





GREECE FEAD OPERATIONAL PROGRAMME I

Intervention Area: Food and Basic Material Assistance

MAIN "PLAYERS OF THE GAME"

- Partner Organizations Beneficiaries (57 all over Greece - Head of each Beneficiary: always a Municipality or a Region)
- **End Recipients**: approximately 400.000 registered End Recipients all over Greece. The number is being modified each month, trough an electronic system of registration. The End Recipients are beneficiaries of Guaranteed Minimum Income (GMI)
- 2 Calls to Beneficiaries/PO since 2016
- **115** active Operations
- On average 4 contracts with suppliers per Operation

PHASES OF IMPLEMENTATION

- The Programe is implemented though two pillars:
- 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)

KINDS OF DISTRIBUTED PRODUCTS

FRESH FOOD:

Meat/Poultry (beef, pork, lamp, turkey in slices, chicken)

Fresh Vegetables and Fruits (e.g. apples, oranges, cabbage, grapes, tangerines, aubergines, potatoes, tomatoes, carrots, onions, cucumbers, pears, peaches, pea e.t.c.)

Dairy Products (feta cheese, yellow cheese, milk, yoghurt)

KINDS OF DISTRIBUTED PRODUCTS

LONG - TERM FOOD

- Many kinds of pasta
- Legumes (beans, lentils, chickpeas)
- Flour, rice, bread
- Olive oil, sunflower oil, margarine
- Food in cans (tuna fish, calamarias, sardines, chickensoup)
- Ready-to-eat foods (e.g. orange juice, olives, coffee, sugar, salt, honey, cornflakes, marmalade, tomato juice, praline, vinegar e.t.c.)
- Baby Food

KINDS OF DISTRIBUTED PRODUCTS

BASIC MATERIAL ASSISTANCE

- Baby products (diapers, baby wipes)
- School products
- Diapers for elderly people
- Products of personal hygiene (e.g. shampoo, toothpaste, toothbrush, soap, toilet paper e.t.c.)
- Cleaning products (e.g. detergent, Dish washer liquid,garbage bags e.t.c.)
- Sports clothing and shoes

PRODUCTS DESTRIBUTED IN 2018

- 63 different kinds of food
- 23 different kinds of basic material assistance
- 6.716,23 tones of food
- 1.375.901 items of basic material assistance
- 232 distributions all over Greece

PUBLIC PROCUREMENTS – SAFETY CONTROL OF THE PRODUCTS

- The purchase of all products is through public procurements
- 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

- Before the delivery from the Suppliers: Laboratory controls of samples by Hellenic Food Authority (EFET) (centralized supplies) and checks by the Beneficiary's competent body (e.g. Department of Health) -(decentralized supplies)
- During the delivery from the Suppliers to the Beneficiaries: Macroscopic check by Beneficiary's Acceptance Committees (odor, color etc)
- All products are packed in specific quantities by the Suppliers, according to the rules of hygiene and food safety

PREPARATIONS BEFORE THE DELIVERY-CENTRALIZED - DECENTRALIZED SUPPLIES

- Centralized Supplies: The MA forms the schedule of the deliveries and passes it to the Supplier (dates of deliveries and quantities to be delivered to each Beneficiary) and informs Beneficiaries. The Supplier contacts the Beneficiary in order to fix the time of delivery
- As to Decentralized Supplies, Beneficiaries contact the Supplier directly
- The Supplier delivers the products at one storage point per Beneficiary (centralized supplies) or at several distribution points (decentralized supplies)
- The transport of fresh food to the storage/distribution point is done by the Supplier's refrigerator trucks

DELIVERY PROCEDURE

- 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, they Committee does not accept them and returns them back to the Supplier

DELIVERY PROCEDURE

- □ The transportation is done by refrigerator trucks (provided by the Supplier or rented by the Beneficiary as administrative expense paid from the 5% rate or offered by volunteers)
- At distribution points, food is stored in refrigerators (provided same way)
- Many times the supplier is present during the distribution, in order to maintain fresh products fresh in his own refrigerator truck
- In many public procurements there are terms that oblige the supplier to be present during the distribution and offer his refrigerator truck, as well as storage facilities

DISTRIBUTION TO END RECIPIENTS

- About fresh food, 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 informed about the place and the time of distribution by the Beneficiary by mobile SMS system/ phone calls/ letters/ public announcements
- If at the end of distribution there is undistributed fresh food, the Beneficiary tries to have a redistribution the very next day. If there is still undistributed fresh food, it is immediately promoted to soup kitchens for homeless people or people in extreme poverty
- The undistributed long term food and basic material assistance is being stored and redistributed as many times as needed in order to be totally delivered to End Recepients.

STOCK MANAGEMENT SOFTWARE

- Since 2017 the deliveries and distributions are followed by a software of stock management
- All inputs of products in storage/distribution points are registered in and followed by the system
- All outputs (transportation within distribution points, deliveries to End Recipients, Soup Kitchens, destructions of damaged products) are followed by the system
- Beneficiaries have access only to their own warehouses and distribution points – MA has access to all Greece
- Every month there is an automatic input of registered End Recipients by the GMI data base
- Through filters in the system referred to the profile of each application (age, sex, members under each application) the PO create the best composition of package, according to the availability of products and quantities. Though those filters we can plan successful distributions and redistributions of undistributed products.

PHOTOS OF PACKAGE OF FETA CHEESE



PHOTOS OF PACKAGE OF POULTRY



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PHOTOS OF REFRIGERATOR



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PHOTOS OF REFRIGERATOR

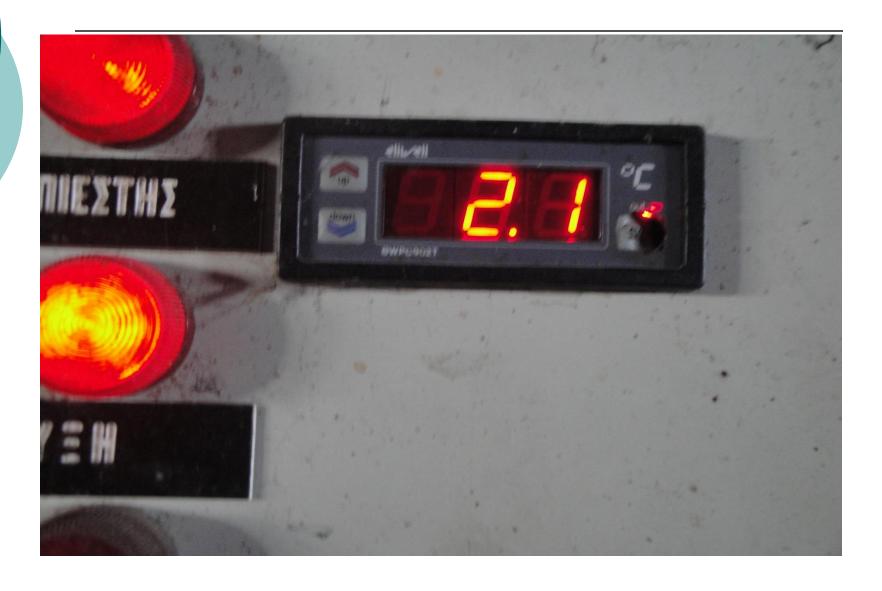


PHOTO OF REFRIGERATOR TRUCK



TRANSPORTATION OF POULTRY

