

SEASONAL LOOK AT ACHIEVEMENT AND ISSUES ARISING AT SYDNEY MARKETS

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#### **OUR MISSION IS ...**

"To provide the best environment that supports competitive trade and effective distribution."

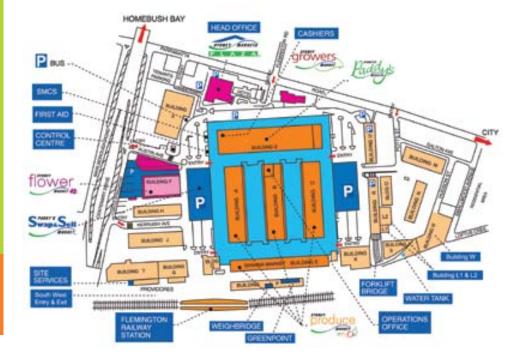
# CEO'S PERSPECTIVE



#### 2009 THE YEAR IN REVIEW

2009 was a successful and productive year for Sydney Markets. Some highlights are outline below:

- SML continues to produce strong cash flow, thus reducing borrowings from \$51 million at 1 July 2009 to \$48.75 million as at 31st December 2009.
- Our work on environmental issues was again recognised recently when Sydney Markets Limited received a Bronze Partner Award from the Hon. Carmel Tebbutt NSW, Deputy Premier, Minister for Climate Change and the Environment. This Award, the highest level available to businesses, was achieved for reaching an outstanding level of Environment Sustainability.
- The Greenpoint facility was extended to cater for two additional waste streams, being plastic film and polystyrene. This facility now has the capability to separate and source 7 different waste streams, being organic, steel, cardboard, polystyrene, plastic, timber and plastic film.
- Despite the continued growth in the number of retail markets around the Sydney region, our Paddy's Market brands at both Haymarket and Flemington continue to experience growth in customer attendances which can be attributed to our comprehensive marketing campaigns.





# CEO'S PERSPECTIVE continued

- The Strategic Plan which formalises the Company's direction over the next 5 years and Master Plan process has progressed extremely well during the reporting period. Some of the achievements are outlined below:
  - The future of our Paddy's Haymarket operation is being secured through negotiations for a new 30 year lease.
     As part of these negotiations the landlord required an additional trading day each Wednesday which commenced on 14th October, 2009.
  - Construction of Warehouse W consisting of 5,800m2 was completed and occupied by successful independent fresh food retailer, Harris Farm Markets, during July 2009.
  - Widened roadways internally and externally and construction of the new South West Entry and Exit was completed during June 2009. This new entry and exit has averaged approximately 300 semi trailers and B doubles each day and has improved market efficiency, safety in and outside the Market site, reduce congestion through Austin Ave and has had a positive effect on supply chain efficiencies.
- The Committee members associated the Mango and Cherry Auction, Sydney Markets Race Day, Hot to Trot and many other charity events which the Markets support are all to be commended for their hard work. The Mango and Cherry Auction since inception have raised over \$1.7 million for charity. It's wonderful see so much support from our markets when it comes to charities in need.
- As part of our ongoing commitment to our environmental sustainability practices, the Sydney Markets Leader is now distributed both electronically and manually. If you would like to receive this publication via Enewsletter please log on to the Sydney Markets website: www.sydneymarkets.com.au.

#### **SML STRATEGIC PLAN UPDATE**

During February 2008, SML's Strategic Plan was derived to formalise our strategic directions over the next five years (2008-2013).

It is now time to review our plan for the short, medium and long term to ensure our Market will remain a leader in Central Market Operations. Our meeting is scheduled 23 March 2010.

I again look forward to providing you with an update in the next Leader edition.

#### SYDNEY MARKETS HEADS TO SHEPPARTON

In keeping with our commitment to gain a greater understanding of the overall horticulture supply chain together with positive feedback received from our previous visits to Griffith and Mission Beach, SML Board has decided to head south to Shepparton during May.

The SML Board and I believe it is imperative to hear first hand any issues of industry representatives associated in the first step of the supply chain, answer any questions that may arise and at the same time present facts on the Sydney Markets brands.

Shepparton and its surrounding regions within the Goulburn Murray Irrigation District is often referred to as 'Victoria's Food Bowl' due to the abundant amount of produce grown in this part of Victoria and is one of the most significant agriculture areas in Australia.



Statistics show this region produces approximately 25% of the value of Victoria's agricultural production.

This forum will take place Tuesday 18th May, followed by the SML Board Meeting the next day.

I look forward to providing you with an update in the next Leader edition.

In closing, despite the volatile economic climate, the Central Market System has remained an important and significant link in horticultural supply chain.

We look forward to a successful 2010.

**Bradley Latham** Chief Executive Officer



# **OPERATIONS UPDATE**

#### TRUCK CUT OFF TIMES

Cut off times for delivery trucks, semi's and B doubles to be unloaded in the GTA have been put back an hour. This new time will be used as a trial for the next three months.

The cut off times for the GTA are now **1:00AM Mondays** and **2:00AM Tuesday to Fridays**.

This trial is to ease congestion inside the GTA and to make it safer for all Market workers.

The trial commenced 8th February and to date we have received some very positive feedback.

All stakeholders will be informed on the outcome of this trial in due course.



#### **FORKLIFT SAFETY**

To assist safe operations in the Markets, forklift drivers delivering and moving stock to and from buildings, the following points should be observed:

- Pallets being transported by forklifts MUST NOT EXCEED the height of the load guard, or to a maximum of 15 pallets high.
- Forklifts operating before daylight hours MUST HAVE THEIR DRIVING LIGHTS TURNED ON.
- RTA Road Rules apply to all roads within the Sydney Markets site and forklift drivers must exercise caution at all times whilst driving in all areas of the Market.
- Operators of forklifts and other vehicles in the Markets are reminded that mobile phones MUST NOT BE USED whilst driving forklifts or vehicles on roadways or in common areas. Mobile phones can only be used by a forklift operator or driver of a vehicle when a forklift or vehicle is legally parked.

#### FORKLIFT SPEED REMINDER

The maximum speed of forklifts is 10kph in covered areas and

**20kph** in open areas. SML officers will continue to use radars and if you are caught speeding you will receive a comply notice

The maximum speed on the forklift bridge is **5kph**, note any driver exceeding this **5kph** limit will be issue a comply notice. All signage must be observed and adhere to while using the bridge.



#### **BAD BEHAVIOUR WILL NOT BE TOLERATED**

SML will not tolerate bad or threatening behaviour and has in place

a banning policy which can impose bannings from 3 months to life, depending on the nature of the incident.

Incidents range from theft to assalt and banning from the Markets can be enforced by the NSW Police under the trespass legislation.

#### ATTENTION ALL BIKE RIDERS

Tenants and customers of the Market are reminded that approved helmets must be worn whilst riding bicycles and motorbikes on roadways and common areas within the Market. It is against the law not to wear a helmet when riding on roadways.

#### **PROVIDORE SECTOR**

SML recently undertook a study of the food providore industry within our Market, upon which all providore businesses on site took part in a survey

Results obtained from this study conclude 64% have witnessed growth in their business during the past 12 months.

