



ADDENDUM

SCMU3-20/21-0184-CA – PROCUREMENT OF CATERING SERVICES AT PORT ALFRED AND SETTLERS HOSPITAL FOR A PERIOD OF 24 MONTHS

BID BRIEFING RESOLUTIONS

PRICING SCHEDULE – FIRM PRICES

Pages: 64 - 69

A column for Total cost for 24 months has been added.

MENU

Eight (8) day menu with portions and weights is attached

Pages 91 – 94 that were missing are attached

	Signature	Date
Drafted by:		18/11/2020
Recommended by: Programme Manager		18/11/2020
Reviewed by:-		
Approved by: Specification Committee		
Advert Approved By:-		

Pricing Schedule

SBD 3.2

PRICING SCHEDULE – FIRM PRICES (SERVICES) PORT ALFRED HOSPITAL

Bidder No.	SCMU3-20/21-184-CA: PORT ALFRED HOSPITAL
Bidder Description	PROCUREMENT OF CATERING SERVICES AT PORT ALFRED HOSPITAL FOR THE PERIOD FOR 24 MONTHS


Name of Bidder	
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OFFER TO BE VALID FOR 90 DAYS FROM THE CLOSING DATE OF BID.

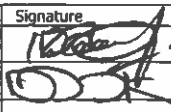

No.	Description	Unit	Estimate Qty	Unit Cost per patient p/d	Cost per patient p/m	Total Cost per Annum	Total cost for 24 months
	Port Alfred Hospital						
1.	NORMAL DIET						
1.1.1	Serving of Early morning tea Port Alfred Hospital (normal diet)	Serving	90				
1.1.2	Serving of breakfast as per menu (normal diet) – Port Port Alfred Hospital	Serving	90				
1.1.3	Serving of lunch as per attached menu (normal diet) – Port Alfred Hospital	Serving	90				
1.1.4	Serving of supper (normal diet) as per attached menu – Port Alfred Hospital	Serving	90				
1.1.5	Serving of evening snack (normal diet) as per attached menu – Port Alfred Hospital	Serving	90				
SUB TOTAL (1) Port Alfred Hospital (Carry forward to schedule below)							
2.	Port Alfred Hospital Psychiatric Ward						
2.1	Serving of Early morning tea Mental	Serving	10				
2.2	Serving of breakfast as per menu (psychiatric diet) – psychiatric	Serving	10				
2.3	Serving of lunch as per attached menu (psychiatric diet) – psychiatric	Serving	10				
2.4	Serving of afternoon snack (psychiatric diet) as per attached menu – psychiatric	Serving	10				
2.5	Serving of supper (psychiatric diet) as per attached menu – psychiatric	Serving	10				
2.6	Serving of evening snack (psychiatric diet) as per attached menu – psychiatric	Serving	10				

No.	Description	Unit	Qty	Unit Price	Total Price	Total cost for 24 months
4.	CUTLERY AND CROCKERY					
4.1	PORT ALFRED HOSPITAL					
4.1.1	Plate (size 25 cm) catering grade porcelain	Each	150			
4.1.2	Side plate size 15 mm) catering grade porcelain	Each	150			

