

SPARTIA[®] BRUSH

Famous for Quality

FOODSERVICE
ESSENTIALS

—
T h e R i g h t B r u s h M a t t e r s
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The Power Of Clean

Four mission critical factors directly associated with the processes in your foodservice establishment which lead to success

- 1 > **Guest Satisfaction**
- 2 > **Food Safety**
- 3 > **Employee Safety**
- 4 > **Operational Efficiency**

Customers Prefer Clean Restaurants

Cleanliness

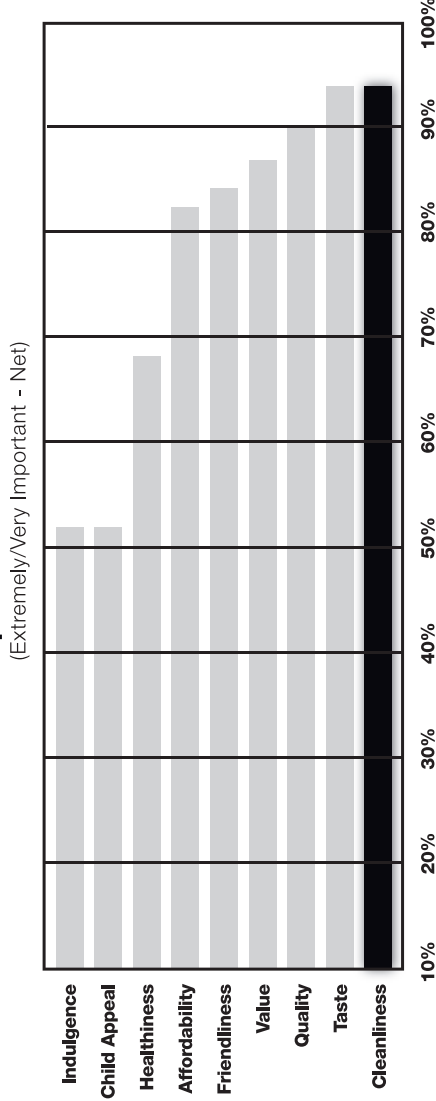
Taste

Quality

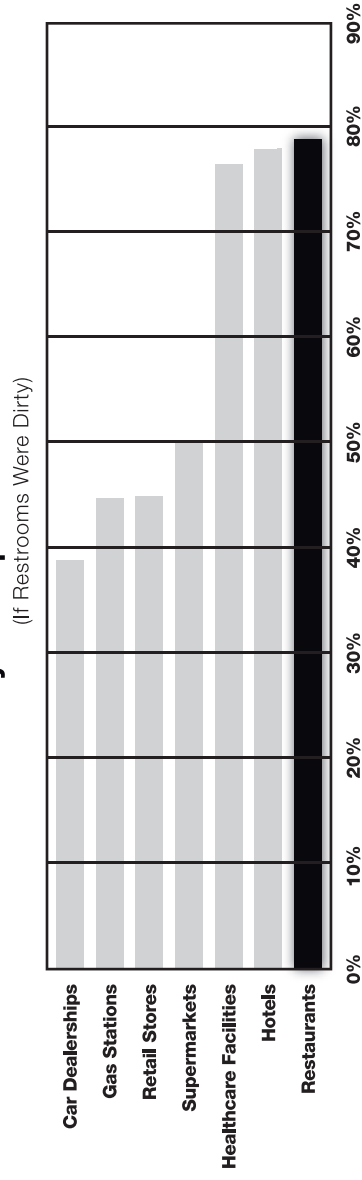
Value

Friendliness

National Importance Trends - Restaurants



% Of Surveyed Respondents Who Would Avoid

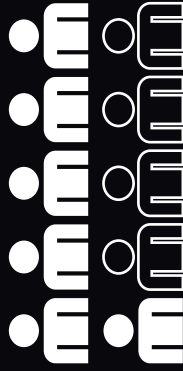


Guest Satisfaction



94%

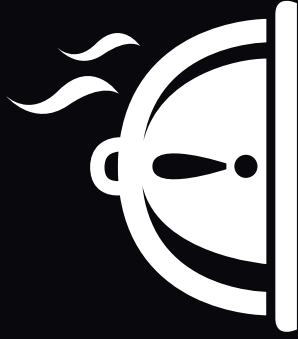
Of U.S. Adults
Avoid Businesses
With Dirty Restrooms



6/10

QSR Customers Agree
If A Restaurant Is Clean
They Visit More Often

Food Safety



Foodborne Diseases

Cause

48

Million Illnesses

128,000

Hospitalizations

3,000

Deaths

Employee Safety



114,327

Total Workplace Injuries

19%

Slips, Trips & Falls

40%

Contact With Objects

Operational Efficiency



5%

Productivity Gain

Amongst

25 Employees

Who Make

\$25,000/Year

Equates To Over

\$30,000

In Savings

SPARTIA[®]
BRUSH

It's All About The Details

Sparta takes the guesswork out of foodservice contamination prevention helping you identify potential risks at a glance—before they have a chance to become an issue. Our full-line of brushes and cleaning tools coordinate with industry standard cleaning and food safety practices like the National Restaurant Association's ServSafe® standards as well as FDA Food Codes.

Superior Craftsmanship

Sparta has been the top choice of discerning professional chefs the world over for decades. Our brushes feature the highest quality block and bristle materials for maximum cleaning performance and long life. This legendary craftsmanship ensures you never sacrifice food safety and provide patrons with the quality and consistency they expect.



Quality Since 1905

Established in 1905, Sparta Brush quickly became known as the quality standard in the dairy industry. Since those early days we've continued to build craftsmanship into an expanding product line that extends beyond dairy brushes. We now offer a brush for virtually all applications. Our continued commitment to quality has given us the extra measure of cleaning efficiency with durability you can trust.

The Right Brush Matters

Critical Cleaning Issues

Personal Hygiene

Cross-contamination

Physical Contamination

Biological Contamination

Sanitation & Cleanliness Are Vital

You can't afford anything less than "clean" and there is no compromising 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.

A 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 foodborne 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.

SPARTA[®]
BRUSH

Word-of-Mouth Referrals



Guest satisfaction is the most important indicator of how likely a customer is to make a purchase in the future. An emphasis must be placed on exceeding guests' expectations and "wowing" them at every opportunity.

This "wow" factor is dependent upon the cleanliness of your operation. From the bathroom to the grill, the level of clean that your patrons experience will make obvious the care that you put into each plate of food you serve.

SPARTA[®] BRUSH

Sparta has long been the leader in brush technology. We strive to exceed all of our customers' expectations, taking your business as seriously as ours. The Sparta team is here to make sure no corner goes untouched, providing both general cleanup and specialty brushes to make ease of the toughest jobs.





