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Tender

FS430817 Transmission of AMR during the processing of chicken products

The Food Standards Agency

F02: Contract notice

Notice identifier: 2021/S 000-023394

Procurement identifier (OCID): ocids-h6vhtk-02e2d5

Published 20 September 2021, 10:45pm

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

www.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

www.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 during the processing of chicken products

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 (at least *E. coli*) during the processing of chicken in at least two UK slaughterhouse and cutting plants. We envisaged that this project would track batches of chicken as they progress through the different stages in the slaughterhouse and cutting plant. It is anticipated that sampling would be undertaken from chicken and its components including caeca at key points in the slaughter and cutting process from whole incoming bird to finished whole or portioned chicken intended for onward distribution as well as environments and surfaces associated with these steps. We also expect there to be examination of samples (e.g. caeca and faecal contamination of cages) entering the slaughterhouse. It is important to consider the impact of successive flocks on subsequent contamination of chicken processed in the slaughterhouse and cutting plant so consideration should be given to inclusion of batches at the beginning and at the end of the day.

We expect the final report to include a full analysis of the AMR findings in relation to the impact of processing of chicken carcasses on AMR contamination 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 (at least *E. coli*) during the processing of chicken in at least two UK slaughterhouse and cutting plants. We envisaged that this project would track batches of chicken as they progress through the different stages in the slaughterhouse and cutting plant. It is anticipated that sampling would be undertaken from chicken and its components including caeca at key points in the slaughter and cutting process from whole incoming bird to finished whole or portioned chicken intended for onward distribution as well as environments and surfaces associated with these steps. We also expect there to be examination of samples (e.g. caeca and faecal contamination of cages) entering the slaughterhouse. It is important to consider the impact of successive flocks on

subsequent contamination of chicken processed in the slaughterhouse and cutting plant so consideration should be given to inclusion of batches at the beginning and at the end of the day.

We expect the final report to include a full analysis of the AMR findings in relation to the impact of processing of chicken carcasses on AMR contamination 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

Duration in months

36

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

1 November 2021

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

English

IV.2.7) Conditions for opening of tenders

Date

20 September 2021

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