It is estimated 13,250 food outlets operate in New South Wales with a spend of \$1.9b on ingredients, of this \$485m is spent on fruit and vegetables. This spend is made up from \$220m via providores within our Market and \$265m via direct buying by restaurants and cafes.

Expressions of Interest have now been distributed to all providores on site.

For further information, please contact SML property Manager, Anthony Bloomfield on 0407 325 237.

#### **NSW GOVERNMENT SMOKING BAN**

In accordance with Government Law, **all Market Buildings**, including any canopy areas, are smoke free zones.

The **Smoke Free Environment Act** states that a smoke free area is any enclosed public place. An enclosed place is any building or structure that has a ceiling or roof and, except for doors, is completely or substantially enclosed.

Enquiries with the Health Department reveal that all Market buildings and structures have been deemed smoke free areas under the legislation.

Fines for smoking in these areas under the Act are:

- Persons smoking in a smoke free area \$550.00
- Occupiers allowing persons to smoke in a smoke free area: Persons \$1,100.00

Body Corporate \$5,500.00

Occupiers of Market space are required under the Act to see that persons do not smoke in their premises.



# SITE SERVICES UPDATE

#### **Energy Efficiency for Small Business Program**

The Department of Environment, Climate Change and Water NSW (DECCW) can provide financial support and independent advice to cut power bills and carbon pollution.

If your business spends approximately \$20,000 (inc. GST) in electricity a year or employs up to approximately 10 staff, you are eligible to register for a subsidised energy assessment.

You may also qualify for a rebate of up to \$5,000 (inc.GST) to pay for up to 50% of the purchase of energy-wise equipment i.e. lighting, electric motors, air compressors, commercial refrigeration and air conditioning.

For more information or a Registration Form:

Call: the Environment Line on 1300 361 967 Email: sustainbus@environment.nsw.gov.au Visit: www.environment.nsw.gov.au/sustainbus

#### **Power Factor Correction**

The contract has been awarded to JKT Electrical for the replacement of the Power Factor unit in Building 'X' and upgrade of the unit in Building 'U'. The anticipated electricity saving over the life of the units is for Building 'U' and Building 'X' are significant to SML.

#### **Building 'E'**

The 1st of the new Powerpax Chiller has been commissioned and has taken over the full demand of Building 'E'. The new chiller is performing to the fullest of our expectations. The 2nd chiller will be operational in March this year.

#### **SMCS Building Extension**

Contracts were awarded to Precision Construction, Fredon Industries, J & R Fabrications and Concole Concrete for constructing the 120sq metre extension.



Sydney Markets Credit Service under construction

# **ENVIRONMENTAL UPDATE**

#### **Another Water Saving Initiative**

The welcomed rain received early February in Sydney and surrounding areas, filled up the new water tank situated behind Warehouse W occupied by Harris Farm.

This tank holds 330,000 litres of rainwater, which not only provides flushing for toilets within Warehouse W but can fill the SML water truck to flush the markets clean.

Provided we receive sufficient rainfall, SML will continue to use the tank for flushing purposes, in turn reducing our water usage from Sydney Water.





Water tank located behind Warehouse W



# SYDNEY MARKETS PROPERTY UPDATE

Sydney Markets Limited welcomes the following new Plaza tenants:

#### Shop 20

Recently Leased to ChiroDynamics (Chiropractor) Opening mid March, 2010.

#### Office Suite B3

Recently Leased to Balmain Leagues Club for use as additional office space in conjunction with the Tigers Sydney Markets Club premises.

#### Changes in the Plaza

#### **Tigers**

The new TIGERS Sydney Markets Club will officially open Saturday 1 May, 2010. This spectacular venue will include a 150+ seat asian restaurant (catered by renowned Tingha Palace), a new modern bar and lounge area, 56 poker machines and two outdoor terraces. The club will feature state of the art facilities and will trade 7 days a week from 6:00am to midnight. Get excited about the new TIGER Sydney Markets Club where you can experience more each and every time you visit.

#### Subway

There are over 30,000 fully franchised, Subway Restaurants in 83 countries, with approximately 40 new Stores opening each week around the globe.

The exciting news is that Sydney Markets Plaza is going to get its own Subway Store.

'This will be a Flagship Store and it represents the positive future of our global brand,' said Managing Director, Mr Robert Poynting. In addition, Robert said "he is relocating his Sydney Development Agent Territory - Corporate Office to Sydney Markets Plaza, next door to the Subway Store"

As well as serving people who work and visit the markets, this new Store will be used to train new Subway Franchisees and existing Subway Managers and Staff.

"We identified the need for healthy, low cost products for customers and the brand has a broad range. This view was supported whole-heartedly by SML. This location is a departure from the norm where we are usually located in shopping centres and strip shopping areas," said Mr Poynting.

"Subway Sydney Markets will have 4 full-time staff and a team of 5 casuals to call on".

Mr Robert Poynting said, "We do Subway Catering Platters for Office Meetings / Parties and Fax Orders will be welcome....it is all food for thought!"

#### **Sydney Discus World Aquariums**

Sydney Discus World Aquariums (SDWA) specialise in supplying A-grade quality Discus Fish, unique ornamental fish species,

Fancy Goldfish, planted aquaria, European style Fish Tanks and mesmerizing aqua topes.



SDWA are a leading retailer of Discus Fish, Fancy Goldfish, Tropical Fish, Cichlids, Shrimp and discounted European style tanks in Australia and are dedicated to delivering value, range, quality and service to their residential and corporate clients.

Anticipated opening date early May, come down and see the displays, or see SDWA for expert advice. They are here to help!

Chiropractor - Shop 20- Sydney Markets Plaza, Flemington.

Opening date anticipated 22nd of March 2010.

#### **THINGS TREATED**

- Headaches and Migranes
- Neck, Back and Joint Pain
- Nerve Irritation and Referal
- Muscle/Ligament Strains and Sprains
- Lower and Upper Limb Conditions
- Sporting Injuries

Initial consultation for all workers associated with Sydney Markets within the first 3 months of opening.

PH: 0412142967

#### **REMINDER**

#### SUBLETTING OF WAREHOUSE SPACE

The Sydney Markets Limited (SML) Memorandum of Lease for Warehouses does not permit the lessee to sublet their premises.

This helps ensure Sydney Markets can continue to maintain its Market operations and provide services to its Shareholders while protecting your interest in Sydney Markets.

SML also recognises that from time to time the needs of your business may change and your space requirements may not always remain the same. In light of this, SML has put in place a policy to allow Warehouse tenants to sublet part or whole of their Warehouse, providing SML grants permission for the sublease and that a sublet fee is paid for the privilege.

However, an application must first be completed, submitted and approved by SML before any sublet can commence.

Sublet Application forms are available by contacting the Property Manager on 9325 6240 or the Operations Team Leader on 0417 325 232.



# **SYDNEY MARKETS PROPERTY UPDATE** continued

#### **Notification by Tenants of Shareholding Change**

Tenants are reminded to advise SML of any shareholding changes to their businesses. Non-disclosed changes in shareholdings will result in document handling charges of \$730.00 + GST along with the applicable consideration fee.

