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|  | <p align="center"><b>Scope of Work</b></p> | <p align="center"><b>Kusile Power Station</b></p> |
|---|--|---|

Title: **Scope of Work for the Supply, Delivery, Installation and commissioning of Kitchen Equipment and Furniture for the Kusile Power Station Canteen**

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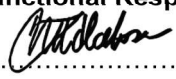
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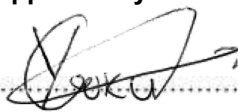
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**Compiled by**  
  
 .....  
**N. Louren**  
**Civil Engineer**  
**Kusile Power Station**  
 Date: 13/06/2023 .....

**Functional Responsibility**  
  
 .....  
**T. M. M. M.**  
**Civil LDE**  
**Kusile Power Station**  
 Date: 13/06/2023 .....

**Authorised by**  
  
 .....  
**T. M. M. M.**  
**Project Engineering Manager**  
**Kusile Power Station**  
 Date: 15/06/2023 .....

**Supported by**  
  
 .....  
**J. M. M.**  
**Kusile Engineering Design**  
**Work Lead**  
**Kusile Power Station**  
 Date: 14/06/2023 .....

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## **1. INTRODUCTION**

This document outlines the scope of works to be undertaken for the supply, delivery, installation and commissioning of kitchen equipment and dining area furniture to the Kusile Power Station permanent canteen and kitchen.

Kusile Power station will make use of a permanent canteen facility for the lifetime of the power station. For this reason, the kitchen of the canteen needs to be outfitted with industrial kitchen equipment to support all the functions of the kitchen operations.

A suitably qualified Contractor is required to install and commission new kitchen equipment and some that were obtained from Wilge Accommodation Kitchen to support the kitchen operations for the station as well as furniture for the seating area and offices. The kitchen needs to provide catering and dining services to the permanent and temporary staff of the station and thus forms an integral part of the daily operations for employees.

## **2. SUPPORTING CLAUSES**

### **2.1 SCOPE**

#### **2.1.1 Purpose**

This document details the scope of works for the installation and commissioning of kitchen/canteen equipment and dining area furniture to the Kusile Power Station permanent canteen building.

#### **2.1.2 Applicability**

This document applies to Kusile Power Station only.

#### **2.1.3 Effective date**

This document will be effective from the date of its authorisation.

### **2.2 NORMATIVE/INFORMATIVE REFERENCES**

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

#### **2.2.1 Normative**

- [1] Eskom Corporate Identity Manual – Unique Identifier 240-103414344
- [2] 0.90/1835 CANTEEN GENERAL PLAN
- [3] 0.90/1836 CANTEEN PLAN PORTION 1
- [4] 0.90/1837 CANTEEN PLAN PORTION 2
- [5] 0.90/24731 CANTEEN GR & FF KITCHEN LIGHT LO
- [6] 0.90/24733 CANTEEN GR&FF KIT SM PWR & LT PR

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- [7] 0.90/24735 S1 CANTEEN GENERAL PLAN SCHEMATIC DIAGRAM DB K1 LIGHTS
- [8] 0.90/24736 S1 CANTEEN GENERAL PLAN SCHEMATIC DIAGRAM DB K1 POWER
- [9] 0.90/24732 CANTEEN DINING AREA LIGHTING LO
- [10]0.90/23868 CANTEEN HVAC KITCHEN LAYOUT
- [11]0.90/23868 CANTEEN HVAC LAYOUT SECTIONS
- [12]0.90/24120 S3 CANTEEN ROOF & GF SMOKE DETEC LO
- [13]0.90/24120 S1 CANTEEN GR & FF FIRE PROTECT LO
- [14]0.90/24120 S2 CANTEEN GR & FF FIRE WATER LO
- [15]0.90/1849 CANTEEN DRAINAGE PLAN
- [16]0.90/1850 CANTEEN DRAINAGE ELEVATION
- [17]0.90/1851 CANTEEN WATER RETICULATION
- [18]0.90/24452 S2 R2
- [19]Handover Work instruction - 203-96814
- [20]201-12721 Package 16 Specifications of HVAC for Canteen Building
- [21]203-74204 Canteen Building HVAX DX Modified Refrigeration Units

### **2.2.2 Informative**

- [22]32-421 - Eskom Life Saving Rules
- [23]36-681 - Eskom Plant Safety Regulations

