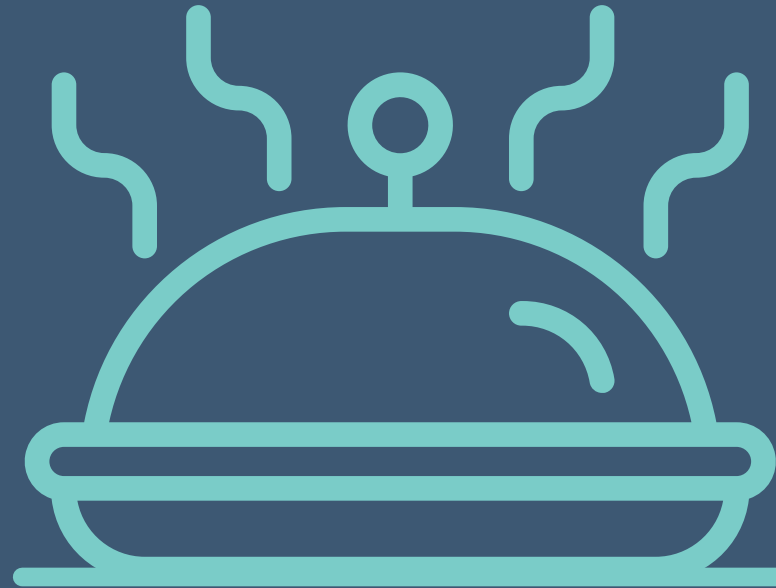


IRISH GPP  
CRITERIA:

**FOOD AND  
CATERING SERVICES**





## IRISH GPP CRITERIA: FOOD & CATERING SERVICES



This document sets out the proposed core and comprehensive Green Public Procurement (GPP) criteria for application in the purchase of food and catering services. The criteria have been developed based on a review of the 2019 EU GPP criteria, relevant Irish and European

legislation, and a consultation with a number of public bodies. Further context for the development of the criteria, and advice on how they can be applied and verified within tender procedures, is given in the accompanying guidance document.

### NOTE ON COVID-19 AND GPP CRITERIA FOR FOOD & CATERING SERVICES

The Irish food and catering sector has responded to the COVID-19 pandemic by implementing various new hygiene measures. While there are no reported cases of the virus being transmitted via food contamination, food businesses have taken steps to reduce the risk of spread through contaminated surfaces and human contact. The most important measures include hand hygiene and ensuring any workers with respiratory symptoms do not attend their workplace. The Food Safety Authority of Ireland (FSAI) has produced a *comprehensive set of FAQs* for food businesses at all points along the supply chain. Procurers and bidders should ensure they are familiar with the latest guidance when preparing tender documents/submitting tenders.

Unfortunately, some of the measures adopted in response to the pandemic have increased the environmental impact of food production without a clear scientific basis. This includes increased use of disposable cups, plates and cutlery, single portion packaging, and disposal of excess food. The following points from the FSAI guidance should be noted:

- It is not necessary to use disposable cups, cutlery or other disposable crockery. Washing crockery and cutlery in the dishwasher at 60°C or higher will kill any virus present. Proper hygiene practices must always be observed when handling crockery and cutlery
- Using disposable crockery and cutlery can lead to a false sense of security and can mean staff are not as conscious of hygiene practices when handling these items
- The use of disposable gloves for the preparation/handling of food is not required and may interfere with proper handwashing
- Any open food displays should not be near tills or serve-over counters, where customers are ordering or paying for food
- Frequent washing and sanitising of all food contact surfaces and utensils is advised

Additional guidance on social distancing and staff awareness is also available on the FSAI and HSE websites.



The following tables summarise the content of the GPP criteria. A merged cell indicates that the same criteria apply at core and comprehensive level.

## 1 FOOD & BEVERAGES

TOPIC	CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>SELECTION CRITERIA</b>	SC1. Food safety management system	
<b>TECHNICAL SPECIFICATIONS</b>	TS1. Sustainable meat, poultry and eggs	TS1. Sustainable meat, poultry, eggs, fruits and vegetables
	TS2. Organic food products	
	TS3 Sustainable marine and aquaculture products	
	TS4. Food packaging	
	TS5. Egg production methods	
	TS6. Environmentally responsible vegetable fats	
<b>AWARD CRITERIA</b>	AC1. Additional organic food products	
	AC 2.1 Egg production methods	
	AC 2.2 Meat and dairy production	
	AC3. Fair and ethical trade products	
<b>CONTRACT PERFORMANCE CLAUSES</b>	CPC1. Evidence of compliance with environmental requirements	

## 2 CATERING SERVICES

TOPIC	CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>SELECTION CRITERIA – TECHNICAL CAPACITY</b>	SC1. Food safety management system	
	SC2. Environmental competence	
<b>TECHNICAL SPECIFICATIONS – FOOD AND MENUS</b>	TS1. Food procurement	
	TS2. Plant-based menus	
	TS3. Provision of tap water	
<b>TECHNICAL SPECIFICATIONS – WASTE</b>	TS4. Food and beverage waste prevention	
	TS 5.1 General waste prevention	
	TS 5.2 Disposal of food waste and FOGs	
	TS 5.3 Recycling and residual waste	



TOPIC	CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>TECHNICAL SPECIFICATIONS – SERVICE ITEMS AND CONSUMABLES</b>	TS 6.1 Disposable items	TS 6.1 Disposable items
		TS 6.2 Chemical products for hand washing, dishwashing and cleaning
		TS 6.3 Kitchen roll and paper
<b>TECHNICAL SPECIFICATIONS – ENERGY AND WATER</b>	TS7.1 Energy and water consumption	
<b>TECHNICAL SPECIFICATIONS - TRANSPORT</b>	TS8.1 Transport plan	
	TS8.2 Vehicle standards	
<b>TECHNICAL SPECIFICATIONS – COOKING APPLIANCES</b>	TS9.1 Ecodesign and applicable standards	
	TS9.2 Energy label	TS9.2 Energy label
	TS9.3 Product longevity and warranty	TS9.3 Product longevity and warranty
	TS9.4 Installation instructions and user information	
	TS9.5 Additional requirements for commercial combination ovens	
<b>TECHNICAL SPECIFICATIONS - DISHWASHERS</b>	TS10.1 Ecodesign and applicable standards	
	TS10.2 Energy label	
	TS10.3 Product longevity and warranty	TS10.3 Product longevity and warranty
	TS10.4 Installation instructions and user information	
	TS10.5 Additional requirements for commercial dishwashers	
<b>TECHNICAL SPECIFICATIONS – REFRIGERATING APPLIANCES</b>	TS11.1 Ecodesign and applicable standards	
	TS11.2 Energy label	
	TS11.3 Product longevity and warranty	TS11.3 Product longevity and warranty
	TS11.4 Installation instructions and user information	
<b>AWARD CRITERIA – FOOD PROCUREMENT</b>	AC1. Food procurement	
<b>AWARD CRITERIA - INNOVATION</b>	AC2. Environmental innovation	



TOPIC	CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>AWARD CRITERIA – CLEANING CONSUMABLES</b>	AC3.1 Cleaning consumables	
		AC3.2 Chemical products for hand washing, dishwashing and cleaning
		AC3.3 Kitchen roll and paper
<b>AWARD CRITERIA – FOOD TRANSPORTATION</b>	AC4.1 Low and zero emission delivery vehicles	
	AC4.2 Reduction of transport emissions through logistics and route planning	
<b>CONTRACT PERFORMANCE CLAUSES</b>	CPC1. Environmental reporting and audits	
	CPC2. Staff training	
	CPC3. Record of food purchases	
	CPC4. Purchase of new kitchen equipment	
	CPC5. Food and beverage redistribution	
	CPC6. Delivery vehicles and transport plan	



## FOOD AND CATERING SERVICES – KEY ENVIRONMENTAL IMPACTS AND GPP APPROACH

### KEY ENVIRONMENTAL IMPACTS

- Environmental impact of farming and food processing
- Land use and land-use change (e.g. destruction of natural habitats, particularly forests and related CO<sub>2</sub> emissions associated with the production of crops and animal feed)
- Depletion of fish stocks, marine pollution and reduction of biodiversity
- Energy, emissions and waste from food packaging and transport
- Water use and water pollution
- Impacts of food waste and other waste categories



### GPP APPROACH

- Requiring sustainable and organic food production methods
- Increased offer of plant-based menus
- Environmentally responsible vegetable fats
- Reducing energy and water consumption in kitchens
- Environmentally responsible marine and aquaculture products
- Reducing impact of food transport, packaging and storage
- Ensuring systems are in place to manage food safely
- Food and beverage waste prevention
- Prevention, sorting and correct disposal of other waste

## HOW CAN THE CRITERIA BE APPLIED AND VERIFIED?

Information about how each of the criteria can be verified is included. The different possible means of verification include but are not limited to the following:

- Evidence of third-party certification for food safety (e.g. HACCP) or environmental management (ISO 14001, EMAS) systems
- Copies of organic or other ecolabels for products included in the tender
- Declarations by bidders, with verification at the point of contract award or during contract performance
- Written procedures and methods
- Staff training records, CVs and qualifications

**The verification methods form an essential part of the criteria and must be included in tender documents to ensure that bidders are aware of how compliance with the criteria will be assessed.**

Some simple market research in advance of tendering should be sufficient to confirm that suppliers, products and services are available which meet the criteria and verification requirements. Further information on techniques for market engagement linked to GPP, including legal and practical considerations, is available in the EPA guidance and in Module 6 of the *GPP Training Toolkit*.



## IRISH GPP CRITERIA - HOW TO READ THE TEMPLATE



<b>Scope</b>	Defines the products and services to which the criteria apply.
<b>Exclusions</b>	Identifies any related products or services which are not covered by the criteria.
<b>References</b>	The primary sources consulted to develop the Irish GPP criteria.
<b>Eco-labels</b>	Type I eco-labels and other labels which address relevant environmental characteristics of the products or services and may be used either to define GPP criteria, verify compliance or both. Labels with equivalent criteria must also be accepted.
<b>Legislation and Standards</b>	Relevant EU and Irish legislation which applies within the sector and International, European or Irish standards which may be referenced in technical specifications (accompanied by the words 'or equivalent').
<b>Notes</b>	Practical tips and advice on applying the criteria, and explanations of the environmental impacts being addressed.
<b>Core Criteria</b>	Criteria which can be applied by any Irish public body and which are expected to have minimal effect on costs or verification effort.
<b>Comprehensive Criteria</b>	Criteria which go beyond the core requirements to target enhanced environmental performance and may imply some additional costs or verification effort.
<b>Selection Criteria</b>	Criteria which operators must meet in order to be eligible for tender submission (in a two-stage procedure) or award (in an open procedure).
<b>Specification</b>	Minimum requirements which all tenders must meet. Where multiple specifications are included in the criteria, these may be used together (recommended) or separately.
<b>Specification - Variant</b>	An optional alternative to the specification, which allows alternative solutions to be considered.
<b>Award Criteria</b>	Criteria which target environmental performance beyond the minimum requirements of the specification. These may be qualitative or quantitative in nature and must be weighted for evaluation. It is up to the contracting authority to determine an appropriate weighting based on its priorities and the totality of criteria which it is applying in a specific tender.
<b>Contract Management</b>	Clauses which can be inserted into contracts in order to manage environmental aspects and promote progressive improvements in delivery.



