Kitchen set B, ICRC Type B cooking and serving 36 pcs

Overview

S	pecifications
Item Code	3500000051

Kit Contents

Item	Unit	Qty
Bowl, for food, 1L, stainless steel	pcs	5
Fork, table, stainless steel	pcs	5
Frying Pan, 2.5L, used as lid for the 7L cooking pot	pcs	1
Knife, kitchen, stainless steel blade 15cm, plastic handle	pcs	1
Knife, table knife, stainless steel	pcs	5
Spoon, wooden, stirring, 30cm	pcs	1
Spoon, soup, stainless steel, 15ml	pcs	5
Cooking Pot, 5L, s. steel, dia. 20cm, with handles and lid	pcs	1
Cooking Pot, 7L, s. steel, dia. 24cm, with handles	pcs	1

Item	Unit	Qty
Cup, s. steel, with handle, 300ml	pcs	5
Plate, deep, stainless steel, dia. 22cm, cap. 0.75L	pcs	5
Scouring Pad	pcs	1

Note:

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

General comments

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

Material specifications: Stainless steel

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

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

For the cookware (cooking pots and pan):

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

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

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

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

Material specifications: Black steel items

Black steel, cold-hammered common mild steel.

Design of the items

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

Description

	Cooking Pot - 7L (Frying pan lid fits)
Capacity	7 litres minimum total inner volume

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

Cooking Pot - 5L - with lid	
Capacity	Five (5) litres minimum total inner volume.
Material	Stainless steel (or aluminium if specified in contract).
Diameter	Min: 22cm max: 24.5cm internal diameter.
Thickness	Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium minimum 1.75mm).

Cooking Pot - 5L - with lid		
Handles	Two (2) stainless steel handles, attached with strong leakage proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles acceptable for aluminium pot) Handles to resist to 16kg load in the normal usage position.	
Lid	Min 0.6mm (aluminium minimum 1mm) with strong durable handle /knob that resist to minimum 2kg traction.	
Finish	No sharp edges, food grade surface finish.	

Frying Pan - 2.5L - Used as lid for the 7L cooking pot	
Capacity	2.5 litres minimum total inner volume
Material	Stainless steel (or aluminium if specified in contract).
Diameter	Adapted as a lid for the 7 litre cooking pot.
Handle	One (1)detachable steel or aluminium handle. Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan.
Thickness	Min.0.8 mm in the center of the bottom (aluminium min 1.75 mm).
Finish	No sharp edges, food grade surface finish.

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

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

Cup - 0.3L - Metallic

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

Spoon (table) - 10ml - Stainless steel	
Capacity	10ml minimum
Material	One-piece stainless steel, solid.
Length	17cm minimum.
Thickness	Min. 1mm in the center of the scoop.
Finish	No sharp edges, food grade surface finish.

Fork (table) - 17cm - Stainless steel				
Material One-piece stainless steel, solid.				
Length	17cm minimum.			
Thickness	Min. 1.5mm at the back of the tines.			

	Fork (table) - 17cm - Stainless steel			
Finish	No sharp edges, food grade surface finish.			

Knife (table) - 15cm - Stainless steel blade				
Material	Stainless steel blade, wood or plastic handle.			
Thickness	Blade base min 1.5mm, measured at the middle of the blade.			
Length	Blade 15cm usable length minimum.			
Finish	No sharp edges, food grade surface finish.			

Serving spoon (table) - 35ml - Stainless steel				
Capacity	35ml minimum.			
Material	One-piece stainless steel, solid.			
Length	30cm minimum.			
Thickness	Min. 1mm in the center of the scoop.			
Finish	No sharp edges, food grade surface finish.			

