



SYDNEY MARKETS

LEADER



**Farewell
John Pearson**

**ANZ Bank
Refurbishment**

CONTENTS

- 02** CEO'S PERSPECTIVE
- 03** SITE SERVICES UPDATE
- 04** OPERATIONS & WHS UPDATES
- 05** ENVIRONMENT UPDATE
- 06** PROPERTY UPDATE
- 07** EMPLOYEE UPDATES

**ADVERTISING AND EDITORIAL
ENQUIRIES**

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We would like to acknowledge the traditional custodians of this land on which we have published this magazine, the Gadigal people of the Eora Nation, and pay our respects to their Elders, both past and present.

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UPCOMING EVENTS

*Paddy's Markets Flemington
Cooking Demonstrations*

Every Friday & Sunday

Paddy's Night Food Markets

1st Saturday of every month

CEO'S PERSPECTIVE

RETIREMENT OF MR JOHN PEARSON

Mr John Pearson announced his retirement, effective April 20, 2023.

During his 18-year tenure as Chairman, John has been instrumental in working with myself, the Board and Management team to help shape SML's five-year strategic plans.

John successfully led the board through some of the most challenging times in recent history, including the global financial crisis and the Covid-19 pandemic.

I'd like to thank him for his significant contribution to the Company, to the Markets and to the industry and wish him well as he embraces this new chapter.

The process has now commenced for recruitment of a new Chair.

Mr. David Hynes will be the Acting Chair until a new permanent Chair is appointed.

ENVIRONMENTAL ACHIEVEMENTS

I'd like to acknowledge the cooperation of the entire Markets community who have embraced our new Waste Policy resulting in significant savings to our Business.

The Waste and Environment portfolio represents the largest single cost to the operation of the markets and requires all stakeholders to work together to achieve a positive outcome for the site and the environment.

I'm really pleased to report that since the start of the program, we have:

- Reduced General Waste by 19% or 1,400 tonnes
- Reduced organic waste by 27% or 3000 tonnes
- Pallet's recycling has increased by 29% or 360 tonnes
- Cardboard recycling exceeds 1,800 tonnes

Our Greenpoint and Operations team continues to focus on minimising waste and increasing recycling through closer management with our Stakeholders and partners.

AUTOMATED ENTRY, PARKING AND ACCESS CONTROL

SML has completed the tendering stage of the automated entry, parking and access control. Over 15 companies participated in the discovery process. Management is currently assessing the tenders to determine the best solution for SML's requirements.

This project supports SML's Strategic Imperative No. 2, which focuses on the continued implementation of our innovation program, embracing new technologies that measurably improve the operating environment for SML and our Stakeholders.

PADDY'S HAYMARKET KEY TENANT STRATEGY

In June 2023, Sydney Markets achieved a major milestone toward the establishment of the Doltone Hospitality Group (DHG) food precinct at Paddy's Haymarket by gaining Landlords Consent from Market City.

This major milestone clears the way for DHG to progress their application with Property NSW before moving ahead with their Development Application through Sydney Council.

Sydney Markets continues to focus on providing regular communication to traders through the SML Trader App, video updates and in person workshops.

During March 2023, an extension of the Relocation Notice was provided to all Paddy's Haymarket Traders affected by the upcoming relocation. To ensure all stand holders remain well-informed, a series of presentations were conducted by Management, focusing on the relocating strategy.

2023 SYDNEY MARKETS FRESH AWARDS

The 2023 Fresh Awards was a highly anticipated night that honoured the best greengrocers, florists, growers, wholesalers, providers, and fresh content creators from across NSW and ACT and for the first time, the Paddy's People Choice award. The event was held at the International Convention Centre in Sydney on Friday, July 7th 2023, and was a night to remember. Congratulations to all the winners and nominees across all categories who took part in our Awards night.

Thank you to our sponsors, ANZ WorldLine, Toyota Material Handling, and Markets Club Holman Barnes Group. From all of us here at Sydney Markets, we would like to say a big thank you for your participation and contribution to our event.

A special edition of the Leader, with full coverage of the Fresh Awards event, all nominees and the 2023 winners, will be released in the coming weeks. We look forward to welcoming you back next year.

INFRASTRUCTURE INVESTMENTS – WAREHOUSE I

The relocation of Hammersmith Road and the construction of the above-ground public car park is now complete.

Further works on the staff carpark will now commence and will be followed by construction of warehouse I. Upon completion, the development is expected to have an additional 48 parking spaces, totaling 189 across the 10,000m² site.

As always, stay safe and I hope you enjoy reading this issue of the Leader.



BRAD LATHAM

Chief Executive Officer
Sydney Markets Limited

JOHN PEARSON ASM, CHAIRMAN OF SYDNEY MARKETS RETIRES

John Pearson ASM recently announced his retirement as Chairman of the board of Sydney Markets effective 20 April 2023. John has been a great leader of the Sydney Markets business, instigating significant changes within the business, as well as navigating the global financial crisis and the recent Covid-19 pandemic.

With over 40 years' experience in banking and finance, John Pearson was a natural fit to the Sydney Markets board, with his initial appointment as an independent director in March 2003, before John was appointed Sydney Markets Chairman of the board in 2005.

Formerly a franchise owner of Colonial State Bank, Sydney city area that incorporated nine branches, John's experience included his ownership of Coogee Village Fruit Market for 7 years. John is a former director of Balmain Leagues Club and Wests Tigers Rugby League Football Club.

