

Explore how Vernon's BBQ & Catering in University City, MO, achieved a sustainable renovation by incorporating energy-efficient solutions and Everlast Epoxy flooring for a safe, easy-to-maintain kitchen.



Problem:

Vernon's BBQ and Catering needed a high-quality epoxy floor for their kitchen area to meet city code requirements.

Solution:

Matt chose Everlast® Epoxy flooring for the restaurant's kitchen and customer counter area.

Results:

Everlast® Epoxy flooring played a crucial role in ensuring Vernon's BBQ and Catering complied with health and safety codes.

Everlast® Epoxy Delivers a Safe, Hygienic Solution for a Thriving Restaurant

Matt Stiffelman, the owner of Vernon's BBQ and Catering in University City, MO, embarked on a 3,000 square foot renovation project to transform a vacant building into the hottest new BBQ destination in the St. Louis area. The renovation began in February 2012 and was completed in August 2012, just in time for the restaurant's opening in September. Matt prioritized energy conservation and the use of recycled or reclaimed materials throughout the project, including the installation of inline tankless water heaters for increased energy efficiency.

Everlast® Floor is an epoxy flooring made with an EPA-registered antimicrobial additive to restrict the growth of microorganisms. Other epoxy floors including quartz-filled systems typically use an antimicrobial layer that's only on top. This surface protection, though, can easily be breached by hot oil and harsh detergents—something very common in kitchens





Discover How Our Everlast® Epoxy Resin Flooring Provided the Perfect Fit for Matt and His Kitchen and Counter Area

For the kitchen area, city code required epoxy flooring, and Matt chose Everlast Epoxy to meet this requirement. Discover how Everlast Epoxy provided a safe, hygienic, and easy-to-maintain flooring solution for Vernon's BBQ and Catering.

Vernon's BBQ and Catering needed a high-quality epoxy floor for their kitchen area to meet city code requirements and to ensure a safe and sanitary environment for food preparation. With health and safety being top priorities for the restaurant, it was essential to select a product that would meet these expectations and be easy to maintain.

Easy to Clean

Antimicrobial

Long Lasting

Slip Resistant



Our Everlast® Epoxy Floor's antimicrobial additive is integral to our epoxy system, with protection that goes deep—from top to bottom and everywhere in-between. And that means your epoxy flooring will be able to easily combat staining, mold, fungus, and foul odors now and years from now.

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Everlast® Epoxy flooring has met our expectations, and the maintenance of the floor aligns with the manufacturer's claims. As a restaurant, health and safety are paramount, and the epoxy flooring in our kitchen and customer counter area was a key requirement.” - Matt Stiffelman, Owner of Vernon's BBQ and Catering



Everlast Epoxy Flooring System Flooring Met and Exceeded Matt's Expectations

After researching various epoxy flooring companies and considering recommendations and ease of installation, Matt chose Everlast Epoxy for the restaurant's kitchen and customer counter area. The light gray color met the city code requirement for the epoxy floor, and Everlast offered a wide range of colors for other applications.

Everlast® Epoxy flooring met and exceeded Matt's expectations, providing a safe, hygienic, and easy-to-maintain surface in the restaurant's kitchen and customer counter areas.

A Cost-Effective Solution to Comply with Health and Safety Codes

The flooring played a crucial role in ensuring Vernon's BBQ and Catering complied with health and safety codes. Plus, it needed to be easy to clean and maintain.

After a busy shift, the last thing your staff wants to do is spend additional time cleaning and maintaining the floor. Choosing an easy-to-maintain floor will keep your staff happy—and your floor looking good for years to come. Everlast® Epoxy Floors are nonporous, so spills will not penetrate the surface, which means they can be mopped away without any fuss, leaving nowhere for bacteria to hide. An epoxy floor will require very little maintenance over its lifetime, which will be welcome news for your cleaning team!

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I researched various epoxy flooring companies and selected Everlast as a result of recommendations and ease of installation."

- Matt Stiffelman, Owner of Vernon's BBQ and Catering





Discover how Everlast Epoxy floors can revolutionize your facility dining hall.

Contact us today to find the perfect solution for your needs.



Contact Us



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