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

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

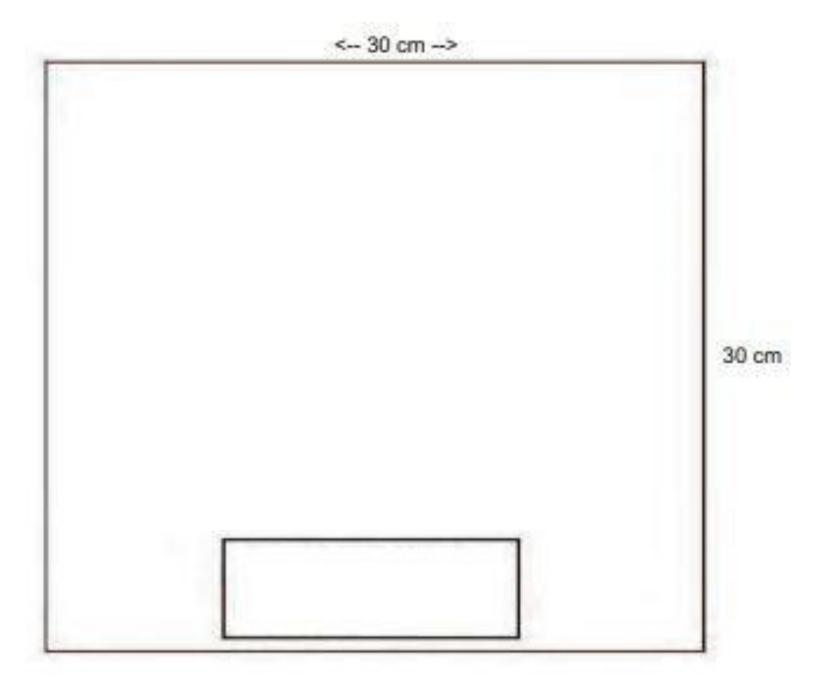
Packing and Marking					
Type 1 carton box, outer dimensions 0.3 x 0.3 x 0.25m					
Height	Dimension shall be adjusted to the parcel content.				

	Packing and Marking					
Strength	Withstands 6m-high stacking for more than 48h, and 10 handlings. The final package should resist without any damage to a weight or a pressure of 120 kg applied on a strong rigid board on top of the box.					
Seal	Tape plus 4 plastic 10mm straps.					
Markings	To be marked with IOM logo.					
Printing of IOM Logo	IOM Logo should be printed in both sides of the box. In the 2 sides of the box that will have the logo and shipping information, the logo is to be placed centrally at 2 cm from the top edge of the box. The color of the logo should be by using CMK. $C = 100\%$, $M = 82\%$, $Y = 10\%$, $K = 2\%$. The size of the logo on the center of the bag should be 15 cm wide and 16.20 cm high.					
Packaging Information	 Marking on the package must include the following details: Indicate IOM Logo Item name and material code, IOM Kitchen Set – 3500000051 List of Content inside box PO number Batch number and Manufacturing date Packing units: To be marked with consecutive numbers (i.e 1/20, 2/20) Indicate Gross Weight and Dimension Do NOT include logo of the vendor. Marking must remain readable and well fixed on the box after minimum 10 handlings. 					

Packing and Marking					
Packaging Detail	The items to be packed in Wooden EURO pallet (EUR 1) and fumigated as per ISPM 15 standard. Items must be shrink-wrapped, securely strapped and sealed. The packaged goods must not exceed the length and width of the pallet and clearly marked with IOM standard markings (packing details above) in both front and back.				

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

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



Logo placement on kitchen set's box

Key Considerations

Acceptable Quality Limits (AQL)

AQL

Definitions, penalties, Corrective Action Plan and Quality Control

IO WGC-AGL 8001 VER 8.0 27.08.2019

rules.

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

Definitions:

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

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

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

Non-Conformities classification and related penalties:

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

Critical: (AQL 0)

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

Major: (AQL 4.0)

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

Minor: (AQL 6.5)

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

Quality Control and Acceptance Quality Level

- The AQLs herein are after IFRC/ICRC with additional parameters on IOM markings and required packaging.
- The Method of testing is drawn from ISO-2859-1 International Standards (table1: Sample size code letters, and table 2-A: Single sampling plans for normal inspection). The samples will be taken randomly by the buyer from the delivered items and then inspected.
- The buyer can decide either to inspect the lot at QC laboratory or to use an inspection company for analysis, or both. Transport to laboratory and analysis cost for lab testing are at expense
- The vendor can contest the results of the Quality Control done at warehouses by requesting a lab testing. In this case transport to laboratory and analysis cost for lab testing are at expense of the seller.
- Nonconformity: non-fulfilment of a specified characteristic requirement.
- Nonconforming item: item with one or more nonconformities.
- Lot: definite amount of some product, material or service, collected together.
- Sample: set of one or more items taken from a lot and intended to provide information on the lot.

