



SYDNEY MARKETS

LEADER



— 2024 ISSUE 01 —

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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

2024 Fresh Awards

12 July 2024

Paddy's Night Food Markets

1st Saturday of every month

CEO'S

PERSPECTIVE



NEW STAFF APPOINTMENTS

As part of our ongoing commitment to excellence, I am pleased to announce several key staff appointments within SML. These appointments reflect our dedication to bringing top-tier talent into our organisation to drive forward our strategic objectives.

Samantha Seaton – Company Secretary

- Samantha Seaton commenced her role as Company Secretary in May 2024. With extensive experience in corporate governance and compliance, Samantha is poised to enhance our governance framework and ensure robust compliance practices.

Treesha Jayasundara – Financial Accountant

- Treesha Jayasundara commenced her position as Financial Accountant in May 2024. Treesha's expertise in audit, financial management and accounting practices will strengthen our financial reporting and accountability.

Laura Campbell – Executive Assistant

- Joining us in June 2024, Laura Campbell brings a wealth of administrative expertise to her role as Executive & Administrative Assistant. Her skills in organisation and communication will be invaluable in supporting our executive team.

Rachel Goh – Head of Retail Markets

- Starting in mid-July 2024, Rachel Goh will take on the role of Head of Retail Markets. Rachel's vast experience in retail and go-to market strategy will be crucial as we strive to innovate and expand our retail market offerings.

In addition to these appointments, we are in the process of recruiting for several key positions to further bolster our team:

Head of People and Culture

- This role will be pivotal in fostering a positive work environment and promoting a culture of continuous improvement and development within our organisation.

BRAD LATHAM

Chief Executive Officer
Sydney Markets Limited

Please join me in welcoming our new team members and supporting them as they embark on their journey with Sydney Markets Limited. These strategic appointments underscore our commitment to maintaining the highest standards of professionalism and operational excellence.

SUPREME COURT JUDGEMENT ON PADDY'S HAYMARKET REDEVELOPMENT

I am pleased to share with you the recent Supreme Court ruling in favour of SML concerning the relocation of standholders at Paddy's Markets in Haymarket. This judgement affirms our right to develop a genuine and vibrant Market offering at this historic site.

I want to express my heartfelt gratitude for the dedication and hard work of our staff and legal team over the past year. Their diligent efforts have been instrumental in achieving this favourable outcome.

I also acknowledge the concerns of the affected standholders and reaffirm our commitment to supporting them through this transition.

The redevelopment of Paddy's Haymarket is set to enhance the Market experience for both Sydneysiders and visitors, creating a fresh and diverse food offering that aligns with current consumer expectations. This project will bring renewed vibrancy to Paddy's Markets, benefiting both standholders and the broader Sydney community.

We will continue to engage with standholders, ensuring the transition is managed with due care and consideration.

2024 SYDNEY MARKETS FRESH AWARDS

The 2024 Fresh Awards is a highly anticipated celebration honouring the best greengrocers, florists, growers, wholesalers, providores, Paddy's retailers and fresh content creators from across NSW and ACT.

This year's event, suitably themed 'The Future is Fresh', is a nod to the fresh new journey SML is undertaking through technological and generational renewal.

Thank you to our 2024 sponsors, Toyota Material Handling, Markets Club Holman Barnes Group and Eurocold.

Congratulations to all the finalists and nominees listed in this issue, we hope to see you all there.

The Fresh Awards will be held on Friday 12th July 2024 at the International Convention Centre in Darling Harbour and tickets are on sale now at freshawards.com.au.

AUTOMATED ENTRY, PARKING AND ACCESS CONTROL

From Monday 1st July 2024, Sydney Markets will switch to Automated Entry at Flemington.

The Prime Park portal for parking and entry registration is live and is accessible through the SML Hub and Buyers Hub. I'm pleased to see such a great response from all stakeholders who have embraced this change and already registered on the platform.

Throughout this project our operations, support and concierge team has been active through the Markets assisting you with any queries you have had and will remain available during the transition period.

STRATEGIC PLANNING UPDATE SESSIONS

As we continue to steer Sydney Markets Limited towards sustainable growth, our strategic planning is more critical than ever. In preparation for our upcoming strategy planning day, we aim to gather a broad range of insights from our team to shape our vision, mission, values, and strategic direction.

We have recently initiated a comprehensive survey to collect valuable insights to identify the key areas to focus on during our planning session.

