



KWAZULU-NATAL PROVINCE

**ECONOMIC DEVELOPMENT, TOURISM
AND ENVIRONMENTAL AFFAIRS**
REPUBLIC OF SOUTH AFRICA

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Ref: 2023102109
Date: 22/11/2023

INVITATION TO BRIEFING SESSION

COMPLULSORY BRIEFING SESSION: SERVICE PROVIDER WHO DOES NOT ATTEND BRIEFING WILL BE DISSQUALIFIED

SERVICE: Establish one containerized fish processing facility and a park home to serve as offices and change rooms and storage facilities in Ugu District Municipality in line with specification supplied and connect & commission the fish processing facility, park home, water, sewerage and electricity to the main transmission

Date: 29/11/2023

Time: 11:00

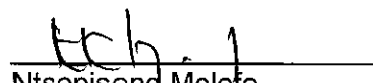
Venue: Esayidi TVET College site/ yard in uMzumbe Local Municipality

For the technical enquiries please contact: Ms Tutula Sinxolo

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Yours Faithfully


Ntsepiseng Molefe
Supply Chain Management
060 564 1286

QUOTATION OFFER

REQUISITION NUMBER:

2023102109

Item No.	Description: Establish one containerized fish processing facility and a park home to serve as; offices and change rooms and storage facilities in uGu District Municipality in line with specification supplied, and connect & commission the fish processing facility, park home, water, sewerage and electricity to the main transmission.	Quantity	Unit Price	Total Price
	A service provider is required to: - Supply, deliver, install and establish/commission one containerized fish processing facility in Esayidi TVET College, Umzumbe LM, uGu District Municipality in line with the specification supplied. - Supply, deliver, install and establish/ commission a park home to serve as; offices, change rooms and storage facilities. - Connect and commission water, sewerage, electricity from the main transmission to the fish processing facility, having supplied and delivered all required material for same. - Connect and commission electricity from the main transmission to the park home, having supplied and delivered all required material for same. - Install a switch over system from the municipal electricity to a generator.			
1	Container 12m X 4.8m steel container. The container must have: ➤ Painting Must be treated for rust, wire brushed and painted in white. ➤ Sealant	01		

	Poly rubber sealant on roof to prevent leaks. ➤ Insulation 30mm Polyutherene insulation with cladding internally. ➤ Ceiling 40mm white insulated ceiling panels.			
	➤ Ventilation 4 x 24.5cm x 15.4cm ventilation ducts, two on the either side of the front and the back of the fish processing facilities for odour control, prevent condensation, mould, etc.	04		
	➤ Windows 2 x C2H large steel windows (1022mm x 950mm) with strong steel burglar guards and window screening.	02		
	➤ Electrical Fittings 1x Distribution board 1x earth leakage 4 x 16amp double plug points, (two in the product receiving area and two in the packaging area), 3 x double fluorescent lights (lights are to be covered and light switches are to be separate), 1 x dedicated air-conditioner point.			
	➤ Lighting 2 X 30cm X 30cm skylights.	02		
	➤ Cold Storage entrapment alarms Install a cold room entrapment alarm in each of the chillers and freezers for safety purposes in case staff gets locked inside the chillers or freezers mistakenly.	04		
	➤ Flooring Cementations urethane flooring with floor drains (and efficient drainage system).			
2.	Drainage Provide 4 X 50mm steel drainage holes/plugs with two (2) on either side of the front of the fish processing facility and the other two (2) under each of the sinks. Drains to be open type covered to allow for cleaning.	04		

	One steel 50mm drainage hole/plug in each of the cold storage areas; blast freezer, holding freezer and in each of the two chillers. 4x One steel 50mm drainage hole/plug in each of the cold storage areas; blast freezer, holding freezer and in each of the two chillers. Floors in the preparation, processing and packaging areas and in freezers and chillers shall be suitably sloped and are to drain into external gullies, sumps and sewers. Each outlet shall have, immediately outside the fish processing facility, a trap that prevents the entry of rodents. The drainage must efficient and designed to cope with the maximum expected flow of liquid without overflowing or causing flooding.			
3.	Air conditioner 1 x 12000 btu heating and cooling air conditioner Smart Inverter 12,000 BTU Heating & Cooling Split Air conditioner Specifications: Cooling Capacity: 3.52 kW, 12,000 Btu/h Heating Capacity:3.52 kW, 12,000 Btu/h Compressor Type: Single Rotary Refrigerant: R410A Power • Cooling :1095 W • Heating:975 W • Cooling Running Current:5.00 A • Heating Running Current:4.70 A • Power Supply:220~240 Ø, V, Hz • Available Voltage Range:187 ~ 276 V • Power Factor:95.0%	01		

