	TECHNICAL EVALUATION CRITERIA ANNEXURE AB	Template Identifier	240	Rev	2
		Effective Date	01 February 2014		
		Review Date	July 2023		

SITE VISIT TECHNICAL EVALUATION CRITERIA

PROJECT NAME – GROCERIES

No	Technical Evaluation Criteria	Weighting
	Description	
1	Product Quality	4%
2	Quality Management Systems	55%
3	Hygiene performance /Pest control	18%
4	Transport system/standard/records	23%
	TOTAL	100.00%

Product quality (Criteria 1)	Score 1 for yes Score 0 for no
1. Are product options matching list of requirements	
2. Is the brand of products meeting requirements	


Occupational Health & Safety Act 81 of 1993 (Criteria 2)	Score
1. Are employees working in a safe environment	
2. Is a regular H&S review meeting taking place (ask minutes)	
3. Is the PPE uniform standard fit and complete for purpose	
4. Is the uniform clean	
5. Is the light, ventilation kept appropriate	
6. Is a first aid box accessible	
7. Are toilet / change room facilities in accordance to R918	

SANS food safety standards 10049,22000 requirements Bottling plant (Criteria 2)	Score 1 for yes Score 0 for no
1. Can the plant provide proof of disinfection and cleaning program?	
2. Is the supplier able to guarantee supply of stock within 24 hours	

SANS 22000 Food safety Management (Criteria 2)	Score 1 for yes Score 0 for no
1. Is a written food safety Management system in place	
2. Is it applied and verified daily/monthly	
3. Are critical control points identified	
4. SANS 10330 Requirements for Haccp applied	
5. Is best practice applied for receiving of goods from suppliers	
6. Is storage facility suitable and can supplier provide required volumes	
7. Is a Haccp flow diagram existing for site	
8. Is a current Haccp organogram existing	
9. Is the Acceptability of premises displayed / retrievable (R918)	
10. Is the registered food certificate retrievable	
11. Is the supplier applying a process to check source/origins of products	
12. Are products clearly identified with labels and trace able to origin source	
13. Is quality control process for sourcing of products in place	
14. Is original source of products traceable at any review	

Packaging and Labelling (Criteria 2)	Score 1 for yes Score 0 for no
1. Is there a bar code system for the traceability of the products?	
2. Are product names clearly identified on all labels of packaging?	
3. Is a packaging date on labels displayed	
4. Is an expiry date on label displayed	
5. Is the measure of unit and label in legible font	




SANS 10049 Food hygiene management (Criteria 3)	Score 1 for yes Score 0 for no
1. Is active hygiene policy evident in facility	
2. Is grocery contamination prevented with sensible plant lay out and defined processing areas	
3. Is a hygiene audit performed monthly	
4. Is a hygiene audit performed by an external certified audit firm	
5. Is a hygiene record of last month retrievable	
6. Is a good hygiene policy evident from work environment	

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SANS 10133 Pest control (Criteria 3)	Score 1 for yes Score 0 for no
1. Is pest inspection, control and treatment done on monthly basis	
2. Is there a pest control operator certificate in place	
3. Is there a pest control report on record (retrievable)	

Delivery, notes / Invoices (Criteria 4)	Score 1 for yes Score 0 for no
1. Is a delivery record per day by truck in place	
2. Is the defect correction process proposed suitable for Eskom	
3. Is the defect correction within same day provided	
4. Is lead time for regular orders requested suitable for Eskom requirements	
5. Is lead time for special orders requested suitable for Eskom requirements	

Transport vehicle (Criteria 4)	Score 1 for yes Score 0 for no
1. Is there a transport license as per R918	
2. Does supplier have their own suitable trolley for delivery of groceries	
3. Is a daily cleaning record per vehicle retrievable	
4. Are delivery vehicles kept in good technical order (tyres, service records, cleaning, seat belts)	
5. Has supplier record of appropriate driver's license per vehicle	
6. Supplier distance to Eskom site within 30Km radius	
7. Are vehicles equipped with tracking device	

Compiled by	Functional Responsibility	Authorised by
 Sandile Skosane Inventory Controller Eskom Academy of Learning Date: 15.07.2022.....	 Irene Musonda MRP Controller Eskom Academy of Learning Date: 15.07.2022.....	 Zandile Hleza Materials Manager Eskom Academy of Learning Date: 15.07.2022.....



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