

**Report to the Future Melbourne Committee**

Agenda item 6.4

**Queen Victoria Market Precinct Renewal – Fresh Produce Point of Sale Storage Project**

15 June 2021

**Presenter:** Roger Teale, Acting General Manager Infrastructure and Design**Purpose and background**

1. The purpose of this report is to bring the final designs and suite of trader point of sale storage for fresh produce traders at Queen Victoria Market to the Future Melbourne Committee (FMC) for consideration.
2. At the FMC meeting on 17 September 2019, Councillors requested that management bring the final designs for the future trader point of sale storage to an upcoming FMC meeting for consideration.
3. An allowance of \$6.15 million for fresh produce storage at point of sale, to be managed by Queen Victoria Market Pty Ltd (QVM P/L), is the final component of the provision of market infrastructure which also includes the approved purpose-built Trader and Northern Sheds.
4. The point of sale enhancements, including storage and refrigeration, are required to address traders' storage needs at point of sale as well as food health and safety issues under the *Food Act 1984* including:
  - 4.1. Fresh produce to be stored in vermin proof units – existing trader storage does not comply and is not vermin proof.
  - 4.2. Storage modules to be either built on concrete bund or 150mm clear off the ground to allow for cleaning. Currently, existing modules do not fully comply with this requirement.
  - 4.3. Each trader should have access to hot water, handwash basin, double bowl sinks and if required, vegetable preparation sinks for food preparation. This includes trimming of produce prior to sale. Currently, there is no access to hot water to enable traders to install sinks. In addition, sullage water should be plumbed to the sewer system.
5. Schematic design, informed by extensive trader engagement, was completed in February 2020 however with the onset of the COVID-19 pandemic in March 2020 and the significant impact it had on the market and traders, the project was temporarily placed on hold. Following feedback from Council management and taking into consideration the ongoing impacts of COVID-19, QVM P/L investigated a range of alternatives solutions including more readily available storage and refrigeration units with minimal customisation to enable a more cost effective option for traders.

**Key issues**

6. In October and November 2020, QVM P/L completed further trader engagement sessions to identify traders' preferences in relation to the original briefed modules or off the shelf solutions. Through these session, traders advised their preference for the trader briefed units which meet most of their requirements, however some indicated that they would like the option to use some of the off-the-shelf options.
7. The recommended suite of storage and refrigeration units is shown in Attachment 2. Traders will be able to select a combination of modules to suit their storage requirements. A co-contribution arrangement will be put in place to assist traders' transition to the new storage options. Traders are under no obligation to take up these solutions; however, all traders will be required to meet relevant statutory standards relating to food safety.
8. In parallel, heritage consultant, Trethowan Architecture is updating the existing Queen Victoria Market Guidelines for Food Stalls (2011) in Sheds A, B, H and I in consultation with QVM P/L and Council management. The updated guidelines will include point of sale storage and display modules for consideration by Heritage Victoria.
9. The visual sightlines across the market is of heritage significance and the proposed updated guidelines will include zoning to maintain view lines through and across the sheds include parameters to prevent complete enclosure of stalls. The storage and display modules, and the associated guidelines are designed to retain the significant open character of the market and preserve sight lines while meeting trader needs and the regulatory requirements of the *Food Act 1984*.
10. The existing guidelines allow for 2500mm high cool rooms which are maintained in the updated guidelines. The updated guidelines provide various size options to meet traders' needs and are generally within the scale of the units in the existing guidelines.
11. Subject to authority approvals, prototypes will be fabricated by October 2021 for trader review and testing with the final units anticipated to be available for ordering by traders in December 2021.

**Recommendation from management**

12. That the Future Melbourne Committee:
  - 12.1. Approves the recommended suite of storage and refrigeration units, as informed by trader engagement.
  - 12.2. Notes Queen Victoria Market Pty Ltd will progress delivery of trader Point of Sale storage including working with traders and approval agencies to proceed with updated Guidelines for Food Stalls, prototyping of storage units and implementation in accordance within the approved budget.
  - 12.3. Requests regular updates on this project to councillors via briefing paper from the General Manager, Infrastructure and Design.

**Attachments:**

1. Supporting Attachment (Page 2 of 7)
2. Recommended suite of storage and refrigeration units (Page 4 of 7)

## Supporting Attachment

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### Legal

1. Whilst no direct legal issues arise from the recommendation from management, legal advice has and will continue to be provided as part of the Queen Victoria Market Precinct Renewal (QVMPR) Program.

### Finance

2. The project is within the approved budget allocated within the QVMPR program.

### Conflict of interest

3. Rob Adams, the Council's City Architect and Michael Tenace, the General Manager Finance and Corporate are Board directors of QVM P/L. No other member of Council staff, or other person engaged under a contract, involved in advising on or preparing this report has declared a general or material interest in relation to the matter of the report.