John's ambition as chairman was to leave Sydney Markets in a better state than when he arrived, an achievement acknowledged by the Sydney Markets board. Investment during

John's tenure exceeded \$100 million while substantially reducing overall debt. Beyond delivering efficiencies and financial stability, John successfully laid the foundations for Sydney Markets to be recognised as a global leader in Wholesale Markets Operations and as a pioneer in environmental sustainability, through the investments in Green Point, Recycling and Solar.

"I have always been a vocal advocate for our shareholders and the thousands of businesses which rely on the Markets for their own livelihoods. I remain passionate about this industry which has provided me the opportunity to promote the hard-working people behind the scenes responsible for feeding one-third of the country, every day." John reflected.

John will be greatly missed for his dedication to the Sydney Markets business and its staff, traders and shareholders. We wish John all the best for his next endeavour and thank him for his energy, experience and contribution to his role as Chairman of the Board, Sydney Markets.





BUSINESS COSTS KEEP GROWING, HERE'S 5 TWEAKS THAT COULD IMPROVE PROFITS

Running a business in the market trading industry can be challenging, especially with inflation costs on the rise. While every business at Sydney Markets focusses on providing the best produce and products for their customers, this can deflect their attention away from operation changes that can help your business grow.

But help is at hand.

ANZ Worldline Payment Solutions is one payment services provider helping smaller businesses navigate these challenging times. Many of you probably already use their solutions. They're committed to supporting small businesses to optimise your operations, and find daily savings that can improve your bottom line, without compromising the customer offering. The company is also our newest Major Sponsor of the Fresh Awards 2023, investing in supporting the awards that champion our community.

Here, they have provided some insight to help market traders improve their cash flow and financial stability.

1 TRACK YOUR PAYMENTS AND SETTLEMENT TIME

The stress of trying to keep your business figures in your head, is exhausting. Instead of relying on memory, it's crucial to track your payments and how quickly they settle efficiently, to provide you a clearer idea of how your business is performing.

By having accurate data, you can avoid unpleasant surprises and effectively manage your cash flow. This is particularly important when there's a time gap between customer payments and the funds reaching your business account.

To monitor your cash flow efficiently, choose a payments service provider that offers same-day settlement and insightful reporting tools. ANZ Worldline Payment Solutions provide both to its customers. With an ANZ business transaction account, ANZ Worldline Payment Solutions customers can receive same-day settlements*, allowing you to track your cash flow day-to-day and pay your staff, bills, and suppliers on time.

Supporting your business reporting is ANZ Worldline Payment Solutions' Merchant Portal, which allows you to track your transactions and settlement information in near real-time. View insights into your transactions, manage settlements right away, perform year-on-year analysis and more, all of all of which help businesses to keep the finger on the pulse of their operations.

2 ENCOURAGE CARD PAYMENTS INSTEAD OF INVOICING

Accepting card payments instead of relying on invoices can significantly enhance cash flow and save you money in the long run. Waiting for payment from customers can restrict your cash flow, making it difficult to keep on top of business costs. When there are delays, businesses will often turn to credit cards or taking out a loan to facilitate liquidity in the short term but these methods can cost more money through incurring high-interest fees.

To overcome this, encourage your customers to pay by card, whether online or through your EFTPOS terminal. This method ensures faster payments, reducing the strain on your cash flow. Even if you offer direct bank transfer on an invoice, which may save on card fees, not everyone wants to, or has the ability to pay that way.

3 EXAMINE YOUR CARD TRANSACTION FEES

Card transaction fees can accumulate and impact your overall business costs. It's crucial to understand the charges imposed by your payment provider for different types of cards. For instance, ANZ Worldline Payment Solutions charges the same rate regardless of the type of Visa or Mastercard® used by your customers.

Consider also exploring whether Merchant Choice Routing is suitable for your business. This option allows contactless Visa or Mastercard® debit cards to be processed through the eftpos™ debit system, resulting in significantly lower rates compared to the regular credit network. Implementing this routing method can save your business hundreds of dollars per year in card fees, particularly if you have higher average transaction amounts.



4 OFFSET SOME OF YOUR REASONABLE COSTS

Everything costs money, even accepting payments. It's just a part of doing business. But, implementing surcharging can be an option for market traders to offset some of their existing costs. This surcharge helps to cover the expenses incurred during payment transactions, reducing the financial burden on the business. Surcharging allows traders to recoup a portion of the costs involved in accepting card payments, which can be particularly useful in an industry where profit margins are often tight.

By implementing surcharging effectively and transparently, market traders can strike a balance between covering their operational costs and providing convenient payment options for their customers, ultimately supporting their financial stability and sustainability in a competitive market environment.

5 CHOOSE A PRICING PACK THAT FITS YOUR BUSINESS

The cost of business can fluctuate from month to month. Whether that's because of low or busy periods, changes in seasonal stock – whatever the reason, transaction amounts can vary monthly.

With the right pricing pack, you can ensure that you're not paying more than you need to in terms of overall fees or transaction limits. ANZ Worldline Payment Solutions offer a variety of packs that can suit businesses of all sizes, offering additional peace of mind. With plans starting at \$60 a month, choosing the right plan to suit the financials of your business can save you hundreds of dollars annually.