The strategic planning process will culminate in a living document which we will share with stakeholders once completed.

PARRAMATTA ROAD FRONTAGE MASTER PLAN

Concept drawings have been initiated as redevelopment opportunities advance for the Parramatta Road frontage master plan. High-level planning reviews and developmental pathways have been established in collaboration with state and local government which has helped the discussion of rezoning and growth opportunities for this project.



CONGRATULATIONS
TO THE 2024
FRESH AWARDS
FINALISTS

visit freshawards.com.au to view all Finalists



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FRESH AWARDS 2024 FINALISTS



WHOLESALER OF THE YEAR

- Fresh Produce Group Australia
- Zappia Produce Group
- Lemdell Pty Ltd
- Southern Asia
- Preferred Fruit



PRODUCE GROWER OF THE YEAR

- D Fresh Produce
- Sydney Bean Sprouts
- IZ Growers
- Grima Farm Fresh Produce



FLOWER GROWER OF THE YEAR

- Eagles Green Supplies
- East Coast Wildflowers
- Bagala Bros
- Ionima Flowers



PROVIDORE OF THE YEAR

- St George Food Distributors
- Parisi
- Gourmand Providore
- Pro Bros Providore



BEST SMALL BUSINESS

- Franks Fruit Market - Haberfield
- Rossi Fresh - Carlingford
- QE Foodstores - Paddington
- Fita Frutta - Turramurra



BEST MEDIUM BUSINESS

- Minchinbury Fruit Market - Minchinbury
- Peachy Greengrocer - Rutherford
- Bulli Fruit & Vegetable Market - Bulli
- Galluzzo Fruiterer - Glebe



BEST LARGE BUSINESS

- Westpoint Growers - Blacktown
- Fill & Carry Fruit Market - Kanwal
- Parisi's Food Hall - Rose Bay
- Best Fresh Grocer - Caringbah



BEST EXTRA-LARGE BUSINESS

- Fruitezy Marketplace - Maroubra
- Martelli's Fruit Market - Cherrybrook
- Jesmond Fruit Barn - Jesmond
- Trim's Fresh - Merrylands



RETAIL PRESENTATION

- Fruit For All - Berkeley Vale
- Richmond Fruit Market - Richmond
- Menai Top of the Crop - Menai
- Ziggy's Fresh - Fyshwick



KNOWLEDGE IN ACTION

- Sutherland Best Fresh - Sutherland
- Bulli Fruit & Vegetable Market - Bulli
- Jesmond Fruit Barn - Jesmond
- St Ives Greengrocer - St Ives



SERVICE EXCELLENCE

- Peachy Greengrocer - Rutherford
- Fruitezy Marketplace - Maroubra
- Wollombi Road Providore - Cessnock
- Mortdale Fruit Box Market - Mortdale

FRESH AWARDS 2024 FINALISTS



RETAIL PRESENTATION

- The Ohana Collection - Harden
- Flowers With Devotion - Carlton
- Copper Beech - Balgowlah
- Pearson's Florist - Bondi Junction



SERVICE EXCELLENCE

- The Little Garden - Belmont
- Bella Floral Boutique - Morisset
- Vanessa Pringle Floral Designs - Bathurst
- Boydita Flowers Delivered - Erina



MERCHANDISING & BRANDING

- Petals & Leaves - Cherrybrook
- The Wildflower Studio - Kiama
- B&M Florist - Monterey
- Pick Me Flowers and Gifts - Orange



NON-RETAIL STUDIO FLORIST

- The Lillipillian - Tegan O'Brien
- Christine and Rose Flowers - Gemma Mehta
- JW Flower - Hye Kim
- Noah & the Fox - Tiffany Tregenza



FLORIST OF THE YEAR

- Bella Floral Boutique - Morisset
- The Little Garden - Belmont
- B&M Florist - Monterey
- Flowers With Devotion - Carlton



FRESH CONTENT CREATOR

- Suzanne Robinson, Mummy to twins plus one
- Vincent Lim, dimsimplim
- Lorraine Elliot, Not Quite Nigella
- Katie White, by_katie_white



PADDY'S PEOPLE'S CHOICE RETAIL - HAYMARKET

- Bruck Travel Goods
- Malika
- Sydney Souvenirs
- Sydney Uggs



PADDY'S PEOPLE'S CHOICE FRESH - HAYMARKET

- Mustafa Allazze Fruit & Vegetables
- Go Nuts Australia
- Tender & Fresh Meat
- Jason's Fruit & Veg



