

Specification Template

TE-IMS-PEMM ASSET KDS-SPEC 038 Specification

Description: Provide Canteen & and catering Services				
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Local Business:	PEMM			
Location:	Koedoespoort			

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1. Scope of Work

This specification requirement covers all the requirements that will be needed to inform the supplier/vendor/manufacture to carry out what is expected from him/her: The contract will be awarded as a turnkey project and the contractor will be responsible for all the work specified.

This specification states the minimum requirements relating to the work and in no way absolves the contractor from responsibility for sound engineering practice. Any omissions or sub-standard requirements of this specification must be brought to the attention of Transnet Engineering KOEDOESPOORT at tender stage and optional prices for addressing such omissions must be provided.

The Supplier shall supply all the labour, tools, material, equipment, consumables, facilities, testing and supervision required for the supply of the specified equipment at site during erection, pre-commissioning and commissioning activities.

2. Site Inspection

Tenderers must visit the site to familiarize themselves with all the aspects involved relating to the project that must be done. This must be arranged via the Contract Manager. The site inspection certificate will be counter-signed by the Contract Manager on day of the site visit. The tender documents must only be submitted if the site inspection certificate has been signed.

3. Information Required

Tenders shall be in duplicate and will not be considered if full particulars of all relevant equipment and works requested are not submitted at the tender stage, to ensure an objective assessment of the offer can be made. Tenderers shall confirm that the items that they are offering comply at a standard not less than the minimum required requirement asked for in the specifications. Tenderers must comply with these specifications, but alternative offers may, in addition, also be submitted. Such alternative offers must be fully motivated and substantiated.

4. Statutory Requirements

The contractor must take note that Transnet complies with the legislation and other requirements listed below, Transnet expects the contractor to also comply with the listed legislation and other requirements which includes but not limited to:

- Occupational Health & Safety Act (Act 85 of 1993) and its Regulations, as amended e.g. Regulations like the Hazardous Chemical Substances, Facilities Regulations etc.
- Compensation of Occupational Injuries and Diseases Act (Act 130 of 1993) as amended
- Foodstuffs, Cosmetics and Disinfectants Act (Act 54 of 1972) as amended
- National Health Act (Act 611 of 2003) as amended
- National Environmental Management Act 107 of 1998
- National Environmental Management: Waste Act (Act 59 of 2008)
- National Water Act (36 of 1998)
- Basic Conditions of Employment Act (Act 75 of 1997): Sectoral Determination - Contract Cleaning Sector; Taxes: PAYE, VAT, UIF; Regional Services Levies and Skills Development Levy, Public Liability and Provident fund.

- Employment Equity Act (Act 55 of 1998) as amended
- Labour Relations Act (Act 66 of 1995) as amended
- City of Tshwane Municipality Bylaws
- National Environment Act
- Transnet Engineering Koedoespoort Management Standard.
- Transnet Engineering IMS Compliance Policy Statement

The contractor shall undergo Safety, Health and Environmental **(SHE) Induction**, and be issued with an Induction certificate and valid permits authorising it to enter Transnet Engineering premises for the duration of the contract.

The contractor is required to produce an approved Compliance File or SHE File and Site Instruction Book on site at all times.

