



ΕΛΛΗΝΙΚΗ ΔΗΜΟΚΡΑΤΙΑ  
ΥΠΟΥΡΓΕΙΟ ΕΡΓΑΣΙΑΣ, ΚΟΙΝΩΝΙΚΗΣ  
ΑΣΦΑΛΙΣΗΣ & ΚΟΙΝΩΝΙΚΗΣ ΑΛΛΗΛΕΓΓΥΗΣ



ΥΠΟ ΤΗΝ ΕΠΟΠΤΕΙΑ ΤΟΥ ΥΠΟΥΡΓΕΙΟΥ  
ΕΡΓΑΣΙΑΣ & ΚΟΙΝΩΝΙΚΗΣ ΑΛΛΗΛΕΓΓΥΗΣ



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Επιχειρησιακό Πρόγραμμα  
Επισιτιστικής & Βασικής  
Υλικής Συνδρομής

# GREECE FEAD OPERATIONAL PROGRAMME I

## Intervention Area: Food and Basic Material Assistance



# REASONS FOR DISTRIBUTING FRESH FOOD

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We chose to distribute fresh food mainly because:

- ❑ It is food of high nutrition value
- ❑ It makes End Recipients feel that we care about them
- ❑ It stimulates End Recipients in developing healthy nutrition habits



# REASONS FOR DISTRIBUTING FRESH FOOD

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- ❑ It stimulates local communities by showing that EU cares about people in extreme poverty (and so must local communities do)
- ❑ It stimulates food suppliers in paying attention of how we treat poor people (we give them food of high nutrition value and not what is in stock in our warehouses)



## MAIN “PLAYERS OF THE GAME”

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- ❑ **General Secretariat of Social Welfare** (National Authority that supervises the implementation of OP)
- ❑ **National Institute of Labour and Human Resources** (Managing Authority)

# MAIN "PLAYERS OF THE GAME"

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- ❑ **Partner Organizations - Beneficiaries** (57 all over Greece – Head of Beneficiary always a Municipality or a Region)
- ❑ **End Recipients:** 411.350 registered End Recipients all over Greece



# PHASES OF IMPLEMENTATION

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- ❑ **Centralized Supplies:** Public Procurements by General Secretariat of Commerce and Consumer's Protection – Execution of the contracts by MA
- ❑ **Decentralized Supplies:** Public Procurements and execution of the contracts by Beneficiaries (Partner Organizations)



## KIND OF PRODUCTS

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- ❑ Centralized Supplies: Supply of products based on consultation among Partner Organizations
- ❑ Decentralizes Supplies: Supply of products based on local food habits and needs



## KIND OF PRODUCTS

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- ❑ More than 30 products of food and basic material assistance in both phases of implementation
- ❑ Fresh food: poultry, beef, pork, lamb, turkey in slices, fresh vegetables (e.g. apples, oranges, cabbage, grapes, tangerines, aubergines, potatoes, tomatoes, carrots, onions, cucumbers e.t.c.), feta cheese, yellow cheese





# PACKAGE OF THE PRODUCTS

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- ❑ All products are packed in specific quantities by the Suppliers, according rules of hygiene and food safety

# SAFETY CONTROL OF THE PRODUCTS

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- ❑ Technical specifications of the products, as Annex of the Public Procurement text
- ❑ The Supplier declares in his offer that he will follow the technical specifications required



# SAFETY CONTROL OF THE PRODUCTS

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- ❑ **Before the delivery from the Suppliers:** Laboratory controls of samples [by Hellenic Food Authority (EFET) or private laboratories] and checks by the Beneficiary's Department of Health
- ❑ **During the delivery from the Suppliers to the Beneficiaries:** Macroscopic check by Beneficiary's Acceptance Committees (odor, color etc)



# “TOOLS” FOR THE DELIVERY/DISTRIBUTION OF FOOD

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- ❑ Specific methodology about products and quantities which will be distributed depending on the type of the End Recipient's family, set down by:
  - ✓ MA in the Guide of Implementation (Centralized Supplies)
  - ✓ the Beneficiaries (Decentralized Supplies)



# “TOOLS” FOR THE DELIVERY/DISTRIBUTION OF FOOD

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- ❑ Lists of personal information of End Recipients and calculation of what has to be distributed to each one of them, according to the above mentioned methodology
- ❑ Refrigerators at distribution points - Refrigerator Trucks



## PREPARATIONS BEFORE THE DELIVERY- CENTRALIZED SUPPLIES

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- ❑ The MA contacts all Beneficiaries, in order to come out with a monthly schedule of deliveries.
- ❑ Desirable frequency of deliveries to each Beneficiary: one per product per month



