

Minoshi Weerasinghe
Planning Officer, Key Sites Assessments
Department of Planning, Industry and Environment
GPO Box 39
Sydney NSW 2001

23 April 2020

Ref No: F2019/00387

Dear Minoshi,

Re: SSD 10285 – Royal Randwick Racecourse – Leger Lawn Development

Thank you for the opportunity to comment on the Response to Submissions (RtS) report and supporting documentation prepared on behalf of the Australian Turf Club for the Leger Lawn Development (SSD 10285). Council officers have reviewed the material and provide the following advice:

Urban design

Council notes the revised Architecture Plans and Alternative Design Review prepared by Cox Architects which has resulted in revised built form massing, particularly to the Level 1 design and roof plan. Council is supportive of built form measures that will reduce negative noise impacts on the residential area to the south and south-west of the Racecourse site. Further comment on the revised Noise and Vibration Impact Assessment prepared as a result of the significant revisions to the built form massing are provided overleaf. The following comments are provided in relation to the Response to Submissions revisions to address urban design concerns raised in Council's submission on the EIS:

- **Disability Discrimination Act 1992**

The Revised Landscape Plans (Appendix C) incorporate a DDA ramp between the Winx Stand and the trackside lawn. Drawing No. DA-1918-02 Issue E indicates that a ramp has been provided with the following notation

9. *2m wide asphalt path to trackside lawn area (1:26 grade over 16m). Adjacent lawn to match grade of path.*

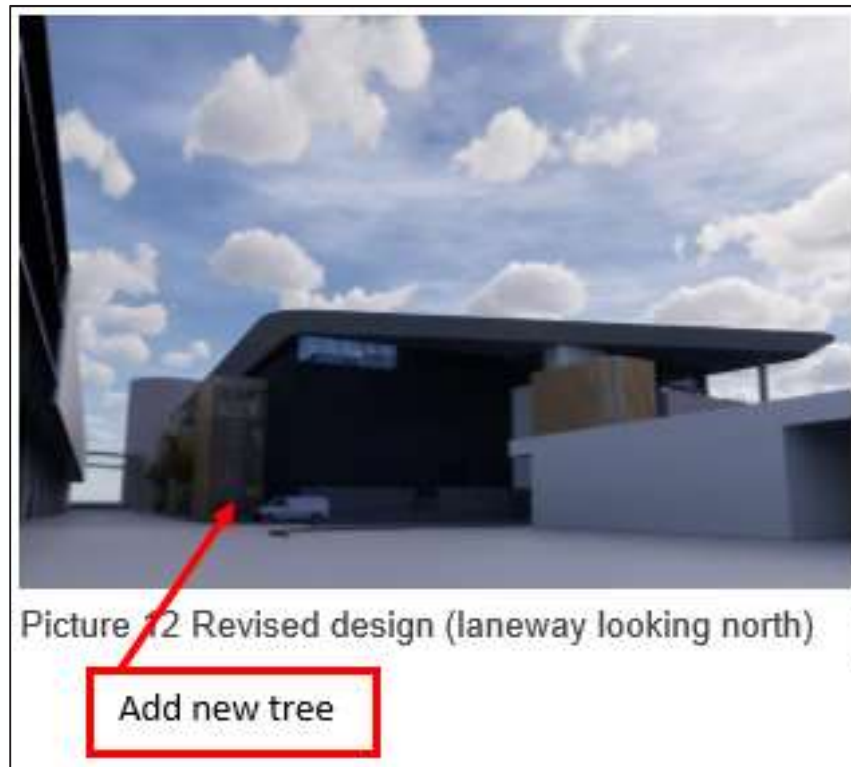
No reference is made of DDA compliance in the drawing although it is noted that the grade is 1:26 over 16m. It is recommended that a sectional drawing be provided of the ramp with appropriate notation indicating DDA compliance. Furthermore, the revised plans should incorporate an appropriate flat landing/manoeuvring area at the lower end/base of the ramp for the convenience of users.

