



OUR ENGINEERS TEAMED UP WITH THEIRS TO KEEP OUR SANITATION DEPARTMENT SANE.



THEY CAN ADDRESS AN ISSUE UP HERE



THE ROOF CREWS CAN DO THEIR HARD WORK AND ENSURE NO PATHOGENS CONTAMINATE OUR HARD WORK.

WITHOUT DELAYING ANY OF OUR WORK HERE.



WE DON'T NEED ON-SITE SUPERVISION THANKS TO REAL-TIME UPDATES AND COLLABORATION.



WE CAN'T AFFORD TO LOSE OUR ROOF, OR OUR Q1 SHIPMENT TO DISTRIBUTORS.

THE RIGHT INGREDIENTS.

For safe, productive food and beverage roofing solutions.



North American Roofing

The Most Trusted & Respected Roofing Company in the U.S.

800.551.5602 ■ naroofing.com



On a daily basis, those in the food and beverage industry deal with mountains of stringent standards and environmental/safety regulations designed to ensure the quality of the products they create and store. Any threat to the sanitation of the interior production processes can create serious issues in terms of your corporate bottom line, causing costly shutdowns and product recalls. Thus, the roofing system of these facilities must be well maintained, have the strictest tolerances to avoid moisture and temperature fluctuations, and provide longevity. Deterioration of the roofing system can also result in unsafe working environments and interrupted production schedules. North American Roofing's extensive experience with the food and beverage industry means we know how to work with your facility's sanitation department to develop comprehensive plans for roofing system replacements. Together, we can address your concerns and recommend the most intelligent roofing solutions so production schedules are kept in-line, employees are protected, and costly shutdowns are avoided. Call our team today at 800.551.5602.

THE DIFFERENCE IS IN THE DESIGN

When a new roof is installed in your facility, or if extensive roof repairs must be performed, your commercial roofing partner must understand how to avoid contamination while working to maintain a safe environment that doesn't inhibit productivity. Having a roofing contractor who can team with on-site sanitation departments and engineering support personnel to provide an installation plan that keeps equipment running is critical. North American Roofing is unequalled in the professional installation and repair of food and beverage facility roofs. With North American Roofing, you get:

- Experienced engineering and technical professionals available to collaborate and assist with writing and developing specifications unique to your facility
- Comprehensive and itemized proposals for every roof installation detail
- Tiered levels of interior protection service to help ensure no product contamination occurs
- Real-time collaboration on every project through on-site project management
- Accountability to provide the best customer experience with the industry's only customer action center—ensuring every project is completed to the customer's expectations
- Dedicated quality and safety inspectors that ensure a safe and secure work environment for our customers' business and our employees
- Nationwide contractor, certified and highly accommodated for quality by all major roofing manufacturers to provide commercial roof warranty systems and support

SELECTING THE SYSTEM THAT'S RIGHT FOR YOU

Smooth membrane-type roofing such as single-ply TPO or PVC is typically the most cost-effective solution for food and beverage facilities. These types of roofs are designed to minimize or eliminate pooling water and debris, especially where there is a possibility of product spillage or buildup on the roof. In addition, superior reflectivity allows for the added benefit of reduced energy costs.



OUR SATISFIED CUSTOMERS:

North American Roofing creates lifelong partnerships by continually exceeding our customers' expectations. Below are just a few of our happy food and beverage facility references:

- Pepsi Bottling Ventures
- Butterball
- Tyson Foods
- Boar's Head Provisions
- Anheuser-Busch
- The J.M. Smucker Company
- National Beef Packing