SCOPE, REFERENCES, LEGISLATION AND CERTIFICATIONS/LABELS	
<b>SCOPE</b>	Purchase of food and catering services including processed items, fruit and vegetables, meat and dairy, eggs, aquaculture and marine products, and beverages. These criteria may be applied when purchasing directly from producers / processors / wholesalers or by catering service providers.
<b>REFERENCES</b>	<ol style="list-style-type: none"> <li>1. <i>EU GPP Technical Background Report and Criteria for Food &amp; Catering Services (2019)</i></li> <li>2. <i>European Commission (2020) Farm to Fork Strategy and Accompanying Documents</i></li> <li>3. EPA (2019) <i>Reducing Commercial Food Waste in Ireland</i> and <i>Food Waste Charter</i> resources/fact sheets</li> <li>4. Bord Bia <i>Quality and Sustainability Assurance Schemes</i> for Dairy, Beef &amp; Lamb, Horticulture and Eggs (various dates)</li> <li>5. Bord Bia <i>Origin Green Sustainable Manufacturing Charter</i> (2018 v 4)</li> <li>6. Bord Bia <i>Origin Green Foodservice and Retail Charter</i> (2018 v 4)</li> <li>7. DAFM <i>Review of Organic Food Sector</i> (2019)</li> <li>8. DAFM <i>FoodWise 2025 Implementation Plan</i> (2015)</li> <li>9. Farm Animal Welfare Advisory Council <i>Guidelines/Codes of Practice</i> (various dates)</li> <li>10. Bord Iascaigh Mhara <i>Environmental Sustainability Atlas</i> (2018)</li> <li>11. Food Safety Authority of Ireland <i>Food Donation Guidelines</i> (2019) and <i>FAQs on Covid-19 for Food Businesses</i> (2020)</li> <li>12. Fumbally Stables (2019) <i>Environmental and Ethical Decision Making in Irish Food Business</i></li> </ol>
<b>LEGISLATION AND STANDARDS</b>	<p><i>Regulation (EU) 2018/848 on organic production and labelling of organic products</i> – specifies the requirements for organic production and use of the EU green leaf logo</p> <p><b>Waste Management (Food Waste) Regulations 2009 (S.I. 508 of 2009, as amended)</b> require all major producers of food waste to place it into a dedicated bin and ensure that it is not mixed with other waste.</p> <p><b>Waste Framework Directive (EU) 2008/98/EC</b> as amended by Directive 2018/851 sets out various obligations regarding waste management as do the <i>Waste Management Act 2006, S.I. 126/2011</i> and <i>S.I. 323/2020</i>.</p> <p><b>European Union (Packaging) Regulations 2014 (S.I. 282 of 2014)</b> set requirements for packaging including its separation and recovery. These have been substantially amended by <i>S.I. 322/2020</i>.</p> <p><i>Regulation (EC) No 852 of 2004 on the hygiene of foodstuffs</i> laying down general rules for food business operators on food hygiene, handling and storage (as amended)</p> <p><i>Regulation (EC) No 853 of 2004 laying down specific hygiene rules for food of animal origin, both processed and unprocessed.</i> (as amended)</p>



**SCOPE, REFERENCES, LEGISLATION AND CERTIFICATIONS/LABELS**

<b>NOTES</b>	<p><b>Food waste</b> accounts for a significant portion of the environmental impact of the food and drink sector. In Ireland, the food services sector generates over 250,000 tonnes of food waste each year with a very considerable cost in terms of resource-use and business overheads – estimated at over €300M for the hospitality sector alone. Workplace canteens are responsible for 27,000 tonnes of food waste, costing the sector an estimated €73.5 million per annum (Source: <a href="http://foodwastecharter.ie/resources">foodwastecharter.ie/resources</a>)</p> <p><b>Encouraging use of food in season</b> and <b>allowing product substitution</b> are also important considerations which can reduce the environmental impact of food and catering services, while saving costs and improving the taste and nutritional profile of menus throughout the year. To promote seasonality, consider using a <i>seasonal menu planner</i> as part of catering services.</p>
<b>LABELS</b>	<p><b>NOTE:</b> Under EU Rules, it is not permitted to insist upon particular labels or product certification schemes, to the exclusion of all others, in tenders. However, it is possible to insist that suppliers have some form of third-party label or certification, unless they are unable to obtain this for reasons which are not attributable to them (Article 43 of Directive 2014/24/EU). Many independent, objective labels and certification schemes exist for food sustainability, with the most relevant/common ones being highlighted below. Standards which govern the award of these schemes may also be referred to, for example EN 45011 on the certification of products and its equivalent ISO/IEC 17065. Labels based upon, for example, the Bord Bia Quality Assurance Scheme which conform to the aforementioned standards may be accepted as evidence that the criteria have been met. Quality assurance schemes from other countries which address the same objective criteria must also be accepted. It is not possible to list all international quality assurance standards here, however some common ones have been highlighted to assist with assessing the equivalence of labels which may be submitted by suppliers.</p>
	<p><b>1. EU Ecolabel</b> Although the EU Ecolabel does not cover food products, its use in catering service contracts is relevant for cleaning products (dishwashing agents, surface and floor cleaners, etc), hand soaps and kitchen towel/paper. See <a href="http://ec.europa.eu/ecat">ec.europa.eu/ecat</a> for the latest criteria and product groups.</p>
	<p><b>2. EU Organic Label</b> Regulation 2008/848 establishes the principles of organic production and lays down detailed rules for production methods, related certification and the use of the term 'organic' and related terms in labelling and advertising. Organic production contributes to the protection of the environment and climate, maintains the long-term fertility of soils and water quality, promotes biodiversity and requires high animal welfare standards, amongst other benefits. Control bodies in each EU country are responsible for inspecting producers at least once a year, and strict standards are applied. Imported organic food is also subject to control procedures. The EU organic label (green leaf) can only be used on products produced in the EU which meet these standards. Across Europe there are more than 350 000 organic producers, 60 000 organic processors and almost 3 700 organic importers. In Ireland in 2019 there was some 72,000 hectares of land under organic production, with 2,127 organic operators, of which over 1,700 are farmers with the remainder being processors.<sup>1</sup></p> <p>Farmers, growers and processors undergo a stringent annual inspection process before receiving a licence from an Organic Control Body to sell their produce as organic. There are currently five such bodies in Ireland: the Irish Organic Farmers and Growers Association (IOFGA), Organic Trust, The Institute for Marketecology (IMO), Global Trust Certification Limited (GTC) and Biodynamic Agricultural Association (BDAA). Recognition of the leaf logo is Europe-wide, so licensing can also help products to compete internationally.</p>

<sup>1</sup> Department of Agriculture, Food and the Marine (2019) Review of Organic Food Sector and Strategy for its Development 2019-2025



SCOPE, REFERENCES, LEGISLATION AND CERTIFICATIONS/LABELS



**3. Other Organic Labels**

A large number of national organic certification and labelling schemes exist, including the Irish Organic Association, Soil Association (UK) and:

- Bio, Demeter, Naturland – Germany
- AB. Ecocert – France
- KRAV – Sweden
- Skal – Netherlands
- Bioagricert – Italy
- *National Organic Program* (NOP) – US
- *Swiss Organic Farming Ordinance* – Switzerland
- *Bio Suisse* – Switzerland

Where these certifications meet the EU organic standards, products should also bear the green leaf logo.



**4. Bord Bia Origin Green labels**

Origin Green is a voluntary food and drink sustainability programme, led by *Bord Bia* (the Irish Food Board), covering the various tiers of the food industry – from farmers to food producers, retailers to foodservice operators – with the common goal of sustainable food production.

This programme enables Ireland’s food industry to set and achieve measurable sustainability targets that respect the environment and serve local communities more effectively. Independent accreditation and verification are built into every stage of the supply chain. Accreditation at farm-level is provided to ISO: 17065 and Carbon Trust (PAS 2050), while food and drink manufacturers are independently verified by international auditors, *Mabbett*.

Origin Green certification is currently available for dairy, beef and lamb, horticulture products and eggs. The relevant standards for each sector can be accessed [here](#).

SCOPE, REFERENCES, LEGISLATION AND CERTIFICATIONS/LABELS



**5. BIM labels for Seafood and Aquaculture**

*Bord Iascaigh Mhara* (BIM), Ireland's seafood development agency, awards a number of quality and sustainability certifications.

To obtain the CQA ECO label, a business must provide evidence that it operates an environmental management system addressing site selection and management; environmental aspects of operations including visual impacts; nature and biodiversity; cultural heritage; waste management and reduction; and resource management and conservation.



BIM awards an organic standard for salmon and mussels, which addresses the diet and feed source, stocking densities, waste management and sustainable ecosystem management. For wild caught seafood, BIM operates the Responsibly Sourced Seafood standard. This is a product certification system assuring that catches have been fished responsibly, are of the highest quality and are traceable.

In addition, BIM also manages the Marine Stewardship Council (MSC) certification of Irish rope and bottom-grown mussels. This ensures the sustainability of the stocks used in the production of mussels in Ireland.



**6. The Marine Stewardship Council (MSC)**

*The Marine Stewardship Council* (MSC) maintains two global standards, one for evaluating the sustainability of fisheries and one for ensuring that any seafood carrying a claim of MSC certification is traceable to a certified fishery. MSC standards are based upon principles and criteria for sustainable fishery, namely:

- The maintenance and re-establishment of healthy populations of targeted species;
- The maintenance of the integrity of ecosystems;
- The development and maintenance of effective fisheries management systems, taking into account all relevant biological, technological, economic, social, environmental and commercial aspects; and
- Compliance with relevant local and national local laws and standards and international understandings and agreements.

MSC does not itself certify products, but accredits local certifiers who must operate in accordance with ISO 17065



**7. ASC (Aquaculture Stewardship Council)**

The Aquaculture Stewardship Council is an independent not-for-profit organization which manages global standards for responsible aquaculture. ASC standards currently cover tilapia, pangasius, abalone, bivalved shellfish and salmon. The Global Aquaculture Alliance coordinates the development of Best Aquaculture Practices (BAP) certification standards for hatcheries, farms, processing facilities and feed mills.



**8. GLOBAL G.A.P. /Integrated Farm Assurance Certification**

The *Global G.A.P. certificate*, also known as the Integrated Farm Assurance Standard (IFA), covers all agriculture, aquaculture, livestock and horticulture production. It also covers additional aspects of the food production and supply chain such as Chain of Custody and Compound Feed Manufacturing. It is operated in accordance with EN 45011/17065. An add-on module addressing animal welfare is available for pigs and chickens.



