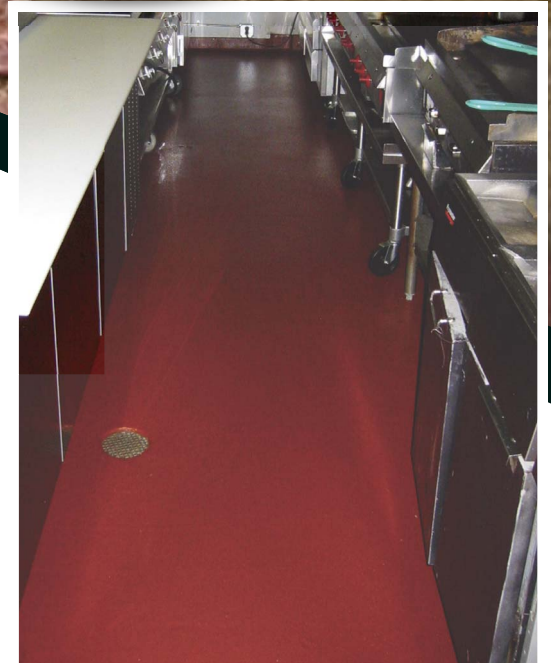


SAY NO TO GROUT!

Each day, your kitchen floor is hit by a barrage of grease, oil and residual foodstuffs that, paired with moisture, serve up a recipe of the most common bacteria found in foodservice — **Pseudomonas aeruginosa**. This bacteria is most often found in the grout lines of tile flooring. Over time, the bacteria produces organic acids, which break down grout lines, including epoxy grout, a common choice for the harshest environments.

In most establishments, the standard practice of daily floor washing actually helps in the process of breaking down your floor! With each swipe of the mop, the **bacteria and damaging acids** are diluted and transported all across your floor. As the grout lines throughout your kitchen begin to erode, the tiles are no longer secured and begin popping up. Not only are popping tiles a **dangerous trip and fall hazard** for your employees, they are also an indicator that the bacteria has reached beneath the tiles and, in turn, have begun to destroy the substrate, potentially resulting in **floor failure**.

With a **Dur-A-Flex®** seamless floor, **grout is eliminated**. Long gone are any crevices where moisture and bacteria can live, leaving you with an easy to clean floor that **outlasts** tile and grout alternatives!



Cut costs by eliminating floors that don't perform!

Cost Comparison Per Square Foot

	Installed Cost	Annual Maintenance Cost	Estimated Cost Per Year*
Urethane Cement	12.00	.50	1.70
Quarry Tile	12.00	1.10	2.30

*Based on typical floor life expectancy and correct maintenance techniques. Chart is for comparison purposes only. It does not reflect geographical and labor market variations.

Dur-A-Flex floors are:

- Seamless and sanitary
- Safer – no trip hazards on uneven surfaces
- Less costly – no regrouting
- Quickly installed – reduce downtime