	• Circuit Breaker:15 A <u>Key Features</u> • Inverter Compressor • 70% Energy Saving • 40% Faster Cooling • Fast Heating • Low Noise			
4.	Doors 1 X Product receiving entrance in the form of a concession window hatch on the right (when standing inside the facility and facing outwards) vertical half of the shorter side of the container, with dimensions 1.2m X 0.8m. 1 X door for entry and exit of staff on the left (when standing inside the facility and facing outwards) vertical half of the shorter side of the container next to the receiving area, opening to the left. 1 X 900mm X 40mm X 2100mm interleading door on the full partition separating the fish processing and cold storage areas. 1 X Dispatch door right at the back of the cold storage area.	04		
5.	Fittings 2 x large single bowl steel undermount sinks 540 x 440 x 348 mm, stainless steel with associated plumbing and couplings on either side of the container after the processing section for product cleaning	02		
	1 X 2m X 0.6m X 0.9m stainless steel mounted processing table with undershelf located before the sink at the receiving area side	01		
	1 X 2m X 0.6m X 0.9m stainless steel mounted processing table located immediately before the sink and after the staff entry/exit area, with undershelf	01		
	1 X 2m X 0.6m X 0.9m stainless steel mounted tables on either side of the container after the sinks each with an undershelf	02		

	Tables and sinks must have a 15cm high splashback 1 X Tap with mixer at each of the product cleaning sinks which must be elbow operated and with hot and cold water			
	1 X hand washing basin with elbow operated hot and cold water tap with mixer at the staff entrance of the fish processing establishment, with associated plumbing and couplings.	02		
	Efficient drainage system to support all facilities and activities including flooring that is at an angle to direct water to drains	01		
6.	Stainless Steel Receiving Table 2.4m X 0.6m X 0.9m Stainless Steel Receiving Table.	01		
7.	Clothes Hanging Hook Racks 2 (side by side) X 1m Horizontal Clothes Hanging Hook Racks (with five (5) hooks each) at the staff entrance/exit	02		
8.	Footings The contractor is required to supply, deliver and install appropriate size of concrete footings (06 in total) 600mm deep founded on a firm compacted soil, 450mm square 25 Mpa concrete with a reinforcement cage of 12mm R-Bar at 150mm centres. The footings must all be level on the top surface with a 20mm bevel on the edges.	06		
9.	Subdivisions The containerized fish processing facility must have a straight-line process flow moving from the dirty area (front) to the clean area (back) and divided & separated into; receiving, processing, cleaning, packaging areas (on 6m of the container), cold storage and dispatch areas (on the other 6m of the container) with 1 X full 40 mm partition between the fish processing and cold storage facilities	01		
	1.2m X 0.04m X 1m polycarbonate divider to separate the dirty and clean areas; i.e. between each of the two sinks and weighing & packaging areas.	02		

	The cold storage area is to comprise of a; blast freezer and holding freezer on one side and two (2) chillers side by side for storage of the unprocessed and processed products on the other side A 1.2m passage way must be between the chillers and the freezers			
10.	Marine Cold Storage Facilities Holding Freezer An efficient, reliable holding freezer for the storage of frozen fish/marine products, and that has sufficient freezing capacity to ensure and maintain a product temperature of -18°C or lower Holding freezer must have capacity to hold at-least 500kg of marine product/fish Holding Freezer Dimensions to be: 3m X1.8m X 2.59m	01		
	Blast Freezer An efficient, reliable blast freezer that ensures a continuous process whereby the temperature of the product is lowered through the zone of maximum crystallization (between -1°C and -5°C) within 4 hours at a rate of at least 25 mm of product thickness per hour, and that is only completed when the temperature of the entire product, after thermal stabilization, has reached -18°C or lower Blast freezer must have capacity to hold at-least 500kg of marine product/fish with a temperature ranging between 0 and -35°C or lower Blast Freezer Dimensions to be: 3m X1.8m X 2.59m	01		