#### **Sydney Markets Conference Centre**

The Sydney Markets Conference Centre is also available for hire. The Centre can be used as one unit or divided into two. For details and bookings please contact the Marketing Assistant on 9325 6295 or Property Officer on 9325 6204.

#### **NO SMOKING**

All Office Suite tenants are reminded that these areas are SMOKE FREE ZONES. Occupiers of any Market space are required under the Smoke Free Environment Act to see that persons do not smoke in their premises.

# The Market Industries Committee Merit Award goes to the highly deserved Steve Zappia

During the evening's festivities at the 2009 NSW Chamber Dinner Dance, Steve Zappia was awarded the highly coveted Market Industries Merit Award.

Steve was first described as a gentleman who has fruit and vegetables running through his veins because he grew up in a grower family where helping his dad out around the farm was part and parcel of his early life.

As a teenager he had aspirations of doing other things in life, but as fate would have it, the 'other things' turned out to be a job working for a fruit and vegetable wholesaler at Haymarket.

What started out as a couple of weeks work turned into months and then years. Eventually Steve was able to establish his own business which grew and prospered into a family business over several decades.

While success in a very competitive industry is commendable, it is more for his commitment to the Market and improving the industry which earned him this coveted award.

Over the years Steve represented the industry at local, state and national level consistently putting in the time and commitment needed to get the job done.

Congratulations Steve on this wonderful achievement.

Recipients' listed below:

1994 David Whiteman

1995 Stan Hunt (the late)

1996 Eric Milne

1997 Col Johnson (the late)

1998 Colin Gray

1999 Nick Moraitis

2000 Eric Kime

2001 Lui Cicco

2002 Joe Antico (the late)

2003 Andrew Caltabiano

2004 Bill Chalk

2005 Ralph Johns

2006 Bradley Latham

2007 Sue Dodd

2008 Sam Agostino

2009 Steve Zappia



# Wine grape season announced

The Sydney Markets annual wine grape trading season is due to begin soon with the impending arrival of wine grape growers and traders from New South Wales, Victoria, and South Australia carrying wine grapes by the truckload.

The wine grape season commences Friday 12th March and concludes Saturday 15th May 2010.

Amateur wine makers from all over Sydney will make their way to Sydney Markets throughout the 10 week season to purchase wine grapes to create their own special drops for their cellars.

Wine grapes will be sold from 12:00 noon - 5:00pm on Fridays and

on Saturdays from 4:00am until 4:30pm. Stands will be set up near the rail siding at Sydney Markets.

If you would like more information, or would like to sell grapes during this 10 week season, please call Barry Baker on 0420 936 710



# Tigers found at Sydney Markets



TIGERS
SYDNEY
MARKETS

Shop 16 Markets Plaza, Sydney Markets 250-318 Parramatta Road, Homebush West, NSW 2140 TIGERS SYDNEY MARKETS GRAND OPENING SATURDAY 1 MAY, 2010 OVER \$10,000 IN CASH PRIZES TO RE WON!

Celebrate the grand opening of this spectacular new venue with CASH PRIZES and FREE LIVE ENTERTAINMENT throughout the day!

Undergoing a multi-million dollar renovation, featuring two outdoor terraces, a new modern bar & lounge area, a spacious restaurant featuring renowned Tingha Palace & state of the art facilities. TIGERS Sydney Markets offers you a brand new way to experience more each time you visit!



# 2010 YEAR OF THE TIGER



Courageous, daring and confident, people born in the Year of the Tiger are natural leaders. However, they can be unpredictable and tempestuous, and sometimes territorial and possessive. 2010 is the Year of the Metal Tiger, with metal bringing additional strength and determination.

Tiger lucky gemstone - Sapphire Tiger lucky colour - Green

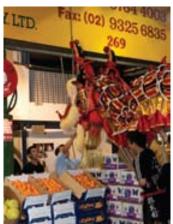
Most compatible signs for Tigers - Tiger, horse, dog and pig
Most imcompatible signs for Tigers - Snake and Monkey

People born in the Year of the Tiger include:

Ludwig Van, Beethoven, William Wordsworth, David Attenborough, Hugh Hefner, Betty Cuthbert, Herb Elliott, Les Murray, Rod Laver, Germaine Greer, Gillian Armstrong, Steve Irwin, Baz Luhrmann, Susie Maroney and Ricki Ponting.

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Rat	Ох	Tiger	Rabbit	Dragon	Snake	Horse	Sheep	Monkey	Rooster	Dog	Pig
1924	1925	1926	1927	1928	1929	1930	1931	1932	1933	1934	1935
1936	1937	1938	1939	1940	1941	1942	1943	1944	1945	1946	1947
1948	1949	1950	1951	1952	1953	1954	1955	1956	1957	1958	1959
1960	1961	1962	1963	1964	1965	1966	1967	1968	1969	1970	1971
1972	1973	1974	1975	1976	1977	1978	1979	1980	1981	1982	1983
1984	1985	1986	1987	1988	1989	1990	1991	1992	1993	1994	1995
1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007
2008	2009	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019













# **Easter/Anzac Trading Hours 2010**

### **To All Market Traders & Buyers**

This year the holiday period will be as follows:

Good Friday	Friday	2 April 2010
Easter Saturday	Saturday	3 April 2010
Easter Sunday	Sunday	4 April 2010
Easter Monday	Monday	5 April 2010
Anzac Day	Sunday	25 April 2010
Anzac Day Public Holiday	Monday	26 April 2010



## **HOLIDAY TRADING TIMES**





#### **GTA WHOLESALE FRUIT & VEGETABLE MARKETS**

- CLOSED for trading Good Friday, Easter Monday
- CLOSED for trading Anzac Day Public Holiday (Monday 26th April)



**Flemington** 

**Flemington** 

#### **SYDNEY FLOWER MARKET**

- CLOSED for trading on Good Friday, Easter Monday
- OPEN for trading on Easter Saturday
- CLOSED for trading Anzac Day Public Holiday (Monday 26th April)



#### **SYDNEY'S PADDY'S MARKETS – FLEMINGTON**

- OPEN for trading on Good Friday (from 9am)
- OPEN for trading Easter Saturday and Easter Sunday
- OPEN for trading on Anzac Day (Sunday 25th April)



#### PADDY'S SWAP & SELL MARKET - FLEMINGTON

• OPEN for trading on Easter Saturday



#### **Flemington**

**Flemington** 



#### SYDNEY'S PADDY'S MARKETS – HAYMARKET

- OPEN every day through Easter (Wed 31st March Monday 5th April)
- OPEN from 12 noon on Anzac Day (Sunday 25th April)
- OPEN for trading Anzac Day Public Holiday (Monday 26th April)





# 'Hot to Trot' Variety Dinner raises \$20,000

Variety, The Children's Charity, in conjunction with The NSW Chamber of Fruit and Vegetable Industries, hosted the 'Hot to Trot' Variety Dinner at Harold Park Paceway in February. The fun filled evening hosted by Glenn Wheeler raised a generous \$20,000 for Variety, The Children's Charity.

