



"The Innovative Cleaning Professional"

How to Avoid Getting Sick?



With cold & flu season right around the corner, and the up swing of COVID-19, here are a few easy ways you can avoid the spread at the office.

- Avoid close contact.
- Refrain from handshaking.
- Sanitize and disinfect office/work stations, and commonly used areas/items.
- Post handwashing signs in the restrooms and kitchen/break room.
- Send sick workers home.
- Get a COVID-19/flu shot.
- Wear Masks
- Schedule Electrostatic Disinfecting with Eagle Cleaning Corp

Eagle Cleaning Corporation would like to welcome our newest client:



Google Review

As one of our preferred customers, your feedback is the utmost importance to Eagle Cleaning. We are constantly striving to provide the ideal experience for our customers, and your input helps us define that experience. That being said, if you could take a minute to post a review on the following link <https://g.page/r/CZhRazWa6uOZEAE/review>

Thank you!

Employees of the Month

Eagle Cleaning recognizes 2 employees a month who go above and beyond.

The recipients each receive an Employee of the Month certificate, Eagle Sweatshirt and a \$100 Visa Gift Card!
Congratulations and thank you for your hard work and dedication!
Go Team Eagle!

Maria Aparecida
Summit & Fidelity



Vilma Castillo
Charter Barber Ave



CARMEL APPLE DUMP CAKE

Ingredients

Apple Pie Filling
Ground Cinnamon
Ground Nutmeg
Kraft caramels
Yellow cake mix
Butter



Directions

Preheat oven to 350 degrees
Grease a 13x9 casserole dish with non-stick cooking spray and set aside
In medium mixing bowl, mix together apple pie filling, cinnamon, and nutmeg
Pour the apple mixture into the prepared pan and smooth out evenly
Arrange the caramels over top of the apple filling
Evenly sprinkle the dry cake mix over the caramels
Place the pats of butter evenly over the top of the whole dessert.
You could instead melt the butter and pour it over top.
Bake the dump cake at 350 degrees for 45 minutes, or until the top is lightly browned and the edges are bubbling.
Cool slightly before serving.

Bon Appetit