PADDY'S PEOPLE'S CHOICE RETAIL - FLEMINGTON

- Vanilla Grove
- Anthony's Pets
- Australia D & J Training
- Bella's Bees



PADDY'S PEOPLE'S CHOICE FRESH - FLEMINGTON

- Nino's Ice Cream Truck
- Yep Lum & Co
- Mario & Natalie Vella
- Green Valley Spices

FRESH *for* **KIDS**



FREE IN-SCHOOL COOKING CLASSES

We deliver a 1 hour FREE incursion cooking class to your school through Jamie Oliver's Learn your Fruit and Veg cooking lessons



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NRL BULLDOGS MEET & GREET

AT PADDY'S MARKETS



The NRL Canterbury Bankstown Bulldogs made an exciting visit to Paddy's Markets Flemington on Saturday, April 6th. Fans were eager to meet and greet their favourite players. Supporters had their shirts, caps, and cherished memorabilia signed by the Bulldogs'.



Brutus and Bella, the Bulldogs mascots, made a special appearance, alongside The Sapphires. The Spin & Win activity had customers spin the wheel for a chance to win tickets to a Bulldogs home game at Accor Stadium.



Fresh for Kids Cooking Classes Arrive in Sydney Schools



FRESH *for* KIDS

An article written by a cooking facilitator.

WHY FRESH FOR KIDS?

The Sydney Markets Fresh for Kids campaign, in collaboration with Jamie Oliver's Learn Your Fruit and Veg Program, is bringing cooking into Sydney schools. I can't wait to share the joy of cooking fresh, delicious produce with you and collaborate to discuss where food education meets cooking.

There have been months of preparation involved, and since the launch of our program, Fresh for Kids has been on national TV. Being able to teach this and see it come to life across the classroom has been a joy to witness.

I am personally excited to be working on this program and so far, Fresh for Kids have run 24 lessons across 13 schools, reaching 700 students. It has been great to be in the classroom with eager kids to teach them about the joy of cooking.

My culinary journey is made possible through a fantastic collaboration with Sydney Markets and Jamie's Ministry of Food. As a qualified nutritionist, I have been able to help inspire kids in the classroom and together, we're on a mission to inspire healthy eating and empower the next generation with lifelong habits. The Learn Your Fruit and Veg program is not just about preparing tasty meals; it's a practical, hands-on experience that connects children with the world of fresh, seasonal ingredients.

WHAT TO EXPECT

In a world full of processed snacks and fast food, it's crucial to instil a passion for fresh, nutritious produce from an early age. Which is why I have enjoyed teaching these cooking classes. The sessions are a gateway to understanding the significance of the Central Market system and is a journey to discovering how the fruits and vegetables they use are grown by farmers and sourced from Sydney Markets.

Each class is a hands-on experience, combining food education with practical skills. From chopping to stirring, the kids will master the art of creating quality dishes using seasonal ingredients available.

As the cooking facilitator, I'll discuss the importance of eating a rainbow of fruits and veggies, understanding where our food comes from, and the skills to make healthier food choices. It's about the process, the learning, and the joy of sharing a meal.



REGISTRATIONS NOW OPEN

If you'd like your school to get involved, registrations are now open

Visit freshforkids.com.au
or contact us directly on
(02) 9325 6294

SYDNEY MARKETS AT THE 2024 SYDNEY ROYAL EASTER SHOW: A FRESH FOR KIDS EXPERIENCE

We were thrilled to have our first stand at the Sydney Royal Easter Show this year, alongside Fresh for Kids to create an engaging and educational experience for children and their families. This first year was a resounding success, welcoming an impressive 25,000 children along with their parents to learn about the Farm to Plate process.

Our stand was an integral part of the larger activation known as "Little Hands on the Land." This unique exhibit guided children through the journey of farm to plate. As the final stop on this educational adventure, our Fresh for Kids stand provided a memorable and rewarding conclusion.

At our stand, we handed out giveaway bags filled with freshly cut apple slices and an activity booklet designed to reinforce the lessons learned about healthy eating and the farm-to-plate process. Our goal was to leave a lasting impression on the children about the importance of fresh produce and where their food comes from.

To ensure the apple slices were fresh and delicious, we partnered with Eurocold and Perfection Fresh. Eurocold provided the cooling solutions, while Perfection Fresh supplied high-quality freshly cut apple slices. This collaboration ensured that every apple slice was in crisp and refreshing for a healthy snack for the kids to enjoy.