This is the eighth year that Variety and The NSW Chamber have worked together with the intention of helping disabled and disadvantaged children. Funds raised from the 'Hot to Trot' Variety Dinner will be dedicated to assisting Variety, answer pledges for individual children, hospitals, special schools and community groups.

During the evening's festivities there were numerous items listed on the Variety 'Wish List' and Variety would like to thank the Markets people and SML who purchased items from this list

As most Market people are aware this evening would not have been possible without the support of the sponsors, all who attended, and special thanks must go to Lui Cicco, Mark Kelly and the Hot to Trot Committee who all worked extremely hard to ensure the night was the success it was.























The Independent Retailers Association of NSW & the ACT

#### **Supporters:**

- Doltone House (silent auction)
- Toyota Material Handling (lucky door prize)
- Mark Vincent (raffle)
- Elizabeth Arden (raffle)



























# **Recipes for Success**

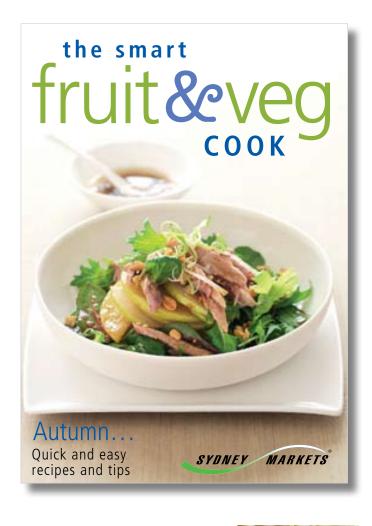
Recognised for their high content use of fresh fruit and vegetables, ease of preparation and most importantly their focus on encouraging consumers to enjoy a healthy diet, Sydney Markets recipe cards and seasonal brochures are a produced quarterly and are highly regarded by the many retailers and consumers who use them

The autumn 2010 collection of 16 mouth-watering recipe cards and glossy informative brochure titled "The smart fruit and veg cook" have once again been snapped up by greengrocers and consumers.

Sydney Markets award winning seasonal point-of-sale materials are made available (at a subsidised price) to greengrocers who regularly purchase their produce from Sydney Markets.

If your business is not receiving this Sydney Markets point of sale materials and would like to, please contact Sue Dodd, Sydney Markets Retailer Support Manager, Tel 0438 725453.





#### Wok-fried Asian vegetable omelettes

Preparation: about 10 minutes Cooking: about 12 minutes

Serves:

2 tbs peanut oil

150g oyster mushrooms, sliced 100g snow peas, trimmed and thinly sliced

4 green onions (shallots), thinly sliced

1 garlic clove, crushed

2 cups bean sprouts, trimmed

2 tsp soy sauce

2 tbs oyster sauce + extra to serve

4 eggs, separated

Shredded green onions (shallots), to serve

- 1. To make the omelette filling, heat a wok over high heat. Add 1 tbs oil and heat until hot. Add mushooms and snow peas. Stir-fry for 1-2 minutes until slightly softened. Toss through green onions, garlic, bean sprouts, soy sauce and oyster sauce. Stir-fry for 1 minute. Transfer mixture to a plate.
- 2. Whisk egg yolks in a large bowl. In a separate bowl, whisk eggwhites until soft peaks form. Gently fold eggwhites into egg yolks.



#### Bean sprouts

- A source of vitamin C. This vitamin is important in keeping gums, blood vessels and bones strong and healthy.
- Provide some dietary fibre which helps keep us regular.
- A source of the B vitamin folate. This vitamin is important in making red blood cells.

3. Wipe wok with paper towel. Heat 2 tsp oil in wok over high heat. Swirl half the eggs into wok, tilting wok so mixture evenly coats base. Cook until omelette is almost set. Place half the mushroom filling over half the omelette and fold over. Cook for 1 minute and slide onto a serving plate. Repeat using remaining egg mixture, mushroom mixture and oil. Sprinkle with shredded green onions and serve with extra oyster sauce.



The 15th Annual Freshest Ball

# My heart will



In Aid Of Victor Chang Cardiac Research Institute

# Saturday, 24th April 2010

The New Doltone House At Darling Island Wharf, 48 Pirrama Road Pyrmont

6:00pm Pre Dinner Drinks & Canapes - Seated 6:45pm

# Entertainment:

Robertson **Brothers** 







Australia's Got Talent

**DRESS Black Tie** 

**TICKETS** \$200 Per Ticket

**TABLES** \$2000 ( Table 10) Claude Guerrera - 0418 869 517

Frank Pascale - 0418 818 004 Danielle Riccio - 0409 911 626

Jan Savage 9295 8798



Design and Printing by: 



## THE INAUGURAL HEALTHY EATING MESSAGE DELIVERED

Darcy Road Public School children were the first in New South Wales to participate in the Sydney Markets '*From Farm to Plate*' school presentations.

The school presentations are part of the highly successful Fresh for Kids program that has been encouraging school aged children to consume more fresh fruit and vegetables since 1997.

Students learn about the different parts of a plant where fruit and vegetables come from, how much fruit and vegetables students should eat each day, the difference between fruit and vegetables, and how fresh produce travels from the farm to your plate through the Central Market System at Sydney Markets.

Sydney Markets Limited CEO, Bradley Latham said "the school presentations are a fantastic initiative from Fresh for Kids to continue to teach the importance of eating a healthy diet of fresh fruit and vegetables in young children. It is a proven fact that developing healthy eating habits at a young age can progress in to adulthood."



Students from Darcy Road Public School with Bazza Banana

The Sydney Markets 'From Farm to Plate' initiative is sponsored by Australian Bananas.

To find out more about the Sydney Markets 'From Farm to Plate' school presentations please visit www.freshforkids.com.au.



# Sydney Markets Sport Scholarship Award winners announced!

Each year as part of the 'Fresh for Kids' Program, Sydney Markets sponsors the School Sport Foundation.

Part of this sponsorship agreement entitles Sydney Markets to award two students in Year 11 or below for their sporting achievements.

In December last year, SML's Head of Site Services, Martin Forster, attended the New South Wales Combined High Schools 'Blues Night' and had the pleasure of presenting awards to Alex Silcock from Gosford High School and Nikki Tilley from Narrara Valley High School.

Both students were selected by the NSW Combined High School Sports Association resulting from nominations received for sporting Blues across all sports. Each student received \$1,000 plus a year's supply of fruit and vegetables to the value of \$1,500.



# Fresh for Kids on the road!

Have you noticed the bright and colourful vehicle around the markets recently? This is the new addition to the Fresh for Kids program. The Fresh for Kids car will be used as part of the 'From Farm to Plate' school visit presentations and events to further promote the Fresh for Kids brand to the wider community.











# The F & V Gang

#### Hire an F&V Gang member for your next event!

Why not have Bazza Banana, Summa Strawberry, Captain Capsicum, Oscar Orange, Tamara Tomato or Megabite Apple add colour and excitement to your next event promotion.

The character costumes are a real hit with the kids and a great way to draw attention to your event or promotion.

To support your promotion, Sydney Markets Limited will also make available a quantity of FREE Fresh for Kids promotional material.

Hire fees start at \$110 (Inc GST) per costume.