5. Specific Requirements:

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	Provide Canteen & catering Services.	
1.	Scope of Services:	
1.1	<p>The canteen service provider shall render a service to employees, contractors, and students with a varying number of visitors of diverse cultural, ethnic, and religious groups who regularly use the canteens, ranging from breakfast to a full lunch.</p> <p>Any deviation from specification must be brought to Canteen committee attention.</p> <p>The service providers will be required to provide various options in terms of operating times, food options, catering service etc.</p> <p>Various types of food services to be offered such as</p> <ul style="list-style-type: none"> • Pre-packed fresh food prepared using the best produce • Beverages • Nutritionally balanced meals • Snacks and Sweets • Various Fruits • Various Salads • Breads and take-a-ways 	
2.	General Operating Times:	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
2.1	The canteens operating days are Monday to Friday, excluding weekends and public holidays. The general operating hours are from 06:00 to 18:30.	
3.	Canteen Services Daily for TE Employees:	
3.1	<p>The average number of employees utilising the TE canteens on a daily basis range between 650 – 800 employees. The employees pays the service provider directly for their orders on cash basis. The daily requirements are as follows:</p> <ul style="list-style-type: none"> • Breakfast <p>Breakfast shall be served from 07:00 until 10:30. Breakfast service includes hot and cold items. As listed on the Schedule 3</p> <ul style="list-style-type: none"> • Lunch <p>Lunch shall be served from 11:30 until 14:00. Lunch service to include hot items listed in Schedule 3. The menu must include a variety of dishes which caters for employees preferences.</p>	
4.	Catering for Functions and Meeting:	
4.1	<p>The successful bidder may be required to cater for special function services on a quotation basis, as and when required (e.g. farewells, long service awards, and meetings), with the prior written acceptance in the form of a Purchase Order from the TE, to enable the bidder to cater for meetings and functions. The successful bidder needs to obtain a Purchase Order before services are rendered. This charge will be based on the offer and acceptance between the successful bidder and TE.</p> <p>TE will follow the normal procurement process of obtaining quotations from catering companies and not confide these to the appointed Canteen Service providers only. For purposes of clarity and for the avoidance of doubt, it is important to note that the TE reserves the right to obtain and/or accept quotations from external catering companies.</p>	
5.	Canteen Facilities:	
5.1	The service provider will be required to ensure that the facilities are always kept clean and tidy and ready for use when needed. All Catering facilities are to be used exclusively for the preparation of catering for consumption by TE personnel, contractors, and guests; i.e. facilities cannot be used for external functions.	
5.2	Transportation of food shall be done in hygienic conditions. (Transporting of personnel with food is prohibited).	
6.	Duties of The person In Charge of The Food Premises:	
6.1	The person in charge of the food premises shall ensure that:	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<ul style="list-style-type: none"> • effective measures are taken to eliminate flies, other insects, rodents or vermin on the premises; • any person working in the food premises has obtained training in HACCP and in food hygiene. • refuse is removed from the food handling premises or from any room or area in which food is handled as often as is necessary. • refuse is stored or disposed of in such a manner that it does not create a nuisance. • refuse bins are cleaned regularly and disinfected whenever necessary and whenever the inspector requires it to be done. • Wastewater on the food premises is disposed of to the satisfaction of Transnet Engineering. Care must be taken not to discharge wastewater into stormwater drains. • The food premises are kept in a clean and hygienic condition to the satisfaction of the inspector. • Unnecessary materials, goods or items that do not form part of the operation and that have a negative effect on the general hygiene of the food premises are not to be kept on the premises. • no person handling non-packed food wears any jewellery or adornment that may come into contact with food, unless it is suitably covered. • no condition, act or omission that may contaminate any food arises or is performed or permitted on the food premises. • Care must be taken not to mix liquefied or contaminated food waste recyclable waste e.g. papers, plastics etc. • The contractor must ensure separation of waste at source is practised. TE shall supply different waste bins as per the waste streams produced by the canteen. Therefore, the service provider must comply with TE waste management practices and procedures. • Not to compromise hygiene, but the service provider shall endeavour to use water sparingly. • Not to compromise energy requirement, but the service provider must endeavour to use energy (electrical or gas energy) sparingly. • the provisions on these rules are complied with. • no food handler touches ready-to-eat non-packed food with his/her bare hands, unless it is unavoidable for preparation purposes, in which case such food shall be handled in accordance with best food handling practices; and • The reporting of diseases and conditions are properly recorded and kept for perusal by the inspector. • Supplier staff to be declared in term of numbers 	