SML is proud to welcome ANZ Worldline Payment Solutions as a Major Sponsor of the Fresh Awards 2023.

RETAIL MARKETS UPDATE

PADDY'S MARKETS HAYMARKET KEY TENANT STRATEGY

SML Management and Doltone Hospitality Group have now submitted the Development Application for approval to the relevant governing bodies.

On 16th March 2023, the Relocation Notice extension was issued to all stand holders affected by the relocation. Subsequently, multiple communication updates were shared with the stand holders to keep them informed. During the months of April and May, Management conducted presentations to Paddy's Haymarket stand holders, providing an update on a number of key dates and planning requirements for the Key Tenant Strategy.

Management and staff will maintain ongoing communication with Paddy's Traders to ensure a smooth transition and address any further enquiries or concerns.

PADDY'S NIGHT FOOD MARKETS

The Paddy's Night Food Market was held on Saturday 1st April, 2023 in collaboration with the Filipino Food Movement Australia (FFMA) organisation. There were 41 food trucks and four speciality product stands selling a range of different offers. 16 of these food trucks were from the Filipino food community.

The Filipino Food Festival along with our regular exciting food trucks and car enthusiasts created a fantastic night. The success of the Filipino Food Festival has garnered interest from African and Middle Eastern Food communities to conduct similar events in line with the monthly Night Food Market.

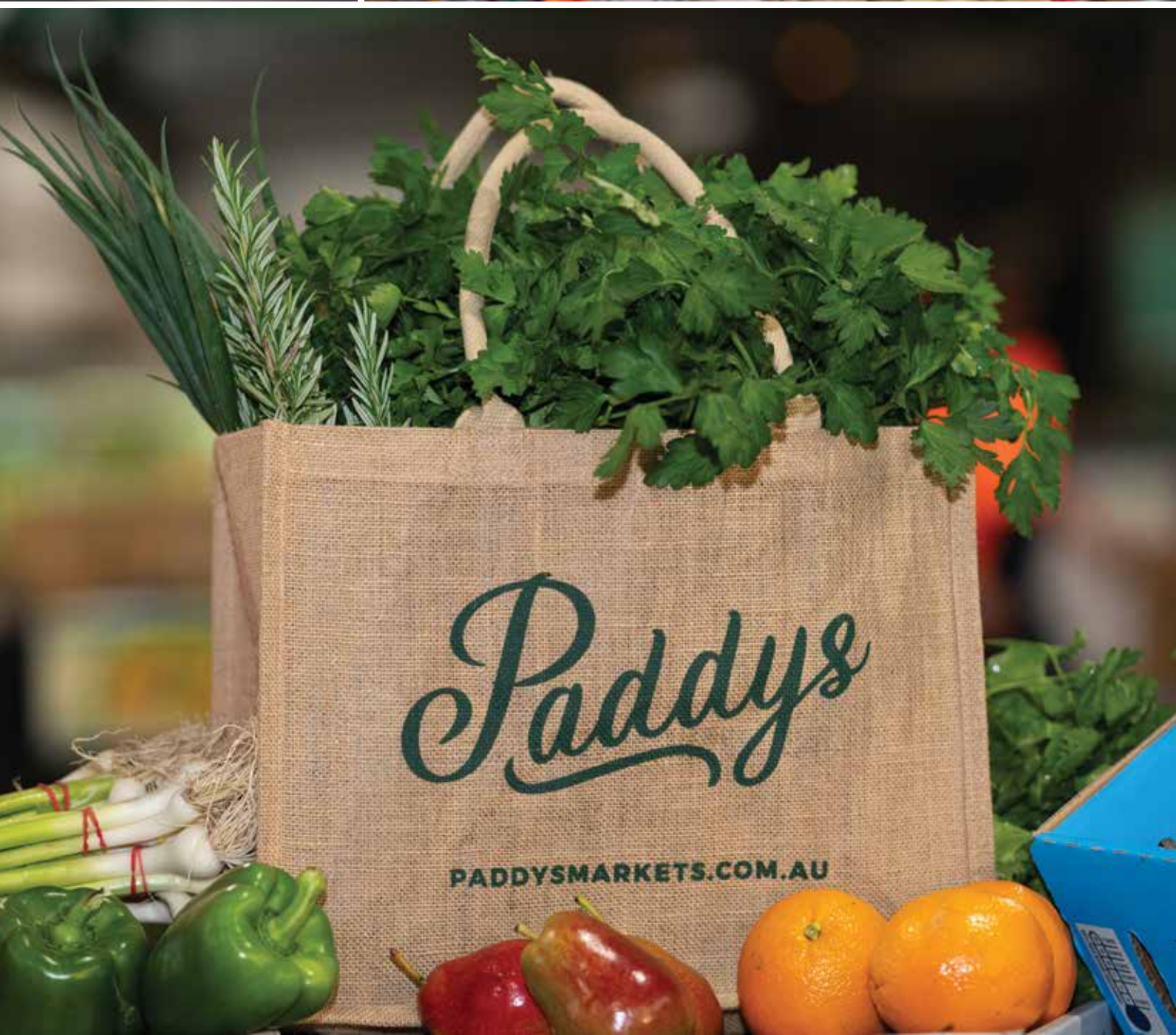
PADDY'S MARKETS FLEMINGTON - WASTE MANAGEMENT

Further Waste Management practices were introduced in March 2023 to improve recycling and reduce General Waste costs on site.

