork

Restrictions:

- 1. Work tables or surfaces used for food preparation or areas subject to cutting, chipping or similar operations, cannot be of a plastic laminate construction.**
- 2. Plastic laminate construction is not approved in areas where surfaces are in routine contact with heated objects in excess of 275°F or above (e.g. no hot food cooking or warming units).**
- 3. Plastic laminate counter construction is not approved for drop-in sink units with the exception of hand washing sinks.**

Required Design Features for Cabinetry and Laminated Millwork:

- 1. All laminated surfaces must have the appropriate grade of laminated material required under Standard #35 of the National Sanitation Foundation (NSF).**
- 2. All exposed surfaces must be laminated.**
- 3. All laminated surfaces must be constructed to provide a continuous plane that joins in a tightly formed 90° angle.**
- 4. Counter top(s) when part of a cabinet unit must be an integral part of the constructed unit(s). The use of supporting blocks, strips or other means of counter top support are prohibited.**
- 5. Doors on cabinet units must have approved slip pin hinges. Fixed hinges, piano hinges or internal concealed hinges are not permitted.**
- 6. Drawers must meet NSF Standard #2 design requirements.**
- 7. All surface penetrations must be properly grommetted. All cut outs must have all exposed edges properly laminated prior to installations of drop in equipment.**
- 8. The lowest horizontal surface must be six inches above the finished floor.**
- 9. Wall hung units require an integral sanitary sloped top.**

Fabrication approval of custom laminated surfaces requires submission of appropriate drawings and details showing all construction features.