The Fresh for Kids activity booklet was another highlight of our giveaway bag. Filled with fun and educational content, the booklet aimed to keep children engaged with healthy eating habits long after their visit to the Easter Show.

Our stand at the 2024 Sydney Royal Easter Show attracted a large number of visitors by teaching kids about the importance of fresh produce and the farm-to-plate journey.





SITE SERVICES UPDATE

WAREHOUSE I

Beach Construction commenced works for Warehouse I on 15 November 2022 following approval of the Development Application by Strathfield Council.

Outline of works completed to date:

- The basement car park is now completed with the installation of services nearing completion
- Domestic water supply and Fire Services have been connected to the site.
- Installation of Fire Sprinkler services is now complete.
- Installation and commissioning of the Electrical Substation have been completed.
- Installation of the Sprinkler fire tank and pump rooms is in progress.
- Construction of the forklift ramp is in progress.

The construction work is progressing well and is expected to be completed by July 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.

Project update:

- Construction of the sprinkler pump room is now complete, and installation of pumps is in progress.
- Installation of sprinklers system under awnings is fully complete.
- Installation of sprinklers under the main building structure and mezzanine offices is in progress.

This project is expected to be completed by the end of June 2024.



Warehouse I is now fully enclosed with internal works in progress.



Construction of forklift ramp in progress.



Electrical switchboard was installed and cables were connected.



Installation of sprinkler system under Building E awning



Installation of sprinkler pumps in progress.



Installation of sprinkler system inside warehouse is fully complete.



Installation of sprinkler system under Building E awning.

CRUNCHY POTATOES WITH CHEDDAR CHEESE CRUMBS

PREP 20 MINS | COOKING 1HR 50 MINS | SERVES 4 - 6

A great vegetable side dish for any meal, particularly a roast!

TOP TIP: When preparing potatoes, place a chopstick on either side of the cut potato to prevent cutting right through the potato.

6 Desiree potatoes (about 200g each)

Olive oil cooking spray

1/2 cup fresh wholegrain breadcrumbs

1/2 cup grated reduced fat cheddar cheese, finely grated

STEP 1 Preheat oven to 180°C/160°C fan-forced. Peel potatoes and halve lengthways. Place a halved potato cut-side down onto a board. Slice thin, evenly-spaced cuts, about two thirds of the way through potato. Repeat using remaining potatoes. Liberally spray potatoes with oil and place cut-side down onto a baking tray lined with baking paper. Bake for 50-55 minutes until tender.

STEP 2 Combine breadcrumbs and cheese. Remove potatoes from oven. Sprinkle breadcrumb mixture over potatoes. Bake for a further 12-15 minutes until golden and crunchy. Serve immediately.



ASIAN MUSHROOM, KALE & TOFU MISO RAMEN

PREP 15 MINS

COOKING 10 MINS

SERVES 4

- 270g pkt dried ramen noodles*
- 1 tbs grape seed or rice bran oil
- 2 garlic cloves, finely chopped
- 4 green onions (shallots), trimmed and sliced + extra to serve
- 1 long red chilli, halved lengthways, deseeded and thinly sliced
- ¼ cup miso paste
- 4 cups chicken or vegetable stock
- 300g mixed Asian mushrooms**, slice larger mushrooms
- 3 stems kale (about 100g), trimmed and roughly shredded
- 300g firm tofu, drained and cut into cubes
- Shiso micro-herbs, to serve (optional)

STEP 1 Cook the noodles following packet directions. Drain and set aside. Wipe pan dry.

STEP 2 Heat oil in the large saucepan over medium heat. Add garlic, green onions and chilli. Cook, stirring, for 1 minute. Add miso paste and cook for a few seconds. Stir in stock, cover and bring to the boil.

STEP 3 Add mushrooms, kale and tofu. Cover and simmer for 2- 3 minutes until kale wilts and mushrooms are just tender. Divide noodles among 4 serving bowls. Ladle broth mixture over noodles. Top with extra sliced green onions and micro-herbs (if using) and serve.

**Ramen noodles – are available in Asian food shops and some supermarkets. Use egg noodles or soba noodles if preferred.*

*** Exotic mushrooms include shiitake, oyster, shimeji and enoki.*



Paddy's

FLEMINGTON

\$2 CUSTOMER ENTRY FEE PER VEHICLE COMMENCING 5TH JULY 2024

Paddy's Markets Flemington is more than just a marketplace; it's a community cornerstone. The new entry fee will ensure that we can continue to offer a safe, clean, and vibrant market experience for all.