The Retail and Environmental Teams have liaised with all standholders on all Paddy's trading days regarding the changes being introduced to minimise waste going to landfill.

Dedicated areas have been provided along Growers Road and Centre Road for cardboard collection. This initiative improves weekly, with caged areas now in place to manage increased volumes of cardboard.





PADDY'S PRIDE

In February 2023, Paddy's Markets Haymarket was proud to be part of WorldPride festivities. Sydney WorldPride was back with hundreds of thousands of people lining the streets cheering in all colours of the rainbow. As part of WorldPride, Paddy's Markets Haymarket proudly sponsored Fleur De Villes events.

As part of Fleur De Villes, a Paddy's Pride mannequin was on display in our Haymarket Library where florist Abby from Once & Flor'al, constructed the mannequin using fresh flowers. Visitors were able to celebrate pride with flowers as flower mannequins were displayed all around Sydney. Abby also constructed beautiful floral headpieces as models walked around Paddy's Haymarket in a dazzling display. Customers of Paddy's were able to grab a selfie with her gorgeous creations.



Y'S



FLEURS DE VILLES

PADDY'S PRIDE

Pride month was celebrated at Paddy's Haymarket with a free makeover station. Customers got glammed and glittered in all colours of the rainbow to celebrate this year's pride. Customers were able to get dazzling outfits, wigs, masks, and more as they were getting ready to celebrate.

Whether they were partying at Sydney WorldPride events or needing that little bit extra glam for Mardi Gras – Paddy's Haymarket had all the glitter, coloured hairspray, rainbow face painting, and body art for everyone to get involved. Our glamtastic traders at Haymarket helped customers get their shopping done with dazzling options of sparkly gear.





EASTER AT PADDY'S



The Easter Bunny visited Paddy's Markets to celebrate Easter festivities. The Easter bunny handed out chocolate Easter eggs and Paddy's Easter bunny paddles to take home. Customers could also take a selfie with the Easter bunny.



ST PATRICK'S DAY AT PADDY'S

PADDY'S FLEMINGTON

Did you know that Paddy's Markets is Sydney's original market that goes back to 1834? While our name's origins are obscure, it is said to pay homage to St Patrick's Bazaar in Liverpool. To celebrate this occasion, a Leprechaun and Irish Lass were roaming the markets where customers were able to take a selfie.

Customers were also able to participate in our free spin & win! We ran an exciting spin the

wheel giveaway where customers could win fresh produce and plants on St Patrick's Day. The giveaway gifts were generously donated by our traders.

A special thank you to, Perfection Fresh Australia, Murphy's Produce, P&J Fresh Direct Produce, Southern Cross Produce, Red Rich Fruits, Samson's Fruit and Vegetable Supply, Yep Lum & Co, Mario and Connie Messina, Shane Yilmaz Kebabs, Nino's Ice Cream, Nurcan Kebabs, and Jamil Ayash.



PADDY'S HAYMARKET

Paddy's Haymarket was visited by a lucky Leprechaun and Irish lass on St Patrick's Day.

It was great to see our customers engage in our chocolate gold coin giveaway. Some customers received the luck of the Irish and when they picked up a lucky gold coin,

they were gifted a Paddy's hessian bag to take home. Our roaming Leprechaun generously handed customers a Paddy's clover paddle to celebrate St Patrick's Day.



FOODLAB SYDNEY PARTNERSHIP

We're excited to announce a partnership with FoodLab Sydney, a not-for-profit kitchen incubator that supports food entrepreneurs from high-barrier backgrounds (such as First Nations, refugees, migrants, and women) to grow and formalise their businesses.

As part of the supply chain ecosystem, this partnership entrenches Sydney Markets' goal to nurture food businesses that complement the fresh produce industry. We will be supporting FoodLab Sydney by introducing their food entrepreneurs to the Sydney Markets wholesale markets, providing tours, transitioning them to become buyers at the markets, as well as providing access to our retail markets space.

Brad Latham, Sydney Markets CEO, said the Markets community was thrilled to be partnering with FoodLab Sydney and provide a deserving leg-up to a range of diverse talent.

"With our own history stemming from enterprising migrant businesses, Sydney Markets is committed to fostering the entrepreneurial spirit and helping hard-working people achieve their culinary dreams," Brad said.

"We look forward to working with FoodLab to provide more culinary entrepreneurs the knowledge to navigate the fresh produce supply chain so they can easily access premium fruit and vegetables."

FoodLab Sydney has already contributed to a range of success stories – in fact, Paddy's Ambassador Melinda Essey was first introduced to us by FoodLab. She now

showcases her skills at the Markets with vibrant food demonstrations, and on morning show TV.

Five FoodLab entrepreneurs from diverse backgrounds have already wowed patrons at Paddy's Markets with cooking demonstrations.

FoodLab Sydney has supported the launch and growth of 20 food businesses since 2019, offering affordable kitchen space, technical assistance, mentoring and sales opportunities.

"FoodLab is thrilled to be a part of the Sydney Markets community, an organisation so embedded within the community," says Managing Director, Jamie Loveday.

"We can't express enough our gratitude to the markets, and making our entrepreneurs feel so welcomed and supported. Inventive, innovative and delicious food businesses are only as strong as the ingredients that fuel their creations."