## PREPARATIONS BEFORE THE DELIVERY- CENTRALIZED SUPPLIES

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- ❑ The MA passes the schedule to the Supplier, so that he can organize the deliveries (dates of deliveries and quantities to be delivered to each Beneficiary) and informs Beneficiaries
- ❑ In the phase of decentralized supplies, the Beneficiary will contact the Supplier directly



## DELIVERY PROCEDURE

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- ❑ The Supplier contacts the Beneficiary in order to fix the time of delivery
- ❑ The Supplier delivers the products at one storage point per Beneficiary (centralizes supplies) or at several distribution points (decentralized supplies)
- ❑ The transport of the products to this storage point is being made by the Supplier's refrigerator trucks





# DELIVERY PROCEDURE

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- ❑ The Beneficiary's Acceptance Committee conducts macroscopic control, based on the product's technical specifications, set down on the Annex of the Public Procurement
- ❑ If the products fulfill the requirements, they are being received by the Beneficiary's Acceptance Committee
- ❑ If they don't, the Committee does not accept them and returns them back to the Supplier



## DELIVERY PROCEDURE

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- ❑ Once the Committee accepts the delivery, they draw up an Acceptance Protocol and send it to MA, along with the relevant invoice
- ❑ Immediately after the acceptance of the products, the total amount is being splited in smaller quantities and is being transported to all the Partner Organization's distribution points (about 600 d.p. all over Greece)



## DELIVERY PROCEDURE

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- ❑ The transportation is being made by Refrigerator Trucks (provided by the Supplier or rented by the Beneficiary, on his expenses, or offered by volunteers)
- ❑ At distribution points, food is being stored in refrigerators (provided same way)



# DISTRIBUTION TO END RECIPIENTS

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- ❑ Distribution to End Recipients starts the same day or at most the next day of the food delivery by the Supplier
- ❑ End Recipients have already been called by the Beneficiary by mobile SMS system/ phone calls/ letters/ public announcements



# DISTRIBUTION TO END RECIPIENTS

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- ❑ The distribution to End Recipients lasts at most three (3) days
- ❑ Desirable frequency of distributions: once a month (depends on the availability of products)



# DISTRIBUTION OF UNDISTRIBUTED FOOD

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At the end of distribution to End Recipients, the undistributed food is being delivered by the Beneficiary to soup kitchens or other structures that prepare meals for homeless people or for people in extreme poverty

# REPORTING TO MA AFTER DISTRIBUTION

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At the end of distribution to End Recipients, soup kitchens and other structures, the Beneficiary reports to MA, by an excel file:

- ✓ the delivered quantity
- ✓ the quantity distributed to End Recipients
- ✓ the quantity distributed to soup kitchens and other structures



## REPORTING TO MA AFTER DISTRIBUTION

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Soon, the reporting will be automatic, through a software of stock management, that will be given to Beneficiaries by the MA





# EXAMPLE OF DISTRIBUTION OF FRESH FOOD – POULTRY DISTRIBUTION

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- ❑ Poultry can be safely maintained in the refrigerator for 8 days from the slaughter
- ❑ Delivery from the Supplier to the Beneficiary within two (2) days of the slaughter
- ❑ Transport by refrigerator trucks



## EXAMPLE OF DISTRIBUTION OF FRESH FOOD – POULTRY DISTRIBUTION

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- ❑ Delivery at one storage spot (in most cases)
- ❑ Split of the total quantity and transport to all distribution points within the same day, by refrigerator trucks
- ❑ Storage at the distribution points in refrigerators



# EXAMPLE OF DISTRIBUTION OF FRESH FOOD – POULTRY DISTRIBUTION

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- ❑ The distribution starts the same day of the delivery from the Supplier or at most the day after (that takes us 2 to 3 days from the slaughter)
- ❑ The distribution lasts at most 3 days (that takes us 5 to 6 days from the slaughter)



# EXAMPLE OF DISTRIBUTION OF FRESH FOOD – POULTRY DISTRIBUTION

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- ❑ The 4<sup>th</sup> day (7 to 8 days from the slaughter) the undistributed poultry is delivered to soup kitchens/other structures to prepare meals



## QUANTITIES OF FRESH FOOD THAT HAVE ALREADY BEEN DELIVERED

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- ❑ Poultry: 553.000 pieces
- ❑ Apples: 547.113 Kilos
- ❑ Oranges: 1.931.223 Kiloç
- ❑ Cabbage: 550.042 kilos
- ❑ Feta cheese: 366.093 kilos
- ❑ All other fresh food will be delivered as soon as we will have signed contracts with the Suppliers



# PROBLEMS/HANDLING OF THE SITUATION

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- ❑ **PROBLEM:** Rotten apples, oranges and cabbages
- ❑ **REASON:** The contract with the Supplier was signed in Spring, so they were out of season at the delivery time
- ❑ **HANDLING:** In most cases, the products were replaced by the Supplier



