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Scope of work

Generations

Title Supply and delivery of Fresh meat Document Identifier on an "as and when" required basis for a period of 3 years to Tutuka Power Station Catering Services Alternative Reference Department.

Number

Area of Applicability

Eskom Holdings SOC Ltd

Functional Area

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Revision

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Compiled by

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Date

24/04/2025

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1. Introduction

Supply and delivery of freshmeat to Tutuka Power Station Catering Services Department on an "as and when" required basis for a period of 3 (Three) years

2. Support Clauses

2.1 Scope

The supplier is required to supply and deliver fresh meat to Tutuka Power station once per week as per instruction on order placement.

Monday to Thursday deliveries not later than 15H00 and Friday before 11H00.

Please note: It might be required occasionally to deliver more than once a week and a Purchase order will be issued to the supplier with the required items and quantities.

All fresh meat should be delivered using an enclosed delivery truck and the delivery truck should be in a good condition with no leaking oils as it will not be allowed access to the station.

The delivery truck shall have a refrigerator with a thermometer for the meat to be kept in low temperatures while in transit. The Storeman will take and record the temperature of the truck when delivering

The Vehicles for the transportation shall be clean, free from any odours, easy to clean, preferable waterproof, and must be a covered vehicle.

- No meat will be loaded on an open vehicle and meat delivered must be covered either by a plastic or packed inside a sealed box.
- All stock should be packaged in boxes and the boxes should not be damaged.
- Inspection will be done on delivery and stock not good quality, brand, conditions as well as expiry dates less than four 2 weeks will not be accepted.
- No Substitutes Brands will be accepted.

2.1.1 Purpose

The purpose of this document is to define the user requirements specifications for the provision of safe and supply and delivery of fresh meat for Tutuka Power Station

2.1.2 Applicability

This document shall apply to Tutuka Power Station Catering Services Department

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2.1.3 Effective Date

This work instruction will be effective from the date of authorisation.

The supplier will deliver the following description of goods.

Item no.	Item Description	Brand
1	Oxtail sliced vacuum 10kg standard packed.	
2	Mince meat packed 5kg standard packed.	
3	Boerewors 150gr 10kg standard packed.	Beef.
4	Short ribs 250-280gr 10kg standard packed.	
5	Brisket 180-200gr 10kg standard packed.	
6	Club steak 180-200gr 10kg standard packed.	
7	T bone steak 180-200gr 10kg standard packed.	
8	Stewing beef in 10kg standard packed.	
9	Chuck portions 180-200gr 10kg standard packed.	
10	Stroganoff 5kg standard packed.	
11	Topside per 1kg vacuum packed	
12	Boneless cubes 10kg standard packed.	
13	Fillet whole 10kg standard packed.	
14	Ox liver 100-120gr 10kg standard packed.	
15	Tripe cut, washed and cleaned 10kg standard packed.	
16	Sausages 100-120gr 5kg standard packed.	
17	Patties 120g 5kg standard packed.	
	LAMB.	
18	Stewig bone in 10kg standard packed.	LAMB.
19	Loin chops 160gr 10kg standard packed.	

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20	Shoulder chops160-180gr 5kg standard packed.	
21	Shank whole 10kg standard packed	LAMB.
22	Sausage 100-120gr 10kg standard packed	
23	Patties 120gr 5kg standard packed	
	PORK.	
24	Pork chops 180-200gr 10kg standard packed	PORK.
25	Shanks cut 20kg standard packed.	
26	Rashers 1kg standard packed	
27	Sausages 100-120gr 5kg standard packed	
28	Marınated smoked loin rıbs 5k standard packed	
	CHICKEN.	
29	Chicken quarter leg 10kg boxes.	CHICKEN.
30	Chicken breasts 10kg box	
31	Chicken wings 10kg box.	
32	Chicken livers 10kg box	
33	Chicken whole 10kg box	
34	Chicken patties 10kg box	
	OTHERS.	
35	Hake fillets 4/6 5kg box	OTHER.
36	Beef patters 10kg standard packed	
37	Braaı pack 1 (Club steak wors and chop)	
38	Braaı pack 2 (Lamb chop, wors , chicken kebabs)	
39	Assorted sliced cold meat 1kg	
40	Biltong sliced 1kg standard packed	
41	Biltong chilli bites 1kg standard packed	

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2.2 Normative/Informative References

Normative Parties using this document shall apply the most recent edition of the documents listed in the following paragraphs.

2.2.1 Normative

- [1] ISO 9001 Quality Management Systems
- [2] OHSAS 18001:2007/ ISO 45001:2018, Occupational Health and Safety Management systems

2.2.2 Informative

- [3] ISO 9001 Quality Management Systems
- [4] ISO 14001 (Environment)

2.3 Definitions

Definition	Explanation		
Supplier	a company, person that provides service or need, especially over a long period of time:		
Brands	a type of product manufactured by a particular company under a particular name		
Contractor	a person or company that signs a contract to supply materials or workers to perform a service.		
Supply Manager	is an individual in a company responsible for the management and administration of contracts, as well as processes.		

2.3.1 Document:

N/A

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2.4 Abbreviations

Abbreviation	Explanation
OHSAS	Occupational Health and Safety Management systems
SHEQ	Safety Health Environment and Quality

2.5 Roles and Responsibilities

The following sections contain specific functions within each of the following roles and responsibilities related to the execution of the works, but is not limited to below

2.5.1The Contractor

- 2 5 1 1 Ensure compliance to all requirements within this document
- 2 5 1 2 Provide training and create awareness to their employees

2.5.2 The Employer

2.5.2.1 Provides the Eskom Standards and Procedures

2.5.2.2 Compliance Monitoring

The following requirements for conducting and monitoring the supply and delivery will apply. The supplier shall actively participate in and adhere to the Employer's requirements and other procedures initiated for the purpose supply and delivering of Fresh meat. The Contractor shall attend the Site meetings when deemed required by the Employer.

Title and Purpose	Approximate Time & Interval	Location	Attendance by:
Contractual meetings	Once a month	Eskom Premises	Eskom representative and Management

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2.6 Process for Monitoring

The purpose of this document is to define the user requirement specifications for the supply and delivery of Fresh meat to Tutuka Power Station employees.

Contractor's Responsibilities

To ensure that he delivers s requested using an order number.

To ensure he complies to all the health and safety requirements.

2.7 Related/Supporting Documents

N/A

3. Document content

3.1 Subheading

N/A

3.2 Subheading

N/A

4. Acceptance

This document has been seen and accepted by:

Name	Designation
Lameck Nyakane	Risk and Assurance
Ben Khwela	Support Services Manager
Portia Digomo	Business Support Officer

5. Revisions

Date	Rev.	Compiler	Remarks
February 2028	01	P Digomo	First Revision

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6. Development Team

The following people were involved in the development of this document

- Portia Digomo
- Ronald Simelane

7. Acknowledgements

N/A