FoodLab is entering a new period of growth, announcing its new commercial shared kitchen in Strathfield that will act as a coworking space for its new entrepreneurs to scale. To learn more about FoodLab Sydney and its initiative, please visit www.foodlab.org.au.



FOODLAB COOKING DEMONSTRATIONS



FoodLab Sydney is a not-for-profit kitchen incubator that supports food entrepreneurs from high-barrier backgrounds to grow and formalise their food businesses.

As part of our partnership with FoodLab Sydney, Paddy's Markets Flemington has conducted regular live cooking demonstrations free for the public held weekly on Fridays and Sundays.

Since partnering with FoodLab Sydney, food entrepreneurs have presented a diverse range of cuisines that appeal to our Paddy's customers. Some of our entrepreneurs have presented African, Syrian, Lebanese, Malaysian and Fijian cuisines which have been a success among our customers.





PADDY'S NIGHT FOOD MARKETS

FILIPINO FOOD MONTH

The Paddy's Night Food Markets was back in April. This time we were celebrating Filipino Food Month with Filipino Food Movement. The night was in full swing with 6,000 customers celebrating around plenty of food! Included were our car show, Filipino-inspired dishes and plenty of fun for the family.





Instagram

filipinofoodmovementau
Sydney, Australia

Filofomo

Filofomo

likes
filipinofoodmovementau Let's eat Filipino food together!
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 **TOYOTA**
MATERIAL HANDLING

SITE SERVICES UPDATE

WAREHOUSE I

The Development Application for Warehouse I was officially submitted to Strathfield Council on August 31, 2021, and received approval on June 17, 2022. Following this, Beach Construction commenced works on November 15, 2022.

The relocation of Hammersmith Road is currently nearing completion, while the connection of sewer lines for the new Warehouse has been successfully completed by the approved contractor from Sydney Water.

Additionally, the domestic water connection has been approved by Sydney Water, and the necessary connections have been established for the builder to connect domestic water to the new Warehouse. The construction work is expected to be finished in early 2024.

INSTALLATION OF SPRINKLER SYSTEM IN BUILDING E

As part of the Sydney Markets Fire Services upgrade, sprinklers are being installed throughout Building "E" to enhance fire safety. The installation covers various areas, including the Mezzanine Level offices, Cool rooms, Awnings on the North and South sides of the building, Cold Stores cool rooms, and Temporary ripening rooms (W1 & W2).

Contractor's site sheds have already been set up on site in preparation for the upcoming works. The project is scheduled to commence inside the Building "E" tenancies starting from May 15, 2023, with completion expected by May 2024.

INSTALLATION OF FLASHING LIGHTS

To enhance pedestrian safety, a new set of flashing lights has been installed on the pedestrian crossing located on West Road as part of the ongoing safety improvements.

ROADWORKS

Replacement of several failed sections of concrete has been completed improving road safety for forklift users.



Public carpark and relocated Hammersmith Road ready for use



Builders Site shed



New flashing light installed on West Road



Excavation in progress for basement carpark



Installation of Hydrant line in progress



Replacement of failed concrete slab on West Road is in progress

ROSEMARY, POTATO, TOMATO & LAMB BAKE

PREP 15 MINS + CHILL TIME
COOKING 50 MINS
SERVES 4

- 1/2 cup lemon juice
- 1/4 cup olive oil
- 2 tbs chopped rosemary leaves
- 6 sprigs rosemary
- 8 lamb cutlets or 12 Frenched lamb cutlets
- 750g new potatoes, cut into thick wedges
- 1 yellow capsicum, halved, deseeded and cut lengthways into thick strips
- 1 lemon, thick sliced
- 250g stem cherry truss tomatoes
- 1/2 cup Kalamata olives

Lemon wedges and extra virgin olive oil, for drizzling, to serve

STEP 1 Combine lemon juice, 2 tbs olive oil and chopped rosemary in a large snap-lock bag. Add lamb cutlets and toss to combine. Refrigerate for 20 minutes (or longer if time permits).

STEP 2 Preheat oven to 200°C fan-forced. Heat remaining 1 tbs olive oil in a large non-stick baking pan in the oven for 5 minutes or until sizzling. Add potatoes and toss in hot oil. Roast, tossing occasionally, for 20-25 minutes until turning golden.

STEP 3 Meanwhile, heat a greased large non-stick frying pan over medium-high heat. Brown lamb cutlets in batches for 1-2 minutes on each side and transfer to a tray. Set aside.

STEP 4 Add capsicum, lemon slices and rosemary sprigs to the potatoes. Season with sea salt and pepper. Gently toss and roast for 15 minutes. Top with lamb cutlets and tomatoes. Scatter with olives. Roast for 8-10 minutes until lamb is just pink (or cooked to your liking). Serve with lemon wedges and extra virgin olive oil for drizzling.



BUTTERNUT PUMPKIN SOUP

PREP 20 MINS
COOKING 50 MINS
SERVES 4

This delicious soup is so easy to make. The soup thickens on standing, add extra stock if necessary.

2 tbs olive oil
2 brown onion, roughly chopped
2 garlic cloves, finely chopped
1.2 kg butternut pumpkin, peeled, deseeded and chopped*
4 cups chicken or vegetable stock
Natural Greek-style yoghurt or sour cream, to serve
Natural Greek-style yoghurt or sour cream, to serve

**You'll need 850g chopped pumpkin*

STEP 1 Heat oil in a large saucepan over medium heat. Add onion and garlic and cook, stirring often, for 5 minutes. Add pumpkin and cook, stirring often, for 5 minutes until it begins to soften.

