

The Cleaning Times

Modern Maintenance Building Services



Extra, Extra! Read all about it!

Thank you all for another successful safety meeting this year. Let's continue to practice safety in the workplace.



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Upcoming Holidays

Halloween—October 31st

Thanksgiving—November 23rd



If you have any questions or comments about the newsletter, contact Allysa at:

allysa@mmbuildingservices.com



Anniversaries

FALL ACTIVITIES

- Watch the leaves change color
- Check out a pumpkin patch
- Carve pumpkins
- Go apple picking
- Dress up for Halloween
- Eat some candy corn
- Enjoy a bonfire
- Take a hike at a nearby park
- Tailgate a football game
- Cheer on the Packers!

15 Years

Esther Rojo

10 Years

Miroslava Eremija

1 Year

Lucia Clavel Sanchez

Edward Brown

Jacob Goad

Kayla Mroz



Pride and Performance

July: *Derrick Morehead*

August: *Juan Chavez*

September: *Maria DeVelazquez*



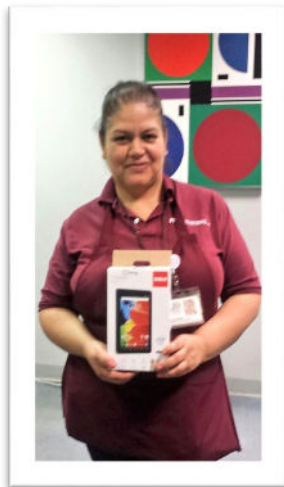
Keep up the good work!

It doesn't go unnoticed



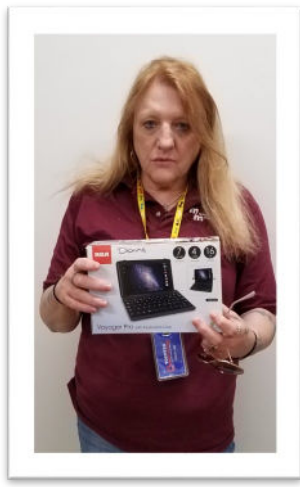
Safety Winners

Congratulations to our safety winners! The purpose of the Modern Maintenance Safety Recognition Program is to promote safety awareness and reward individuals demonstrating safe behavior.



June

Elena Ledezma



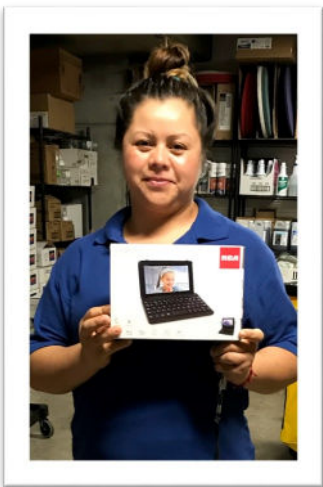
July

Donna Bennett



August

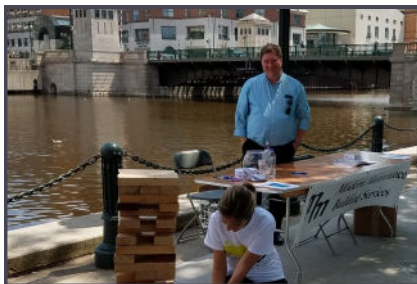
Alejandro Soto



September

Ana Ramirez

▶▶▶ Downtown Customer Appreciation Week



RAFFLE!

Above are Rosa and Jack enjoying the sunshine, promoting at our booth!



Thanks to all those who stopped by our booth for Customer Appreciation Week. We had fun playing Giant Jenga and also had some lucky winners receive Galaxy Tablets !

Contacts for Modern Maintenance

Modern Maintenance: 262-785-1962

Vice President/General Manager of Modern Maintenance:

Jack Medlock—ext. 117

***Application Status, Hiring/Jobs Available, or Directions to our New Berlin Office contact:**

Human Resources:

Veronica Sosa- ext. 121

Rosa Figueroa- ext. 106

Payroll Questions contact:

Payroll:

Michelle Mayhall- ext. 114

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Check us out on Facebook too!
www.facebook.com/

Fall Safety Tips from

Bob the Cleaner!

- If you use a leaf blower, shield yourself. Wear appropriate clothing, eye protection, and work boots to prevent injury.
- Use only weatherproof electrical devices for outside activities. Protect outdoor electrical devices from moisture. Make sure electrical equipment that has been wet is inspected and reconditioned by a certified repair dealer.
- Keep dry leaves swept away from outdoor lighting, outlets and power cords.



Have you moved or changed your phone number? If so, please make sure you let your manager know or call the main office at 262-785-1962 and let the Human Resources know.



Pumpkin Brownies



Ingredients

Serves 6

1. 1 cup pumpkin puree*
2. 1/2 cup drippy almond butter (can sub for peanut, cashew or nut alternative spread)
3. 1/4- 2/3 cup cocoa powder (more cocoa yields a richer taste)
4. Frosting of choice (optional)

* For a sweeter brownie, sub half a cup of mashed banana



Directions

1. Preheat the oven to 350 degrees and coat a small 4 x 6 or 6 x 6 loaf pan with cooking spray and set aside- A smaller pan yields thicker brownies.
2. Add all your ingredients into a high speed blender, food processor or large bowl and mix until fully immersed and a thick batter is formed.
3. Transfer brownie batter to loaf pan and bake for 12-15 minutes, or until a skewer comes out just clean. Allow the brownies to cool in the pan completely before either frosting to slicing into bars.

<http://thebigmansworld.com/2016/08/31/healthy-3-ingredient-flourless-pumpkin-brownies/>