### **2.3 DEFINITIONS**

| <b>Definition</b> | <b>Description</b>  |
|-------------------|---|
| Contractor        | Service provider contracted to provide a specific service to Eskom, Kusile Power Station. |
| Employer          | Eskom, Eskom Kusile Power Station or representative                                       |

### **2.4 ABBREVIATIONS**

| <b>Abbreviation</b> | <b>Explanation</b>                 |
|---------------------|------------------------------------|
| COVID-19            | Corona Virus                       |
| DB                  | Distribution Board                 |
| ITP                 | Inspection, Testing Plan           |
| QCP                 | Quality Control Procedure          |
| OHSA                | Occupational Health and Safety Act |
| SP&L                | Small Power and Lighting           |
| CoC                 | Certificate of Compliance          |

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| <b>Abbreviation</b> | <b>Explanation</b>    |
|---------------------|-----------------------|
| COVID-19            | Corona Virus          |
| KET                 | Kusile Execution Team |

## **2.5 ROLES AND RESPONSIBILITIES**

### **2.5.1 Contractor**

- a. Execute the defined scope according to contractual agreements including the installation and commissioning of kitchen equipment to the Kusile Power Station permanent canteen kitchen.
- b. Supply, installation and commissioning of outstanding small power & lighting, fire detection and HVAC scope to the cold rooms in the kitchen.

### **2.5.2 Employer**

- a. To provide the identified kitchen equipment obtained from Wilge Accommodation Kitchen (Appendix A)
- b. Review and approve the list of identified equipment required from the contractor's and review the proposed floorplan of the equipment installation points.
- c. Review and approve the Contractor's method statement procedure, QCP and ITP.
- d. Be present for all applicable points of the ITP and commissioning activities where possible.
- e. Provide Engineering support and information relevant to the scope of work as requested by the contractor/specialist.

### **2.5.3 Quality**

- i) The Contractor shall provide an inspection and test plan (ITP) or quality control plan (QCP) for the *Works*
- ii) All documents shall be approved prior to execution of *Works*.
- iii) All quality procedures and verification points as per the project quality requirements or specifications shall be adhered to.
- iv) All quality documents and records applicable to this scope of works shall be submitted for record keeping.

## **2.6 PROCESS FOR MONITORING**

N/A

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### 3. DESCRIPTION OF THE WORKS

#### 3.1 BOUNDARY OF SCOPE OF WORKS

The *works* include supplying, installing, and commissioning of the kitchen equipment, with the exception of the list of equipment that will be supplied by the *Employer*.

#### 3.2 GENERAL OF SCOPE OF WORKS

This section describes the works to be completed in general for all areas. A detailed description of each area and location can be found in Section 3.3 below.

- i. *Contractor* to procure, supply, and install fully fitted kitchen.
- ii. Supply, installation and commissioning of outstanding small power & lighting, gas installation (approximate housing for 12 no. 48kg gas cylinders), fire detection and HVAC scope to the cold rooms in the kitchen.
- iii. Submit an inspection report and testing procedure for approval by the Employer after the work is completed.
- iv. Produce updated as-built drawings for parts of the installation that form part of the works.
- v. Inspect and test the affected building installation and issue an updated CoC for the affected installation.
- vi. Submit all operating and maintenance manuals for equipment installed packaged in a data pack with the testing, commissioning and quality documentation.
- vii. Comply with all applicable OHSWA regulations and rules, environmental laws as well as site rules and requirements.
- viii. Arrangements are made timeously with the *Engineer* to witness and monitor the *Works* on site
- ix. *Contractor* to provide KKS codes where applicable.
- x. A KET QA inspector is requested to inspect *Works* as and when required

#### 3.3 DETAILS OF THE SCOPE OF WORKS

##### 3.3.1 Description

The Kusile Power Station canteen building will service the permanent and temporary staff of the power station for its planned lifetime. The building consists of the kitchen production area, the service area and the seating/dining area. The building has already been constructed and it is suggested to not change any of the existing layout/floor plans when planning/installing the kitchen equipment and dining area furniture. The intention is to use what is already provided with none or minimal additional engineering or structural changes. See figure below for current architectural drawings.

