



The Cleaning Times

Modern Maintenance Building Services

WINTER EDITION 2015



Extra Extra! Read all about it!



Happy Holidays from the Programmed Cleaning & Modern Maintenance office staff!

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Upcoming Holidays



Christmas Day – December 25th

New Years Day – January 1st

Martin Luther King Jr. Day – January 18

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

allysa@mmbuildingservices.com





Winter Activities

- **Go sledding**
- **Go Ice Fishing**
- **Build a Snowman**
- **Go Ice Skating**
- **Decorate for the Holidays**
- **Make Christmas Cookies**
- **Sing Christmas Carols**
- **Go Snowshoeing**
- **Check out a Ski Hill**
- **Drink hot cocoa by a fire**
- **Go Cross Country Skiing**
- **Build a bonfire and cozy up!**

Anniversaries

15 Years

Hermelinda Quiej

Brandon Charles

Vanessa Espino

Olga Mauleon Angel

5 Years

Piang Lian

Maria Porcayo

Donna Bennett

Arturo Soto

Sava Dragicevic

Xiomara Pinto

Sharon Cook

Gerardo Valadez

1 Year

Dominique Batchelor

Jacob Golembiewski

Matthew Olson

Jonathan Hernandez

Pride and Performance

October: David McClain

November : Rosa Coronado

December: Nicholas Talley

Keep up the good work! It doesn't go unnoticed!

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

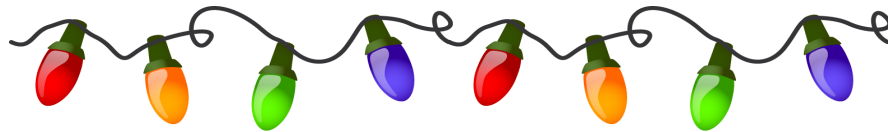
2125 S. 162nd St,

New Berlin WI 53151



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.



Downtown Christmas Lighting



**HAPPY
HOLIDAYS!!**

***Another successful
Holiday Lights Festival!***



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



Winter Safety Tips from Bob the Cleaner!

Avoid overexertion when shoveling snow. Overexertion can bring on a heart attack—a major cause of death in the winter. Use caution, take breaks, push the snow instead of lifting it when possible, and lift lighter loads. Walk carefully on snowy, icy, walkways. Use Rock salt or more environmentally safe products to melt ice on walkways. (Information from Ready. Gov)



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.



Peppermint Brittle

- 2 Pounds of white chocolate
- 30 small peppermint candy canes

Prep
5 minutes

Cook
5 minutes

Ready In 1 hour 10 minutes

Line a large jellyroll pan with heavy-duty foil.

Place white chocolate in a microwave-safe bowl. Heat in microwave on medium setting for 5 to 6 minutes. Stir occasionally, until chocolate is melted and smooth.

Place candy canes in a plastic bag, or between two pieces of waxed paper. Using a mallet or rolling pin, break the candy canes into chunks. Stir peppermint into melted white chocolate. Spread evenly in pan, and chill until set, about 1 hour. Break into pieces by slamming pan on counter.

Recipe and photo from allrecipes.com

Recipe

