



TENDER DOCUMENT

FOR

BID NO: SCMU3-23/24-0758-HO: SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)

THREE VOLUME APPROACH:

**VOLUME 1 – TENDERING PROCEDURES
VOLUME 2 – RETURNABLE DOCUMENTS
VOLUME 3 – DRAFT CONTRACT**

PREPARED FOR:

Eastern Cape Department of Health
Global Life Centre
c/o R63 and Avenue
BHISHO
6505

PREPARED BY:

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NAME OF SUPPLIER: _____

CRS NUMBER: _____

FEBRUARY 2024

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VOLUME 1: TENDERING PROCEDURES

T1.1: TENDER NOTICE AND INVITATION TO SUPPLIER

**T1.1: TENDER NOTICE AND INVITATION TO SUPPLIER
THE EASTERN CAPE DEPARTMENT OF HEALTH INVITES SUPPLIERS
FOR:**

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Any reference to words “Bid” or Bidder” herein and/or in any other documentation shall be construed to have the same meaning as the words “Supplier” or “Tender”.

The attention of Suppliers is drawn to the eligibility criteria in the table below. Suppliers are required to familiarise themselves thoroughly with the conditions of Supplier as contained in the Supplier Data (T1.2) and the Standard Conditions of Supplier (T1.3) which form part of the Supplier document. Only Suppliers that are responsive to responsiveness criteria contained in the table below are eligible to have their Suppliers evaluated:

<input checked="" type="checkbox"/>	<u>Joint ventures are eligible to submit tenders provided that:</u> They have a signed joint venture agreement
<input checked="" type="checkbox"/>	Only Suppliers who have access to a suitably qualified and experienced contract manager who will be the single-point of accountability and responsibility for the management of the contract works as described in clause F.2.1.2 shall be eligible to have their Tenders evaluated. <i>Experience must be on Electrical and Mechanical equipment installation and maintenance industry.</i>
<input checked="" type="checkbox"/>	Only Suppliers who have access to a suitably qualified and experienced contract supervisor as described in clause F.2.1.3 shall be eligible to have their Tenders evaluated. <i>Experience must be on Electrical and Mechanical equipment installation and maintenance industry.</i>
<input checked="" type="checkbox"/>	Suppliers that are responsive to the criteria stated above shall be evaluated further in accordance with the conditions of Supplier as stipulated in the Tender Data (T1.2) and the Standard Conditions of Tender (as amended), which form part of this Tender document.

Preferences are offered to Suppliers in accordance with the points systems as below:

<input checked="" type="checkbox"/> 80/20 Preference point scoring system

Preference:		Price:	
SPECIFIC GOALS Status Level:	20 Points	Price:	80 Points
Total must equal:	20 Points	Total must equal:	80 Points

1. AVAILABILITY OF SUPPLIER DOCUMENTS:

Tender documents may be freely downloaded from Tender portal www.ehealth.gov.za/tenders OR www.etenders.gov.za

A compulsory clarification meeting with the representatives of the Employer will take place as follows:

Date: 02 April 2024
Venue: John Tremble Hall, Frere Hospital,
 Amalinda, East London
Time: 12h00 -until 13h00

2. ENQUIRIES RELATED TO TENDER DOCUMENTS MAY BE ADDRESSED TO:

Procurement Contact:	Ms Thabisa Notshe	E-mail	thabisa.notshe@ehealth.gov.za
Tel. No.	040 608 9641		

3. DEPOSIT / RETURN OF TENDER DOCUMENTS:

The closing time and date for submission of Tender is **11:00am** on the **12 APRIL 2024** where Tenders will be opened to the public. The following must be noted by all Suppliers;

1. Telegraphic, telephonic, telex, facsimile (faxed), email and late Tenders will not be accepted.
2. The requirements for sealing, addressing, delivery, opening and assessment of Tenders are stated in the Tender Data (T1.2)
3. All Suppliers must be submitted on the official, hardcopy documents issued with the bid including any addenda issued to prospective Suppliers by the Department.
4. Tender documents must be deposited in the Tender box at the address indicated below:

DEPOSITED IN THE TENDER BOX AT:

Department of Health
Global Life Centre,
SCM Unit
c/o Phalo Avenue and R63 (opposite Engen Garage)
BHISHO

COMPILED BY:

Section	Department	Date
Engineering and Technical Services	Lukhozi Consortium	February 2024

T1.2: TENDER DATA

T1.2: TENDER DATA

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Clause number	
	<p>The conditions of Supplier are the Standard Conditions of Supplier as contained in Annex F of Board Notice 136 of 2015 in Government Gazette No. 38960 of 10 July 2015, Construction Industry Development Board (CIDB) Standard for Uniformity in Construction Procurement. (See www.cidb.org.za) which are reproduced without amendment or alteration for the convenience of Suppliers as an Annex to this Tender Data.</p> <p>The Standard Conditions of Supplier make several references to the tender Data for details that apply specifically to this Tender. The Tender Data shall have precedence in the interpretation of any ambiguity or inconsistency between it and the standard conditions of Supplier. Each item of data given below is cross-referenced to the clause in the Standard Conditions of Supplier to which it mainly applies.</p> <p>The following variations, amendments and additions to the Standard Conditions of Supplier as set out in the Tender Data below shall apply to this Supplier:</p>
F.1.1	<p><i>Add the following:</i></p> <p>The employer is the Eastern Cape Department of Health Global Life Center c/o R63 and Phalo Avenue Bhisho</p>
F.1.2	<p><i>Add the following:</i></p> <p>Tender documents issued by the Employer comprise of:</p> <p><u>Volume 1: Tendering Procedures</u></p> <p>T1.1 Tender Notice and Invitation to Supplier T1.2 Tender Data T1.3 Annex F: CIDB Standard Conditions of Tender</p> <p><u>Volume 2: Returnable Documents</u></p> <p>SBD1 Invitation Bid: Part A and B SBD4 Declaration of Interest SBD6.1 Preference Points Claim Form in Terms of the Preference Regulations 2022 T2.2r Compulsory Enterprise Questionnaire T2.1 List of Returnable Schedules/Documents</p> <p>C1.1a Final Summary Page</p> <p>C2.2: Preliminaries and General & Bills of Quantities T2.2a Resolution of Signatory T2.2b Resolution of Board of Directors to Enter into Consortium or Joint Venture (JV) Agreements T2.2c-1 Schedule of Proposed Subcontractors T2.2c-2 Schedule of Proposed Particulars of Mechanical and Electrical Subcontractors T2.2e Schedule of Proposed Imported Material and Equipment T2.2f Bank Rating T2.2g Specific goals claimed (CIPRO certificate) T2.2n Record of Addenda to Supplier Documents T2.2y Proof of Registration with Centralized Supplier Database T2.2u CIDB grading certificate – Proof of registration T2.2v CIPC – company registration certificate T2.2x References</p>

T2.2z Valid Letter of Good Standing

T2.3 Returnable schedules or documents: Annexures related to evaluation

Annexure A1: Method Statement (Generic)

Annexure A2: Method Statement (Summary Task)

Annexure A3: Method Statement (Programme with Timelines and Resources)

Annexure B1: Key personnel qualifications (Maintenance manager)

Annexure B2: Key personnel qualifications (Maintenance Supervisor)

Annexure B3: Key personnel qualifications (OHS Safety officer)

Annexure B4: Key personnel qualifications (Skilled installation/maintenance staff)

Annexure B5: Proof of business address

Annexure C1: Key personnel experience (Maintenance manager)

Annexure C2: Key personnel experience (Maintenance Supervisor)

Annexure C3: Key personnel experience (OHS Safety officer)

Annexure C4: Key personnel experience (Skilled installation/maintenance staff)

Volume 3: The Draft Contract

Part C1: Agreement and Contract data

C1.1: Form of offer and Acceptance

C1.2: Contract Data

C1.3: Fixed Performance Guarantee

C1.4: Agreement in terms of section 37(2) of the OH&S Act (Act no 85 of 1990)

Part C2: Pricing Data

C2.1: Pricing Instructions

C2.2: Bills of Quantities

Part C3: Scope of Works

C3.1: Scope of Works

C3.6: Health and Safety Specification

Part C4: Site Information

C4.1: Site Information as per Scope of Works

F.1.4	<p><i>Add the following:</i></p> <p>The employer's agent:</p> <p>Lukhozi Consortium</p>
F1.6.1	<p><i>Add the following to the clause:</i></p> <p>The Department reserves the right to not accept the tender from the tenderer with the highest number of points, or award any contract.</p>
F1.6.3	<p><i>Add the following:</i></p> <p>A two-stage system will not be followed.</p>
F.2.1	<p><i>Add the following:</i></p> <ol style="list-style-type: none"> 1. Only those Tenderers who satisfy the following eligibility criteria are eligible to submit tenders: <ol style="list-style-type: none"> 1. 1 Tenderers who are registered with the CIDB, or are capable of being so prior to the evaluation of submissions, in ac Contractor grading designation equal to or higher than a Contractor grading designation determined in accordance with the sum tendered, or a value determined in accordance with Regulation 25 (1B) or 25 (7A) of the Construction Industry Development Regulations, for Class ME/EB, Grade 6 PE or higher construction work, are eligible to have their tenders evaluated. 2. Joint ventures are eligible to submit tenders provided that: <ol style="list-style-type: none"> 2.1 Every member of the joint venture is registered with the CIDB; 2.2 The lead partner has a Contractor grading designation in Class ME/EB, Grade 6 PE construction work; 2.3 The combined Contractor grading designation calculated in accordance with the Construction Industry Development Regulations is equal or higher than the a Contractor grading designation determined in accordance with the sum tendered for Class ME/EB, Grade 6 PE or higher construction work or a value determined in accordance with Regulations 25 (1B) or 25 (7A) of the Construction Industry Development Regulations; and 2.4 The joint venture is registered on Central Supplier Database or proof of application 2.5 All members of the joint venture must submit copies of the returnable documentations or original where it is so stipulated for all members. 2.6 In the case of a Partnership/Joint Venture/Consortium the tax clearance must be the Partnership/Joint Venture/Consortium or individual valid tax clearance certificates for all the members of the Partnership/Joint Venture/Consortium. 2.7 In the case of a Partnership/Joint Venture/Consortium the CIPRO certificates must be submitted indicating percentage of ownership for specific goals points scoring, failing which the tenderer will score zero points. 2.8 The partner of the JV must be registered with CIDB with a grading that is not lower than one level of the required grading.

F2.2	<p>Add the following to the clause:</p> <p>Accept that the Employer will not compensate the Tenderer for any costs incurred in attending briefing session, negotiation meetings or any meeting or interviews in the office of the Employer or Employer's agent (if required).</p>
F.2.7	<p>For particulars regarding a pre-Tender site inspection meeting, see Tender Notice and Invitation to Supplier T1.1</p> <p>“ A compulsory briefing session will be held and no compensation will be paid for attendance at this meeting. Tenderers must be represented by a person who is suitably qualified and experience to comprehend the extent of the work involved and who is at the employ of the prospective tenderer.</p> <p>The tenderer's representative must sign the attendance register in the name of the tendering entity. Addenda will be issue to and tenders will be received only from those tendering entities appearing in the attendance register of the briefing session.”</p>
F.2.12	<p>No alternative tenders are allowed.</p>

F.2.13.2	<i>Replace sub-clause F.2.13.2 with the following:</i> Return all returnable documents to the employer after completing them in their entirety by writing in non-erasable ink
F.2.13.3	<i>Add the following:</i> Parts of each Supplier offer communicated on paper shall be submitted as an original, plus 0 (nought) copies.
F.2.13.4	<i>Add the following:</i> The Supplier shall be signed by a person duly authorized to do so. Tenders submitted by joint ventures of two or more firms shall be accompanied by the document of formation of the joint venture, in the form of a joint venture agreement, in which it is defined precisely the conditions under which the joint venture will function, its period of duration, the persons authorized to represent and obligate it, the participation of the several firms forming the joint venture, and any other information necessary to permit a full appraisal of its functioning. Failure to provide the joint venture agreement, bound with the Supplier submission, on the date and time of the closing of the bid, shall render the Supplier non-responsive.
F.2.13.5	<i>Add the following:</i> The employer's address for delivery of Supplier offers and identification details to be shown on each Supplier offer package are: Location of Supplier box: Department of Health Physical address: Eastern Cape Department of Health Global Life Center, SCM Unit c/o Phalo Avenue and R63 Bhisho Identification details: Tender No. SCMU3-23/24-0758-HO Title of Supplier: SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS) Sealed Tender with the identification details on the envelope must be placed in the appropriate official Tender box at the abovementioned address
F.2.13.6	<i>Add the following:</i> A two-envelope procedure will not be followed.
F2.13.9	Telephonic, telegraphic, telefax, facsimile or e-mailed tender offers will not be accepted.
F.2.13.10	<i>Add the following:</i> By signing the offer part of C1.1 Form of Offer and Acceptance the Supplier declares that all information provided in the Supplier submission is correct and free of misrepresentation.
F.2.15.1	<i>Add the following to F.2.15.1:</i> The closing time for submission of Supplier offers is as stated in the Tender Notice and Invitation to Supplier. Telephonic, telegraphic, telex, facsimile or e-mailed Supplier offers will not be accepted.
F.2.16.1	<i>Add the following to F.2.16.1:</i> The Supplier offer validity period is 12 weeks.
F.2.17	<i>Insert the following at the end of the last sentence of the note:</i> “.....elect to do so, provided that the competitive position of the preferred Supplier is not affected”

	<p>A Supplier may be rejected as non-responsive if the Supplier fails to provide any clarification requested by the employer within the time for submission stated in the employer's written request for such clarification. The clarification of a Supplier offer includes the provision of the priced bills of quantities (Part C2.2: Bills of Quantities).</p>
F.2.18	<p><i>Add the following:</i></p> <p>The tenderer will be required to submit his fully priced Bills of Quantities (complete document inclusive of all parts) together with this tender.</p>
F.3.4	<p><i>Add the following:</i></p> <p>The opening of the tender offers will take place immediately after the closing time of tenders.</p>

F.3.8	<p><i>Add the following:</i></p> <p>Suppliers will be considered non-responsive if, inter alia:</p> <ol style="list-style-type: none"> 1. the Supplier has failed to attend the compulsory briefing meeting; 2. the Supplier is submitted by Telegraphic, telephonic, telex, facsimile (faxed) or email media or if the Supplier is submitted late. 3. the Supplier does not comply with the eligibility criteria listed in F2.1 above; 4. The resolution for signatory is not attached to the Supplier submission on a company letterhead. 5. the Supplier has failed to fully complete and sign SBD1, SBD4 & the Compulsory Enterprise Questionnaire. Failure to submit the required information shall be subjected to a request from SCM to the bidder to submit the required information within 7 days of the request. Failure to comply with such request will result in the bid being deemed non-responsive
F.3.11.1	<p><i>Add the following:</i></p> <p>This is a two-stage evaluation process:</p> <p style="padding-left: 40px;">Stage 1: Administrative compliance</p> <p style="padding-left: 40px;">Stage 2: Evaluation for price and preference</p> <p>The following procedure will be used to evaluate tender offers received:</p> <ol style="list-style-type: none"> a. Open and record tender offers received b. Determine whether or not tender offers are complete. c. Determine whether or not tender offers received are responsive, and reject non-responsive tenders. d. Perform Technical Evaluation of Equipment as per technical Data Sheet. e. A bid with Equipment proposed that does not conform to scope of work or specification will be found non-responsive. f. Score tender evaluation points for each price g. Confirm that tenderers are eligible for the preferences claimed and, if so, score tender evaluation points for preferencing. h. Calculate total tender evaluation points i. Rank tender offers from the highest number of tender evaluation points to the lowest. j. Perform a risk analysis on the tenderer having the highest ranking/number of points to ascertain if the submission presents an acceptable risk to the employer. k. Recommend the tenderer with the highest number of tender evaluation points for the award of the contract, unless there are compelling and justifiable reasons not to do so. <p>The Employer shall in the evaluation of tender offers take due account of the Tenderer's past performance in the execution of similar engineering works of comparable magnitude, and the degree to which possesses the necessary technical, financial and other resources to enable him to complete the Works successfully with the contract period. The tenderer shall be required to satisfy the Employer and the Engineer as to his ability to perform and complete the Works timeously, safely and with satisfactory quality, and furnish details in section T2.2z of contracts of a similar nature and magnitude which they have successfully executed in the past.</p> <p>The Employer is restricted in accordance with clause 7.(c)(iii) of the Construction Regulations, 2014, to only appoint a contractor to whom he is satisfied has the necessary competencies and resource to carry out the work safely.</p> <p>Submitting inferior and inadequate information relating to health and safety shall be regarded as justifiable and compelling reasons not to accept the tender offer of the tenderer scoring the highest number of tender evaluation points.</p>

F.3.11.3	The procedure for the evaluation of responsive tenders is Method 1: Administrative, Price and Specific Goals
F.3.11.7	<p><i>Add the following:</i></p> <p>The financial offer will be scored using Formula 2 (Option 1):</p> $N_{FO} = (1 - (P - P_M) / P_m) \times W_1$ <p>Where.</p> <p>N_{FO} = number of Supplier evaluation points awarded for financial offer W_1 = the maximum possible number of Supplier evaluation points Tender P_M = the comparative offer of the most favorable Supplier offer P = the comparative offer of the Supplier offer under consideration</p>
F.3.11.8	Up to 100 minus W_1 (refer F.3.11.7 above) Supplier evaluation points will be awarded to Suppliers according to their SPECIFIC GOALS status level, determined in accordance with section 9(1) of the Broad-Based Black Economic Empowerment Act (No 53 of 2003), and who have submitted original valid or valid, certified copies of SPECIFIC GOALS status verification certificates issued by either a verification agency accredited by the South African Accreditation System (SANAS) or a sworn affidavit in terms of the amended SPECIFIC GOALS codes. The points will be awarded as follows, based on the SPECIFIC GOALS status level of the Supplier:

The specific goals allocated points in terms of this tender	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (80/20 system) (To be completed by the tenderer)
Historically Disadvantaged Individuals Ownership	20% (4)	
Women Ownership	20% (4)	
Youth Ownership	20% (4)	
Disability Ownership	20% (4)	
Military Veterans Ownership	10% (2)	
Locality Ownership (Eastern Cape)	10% (2)	
TOTAL	100% (20)	
<p>A trust, consortium or joint venture will qualify for points for their SPECIFIC GOALS status level as a legal entity, provided that the entity submits their SPECIFIC GOALS status level certificate. A trust, consortium or joint venture will qualify for points for their SPECIFIC GOALS status level as an unincorporated entity, provided that the entity submits their consolidated SPECIFIC GOALS scorecard as if they were a group</p>		

