**CADRE DE MEMOIRE TECHNIQUE**

**POUR LE LOT 3**

**La réalisation d’analyses microbiologiques de denrées alimentaires (produits finis) au sein des organismes militaires de restauration collective pour l’ensemble des sites soutenus par le GSBdD de Clermont-Ferrand (CFD)**

**Les candidats sont tenus de renseigner le présent document en tenant compte des exigences formulées dans les CCTPs. Le mémoire technique doit être adapté au lot pour lequel il répond. Les mémoires techniques génériques ne seront pas acceptés.**

**Les candidats peuvent fournir tous les documents qu’ils jugeront nécessaire à l’appui du présent document. Dans ce cas, il conviendra de lister les annexes.**

**Dans le cas où le candidat soumissionnerait pour plusieurs lots, il remplira un document par lot.**

**CANDIDAT :** *(à compléter)*

**Liste des annexes :**

* *à compléter*

**INFORMATIONS PREALABLES**

**Cette partie n’est pas notée**

* Précisez l’organigramme complet (noms + coordonnées) à jour de la société ou de l’agence en charge d’exécuter l’accord-cadre.

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* Autres informations que vous jugez utile de porter à la connaissance de l’administration (facultatif).

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**Cette partie est notée**

**CRITERE TECHNIQUE NOTE SUR 25 POINTS**

**La qualité du suivi (assistance notamment en cas de résultat non satisfaisant)**

*Le candidat doit détailler son process quant à une assistance offerte aux services bénéficiaires des prestations en cas de résultats non satisfaisants :*

* *process à compter du bon de commande et de l’envoi de l’échantillon*
* *détail de l’assistance en général  (délai d’information au site, suivi personnalisé, procédure de transmission de l’information, rapport de l’analyse détaillé (cause, actions correctives …), assistance spécifique, autre)*

**Réponse sur la page suivante**

**Réponse du candidat sur le critère technique (1 page recto maximum) :**

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**CRITERE ENVIRONNEMENTAL NOTE SUR 5 POINTS**

**La performance en matière d’environnement**

*Il s’agit de décrire les actions réalisées par l’entreprise dans le cadre de son offre pour limiter son empreinte carbone :*

* *type de contenants pour les échantillons alimentaires*
* *valorisation des déchets*
* *le transport doux (il s’agit de décrire les modes de déplacement alternatifs aux modes de déplacement motorisés ou co-voiturage pour venir sur le site et effectuer les prestations)*
* *autres*

**Réponse sur la page suivante**

**Réponse du candidat sur le critère environnemental (1 page recto maximum) :**

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