

**BIDDING SPECIFICATIONS FOR SUPPLY OF FRUITS AND VEGETABLES (HACCP COMPLIANT) –  
RWANDA AT KIGALI MARRIOTT HOTEL AND FOUR POINTS BY SHERATON KIGALI.**

**1. GENERAL REQUIREMENTS**

The supplier shall provide fresh fruits and vegetables meeting quality, safety, and hygiene standards applicable in Rwanda. All supplies must comply with HACCP (Hazard Analysis and Critical Control Points) principles and Rwanda Standards Board (RSB) requirements.

**2. PRODUCT SPECIFICATIONS**

- Fruits and vegetables must be fresh, clean, and free from spoilage, pests, and diseases.
- Products must be free from harmful residues (pesticides, chemicals).
- No bruising, rotting, or contamination is allowed.
- Maturity level must be appropriate for consumption and storage.

**3. HYGIENE AND SAFETY REQUIREMENTS (HACCP)**

- Supplier must have a documented HACCP system in place.
- Identification of hazards (biological, chemical, physical) must be demonstrated.
- Critical Control Points (CCPs) shall be defined and monitored.
- Staff must follow strict personal hygiene practices.
- Produce must be washed using safe water.

**4. HANDLING AND PROCESSING**

- Produce must be handled in a hygienic environment.
- Sorting, trimming, and packaging must be done under sanitary conditions.
- Equipment used must be clean and food-grade.

**5. PACKAGING REQUIREMENTS**

- Packaging materials must be food-safe, clean, and durable.
- Proper labeling must be included (product name, origin, date of harvest/packing).
- Supplier has to supply in well labeled crates of fruits and vegetable to ensure no cross-contamination.
- Avoid contamination during packing and transport.

**6. STORAGE AND TRANSPORTATION**

- Maintain appropriate temperature always between 0°C-4°C and humidity 85%-90%
- Separate different types of produce to prevent cross-contamination.
- Vehicles used must be clean and suitable for food transport.

#### 7. DELIVERY REQUIREMENTS

- Supply must be consistent and timely as per hotel set delivery time.
- Deliveries must meet agreed quantities and quality standards.
- Any rejected goods must be replaced immediately.

#### 8. DOCUMENTATION

- Supplier must provide updated certification of compliance with HACCP. (HACCP CERTIFICATE)
- Records of inspections, cleaning, and monitoring must be maintained.

#### 9. INSPECTION AND ACCEPTANCE

- The buyer retains the right to inspect goods upon delivery.
- Non-compliant goods will be rejected.

#### 10. COMPLIANCE WITH RWANDA REGULATIONS

- Supplier must comply with Rwanda Food and Drugs Authority (RFDA) and Rwanda Standards Board (RSB) guidelines.
- Food safety laws and regulations must be strictly followed.