STEP 2 Add stock, cover and bring to the boil. Reduce heat to medium low and cook, stirring occasionally, for 30-35 minutes until pumpkin is very tender.

STEP 3 Using a hand blender, puree soup until smooth. Season with salt and pepper to taste. Reheat soup until hot. Ladle into bowls, drizzle with yoghurt or sour cream and serve with crusty bread.



OPERATIONS UPDATE

UNLOADERS

On Thursday, 4th May 2023, SML held a meeting with Unloading Companies to discuss operational matters related to the unloading and delivery of pallets of produce on-site.

During the meeting, several discussion points were covered. Firstly, the implementation of new processes on First Ave and Fourth Ave was acknowledged as significantly improving unloading and delivery times for the unloaders.

Secondly, Wholesalers in the GTA were recognised for their assistance in accommodating semi-trailers and B doubles in all canopies, which has contributed to smoother operations.

Lastly, it was emphasized that unloaders must be mindful of using reserved parking areas after midnight to avoid inconveniencing holders of reserved truck parking positions. SML staff will actively monitor this situation to ensure compliance.

PALLET SYSTEM MANAGEMENT ON SITE

Solution for on-site pallet systems management. The proposal involved the implementation of compulsory pallet system pooling accounts for onsite Transport Companies and Buyers.

Management met with CHEP to obtain feedback and further clarification that the Financial Model as assumptions presented within the Model were incorrect.

CHEP expressed their inability to surrender the CHEP Pallet Yard located at the Rail Siding Area. Additionally, after analysing the financial model, CHEP declined to accept the Sydney Markets Pallet Solution Model presented in February 2023, citing a misalignment with their own business model.

However, CHEP showed interest in conducting training sessions to help traders manage Pooling Accounts more efficiently. In light of these developments, management plans to schedule a meeting with Subcommittee members in late June 2023 to present the findings of the Pallet Systems Survey and discuss the way forward.

MARKET TRADING TIMES REVIEW

The current Market trading hours will undergo a review and testing to ascertain whether they are still appropriate within the supply chain. Stakeholders will be given the chance to participate in an online survey tailored to different Market categories, including the Wholesale Sector, Buyers, Interstate Transport and Unloading Companies, Onsite Transport Companies, and Building D - Growers.





WHS UPDATE

SAFEWORK NSW

SafeWork NSW has announced their intention to increase compliance inspections on-site throughout 2023 and adopt a risk-based prosecution approach for drivers and PCBUs, with forklift-related issues such as seatbelt non-compliance, phone use while driving, and smoking on forklifts being the main concerns.

SML Management will provide updates to SafeWork NSW on implemented initiatives and ongoing safety improvements, while Stakeholders are encouraged to attend information sessions and workshops to gain insights from industry experts and individuals directly affected by workplace incidents.

SML staff will focus on addressing unsafe forklift practices, including carrying boxes incorrectly, exceeding load limits, not wearing hi-vis vests, leaving forklifts unattended while still running, and pushing or dragging pallets.

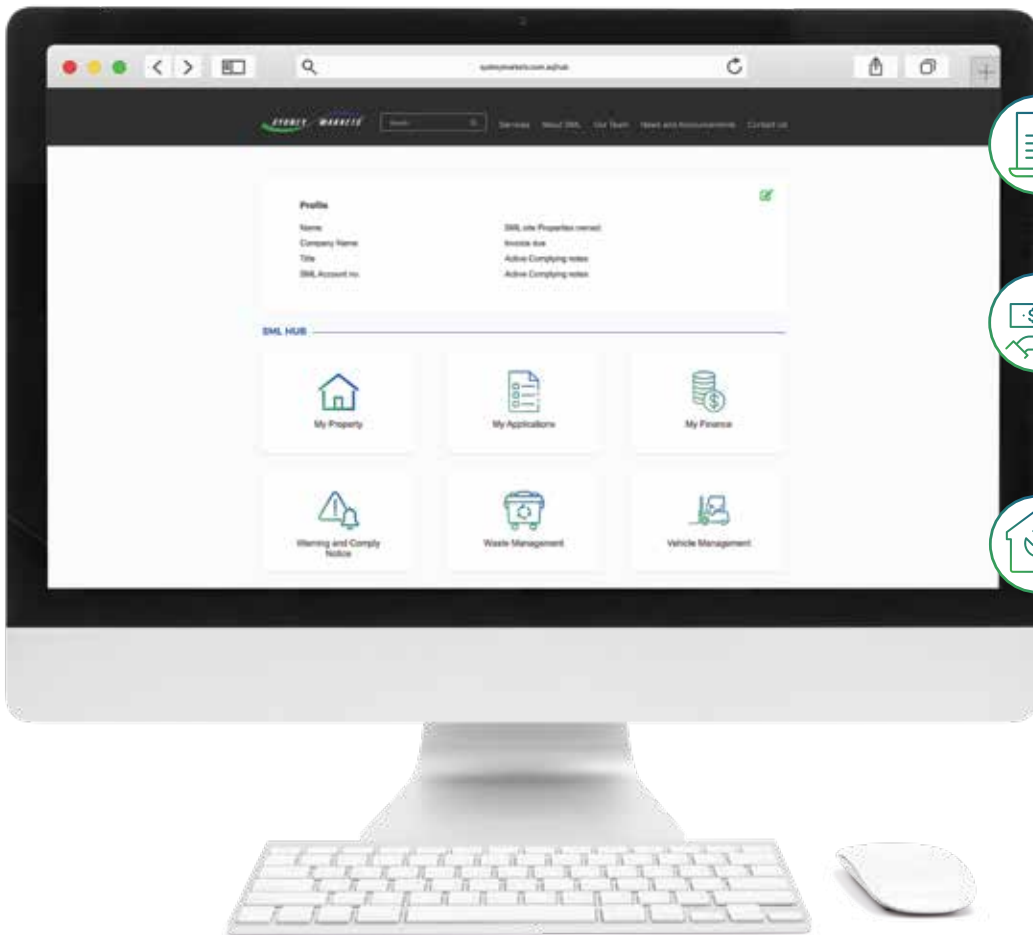
Repeat offenders may face a two-week ban from operating forklifts on the Markets site, while the use of the SML Hub enables Market Officers to issue warnings or comply notices, supported by photos, directly to businesses.