● Restroom Care (pg. 30)

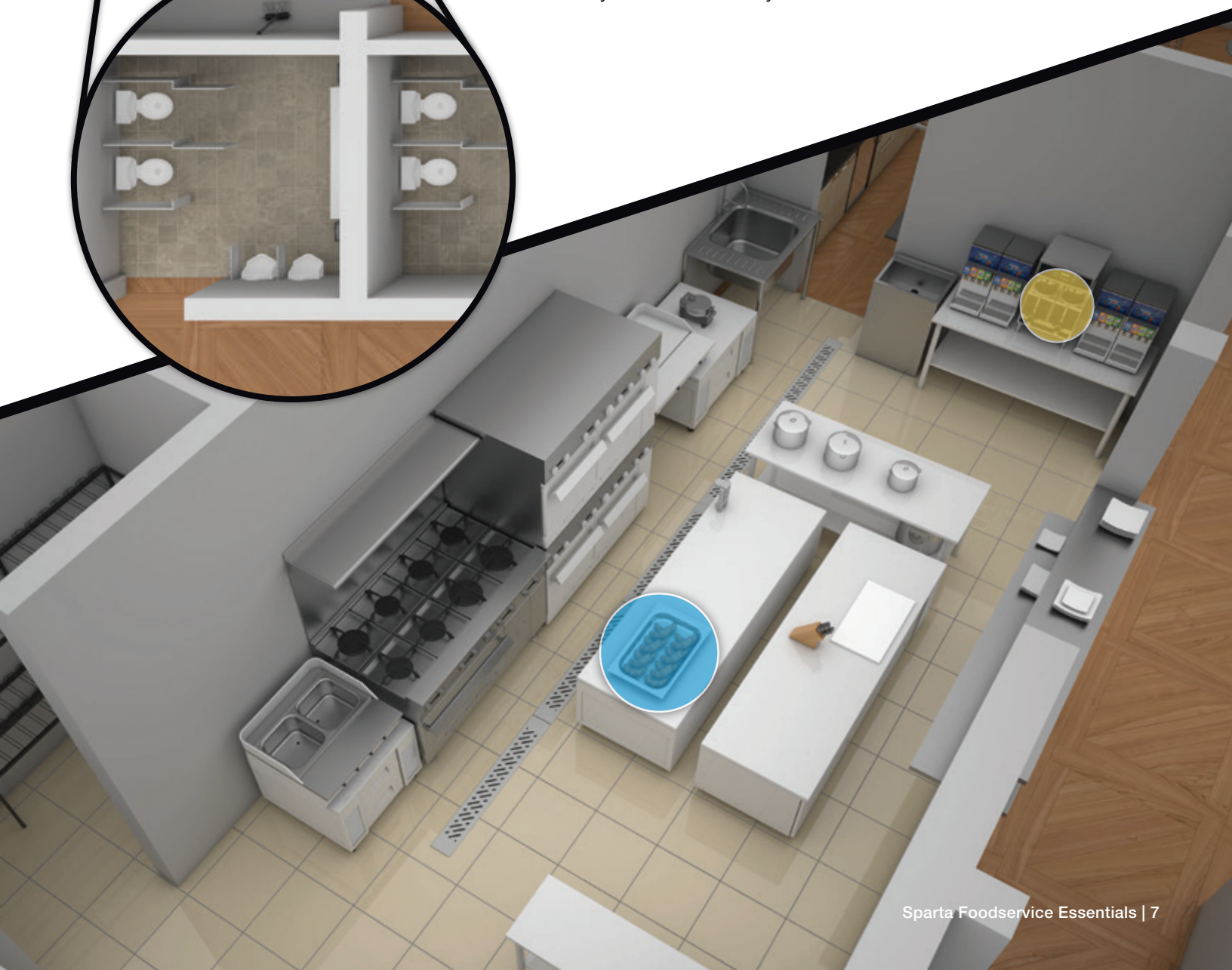
Your customers want a thorough clean. You, and your employees, want an efficient clean. Sparta supplies you with both. We have the toughest bowl brushes and ergonomic hand scrubs designed for efficient, thorough and complete cleanliness unmatched by any competitor.

● Pastry & Basting (pg. 21)

Sparta pastry and basting brushes are manufactured with a focus on food safety and quality. Our brushes feature bristles that are epoxy-set in ferrules in order to seal off any voids where bacteria could harbor.

● Beverage Service (pg. 27)

One of a restaurant goer's first impressions is made with the cleanliness of your drinkware. Sparta has the tools to keep your beverage servers and barware sparkling clean and germ-free to ensure your drinkware stays in the clear.



Guests Are Safe



Food safety is the #1 critical focus of any foodservice establishment. With 76 million cases of foodborne illnesses each year, restaurant owners and their employees must hold themselves to a higher standard of clean.

Your restaurant's reputation cannot be tarnished by a foodborne illness outbreak. From personal hygiene to equipment care, the emphasis you put on food safety ensures your guests enjoy the meal they have come to expect without the risk of hospitalization or death.

SPARTA[®] BRUSH

Sparta's extensive offering of essential foodservice brushes creates a system that supports your existing food safety initiatives.

A critical element in your food safety system is the proper selection, use and care of your brushes. Our foodservice essentials product line provides a convenient and easy-to-use selection of brushes that are built of the highest quality block and bristle materials.





● Hand & Nail (pg. 30)

The Sparta Hand & Nail Brush is **the** critical tool in any foodservice establishment. It's uniquely designed, ensuring thorough cleansing of hands, especially the hard to reach areas under your nails.

● Vegetable Prep (pg. 21)

The Sparta vegetable and potato brushes are specifically designed with firm bristles and ergonomic handles for a powerful clean and unparalleled ease of use.

● Cutting Board Care (pg. 21)

Sparta provides color-coded brushes to effectively eliminate instances of potential cross-contamination and/or cross-contact. Our brushes are designed with the end-user in mind, ensuring deep grooves in your cutting boards are cleaned and pose absolutely no risk of contamination.



Employees Are **Safe**



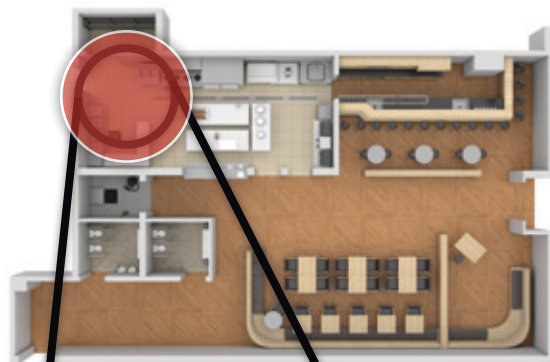
A clean environment is a safe environment and employee safety starts with establishing best practices and guidelines to adhere to. Three out of every 100 foodservice employees took at least one day off from work to recover from injuries that occurred while doing their job.

When minimizing unplanned absences, remember that selecting the right cleaning tools is as equally important as enforcing guidelines.

SPARTA[®] BRUSH

At Sparta, we pride ourselves in the details that make great products, making sure your employees are protected from unnecessary risks and your operation runs smoothly. Sparta has identified high-risk areas, providing products that don't just increase the quality of your food, but ensure the safety of your employees.





● **Floor Care** (pg. 34)

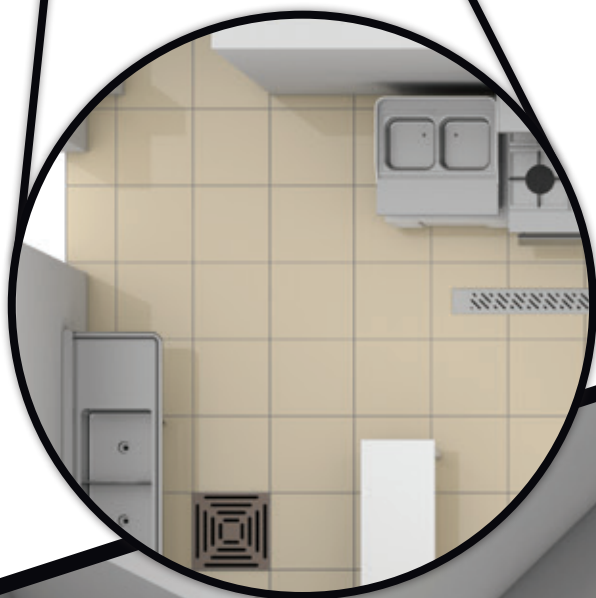
Slips and falls are the #1 cause of work related injuries. With a complete line of floor care products, Sparta helps you rest easier knowing that your floors will look great and, most importantly, stay safe.

