

# 5825 ORINTHIAN ONDOMINIM

Volume 1 Issue 4

A Newsletter for the Residents of the The Corinthian Condominium Association, Inc.

December 2020

## **5825 CORINTHIAN**

#### Condominium Assoc., Inc.

5825 Collins Avenue Miami Beach, Florida 33140 GM@5825corinthian.com FSRsouth.FSRconnect.com/ 5825CorinthianCondo

#### **ASSOCIATION OFFICERS**

| Dresident | Otoniel Izquierdo |
|-----------|-------------------|
|           |                   |
|           | Darielys Llanes   |
| Secretary | Margarita Mestres |
| Director  | Rich Nichols      |
| Director  | Ozzy Riverol      |
| Director  | Derrick Attard    |
| Director  | Peter Miller      |

#### **PROPERTY STAFF**

Managed By: . First Service Residential Manager ........ Genovev Mendoza Genovev.Mendoza@FSRresidential.com Admin Asst ... Alejandro Hernandez Alejandro.Hernandez@FSRresidential.com

#### **IMPORTANT NUMBERS**

| Main              | .305-865-3506 |
|-------------------|---------------|
| Fax               | .305-865-3508 |
| Front Desk        | .305-866-6666 |
| 24-hour Cust Care | 866-378-1099  |

#### **OFFICE HOURS**

| Monday-Friday | 8:30 AM - 5 PM |
|---------------|----------------|
| Holidays      | CLOSED         |

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#### FROM THE PROPERTY MANAGER

We have been moving along with all the projects and finally completed the pressure cleaning and sealing of the pool deck as well as the painting and sealing of the stairs to the beach. The pool has finally been officially open, all the available lounges set on the pool deck, Covid 19 signs posted around the pool area, and the pool heater repairs, and electric work completed. As per All Florida Pools tech who was onsite and left the pool heater working, the pool heater is set on 86 degrees and will remain like that. Most pools with heaters run from 84 to 86 degrees. The only problem is that the city inspectors have been dragging their feet to do the final inspections to close the permits. Meanwhile, at least our residents can enjoy a good swim or time in the water.

Although the plumbing work passed inspection, the building inspector out to the property wanted to create more work, which we have completed to satisfaction, but we have not been able to get the city officials and field inspectors to be on the same page. Until they don't figure it out at their end, we are stuck and unable to close the ceiling yet. When you are dealing with the city of Miami Beach inspectors you cannot plan, instead, you must pray to be lucky and get the work inspected on a timely manner or to get your permits approved promptly. We do appreciate your cooperation and understanding that we depend on city inspectors and approvals for the entire process.

The pool deck was pressure washed and sealed.

EFORE





#### Manager (cont. from page 1)

The gardeners were out to the property to give a little clean up to the building front.

BEFORE





Our new Chief Engineer, Daniel Rizzi, comes with 15 years of solid background as Chief Engineer and good habits about serving the building needs. His first day we gave him the task to complete the fencing project of all the palm trees and plant areas by the pavers. This is required by the City of Miami Beach in order to obtain the permit for the pavers to be installed. We saved \$3,000!!!





Now that we have a good maintenance team, we will continue to tackle all the little items that have been pending for a while. Join me welcoming Daniel, who by now along with Tony have nicely painted the beach stairs, replaced the broken tiles on the double door entrance, fixed temporarily the first-floor tiles broken for the plumbing problem, painted the rusted railing on the second level parking, has fixed a few door locks and secured the pool room.

Continued on page 3





#### **Manager** (cont. from page 2)







Maggui Mestres, the Board Secretary, along with our maintenance employee, Tony, have been decorating and setting together all Christmas and Hanukkah ornaments. We thank them for the efforts.

Continued on page 4

### **DIAMOND** *REMODELERS* Full Service Contractors

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#### Manager (cont. from page 3)



Finally, we continue to receive complaints about the laundry machines, which are displaying errors, but not because the machines are not working properly. I am taking this opportunity to remind everyone of the following:

1. Use only the right amount of laundry liquid detergent and place it on the correct box. All spots are clearly labeled for detergent, softener, and bleach. Only when using the big load setting, only then you put liquid detergent on both of the spots for detergent.

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- 2. Please **DO NOT over use detergent**, as it causes the machine to display the problem.
- 3. The machines are not set for using powder detergent or pods (the detergent in small plastic wrap. If you must use powder detergent or pods, please put the right amount inside the clothes.
- 4. DO NOT overload the machine, or it will stop working and display an error for a technician to clear out.







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# REMINDERS FROM THE RULES AND REGULATIONS 3. INDIVIDUAL CONDOMINIUM UNITS

#### 3.1 - MOVING AND DELIVERIES

- 3.1.1 Moving and delivery hours are 8:30 AM to 5:00 PM Monday through Friday. There will be no moving on Saturdays and Sundays.
- 3.1.2 No less than forty-eight (48) hours prior to moving in or out, residents shall notify the Management Office as to the time and date of moving. Service elevator must be reserved with a Security Deposit of \$500.00.
- 3.1.3 Any resident, contractor, or person hired by the resident damaging an elevator, hallway, walls or structure will be responsible for the full extent of damages.
- 3.1.4 All barrels, crates, packing boxes, etc. must be disposed of promptly from the Corinthian Condominium premises by the resident, the moving company, or delivery service.
- 3.1.5 Any truck bigger than a Six Wheeler Truck will not be permitted on the property at any time. Smaller vans and shuttles must be used.

#### 3.3 BALCONIES

- 3.3.1 Nothing may be installed or maintained on the balconies or exterior of the building except for patio furniture, patio plants. A satellite dish may be placed upon a non-affixed tripod on the balcony. No satellite dish may be affixed to the roof.
- 3.3.2 Barbecue grills may not be stored or used on any balcony. Cooking on balconies or in common areas is prohibited. Reference Dade County Ordinance 28.01 (5).
- 3.3.3 No Architectural modifications can be done on the balconies.
- 3.3.4 Aluminum foil, film or any other black-out material on windows is prohibited.
- 3.3.5 Nothing contained in any unit that is also visible from the outside of the unit may detract from the uniform appearance of the building.
- 3.3.6 Clothing, bathing suits, towels, rugs, etc. shall not be shaken or hung from any balcony or window.
- 3.3.7 Washing, cleaning of mops, brushing or sweeping off balconies onto common areas is prohibited.

# **Recipe for Latkes**

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal (flour or bread crumbs can be substituted)
- salt and black pepper to taste
- vegetable oil

Shred the potatoes, onion and bell pepper into a large bowl. Press out all excess liquid. Add eggs and parsley and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. (you may not need the whole amount, depending on how well you drained the veggies). Add a few dashes of salt and black pepper (don't taste the batter - it's really gross!). Don't worry if the batter turns a little orange, that will go away when it fries.

Heat about ½ inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. Flip when the bottom is golden brown.

Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right. If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes!