# 1 FOOD & BEVERAGES

## SUBJECT MATTER

Supply of fresh and/or processed food including fruit and vegetables, meat and dairy, eggs, aquaculture and marine products, and beverages.

### CORE CRITERIA

### COMPREHENSIVE CRITERIA

#### SELECTION CRITERIA

#### SC1. Food safety management system

Candidates must demonstrate adherence on their own part, and that of their subcontractors, to a regulatory system such as Hazard Analysis and Critical Control Point (HACCP) which provides a systematic preventative approach to biological, chemical and physical hazards in food production and processing.

**Verification:** A copy of the HACCP or equivalent plan and procedures covering each item included in the scope of the contract must be provided.

#### TECHNICAL SPECIFICATIONS

#### TS1. Sustainable meat, poultry, dairy and eggs

Meat, poultry, and eggs must be produced in accordance with minimum quality standards which address care for the environment, record keeping and traceability, animal welfare and safe use of medicines and chemicals at farm level; and animal welfare, food safety and hygiene, and record keeping and traceability at factory level.

**Verification:** Products which carry a quality assurance label, organic certification or other independent third-party certification which addresses each of the above requirements will be deemed to comply.

If third-party certification is not available in respect of particular food products in all the categories mentioned above, suppliers must indicate the procedures which they have in place to ensure that each of the above criteria is met throughout the production and processing of each food category.

#### TS1. Sustainable meat, poultry, dairy, eggs, fruits and vegetables

i. Meat, poultry, and eggs must be produced in accordance with minimum quality standards which address care for the environment, record keeping and traceability, animal welfare and safe use of medicines and chemicals at farm level; and animal welfare, food safety and hygiene, and record keeping and traceability at factory level.

ii. Fruit and vegetables must be produced in accordance with minimum quality standards which address cropping practices, usage and storage of crop protection products, record keeping, traceability and care for the environment.

**Verification:** Products which carry a quality assurance label, organic certification or other independent third-party certification which addresses each of the above requirements will be deemed to comply.

If third-party certification is not available in respect of particular food products in all the categories mentioned above, suppliers must indicate the procedures which they have in place to ensure that each of the above criteria is met throughout the production and processing of each food category.



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>TECHNICAL SPECIFICATIONS</b>	
<p><b>TS2. Organic food products</b></p> <p><b>OPTION A</b> (<i>easier to verify during contract execution</i>): The following food and drink products [<i>list to be inserted by the contracting authority, refer to explanatory notes</i>] must comply with Regulation (EU) 2018/848<sup>2</sup> as amended.</p> <p><b>Verification:</b> The tenderer must provide a declaration that all food and drink products listed above, that are to be supplied during the execution of the contract, will comply with Regulation (EU) 2018/848 as amended. In addition, the tenderer must provide a description of how it intends to ensure that these products can be sourced from organic producers (e.g. by identifying suppliers for the different products).</p> <p><b>OPTION B</b> (<i>more complex to verify during contract execution</i>): At least X%<sup>3</sup> of the total number of food and drink items supplied must comply with Regulation (EU) 2018/848 as amended.</p> <p><b>Verification:</b> The tenderer must provide a list of the food and drink items that are to be supplied in the execution of the contract, indicating which items will be certified as organic.</p>	
<p><b>EXPLANATORY NOTES:</b></p> <p><b>TS2 OPTION A:</b> Specifying the food/drink items which should be supplied as organic can offer greater certainty if there is a preference for specific items to be certified as organic. This may be the case if there are concerns e.g. about pesticide residues on certain types of produce, or about animal welfare standards for meat and dairy. The risk of this approach is if tenderers have difficulty confirming organic suppliers for the designated items, and it may also have higher associated costs if there is a significant cost differential for the listed products. To address these risks, it is recommended to engage in preliminary market consultation with the various tiers of the supply chain.</p> <p><b>TS2 OPTION B:</b> Specifying a minimum percentage of items to be certified as organic offers bidders greater flexibility and may help to limit the costs associated with supplying organic products. However, this approach does mean that bidders may choose to offer relatively low-value and/or low-volume items as organic, limiting the environmental benefits. If the list of items to be provided can be divided into categories high-value/high-volume items, medium-value/medium-volume, and low-value/low volume, then you could set a minimum percentage of items for one or more categories. An alternative approach is to specify a minimum percentage of the mass, volume or value of food items provided which must be certified as organic (e.g. 30%).</p>	

<sup>2</sup> This Regulation came into effect on 1 January 2021. Organic products produced prior to that date in accordance with Regulation 834/2007 also comply.

<sup>3</sup> X is the threshold to be defined by the contracting authority based on market analysis and consultation prior to the tender.



**CORE CRITERIA**

**COMPREHENSIVE CRITERIA**

**TECHNICAL SPECIFICATIONS**

**TS3. Sustainable marine and aquaculture products**

Aquaculture and marine products must be caught or produced through sustainable practices and methods which, as a minimum, take into account compliance with relevant local, national and EU/international laws, resource management, conservation and waste management for the specific species and production method.

The substitution of comparable aquaculture and marine species for those specified/offered in the tender will be accepted, if necessary to meet these requirements.

**Verification:** Products which carry a quality assurance label, organic certification or other independent third-party certification which addresses each of the above requirements will be deemed to comply. Tenderers must indicate the relevant third-party certification(s) for each product included in the tender.

If certification is not available in respect of certain aquaculture and marine products, suppliers must indicate the procedures which they have in place to ensure that each of the above criteria is met throughout the supply chain.

**TS4. Food packaging**

Suppliers are required to provide food products packaged in a form which reduces waste to a minimum while still ensuring the safety and preservation of food. Packaging materials should be recyclable at point of use except where food safety considerations would prevent this. Individual portions should only be provided where explicitly requested by the contracting authority.

In addition, suppliers are required to comply with all applicable obligations arising under the European Union (Packaging) Regulations 2014, for example relating to the separation and recovery of packaging waste.

**Verification:** Tenderers must indicate the type of packaging to be used for each food item included in the tender, and confirm whether it can be recycled or reused. The specific steps taken to comply with applicable obligations under the Packaging Regulations must be detailed. Compliance will be verified pre-award and also as part of the ongoing contract management process.

**NOTE ON PACKAGING CRITERIA:**

Packaging is a complex subject area. The use of packaging has, from the environmental point of view, pros and cons. It can extend food lifespan and reduce damage/spoiling leading to food waste. This must be weighed against the impact of the materials and resources used to manufacture packaging, additional transport emissions, and end-of-life impacts. The use of compostable/ biodegradable packaging has the potential to reduce some of these impacts, however this is heavily dependent on disposal procedures and local recycling infrastructure. Single portion packaging may be environmentally justified where this effectively reduces food waste. The above technical specification aims to balance these considerations and requires tenderers to justify their choice of packaging for individual food items.



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>TECHNICAL SPECIFICATIONS</b>	
<p><b>TS5. Egg production methods</b></p> <p>All eggs in the shell supplied under the contract must be labelled either Code 0 (organic), Code 1 (free range) or Code 2 (deep litter indoor housing) in accordance with Regulation (EC) 589/2008 (as amended).</p> <p><b>Verification:</b> Tenderers must provide details of their intended supplier(s) of eggs, the production methods used, and coding under Regulation (EC) No 589/2008 (as amended).</p>	
<p><b>EXPLANATORY NOTES:</b></p> <p>Under Regulation (EC) No 589/2008 (implemented in Ireland by S.I. 140/2009) all eggs sold in the EU must be stamped with information regarding their method of production, country of origin, and a unique code identifying the producer. The first number printed on the egg describes the method of production as follows:</p> <p>Code 0: Organic production</p> <p>Code 1: Free range</p> <p>Code 2: Deep litter indoor housing (barn)</p> <p>Code 3: Cage farming</p> <p>The minimum amounts of space available to hens for each production method are regulated under EU law, as well as access to outdoor areas and the type of feed used (for organic and free-range production).</p>	
<p><b>TS6. Environmentally responsible vegetable fats</b></p> <p>If pre-packed food and/or drink products contain palm oil or soy oil, or palm or soy oil are provided in their raw form or as margarine, these must have been produced from crops complying with environmental criteria regarding soil, biodiversity, land-use change and organic carbon stocks by meeting the requirements of a certification scheme<sup>4</sup> covering these issues, of Article 93 of Regulation (EU) No 1306/2013, or by other equivalent means.</p> <p><b>Verification:</b> The tenderer must provide a declaration that food products containing palm or soy oil to be supplied in the execution of the contract are compliant with the requirement mentioned above. The tenderer must include a description of the measures that will be taken to ensure compliance (e.g. identified suppliers of certified products).</p>	

<sup>4</sup> For example, the Roundtable on Sustainable Palm Oil, the Roundtable on Responsible Soy, the ProTerra Standard, or equivalent certification schemes.



## CORE CRITERIA

## COMPREHENSIVE CRITERIA

## TECHNICAL SPECIFICATIONS

## NOTES:

Oil crops (soybean and palm) and their derived products represent the largest share (63%) of deforestation embodied in traded crop commodities, followed by stimulants (11%) like coffee and tea and fibre crops (8%) like cotton and tobacco. The import of oil crops by EU countries is heavily associated with deforestation in the countries of origin. Deforestation is mainly associated with two crops and their derived secondary crop products: soybean cake and soybean and palm oil. There are two comparable standards for environmentally responsible soy products: the *Roundtable on Responsible Soy* (RTRS) and *ProTerra*. The ProTerra Standard is applicable to any food or agricultural product, although it is currently used mainly for soy production and soy-derived consumer products. Certified palm oil is widely available on the international market. For palm oil the two largest schemes are the *Roundtable on Sustainable Palm Oil* (RSPO) and the *Palm Oil Innovation Group*. In 2014 almost 12 million tonnes of palm oil, about a fifth of total world production, were produced according to the criteria of the Roundtable on Sustainable Palm Oil (RSPO 2015), but only half of that amount was sold as Certified Sustainable Palm Oil (CSPO) – the rest didn't find a buyer on the certified market and was sold as conventional palm oil.

As a large number of processed foods contain palm and soy oil, it is highly recommended to bring this requirement to the attention of food suppliers in the pre-procurement phase through market engagement. This should ensure adequate time is available to source items which either do not contain these oils, or which have one of the referenced sustainability certifications.

## AWARD CRITERIA

AC1. **Additional organic food products**

**OPTION A** (*easier to verify during contract execution*): Up to [X] marks will be awarded to tenderers who offer additional food or drink items which comply with Regulation (EU) 2018/848, beyond those which are required in the technical specifications. The maximum number of points will be awarded to the tenderer offering the highest number of additional items with organic certification, with other bids being scored proportionately. If two tenders offer the same number of additional organic items, the value of the items based on expected volumes under the contract will be taken into account.