F.3.11.10	<p><i>Add the following new sub-clause:</i></p> <p>The Employer will perform a risk analysis in respect of the following:</p> <ul style="list-style-type: none"> (a) reasonableness of the financial offer (b) reasonableness of unit rates and prices (c) the Suppliers ability to fulfil its obligations in terms of the tender document, that is, that the Supplier can demonstrate that he/she possesses the necessary professional and technical qualifications, professional and technical competence, financial resources, equipment and other physical facilities, managerial capability, reliability, experience, reputation, personnel to perform the contract, etc.
F.3.13.1	<p>Supplier offers will only be accepted if:</p> <ul style="list-style-type: none"> a) the Supplier is registered and in good standing with the South African Revenue Service (SARS) or proof that he or she has made arrangement with SARS to meet his or her outstanding tax obligations. This will be verified by the Employer on the Centralized Supplier Database. Where the recommended bidder is not tax compliant, the bidder will be notified of the non-compliant status and be granted seven (7) working days to rectify their compliance status with the SARS. The bidder must thereafter provide the Department with proof of its tax compliance which must be verified via the CSD or eFiling. b) the Supplier or any of its directors is not listed on the Register of Supplier Defaulters in terms of the Prevention and Combating of Corrupt Activities Act of 2004 as a person prohibited from doing business with the public sector; c) the Supplier or any of its directors is not listed on the Database of Restricted Suppliers kept by the National Treasury and updated from time to time; c) the Supplier has not: <ul style="list-style-type: none"> i) abused the Employer's Supply Chain Management System; d) The Supplier has completed the Compulsory Enterprise Questionnaire and there are no conflicts of interest which may impact on the Supplier's ability to perform the contract in the best interests of the employer or potentially compromise the Supplier process.
F.3.17	<p><i>Add the following:</i></p> <p>The number of paper copies of the signed contract to be provided by the Employer is one.</p>

F.4	<p>ADDITIONAL CONDITIONS OF TENDER</p> <p>The additional conditions of Tender are:</p>
F.4.1	<p>Invalid Tender</p> <p>Suppliers shall be considered invalid and shall be endorsed and recorded as such in the Supplier opening record, by the responsible official who opened the Tender, in the following circumstances:</p> <ol style="list-style-type: none"> a) if the Supplier offer is not submitted on the Form of Offer and Acceptance bound into this Tender document (form C1.1, Part C1: Agreements and Contract Data); b) if the Form of Offer and Acceptance has not been completed or has not been signed by the authorised representative of the Supplier c) if the Form of Offer and Acceptance is signed, but the name of the Supplier is not stated or is indecipherable d) if the Supplier offer is not completed in non-erasable ink;
F.4.2	<p>Negotiations with preferred Suppliers</p> <p>The Employer may negotiate the final terms of a contract with Suppliers identified through a competitive Supplying process as preferred Suppliers provided that such negotiation:</p> <ol style="list-style-type: none"> a) does not allow any preferred Supplier a second or unfair opportunity; b) is not to the detriment of any other Supplier; and c) does not lead to a higher price than the Supplier as submitted. <p>Minutes of any such negotiations shall be kept for record purposes</p>
F.4.3	<p>General supply chain management conditions applicable to Supplier</p> <p>In terms of its Supply Chain Management Policy the Employer may not consider a Supplier unless the provider who submitted the Supplier:</p> <ol style="list-style-type: none"> a) has furnished the Employer with that provider's: <ul style="list-style-type: none"> • full name; • identification number or company or other registration number; and • tax reference number and VAT registration number, if any; b) has indicated whether: <ul style="list-style-type: none"> • the provider is in the service of the state, or has been in the service of the state in the previous twelve months; • the provider is not a natural person, whether any of the directors, managers, principal shareholders or stakeholders is in the service of the state, or has been in the service of the state in the previous twelve months; or • whether a spouse, child or parent of the provider or of a director, manager, shareholder or stakeholder referred to above is in the service of the state, or has been in the service of the state in the previous twelve months. <p>Irrespective of the procurement process followed, the Employer is prohibited from making an award to:</p> <ul style="list-style-type: none"> • a person who is in the service of the state; • a juristic entity of which any director, manager, principal shareholder or stakeholder is in the service of the state; • an advisor or consultant contracted with the Employer; or • a person, advisor or corporate entity involved with the tender specification committee, or a director of such corporate entity. <p>In this regard, Suppliers shall complete Returnable Schedules: Compulsory Enterprise Questionnaire. Failure to complete this schedule will result in the Supplier not being considered further.</p>

F.4.4	<p>Combating abuse of the Supply Chain Management Policy</p> <p>In terms of the its Supply Chain Management Policy, the Employer may reject the Supplier of any Supplier if that Supplier or any of its directors has:</p> <ol style="list-style-type: none"> a) failed, during the last five years, to perform satisfactorily on a previous contract with the Employer or any other organ of state after written notice was given to that Supplier that performance was unsatisfactory; b) abused the supply chain management system of the Employer or has committed any improper conduct in relation to this system; c) been convicted of fraud or corruption during the past five years; d) willfully neglected, reneged on or failed to comply with any government, municipal or other public sector contract during the past five years; or e) been listed with the Register of Supplier Defaulters in terms of section 29 of the Prevention and Combating of Corrupt Activities Act (No 12 of 2004) or has been listed on National Treasury’s database as a person or juristic entity prohibited from doing business with the public sector. <p>In this regard, Suppliers shall complete Part T2.2: Returnable Schedules: Certificate of Independent Supplier Determination and Declaration of Supplier’s Past Supply Chain Management Practices. Failure to complete these schedules will result in the Supplier not being considered further.</p>
F.4.6	<p>Claims arising after submission of Supplier</p> <p>No claim for any extras arising out of any doubt or obscurity as to the true intent and meaning of anything contained in the Conditions of Contract, Scope of Work and Pricing Data, will be admitted by the Employer after the submission of any Tender and the Supplier shall be deemed to have:</p> <ol style="list-style-type: none"> 1) read and fully understood the whole text of the Contract Data, Scope of Work and Pricing Data and thoroughly acquainted himself with the nature of the works proposed and generally of all matters which may influence the Contract. 2) visited the site of any proposed works. 3) requested the Employer or his duly authorized agent to make clear the actual requirements of anything contained in the Scope of Work and Pricing Data, the exact meaning or interpretation of which is not clearly intelligible to the Supplier. 4) received any Addenda to the Supplier documents which have been issued in accordance with the Employer’s Supply Chain Management Policy. <p>Before submission of any Supplier, the Supplier should check the number of pages, and if any are found to be missing or duplicated, or the figures or writing indistinct, or if the Pricing Data contain any obvious errors, the Supplier must apply to the Employer’s Agent at once to have the same rectified, as no liability will be admitted by the Employer in respect of errors in any Supplier due to the foregoing.</p>
F.4.7	<p>Imbalance in Supplier rates</p> <p>In the event of Supplier rates or lump sums being declared by the Employer to be unacceptable to it because they are either excessively low or high or not in proper balance with other rates or lump sums, the Supplier may be required to produce evidence and advance arguments in support of the Supplier rates or lump sums objected to. If, after submission of such evidence and any further evidence requested, the Employer is still not satisfied with the supplied rates or lump sums objected to, it may request the Supplier to amend these rates and lump sums along the lines indicated by it.</p>

	<p>The Supplier will then have the option to alter and/or amend the rates and lump sums objected to and such other related amounts as are agreed on by the Employer, but this shall be done without altering the Supplier offer as Supplied or, if applicable, the corrected total of prices in accordance with F.3.9.3. Should the Supplier fail to amend his tender in a manner acceptable to the Employer, the Employer may reject the Tender.</p>
F.4.8	<p>The Employer shall not formally issue Tender documents in electronic format as contemplated in F.2.13.2 and F.2.13.3 and shall only issue Supplier documents in hardcopy. An electronic version of the issued Tender documents may be made available to the Supplier, upon written request in terms of this clause, subject to the following:</p> <ul style="list-style-type: none"> (a) Electronic copies of the contract document, or parts thereof, will only be provided to Suppliers who have been issued with the Tender documents as contemplated in F.1.2 in hardcopy. (b) The electronic version shall not be regarded as a substitute for the issued Tender documents. (c) The Employer shall not accept tender submitted in electronic format. Suppliers may not complete and submit a printed copy of the electronic version of the Tender document or part thereof. Only those Suppliers that have been completed on the issued hard copy Tender document shall be considered. (d) The Employer accepts no responsibility or liability arising from any reliance on or use of the electronic version provided in terms of this clause. The Employer further does not guarantee that the electronic version corresponds with the issued Tender documents in all respects. Suppliers are alerted to the fact that electronic versions of the Tender documents may not reflect any notices or addenda that amend the Tender document. (e) Any non-compliance with these provisions, including effecting any unauthorized alterations to the Supplier document as contemplated in F.2.11, shall render the Tender invalid. The Employer reserves the right to take any action against such Supplier allowed in law including, in circumstances where the Supplier had already been awarded, the right to cancel the contract. (f) In requesting the electronic version of the Tender document or parts thereof, the Supplier is deemed to have read, understood and accepted all of the above conditions.

VOLUME 2: RETURNABLE DOCUMENTS

T2.1 LIST OF RETURNABLE DOCUMENTS

T2.1: LIST OF RETURNABLE SCHEDULES/DOCUMENTS

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

T2.2: RETURNABLE SCHEDULES REQUIRED FOR SUPPLIER EVALUATION PURPOSES

	Returnable Documents	Number of pages issued	Returnable Document
SBD1	Invitation to Bid: Part A and B	2	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
SBD 4	Declaration of Interest	2	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
SBD 6.1	Preference Points Claim Form In Terms Of The Preferential Procurement Regulations 2022	4	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2r	Compulsory Enterprise Questionnaire	3	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.1	List of Returnable Schedules/Documents	2	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
C1.1a	Final Summary Page	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
C2.2	Fixed Charge and Value related Items Applicable to All Work & Bill of Quantities	14	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2a	Resolution for Signatory	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2b	Resolution of Board of Directors to Enter into Consortium or Joint Venture (JV) Agreements	2	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2c-1	Schedule of Proposed Subcontractors	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2e	Schedule of Imported Material and Equipment	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2f	Bank Rating	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2v	Specific goals claimed (CIPRO certificate)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2n	Record of Addenda to Supplier Documents	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2z	Valid Letter of Good Standing	1	<input checked="" type="checkbox"/> Yes

T2.2: OTHER DOCUMENTS REQUIRED FOR SUPPLIER EVALUATION PURPOSES

No.	Document Name	Number of pages issued	Returnable Document
Annexure A1	Method Statement (Generic)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure A2	Method Statement (Summary Tasks)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure A3	Method Statement (Programme with Timelines and planned Resources)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure B1	Key Personnel qualification (Maintenance manager)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure B2	Key Personnel qualification (Maintenance supervisor)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure B3	Key Personnel qualification (OHS Safety officer)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure B4	Key Personnel qualification (Skilled installation/maintenance staff)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure C1	Key personnel experience (Construction manager) Attach CV	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure C2	Key personnel experience (Construction Supervisor) Attach CV	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure C3	Key personnel experience (OHS Safety officer) Attach CV	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure C4	Key personnel experience (Skilled installation staff) Attach CV	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure C5	Proof of Business address	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Annexure C6	Company Experience	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2g	Specific Goals claimed (Cipro Certificate)	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2y	Proof of Registration with Centralized Supplier Database	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2v	CIPC – company registration certificate	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2x	References	4	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.3	Returnable schedules or documents		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

(The following list of returnable schedules/documents is duplicated from the tables above however these will not appear in duplicate within the Tender document. The purpose is to bring to the Suppliers' attention the list of returnable documents/schedules that shall be incorporated into the contract)

T2.2: OTHER DOCUMENTS REQUIRED TENDER EVALUATION PURPOSES

No.	Document Name	Number of pages issued	Returnable Document
T2.2n	Record of Addenda to Supplier Documents	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
T2.2e	Schedule of Key Personnel: Contract Supervisor	1	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
SBD 6.1	Preference Points Claim Form In Terms Of The Preferential Procurement Regulations 2022	4	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

T2.2: OTHER DOCUMENTS THAT WILL BE INCORPORATED INTO THE CONTRACT

C1.1	Form of Offer and Acceptance (Signed)	2	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
C1.2	Contract Data	7	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
C2.2	Fixed Charge and Value related Items Applicable to All Work & Bill of Quantities & Final Summary		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

**T2.2: RETURNABLE SCHEDULES
REQUIRED FOR SUPPLIER
EVALUATION PURPOSES**

T2.2a: RESOLUTION FOR SIGNATORY

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

MUST BE ON COMPANY LETTERHEAD

A: CERTIFICATE OF AUTHORITY FOR SIGNATORY

Signatory for companies shall confirm their authority hereto by attaching a duly signed and dated copy of the relevant resolution of the board of directors to this form. This must be on a company letterhead.

An example is given below:

“By resolution of the board of directors passed at a meeting held on _____

Mr/Ms _____, whose signature appears below, has been duly authorised to sign all documents in connection with the Supplier for Contract No. _____ and any Contract which may arise there from on behalf of (Block Capitals) _____

SIGNED ON BEHALF OF THE COMPANY: _____

IN HIS/HER CAPACITY AS: _____

DATE: _____

SIGNATURE OF SIGNATORY: _____

WITNESSES:

1. _____ SIGNATURE: _____

2. _____ SIGNATURE: _____

T2.2b: RESOLUTION OF BOARD OF DIRECTORS TO ENTER INTO CONSORTIA OR JOINT VENTURES

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

RESOLUTION of a meeting of the Board of *Directors / Members / Partners of:

(Legally correct full name and registration number, if applicable, of the Enterprise)

Held at _____(place)

On _____(date)

RESOLVED that:

1. The Enterprise submit a Bid /Supplier, in consortium/Joint Venture with the following Enterprises:

(List all the legally correct full names and registration numbers, if applicable, of the Enterprises forming the Consortium/Joint Venture)

to the Eastern Cape Department of Health in respect of the following project:

(Project description as per Bid /Supplier Document)

Bid Number: _____ (Bid Number as per Document)

2. *Mr/Mrs/Ms:

in *his/her Capacity as: _____(Position in the Enterprise)

and who will sign as follows: _____

be, and is hereby, authorised to sign a consortium/joint venture agreement with the parties listed under item 1 above, and any and all other documents and/or correspondence in connection with and relating to the consortium/joint venture, in respect of the project described under item 1 above.

3. The Enterprise accepts joint and several liability with the parties listed under item 1 for the due fulfilment of the obligations of the joint venture deriving from, and in any way connected with, the Contract to be entered into with the Department in respect of the project described under item 1 above.

4. The Enterprise chooses as its domicilium citandi et executandi for all purposes arising from this joint venture agreement and the Contract with the Department in respect of the project under item 1 above:

Physical address: _____

 _____ Postal Code _____

Postal Address: _____

 _____ Postal Code _____

Telephone number: _____

Fax number: _____

	NAME	CAPACITY	SIGNATURE
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			

Note:

- * Delete which is not applicable
- NB. This resolution must be signed by all the Directors / Members / Partners of the Bidding Enterprise
- Should the number of Directors / Members/Partners exceed the space available above, additional names and signatures must be supplied on a separate page

ENTERPRISE STAMP

T2.2c-1: SCHEDULE OF PROPOSED SUBCONTRACTORS

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

<p>We notify you that it is our intention to employ the following subcontractors for work in this contract.</p> <p>If we are awarded a contract, we agree that this notification does not change the requirement for us to submit the names of proposed Subcontractors in accordance with requirements in the contract for such appointments. If there are no such requirements in the contract, then your written acceptance of this list shall be binding between us.</p>				
	Name and address of proposed Subcontractor	Nature and extent of work	Value of Work	Subcontractor CIDB grading
1.				
2.				
3.				

Signed Date

Name Position

Supplier

T2.2d: SCHEDULE OF PLANT AND EQUIPMENT

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

The following are the lists of major items of relevant equipment that I/we presently own or lease and will have available for this contract or will acquire or hire for this contract if my/our tender is accepted.

(a) Details of major equipment that is owned by and immediately available for this contract.

Quantity	Description, size, capacity etc.

Attach additional pages if more space is required

(b) Details of major equipment that be hired, or acquired for this contract if my/our tender is acceptable.

Quantity	Description, size, capacity etc.

Attach additional pages if more space is required

Signed

Date

.....

.....

Name

Position

.....

.....

Supplier

.....

T2.2e: SCHEDULE OF KEY PERSONNEL

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

The Supplier is referred to clause F.2.1.3 of the Tender Data and shall insert in the spaces provided below details of the key personnel required to be in the employment of the Supplier or a specialist consultant/firm, in order for the Supplier to be eligible to submit a Tender for this project. The Curriculum Vitae of the individual must be appended to this schedule.

Notwithstanding having appended the Curriculum Vitae of the key personnel to this schedule, the Supplier must **also** append to this schedule in terms of clause F.2.1.3, a statement for the individual identified, which indicates any field(s) of specialization and any recent experience that is relevant to this particular project (which may or may not have formed part of the individual's CV). Suppliers should indicate what particular aspect of the project the specialization or experience is relevant to.

Name	Qualifications	No. of Years Specified Experience

Signed

Date

Name

Position

Supplier

T2.2f: BANK RATING

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers must submit a bank rating from a recognized financial institution as required in clause F.2.1.4 of the Tender Data. The bank rating must be attached to this schedule. Failure to comply with the requirements of F.2.1.4 shall result in the Tender not being evaluated further.

Minimum of Grade C bank required

BANK RATING				
Bank Rating Certificate Annexure F as per returnable list		Bank rating of A: Undoubted for the amount of enquiry – Good to do business with	Annexure F as per returnable list Bank rating certificate issued by the bank.	
		Bank rating of B: Good for the amount of the enquiry – Amount is well within the capacity of ordinary business commitments	Annexure F as per returnable list Bank rating certificate issued by the bank.	
		Bank rating of C: Good for amount quoted if strictly in the way of business – Unlikely to commit themselves beyond their means	Annexure F as per returnable list Bank rating certificate issued by the bank.	

Signed _____ Date _____

Name _____ Position _____

Supplier _____

T2.2n: RECORD OF ADDENDA TO SUPPLIER DOCUMENTS

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

We confirm that the following communications received from the Employer before the submission of this Supplier offer, amending the Tender documents, have been taken into account in this Supplier offer:

	Date	Title or Details
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Attach additional pages if more space is required.

Signed Date

Name Position

Supplier

*This document must form part of the returnable schedules as it is referenced in the offer portion of the Form of Offer and Acceptance.

T2.2r: COMPULSORY ENTERPRISE QUESTIONNAIRE

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

The following particulars must be furnished. In the case of a joint venture, separate enterprise questionnaires in respect of each partner must be completed and submitted.