Page 64 of 98

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No.	Description	Unit	Qty	Unit Price	Total Price	Total cost for 24 months
4.1.3	Soup plate/Porridge bowl (20 cm) catering grade porcelain	Each	150			
4.1.4	Cups & saucers (250 ml) catering grade porcelain	Each	150			
4.1.5	Water bottle & Glass	Each	150			
4.1.6	Teaspoon catering grade stainless steel	Each	150			
4.1.7	Dessert spoon catering grade stainless steel	Each	150			
4.1.8	Catering grade stainless steel insulated milk jug with a capacity of 2 litre	Each	40			
4.5.7	Child's Dessert spoon catering grade stainless steel	Each	20			
4.5.8	Catering grade stainless steel insulated milk jug with a capacity of 2 litre	Each	5			
4.5.9	Catering grade stainless steel sugar bowl with lid and a capacity of 1 litre	Each	5			
4.6	PORT ALFRED HOSPITAL- COOKING EQUIPMENT AND UTENSILS					
4.6.1	Cooking equipment, pots and utensils as per Clause 7 "Minimum list of cooking equipment and utensils required" listed in this document	Unit	1			
SUB TOTAL (4) Cutlery and crockery, Cooking Equipment, pots and utensils (Carry forward to schedule below)						
5.	PEST CONTROL					
5.1	Pest control to kitchen and cafeteria – PORT ALFRED HOSPITAL	Each	1			
5.2	<u>Port Alfred and Hospital</u> Stainless steel Electric fly killer/zapper with ultraviolet to attract flies and flying insects onto a stainless steel grit to electrocute and kill. The unit will have a coverage of at least 80m ² like Firefly or equally approved. No of units to increase to ensure full coverage of kitchen	Sets	4			
5.3	<u>Port Alfred Hospital</u> Anti-bacterial ultraviolet light	Unit	1			
SUB TOTAL (5) Pest Control(Carry forward to schedule below)						
6	FAT TREATMENT AND CLEANLINESS					
6.1	<u>Port Alfred Hospital</u> fat king, or equally approved, monthly biological treatment to all kitchen drains as specified cost per month)	Unit	5			
6.3	<u>Port Alfred Hospital</u> Cleaning And maintenance to fat trap	Unit	5			
6.5	<u>Port Alfred Hospital</u> Cleaning of vapour canopy filters as specified (monthly cost)	Unit	5			
6.7	<u>Port Alfred Hospital</u> Deep Cleaning of kitchen area including cold room, freezer room, store, etc. as specified (monthly cost)	Unit	5			
SUB Total (6) Fat treatment and cleanliness (Carry forward to schedule below)						

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No	Description	Unit	Qty	Monthly Cost	Annual Cost	Total cost for 24 months
7.	STAFFING					
7.1	Food service Manager	Unit	1			
7.2	Food Service supervisor	Unit	2			
7.4	Cook	Unit	3			
7.5	Food Service Aids	Unit	4			
7.6	Food Servers (ward hostess)	Unit	8			
SUB TOTAL (7) Staffing (Carry forward to schedule below)						

No	Description	Price carried forward
	SUBTOTALS CARRIED FORWARD FROM ABOVE	
1	Subtotal (1): Port Alfred Hospital	
2	Subtotal (2): Port Alfred Hospital Psychiatric Ward	
3	Subtotal (4): Cutlery and Crockery, Cooking Equipment, Pots and Utensils	
4	Subtotal (5): Pest Control	
5	Subtotal (6): Fat Treatment and Cleanliness	
6	Subtotal (7): Staffing	
	Total Tender Price	
	VAT	
	Total inclusive of VAT	

Please Confirm that you are authorized by your company to sign this form by signing next to the YES.		YES
Signed	Authorized Signatory 1	Authorized Signatory 2
Name		
Position		
Date		

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Pricing Schedule

SBD 3.2

PRICING SCHEDULE – FIRM PRICES (SERVICES) SETTLERS HOSPITAL

Bidder No.	SCMU3-20/21-184-CA: SETTLERS HOSPITAL
Bidder Description	PROCUREMENT OF CATERING SERVICES AT SETTLERS HOSPITAL FOR THE PERIOD FOR 24 MONTHS



Name of Bidder	
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OFFER TO BE VALID FOR 90 DAYS FROM THE CLOSING DATE OF BID.



No.	Description	Unit	Estimated	Unit Cost per patient p/d	Cost per patient p/m	Total Cost per Annum	Total cost for 24 months
	Settlers Hospital						
1.	NORMAL DIET						
1.1.1	Serving of Early morning tea Settlers Hospital (normal diet)	Serving	166				
1.1.2	Serving of breakfast as per menu (normal diet) – Port Settlers Hospital	Serving	166				
1.1.3	Serving of lunch as per attached menu (normal diet) – Settlers Hospital	Serving	166				
1.1.4	Serving of supper (normal diet) as per attached menu – Settlers Hospital	Serving	166				
1.1.5	Serving of evening snack (normal diet) as per attached menu – Settlers Hospital	Serving	166				
SUB TOTAL (1) Settlers Hospital (Carry forward to schedule below)							
2.	Settlers Hospital Psychiatric Ward						
2.1	Serving of Early morning tea psychiatric	Serving	12				
2.2	Serving of breakfast as per menu (psychiatric diet) – Psychiatric	Serving	12				
2.3	Serving of lunch as per attached menu (psychiatric diet) – psychiatric	Serving	12				
2.4	Serving of afternoon snack (psychiatric diet) as per attached menu – psychiatric	Serving	12				
2.5	Serving of supper (psychiatric diet) as per attached menu – psychiatric	Serving	12				
2.6	Serving of evening snack (psychiatric diet) as per attached menu – psychiatric	Serving	12				