	Chillers Two chillers are required and must store fish and marine products at temperatures not lower than –1 °C and not higher than 4 °C, must have sufficient refrigeration capacity to maintain the desired storage temperature, and that also has sufficient refrigeration capacity to ensure that products placed in it are cooled to that temperature Chillers must be efficient and reliable with a combined capacity to hold 1000 kg of product divided into 500 kg for unprocessed marine product/fish and 500 kg for processed marine product/fish Each chiller is to have the following dimensions: 3m X1.8m X 2.59m	02		
11.	Geyser Install and commission a 50-litre geyser and associated connections and plumbing having supplied and delivered all required materials.	01		
Location/Positioning of fish processing facility				
Fish processing facility to be placed parallel to and 2.4m apart from the existing fish processing facility				
N.B The fish processing facility must comply with the following statutory requirements: • Occupational Health and Safety Act (85 of 1993) • National Regulator for Compulsory Specifications (NRCS) regulations and requirements including but not limited to VC8017 – Compulsory Specifications for Frozen Fish and Frozen Fish Products • SANS including but not limited to SANS 585:2018 • Regulation 638 • HACCP • NEMA • MLRA • Any applicable Provincial or Municipal By-law or Regulation				
NB. The service provider must furthermore submit the following: • Estimated facility throughput times (include work flow diagram/s from receiving to processing to packaging-chilling, freezing, etc. to dispatch) • Maximum quantities of product that can be stored at any given time • All utility (water and electricity) connection specifications				

	• Estimated electricity and water usage of the facility when operating • The number of operators required to operate the facility • A detailed description of the health, safety, environment and other regulatory requirements relating to the facilities and working tools, also to ensure certification. • Maintenance plan • The guarantee/warranty terms and period for all the facilities.
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	N.B Various species will be stored in these facilities i.e. invertebrates, crustaceans and finfish • Material supplied to be of good quality, SABS approved • Use polycop and not copper. • A registered plumber and electrician must undertake the water, sewerage and electricity connections/deliverables. • Certificates of compliance to be submitted. Use corrosion-resistant material that is impermeable and has a smooth surface (i.e. free from pits, crevices and scale), that is nontoxic, that is unaffected by seawater, ice, fish slime and any other corrosive substance with which it is likely to come into contact, and that is capable of withstanding exposure to repeated cleaning, including the use of detergents.
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	PARK HOME DIVIDED INTO: TWO (2) OFFICES, TWO (2) CHANGE ROOMS AND TWO (2) STORE ROOMS 3m X 12m park home with • Mobile jack screw • Concrete footings • Vynl flooring and Park home to be divided into: ➤ Office 3m X 2m office ➤ Ventilation 1 x 24.5cm x 15.4cm ventilation duct ➤ Windows 1 x C2H large steel window (1022mm x 950mm) with strong steel burglar guards ➤ Electrical fittings 1 x 16amp double plug points,	01		

	1 x double fluorescent light (light switches to be separate 1 X dedicated air-conditioner point ➤ Airconditioner 1 x 1 Air conditioner is to be located at the processing area 2000 btu heating and cooling air conditioner Smart Inverter 12,000 BTU Heating & Cooling Split Air conditioner Specifications: Cooling Capacity: 3.52 kW, 12,000 Btu/h Heating Capacity:3.52 kW, 12,000 Btu/h Compressor Type: Single Rotary Refrigerant: R410A Power • Cooling :1095 W • Heating:975 W • Cooling Running Current:5.00 A • Heating Running Current:4.70 A • Power Supply:220~240 Ø, V, Hz • Available Voltage Range:187 ~ 276 V • Power Factor:95.0% • Circuit Breaker:15 A <u>Key Features</u> • Inverter Compressor • 70% Energy Saving • 40% Faster Cooling • Fast Heating • Low Noise ➤ Door			
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	1 X 900mm X 40mm X 2100mm door			
12.	Storage Room 3m X 2m Storage Room Ventilation 1 x 24.5cm x 15.4cm ventilation duct Electrical Fittings 1 x 16amp double plug point 1 x fluorescent light (light switch to be separate) Door 1 X 900mm X 40mm X 2100mm door			
13.	Female Change Room 3m X 2m male change room Ventilation 1 x 24.5cm x 15.4cm ventilation duct Window 1 x C2H large steel window (1022mm x 950mm) with strong steel burglar guards Electrical Fittings 1 x 16amp plug point 1 x fluorescent light (light switch to be separate) Door 1 X 900mm X 40mm X 2100mm door			
14.	Male Change Room 3m X 2m Male Change Room Ventilation 1 x 24.5cm x 15.4cm ventilation duct			