Section 1: Name of enterprise:

Section 2: VAT registration number:

Section 3: Particulars of sole proprietors and partners in partnerships

Name*	Identity number*	Personal income tax number*

* Complete only if sole proprietor or partnership and attach separate page if more than 3 partners

Section 5: Particulars of companies and close corporations

Company registration number

Close corporation number

Tax reference number

Section 6: Record of service of the state

Indicate by marking the relevant boxes with a cross, if any sole proprietor, partner in a partnership or director, manager, principal shareholder or stakeholder in a company or close corporation is currently or has been within the last 12 months in the service of any of the following:

- | | |
|--|---|
| <input type="checkbox"/> a member of any municipal council
<input type="checkbox"/> a member of any provincial legislature
<input type="checkbox"/> a member of the National Assembly or the National Council of Province
<input type="checkbox"/> a member of the board of directors of any municipal entity
<input type="checkbox"/> an official of any municipality or municipal entity | <input type="checkbox"/> an employee of any provincial department, national or provincial public entity or constitutional institution within the meaning of the Public Finance Management Act, 1999 (Act 1 of 1999)
<input type="checkbox"/> a member of an accounting authority of any national or provincial public entity
<input type="checkbox"/> an employee of Parliament or a provincial legislature |
|--|---|

If any of the above boxes are marked, disclose the following:

Name of sole proprietor, partner, manager, shareholder or stakeholder	Name of institution, public office, board or organ of state and position held	Status of service (tick appropriate column)	
		Current	Within last 12 months

*insert separate page if necessary

Section 7: Record of spouses, children and parents in the service of the state

Indicate by marking the relevant boxes with a cross, if any spouse, child or parent of a sole proprietor, partner in a partnership or director, manager, principal shareholder or stakeholder in a company or close corporation is currently or has been within the last 12 months been in the service of any of the following:

- a member of any municipal council
- a member of any provincial legislature
- a member of the National Assembly or the National Council of Province
- a member of the board of directors of any municipal entity
- an official of any municipality or municipal entity
- an employee of any provincial department, national or provincial public entity or constitutional institution within the meaning of the Public Finance Management Act, 1999 (Act 1 of 1999)
- a member of an accounting authority of any national or provincial public entity
- an employee of Parliament or a provincial legislature

Name of spouse, child or parent	Name of institution, public office, board or organ of state and position held	Status of service (tick appropriate column)	
		current	Within last 12 months

*insert separate page if necessary

The undersigned, who warrants that he/she is duly authorised to do so on behalf of the enterprise:

- i) authorizes the Employer to obtain a tax clearance certificate from the South African Revenue Services that my / our tax matters are in order;
- ii) confirms that the neither the name of the enterprise or the name of any partner, manager, director or other person, who wholly or partly exercises, or may exercise, control over the enterprise appears on the Register of Supplier Defaulters established in terms of the Prevention and Combating of Corrupt Activities Act of 2004;
- iii) confirms that no partner, member, director or other person, who wholly or partly exercises, or may exercise, control over the enterprise appears, has within the last five years been convicted of fraud or corruption;
- iv) confirms that I / we are not associated, linked or involved with any other Tendering entities submitting Supplier offers and have no other relationship with any of the Suppliers or those responsible for compiling the scope of work that could cause or be interpreted as a conflict of interest;
- iv) confirms that the contents of this questionnaire are within my personal knowledge and are to the best of my belief both true and correct.

Signed Date

Name Position

Enterprise name

* The schedule should be used where Suppliers are subject to the Local Government: Municipal Finance Management Act

T2.2v: CIPC – Company registration certificate

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Tenderer to submit necessary company registration certificate

T2.2z: Valid Letter of Good Standing

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Tenderer to submit valid and up to date Letter of Good Standing certificate relevant to their services (COIDA)

SBD 1: INVITATION TO BID – PART A

YOU ARE HEREBY INVITED TO BID FOR REQUIREMENTS OF THE EC DEPARTMENT OF HEALTH					
BID NUMBER:	SCMU3-23/24-0758-HO	CLOSING DATE:	02 April 2024	CLOSING TIME:	11:00
DESCRIPTION	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)				
THE SUCCESSFUL BIDDER WILL BE REQUIRED TO FILL IN AND SIGN A WRITTEN CONTRACT FORM (SBD7).					
BID RESPONSE DOCUMENTS MAY BE DEPOSITED IN THE BID BOX SITUATED AT (STREET ADDRESS)					
Tender Box Department of Health Global Life Centre SCM Unit c/o Phalo Avenue and R63 (opposite Engen Garage) Bhisho					
SUPPLIER INFORMATION					
NAME OF BIDDER					
POSTAL ADDRESS					
STREET ADDRESS					
TELEPHONE NUMBER	CODE		NUMBER		
CELLPHONE NUMBER					
FACSIMILE NUMBER	CODE		NUMBER		
E-MAIL ADDRESS					
VAT REGISTRATION NUMBER					
	TCS PIN:		OR	CSD No:	
SPECIFIC GOALS STATUS LEVEL VERIFICATION CERTIFICATE [TICK APPLICABLE BOX]	<input type="checkbox"/> Yes <input type="checkbox"/> No		SPECIFIC GOALS STATUS LEVEL SWORN AFFIDAVIT	<input type="checkbox"/> Yes <input type="checkbox"/> No	
IF YES, WHO WAS THE CERTIFICATE ISSUED BY?					
AN ACCOUNTING OFFICER AS CONTEMPLATED IN THE CLOSE CORPORATION ACT (CCA) AND NAME THE APPLICABLE IN THE TICK BOX	<input type="checkbox"/>	AN ACCOUNTING OFFICER AS CONTEMPLATED IN THE CLOSE CORPORATION ACT (CCA)			
	<input type="checkbox"/>	A VERIFICATION AGENCY ACCREDITED BY THE SOUTH AFRICAN ACCREDITATION SYSTEM (SANAS)			
	<input type="checkbox"/>	A REGISTERED AUDITOR			
		NAME:			
[A SPECIFIC GOALS STATUS LEVEL VERIFICATION CERTIFICATE/SWORN AFFIDAVIT(FOR EMEs& QSEs) MUST BE SUBMITTED IN ORDER TO QUALIFY FOR PREFERENCE POINTS FOR SPECIFIC GOALS]					
I. ARE YOU THE ACCREDITED REPRESENTATIVE IN SOUTH AFRICA FOR THE GOODS /SERVICES /WORKS OFFERED?	<input type="checkbox"/> Yes <input type="checkbox"/> No [IF YES ENCLOSE PROOF]	II. ARE YOU A FOREIGN BASED SUPPLIER FOR THE GOODS /SERVICES /WORKS OFFERED?	<input type="checkbox"/> Yes <input type="checkbox"/> No [IF YES ANSWER PART B:3 BELOW]		
III. SIGNATURE OF BIDDER	IV. DATE			
V. CAPACITY UNDER WHICH THIS BID IS SIGNED (Attach proof of authority to sign this bid; e.g. resolution of directors, etc.)					
VI. TOTAL NUMBER OF ITEMS OFFERED		VII. TOTAL BID PRICE (ALL INCLUSIVE)			
BIDDING PROCEDURE ENQUIRIES MAY BE DIRECTED TO:			TECHNICAL INFORMATION MAY BE DIRECTED TO:		
DEPARTMENT	ECDOH		CONTACT PERSON	Thabisa Notshe	
CONTACT PERSON	Ms Thabisa Notshe		TELEPHONE NUMBER	040 608 9641	
TELEPHONE NUMBER	040-608 9641		FACSIMILE NUMBER		
FACSIMILE NUMBER			E-MAIL ADDRESS	thabisa.notshe@ehealth.gov.za	
E-MAIL ADDRESS	thabisa.notshe@ehealth.gov.za				

PART B TERMS AND CONDITIONS FOR BIDDING

1. BID SUBMISSION:
<p>1.1. BIDS MUST BE DELIVERED BY THE STIPULATED TIME TO THE CORRECT ADDRESS. LATE BIDS WILL NOT BE ACCEPTED FOR CONSIDERATION.</p> <p>1.2. ALL BIDS MUST BE SUBMITTED ON THE OFFICIAL FORMS PROVIDED–(NOT TO BE RE-TYPED) OR ONLINE</p> <p>1.3. SUPPLIERS MUST REGISTER ON THE CENTRAL SUPPLIER DATABASE (CSD) TO UPLOAD MANDATORY INFORMATION NAMELY: (BUSINESS REGISTRATION/ DIRECTORSHIP/ MEMBERSHIP/IDENTITY NUMBERS; TAX COMPLIANCE STATUS; AND BANKING INFORMATION FOR VERIFICATION PURPOSES). SPECIFIC GOALS CERTIFICATE OR SWORN AFFIDAVIT FOR SPECIFIC GOALS MUST BE SUBMITTED TO BIDDING INSTITUTION.</p> <p>1.4. WHERE A BIDDER IS NOT REGISTERED ON THE CSD, MANDATORY INFORMATION NAMELY: (BUSINESS REGISTRATION/ DIRECTORSHIP/ MEMBERSHIP/IDENTITY NUMBERS; TAX COMPLIANCE STATUS MAY NOT BE SUBMITTED WITH THE BID DOCUMENTATION. SPECIFIC GOALS CERTIFICATE OR SWORN AFFIDAVIT FOR SPECIFIC GOALS MUST BE SUBMITTED TO BIDDING INSTITUTION.</p> <p>1.5. THIS BID IS SUBJECT TO THE PREFERENTIAL PROCUREMENT POLICY FRAMEWORK ACT 2000 AND THE PREFERENTIAL PROCUREMENT REGULATIONS, 2017, THE GENERAL CONDITIONS OF CONTRACT (GCC) AND, IF APPLICABLE, ANY OTHER LEGISLATION OR SPECIAL CONDITIONS OF CONTRACT.</p>
2. TAX COMPLIANCE REQUIREMENTS
<p>2.1 SUPPLIERS MUST ENSURE COMPLIANCE WITH THEIR TAX OBLIGATIONS.</p> <p>2.2 SUPPLIERS ARE REQUIRED TO SUBMIT THEIR UNIQUE PERSONAL IDENTIFICATION NUMBER (PIN) ISSUED BY SARS TO ENABLE THE ORGAN OF STATE TO VIEW THE TAXPAYER'S PROFILE AND TAX STATUS.</p> <p>2.3 APPLICATION FOR TAX COMPLIANCE STATUS (TCS) OR PIN MAY ALSO BE MADE VIA E-FILING. IN ORDER TO USE THIS PROVISION, TAXPAYERS WILL NEED TO REGISTER WITH SARS AS E-FILERS THROUGH THE WEBSITE WWW.SARS.GOV.ZA.</p> <p>2.4 SUPPLIERS MAY ALSO SUBMIT A PRINTED TCS TOGETHER WITH THE BID.</p> <p>2.5 IN BIDS WHERE CONSORTIA / JOINT VENTURES / SUB-SUPPLIERS ARE INVOLVED, EACH PARTY MUST SUBMIT A SEPARATE PROOF OF TCS / PIN / CSD NUMBER.</p> <p>2.6 WHERE NO TCS IS AVAILABLE BUT THE BIDDER IS REGISTERED ON THE CENTRAL SUPPLIER DATABASE (CSD), A CSD NUMBER MUST BE PROVIDED.</p>
3. QUESTIONNAIRE TO BIDDING FOREIGN SUPPLIERS
<p>3.1. IS THE BIDDER A RESIDENT OF THE REPUBLIC OF SOUTH AFRICA (RSA)? <input type="checkbox"/> YES <input type="checkbox"/> NO</p> <p>3.2. DOES THE BIDDER HAVE A BRANCH IN THE RSA? <input type="checkbox"/> YES <input type="checkbox"/> NO</p> <p>3.3. DOES THE BIDDER HAVE A PERMANENT ESTABLISHMENT IN THE RSA? <input type="checkbox"/> YES <input type="checkbox"/> NO</p> <p>3.4. DOES THE BIDDER HAVE ANY SOURCE OF INCOME IN THE RSA? <input type="checkbox"/> YES <input type="checkbox"/> NO</p> <p>IF THE ANSWER IS "NO" TO ALL OF THE ABOVE, THEN, IT IS NOT A REQUIREMENT TO OBTAIN A TAX COMPLIANCE STATUS / TAX COMPLIANCE SYSTEM PIN CODE FROM THE SOUTH AFRICAN REVENUE SERVICE (SARS) AND IF NOT REGISTER AS PER 2.3 ABOVE.</p>
4. SPECIAL CONDITIONS OF BID
<p>4.1 In the event where the recommended Bidder has failed to comply with the conditions as set out in the letter of award, the client shall notify the recommended Bidder of his/her failure to comply and recommend for award the next bidder that scored the highest points. The Conditions as set out in the letter of award are as follow:</p> <ul style="list-style-type: none"> a. Proof of having All risk, public liability and support insurances as stipulated in the contract. b. Submission of a Construction Safety, Health and Environmental Plan. c. Contract Guarantee (as selected in the tender document) <p>4.2 An appointment letter/acceptance letter does not constitute a contract or commencement date of a contract. The recommended Bidder is required to sign an official contract with the Department.</p>

SBD 4: DECLARATION OF INTEREST

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

BIDDER’S DISCLOSURE

1. PURPOSE OF THE FORM

Any person (natural or juristic) may make an offer or offers in terms of this invitation to bid. In line with the principles of transparency, accountability, impartiality, and ethics as enshrined in the Constitution of the Republic of South Africa and further expressed in various pieces of legislation, it is required for the bidder to make this declaration in respect of the details required hereunder.

Where a person/s are listed in the Register for Tender Defaulters and / or the List of Restricted Suppliers, that person will automatically be disqualified from the bid process.

2. Bidder’s declaration

2.1 Is the bidder, or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest¹ in the enterprise?

Employed by the state? **YES/NO**

2.1.1 If so, furnish particulars of the names, individual identity numbers, and, if applicable, state employee numbers of sole proprietor/ directors / trustees / shareholders / members/ partners or any person having a controlling interest in the enterprise, in table below.

Full Name	Identity Number	Name of State institution

2.2 Do you, or any person connected with the bidder, have a relationship with any person who is employed by the procuring institution? **YES/NO**

2.2.1 If so, furnish particulars:

2.3 Does the bidder or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest in the enterprise have any interest in any other related enterprise whether or not they are bidding for this contract? **YES/NO**

2.3.1 If so, furnish particulars:
.....

3 DECLARATION

I, the undersigned, (name)..... in submitting the accompanying bid, do hereby make the following statements that I certify to be true and complete in every respect:

- 3.1 I have read and I understand the contents of this disclosure;
- 3.2 I understand that the accompanying bid will be disqualified if this disclosure is found not to be true and complete in every respect;
- 3.3 The bidder has arrived at the accompanying bid independently from, and without consultation, communication, agreement or arrangement with any competitor. However, communication between partners in a joint venture or consortium² will not be construed as collusive bidding.

¹ the power, by one person or a group of persons holding the majority of the equity of an enterprise, alternatively, the person/s having the deciding vote or power to influence or to direct the course and decisions of the enterprise.

² Joint venture or Consortium means an association of persons for the purpose of combining their expertise, property, capital, efforts, skill and knowledge in an activity for the execution of a contract.

- 3.4 In addition, there have been no consultations, communications, agreements or arrangements with any competitor regarding the quality, quantity, specifications, prices, including methods, factors or formulas used to calculate prices, market allocation, the intention or decision to submit or not to submit the bid, bidding with the intention not to win the bid and conditions or delivery particulars of the products or services to which this bid invitation relates.
- 3.4 The terms of the accompanying bid have not been, and will not be, disclosed by the bidder, directly or indirectly, to any competitor, prior to the date and time of the official bid opening or of the awarding of the contract.
- 3.5 There have been no consultations, communications, agreements or arrangements made by the bidder with any official of the procuring institution in relation to this procurement process prior to and during the bidding process except to provide clarification on the bid submitted where so required by the institution; and the bidder was not involved in the drafting of the specifications or terms of reference for this bid.
- 3.6 I am aware that, in addition and without prejudice to any other remedy provided to combat any restrictive practices related to bids and contracts, bids that are suspicious will be reported to the Competition Commission for investigation and possible imposition of administrative penalties in terms of section 59 of the Competition Act No 89 of 1998 and or may be reported to the National Prosecuting Authority (NPA) for criminal investigation and or may be restricted from conducting business with the public sector for a period not exceeding ten (10) years in terms of the Prevention and Combating of Corrupt Activities Act No 12 of 2004 or any other applicable legislation.

I CERTIFY THAT THE INFORMATION FURNISHED IN PARAGRAPHS 1, 2 and 3 ABOVE IS CORRECT.
 I ACCEPT THAT THE STATE MAY REJECT THE BID OR ACT AGAINST ME IN TERMS OF PARAGRAPH 6 OF PFMA SCM

INSTRUCTION 03 OF 2021/22 ON PREVENTING AND COMBATING ABUSE IN THE SUPPLY CHAIN MANAGEMENT SYSTEM SHOULD THIS DECLARATION PROVE TO BE FALSE.

.....
Signature	Date
.....
Position	Name of bidder

SBD 6.1

PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2022

This preference form must form part of all tenders invited. It contains general information and serves as a claim form for preference points for specific goals.

NB: BEFORE COMPLETING THIS FORM, TENDERERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF THE TENDER AND PREFERENTIAL PROCUREMENT REGULATIONS, 2022

I. GENERAL CONDITIONS

I.1 The following preference point systems are applicable to invitations to tender:

- the 80/20 system for requirements with a Rand value of up to R50 000 000 (all applicable taxes included); and
- the 90/10 system for requirements with a Rand value above R50 000 000 (all applicable taxes included).

I.2 **To be completed by the organ of state**

(delete whichever is not applicable for this tender).

The applicable preference point system for this tender is the **80/20** preference point system.

The lowest/ highest acceptable tender will be used to determine the accurate system once tenders are received.

I.3 Points for this tender (even in the case of a tender for income-generating contracts) shall be awarded for:

- (a) Price; and
- (b) Specific Goals.

I.4 **To be completed by the organ of state:**

The maximum points for this tender are allocated as follows:

	POINTS
PRICE	80
SPECIFIC GOALS	20
Total points for Price and SPECIFIC GOALS	100

I.5 Failure on the part of a tenderer to submit proof or documentation required in terms of this tender to claim points for specific goals with the tender, will be interpreted to mean that preference points for specific goals are not claimed.

I.6 The organ of state reserves the right to require of a tenderer, either before a tender is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the organ of state.

2. DEFINITIONS

- (a) **“tender”** means a written offer in the form determined by an organ of state in response to an invitation to provide goods or services through price quotations, competitive tendering process or any other method envisaged in legislation;
- (b) **“price”** means an amount of money tendered for goods or services, and includes all applicable taxes less all unconditional discounts;
- (c) **“rand value”** means the total estimated value of a contract in Rand, calculated at the time of bid invitation,

and includes all applicable taxes;

- (d) **“tender for income-generating contracts”** means a written offer in the form determined by an organ of state in response to an invitation for the origination of income-generating contracts through any method envisaged in legislation that will result in a legal agreement between the organ of state and a third party that produces revenue for the organ of state, and includes, but is not limited to, leasing and disposal of assets and concession contracts, excluding direct sales and disposal of assets through public auctions; and
- (e) **“the Act”** means the Preferential Procurement Policy Framework Act, 2000 (Act No. 5 of 2000).

3. FORMULAE FOR PROCUREMENT OF GOODS AND SERVICES

3.1. POINTS AWARDED FOR PRICE

3.1.1 THE 80/20 PREFERENCE POINT SYSTEMS

A maximum of 80 or 90 points is allocated for price on the following basis:

80/20

$$Ps = 80 \left(1 - \frac{Pt - Pmin}{Pmin} \right)$$

Where

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration

Pmin = Price of lowest acceptable tender

3.2. FORMULAE FOR DISPOSAL OR LEASING OF STATE ASSETS AND INCOME GENERATING PROCUREMENT

3.2.1. POINTS AWARDED FOR PRICE

A maximum of 80 or 90 points is allocated for price on the following basis:

80/20

$$Ps = 80 \left(1 + \frac{Pt - Pmax}{Pmax} \right)$$

Where

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration

Pmax = Price of highest acceptable tender

4. POINTS AWARDED FOR SPECIFIC GOALS

4.1. In terms of Regulation 4(2); 5(2); 6(2) and 7(2) of the Preferential Procurement Regulations, preference points must be awarded for specific goals stated in the tender. For the purposes of this tender the tenderer will be allocated points based on the goals stated in table I below as may be supported by proof/ documentation stated in the conditions of this tender:

4.2. In cases where organs of state intend to use Regulation 3(2) of the Regulations, which states that, if it is unclear whether the 80/20 preference point system applies, an organ of state must, in the tender documents, stipulate in the case of—

(a) an invitation for tender for income-generating contracts, that either the 80/20 preference point system will apply and that the highest acceptable tender will be used to determine the applicable preference point system; or

(b) any other invitation for tender, that either the 80/20 preference point system will apply and that the

lowest acceptable tender will be used to determine the applicable preference point system, then the organ of state must indicate the points allocated for specific goals for both the 80/20 preference point system.

