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Technical Evaluation Strategy

Tutuka Power Station Risk and Assurance

Title: Tender Technical Evaluation for Document Identifier: 14RISK BA-0003 supply and delivery of fresh Meat on an "as and when" required basis for a period of 3 years to Tutuka Power Station.

Alternative Reference: N/A

Number:

Tutuka Power Station Area of Applicability:

Functional Area: Canteen

01 Revision:

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Disclosure Classification: **Controlled Disclosure**

Compiled by	Functional Responsibility	Authorized by
Portia Digomo	Ben Khwela	Enoch Sindane

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1. Introduction

An open enquiry process will be followed to source the services of suppling and delivering Fresh Meat on "an as and when" required basis for a period of 3 years at Tutuka Power Station. The enquiry will be for the whole of the works resulting in a single contract. The enquiry will be advertised locally. The 80/20 preference scoring system will be applicable.

This document sets out the method and criteria that will be used to evaluate the tenders that will result from this invite.

2. Supporting Clauses

2.1 Scope

The contractor is required to supply and deliver Fresh Meat on "an as and when" required basis for a period of 3 years. The deliveries will be once per week as per instruction on order placement, deliveries to be done Monday to Thursday not later than 15H00 and Friday before 11H00.

Please note: It might be required occasionally to deliver more than once a week. A purchase order will be issued to the Contractor with the required items and quantities.

All Meat should be delivered using an enclosed delivery truck, and the delivery truck should be in a good condition with no leaking oils as it will not be allowed access to the station.

The Vehicles for the transportation shall be clean, free from any odours, easy to clean, preferable waterproof, and must be a covered vehicle. No Meat will be loaded on an open vehicle, stock should be stored on the floor of the truck.

All stock should be packaged in boxes and the boxes should not be damaged.

- Inspection will be done on delivery checking the following.
- Stock good quality,
- Brands
- Condition of the items as well as expiry dates less than four months will not be accepted.
- No Substitutes Brands will be accepted.

2.1.1 Purpose

The purpose of this tender technical evaluation strategy is to define the Mandatory Evaluation Criteria, Qualitative Evaluation Criteria and TET member responsibilities for tender technical evaluation. The technical evaluation strategy serves as basis for the tender technical evaluation process.

2.1.2 Applicability

The document shall apply at Tutuka Power Station.

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2.1.3 Effective Date

When the document is authorised

2.2 Normative/Informative References

Parties using this document shall apply the most recent edition of the documents listed in the following paragraphs.

2.2.1 Normative

1. 240-48929482: Tender Technical Evaluation Procedure

2.2.2 Informative

[1] N/A

2.3 Definitions

Definition	Explanation	
Definition	Explanation	
Supplier	A company, person that provides service or need, especially over a long period of time:	
Tender Evaluation team	group of people responsible for objectively assessing tenders and making commendations to the procuring organisation.	
Contractor	A person or company that signs a contract to supply materials or workers to perform a service.	
Contract Manager	Is an individual in a company responsible for the management and administration of contracts, as well as processes.	

2.3.1 Classification

Controlled Disclosure: Controlled Disclosure to external parties (either enforced by law, or discretionary).

2.4 Abbreviations

Abbreviation	Explanation
TET	Tender Evaluation Team

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Abbreviation	Explanation

2.5 Roles and Responsibilities

N/A as per 240-48929482: Tender Technical Evaluation Procedure

2.6 Process for Monitoring

Eskom undertook that the tender will not be evaluated on price alone and that Eskom will broadly follow the evaluation process and apply the guideline evaluation criteria mentioned in the table below for the evaluation of the tender the following functional analysis process will be followed:

- Evaluate submissions against functional criteria.
- Rate each submission against each criterion.
- Apply weightings and calculate total functional score.
- Eliminate tenders below minimum threshold.

2.7 RELATED/SUPPORTING DOCUMENTS

N/A

3. TENDER TECHNCIAL EVALAUTION STRATEGY

3.1 TECHNICAL EVALUATION THRESHOLD

The minimum weighted final score (threshold) required for a tender to be considered from a technical perspective is 70%.

