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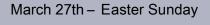
Extra Extra! Read all about it!



Happy Spring!



Upcoming Holidays



May 9th—Mother 's Day

May 30th—Memorial Day



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

allysa@mmbuildingservices.com







Anniversaries

Cleaning Tips

To maximize cleaning product purchases

- Use the right amount of product: Read the label.
- Consider multi-purpose products: There are many cleaning products available that effectively clean a variety of surfaces. Just make sure you read the label so you're using the right product on the right surfaces.
- Fill-up on refillable products: Many bulk sizes are packaged with a corresponding smaller, refillable version of the product. If your choice doesn't come that way and/or you want to keep the cleaner in multiple locations purchase a smaller size and refill the container as necessary. That way, no matter where you use the product, it'll be properly labeled in case of an emergency.

Tips from CleanLink.com

15 Years

Oscar Hernandez Reyes

Eric Wynne

Sandra Island

Slavica Micevic

Jacqueline Perez Resto

5 Years

Mimoza Ikonomi

Cecilia Cavada

Ljiljana Stosic-Maksimovic

1 Year

Efrain Curiel

Cruz Oquendo Camacho

Linda Crawford

Marina Popovic

Sarahie Soto Ortiz

Happy Anniversary

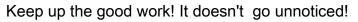
Pride and Performance

January: Iris Quintana

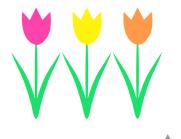
February: Sabinka Diklic

March: Michael Shinners





Pride and Performance is a monthly award that is given to those employees who go above and beyond for the company.



Employee Referral Bonus!

Employee Referral Bonus \$100! Hiring Evening General Cleaners and Daytime Dishwashers. If you know of a friend, acquaintance, or a family member looking for part-time work, please refer them to complete an employment application at:



Modern Maintenance/Programmed Cleaning

2125 S. 162nd St,

New Berlin WI 53151



Help us spread the word that Programmed Cleaning Inc. and Modern Maintenance are accepting applications. We welcome your referrals and hope that you will benefit from the Employee Referral Bonus Program! If you have any questions, please contact the Human Resources Department at 262-785-1126.







Lavon Jones (center) retired on January, 18 2016 from the River Center. Thank you for your 12 years of service with Modern Maintenance. Enjoy retirement!

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

Modern Maintenance Building Services, INC. 2125 S. 162nd St.

New Berlin, WI 53151-2201

Website: www.mmbuildingservices.com
Check us out on Facebook too!
www.facebook.com/modernmaintenance

Carpet Cleaning in Spring from Bob the Cleaner!

In addition to soil and salt, carpet could be harboring bacteria, mold, dust mites, pollen, and other allergens. This is where vacuuming becomes even more crucial. As we look ahead to spring, it's important to focus on managing the problems from winter. Clean spots immediately when they occur; daily vacuuming, periodic deep cleanings, and interim maintenance are essential for proper care.

-Cleaning Maintenance and Management Magazine



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.





Spring Recipe- Strawberry Rhubarb Crunch



Ingredients

- 1 cup white sugar
- 3 tablespoons all-purpose flour
- 3 cups sliced fresh strawberries
- 3 cups diced rhubarb
- 1 1/2 cups all-purpose flour
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup rolled oats



Directions

- Preheat oven to 375 degrees F (190 degrees C).
- In a large bowl, mix white sugar, 3 tablespoons flour, strawberries, and rhubarb. Place the
 mixture in a 9x13 inch baking dish.
- Mix 1 1/2 cups flour, brown sugar, butter, and oats until crumbly. You may want to use a
 pastry blender for this. Crumble on top of the rhubarb and strawberry mixture.
- Bake 45 minutes in the preheated oven, or until crisp and lightly browned.

Recipe from allrecipes.com