**Verification:** The tenderer must provide a declaration that the identified items will comply with Regulation (EU) 2018/848 or its subsequent amendments. In addition, the tenderer must provide a description of how it intends to ensure that these items can be sourced during contract execution from organic sources (e.g. by identifying suppliers for the different products).

**OPTION B** (*more complex to verify during contract execution*): Up to [X] marks will be awarded to tenderers who offer additional food or drink items which comply with Regulation (EU) 2018/848, beyond the minimum required X% of items supplied. The maximum number of points will be awarded to the tenderer offering the highest number of additional items with organic certification, with other bids being scored proportionately. If two tenders offer the same number of additional organic items, the value of the items based on expected volumes under the contract will be taken into account.

**Verification:** The tenderer must provide a list of the food and drink items that are to be supplied in the execution of the contract, indicating which items will be certified as organic.





CORE CRITERIA

COMPREHENSIVE CRITERIA

AWARD CRITERIA

AC2. **Animal welfare**

2.1 EGG PRODUCTION METHODS

[X] marks will be awarded to tenders for which 100% of the eggs in shell are labelled code 0 or 1 under Regulation (EC) No 589/2008 (i.e. organic or free range production).

**Verification:** The Tenderer must provide a declaration that 100% of eggs in shell provided under the contract will be labelled code 0 or 1 of Regulation No 589/2008. In addition, a description of how it intends to ensure compliance during the execution of the contract (e.g. by identifying suppliers and indicating specifically the ones that will supply eggs meeting these standards).

2.2. MEAT AND DAIRY PRODUCTION

Up to [X] marks will be awarded to tenders including meat and dairy items (excluding those that are required under the specifications to be organic) which have been produced in accordance with the requirements of a certification scheme addressing animal welfare. This must be a scheme that is based on multi-stakeholder organisations with a broad membership and addresses the full life cycle of animals. The maximum number of points will be awarded to the tenderer offering the highest number of certified meat and dairy items meeting this requirement, with other bids being scored proportionately. If two tenders offer the same number of certified items, the value of the items based on expected volumes under the contract will be taken into account.

**Verification:** The tenderer must provide a list of the meat and dairy products that are to be supplied in the execution of the contract indicating those which are certified under a relevant scheme, for example Origin Green, Global GAP with animal welfare add-on, RSPCA Assured or equivalent schemes.



CORE CRITERIA

COMPREHENSIVE CRITERIA

AWARD CRITERIA

AC3. Fair and Ethical Trade Products

**OPTION A** (*easier to verify during contract execution*): [X] marks will be awarded to tenders in which all of the following products food and drink products have been produced and traded in accordance with the requirements of a fair and ethical trade certification scheme: *[list of products to be defined by contracting authority]*. To be eligible the scheme must require a minimum certified content of 90%, be based on multi-stakeholder organisations with a broad membership, address international fair trade standards including working conditions for production in accordance with the core conventions of International Labour Organisation (ILO),<sup>5</sup> and sustainable trade and pricing.<sup>6</sup>

**Verification:** The tenderer must provide a list of all products to be supplied in the execution of the contract which will be certified according to this requirement. The tenderer must also indicate how it intends to ensure that these items can be sourced during contract execution from certified fair trade sources (e.g. by identifying suppliers for each product).

**OPTION B** (*more complex to verify during contract execution*): Up to [X] marks will be awarded to tenders in which food or drink items have been produced and traded in accordance with the requirements of a fair and ethical trade certification scheme. The highest number of marks will be assigned to the bid offering the greatest number of certified items, with other bids being scored proportionally. To be eligible the scheme must require a minimum certified content of 90%, be based on multi-stakeholder organisations with a broad membership, address international fair trade standards including working conditions for production in accordance with the core conventions of International Labour Organisation (ILO), and sustainable trade and pricing.

**Verification:** The tenderer must provide a list of all products to be supplied in the execution of the contract which will be certified according to this requirement. The tenderer must also indicate how it intends to ensure that these items can be sourced during contract execution from certified fair trade sources (e.g. by identifying suppliers for each product).

<sup>5</sup> The ILO Core Conventions are: No. 29 Forced Labour, No. 87 Freedom of Association and Protection of the Right to Organise, No. 98 Right to Organise and Collective Bargaining, No. 105 Abolition of Forced Labour, No. 138 Minimum Age, No. 182 Worst Forms of Child Labour, No. 100 Equal Remuneration and No. 111 Discrimination.

<sup>6</sup> Schemes such as Fairtrade International, World fair Trade Organization, UTZ, Bonsucro, etc. can show compliance with the criterion. Other schemes at country level can be considered equivalent if they comply with the principles mentioned above.



**CORE CRITERIA**

**COMPREHENSIVE CRITERIA**

**AWARD CRITERIA (AC)**

**EXPLANATORY NOTES**

**AC3 OPTION A:** Specifying the food/drink items which should be certified as fairly traded can offer greater certainty if there is a preference for specific items to be fairly traded. This may be the case if there are concerns e.g. about working conditions in developing countries linked to the production of particular items such as coffee, tea, chocolate (cocoa), sugar, bananas, other fruits and packaged fruits, exotic fruit juice, avocados, oils, vanilla, etc.

The risk of this approach is if tenderers have difficulty confirming fair trade suppliers for the designated items, and it may also have higher associated costs if there is a significant cost differential for the listed products. To address these risks, it is recommended to engage in preliminary market consultation with the various tiers of the supply chain.

**AC3 OPTION B:** Specifying a minimum percentage of items to be certified as fairly traded offers bidders greater flexibility and may help to limit the costs associated with supplying these products. However, this approach does mean that bidders may choose to offer relatively low-value and/or low-volume items as fair trade, limiting the benefits. If the list of items to be provided can be divided into categories high-value/high-volume items, medium-value/medium-volume, and low-value/low volume, then you could set a minimum percentage of items for one or more categories, e.g. to ensure that at least some of the high-value items will be certified as fairly traded.

**CONTRACT PERFORMANCE CLAUSES**

**CPC1. Evidence of compliance with environmental requirements**

Throughout the contract period, the contractor must keep electronic copies of orders, invoices and other documents that prove compliance with the environmental requirements and commitments under the technical specifications and award criteria. These documents must be made available to the contracting authority for verification purposes. The contracting authority may set rules and penalties for non-compliance.

**Verification:** The tenderer must provide a declaration that food products containing palm or soy oil to be supplied in the execution of the contract are compliant with the requirement mentioned above. The tenderer must include a description of the measures that will be taken to ensure compliance (e.g. identified suppliers of certified products).

**EXPLANATORY NOTE:**

The aim of this clause is to ensure the correct implementation of technical specifications and award criteria that are part of the food procurement criteria. Tenderers may not be able to provide precise details in advance of all products to be supplied in the execution of the contract. The contractor must commit to carry out the purchases according to the requirements for verification of those criteria over the contract duration.



## 2 CATERING SERVICES

### SUBJECT MATTER

Provision of environmentally sustainable catering services.

### CORE CRITERIA

### COMPREHENSIVE CRITERIA

### SELECTION CRITERIA

#### SC1. Food safety management system

Candidates must demonstrate adherence on their own part, and that of their subcontractors, to a regulatory system such as Hazard Analysis and Critical Control Point (HACCP) which provides a systematic preventative approach to biological, chemical and physical hazards in food production and processing.

**Verification:** A copy of the HACCP or equivalent plan and procedures covering each item included in the scope of the contract must be provided.

#### SC2. Environmental competence of candidates

Candidates must demonstrate relevant competence and experience in each of the following areas for which they will be responsible under the contract *[select as relevant to the specific contract]*:

- The planning of menus to avoid food waste and promote increased consumption of plant-based food
- The safe redistribution of surplus food if/where applicable
- The prevention of other waste, including procedures for sorting and disposal
- The measurement of the environmental indicators set out in TS2, TS3 and TS4, including at least the amount of plant-based food, food waste generated at different points of the value chain, other waste generation by waste stream, energy and water consumption
- Water and energy savings in equipment and operation and maintenance of the equipment
- The appropriate dosage and handling of cleaning products and environmentally-friendly cleaning procedures
- Waste management, including hazardous waste, monitoring and traceability documentation
- Minimising the environmental impact of transport, delivery and storage of food and consumables
- Staff training on environmental aspects, and supporting management systems to minimise food waste and other waste, maximise the redistribution of surplus food as/where appropriate and where safe to do so, maximise the reuse or recycling of packaging and/or other waste and ensure safe disposal

**Verification:** Bidders may provide evidence of an environmental management system covering each of the above aspects, and/or method statements which detail the procedures in place. Records of staff training and relevant qualifications should also be provided.



CORE CRITERIA

COMPREHENSIVE CRITERIA

SELECTION CRITERIA

**EXPLANATORY NOTE:**

Ensuring the competence of tenderers has been demonstrated to be the most efficient way of reducing environmental impacts in kitchens. Addressing basic environmental competence of the tenderer as a selection criterion ensures management and staff will have appropriate skills and experience. Due to the high turnover of staff in the food service sector, staff training has to be an ongoing activity. Externally certified environmental management systems (e.g. ISO 14 001, EMAS) are one way of demonstrating compliance, but are not required under this criterion.

TECHNICAL SPECIFICATIONS

**TS1. Food procurement**

The food and drink items used to fulfil the catering contract must be purchased according to the following requirements: *[insert relevant technical specifications from Section 1 Food Procurement]*

**Verification:** *[Refer to relevant verification provisions for each of the above criteria]*

**TS2. Plant-based menus**

Menus offered must include choices with the goal of increasing the consumption of pulses, vegetables, fruits, wholegrains and nuts while maintaining the overall quality and nutritional profile of meals and observing the need to accommodate special diets and allergies/food intolerances, including *[one or more options to be selected by contracting authority]*:

- A minimum of X vegetarian or vegan day(s)/per week
- A minimum of half of the main dishes offered daily must be vegetarian or vegan dishes
- Where both meat and vegetarian or vegan dishes are available, meat dishes must be more expensive
- The “dish of the day”<sup>7</sup> to be a vegetarian or vegan dish at least Y times per week
- Meat or dairy-based dishes are to include beans, grains or vegetables whenever possible
- Non-dairy milk alternatives to be available at no additional cost to the consumer

**Verification:** The tenderer must provide the menu planning with the alternatives that promote the consumption of pulses, grains, vegetables and fruits clearly specified, in accordance with the established requirements.

<sup>7</sup> This should be a favourably priced main course.