● **Grill & Broiler** (pg. 26)

Sparta grill & broiler brushes are designed and manufactured by true craftsmen in the industry. This attention to detail helps ensure maximum safety precautions are taken and employees are kept away and at a safe distance from hot surfaces.

● **Waffle & Griddle** (pg. 26)

Save time by cleaning equipment without having to wait for it to cool down. Sparta waffle and griddle brushes have bristles that withstand temperatures of up to 500°F as well as plastic handles that stay cool when the heat is on.



Your Operation Is **Efficient**



Operating on thin margins, where every penny counts, is a struggle most foodservice operations must deal with. To increase the operational efficiency of your establishment, it is critical to choose the right brush for every job.

Whether you're cleaning the fryer or the floor, supplying your employees with the proper cleaning tools increases the level of cleanliness achieved, ensuring a more efficient operation.

SPARTA[®] **BRUSH**

At Sparta we ensure that your needs are met with high-quality materials tailored to your specific needs. Our brush selection provides you with the tools to get the job done faster without sacrificing a quality clean. Your cleaning tools should not require additional time that your employees could be spending focusing on providing quality food.





● Color-coded Sweeps & Brooms (pg. 34)

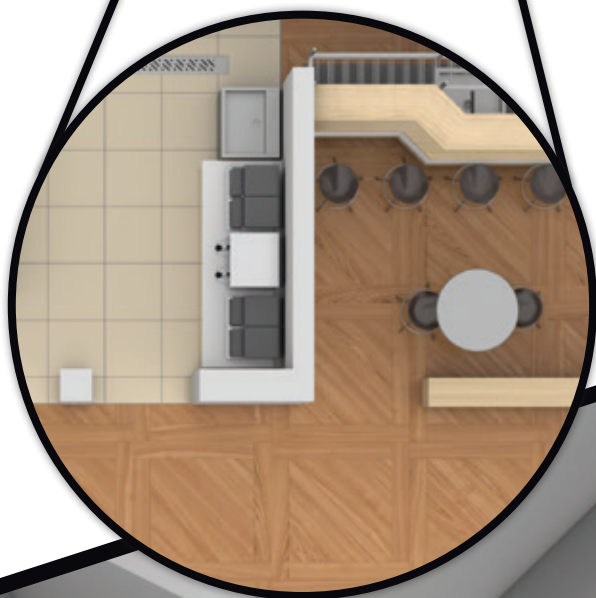
Keep your cleaning supplies in order and your operation at maximum efficiency with a Sparta color-coded system. You avoid cross-contamination, cross-contact and take the guess work out of safety initiatives. Color-coded sweeps and brooms help you clean smarter **and** work harder.

● Fryer Care (pg. 26)

Patrons are continually eating out when they crave indulgent fried food. When they visit your restaurant are they being served the quality they expect? Proper cleaning ensures your signature dishes are consistently delivered. Our high-temp brushes are designed to clean efficiently, ensuring consistent quality of each fried delicacy.

● Floor Drain Care (pg. 35)

Avoid plumbing expenses and critical healthcode violations from fruit fly infestations by keeping your floor drains clean and clear. Sparta offers a complete suite of floor drain tools to help you clean with ease.



21 Key Brushes



You shouldn't need to worry about off-flavor coffee or contaminated food. To help we've put together a kit of brushes every foodservice operation needs to provide a premium experience so you can stop worrying about critical healthcode violations.

This program covers front-of-house, floor care, general cleaning, back-of-house equipment maintenance, food prep, restroom care and personal hygiene.



21 Key Brush Kit (990021KIT00)

- #1** 4037400 • Hot Use Pastry Brush
- #2** 4040102 • Cold Use Pastry Brush
- #3** 40405 • Silicone Basting Brush
- #4** 4008200 • 24" Double Foam
+ Handle (4026100) 54" Tapered Wood
- #5** 4042302 • Hi-Lo™ Floor
+ Handle (4526700) 60" Threaded Wood
- #6** 3688500 • Duo-Sweep™
- #7** 4188100* • 24" Omni® Floor
- #8** 4016402 • Vegetable Brush
- #9** 4052102 • 6" Cutting Board Brush
- #10** 4054102 • 8" Polyester Scrub Brush
- #11** 4050102 • 20" Polyester Scrub Brush
- #12** 4067100 • Scratch Brush w/ Scraper
- #13** 4029000 • Broiler Master
- #14** 4011100 • L-Tipped PTFE Fryer Brush
- #15** 4000002 • 12" Carafe/Bottle Brush
- #16** 4002500 • Coffee Decanter Brush
- #17** 4014600 • Floor Drain Brush
- #18** 4023600 • 36" Plastic Drain Brush Handle
- #19** 4014402 • Drain Opening Tool
- #20** 4002000 • Hand and Nail Brush
- #21** 4014000 • Polyester Bowl Brush



Achieve Maximum Operational Efficiency

“It’s important to think of your floor care system as a unit per location...I don’t want the same mop used in the bathroom as the prep area...So I always advise multiple mops, brooms, etc all color-coded to ensure safety.”

- Chef Roddey | President – Gastronomic Services & Consulting, Inc.

Consumers have many dining choices and when it comes time to choose, they would rather do business with a foodservice operation that is dedicated to maintaining a positive image and a clean facility.

