

EMERGENCY MANUAL

Kitchen set B, cooking and serving 36 pcs

Visión general

Specifications

Item Code 350	00000051
---------------	----------

Kit Contents

ltem	Unit	Qty
Bowl, for food, 1L, stainless steel	pcs	5
Fork, table, stainless steel	pcs	5
Frying Pan, 2.5L, used as lid for the 7L cooking pot	pcs	1
Knife, kitchen, stainless steel blade 15cm, plastic handle	pcs	1
Knife, table knife, stainless steel	pcs	5
Spoon, wooden, stirring, 30cm	pcs	1
Spoon, soup, stainless steel, 10ml	pcs	5
Cooking Pot, 5L, s. steel, dia. 22cm, with handles and lid	pcs	1
Cooking Pot, 7L, s. steel, dia. 25cm, with handles	pcs	1
Cup, s. steel, with handle, 300ml	pcs	5
Plate, deep, stainless steel, dia. 22cm, cap. 0.75L	pcs	5
Scouring Pad	pcs	1

Note:

- Contents of the kit may be adapted to the context.
- Specifications outlined below are based on procurement.ifrc.org/catalogue.

General comments

- When ordering a kitchen set, if time allows, the composition of the set can be adapted.
- All items are preferably made of stainless steel. Only one alternative is accepted:
 - Aluminium cooking pots and frying pan instead of stainless steel
- The specifications below indicate the minimum quality standards for stainless steel and aluminium materials.
- Alternative plastic packaging, if available, can be re-used for food or water storage.

Material specifications: Stainless steel

For the tableware (plates, cups, bowls, forks, spoons and knives):



Kitchen set B, cooking and serving 36 pcs

- 200 series stainless steels of the appropriate grades for tableware items, or
- ISO type 1.4016 (American grade 430), or
- ISO type 1.4301 (American grade 304).

For the cookware (cooking pots and pan):

- 200 series stainless steels of the appropriate grades for cookware items, or
- ISO type 1.4016 (American grade 430), or
- ISO type 1.4301 (American grade 304).
- All the steel grades used for manufacturing the tableware items must be officially recommended by the steel manufacturer for such application. The kitchen set supplier will make available all the documents showing the origin of the steel, the steel manufacturer recommendations, and the appropriate control of the grade and the quality. The steel manufacturers must be ISSF members.
- Food grade to be certified in conformity with EU regulations n°1935/2004 on materials and articles intended to come into contact with food.
- Applicable standard as per publication EN 10088-1.

Material specifications: Aluminium, alternative material for cooking pots and frying pan

- Aluminium type Al99,0 or above as per publication ISO 209-1 (min 99% aluminium). Other elements as per EN 602.
- Publications with applicable standards:
 - ISO 209-1: Wrought aluminium and aluminium alloys alloys Chemical composition and forms of products
 Part 1: Chemical composition.
 - EN 602: Aluminium and aluminium alloys Wrought products Chemical composition of semi products used for the fabrication of articles for use in contact with food.

Material specifications: Black steel items

Black steel, cold-hammered common mild steel.

Design of the items

Manufacturers and suppliers are invited to provide items with designs that improve the performance of the material, considering different types of design bends/veins on the pots, lids, bowls, plates, spoons, forks, knives and cups.





Aspectos clave

• AQL considered "live" document. IOM Staff Users of this AQL document must check SharePoint that they have the latest version.

Descripción

Cooking Pot - 7L (Frying pan lid fits)	
Capacity	7 litres minimum total inner volume
Material	Stainless steel (or aluminium where specified in contract)
Diameter	Min .25cm, max. 28cm internal diameter
Thickness	Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium min 1.75mm)
Handles	Two (2) stainless steel handles, attached with leakage-proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles for aluminium pots). Handles to resist to 20kg load in the normal usage position.
Lid	Refer to frying pan.
Finish	No sharp edges, food grade surface finish.

Cooking Pot - 5L - with lid	
Capacity	Five (5) litres minimum total inner volume.
Material	Stainless steel (or aluminium if specified in contract).
Diameter	Min: 22cm max: 24.5cm internal diameter.
Thickness	Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium minimum 1.75mm).
Handles	Two (2) stainless steel handles, attached with strong leakage proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles acceptable for aluminium pot) Handles to resist to 16kg load in the normal usage position.
Lid	Min 0.6mm (aluminium minimum 1mm) with strong durable handle /knob that resist to minimum 2kg traction.
Finish	No sharp edges, food grade surface finish.