For more information, please contact Fiona Sharpe on: (02) 9325 6295

www.freshforkids.com.au

# Australian Bananas making those bodies sing with Fresh for Kids

Fresh for Kids continues to capture the interest of industry associations who see the benefits of the Sydney Markets program; we welcome Australian Bananas as sponsors of the hugely successful program.

Fresh for Kids was one of the first programs developed to combat the alarmingly low levels of fruit and vegetable consumption 13 years ago,

by educating parents, teachers and carers on how to make fresh fruit and vegetables more appealing to primary school aged children.

"It is great to have the support of industry associations such as Australian Bananas board. I hope this encourages other organisations to consider the Fresh for Kids Program as an option in their overall marketing strategy," said Melissa Kolc.

Australian Bananas joins The NSW Chamber of Fruit and Vegetables, Sydney Markets Credit Services and the Sydney Markets Race Day as sponsors and supporters of the Fresh for Kids Program.

For sponsorship opportunities or for further information on the Fresh for Kids Program please contact:

#### Melissa Kolc Marketing Programs Manager

Sydney Markets Melissa.kolc@sydneymarkets.com.au (02) 9325 6830







This million dollar sponsorship will be the highlight of the industry's new promotional campaign that launched in August last year with the aim of making bananas Australia's favourite energy snack by 2015.

The sponsorship of So You Think You Can Dance (SYTYCD) will give bananas massive exposure through every aspect of this multi-media event.

At the core of the sponsorship is a new television campaign, which positions bananas head-to-head with other, less-healthy energy snacks.

Australian Bananas will also have a significant presence on the SYTYCD website, dancers will be "re-fueling" on bananas during the show, and there will even be a specially created "Banana Lounge" where contestants can relax and do interviews between performances.

All this activity is designed to engage with an important new target audience for the industry, 18-39 year olds. This audience currently consumes large quantities of processed energy snacks and is seen as a massive opportunity for bananas.

As part of the sponsorship the industry is also running a consumer competition aimed at driving banana sales. Consumers will have a chance to win a trip to the SYTYCD Finale. Runners-up will receive one of 20 Banana-Yellow iPod Nanos. Entry will be based on proof of purchase of at least 6

bananas.

Australian Bananas will also continue to promote the health benefits of bananas through PR, radio and their recently redesigned website.

But while Australia sits back and enjoys making their body sing with Australian Bananas, the promotions team is already planning the next phase of the campaign. So stay tuned for more updates.











# A & L Florist Sundries on board for 2010

Sydney Markets Limited would like to annouce that A & L Florist Sundries is on board as the sponsor for the 2010 Florist of the Year Program.

A & L Florist Sundries were established in 1974 and are suppliers of all florist sundries and fresh cut flowers. All product lines are of exceptional quality and guaranteed with the florist wholesale team the best in the field.

Sydney Markets would like to thank A & L Florist Sundries for their continuous support of the Florist of the Year Program.

#### What is the Florist of the Year Program?

The Florist of the Year will be kicking off in February with both the metropolitan and regional

florists receiving recognition for their achievements within the industry.



Staff photo - from left to right.... Alan Belford, Vince Olivieri, John Olivieri, Joy Neave, Mario Olivieri, Donato Sofi and Mohammed Ayub

This year, the Florist of the Year Program has attracted a further 38 florists from across NSW and ACT, with the numbers now standing at over 225 florists participating in the program.

The Florist of the Year Program is recognised within the industry to be a useful resource to participating florists, providing them with invaluable information on areas of their business which may require further improvement or even highlight areas which are doing exceptionally well.

The Flower Program consists of 3 mystery shopping evaluations with the top 30 florists qualifying as preliminary finalists. From the top 30, 9 of the finalists are awarded the Florist of the Month Award and 21 finalists are awarded the Award of Excellence.

Florists are evaluated on appearance, quality of flowers, product knowledge, customer service and their use of merchandising and branding skills and are judged from a customer perspective by anonymous shoppers.

The Florist of the Month recipients receive a \$1,200 advertising package, 1 month free entry to Sydney Markets, direct entry to the Florist of the Year Awards which is presented in November at the NSW Flower Growers Dinner Ball and a \$100 gift voucher from our proud sponsors A & L Florist Sundries

For more information on the Florist of the Year program please visit www.sydneymarkets.com.au

# **Alora Wrapping Range**





(see in store for details)

200 SHEETS (50x70cm)

Only \$15.00 + GST (per 200 sheets) 30 micron - Selected colour range

**A & L Florist Sundries** 



Sydney Flower Market Stand 102 Flower Shed Sydney Markets, NSW 2129 Phone: 9746 0391

Warehouse 1336 The Horsley Drive Bossley Park NSW 2176

Phone: 9610 7726

A & L Florist Sundries provide exceptional quality product lines for all your sundry needs and are open 7 days a week from two convenient locations.

The 2010 Florist of the Year is proudly sponsored by A & L Florist Sundries

# Chamber dinner dance a huge hit

Congratulations to all involved in the organisation of the 2009 annual Chamber Dinner Dance, held at the Miramare Gardens Function Centre on Saturday 5th December.

This important event, hosted by Glenn Wheeler recognised those people and businesses within our industry for their achievements, and at the same time allowed guests to enjoy themselves with the entertainment on the night.

The first award of the evening, being the Markets Industries Merit Award went to Steve Zappia, owner of Zappia Bros Wholesalers, followed by the Greengrocer of the Year Awards, presented to Martelli's Markets at Rouse Hill by SML CEO Bradley Latham and Country Fruit Bathurst by President of the Markets Industries Committee, Joe Zappia.

This is now the 8th year Sydney Markets has implemented the Greengrocer of the Year Awards program which is one of the most comprehensive fresh produce awards in Australia.



