7.	Duties of a Food Handler	
7.1	Any person shall not handle food, a facility or container: <ul style="list-style-type: none"> • whose fingernails, hands or clothes are not clean; 	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<ul style="list-style-type: none"> • who has not washed his/her hands thoroughly with soap and water immediately prior to the commencement of each shift, at the beginning of the day's work or after the rest period, after every visit to the urinal or latrine, every time he/she has blown his/her nose or after his/her hands have been in contact with perspiration or with his/her hair, nose or mouth. • who has not washed his/her hands after handling a handkerchief, money or refuse container or refuse, raw vegetables, fruit, eggs, meat or fish before handling ready-to-eat food. • who has not washed his/her hands after he/she has smoked or on return to the food premises or after his/her hands have been contaminated for any other reason. • (Who has a suppurating abscess, sore, cut or an abrasion, unless covered with a moisture-proof dressing which is firmly secured to prevent contamination of food; or • who is or who is suspected of suffering from or being a carrier of a disease or a condition in its contagious stage that can be transmitted by food, unless such person immediately reports the disease or condition to the person in charge and a certificate by a medical practitioner stating that such person is fit to handle food is submitted. <p>No person shall:</p> <ul style="list-style-type: none"> • spit in an area where food is handled or on any facility. • smoke or use tobacco in any other manner while he/she is handling non-packed food or while he/she is in an area where such food is handled. • handle non-packed food in a manner that brings it into contact with any exposed part of his/her body, excluding his/her hands. • lick his/her fingers when he/she is handling non-pre-packed food or material for the wrapping of food. • cough or sneeze over non –pre-packed food or food containers or facilities. • bring meat skewers, labels, equipment or any other object used in the handling of food including his/her hands into contact with his/her mouth, or inflate sausage casings, bags or other wrappings my mouth or in any other manner that may contaminate the food. • walk, stand, sit or lie on food or food containers or on food processing surfaces. • use the hand washing basin for the cleaning of his/her hands if simultaneously used for cleaning food handling facilities; or • While he/she is handling food, perform any act other that those referred to above which could contaminate or spoil food. <p>A Health and Hygiene Inspector will always have free access to the relevant Transnet premises where the Services are being rendered.</p>	
7.	Occupational Hygiene Health and Safety Act [OHS Act 85/1994 as amended]	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
7.1	<p>The Service Provider is bound by the OHS Act and Regulations as implemented by TE on its premises. Regular inspections will be carried out by TE appointed staff.</p> <p>The Service Provider shall therefore comply with the following during the contract period:</p> <ul style="list-style-type: none"> • Prepare a Safety, Health and Environmental File to address and manage all applicable sources of risk as well as any other sources of risk that are identified during the contractors risk assessments. • A Letter of Good Standing is the registration certificate issued by the Compensation Commissioner Fund or any other licensed insurer when the insured has complied with all the requirements of the insurer and the requirements of the COID act (Act 130 of 1993). • The Contractor shall ensure that his employees are registered on a medical surveillance programme and shall be in possession of a valid medical health certificate. • The Contractor shall ensure that his employees are trained in food hygiene in terms of the Hazard Analysis and Critical Control Points (HACCP) Training from an approved service provider. • the Service Provider and its Personnel are to monitor and control the use of hazardous chemicals and should, where possible, use biodegradable and environmentally recyclable products. • ensure that all chemicals used in the Canteen are initially accompanied by an Material Safety Data Sheet [MSDS] which shall be submitted to TE's Risk Department; • All waste must be separated to make recycling possible. TE will provide containers or skips which will be kept clean at all times by the Service Provider and emptied on a daily basis by TE. 	