Table 1: Specific goals for the tender and points claimed are indicated per the table below.

(Note to organs of state: Where either the 80/20 preference point system is applicable, corresponding points must also be indicated as such.

Note to tenderers: The tenderer must indicate how they claim points for each preference point system.)

The specific goals allocated points in terms of this tender	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (80/20 system) (To be completed by the tenderer)
Historically Disadvantaged Individuals Ownership	20% (4)	
Women Ownership	20% (4)	
Youth Ownership	20% (4)	
Disability Ownership	20% (4)	
Military Veterans Ownership	10% (2)	
Locality Ownership (Eastern Cape)	10% (2)	
TOTAL	100% (20)	

- a) *Service providers must submit proof of its Specific Goals points claimed / status of contributor.*
- b) *The Specific Goals supporting documents required to verify claimed points may inline with the specified requirements include:*
 - *Historically Disadvantaged Individuals Ownership: Proof of ownership (CIPRO certificate) with id no.*
 - *Women Ownership: Ownership: Proof of ownership (CIPRO certificate) with id no.*
 - *Youth Ownership: Ownership: Proof of ownership (CIPRO certificate) with id no.*
 - *Disability Ownership: Proof of ownership (CIPRO certificate) with valid medical documentary proof.*
 - *Military Veterans Ownership: Proof of ownership (CIPRO certificate) with valid proof of veteran status.*
 - *Ownership: Proof of business address (municipal account or valid lease agreement)*
 - *Updated CSD report*

DECLARATION WITH REGARD TO COMPANY/FIRM

4.3. Name of company/firm.....

4.4. Company registration number:

4.5. TYPE OF COMPANY/ FIRM

- Partnership/Joint Venture / Consortium
- One-person business/sole propriety
- Close corporation
- Public Company
- Personal Liability Company
- (Pty) Limited
- Non-Profit Company
- State Owned Company

[TICK APPLICABLE BOX]

4.6. I, the undersigned, who is duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the specific goals as advised in the tender, qualifies the company/ firm for the preference(s) shown and I acknowledge that:

- i) The information furnished is true and correct;
- ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph I of this form;
- iii) In the event of a contract being awarded as a result of points claimed as shown in paragraphs 1.4 and 4.2, the contractor may be required to furnish documentary proof to the satisfaction of the organ of state that the claims are correct;
- iv) If the specific goals have been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the organ of state may, in addition to any other remedy it may have –
 - (a) disqualify the person from the tendering process;
 - (b) recover costs, losses or damages it has incurred or suffered as a result of that person’s conduct;
 - (c) cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
 - (d) recommend that the tenderer or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted from obtaining business from any organ of state for a period not exceeding 10 years, after the *audi alteram partem* (hear the other side) rule has been applied; and
 - (e) forward the matter for criminal prosecution, if deemed necessary.

.....
SIGNATURE(S) OF BIDDER(S)

SURNAME AND NAME:

DATE:

ADDRESS:

.....

.....

.....

T2.2: OTHER DOCUMENTS REQUIRED FOR TENDER EVALUATION PURPOSES



T2.2g: SPECIFIC GOALS CLAIMED (CIPRO CERTIFICATE)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers must attach CIPRO CERTIFICATE

T2.2y: Proof of Registration with Centralized Supplier Database

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers must attach Full CSD report

Annexure A1: Method Statement (Generic)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit a method statement.

Annexure A2: Method Statement (Summary Task)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit a summary task. The summary task must indicate the major tasks and subtasks of the works. Contractor must indicate how they would approach the works to achieve the required outcomes from start to end of the project.

Annexure A3: Method Statement (Programme with Timelines and Resources)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit Programme with timelines such as a Gantt Chart (quarterly and biannual inspections) and planned resources (human resources and tools).

Annexure B1: Key Personnel Qualification (Maintenance manager)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit proof of maintenance manager's experience (CV) and qualifications. All certified documents must not be older than three (3) months.

Maintenance Manager Mechanical/Electrical Engineering, Construction Project Management	Electrical / Mechanical Engineering Degree with Registration as per Act 43 of 2000 (Candidate Registration will not be accepted)	Attached certified copies of qualification
	OR	
	Electrical / Mechanical Engineering Diploma with Registration as per Act 43 of 2000 (Candidate Registration will not be accepted)	Attached certified copies of qualification
	OR	
	Trade certificate (Issued by the Department of Labour)	Attach certified copies

Annexure B2: Key Personnel Qualification (Maintenance supervisor)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit proof of maintenance supervisor's experience (CV) and qualifications.

All certified documents must not be older than three (3) months.

Construction Supervisor Mech./Elect. Engineering, Construction Project Management	Electrical / Mechanical Engineering Diploma WITH minimum one year post qualification experience on Maintenance Electrical / Mechanical Equipment.	Attached certified copies of qualification
	OR Trade certificate (Issued by the Department of Labour), or higher qualification WITH minimum one year post qualification experience on Maintenance Electrical / Mechanical Equipment.	Attached certified copies of qualification

Annexure B3: Key Personnel Qualification (OHS Safety officer)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit proof of OHS safety officer's experience (CV) and qualifications. All certified documents must not be older than three (3) months.

Annexure B4: Key Personnel Qualification (Skilled installation/maintenance Staff)

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit proof of Skilled installation/maintenance staff experience (CV) and qualifications. All certified documents must not be older than three (3) months.

Annexure C1 Key personnel experience (Construction manager)
Attach CV

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Annexure C2 Key personnel experience (Construction Supervisor)
Attach CV

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

**Annexure C3 Key personnel experience (OHS Safety officer) Attach
CV**

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Annexure C4 Key personnel experience (Skilled installation staff)
Attach CV

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Annexure C5: Proof of Business address

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit proof of business address (municipal account or valid lease agreement not later than 3 months). All certified documents must not be older than three (3) months.

Annexure C6: Company Experience

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Suppliers are required to submit proof of company experience in Electrical and Mechanical equipment installation and maintenance industry.

T2.2x: References

Reference No. 1

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Sir/Madam,

We are in the process of evaluating _____ for the above project.

They have listed you as a reference. Please evaluate the Suppliers performance on the criteria listed below by ticking the appropriate boxes. Please return upon completion as soon as possible. If you have any questions please do not hesitate to contact us.

Tenderers are required to submit work experience that has minimum value of R 3 million in the last 5 years.

NAME OF EMPLOYER	NAME OF PROJECT	CONTRACT PERIOD (Start and End Date)	VALUE OF WORK (>/= R3mil)

1. QUALITY

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

2. TIME PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

3. FINANCIAL PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

4. COMMENTS:

Project Manager/Principal Agent: _____

Tel. No: _____

E-mail Address: _____

Signature: _____ Date: _____

Place Company Stamp Here

Reference No. 2

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Sir/Madam,

We are in the process of evaluating _____ for the above project.

They have listed you as a reference. Please evaluate the Suppliers performance on the criteria listed below by ticking the appropriate boxes. Please return upon completion as soon as possible. If you have any questions please do not hesitate to contact us.

Tenderers are required to submit work experience that has minimum value of R 3 million in the last 5 years.

NAME OF EMPLOYER	NAME OF PROJECT	CONTRACT PERIOD (Start and End Date)	VALUE OF WORK (>/= R3mil)

1. QUALITY

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

2. TIME PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

3. FINANCIAL PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

4. COMMENTS:

Project Manager/Principal Agent: _____

Tel. No: _____

E-mail Address: _____

Signature: _____ Date: _____

Place Company Stamp Here

Reference No. 3

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Sir/Madam,

We are in the process of evaluating _____ for the above project.

They have listed you as a reference. Please evaluate the Suppliers performance on the criteria listed below by ticking the appropriate boxes. Please return upon completion as soon as possible. If you have any questions please do not hesitate to contact us.

Tenderers are required to submit work experience that has minimum value of R 3 million in the last 5 years.

NAME OF EMPLOYER	NAME OF PROJECT	CONTRACT PERIOD (Start and End Date)	VALUE OF WORK (>/= R3mil)

1. QUALITY

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

2. TIME PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

3. FINANCIAL PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

4. COMMENTS:

Project Manager/Principal Agent: _____

Tel. No: _____

E-mail Address: _____

Signature: _____ Date: _____

Place Company Stamp Here

Reference No. 4

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Sir/Madam,

We are in the process of evaluating _____ for the above project.

They have listed you as a reference. Please evaluate the Suppliers performance on the criteria listed below by ticking the appropriate boxes. Please return upon completion as soon as possible. If you have any questions please do not hesitate to contact us.

Tenderers are required to submit work experience that has minimum value of R 3 million in the last 5 years.

NAME OF EMPLOYER	NAME OF PROJECT	CONTRACT PERIOD (Start and End Date)	VALUE OF WORK (>/= R3mil)

1. QUALITY

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

2. TIME PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

3. FINANCIAL PERFORMANCE

EXCELLENT	VERY GOOD	GOOD	FAIR	POOR
5	4	3	2	1

4. COMMENTS:

Project Manager/Principal Agent: _____

Tel. No: _____

E-mail Address: _____

Signature: _____ Date: _____

Place Company Stamp Here

VOLUME 3: CONTRACT

PART C1: AGREEMENT AND CONTRACT DATA

C1.1 FORM OF OFFER AND ACCEPTANCE (SIGNED)

OFFER

The Employer, identified in the acceptance signature block, has solicited offers to enter into a Contract for the procurement of:

CONTRACT NUMBER: SCMU3-23/24-0758-HO

CONTRACT NAME: SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)

The Tenderer, identified in the offer signature block below, has examined the documents listed in the Tender Data and addenda thereto as listed in the tender schedules, and by submitting this offer has accepted the conditions of tender.

By the representative of the Tenderer, deemed to be duly authorized, signing this part of this form of offer and acceptance, the Tenderer offers to perform all of the obligations and liabilities of the Contractor under the Contract including compliance with all its terms and conditions according to their true intent and meaning for an amount to be determined in accordance with the Conditions of Contract identified in the Contract Data.

The offered total of the prices inclusive of Value-Added Tax is:

.....

.....

..... Rand (in words)

R..... (in figures)

This offer may be accepted by the Employer by signing the acceptance part of this form of offer and acceptance and returning one copy of this document to the Tenderer before the end of the period of validity stated in the Tender Data, whereupon the Tenderer becomes the party named as the Contractor in terms of the Conditions of Contract identified in the Contract data.

For and on behalf of the Tenderer:

Name

Capacity

Signature Date:

Name and address of tenderer:

.....

.....

.....

Witness Name

Witness Signature Date:

ACCEPTANCE

By signing this part of this form of offer and acceptance, the Employer identified below accepts the Tenderer's offer. In consideration thereof, the Employer shall pay the Contractor the amount due in accordance with the Conditions of Contract identified in the Contract data. Acceptance of the Tenderer's offer shall form an agreement between the Employer and the Tenderer upon the terms and conditions contained in this agreement and in the Contract that is the subject of this agreement.

The terms of the Contract are contained in:

- Part C1: Agreements and Contract data (which includes this agreement)
- Part C2: Pricing data
- Part C3: Scope of work
- Part C4: Site Information and drawings and documents or parts thereof, which may be incorporated by reference into the above listed Parts.

Deviations from and amendments to the documents listed in the Tender Data and any addenda thereto, as listed in the returnable schedules as well as any changes to the terms of the offer agreed by the Tenderer and the Employer during this process of offer and acceptance, are contained in the schedule of deviations attached to and forming part of this agreement. No amendments to or deviations from said documents are valid unless contained in this schedule, which must be duly signed by the authorised representative(s) of both parties.

The Tenderer shall, within two weeks after receiving a completed copy of this agreement including the schedule of deviation (if any), contact the Employer's Agent (whose details are given in the Contract data) to arrange the delivery of any securities, bonds, guarantees, proof insurance and any other documentation to be provided in terms of the Conditions of Contract identified in the Contract data at or just after, the date this Agreement comes into effect. Failure to fulfil any of these obligations in accordance with those terms shall constitute a repudiation of this agreement.

Notwithstanding anything contained herein, this agreement comes into effect on the date when the Tenderer receives one fully completed original copy of this document, including the schedule of deviations (if any). Unless the Tenderer (now Contractor), within five (5) working days of the date of such receipt, notifies the Employer in writing of any reason why he cannot accept the contents of this agreement, this agreement shall constitute a binding Contract between the parties.

For and on behalf of the Employer:

Name
 Capacity
 Signature Date:

Name and address of employer:

.....

Witness Name
 Witness Signature Date:

SCHEDULE OF DEVIATIONS

Notes:

- The extent of deviations from the tender documents issued by the Employer prior to the tender closing date is limited to those permitted in terms of the conditions of tender.
- A Tenderer’s covering letter shall not be included in the final Contract document. Should any matter in such letter, which constitutes a deviation as aforesaid become be the subject of agreements reached during the process of offer and acceptance, the outcome of such agreement shall be recorded here.
- Any other matter arising from the process of offer and acceptance either as a confirmation, clarification or change to the tender documents, and which it is agreed by the parties becomes an obligation of the Contract, shall also be recorded here.
- Any change or addition to the tender documents arising from the above agreements and recorded here, shall also be incorporated into the final draft of the Contract.

A Tenderer’s covering letter shall not be included in the final Contract document. Should any matter in such letter, which constitutes a deviation as aforesaid, be the subject of agreements reached during the process of offer and acceptance, the outcome of such agreement shall be recorded here.

Subject

Details

.....

Subject

Details

.....

Subject

Details

.....

Subject

Details

.....

Subject

Details

.....

By the duly authorized representatives signing this schedule of deviations, the Employer and the Tenderer agree to and accept the foregoing schedule of deviations as the only deviations from and amendments to the documents listed in the Tender Data and addenda thereto as listed in the returnable schedules, as well as any confirmation, clarification or change to the terms of the offer agreed by the Tenderer and the Employer during this process of offer and acceptance.

It is expressly agreed that no other matter whether in writing, oral communication or implied during the period between the issue of the tender documents and the receipt by the Tenderer of a completed signed copy of this Agreement shall have any meaning or effect in the Contract between the parties arising from this agreement.

Part 1– Data provided by the Employer

Clause	Statement	Data
1. General		
	The conditions of contract are the core clauses and the clauses for main Option:	A Priced contract with price list
	dispute resolution Option and secondary Options	W1 Dispute resolution procedure X1 Price adjustment for inflation X13 Performance Bond X17 Low service damages X18 Limitation of liability X19 Task Order X20 Key Performance Indicators
	of the NEC3 Term Service Contract (April 2013)	
10.1	The Employer is (name):	Eastern Cape Department of Health
	Address	Department of Health Global Life Centre Corner Phalo Avenue and R63 (opposite Engen garage) Bhisho 5605
	Represented By:	Mr Lamkelo Mdingi
	Tel No.	
	Fax No.	
10.1	The Service Manager is (name):	Lukhozi Consortium
	Tel	
	e-mail	
	The Service Manager is (name):	Mr Bruce Maliti
11.2(2)	The Affected Property is	NMBM and Sarah Bartman District Health Facilities in the Eastern Cape Province as per Service Information

11.2(13)	The service is	Scheduled and Re-Active Maintenance works
11.2(14)	The following matters will be included in Risk register	N/A
11.2(15)	The Service Information is in	The Contract Part 1: Service Information - Scope of Works. Works Information and all documents and drawings to which it makes reference.
12.2	The law of the contract is the law of	the Republic of South Africa
13.1	The language of this contract is	English
13.2	The period for reply is	7 days

2. The Contractor's responsibility (If the optional statement for this section is not used, no data will be required for this section)

21.1 The Contractor submits a first Plan for 2 weeks of the Contract Date acceptance within

3. Time

30.1 The starting date is at the Site Handover Meeting Date.
30.2 The service period is 36 Months.

4. Testing and defects

Special testing may be requested by the Service Manager.

5. Payment

50.1 The assessment interval is Monthly
51.1 The currency of this contract is the South African Rand
51.2 The period with which payments are made is 30 Days after submission of a valid TAX Invoice to the Employer
51.4 The interest rate is (i) zero percent above the publicly quoted prime rate of interest (calculated on a 365-day year) charged by from time to time by the South African Reserve Bank (as certified, in the event of any dispute, by any manager of such bank, whose appointment it shall not be necessary to prove) for amounts due in Rands

6. Compensation Events

(if the optional statement for this section is not used, no data will be required for this section)

These are additional compensation N/A events

7. Use of Equipment Plant and Materials		No data is required for this section of the conditions of contract.
8. Risks and Insurance		
80.1	These are additional Employer's risks	N/A
83.1	The Employer provides these insurances from the Insurance Table	N/A
83.1	The Employer provides these additional insurances	N/A
83.1	The minimum amount of cover for insurance against loss and damage caused by the Contractor to the Employer's property is	R 5 000 000.00
83.1	The insurance against loss of or damage to the works, Plant and Materials is to include cover for Plant and Materials provided by the Employer to an amount of	R 5 000 000.00
83.1	The minimum amount of cover for insurance in respect of loss of or damage to property (except the Employer's property, Plant and Materials and Equipment) and liability for bodily injury to or death of a person (not an employee of the Contractor) arising from or in connection with the Contractor's Providing the Service for any one event is:	R 5 000 000.00
83.1	The Minimum limit of indemnity for insurance in respect of death of or bodily injury to employees of the Contractor arising out of and in course of their employment in connection with this contract for any one event is:	As prescribed by the Compensation for Occupational Injuries and Diseases Act No. 130 of 1993 and the Contractor's common law liability for people falling outside the scope of the Act with a limit of Indemnity of not less that R 5 000 000.00
9. Termination		No data is required for this section of the conditions of contract.
10. Data for main Option Clauses		
A	Priced Contract with Price List	Option A
20.5	The Contractor prepares forecasts of the final total of the Prices for the whole of the service at intervals of no longer than	4 Weeks
11. Data for Option W1		
W1.1	The Adjudicator is (Name)	The person selected from the ICE-SA Division (or its successor body) of the South African Institution of Civil Engineering Panel of Adjudicators by the party intending to refer a dispute to him. (See www.icesa.org.za)
	Address	
	Tel. No,	
	Fax No.	
	Email	

W1.2(3)	The Adjudicator nominating body is:	The Chairman of ICE-SA a joint Division of the South African Institution of Civil Engineering																				
W1.4(2)	The Tribunal is:	Arbitration																				
W1.4(5)	The Arbitration Procedure is	The latest edition of Rules for the Conduct of Arbitrations published by the Association of Arbitrators (South Africa) or its successor body.																				
	The place where arbitration is to be held is	South Africa																				
	The person or organization who will choose an arbitrator	The Chairman for the time being or his nominee of the Association of Arbitrators (South Africa) or its successor body.																				
	- If the Parties cannot agree a choice or																					
	- If the procedure does not state who selects an arbitrator, is																					
12. Data for Secondary Option Clauses																						
X1	Price Adjustment for Inflation	Tender Closing Date																				
X1.1	The base date for indices is																					
	The proportions used to calculate the Price Adjustment Factor are:																					
	Note: Requirements for CPA/Price inflation is that Prices must be Fixed and Firm for the First 12 months of the contract and only subject to escalation thereafter. A minimum of 10% of the contract price / prices is not adjustable throughout the life of the contract																					
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Proportion	Linked to Index for	Index prepared (Source)	by																			
	Non-Adjustable**																					
100%																						
X13	Performance Bond																					
X13.1	The Contractor gives the Employer a performance bond	The Tenderer must provide a Performance Bond in the form of a Fixed Performance Guarantee by means of a Bank Guarantee, or from an Insurer approved by the Service Manager, in the amount of 2.5% of the Awarded Contract Value, once the Contract has been awarded to him. This Bond must be given to the Employer with in four (4) weeks of the Contract Date.																				
X17	Low Service Damages																					
X17.1	The service level table is in	As per Demerit Table in Contact Data – Annexure CD1																				
X18	Limitation of Liability																					
X18.1	The Contractor's liability to the Employer for indirect or consequential loss is limited to	R0.0 (zero Rand)																				
X18.2	For any one event, the Contractor's liability to the Employer for loss of or damage to the Employer's property is limited to	R2 500 000.00																				

X18.3	The Contractor's liability for Defects due to his design of an item of Equipment is limited to	The greater of <ul style="list-style-type: none"> • the total of the Prices at the Contract Date And • R2 500 000
X18.4	The Contractor's liability to the Employer for all matters arising under or in connection with this contract, other than the excluded matters, is limited to	N/A
X18.5	The end of liability date is	3 Months after the end of the Service Period.
X19	Task Order The Contractor submits a Task Order programme to the Service Manager within	Authorization to commence with any Task will be done by Task Order. This Task Order will be issued to the Contractor by the Service Manager. Maintenance Turn- around times are stated in the Works Instructions under specification clause GM7.
X20	Key Performance Indicators	Key performance Indicators will be used to monitor Contractor performance on a monthly basis

- Part Two – Data provided by the Contractor

Clause	Statement	Data
10.1	The Contractor is (Name): Address: Tel No. Fax No.	
11.2(8)	The Direct Fee Percentage is _____%	
	The Subcontracted Fee Percentage Is _____%	
11.2(14)	The following matters will be included in the Risk Register	
11.2(15)	The Service Information for the Contractor's plan is in:	
21.1	The plan identified in the Contract Data is contained in:	
24.1	The Key Persons are: Name : Job : Responsibilities : Qualifications : Experience	
	Name : Job : Responsibilities : Qualifications : Experience	
		CV's and further key person's data are in _____
A	Priced Contract with Price List	
11.2(12)	The price list is in	
11.2(19)	The tendered total of the Prices is	
X1	Price adjustment for inflation	

X1.1

Proportion	Linked to Index for	Index prepared by (Source)
	Non-Adjustable**	
100%		

Annexure CD1 – Demerit Table and Penalty Calculation System

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

Attach document here

ANNEXURE CD1: DEMERIT TABLE AND PENALTY CALCULATION SYSTEM

If the Contractor fails to remedy any sub-standard work within the time frame stipulated by the Service Manager, the conditions as per GM 3.1 will apply.

