

# MEAT DEPARTMENT TOOLS



**34103205 32 Gallon Waste Container**



**3690405 26/35 Quart Mop Bucket with Side Press Wringer**

**MEAT DEPARTMENT**  
**DEPARTAMENTO DE CARNE**  
GENERAL CLEANUP TOOLS  
LIMPIEZA GENERAL EQUIPA CON HERRAMIENTAS

**SPARTA® SPECTRUM® COLOR-CODED CROSS-CONTAMINATION SYSTEM**  
**ESPARTA®-el ESPECTRO®- SISTEMA de CRUZ-CONTAMINACION de COLOR-CODIFICADO**

**BRUSH SELECTION INFORMATION**  
**INFORMACION DE SELECCION DE CEPILLOS**

**Step 1: Help Prevent Cross-Contamination When Handling Food:**

- Wash hands with soap and water.
- Use separate cutting boards, knives, and tools for raw meat, poultry, seafood, and eggs.
- Use separate cutting boards, knives, and tools for ready-to-eat foods.
- Wash and sanitize hands in hot water after handling raw meat, poultry, seafood, and eggs.

**LA CONSERVACION DE CE**

- Limpiar las manos con agua y jabon.
- Usar tablas de cortar separadas, cuchillos y herramientas para carne cruda, pollo, mariscos y huevos.
- Usar tablas de cortar separadas, cuchillos y herramientas para alimentos listos para comer.
- Lavarse y desinfectar las manos con agua caliente y jabon despues de manejar carne cruda, pollo, mariscos y huevos.

**BRUSH MAINTENANCE**

- Wash, sanitize, and air-dry brushes.
- Use brushes only for their intended purpose.
- Do not use brushes for other purposes.
- Replace brushes when worn or damaged.

**LA CONSERVACION DE CE**

- Lavar, desinfectar y secar los cepillos.
- Usar los cepillos solo para su proposito.
- No usar los cepillos para otros usos.
- Reemplazar los cepillos cuando estén gastados o dañados.

**CARLISLE**

**MEAT DEPARTMENT**  
**DEPARTAMENTO DE CARNE**  
FLOOR & DRAIN CARE  
EL PISO Y EL DESAGUADERO CUIDA

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**CARLISLE**

**Meat Department Wall Charts:**

- General Clean Up
- Floor Care



**369424B00 4-Ply Cotton Mop with red narrow headband and tailband, Large (Brick Pack)**



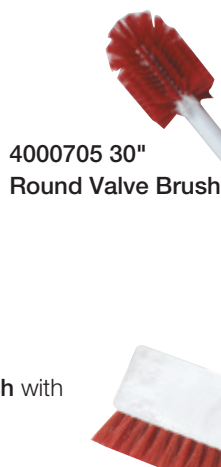
**369418B00 4-Ply Cotton Mop with green wide headband and tailband, Medium**



**369419B00 4-Ply Cotton Mop with green narrow headband and tailband, Medium (Brick Pack)**



**4022502 60" Sparta® Spectrum® Fiberglass Handle with Self-Locking Flex-Tip™ - 1" diameter**



**4000705 30" Round Valve Brush**



**4156805 24" Double Foam Floor Squeegee**



**4042305 10" Hi-Lo™ Floor Scrub Brush**



**4166405 60" Quik-Release™ Fiberglass Mop Handle with 1" diameter**