## PROBLEMS/HANDLING OF THE SITUATION

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- ❑ **PROBLEM:** Spoiled poultry
- ❑ **REASON:** blackout in bad weather conditions
- ❑ **HANDLING:** They were destroyed by the Beneficiary, after MA's written permission. In that case, the Beneficiary draws up a Protocol of Destruction and sends it to MA



## PROBLEMS/HANDLING OF THE SITUATION

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- ❑ **PROBLEM:** Difficulties in delivering food to more than one distribution points
- ❑ **REASON:** Problematic Access to distribution points (e.g. delivery to the islands)
- ❑ **HANDLING:** Proper coordination between Supplier and transportation companies, hired by the Beneficiaries



# PHOTOS OF PACKAGE OF FETA CHEESE



# PHOTOS OF PACKAGE OF FETA CHEESE

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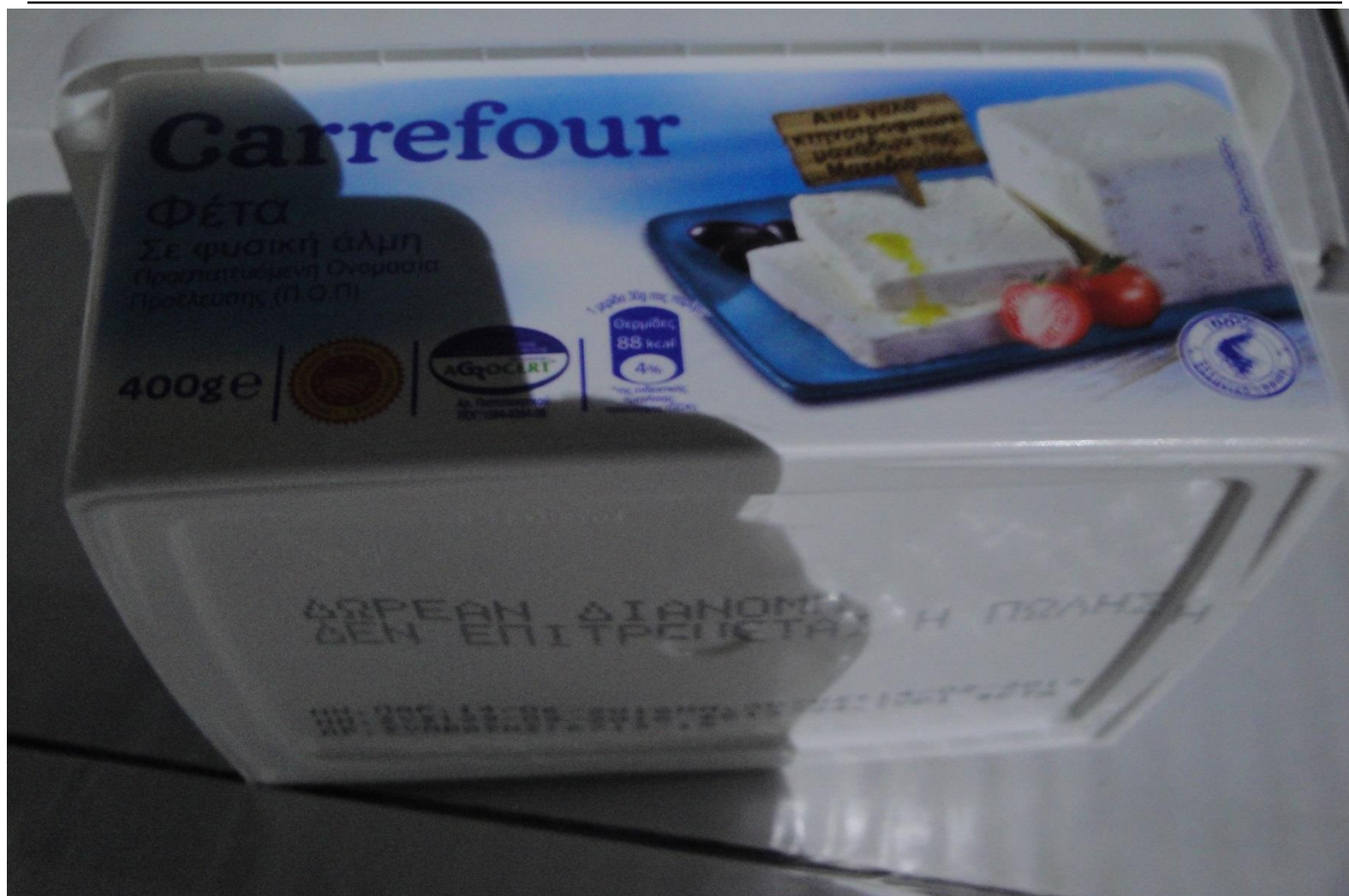