The contractor will incur demerit points for specific measurable poor performance incidents which can lead to the early termination of the Contract as described below.

DESCRIPTION	DEMERIT POINT
Failure to submit the Functional Condition Assessment Report by the due date	1 point/ week that the report is late
Exceeding the maximum allowable response and resolve time for a P1 Breakdown	3 points/ incident
Exceeding the maximum allowable response and resolve time for a P2 Breakdown	2 points/ incident
Exceeding the maximum allowable response and resolve time for a P3 or P4 Breakdown	1 point/ incident
Not meeting the Planned Maintenance Performance KPI	1 point/ incident
Not meeting the Rework Rate KPI	1 point/ incident
Not meeting the Contractor Contactability KPI	1 point/ incident

The demerit points will accumulate and trigger the following actions:

ACCUMULATED DEMERIT POINTS	ACTION
6	Service Manager to discuss Contractor's performance deviation and agree on improvement measures. If improvement measures are successful and the Contractor has been consistently meeting the required KPI targets for the following two months, the demerit points can be cancelled by the Service Manager.

12	Service Manager to issue notice that Contractor is in Breach of Contract and that Contract Can be terminated if the Contractor does not improve his performance in line with the agreed improvement measures.
----	---

15	Service Manager to Terminate Contract as per Clause 9 of the NEC3 Term Service Contract.
----	--

Poor performance by the Contractor due to late payments by the Employer will not incur demerit points.

Financial penalties, as per the requirements of Secondary Options Clause X17, will be applied on the effected payments at 1% penalty per demerit point by the Service Manager, in the month that the demerit points are allocated to the Contractor.

Annexure CD2 – Key Performance Indicator Listing

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

ANNEXURE CD2: KEY PERFORMANCE INDICATOR LISTING

The following Key Performance Indicators (KPI's) will be applicable to this Contract and must be monthly updated and reported on by the Service Manager:

KPI Name	KPI Equation	Frequency	Target
Emergency Job Rate	$= \frac{\text{Total Number of Emergency Jobs Done}}{\text{Total Number of Jobs Done}} \times 100\%$	Monthly	<10%
Planned Maintenance Performance	$= \frac{\text{Total Number of Scheduled Planned Maintenance Jobs Completed}}{\text{Total Number of Planned Maintenance Jobs Scheduled}} \times 100\%$	Monthly	100%
Cost Estimation Accuracy	$= \frac{\text{Total Actual Cost of Work}}{\text{Total Estimated Cost Of Work}} \times 100\%$	Monthly	100%
Response Performance	$= \frac{\text{Number of Service Calls Completed within Targeted Response Time}}{\text{Total Number of Service Calls}} \times 100\%$	Monthly	100%
Rework Rate	$= \frac{\text{Number of Jobs Requiring Rework}}{\text{Total Number of Jobs Done}} \times 100\%$	Monthly	0%
SHEQ	= Number of SHEQ Incidents Involving the Contractor	Monthly	0
Contractor Contactability	= Number of Times that Contractor was not Contactable by the Call Cen _{tre}	Monthly	0

The Service Manager must also ensure that the following items are routinely inspected and reported on by the Site Representative for each Health Facility:

1. Compliance with general maintenance requirements as specified in the Service Information.

2. Manner in which preventative and corrective maintenance is carried out.
3. Manner in which the Maintenance Control Plan is implemented and updated.
4. Manner in which Task Orders received from the Service Manager is dealt with.
5. Manner in which records are kept as required by the Service Information as well as the Occupational Health and Safety Act, Act No 85 of 1993 as amended.
6. Quality of services carried out for the month prior to the inspection.

Note: The aim of the above inspection is to determine that all the requirements of the specification have been complied with. Should the Service Manager believe that one or more maintenance items referred to above, have been neglected or totally ignored by the Contractor he may decide to implement demerit points as penalty as per X17 for each type of non-compliance found during the inspection.

C1.3 CIDB ADJUDICATOR'S AGREEMENT

This agreement is made on the day of between:.....
 (name of company / organisation) of

 (address) and.....
 (name of company / organisation) of

 (address) (the Parties) and.....
 (name) of

 (address)
 (the Adjudicator).

Disputes or differences may arise/have arisen* between the Parties under a Contract dated and known as.....

and these disputes or differences shall be/have been* referred to adjudication in accordance with the CIDB Adjudication Procedure, (hereinafter called "the Procedure") and the Adjudicator may be or has been requested to act.

* Delete as necessary

IT IS NOW AGREED as follows:

- 1 The rights and obligations of the Adjudicator and the Parties shall be as set out in the Procedure.
- 2 The Adjudicator hereby accepts the appointment and agrees to conduct the adjudication in accordance with the Procedure.
- 3 The Parties bind themselves jointly and severally to pay the Adjudicator's fees and expenses in accordance with the Procedure as set out in the Contract Data.
- 4 The Parties and the Adjudicator shall at all times maintain the confidentiality of the adjudication and shall endeavour to ensure that anyone acting on their behalf or through them will do likewise, save with the consent of the other Parties which consent shall not be unreasonably refused.
- 5 The Adjudicator shall inform the Parties if he intends to destroy the documents which have been sent to him in relation to the adjudication and he shall retain documents for a further period at the request of either Party.

SIGNED

by:

Name: _____

SIGNED by:

Name: _____

SIGNED by:

Name: _____

Witness

Name: _____

Address: _____

Witness:

Name _____

Address: _____

Witness:

Name: _____

Address: _____

Date: _____ Date: _____ Date: _____

Contract Data

1	The Adjudicator shall be paid at the hourly rate of R. in respect of all time spent upon, or in connection with, the adjudication including time spent travelling.
2	The Adjudicator shall be reimbursed in respect of all disbursements properly made including, but not restricted to: (a) Printing, reproduction and purchase of documents, drawings, maps, records and photographs. (b) Telegrams, telex, faxes, and telephone calls. (c) Postage and similar delivery charges. (d) Travelling, hotel expenses and other similar disbursements. (e) Room charges. (f) Charges for legal or technical advice obtained in accordance with the Procedure.
3	The Adjudicator shall be paid an appointment fee of R This fee shall become payable in equal amounts by each Party within days of the appointment of the Adjudicator, subject to an Invoice being provided. This fee will be deducted from the final statement of any sums which shall become payable under item 1 and/or item 2 of the Contract Data. If the final statement is less than the appointment fee the balance shall be refunded to the Parties.
4	The Adjudicator is/is not* currently registered for VAT.
5	Where the Adjudicator is registered for VAT it shall be charged additionally in accordance with the rates current at the date of invoice.
6	All payments, other than the appointment fee (item 3) shall become due 7 days after receipt of invoice, thereafter interest shall be payable at 5% per annum above the Reserve Bank base rate for every day the amount remains outstanding.

* Delete as necessary

C1.4 CONFIRMATION OF RECEIPT OF CONTRACT (PRO FORMA)

The Tenderer, (now Contractor), identified in the Offer part of this Agreement, hereby confirms receipt from the Employer, identified in the Acceptance part of this Agreement, of one fully completed original copy of this Agreement, including the Schedule of Deviations (if any) on:

The (day) of (month) (year)

At (place)

It is hereby agreed that the official commencement date of the Contract will be:

The (day) of (month) (year)

For and on behalf of the Contractor:

Name

Capacity

Signature Date:

Witness Name

Witness Signature Date:.....

PART C2-1: PRICING DATA

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

C2.1 Pricing Data

GENERAL NOTES

1 Documents

The Schedule of Quantities form part of the Document and must be read in conjunction with the other parts forming the Document in order to gain the full meanings of the descriptions of the work to be done and materials and equipment to be used.

2 Alterations

No alterations, erasure or addition is to be made in the text of the Schedule of Quantities. Should any alteration, erasure or addition be made, it will not be recognised and the original wording of the Schedule of Quantities will be adhered to.

3 Issue of Schedule of Quantities in Electronic Format

The Engineers will make the Schedule of Quantities available to Tenderers in electronic (Microsoft Excel Workbook) format, upon request.

If utilised for tender submission, the Tenderer will be responsible for ensuring the correctness of all calculations. The Consulting Electrical Engineers cannot be held responsible for any arithmetic inaccuracies in the electronic Schedule of Quantities.

4 Pages

Before submitting his Tender, the Tenderer must check to ensure all pages have been included and are distinct. Should any obvious errors be found the Engineer is to be notified immediately to have them corrected as no liability whatsoever will be admitted by the Engineer in respect of errors in the Tender due to the foregoing.

5 Responsibility

The responsibility for the accuracy of the quantities written into the Schedule of Quantities remains with the person who prepared the Schedule of Quantities. The Tenderer shall be relieved of the responsibility of measuring quantities at the Tender stage, and the Tender Price submitted shall be in respect of the quantities set out in the Schedule of Quantities.

The Tenderer will be required to make his assessment of items such as brackets, fixings, etc., from details stated in the Schedule of Quantities and shall make allowances therefore within the rates tendered.

Tenderers shall make due allowance in their rates for any item of incidental or contingent work, labour and materials not contained in the Schedule of Quantities, but deemed necessary for the successful completion of the Works.

6 Offered rates in the Schedule of Quantities

The rates in the Schedule of Quantities shall be final and no further adjustment will be made.

7 Currency

All the offered rates in the Schedule of Quantities shall be in South African Rands (R). Any items purchased overseas must be converted to local currency with all exchange rates and export charges.

8 Unit Rates

Unless a separate rate for the supply and the installation of any item is specifically called for, the supply and installation costs of any items shall be fully included in the unit price.

The description of each item shall, unless otherwise stated herein, be held to include making, conveying

and delivering, unloading, storing, unpacking, hoisting, setting, fitting and fixing in position, cutting and waste, patterns, models and templates plant, temporary works, return of water establishment charges, profit and all other obligations arising out of the Conditions of Contract.

9 Variations

Variations in the scope and extent of the work included in the Schedule of Quantities shall be allowed in order to meet the Employer's requirements and shall be measured and costed at the rates entered in the Schedule of Quantities, where appropriate, forming an addition to or deduction from the total of the Schedule of Quantities. Any items or variations for which rates have not been added in the Schedule of Quantities shall be agreed and priced as non-scheduled items in accordance with the provisions of the contract.

The rules governing the extent and costing of the variations shall be those provided for in the Conditions of Contract and Variations to Sub-contract.

Variations to the planning before the work has been executed shall be priced as above. Alterations to work already executed cannot necessarily be priced as above and must be reviewed on its merits.

The appropriate portions of the Preliminary & General Costs are to be adjusted proportionately to the nett additions or omissions of the variations to the contract

10 Preliminary and General

Tenderers are to note that no allowances have been made in the Schedules of Quantities for the pricing of "Preliminary & General" items.

Tenderers shall therefore, include the "Preliminary & General" component of their Tender Price in their tendered rates for the respective items of equipment / Work.

11 Provisional Sums

All Provisional Sums shall be expended only as directed by the Client and Engineer and any balance remaining shall be deducted from the amount of the Sub-contract sum. No work for which Provisional Sums are provided shall be commenced without written instructions from the Engineer.

All Provisional Sums may be utilised in full or in part. These Provisional Sums may be deleted in full or in part if not required.

12 Contingency Sums

All Contingency Sums shall be expended only as directed by the Client and Engineer. No work for which Contingency Sums are provided shall be commenced without written instructions from the Engineer.

All Contingency Sums may be utilised in full or in part. These Contingency Sums may be deleted in full or in part if not required.

13 Dayworks

The rates included for daywork shall not form part of the Tender Price, but Tenderers shall note that this item must be regarded as provisional and will only be payable to the Sub-contractor if and when a written order to this effect has been issued.

14 Value Added Tax

This Schedule of Quantities shall be priced nett, excluding VAT.

VAT shall only be added at the Summary at the end of the Schedule of Quantities for the Principal Contract.

15 Adjustment

The Employer reserves the right to adjust arithmetical errors in the extension of rates and totals in the Tender, and the Tenderer will be informed of the effect of any corrections on his Tender Sum prior to the award of the Contract. In no case will tendered rates be adjusted when correcting such errors.

In the event of there being tendered rates or prices which are declared by the Employer to be unacceptable to him, because they are either excessively low or high or not in proper balance with other rates, the Tenderer may be required to produce evidence and advance arguments in support of the tendered rates or prices objected to. If after submission of such evidence and any further evidence requested, the Employer is still not satisfied with the tendered rates or prices objected to, he may request the Tenderer to amend these rates and prices along the lines indicated by him.

The Tenderer may or may not thereupon alter and amend the rates and prices objected to and such other related prices as are agreed to by the Employer. Should the Tenderer fail to amend his Tender in a manner acceptable to the Employer, or at all, it may prejudice his Tender.

In the case of Tenders with Schedule of Quantities, the total corrected Tender Price in the Tender Form shall constitute the Sub-contract Sum. Tenderers are advised to check their extensions and additions. In the case of a Lump Sum Tender, the original uncorrected Tender Price shall be considered. The Engineer shall negotiate adjustments to the rates tendered in order to correct the arithmetical extension or addition, whilst the Tender Price as submitted, remains unaltered.

In either case, the Tenderer shall be notified of any arithmetical error in his Tender, and shall be given the opportunity to withdraw the Tender at this stage.

16 Quantification

The successful Tenderer and the Employer or his Agent may agree that the total of any Schedule, including any variations by way of additions thereto or deductions there from, represents a fair and accurate quantification of the items set out in the Schedule of Quantities and the parties may agree final payment on that basis. In the event of any dispute as to the quantities, the disputed item or items shall be adjusted where necessary.

17 Ordering

The quantities in this Schedule of Quantities shall not be used for ordering materials. The onus is on the successful Tenderer to order the correct quantities of materials as per the drawings.

18 Payment

The measurement and payment of Work done shall be made in accordance with the unit price rates, and rates of pay listed in the Schedule of Quantities. No payment will be made for any item of associated work not specifically detailed in the Schedule of Quantities.

