

DE E STATEMENT

FINANCIAL YEAR ENDED 30 JUNE 2024

SYDNEY FISH MARKET PTY LTD

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. dne /i hmarke .com.a

ACKNOWLEDGMENT OF COUNTRY

S dne Fi h Marke P L d ackno ledge he Gadigal and Wangal people of he Eora Na ion, he Tradi ional O ner of he land on hich e opera e.

F r hermore e ackno ledge ha e recei e prod c ha ha been o rced from land and a er acro A ralia, i h each of he e region al o ha ing Tradi ional O ner ha ha e cared for Co n r o er ho and of ear and man genera ion .

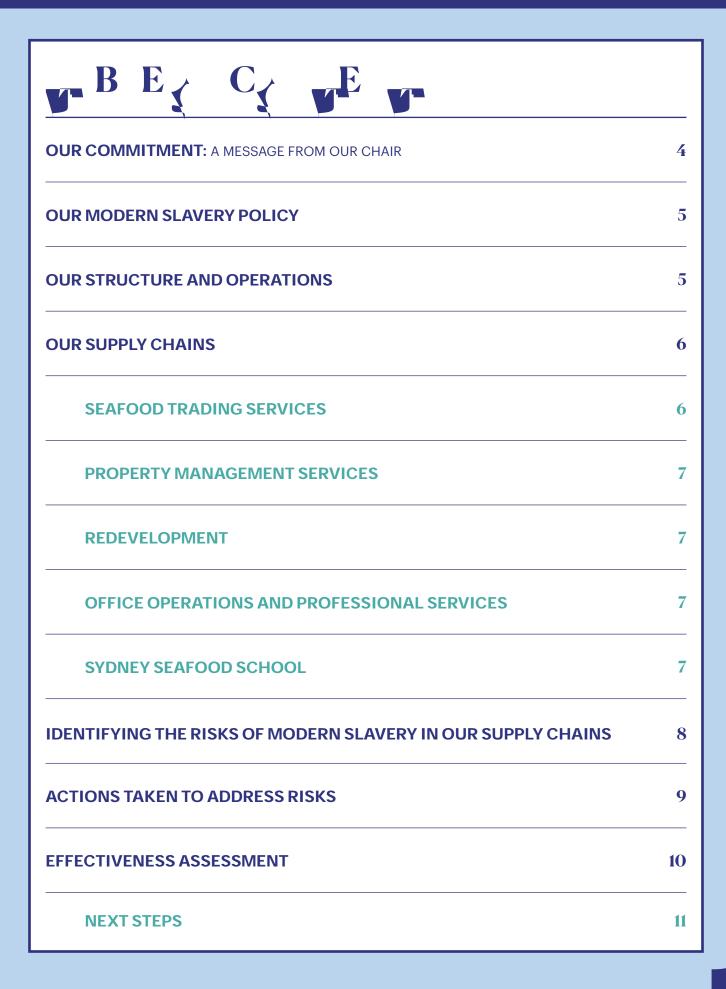
We pa o r re pec o Elder pa and pre en and recogni e heir con in ing connec ion o land , a er and comm ni ie .

