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1. INTRODUCTION

Eskom Matla Power Station intends to enter into a 2 years contract for Supply and Delivery of Frozen Groceries Products to Matla Power Station for a period of 2 years with an experienced reputable service provider

2. SUPPORTING CLAUSES

2.1 SCOPE

This document outlines the technical criteria and the process to be followed when evaluating tender documents to ensure that the contract is concluded with a suitable contractor who will be able to supply and Deliver Frozen Groceries Products at Matla Power Station for a period of 2 years

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 this tender technical evaluation. The technical evaluation strategy serves as basis for the tender technical evaluation process

2.1.2 Applicability

Matla Power Station Support Services(Catering Services)

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] 240-168966153 Generation Tender Technical Evaluation Procedure
- [2] 240-48929482 Tender Technical Evaluation Procedure (Transmission and Distribution)
- [3] 32-1033 Eskom Procurement and Supply Chain Management Policy
- [4] 32-1034 Eskom Procurement and Supply Management Procedure

2.2.2 Informative

ISO 9001 2015 requirements

OHS Act

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

2.3 ABBREVIATIONS

Abbreviation	Description
OHS Act	Occupational Health and Safety Act
TET	Technical Evaluation Team

2.4 ROLES AND RESPONSIBILITIES

As per 240-168966153 Generation Tender Technical Evaluation Procedure for Generation

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OR

240-48929482 Tender Technical Evaluation Procedure for Transmission and Distribution

2.5 PROCESS FOR MONITORING

All Technical evaluation team members will be required to evaluate all tenders. The average score for all TET members will be used as the final score of the evaluation. Should a TET member not find some documents of the tenderers for scoring, all TET members will be required to scrutinise all the documents to ensure they did not by mistake miss the applicable document while going through the file.

3. RELATED/SUPPORTING DOCUMENTS

TET member appointment letters

4. TENDER TECHNICAL EVALUATION STRATEGY

4.1 TECHNICAL EVALUATION THRESHOLD

The minimum weighted final score (threshold) required for a tender to be considered from a technical perspective is 75%.

4.2 TET MEMBERS

Table 1: TET Members

TET number	TET Member Name	Designation
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]

4.3 MANDATORY TECHNICAL EVALUATION CRITERIA

These criteria must be achieved before the supplier can be scored technically.

Table 2: Mandatory Technical Evaluation Criteria

Mandatory Technical Criteria Description	Reference to Technical Specification / Tender Returnable	Motivation for use of Criteria
<p>The supplier shall submit the following proof</p> <ul style="list-style-type: none"> • Certificate of Acceptability for the frozen groceries' product premisses <i>or</i> <p>Alternatively, the certificate of Acceptability for the frozen goods production premisses where frozen goods is going to be sourced from and the letter of intend</p>	<p>Certificate of Acceptability</p>	<p>It is a mandatory for any food business whose operations fall under the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972.</p>
<ul style="list-style-type: none"> • Hazard Analysis and Critical control Points (HACCP) certification or Equivalent 		<p>HACCP helps to control food safety, from ingredients right through to production, storage and distribution to sale and service of the final consumer In order to</p> <ul style="list-style-type: none"> • Avoids you poisoning your customers • Improve food safety standards • Ensures compliant with the law • Improve food quality standards • Due diligence defence in court

Table 3: Qualitative Technical Evaluation Criteria

	Qualitative Technical Criteria Description		Reference to Technical Specification / Tender Returnable	Criteria Weighting (%)	Criteria Sub Weighting (%)
	Service Provider to achieve 75% score to pass the technical Evaluation				
1.	Proof of company experience in bulk supply and delivery of Frozen goods			20%	
	1 1	Proof of above 3 year and above Experience in supply and delivery of bulk Frozen groceries	<ul style="list-style-type: none"> Current or Previous client reference letter with Contract number or Order number and contactable details 		20%
	1 2	Proof of more than one and above Experience in supply and delivery of frozen groceries products	<ul style="list-style-type: none"> Current or Previous client reference letter with Contract number or Order number and contactable details 		10%
2.	Quality Management System and food Safety management system			25%	
	2 1	ISO 9001 Quality Management Certification or equivalent	ISO certificate or Equivalent		10%
	2 2	ISO 22000 food Safety or Equivalent type certification	ISO 22000 Certificate or equivalent		15%
3	Companies Risk Management Plan			10%	
	3 1 Bidder to provide Policies and contingency plan based on service interruptions on the following:		Comprehensive Company contingency plan		

	<p>3 1 1 Replacement/ Back up plan for delivery vehicles when the vehicle is on repairs or written off</p> <p>3 1 2 Absenteeism of critical employees from work due to industrial and communities protest action</p>			5%								
				5%								
4	Fully completed and correctly calculated Pricing Schedule as per the Price list (BOQ) provided	Correct Price list/BOQ	15%	15%								
Total for Qualitative Criteria				70%								
5	Physical Verification of Frozen Goods Groceries Facility		30%									
	<p>Bidders scoring 75% up to 100% on the Qualitative Technical criteria will qualify for physical Inspection by the Matla Power Station Team The bidder will be required to take the Matla Team on a Walk through their Frozen food production facility showing them evidence of their OHS compliance and their Value chain's ability to control cross contamination and any other related applicable legislation</p> <p>The Inspection will focus and on the following basic requirements:</p> <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Item</th> <th>Tick (√)</th> </tr> </thead> <tbody> <tr> <td>Functional Quality Management system</td> <td></td> </tr> <tr> <td>Segregation of different product storage</td> <td></td> </tr> <tr> <td>Blast Freezing capability</td> <td></td> </tr> </tbody> </table>	Item	Tick (√)	Functional Quality Management system		Segregation of different product storage		Blast Freezing capability				
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Functional Quality Management system												
Segregation of different product storage												
Blast Freezing capability												