- **Back of house facilities**

In response to Council's earlier concerns regarding the visual impact of the back-of-house activities on the public domain, the Response to Submissions Report (Table 7, page 24) advises that:

The back of house facilities are fully incorporated into the facility and are separated from general admission areas. The Winx Stand is fully located within the Spectator Precinct of Royal Randwick Racecourse and are not visible from the public domain

Based on this advice, the Revised Architectural Plans indicates no additional screening measures in the laneway adjacent to the back-of-house area. It is recommend that to soften and screen the visual impact of this back of house area, including the loading dock, an additional tree should be provided on the south-western side of the stairwell adjacent to the sub-station at Grid DD in drawings No. SSDA-201 Revision C (Ground Floor) and No. SSDA-301 Revision B (North Elevation (Laneway)). This is indicated in the following montage:



Heritage

Council officers have reviewed the RtS report and revised Heritage Archaeology Assessment (HAA). It is considered that the summary of submissions table satisfactorily addresses heritage issues raised by Council in its submission on the EIS. Council notes that the revised HAA makes recommendations in relation to a Chance Find Procedure in the event of uncovering archaeological resources. In relation to this recommendation, the following amended condition should be included:

In the event of uncovering any archaeological resources including relics, the following Chance Find Procedure must be implemented:

- Stop work and demarcate affected area.
- Contact a suitably qualified archaeologist or heritage consultant to provide advice and assess the finds.
- Notify the Heritage Council of NSW under Section 146 of the *NSW Heritage Act 1977* if the finds are assessed as relics under the *NSW Heritage Act 1977*.
- Provide an appropriate archaeological management plan to manage the identified relics.

- Resume work only when the proposed management plan has been applied and written clearance is provided.

Ecologically Sustainable Development (ESD)

Council is supportive of the incorporation of rooftop solar panels to enhance the energy efficiency and sustainability of the proposal. Furthermore, Council reiterates its position that as many of the recommended ESD considerations from the GHD Ecologically Sustainable Development report (Appendix Q of the EIS) should be incorporated into the project at this detailed designed stage. This will ensure the project reflects leading national and international best practice sustainable building practices to improve environmental performance. Council would strongly suggest that ATC consider the installation of electric vehicle recharging facilities, as suggested in the GHD ESD report on the Racecourse site, be it through this approval or at another stage. This would add to the growing Eastern Suburbs Public Electric Vehicle Charging Station Network established across Randwick, Waverley and Woollahra LGAs.

Draft Pedestrian, Traffic and Transport Management Plan

A draft Pedestrian, Traffic and Transport Management Plan (PTTMP) has been prepared as part of the RtS which provides a holistic response to the Racecourse site, surrounding transport network and other surrounding key land uses. Council notes that the plan will remain in draft until further testing and consultation with stakeholders can take place; specifically, after the current COVID 19 restrictions have eased on places of mass congregation and social distancing. Council also notes that the ATC would like to work with Transport for NSW on a strategy that encourages patrons to use the Kensington light rail stop as it is within walking distance of the Randwick Racecourse Precinct. Council looks forward to continuing to collaborate with the ATC and other stakeholders in the finalisation of the PTTMP.

Environmental Health

Environmental Health Officers have reviewed the amended plans, revised Noise and Vibration Impact Assessment and Response to Submissions report. In response, the following comment is provided. Amended environmental health conditions have also been attached to this submission for consideration in the final assessment and conditioning of the SSD.

- **Acoustic amenity**

GHD has prepared a revised Noise and Vibration Impact Assessment (NVIA) dated March 2020 for the proposed development. Mitigation measures for both construction and operational activities are detailed in Section 7 and should be implemented to achieve relevant noise emission criteria. Based on the noise modelling assumptions and assessment of the operation of the proposed Leger Lawn Redevelopment, the development is predicted to comply with the relevant noise emission criteria presented in Section 3. With the mitigation measures presented in Section 7 implemented, the proposal should not adversely affect the acoustic amenity of the surrounding residential area.

The cumulative impact of the proposal operating in conjunction with the rest of the site must be considered. Criteria from OLGR should apply to the proposal in relation to Liquor Licence compliance or otherwise dictated by OLGR requirements or the Department of Planning, Industry and Environment. It is not recommended any approval for events past midnight on any day is given.

The noise emission from the site is proposed to be managed under the existing Noise Management Plan for the spectator precinct. An Operational Management Plan prepared by the Australian Turf Club – Royal Randwick Racecourse dated 2019 has been provided with the application. The

potential for noise nuisance has been considered and appropriate conditions have been attached to this submission.

