

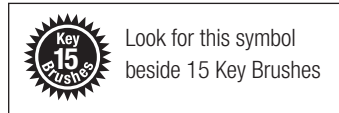
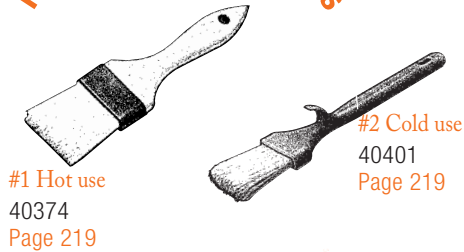
cleaningtools: 15 key brushes

YOUR KEY TO FOOD HANDLING, PERSONAL HYGIENE, SANITATION, AND PREVENTION OF CROSS-CONTAMINATION

Maintaining a healthy foodservice environment requires special attention to cleaning procedures. It is extremely important that brushes and cleaning tools be isolated and specialized to specific areas and tasks within your foodservice operation.

With the Sparta 15 Key Brush solution, the entire foodservice production process is broken down into "critical tasks" with tools designed for each specific job. The Sparta 15 Key Brush solution provides a basic guideline to stocking your kitchen with the brushes you need.

Pastry/Basting Brushes



Wet Floor Cleaning



Food Preparation



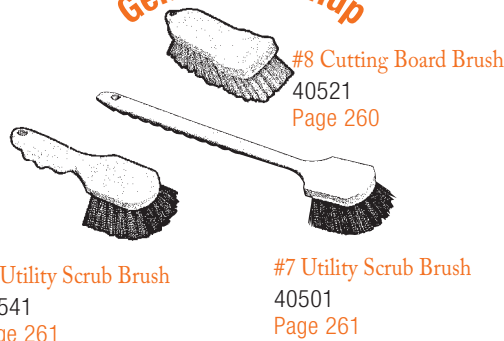
Dry Floor Cleaning



Beverage Service



General Cleanup



Washroom/Personal Hygiene