Food

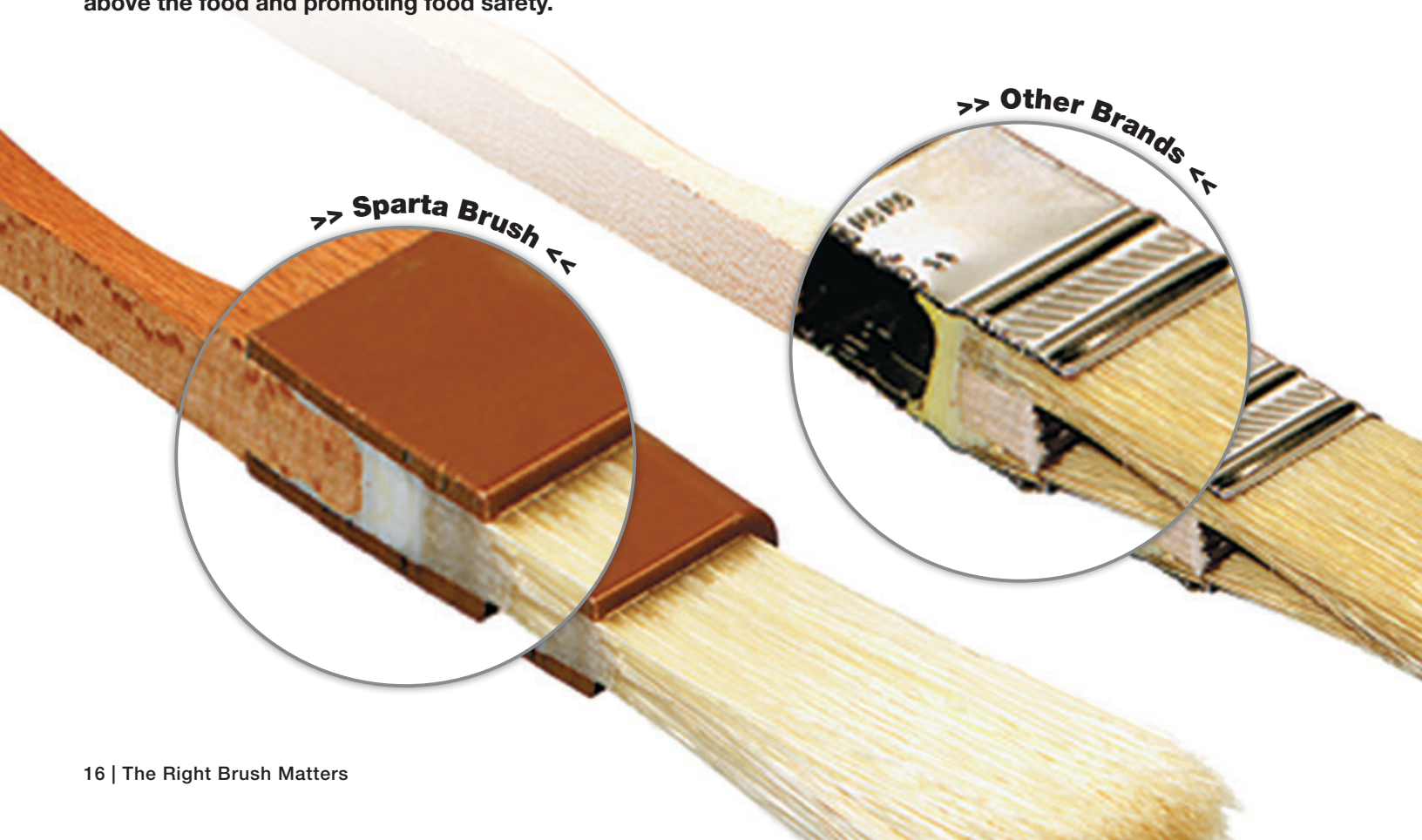
Preparation

Sparta Pastry & Basting brushes have been the top choice of discerning professional chefs the world over for decades. The high quality craftsmanship provides the best bristle retention in the industry. Don't sacrifice anything when it comes to your signature pastries and specialty dishes.

Pastry/Basting Brushes

- Epoxy-set ferrules prevent growth and spread of bacteria
- Non-absorbent nylon ferrule will not rust
- No staples used in brush design

Sparta Meteor® and Silicone Brushes feature a molded in hanging hook to hang on the side of your pan keeping the handle above the food and promoting food safety.





“ The guarantee that no bristles fall out and stick to my pastries creates not only a perfect glaze, but provides safety to my customers. I also love that I don’t have to replace my brushes all the time. ”

- Chef Ken Shipton, CEC | Corporate Chef – Dole Packaged Foods



We use only the highest-quality block and bristle materials for maximum cleaning performance and product longevity. Epoxy-set ferrules on all Sparta Pastry & Basting brushes are specially designed for foodservice use; eliminating hazardous bacteria traps commonly found in other brushes. Sparta Pastry & Basting brushes are available in a wide range of sizes and styles.

Preparation

The spread of foodborne illnesses often occurs during food preparation. When contaminated food touches a food contact surface, bacteria, molds, viruses and parasites have the opportunity to spread.

Potato Brush (40412)

- Patented brush has stiff polyester bristles for aggressive cleaning along with a unique “scraper edge” grip for removing hard to reach blemishes on potatoes and other firm vegetables

Vegetable Brush (40164)

- Round loop construction, straight handle with firm bristles

Cutting Board Brush (40521)

With ergonomic handles and crimped polyester bristles, the complete line of Sparta cutting board brushes provides operators with rugged durability and resistance against food oils and moisture absorption. With six color options, foodservice establishments are able to separate brushes to help prevent a dangerous cross-contamination situation.

Base resins made of FDA compliant materials



Food Preparation

Standard(00)	White(02)	Yellow(04)	Red(05)	Green(09)	Blue(14)	Tan(25)

Prod No	Description	Color	Pack	Cs Wt/Cube
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Chef Series Croissant Brush

40377	1.5" Wide Brush with Boar Bristles	00	12 ea	3.00/0.13
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Chef Series Basting Brushes

40371	4" Wide Brush with Boar Bristles and 12" Handle	00	12 ea	6.00/0.65
40373	1.5" Wide Brush with Boar Bristles	00	12 ea	1.36/0.05
40374	2" Wide Brush with Boar Bristles	00	12 ea	1.75/0.08
40375	3" Wide Brush with Boar Bristles	00	12 ea	3.10/0.17
40380	1" Round Brush with Boar Bristles	00	12 ea	2.26/0.13

Chef Series Pastry Brushes

40396	1.5" Wide Brush with Nylon Bristles	—	12 ea	1.36/0.05
40397	2" Wide Brush with Nylon Bristles	—	12 ea	1.70/0.08
40398	3" Wide Brush with Nylon Bristles	—	12 ea	2.90/0.17
40400	1" Round Brush with Nylon Bristles	—	12 ea	2.15/0.13

Meteor Pastry/Basting Brushes

40378	2" Wide Brush with Boar Bristles	—	12 ea	1.96/0.13
40379	3" Wide Brush with Boar Bristles	—	12 ea	2.50/0.17
40401	2" Wide Brush with Nylon Bristles	02, 14	12 ea	2.00/0.13

Galaxy Pastry Brushes

40391	2" Wide Flat Brush with Nylon Bristles	02, 14	12 ea	1.50/0.13
40392	3" Wide Flat Brush with Nylon Bristles	02, 14	12 ea	1.90/0.13
40393	4" Wide Flat Brush with Nylon Bristles	02, 14	12 ea	2.90/0.16
40394	1" Round Brush with Nylon Bristles	02	12 ea	2.00/0.10

Silicone Basting Brushes

40403	2" Wide Silicone Basting Brush	05	12 ea	2.00/0.13
40405	3" Wide Silicone Basting Brush	05	12 ea	2.00/0.13

Food Preparation Brushes

40412	5.75" Potato Brush with Medium Stiff Polyester Bristles	02	12 ea	3.00/0.17
40164	9.5" Polyester Vegetable Brush	02	12 ea	2.68/0.32

Cutting Board Brushes

40521	6" Cutting Board Brush with Polyester Bristles, 1.38" trim	02, 04, 05, 09, 14, 25	12 ea	5.20/0.30
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Equipment Care

The right brush matters and Sparta has a brush that's just right for every job. From the grill to the fryer, Sparta offers brushes uniquely designed for specific applications which make your job easier, and your operation cleaner while prolonging the life of your equipment.

High-Temp Equipment Brushes

- Made of stiff, PTFE bristles that withstand temperatures up to 500°F
- Saves time since equipment can be cleaned while hot
- Plastic handles stay cool to the touch
- Cleaning waffle irons, griddles and grills while still hot
- Pastry-style brushes designed for buttering and basting hot surfaces
- Utility brushes for cleaning hot vats, utensils and other equipment

Grill & Oven Brushes

Wire brushes and stainless steel metal scrapers make quick and easy removal of heavy carbon deposits, rust and burned-on food buildup

Broiler Master (40290)

The best grill brush available and master of all grill cleaning tools. Rust-proof bristles are embedded in a rugged specially treated hardwood block for long-lasting cleaning power.

Pizza/BBQ Oven Brush (45772)

Steel wire bristles and permanent 39" hardwood handle

Oven & Grill Brush (363725)

Butcher wire stainless steel bristles, oven scraper and 30" handle



Contaminated equipment is one of the critical risk factors contributing to foodborne illness outbreaks. Health codes require having a process for sanitizing equipment, counter tops and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher. Sparta equipment care brushes help ensure removal of food particles from your equipment.



