



Nitra-Seal Facilitates National Restaurant Chain Expansion Into Growing Texas Market

Chemical Resistance, Installation Efficiency, and Cost are Key Factors in Choosing a Solution to Address Potential Vapor Intrusion Risk at Former Gas Station Property

Site Details

Location

Central Texas

Contaminants of Concern

Petroleum Hydrocarbons

Building Use

Quick Service Restaurant

Project Summary

An expanding quick-service restaurant (QSR) chain planned a new store in the rapidly growing central Texas market at a former gasoline station site. Although there was no active environmental incident associated with past use, it is common for petroleum hydrocarbons (PHCs) to remain in the subsurface, undiscovered at former gas station sites. Using their knowledge and experience in developing similar properties, the QSR client recognized the potential risk of petroleum hydrocarbon (PHC) vapor intrusion. To ensure their future associates' and guests' well-being, the Nitra-Seal® vapor mitigation system was installed as a preemptive measure to protect against PHC vapor intrusion. Nitra-Seal was chosen because it provided the best combination of chemical resistance, installation efficiency and price compared to other similarly priced vapor barrier systems. The Land Science certified applicator completed the installation according to manufacturer recommendations within aggressive time and budget constraints, allowing the restaurant to proceed toward its scheduled opening in the Fall of 2020.

Results

Following the Nitra-Seal vapor barrier system's successful installation, the new restaurant building ensures safety from potential PHC vapors for future restaurant workers and guests.