We appreciate the community's understanding and support as we navigate these challenging times. Your \$2 entry fee per vehicle is an investment in the market's future.

FREE PEDESTRIAN ACCESS

\$2 Flat Fee on Vehicle Entry during the below times:

PADDY'S FRIDAY, FLOWER MARKET	PADDY'S SWAP & SELL, SATURDAY FRESH FOOD, FLOWER MARKET	PADDY'S SUNDAY
9:30am - 4:30pm	4:00am - 2:00pm	6:00am - 4:30pm

**Other fees apply at other times – check signage upon entry*



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Wrong Way Sign, with automatic lights, activated by vehicles travelling against directional arrows.

WHS UPDATE

A trial of a directional sign installed at the southern end of B/C Canopy (Northbound Lane), assisted by LED lights commenced in February.

SML has received positive comments from stakeholders, especially forklift operators, who have noted that the lights serve as a helpful reminder to always travel in the correct direction.

SML continues its commitment to promoting Forklift Safety Awareness, remaining vigilant in monitoring driving habits.

Regular toolbox talks are conducted with stakeholders to emphasise the significance of complying with the correct direction of travel within the Market site.

A safety flyer reminding all stakeholders of the importance of following directional arrows was released via the SML HUB and Traders App.

Forklift Safety Workshops are continuing to be conducted each month. Attendees include, forklift operators and managers from Wholesale businesses, the Growers Markets and members of the Chinese Growers Association. Attendees were encouraged to participate in discussions. The information presented was well-received.

During these sessions, participants received a comprehensive safety booklet specifically tailored to operating a forklift within the Market's site.

Attendees acknowledge the importance of driving to conditions, in particular driving safely around roadworks, remaining tolerant where it may become congested and making sound decisions when operating in wet weather.



OPERATIONS UPDATE

RESTRAINING LOADS ON TRUCKS

SML reminds all truck owners and drivers that they must adhere to the following principles in maintaining a safer Market for all users.

- All loads must be secured on every truck (Tabletop and Curtains) before the vehicle is driven (i.e. secured by restraints).
- The driver of the truck must physically see that the loading /unloading of the vehicle has been completed and they are responsible for ensuring the load is secured by correct restraints.
- When applicable, curtains and doors on the vehicle must be secured before leaving the loading dock.
- The driver must ensure all forklift operators involved in the loading /unloading of that vehicle are aware that the truck is about to leave.
- Do not overload the vehicle.
- The vehicle you are using must be in good condition. Daily checks on vehicles should be carried out by the operator.
- Truck drivers must have a clear view when reversing – if not, have a person assist by directing the driver.
- RMS Road Rules apply to all vehicles operating on the Markets Site.
- It is good practice for businesses in the Market to conduct weekly Toolbox meetings with staff on WHS practices.

NOTE: All unsafe work practices need to be reported to an SML Market Officer or by calling the 24-hour SML contact number 0409 325 232 or the WHS Manager on 0417 325 171.

SAFETY NOTICE

FORKLIFT OPERATORS MUST FOLLOW DIRECTIONAL SIGNAGE WHEN



OPERATING ON THE MARKET SITE

SML reminds all stakeholders to ensure operators of all vehicles (including forklifts) always follow all directional signage.

All stakeholders must be aware that SafeWork NSW is focused on forklift activity and traffic management at Sydney Markets. All stakeholders have a Work Health and Safety (WHS) responsibility and obligation to their workers and visitors to the Market.

The following information is provided to assist stakeholders in complying with their WHS requirements and is not exhaustive. Each stakeholder needs to have their systems in place that comply with applicable WHS Laws to keep individuals safe.

- Forklift drivers must always exercise caution whilst operating a forklift on the Sydney Markets site and drive to conditions.
- Forklift operators must follow directional arrows on roadways when operating a forklift in the canopies behind Buildings A, B and C. "Shortcuts" are not appropriate nor are they permitted and may increase WHS risks to individuals.
- When working at the rear of a Wholesale business in Buildings A, B and C on the roadway, you may horizontally travel across the directional arrows (for example when loading a truck that is on the roadway under the canopy or moving a pallet) only where it is considered reasonably practicable and safe to do so. However, forklift operators, tenants and transport companies should evaluate the risk of such crossing before undertaking this task as the safety of others whilst conducting their work practices is their responsibility.
- Forklifts must always be operated at a safe speed (the speed limit is 10kph in covered areas on the Market site).
- Slow down on wet and slippery surfaces

and at cross walkways or locations where vision is obstructed.