3.2 TET MEMBERS

Table 1: TET Members

TET number	TET Member Name	Designation	
TET 1	Ben Khwela	Support Services Manager	
TET 2	Portia Digomo	Business support	

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3.3 MANADATORY TECHNICAL EVALUATION CRITERIA

Table 2: Mandatory Technical Evaluation Criteria

	Technical Evaluation for Fresh Meat		
NO	DESCRIPTION	SCORING%	SUPPLIER 1
1	CERTIFICATION OF VETERINARY AND AGRICULTURAL (THE ABOTTOIR OR MEAT SUPPLY) MANDATORY	MANDATORY	

3.4 QUALITATIVE TECHNICAL EVALUATION CRITERIA

1.	FOOD SAFETY MANAGEMENT (SANS ISO 22000:2005)	10%	
	No food safety management (SANS ISO 22000:2005)	0%	
2.	R 638 With Registration of vehicles on the certificate of acceptability	10%	
	No R 638 With Registration of vehicles on the certificate of acceptability	0%	
3.	Food Safety Management System Certification (FSSC) 22000	10%	
	No Food Safety Management System Certification (FSSC) 22000	0%	
4.	Basic for Food handles certificate- Accredited by Food Bev SITA-LEVEL 2	15%	

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	No Basic for Food handles certificate- Accredited by Food Bev SITA-LEVEL 2	0%	
5.	FEDHASA Certificate	15%	
	No Proof of FEDHASA Certificate	0%	

6.	Corrective and preventative action plan Standard operating procedures of food delivery operations (5%) Check sheet (truck inspection check sheet and meat delivery check sheet) (5%)	10%	
	NO: Corrective and preventative action plan Standard operating procedures of food delivery operations (0%) Check sheet (truck inspection check sheet and meat delivery check sheet) (0%)	0%	
7.	HACCP-Public general principles of food hygiene CXC-1-1969 Revision	20%	
	No proof of HACCP-Public general principles of food hygiene CXC-1-1969 Revision	0%	
8.	EXPERIENCE IN THE SUPPLY AND DELIVERY OF MEAT	10%	

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EXPERIENCE IN THE SUPPLY AND DELIVERY OF MEAT		
Two Reference Letter		
Zero to One Reference Letter	0 %	
TOTAL	100%	

Please Note:

NO	DESCRIPTION	SCORING %	SUPPLIER 1
assessment of the warehowill be sourced. Suppliers	luation will be conducted as a site buse/distribution point where the meat who are will be considered technically receive 75% overall score for both		

OCCUPATIONAL HEALTH & SAFETY ACT 81 OF 1993 (Criteria 2)

- 1. Are Employees working in a safe Environment
- 2. Is a regular Safety meeting taking place (request minutes)
- 3. Is a training record available to operate different machinery on site
- 4. Is PPE complete for purpose
- 5. Is the uniform clean
- 6. Is ventilation kept appropriate
- 7. Is lighting appropriate
- 8. Is the first aid box accessible
- 9. Are toilets/change room facilities in accordance to R918

TOTAL 10 POINTS TO AWARD

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3.5 TET MEMBER RESPONSIBILITIES

Mandatory Criteria Number	TET 1	TET 2	TET 3	TET 4
	X	X	X	
	X	X	X	
	X	Х	X	
Qualitative Criteria Number	TET 1	TET 2	TET 3	TET 4
Cinteria Nulliber				
Citteria Number	X	X	X	
Cinteria Number	X X	X X	X X	

3.6 FORESEEN ACCEPTABLE / UNACCEPTABLE QUALIFICATIONS

3.6.1 Risks

Table 4: Acceptable Technical Risks

Risk	Description
1	N/A

Table 5: Unacceptable Technical Risks

Risk	Description
1	The service provider that is not accredited is a risk
2	

3.6.2 Exceptions / Conditions

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Table 6: Acceptable Technical Exceptions / Conditions

Risk	Description	
1	N/A	
2		

Table 7: Unacceptable Technical Exceptions / Conditions

Risk		Description	
1	N/A		
2			

4. Acceptance

This document has been seen and accepted by:

Full Name and Surname	Designation

5. Revisions

Date	Rev.	Compiler	Remarks
May 2025	1		New Document

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6. Development Team

The following people were involved in the development of this document:

7. cknowledgements(if applicable)

N/A