

1.2 მიუთითეთ საქონლის/მომსახურების/სამუშაოს აღწერა (ტექნიკური დავალება), შესყიდვის ობიექტის რაოდენობა/მოცულობა

The meat should be fresh, unfrozen, chilled, boneless (parts of the shoulder, breast, spine, bark). High quality, without tendons, fat and thin slices. Organoleptically (color - pink, smell - characteristic of fresh meat, consistency, etc.) satisfactory. Bloody, the surface of the flesh is dry, without bruising. The consistency of the meat is elastic and resilient (a finger should form a groove on the meat, which should not be filled with blood and should be instantly straightened), a new slice of meat - wet but not sticky, the color of the slice should be light red to dark red. The surface of the joints is white and shiny. The supply of frozen and then permeable beef is not allowed.

The applicant must submit the technical characteristics of the goods in accordance with Appendix N1.

The quantity specified in the tender documentation is an indicative / approximate quantity, the actual use of the procurement object by the procuring organization will depend on the actual announcement of the children.

In order to prevent the spread of the new coronavirus (COVID-19) in the country, in case of suspension of the educational process in the municipal kindergartens under the auspices of the RN(N)LE "Batumi Kindergarten Association", the RN(N)LE Batumi Kindergartens Union will no longer purchase. Accordingly, the Supplier has no right to request the Purchaser to purchase the procurement object, and if, after the suspension of the procurement process, the procurement process is resumed by December 31, 2021, the Supplier is obliged to call the procurement object at the request of the Purchaser.

Cutting of beef, removing from bones, wrapping and packing should be done so that the temperature is kept not higher than + 2C - + 6C. This temperature must be reached before transport and maintained during transport.

The shelf life of softened beef should be 48 hours after the end of cooling in the slaughterhouse under the above temperature regime (no more than 30% -14 hours after the beef should be consumed)

A) a veterinary certificate (Form N2) issued in accordance with the Resolution No. 325 of the Government of Georgia of July 7, 2015, approved in accordance with the "Forms of veterinary certificates to be used for transportation of animals and animal products on the territory of Georgia", indicating the day and hour of slaughter;

B) a contract concluded by the supplier with the meat softening enterprise on meat softening (if the supplier does not have its own softening enterprise). The contract must be submitted once, or upon change of the mitigation enterprise;

C) a consolidated document that must contain the following information:

Supplier name and identification number;

Name and identification number of the softening enterprise;

Softening enterprise recognition number;

Data of meat form obtained for softening N2;

The weight of the meat actually taken;

The weight of the meat sold after softening;

Place of final sale of goods;

Veterinarian Record: "Checked";

Beef must meet the requirements established by the legislation of Georgia. between them:

Food safety, labeling, packaging and transportation conditions must comply with the requirements established by the legislation of Georgia.

Beef must be properly labeled in accordance with the requirements of the technical regulation on the rules of labeling of beef and beef products approved by the Resolution of the Government of Georgia N118 of March 9, 2016. In particular:

A) Reference number or reference code assigned to an animal or group of animals upon entry into a slaughterhouse by a business operator, ensuring a link between meat and animals. This may be an identification number affixed to the ear mark of a particular animal, or a number assigned by a business operator to a group of animals at the slaughterhouse from which meat is obtained;

B) slaughterhouse identification or conditional identification number where an animal or group of animals was slaughtered, indicating the country where the slaughterhouse is located (slaughtered - (name of the country), slaughterhouse recognition or conditional recognition number);

C) if the slaughter of meat is not carried out at the slaughterhouse where the animal, group of animals was slaughtered, then the number of the recognition or conditional recognition of the business operator where the slaughter of the animal, group of animals or group of slaughter was carried out must be placed on the label;

D) If the place of birth, rearing, slaughter and slaughter of the animal differs from each other, information on each of them shall be indicated on the label. "

Beef must be labeled in accordance with the technical regulation "On the provision of food information to consumers" approved by the Resolution N301 of the Government of Georgia of July 1, 2016.

According to organoleptic, microbiological and physico-chemical indicators, beef meat must meet the norms and limits permitted by the existing regulatory legislation in this field.

Beef must meet the requirements set by the Technical Regulation On Microbiological indicators of food "approved by the Resolution N581 of the Government of Georgia of November 10, 2015, in order to ensure human life and health, in relation to food safety and microbiological risks.

Beef must meet the requirements of the "General Rule of Food / Animal Food Hygiene" and the "Simplified Rule of Food / Animal Feed Hygiene" approved by the Resolution of the Government of Georgia of June 25, 2010 N173, their food / animal production Between all stages of primary production, processing and distribution.

Beef must meet the "Sanitary rules and norms of quality and safety of food raw materials and food products" (approved by the Order of the Minister of Labor, Health and Social Affairs of August 16, 2001 N301 / N) at the stages of food production and During the release of a new type of product, its processing, production, storage, transportation, purchase, import and sale in the country (hereinafter - during the circulation of food products)."

Beef must meet the requirements of the technical regulation approved by the Resolution of the Government of Georgia N72 of January 15, 2014 "On the Rule of Approval of Sanitary-Hygienic Norms of Food Containers". It does not harm food and is harmless to human health.

Beef must meet the requirements of the special rules of animal hygiene for the business operator engaged in the production, processing and distribution of food of animal origin approved by the Resolution N90 of the Government of Georgia of March 7, 2012.

Beef must comply with the norms set by the technical regulation "On the maximum allowable limit of some food contaminants (contaminants)" approved by the Resolution of the Government of Georgia №567 of November 9, 2015."

Beef must meet the requirements of the "Special Rule on State Control of Food of Animal Origin" approved by the Resolution №55 of the Government of Georgia of February 12, 2015.

In case of change of the existing normative document and / or introduction of a new normative document (s), the supplier is obliged to adapt the object of the procurement and the circumstances related to it to the changed circumstances;

Beef should be transported by a specialized machine-refrigerator (refrigerator), where the necessary temperature regime for transport (+ 2- +6 degrees Celsius) and sanitary-hygienic norms will be observed.

Laboratory inspection of goods:

- A) the supplier is obliged to submit the test report issued by the accredited laboratory on chemical and microbiological research of the goods once in three months at his own expense;
- B) Sampling and laboratory testing shall be carried out in accordance with the legislation and standards in force in Georgia;
- C) the Procuring entity is entitled to request a certificate of accreditation from the laboratory where the laboratory inspection of the goods is to be performed, if the accredited laboratory is selected by the supplier;
- D) Sampling shall be carried out jointly by the authorized persons of the Purchaser and the Supplier, from the kindergarten / kindergartens selected by the Purchaser, the collected sample shall be packed in accordance with the established rules and sent to an accredited laboratory;

The purchaser is entitled to carry out laboratory examination of the goods at any time

According to the relevant information on chemical and microbiological examination of the goods, the test report issued by the accredited laboratory, if it is confirmed that the goods supplied by the supplier do not comply with the contract, the buyer is entitled to unilaterally terminate the contract and the contract;