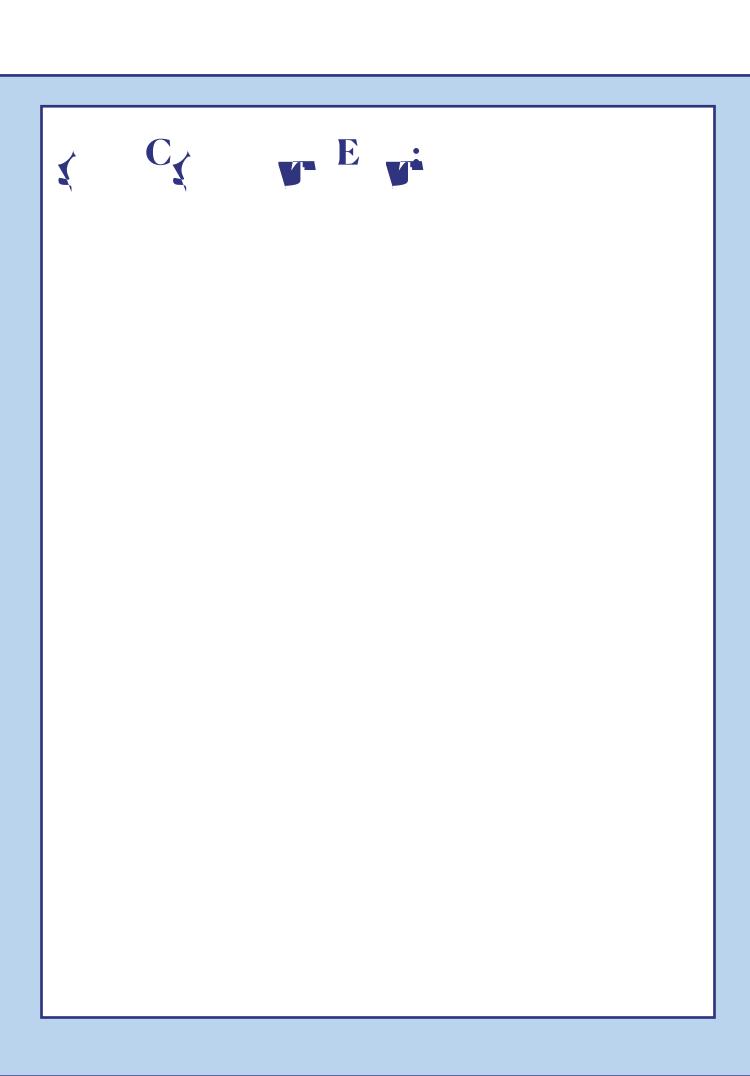
DISCLOSURE NOTE

Thi Modern Sla er S a emen (S a emen) i appro ed b S dne Fi h Marke P L d for he financial ear ended 30 J ne 2024. S dne Fi h Marke P L d i a repor ing en i $\frac{1}{2}$ nder he Modern Sla er Ac 2018 (Ac).

Under he Ac , repor ing en i ie are no req ired o repor on modern la er ri k a ocia ed i h ho heir c omer e he prod c or er ice he p rcha e. Similarl , landlord and le or are no req ired o repor on modern la er ri k a ocia ed i h he opera ion and ppl chain of le ee .

Unle he con e o her i e req ire, a reference o o ' e' or SFM in hi S a emen refer o S dne Fi h Marke P L d.







WE DO NOT TOLERATE MODERN SLAVERY IN ANY FORM. WE ARE COMMITTED TO THREE PRINCIPLES:

- 1. Ac ing e hicall and i h in egri in all o r b ine dealing and rela ion hip.
- 2. Implemen ing e ec i e em and con rol o en re modern la er i no aking place an here in o r b ine or on o r i e; and,
- **5.** En ring, a far a e are able, ha o r ppl chain are free from modern la er



S dne Fi h Marke P L d (SFM) i a pri a e compan , opera ing a hole ale eafood a c ion, online eafood ale , on- i e proper managemen er ice and parking facili ie for 6 fi hmonger , a ell a a range of o her re ail





WE IDENTIFY FOUR BROAD CATEGORIES WITHIN OUR SUPPLY CHAIN:

- 1. Seafood rading er ice
- 2. Proper managemen er ice
- 5. S dne Seafood School
- 4. O ice opera ion and profe ional er ice

SEAFOOD TRADING SERVICES

O r eafood rading er ice are domina ed b facili a ing a hole ale eafood a c ion hich acco n for 83% of raded ol me . Nona c ion ale ake place hro gho r direc ale channel . We rade o er 500 di eren pecie ann all , and on an a erage da aro nd 100 pecie pa hro gh he a c ion.

85% of he eafood e raded in he FYE 2024 a ild ca gh or farmed in A ralia. We carr o reg lar ainabili a a di of he op 100 ild ca gh pecie (hich accon for arond 90% of or eafood rading reen e).

In erna ional eafood pplie are domina ed b prod c from Ne Zealand. A er mall q an i of eafood i al o pplied o he a c ion from Indone ia.

O r dome ic ppl chain are rela i el raigh for ard; mo ild-ca gh prod c i con igned o b fi her hem el e, hole aler or hro gh local fi hing coopera i e. Dome ic farmed eafood i con igned o direc l b farm. Ne Zealand prod c i con igned b e por cer ified hole aler, aggrega or, fi hing companie and farm.

Indone ian prod c con igned o i compri ed of appro ima el 10 pecie, en o b a eafood aggrega or.





PROPERTY MANAGEMENT SERVICES

SFM i a b i e ba ed in P rmon, S dne, pro iding proper managemen er ice o a range of opera ion. The e er ice req ire ric organi a ion, reg la ion, and managemen o en re ha afe and opera ional e ec i ene i main ained in all a pec of o r proper managemen er ice.