No.	Description	Unit	Qty	Unit Price	Total Price	Total cost for 24 months
4.	CUTLERY AND CROCKERY					
4.1	SETTLERS HOSPITAL					
4.1.1	Plate (size 25 cm) catering grade porcelain	Each	200			

Page 67 of 98

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No.	Description	Unit	Qty	Unit Price	Total Price	Total cost for 24 months
4.1.2	Side plate size 15 mm) catering grade porcelain	Each	200			
4.1.3	Soup plate/Porridge bowl (20 cm) catering grade porcelain	Each	200			
4.1.4	Cups & saucers (250 ml) catering grade porcelain	Each	300			
4.1.5	Water bottle & Glass	Each	300			
4.1.6	Teaspoon catering grade stainless steel	Each	200			
4.1.7	Dessert spoon catering grade stainless steel	Each	200			
4.1.8	Catering grade stainless steel insulated milk jug with a capacity of 2 litres	Each	15			
4.5.7	Child's Dessert spoon catering grade stainless steel	Each	15			
4.5.8	Catering grade stainless steel insulated milk jug with a capacity of 2 litre	Each	15			
4.5.9	Catering grade stainless steel sugar bowl with lid and a capacity of 1 litre	Each	15			
4.6	SETTLERS HOSPITAL- COOKING EQUIPMENT AND UTENSILS					
4.6.1	Cooking equipment, pots and utensils as per Clause 7 " <i>Minimum list of cooking equipment and utensils required</i> " listed in this document	Unit	05			
SUB TOTAL (4) Cutlery and crockery, Cooking Equipment, pots and utensils (Carry forward to schedule below)						
5.	PEST CONTROL					
5.1	Pest control to kitchen and cafeteria – SETTLERS HOSPITAL	Each	1			
5.2	<u>Settlers Hospital</u> Stainless steel Electric fly killer/zapper with ultraviolet to attract flies and flying insects onto a stainless steel grit to electrocute and kill. The unit will have a coverage of at least 80m ² like Firefly or equally approved. No of units to increase to ensure full coverage of kitchen	Sets	6			
5.3	<u>Settlers Hospital</u> Anti-bacterial ultraviolet light	Unit	1			
SUB TOTAL (5) Pest Control(Carry forward to schedule below)						
6	FAT TREATMENT AND CLEANLINESS		1			
6.1	<u>Settlers Hospital</u> Fat king, or equally approved, monthly biological treatment to all kitchen drains as specified cost per month)	Unit	1			
6.3	<u>Settlers Hospital</u> Cleaning And maintenance to fat trap	Unit	1			
6.5	<u>Settlers Hospital</u> Cleaning of vapour canopy filters as specified (monthly cost)	Unit	1			
6.7	<u>Settlers Hospital</u> Deep Cleaning of kitchen area including cold room, freezer room, store, etc. as specified (monthly cost)	Unit	1			

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No.	Description	Unit	Qty	Unit Price	Total Price	Total cost for 24 months
SUB Total (6) Fat treatment and cleanliness (Carry forward to schedule below)						

No	Description	Unit	Qty	Monthly Cost	Annual Cost	Total cost for 24 months
7.	STAFFING					
7.1	Food service Manager	Unit	1			
7.2	Food Service supervisors	Unit	2			
7.4	Cook	Unit	4			
7.5	Food Service Aids	Unit	12			
7.6	Food Servers (ward hostess)	Unit	13			
SUB TOTAL (7) Staffing (Carry forward to schedule below)						