Frying Pan - 2.5L - Used as lid for the 7L cooking pot	
Capacity	2.5 litres minimum total inner volume
Material	Stainless steel (or aluminium if specified in contract).
Diameter	Adapted as a lid for the 7 litre cooking pot.

Frying Pan - 2.5L - Used as lid for the 7L cooking pot	
Handle	One (1)detachable steel or aluminium handle. Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan.
Thickness	Min.0.8 mm in the center of the bottom (aluminium min 1.75 mm).
Finish	No sharp edges, food grade surface finish.

Bowl - 1L - Metallic	
Capacity	1 litre minimum
Material	Stainless steel
Height	5 to 7cm
Thickness	Min. 0.5mm in the center of the bottom.
Finish	No sharp edges, food grade surface finish.

Plate - 0.75L - Metallic	
Capacity	0.75 litres minimum
Material	Stainless steel
Thickness	Min .0.5mm in the center of the bottom
Diameter	24 to 25cm (must be adapted to the size of the cooking pot to be packed inside)
Finish	No sharp edges, food grade surface finish.

Cup - 0.3L - Metallic	
Capacity	0.3 litres minimum
Material	Stainless steel
Handle	Securely welded. Handle to resist to 1kg pulling.
Finish	No sharp edges, food grade surface finish.

Spoon (table) - 10ml - Stainless steel	
Capacity	10ml minimum
Material	One-piece stainless steel, solid.
Length	17cm minimum.
Thickness	Min. 1mm in the center of the scoop.

Spoon (table) - 10ml - Stainless steel

Finish No sharp edges, food grade surface finish.

Fork (table) - 17cm - Stainless steel

Material One-piece stainless steel, solid.

Length 17cm minimum.

Thickness Min. 1.5mm at the back of the tines.

Finish No sharp edges, food grade surface finish.

Knife - 15cm - Stainless steel blade

Material Stainless steel blade, wood or plastic handle.

Thickness

Blade base min 1.5mm, measured at the middle of the

blade.

Length Blade 15cm usable length minimum.

Finish No sharp edges, food grade surface finish.

Spoon, wooden, stirring, 30cm

Material Hardwood

Length 30cm minimum.

Thickness 10mm diameter minimum for the handle

Finish No sharp edges, no ships, no knots, food grade surface finish.

Knife, 17cm, stainless steel (table)

Material one-piece stainless steel, solid

Length 17 cm minimum.

Thickness min 1.5mm at the back of the tines, must not bend to a weight of 2kg applied at

the extremity of its tines when clamped horizontally at its middle

Finish No sharp edges, food grade surface finish.

Scouring pad

Material stainless steel wire scouring pad

Length 20g minimum

Wok - 7L - Black steel (optional)	
Capacity	7 litres
Material	Black steel, protected from rust for storage.
Diameter	Min. 37cm, max. 39cm.
Thickness	Min. 1mm
Finish	No sharp edges, food grade surface finish.

Chopstick - 25cm (optional)	
Material	Plastic or bamboo.
Length	25cm
Thickness	Min. 4x4mm
Finish	No sharp edges, rounded at the end.

Packing and Marking	
Туре	1 carton box, outer dimensions 0.3 x 0.3 x 0.25m
Height	Dimension shall be adjusted to the parcel content.
Strength	Withstands 6m-high stacking for more than 48h, and 10 handlings. The final package should resist without any damage to a weight or a pressure of 120 kg applied on a strong rigid board on top of the box.
Seal	Tape plus 4 plastic 10mm straps.
Markings	To be marked with IOM logo.
Printing of IOM Logo	IOM Logo should be printed in both sides of the box. In the 2 sides of the box that will have the logo and shipping information, the logo is to be placed centrally at 2 cm from the top edge of the box. The color of the logo should be by using CMK. $C = 100\%$, $M = 82\%$, $Y = 10\%$, $K = 2\%$. The size of the logo on the center of the bag should be 15 cm wide and 16.20 cm high.

Packing and Marking Marking on the package must include the following details: 1. Indicate IOM Logo 2. Item name and material code, IOM Kitchen Set -3500000051 3. List of Content inside box 4. PO number **Packaging Information** 5. Batch number and Manufacturing date 6. Packing units: To be marked with consecutive numbers (i.e 1/20, 2/20...) 7. Indicate Gross Weight and Dimension Do NOT include logo of the vendor. Marking must remain readable and well fixed on the box after minimum 10 handlings. The items to be packed in Wooden EURO pallet (EUR 1) and treated as per ISPM 15 standard. Items must be shrinkwrapped, securely strapped and sealed. The packaged **Packaging Detail** goods must not exceed the length and width of the pallet and clearly marked with IOM standard markings (packing details above) in both front and back.