The following areas will need to be equipped with the relevant equipment, furniture and sanitary measures;

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- The kitchen area
- The service area and
- The dining area

With the above areas being fully equipped with the relevant equipment this will allow for a fully functional and hygienically safe (referring to current COVID-19 pandemic considerate) HACCAP functional work environment for employees to use.

A list of equipment supplied by the employer will be made available to the *Contractor*.

Please refer to the canteen drawings as noted in 2.2.1 for all details of building layout, HVAC, plumbing, electrical equipment, etc.

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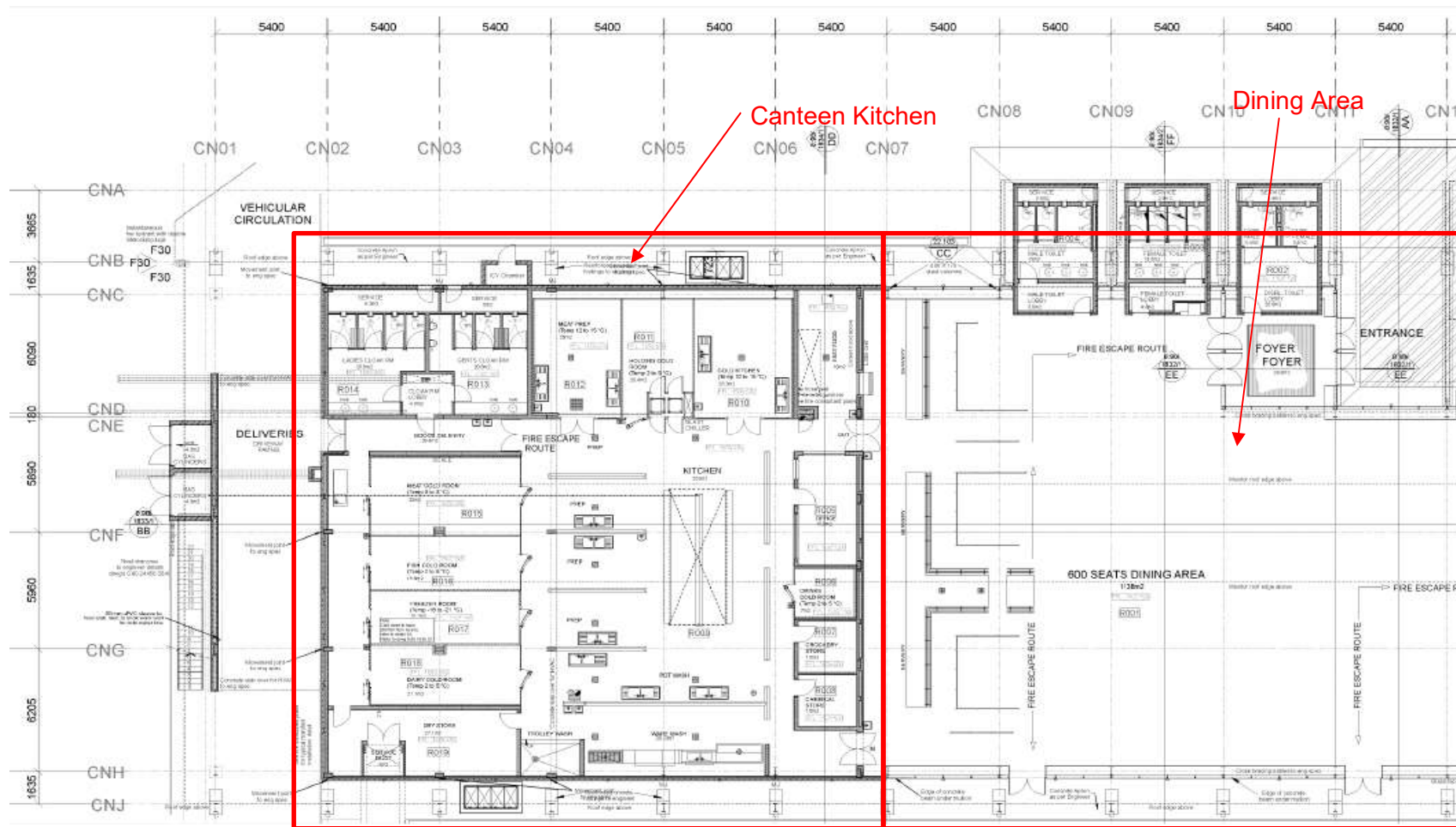


