

WINTER EDITION 2017

# The Cleaning Times

Modern Maintenance Building Services

Extra, Extra! Read all about it!

Happy Holidays from Modern Maintenance



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## Upcoming Holidays

Halloween—October 31st

Thanksgiving—November 23rd

Christmas— December 25th

New Years— January 1st

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

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

## WINTER ACTIVITIES

- Go sledding
- Build a snowman
- Go skiing/snowboarding
- Try ice skating
- Cozy up by a warm fire
- Drink hot cocoa
- Watch classic Christmas movies
- Spend the holidays with loved ones
- Go ice fishing
- Try snow shoeing
- Bake Christmas cookies

## Anniversaries

### 1 Year

Jose Luis Aviles Mercado

Guadalupe Navarro Gracia

### 5 years

Luz Eneida Gonzalez-Sanchez,

### 10 Years

Hasan Dizdagic

### 15 Years

Annette Burgmeier

  
*Happy  
Anniversary*

## Pride and Performance

**October:** Hasan Dizdari

**November:** Terry Star

**December:** Jasmina Stojisavljevic

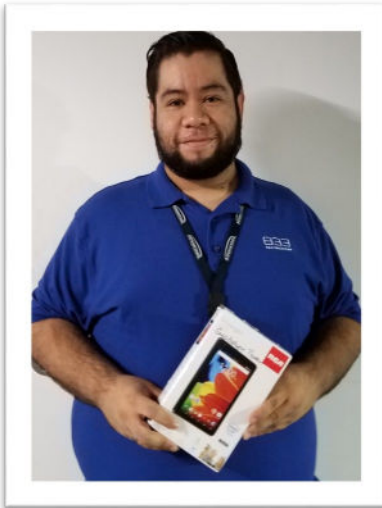


*Keep up the good work!*

*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.



October

*Guadalupe Tovar*



November

*Jeryllyn Jeanes*

December

*Lucia Clavel*



## Downtown Canadian Pacific Train



### 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.**

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

**Check us out on Facebook too**

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

### **Fall Safety Tips from**

**Bob the Cleaner!**

- Walk Carefully on snow and icy walkways
- Take breaks in between shoveling heavy snow
- Top off antifreeze, windshield wiper fluid, gas and oil.
- Clear all snow from car before driving.
- Watch out for black ice on the roads , just because it looks clear does not mean its not icy.
- When car is skidding steer in the direction you want your front wheels to go.
- Don't slam on breaks pump them to stop your car.



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.



## **Chili**



### **Ingredients**

- 1 large onion
- 2 cloves garlic or 1/4 teaspoon garlic powder
- 1 lb lean (at least 80%) ground beef
- 1 tablespoon chili powder
- 2 teaspoons chopped fresh or 1 teaspoon dried oregano leaves
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon red pepper sauce
- 1 can (14.5 oz) diced tomatoes, undrained



### **Directions**

- 1) Peel and chop the onion to measure 1 cup. Peel and finely chop the garlic.
- 2) In a 3-quart saucepan, cook the beef, onion and garlic over medium heat 8 to 10 minutes, stirring occasionally, until beef is thoroughly cooked.
- 3) Into the beef, stir the chili powder, oregano, cumin, salt, pepper sauce and tomatoes with their liquid.
- 4) Heat the mixture to boiling over high heat. Once mixture is boiling, reduce heat just enough so mixture bubbles gently. Cover with lid; cook 1 hour, stirring occasionally.
- 5) Stir in the beans with their liquid. Heat to boiling over high heat. Once mixture is boiling, reduce heat just enough so mixture bubbles gently. Cook uncovered about 20 minutes, stirring occasionally, until desired thickness.

Recipe from [www.bettycrocker.com](http://www.bettycrocker.com)