- Forklift Operators entering a building or nearing a blind corner must make their approach at reduced speed and proceed cautiously.
- Forklift drivers must ensure they are not pushing pallets along the road surface, this damages the roads, the line markings and the pallet being scraped along the surface.
- RMS Road Rules must always be adhered to.

In the interest of safety, directional arrows and other road signage should always be followed.

For further information please speak with a Market Officer or call the Team Leader on **0407 325 230**.

DON'T FORGET TO RENEW YOUR BUYERS PASS.

To register for a GTA Buyers Pass or a Flower Market Buyers Pass, please download the form on our website and fill out your details to register for your Entry Pass at the Sydney Markets Central Office (located outside Building B) or at the Sydney Flower Market Office.

You can download and print the form via this link:

GTA Buyer's Pass: <http://bit.ly/2WsoEOC>

Florist Pass:
<http://sydneymarkets.com.au/pdfs/Flower%20Market%20Entry%20Form.pdf>

GTA and Flower Market passes must always be displayed on a lanyard or clear pocket on your hi-vis vest or shirt.

NO PASS NO ENTRY.

ENVIRONMENT UPDATE

Between July 2023 to April 2024, the Sydney Markets Community has achieved remarkable success in reducing the impact from waste –

- We have reached an impressive 14% reduction in total waste volumes. This equates to 2,490 tonnes less waste compared to last year
- Our combined efforts have resulted in a significant 20% decrease in general waste, equivalent to a reduction of 1,230 tonnes.
- Through our collaboration with EarthPower, we have achieved an outstanding 81% reduction in organic waste delivery, eliminating a staggering 1,298 tonnes.
- We increased Cardboard collection by 12% or 218 tonnes additional Cardboard collected for recycling reducing our general waste costs.
- Plain timber pallet recycling has increased by 479 tonnes reducing our general waste costs.

It's great to see that our Stakeholders have been actively incorporating and implementing their own waste management plans, promoting further sustainable practices within their organizations. Additional Green Point locations have been set up around the site to increase recycling and reduce general waste costs. Sort separation of waste streams is the key driver to lower waste costs.

In addition, Stakeholders are improving diversion to Food Collection Charities including Foodbank and St Merkorious to minimise waste and promote our Circular Economy.

Paddy's Traders are commended for their efforts in waste separation and maintaining cleanliness on their stands following trade.

It is imperative that all Market Stakeholders including Wholesalers, Warehouses, Growers and Retail Traders manage their waste in an approved manner and keep their area clean after trading. Minimising general waste sent to landfill is our key objective and all stakeholders need to engage with this strategy to reduce our costs.

Our on-site container vending machine is proving to be a valuable diversion for cans and bottles out of landfill.



The Return and Earn Reverse Vending Machine located in the Plaza Shoppers Car Park is working well, collecting eligible beverage containers for recycling in exchange for a refund of 10¢ per item.



To date, over **24 million** containers have been deposited in the RVM.

Your commitment has resulted in reduced waste costs, enhanced environmental impact, and improved recycling diversions. Dispose of your waste in your bins and recycle our waste streams.

Remember to source separate waste and deliver to Green Point!

Let's all keep up the momentum and commitment to Sustainability and help keep our costs down.

Download our Free SML Trader APP for updates and enquiries.

Thanks Again!





NRL WEST TIGERS

AT PADDY'S MARKETS FLEMINGTON

The NRL Wests Tigers made an exciting visit to Paddy's Markets Flemington on Sunday, June 9th, from 9am to 2pm. Fans were eager for the chance to meet and greet their favourite players. Supporters could get their shirts, caps, and cherished memorabilia signed by the Tigers'.

Timmy the Tiger mascot made a special appearance alongside the Tigers' Roarstore van, which offered fans an array of exclusive merchandise.

Players Latu Fainu, Solomone Saukuru, and Tony Sukkar arrived at Paddy's Markets to meet and greet fans, who wanted their autographs signing, and who also posed for photos.



Paddy's

LIVE COOKING DEMONSTRATIONS

EVERY FRIDAY FROM 11AM TO 1PM
AT PADDY'S MARKETS FLEMINGTON



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