

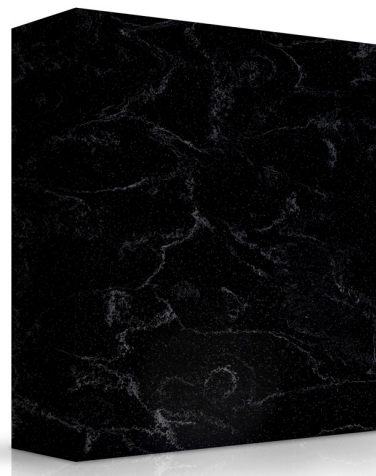
Workplace hygiene: Is your office kitchen a health hazard?

Sharing a common area such as a break room or kitchen can pose some problems if the area is not kept clean. Often germs and sickness can spread through the workplace kitchen due to lack of cleanliness. Food can splatter, tea and coffee spill on the countertop, and stubborn stains are left that may be hard to clean off when abandoned for some time.



Why was Meganite chosen?

An attractive material, also capable of maintaining strict hygiene standards, was needed for this high traffic kitchen space. Meganite's non-porous properties enhance the hygiene of the space and make daily maintenance easy, making it the perfect option for any area that comes into contact with food. Meganite is certified by the NSF for food safe contact. The non-porous feature also limits mold, mildew and bacteria growth in spaces with high water contact, especially around the sink areas.



M002 Mt. Vancouver

Dark color marble-veining design was used to achieve a high-end look without sacrificing good hygiene standards.

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