- **Land contamination**

A Detailed Site Investigation prepared by Douglas Partners dated October 2019 states that based on the results of the investigation, it is considered that remediation (and a Remediation Action Plan) is not required for the proposed development. Given the variable fill at the site, an Unexpected Finds Protocol (UFP) should be prepared for site development. The UFP would detail the requirements and procedures for encountering contamination, or signs of contamination, during excavation works. Soils requiring off-site disposal will need to be given a waste classification in accordance with NSW EPA *Waste Classification Guidelines 2014* and disposed of accordingly. Concentrations of contaminants in groundwater are considered to not pose a risk to human health or ecological receptors or site or down gradient of the site for the proposed development.

- **Food safety**

Appropriate conditions in relation to food safety have been attached to ensure compliance with relevant legislation.

Should you have any questions regarding Randwick City Council's submission, please contact Timothy Walsh, Environmental Planning Officer on 9093 6741 or timothy.walsh@randwick.nsw.gov.au.

Yours sincerely,

A handwritten signature in black ink, appearing to be 'AB' with a stylized flourish.

Alan Bright
Manager Strategic Planning

Environmental Health revised conditions

Should the application be approved it is recommended that the following conditions be included in the consent:

REQUIREMENTS BEFORE A CONSTRUCTION CERTIFICATE CAN BE ISSUED

The following conditions of consent must be complied with before a 'Construction Certificate' is issued by either an Accredited Certifier or Randwick City Council. All necessary information to demonstrate compliance with the following conditions of consent must be included in the documentation for the construction certificate.

These conditions have been applied to satisfy the relevant requirements of the *Environmental Planning & Assessment Act 1979*, *Environmental Planning & Assessment Regulation 2000*, Council's development consent conditions and to achieve reasonable levels of environmental amenity.

Land Contamination & Remediation

1. An unexpected Finds Protocol (UFP) shall be prepared for site development. The UFP would detail the requirements and procedures for encountering contamination, or signs of contamination, during excavation works and below ground works.

Food Safety

2. Prior to a construction certificate being issued for the 'fit-out' of the food business, a certificate or statement must be obtained from a suitably qualified and experienced Food Safety Consultant or Council's Environmental Health Officer, which confirms that the proposed design and construction of the food storage room and coffee bar satisfies the relevant requirements of the Food Act 2003, Food Standards Code and AS 4674 (2004) - Design, construction and fit-out of food premises.

REQUIREMENTS DURING CONSTRUCTION & SITE WORK

The following conditions of consent must be complied with during the demolition, excavation and construction of the development.

These conditions have been applied to satisfy the relevant requirements of the *Environmental Planning & Assessment Act 1979*, *Environmental Planning & Assessment Regulation 2000* and to provide reasonable levels of public health, safety and environmental amenity during construction.

Land Contamination & Remediation

3. Fill material that is imported to the site must satisfy the requirements of the NSW *Protection of the Environment Operations (Waste) Regulation 2014* and the NSW Environment Protection Authority (EPA) Waste Classification Guidelines (2014). Fill material must meet the relevant requirements for Virgin Excavated Natural Material (VENM) or be the subject of a (general or specific) Resource Recovery Exemption from the EPA.
4. Details of the importation of fill and compliance with these requirements must be provided to the satisfaction of a suitably qualified Environmental Consultant.
5. The works must not cause any environmental pollution, public nuisance or, result in an offence under the *Protection of the Environment Operations Act 1997* or *Work Health & Safety Act 2011* and associated *Regulations*.
6. Any hazardous and/or intractable wastes arising from the works are to be managed and disposed of in accordance with the requirements of WorkCover NSW and the Office of Environment and Heritage/Environment Protection Authority, including the provisions of:

- *Work Health and Safety Act 2011*
- *Protection of the Environment Operations Act 1997 (NSW)*
- *Protection of the Environment Operations (Waste) Regulation 2014*
- NSW Environment Protection Authority (EPA) Waste Classification Guidelines (2014)
- Randwick City Council's Asbestos Policy

REQUIREMENTS PRIOR TO THE ISSUE OF AN OCCUPATION CERTIFICATE

The following conditions of consent must be complied with prior to the '*Principal Certifying Authority*' issuing an '*Occupation Certificate*'.