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

C2.2 Schedules of Quantities

CONTENTS

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Contract
Part C2: Pricing Data

1

C2.2
Schedule of Quantities

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO:

SCMU3-23/24-0758-HO

Cluster/District:

NMBM & SARAH BAARTMAN

ASSET TYPE:

KITCHEN EQUIPMENT

SCHEDULE NUMBER	DESCRIPTION	TENDER AMOUNT
1A-1	NMBM & SARAH BAARTMAN FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK	
1A-2	NMBM & SARAH BAARTMAN FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK (continued)	
1A-3	NMBM & SARAH BAARTMAN FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK (continued)	
1A-4	NMBM & SARAH BAARTMAN FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK (continued)	
1A-5	NMBM & SARAH BAARTMAN FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK	
2A-1	NMBM & SARAH BAARTMAN FUNCTIONAL REPAIR SCHEDULE	
2A-2	NMBM & SARAH BAARTMAN FUNCTIONAL REPAIR SCHEDULE (continued)	
2A-3	NMBM & SARAH BAARTMAN FUNCTIONAL REPAIR SCHEDULE (continued)	
2A-4	NMBM & SARAH BAARTMAN FUNCTIONAL REPAIR SCHEDULE (continued)	
3A	NMBM & SARAH BAARTMAN MAINTENANCE SERVICE SCHEDULE	
4	TERM REPAIRS SUBJECT TO APPROVAL OF QUOTATION OF THE WORKS	
SUBTOTAL AMOUNT OF WORKS (EXCL VAT)		
ALLOWANCE FOR VAT AT 15.0%		
TOTAL AMOUNT OF WORKS (INCL VAT) - ENTER THIS AMOUNT TO FORM OF OFFER		

TOTAL FROM PREVIOUS PAGE						
5	GM 2.15	ENVIRONMENTAL MANAGEMENT PLAN : The Contractor must compile a basic Environmental plan specific to the type of work that he will be performing at the Health Facilities as per C3.2	Item	1		
6	GM 2.15	OCCUPATIONAL HEALTH AND SAFETY ACT COMPLIANCE COST : The Contractor must comply to the project Health and Safety Specification specific to the type of work that he will be performing on site as per C3.2	Month	36		
8	Clause 83.1	INSURANCE : LIMITATION OF LIABILITY (Amounts applicable for whole Contract)				
8.1		Provision for General Contractor's Insurance (Minimum liability limit must be equal to R2,000 000) to cover requirements of Clause 83.1 in Contract Data	Month	36		
9	X13	PERFORMANCE BOND (Amounts applicable for whole Contract)				
9,1		Provision for a Performance bond of not less than 2,5% of the Tender Value	Month	36		
TOTAL CARRIED FORWARD TO SUMMARY						

TOTAL FROM PREVIOUS PAGE						
6	SS15	IN-SERVICE TRAINING OF GRADUATES AND INTERNS : Provisional Sum to pay the costs associated with employing nominated Interns and Graduates for the duration of the Contract				
6.1		Interns	Months	36	R 5 000,00	180 000,00
6.2		Interns	Months	36	R 5 000,00	180 000,00
6.3		Graduates	Months	36	R 7 000,00	252 000,00
6.4		Graduates	Months	36	R 7 000,00	252 000,00
6.5		Direct Fee Percentage (Mark-up) to be charged by Contractor on amount above	%		R 864 000,00	
7	SS16	PROVISION OF ASSET APPLICABLE ACCREDITED TRAINING : Arranging of Accredited Asset Applicable Training for Operating and Maintenance Staff as per SS16	Psum	1	R 345 000,00	345 000,00
7.1	Clause 11.2(8)	Direct Fee Percentage (Mark-up) to be charged by Contractor on amount above	%		R 345 000,00	
TOTAL CARRIED FORWARD TO SUMMARY						

TOTAL FROM PREVIOUS PAGE						
5	GM 6	PROVISION FOR SPECIAL TESTING BY SERVICE MANAGER : Lump sum provision for doing special tests at the Health Facilities as per the prerogative of the Service Manager	PSum	1	105 000,00	R 105 000,00
5.1	Clause 11.2(8)	Direct Fee Percentage (Mark-up) to be charged by Contractor on amounts above	%		R 105 000,00	
6	GM 2.6	MAINTENANCE DOCUMENTATION SITE STORAGE CONSOLE: Provisional sum to supply and install O&M Manual, Log Books, and site Maintenance Records at each equipment type location as directed by the Service Manager	PSum	1	17 500,00	R 17 500,00
6.1	Clause 11.2(8)	Direct Fee Percentage (Mark-up) to be charged by Contractor on amounts above	%		R 17 500,00	
TOTAL CARRIED FORWARD TO SUMMARY						

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
1.1		Dora Nginza Hospital						
1.1.1		Bain Marie	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.2		Deep Freezer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.3		Food trolley	25					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	25	12	300		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	25	6	150		
1.1.4		Hydroboil	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.1.5		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.6		Mixer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.1.6		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.7		Scale	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.8		Tilting pan	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.1.9		Cooking Pot	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.1.10		Cold Room	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.1.11		Bread Slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.12		Convection Oven	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.1.13		Industrial Stove	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.1.14		Freezer Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.1.15		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.3		Livingstone Hospital						
1.3.1		Bain Marie	6					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	6	12	72		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	6	6	36		
1.3.2		Blender	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.3		Dish washer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.3.4		Food Warmer	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.3.5		Food wrapper	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.6		Heat on Demand	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.3.7		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.8		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.9		Plate warmer	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.3.10		Potato peeler	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.3.11		Scale	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.3.12		Tilting pan	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.3.13		Vegetable cutter	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.14		Cooking Pot	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.3.15		Cold Room	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.3.16		Bread Slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.17		Convection Oven	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.3.18		Industrial Stove	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.3.19		Freezer Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.3.20		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.6		Port Elizabeth Provincial Hospital						
1.6.1		Blender	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.6.2		Deep Freezer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.6.3		Food trolley	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.6.4		Food Warmer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.6.5		Food wrapper	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.6.6		Fridge	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.6.7		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.6.8		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.6.9		Tilting pan	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.6.10		Cooking Pot	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.6.11		Cold Room	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.6.12		Convection Oven	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.6.13		Industrial Stove	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.6.14		Freezer Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.6.15		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.7		Uitenhage Provincial Hospital						
1.7.1		Deep Freezer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.7.2		Food trolley	7					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	7	12	84		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	7	6	42		
1.7.3		Food Warmer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.7.4		Food wrapper	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.7.5		Fridge	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.7.6		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.7		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.8		Mince machine	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.9		Mixer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.10		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.11		Scale	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.7.12		Tilting pan	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.7.13		Cooking Pot	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.7.14		Cold Room	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.7.15		Bread Slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.16		Convection Oven	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.7.17		Industrial Stove	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.7.18		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.9		Empilweni TB Hospital						
1.9.1		Bain Marie	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.2		Blender	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.9.3		Deep Freezer	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.9.4		Deep Fryer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.5		Dish washer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.6		Food trolley	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.9.7		Food Warmer	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.9.8		Food wrapper	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.9		Mixer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.10		Scale	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.9.11		Tilting pan	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.12		Toaster	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.13		Cooking Pot	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.9.14		Cold Room	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.9.15		Bread Slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.16		Convection Oven	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.9.17		Industrial Stove	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.10		Aberdeen Provincial Hospital						
1.10.1		Food warmer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.10.2		Fridge	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.10.3		Griller	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.10.4		Industrial Stove	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.10.5		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.11		BJ Vorster Hospital						
1.11.1		Cold Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.11.2		Deep freezer	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.11.3		Food trolley	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.11.4		Fridge	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO

Cluster/District: SARAH BAARTMAN

ASSET TYPE: KITCHEN EQUIPMENT

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.11.5		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.11.6		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.11.7		Scale	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.11.8		Tilting pan	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.11.9		Convection Oven	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.11.10		Industrial Stove	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.11.11		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.12		Humansdorp Hospital						
1.12.1		Bain Marie	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.2		Cold Room	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.12.3		Deep freezer	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.12.4		Food mixer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.5		Food trolley	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.12.6		Garbage disposer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.7		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.12.8		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.9		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.10		Scale	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.11		Tilting pan	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.12		Toaster	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.12.13		Convection Oven	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.12.14		Industrial Stove	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.12.15		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.13		Joubertina CHC						
1.13.1		Bread slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.2		Deep freezer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.3		Dish washer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.4		Food mixer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.5		Fridge	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.13.6		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.7		Microwave	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.13.8		Bread Slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.9		Toaster	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.10		Convection Oven	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.11		Industrial Stove	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.13.12		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.13		Margery Parks TB Hospital						
1.13.1		Cold Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.2		Deep freezer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.13.3		Fridge	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.13.4		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.5		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.6		Scale	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.13.7		Tilting pan	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.8		Urn	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.9		Freezer Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.10		Cooking Pot	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.13.11		Industrial Stove	3					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	3	12	36		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	3	6	18		
1.13.12		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.15		PZ Meyer Hospital						
1.15.1		Deep freezer	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.15.2		Food warmer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.3		Food wrapper	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.4		Fridge	5					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	5	12	60		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	5	6	30		
1.15.5		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.6		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.7		Scale	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.8		Snackwich	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.15.9		Toaster	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.10		Water dispenser	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.15.11		Industrial Stove	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.15.12		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.16		Sawas Memorial Hospital						
1.16.1		Cold Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.16.2		Deep freezer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.16.3		Food warmer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCM03-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.16.4		Hydroboil	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.16.5		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.16.6		Scale	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.16.7		Industrial Stove	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
1.16.8		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
1.17		Sundays Valley Hospital						
1.17.1		Bread slicer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.2		Cold Room	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.17.3		Deep freezer	4					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	4	12	48		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	4	6	24		
1.17.4		Food warmer	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.5		Fridge	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.6		Ice machine	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.7		Microwave	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.8		Potato peeler	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.9		Scale	2					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	2	12	24		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	2	6	12		
TOTAL CARRIED TO NEXT PAGE								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO
 ASSET TYPE: KITCHEN EQUIPMENT

Cluster/District: SARAH BAARTMAN

SCHEDULE 3A : MAINTENANCE SERVICE SCHEDULE

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	No. of Machines	No. of Services	QTY	RATE	AMOUNT
1	GM 3.2	MAINTENANCE WORKS : Standard servicing and planned Maintenance Costs including all parts, consumables and lubricants, labour, travelling, accommodation and subsistence allowances (Price per machine)						
TOTAL FROM PREVIOUS PAGE								
1.17.10		Tilting pan	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.11		Urn	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.12		Convection Oven	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.13		Industrial Stove	1					
a		Minor Service Cost : Price per Three Monthly Service / Inspection per machine, as per tasks from the Three Monthly Service Inspection Guideline in C6.	No	1	12	12		
b		Major Service Cost : Price per Six Monthly Service / Inspection per machine, as per tasks from the Six Monthly Service Inspection Guideline in C6.	No	1	6	6		
1.17.14		Deep Cleaning of the Kitchen as per specifications						
a		Quarterly (Three monthly)	No			12		
TOTAL CARRIED FORWARD TO SUMMARY								

SCHEDULE MAINTENANCE OF KITCHEN EQUIPMENT AT CLUSTER FOUR (4)

CONTRACT REF. NO: SCMU3-23/24-0758-HO

Cluster/District: NMBM & SARAH BAARTMAN

ASSET TYPE: KITCHEN EQUIPMENT

SCHEDULE 4 : TERM REPAIRS SUBJECT TO APPROVAL OF QUOTATION OF THE WORKS

ITEM Nr.	PAYMENT REFERS	DESCRIPTION	UNIT	QTY	RATE	AMOUNT
1	GM 2.8	LABOUR RATES APPLICABLE TO UNSCHEDULED WORK: Labour rates that Contractor will charge for additional adhoc work that is not contained in Schedules 1 to 3.				
1.1		Technician	Hr	300		
1.2		Senior Artisan (Trade Tested & Additional Certification)	Hr	580		
1.3		Artisan (Trade Tested)	Hr	430		
1.4		Utility Man (Non-Trade Tested)	Hr	890		
1.5		Artisan Aid	Hr	500		
1.6		General Worker	Hr	990		
2	GM 2.8.3	TRAVELLING : Travelling cost will be as per the rates for reimbursable expenses published monthly by the National Department of Public Works at the time of rendering the service/repair.				
2.1		Vehicle Travelling Estimate	Km	110 000		
3	GM 2.8.3	ACCOMMODATION AND SUBSISTENCE : Daily Rates per person that the Contractor will claim for approved trips lasting more than one day at a time.				
3.1		Accommodation	Per/night	60		
3.2		Subsistence	Per/day	60		
4	GM 2.5 (10), GM 2.8.1 & GM 2.10.3	PROVISION TO COVER REPAIRS DURING THE TERM OF THE CONTRACT : Lump Sum Provision to cover repairs and breakdowns during the course of the Contract in addition to the agreed routine servicing of the Assets.	PSum	1	R 4 000 000,00	R 4 000 000,00
5	GM 2.8.1 & Clause 11.2(8)	DIRECT FEE PERCENTAGE (MARK-UP) ON MATERIALS AND SERVICES THAT IS NOT INCLUDED IN PRICE LISTS : Mark-up on proven cost for materials and/or Outsourced Services based on the Provisional sum listed in Item 4. above. (Apply % to provisional sum in Item 4 above when pricing the tender)	%		R4 000 000,00	
TOTAL CARRIED FORWARD TO SUMMARY						

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

DECLARATION (In respect of completeness of Tender)

Department of Health
Eastern Cape Department of Health
Global Life Centre
c/o R63 and Phalo Avenue
Bhisho

I/We, the undersigned, do hereby declare that these are the properly priced Schedules of Quantities forming Part C2.2 of this Contract Document which contains 28 pages numbered 1 to 28 and in consecutive order in Volume 2 and the number of pages in consecutive order in Volume 2A as stated on page 1 thereof, upon which my/our tender for **TENDER NO. SCMU3-23/24-0758-HO: SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)**

has been based.

SIGNED ON BEHALF OF TENDERER:

DATE:

PART C3: SCOPE OF WORKS

C3.1: SCOPE OF WORKS

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

This specification is for the repair, maintenance and proper functioning of the listed Kitchen equipment installations, for the duration of the Contract period:

NMBM

Type of Equipment	Electric	Gas	Total
Bain Marie	8		8
Blender	4		4
Deep Freezer	9		9
Deep Fryer	1		1
Dish washer	3		3
Food trolley	37		37
Food Warmer	12		12
Food wrapper	4		4
Fridge	3		3
Heat on Demand	2		2
Hydroboil	5		5
Microwave	3		3
Mince machine	1		1
Mixer	4		4
Plate warmer	4		4
Potato peeler	5		5
Scale	8		8
Tilting pan	10	1	11
Toaster	1		1
Vegetable cutter	1		1
Cooking Pot	18		18
Cold Room	21		21
Bread Slicer	4		4
Convection Oven	11		11
Industrial Stove	11	3	14
Freezer Room	3		3
Grand Total	193	4	197

SARAH BARTMAN DISTRICT

Type of Equipment	Electric	Gas	N/A	Total
Bain Marie	1			1
Bread slicer	2			2
Cold Room	6			6
Deep freezer	17			17
Dish washer	1			1
Food mixer	2			2

Food trolley	2		3	5
Food warmer	4			4
Food wrapper	1			1
Fridge	13			13
Garbage disposer	1			1
Griller	1			1
Hydroboil	4			4
Ice machine	1			1
Microwave	8			8
Potato peeler	5			5
Scale	7			7
Slicing machine	1			1
Snackwich	1			1
Tilting pan	4			4
Toaster	3			3
Urn	2			2
Water dispenser	1			1
Freezer Room	1			1
Convection Oven	5			5
Cooking Pot	1			1
Industrial Stove	13	5		18
Grand Total	108	5	3	116

Details of the work required shall be as listed in the Price Lists which have been sub-divided into the following categories:

SCHEDULE 1: FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK

SCHEDULE 2: FUNCTIONAL REPAIR SCHEDULE

SCHEDULE 3: MAINTENANCE SERVICE SCHEDULE

SCHEDULE 4: TERM REPAIRS SUBJECT TO APPROVAL OF QUOTATION FOR THE WORKS

ASSET REGISTER: NMBM

Item no.	FACILITY	TYPE OF EQUIPMENT	MAKE	MODEL	SERIAL No.	Energy Source (Steam/Electric /Gas)
1	Port Elizabeth Provincial Hospital	Food Warmer	Green & Benham	N/I	N/I	Electric
2	Port Elizabeth Provincial Hospital	Food Warmer	Vulcan	074/5	1/0231	Electric
3	Port Elizabeth Provincial Hospital	Fridge	Staycold	N/I	N/I	Electric
4	Port Elizabeth Provincial Hospital	Blender	Robot coupe	R41 500	N/I	Electric
5	Port Elizabeth Provincial Hospital	Food wrapper	Anvil	N/I	N/I	Electric
6	Port Elizabeth Provincial Hospital	Hydroboil	Zip	N/I	N/I	Electric
7	Port Elizabeth Provincial Hospital	Industrial Stove	N/I	N/I	N/I	Electric
8	Port Elizabeth Provincial Hospital	Food trolley	Vulcan	186/1	1/0347	Electric
9	Port Elizabeth Provincial Hospital	Food trolley	N/I	N/I	757103	Electric
10	Port Elizabeth Provincial Hospital	Food trolley	Vulcan	N/I	N/I	Electric
11	Port Elizabeth Provincial Hospital	Convection Oven	N/I	C020-EV	N/I	Electric
12	Port Elizabeth Provincial Hospital	Industrial Stove	Vulcan	N/I	N/I	Electric
13	Port Elizabeth Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
14	Port Elizabeth Provincial Hospital	Convection Oven	Rational	N/I	N/I	Electric
15	Port Elizabeth Provincial Hospital	Cooking Pot	N/I	CT 200 E	MP 1728	Electric
16	Port Elizabeth Provincial Hospital	Cooking Pot	N/I	CT 200 E	N/I	Electric
17	Port Elizabeth Provincial Hospital	Tilting pan	N/I	N/I	N/I	Electric
18	Port Elizabeth Provincial Hospital	Tilting pan	N/I	N/I	N/I	Electric
19	Port Elizabeth Provincial Hospital	Potato peeler	N/I	N/I	N/I	Electric
20	Port Elizabeth Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
21	Port Elizabeth Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
22	Port Elizabeth Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
23	Port Elizabeth Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
24	Port Elizabeth Provincial Hospital	Freezer Room	N/I	N/I	N/I	Electric
25	Port Elizabeth Provincial Hospital	Deep Freezer	N/I	N/I	N/I	Electric
26	Livingstone Hospital	Industrial Stove	N/I	N/I	N/I	Electric
27	Livingstone Hospital	Hydroboil	Zip	N/I	N/I	Electric
28	Livingstone Hospital	Food Warmer	N/I	N/I	N/I	Electric
29	Livingstone Hospital	Food wrapper	Anvil	N/I	N/I	Electric
30	Livingstone Hospital	Bread Slicer	Dampa	CT35N	N/I	Electric
31	Livingstone Hospital	Bain Marie	Turbo Quip	N/I	N/I	Electric
32	Livingstone Hospital	Tilting pan	N/I	651	TF1704	Gas
33	Livingstone Hospital	Industrial Stove	N/I	N/I	N/I	Gas

34	Livingstone Hospital	Industrial Stove	N/I	N/I	N/I	Gas
35	Livingstone Hospital	Convection Oven	Rational	N/I	N/I	Electric
36	Livingstone Hospital	Convection Oven	Rational	SCC RS 201	N/I	Electric
37	Livingstone Hospital	Tilting pan	N/I	FC 351	113521208	Electric
38	Livingstone Hospital	Vegetable cutter	Fimar	TV2000RN23 5MS	220133800	Electric
39	Livingstone Hospital	Potato peeler	N/I	N/I	N/I	Electric
40	Livingstone Hospital	Potato peeler	N/I	N/I	N/I	Electric
41	Livingstone Hospital	Freezer Room	N/I	N/I	N/I	Electric
42	Livingstone Hospital	Blender	Skymesen	LQS1025	444391000700	Electric
43	Livingstone Hospital	Scale	N/I	N/I	N/I	Electric
44	Livingstone Hospital	Scale	Digi	DS-673	18350155	Electric
45	Livingstone Hospital	Cold Room	N/I	N/I	N/I	Electric
46	Livingstone Hospital	Cold Room	N/I	N/I	N/I	Electric
47	Livingstone Hospital	Cold Room	N/I	N/I	N/I	Electric
48	Livingstone Hospital	Dish washer	Vulcan	VC34	N/I	Electric
49	Livingstone Hospital	Cold Room	N/I	N/I	N/I	Electric
50	Livingstone Hospital	Cold Room	N/I	N/I	N/I	Electric
51	Livingstone Hospital	Cooking Pot	N/I	N/I	N/I	Electric
52	Livingstone Hospital	Cooking Pot	N/I	N/I	N/I	Electric
53	Livingstone Hospital	Cooking Pot	N/I	N/I	N/I	Electric
54	Livingstone Hospital	Cooking Pot	N/I	N/I	N/I	Electric
55	Livingstone Hospital	Cooking Pot	N/I	N/I	N/I	Electric
56	Livingstone Hospital	Food Warmer	N/I	N/I	N/I	Electric
57	Livingstone Hospital	Food Warmer	N/I	N/I	N/I	Electric
58	Livingstone Hospital	Bain Marie	N/I	N/I	N/I	Electric
59	Livingstone Hospital	Dish washer	N/I	N/I	N/I	Electric
60	Livingstone Hospital	Bain Marie	N/I	N/I	N/I	Electric
61	Livingstone Hospital	Bain Marie	N/I	N/I	N/I	Electric
62	Livingstone Hospital	Bain Marie	N/I	N/I	N/I	Electric
63	Livingstone Hospital	Bain Marie	N/I	N/I	N/I	Electric
64	Livingstone Hospital	Plate warmer	N/I	N/I	N/I	Electric
65	Livingstone Hospital	Plate warmer	N/I	N/I	N/I	Electric
66	Livingstone Hospital	Plate warmer	N/I	N/I	N/I	Electric
67	Livingstone Hospital	Plate warmer	N/I	N/I	N/I	Electric
68	Livingstone Hospital	Heat on Demand	Aladdin	IHAI4005	TE080310911	Electric
69	Livingstone Hospital	Heat on Demand	N/I	N/I	N/I	Electric
70	Livingstone Hospital	Microwave	N/I	N/I	N/I	Electric
71	Uitenhage Provincial Hospital	Convection Oven	Prenox	N/I	N/I	Electric
72	Uitenhage Provincial Hospital	Convection Oven	Rational	N/I	E11DC0011103 5967	Electric
73	Uitenhage Provincial Hospital	Convection Oven	Piron	N/I	194110902	Electric
74	Uitenhage Provincial Hospital	Bread Slicer	Rheninghaus	Stellina	1006	Electric
75	Uitenhage Provincial Hospital	Mince machine	N/I	N/I	N/I	Electric
76	Uitenhage Provincial Hospital	Mixer	N/I	N/I	N/I	Electric