Penalty rules for specific nonconformities:

Kitchen Sets

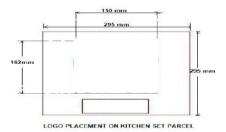
Weight penalty: (AQL 6.5). Tolerances: average weight of controlled samples -120g

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

	AQL kitchen sets type A Specifications and Quality Control			ЮМОС-AGLEXO 1 VER 5.0 27.05.2019	
onconformities classification	: Critical: C; Major:M; Minimum	or.m	-	500	22
Kitchen set items	Characteristics	Nonconformities classification	QC type	AQL	QC Inspection at warehouses and lab testing
	Food grade	c	Ok/Nok	0	Statisties steet Food grade in conformity with French Republic DGC CRF INFORMATION NOTICE 200 64 ON MATERIALS IN CONTACT WITH FOODSTUFFS Internet link (if link doesn't work please copy paste the address):
					http://www.contactain.exitaise.com/Maratmin/In agefishise A schise.com/atectain as the Fishise Docum an schuse 10 M ots 2004 64 and page 12004-644 each and anglaise comigre put
	Material	С	Ok/Nok	0	ISO type 1.4016 (American grade 430), or ISO type 1.4301 (American grade 304).
	Material Knife kitchen 15 cm	С	Ok/Nok	0	1Cr12.
	stainless steel		OKNOK		10112.
	Radioactive content	С	Ok/Nok	0	The manufacturer of the kitchen set ensures that if the raw material used radioactive content it must be below the values provided in tables 1 and 2 of the IAEA Safety Standards Series Safety Guide No RS-1, 17-APPLICATION OF THE CONCEPTS OF EXCLUSION, EXEMPTION AND CLEARANCE". The supplier certifies that the items manufactured were checked for radiation prior to shipment and were for free from radioactivity. A certificate will have to be issued by the supplier.
					http://www.goub.dea.org/6100/eublikationo/600/eublikation
	Dimensions General aspect	m m	Measurement Ok/Nok	6.5	295 mm x 295 mm x 205 mm x 4-6 % Height dimension shall be adjusted to the parcel content. Withstands 6m-high stacking for more than 48h (carton not smashed), and 10 handlings
	Parcel sealing	m	Ok/Nok	6.5	Control that the parcel is well sealed with large adhesive tape (50 mm Minimum)
	Carton box material	m	Ok/Nok	6.5	Control that the carton used is Double-corrugated, 5 plies, export-quality cardboard
Paroel	Printing of IOM Logo Marking on the parcel	m	Measurement Ok/Nok	6.5	logo should be printed in both sides of the box and refer to this logo placement guideline below: In Marking expected: On one side: Logo+ Kitchen Set — 1100000028 Kitchen set + list of content on the outside of the box + PO number + Batch number and Manufacturing date + Packing ut To be marked with consecutive numbers (i.e. 1/20, 2/20)+ Indicate Gross Weight and Dimension. On opposite side: logo in 2 colours. No logo of the supplier allowed. Country of origin upon request.
	Packaging details	m	Ok/Nok	6.5	The items to be packed in Wooden EURO pallet (EUR 1) and furnigated as per ISPM 15 standard. Items to be shrink-wrapped, securely strapped and sealed. The packaged goods must not exceed the len and width of the pallet and clearly marked with standard markings (packing details above) in both and back.
	Thickness	М	Measurement	4.0	Minimum 0.8mm in the centre of the bottom and Minimum 0.8mm at 20mm from the top of the wall
	Capacity Diameter	M m	Measurement Measurement	4.0 6.5	7 litres Minimum total inner volume Minimum 25om, Maximum 28om internal diameter
	Quantity	M	Ok/Nok	4.0	One cooking pot 7 litres
Cooking pots 7 litres	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing,
	Secured product Surface roughness	C M	Ok/Nok Ok/Nok	4.0	No sharp edges The surface roughness should be set at Ra≤0.800 micrometer.
