

Calamus Enterprises Strengthens Commercial Kitchen Deep Cleaning Standards Across the Mid-Atlantic and Southeast

Founder Mike Calamus Builds a Multi-State Service Company Focused on Safety, Compliance, and Professional Kitchen Sanitation

NY, UNITED STATES, January 8, 2026 /EINPresswire.com/ -- [Calamus Enterprises](#), a U.S.-based provider of professional commercial kitchen deep cleaning services, continues to expand its footprint across the Mid-Atlantic and Southeastern United States, delivering advanced sanitation solutions for restaurants, food service operators, hospitality groups, and government facilities.



Mike Calamus, Founder of Calamus Enterprises

Founded by entrepreneur Mike Calamus, Calamus Enterprises has grown from a small startup into a multi-state operation serving clients in Maryland, Virginia, Washington, D.C., North Carolina, Florida, Delaware, and West Virginia. The company is widely recognized for its methodical approach to commercial kitchen deep cleaning, regulatory compliance, and long-term facility safety.

“

Deep cleaning is about preventing risk, not reacting to it. When kitchens stay compliant and safe, businesses operate with confidence and longevity.”

*Mike Calamus, Founder,
Calamus Enterprises*

Building a Professional Standard for Commercial Kitchen Deep Cleaning

Modern food service environments face increasing regulatory pressure, safety requirements, and public scrutiny. Routine surface cleaning alone is no longer sufficient to meet health

department expectations or protect long-term kitchen operations.

Calamus Enterprises specializes in kitchen deep cleaning services designed specifically for commercial environments. Its teams address grease accumulation, bacterial contamination, odor retention, and fire hazards commonly found in high-volume kitchens.

Services include:

- Full commercial kitchen deep cleaning
- Restaurant deep cleaning for dining establishments of all sizes
- Steam cleaning of cooking equipment and hard-to-reach surfaces
- Degreasing of floors, walls, and structural components
- Compliance-focused sanitation aligned with local health and fire codes

Rather than offering generic cleaning, Calamus Enterprises approaches each project as a technical service, tailoring cleaning protocols to the kitchen's layout, volume, and operational risks.

"A clean kitchen is not just about appearance," says Mike Calamus. "It's about safety, compliance, equipment longevity, and protecting the business itself. Deep cleaning is a critical operational investment."

Early Innovation in Advanced Sanitation Technologies



Active involvement in professional commercial kitchen sanitation



Advocating higher standards in safety-focused commercial services

Years before sanitation became a national conversation, Calamus Enterprises invested in advanced steam cleaning and pathogen-focused disinfection systems. As early as 2014, the company introduced virus and dangerous bacteria removal services for healthcare and commercial environments.

This early adoption positioned the company as a trusted service provider during periods of heightened public health awareness, allowing Calamus Enterprises to support restaurants, hospitals, and public facilities when demand for professional sanitation surged.

The company's emphasis on commercial kitchen deep cleaning services has remained consistent: address hidden risks before they become operational or regulatory failures.

From Immigrant Founder to National Client Trust

Mike Calamus' entrepreneurial journey is closely tied to the company's culture. After immigrating to the United States from Estonia, he launched Calamus Enterprises with limited resources but a clear operational philosophy: precision, accountability, and reliability.

Over time, that philosophy translated into consistent growth. The company expanded its service portfolio, developed standardized training programs, and implemented quality control systems that allowed it to scale without sacrificing service quality.

Today, Calamus Enterprises has worked with nationally recognized organizations and sensitive facilities, including major hospitality brands, healthcare operators, and government institutions. This level of trust reflects the company's disciplined operational model and its ability to meet strict security, safety, and compliance requirements.

Multi-Service Infrastructure Built for Long-Term Clients

While restaurant cleaning and commercial kitchen deep cleaning remain core offerings, Calamus Enterprises has developed a broader service infrastructure to support long-term facility management needs.

Under its umbrella, the company operates multiple specialized divisions, allowing clients to consolidate services with a single, vetted provider. This integrated approach reduces coordination challenges and ensures consistent standards across locations and services.

