

**Appendix A = Technical Evaluation Criteria for Supply and Delivery of Fresh Fruits and Vegetables for a Period of 3 Years at Eskom Academy of Learning (EAL) – Midrand.**

NO	DESCRIPTION	Scoring/Weight
01.	Food Safety Management System (Sector – SANS ISO 22000:2018) a). Proof of Food Safety Training for all food handlers (minimum of 2 CV’s supported by certificates) = 5% b). Process flow (from customers’ orders to deliveries) = 5% c). Temperature control documents i.e. cold storages = 5% d). Cleaning records for the food preparation area not older than 1 year = 5% e). Latest internal/external site audit = 5%	25%
02.	Traceability And Recall Procedure Traceability and Recall Procedure indicating the company where goods will be procured The procedure to indicate: a). How products are traced b). The system used to recall product	20%
03.	Experience in the Supply and Delivery of Dry Goods  Bidders are required to demonstrate proven experience in the Supply and Delivery of Fresh Fruits and Vegetables to Hospitality related industry Contracts or Proof of Account with Purchase Orders and Delivery Notes A letter detailing past contracts or orders with contactable references  a). 3 x signed copies of contracts for the supply and delivery of fresh fruits and vegetables indicating the scope of items supplied, indicating quantities of items or 3 x proof of accounts b). Purchase orders issued under the contracts (referencing the contract number or account holder) c). Delivery notes indicating the details of the company that received the items  1. Three (3) compliant references = 30% 2. Two (2) compliant reference = 20% 3. One (1) compliant reference = 10%	30%
04.	Lead Times for Supply and Delivery of Goods  <ul style="list-style-type: none"> <li>• Lead times indicating 24-hour turnaround times = 15%</li> <li>• Lead times indicating 36-hour turnaround times = 10%</li> <li>• Lead times indicating 48 hours turnaround times = 5%</li> </ul>	15%
05.	Recon Of Ordering Frequency/Pattern  <ul style="list-style-type: none"> <li>• Document or system that is used that indicates the orders with frequency during the contract term</li> </ul>	10%
<b>Total</b>		<b>100%</b>
<b>Minimum threshold is 80%. Tenderers who do not meet the minimum threshold for functionality scoring will be disqualified and not be evaluated further.</b>		<b>70%</b>