Note: For the purpose of this consent, any reference to 'occupation certificate' shall also be taken to mean 'interim occupation certificate' unless otherwise stated.

These conditions have been applied to satisfy the relevant requirements of the *Environmental Planning & Assessment Act 1979*, *Environmental Planning & Assessment Regulation 2000*, Council's development consent and to maintain reasonable levels of public health, safety and amenity.

7. The design, construction and operation of any food premises including but not limited catering kitchens ,cafe, bars food storage rooms and any coffee bar/s must comply with the following general requirements (as applicable):
 - a) Floors of kitchens, food preparation areas and the like are to be constructed of materials which are impervious, non-slip and non-abrasive. The floor is to be finished to a smooth even surface, graded and drained to a floor waste connected to the sewer. The intersection of walls with floor and plinths is to be coved, to facilitate cleaning.
 - b) Walls of the kitchens and food preparation areas and the like are to be of suitable construction finished in a light colour with glazed tiles, stainless steel, laminated plastics or similar approved material adhered directly to the wall adjacent to cooking and food preparation facilities or areas, to provide a smooth even surface.
 - c) The glazed tiling or other approved material is to extend up to the underside of any mechanical exhaust ventilation hoods and a minimum of 450mm above bench tops, sinks, wash hand basins and equipment.
 - d) Walls where not tiled are to be cement rendered or be of rigid smooth faced non-absorbent material (i.e. fibrous cement sheeting, plasterboard or other approved material) and finished to a smooth even surface, painted with a washable paint of a light colour or other approved materials.
 - e) The ceilings of kitchens, food preparation areas, storerooms and the like are to be of rigid smooth-faced, non-absorbent material i.e., fibrous plaster, plasterboard, fibre cement sheet, cement render or other approved material. 'Drop-down' ceiling panels are not to be provided to food preparation and cooking areas.
 - f) All stoves, refrigerators, bain-maries, stock pots, washing machines, hot water heaters, large scales, food mixers, food warmers, cupboards, counters, bars etc must be supported on wheels, concrete plinths a minimum 75mm in height, metal legs minimum 150mm in height, brackets or approved metal framework of the like.
 - g) Cupboards, cabinets, benches and shelving may be glass, metal, plastic, timber sheeting or other approved material. The use of particleboard or similar material is not permitted unless laminated on all surfaces.
 - h) Adequate fly screens and doors with self-closing devices, are to be provided to all external door and window openings. An electronic insect control device must also be provided within the food premises.
 - i) A mechanical ventilation exhaust system is to be installed where cooking or heating processes are carried out in the kitchen or in food preparation areas, in accordance with

the relevant requirements of Clause F4.12 of the BCA and Australian Standard AS 1668 Parts 1 & 2.

- j) Emission control equipment shall be provided in mechanical exhaust systems serving the cooking appliances, to effectively minimise the emission of odours, vapours and oils.
 - k) Wash hand basins must be provided in convenient positions located in the food preparation areas, with hot and cold water, together with a sufficient supply of soap and clean towels. The hot and cold water must be supplied to the wash hand basins through a suitable mixing device.
 - l) Cool rooms or freezers must have a smooth epoxy coated concrete floor, which is to be sloped to the door. A floor waste connected to the sewer is to be located outside the cool room/freezer. The floor waste should be provided with a removable basket within a fixed basket arrestor and must comply with Sydney Water requirements.
 - m) Cool rooms and freezers must be able to be opened from the inside without a key and fitted with an alarm (bell) that can only be operated from within the cool room/freezer.
 - n) Any space or gaps between the top of any cool room or freezer and the ceiling must be fully enclosed and kept insect and pest proof (e.g. plasterboard partition with gaps sealed).
8. Prior to the issuing of an occupation certificate, the premises must be inspected by The NSW Food Authority to ascertain compliance with relevant Food Safety Standards and the written approval of NSW Food Authority (being the relevant Food Authority for this food business) must be obtained prior to the operation of the food business.
9. Prior to commencement of any food business operations, the food premises must be registered with the NSW Food Authority in accordance with the Food Safety Standards.
10. Prior to an occupational certificate being issued for the development, a written report must be obtained from a suitably qualified and experienced consultant in acoustics, which demonstrates and certifies that noise and vibration from the development complies with the relevant provisions of the *Protection of the Environment Operations Act 1997*, NSW EPA/DECC Noise Control Manual & Industrial Noise Policy and conditions of Council's consent. A copy of the report is to be submitted to Council prior to the issuing any occupational certificate.