Each service line follows the same principles: trained technicians, documented procedures, and clear accountability.

Expanding Indoor Safety with Radon Testing Services

Beyond sanitation, Calamus Enterprises also addresses indoor environmental safety through its radon testing division.

Radon is a naturally occurring radioactive gas and a leading cause of lung cancer in the United States. Montgomery County, Maryland is classified as a high-risk area, making Radon Testing in Montgomery County an essential preventative measure for both residential and commercial properties.

Calamus Enterprises provides certified radon testing services using professional monitoring equipment, helping property owners identify elevated radon levels and take corrective action when necessary. By combining sanitation and environmental safety services, the company offers a broader approach to healthy indoor spaces.

Geographic Reach Across the Eastern United States

Calamus Enterprises currently serves clients across a wide regional footprint, including:

- Maryland
- Virginia
- Washington, D.C.
- North Carolina
- Florida
- Delaware
- West Virginia

This multi-state presence allows restaurant groups, hospitality operators, and facility managers to maintain consistent service standards across multiple locations.

The company continues to evaluate new markets as demand for professional commercial kitchen deep cleaning services grows nationwide.

Commitment to Compliance, Training, and Reliability

Every Calamus Enterprises technician undergoes structured training aligned with OSHA safety

standards, sanitation best practices, and equipment-specific cleaning protocols. Services are delivered by licensed and insured teams, with post-service inspections used to maintain quality consistency.

This disciplined approach has earned Calamus Enterprises repeat business from clients who require dependable results rather than one-time cleanings.

Looking Ahead: Raising the Bar for Commercial Sanitation

As regulatory expectations continue to rise and food safety standards evolve, Calamus Enterprises remains focused on proactive service delivery rather than reactive cleaning.

“Our objective is to help clients stay ahead of problems,” Calamus explains. “Deep cleaning should prevent shutdowns, fines, and equipment damage - not respond to them after the fact.”

With continued expansion planned and growing demand across multiple states, Calamus Enterprises is positioned as a long-term partner for organizations that view sanitation, safety, and compliance as strategic priorities.

FAQ

1. What are commercial kitchen deep cleaning services?

Commercial kitchen deep cleaning services involve comprehensive sanitation of all kitchen areas, including equipment, floors, walls, vents, and hard-to-reach spaces. The goal is to remove grease buildup, bacteria, and hidden contaminants that routine cleaning does not address.

2. How often should restaurants schedule deep cleaning?

Most restaurants schedule restaurant deep cleaning once or twice per year. High-volume kitchens or grease-heavy operations may require quarterly service to remain compliant and reduce fire risk.

3. Is commercial kitchen deep cleaning required by regulations?

While specific requirements vary by jurisdiction, health and fire inspectors expect kitchens to maintain clean, grease-free environments. Regular deep cleaning helps meet inspection standards and reduces the risk of violations.

4. How much do commercial kitchen deep cleaning services cost?

Pricing depends on kitchen size, equipment density, and contamination level. Professional

services typically begin around four figures and increase based on scope. Accurate pricing requires an on-site or documented assessment.

5. What is the difference between regular restaurant cleaning and deep cleaning?

Routine cleaning focuses on visible surfaces and daily hygiene. Commercial kitchen deep cleaning targets hidden grease, internal equipment components, and structural areas that accumulate long-term contamination.

6. Why is radon testing important in Montgomery County?

Montgomery County is considered a high-risk radon zone. Radon Testing in Montgomery County helps property owners detect dangerous indoor radon levels before they pose serious health risks.

7. Does Calamus Enterprises operate outside Maryland?

Yes. Calamus Enterprises provides services across multiple states, including Virginia, Washington, D.C., North Carolina, Florida, Delaware, and West Virginia.

About Calamus Enterprises

Calamus Enterprises LLC is a U.S.-based service company specializing in commercial kitchen deep cleaning, restaurant cleaning, and indoor environmental safety services. Founded by Mike Calamus, the company serves food service operators, hospitality groups, and institutional clients across the eastern United States with a focus on compliance, reliability, and professional execution.

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