

TRANSNET PROPERTY ESSELENPARK

(HOSPITALITY DEPARTMENT):

**Transnet Property Require the Services of a Service Provider to Provide
the Kitchen Hygiene Audit at The Esselenpark Campus On
(As-and-when required basis)
For the Period of two (2) years.**

For: **Esselenpark**

Prepared by: **Transnet Property, Hospitality department.**

1. INVITATION TO SUBMIT A QUOTATION

- 1.1. Transnet Property require the services of a service provider to provide the kitchen hygiene audit at the Esselenpark campus for the hospitality department on a as and when required basis for the period of Two (2) years.
- 1.2. **Only tenderers who:**
 - 1.2.1. Achieve required threshold on technical/mandatory criteria,
 - 1.2.2. Have experience in the provision of the kitchen hygiene audit,
 - 1.2.3. Are registered with Central Supplier Database (CSD), are eligible to submit quotations.

2. PRE-QUALIFICATION

1. The bidding company must provide a valid copy of one of the following (Certificate/Diploma or Degree) in one of the following qualifications for the kitchen Hygiene auditor.
 - 1.1. Food Science
 - 1.2. Food Chemistry
 - 1.3. Environmental Health
 - 1.4. Biochemistry
 - 1.5. Microbiology
 - 1.6. Hazard Analysis Critical Control Point (HACCP)
 - 1.7. Food safety system certification (FSSC) 22000

NB: (ALL CERTIFICATION TO BE CERTIFIED BY COMMISSIONER OF OATH AND MUST NOT BE OLDER THAN - 3 MONTHS)

- Bidding company to submit a Memorandum of Understanding (MOU), where applicable, if embarking on a joint venture.

EXECUTIVE SUMMARY

Esselenpark Campus is a training center for Transnet Academy learners. The learners are accommodated at the campus seven days a week (Monday to Sunday) and the restaurant serves breakfast, lunch, and dinner seven days a week. There is also catering for the conference delegates five days a week (Monday to Friday). Transnet Property have realized that the importance of food safety cannot be undermined. Unsafe food can cause serious illnesses, a public health risk and in some cases even death. We have witnessed this with several reported food safety incidents in South Africa and throughout the world. We therefore need the services of a dedicated and reliable service provider who meet the requirements to provide kitchen hygiene audits to ensure Transnet Property Kitchen comply with hygiene standard.

SCOPE OF WORK

GENERAL KITCHEN HYGIENE AUDIT

The kitchen hygiene audit must be conducted in line with Regulation 3(5) (a) (1) Regulations Governing General Hygiene requirements for Food Premises and the Transport of food (G.N R638 of 22 June 2018)

AUDIT METHODOLOGY

The kitchen hygiene audit methodologies are to ensure comprehensive evaluation and adherence to the highest standards of food safety and hygiene and will cover the following.

- **The Initial Compliance Check**
The Verification of the facilities adherence to the minimum regulatory standards. This involves checking for valid registrations with the health department and the presence of necessary certifications. Furthermore, the checking of compliance with the country-specific legal requirements including food storage, food handlers' adherence to regulatory standards, and other critical areas such as pest control, waste management, cleaning and sanitizing.
- **The Evaluation of Food Handling Procedures**
The procedures for practicality, relevance, and adequacy, ensuring they are effectively implemented to safeguard food safety e.g. (checklists)

- **The Risk Based Hygiene Assessment**

A detailed food safety risk assessment must be conducted using a specialized, risk-based hygiene assessment tool. This initial phase focuses on evaluating the design and workflow of the food service facility to identify potential risks.

- **A Comprehensive Audit Food Safety Practices**

The audit must scrutinize storage and temperature control protocols, food serving procedures, cleanliness of facilities and equipment, overall hygiene of the facility, and adherence to good food-handling practices. This ensures the preparation of safe food that always meets or exceeds customer expectations.

- **Laboratory Testing**

Surface swabs will be conducted randomly on three of the following areas or items in the kitchen.

- Cutting boards
- Food (Raw/Cooked)
- Hand wash basins
- Sinks
- Kitchen Utensils
- Food preparation surfaces
- Food handler's hands
- Water quality

The testing aims to detect indicators on the following organisms and pathogens, but are not limited to Total Microbial Activity (TMO), E. coli, Listeria, Salmonella, Clostridium perfringens etc. This is to provide a scientific basis for the audit findings.

- **Personnel Hygiene Assessment**

Personnel hygiene is of critical importance, significant time must be dedicated to interviewing food handlers to assess their understanding and commitment to food safety responsibilities, identifies knowledge gaps, and provides targeted education as needed.

- **Detailed and Unambiguous Reporting on the Audit Finding**

The auditor must compile a detailed report in summary of all observations and findings categorized as minor, major, or critical. This report is finalized and shared with Transnet property, hospitality department together with the laboratory test results.

SPECIAL REQUEST

- We request the service provider to supply and deliver lab containers for the daily storage of food samples on an as and when required basis, these containers must be (Nasco Whirl- Park Food Safety) or Similar Product SABS approved.