The Cleaning Times

SPRING EDITION 2018

Programmed Cleaning INC

Inside this issue	
Spring into Action	2
Anniversaries	2
Pride and Performance	2
Employee Referral Bonus	3
Welcome Felicia	3
Company Info	4
Bob the Cleaner	4
Spring Recipe	4

Spring has sprung!



Upcoming Holidays



Earth Day- April 22nd

Mother's Day-May 13th

Memorial Day—May 28th

Father's Day- June 17th



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

Gabriela@programmedcleaning.com



Anniversaries

Spring into Action!

- Plant something green
- Watch the trees blossom
- Have a picnic at the park
- Jog outside
- Take a hike
- Play softball
- Ride a bike
- Fly a kite
- Spring clean your home
- Play a round of golf

1 YEAR

Dora Galeano Gomez
Tia Horton
Antwan McCraney
Blanca Montreal Merino
Ramos
Luis Penchi Ramirez
Jacaranda Sanchez Barrza
Patrick Sawyer
Wendy Shain
Ashley Stewart
David Young

<u>5 Year</u> Azucenca Gonzalez



Pride And Performace

January: Mark Dorangrichia

February: Arlando Palmore

March: Henry Rodriquez

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.

Safety Winners

January: William Midthun

February: Quintin Oxley

March: Miguel Cuellar Medrano







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 262-785-1946.



Welcome Felicia!







Felicia Scheuer has recently joined our team as the Business Development Executive and is here to help grow new sales. While Felicia is new to us, she is a pro with over 11 years in the janitorial industry and has been certified as a Registered Building Service Manager. Felicia enjoys working in the building service industry so she can see all of the interesting architecture that is out there and enjoys learning more about the variety of businesses in our area. When Felicia is not working, she enjoys spending time with her family along with doing seasonal perennial gardening, home renovations and art.

Contacts for Programmed Cleaning

Programmed Cleaning: 262-785-1126

Madison Office: 608-222-0217

Vice President/General Manager of Programmed Cleaning:

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- ext. 114

Programmed Cleaning, INC. 2125 S. 162nd St. New Berlin, WI 53151-2201 Website:

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



Green Clean Tips from Bob the Cleaner!

- For fresh-smelling clothes, hang laundry on an outdoor clothesline and let the sunshine dry it
- Table salt is all you need to remove baked-on food from inside the oven. Cover the area with salt while the oven is still warm. After it cools, scrape the food away and wipe with a damp sponge.
- To make windows sparkle, spritz glass with a solution of 3 tablespoons white vinegar and 1 gallon cool water. Avoid streaks by wiping panes with newsprint

http://www.familycircle.com/home/green-living/cleaning-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 262-785-1126 and let the Human Resources know.

One-Pot Chicken, Bacon and Ranch Pasta

INGREDIENTS MEASURE

ProgressoTM chicken broth (from

32-oz carton)) 2 cups

Ranch dressing and seasoning mix

(from 1-oz package) 2 Tablespoons

cream cheese, cut into 1-inch

pieces, softened 8 oz

shredded deli rotisserie chicken 2 cups

shredded Cheddar cheese 1 ½ cups

bacon, crisply cooked and crum-

bled ½ cup



Directions

- 1. In a 12-inch nonstick skillet, stir broth and ranch dressing mix with whisk until well blended.
- 2. Add cream cheese; cook over medium-high heat 1 to 2 minutes or until cream cheese just starts to melt.
- 3. Add chicken, pasta and 1 cup of the Cheddar cheese. Heat to boiling. Cover cook over medium heat, stirring occasionally, 14 to 16 minutes or until pasta is tender. Remove from heat.
- 4. Top with bacon and remaining 1/2 cup Cheddar cheese. Let stand 1 to 2 minutes or until cheese is melted.