



Tenant Focus

Volume 18, Issue 6 November — December 2024

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RAD Update

- The RVP Group project, which consists of the Riverview Plaza, Big Trees, and Pine Knoll communities, is concluding. We anticipate both Riverview Plaza and Big Trees to wrap construction before the end of October.
- For the Auburn Falls project, which consists of 5 Sun River properties, SHRA received the reservation of credits at the August 8, 2024 CDLAC meeting. They're currently working with the Department of Housing and Urban Development (HUD) on transitioning the properties from Public Housing to project-based Section 8 utilizing the RAD program and will continue to do so through the end of the year. Residents of the five properties can look forward to regularly scheduled engagement meetings where the RAD and property management team will be providing project updates.

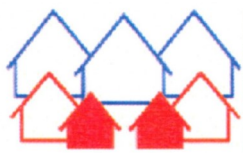


Grocery bus trips:

ACC Rides provides 2-way shuttle service to the West Sacramento Wal*Mart each month. Reservations are required as seating may be limited.

Call 916-393-7433 for an application and/or to reserve a seat.

Next trips:
November 5
December 10
January 7



ILLEGAL ACTIVITY IS NOT TOLERATED HERE

TO REPORT CRIME ANONYMOUSLY, CALL

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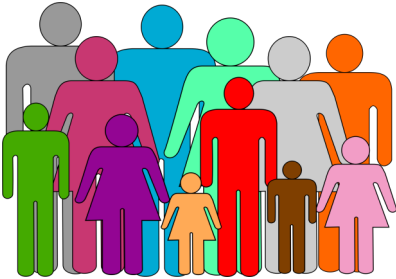
SLAVE 2 NOTHING



<https://www.slave2nothing.org/>

Far too many of us have lost friends, loved ones, acquaintances, and neighbors to opioid overdose.

Family Self Sufficiency Programs



The Sacramento Public Housing Authority has a successful **Family Self Sufficiency (FSS)** Program that focuses on residents seeking to become economically self-sufficient. In this program public housing residents, working closely with staff, set an Individual Training and Service Plan (ITSP) which identifies personal goals and outlines specific activities and services to be completed over five years. In addition, the resident establishes an escrow account enabling the family to accumulate income leading to economic self-sufficiency.

Once FSS participants are enrolled, the FSS coordinator will connect them to the appropriate resources and supportive services that align with their personal goals. The resources include but are not limited to, job training, job search, financial assistance, financial

literacy, education, childcare, and homeownership. The FSS coordinator will be in close communication with the FSS participants throughout their 5-year contract term to help them complete their goals toward self-sufficiency.

For more information, please contact 916-449-6250 or email residentservices@shra.org.

Resident Services and Opportunities for Self Sufficiency

Sign up for the Resident Services and Opportunities for Self-Sufficiency (ROSS) Program to get connected to community organizations and resources that can help you achieve economic independence and self-sufficiency through education, job training, employment, and other supportive services. Contact the SHRA Resident Services team to learn more and get resources!

Questions? Please contact the Resident Service Department at 916-449-6250.

Resident Training Program

The Resident Training Program for clerical, janitorial, and paint allows public housing residents to:

- **GAIN ON-THE-JOB TRAINING EXPERIENCE (UP TO TWO YEARS)**
- **LEARN LIFE SKILLS AND JOBS SKILLS**

During your participation in the Resident Training Program, your income made from the program does not get applied as an increase to any benefits you receive (e.g. TANF and Public Housing).

To learn more information and to be placed on the waitlist call: 916-527-8190!

We are
Hiring!

OPEN POSITIONS:

- Janitorial Program
- Paint Program

Marathon Staffing will be your employer and SHRA will be your trainer.

Send your Resume:
sacramento@marathonstaffing.com

Call Today!
916-527-8190



Vote November 5

"Voting impacts every area of our lives, from health care to jobs to racial justice. When we vote, we're choosing the people and the laws that shape the direction of our communities. Using our power and voting makes sure we have voice in the future."