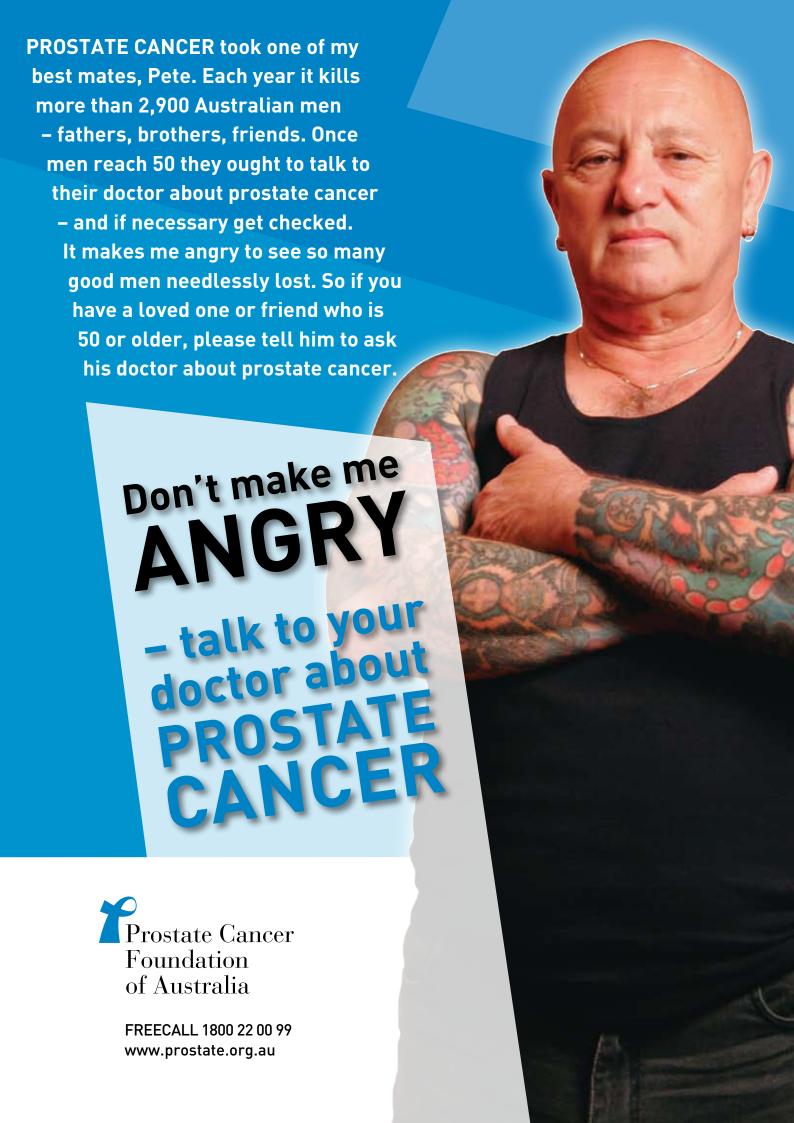














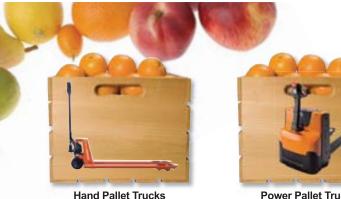
# **Market Personality - Ken Withey Rogers**

- How long have you worked in the fruit and veg business ....over 40 years
- I learnt the trade from .....an old man, Mr Harry Christen, he was a direct decent from the Christians in Norfolk Island
- I owned this business for ...I had a partnership with Montague Orchards from the late 1960's to the early 1970's
- My first job was ....a chef in a Hurstville Bakery, called Gem
- If I could have any job in the world ... I would still be doing what I am doing now
- My parents taught me ...respect others, always be honest and to do my very best
- My worst trait ....I am a workaholic
- I can't live without ...a goal to keep achieving
- Favourite movie ....The Sound of Music
- Favourite food ....Chinese and Italian
- My favourite TV show ....Seinfeld

- My favourite book..... any book by Wilbur Smith
- My dream holiday ....happens every Friday when I hop on my houseboat
- Do you have any pets .....No
- My favourite car .... BMW
- The best decision I ever made ....to go and work for Billy Duggan
- Something that most people don't know about me .... I'm soft hearted and a romantic at heart



- I'm passionate about ....the fruit and vegetable industry
- Favourite sport....Soccer
- I support .... Manchester United and St George
- If you were stranded on an Island who would you most want to be with...someone very interesting





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# Sydney's Italian Fruit Shops - Our Collective Memories

#### Memories from an Italian Fruit Shop - by Francesca Piscitelli and Isabella Saffioti

Here is the second story in a series called 'Memories from an Italian Fruit Shop. These wonderful stories were sent to Co.As.It. to be part of the Sydney's Italian Fruit Shops Register and Web Site. The following story is entitled 'An Italian Fruit, Vegetable and Convenience Store Story' and was sent to us by Francesca Piscitelli and Isabella Saffioti.



The Saffioti fruit shop in Marricville 1950s

'This is just a small but very special story about our parents and their fruit shops.....

Our Dad's name was Saverio Saffioti and he was born in Palmi, Reggio Calabria (Italy) on the 28<sup>th</sup> March 1911. Our mother's name was Nicoletta Saffioti and she was born in Molfetta, Bari (Italy) on the 8<sup>th</sup> January 1920.

Our father firstly arrived in Queensland on 17/04/1929 and started to work in the sugar cane industry as a sugar-cane cutter for 3 years. Saverio then went to Melbourne and spent 2 years conducting various jobs to save up some money. Once he had some money saved he then pursued his dream to open up a fruit shop in Sydney. He then moved to Sydney.

Whilst in Sydney he had met and fell in love with my mother Nicoletta who arrived in Sydney on 07/12/1937. They got married on the 24<sup>th</sup> March 1945.

Their first fruit shop was at 70A Mullens Street, Balmain. Then they sold that fruit shop and opened up another one at 175 Parramatta Rd, Annandale. This fruit shop was also sold again later on. Their third and final fruit shop was at 433 Illawarra Rd, Marrickville. This store was a mixed business convenience store selling fruit, vegetables and other house hold goods. At the time, we all lived upstairs in the fruit shop.

Our dad would go to the fruit market everyday to make sure that the goods were fresh. He also took care of all the finances. My mother, on the other hand, served the customers and ensured that the items were merchandised nicely. When my dad returned from the markets he helped mum.

Our parents had a total of 6 children and they are as follows in order- Francesca, Vincenzo (died when only 6 months old), Isabella, Giovanna, Saverio (changed later to Sam) and then Michael. My grandmother looked after us while my parents were running the store. At one stage my parents worked 6 and a half days a week from 7am until 7pm. This was to ensure that we had a better life style. The business went well and my parents, through hard work, managed to save up some money and paid the fares for some relatives to come to Australia.

'We have our greatest memories from our fruit shop in Marrickville, as this was the place where we grew up. We remember after dinner we would all go to the veranda and dad would bring his guitar and sing songs for us and tell us some stories. We would always get together and have great sing-alongs with mum and dad. Whenever we had family or friends come over for a visit dad would always entertain them with his guitar.'

Sadly, our father died suddenly from leukemia on 21<sup>st</sup> April 1957 and the Marrickville shop was sold. The shop apparently still exists as a fruit and vegetable shop today.'...... Francesca Piscitelli and Isabella Saffioti

If you have your own 'Memories from a Fruit Shop', contact Linda Nellor, Heritage Project Officer at Co.As.It. We will be happy to include them on our Sydney's Italian Fruit Shop Register and Website. Tel: 9564 0744 or email <a href="mailto:linda.nellor@coasit.org.au">linda.nellor@coasit.org.au</a>

This community project is a collaboration between Co.As.It. and Australian Centre for Public History at UTS. It has been proudly funded by Sydney Markets Ltd, City of Sydney and the NSW Migration Heritage Centre.

# A piece of history...



# They gave wings to fruit

Three brothers who turned their hands from retailing to export were the first to airfreight fresh fruit and vegetables, in bulk containers, from Sydney.

They are the Anticos who are pictured above preparing a cauliflower order. From left is Tony, John and Joe, partners in the firm of Antico's Wholesale Fruit& Vegetable Distributors Pty. Ltd.

Refugees from Mascot, where they were brought up in the family's fruit shop, the brothers migrated to the markets 15 years ago.

#### They've never regretted the decision.

They've been successful because they know the product they sell, supply the best available quality and are enterprising.