“ Proper care of your food equipment is critical to prolonging the life of the equipment and more importantly—to providing quality food. ”

- Chef Matthew Burton, CEC CHE CRC CBJ
Carlisle Director of Culinary

Equipment Care

Coffee Service

Designed to clean all glass and Pyrex® pots and dispensers

- 40025 Coffee Decanter Brush is shaped like the inside of the most popular coffee decanters for quick and easy use
- Urn Brush (40673) is great for quick and easy cleanup of glass gauges on coffee urns
- Creamer & Percolator Brush (40154) is designed for cleaning spouts and tubing on percolators, hot beverage servers, and creamers
- Curved Coffee Maker Brush (40153) is a semi-circular wire wound brush that contours to the inside of coffeepots

Glass Brushes

- All plastic construction helps prevent glasses from being chipped or broken and helps seal out moisture
- Positive-suction, molded plastic base provides a tight grip in sinks and on countertops
- Heavy-duty polyester bristles with densely-filled dome top holds up to extreme use

Hot Dog Roller Brush

- Special “V” shaped stiff polyester bristle design cleans hot dog rollers and connecting points at the side walls simultaneously
- Rids hot dog roller grills of unsanitary grease buildup that could result in mechanical problems

Dish Brushes

- 40413 - 180° brush head and full end bristles to prevent splash back when in use cleaning dishes, utensils and fry pans
- 3610140 - perfect for scraping off food before placing in dishwasher





Chefs and restaurant operators striving to provide the most enjoyable experience for their guests can not afford to let any detail go by the wayside. When it comes to beverage service, the proper brush is a must. Sparta offers all the specialty brushes you need to provide a better experience for your guests while ensuring your employees are using the most effective tools for cleaning.

“ As coffee and tea sit in their containers they become bitter and can potentially be hazardous. Using high-quality beverage service brushes I can ensure clients' a deep clean with no residue from the previous uses that may contaminate the fresh product. ”

- Chef Roddey | President – Gastronomic Services & Consulting, Inc.



Equipment Care

Standard(00)

Prod No	Description	Handle	Color	Pack	Cs Wt/Cube
Oven & Grill Brushes					
40290	8.5" Broiler Master Brush, Stainless Steel Bristles w/ 30" Handle	—	00	6 ea	15.02/1.62
40294	8" Double Broiler King, Carbon Steel Flat & Wire Bristles w/ 48" Handle	—	00	2 ea	7.00/1.53
41520	8.5" Oven Brush & Scraper, Brass Wire Bristles w/ 42" Handle	—	00	1 ea	2.60/0.55
45772	5.5" Pizza/BBQ Oven Brush, Carbon Steel Bristles & 33" Handle	—	00	12 ea	19.00/1.21
363725	8" Oven Brush w/ Scraper, Butcher wire Stainless Steel Bristles w/ 30" Handle	—	00	1 ea	3.00/0.64
Scratch Brushes					
40671	11.5" Scratch Brush & Scraper with Carbon Steel Bristles	—	00	12 ea	4.50/0.22
40672	11.5" Scratch Brush & Scraper with Stainless Steel Bristles	—	00	12 ea	4.60/0.22
Toothbrush Style					
40674	7" Plastic Handle with .5" Nylon Bristles	—	00	12 ea	0.50/0.03
40675	7" Plastic Handle with .5" Stainless Steel Bristles	—	00	12 ea	0.55/0.02
Hot Dog Roller Brush					
41169	24" Hot Dog Roller Brush	2"	00	12 ea	6.05/0.34
High Temp Fryer Brushes					
40110	28" Straight Fryer Brush with PTFE Bristles	1.38"	00	12 ea	5.90/0.34
40112	24" Looped Fryer Brush with PTFE Bristles	2"	00	6 ea	3.85/0.34
40111	23" L-Tipped Fryer Brush with PTFE Bristles	.88"	00	12 ea	5.35/0.37
40116	23" L-Tipped Fryer Brush with PTFE Bristles	2"	00	12 ea	14.00/1.01
High Temp Waffle, Griddle & Equipment Brushes					
40114	3" Wide Brush with PTFE Bristles	.94" - 1"	00	12 ea	2.35/0.16
40115	1" Round Brush with PTFE Bristles	2"	00	12 ea	1.85/0.10
40113	20" Utility Brush with PTFE Bristles	2"	00	12 ea	11.90/1.06

NOTE: Equipment must be turned off prior to using Oven & Grill Brushes

NOTE: Heat coil must be turned off prior to using high temperature brushes



Equipment Care

Standard(00)

White(02)

Black(03)

Prod No	Description	Recommended Cleaning	Color	Pack	Cs Wt/Cube
Coffee Service Brushes					
40025	16" Coffee Decanter Brush w/ Soft Polyester Bristles, 4.6" - 6.4" trim	Coffee Decanter	00	6 ea	3.65/1.34
40673	25" Urn Brush with Polyester Bristles, .63" trim	Coffee Urn & Tap	00	12 ea	0.94/0.07
40154	12" Creamer Brush with Polyester Bristles, 1" x 1.5" trim	Coffee Spout	00	24 ea	0.66/0.38
40153	10" Curved Coffee Maker Brush with Soft Polyester Bristles, 1.5" trim	Coffee Maker	00	12 ea	3.00/0.44
Spout, Pump & Valve Brushes					
40157	5.25" Beer Tap with Polyester Bristles, .25" trim	Beer Taps	00	24 ea	0.30/0.05
40180	15" Valve & Fitting with Polyester Bristles, 1" trim	Valves & Fittings	02	12 ea	4.00/0.20
40155	13" Spout Brush with Polyester Bristles, .44" trim	Condiment Pumps	00	12 ea	0.46/0.13
40156	10.5" Plunger Brush with Polyester Bristles, .94" trim	Condiment Pumps	00	12 ea	0.85/0.13
Glass Washing Brushes					
40460	8" Twin Glass Washer, 2.88" trim	Drinkware	03	6 ea	5.00/1.25
40461	8" Triple Glass Washer, 2.88" trim	Drinkware	02, 03	6 ea	10.00/1.87
41506	9.5" Pilsner, Hurricane & Standard Style Triple Glass Washer	Drinkware	00	6 ea	10.15/1.87
40465	Standard Refill Brush	Drinkware	03	12 ea	3.20/0.45
40462	Shot Glass Cleaning Brush	Drinkware	03	6 ea	6.50/1.25
Bottle & Jar Brushes					
40466	Pint Bottle Brush, 12" Handle, with Polyester Bristles, 2.5" - 3.5" trim	Jars/Carafes/Bottles	00	12 ea	4.00/0.65
40467	Quart Bottle Brush, 16" Handle, with Polyester Bristles, 3" - 4.25" trim	Jars/Carafes/Bottles	02	12 ea	5.00/0.65
40468	Half Gallon Bottle Brush, 16" Handle, with Polyester Bristles, 4" - 4.5" trim	Jars/Carafes/Bottles	00	12 ea	5.26/1.28
40415	Small Neck Bottle Brush, 16.5" Handle, with Soft Nylon Bristles, 1.75" trim	Small Neck Bottles	00	12 ea	1.70/0.34
Butcher Block Brushes					
40676	4" x 9" Brush with Flat Steel Bristles	Butcher Block	00	12 ea	23.75/1.05
Dish Brushes					
40413	12" Dish Brush with Polyester Bristles, 2.75" trim	Dishes/Utensils	00	12 ea	4.00/0.65
367600TC	11" Dish Brush with Polyester Bristles, 2.75" trim	Dishes/Utensils	02	6 ea	1.90/0.38
3610140	8" Dish & Sink Brush	Dishes/Utensils	00	48 ea	7.68/0.46



General Cleanup

Food safety goes beyond storage and temperature control. It involves keeping workspaces and food preparation areas clean and sanitized. Not all brushes are created equal. Once you've experienced the Sparta difference, no other brush will compare.

