

## Kitchen set B, cooking and serving 36 pcs

### Overview

#### Specifications

Item Code	3500000051
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#### Kit Contents

Item	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](http://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):

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- 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

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- 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

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Black steel, cold-hammered common mild steel.

### Design of the items

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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.



### Key Points

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

## Description

<b>Cooking Pot - 7L (Frying pan lid fits)</b>	
<b>Capacity</b>	7 litres minimum total inner volume
<b>Material</b>	Stainless steel (or aluminium where specified in contract)
<b>Diameter</b>	Min .25cm, max. 28cm internal diameter
<b>Thickness</b>	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)
<b>Handles</b>	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.
<b>Lid</b>	Refer to frying pan.
<b>Finish</b>	No sharp edges, food grade surface finish.

<b>Cooking Pot - 5L - with lid</b>	
<b>Capacity</b>	Five (5) litres minimum total inner volume.
<b>Material</b>	Stainless steel (or aluminium if specified in contract).
<b>Diameter</b>	Min: 22cm max: 24.5cm internal diameter.
<b>Thickness</b>	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).
<b>Handles</b>	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.
<b>Lid</b>	Min 0.6mm (aluminium minimum 1mm) with strong durable handle /knob that resist to minimum 2kg traction.
<b>Finish</b>	No sharp edges, food grade surface finish.

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

**Frying Pan - 2.5L - Used as lid for the 7L cooking pot**

<b>Handle</b>	One (1) detachable steel or aluminium handle. Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan.
<b>Thickness</b>	Min. 0.8 mm in the center of the bottom (aluminium min 1.75 mm).
<b>Finish</b>	No sharp edges, food grade surface finish.

**Bowl - 1L - Metallic**

<b>Capacity</b>	1 litre minimum
<b>Material</b>	Stainless steel
<b>Height</b>	5 to 7cm
<b>Thickness</b>	Min. 0.5mm in the center of the bottom.
<b>Finish</b>	No sharp edges, food grade surface finish.

**Plate - 0.75L - Metallic**

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

**Cup - 0.3L - Metallic**

<b>Capacity</b>	0.3 litres minimum
<b>Material</b>	Stainless steel
<b>Handle</b>	Securely welded. Handle to resist to 1kg pulling.
<b>Finish</b>	No sharp edges, food grade surface finish.

**Spoon (table) - 10ml - Stainless steel**

<b>Capacity</b>	10ml minimum
<b>Material</b>	One-piece stainless steel, solid.
<b>Length</b>	17cm minimum.
<b>Thickness</b>	Min. 1mm in the center of the scoop.



**Spoon (table) - 10ml - Stainless steel**

<b>Finish</b>	No sharp edges, food grade surface finish.
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**Fork (table) - 17cm - Stainless steel**

<b>Material</b>	One-piece stainless steel, solid.
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<b>Length</b>	17cm minimum.
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<b>Thickness</b>	Min. 1.5mm at the back of the tines.
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<b>Finish</b>	No sharp edges, food grade surface finish.
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**Knife - 15cm - Stainless steel blade**

<b>Material</b>	Stainless steel blade, wood or plastic handle.
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<b>Thickness</b>	Blade base min 1.5mm, measured at the middle of the blade.
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<b>Length</b>	Blade 15cm usable length minimum.
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<b>Finish</b>	No sharp edges, food grade surface finish.
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**Spoon, wooden, stirring, 30cm**

<b>Material</b>	Hardwood
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<b>Length</b>	30cm minimum.
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<b>Thickness</b>	10mm diameter minimum for the handle
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<b>Finish</b>	No sharp edges, no ships, no knots, food grade surface finish.
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**Knife, 17cm ,stainless steel (table)**

<b>Material</b>	one-piece stainless steel, solid
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<b>Length</b>	17 cm minimum.
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<b>Thickness</b>	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
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<b>Finish</b>	No sharp edges, food grade surface finish.
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**Scouring pad**

<b>Material</b>	stainless steel wire scouring pad
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<b>Length</b>	20g minimum
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**Wok - 7L - Black steel (optional)**

<b>Capacity</b>	7 litres
<b>Material</b>	Black steel, protected from rust for storage.
<b>Diameter</b>	Min. 37cm, max. 39cm.
<b>Thickness</b>	Min. 1mm
<b>Finish</b>	No sharp edges, food grade surface finish.

