



a world class African city



City Power Johannesburg

40 Heronmere Road
Reuven
Johannesburg

Box 38766
Booysens
2016

Tel +27(0) 11 490 7000
Fax +27(0) 11 490 7590

www.citypower.co.za

Canteen services provision for Fruits, Vegetables and Processed Vegetables

SPECIFICATION FOR FRUITS, VEGETABLES AND PROCESSED VEGETABLES

- The supplier is to ensure that products shall be of good quality as indicated in this specification.
- The supplier shall ensure that the products supplied complies with all the relevant South African legislation and National Standards.
- All products supplied shall be produced in South Africa.
- Any changes in product or change in delivery date and time should be communicated to the company, in advance, telephonically and in writing.
- Letter of intent must be signed by both parties.
- Products shall be traceable from the food manufacturers/producer that supply fruits, vegetables and processed vegetables to City Power Johannesburg.
- The supplier is required to provide skilled and fully trained food handlers to suppliers.
- A training schedule shall be provided to ensure refresher training is provided to food handlers.
- Suppliers should adhere to all COVID-19 protocols.

Acts and Regulations

- Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended
- Regulation R.638 of June 2018 under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended
- Labelling Regulations under Foodstuffs, Cosmetics and Disinfectants Act 1972 (Act 54 of 1972), as amended
- Agricultural Product Standard Act, 1990 (Act 119 of 1990), as amended
- Occupational Health and Safety Act, 1993 (Act 85 of 1993), as amended
- National Water Act, 1998 (Act 36 of 1998), as amended
- Animal Disease Act, 1984 (Act 35 of 1984), as amended

National Standards

- ISO: 9001:2015/SANS 9001:2015 "Requirement for Quality Management Systems"
- ISO 14001:2015 / SANS 14001:2015 "Requirements for Environmental Management Systems"
- SANS 10330:2007 "Requirements for HACCP System"

- ISO 22000:2005 in a 3-year transition to ISO 22000: 2018 “Food Safety Management Systems – Requirements for any organization in the food chain”
- FSSC 22000: “Food Safety Management System certification”
- SANS 10049: 2012 “Code of Practice Food Hygiene Management”
- SANS 10133: “The application of pesticides in food handling, food processing and catering establishment

General

All Fruits, Vegetables and Processed Vegetables should be free from

- Decay
- Blemishes
- Bruises
- Foreign matters including soil
- Foreign odours
- Insect damage and injury
- Damage by any disease

Processed Vegetables and Fruits

- The processed vegetables should be of high quality and suitable for human consumption. It should be free from foreign matter and odours.
- The vegetables should be prepared, packed and transported frozen and chilled at all times to preserve the cold chain.
- The vegetables should be free from damage due to sunburn and rot.
- The product should be microbiologically safe for human consumption. The company must, at its own cost have a micro-biological report from independent, established laboratory of at least the following types of pre-prepared vegetables: green beans, cut beans, cut carrots julienne, potatoes cubes and spinach.

Packaging requirements

- The company / manufacture name, product name and production date, as well as best before date should be visible on the package for storage and rotation purpose.
- The label should reflect the name of the product, weight, nutritional information and expiry date.
- Each item should be packed according to Specification for Perishables Foods, Vol 4.
- The pre-preparation products should be packed into thick plastic bags. With company name and product name and pre-preparation/ production date and best before date should be visible on the packaging for storage and rotation.

Labelling requirements (as per Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended

- The following information is required: name of the product, class, size, weight, use-by date, batch identification and the address of the manufacturer or person on whose behalf the product is prepacked.

Transportation

- Fruits, Vegetables and Processed Vegetables shall be handled and transported in a hygienic way and covered suitably so that it is protected against dust and other contamination.
- Personnel hygiene, PPE and cleanliness should also be strictly adhered to by the delivery driver and Fruits, Vegetables and Processed Vegetables handlers.
- A refrigerated vehicle shall be used for the transportation of Fruits, Vegetables and Processed Vegetables product only
- The refrigerated vehicle shall be fitted with a temperature recorder. Records of the temperature of the vehicle during transportation should be kept.
- The refrigerated vehicle shall be inspected daily before loading to ensure that the vehicle is clean and weatherproof. Records of daily checks and maintenance shall be kept and inspection by end user will be done from time to time.
- All Fruits, Vegetables and Processed Vegetables shall be transported and stored at a temperature of between 0 - 5°C
- Transportation meaning all delivery vehicles must be cooled and not only insulated.
- Fruits, Vegetables and Processed Vegetables transported in vehicle should be separated in different containers, to avoid cross contamination
- All products shall be delivered according to delivery schedule
 - Monday to Thursday 06:00 am to 08:00 am and 13:00 pm to 15:00 pm.
 - Friday 06:00 am to 08:00 am and 12:00 pm to 14:00 pm.
 - For Emergency/Lead Time will be as and when required: (maximum 6 hours after receiving PO.)
- A truck with a canopy is therefore unsuitable.

Shelf Life

- Upon delivery, fresh and processed products must have at least 5 – 8 days shelf life before the date of expiry.
- Upon delivery, all frozen products must have a minimum of 3 month's shelf life before the date of expiry. Service Providers may make written applications to deliver a product with a shorter shelf life, provided such applications are accompanied by an undertaking that such short-dated stock will be unconditionally replaced before or after expiry.

Return conditions

- All products qualify to be returned if the quality of the product is not completely satisfactory as long as the product is within the expiry date.
- All products will be returned should it be defective.
- The supplier must have an accredited certificate that is approved by SANHA and the Muslim Council to supply products classified as Halaal.

General requirements

- All employees to adhere to hygiene and safety standards, personnel safety and should be trained accordingly.
- Pest control should be monitored.

Special conditions of the contract

- Submit 3 price schedule for each year indicating suggested price increase
- For purposes of this contract prices can be reviewed quarterly, meaning every 3 months, with a maximum of CPI average for the past quarter.
- This does not mean price can be escalated all the time, it can be also reduced.
- This price review will be subject to City Power expectant