

# Request for Quotation (RFQ)

## Appendix A Goods and Services Specification



### For the [Food Works<sup>SW</sup> Dairy Pilot Plant Facility]

#### 1. Goods and Services Specification

- 1.1 North Somerset Council would like to invite you to quote for the installation of a Dairy Piloting plant into one of the four Product Development Rooms which critical elements of the Food Innovation Centre. This will require the design, full installation and commissioning of equipment that will form a regional specialism for this Centre.

#### 2 Detailed descriptions of products or services

- 2.1 The supplier will be required to design the layout and equipment needed for **Development Kitchen 1** to meet the focus of the development and trialling of dairy goods including: cheese, yoghurt, ice-cream, butter and potential to enable development work for plant based products. This will provide a fully equipped processing area with entry level industry processing equipment to facilitate all aspects of the commercial processing of dairy and non-dairy products. The technical facility is designed to allow food producers to trial and manufacture products on a small industrial scale and will be used by a variety of businesses of different scale on a short-term hire basis by the day/s or week.
- 2.2 The design should include all necessary ancillary equipment to meet the purpose and all equipment must be fully compliant with current UK legislation.
- 2.3 Designs should:
- Detail the specific pieces of equipment that will meet the required aims and uses.
  - Identify and include any adaptations or additions to the existing M&E serving **Product Development Kitchen 1** (See Appendix C for the room plan) that will be needed to complete the installation and commissioning of the dairy equipment. The preferred contractor needs to be satisfied that the existing M&E, including the hot water supply, is adequate for their proposals and if not what will be included as part of this work. Any costs must be included in the tendered sum.
  - Take into account existing air handling equipment.
  - Ensure the use of space is maximised without compromising production, people and workflows.
  - Take into consideration the location of floor drainage and the ability to move equipment so the room can be effectively cleaned.
  - Take into account there is no steam generation currently on site.

2.4 Consideration should also be given to:

- Equipment can be connected to existing power points and other utility outlets.
- All or any additional new utilities to be fitted as part of the works and installation.
- No forklift access will be permitted directly on the resin floors.
- Any openings to existing externally cladded walls will need to be carried out by the original installers to safeguard the guarantee.

2.5 The tender should include design concepts, equipment specifications and costs that the bidders consider meet the brief and requirements to enable a full assessment of the tender to be carried out.

### 3 Volumes/Quantities

200 litre facility. Suitably sized equipment should allow for producing the following: Cheese, butter, milk, yoghurt, kefir, Ice-cream. Equipment needed, but not limited to:

- Raw milk storage
- Mixing vessel with high shear Silverson mixer
- HST pasteurizer or batch pasteurizer (with homogenizer)
- Ice cream ageing and freezing tank
- Cheese press and cutting cheese table
- Cheese Vat
- Vat support frame/platform ( gravity feed to drainer )
- Drainer table/knock out table
- Cheese moulds
- Cheese Batch Tank
- Yoghurt fermentation tank
- Blast chiller
- Mobile CIP System

### 4 Quality levels or standards to be met - Equipment and Specifications

- 4.1 A key requirement for this contract is that all equipment supplied must be manufactured to high quality, shall be suitable for heavy-duty commercial use and provide the longest operational lifespan in order to reduce the need for ongoing repairs and maintenance.
- 4.2 All equipment supplied to us shall be constructed so as to comply with the relevant European and/or British Standards. All equipment shall comply with the relevant EN standards and, where appropriate, all equipment shall carry the CE mark awarded by an appropriate Notified Body. We have provided a guidance document under Appendix B Regulatory Compliance Guide, but the applicant is fully responsible for all regulations for equipment and installation.
- 4.3 External extraction canopies and any ceiling mounted equipment will require review by a structural engineer as these will need to be fixed to the main building structure.

Additionally:

- All prime equipment shall be fitted with quick release flexible hoses for water.
- General construction and surface finishes shall permit easy cleaning with proprietary materials and equipment.
- Exposed surfaces of equipment shall be free of rivet heads, screws and bolts.
- All fastening bolts and screws shall be of the concealed type.
- Equipment is resource efficient in terms of improved energy and water efficiency, better waste management and increased longevity of equipment to save money and resources.
- Replacement parts should be easy to obtain.
- Equipment should use 304 grade stainless steel wherever possible.
- Equipment should be free standing and fitted with swivel castors with front pair braked wherever possible to allow for easy cleaning and maintenance.

- 4.4 The fit out of Development Kitchen 1 should include any additional extraction and fire suppression equipment if required under regulations. Extraction canopies and any ceiling mounted equipment will require review by a structural engineer.

## **5 Equipment Levels in Development Kitchen 1**

### **5.1 Current equipment and facilities:**

- Sinks are an EHO requirement and so cannot be moved.
- In room boilers serve the hands free sinks only.
- Gas, water and electricity feeds are located in room.
- The Development Kitchen 1 has a stand-alone Distribution Board.
- There is 3 and single phase supply into the room.
- There are a number of data points.
- There are no sprinklers.
- ACH – 10 air changes an hour, cooling to 16oC
- Resin flooring
- Internal drainage goes to mains sewer
- External run off goes to highways sewer
- There is no interceptor on site
- There is no steam on site

- 5.2 Any access point required through the external cladding to enable liquids to transfer to the equipment from outside the unit will need to be carried out by the original cladding installers. If this is required, this will need to be clearly indicated in the submission.

- 5.3 The floor is resin bound and has been hand laid. Forklifts are not permitted directly on the resin floor or inside the buildings. If the installation will require the use of a forklift, the means to provide complete protection to the floor must be provided with the submission. This will be checked with the original building contractor to ensure this will satisfy the flooring warranty.

## **6 Installation**

- The potential supplier should ensure that all equipment shall be installed by a competent person in accordance with the relevant statutory requirements
- All building work related to the fit out, whether in or outside the room must be carried out by a competent person and ensure activity does not affect the existing building and equipment warranties.
- All enabling works must meet any required building standards and regulations.
- The nominated supplier must complete the installation of equipment within 12 weeks of starting and all work and invoices must be completed by 31<sup>st</sup> March 2021.

## **7 Aftercare**

- 7.1 Aftercare support is required for a minimum 12 months after the installation of equipment. It is important that all regulatory requirements for servicing are conducted within the defined timeframes and conducted by trained and competent people.