Volume 21 Issue 11

Monthly Newsletter

May 2023

PARKVIEW POINT

7441 Wayne Avenue Miami Beach, FL 33141

OFFICE HOURS

Mon Thus.	9:00	AM-5:00	PΜ
Friday	8:00	AM-4:00	PM
Lunch	1	:30-2:30	PM
Sat Sun		Clo	sed

IMPORTANT #'S:

BOARD MEMBERS

President	Vuk Dinic
Vice Presiden	t Miguel Portu
Secretary	. Joanna Gonzalez
Treasurer	Cesar Dalmau
Director Ka	rmenchu Santana
Director	Stephen Biondi
Director	Jacobo Pares
Director	Melissa Friedman
Director	Crisentha Miclat

Manager Gabriel Takata **Admin. Asst.** ..Maria T. Combellas



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Board Of Directors Meeting Minutes

Wednesday, February 15, 2023 – Social Hall & Via Zoom - 7:00 P.M.

Board Members Present: Jacobo Pares, Melissa Friedman, Stephen Biondi, Joanna Gonzalez, Cesar Dalmau and Vuk Dinic. **Castle Group:** Gabriel Takata LCAM Property Manager

CALL TO ORDER 7:06 P.M.

ESTABLISHED A QUORUM, 6 out of 9 Board Members present - 7:06 pm. APPROVAL OF PRIOR MEETING MINUTES 12.06.2022

Motion to approve meeting minutes by Vuk Dinic, 2nd by Stephen Biondi **Meeting minutes unanimously approved 7:07 p.m.**

FIRE PUMP REPAIRS COMPLETED

The Fire Pump repairs have been completed by Empire, with a cost of \$5,107.54 **Work order:** Replace damage block heater, replace thermostat & gasket, replace two batteries for fire pump and flush coolant system, replace heater hoses and fill up with new coolant.

ROOF PROJECT UPDATE - Ratification of approval for Change Order #7A, Change Order #8 & Change Order #11. The roof project is divided between two teams:

Concrete Repairs: SCI Roofing team is currently working on the concrete repairs for the Mechanical Room; concrete repairs are about 90% to completion, expected to be completed in May 2023. Approved Change Order #7 with the amount of \$469,434 address such repairs up to limited quantities. Affected apartments, PHB and PHC, concrete's repairs have been completed. On Monday, February 20, the engineering team will proceed with investigations for repairs in apartments PHA and PHD. Pending completion of the Mechanical Room, following up with repairs in PHD, PHA and Elevator Room.

Roof replacement: SCI team will commence with the final application of the roofing system. Work order/layers as follow:

- Existing Roof concrete repairs (completed)
- Roofing Substrate (completed)
- SPF Application: Spray Polyrethane Foam (completed)
- Create proper slope for rainwater to drain (completed)
- Installation of leader heads & downspouts to match existing (pending)
- Silicon Base Coat (Pending)
- Silicon Topcoat with Granules (Pending)
- Roof Areas clean up and walls painting to match the previous conditions PH floor, exterior areas (pending)

Ratification for approval of Change Orders 7A, 8 and 11

Continued on page 2

Board Meeting (cont. from page 1)

Upon negotiations between Board President, Vuk Dinic and Roofing Company CEO, Scott Biederman, the proposed change orders price has been reduced to the following cost to stay within budget for the project:

Change Order 7A – Permits fees for concrete repairs: \$20,371.64

Change Order 8 – Install Leaderhead & Downspouts to match existing: \$25,000

Change Order 11 – Temporary Roofing for concrete repairs: \$125,000

Motion to ratify approval of Change Orders #7A, #8 and #11 with the amount totaling \$170,371.64 by Stephen Biondi, 2nd Vuk Dinic. **Motion unanimously approved 7:15 p.m.**

ELEVATOR PROJECT UPDATE – Approval of proposed COP

The board selected Acadia Elevators as the contractor for the Elevator's Cabin replacement with a cost of \$150,000 for the three elevators, including new proof metal LED button panel (COP-Control Operating Panel). Budgeted amount for the project: \$150,000.

