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Tender

FS430817 Transmission of AMR bacteria during the processing of chicken meat

The Food Standards Agency

F02: Contract notice

Notice identifier: 2022/S 000-011460

Procurement identifier (OCID): ocds-h6vhtk-033361

Published 4 May 2022, 11:22am

Section I: Contracting authority

I.1) Name and addresses

The Food Standards Agency

Foss House, Peasholme Green

York

YO1 7PR

Email

fsa.procurement@food.gov.uk

Country

United Kingdom

NUTS code

UK - United Kingdom

Internet address(es)

Main address

www.food.gov.uk

I.3) Communication

The procurement documents are available for unrestricted and full direct access, free of charge, at

<https://food.bravosolution.co.uk/web/login.html>

Additional information can be obtained from the above-mentioned address

Tenders or requests to participate must be submitted electronically via

<https://food.bravosolution.co.uk/web/login.html>

Tenders or requests to participate must be submitted to the above-mentioned address

I.4) Type of the contracting authority

Ministry or any other national or federal authority

I.5) Main activity

General public services

Section II: Object

II.1) Scope of the procurement

II.1.1) Title

FS430817 Transmission of AMR bacteria during the processing of chicken meat

Reference number

FS430817

II.1.2) Main CPV code

- 73000000 - Research and development services and related consultancy services

II.1.3) Type of contract

Services

II.1.4) Short description

Tenders are invited to carry out a field and laboratory-based study to assess the transmission of AMR bacteria during the processing of broilers in UK slaughterhouses and cutting plants. We envisaged that this project would track batches of broilers as they progress through the different stages in the slaughterhouse and cutting plant. It is anticipated that sampling would be taken at key points in the slaughter and cutting process from whole incoming bird to finished whole or portioned chicken, as well as environmental swabs of the associated areas. The samples should include broilers and its components as well as caeca to see if there are changes in the AMR profile during the process. It is important to consider the impact of successive flocks on the subsequent contamination of the broilers, so sampling should consider inclusion of batches immediately before and after cleaning cycles. We expect the bacteria to be tested for should include at least E. coli and Campylobacter.

We expect the final report to include a full analysis of the AMR findings, with a focus on the transmission of AMR during the processing of broiler carcasses, to see if there are key areas that may require further investigation or intervention to reduce the spread of AMR bacteria.

II.1.6) Information about lots

This contract is divided into lots: No

II.2) Description

II.2.3) Place of performance

NUTS codes

- UK - United Kingdom

II.2.4) Description of the procurement

Tenders are invited to carry out a field and laboratory-based study to assess the transmission of AMR bacteria during the processing of broilers in UK slaughterhouses and cutting plants. We envisaged that this project would track batches of broilers as they progress through the different stages in the slaughterhouse and cutting plant. It is anticipated that sampling would be taken at key points in the slaughter and cutting process from whole incoming bird to finished whole or portioned chicken, as well as environmental swabs of the associated areas. The samples should include broilers and its

components as well as caeca to see if there are changes in the AMR profile during the process. It is important to consider the impact of successive flocks on the subsequent contamination of the broilers, so sampling should consider inclusion of batches immediately before and after cleaning cycles. We expect the bacteria to be tested for should include at least *E. coli* and *Campylobacter*.

We expect the final report to include a full analysis of the AMR findings, with a focus on the transmission of AMR during the processing of broiler carcasses, to see if there are key areas that may require further investigation or intervention to reduce the spread of AMR bacteria.

II.2.5) Award criteria

Price is not the only award criterion and all criteria are stated only in the procurement documents

II.2.7) Duration of the contract, framework agreement or dynamic purchasing system

Start date

2 September 2022

End date

31 January 2024

This contract is subject to renewal

No

II.2.10) Information about variants

Variants will be accepted: No

II.2.11) Information about options

Options: No

II.2.13) Information about European Union Funds

The procurement is related to a project and/or programme financed by European Union funds: No

Section IV. Procedure

IV.1) Description

IV.1.1) Type of procedure

Open procedure

IV.1.8) Information about the Government Procurement Agreement (GPA)

The procurement is covered by the Government Procurement Agreement: Yes

IV.2) Administrative information

IV.2.2) Time limit for receipt of tenders or requests to participate

Date

24 June 2022

Local time

12:00pm

IV.2.4) Languages in which tenders or requests to participate may be submitted

English

IV.2.7) Conditions for opening of tenders

Date

24 June 2022

Local time

12:00pm

Section VI. Complementary information

VI.1) Information about recurrence

This is a recurrent procurement: No

VI.4) Procedures for review

VI.4.1) Review body

Food Standards Agency

York

Country

United Kingdom