**Chopstick - 25cm (optional)**

<b>Material</b>	Plastic or bamboo.
<b>Length</b>	25cm
<b>Thickness</b>	Min. 4x4mm
<b>Finish</b>	No sharp edges, rounded at the end.

**Packing and Marking**

<b>Type</b>	1 carton box, outer dimensions 0.3 x 0.3 x 0.25m
<b>Height</b>	Dimension shall be adjusted to the parcel content.
<b>Strength</b>	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.
<b>Seal</b>	Tape plus 4 plastic 10mm straps.
<b>Markings</b>	To be marked with IOM logo.
<b>Printing of IOM Logo</b>	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

### Packaging Information

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
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.

### Packaging Detail

The items to be packed in Wooden EURO pallet (EUR 1) and treated as per ISPM 15 standard. Items must be shrink-wrapped, securely strapped and sealed. The packaged 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.





## Key Considerations

Acceptable Quality Limits (AQL)

 <small>International Organization for Migration (IOM) The IOM Migration Agency</small>	<b>AQL</b> <b>Definitions, penalties, Corrective Action Plan and Quality Control</b> <b>rules.</b>	<small>IO VQC-AQL8001 VER.4.0 27.03.2019</small>
<b>Nonconformities classification: Critical: C; Major: M; Minor: m</b>		
<b>Definitions:</b>		
<b>Critical nonconformity</b> : 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.		
<b>Major nonconformity</b> : 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.		
<b>Minor nonconformity</b> : Any discrepancy which does not have an influence on the performance of the product is considered to be minor. Lots with Minor discrepancies can be accepted.		
<b>Non-Conformities classification and related penalties:</b>		
<u>Corrective action plan must be implemented by the vendor on its processes, addressing root causes of occurrence (production) and of non-detection of the nonconformity (QC).</u>		
<b>Critical: (AQL 0)</b>		
Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies a penalty of 10% of the value of the total PO and is subject to lot refusal.		
<b>Major: (AQL 4.0)</b>		
Nonconforming characteristic (number of nonconforming items $\geq$ 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 occurrence for the duration of the contract per each nonconforming characteristic. >10% of nonconforming items is subject to lot refusal. <b>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.</b>		
<b>Minor: (AQL 6.5)</b>		
Nonconforming characteristic (number of nonconforming items $\geq$ 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 occurrence for the duration of the contract per each nonconforming characteristic. >10% of nonconforming items is subject to lot refusal. <b>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.</b>		
<b>Quality Control and Acceptance Quality Level</b>		
<b>- The AQLs herein are after IFRC/ICRC with additional parameters on IOM markings and required packaging.</b>		
- The Method of testing is drawn from ISO-2859-1 International Standards (table1: Sample size code letters, and table 2-A: Single sampling plans for normal inspection). The samples 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 cost for lab testing are at expense of the seller.		
- <b>Nonconformity</b> : non-fulfillment of a specified characteristic requirement.		
- <b>Nonconforming item</b> : item with one or more nonconformities.		
- <b>Lot</b> : definite amount of some product, material or service, collected together.		
- <b>Sample</b> : set of one or more items taken from a lot and intended to provide information on the lot.		
<b>Penalty rules for specific nonconformities:</b>		
<b>Kitchen Sets</b>	<b>Weight penalty:</b> (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	

## Other Entries in this Topic

- [Emergency Relief Items Catalogue](#)

## Contacts

For more information and guidance contact the Shelter Support Team: [ShelterSupport@iom.int](mailto:ShelterSupport@iom.int).

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