All Purpose Utility Scrubs

- Brushes offer a thick ergonomic handle and short, stiff bristles for tough cleaning
- Light-weight, break-resistant, "soak-proof" plastic handles are perfect for cleanup in a foodservice environment
- Rugged construction with staple-set secure bristles

Scratch Brushes

- Compact profile for heavy scraping and cleaning in tight, narrow spaces; provides quick, aggressive removal of grease and deposits
- Available with wood handles for cleaning hot grills and ovens
- Available in nylon, stainless steel or carbon steel wire bristles for tougher cleaning jobs





“ Clean and serviceable utility cleaning brushes, strategically placed throughout the kitchen, help my staff easily maintain sanitation standards. ”

- Chef Roddey | President – Gastronomic Services & Consulting, Inc.

No matter the job, a high-quality brush provides superior capabilities, ensuring each job is done with efficiency and totality top-of-mind. You cannot afford to overlook critical cleaning in tight, narrow and hard-to-reach places. Sparta provides all the utility scrubbing tools your foodservice operation needs in order to stay clean and sanitary.



General Cleanup

Standard(00)	Brown(01)	White(02)	Black(03)	Yellow(04)
Red(05)	Green(09)	Blue(14)	Orange(24)	Purple(68)

Prod No	Description	Recommended Cleaning	Color	Pack	Cs Wt/ Cube
Multi-Purpose Brushes					
40000	Scrub Brush, 12" Handle, 2.75" Round with Soft Polyester Bristles	Drinkware/Dishes	02, 04, 05, 09, 14	12 ea	2.40/0.65
40001	Scrub Brush, 16" Handle, 3.25" Round with Soft Polyester Bristles	Drinkware/Dishes	01, 02, 04, 05, 09, 14, 68	12 ea	5.00/0.65
40003	Scrub Brush, 30" Handle, 3.5" x 5" Oval with Polyester Bristles	Pots/Pans/Tanks	02, 04, 05, 09, 14	6 ea	6.75/1.62
40541	8" Scrub Brush with Polyester Bristles, 2" trim	Pots/Pan/Medium Scrubbing	02, 03, 04, 05, 09, 14, 24, 68	12 ea	6.80/0.65
40501	20" Scrub Brush with Polyester Bristles, 2" trim	Pots/Pan/Medium Scrubbing	02, 03, 04, 05, 09, 14, 24, 68	12 ea	9.55/1.15
36505L	20" Scrub Brush with Polypropylene Bristles, 2" trim	Pots/Pan/Medium Scrubbing	00, 01, 14	12 ea	10.92/1.35

Hand & Nail Brush

40020	5" Handle Hand & Nail with Polyester Bristles	00	12 ea	4.30/0.27
40021	5" Handle Hand & Nail Brush Kit	00	12 ea	5.45/0.44

Restroom Care

Standard(00)	White(02)
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Prod No	Description	Handle Material	Color	Pack	Cs Wt/ Cube
Bowl Brushes					
40140	17" No-Splash Polyester Brush	Plastic	00	12 ea	7.00/1.28
36233	20" Cotton Bowl Mop	Wood	00	36 ea	11.88/1.28
3610150	11" Bowl Brush with Polypropylene Bristles	Plastic	02	24 ea	5.28/1.27

Handles & Accessories

Standard(00)

Prod No	Description	Color	Pack	Cs Wt/ Cube
Roll 'N Grip Broom & Brush Holder System				
40731	18" Roll 'N Grip Broom & Brush Holder System	00	12 ea	9.00/1.06
40732	Roll 'N Grip Replacement Roller (2 per pack) with 4 Wood Screws	00	12 pk	3.35/0.30
40733	Roll 'N Grip Replacement Hooks (2 per pack) with 4 Wood Screws	00	12 pk	0.50/0.16





Hand & Nail Hygiene

According to the Centers for Disease Control, **Norovirus is the #1 cause of foodborne illness** outbreaks in the USA. Proper hand washing and general cleanliness are the best way to prevent spreading the virus.

Reduce the risk of foodborne illness breakouts with Sparta hand and nail brushes. Every wash station needs one—promoting vital cleansing and personal hygiene. Stiff center bristles provide thorough cleaning under fingernails. Longer bristles along the sides ensure employees' fingers are cleaned from top to bottom.



40021 | 5" Hand & Nail Brush Kit

Our kit includes a 5" x 2" brush, cord to secure brush in place, hanging hook and an adhesive backed hand washing instructions decal in English and Spanish.

Floor Care

According to the National Safety Council, slip and fall injuries are the leading cause of injury in the USA. Almost 50% of the cases occur due to unsafe and unclean floor surfaces. Make sure you have a clean and safe environment for your guests and employees.

Dual Surface Brushes

- Recommended use: cleaning kitchen floors, under counters, around equipment and along baseboards
- Floor scrubs are made with three different brush surfaces for cleaning at different angles
- Non-absorbent plastic blocks and synthetic bristles wash easily and prevent gathering of mold and mildew

Lobby Pan & Broom Combo

- Serrated edge allows for combing the broom's bristles dropping debris into the pan
- Handy clip to attach broom for convenient storage
- 30" two-piece handle made from vinyl coated steel

Omni Sweep®

- Unique patented design combines the features of fine, medium and heavy floor sweeps in a convenient all-in-one design
- Effective on all types of floor surfaces
- Short, heavy bristles in front easily sweep up heavy debris
- Long, fine/medium bristles in back sweep fine dust and particles



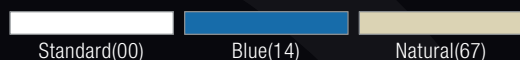
Sparta offers a complete line of floor care brushes to help you maintain a clean and safe environment for employees and customers.



“ Safety procedures go beyond storage and temperature control. They also involve keeping workspaces, dining and food preparation areas clean and sanitized. ”

- Chef Matthew Burton, CEC CHE CRC CBJ
Carlisle Director of Culinary

Floor Care



Prod No	Description	Stitch	Handle	Color	Pack	Cs Wt/ Cube
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Natural Corn Blend Brooms

3682	40" Corn Lobby Broom	3-Sew	—	00	12 ea	9.00/3.96
41350	56" Heavy Duty Corn Broom	5-Sew	—	67	12 ea	31.00/3.38

Prod No	Description	Bristle Length	Handle	Color	Pack	Cs Wt/ Cube
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**Omni Sweep

41880	18" Omni Sweep	1.63" - 2.38"	Threaded	00	12 ea	21.00/2.14
41881	24" Omni Sweep	1.63" - 2.38"	Threaded	00	12 ea	27.75/2.61

Sweep Complete Floor Sweeps

36219618	18" Sweep Complete Floor Sweep with Squeegee	3"	Threaded	14	6 ea	17.47/1.95
36219624	24" Sweep Complete Floor Sweep with Squeegee	3"	Threaded	14	6 ea	21.12/2.37



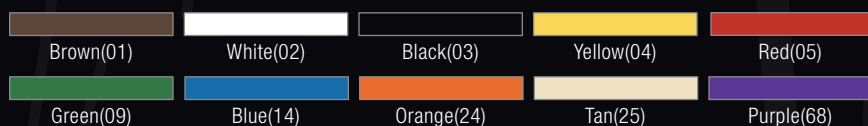
Prod No	Description	Material	Color	Pack	Cs Wt/ Cube
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Floor Sweeps

36399	9.5" Multi-Surface Floor Sweeper	—	14	4 ea	10.30/0.91
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Lobby Pan & Broom

361415	Duo-Pan Lobby Pan & Duo-Sweep Broom Combo	Plastic	03	1 ea	3.75/0.46
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Prod No	Description	Type	Color	Pack	Cs Wt/ Cube
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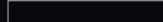
Sweep/Brush Handle

40225	60" Fiberglass Handle with Self-Locking Flex-Tip	Threaded	01, 02, 03, 04, 05, 09, 14, 24, 25, 68	12 ea	13.00/0.80
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Suggested products for use noted with (**)

Floor Care

			
Standard(00)	White(02)	Black(03)	Blue(14)