The board received engineering drawings for the Control Operating Panel to be reviewed and accepted. Board member leading this project, Jacobo Pares, requested for a picture of how the panel will look to; pending to be received.

Motion to approve proposed Control Operating Panel, subject to receive picture from Acadia and further review the overall appeal of the panel by Melissa Friedman, 2nd by Stephen Biondi. **Motion unanimously approved 7:20 p.m.**

FIRE ALARM SERVICE CONTRACT

Manager reviewed contract for Fire Alarm. Advance Fire contract has been terminated as of January 31st, 2023. Empire Fire Safety, a division of SCIENS Building Solution has

provided with the following service agreement: BASE CARE – Accepted

Meets all NFPA requirements for proper testing and inspection of the building's fire alarm system. Includes annual inspection but labor and parts are not included. Standard Service Hours \$100 per hour + parts. Cost: \$564.64 monthly; \$6,776 annually vs. Advance Fire 2022 contract: \$782 monthly, \$9,384 annually. 2023 budgeted amount for the Fire Alarm contract \$10,050, approximate cost savings of \$3,000.

EXTRA CARE:

Meets all NFPA requirements for proper testing and inspection of the building's fire alarm system. Includes annual inspection and labor; parts are not included. (New parts will be less expensive than the old parts)

Cost: \$750 monthly; \$9,000 annually vs Advance Fire 2022 contract (\$10,040.88 annually). Motion to ratify approval for new Fire Alarm contract service (Base Care) with Empire Fire Safety Joanna Gonzalez, 2nd by Cesar Dalmau. **Motion unanimously approved 7:42 p.m.**

FIRE ALARM PANEL UPGRADE

Manager provided with the Fire Panel replacement proposals as follow:

Empire Fire Safety (a Division of SCIENS Building Solution) \$122,300 complete system or \$67,300 Fire Panel upgrade with two loops

Chi Alarm \$149,686.10 – Siemens system and parts replacement

Premier Fire: N/A

Advance Fire: \$400,000 - \$500,000

Replacing the panel for new system will have extra cost and work orders due to new cables need to be run throughout the system. Upgrading the panel for the same brand (Siemens) carries a lightweight permit and the old system parts can connect with the new panel, avoiding running cables, extra cost and time.

FIRE PANEL UPGRADE (Budgeted amount \$150,000)

Proposal for upgrade to Cerberus Pro Modular \$66,100, including the following, adding some notes:

- MXL to Cerberus Pro Modular upgrade solution
- Engineered Permit Drawings
- Permit application & Document processing.
- MLC line Card component upgrade
- 100 % Test, Inspection & Certification
- Permits & Inspections, as builds and software
- End-User Training, Operation Manuals and As Build Drawings
- Taxes
- Replacement of the Fire Alarm parts on loop 1 and loop 2 (each floor is a loop, the proposal includes 2 floors full replacement of parts: 70 smoke detectors, 9 heat detector, 10 monitor module, 18 XMS-S address

Additional components \$55,000 (addressing the rest of the loops/floors) Total: \$121,100 complete system with all loops or \$66,100 Fire Panel upgrade with two loops.

Action Plan:

- Empire to proceed with the Annual Fire Inspection
- Empire and Association to meet with Fire Marshal to go over the proposed Fire Panel upgrade
- Board to review and approve Fire Panel upgrade upon comments from the Fire Marshal

WASTE CONNECTION CONTRACT RENEWAL Ratification of approval

Board president, Vuk Dinic and manager worked in negotiations with Waste Connections, current provider, and Waste Management.

- Waste Connections current contract \$4,108 monthly
- Waste Connection proposed contract for 3 years \$3,610 monthly; 2nd and 3rd year not to exceed 7% increase
- (\$6,000 approximate annual savings for 2023)

Continued on page 3

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Board Meeting (cont. from page 2)

 Waste Management proposed contract for 3 years -Proposed monthly cost \$3,519.71; 2nd and 3rd year increase based on current applicable percentage

Waste Management does not have 3-yard containers. The Association might incur the cost for the 3yard containers order. Motion to ratify approval for contract renewal with Waste Connection by Cesar Dalmau, 2nd by Vuk Dinic. **Motion unanimously approved 7:50 p.m.**