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>TECHNICAL SPECIFICATIONS</b>	
<p><b>EXPLANATORY NOTES:</b></p> <p>Meat has the highest carbon footprint of all food products, and dairy is also a significant source. Meat accounts for almost one fifth of the world’s total greenhouse gas emissions. Moreover, meat is the largest contributor to the total environmental impact of all food categories and of all impact categories (mainly eutrophication, acidification, global warming and ecotoxicity). Red meat in particular has the largest impact on the environment in the current production systems due to methane emissions that largely contribute to GWP (15-40 kg of CO<sub>2</sub>eq/ kg), followed by pork and chicken having lower environmental impact (respectively, approximately 5 and 2 kg of CO<sub>2</sub>eq/ kg). Hence, reducing meat content or shifting animal protein sources is the most effective measure to minimise the environmental impact of catering services. A shift from meat products towards more plant-based diet also generally has a positive impact on budgets and consumer health. While meat and dairy consumption can be difficult dietary behaviours to change, the list of measures in TS2 focuses on increasing the availability of plant-based options, with a range of options available to reflect the specific context of the service, existing consumption patterns and the availability of plant-based alternatives.</p>	
<p><b>RECOMMENDED VALUES:</b></p> <p>X = 1 for core criteria, X = 2 for comprehensive criteria</p> <p>Y = 2 for core criteria, Y = 3 for comprehensive criteria</p>	
<p><b>TS3. Provision of tap water</b></p> <p><b>NOTE:</b> <i>This criterion only applies to those cases where it is possible to supply or get access to safe tap drinking water.</i></p> <p>The contractor must supply free tap water for drinking at the premises of the catering service (either providing direct access to the water tap or providing the tap water in a jug or other dispenser) and provide reusable glasses for drinking.</p> <p>The contractor must inform the customers about the provision of tap drinking water at the premises.</p> <p>The contractor must have procedures for monitoring the quality of tap drinking water, e.g. alerts in case of boil water notices.</p> <p><b>Verification:</b> Tenderers must describe their arrangements for providing tap water for drinking at the service site(s).</p>	



CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATIONS

TS4. **Food and beverage waste prevention**

The tenderer must have written procedures describing its practices to prevent the generation of food waste, including *[exclude any that are not relevant based on the nature of the service]*:

- Establishing an accurate stock inventory and ordering system to avoid over-ordering and spoilage of stock
- Adjusting the meal portions to accommodate customers or providing more than one portion size
- Training employees to avoid preparation losses
- Ensuring that food is stored under proper conditions for its preservation and freezing food where appropriate
- Selecting packaging (taking into account protection, preservation, serving portions, etc.) that minimises the generation of food waste
- Not requiring the full range of menu options to be available from the start to the end of the service
- Developing a food waste inventory: this means surveying all processes to identify types and sources of waste including liquid food waste
- Measuring food waste amounts on a continuous or periodic basis
- Operating a back-to-front (first-in first-out) policy in the storage of food products and checking periodically the date of expiry.
- Directly using food near its date of expiry (flexible meal planning)
- Avoiding over-trimming of bulk meat, fish or whole vegetables, or reusing the trimmings
- Performing long-term analysis of meals sold in order to adapt food orders (to weekday, season, and external factors such as holidays or major events) and analysis on the use of leftover food or food that is approaching its use-by date
- Cooling down food quickly to avoid growth of microorganisms
- Not preparing meals for presentation purposes only (use photographs instead)
- Using doggy bags and/or encouraging staff to eat food not sold, as well as facilitating the safe redistribution of surplus food if/ where applicable
- Informing customers about food waste and how they can help reduce it (e.g. using posters)
- Increasing customer acceptance of sustainability measures through communication
- Implementing a system that allows customers to give feedback on food portions and the quality of prepared meals (e.g. survey the reasons for plate waste) and acting on relevant suggestions
- Donating excess food to local charities in accordance with the FSAI's *Food Donation Guidance*

The tenderer must communicate to the guests the key parts of the food waste prevention policy.

**Verification:** The tenderer must provide evidence in the form of standard operating procedures for purchasing, storage, cooking, menu planning and serving. The evidence must be completed by a description of channels through which the food waste prevention policy will be communicated to the guests.



CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATIONS

TS 5.1. **General waste prevention**

In addition to the specific measures targeting food waste, the contractor must implement a plan for reducing the generation of waste in accordance with the waste hierarchy of Waste Framework Directive 2008/98/EC. The plan must at least include:

A) Developing a waste inventory: this means surveying all areas and processes to identify types and sources of on-site waste generation; and

B) Reducing waste in the procurement of food, beverages, disposable and consumable goods

This means:

- Efficient ordering and storage: order perishable products frequently in the quantities required<sup>8</sup>
- Storing perishable products in appropriate conditions (e.g. correctly adjusted refrigeration units)
- Ordering non-perishable products in bulk, when possible and storage space permits
- Selecting the appropriate packaging (format, protection, preservation, serving portions, etc.)
- Selecting recyclable packaging where possible provided the packaging guarantees food safety and hygiene. Recyclable packaging includes compostable packaging
- Returning packaging for reuse when possible

C) Reducing waste in the catering service. This means:

- Avoiding items with unnecessary or excessive secondary packaging
- Putting condiments and food servings in refillable/reusable containers, where food waste prevention, food hygiene, consumer safety and public health considerations allow their use
- Returning packaging for reuse when possible

**Verification:** Tenderers must supply a waste prevention plan and a list of disposable and non-disposable items that will be used in the execution of the contract. This must include information about the material disposable items are made of, indicating if they are recyclable or compostable in accordance with EN13432.

<sup>8</sup> Please see TS8 below regarding minimising the impact of deliveries.





**CORE CRITERIA**

**COMPREHENSIVE CRITERIA**

**TECHNICAL SPECIFICATIONS**

**TS 5.2. Disposal of food waste and fats, oils and greases**

If compost collection and/or anaerobic digestion is available, the contractor must ensure correct segregation of compostable material. If separate collection of fats, oils and greases (FOGs) is available, the contractor must ensure correct segregation of FOGs. If a collection system for FOGs is not in place, the contractor must put FOGs into a suitable container and dispose of them in the residual waste. FOGs must not be discharged into the sewage system.

If waste will be treated on-site, the contractor must implement waste management procedures in accordance with the waste hierarchy of Art 4 of the Waste Framework Directive 2008/98/EC. Dry clean-up methods must be used for the first clean of a greasy or oily area/equipment before washing the equipment.

**Verification:** Tenderers must supply a description of the waste stream categories to be sorted and the disposal procedures to be followed during the execution of the contract. If the guests will sort some waste themselves, a sample of the sorting instructions must be provided.

**EXPLANATORY NOTE: ANAEROBIC DIGESTION**

Anaerobic digestion (AD) is a natural process by which microorganisms break down organic material (including food waste). It takes place in an environment which is sealed so that oxygen cannot enter (this is the primary difference to composting). In a catering environment, food waste can be the single biggest environmental impact, and AD has the potential to significantly reduce this. The outputs of AD are biogas and digestate which can be used as fuel and soil improver respectively. Some public authorities have installed AD on their own sites whereas others outsource this via a dedicated facility (see guidance and examples from Zero Waste Scotland [here](#)). Under the revised Waste Framework Directive 2018/851 separate collection of organic waste will be mandatory from the end of 2023, which is expected to increase the number of options for composting and AD. Further information on AD and composting is available on the EPA website [here](#).

**TS 5.3. Recycling and residual waste**

The contractor must ensure correct separation of waste and recycling according to the requirements of local collection services. This includes avoiding contamination of recycling streams with food waste and providing clear instructions/receptacles to promote accurate segregation of waste and recycling by all staff and customers. A record of the volume of residual waste must be kept and reduction targets may be progressively introduced over the lifetime of the contract, with the service provider being responsible for ensuring these targets are met.

**Verification:** Tenderers must submit a statement regarding their understanding of the waste and recycling collection services available at the relevant site(s), the type of receptacles which will be used to collect and store different waste streams, and how compliance by staff and customers will be ensured.



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>TECHNICAL SPECIFICATION</b>	
<p><b>TS 6.1. Disposable items</b></p> <p>Non-disposable items must be used for all aspects of the contract on a general basis with the exception of <i>[list to be defined by contracting authority, this may include]</i>:</p> <ul style="list-style-type: none"> <li>• paper napkins</li> <li>• rubbish bags and cleaning gloves</li> <li>• paper tablecloths which can be wiped and used for extended periods (disposable tablecloths used for only one sitting are not allowed)</li> <li>• tableware and cutlery for specific events or purposes where reusable tableware and cutlery cannot be transported or cleaned</li> <li>• Kitchen roll and kitchen paper</li> </ul> <p>If disposable items are used, they must be made of either recyclable or compostable material. Compostable items must be used where items will be in contact with food (e.g. napkins, cutlery and dishware).</p> <p><b>Verification:</b> Tenderers must supply a list of service items that will be used in the execution of the contract, indicating specifically those that are disposable and whether they are compostable or recyclable in accordance with EN 13432.</p>	<p><b>TS 6.1. Disposable items</b></p> <p>Non-disposable items must be used for all aspects of the contract with the exception of:</p> <ul style="list-style-type: none"> <li>• paper napkins</li> <li>• rubbish bags and cleaning gloves</li> <li>• Kitchen roll and kitchen paper</li> </ul> <p><b>Verification:</b> Tenderers must supply a list of disposable and non-disposable items that will be used in the execution of the contract, indicating specifically if those that are disposable items. The tenderer must provide information about the material the disposable items are made of, indicating specifically if the items are recyclable or compostable in accordance with EN 13432.</p>
	<p><b>TS 6.2. Chemical products for hand washing, dishwashing and routine cleaning</b></p> <p>All products to be used for hand washing, dishwashing and routine cleaning products must meet the requirements of the EU Ecolabel for the specific product or an equivalent third-party label.</p> <p><b>Verification:</b> The tenderer must supply a list of chemical products for hand dishwashing, dishwashing and routine cleaning that will be used in the execution of the contract, indicating which ecolabel the product conforms to. If an ecolabel has not been obtained for reasons not attributable to the tenderer, an explanation and evidence that the product meets relevant ecolabel criteria must be provided.</p>