No	Description	Price carried forward
	SUBTOTALS CARRIED FORWARD FROM ABOVE	
1	Subtotal (1): Settlers Hospital	
2	Subtotal (2): Settlers Hospital Psychiatric Ward	
3	Subtotal (4): Cutlery and Crockery, Cooking Equipment, Pots and Utensils	
4	Subtotal (5): Pest Control	
5	Subtotal (6): Fat Treatment and Cleanliness	
6	Subtotal (7): Staffing	
	Total Tender Price	
	VAT	
	Total inclusive of VAT	

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EASTERN CAPE DEPARTMENT OF HEALTH - NORMAL DIET

DAY 1	Cooked portions	DAY 2	Cooked portions	DAY 3	Cooked portions	DAY 4	Cooked portions	DAY 5	Cooked portions	DAY 6
<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>
Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea
Full Cream Milk	30ml	Full Cream Milk	30ml	Full Cream Milk	30ml	Full Cream Milk	30ml	Full Cream Milk	30ml	Full Cream Milk
Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar
<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>		<u>Breakfast</u>
Oats	195g/200ml	M/Meal	230g/250ml	Maltabella	200g/200ml	Porridge	230g/250ml	Oats	195g/200ml	Maltabella
Brown bread	2 slices	Brown bread	2 slices	Brown bread	2 slices	Brown bread	2 slices	Brown bread	2 slices	Brown bread
Milk	100ml	Milk	100ml	Milk	100ml	Milk	100ml	Milk	100ml	Milk
Boiled egg	1	Peanutbutter	15g	Fish cake	1	Scrambled egg	90g	Peanutbutter	15g	Boiled egg
Margarine	10g	Margarine	10g	Margarine	10g	Margarine	10g	Margarine	10g	Margarine
Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar
<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>
Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea
Milk	30ml	Milk	30ml	Milk	30ml	Milk	30ml	Milk	30ml	Milk
Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar
<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>		<u>Lunch</u>
Rice	100g/150ml	Samp & beans	125g	Rice/Pap	100g/150ml	Samp/Rice	125g/125ml	Mash	90g	Parsley potato
Roast Chicken	200g	Beef Stew	90g	Mince	90g	Chicken	150g/140ml	Battered fish (baked)	1	1
Pumpkin	100g	Glazed carrots	80g	Cabbage	65g/60ml	Squash	100g	Peas	65g/100ml	Carrots
Green beans	80g/80ml	Spinach	80g	Beetroot	65g/60ml	Tomato and onion salad	65g/100ml	Butternut	90g/100ml	Beetroot
Juice	250ml	Fruit	1	Juice	250ml			Fruit	1	Juice
<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>
Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea
Milk	30ml	Milk	30ml	Milk	30ml	Milk	30ml	Milk	30ml	Milk
Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar
<u>Supper</u>		<u>Supper</u>		<u>Supper</u>		<u>Supper</u>		<u>Supper</u>		<u>Supper</u>
Stiff pap/Mealie Rice	170g/180ml	Potato	100g	Macaroni	170g	Rice	100g/150ml	Mealie rice/Rice	90g	Rice
Pilchards	125g	Chicken Livers	100g/125ml	Cheese		Beef, lentil Stew	125g/125ml	Chicken	150g/140ml	Fish Portuguese

Mixed vegetables	75g/100ml	Butternut	90g/100ml	Mixed salad	80g	Chunky veg mix	75g/100ml	Green beans	80g/80ml	Gem squash
<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>		<u>Snack</u>
Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea	1 bag	Tea
Milk	30ml	Milk	30ml	Milk	30ml	Milk	30ml	Milk	30ml	Milk
Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar	10g	Sugar
Bread	2 slices	Bread	2 slices	Bread	2 slices	Bread	2 slices	Bread	2 slices	Bread
Margarine	10g	Margarine	10g	Margarine	10g	Margarine	10g	Margarine	10g	Margarine