	Handles	С	Ok/Nok	0	2 stairless steel handles, attached with strong rivets, bent upward to allow a hanging bar of 12 mm diameter minimum to pass through. No leakage Handles to resist to 20% goal of the normal usage position
	Thickness	М	Measurement	4.0	Minimum 0.8mm in the centre of the bottom
	Capacity Diameter	M	Measurement Ok/Nok	4.0 6.5	2.5 litres Minimum total inner volume Adapted as a lid for the 7 litres cooking pot.
	Quantity	M	Ok/Nok	4.0	One frying pan 2.5 litres
Frying pan 2.5 litres	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing,
	Secured product Surface roughness	C M	Ok/Nok Ok/Nok	4.0	No sharp edges The surface roughness should be set at Ra≤0.800 micrometer.
	Handles	С	Ok/Nok	0	detachable stainless steel handle, length 190 mm +/- 10mm Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan. No leaka
	Thickness	м	Measurement	4.0	Minimum 0.8mm in the centre of the bottom and Minimum 0.8mm at 20mm from the top of the wall
	Capacity	М	Measurement Measurement	4.0 6.5	5 Itres Minimum total inner volume
	Diameter Quantity	M M	Ok/Nok	4.0	Minimum 22cm, Maximum 24.50cm internal diameter One cooking pot 5 litres
Cooking pots 5 litres	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing,
	Secured product Surface roughness	C M	Ok/Nok Ok/Nok	4.0	No sharp edges The surface roughness should be set at Ras0.800 micrometer.
	Handles	c	Ok/Nok	0	2 stairiess steel handles, attached with stong rivets, bent upward to allow a hanging bar of 12 mm diameter minimum to pass through. No leakage Handles to resist to 20 kg load in the normal usage position
	Thickness	м	Measurement	4.0	Minimum 0.6mm in the centre of the lid
	Diameter	m	Ok/Nok	6.5	Adapted as a lid for the 5 litres cooking pot.
Lid for cooking pots 5 litres	Quantity	M m	Ok/Nok Ok/Nok	4.0 6.5	One lid for cooking pot 5 litres Clean surface (food grade) finishing
To the second both a men	Secured product	С	Ok/Nok	0	No sharp edges
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Handles	M	Ok/Nok Massurement	4.0	With strong durable handle/knob Handles to resist to 2 kg load in the normal usage position
	Thickness Capacity	M	Measurement Measurement	4.0	Minimum 0.5 mm in the centre of the bottom 1 litre Minimum total inner volume
	Height	m	Measurement	6.5	Minimum 5 cm Maximum: 7cm
Bowls, 1 litre	23	M	Ok/Nok	4.0	(internal height)
	Quantity Finishing	m	Ok/Nok	6.5	Five bowls Clean surface (food grade) finishing
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Secured product	C M	Ok/Nok Measurement	0	No sharp edges Minimum 0.5 mm in the centre of the hottom
	Thickness Capacity	m m	Measurement Measurement	4.0 6.5	Minimum 0.5 mm in the centre of the bottom 0.75 litre Minimum total inner volume
	External diameter:	m	Measurement	6.5	24 to 25cm (must be adapted to the size of the cooking pot to be packed inside)
Plates, 0.75 litre	Quantity	M	Ok/Nok	4.0	Five plates
	Finishing Surface roughness	M M	Ok/Nok Ok/Nok	6.5 4.0	Clean surface (food grade) finishing The surface roughness should be set at Ras0.800 micrometer.
	Surrace roughness Secured product	C	Ok/Nok	0	No sharp edges
	Thickness	М	Measurement	4.0	Minimum 0.5mm in the bottom and 0.4mm at 20mm from the top of the wall
	Capacity	M	Measurement	4.0	0.3 litre Minimum total inner volume
Cup 0.3 litre	Quantity Finishing	M m	Ok/Nok Ok/Nok	4.0 6.5	Five cups Clean surface (food grade) finishing,
	Secured product	C	Ok/Nok	0	No sharp edges
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.

