

# The Cleaning Times

Modern Maintenance Building Services

SUMMER EDITION 2017



## Extra, Extra! Read all about it!



Check it out! Through our orders at Nassco we were able to donate 300 meals to the Hunger Relief Fund!

Inside this issue	
Summer Fun	2
Anniversaries	2
Pride & Performance/ Safety Winners	2
Employee Referral Bonus	3
Company News	3
Company Info	4
Bob the Cleaner	4
Summer Recipe	4



## Upcoming Holidays

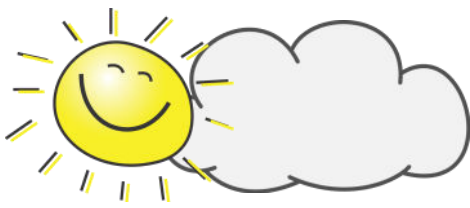
Independence Day – July 4th

Labor Day – September 4th



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

[allysa@mmbuildingservices.com](mailto:allysa@mmbuildingservices.com)



## Anniversaries

### Summertime Fun!

- Go Swimming
- Hang out at the Beach
- Sit by a bonfire
- Make S'mores
- Check out a hiking trail
- Watch the 4th of July fireworks
- Fly a kite
- Check out a local festival
- Go camping
- Enjoy the warmth and sun!

#### 30 Years

Patricia Henry

#### 5 years

Elias Soto

#### 1 Year

Devonte Powers

Jorge Soto

Melvin Rodriguez

Suncica Tomic Kostic

Lupita Patino

Ana Ramirez Aguilera

Carlos Nazario Segarra



## Pride and Performance

**April:** *Pamela Moore*

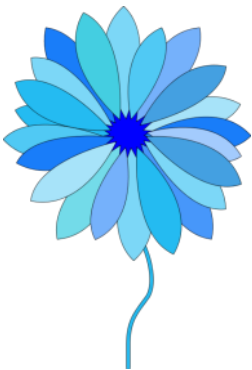
**May:** *Zorka Ubiparipovic*

**June:** *Mary Nimmer*



*Keep up the good work!*

*It doesn't go unnoticed*



# 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**



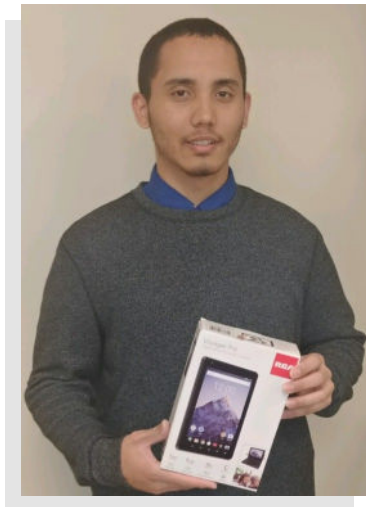
**Make sure Applicant includes your name on the form so you can collect your \$100!**

**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.**



## 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.



*April: Jorge Soto*



*May: Brandon Sanders*



### 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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Modern Maintenance Building Services, INC.

2125 S. 162nd St.

New Berlin, WI 53151-2201

Website: [www.mmbuildingservices.com](http://www.mmbuildingservices.com)

Check us out on Facebook too!

[www.facebook.com/modernmaintenance](http://www.facebook.com/modernmaintenance)



### **Summer Safety Tips from**

#### **Bob the Cleaner!**

- Wear clothes that breath. Nothing should be too tight. This will allow fresh air to flow over your skin and help you stay cool. Modern UV resistant fabrics are fantastic at keeping out the sun and keeping cool
- Drink plenty of fluids. Water and sports drinks are two excellent choices. Stay away from sugary soda's and energy drinks. They can speed up the dehydration process.

Info from <http://www.pipint.com/us/no-harm/workplace-summer-safety-tips>



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.



## **Summer Corn Salad**



### **Ingredients**

- 6 ears corn, husked and cleaned
- 3 large tomatoes, diced
- 1 large onion, diced
- 1/4 cup chopped fresh basil
- 1/4 cup olive oil
- 2 tablespoons white vinegar
- Salt and pepper to taste



### **Directions**

1. Bring a large pot of lightly salted water to a boil. Cook corn in boiling water for 7 to 10 minutes, or until desired tenderness. Drain, cool, and cut kernels off the cob with a sharp knife.
2. In a large bowl, toss together the corn, tomatoes, onion, basil, oil, vinegar, salt and pepper. Chill until serving.

Recipe from [allrecipes.com](http://allrecipes.com)