All IOM Non-Food Items (NFIs) have been designed, manufactured, and packaged for distribution ensuring minimal impacts on the environment. Through rigorous Quality Assurance processes along with risk and life cycle assessments, the NFIs are evaluated holistically throughout its entire life cycle on its impact on the environment and for improved durability to enable reaching beyond its intended service life. Hence, reducing the need for frequent replacements. IOM NFIs can be recycled and further re-purposed or upcycled to suit multiple uses such as converting to different usage like handbags, car covers, recycled wastewater collection etc.

All unnecessary sub-packaging made of single-use plastics are avoided. When sub-packaging is exceedingly necessary, IOM prefers 100% compostable bio-plastic packaging made from biomass or unbleached, natural-coloured-recycled paper or using paper with FSC forest management certification.



Consideraciones clave

Acceptable Quality Limits (AQL)



AQL

Definitions, penalties, Corrective Action Plan and Quality Control rules.

O WGC-AGLS001 VER 8.0 27.08.2019

onconformities classification: Critical: C; Major: M; Minor: m

Definitions:

Critical nonconformity: Any discrepancy which might harm an user or makes it impossible to use the product properly is considered to be critical. Lots with Critical discrepancy are subject to refusal.

Major nonconformity: Any discrepancy which makes the use of the product less efficient than expected is considered to be major. Lots with Major discrepancies can be accepted.

Minor nonconformity: Any discrepancy which does not have an influence on the performance of the product is considered to be minor. Lots with Minor discrepanci accepted.

Non-Conformities classification and related penalties:

Corrective action plan must be implemented by the vendor on its processes, addressing root causes of occurrence (production) and of nondetection of the nonconformity (QC).

Critical: (AQL 0)

Nonconforming characteristic (number of nonconforming items ≥ Rejection number. ISO-2859-1) implies a penalty of 10% of the value of the total PO and is subject to lot refusal.

Major: (AQL 4.0)

Nonconforming characteristic (number of nonconforming items ≥ Rejection number. ISO-2859-1) implies first time a penalty of 0.5% of the value of the total PO, second time 1 %, and + 0.5% at every occurance for the duration of the contract per each nonconforming characteristic. > 10% of nonconforming items is subject to lot refusal. Penalty is put on hold for 3 months from the date of sharing of the inspection report with supplier, after this period if the nonconformity is not anymore found by inspection the penalty is cancelled, if the nonconformity still exists the penalty applies for the whole POs received during the 3 months.

Nonconforming characteristic (number of nonconforming items ≥ Rejection number. ISO-2859-1) implies 2 times without penalties, third time a penalty of 0.5% of the value of the total PO, fourth time 1 %, and + 0.5% at every occurance for the duration of the contract per each nonconforming characteristic. > 10% of nonconforming items is subject to lot refusal. Penalty is put on hold for 3 months from the date of sharing of the inspection report with supplier, after this period if the nonconformity is not anymore found by inspection the penalty is cancelled, if the nonconformity still exists the penalty applies for the whole POs received during the 3 months.

Quality Control and Acceptance Quality Level

- The AQLs herein are after IFRC/ICRC with additional parameters on IOM markings and required packaging.
- The Method of testing is drawn from ISO-2859-1 International Standards (table 1: Sample size code letters, and table 2-A: Single sampling plans for normal inspection). The amples will be taken randomly by the buyer from the delivered items and then inspected.
- The buyer can decide either to inspect the lot at IOM QC laboratory or to use an inspection company for analysis, or both. Transport to laboratory and analysis cost for lab testing are at expense of IOM.
- The vendor can contest the results of the Quality Control done at IOM warehouses by requesting a lab testing. In this case transport to laboratory and analysis or are at expense of the seller.
- Nonconformity: non-fulfilment of a specified characteristic requirement.
- Nonconforming item: item with one or more nonconformities.
- Sample: set of one or more items taken from a lot and intended to provide information on the lot.

Penalty rules for specific nonconformities:

Kitchen Sets

Weight penalty: (AQL 6.5). Tolerances: average weight of controlled samples -120g

(independent from other nonconformities): each 1% of parcel weight discrepancy compared to tender reference sample implies 1% penalty on total value of the PO

Otras entradas en este tema

• Emergency Relief Items Catalogue

Contactos

For more information and guidance contact the Shelter Support Team: ShelterSupport@iom.int.

Documento actualizado por última vez: Oct 2024