PEST CONTROL CONTRACT SERVICE - Ratification of approval

Manager has been notified of residents complaining of the pest control services in the condominium. Rikkie Pest Control has provided with following service contract proposal

- \$449.40 (\$420 + 7% taxes) \$5,392.80 (Annual expense)
- \$214 (\$200 + 7% taxes) Rikkie Pest Control (Racoon Removal service per month) – estimating 10 months of service: \$2,140

2023 Pest Control budgeted - \$9,936 Estimated expense for 2023 - \$7,500

Motion to ratify approval for new Contract service with Rikkie Pest Control by Joanna Gonzalez, 2nd by Cesar Dalmau. **Motion unanimously approved 7:53 p.m.**

POOL MOTOR REPLACEMENT

The pool motor broke down and replacement was needed. The board was provided with the following proposals:

- Robert's Pool Proposal \$4,800
- E&J Quality Proposal \$3,917 (Accepted and Completed)

Work Order: Install 5HP 3 Phase complete motor with mechanical seal – 1 year warranty

Motion to ratify approval for pool motor replacement with the amount of \$3,917 by Vuk Dinic, 2nd by

Stephen Biondi. Motion unanimously approved 7:55 p.m.

SEA WALL PROJECT UPDATE

The city permits are in the final phase of acceptance and the Association is expecting to commence the project within two weeks. All parking spaces along the seawall will be mobilized. The project is estimated to be completed in 8 months. The staging area location will be the back area of unassigned parking spaces and this area will be closed for the duration of the project. Demolition phase will take place from the back area of the parking lot, towards the pool, following the sea wall path. As demolition takes place, sheet piling installation will follow, carpentry work and pouring of the concrete, which requires curing time. The Association will be able to gain parking spaces as the project moves forward. The motorcycle spaces will be temporarily placed on the back of the building.

VALET SERVICE PROPOSAL

The board and management have explored ways to accommodate affected residents' car for the Seal Wall project. Valet services will be necessary due to limited parking spaces. The following proposals were provided:

- 1st Class Parking \$14,700 estimated bi-weekly cost
- Valet Parking 4 You \$10,640 estimated bi-weekly cost
- Prestige Valet \$10,640 estimated bi-weekly cost

Motion to approve Prestige Valet in contingent to provide with a texting service for residents by Melissa Freidman, 2nd by Cesar Dalmau. **Motion unanimously approved 8:16** p.m.

The board also discussed to move forward with phase 2, addressing windows replacement, pool resurfacing, pool deck, and parking lot restoration; which will be discussed in coming board meetings. Currently, the board and management are collecting estimates to budget these projects. Stephen Biondi mentioned his concerns about the ELSS requirements. Manager will get more information to provide to the board.

ADJOURNMENT

Motion to adjourn by Vuk Dinic, 2nd motion by Melissa Friedman

There being no further business to discuss, the meeting adjourned at 8:55 p.m.



Root Beer Baked Beans

Try these out at your Memorial Day BBQ!

Ingredients

4 slices bacon, cut into 1-inch pieces

1 large yellow onion, chopped

Kosher salt and freshly ground black pepper

1/3 c. molasses

2 tbsp. whole-grain mustard

1 lb. dried navy beans, soaked overnight

1 (12-ounce) bottle root beer

2 tsp. apple cider vinegar

Step 1. Preheat oven to 300°F. Cook bacon in a large Dutch oven over medium heat, stirring occasionally, until mostly crisp, 5 to 7 minutes. Add onion and season with salt and pepper. Cook, stirring occasionally, until onion begins to soften, 4 to 6 minutes. Stir in molasses and mustard.

Step 2. Drain soaked beans and add to the pot, stirring to coat. Add root beer and bring to a simmer, stirring occasionally. Add 4 cups water and season with salt

and pepper. Return to a simmer, stirring occasionally. Cover and transfer to the oven. Bake until liquid is reduced by half, about 2 1/2 hours. Uncover and continue to bake until the cooking liquid is reduced and a light crust has formed on the top, 1 1/2 to 2 hours. Stir in vinegar. Let cool slightly before serving.