Tony is buyer for vegetables and tomatoes; John takes care of administration and staff of eight; Joe buys the vegetables.

Another brother Vince has made Rose Bay world-famous for the super fruit he sells in his shop.

The Antico's export mainly to the Pacific Islands and the Near East. Like all exporters of perishables, they were hit by recent bans on trade with. France.

Page 8 - Market Industries News, December, - 1973

Tony Antico believes the export market in the company's particular field is pretty well saturated. His biggest problem is finding produce of the right quality in sufficient quantity.

Generally, the quality of fruit and vegetables sold on the Sydney Market has deteriorated, he says.

The Anticos are big exporters of stone fruit, citrus, apples, pears and most vegetables. As a rule they don't handle tropical fruits.

# **RETURN THANKS**

Tom Magnus and family wish to thank their many friends in the market industries for condolences in the sad loss of his dear wife Bonnie.

- R.I.P.





## **November Employee of the Month - Jim Basetas**

Jim Basetas is a highly motivated employee who constantly gives 100% in his role as Team Leader within the GTA Team. He has an outstanding knowledge of the Market and all operational issues.

Jim handles all situations, some of which can prove to be very challenging within the Market in a very professional manner.

He has the upmost respect from his team members which is critical in his role as a Team Leader, as well as SML staff, Stakeholders and all associated with Sydney Markets.



## December Employee of the Month - Conrad D'Cruz

Conrad is a very consistent team member, who constantly meets high demands and challenges that are thrown in his direction.

Conrad's level of knowledge is outstanding, nothing is too difficult and he recently excelled in solving a complex problem which in turn SML reaped the benefits.

During a recent meeting with the auditors of SML he was praised for his high caliber of work.



# **SML Runner Up Employee of the Year - Robyn Lees**

Robyn Lees was highly deserving of this award, as she has always shown extreme loyalty to SML and her role as the Retails Markets Manager, for Sydney Paddy's Markets.

Robyn was a key figure in the implementation of seafood into Flemington on Sundays and was heavily involved in the process of introducing Wednesday Paddy's trading at Haymarket.



## **SML Employee of the Year - Melissa Kolc**

Melissa was a very worthy recipient of this award. The best way to describe Melissa's work ethics is; driven, hard working, loyal and passionate.

The Fresh for Kids and Florist of the Year programs have flourished since she took on the Marketing Programs Manager role, 22 months ago. During this time Melissa has implemented new ideas which have seen the programs go from strength to strength.

Melissa has an outstanding knowledge of Marketing, has a wonderful rapport not only with all SML staff but her business associates. Congratulations to Melissa.



#### **SML Team of the Year - Retail**

Each year this award proves to be highly sought after with the SML organisation and is judged on the performance of each team monitored throughout the year. There are many considerations taken into account when SML Senior Management decides who will be award the Team of the Year.

It was a hard decision at the end of the year because great work was undertaken by each team within the SML organization for the 2009 period.

It was though the Retail Team which received the Team of the Year Award. This team had four members throughout the year who were awarded Employee of the Month, due to their commitment 2009 seen a reduction in fewer accidents on site, and evidence by Senior Management observations were that roadways were generally clear, boundaries kept tidy and the flow of traffic both vehicles and people were not impeded.

Members of this team were constantly motivated throughout the year, proved to have a great rapport with the general public and handled all difficult situations in the best possible way to ensure the continued success of our most successful retail brand, Sydney's Paddy's Makets.



# **OCCUPATIONAL HEALTH & SAFETY**

#### **OH&S POLICY**

Sydney Markets Limited is committed to the health, safety and welfare of all Market employees, contractors, visitors and the general public. Our goal is to achieve an injury/illness free workplace.

SML has an established OH&S Committee comprising of work groups, selected OH&S Representatives and Management Representatives. The Committee meets bi-monthly and is made up of the following people:

SML	Operations GTA Team - Chairman		
SML	Operations Retail Team		
SML	Assistant Team Leader Ops Support Team		
SML	Administration		
SML	Site Services		
SML	Security Manager		
SML	Team Leader Operations Support Team		
SML	Operations Manager		
SML	Operations GTA Team		
Occupa	ational Health Nurse		
NSW Chamber Fruit & Veg Industries			
Flemington Unloading Services			
	SML		

Under the OH&S Act the functions of this OH&S committee are to:

- Keep under review the measures taken to ensure health, safety and welfare of persons at the place of work; and
- 2. Investigate any matter that may be a risk to health and safety at the place of work.

All Sydney Markets OH&S Committee members have attended the compulsory four-day training course.

Please always remember that each of us has responsibilities under the *OH&S Act* for health and safety in the workplace.

#### PLEASE NOTE:

- Tenants are reminded that they are responsible for the OH&S of their staff whilst they are at work. Tenants are also responsible for the safety of any person whilst they are in your place of work.
- For further information regarding your responsibilities and other useful information visit the NSW WorkCover website.

#### Slips, Trips and Falls

Slips, Trips and Falls make up about 18% of all workers compensation claims in NSW. They can happen in any workplace.

So what can you do?

- 1. Inspect your workplace to see if there are any hazards
- 2. Assess the risk of the hazards in the workplace
- 3. Try to eliminate or reduce the risk of the hazards

It could be as easy as keeping the work area clean, wearing the correct footwear or just being aware of your surroundings.

Remember everyone has a responsibility when it comes to OH&S.

WorkCover NSW has a useful fact sheet and guide called, Preventing Slips, Trips and Falls that you can access on www.workcover.sw.gov.au/publications.

# **MARKET SECURITY & SAFETY AWARENESS**

#### **CCTV FOOTAGE**

CCTV has been used to assist NSW Police with identifying a person of interest in the theft of produce from Building D.

CCTV Footage has also assisted in identifying people dumping rubbish onsite. The people have been issued with a comply Notice. Rubbish is not permitted to be brought into the Markets and persons found dumping will be issued a Comply Notice.

#### **Forklift Safety**

CCTV footage continues to assist in identifying unsafe forklift practices in the Markets.

Forklift drivers are reminded that they must follow the road rules within the Markets. Those that don't may be issued a comply notice.

Comply Notices have been issued for unsafe loads, heights of pallets, doubling on forklift going the wrong way at the round-a-bout and travelling in the wrong lane on the forklift bridge.

#### **ACCESS PASSES**

All tenants and their employees are reminded that they must use turnstiles to enter and exit the general trading area before 6:00am. Due to OH&S requirements and for the safety of all Market users

no pedestrians are to walk through the perimeter gates of the GTA before this time, as these entry points are for vehicle ACCESS ONLY.

You are not permitted to allow access to the GTA to anyone else using your pass.

All persons working in the GTA before the Markets open must have their own access pass.

**How to obtain a pass:** If you are a new employee or have lost your pass, you will need to apply for a new pass.

- Fill out the GTA Entry Application form available from the Cashiers Office in Building D or from the Photo ID Room in Building C.
- Attach a letter from your employer on company letterhead.
- Bring the paperwork to the Cashiers Office in Building D and pay \$44.00.
- Attach the receipt to your application form. You will need to present this at the Photo ID Room in Building C, smile for the camera and have your pass issued.



