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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](mailto:fsa.procurement@food.gov.uk)

#### **Country**

United Kingdom

#### **NUTS code**

UK - United Kingdom

#### **Internet address(es)**

Main address

[www.food.gov.uk](http://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

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## **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

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## **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