	Window 1 x C2H large steel window (1022mm x 950mm) with strong steel burglar guards Electrical Fittings 1 x 16amp plug point 1 x fluorescent light (light switches to be separate), Door 1 X 900mm X 40mm X 2100mm door			
15.	Storage Room 3m X 2m Storage Room Ventilation 1 x 24.5cm x 15.4cm ventilation duct Electrical Fittings 1 x 16amp double plug point 1 x fluorescent light (light switch to be separate) Door 1 X 900mm X 40mm X 2100mm door			
16.	Office 3m X 2m office Ventilation 1 x 24.5cm x 15.4cm ventilation duct Windows 1 x C2H large steel window (1022mm x 950mm) with strong steel burglar guards Electrical Fittings 1 x 16amp double plug points, 1 x double fluorescent light (light switches to be separate), 1 X dedicated air-conditioner point			

	Airconditioner 1 x 12000btu Heating and cooling air conditioner Door 1 X 900mm X 40mm X 2100mm door			
17.	Roofing 12m X 3m sloped monopitch, transparent fiberglass sheeting roof.			
18.	Front and Rear Awning 12m X 1.5m chromadeck awning at the front of the two fish processing facilities with an additional 1.5m X 0.3m side awning on either side of the front awning. 12m X 3m chromadeck awning at the back of the two fish processing facilities with an additional 3m X 0.3m side awning on either side of the rear awning.			
19.	Canteen Cover the top of the 11.4m X 2.4m and the additional 7.2m X 0.6m gap between the two fish processing facilities with transparent fiberglass sheeting to form a canteen area on the underside. Brick paving Brick Paving Dimensions: 12m X 1.5m brick paving at the front of the two fish processing facilities ; at the front of the parkhomes. 12m X 3m brick paving at the back of the two fish processing facilities. 11.4m X 2.4m and the additional 7.2m X 0.6m brick paving at the canteen area. Brick Paving to be done as follows: • Use brick pavers that have a minimum thickness of 60mm. • The subbase must be levelled and compacted prior to the bedding sand being placed.			

	• The bedding sand must not contain any stones and must not contain any plant material or roots, bedding sand must be a minimum of 25mm thick and screeded prior to laying the pavers. • Once the pavers have been laid they must be compacted using a plate compactor. • Filling of joints to use plaster sand. • Allow 5-10% extra pavers to allow for breakages and cutting. • The brick pavers must comply with SANS 1058:2012.			
20.	Earthworks There may be limited earthworks required to be undertaken to level the site before installing infrastructure to ensure safe, secured and levelled infrastructure is installed.			
21.	Connection to electricity, water and sewerage + Commissioning Install a switch over system from the municipal electricity to a generator Connect water, electricity and sewerage to all the infrastructure/facilities and commission all facilities and infrastructure.			
22.	User and Maintenance Manuals In addition to the infrastructure, the service provider is required to provide user and maintenance manuals which must also include the following: • Standard Operating Procedures and Maintenance Manuals (detailing what needs to be done how and when) • Start-up procedure • Operations • Shut down • Emergency management • Draw up a maintenance manual for all facilities and equipment (detailing preventative and major maintenance)	06		

	Provide a database of reputable companies for spares and repair requirements			
23.	Training Train staff on how to use and maintain the facilities			
NB: CIDB GRADING 2GB.				
NB: A COMPULSORY BRIEFING SESSION IS REQUIRED TO BE ATTENDED ON SITE BY INTERESTED POTENTIAL SERVICE PROVIDERS.				
NB: THE SERVICE PROVIDER IS ENCOURAGED TO USE LOCAL LABOUR.				
Location of the fish processing facility: uGu District Municipalities within Esayidi TVET College site/yard in uMzumbe Local Municipality				
GPS Co-ordinates: 30°30'12.59" S & 30°35'43.66"				
Delivery Fee				
Sub-Total				
Preliminary and general costs of 12%				
VAT (only include if VAT registered)				
Grand Total				
For enquiries please contact Ms Tutula Sinxoto on 076 957 8530				
To be Delivered at uGu District Municipalities				

Name of Company's Representative.....Designation.....

Authorized Signature.....

Date.....

Validity period: 60 days after the closing date

VAT Vendor Number..... (if applicable)

Banking details same? Yes..... No..... (please indicate with a tick)

COMPANY STAMP