

Prepare

Products made to prevent Cross-Contamination



Thoroughly cleaning food and using color-coded prep tools are the best ways to prevent dangerous cross-contamination

Sparta® Meteor® Pastry Brushes
Handle hook prevents bristles from coming in contact with contaminants

Sparta® Hand & Nail Brush
Stiffer bristles clean bacteria from under fingernails. Longer bristles clean the top and bottom of fingers



Hand and Nail Brush



Potato Brush



Vegetable Brush



Purple Measuring Cup

Carlisle has tools to identify allergens during the prep phase of the flow of food: to help combat cross-contamination



Allergen Control Point



Color-Coded Cutting Boards & Brushes

Color-Coded Cutting Boards
can be used in the same color coding system used for food storage

Cutting Board Refinisher



Cutting Board Refinisher
Extend the life of a cutting board and reduce opportunities for bacteria to harbor in cut grooves

Sparta® Meteor® Pastry Brushes



Go to page 22 for full listing of Prep products

Sparta® Food Prep Brushes
Stiff polyester bristles for aggressive cleaning