Figure 1 - Kusile Power Station Canteen Building

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**The following work needs to be completed:**

- a. The contractor to ensure all necessities to support the kitchen and canteen operations as required by the employer.
- b. The provision of adequate cold room walls and associated SP&L, HVAC and Fire Detection interfaces, interiors, stainless steel wall panels etc. to ensure cold rooms are fit for purpose.
- c. The installation and commissioning of all the identified equipment (referring to point a).
- d. Installation and commissioning of the equipment obtained from Wilge.
- e. The installation of all safety/protection measures to prevent spread of disease (e.g. COVID-19), this can include but is not limited to splash guards at service stations, foot operated hand sanitizer stations, UV air purifiers, etc.
- f. Provision of furniture for the kitchen offices and 600 seated dining area (refer to figure 1 for layout, including, tables and shelving and racking)

**The following requirements must be considered when taking on the above-mentioned work:**

- a. The building and kitchen layout need to be used as-is and additional engineering changes needs to be avoided as far as possible.
- b. Contractor to consider drainage and extraction points when designing the equipment layout.
- c. Equipment to be supplied must be in line with power supply outputs and spare capacity (and DB space) availability of the current building designs.
- d. Kitchen taps supplied to be wall mounted in line with current provided potable water connection points.
- e. The menu/type of food will be primarily for daily lunches and should include buffet type options as well as take-away options (breakfast options can also be included).
- f. The current national regulations to prevent spread of diseases (HACCP and consider i.e. COVID-19).
- g. Any equipment and/or furniture provided must comply with the Eskom Corporate Identity where applicable.
- h. Up to the maximum of 1000 diners/meals daily should be considered when determining the type and quantity of equipment to ensure it will be sufficient in providing for operations to fulfil the diners' needs.
- i. The seating area should be able to accommodate 600 people at any given time, furniture (desks, dining tables, chairs etc.) should thus be sufficient to accommodate the 600 seated capacity of the dining area. All furniture must be ergonomically designed and be suited for high frequency usage.
- j. The future movement of people through the building (kitchen and dining area) needs to be taken into consideration when planning the kitchen layout and thus a floorplan indicating the planned equipment installations and proposed movement/flow of people needs to be submitted to the employer for approval (prior to installation).
- k. Solutions for recycling of food waste and kitchen waste (glass, paper, plastic) should be incorporated in the layout and operations plan/instructions.

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### **3.3.2 Scope in Detail**

The following is required from the Contractor (also taking 3.1.1. requirements into account):

- a. Provide the services in determining what equipment is required for the industrial kitchen and furniture required for the 600 seated dining area and kitchen offices (aside from that which the *Employer* has supplied).
- b. The installation and commissioning of kitchen equipment and office and dining area furniture to the Kusile Power Station permanent canteen and kitchen.
  1. Provide a complete list of equipment and furniture identified for installation in the kitchen and a full method statement indicating how identified equipment will be installed and commissioned with the least impact to operations of the Station.
  2. To ensure that Wilge Obtained kitchen equipment must have a local maintenance service support for a minimum of 10-year period guaranteed by supplier/manufacturer.
- c. Make use of the current layout of the kitchen w.r.t plug points, drains, vents, doorways, offices, plug points, allocated cold/storage rooms, allocated potable water service connections etc.
- d. Technology used/installed must be as energy efficient as possible.
- e. All chemicals used or methods proposed to be used should be environmentally friendly.
- f. Provide a floor plan for approval, indicating the planned installation points and final layout of the equipment in the kitchen space and serving area.
- g. Provide the hygiene/safety equipment required to prevent spread of diseases and ensure the kitchen hygiene standards meet all OHS requirements.
- h. Issue a Certificate of Compliance to the employer for all Electrical, HVAC & plumbing connected machinery.
- i. Each electric item requires an isolation point within line of sight to equipment installed.
- j. Provide all the necessary equipment, tools, materials required to complete the works.
- k. Provide a maintenance plan for the installed equipment and be able to provide maintenance services for a set agreed upon period after installation.
- l. Provide equipment manuals for operations and maintenance. Provide design and O&M manuals for all canteen equipment and related electrical and C&I installations