8.	Occupational Hygiene Health and Safety Act [OHS Act 85/1994 as amended]	
8.1	<p><u>Food Handling Standards</u> <i>Standards and Requirements for Food Premises [the Canteens]</i></p> <p>Food premises shall be of such design, construction and finish, and shall be so equipped in such a condition that it can be always used as a food handling premises. The design, construction and finish shall be in such a condition that:</p> <ul style="list-style-type: none"> • it does not create health hazards at all times; • Food to be displayed for visibility • food can be handled hygienically on the premises and with the equipment therein; • food can be protected by the best available method against contamination or spoilage by poisonous or offensive gases, smoke, soot deposits, dust, chemical or biological contamination or pollution or by any other agent whatsoever. 	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<ul style="list-style-type: none"> • all interior surfaces of wall, sides or ceiling, or roofs without ceilings, and the surfaces of floors, or any other similar horizontal or vertical surfaces that form part of or enclose the food handling premises shall have no open joints or open seams and shall be made of smooth, rust free and non-toxic, cleanable and not-absorbent material that is dust-proof and water resistant. • each room shall be ventilated effectively either naturally or artificially. • Each room shall be illuminated effectively either naturally [10% of the floor area] or artificially [200 lux]. there must be a wash-up facility with hot/warm and cold water for the cleaning of the facilities. • the premises must be rodent proof. • flies or other insects must be prevented from the food handling area. • the waste disposal system must be approved by Transnet Engineering. • there must be hand washing facility provided with a constant supply of hot and cold water for the washing of hands by workers on the food premises and by persons to whom food is served for consumption on the food premises, together with a supply of soap and clean disposable hand drying material or other hand cleaning facilities. • liquid-proof, easy to clean refuse containers with close-fitted lids suitable for the hygienic storage of refuse, pending its removal from the food handling area. • a separate changing area with storage facilities for clothes. • direct access to any room or area where gases, soot deposits, offensive smells, fumes or any other impurity is present should be prevented. • unnecessary material [material which does not form part of the food handling premises should not be kept in the food handling premises. • all equipment and utensils that come into contact with food shall be made of smooth, rust proof, non-toxic and non-absorbent material that is free of open seams or joints. • crockery, cutlery, utensils, basins or any other such facilities shall not be used for handling food if they are not clean or if they are chipped, split or cracked; and • All equipment and utensils used for food handling shall be kept in a dust free environment. <p><i>Bacteriological Sampling of Food</i></p> <ul style="list-style-type: none"> • Bacterial food sampling shall be carried out at intervals not exceeding 3 [three] months. • Water samples for chemical and biological analysis shall be taken at intervals not exceeding 3 [three] months. 	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<ul style="list-style-type: none"> • Swabs from food handling equipment shall be taken at intervals not exceeding 3 [three] months. <p><i>Cold Storage and Storage of Food</i></p> <ul style="list-style-type: none"> • The cold storage facility shall be provided with a thermometer which always reflects the degree of coldness. • Food marketed as frozen food shall be always kept at temperatures below 2 degrees Celsius. • Chilled products such as raw unpreserved fish, edible offal, poultry, meat and milk shall be kept at a temperature below 4 degrees Celsius. • Any other perishable food must be kept at temperatures below 7 degrees Celsius to prevent spoilage. • Any other perishable food not kept frozen shall be kept at temperatures above 65 degrees Celsius. • Food that is stored shall not come into contact with a floor or ground surface. <p><i>Hot Storage and Display of Food</i></p> <ul style="list-style-type: none"> • The heating apparatus used for storage or display of heated perishable food shall be provided with a thermometer which at all times shall reflect the degree of heating. • Any other perishable food not kept frozen or chilled shall be kept at temperatures above 65 degrees Celsius. • Any shelf or display cases used for displaying or, or storing food, shall be kept clean and free from dust and any other impurities. • Non-prepacked food stored or displayed food and ready to consume food shall be protected against droplet contamination. Or contamination by