League of Women Voters of California | Education Fund

Bio Hazards: If your puppy pees in a hallway or an elevator you may have to pay for a biohazard team to come clean it up. Please clean-up after your pets.



SHRA has replaced the Laundry Room equipment.



Your Laundry Room got an Upgrade to WASH-Connect!

Look for new Maytag equipment in your laundry room! If it is not there it will be soon. You can start signing up for the app now. There are multiple ways to pay through the app or a credit/debit card.

The laundry rooms have been transitioned to WASH-Connect mobile payment and the machines no longer accept coins. You can pay for your laundry, create a service call, and request a refund all using the WASH-Connect app on your phone.

Mobile payment meets smart laundry!

ONE APP DOES IT ALL

- Convenient mobile pay for laundry
- Check machine availability and get notified when laundry is done
- Tips, Tricks and Laundry Hacks
- Request Machine Service
- In-app Support

IT'S AS EASY AS 1-2-3

Set up an account and fill in the required fields. Add funds using your credit/debit card, find the machine you want to use, and tap pay.

SUPPORT

Need help? We have multiple ways to reach our support team, day or night. Call the WASH customer service at 1 800-342-5932 or email support at mobilesupport@washlaundry.com.

The WASH-Connect app is available in the Apple and Google Play stores.

Download WASH-Connect today!

No data shared with third parties

This app may collect these data types Location, Personal info Financial info, Purchase history, App info and performance, Crash logs and Diagnostics Location, Approximate location, Personal info Name, Email address, User IDs, and Phone number, App activity App interactions, Device or other IDs, Messages.

Email Data is encrypted in transit.

You can request that data be deleted.

WASH is a registered trademark of MULTIFAMILY LAUNDRY SYSTEMS, LLC





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Advisory Board

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Tenant Advocates

VOTE Nov 5

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**SHRA will be closed
Nov 28-29 Thanksgiving
Dec 23-27 Christmas
Jan 1 New Years Day**

Type address here or use Mail Merge to automatically address this publication to multiple recipients.

SRAB QUARTERLY MEETING

The next **Sacramento Resident Advisory Board** in-person meeting has been set for **1:30 pm, Friday October 25, 2024** at:

**Comstock Community Café
1725 K Street,
Sacramento, CA 95811**

The meeting will be an in-person meeting.

Tenant Spotlight

From the Desk of Barbara, SRAB Chair.

Hello Everyone,

FALL BACK - It's that time of year again!

Set the clock back one hour on **Saturday, November 2, 2024** before sleeping, or when waking up on Sunday, November 3, 2024.

Is your Heater working

Cooler weather is on the way. Turn on your heater now to see if it works. Do not forget to dust around vents, heating elements and clean if you have one, the reusable filter.

When your heater is dirty and loaded with dust, after you turn it on, the heater may smell like something is burning. Cleaning first should eliminate the issue.

If your heater does not work, call staff to request a work order. Also request a work order number.

Turning the heater early will eliminate a long wait time to get it fixed.

Happy Holidays and a very Healthy New Year!

"B" Email: bstanton@sacrab.com

Kathy's Recipe Corner

Easy Chicken Patties

Makes 4 to 6 Patties

- 2 to 3 Chicken Breast (Cubed)
- 3 Eggs
- 1 tsp. Black Pepper
- 1 tsp Salt
- 2 Tbsp Mayonnaise
- 1/2 cup Flour
- 1 tsp Paprika
- 1 cup Mozzarella Cheese
- 3Tbsp Parsley
- 1Tbsp Roasted Garlic

Cut chicken into 1 inch squares and place in a medium bowl. Add eggs, black pepper salt, paprika and mayonnaise and mix well. Then add flour and mix well. Lastly add mozzarellas cheese, parsley and roasted garlic and mix well.

In a frying pan with hot cooking oil place a large spoon size portion in oil and form a patty and cook for about 5 minutes on both sides or until they are golden brown., Then enjoy.

I make these and serve them with gravy and mashed potatoes or with rice and teriyaki sauce. but you can make these with just about anything.