Frijoles horneados con cerveza no alcohólica (zarzaparrilla)

¡Pruébalos en tu parrillada del Día de los Caídos!

Ingredientes

4 rebanadas de tocino, cortadas en trozos de 1 pulgada

1 cebolla amarilla grande, picada

Sal kosher y pimienta negra recién molida

1/3 c. melaza

2 cucharadas. mostaza de grano entero

1 libra de frijoles blancos secos, remojados durante la noche

1 botella (12 onzas) de cerveza alcohólica (zarzaparrilla)

2 cucharaditas vinagre de sidra de manzana

Paso 1. Precaliente el horno a 300°F. Cocine el tocino en un caldero grande a fuego medio, revolviendo ocasionalmente, hasta que esté casi crujiente, de 5 a 7 minutos. Agregue la cebolla y sazone con sal y pimienta. Cocine, revolviendo ocasionalmente, hasta que la cebolla comience a ablandarse, de 4 a 6 minutos. Agregue la melaza y la mostaza.

Paso 2. Escurra los frijoles empapados y agréguelos a la olla,

revolviendo para cubrir. Agregue la cerveza y cocine a fuego lento, revolviendo ocasionalmente. Agregue 4 tazas de agua y sazone con sal y pimienta. Vuelva a hervir a fuego lento, revolviendo ocasionalmente. Cubra y transfiera al horno. Hornee hasta que el líquido se reduzca a la mitad, aproximadamente 2 1/2 horas. Destape y continúe horneando hasta que el líquido de cocción se reduzca y se forme una costra ligera en la parte superior, de 1 1/2 a 2 horas. Agregue el vinagre. Deje que se enfrie un poco antes de servir.



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"...I have been in just about [every] noise environment that could be produced [and] the Genesis hearing aids with the new Starkey app have worked fantastic[.] Using Edge Mode is easy and controls the sound very well even for the TV... Also the batteries stay charged up to 80% after a long day of hard usage. I'm happy I made the switch to them!" - V. Taporowski, Hear Again America patient

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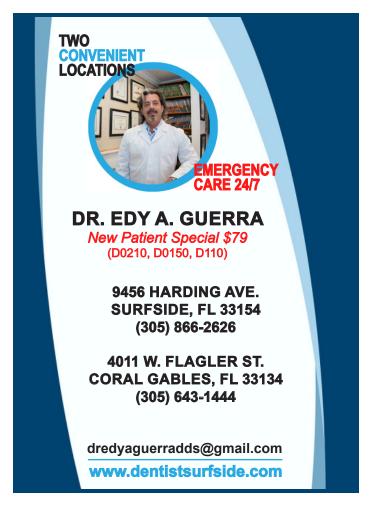
Watermelon Prosecco Sorbet Slushies

What better way to end a holiday BBQ than with a cocktail/sorbet combo? These watermelon prosecco slushies are refreshing with a real kick!

1 watermelon (about 2kg)
200 ml prosecco, plus a little
extra
3 mint sprigs, plus extra to serve
½ lemon, zest pared
50g sugar



- 1. Cut the watermelon into quarters and remove the pips using a teaspoon. If you're serving the same day or next day, keep six wedges or slices back for decorating and chill. Cut the flesh into 3cm cubes (you should have about 1kg fruit, with the rind discarded) and sit in a baking parchment-lined container where the cubes fit snugly. Pour the prosecco over the fruit, cover and freeze for 4 hrs, or up to 1 week.
- 2. Put the mint, lemon and sugar in a small pan with 50ml water, and bring to a gentle simmer for 3-5 mins until the sugar dissolves and turns syrupy. Cover and leave to cool completely, then strain.



3. Put the frozen prosecco-soaked watermelon cubes in a food processor with the sugar syrup. Blend well, stopping and pushing the mixture towards the blades with a spatula every few seconds, if you need to, until it's a slushy consistency. Add a splash more prosecco to make a smooth slush. Spoon or pour into six chilled glasses. Garnish with the chilled watermelon wedges and little mint sprigs.

RECIPE TIPS- Serve in glasses and top up with a splash more prosecco to make it more of a cocktail than a dessert. You can experiment with flavoring the sugar syrup with other spices and herbs such as cardamom, basil or black pepper. For a non-alcoholic version, swap the prosecco for lemonade.

