

## Hygienic Floors for New Homemade Cakes Facility



John Lord has recently completed work on the new Marshfield Bakery production facility in Wiltshire. The large, custom-built site was designed to meet the growing demand for the company's hand-made cakes and snack bars.

It was of paramount importance for the new bakery to create a safe and hygienic working environment, so John Lord were approached to manufacture and install a seamless, anti-slip resin flooring solution and the associated stainless steel gullies. A grey John Lord Uragard HT polyurethane system was chosen to deliver a durable, anti-slip finish with chemical resistant and thermal-shock resistant properties. Most importantly however, the seamless Uragard HT system would be easy to clean, therefore avoiding any contamination or harbouring of bacteria.

Since the successful installation in August 2006, Marshfield Bakery has achieved a Gold Level accreditation from the CMi Due Diligence Standards audit – a testament to the bakery's achievement of high food safety standards!