*Note. All the above needs to be submitted to the employer for review and approval before works can commence.*

#### **3.3.2.1 Kitchen equipment interface requirements**

The following interfacing services were not constructed and need to be completed by the appointed Contractor:

##### **3.3.2.1.1 Cold Rooms**

The Contractor is to install fit for purpose cold room infrastructure as per the following (refer to architectural plan drawing 0.90/1836 Sheet 1 for cold room layouts):

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**a) Freezer Cold Room**

- Design, supply and installation of cold room walls, doors and roof.
- Construction of freezer room floor as per detail on drawing 0.90/24452 Sheet 2.
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3. The scope for this room is as follows:
  - Installation of conduit/cable to closest device and all required emergency signage.
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - Interface of VESDA system to the Main Building Fire Panel.
  - The network of sampling piping shall be extended from the one room to the other.
- Design, supply, installation and commissioning of the cold room refrigeration unit as per requirements indicated on drawing 0.90/1836 Sheet 1.
  - Supply and installation of power cables from the DB to the unit, as well as the required circuit breaker and all associated wiring and termination accessories. Cable to be routed to isolators located in close proximity to the unit.
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).
  - There are no plugs inside the cold rooms and holding cold rooms (refer to drawing 0.90/24733 Sheet 1).
  - Light switches must be installed once the walls have been installed.

**b) Meat Cold Room**

- Design, supply and installation of cold room walls, doors and roof
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3. The scope for this room is as follows:
  - Installation of conduit/cable to closest device and all required emergency signage
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - The network of sampling piping shall be extended from the one room to the other.
- Design, supply, installation and commissioning of the cold room refrigeration unit as per requirements indicated on drawing 0.90/1836 Sheet 1.
  - Supply and installation of power cables from the DB to the unit, as well as the required circuit breaker and all associated wiring and termination accessories. Cable to be routed to isolators located in close proximity to the unit.
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).

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- There are no plugs inside the cold rooms and holding cold rooms (refer to drawing 0.90/24733 Sheet 1).
- Light switches must be installed once the walls have been installed.

**c) Fish Cold Room**

- Design, supply and installation of cold room walls, doors and roof
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3. The scope for this room is as follow:
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - The network of sampling piping shall be extended from the one room to the other.
- Design, supply, installation and commissioning of the cold room refrigeration unit as per requirements indicated on drawing 0.90/1836 Sheet 1.
  - Supply and installation of power cables from the DB to the unit, as well as the required circuit breaker and all associated wiring and termination accessories. Cable to be routed to isolators located in close proximity to the unit.
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).
  - There are no plugs inside the cold rooms and holding cold rooms (refer to drawing 0.90/24733 Sheet 1).
  - Light switches must be installed once the walls have been installed.

**d) Dairy Cold Room**

- Design, supply and installation of cold room walls, doors and roof
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3. The scope for this room is as follow:
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - The network of sampling piping shall be extended from the one room to the other.
  - Supply & Installation of end caps (one per branch).
- Design, supply, installation and commissioning of the cold room refrigeration unit as per requirements indicated on drawing 0.90/1836 Sheet 1.
  - Supply and installation of power cables from the DB to the unit, as well as the required circuit breaker and all associated wiring and termination accessories. Cable to be routed to isolators located in close proximity to the unit.
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).

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- There are no plugs inside the cold rooms and holding cold rooms (refer to drawing 0.90/24733 Sheet 1).
- Light switches must be installed once the wall has been installed.

**e) Cold Kitchen Room**

- Design, supply and installation of cold room walls, doors and roof
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3. The scope for this room is as follow:
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - The network of sampling piping shall be extended from the one room to the other.
  - Supply & Installation of end caps (one per branch)
- Installation and commissioning of cold room refrigeration unit as indicated on drawing 0.90/1836 Sheet 1.
  - Terminating of power cables to unit. Cables leading to the cold room locations are supplied with sufficient slack. A conduit will still need to be installed from the supplied cable to the cold room.
  - NOTE: refrigeration unit will be supplied for this cold room (refer to document 203-74204 for the refrigeration unit specification and document number 203-12721 section 5.1 on page 11 for the room's HVAC specification).
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).
  - Electrical plug points are provided as per marked up drawing 0.90/24733 Sheet 1. Plug points to be recessed into cold room walls.
  - Light switches must be installed once the walls have been installed.