Prod No	Description	Bristle Length	Color	Pack	Cs Wt/ Cube
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Flagged Duo-Sweep Angle Brooms

36865	12" Flagged Duo-Sweep Medium Duty Angle Broom w/ 48" Metal Handle	5.5" - 7"	00	12 ea	9.00/5.08
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Unflagged Duo-Sweep Angle Brooms

36885	12" Unflagged Duo-Sweep Heavy-Duty Angle Broom w/ 48" Metal Handle	5.5" - 7"	00	12 ea	21.04/0.31
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Flagged Duo-Sweep Brooms

36883	13" Flagged Duo-Sweep Warehouse Broom with 48" Blue Metal Handle	7"	14	12 ea	17.00/3.92
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Unflagged Duo-Sweep Brooms

36884	13" Unflagged Duo-Sweep Warehouse Broom with 48" Black Metal Handle	7"	03	12 ea	22.50/4.63
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Recycled Angle Broom

40650	12" Flagged Recycled Angle Broom with 48" Steel Handle	6" - 7"	00	12 ea	22.00/5.23
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Floor Drain

40146	3" Floor Drain Brush	—	00	6 ea	4.00/0.31
40147	4" Floor Drain Brush	—	00	6 ea	6.00/0.44
40148	6" Floor Drain Brush	—	00	6 ea	3.55/1.07
40236	36" Plastic Drain Brush Handle	—	00	12 ea	18.00/0.55
40237	48" Plastic Drain Brush Handle	—	00	12 ea	22.00/0.76
40144	Drain Opener	—	02	12 ea	6.50/0.78

						
Standard(00)	Yellow(00)*	Brown(01)	White(02)	Black(03)	Yellow(04)	Red(05)
						
Green(09)	Blue(14)	Orange(24)	Purple(68)			

Prod No	Description	Handle	Color	Pack	Cs Wt/ Cube
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**Dual Surface Brushes

40423	10" Hi-Lo Floor Scrub Brush	Threaded	01, 02, 03, 04, 05, 09, 24, 68	12 ea	16.00/1.28
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**Swivel Floor Brushes

40430	9" Swivel Floor Scrub Brush with Stiff Polypropylene Bristles	Threaded	00*	12 ea	13.00/1.83
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Tile & Grout Brushes

365320	7.5" Swivel Grout Line Brush, Nylon Bristle	Threaded/Tapered	03	12 ea	3.60/0.33
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Bristle Guide

Our selection of bristles offers you a choice of solutions for any application.

Synthetic Bristles

Silicone

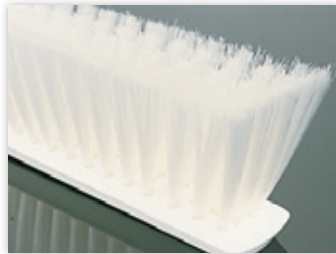
High Heat
≤500°F



- Bristle design carries and spreads liquid better than ordinary silicone basting brushes
- Dishwasher safe
- Stain and odor resistant

Nylon

Abrasion Resistant
≤350°F



- Excellent chemical resistance to acids, oils, fungus and bacteria growth
- Good abrasion resistance and shear/break strength
- Best choice as an economical synthetic foodservice alternative to natural fibers

Polyester

Chemical Resistant
≤350°F



- Excellent chemical resistance, ultra violet light resistance and bristle bend recovery
- Very good abrasion resistance and tear/break strength
- Best choice for all around use and extreme exposure to cleaning chemicals

Polypropylene

Economical
≤225°F



- Excellent chemical resistance to acids, oils, fungus and bacteria growth
- Good abrasion resistance and shear/break strength
- Best choice as an economical synthetic foodservice alternative to natural fibers

Bristle Guide

Choose the best brush for each specific application.

Natural Bristles

Boar Bristle

High Heat
≤500°F



- Bleached and sterilized bristles
- Double boiling process ensures integrity of bristles over time
- Natural taper and split ends of boar bristle make this one of the best choices for high heat basting

Stainless Steel

Aggressive



- Rust-proof, excellent chemical resistance and excellent bend recovery providing a high degree of abrasion and wear resistance
- Best foodservice choice for cleaning on grills and other heavily soiled foodservice equipment

Brass Wire

Scratch Resistant



- Rust resistant; provides a high degree of abrasion but is softer than stainless steel or carbon steel to prevent equipment damage
- For use on ovens, griddles and other heavily soiled metal equipment that can't sustain heavy scratches

Carbon Steel

Economical



- Provides a high degree of abrasion and wear resistance
- Good bend recovery
- Economical choice for aggressive cleaning on grills and other heavily soiled equipment

Glossary

absence *noun*

failure to attend or appear when expected

back-of-house *noun*

the area of the restaurant in which food preparation, storage and handling take place

baseboard *noun*

a board forming the base of anything

basting *verb*

the act of moistening food while cooking, especially with stock or pan juices

biological contamination *noun*

Living organisms (such as bacteria, enzymes, fungi, viruses) or their products that can be hazardous to human health if absorbed into the body

brush block *noun*

a solid mass of wood, plastic, etc., usually with one or more flat or approximately flat faces in which bristles are held

boar bristle *noun*

bristles intended for high-heat applications

bowl *noun*

the basin of a toilet

brass wire *adjective*

wire made with any of the various metal alloys consisting mainly of copper and zinc

bristle *noun*

one of the hairs of certain animals, or synthetically produced, used extensively in making brushes

bristle retention *noun*

the ability for a brush to keep bristles from falling out of the block

broiler *noun*

any device used to cook food by direct heat, as on a gridiron over the heat or in an oven under the heat

broom *noun*

an implement for sweeping, consisting of a brush of straw or stiff strands of synthetic material bound tightly to the end of a long handle

brush *noun*

an implement consisting of bristles (natural or synthetic) set in or attached to a handle used for cleaning

butcher wire *noun*

a rectangular tempered steel filament that is intended for very aggressive scratching or removal

carafe *noun*

a wide-mouthed glass or metal bottle with a lip or spout for holding and serving beverages

carbon deposit *noun*

caked on burnt proteins that turn char grates silver

carbon steel *noun*

widely used metal fill material with excellent fatigue resistance for long brush life at a low cost; used for general-purpose cleaning and/or rust removal

Centers For Disease Control (CDC) *noun*

federal agency that conducts and supports health promotion, prevention and preparedness activities in the United States with the goal of improving overall public health

clean *adjective*

free from dirt; unsoiled; unstained

cleanliness *noun*

the condition of being clean and free of contaminants

coffee decanter *noun*

a vessel for holding and serving coffee

color-coded *adjective*

having visual designation that uses specific colors for indicating or simplifying

contaminate *verb*

making something impure or unsuitable by contact with something unclean, bad, etc.

convenience *noun*

anything that saves or simplifies work, adds to one's ease or comfort, etc.

coving *noun*

a concave curved surface between the wall and ceiling or floor of a room

craftsmanship *noun*

the quality of design and work shown in something made by hand

critical violation *noun*

A violation relating to the five risk factors that contribute to foodborne disease outbreaks

top 5 risk factors

- poor personal hygiene
- contaminated equipment
- holding temperatures
- inadequate cooking, cooling or reheating
- food supplied from unsafe sources

cross-contamination *noun*

the passing of contaminants or other harmful substances through improper or unsterilized equipment, procedures or products

diarrhea *noun*

an intestinal disorder characterized by abnormal frequency and fluidity of fecal evacuations

double-foam *noun*

used to describe a squeegee with a blade formed by two pieces of foam secured back-to-back

durability *noun*

the ability to withstand wear, pressure or damage

efficiency *noun*

the ratio of work done or energy developed to the energy supplied to it

epoxy-set *noun*

to be secured using epoxy resins

equipment care *noun*

attention paid to the keeping of equipment to increase longevity

escherichia coli (E. coli) *noun*

a bacterium commonly found that can cause severe food poisoning, especially in the elderly and children

expectation *noun*

the act or state of looking forward or anticipating

expert *noun*

a person who has special skill or knowledge in some particular field; specialist; authority