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>TECHNICAL SPECIFICATION</b>	
	<p>TS 6.3. <b>Kitchen roll and kitchen paper</b></p> <p>All kitchen rolls and kitchen paper must meet the requirements of the EU Ecolabel for the specific product or an equivalent third-party label.</p> <p><b>Verification:</b> The tenderer must supply a list of paper products that will be used in the execution of the contract, indicating which ecolabel each product conforms to. If an ecolabel has not been obtained for reasons not attributable to the tenderer, an explanation and evidence that the product meets relevant ecolabel criteria must be provided.</p>
<p><b>TS7.1. Practices to minimise energy and water consumption</b></p> <p>The service provider must have written procedures and staff training for the use of kitchen equipment to minimise energy and water consumption, including procedures <i>(to be selected depending on the relevant infrastructure/facilities)</i>:</p> <ul style="list-style-type: none"> <li>• Equip kitchen areas with their own meters for water and electricity/gas</li> <li>• Avoid switching on all electrical equipment at the same time to avoid peak consumption</li> <li>• Ensure lighting and equipment is off in customer areas outside of active service hours (with the exception of fridges or vending machines)</li> </ul> <p><b>Ovens:</b></p> <ul style="list-style-type: none"> <li>• Switch on only those ovens required to meet the demand.</li> <li>• Switch ovens off when not in use for over 20 minutes</li> <li>• Use spare oven capacity to perform other cooking operations and avoid switching on other equipment, or allow it to be switched off</li> <li>• Avoid using electric ovens for holding food, using a well-insulated hot cupboard instead and switching ovens off as soon as possible</li> <li>• Avoid frequent opening of the oven door during cooking</li> </ul> <p><b>Hobs:</b></p> <ul style="list-style-type: none"> <li>• Switch on hob rings when needed, switch off after use.</li> <li>• Avoid leaving pilot lights on over night</li> <li>• Where possible use open hobs in preference to flat-tops.</li> <li>• Avoid extended cooking times on hobs, use them intensively for shorter periods and switch off.</li> <li>• Use spare oven capacity to perform some hob operations (e.g. cooking pasta).</li> </ul>	



CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATION

TS7.1. **Practices to minimise energy and water consumption** (continued)

**OTHER COOKERS:**

- Switch on equipment when needed; switch off after use, e.g. grills, fryers
- Use reduced settings to reduce warm-up times: grills, fryers
- Use spare oven capacity to perform some grill and fryer operations (roasting, browning, frying)

**EXTRACTION:**

- Where extraction is manually controlled ensure a staff member has responsibility for switching it off
- Where extraction is timer/BMS controlled ensure the settings match the operating hours of the kitchen
- Where the operating hours are variable put control measures in place to vary the extraction hours accordingly
- Where the extractor/air supply has variable speed control determine the setting that gives adequate air flow and use that setting
- Use a reduced setting at times of lower activity
- Ensure filters and vents are cleaned regularly to reduce system resistance

**DISHWASHERS:**

- Ensure dishwashers are switched off whenever possible to minimise standby energy consumption
- Wherever possible ensure that racks are full to minimise the amount of energy used per plate.
- Use cold-water for pre-rinse to minimise the use of hot water.
- Avoid manual rinsing of the place settings and kitchenware, scraping food left on plates into compost bins wherever possible

**REFRIGERATION:**

- Do not place refrigerated appliances near sources of heat.
- Maintenance – Ensure seals are maintained and heat exchangers cleaned
- Ensure refrigerators have sufficient ventilation for their heat exchangers
- Reduce fridge openings to the minimum required
- Right capacity – decommission units if they are poorly utilised. Choose the right capacity of each unit, instead of purchasing multiple smaller units.

**Verification:** Tenderers must provide their written procedures covering each of the above points and explain how they will be incorporated into staff training.



**CORE CRITERIA**

**COMPREHENSIVE CRITERIA**

**TECHNICAL SPECIFICATION**

**TS8. Food transportation**

*These criteria only apply where food delivery is part of the service contracted and the fleet is under the control of the tenderer. 'Food delivery' covers the transportation of food to and from service kitchens, and to the place(s) where the service is provided, if elsewhere.*

**TS8.1. TRANSPORT PLAN:**

The contractor must implement a transport plan to minimise greenhouse gas and air pollutant emissions of the vehicles used in the service, taking into account route optimisation, the load transported, the last mile problem, and, if economically feasible, the technologies listed in AC4.

**Verification:** Tenderers must provide a transport plan to minimise greenhouse and air pollutant emissions associated with this contract.

**TS8.2. VEHICLE STANDARDS:**

All heavy-duty vehicles used in carrying out the service must meet at least the Euro VI standard. All light duty vehicles used in carrying out the service must meet at least the Euro 6 standard.

**Verification:** Tenderers must present the list of vehicles to be used in the service fleet and their certificates of conformity. For those vehicles having achieved the standard mentioned above following a technical upgrade, the measures must be documented and verified by an independent third party. If new vehicles will be purchased/leased under the contract, tenderers must state the intended make, model and emissions category and commit to implement these within the first six months of the contract. The list of service vehicles will become part of the contract terms and the contractor is required to maintain or improve the overall emissions profile of the service fleet throughout the contract period.

**EXPLANATORY NOTE:**

The requirements set out in TS9-11 are based on the Irish GPP criteria for Energy-related Products, which reflect mandatory energy-efficiency obligations on public bodies under the Energy Efficiency Directive (2012/27/EU) and Energy-efficient Public Procurement Regulations (S.I. 151/2011). For further background and criteria to be applied if the contracting authority, rather than the service provider, is responsible for purchasing equipment, please refer to the Irish GPP criteria for Energy-related Products.

**TS9. Cooking appliances**

These criteria apply where appliances are purchased by the contractor partially or wholly for the purpose of providing the service.

**9.1 ECODESIGN AND APPLICABLE STANDARDS**

Ovens, hobs and electric range hoods must comply with the ecodesign requirements set out in *Regulation (EU) No 66/2014* (as amended) and the relevant standards cited in *Commission Communication 2017/C 267/01* or any updates thereto. This includes the CE marking and compliance with *Directive 2011/65/EU on the restriction of certain hazardous substances in electrical and electronic equipment* (RoHS) and *Directive 2012/19/EU on waste electrical and electronic equipment* (WEEE Directive).

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide the Declaration of Conformity for appliances purchased confirming that the above requirements are met.



CORE CRITERIA	COMPREHENSIVE CRITERIA
TECHNICAL SPECIFICATION	
<p>TS9. <b>Cooking appliances</b>  <b>9.2 ENERGY LABEL</b>  Ovens, hobs and electric range hoods must be labelled in accordance with <i>Regulation (EU) No 65/2014</i> (as amended) and have a rating of A+ or better.</p> <p><b>Verification:</b> A copy of the energy label for the proposed product(s) and product information sheet showing compliance with the above requirements must be submitted with the tender.</p> <p><b>NOTE:</b> Tenderers may wish to review the list of products with the A+ rating on the <i>Topten website</i> or <i>EPREL</i> database.</p>	<p>TS9. <b>Cooking appliances</b>  <b>9.2 ENERGY LABEL</b>  Ovens, hobs and electric range hoods must be labelled in accordance with <i>Regulation (EU) No 65/2014</i> (as amended) and have a rating of A++ or better.</p> <p><b>Verification:</b> A copy of the energy label for the proposed product(s) and product information sheet showing compliance with the above requirements must be submitted with the tender.</p> <p><b>NOTE:</b> Tenderers may wish to review the list of products with the A++ rating on the <i>Topten website</i> or <i>EPREL</i> database.</p>
<p>TS9. <b>Cooking appliances</b>  <b>9.3 PRODUCT LONGEVITY AND WARRANTY</b>  Repair or replacement of the cooking appliance and each of its components must be covered by the warranty terms for a minimum of <b>four years</b> from the date of commissioning. The supplier must confirm that genuine or equivalent spare parts will be available for at least <b>ten years</b> from the date of purchase. Where repair work is undertaken the maximum time period from notification of the fault through to its resolution must be stated together with the provision which will be made for temporary alternative heat sources where required.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the warranty terms.</p>	<p>TS9. <b>Cooking appliances</b>  <b>9.3 PRODUCT LONGEVITY AND WARRANTY</b>  Repair or replacement of the cooking appliance and each of its components must be covered by the warranty terms for a minimum of <b>five years</b> from the date of commissioning. The supplier must confirm that genuine or equivalent spare parts will be available for at least <b>ten years</b> from the date of purchase. Where repair work is undertaken the maximum time period from notification of the fault through to its resolution must be stated together with the provision which will be made for temporary alternative heat sources where required.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the warranty terms.</p>



CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATIONS

TS9. **Cooking appliances**

9.4 INSTALLATION INSTRUCTIONS AND USER INFORMATION

In addition to the specific measures targeting food waste, the contractor must implement a plan for reducing the generation of waste in accordance with the waste hierarchy of Waste Framework Directive 2008/98/EC. The plan must at least include:

A) Full installation instructions, including:

- instructions specifying that the equipment shall be installed by fully trained fitters;
- any specific precautions that shall be taken when the equipment is assembled or installed;
- instructions specifying how the control settings of the equipment shall be adjusted properly after installation;
- information on who the fitter can approach for guidance on installation;

B) Operating instructions for service personnel

C) User information, including:

- references to competent installers and service personnel;
- recommendations on the proper use and maintenance of the equipment;
- advice on how users can minimise the environmental impact of the equipment, in particular information on use to minimise energy consumption;
- if applicable, information on how diagnostic results should be interpreted and how they can be improved;
- information about which spare parts can be replaced;

D) Recommendations on appropriate disposal at the product's end-of-life.

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, a copy of the installation instructions and user information supplied with the equipment must be provided in electronic format.

TS9. **Cooking appliances**

9.5 ADDITIONAL REQUIREMENTS FOR COMMERCIAL COMBINATION OVENS

- Commercial combination ovens must have the option to be supplied with an integrated condenser hood to regulate climate control in the location where it will operate or a heat exchanger to transfer heat from the steam exhaust to the incoming water
- Electric-powered combination ovens must achieve a minimum cooking efficiency of 70% (both half and full-size units) and must not exceed 1.6 kW (for full-size ovens) or 1.0 kW (for half-size ovens) in electrical energy consumption while operating at a stabilised temperature set point (standby rate).
- Gas convection ovens must achieve a minimum cooking efficiency of 44% and must not exceed 3.8 kWh gas consumption while operating at a stabilised temperature set point (standby rate).

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, evidence of compliance with these requirements must be provided. Products which are included on the *Triple E Register* will be deemed to comply.