insects and dust. <p><i>Standards for Food Preparation Storage and Sale</i></p> <ul style="list-style-type: none"> • No person shall be allowed to handle / prepare food for consumption by the public is he/she is suffering from any communicable disease such as TB, cholera etc. • No one should be allowed to touch any food prepared for consumption by the public unless he/she is employed or authorised by the person in charge of the food premises. • People with open wounds should not be allowed to handle / prepare food for public consumption. • The person handling money shall not have direct contact with food. • No person shall be allowed to handle food without wearing the suitable protective clothing. • All protective clothing used in the food handling premises shall 	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<p>be always kept clean and hygienic.</p> <ul style="list-style-type: none"> Personal hygiene of all the people handling food shall be monitored by the person in charge of the food premises. A canned food container which bulges at the flat or round side, or when the end of one side bulges when the other side is pressed, shall not be sold to the public. Blown, rusted or severely damaged cans as well as cans which show signs of leaking shall not be sold to the public. Perishable food when served to the consumer shall be packed / wrapped to protect the food therein against any contamination. Newspapers shall not be used for wrapping any cooked / perishable food. 	
9.	General Special Conditions	
9.1	<p><u>Equipment Lists</u></p> <ul style="list-style-type: none"> The Service Provider shall provide to Transnet, within 7 [seven] days of signature hereof, a list of its equipment [the Equipment] together with a replacement value therefor for all catering Equipment owned and brought into Transnet premises by the Service Provider for the purpose of providing the Services. Transnet shall insure the Equipment for loss or damage, excluding normal wear and tear, provided such loss or damage is not caused by the actions of the Service Provider. Transnet shall insure the TE Equipment for loss or damage, excluding normal wear and tear, provided such loss or damage is not caused by the actions of the Service Provider. <p><u>Liability</u></p> <ul style="list-style-type: none"> The Service Provider shall be liable for damages or losses to Transnet property or assets due to the gross negligence, abuse and/or theft caused by its Personnel. Supplier not restricted to employing the current staff. <p><u>Maintenance of Canteen Facilities</u></p> <ul style="list-style-type: none"> Transnet shall be responsible for the maintenance of its Canteen facilities, at Transnet's cost, to provide suitable working conditions to enable the rendering of Services by the Service Provider. Maintenance of the facilities includes payment of water and electricity for the premises. Maintenance excludes daily cleaning of equipment, utensils and general housekeeping, which shall be the responsibility of the 	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<p>Service Provider.</p> <ul style="list-style-type: none"> The service provider will be required to ensure that the facilities are always kept clean and tidy and ready for use when needed. All Catering facilities are to be used exclusively for the preparation of catering for consumption by TE employees, students, contractors and guests. The facilities cannot be used for external functions. TE will conduct, through hygiene audit and inspection at intervals agreed upon by the contractor and the Risk and Safety Department. The findings of which shall be discussed with the contractor for corrective measures implemented if any. Third party audits shall be conducted by appointed service provider and Tshwane Municipality <p><u>Resource Requirements</u></p> <ul style="list-style-type: none"> The successful service providers will be required to make provision for adequate resources in a form of number of professional chefs (Where possible), waiters, kitchen staff and management team to run an effective and efficient Catering Service. <p>NB: A Food Service Specialist and a Chef are highly recommended. Price list should be always displayed at canteen noticeboard.</p> <p><u>Wearing of Approved Uniforms</u></p> <ul style="list-style-type: none"> The Service Provider hereby agrees to require that its Personnel wear the approved identifiable uniforms when rendering the Services. Hair must be covered, and no jewellery may be worn by food handlers. <p><u>Preparation of Food</u></p> <ul style="list-style-type: none"> All food provided by the Service Provider must be prepared on site at Transnet's facilities. No alcohol will be permitted on the premises. <p><u>Access Security</u></p> <ul style="list-style-type: none"> The Service Provider together with its Personnel must ensure that they obtain the necessary access cards to be able to access Transnet premises, which cards must be returned at the end of the contract period. <p><u>Restricted Actions and Discipline</u></p>	