<p>Bulk storage freezers and fridges</p>				<p>30%</p>																					
<p>The above basic requirements are mandatory physical inspection criteria to be met by the bidders to qualify for scoring for physical inspection Only bidders who ticked all the boxes above will be scored for physical inspection</p>																									
<p>Scoring criteria for physical inspection</p>																									
<p>5 1 Meet all basic requirements plus availability of the following</p>																									
<table border="1"> <thead> <tr> <th data-bbox="320 552 1064 592">Item</th> <th data-bbox="1075 552 1182 592">Score</th> </tr> </thead> <tbody> <tr> <td data-bbox="320 608 1064 655">Refrigerated trucks</td> <td data-bbox="1075 608 1182 655">5%</td> </tr> <tr> <td data-bbox="320 671 1064 719">Evidence of cross contamination process</td> <td data-bbox="1075 671 1182 719">5%</td> </tr> <tr> <td data-bbox="320 735 1064 815">Microbiological survey of equipment and walls to establish the effectiveness of cleaning and disinfecting</td> <td data-bbox="1075 735 1182 815">5%</td> </tr> <tr> <td data-bbox="320 831 1064 911">Direct Link to from frozen foods producers ensures freshness of supplies</td> <td data-bbox="1075 831 1182 911">5%</td> </tr> <tr> <td data-bbox="320 927 1064 975">Pest control processes and records</td> <td data-bbox="1075 927 1182 975">5%</td> </tr> <tr> <td data-bbox="320 991 1064 1031">Monitoring records for Refrigeration temperatures</td> <td data-bbox="1075 991 1182 1031">5%</td> </tr> </tbody> </table>	Item	Score	Refrigerated trucks	5%	Evidence of cross contamination process	5%	Microbiological survey of equipment and walls to establish the effectiveness of cleaning and disinfecting	5%	Direct Link to from frozen foods producers ensures freshness of supplies	5%	Pest control processes and records	5%	Monitoring records for Refrigeration temperatures	5%	<table border="1"> <thead> <tr> <th data-bbox="1086 552 1171 592">Score</th> </tr> </thead> <tbody> <tr> <td data-bbox="1086 608 1171 655">5%</td> </tr> <tr> <td data-bbox="1086 671 1171 719">5%</td> </tr> <tr> <td data-bbox="1086 735 1171 815">5%</td> </tr> <tr> <td data-bbox="1086 831 1171 911">5%</td> </tr> <tr> <td data-bbox="1086 927 1171 975">5%</td> </tr> <tr> <td data-bbox="1086 991 1171 1031">5%</td> </tr> </tbody> </table>	Score	5%	5%	5%	5%	5%	5%			
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4.4 TET MEMBER RESPONSIBILITIES

<In Table 4 identify the TET members allocated to review/evaluate each Qualitative criterion (minimum 2 evaluators per criteria / sub-criteria)>

Table 4: TET Member Responsibilities

Mandatory Criteria Number	TET 1	TET 2	TET3		
1	X	X	X		
Qualitative Criteria Number	TET 1	TET 2	TET 1		
1	X	X	X		
2	X	X	X		
3	X	X	X		
4	X	X	X		
Physical Inspection Criteria number	TET 1	TET 2	TET 3	TET 4	TET 5
1	X	X	X	X	X

4.5 FORESEEN ACCEPTABLE / UNACCEPTABLE QUALIFICATIONS

4.5.1 Risks

Table 5: Acceptable Technical Risks

Risk	Description
1	If the supplier does not have more than three years' experience in supply and delivery of Frozen Groceries Products

Table 6: Unacceptable Technical Risks

Risk	Description
1	Submission of fraudulent documentation or documentation that is not valid
2	Provision of uncontactable references in the referral letter
3	Supplier that fails to complete the price list (BOQ) completely and correctly

4.5.2 Exceptions / Conditions

Table 7: Acceptable Technical Exceptions / Conditions

Risk	Description
1	If the supplier does not have Frozen Product groceries warehouse but is able to provide letter of intent and proof of where they will source the frozen products
2	

Table 8: Unacceptable Technical Exceptions / Conditions

Risk	Description
1	Failure to provide proof of where frozen groceries products will be sourced
2	

5. AUTHORISATION

This document has been seen and accepted by

Name	Designation	Signature
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]

6. REVISIONS

Date	Rev.	Compiler	Remarks

7. DEVELOPMENT TEAM

[REDACTED]
[REDACTED]
[REDACTED]

8. ACKNOWLEDGEMENTS

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