	Handles	c	Ok/Nok	0	Securely welded (or attached with strong rivets where specified in contract). Handle to resist to 1kg pulling, no leakage
	Thickness	M	Measurement	4.0	Minimum 1mm in the centre of the scoop
	Length	m	Measurement	6.5	17cm Minimum (one-piece stairless steel solid)
	Capacity	m	Measurement	6.5	10 ml Minimum total inner volume
Spoon table 10ml	Quantity	M	Ok/Nok	4.0	Five spoons table
	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ra≤0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the spoon is damped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its scoop.
	Secured product	С	Ok/Nok	0	No sharp edges
	Thickness	M	Measurement Measurement	4.0 6.5	Minimum 1.5mm at the back of the tines
	Length	m			17cm Minimum (one-piece stainless steel, solid)
	Quantity	M	Ok/Nok	4.0	Five forks table
Forks table 17 cm	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
POINS LAUE 17 CITI	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ra≤0.800 micrometer.
	Bending test	м	Ok/Nok	4.0	When the fork is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its tines.
	Secured product	С	Ok/Nok	0	No sharp edges
	Thickness	M	Measurement	4.0	Back of the blade: 1mm Minimum, measured at the middle of the back of the blade
	Thickness	M	Measurement	4.0	Handle: 1.5mm Minimum, measured at the middle of the handle
	Length	m	Measurement	6.5	17cm Minimum (one-piece stainless steel, solid)
		M	Ok/Nok	4.0	Five knives table
Knives table 17 cm	Quantity				
Knives table 1 / cm	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing,
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	м	Ok/Nok	4.0	When the knife is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its blade.
	Secured product	С	Ok/Nok	0	No sharp edges apart from the cutting edge. End of the blade rounded.
	Thickness	M	Measurement	4.0	Blade base Minimum 1.5mm, measured at the middle of the back of the blade
	Length	m	Measurement	6.5	Blade 15cm usable length Minimum
	Quantity	M	Ok/Nok	4.0	One knife kitchen
MATERIA DE MINUS ENTREMI	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
nife kitchen 15 cm stainless steel	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ra≤0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the knife is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremit of its blade.
	Secured product	С	Ok/Nok	0	No sharp edges apart from the cutting edge. One cutting edge only (no dagger allowed)
	Thickness	m	Measurement	6.5	10mm diameter Minimum for the handle
	Lenoth	m	Measurement	6.5	30cm Minimum
Spoon wooden stirring 30 cm			Measurement Ok/Nok		
Spoon wooden strning 30 cm	Material (visual)	M		4.0	Hardwood
	Quantity	M	Ok/Nok	4.0	One spoon wooden
	Finishing	m	Ok/Nok	6.5	No sharp edges, smooth finish, no chips, no knots, food grade surface finish
	Thickness	M	Measurement	4.0	Minimum 1mm in the centre of the scoop
	Length	m	Measurement	6.5	30cm Minimum (one-piece stainless steel, solid)
	Capacity	m	Measurement	6.5	35 ml Minimum total inner volume
	Quantity	M	Ok/Nok	4.0	One serving spoon
erving spoon 35 ml stainless steel	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
erving apoort 50 IIII statiless steel	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	м	Ok/Nok	4.0	When the spoon is damped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its scoop.
	Constant		OLAI-L	-	
	Secured product	C	Ok/Nok	0	No sharp edges
	Thickness	M	Measurement	4.0	Minimum 1mm in the centre of the socop
	Length	m	Measurement	6.5	30cm Minimum
	Capacity	m	Measurement	6.5	100ml Minimum total inner volume
	Quantity	M	Ok/Nok	4.0	One Serving ladle
erving ladle 100 ml stainless steel	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
erwing ladie 100 mi stailnie 55 Steel	Secured product	C	Ok/Nok	0	No sharp edges
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the ladle is damped horizontally at its middle it must not bend to a weight of 2kg applied at the extremty of its handle.
	Handle	M	Ok/Nok	4.0	Securely welded, or in one piece. Handle to resist to 1kg pulling
	Material (visual)	M	Ok/Nok	4.0	Stainless steel wire scouring pad
Scouring pad		M	Ok/Nok	4.0	
	Weight				20 g minimum
10000	Quantity	M	Ok/Nok	4.0	One scouring pad

REFERENCE DRAWING



Contacts

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

Key Points

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

References and Tools

• AQL Kitchen Set - ICRC Set B - June 2019

Other Entries in this Topic

• Logistics Emergency Catalogue

Document date

Document last updated: Jan 2023