# MARKET SECURITY & SAFETY AWARENESS continued

#### **Photo ID Operating Times:**

9:00 – 10:30am
9:00 – 10:00am
9:00 – 10:30am
9:00 – 10:30am
Closed

Please contact our staff at Photo ID on 9325 6290 after 9am Monday to Thursday if you have any questions.

#### **MARKET SECURITY & SAFETY AWARENESS**

- If you observe any type of suspicious behaviour or anything you believe to be reportable, please do not hesitate to contact Security on 0409 325 232.
- Whilst SML and security officers conduct regular patrols of the site all Market users are asked to take reasonable steps to secure their goods at all times.
- All Market users should familiarise themselves with Market Emergency
- and Evacuation procedures and also be aware of muster point locations for individual areas.
- Awareness of your area will ensure that Security and Safety is optimised in the workplace.
- Persons involved in stealing or receiving stolen produce or property may be refused entry into the Markets.

'SAFETY IS NO ACCIDENT' – On site Security or Market staff can be contacted 24 hours a day by calling 0409 325 232

- Access Control The photo ID Room is open as stated or by appointment by contacting Jim Basetas on 0407 325 230 or Zak Gudelj on 0407 325 224.
- A Justice of the Peace is available at the SML office in B Building or by telephoning 0407 325 230.



#### **NOTE CHANGES**

#### TO EVACUATION & ASSEMBLY AREAS

In the event of an emergency, alarms/PA systems and/or loudhailers will be used to notify tenants and employees of the evacuation and where to assemble. Market Officers will be positioned at 26

points throughout and around the various buildings to direct evacuated people to the appropriate designated Assembly Areas. Your Evacuation and Assembly areas are listed below. Please make yourself aware of the Assembly area nearest your place of work.

#### Assembly Areas for Warehouses and Other areas are as follows:

, 1550111121,	
Control Centre	Western Growers Carpark
Market Plaza & Hotel	Plaza Tenants Carpark
Warehouse X	Western Growers Carpark
Warehouse H	Flower Market Rear Carpark
Warehouses T & J	Open Western Carpark
Warehouses G & Q	Open Western Carpark
Flemington Offices & Warehouse U	Eastern Growers Carpark
Warehouses R & K	Open Eastern Carpark
Warehouses M & O	Outside Potts St Toll Gates
Warehouses N, S & L	Outside Potts St Toll Gates
Weighbridge & Chep	East or West Growers Carpark
HVA Offices	Outside Potts St Toll Gates
V&Y Multi Storey Carparks	Open Carparks at either end
Assembly Areas for Growers and	Retail Markets are as follows:
Building D, Doors 1 - 4	Western Growers Carpark
Building F (Flower Market)	Western Growers Carpark
First Aid Centre	Western Growers Carpark
SMCS Office	Western Growers Carpark
Building D, Doors 5 - 9	Eastern Growers Carpark
Assembly Areas for Wholesale M	arkets are as follows:
Buildings A & B	Open Western Carpark
Buildings C & E	Open Eastern Carpark
Fire Wardens for SML are as follo	ws:

Markets Site: Chief Warden Adrian La Cava & Deputy Chief Barry Baker.
Plaza Area: Warden Marilyn Loch & Deputy Warden Michael Eu.
Flower Market: Warden Danny Michael.
Operations Area (Warehouses): Warden Danny Michael.
Wholesale Area (GTA): Warden Jim Basetas & Deputy Warden Zak Gudelj.
Growers Area (GTA): Warden Jim Basetas & Deputy Warden Zak Gudelj.

Evacuations should be conducted in a calm and orderly manner.

#### **REMINDERS**

- Market users should avoid bringing large amounts of cash to the Market. Use credit arrangements where possible. If you have to bring cash, please take care when in the Markets and never leave money unattended.
- Don't forget to remove the keys from your forklift when it is not in use. Forklifts should be individually keyed to your company. Contact your forklift supplier for more information.
- Security advice and assistance is available to tenants. SML's Security Manager, Adrian La Cava, is available to discuss security issues with you. You can contact Adrian on 9325 6171 to discuss the following:
  - Installation of security cameras
  - Security problems or advice on securing your premises.



# **NOTICEBOARD**

#### **UNREGISTERED VEHICLES**

An Occupier must not bring into, possess, control, drive or operate an unregistered vehicle in the Markets if that vehicle would be required to be registered under the *Road Transport (Vehicle Registration) Act 1997* in order to be driven on a road as defined under the Act

#### **MARKET ENTRY PASSES**

In accordance with the Sydney Markets Conditions of Entry, all vehicles must display one of the following valid passes whilst in the Markets:

- Daily Entry pass
- Growers Truck pass
- Standard Entry pass
- Warehouse Truck pass
- Premium Entry pass

Failure to display a valid pass may result in a Comply Notice being issued under the Sydney Markets Rules (13.2) and the Terms and Conditions of Entry to Sydney Markets.

#### **COPYING OF MARKET ENTRY PASSES IS PROHIBITED**

Copied passes and offenders' details will be handed to the NSWPolice and may result in further action.

#### WATER RESTRICTIONS

Shareholders and all Market users are reminded that due to the current Level Three Water Restrictions, water usage should be kept to a minimum. Please sweep up modules and warehouses where possible and only use high-pressure cleaning methods to reduce water consumption.

This means that **NO TAPS OR HOSES** should be left running and washing of motor vehicles on site is not permitted.

**UNDER NO CIRCUMSTANCES** are Fire Hoses to be used for cleaning purposes. A \$2,200 (Sydney Water) fine applies to anyone caught in the act.

#### **SML WILL NOT TOLERATE BAD BEHAVIOUR**

SML is committed to protecting the safety and wellbeing of all people present in the Markets and reminds people that they must comply with the Sydney Markets Rules and Australian Laws at all times within Market sites.

# TENANTS REMINDED TO REPORT ALL DAMAGE, THEFT OR BAD BEHAVIOUR IN THE MARKET

In order to reduce the possibility of theft in the Market, always remember to PROPERLY SECURE YOUR STORE, PRODUCE AND EQUIPMENT when not in use.

If you have observed bad behaviour or noticed damage to property know matter how small the offence, please do not hesitate to contact our Market Staff or on-site Security 24 hours a day by calling 0409 325 232.

# **Customer Service Help Line**

Your comments on our service delivery are welcome. If you have comments or suggestions please call the Customer Service Help Line:

9:00am - 4:30pm Monday to Friday

Phone: 02 9325 6298 Facsimile: 02 9325 6300

Email: customerservice@sydneymarkets.com.au

Post: c/- Sydney Markets Limited,

PO Box 2, Sydney Markets NSW 2129

# **DATES FOR THE DIARY**

VICTOR CHANG FRESHEST BALL

Saturday 24 April

Sydney Markets Office Professionals Day Thursday 25 May

SYDNEY MARKETS RACE DAY Saturday 19 June

Rosehill Racecourse

MANGO AUCTION Wednesday 1 September

CHERRY AUCTION
Wednesday 20 October











#### **EDITORIAL NOTES**

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