SYDNEY MARKETS

WELCOME TO THE SML HUB



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INVOICES**



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ENVIRONMENT UPDATE

SYDNEY MARKETS REVISED WASTE STRATEGY

On May 17, 2023, the SML Environment Committee, Head of Operations, and Environment Manager undertook a tour of the Veolia Woodlawn Eco Precinct, located in Tarago, south of Goulburn and approximately 250km southwest of Sydney, spanning over a vast 6,000-hectare site.

The committee were welcomed by Veolia representatives, Mr. James Smith (Veolia's Account Manager for SML), Mr. Justin Houghton (General Manager, Woodlawn Eco Precinct), and Ms. Carmen Loecher (General Manager Resource Recovery, NSW).

The extensive site tour included the following areas:

- Bioreactor landfill – a municipal solid waste landfill in which liquids are added to help bacteria break down the waste, actively capturing and extracting gas to recover energy. To date, 8.5 million tonnes of waste have been safely processed
- BioEnergy plant – recovering clean energy generated by the waste in the Bioreactor.
- Agriculture – incorporating a working farm that applies nutrient and grazing rotation to help sustainably manage the site.
- Aquaculture and horticulture – capturing waste heat from energy production and using it for sustainable fish farming and hydroponic horticulture. 3,600 kg of fish are produced annually and sold to the Canberra restaurant market.
- Mechanical and Biological Treatment (MBT) – extracting organic content from the waste to produce compost for environmental rehabilitation.
- A Wind Farm – (operated by Infigen Energy) that harnesses 48.3 megawatts of clean energy per year.
- A Solar Farm – utilising increased sun exposure from cleared land to produce 2.5 megawatts of clean energy per year.

The committee were highly impressed with the facility and commended Veolia's dedication to minimizing environmental impacts and resource recovery through innovative waste treatment processes.

Additionally, Veolia shared their plans to conduct a waste audit at the Sydney Markets site, aiming to identify opportunities for further waste recycling, reduce overall waste, and establish best practices for stakeholders.

CLEANLINESS AT THE MARKETS

SML maintains a strong commitment to cleanliness across all areas within the Markets and has implemented the following guiding principles:

- Actively engaging in direct consultations with Market Tenants to enhance their waste management practices and promote cleanliness within their premises after trading.
- Conducting toolbox talks with Tenants to discuss their Waste Management Plans.
- Ensuring Tenants are well-informed about SML's Waste Disposal Policy.
- Implementing a system to weigh and document all organic waste at the designated Green Point.
- Emphasising the sorting and separation of waste streams to facilitate improved recycling efforts.
- Conducting daily inspections of premises to ensure Tenants adhere to proper waste disposal procedures.

Reduce, Reuse, Recycle: For a Greener Tomorrow!

PROPERTY UPDATE

REFURBISHMENT OF ANZ BANK

The ANZ Sydney Markets branch reopened on the 24th of May. As part of the \$900k investment, the branch was refurbished and transformed into their latest Business Cash Hub design.

The new Business Cash Hub is equipped with digital options, including two Smart ATMs and a Business Cash Machine, allowing customers 24-hour access to their banking. There are also two Digital Fast Deposit Kiosks available for customers and couriers to deposit Fast Deposit bags with receipts.

REVITALISATION OF THE SYDNEY MARKETS PLAZA

Planning has commenced to revitalize the retail space within the Plaza Building, with some exciting changes anticipated over coming months. These changes will increase foot traffic and enhance the customer experience.





NEW STORE!