The report should include (but not limited to) the use of all plant and equipment, at all times of the day including the night time period as defined by NSW EPA Industrial Noise Policy. The report should also include but not be limited to the noise generated from all vehicle movements including deliveries, mechanical ventilation, refrigeration compressors and the lift plant and equipment.

OPERATIONAL CONDITIONS

The following operational conditions must be complied with at all times, throughout the use and operation of the development.

These conditions have been applied to satisfy the relevant requirements of the *Environmental Planning & Assessment Act 1979*, *Environmental Planning & Assessment Regulation 2000*, Council's development consent and to maintain reasonable levels of public health and environmental amenity.

11. The use and operation of the site must not cause any environmental pollution, public nuisance or, result in an offence under the *Protection of the Environment Operations Act 1997*, associated Regulations, Guidelines and Policies.

12. The use and operation of the site must follow Section 7. Mitigations Recommendations of the revised Noise and Vibration Impact Assessment (NVIA) dated March 2020 prepared by GHD.
13. The Operational Management Plan prepared by the Australian Turf Club – Royal Randwick Racecourse dated 2019 shall be implemented at all times.
14. The operation of all plant and equipment shall not give rise to an ‘offensive noise’ as defined in the *Protection of the Environment Operations Act 1997* and Regulations.

In this regard, the operation of the premises and plant and equipment shall not give rise to a sound pressure level at any affected premises that exceeds the background (LA90), 15 min noise level, measured in the absence of the noise source/s under consideration by more than 5dB(A). The source noise level shall be assessed as an LAeq, 15 min and adjusted in accordance with the NSW Environmental Protection Authority’s Industrial Noise Policy 2000 and Environmental Noise Control Manual (sleep disturbance).

15. The L10 noise level emitted from the licensed premises shall not exceed the background noise level (L90) in any Octave Band Centre Frequency (31.5Hz – 8kHz inclusive) by more than 5dB between 7.00am and 12.00 midnight at the boundary of any affected residence. The background noise level shall be measured in the absence of noise emitted from the licensed premises.

The LA10 noise level emitted from the licensed premises shall not exceed the background noise level (LA90) in any Octave Band Centre Frequency (31.5Hz – 8kHz inclusive) between 12.00 midnight and 7.00am at the boundary of any affected residence. The background noise level shall be measured in the absence of noise emitted from the licensed premises.

Notwithstanding compliance with the above, the noise from the licensed premises shall not be audible within any habitable room in any residential premises between the hours of 12.00 midnight and 7.00am.

16. The use of the premises and the operation of plant and equipment shall not give rise to the transmission of a vibration nuisance or damage to other premises.
17. There are to be no emissions or discharges from the premises which will give rise to a public nuisance, vibration, or result in an offence under the *Protection of the Environment Operations Act 1997* and Regulations.
18. Deliveries and waste collection including emptying glass bottles in bins is to be conducted during the day time hours only (7 am to 6 pm Monday to Saturday and 8 am to 6 pm on Sundays and Public Holidays).
19. A numerically scaled indicating thermometer or recording thermometer, accurate to the nearest degree Celsius being provided to refrigerators, cool rooms, other cooling appliances and bain-maries or other heated food storage/display appliances. The thermometer is to be located so as to be read easily from the outside of the appliance. A digital probe type thermometer must also be readily available at all times to check the temperature of food items.
20. All food that is to be kept hot should be heated within one (1) hour from the time when it was prepared or was last kept cold, to a temperature of not less than 60 degrees C and keep this food hot at or above the temperature. Food that is to be kept cold should be cooled, within

four (4) hours from the time when it was prepared or was last kept hot, to a temperature of not more than 5 degrees C and keep this food cold at or below that temperature.

21. Food safety practices and the operation of the food premises must be in accordance with the *Food Act 2003*, *Food Regulation 2015*, Food Standards Code and Food Safety Standards at all times, including the requirements and provisions relating to:

- Food handling – skills, knowledge and controls.
- Health and hygiene requirements.
- Requirements for food handlers and businesses.
- Cleaning, sanitising and maintenance.
- Design and construction of food premises, fixtures, fitting and equipment.

