U.S. EMBASSY ATHENS, GREECE

Cook Services for MSGR

QUESTIONS AND ANSWERS
(Site Visit held on March 16, 2021)

Q1. In order to secure the highest possible level of safety and hygiene standards of the production procedures of cook & serve dinner from a morning production, a chilling process is mandatory. The provision of a “Blast Chiller” is considered crucial, for our HQSE operations. Please clarify if you will provide a “Blast Chiller”.
A1. The Embassy intends to purchase a blast chiller. We cannot guarantee how quickly it will become available.

Q2. Please clarify if the Embassy will provide chemical products required for proper cleaning & disinfection. If yes, will relevant documentation (SDS and technical sheets) be also provided in order to develop the cleaning plan?
A2. Yes – the MSGR will have chemical products supplied through the embassy. The relevant documentation will be provided if available through the embassy.

Q3. Please clarify who will be responsible for pest control (the Embassy or the contractor)?
A3. Embassy.

Q4. Please clarify if the Embassy will provide thermometers for the control of Critical Control Points. If yes, who is in charge of calibration and verification of thermometers?
A4. No, the contractors must supply their own thermometers.

Q5. Please clarify if the Embassy will provide disposable protective equipment (gloves, hairnets, masks etc.).
A5. No - the contractors must supply their own PPE.

Q6. Please clarify if the Embassy will provide containers for back samples (75g of all products must be kept in a freezer for 7days).
A6. Yes – we currently have an ample amount of containers at the MSGR and can procure more as needed.