# PHOTOS OF PACKAGE OF FETA CHEESE



# PHOTOS OF PACKAGE OF FETA CHEESE





# PHOTOS OF PACKAGE OF POULTRY

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# PHOTOS OF PACKAGE OF POULTRY

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# PHOTOS OF REFRIGERATOR

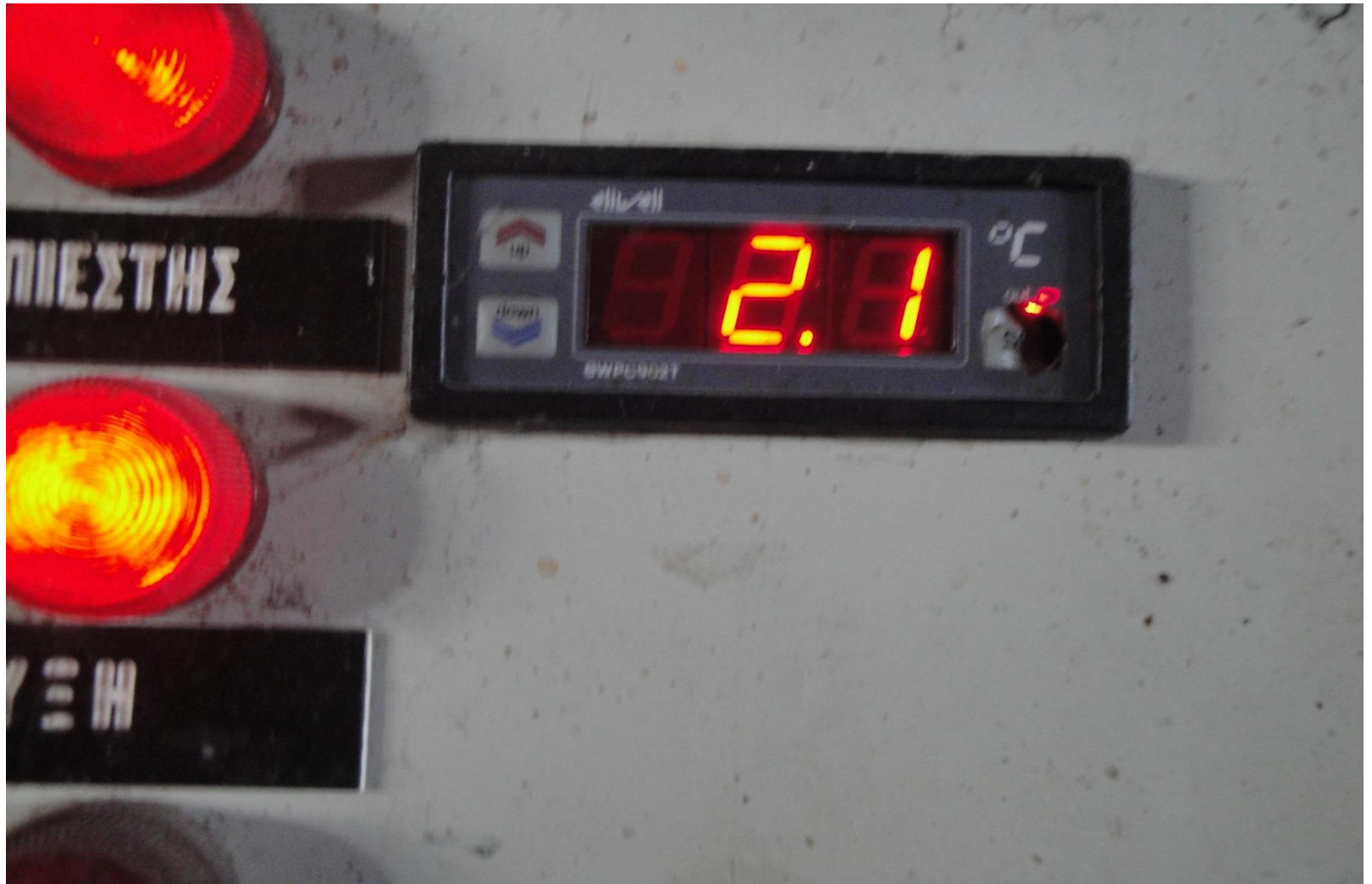


# PHOTOS OF REFRIGERATOR





# PHOTOS OF REFRIGERATOR



# PHOTO OF REFRIGERATOR TRUCK





# TRANSPORTATION OF POULTRY



# PHOTOS OF DENIED ORANGES





# PHOTOS OF DENIED APPLES



# PHOTOS OF DENIED CABBAGE





# PHOTOS OF SPOILED POULTRY DUE BLACKOUT





# GREECE FEAD-OPERATIONAL PROGRAMME I

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On behalf of the MA of Greece

**Thank you for your attention!**