**f) Meat Preparation Room**

- Design, supply and installation of cold room walls, doors and roof
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3. The scope for this room is as follow:
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - The network of sampling piping shall be extended from the one room to the other.

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- Installation and commissioning of cold room refrigeration unit as indicated on drawing 0.90/1836 Sheet 1.
  - Terminating of power cables to unit. Cables leading to the cold room locations are supplied with sufficient slack. A conduit will still need to be installed from the supplied cable to the cold room.
  - NOTE: refrigeration unit will be supplied for this cold room (refer to document 203-74204 for the refrigeration unit specification and document number 203-12721 section 5.1 on page 11 for the room's HVAC specification).
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).
  - Electrical plug points are provided as per marked up drawing 0.90/24733 Sheet 1 Rev 2. Plug points to be recessed into cold room walls.
  - Light switches must be installed once the walls have been installed.

#### **g) Holding Cold Room**

- Design, supply and installation of cold room walls, doors and roof
- Supply, installation and commissioning of the fire detection system (VESDA system) as per marked up drawing 0.90/24120 Sheet 3 Rev 5. The scope for this room is as follow:
  - Installation of a branched network air sampling pipe network, with two sampling holes (one per branch).
  - The network of sampling piping shall be extended from the one room to the other.
- Design, supply, installation and commissioning of the cold room refrigeration unit as per requirements indicated on drawing 0.90/1836 Sheet 1.
  - Supply and installation of power cables from the DB to the unit, as well as the required circuit breaker and all associated wiring and termination accessories. Cable to be routed to isolators located in close proximity to the unit.
- Supply, installation and commissioning of lighting and lighting circuits/cabling inside the cold room as per drawing 0.90/24731 Sheet 1.
  - Lighting circuit/cabling to be routed to DB board indicated on drawing (0.90/24735 Sheet 1 and 0.90/24736 Sheet 1).
  - There are no plugs inside the cold rooms and holding cold rooms (refer to drawing 0.90/24733 Sheet 1)
  - Light switches must be installed once the walls have been installed.

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#### **h) Drinks Cold Room**

- Design, supply and installation of cold room walls, doors and roof
- This room does not require any fire detection
- Supply, installation and commissioning of compressor indicated on drawing 0.90/24733 Sheet 1:
  - Electrical outlet provided
- Supply, installation and commissioning of lights as per marked up drawing 0.90/24731 Sheet 1.
  - Light switch to be installed (refer to drawing 0.90/24731 Sheet 1)

#### **i) Monitoring of Cold Room Temperatures**

The *Contractor* is to design, supply and install local temperature sensors with external light alarms (beacons) that indicate when cold room temperatures vary outside ranges (specified on drawing 0.90/1836) for all cold rooms including the cold kitchen - and meat preparation rooms. These are to be supplied from the DB, with cable routing, circuit breaker and all wiring and termination accessories provisioned for.

##### **3.3.2.1.2 HVAC Extractor Hood**

- The *Contractor* is to design, supply and install extractor hoods are marked up on drawing 0.90/141669.
  - The *Contractor* is to cut into existing ducting to install canopies as required and indicated on drawings.
  - The *Contractor* is to provide a layout of kitchen equipment that ties in with extractor hood locations indicated on the drawings.

##### **3.3.2.1.3 Serving Area**

- The *Contractor* is to design, supply and install serving area equipment as per architectural layout 0.90/1836 Sheet 1.
- Electrical plug points to be incorporated into serving area as per drawing 0.90/24733.

##### **3.3.2.1.4 Coffee Station**

- The *Contractor* is to design, supply and install the coffee serving area equipment for the area indicated on architectural layout 0.90/1851 Sheet 1.