MON-FRI

5AM-2:30PM



MAIN

APPETISERS

Edamame / Spicy Edamame (EXTRA \$1)	\$5.9
Salted tasty soybean/Spicy Salted soybean	
Fish cake [2PCS]	\$7
Crab claw [3PCS]	\$7.5
Chicken Karaage	\$10
Crispy deep fried marinated chicken	
Spicy Chicken	\$11
Gyoza	\$10
Your choice of vegetarian, prawn or pork	
Veggie Spring rolls [3PCS]	\$8
Agedashi Tofu	\$9
Battered soft tofu with dashi broth	

Takoyaki	\$8.5
6pcs of Octopus snack ball	
Popcorn Prawn	\$16.5
Popcorn sized tempura prawn tossed with spicy mayo	
Veggie Tempura [3PCS]	\$12
Prawn Tempura [3PCS]	\$14
Salmon carpaccio	\$16.5
Thinly sliced salmon with olive oil, balsamic ponzu sauce	
Kingfish Jalapeno	\$16.5
Thinly sliced Kingfish with Jalapeno, olive oil, balsamic ponzu sauce	

PARTY PLATTER

Sushi & Sashimi **\$65**

Sashimi 12pcs, Sushi 8pcs and Sushi Roll 18pcs:cooked tuna/avo, salmon/avo, chicken/avo

Rock and Roll **\$60**

SUSHI ROLL: cooked tuna/avo, salmon/avo, chicken/avo, California, grilled salmon, Rainbow roll and mixed mini roll

Big Party **\$95**

SUSHI AND ROLL: Sushi 30pcs, mixed mini roll, cooked tuna/avo, salmon/avo, Chicken/avo, grilled salmon roll

*** Note : 24 hours lead time is required for Rock and Roll, Big Party Platter.

PLEASE CALL OR VISIT OUR STORE TO ORDER



Sushi & Sashimi



Rock and Roll



0450 930 250

Shop 13, 250-318 Parramatta Rd
Homebush West NSW 2140



PENSA DOORS

With over 20 years of experience in the high-performance rapid door industry, Australia and New Zealand's industry experts came together to establish PENSA Doors. The team at PENSA Doors has built up our specialist experience working with key segments in Food and Beverage, Refrigerated Storage, Distribution, Transport and Logistics.

PENSA Doors is the service and installation division of the New Zealand high-performance rapid door company AUTO MOSSA. Due to our elevated level of expertise in the door industry we have built relationships with multiple prominent industrial door manufacturers such as:

- Champion Doors – Large industrial vertical lifting fabric fold-up doors, used for aircraft hangars, mining and shipyards.
- Alpha Deuren – Insulated sectional doors used in loading docks, ripening rooms, and cold storage.
- Winlock – Industrial fire-resistant sectional doors used in specialised applications, hangars, mining and shipyards.

Pensa's Australian head office is in Homebush in the Sydney Markets Plaza. Our office opening hours are 7:30am – 4:00pm, Monday – Friday. Pensa has provided and installed more than one hundred Auto Mossa insulated rapid chiller doors into the Sydney markets due to our highly trusted product and service capabilities.

We service all types of industrial doors, including rapid roller doors, sectional doors, and steel roller shutters. Our periodic service is very proactive which in turn helps to reduce the cost of repairing a door over its lifetime.

When door repairs are required, we treat these with absolute urgency, and we react in a very timely manner. We understand that damaged or faulty doors can cause unnecessary disruptions within your business and potential health and safety challenges.

Our overall goal is to provide every customer with a cost-effective and reliable solution, including lowering the door's lifetime running costs, preventing downtime with doors not running and preventing unnecessary produce/stock wastage.

As part of our value-added service, we provide detailed reporting of all servicing and repairs, this assists our customers with internal auditing and WHS documentation. We can also provide you with health reports for each rapid door on-site, our customers find this extremely helpful on older and problematic doors.

Mike Turnbull

New South Wales

Sales and Service Representative

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mike.turnbull@pensadoors.com

PENSA Doors Pty Ltd

1800 677 721

24/7 Service | Sales | Support

www.pensadoor.com

service.au@pensadoors.com

David Richards

New South Wales

Service and Install Manager

+61 413 391 961

david.richards@pensadoors.com



EMPLOYEE OF THE MONTH



JANUARY 2023

MICHAEL KADRY
Market Office (Green Point)

Environment Team



FEBRUARY 2023

DARKO MRAOVIC
Market Officer

Retail Markets Team



MARCH 2023

ROMIL DILAWARI
Market Officer

Retail Markets Team



APRIL 2023

ABDUL AZIZ
Night Shift Supervisor

Operations Team

NEW EMPLOYEES



OCTOBER 2022
ZONA TAN-SHEPPARD
Digital Marketing



FEBRUARY 2023
ISABELLA CARABETTA
Marketing Coordinator



MAY 2023
SARA KASRAIE
Project Manager



JUNE 2023
STEPHANIE ARRONIS
Executive Assistant to
the Senior Managers

STAFF MOVEMENTS



JIM BASETAS
Team Leader GTA Team



BRIAN BIGELOW
Operations Support
Team Leader



FLEMINGTON COOKING DEMONSTRATIONS

EVERY FRIDAY
AND SUNDAY

11AM – 1PM

Paddy's



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paddysmarketshaymarket



paddysmarkets



SYDNEY MARKETS
PLAZA

EASY ACCESS • FREE PARKING
250-318 Parramatta Road, Homebush West

paddysmarkets.com.au | sydneymarkets.com.au



ATMs



Also Available

FLEMINGTON DENTAL CLINIC
Suite B9, Level 1, Sydney Markets Plaza Flemington NSW, Ph: (02) 9746 7777

Tasty 1.1% transaction fee*
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*Other fees apply. ANZ Worldline Payment Solutions is Worldline Australia Pty Ltd, a Worldline group company, not ANZ. See anzworldline.com.au for more information.