77	Uitenhage Provincial Hospital	Potato peeler	N/I	N/I	N/I	Electric
78	Uitenhage Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
79	Uitenhage Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
80	Uitenhage Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
81	Uitenhage Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
82	Uitenhage Provincial Hospital	Cold Room	N/I	N/I	N/I	Electric
83	Uitenhage Provincial Hospital	Deep Freezer	N/I	N/I	N/I	Electric
84	Uitenhage Provincial Hospital	Deep Freezer	N/I	N/I	N/I	Electric
85	Uitenhage Provincial Hospital	Microwave	Defy	DMO 338	N/I	Electric
86	Uitenhage Provincial Hospital	Food wrapper	N/I	N/I	N/I	Electric
87	Uitenhage Provincial Hospital	Scale	N/I	N/I	N/I	Electric
88	Uitenhage Provincial Hospital	Scale	Avery	N/I	N/I	Electric
89	Uitenhage Provincial Hospital	Industrial Stove	N/I	N/I	N/I	Gas
90	Uitenhage Provincial Hospital	Tilting pan	Anvil	TPA0080	N/I	Electric
91	Uitenhage Provincial Hospital	Food Warmer	Vulcan	N/I	N/I	Electric
92	Uitenhage Provincial Hospital	Food Warmer	Vulcan	N/I	N/I	Electric
93	Uitenhage Provincial Hospital	Cooking Pot	Vulcan	N/I	N/I	Electric
94	Uitenhage Provincial Hospital	Cooking Pot	Vulcan	N/I	N/I	Electric
95	Uitenhage Provincial Hospital	Cooking Pot	Vulcan	N/I	N/I	Electric
96	Uitenhage Provincial Hospital	Tilting pan	N/I	N/I	N/I	Electric
97	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
98	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
99	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
100	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
101	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
102	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
103	Uitenhage Provincial Hospital	Food trolley	N/I	N/I	N/I	Electric
104	Uitenhage Provincial Hospital	Scale	Avery	1770	N/I	Electric
105	Uitenhage Provincial Hospital	Fridge	N/I	N/I	N/I	Electric
106	Uitenhage Provincial Hospital	Hydroboil	Zip	N/I	N/I	Electric
107	Uitenhage Provincial Hospital	Fridge	N/I	N/I	N/I	Electric
108	Empilweni TB Hospital	Cooking Pot	Vulcan	N/I	N/I	Electric
109	Empilweni TB Hospital	Deep Fryer	Vulcan	N/I	N/I	Electric

110	Empilweni TB Hospital	Convection Oven	Prenox	N/I	N/I	Electric
111	Empilweni TB Hospital	Tilting pan	Aloe	N/I	N/I	Electric
112	Empilweni TB Hospital	Industrial Stove	Coastal metal works	SC611	11263808	Electric
113	Empilweni TB Hospital	Cooking Pot	Anzy ssg cooker	200	N/I	Electric
114	Empilweni TB Hospital	Cooking Pot	Vulcan	N/I	126/52/2940	Electric
115	Empilweni TB Hospital	Cooking Pot	Vulcan	126/5	4/5002	Electric
116	Empilweni TB Hospital	Industrial Stove	Coastal metal works	SC611	107171006	Electric
117	Empilweni TB Hospital	Deep Freezer	N/I	N/I	N/I	Electric
118	Empilweni TB Hospital	Deep Freezer	N/I	N/I	N/I	Electric
119	Empilweni TB Hospital	Deep Freezer	N/I	N/I	N/I	Electric
120	Empilweni TB Hospital	Deep Freezer	N/I	N/I	N/I	Electric
121	Empilweni TB Hospital	Deep Freezer	N/I	N/I	N/I	Electric
122	Empilweni TB Hospital	Food Warmer	Vulcan	1800	074/51/0351	Electric
123	Empilweni TB Hospital	Bain Marie	N/I	N/I	N/I	Electric
124	Empilweni TB Hospital	Bread Slicer	Rheninghaus	Argenta	1673	Electric
125	Empilweni TB Hospital	Mixer	Hobart	N/I	N/I	Electric
126	Empilweni TB Hospital	Toaster	Avenia	N/I	N/I	Electric
127	Empilweni TB Hospital	Food Warmer	N/I	N/I	N/I	Electric
128	Empilweni TB Hospital	Food Warmer	N/I	N/I	N/I	Electric
129	Empilweni TB Hospital	Food Warmer	N/I	N/I	N/I	Electric
130	Empilweni TB Hospital	Food Warmer	N/I	N/I	N/I	Electric
131	Empilweni TB Hospital	Dish washer	N/I	N/I	N/I	Electric
132	Empilweni TB Hospital	Food trolley	N/I	N/I	N/I	Electric
133	Empilweni TB Hospital	Cold Room	Recam	HI4033H	447032-1	Electric
134	Empilweni TB Hospital	Cold Room	N/I	N/I	N/I	Electric
135	Empilweni TB Hospital	Cold Room	N/I	N/I	N/I	Electric
136	Empilweni TB Hospital	Scale	Micro	AiZE	1703061173	Electric
137	Empilweni TB Hospital	Scale	Digi	DS-560	N/I	Electric
138	Empilweni TB Hospital	Blender	N/I	N/I	N/I	Electric
139	Empilweni TB Hospital	Blender	N/I	N/I	N/I	Electric
140	Empilweni TB Hospital	Industrial Stove	N/I	N/I	N/I	Electric
141	Empilweni TB Hospital	Food wrapper	N/I	N/I	N/I	Electric
142	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
143	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
144	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
145	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
146	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
147	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
148	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
149	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
150	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
151	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
152	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
153	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
154	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
155	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
156	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
157	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric

158	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
159	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
160	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
161	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
162	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
163	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
164	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
165	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
166	Dora Nginza Hospital	Food trolley	N/I	N/I	N/I	Electric
167	Dora Nginza Hospital	Industrial Stove	Coastal metal works	SC611	N/I	Electric
168	Dora Nginza Hospital	Bain Marie	N/I	N/I	N/I	Electric
169	Dora Nginza Hospital	Hydroboil	Vulcan	E30	N/I	Electric
170	Dora Nginza Hospital	Hydroboil	Vulcan	E30	N/I	Electric
171	Dora Nginza Hospital	Industrial Stove	N/I	N/I	N/I	Electric
172	Dora Nginza Hospital	Industrial Stove	N/I	N/I	N/I	Electric
173	Dora Nginza Hospital	Tilting pan	N/I	N/I	N/I	Electric
174	Dora Nginza Hospital	Tilting pan	N/I	N/I	N/I	Electric
175	Dora Nginza Hospital	Tilting pan	N/I	N/I	N/I	Electric
176	Dora Nginza Hospital	Tilting pan	N/I	N/I	N/I	Electric
177	Dora Nginza Hospital	Industrial Stove	N/I	N/I	N/I	Electric
178	Dora Nginza Hospital	Industrial Stove	N/I	N/I	N/I	Electric
179	Dora Nginza Hospital	Cooking Pot	N/I	N/I	N/I	Electric
180	Dora Nginza Hospital	Cooking Pot	N/I	N/I	N/I	Electric
181	Dora Nginza Hospital	Cooking Pot	N/I	N/I	N/I	Electric
182	Dora Nginza Hospital	Cooking Pot	N/I	N/I	N/I	Electric
183	Dora Nginza Hospital	Convection Oven	Rational	SCC RS 201	N/I	Electric
184	Dora Nginza Hospital	Convection Oven	Rational	N/I	N/I	Electric
185	Dora Nginza Hospital	Convection Oven	N/I	N/I	N/I	Electric
186	Dora Nginza Hospital	Microwave	N/I	N/I	N/I	Electric
187	Dora Nginza Hospital	Mixer	B20 Mixer	N/I	N/I	Electric
188	Dora Nginza Hospital	Mixer	N/I	N/I	N/I	Electric
189	Dora Nginza Hospital	Potato peeler	N/I	N/I	N/I	Electric
190	Dora Nginza Hospital	Cold Room	N/I	N/I	N/I	Electric
191	Dora Nginza Hospital	Cold Room	N/I	N/I	N/I	Electric
192	Dora Nginza Hospital	Cold Room	N/I	N/I	N/I	Electric
193	Dora Nginza Hospital	Cold Room	N/I	N/I	N/I	Electric
194	Dora Nginza Hospital	Freezer Room	N/I	N/I	N/I	Electric
195	Dora Nginza Hospital	Deep Freezer	Defy	N/I	N/I	Electric
196	Dora Nginza Hospital	Bread Slicer	Vulcan	N/I	N/I	Electric
197	Dora Nginza Hospital	Scale	Avery	N/I	N/I	Electric

ASSET REGISTER: SARAH BARTMAN DISTRICT

Item no.	FACILITY	TYPE OF EQUIPMENT	MAKE	MODEL	SERIAL No.	Energy Source (Steam/Electric/ Gas)
1	PZ Meyer Hospital	Deep freezer	N/I	N/I	N/I	Electric
2	PZ Meyer Hospital	Fridge	Defy	N/I	N/I	Electric
3	PZ Meyer Hospital	Industrial Stove	N/I	N/I	N/I	Gas
4	PZ Meyer Hospital	Industrial Stove	Anvil	N/I	N/I	Electric
5	PZ Meyer Hospital	Toaster	Anvil	N/I	N/I	Electric
6	PZ Meyer Hospital	Snackwich	Anvil	N/I	N/I	Electric
7	PZ Meyer Hospital	Food warmer	N/I	N/I	N/I	Electric
8	PZ Meyer Hospital	Food wrapper	Anvil	N/I	N/I	Electric
9	PZ Meyer Hospital	Hydroboil	Kwikboil	N/I	N/I	Electric
10	PZ Meyer Hospital	Industrial Stove	N/I	N/I	N/I	Electric
11	PZ Meyer Hospital	Industrial Stove	N/I	SC611	114253610	Electric
12	PZ Meyer Hospital	Fridge	N/I	N/I	N/I	Electric
13	PZ Meyer Hospital	Deep freezer	Defy	DMF294	AG06150263	Electric
14	PZ Meyer Hospital	Fridge	Bosch	N/I	N/I	Electric
15	PZ Meyer Hospital	Scale	Digi	DS-673	N/I	Electric
16	PZ Meyer Hospital	Microwave	N/I	N/I	N/I	Electric
17	PZ Meyer Hospital	Water dispenser	Telefunken	TWC-24	N/I	Electric
18	PZ Meyer Hospital	Fridge	Defy	N/I	N/I	Electric
19	PZ Meyer Hospital	Fridge	Defy	N/I	N/I	Electric
20	BJ Vorster Hospital	Deep freezer	Defy	DMF293	AH10170082	Electric
21	BJ Vorster Hospital	Food trolley	Alcat	H2-DH	DH 194	Electric
22	BJ Vorster Hospital	Food trolley	Alcat	H2-DH	DH 195	Electric
23	BJ Vorster Hospital	Scale	Digi	DS-673	N/I	Electric
24	BJ Vorster Hospital	Microwave	Hisense	N/I	N/I	Electric
25	BJ Vorster Hospital	Deep freezer	N/I	N/I	N/I	Electric
26	BJ Vorster Hospital	Deep freezer	N/I	N/I	N/I	Electric
27	BJ Vorster Hospital	Deep freezer	Defy	DMF240	CFIB570109	Electric
28	BJ Vorster Hospital	Cold Room	N/I	N/I	N/I	Electric
29	BJ Vorster Hospital	Tilting pan	N/I	N/I	N/I	Electric
30	BJ Vorster Hospital	Industrial Stove	Coastal Metal Works	SC611	N/I	Electric
31	BJ Vorster Hospital	Industrial Stove	Vulcan	N/I	148/31/0499	Gas
32	BJ Vorster Hospital	Convection Oven	Aloe	N/I	N/I	Electric
33	BJ Vorster Hospital	Convection Oven	Fagor	N/I	N/I	Electric
34	BJ Vorster Hospital	Fridge	N/I	N/I	N/I	Electric
35	BJ Vorster Hospital	Potato peeler	Peel-O-Master	N/I	N/I	Electric
36	Humansdorp Hospital	Deep freezer	Whirlpool	KCG210	321019665552	Electric
37	Humansdorp Hospital	Deep freezer	Defy	DMF290	AG02070556	Electric
38	Humansdorp Hospital	Deep freezer	Defy	DMF294	AG11140207	Electric
39	Humansdorp Hospital	Bain marie	N/I	N/I	N/I	Electric
40	Humansdorp Hospital	Industrial Stove	N/I	N/I	N/I	Electric
41	Humansdorp Hospital	Industrial Stove	N/I	N/I	N/I	Electric
42	Humansdorp Hospital	Garbage disposer	Waste King	2000 - 3	N/I	Electric
43	Humansdorp Hospital	Hydroboil	Blue wave	N/I	N/I	Electric
44	Humansdorp Hospital	Cold Room	N/I	N/I	N/I	Electric
45	Humansdorp Hospital	Cold Room	N/I	N/I	N/I	Electric
46	Humansdorp Hospital	Food mixer	VFM30B	N/I	N/I	Electric

47	Humansdorp Hospital	Scale	Digi	DS-560	N/I	Electric
48	Humansdorp Hospital	Toaster	Anvil	TSA 1009	0102159508TSA1009	Electric
49	Humansdorp Hospital	Convection Oven	Rational	N/I	N/I	Electric
50	Humansdorp Hospital	Tilting pan	Vulcan	N/I	100/11/0080	Electric
51	Humansdorp Hospital	Food trolley	N/I	N/I	N/I	N/A
52	Humansdorp Hospital	Food trolley	N/I	N/I	N/I	N/A
53	Humansdorp Hospital	Food trolley	N/I	N/I	N/I	N/A
54	Humansdorp Hospital	Microwave	Defy	DMO343	N/I	Electric
55	Humansdorp Hospital	Potato peeler				Electric
56	Joubertina CHC	Fridge	KIC	N/I	N/I	Electric
57	Joubertina CHC	Food mixer	Gatto	N/I	N/I	Electric
58	Joubertina CHC	Convection Oven	N/I	N/I	N/I	Electric
59	Joubertina CHC	Bread slicer	N/I	CS	N/I	Electric
60	Joubertina CHC	Industrial Stove	Defy	N/I	N/I	Electric
61	Joubertina CHC	Industrial Stove	Raljac	RE 3	201309/07	Electric
62	Joubertina CHC	Slicing machine	Rheninghaus	Stellina	N/I	Electric
63	Joubertina CHC	Microwave	LG	N/I	N/I	Electric
64	Joubertina CHC	Hydroboil	ZIP	N/I	N/I	Electric
65	Joubertina CHC	Dish washer	Defy	N/I	N/I	Electric
66	Joubertina CHC	Deep freezer	KIC	N/I	N/I	Electric
67	Joubertina CHC	Microwave	Essentials	N/I	N/I	Electric
68	Joubertina CHC	Microwave	N/I	N/I	N/I	Electric
69	Joubertina CHC	Toaster	N/I	N/I	N/I	Electric
70	Joubertina CHC	Fridge	KIC	N/I	N/I	Electric
71	Sawas Memorial Hospital	Scale	N/I	N/I	N/I	Electric
72	Sawas Memorial Hospital	Hydroboil	Zip	N/I	N/I	Electric
73	Sawas Memorial Hospital	Potato peeler	Anvil	N/I	N/I	Electric
74	Sawas Memorial Hospital	Industrial Stove	N/I	N/I	N/I	Gas
75	Sawas Memorial Hospital	Industrial Stove	N/I	N/I	N/I	Electric
76	Sawas Memorial Hospital	Food warmer	Alcat	H2-DH	DH192	Electric
77	Sawas Memorial Hospital	Cold Room	N/I	N/I	N/I	Electric
78	Sawas Memorial Hospital	Deep freezer	Defy	N/I	N/I	Electric
79	Sundays Valley Hospital	Convection Oven	Vulcan	N/I	114/12/0486	Electric
80	Sundays Valley Hospital	Industrial Stove	Vulcan	N/I	143/32/4137	Electric
81	Sundays Valley Hospital	Tilting pan	Vulcan	N/I	N/I	Electric
82	Sundays Valley Hospital	Food warmer	Alcat	H2-DH	DH193	Electric
83	Sundays Valley Hospital	Scale	Digi	DS-708	N/I	Electric
84	Sundays Valley Hospital	Ice machine	Scotsman	N/I	N/I	Electric
85	Sundays Valley Hospital	Urn	N/I	N/I	N/I	Electric
86	Sundays Valley Hospital	Potato peeler	N/I	N/I	N/I	Electric

87	Sundays Valley Hospital	Fridge	N/I	N/I	N/I	Electric
88	Sundays Valley Hospital	Bread slicer	N/I	N/I	N/I	Electric
89	Sundays Valley Hospital	Deep freezer	KIC	N/I	N/I	Electric
90	Sundays Valley Hospital	Cold Room	N/I	N/I	N/I	Electric
91	Sundays Valley Hospital	Microwave	Samsung	N/I	N/I	Electric
92	Sundays Valley Hospital	Deep freezer	N/I	N/I	N/I	Electric
93	Sundays Valley Hospital	Deep freezer	Defy	N/I	N/I	Electric
94	Sundays Valley Hospital	Deep freezer	Kelvinator	N/I	N/I	Electric
95	Sundays Valley Hospital	Scale	N/I	N/I	N/I	Electric
96	Aberdeen Hospital	Industrial Stove	Defy	831	N/I	Electric
97	Aberdeen Hospital	Fridge	Bosch	N/I	N/I	Electric
98	Aberdeen Hospital	Fridge	N/I	N/I	N/I	Electric
99	Aberdeen Hospital	Griller	N/I	N/I	N/I	Electric
100	Aberdeen Hospital	Industrial Stove	Coastal Metal Works	SC611	114521911	Electric
101	Aberdeen Hospital	Food warmer	Alcat	N/I	N/I	Electric
102	Marjorie Parish TB Hospital	Deep freezer	N/I	N/I	N/I	Electric
103	Marjorie Parish TB Hospital	Scale	Digi	N/I	N/I	Electric
104	Marjorie Parish TB Hospital	Deep freezer	N/I	N/I	N/I	Electric
105	Marjorie Parish TB Hospital	Cold Room	Luther-Bach	LEDL-3/15	N/I	Electric
106	Marjorie Parish TB Hospital	Cooking Pot	N/I	N/I	N/I	Electric
107	Marjorie Parish TB Hospital	Industrial Stove	Vulcan	N/I	143/33/8754	Electric
108	Marjorie Parish TB Hospital	Fridge	Defy	N/I	N/I	Electric
109	Marjorie Parish TB Hospital	Fridge	Defy	N/I	N/I	Electric
110	Marjorie Parish TB Hospital	Industrial Stove	N/I	N/I	N/I	Gas
111	Marjorie Parish TB Hospital	Freezer Room	N/I	N/I	N/I	Electric
112	Marjorie Parish TB Hospital	Industrial Stove	Wolf	N/I	N/I	Gas
113	Marjorie Parish TB Hospital	Potato peeler	Anvil	N/I	N/I	Electric
114	Marjorie Parish TB Hospital	Tilting pan	Vulcan	N/I	N/I	Electric
115	Marjorie Parish TB Hospital	Urn	N/I	N/I	N/I	Electric
116	Marjorie Parish TB Hospital	Microwave	N/I	N/I	N/I	Electric

C3.6: HEALTH AND SAFETY SPECIFICATION

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER NO.	SCMU3-23/24-0758-HO

SEPTEMBER 2023
Version 3

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1. INTRODUCTION AND BACKGROUND

- 1.1 The Construction Regulations No. 37305 of 7th February 2014 requires the Client to prepare a Health and Safety Specification, with all existing risks identified.
- 1.2 The Eastern Cape Department of Health (ECDoH) is tasked to provide Healthcare operational facilities across the Eastern Cape.
- 1.3 The ECDoH has a responsibility to limit its risk by ensuring a zero tolerance and best practice approach to Contractors and those affiliated to a construction project. Thus, a high premium is placed on the health and safety (H&S) of ECDoH stakeholders, which include its employees, professional service providers, public and its physical assets.
- 1.4 The responsibilities that the Department and relevant stakeholders have toward its employees are captured in, but not limited to this document. The responsibilities stem from both moral, civil and a variety of legal obligations.
- 1.5 The Principal Contractor is to take due cognizance of the above statement.
- 1.6 The ECDoH, as the Client shall provide a project specific Health & Safety Specification (PSHSS) for the project and provide the Principal Contractor/s making a bid or appointed to perform maintenance work for the project, or parts thereof such documentation.
- 1.7 This Health and Safety Specification complies with the Occupational Health and Safety Act No. 85 of 1993 and the Construction Regulations of February 2014.
- 1.8 This Health and Safety Specification is to be used as a management tool to comply with the Occupational Health and Safety Act and its Regulations.