O r proper managemen er ice are compri ed of:

- On i e re ail enancie (6 fi hmonger, 6 re a ran / cafe, and 7 o her re ail ore)
- Refrigera ion and cold orage facili ie
- Ve el ber hing (lea ing and emporar)
- On i e ec ri and ra ic managemen (con rac or)
- Wa e managemen and cleaning er ice (con rac or)

REDEVELOPMENT

S dne Fi h Marke i in he mid of a ran forma i e period i h a landmark rede elopmen nearing comple ion ne door o he c rren i e.

The ne S dne Fi h Marke i a flag hip projec for he NSW Go ernmen, ppor ing i al o ri m and he eafood ind r.

The bild ill feare oer 6,000 q are mere of nep blic pace in a for-ore marke hall eing in hine rearant, caf, bar, fi hmonger and pecial food reailer, a ella nep blic promenade, oice, commercial pace and a ferrharf.

I ill al o deli er m ch-needed echnolog pgrade o o r opera ion and impro ed facili ie for eafood rading.

The ne S dne Fi h Marke a de igned b Dani h archi ec 3XN along i h BVN and A pec S dio, and i being con r c ed b M l iple.

OFFICE OPERATIONS AND PROFESSIONAL SERVICES

O ro ice and opera ion eam compri e a o al 75 f ll- and par - ime emplo ee , 20 ca al emplo ee and a n mber of profe ional er ice pro ider, cha a di or and o her con lan engaged a and hen needed. All er ice pro ider are req ired o adhere o SFM' Marke R le hil on i e hich incl de ob er ance of all SFM policie. SFM a niform are o rced from a ingle pplier.



FULL TIME EMPLOYEES: 73



CASUAL EMPLOYEES: 20



PART TIME EMPLOYEES: 2



DIRECTORS: 7

SYDNEY SEAFOOD SCHOOL

S dne Seafood School (SSS), loca ed abo e SFM' a c ion hall, i A ralia' leading eafood cooking chool. In he 23/24 financial ear, 6,664 q e a ended cla e a SSS.

Where er po ible, SSS p rcha e eafood from he a c ion floor or direc from an SFM pplier (fi her and fi h farmer). Preference i gi en o A ralian prod ce. On rare occa ion , ppl in err p ion (for e ample, bad ea her) ma req ire impor ed eafood o be ed.



In he FYE 2022, e nder ook a horo ghre i ion of o r 2021 modern la er ri ka e men me hodolog and a de k op a e men of he 804 pplier o SFM and 47 pplier o S dne Seafood School. In FYE 2023, Be Sla er Free (a peciali pro ider of con l ing er ice foc ed on en ring compliance i h A ralia' Modern Sla er legi la ion) re ie ed o r me hodolog and ri ka e men o come and gge ed no b an i e change. The cri eria e ed o a e he po en ial ri k of modern la er in o r ppl chain incl ded con r ri k from here e o rced eafood and ma erial, he prod c and er ice ha e o rced, and he loca ion and pe of eafood pplier.

Thi ear e re i ed o r ri k a e men ing more gran lar cri eria, ba ed on proc remen g ideline p bli hed b he NSW An i-Sla er Commi ioner. Whil he e re o rce are in ended for p blic en i ie, e con idered he cri eria ed for a e ing ri k rele an o o r b ine.

Follo ing a e men, po en ial ri k for o r on- i e opera ion ere iden ified a o o rced er ice of cleaning and ec ri . Ho e er, kno n con rol b pplier of he e er ice mi iga ed he e ri k, re l ing in an a e men of lo re id al ri k. Area of Inerabili in o r dome ic eafood ppl chain incl ded he e of migran labo r from non-Engli h peaking backgro nd, he geographic remo ene of ome opera ion, he accommoda ion arrangemen of orker (i.e., he her he li ed aboard he fi hing e el), and for o r impor ed eafood, forced and child labo r.