CORE CRITERIA	COMPREHENSIVE CRITERIA
TECHNICAL SPECIFICATIONS	
<p>TS10. <b>Dishwashers</b></p> <p>These criteria apply where appliances are purchased by the contractor partially or wholly for the purpose of providing the service.</p> <p><b>10.1 ECODESIGN AND APPLICABLE STANDARDS</b></p> <p>Dishwashers must comply with the ecodesign requirements set out in <i>Regulation (EU) 2019/2022</i><sup>9</sup> (as amended) and the relevant standards cited in <i>Commission Communication 2016/C 416/05</i> or any updates thereto. This includes the CE marking and compliance with <i>Directive 2011/65/EU on the restriction of certain hazardous substances in electrical and electronic equipment</i> (RoHS) and <i>Directive 2012/19/EU on waste electrical and electronic equipment</i> (WEEE Directive).</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide the Declaration of Conformity for appliances purchased confirming that the above requirements are met.</p>	
<p>TS10. <b>Dishwashers</b></p> <p><b>10.2 ENERGY LABEL</b></p> <p>Dishwashers must be labelled in accordance with <i>Regulation (EU) 1059/2010</i> (as amended) and have a rating of A+++ (or the highest applicable energy class, if the scale is revised).</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the energy label for appliances purchased confirming that the above requirements are met.</p> <p><b>NOTE:</b> Tenderers may wish to review the list of products with the A+++ rating on the <i>Topten website</i> or <i>EPREL</i> database.</p>	
<p>TS10. <b>Dishwashers</b></p> <p><b>10.3 PRODUCT LONGEVITY AND WARRANTY</b></p> <p>Repair or replacement of the dishwasher and each of its components must be covered by the warranty terms for a minimum of <b>four years</b> from the date of commissioning. The tenderer must confirm that genuine or equivalent spare parts will be available for at least <b>ten years</b> from the date of purchase. Where repair work is undertaken the maximum time period from notification of the fault through to its resolution must be stated together with the provision which will be made for temporary alternative equipment where required.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the warranty terms.</p>	<p>TS10. <b>Dishwashers</b></p> <p><b>10.3 PRODUCT LONGEVITY AND WARRANTY</b></p> <p>Repair or replacement of the dishwasher and each of its components must be covered by the warranty terms for a minimum of <b>five years</b> from the date of commissioning. The tenderer must confirm that genuine or equivalent spare parts will be available for at least <b>ten years</b> from the date of purchase. Where repair work is undertaken the maximum time period from notification of the fault through to its resolution must be stated together with the provision which will be made for temporary alternative equipment where required.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the warranty terms.</p>

<sup>9</sup> Regulation 2019/2022 repeals and replaces Regulation 1016/2010 with effect from 1 March 2021.





CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATIONS

TS10. **Dishwashers**

**10.4 INSTALLATION INSTRUCTIONS AND USER INFORMATION**

The equipment must be supplied with installation instructions and user information in printed (on the packaging and/or on documentation accompanying the product) and electronic format, which include the following:

A) Full installation instructions, including:

- instructions specifying that the equipment shall be installed by fully trained fitters;
- any specific precautions that shall be taken when the equipment is assembled or installed;
- instructions specifying how the control settings of the equipment shall be adjusted properly after installation;
- information on who the fitter can approach for guidance on installation;

B) Operating instructions for service personnel

C) User information, including:

- references to competent installers and service personnel;
- recommendations on the proper use and maintenance of the equipment;
- advice on how users can minimise the environmental impact of the equipment, in particular information on use to minimise energy consumption;
- if applicable, information on how diagnostic results should be interpreted and how they can be improved;
- information about which spare parts can be replaced;

D) Recommendations on appropriate disposal at the product's end-of-life.

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, a copy of the installation instructions and user information supplied with the equipment must be provided in electronic format.



CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATION

TS10. **Dishwashers**

10.5 ADDITIONAL REQUIREMENTS FOR COMMERCIAL DISHWASHERS

- Commercial dishwashers must have a maximum water consumption as per Table 1 below.
- Commercial dishwashers must have a maximum idle energy rate as per Table 1 below (measured with door closed, representative of the energy used by the tank heater only)
- Single and multiple tank rack conveyor dishwashers must incorporate a heat-recovery system to preheat rinse water to a minimum temperature of 40° C.

DISHWASHER TYPE	WATER CONSUMPTION (litres per rack)	IDLE ENERGY RATE (kW per hour)
Under-counter	≤3	≤0.9
Stationary Single Tank Door	≤3	≤1
Single and Multiple Tank Rack Conveyor	≤2.9	≤2.6

Table 1. Minimum Dishwasher Water Consumption and Idle Energy Rates

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, evidence of compliance with these requirements must be provided. Products which are included on the *Triple E Register* will be deemed to comply.

TS11. **Refrigerating appliances**

These criteria apply where appliances are purchased by the contractor wholly or partly for the purpose of providing the service.

11.1 ECODESIGN AND APPLICABLE STANDARDS

Refrigerating appliances must comply with the ecodesign requirements set out in *Regulation (EU) 2019/2019*<sup>10</sup> [for household refrigerating appliances], *Regulation (EU) 2015/1095* (as amended) [for professional refrigerated storage cabinets, blast cabinets, condensing units and process chillers] or *Regulation (EU) 2019/2024* [for refrigerated appliances with a direct sale function] and the relevant harmonised standards. This includes the CE marking and compliance with *Directive 2011/65/EU on the restriction of certain hazardous substances in electrical and electronic equipment* (RoHS) and *Directive 2012/19/EU on waste electrical and electronic equipment* (WEEE Directive).

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide the Declaration of Conformity for appliances purchased confirming that the above requirements are met.

<sup>10</sup> Regulation 2019/2019 repeals and replaces Regulation 643/2009 with effect from 1 March 2021.



CORE CRITERIA	COMPREHENSIVE CRITERIA
TECHNICAL SPECIFICATION	
<p><b>TS11. Refrigerating appliances</b></p> <p><b>11.2 ENERGY LABEL</b></p> <p>2.1 Household refrigerators must be labelled in accordance with Regulation (EU) 2019/2016 (as amended) and have a rating of A (or the highest applicable energy class, if the scale is revised).</p> <p>2.2 Professional refrigerated storage cabinets must be labelled in accordance with Regulation (EU) 2015/1094 and have a rating of A+ or better.</p> <p>2.3 Refrigerating appliances with a direct sales function must be labelled in accordance with Regulation (EU) 2019/2018 and have a rating of B or better.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the energy label for appliances purchased confirming that the above requirements are met.</p> <p><b>NOTE:</b> Tenderers may wish to review the list of products with the A+, A and B rating on the <i>Topten website</i> or <i>EPREL</i> database.</p>	
<p><b>TS11. Refrigerating appliances</b></p> <p><b>11.3 PRODUCT LONGEVITY AND WARRANTY</b></p> <p>Repair or replacement of the unit and each of its components must be covered by the warranty terms for a minimum of <b>four years</b> from the date of commissioning. The tenderer must confirm that genuine or equivalent spare parts will be available for at least <b>TEN YEARS</b> from the date of purchase. Where repair work is undertaken the maximum time period from notification of the fault through to its resolution must be stated together with the provision which will be made for temporary alternative refrigeration where required.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the warranty terms.</p>	<p><b>TS11. Refrigerating appliances</b></p> <p><b>11.3 PRODUCT LONGEVITY AND WARRANTY</b></p> <p>Repair or replacement of the unit and each of its components must be covered by the warranty terms for a minimum of <b>five years</b> from the date of commissioning. The tenderer must confirm that genuine or equivalent spare parts will be available for at least <b>ten years</b> from the date of purchase. Where repair work is undertaken the maximum time period from notification of the fault through to its resolution must be stated together with the provision which will be made for temporary alternative refrigeration where required.</p> <p><b>Verification:</b> Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, the contractor must provide a copy of the warranty terms.</p>



CORE CRITERIA

COMPREHENSIVE CRITERIA

TECHNICAL SPECIFICATION

TS11. **Refrigerating appliances**

**11.4 INSTALLATION INSTRUCTIONS AND USER INFORMATION**

The equipment must be supplied with installation instructions and user information in printed (on the packaging and/or on documentation accompanying the product) and electronic format, which include the following:

A) Full installation instructions, including:

- instructions specifying that the equipment shall be installed by fully trained fitters;
- any specific precautions that shall be taken when the equipment is assembled or installed;
- instructions specifying how the control settings of the equipment shall be adjusted properly after installation;
- information on who the fitter can approach for guidance on installation;

B) Operating instructions for service personnel

C) User information, including:

- references to competent installers and service personnel;
- recommendations on the proper use and maintenance of the equipment;
- advice on how users can minimise the environmental impact of the equipment, in particular information on use to minimise energy consumption;
- if applicable, information on how diagnostic results should be interpreted and how they can be improved;
- information about which spare parts can be replaced;

D) Recommendations on appropriate disposal at the product's end-of-life.

**Verification:** Tenderers must confirm that the above requirements will be met in relation to any appliances purchased partially or wholly for the purpose of providing the service. As part of contract reporting, a copy of the installation instructions and user information supplied with the equipment must be provided in electronic format.



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>AWARD CRITERIA</b>	
<p><b>AC1. Food procurement</b></p> <p>The following award criteria apply in respect of the food and drink items to be supplied under the contract: <i>[insert relevant award criteria from Section 1 Food Procurement]</i></p> <p><b>Verification:</b> <i>[Refer to relevant verification provisions for each of the above criteria]</i></p>	
<p><b>AC2. Environmental innovation</b></p> <p>Up to [X] marks will be awarded for specific proposals which will result in measurable environmental improvements under the contract, for example related to waste, energy or water consumption, emissions or other impacts of food production and transportation. The proposals must go beyond the requirements set out in the technical specifications and must not repeat commitments made in relation to any of the other award criteria. The expected environmental benefits of the measures should be quantified (e.g. kg of CO<sub>2</sub>/week, kWh of electricity/week, kg of waste to landfill/week).</p> <p><b>Verification:</b> Tenderers must provide a detailed description of the proposed measures, including the timeline for their implementation and how their impact will be measured and reported. Measures accepted by the contracting authority under this criterion will become part of the contract requirements.</p>	
<p><b>AC3.1 Cleaning consumables</b></p> <p>To reduce unnecessary use of cleaning consumables, up to [X] marks will be awarded for:</p> <ul style="list-style-type: none"> <li>• Use of accurate single-dose dispensers for chemical products (e.g. cleaning products, hand soap) used in service delivery and cleaning.</li> <li>• Use of accurate single-use dispensers for kitchen paper towels or fabric hand towel rolls</li> <li>• Purchase of cleaning products in bulk undiluted form, for dilution on site</li> <li>• Use of reusable instead of disposable cleaning accessories, e.g. microfibre cloths</li> <li>• Other actions which reduce significantly the consumption of cleaning consumables</li> </ul> <p><b>Verification:</b> Tenderers must provide a statement regarding the type of cleaning products, dispensers and dosing equipment to be used in delivery of the contract, procedures for cleaning, and any relevant staff training to be undertaken.</p>	



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>AWARD CRITERIA</b>	
	<p><b>AC 3.2 Chemical products for hand washing, dishwashing and cleaning</b></p> <p>Up to [X] marks will be awarded to tenders which commit to use products for hand washing, dishwashing and routine cleaning which meet the requirements of the EU Ecolabel for the specific product or an equivalent third-party label. Marks will be awarded proportionally based on the percentage of products meeting this requirement which will be used in the contract.</p> <p><b>Verification:</b> The tenderer must supply a list of chemical products for hand dishwashing, dishwashing and cleaning that will be used in the execution of the contract, indicating whether each of these products has the EU Ecolabel or an equivalent third-party label.</p>
	<p><b>AC 3.3 Kitchen roll and kitchen paper</b></p> <p>Marks will be awarded for the use of kitchen rolls and kitchen paper which meets the requirements of the EU Ecolabel for the specific product or an equivalent third-party label. Marks will be awarded proportionally based on the percentage of products meeting this requirement which will be used in the contract.</p> <p><b>Verification:</b> The tenderer must supply a list of paper products that will be used in the execution of the contract, indicating specifically the ones which comply with the criterion.</p>
<p><b>EXPLANATORY NOTE:</b></p> <p>Award criteria 3.1-3.3 target some of the key environmental impacts of cleaning related to catering contracts. For a more comprehensive approach, contracting authorities should consult the Irish GPP criteria for Indoor Cleaning and select appropriate criteria to include.</p>	



CORE CRITERIA

COMPREHENSIVE CRITERIA

AWARD CRITERIA

AC4. **Food transportation**

These criteria only apply where food delivery is part of the service contracted and the fleet is under the control of the tenderer. 'Food delivery' covers the transportation of food to and from service kitchens, and to the place(s) where the service is provided, if elsewhere.

