

Hello and welcome to the latest edition of Housing Talks

We hope that you had a Happy Holiday and a joyful new year.

Home Inspections

In November, EHL advised that staff would be commencing home inspections. Unfortunately, due to COVID-19 these inspections have been put on hold. We expect to recommence inspections shortly ensuring that all COVID-19 safety precautions are in place to protect you, and EHL staff.

Safety precautions will include a phone call from our staff prior to the inspection to ask some pre-screening questions. Staff will use hand sanitiser, gloves, and a mask during the inspection. If you have any concerns about EHL staff visiting your property, or if you, or other household members are isolating or have tested positive to COVID-19, please let us know immediately via email at housing@each.com.au or phone directly on 9847-5916.

As always, inspections are a great opportunity to meet the team and identify/report any maintenance concerns, damage, or tenancy matters. We look forward to seeing you in person this year.

How to prepare for a Home Inspection

EHL recommends that prior to an inspection, your property is clean, tidy & clutter free including outside spaces. This will prevent any follow up inspections by staff.

Here are some tips found on RealEstate.com.au:

1. Start Preparing Early

As soon as you know when your rental inspection is booked in, start to do little things to prepare for it. Clean the shower one day, sweep the front porch another.

It's much easier to clean incrementally, rather than spend an entire evening exhausting yourself scrubbing the place from top to bottom.

2. List issues to discuss

Rental inspections aren't only for the benefit of the landlord, they're also an excellent opportunity for you to let us know about any ongoing maintenance problems that you have that are not your responsibility.

For example, if the toilet keeps blocking or if there's a dodgy light fitting that keeps blowing light bulbs – these are structural problems that need be taken care of by the landlord and as a tenant it's your responsibility to inform us of this issue.

However, if you smash a window because you were playing indoor football, that's your responsibility.

3. Clean properly

This means scrubbing in the corners of the shower screen, giving all the windows a good clean, spot cleaning the carpets and maintaining the garden.

How to prepare for a Home Inspection – continued.

4. Do any necessary minor repairs

This one's about things like dings in walls, carpet stains or blown lightbulbs.

There seems to be a bit of a grey area with whose responsibility it is to fix things in the home, but a good rule of thumb is that if it's your 'fault' you need to fix it.

It's not the landlord's problem that you slammed your couch into the wall and it's also not their problem that you spilled a glass of red wine on the carpet. If there's a problem with the structure of the building, like plumbing or electrics, the landlord needs to take care of that.

5. If there's a garden, look after it

Please make sure you keep everything watered, fed, happy and trimmed so it looks good for the rental inspection.

6. Don't freak out

Rental inspections are not designed for the landlord or real estate agent to berate you and kick you out of their house.

Most rental inspections last about 10 -20 minutes and consist of the agent doing a quick turn around the property to check for any major damage or potential problems.

It's honestly not a big deal and not worth getting stressed over. Clean your place up, make sure we can get inside the property and just chill out.

Partners In Wellbeing

Free support and advice to improve your wellbeing during COVID and beyond is available through the Partners in wellbeing Program.

Call to chat with the team and learn more

The team is available 9am-10pm weekdays and 9am-5pm weekends.

They can also assist with access and navigation to Pop-up mental health and wellbeing services, please contact for more information.

Call 1300 375 330

Happy Lunar New Year

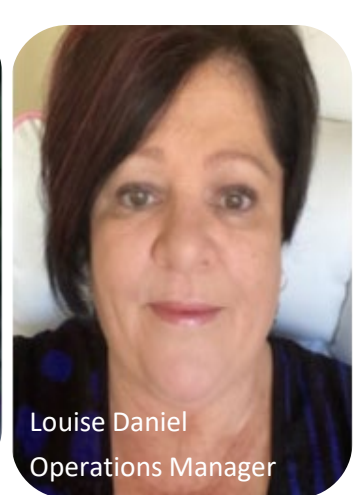
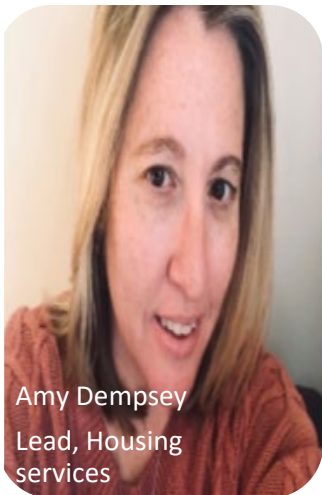
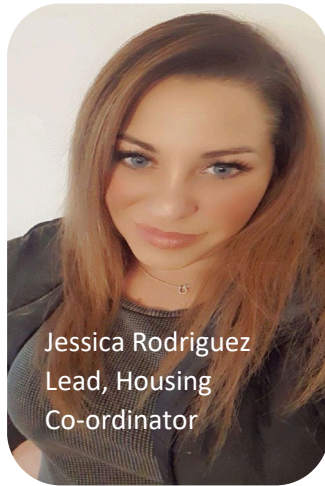
Happy Lunar New Year to all who are celebrating the Chinese New Year.

We wish you a healthy, happy, prosperous, and safe Year of the Tiger!



The EACH Housing team

EHL would like to welcome Jessica Rodriguez and Gary Tang to the the team. Both Jessica and Gary commenced in January 2022. Jessica is the Lead, Housing Coordinator and Gary is a Leasing Consultant.



If you have any questions or concerns about your property, rental payments, inspections, maintenance or would like to be connected into a service or support, please call your Housing Co-ordinator on 9847-5916 or email housing@each.com.au

Be part of our renter newsletter

We would love you to contribute to our newsletter – perhaps you do photography, art or would like to write a story or poem. If you would like to contribute in some way, please let us know by email housing@each.com.au or phone 9847-5916.

Jodie's Favorite Recipe:

Jodie Arrowsmith our Housing Coordinator would like to share her favourite recipe with you. She says it's "delicious" Please give it a try and give us your feedback. If you would like to share a recipe please let us know by email housing@each.com.au or phone 9847-5916.
<https://www.tasteofhome.com/recipes/best-veal-scallopini/>



Ingredients

2 veal cutlets
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons butter, divided
1 tablespoon olive oil
1/4 pound fresh mushrooms, thinly sliced
1/3 cup chicken broth
2 teaspoons minced fresh parsley

Directions

1. Flatten cutlets to 1/8-in. thickness. In a shallow dish, combine flour, salt and pepper. Add veal; turn to coat. In a skillet, heat 2 tablespoons butter and oil over medium heat. Add veal; cook until juices run clear, about 1 minute on each side. Remove and keep warm.
2. Add mushrooms to skillet; cook and stir until tender, 2-3 minutes. Spoon over veal. Stir broth into skillet, stirring to loosen any browned bits. Add parsley and remaining butter; cook and stir until slightly thickened, 1-2 minutes longer. Pour over veal and mushrooms.

Nutrition Facts

1 serving: 435 calories, 35g fat (16g saturated fat), 120mg cholesterol, 941mg sodium, 8g carbohydrate (0 sugars, 0 fiber), 21g protein.