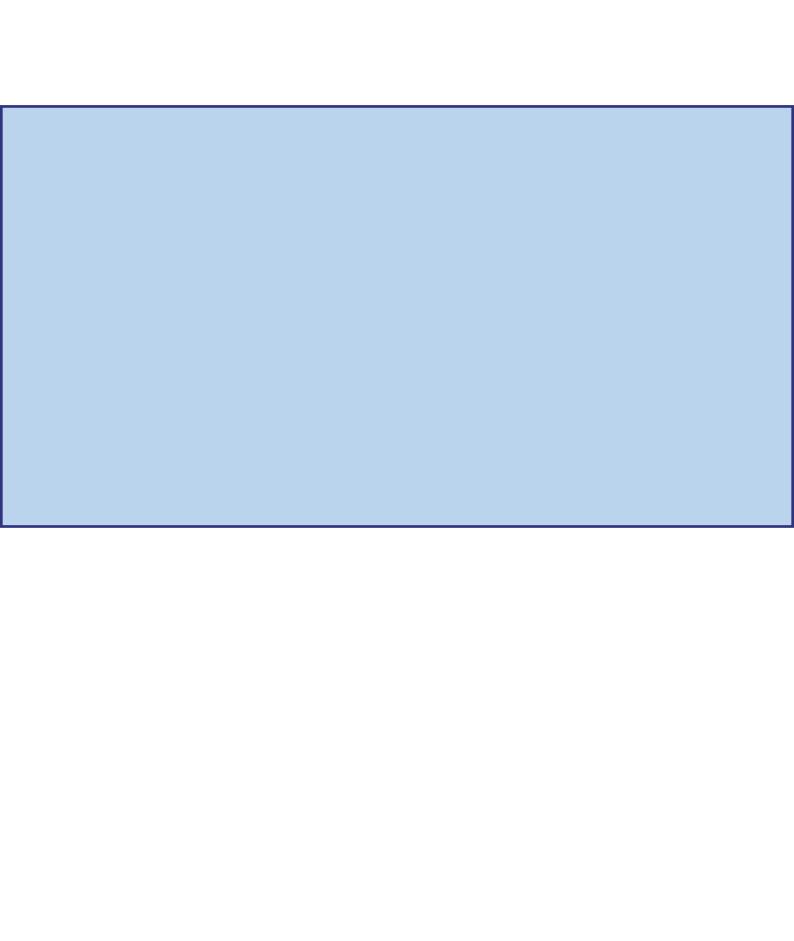
Gi en he di er i of o r eafood pplier in erm of cale, loca ion of b ine , ol me and al e of prod c , e are e ploring he e ec i ene of in rod cing pre-q alifica ion req iremen for pplier . To da e, e ha e no come acro an o her primar prod ce a c ion an here in he orld, here hi ha been in rod ced.

SFM' Modern Sla er Commi ee eer he Compan' ork on iden if ing, mi iga ing and addre ing an ri k of modern la er. Thi encompa e o er igh of he de elopmen and implemen a ion of SFM' modern la er polic, d e diligence ac i i ie (incl ding managing o r repor ing obliga ion), and ario ini ia i e o e ec i el iden if and manage modern la er ri k.

Member d ring he repor ing period ere:

- Michael G ilda , General Co n el and Head of Proper
- La ren Dr mmond, Chief Marke ing O icer
- S ephanie Margrain, Comm nica ion Manager
- Lara Jone , Con mer Marke ing Manager

- Adam Wood, General Manager,
 Opera ion and Logi ic
- Erik Poole, Inno a ion and Technical Manager
- Jeni Thoma , QHSE and Ri k Manager
- Se al Sen, Sainabili Adier



REVIEW OF CONTROLS

O r r i k a e men proced re req ire ann al re ie of all r i k and con rol, incl ding modern la er r i k, iden i fied in o r opera ion and ppl chain. Thro gh hi proce e are able o moni or change and, here applicable, ppor an remedia ion mea re.



We belie e in he con in o impro emen of o r proce e and ac ion o addre modern la er ri k i hin all ier of o r ppl chain, ackno ledging ha hi i an ongoing proce and recogni ing ha e are in he earl age .



We are commi ed o addre ing he ri k of modern la er, and engaging i h in ernal and e ernal akeholder and e per, o con in o l e ol e o r re pon e o hi challenging and comple i e. Thro gh hi proce, e are learning hich me hod are more e ec i e.

In the FYE 2025 we plan to:

- Con in e o ork clo el i h o r pplier o en re ha eafood old hro gh SFM i re pon ibl o rced.
- Con in e o re ie he implemen a ion of o r Modern Sla er Polic , and make impro emen here nece ar .
- De elop andard opera ing proced re o addre po en ial in ance of modern la er.
- E plore more e ec i e a o engage i h enan abo modern la er and ppor heir d e diligence proce e .
- Addre an repor recei ed from emplo ee, he p blic, or la enforcemen agencie ha indica e modern la er i occ rring i hin o r b ine or on o r i e.
- S ppor and ork i h ke pplier o mi iga e ri k of modern la er in heir ppl chain b ili ing e ernal e per i e.
- Collabora e and ppor ec or- ide e or o rai e a arene abo iden if ing and mi iga ing ri k of modern la er i hin eafood ppl chain.



Thi S a emen ha been re ie ed and appro ed b he SFM Board.

SIGNED: Craig Da i on

DATED: 09/12/2024



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