**AC 4.1 LOW AND ZERO EMISSION DELIVERY VEHICLES**

Up to [X] marks will be awarded to tenders which effectively reduce emissions from food transportation under the contract through use of low and zero emission delivery vehicles. This includes:

- The use of clean vehicles as defined in the recast Clean Vehicles Directive and Irish GPP Criteria for Road Transport (see note below);
- The use of bicycles including electric bicycles.

Full marks will be awarded to tenders in which all deliveries are carried out using low or zero emission vehicles, with other tenders being scored proportionately.

**Verification:** Tenderers must present the list of vehicles to be used in the service fleet and their certificates of conformity. For those vehicles having achieved the standard mentioned above following a technical upgrade, the measures must be documented and verified by an independent third party. If new vehicles will be purchased/leased under the contract, tenderers must state the intended make, model and emissions category and commit to implement these within the first six months of the contract. The list of service vehicles will become part of the contract terms and the contractor is required to maintain or improve the overall emissions profile of the service fleet throughout the contract period.

**AC 4.2 REDUCTION OF TRANSPORT EMISSIONS THROUGH LOGISTICS AND ROUTE PLANNING**

Up to [X] marks will be awarded to tenders which effectively reduce emissions from food transportation under the contract through logistics and route planning. This may include:

- Consolidating deliveries
- Reducing transport distances
- Avoiding peak traffic times and vehicle idling
- Other measures to reduce the frequency, duration or emissions-intensity of journeys.

**Verification:** Tenderers must submit a transport plan for the fulfilment of deliveries under the contract, specifying which measures will be taken to reduce emissions. The transport plan will become part of the contract terms with compliance being audited on a regular basis.



CORE CRITERIA

COMPREHENSIVE CRITERIA

AWARD CRITERIA

EXPLANATORY NOTE:

For light-duty vehicles (M1, M2 and N1), the following requirements apply:

Vehicle Category	Until 31 December 2025		From 1 January 2026	
	CO <sub>2</sub> g/km	RDE* Air Pollutant Emissions as a % of emissions limits	CO <sub>2</sub> g/km	RDE* Air Pollutant Emissions as a % of emissions limits
M1	50	80%	0	N.A.
M2	50	80%	0	N.A.
N1	50	80%	0	N.A.

\*Real driving emissions (RDE) refer to measured levels of nitrogen oxides (NOx) and other pollutants based on real driving conditions. This type of testing is mandatory for all new vehicles and the RDE are recorded in point 48.2 of the vehicle certificate of conformity.

Currently, only **plug-in hybrid and battery electric vehicles** are capable of meeting the requirements up to 2025 and only battery electric vehicles from 2026 onwards. The GPP criteria are designed to procure these types of vehicles.

The number of electric vehicles on the market and their range is rapidly increasing, while prices are decreasing - EV battery prices fell by 79% between 2012 and 2019, with a further 67% fall projected by 2030.<sup>11</sup> For further information about costs and available models you may wish to consult the SEAI resources on EVs including *Buying an Electric Vehicle* and *Compare and Calculate tool*, and the *Topten.eu* website.

**Heavy-duty vehicles** (trucks, buses, refuse collection vehicles etc) classified as clean under the Directive are those powered by hydrogen, battery electric, plug-in hybrids, natural gas (both CNG and LNG, including biomethane), liquid biofuels, synthetic and paraffinic fuels, or LPG.<sup>12</sup> Conventional hybrid vehicles (without the capacity to recharge externally) are not considered 'clean' vehicles.

Where liquid biofuels, synthetic and paraffinic fuels are used, they must be used unblended (i.e. in concentrations of 100% without any fossil fuels), and be produced from feedstocks with low indirect land-use change (ILUC) emissions. This means that biofuels such as biodiesel produced from palm oil, which has very high ILUC emissions, are not considered clean.

The Directive also sets a separate definition for **zero-emission heavy-duty vehicles** (HDVs), as a sub-category of clean heavy-duty vehicles. Zero-emission HDVs are trucks and buses without an internal combustion engine, or with an internal combustion engine that emits less than 1g CO<sub>2</sub>/kWh as measured in accordance with Regulation (EC) No 595/2009, or that emits less than 1g CO<sub>2</sub>/km as measured in accordance with Regulation (EC) No 715/2007.

Retrofitted or second-hand vehicles may be counted towards the CVD targets if they meet the relevant emission requirements. For further information please refer to the Irish GPP criteria for Road Transport Vehicles and Services.

<sup>11</sup> Climate Action Plan (2019), p 86

<sup>12</sup> These are the fuels listed in the Alternative Fuels Infrastructure Directive (Directive 2014/95)





**CORE CRITERIA**

**COMPREHENSIVE CRITERIA**

**CONTRACT PERFORMANCE CLAUSES**

**CPC1. Environmental reporting and audits**

The contractor is required to monitor the following indicators of environmental performance under the contract for a representative week, once every six months *[contracting authority may amend list of indicators or frequency of monitoring]*:

- Number of meals prepared and overall amount, in mass, of each ingredient used in the preparation of meals (with a threshold above 1 kg/week);
- Consumption of vegetables, fruits and pulses (g of vegetables, fruits and pulses/meal or g of meat and meat products/meal);
- If food waste is sorted, food waste (g/meal) measured as: kitchen food waste, serving food waste and plate food waste
- Other waste (g/meal) at least divided into paper/cardboard, glass, plastic, metal and residual waste
- Energy consumption
- Water consumption
- Fuel consumption of vehicles used for food delivery by the contractor
- The satisfaction of the clients with the food and the services provided (based on recorded customer feedback)

The contractor is required to submit semi-annual reports tracking each of the above indicators, noting any improvement/deterioration in performance from the previous report, and proposing corrective measures where needed. In addition, an annual report must be provided detailing:

- Staff training undertaken (dates, number of staff involved, topics covered)
- Implementation of corrective action/improvements to environmental practices
- Any changes in the type of products used to fulfil the contract
- Feedback received from staff regarding environmental aspects of the service
- Any other relevant information or ideas regarding environmental aspects of the service

The contracting authority reserves the right to carry out unannounced environmental audits of the service, to confirm compliance with all obligations. Where instances of non-compliance are identified, the contractor must provide a response/explanation within 72 hours of notification and a proposed timeline for resolving the issue. The contracting authority will confirm acceptance of the proposed timeline or may require more rapid resolution. Failure to resolve instances of non-compliance within the specified timeline will result in contractual penalties *[specify financial, KPI, contract shortening or termination as appropriate]*.



CORE CRITERIA	COMPREHENSIVE CRITERIA
<b>CONTRACT PERFORMANCE CLAUSES</b>	
<p><b>CPC2. Staff training</b></p> <p>The contractor must provide staff training on all environmental aspects of the contract upon commencement of the contract and as part of the induction for any new joiners. For permanent and temporary staff serving on the contract for more than 12 months, the contractor must provide updated training on environmental aspects of the contract at least yearly, or when any significant change to operating procedures occurs. The contractor must report on the training provided to the contracting authority.</p>	
<p><b>EXPLANATORY NOTE:</b></p> <p>The aim of this clause is to ensure the correct implementation of the criteria for Food Procurement. Tenderers may not be able to provide in advance details of all products to be supplied in the execution of the contract. The contractor must commit to carry out food procurement according to the requirements for verification of those criteria over the contract duration.</p>	
<p><b>CPC3. Recording food purchases</b></p> <p>Throughout the contract period, the service provider must keep electronic copies of:</p> <ul style="list-style-type: none"> <li>• Orders, invoices and other documents that prove compliance with the environmental criteria included in the technical specifications and award criteria <i>[refer to each criterion inserted above]</i></li> </ul> <p>These records must be made available to the contracting authority for verification purposes.</p> <p>The contracting authority may set penalties for non-compliance.</p>	
<p><b>EXPLANATORY NOTE:</b></p> <p>The aim of this clause is to ensure the correct implementation of the criteria for Food Procurement. Tenderers may not be able to provide in advance details of all products to be supplied in the execution of the contract. The contractor must commit to carry out food procurement according to the requirements for verification of those criteria over the contract duration.</p>	
<p><b>CPC4. Purchase of new kitchen equipment or vehicles</b></p> <p>If any item kitchen equipment or vehicle of the service fleet is replaced, the replacement item or vehicle must maintain or improve the environmental performance levels offered in the tender. If new kitchen equipment is purchased or leased to provide the service contracted, this should comply with the highest energy class available on the market unless there are specific recorded reasons for choosing a less efficient model. The contractor must report the purchase or lease of new equipment or vehicles to the contracting authority.</p>	



CORE CRITERIA	COMPREHENSIVE CRITERIA
CONTRACT PERFORMANCE CLAUSES	
<p><b>CPC5. Food and beverage redistribution</b></p> <p>The contractor will redistribute excess food by:</p> <ul style="list-style-type: none"><li>• contacting local charities or other organisations that collect excess food products and distribute them locally;</li><li>• implementing the procedures for the collection of food products that the organisation establishes;</li><li>• monitoring and maintaining the cold chain of cooked products set by the organisation.</li></ul> <p>This must be carried out in accordance with the <i>FSAI's Food Donation Guidance</i>. The contractor must keep records of the redistribution of food.</p>	
<p><b>EXPLANATORY NOTE:</b></p> <p>Contracting authorities and tenderers may also wish to refer to the <i>EU guidelines on food donation</i>.</p>	
<p><b>CPC6. Delivery vehicles and transport plan</b></p> <p>The list of delivery vehicles to be used for fulfilment of the contract, including information about their emission levels, and the transport plan submitted with the tender form part of the contract terms. Any proposed changes to these schedules must be notified to the contracting authority, who may refuse permission for the change where this would negatively impact the environmental performance of the contract. The contractor must report annually on the emissions associated with transport under the contract, and the steps taken to reduce them. The contracting authority reserves the right to carry out audits of the transport arrangements under the contract, and to require the contractor to implement specific improvements where there is any deviation from the agreed environmental standards.</p>	



**E:** [info@epa.ie](mailto:info@epa.ie)  
**W:** [www.epa.ie](http://www.epa.ie)  
**LoCall:** 1890 33 55 99