	REQUIRED	DETAILS OF OFFER Comply (Yes) / Do not comply (No)
	<ul style="list-style-type: none"> The Service Provider and Personnel may not involve themselves with matters unrelated to the provision of the Services while on Transnet premises. The Service Provider is responsible for the discipline of its Personnel. It is specifically recorded that the Service Provider's Personnel may not participate in any union activities on Transnet premises or interfere in any other way whatsoever with Transnet operations. 	
10.	Mandatory Documents	
10.1	<ul style="list-style-type: none"> Compensation of Occupational Injuries and Diseases(COID) Certificate Hazard Analysis and Critical Control Points (HACCP) Signed and return SHE specification (questionnaire) Acknowledge the specification by Bidder by completing yes on each block of specific requirement from page 4 to page 13 and all pages of the specification must be signed or stamped by the bidder. 	

6. References:

Standard operating procedure for specification of contract work.

7. Menu:

Item No	Description	Price per Item ZAR
1	Meals	
1.1	Beef, Mutton and Chicken. Curry/stew	Served daily with pap, samp, rice or bunny [200g] Extra serving [top up]
1.2	Breyani	Meat / egg / potato served with rice [200g] Extra serving [top up]
1.3	Fish and Chips	Hake fillet [80-100g] with chips, served in grease proof packets or per plate
1.4	Steak and Chips	Steak [200g] and chips
1.5	Farmhouse Breakfast	Fried egg, 2 strips bacon, tomato, beef or pork sausage, slice of toast [white or brown bread]
1.6	Grilled Chicken	Whole chicken [\pm 2kg] with barbeque or peri peri sauce
1.7	Spaghetti Bolognaise	Beef mince [lean], spaghetti an sauce
1.8	Russian and Chips	Russian sausage [\pm 13cm long] and chips
1.9	Bunny Chow	Quarter bread, chips, chakalaka, slice of French polony
1.10	Bunny, Samp and Rice / Pap	Beef [200g], mutton [200g] and chicken [200g] curry
1.11	Sausages, Mash and Gravy	Beef or pork sausage [\pm 13cm long] served with mash and gravy
1.12	Chicken Pieces	Quarter chicken pieces only [\pm 300g]
1.13	Pap and Steak	Steak [\pm 200g] with pap [500g] and gravy
1.14	Pap and Wors	Wors [\pm 13cm long] with pap [500g] and gravy
1.15	Pap and Ox Liver / Tripe [served on alternate days]	Ox liver/tripe [200g] with pap [500g] and gravy
1.16	Pap and GIBLETS	Giblet stew / curried [200g] with pap [500g] and gravy
1.17	Pap only	Pap [500g]
1.18	Pap only	Pap [200g]
1.19	Pap and Gravy	Pap [500g] and gravy
1.20	Pap and Gravy	Pap [200g] and gravy
2	Salads	

Item No	Description	Price per Item ZAR
2.1	Coleslaw	Coleslaw with mayonnaise [small tub]
2.2	French	Traditional French salad [small tub]
2.3	Beetroot	Beetroot [small tub]
3 Sandwiches, Rolls, Hamburgers and Vetkoek		
3.1	Toast	Slice toast, butter or plain [white or brown]
3.2	Ham, Cheese and Tomato	Ham, cheese slices, tomato, sauce on bun [\pm 100mm diameter] [white or brown]
3.3	Cheese and Egg	Slice of cheese, egg on 2 slices of toast or bread [white or brown]
3.4	Cheese and Bacon	Slice of cheese, bacon on 2 slices of toast or bread [white or brown]
3.5	Cheese and Tomato	Slice of cheese, tomato on 2 slices of toast or bread [white or brown]
3.6	Curried	Mutton, chicken or beef on 2 slices of toast or bread [white or brown]
3.7	Bacon	Bacon on 2 slices of toast or bread [white or brown]
3.8	Breakfast	Bacon, egg, cheese, tomato and onion on 2 slices of toast or bread [white or brown]
3.9	Bacon and Egg	Bacon, egg on 2 slices of toast or bread [white or brown]
3.10	Bacon, Egg and Cheese	2 strips of bacon, egg and slice of cheese on 2 slices of toast or bread [white or brown]
3.11	Egg and Tomato	Egg, tomato on 2 slices of toast or bread [white or brown]
3.12	Ham and Tomato	Slice of ham, tomato on 2 slices of toast or bread [white or brown]
3.13	Chicken and Mayo	Chicken mayonnaise on a roll [brown or white] or 2 slices of toast or bread [white or brown]
3.14	Bread [per slice]	White or brown [plain]
3.15	Hamburger with Monkey Gland Sauce	Pattie [beef or chicken] [\pm 100g], tomato, onion, lettuce, sauce on a bun [\pm 100mm diameter], plain or toasted
3.16	Cheeseburger	Slice of cheese, beef pattie [\pm 100g] on a bun [\pm 100mm diameter], plain or toasted
3.7	Egg Burger	Egg fired on a bun [\pm 100mm diameter], plain or toasted
3.18	Buttered Roll	Buttered roll [\pm 100mm long]
3.19	Single Hot Dog	Vienna [\pm 13cm long] on a roll [\pm 100mm long] and sauce [tomato or mustard]
3.20	Boerewors Roll	Boerewors [\pm 13cm long] on a roll [\pm 100mm long] and sauce [tomato or mustard]
3.21	Vetkoek	Standard vetkoek [\pm 100mm diameter] with butter or plain

