2019 FALL TENANT NEWS



CASA Rental Management

RESIDENTIAL TENANCY BRANCH RENT INCREASE FOR 2020

The rent increase limit for 2020 is 2.6%, marking the seventh straight year that rents can be increased.

REPAIRS AND YOU

As a tenant you are responsible for ensuring that your property stays sanitary, clean and in good repair.

Wear and Tear

Even the most well-behaved and respectful tenants can live in rental units that start falling apart due to old age. According to section 32(4) of the Residential Tenancy Agreement (RTA), you are not responsible for wear and tear that results from reasonable use of your rental unit.

However, there is a difference between "reasonable wear and tear" and "damage". Reasonable wear and tear refer to deterioration due to aging or other natural forces. If you, your guests, or your pets cause damage beyond wear and tear, such as a broken window, you are responsible for that damage. Contact your landlord and work out a solution for how the repair will be completed. In most cases, your landlord will be required to hire a qualified professional and will bill you. See RTB Policy Guideline 1 for more information.

Winter Months are on the Horizon. Keep your sidewalks and walkways clear of snow and ice.

Let your property Manager know right away if you have any repairs required. They will do their best to have it taken care of as soon as possible.



CASA Rental
Management
continues to be
proactive and keeps your
tenants aware that their
tenancy agreements already
include a clause that
prohibits smoking, and
vaping, and are considered
to prohibit the use of
cannabis in the same
manner.

This change is retroactive to all tenancies entered in to before the "Cannabis Control Date" which was the date this legislation became law.

The cultivation of cannabis in rental units has a retroactive prohibition on the growing, cultivation, and harvest of cannabis in all rental units across BC. Many strata's have the same restrictions. NO growing or cultivation is allowed.

Proper Garburator Use

Follow these 5 simple tips to prevent clogs and jams and prolong the life of your garburator.

- 1. Run garburator regularly Even if you don't have anything to grind up, turn on the water and run the disposal every few days to move the parts around. Otherwise the disposal can freeze up and rust and leftover food inside can harden, leading to odors and clogs.
 - 2. Use only cold water Run cold water not hot when using your garburator. Hot water works great for cleaning most things, but not your garbage disposal. Hot water can melt the food your garburator is trying to grind up, allowing the waste to cling to the sides. Cold water on the other hand, hardens food, making it easier for the garburator to grind up and push out the drainpipe.
 - 3. Run the garburator longer After your garburator has finished grinding up the waste, keep it and the water running for a minute. This ensures that all the food has been flushed out the drainpipe to prevent clogs. You can also run cold water and a little dish soap down the drain after you've finished grinding up the waste. This will help clean out the garburator and makes sure nothing remains behind or is clinging to the sides.
- 4. Cut waste into small pieces Your garburator is only so big, and its blades and motor are only so powerful, so don't expect miracles if you feed large pieces of meat or fruit. Go easy, cut waste into smaller chunks, and only put in a few pieces at a time. Otherwise you can overwork the disposal and clog it or jam it- or worse break it completely. Remember if the garburator breaks or is clogged this will be a repair that is a tenant's responsibility.
- 5. Grind citrus fruit- Soap and cold water will go a long way toward keeping your garbage disposal clean, but toss in the peel from an orange, lemon or lime occasionally in your garburator. The peel will help clear excess waste in the unit and eliminate any unpleasant odors.

DO NOT PUT THE FOLLOWING ON YOUR GARBURATOR

Grease or oil
Coffee
Potato peels
Glass. plastic or metal
Big bones, seed or pits
Egg shells
Expandable foods such as pasta or rice

Please note: Many strata building are removing garburators and if your garburator breaks or stops working, your owner may choose to remove them.



If you have any questions or concerns, Contact your CASA Property Manager

Samantha Martin Senior Licensed Property Manager samantha@casarentals.ca 604-445-8769

> Nikki Durham Property Manager nikki@casarentals.ca 604-445-8767

> Brad Thain
> Property Manager
> brad@casarentals.ca
> 604-445-8763

For after-hour emergencies call: 604-273-6801

CASA Rental Management



110 - 6086 Russ Baker Way Richmond BC V7C1Z2

info@casarentals.ca

a tradition of trust since 1979