



The Right Brush Matters



REDUCE THE RISK OF CRITICAL HEALTH CODE VIOLATIONS

Every tool for every mess for every surface.

21 Key Brush Kit
990021KIT00

This program is specifically tailored for food service operators in order to help prevent the spread of food-borne illness and comply with FDA Food Codes.

Kitchen Equipment

	Broiler Master Brush 4029000
	L-Tipped Teflon Fryer Brush 4011100

Washroom & Personal Hygiene

	Hand and Nail Brush 4002000
	Polyester Bowl Brush 4014000

Floor Drain Cleaning

	Floor Drain Cleaning 4014600
	36" Plastic Drain Brush Handle 4023600
	Drain Opening Tool 4014402

Beverage Service

	12" Carafe/Bottle Brush 4000002
	Coffee Decanter Brush 4002500

Floor Cleaning

	24" Double Foam Rubber Squeegee 4008200
	Handle: 54" Tapered Wood Handle 4026100
	Hi-Lo™ Floor Scrub 4042302
	Handle: 60" Metal Tip Threaded Wood Handle 4526700
	Duo-Sweep™ Angle Broom 3688500
	24" Omni® Floor Sweep 4188100
	Handle: 60" Metal Tip Threaded Wood Handle 4526700

Food Preparation

	Vegetable Brush 4016402
	6" Cutting Board Brush 4052102

General Cleanup

	8" Polyester Scrub Brush 4054102
	20" Polyester Scrub Brush 4050102
	Scratch Brush with Scraper 4067100

Pastry & Basting

	Hot Use 4037400
	Cold Use 4040102
	Silicone Basting Brush 4040505



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Sanitation & Cleanliness Are Vital

You can't afford anything less than "clean" and there is no compromise when it comes to your standards of sanitation and the quality of the food you prepare and serve. That's why we provide you with the right brush for every job to ensure the safety of your guests and employees, improve your customer satisfaction, all while improving your operational efficiency at a lower total cost of ownership.



Critical Cleaning Issues:

Personal Hygiene • Cross Contamination
Physical Contamination • Biological Contamination

The Brush You Can Trust

Is dangerous bacteria building up in critical areas of your operation? Don't put your restaurant's reputation at risk for a food-borne illness outbreak. Sparta's complete foodservice focused selection provides you with the preparation and cleaning tools proven necessary for over a century. Put your trust in us and be sure the tools you use are of the highest quality, sacrificing nothing.



Clean Smarter

The original Sparta Spectrum color-coded system takes the guess work out of cross-contamination prevention and helps to neutralize potential problems in an instant. This full line of Brushes and Cleaning Tools coordinates with other products like our unique color-coded StorPlus Food Boxes, Spectrum Cutting Boards, and other industry standard coded tools. Sparta is here to make cleaning easier, more efficient, and smarter.



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