4 Other Meals

Item No	Description	Price per Item ZAR
4.1	Waffle, Syrup and Ice Cream	Waffle base, ice cream / cream/ syrup
4.2	Fruit Salad and Ice Cream	In season fruit [fresh] with ice cream

5 Various Drinks

5.1	Soup	Beef, chicken or vegetable soup served in polystyrene cup
5.2	Double Thick Malts	Nesquick / milk / ice cream served in polystyrene cup
5.3	Drinks [soft]-500ml	i.e. Coca-Cola, Sprite, Fanta etc.
5.4	Just Juice- 330ml	Tins, i.e. Coca-Cola, Sprite, Fanta, Just Juice etc.
5.5	Still Water	Bottled [500ml]
5.6	Ricoffy	Served per cup [polystyrene] with or without sugar and milk
5.7	Tea	Served per cup [polystyrene] with or without sugar and milk [Five Roses, Glen Tea, Rooibos etc.]
5.8	Milo	Served per cup [polystyrene] with or without sugar

6 Other Items

6.1	Ice Cream	Ola or Dairy Maid
6.2	Bread	Normal size [700g to 800g] white or brown
6.3	Potato Chips	Simba or Willard [30g] various flavours
6.4	Cheese	Per slice [sandwich size]
6.5	Egg	Boiled egg [unshelled]
6.6	Vienna	Vienna, plain [\pm 13cm long]
6.7	Russian	Russian, plain [\pm 13cm long]
6.8	Russian with Sauce	Russian [\pm 13cm long], roll and sauce
6.9	Pies	Chicken, mutton, steak and kidney, pepper steak etc. including Halal
6.10	Samoosas [small]	Mince or potato
6.11	Boerewors	Standard thickness [\pm 13cm long]
6.12	Liver	Liver [200g] , onion and gravy
6.13	Fish	Hake [80g – 100g] per portion
6.14	Polony	Slice [medium size]
6.15	Tripe	Usu [200g]
6.16	Tripe	Usu [500g]
6.17	Tripe	Ithumbu [200g]
6.18	Tripe	Ithumbu [500g]
6.19	Samp	Samp [200g]
6.20	Samp	Samp [500g]
6.21	Ujeqe	Ujeqe [200g]
6.22	Ujeqe	Ujeqe [500g]
6.23	Cake	Snowballs
6.24	Cake	Scones

Item No	Description		Price per Item ZAR
6.25	Cake	Donuts	
7	Small packaged items : Spaza Shop		
7.1	Ricoffy (100g)		
7.2	Milo (125g)		
7.3	Fish (155g)	Tinned	
7.4	Jam (450g)		
7.5	Glen Tea	Small packet	
7.6	Rooibos Tea	Small packet	
7.7	Sugar	Small packet	
7.8	Milk	250ml	
7.9	Milk	500ml	
7.10	Milk	1L	
7.11	Cup of Soup	Various	