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### 3.4 OTHER REQUIREMENTS OF THE WORKS

#### 3.4.1 Quality Management

- a. The *Contractor* is responsible for defining the level of QA/QC (intervention Points) or inspection to be imposed on his *Subcontractors* and suppliers of material in the Quality Control Plans (QCPs).
- b. The *Contractor* submits monthly, the following QA returns:
  - A register of Defects with those older than 30 days being flagged, and an explanation attached
  - Register of accepted Defects
  - A register of Non-Conformance Report
  - Monthly Project Quality Report
  - Monthly updated Site and pre-site programmes
  - Inspection dates
  - Site Acceptance Tests
  - Inspections completed / outstanding

#### 3.4.2 Testing Requirements and Procedures

The *Contractor* must ensure all equipment installed are tested to be in working condition and commissioned before take-over by the employer. This is inclusive of the equipment obtained from Wilge. All testing needs to be documented and the signed documentation to be handed over to the employer after the work is complete. The handover of documentation to happen through the official Kusile documentation handover procedure (See Handover Work instruction - 203-96814).

#### 3.4.3 Health, Safety and the Environment

The *Contractor* needs to take all reasonable precautions to comply with the applicable environmental laws, applicable OHS&A regulations and rules, national regulations regarding COVID-19, procedures and guidelines otherwise provided for in the contract that will be undertaken before work commences. The *Contractors* must ensure that its subcontractors (if any), employees and other parties under the *Contractor's* direction will observe and comply with the foregoing as well.

## 4. CONSTRUCTION

The *works* described in this scope include the following

### 4.1 GENERAL

The *Contractor*:

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- a. Adheres to the South African Environment Protection Act, the waste management code of practice and the South African Occupational Health and Safety Act No. 85 of 1993, the regulations promulgated thereunder and Eskom Safety, Health, Environment and Quality (SHEQ) Policy 32-727 and Waste Management Procedure.

The *Contractor* will be required to:

- a. Come to site to view the area before submitting their quote
- Site induction to be done
  - Medical certificate at Contractor's cost
  - All relevant PPE provided by the contractor
- b. Submit a work schedule/programme for completing the scope of work
- c. Submit all relevant documentation (not limited to below):
- Full equipment list with applicable manuals
  - Operating and maintenance manuals for equipment installed
  - Commissioning and testing documentation
  - Proposed QCP and ITP for approval by the Client
  - Relevant designs and drawings, floor layout plan for approval by the client before work commences
  - Submit all the signed QCP and ITP documentation once works are completed
  - Provide official equipment and furniture warranties and guarantees documentation for all installed equipment once work is completed
- b. Submits a comprehensive method statement of the entire *works* to the *Engineer* for acceptance prior to the start of the *works*
- c. Submit a project specific safety file to the *Employer* for acceptance, prior to the start of the *works*.
- d. Submit a high-level schedule for the *works* to the *Engineer* for acceptance after contract award.
- e. Manage his access to the working areas and the site to ensure none of the existing plant that is not in the scope is damaged during removal of the middle tier fence.
- f. Manage his activities on Site to ensure that no interference takes place between his work and that of others.
- g. Continuously monitor the condition in demolition areas and surrounding areas for any hazardous substances and in such case, the *Contractor* is required to take necessary precautionary measures.
- h. Complete "Contract Activities Daily Reports".
- i. Identifies a registered waste disposal site, outside the pump station for dumping of waste, which must be approved by the *Engineer*.

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- j. Maintain and promote labour harmony on the Site and in the working environment.
- k. The *Engineer* should be alerted if there are any *works* deviating from this scope.

## **4.2 COMMISSIONING**

d. The *Contractor* is required to test, verify, and commission the equipment according to the manufacturer's specification and approved drawings in the presence of the *Employer*. The *Contractor* submits all drawings and relevant paperwork for the installed equipment to the *Engineer*. Submit all relevant documentation (not limited to below):

- Full equipment list with applicable manuals
- Operating and maintenance manuals for equipment installed
- Commissioning and testing documentation
- Proposed QCP and ITP for approval by the Client
- Relevant designs and drawings, floor layout plan for approval by the client before work commences
- Submit all the signed QCP and ITP documentation once works are completed
- Provide official equipment and furniture warranties and guarantees documentation for all installed equipment once work is completed

## **4.3 HANDOVER**

The *Contractor* compiles data packs progressively for all construction, inspection, test records and documents for every of plant area worked on. The *Contractor* submits data packs to the *Engineer* for their review for all equipment and *works* undertaken with the applicable requirements and specifications.

Apart from any statutory data packages required, the *Contractor* also compiles and signs off a data package of the relevant drawings, test certificates etc. to the *Engineer* for acceptance.