The proprietor of the food business and all staff carrying out food handling and food storage activities must have appropriate skills and knowledge in food safety and food hygiene matters, as required by the Food Safety Standards.

Failure to comply with the relevant food safety requirements is an offence and may result in legal proceedings, service of notices and/or the issuing of on-the-spot penalty infringement notices.

22. The food premises must be kept in a clean and sanitary condition at all times, including all walls, floors, ceilings, fixtures, fittings, appliances, equipment, fridges, freezers, cool rooms, shelving, cupboards, furniture, crockery, utensils, storage containers, waste bins, light fittings, mechanical ventilation & exhaust systems & ducting, storage areas, toilet facilities, basins and sinks.

23. Adequate provisions are to be made within the premises for the storage, collection and disposal of waste and recyclable materials, including for the collection of the sharps container by a licensed waste transporter, to the satisfaction of Council.

24. All regulated systems such as cooling towers, warm water system shall be designed and constructed in accordance with NSW statutory requirements details of which shall be provided to the certifying authority for approval. The systems shall be registered with Council and be operated and maintained in accordance with the *NSW Public Health Act 2010* including amendments that are current and regulation and guidelines at all times.

25. Any events involving temporary food premises, the applicant is required to ensure that all temporary food stalls, vendors and mobile food vendors register and obtain relevant approval with Council's Environmental Health Unit prior to event day. Temporary food premises are not permitted to operate without approval. The required Registration Fee must be forwarded to Council with the registration details at least 2 weeks prior to the event.

26. All waste shall be handled in accordance with the ATC Winx Stand Development Waste management plan dated October 2019.

27. The operation of events and functions shall be carried out in accordance with approved management plans. These plans should be reviewed and amended annually. All amendments should be approved by the appropriate Regulatory Authority.