### Health and Safety

4. In developing this report, no Occupational Health and Safety issues or opportunities have been identified.

### Stakeholder consultation

5. This report was developed in conjunction with the Board and executive team of QVM P/L.

### Environmental sustainability

6. This project is part of the delivery of the QVMPR Program which will allow for the development of a sustainable Queen Victoria Market which is guided by a Precinct Sustainability Plan, rated through the use of the Green Star – Communities tool and which delivers on the six sustainability principles detailed in the QVMPR Master Plan.

#### Attachments:

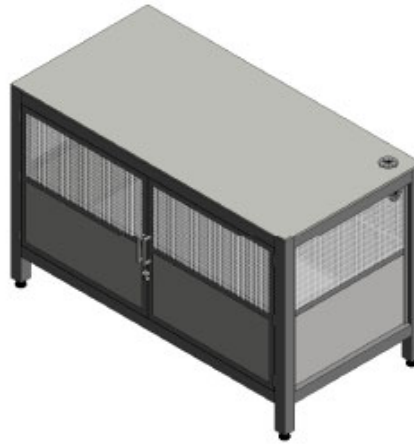
1. Supporting Attachment (Page 2 of 7)
2. Recommended suite of storage and refrigeration units (Page 3 of 7)

# DRY STORAGE OPTIONS

## Low Modules: Shallow + Pallet Size



3000mm long x 750mm deep x 900mm high



1500mm wide x 750mm deep x 900mm high



1500mm wide x 1500mm deep x 900mm high

## Tall Modules: Shallow + Pallet size



1500mm wide x 750mm deep x 1850mm high

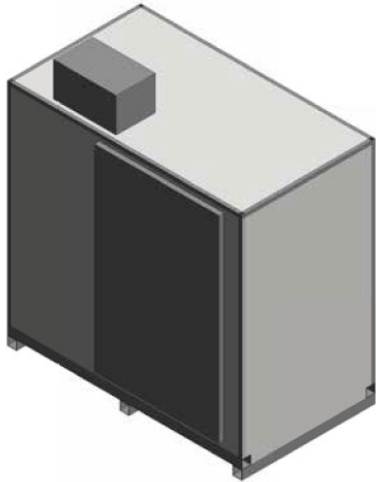


1500mm wide x 1500mm deep x 1850mm high

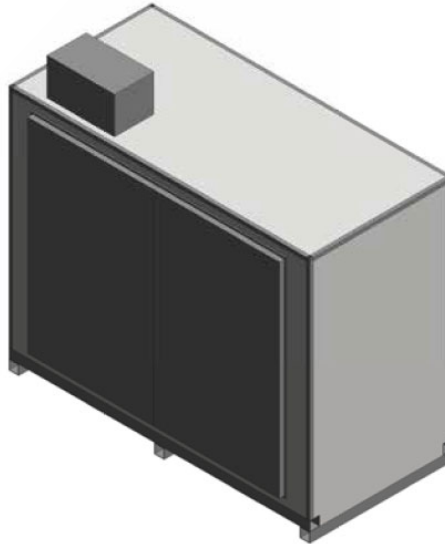


# COOL ROOMS & REFRIGERATION

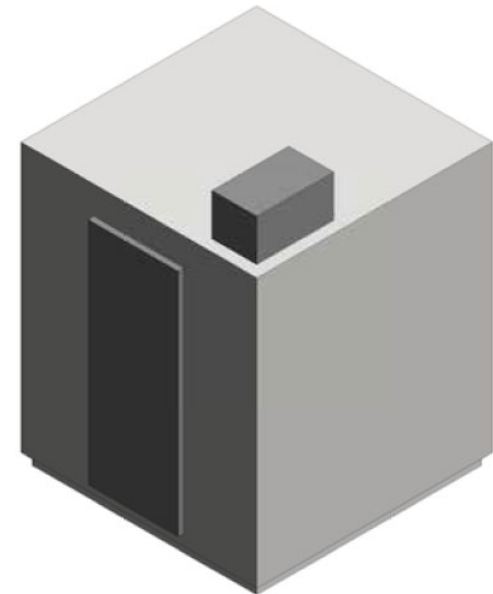
## Palletised Cool rooms & Standard Walk-In Cool room



2550mm wide x 1450mm deep x 2500mm high



3050mm wide x 1450mm deep x 2500mm high



2100mm wide x 2100mm deep x 2500mm high



# INDICATIVE STALL: SERVE ACROSS TRADING FORMAT





# INDICATIVE STALL: HYBRID TRADING FORMAT