Submit all relevant documentation (not limited to below):

- Full equipment list with applicable manuals
- Operating and maintenance manuals for equipment installed
- Commissioning and testing documentation
- Proposed QCP and ITP for approval by the Client
- Relevant designs and drawings, floor layout plan for approval by the client before work commences
- Submit all the signed QCP and ITP documentation once works are completed

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- Provide official equipment and furniture warranties and guarantees documentation for all installed equipment once work is completed

## 5. SPECIFICATION FOR THE WORKS

The *Contractor* is required to adhere to the latest editions of and the normative references within the following SANS standards and other codes of practice, regulations & standards:

## 6. CODES & STANDARDS

*Works* shall be done in accordance with prescribed Eskom standards, applicable codes of practice, specifications, and regulations. These include those stated in this document such as OHS Act and the Eskom Kusile Project Specific Safety Plan. However, they are not limited to these.

## 7. ACCEPTANCE

This document has been seen and accepted by:

| Name                     | Designation  |
|--------------------------|--|
| Lelethu Thipa            | Kusile Generation Auxiliary Plant Engineer             |
| Nadia Hoosen             | KET Civil Engineer                                     |
| Thabani Mdlalosi         | KET Civil Lead Engineer                                |
| Tumiso Railo             | KET Engineering Manager                                |
| Joseph Ngqendesha        | Kusile Generation Design and Specifications Manager Gx |
| Grace Olukune            | Kusile Generation Engineering Manager                  |
| Yuvir Gokul              | KET Engineering Design Work Lead                       |
| Sugan Moodley            | KET C&I Lead Discipline Engineer                       |
| Hanneke De Beer          | Gx Integration Engineer                                |
| Goldstone Mungwe         | KET Electrical Lead Discipline Engineer                |
| Tseliso Msimanga         | KET C&I Engineer                                       |
| Nonkqubela Mqikela-Mjiwu | KET Electrical Engineer                                |

## 8. REVISIONS

| Date          | Rev. | Compiler       | Remarks                            |
|---------------|------|----------------|------------------------------------|
| Jan 2021      | 0.1  | H de Beer      | New document                       |
| April 2021    | 0.2  | W van Rensburg | Final Revision                     |
| April 2022    | 0.3  | TP Sathekge    | Strategy changes to Final Revision |
| July 2022     | 0.4  | N Hoosen       | Revised Document                   |
| November 2022 | 1.0  | N Hoosen       | Final Document                     |
| June 2023     | 2.0  | N Hoosen       | Revised Doc                        |

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## 9. DEVELOPMENT TEAM

The following people were involved in the development of this document:

- a. Tshepo Sathekge
- b. Lelethu Thipa
- c. Hanneke de Beer
- d. Ayodele Jimoh
- e. Calvin Langley
- f. Nadia Hoosen

## 10. Appendix A

This is a list of some of the items obtained from Wilge. A detailed list will be made available

| <b>Asset Description</b>                 |
|--|
| Stainless steel 2250 X650X900            |
| Stainless steel table with splash back r |
| Stainless steel table solid              |
| 40 Pan convection steam oven             |
| Full solid insert (0.8 mm)               |
| Stainless Steel table with - thawing     |
| Stainless Steel table with-thawing roo   |
| Stainless Steel table - Meat Spice Area  |
| Stainless Steel splash back& LHS         |
| Stainless steel 439 grade s/steel        |
| Chrome Grids GN2/1                       |
| Full perforated insert (0.8 mm)          |
| 6 Burner Gas Stove with Gas oven range I |
| Super fryer 2 X 20lt, 2 pan, 12kw per pa |
| Chrome Shelving unit - 4 tier            |
| Mobile Meat trough                       |
| Stainless Steel table - Meat Spice Area  |
| Microwave oven 28Lt                      |
| Urn with anti-boil dry elements          |
| Planetary mixer                          |
| Mincer                                   |

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|  |
|--|
| Mobile stainless steel table           |
| Stainless steel table                  |
| Butcher block and stand                |
| Stainless steel table with splash back |
| Stainless steel double bowl prep sink  |
| Capdan Luna 250lt single cooker mixer  |
| Trolley in for 40 pan oven             |
| 80lk Electric LineA99                  |
| Extraction canopy                      |
| Chrome shelving unit - 4 tier          |
| Plastic pallets                        |
| Grease Shield                          |

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