Cooked portions	DAY 7	Cooked portions	DAY 8	Cooked portions
	<u>Snack</u>		<u>Snack</u>	
1 bag	Tea	1 bag	Tea	1 bag
30ml	Full Cream Milk	30ml	Full Cream Milk	30ml
10g	Sugar	10g	Sugar	10g
	<u>Breakfast</u>		<u>Breakfast</u>	
200g/200ml	M/Meal	230g/250ml	Weetbix	2
2 slices	Brown bread	2 slices	Brown bread	2 slices
100ml	Milk	100ml	Milk	100ml
	1 Vienna		1 Peanut Butter	15g
10g	Margarine	10g	Margarine	10g
10g	Sugar	10g	Sugar	10g
	<u>Snack</u>		<u>Snack</u>	
1 bag	Tea	1 bag	Tea	1 bag
30ml	Milk	30ml	Milk	30ml
10g	Sugar	10g	Sugar	10g
	<u>Lunch</u>		<u>Lunch</u>	
100g	Rice	100g/150ml	Mash	90g
90g	Chutney chicken	100-120g	Hake fillet	100g
80g	Mixed Veg	75g / 100ml	Cabbage	65g/60ml
65g/60ml	Pumpkin	100g	Carrot	80g
250ml	Dessert		Fruit	1
	<u>Snack</u>		<u>Snack</u>	
1 bag	Tea	1 bag	Tea	1 bag
30ml	Milk	30ml	Milk	30ml
10g	Sugar	10g	Sugar	10g
	<u>Supper</u>		<u>Supper</u>	
100g/150ml	Spaghetti	125ml	Mealie rice	90g
150g(100g fish fillet+ 50g sauce)	Savoury mince	70-80g (90ml)	Meatballs	2x50g

100g	Spinach	80g	Beetroot	65g/60ml
	<u>Snack</u>		<u>Snack</u>	
1 bag	Tea	1 bag	Tea	1 bag
30ml	Milk	30ml	Milk	30ml
10g	Sugar	10g	Sugar	10g
2 slices	Bread	2 slices	Bread	2 slices
10g	Margarine	10g	Margarine	10g

8.5 DESCRIBE PRINCIPAL BUSINESS ACTIVITIES

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8.6 COMPANY CLASSIFICATION

Manufacturer

Supplier

Professional service provider

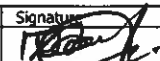

Other service providers, e.g. transporter, etc.

[TICK APPLICABLE BOX]

8.7 Total number of years the company/firm has been in business:.....

8.8 I/we, the undersigned, who is / are duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the B-BBE status level of contributor indicated in paragraphs 1.4 and 6.1 of the foregoing certificate, qualifies the company/ firm for the preference(s) shown and I / we acknowledge that:

- i) The information furnished is true and correct;
- ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph 1 of this form;
- iii) In the event of a contract being awarded as a result of points claimed as shown in paragraphs 1.4 and 6.1, the contractor may be required to furnish documentary proof to the satisfaction of the purchaser that the claims are correct;
- iv) If the B-BBEE status level of contributor has been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the purchaser may, in addition to any other remedy it may have –
 - (a) disqualify the person from the bidding process;
 - (b) recover costs, losses or damages it has incurred or suffered as a result of that person's conduct;
 - (c) cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
 - (d) recommend that the bidder or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted by the National Treasury from obtaining business from any organ of state for a period not exceeding 10 years, after the *audi alteram partem* (hear the other side) rule has been applied; and forward the matter for criminal prosecution.

	Signature	Date
Drafted by:		18/11/2020
Recommended by: Programme Manager		18/11/2020
Reviewed by:-		
Approved By: Specification Committee		
Advert Approved By:-		

WITNESSES



1.

2.


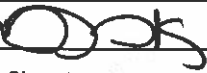
.....
SIGNATURE(S) OF BIDDERS(S)**DATE:****ADDRESS**

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	Signature	Date
Drafted by:		18/11/2020
Recommended by: Programme Manager		18/11/2020
Reviewed by:-		
Approved By: Specification Committee		
Advert Approved By:-		

DOCUMENT CONTROL SHEET

Drafted By	Date:	Name:	Signature:
	18 November 2020	Ms. Z. Mbolawo	
Reviewed By	Date:	Name:	Signature:
	18/11/2020	D. MAKHUMA	
Recommended by: Programme Manager	Date:	Name:	Signature:
Approved By: Specification Committee	Date:	Name:	Signature:
Advert Approved by:	Date:	Name:	Signature:

NOTE! BY SIGNING THE CONTROL SHEET THE MANAGER CONFIRMS TO HAVE READ THE ENTIRE DOCUMENT

	Signature	Date
Drafted by:		18/11/2020
Recommended by: Programme Manager		18/11/2020
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