

## Volume 23 Issue 6

#### December 2023

## **PROPERTY MANAGEMENT**

 Property Mgr. ..... Lynda Maldonado mirasolmanager@gmail.com
Asst Property Mgr..Maria Martinez mirasolcondo@gmail.com
Administrative Asst....Lauren Perez mirasolhelp@gmail.com
Chief Engineer: ....Mariano Lujardo

## IMPORTANT #'S:

General..... (305)672-2642 or (305)672-2643 Front Desk.....(305)532-0526

## **ASSOCIATION OFFICERS**

President	Kelly Swenson
Vice President	Lee Tachman
Treasurer	Peter Carril
Secretary	Luis Ayala
Director	Lilach Zusman

## OFFICE HOURS (HORAS DE OFICINA)

Mon-Fri (lunes-viernes)... 9:00am-5:00pm Saturday (sábado).....Closed (Cerrado) Sunday (domingo)......Closed (Cerrado)

## Mirasol Ocean Towers

2655 Collins Avenue Miami Beach, FL 33140



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## **FRIENDLY REMINDERS**

#### **Building Access**

- All registered residents should access the property with their fob/transponder. The front desk will only grant access to residents who are registered in the system and present valid photo identification.
- All visitors (including food deliveries) must check in at the front desk and present valid photo identification. Residents wishing to allow guests up without announcement by the front desk can do so by registering the guest as a permanent visitor.
- Access will only be granted if a registered resident provides verbal authorization.
- All contractors and delivery companies must provide a certificate of insurance.
- Be on Alert- Be mindful of others, even when you're inside the building or unit. Pay special attention when walking in stairwells or around the common areas, meet your neighbors, and know the general layout of the building.

#### **Emergency Keys**

According to the Section 718.111(5)(a) of the Florida Condominium Act states the association can only make use of the emergency key for the maintenance, repair, or replacement purposes. This provision of the Act recognizes that the association must be able to enter the unit to (1) perform its maintenance obligations and (2) protect the condominium property (both units and common elements).

#### **Patience for Packages Pickup**

With the Holliday seasons upon us, more and more packages are arriving at the front desk. Please have patience as our front desk staff is working as hard and fast as they can to get them logged in and ready for your pickup. Thank you for your understanding.

#### Holiday Gift for our Staff

We understand that this time of year is often associated with the spirit of giving, and many of you have expressed interest in contributing a gift for our dedicated staff members. We sincerely appreciate your thoughtfulness and



generosity. In response to numerous requests for the employees' list, we have decided to share this information with the community.

**Office Management:** Lynda Maldonado (Property Manager), Maria Martinez (Assistant Property Manager) & Lauren Perez (Administrative Assistant).

**Maintenance:** Eduardo Hernandez (Temporary Chief Engineer), Mariano Lujardo (Chief Engineer Manager), Rafael García (Maintenance) & Andres Otero (Maintenance).

**Housekeeping:** Jacquelin Acosta, Luis Bernal (Housekeeping), Jose Carnet (Housekeeping) & Cristino Gastro (Housekeeping).

Front Desk: Karelys Gazan, Lea Espinosa, Scarleth Bonachea & Maria Hernandez.



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## **PROJECT UPDATES**

**POOL:** Different proposals are being analyzed. Once the proposals are evaluated, they will be presented for approval.

**50-YEAR RECERTIFICATION:** The structural report is completed and pending the infrared inspection to complete the electrical report to be submitted for bidding.

**Doors:** NAFA contractors are working on the Prep- prime -paint of frames and doors. The company is finishing the first stage floor 6<sup>th</sup>, 5<sup>th</sup>, and 4<sup>th</sup>.

WINDOW RECAULKING: We had initially planned to proceed with window recaulking. However, upon closer inspection, our maintenance team has identified some underlying issues with the windows that need to be addressed before we can proceed with the recaulking process. In light of this, we have decided to temporarily halt the window recaulking until the underlying issues are fully resolved. we anticipate starting the windows restoration project during the first months of 2024.

**SPRINKLERS:** The company Sprinklermatic Fire Protection finished the installation of sprinkler heads on floors 24<sup>th</sup>, 23<sup>rd</sup>, 22<sup>nd</sup>, 20<sup>th</sup> and 19<sup>th</sup>.

**PARKING GARAGES:** The administrative office has been requesting that residents of the units giving importer use to the parking spaces remove any objects from their designated parking areas promptly. To ensure the proper upkeep of our shared spaces, the maintenance team is conducting a thorough cleaning of the parking areas.

**BUDGET:** We inform you that as result of the voting done, the budget proposal for the year 2023 has been successfully approved with full reserves.

#### **Projects for 2024:**

- New fire Alarm system
- Smoke detectors
- BDA system





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THIS IS SOLICITATION FOR BUSINESS. IF YOU HAVE HAD A CLAIM FOR AN INSURED PROPERTY LOSS OR DAMAGE AND YOU ARE SATISFIED WITH THE PA

# **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!