Granizado de sorbete de sandía y prosecco

¿Qué mejor manera de terminar una parrillada festiva que con una combinación de cóctel y sorbete? ¡Estos granizados de prosecco de sandía son super refrescantes!

1 sandía (unos 2 kg) 200 ml de prosecco, más un poco más 3 ramitas de menta, más extra para servir ½ limón, ralladura pelada 50 g de azúcar

- 1. Cortar la sandía en cuartos y quitar las pepitas con una cucharilla. Si está sirviendo el mismo día o al día siguiente, guarde seis gajos o rebanadas para decorar y enfriar. Corte la carne en cubos de 3 cm (debe tener alrededor de 1 kg de fruta, sin la cáscara) y colóquela en un recipiente forrado con papel para hornear donde los cubos encajen perfectamente. Vierta el prosecco sobre la fruta, cubra y congele durante 4 horas o hasta 1 semana.
- Ponga la menta, el limón y el azúcar en una cacerola pequeña con 50 ml de agua y cocine a fuego lento durante
 5 minutos hasta que el azúcar se disuelva y se vuelva almibarado. Cubrir y dejar enfriar por completo, luego colar.
 Coloque los cubos de sandía empapados en prosecco congelados en un procesador de alimentos con el jarabe de
- congelados en un procesador de alimentos con el jarabe de azúcar. Mezcle bien, deteniendo y empujando la mezcla hacia las cuchillas con una espátula cada pocos segundos, si es necesario, hasta que tenga una consistencia fangosa. Agregue un poco más de prosecco para hacer un granizado suave. Cucharee o vierta en seis vasos fríos. Adorne con los gajos de sandía fría y las ramitas de menta.

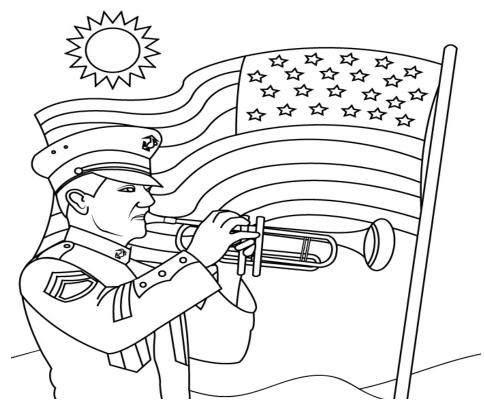
CONSEJOS DE RECETAS - Sirve en copas y completa con un chorrito de Prosecco para que sea más un cóctel que un postre. Puedes experimentar aromatizando el jarabe de azúcar con otras especias y hierbas como cardamomo, albahaca o pimienta negra. Para una versión sin alcohol, cambia el prosecco por limonada.

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MEMORIAL DAY





This Mental Health Month, challenge yourself to examine your world and how it can affect your overall health. Look around, look within - from your neighborhood to genetics, many factors come into play when it comes to your mental health. Our surroundings play a significant role in shaping our thoughts, emotions, behaviors, and overall health, and learning about the impact of our surroundings on our mental health is a valuable way to take control of our own well-being. Check out the information. resources, and tools we've provided to get started. https:// mhanational.org/mental-healthmonth

Este Mes de la Salud Mental, desafíese a sí mismo a examinar su mundo y cómo puede afectar su salud en general. Mire a su alrededor, mire dentro: desde su vecindario hasta la genética, muchos factores entran en juego cuando se trata de su salud mental. Nuestro entorno juega un papel importante en la formación de nuestros pensamientos. emociones. comportamientos y salud en general, y aprender sobre el impacto de nuestro entorno en nuestra salud mental es una formavaliosa de tomar el control de nuestro propio bienestar. Consulte la información, los recursos y las herramientas proporcionamos para comenzar. https://mhanational. org/mental-health-month

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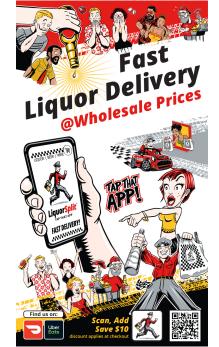
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