Food and Drug Administration (FDA) *noun*

responsible for protecting and promoting public health through the regulation and supervision of food safety

ferrule *noun*

a ring or cap placed around the end of a brush to prevent splitting

fever *noun*

an abnormal condition of the body, characterized by undue rise in temperature, quickening of the pulse and disturbance of various body functions

flat-top grill *noun*

a cooking appliance that resembles a griddle where the heating element is circular rather than straight

flex-tip *noun*

the end of a handle that is flexible to allow for a more even contact of a sweep to the floor

floor drain *noun*

a drain placed in the floor often used to remove excess liquid

food safety *noun*

a scientific discipline describing handling, preparation and storage of food in ways that prevent foodborne illness

foodborne illness *noun*

any illness resulting from food contaminated with bacteria, viruses, parasites or chemical toxins

food-contact surface *noun*

any surface on which food is placed

front-of-house *noun*

the area of a restaurant in which patrons dine

fryer *noun*

a deep pan or pot with a basket, usually of mesh, inside, for deep-frying

griddle *noun*

any flat, heated surface, especially on the top of a stove, for cooking food

grill *noun*

a grated utensil for broiling meat, fish, vegetables, etc., over a fire; gridiron

guest satisfaction *noun*

how products or services supplied by a company meet or surpass a customer's expectations

hazardous *adjective*

full of risk

Hepatitis A *noun*

an acute infectious disease of the liver caused by the hepatitis A virus and usually spread by eating or drinking food or water contaminated with infected feces

high-risk *adjective*

denoting a group, part, etc., that is particularly subject or exposed to a danger

high-temperature *adjective*

used to describe a brush which has temperature resistance above 275°F

hospitalization *noun*

the act, process or state of being hospitalized

hot dog roller grill *noun*

a grill designed to cook hot dogs evenly, without grill marks or over cooking meat on one or more sides

hurricane glass *adjective*

drinking glass which typically holds 20 fluid ounces and is used to serve mixed drinks, primarily the Hurricane

hygiene *noun*

a condition or practice conducive to the preservation of health, as cleanliness

jaundice *noun*

yellow discoloration of the skin and whites of the eyes due to an increase of bile pigments in the blood, often symptomatic of hepatitis

legendary *adjective*

of, relating to or of the nature of a legend

longevity *noun*

the length or duration of life

margin *noun*

a measure of profitability calculated by finding the net profit as a percentage of the revenue

mission critical *adjective*

factor of a system (equipment, process, procedure, etc.) whose failure results in the collapse of business operations

mold-in *adjective*

used to describe the attachment method of bristles which are held onto a handle by material which is formed around both the bristles and the handle

National Restaurant Association® (NRA) *noun*

restaurant industry business association in the United States, representing more than 380,000 restaurant locations

National Safety Council (NSC) *noun*

nonprofit, nongovernmental public service organization promoting health and safety in the United States

non-absorbent *adjective*

not capable of absorbing moisture

nontyphoidal salmonella *noun*

a genus of rod-shaped bacteria of the Enterobacteriaceae family usually causing self-limiting gastrointestinal disease

Norovirus *noun*

any of various single-stranded RNA viruses of the genus Norovirus, of the family Calciviridae; the most common cause of epidemic viral gastroenteritis in humans

nylon *noun*

a class of thermoplastic polyamides capable of extrusion when formed into fibers of extreme toughness, strength and elasticity; used especially for bristles for brushes

off-flavor *noun*

an unintended taste, especially the distinctive taste of something as it is experienced in the mouth

outbreak *noun*

a sudden breaking out or occurrence exhibited in two or more individuals

oven *noun*

a chamber or compartment, as in a stove, for baking, roasting, heating, drying, etc.

palmyra *noun*

A cinnamon colored fiber produced from the base of the leaf stalks of the India Palmyra palm

pastry brush *noun*

a brush used to prepare sweet baked foods made of dough

percolator *noun*

a type of coffeepot in which boiling water, in a repeated process, is forced up a hollow stem, filters down through ground coffee in a sievelike container, and returns to the pot below

physical contaminant *noun*

objects that can be hazardous to human health if ingested into the body

polyester *noun*

a polymer formed by polymerizing a polyhydric alcohol with a polybasic acid; used in the making of high-quality brush bristles and blocks

polypropylene *noun*

a plastic polymer of propylene used in the making of high-quality brush bristles and blocks

polystyrene *noun*

a clear plastic; a polymer of styrene used in the making of high-quality brush bristles and blocks

prolong *verb*

to lengthen out in time; extend the duration of; cause to continue longer

PTFE (Polytetrafluoroethylene) *noun*

a fluorocarbon polymer with slippery, nonsticking properties

Pyrex® *noun*

a brand name for any of a class of heat- and chemical-resistant glassware products of varying composition used for cooking

QSR (Quick Serve Restaurant) *noun*

restaurants known for fast, efficient, take-out-ready foods at affordable prices

resin *noun*

any of a class of nonvolatile, solid or semisolid organic substances, as copal or mastic, that consist of amorphous mixtures of carboxylic acids and are obtained directly from certain plants as exudations or prepared by polymerization of simple molecules

risk *noun*

exposure to the chance of injury or loss; a hazard or dangerous chance

Salmonella Typhi *noun*

a gram negative bacterium that causes systemic infections and typhoid fever in humans

sanitary *adjective*

of or relating to health or the conditions affecting health, especially with reference to cleanliness, precautions against disease, etc.

self-locking *adjective*

able to lock itself shut or in a fixed position

ServSafe® *noun*

a food and beverage safety training and certification required by most restaurants as a basic credential for their management staff—administered by the National Restaurant Association—accredited by ANSI and the Conference for Food Protection

Shigella *noun*

any of several rod-shaped aerobic bacteria of the genus Shigella, certain species of which are pathogenic for humans and other warm-blooded animals

silicone *noun*

any of a number of polymers containing alternate silicon and oxygen atoms, whose properties are determined by the organic groups attached to the silicon atoms, and that are fluid, resinous, rubbery, extremely stable in high temperatures and water-repellent

stainless steel *noun*

alloy steel containing 12% or more chromium, so as to be resistant to rust and corrosion from chemicals

staple-set *adjective*

used to describe the attachment method of groups of bristles to a brush block with an inserted staple at the base of the bristle group

superior *adjective*

higher in station, rank, degree, importance, etc.

sweep *noun*

a wide brush or broom used to push dirt or litter away from an area that patrons may occupy

tampico *noun*

a a soft to medium bristle derived from natural vegetable fibers from the agave lechuguilla plant

taper *verb*

to become smaller or thinner toward one end

technology *noun*

the branch of knowledge that deals with the creation and use of technical means and their interrelation with life, society, and the environment, drawing upon such subjects as industrial arts, engineering, applied science and pure science

vinyl coated steel *noun*

a steel which is coated creating a surface that is abrasion and scratch resistant

waffle iron *noun*

the metal appliance in which a batter cake with a pattern of deep indentations on each side is formed by the gridlike design on each of two hinged parts

wash station *noun*

a dedicated station in a kitchen or bar area that is used strictly for handwashing

wire brush *noun*

a brush which features stiff metal bristles that is often used to scratch off carbon deposits or other stuck on soils in a kitchen



THE RIGHT BRUSH MATTERS

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