<p>English</p> <p>If you need help to understand this letter, please come to Council's Customer Service Centre and ask for assistance in your language or you can contact the Telephone Interpreter Service (TIS) on 131 450 and ask them to contact Council on 1300 722 542.</p>	<p>Greek</p> <p>Αν χρειάζεστε βοήθεια για να καταλάβετε αυτή την επιστολή, παρακαλείστε να έρθετε στο Κέντρο Εξυπηρέτησης Πελατών της Δημαρχίας (Council Customer Service Centre) και να ζητήσετε βοήθεια στη γλώσσα σας ή τηλεφωνήστε στην Τηλεφωνική Υπηρεσία Διερμηνέων (Telephone Interpreter Service — TIS) τηλ. 131 450 και να ζητήσετε να επικοινωνήσουν με τη Δημαρχία τηλ. 1300 722 542.</p>	<p>Italian</p> <p>Se avete bisogno di aiuto per capire il contenuto di questa lettera, recatevi presso il Customer Service Centre del Municipio dove potrete chiedere di essere assistiti nella vostra lingua; oppure mettetevi in contatto con il Servizio Telefonico Interpreti (TIS) al 131 450 e chiedete loro di mettersi in contatto col Municipio al 1300 722 542.</p>
<p>Croatian</p> <p>Ako vam je potrebna pomoć da biste razumjeli ovo pismo, molimo dođite u Općinski služni centar za klijente (Council's Customer Service Centre) i zatražite pomoć na svom jeziku, ili možete nazvati Telefonsku službu tumača (TIS) na 131 450 i zamoliti njih da nazovu Općinu na 1300 722 542.</p>	<p>Spanish</p> <p>A la persona que necesite ayuda para entender esta carta se le ruega venir al Centro de Servicios para Clientes [Customer Service Centre] de la Municipalidad y pedir asistencia en su propio idioma, o bien ponerse en contacto con el Servicio Telefónico de Intérpretes [“TIS”], número 131 450, para pedir que le comuniquen con la Municipalidad, cuyo teléfono es 1300 722 542.</p>	<p>Vietnamese</p> <p>Nếu quý vị không hiểu lá thư này và cần sự giúp đỡ, mời quý vị đến Trung Tâm Dịch Vụ Hướng Dẫn Khách Hàng của Hội Đồng Thành Phố (Council's Customer Service Centre) để có người nói ngôn ngữ của quý vị giúp hay quý vị có thể liên lạc Dịch Vụ Thông Dịch qua Điện Thoại (TIS) ở số 131 450 và yêu cầu họ liên lạc với Hội Đồng Thành Phố (Council) ở số 1300 722 542.</p>
<p>Polish</p> <p>Jeśli potrzebujesz pomocy w zrozumieniu treści tego pisma, przyjdź do punktu obsługi klientów (Customer Service Centre) przy Radzie Miejskiej i poproś o pomoc w języku polskim, albo zadzwoń do Telefonicznego Biura Tłumaczy (Telephone Interpreter Service — TIS) pod numer 131 450 i poproś o skontaktowanie się z Radą Miejską (Council) pod numerem 1300 722 542.</p>	<p>Indonesian</p> <p>Jika Anda memerlukan bantuan untuk memahami surat ini, silakan datang ke Pusat Pelayanan Pelanggan (Customer Service Centre) Pemerintah Kotamadya (Council) dan mintalah untuk bantuan dalam bahasa Anda, atau Anda dapat menghubungi Jasa Juru Bahasa Telepon (Telephone Interpreter Service - TIS) pada nomor 131 450 dan meminta supaya mereka menghubungi Pemerintah Kotamadya pada nomor 1300 722 542.</p>	<p>Turkish</p> <p>Bu mektubu anlamak için yardima ihtiyaciniz varsa, lütfen Belediye'nin Müşteri Hizmetleri Merkezi'ne gelip kendi dilinizde yardım isteyiniz veya 131 450'den Telefonla Tercüme Servisi'ni (TIS) arayarak onlardan 1300 722 542 numaradan Belediye ile ilişkiye geçmelerini isteyiniz.</p>
<p>Hungarian</p> <p>Amennyiben a levél tartalmát nem érti és segítségre van szüksége, kérjük látogassa meg a Tanácsház Ügyfél Szolgálatát (Customer Service Centre), ahol magyar nyelven kaphat felvilágosítást, vagy hívja a Telefon Tolmács Szolgálatot (TIS) a 131 450 telefonszámon és kérje, hogy kapcsolják a Tanácsházat a 1300 722 542 telefonszámon.</p>	<p>Czech</p> <p>Jestliže potřebujete pomoc při porozumění tohoto dopisu, navštivte prosím naše Středisko služeb pro veřejnost (Council's Customer Service Centre) a požádejte o poskytnutí pomoci ve vaší řeči anebo zavolejte Telefonní tlumočnickou službu (TIS) na tel. číslo 131 450 a požádejte je, aby oni zavolali Městský úřad Randwick na tel. číslo 1300 722 542.</p>	<p>Arabic</p> <p>إذا أردت مُساعدة لفهم هذه الرسالة، نرجوك الحضور إلى مركز خدمة عملاء المجلس واطْلُب المُساعدة في لغتك، أو يُمكنك الاتصال بخدمة الترجمة الهاتفية (TIS) على هاتف رقم 131 450 واطْلُب منهم الاتصال بالمجلس على رقم 1300 722 542.</p>
<p>Chinese</p> <p>如果你需要人幫助你了解這封信的內容，請來市政會顧客服務中心要求翻譯服務，或者與電話傳譯服務（TIS）聯繫，號碼是131 450。請他們幫助你打電話給市政會，號碼是1300 722 542。</p>	<p>Russian</p> <p>Если Вам требуется помощь, чтобы разобраться в этом письме, то, пожалуйста, обратитесь в Муниципальный Центр Обслуживания Клиентов и попросите оказать Вам помощь на Вашем языке или же Вы можете позвонить в Телефонную Службу Переводчиков (TIS) по номеру 131 450 и попросить их связаться с Муниципалитетом по номеру 1300 722 542.</p>	<p>Serbian</p> <p>Ako vam treba pomoć da razumete ovo pismo, molimo vas da dođete do Centra za usluge mušterijama pri Opštini (Customer Service Centre) i zamolite ih da vam pomognu na vašem jeziku, ili možete nazvati Telefonsku prevodilačku službu (TIS) na 131 450 i zamolite ih da vas povežu sa Opštinom na 1300 722 542.</p>