2. KEY ROLE PLAYERS

2.1 CLIENT

- 1.1.1. Electrical Engineer
- 1.1.2. Mechanical Engineer
- 1.1.3. ECDOH

2.2 PRINCIPAL CONTRACTOR

- 2.2.1 Contracts Manager
- 2.2.2 Maintenance Supervisor
- 2.2.3 Health & Safety Officer
- 2.2.4 Other

3. LIST OF ABBREVIATIONS

AAIA	Approved Asbestos Inspection Authority
AIA	Approved Inspection Authority
BoQ	Bill of Quantities
CC	Compensation Commissioner
CR	Construction Regulations
DMR	Driven Machinery Regulations
DoL	Department of Labour
FEMA	Federated Employers Mutual Association
GAR	General Administration Regulations
GSR	General Safety Regulations
HCSR	Hazardous Chemical Substances Regulations
HIRA	Hazard Identification Risk Assessment
H&S	Health and Safety
ER	Engineer's Representative
LI	Labour Intensive
OH	Occupational Health
OHSA	Occupational Health and Safety Act No. 85 of 1993 (as amended)
OHSS	Occupational Health and Safety Specification

PSHSS	Project Specific Health and Safety Specification
PC	Principal Contractor
PPE	Personal Protective Equipment
SANS	South African National Standards (Authority)
SDS	Safety Data Sheet
SMME	Small, Micro, Medium Enterprise
SWP	Safe Work Procedure

4. DEFINITIONS

The definitions used will be those set out in the Regulation Gazette N0 3705 of 7th February 2014 with the following additions:

4.1 Client:

The Superintendent General, Department of Health of the Province of the Eastern Cape.

4.2 Hazard:

Source of exposure to danger.

4.3 Hazard Identification and Risk Assessment (HIRA) and Risk Control:

Means a documented plan, which identifies hazards, assesses the risks and details the control measures and safe working procedures which are to be used to mitigate and control the occurrence of hazards and risks during construction or operation phases.

4.4 Health and Safety Agent:

Means any person who acts as a representative for the Client in managing the overall health and safety work as their responsible person.

4.5 Health and Safety Plan:

Means a documented plan which answers to the Project Specific Health and Safety Specification; including all the supporting documentation that indicate how the Principal Contractor or Contractor plans to manage H&S for the duration of the Contract.

4.6 Induction Training:

Means once off introductory training on general health and safety issues given to all employees and visitors to the site before commencement of work on site.

4.7 Risk:

Means the probability or likelihood that a hazard can result in injury or damage.

4.8 Regulation/s:

Shall mean the relevant regulation/s promulgated in terms of the Occupational Health and Safety Act, No. 85 of 1993 and the Construction Regulations No. 3705 of 7th February 2014.

4.9 Site:

Means the area in the possession of the Principal Contractor for the construction of the works. Where there is no demarcated boundary it will include all adjacent areas, which are



PART C3.1a

EASTERN CAPE DEPARTMENT OF HEALTH

STANDARD SPECIFICATION

FOR THE

GENERAL MAINTENANCE AND REPAIRS

OF

KITCHEN COOKING & ASSOCIATED

EQUIPMENT

AT

VARIOUS HOSPITALS AND HEALTH FACILITIES IN

THE

CLUSTER FOUR (4) – NMBM & SARAH BARTMAN

DISTRICTS

OF THE EASTERN CAPE PROVINCE

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STANDARD SPECIFICATION FOR THE GENERAL MAINTENANCE AND REPAIRS OF KITCHEN COOKING & ASSOCIATED EQUIPMENT

GM 1 GENERAL

The successful Contractor will be responsible for, and is expected to, maintain all the plant and installations detailed in the Price List and the Inventory of Equipment attached to this Contract.

The intention of this comprehensive maintenance Contract is to assess the current kitchen cooking and associated equipment's condition of each asset, repair what is needed, and maintain all equipment included as part of the Contract, in such a manner that, except for normal wear and tear, their condition don't deteriorate during the initial Service Period of 36 (thirty six) months. Instruction to proceed with any work related to this Contract shall be authorized by means of a Task Order from the Service Manager.

As skills transfer are an integral part of this Contract the Employer's Operating and Maintenance staff will be responsible for all operating and daily inspections on the equipment, unless otherwise specified in the relevant asset specific Supplementary Specification and/or Relevant Price List.

The Contractor is required to provide pricing for the following items in the Contract as expanded on in this specification for each asset type and equipment quantity as covered by this Tender:

- Verify the Assets and update the Asset Inventory List that is provided with this Contract;
- Compile a Preliminary Maintenance Control Plan (Annexure I) to determine what routine servicing should take place on each type of equipment covered by the Contract, and at what frequency the services should take place during the Contract Period if this does not correlate to the Price List service frequency proposed by the Service Manager. With reference to the Price List and C3.1b Supplementary Specification requirements, the Contractor must submit an all-inclusive price and quantity of, for each Service Activity required. Service Activities may include Operations, Minor Services, Major Services or Statutory Inspections as detailed in the Supplementary Specification related to this bid as well as the Price List.
- Cost to do a full functionality test and condition assessment of all equipment and installations included in the Contract (after Contract award), and provide a priced key spare part pricelist for this equipment;
- Cost to provide a detailed Functional Condition Assessment Report based on the findings from the functionality test and condition assessment process.

It is to be noted that the aim of the maintenance Contract is NOT to replace random components at the beginning of the Contract in anticipation of a possible breakdown during the Service Period. Only known defects shall be repaired once approved by the Service Manager. It is the Contractor's responsibility to decide if he/she wants to visit each site and familiarize themselves with the actual condition of each installation before submitting a Tender, or to rely on the information as contained in the Inventory of Equipment that is attached to this Contract.

Maintenance of an installation shall be performed in accordance with the Kitchen Cooking Equipment **Service Information** which will include:

1. This Standard Specification for the General Maintenance and Repairs of Electrical and Mechanical Installations,
2. The Technical Specifications that may be applicable,
3. The Supplementary Specification for this Asset Type,
4. The Operating and Maintenance Manuals (where applicable) for this Asset Type,
5. Relevant Inspection Check sheets for this Asset Type,
6. The Maintenance Control Plan per Health Facility,
7. All relevant SANS Standards and Legislation that is referred to in the above listed documents, and
8. All relevant drawings forming part of this Contract.

The main mechanical and electrical sections of a facility with their subsections as set out in the Service Information and in the Price List will each be deemed "an installation". Maintenance, as specified, will be applicable to all these installations.

All Contractors are to undergo an approximately three-hour long Contractor's induction process before being allowed to work at any of the sites. This induction shall cover the General Rules for Contractors on Site, the penalty system applicable to this Contract, as well as the minimum work quality standards for the work to be done on site.

Major equipment replacement, major upgrades and/or redesigned functionality will be handled outside of this Contract via a separate projects program, and are therefore not part of this Contract. The maintenance and repair work phase will run parallel to each other at the same time.

GM 2 MAINTENANCE REQUIREMENTS

- i The Contractor will adhere to the Task Order and when completed, contact the Service Manager for formal approval and signing off, of the Task Order. The Engineering Representative will assist the Service Manager in verifying completed work.
- ii The Contractor is expected to be fully aware of his obligations in so far as this Contract is concerned and he shall attend to the maintenance procedure within the time limits specified for each class of maintenance procedure.
- iii The completed Task Order will be returned to the Service Manager, who will forward it to the Call Centre to log the completed Task Order into the system. When the completed Task Order is logged into the system the job will be closed.
- iv When a maintenance procedure cannot be completed within the specified downtime the Contractor should apply in writing to the Service Manager for an extension of time with reasons for the delay. This application should be submitted as soon as the details of the maintenance procedure and availability of spare parts are known.

- v The Call Centre Manager will submit a weekly response performance report to the Service Manager, who will make a decision on the implementation of penalties which will depend on the nature of each breakdown, as well as valid claims on delays received from the Contractor. The recorded report date and time as well as the recorded completion date and time will be regarded as sufficient and final proof for the proper administration of this aspect of the Contract.

GM 2.2 SERVICE MANAGER

Eastern Cape Department of Health's agent will be appointed as **Service Manager** (Project Manager) to manage and administrate all work and financial aspects related to this particular bid. He/she will be supported on the ground by an Engineering Representative to verify workmanship and compliance of completed activities to Contract requirements. The Service Manager will be responsible for the following:

- i Perform duties as per the NEC3 Term Services Contract Standard Clauses;
- i Ensure that either he/she, or the Facility Specific Site Representative, visit the Facility and compile reports on the status of the Facility infrastructure that forms part of this bid;
- ii Liaise with the Call Centre and check on call outs;
- iii Determine routine maintenance work to be done, and issue Task Orders for routine maintenance and repairs/refurbishment/upgrades (that was accepted by the Employer), to the relevant Contractor;
- iv Consult and co-ordinate with the Program Lead Consulting Engineer as needed on specific maintenance aspects, designs and specifications to be done;
- v Assess the completed work for the assessment period, consider the payment applications lodged by the Contractor during this period, Certify the payment due, and issue a Payment Certificate for the accepted work as per the Standard Contract clauses;
- vi Monitor the logging of regular maintenance work done;
- vii Prepare reports on maintenance and repair work done;
- viii Liaise with the hospital Site Representative regarding all work to be done on this asset type at the facility;
- ix Liaise with management of the facility;
- x Obtain approvals from the Employer where required for

GM 2.3 CONTRACTOR'S RESPONSIBILITIES

The Contractor shall maintain the complete installation as specified in the **Service Information** for the full Contract period subject to the agreed repairs and performance criteria.

Maintenance implies and shall include routine preventative maintenance on a schedule as approved by the Service Manager, corrective maintenance, as well as breakdown maintenance of all components of the specified installation.

The Contractor shall be responsible to perform all tasks as specified in this specification, subject to the requirements of the NEC3 Term Service Contract Standard Clauses. In addition, the Contractor must:

1. Record work done, performance indicators, defects identified and/or corrected, and spares used;
2. Obtain work done sign-off on site as well as from the Engineering Representative;
3. Submit completed Task Orders and invoices to the Service Manager;
4. Attend scheduled project meetings with the Service Manager.

The Contractor shall, as part of his maintenance responsibilities repair or replace faulty equipment upon logging of a breakdown, within the down-time as defined in Paragraph GM 7, and against the Tendered rates as provided for in the Price List, and within the down-time as specified in the applicable Task Order. In the event of any repair item for which a rate is not available in the Price List, the rate as specified in the Task Order will apply.

GM 2.4 TASK ORDERS

All works required to be done by the Contractor will be instructed by issuing of a **Task Order** by the **Service Manager**. No Works shall be conducted without a Task Order.

The Call Centre may issue breakdown and defects correction/repair Task Orders to the Contractor at any time during the Service Period, but they must all be copied to the Service Manager. The time for the completion of the Breakdown Task Order will be as per the allowable response times in Table 1 in Section GM 7.

If the exact nature and possible cost of rectifying a breakdown is not known when the Breakdown Task Order is issued to the Contractor, the task order will be issued with provisional information and costs estimates. The Contractor shall respond to such a Breakdown Task Order by traveling to the site to evaluate the breakdown (scope of repair work), estimate the realistic cost as well as downtime and provide feedback to the Service Manager to form the basis of the revised Task Order.

Should the Contractor not be able to complete the Breakdown Task Order within the agreed and approved time for completion, it shall be the Contractor's responsibility to obtain an extension of time from the Call Centre Manager. The written report shall clearly state the reasons for requiring the extension, as well as the actual extension period required.

Should the actual time for completion of the Breakdown Task Order exceed the agreed time allowed, including any extension of time, the Contractor shall be liable for damages at the rate stated in the Task Order.

The Service Manager will issue Task Orders for the routine maintenance services, and approved repair/upgrade work once the Maintenance Control Plan has been approved and updated with the relevant information from the Repair Schedule as per GM 3.

Routine maintenance, approved repairs and breakdown repairs will all be done parallel to each other on the equipment as per the Maintenance Control Plan and Call Centre priorities.

GM 2.5 FUNCTIONAL CONDITION ASSESSMENT

Immediately after handing over of the site, and having attended the Contractor's Induction Training Session, the Contractor shall start with a **detailed functional test and condition assessment process** of the specified installation/equipment at each Health Facility and **submit a detailed report** to the Service Manager regarding the functionality, performance and condition of the equipment. It is this Contract's intention that this task be completed within **two weeks** of each site handover to the Contractor, but the Service Manager will arrange and agree specific deliverable dates for each Health Facility with the Contractor in this regard as part of the Contractor's Maintenance Control Plan.

The following work shall be carried out during the time allowed for the execution of the Functional Condition Assessment:

- i **Verify the Asset Data** from the Asset Inventory List in C4.1, obtain the additional asset information that might be required for a specific piece of equipment, and update the Inventory of Mechanical and Electrical Equipment for each Health Facility with make and model numbers, capacities and general condition, year of manufacture (age), additional equipment to be added to the list, and equipment to be deleted from the list (i.e. equipment not on site anymore), etc., as per the fields provided in the format provided by the Service Manager after Contract award.
- ii **Prepare a clear A4 size line drawing** of the building/ward/room in which the plant is installed, typically as per one of the two examples below, and show positions of the equipment schematically on this drawing. Please provide basic information regarding the general condition of the room/facility/building where the asset is located (this will assist to provide information to the facility repair teams), next to, or below the line drawing;

One line drawing per location per Health Facility must be provided and can be hand drawn, provided that the drawing is clear, neat and all info is readable. Where applicable the position of the equipment on the walls must be shown (i.e. kitchen cooking equipment).

- i Record the number/name of each piece of equipment on the line drawing. If no name/number exists on the equipment itself, allocate a descriptive number (i.e. Washer) and mark this on the equipment with a black permanent marker pen. Reference shall be made to this ID number in the defects listed in the Repair Schedules for each item of equipment to identify the equipment accurately.
- ii **Verify what spare parts (if any) are available** on site for the equipment covered by the Contract, as well as the condition there-off;

- iii **Compile a Priced Spare Part List**, (based on the Contractor's cost price for the spares) for the relevant spare parts required for a repair of all the types of equipment listed in the Asset Inventory, and indicate on this list what spares should be kept in stock on site for use by the site maintenance staff. The Employer however retains the right to negotiate the offered spare part prices with like type spares prices solicited through the Tender process, if they are not in line with national price norms.
- iv **Inspect the condition and test the functionality** of all components of the installation to confirm the extent of the repair work required (if any). If the equipment is not in an operable state record this and proceed with item 7 below;
- v **Verify if the equipment meets current standard technical specifications** for the specific application (**for example:** *a split system air conditioner may be functionally good and serviceable, but does not meet the criteria to operate inside an operating theatre or infection control area*). Advise on an alternative if applicable. Please consult the Facility Manager when doing the assessment to get information regarding any issues that they are experiencing with the equipment.
- vi **Verify the estimated remaining service life** for the equipment based on the equipment's age and current condition. If the equipment is old and in a bad state it might be more cost effective to replace the unit rather than rebuilding it. Please advise in this regard;
- vii Should it be impossible to determine the details of the defect without dismantling the machine/equipment item, the Contractor shall nevertheless prepare an estimate with a cost breakdown for repairs he/she anticipates will be needed. After a written instruction has been received to repair the machine/equipment item, the final cost will be determined after the machine/equipment item has been dismantled for repairs. **Equipment shall not be dismantled for inspections during the equipment functional condition assessment period.**
- viii **Compile a detailed Repair Schedule for each separate equipment unit (machine)**. This Repair Schedule will consist out of a clear identification of the equipment unit, a detailed description of what is wrong with the equipment unit, a detailed repair or replacement method statement (and explanation on why it is recommended that the unit be replaced if applicable), and an accurate detailed quote, with estimated lead times and a high-level project plan to enable the work to proceed if the approval to do so is granted by the Service Manager via a Task Order. (See GM 2.8 for the rates requirements)
- ix The Employer does not guarantee that any, or all, of the repairs/replacements recommended via the repair schedules, will be accepted for implementation by the Contractor. Accepted Repair Schedules will however become part of the Final Maintenance Control Plan once approved by the Employer, and will then be included in the work scheduled for this Contract. Depending on the cost and complexity, equipment replacement recommendations might be

transferred to the Repair Project Work Stream of the Employer's Mechanical and Electrical Equipment Repair Programme.

- x **Compare the identified defects of each item of equipment with the components already included under the standard minor and major services scopes** in the Contract Price List, and remove costing for these from the repair requirements. Include all identified defects into the Functional Condition Assessment Report, but only price the defects not covered by the standard servicing scope of works. (See GM 3.2 (3) for costing of the standard services)
- xi Where applicable, **obtain copies of Statutory Inspection and Test Reports** from the Health Facility (if available) and attach these to the Defects Inspection Report.
- xii **Submit the detailed Functional Condition Assessment Report** to the Services Manager who shall thereafter demarcate any areas to be repaired and forward this information to the Contractor. Once approval is granted, the Service Manager will instruct the Contractor about the repair work to be done.

GM 2.6 FUNCTIONAL CONDITION ASSESSMENT REPORT

A Functional Condition Assessment Report must be compiled for each Health Facility, and shall contain the following:

1. The updated Asset Inventory List (both hard and electronic copies) completed in the Excel Format provided by the Service Manager after Contract Award;
2. Clear location identifiable layout line drawings of the equipment, with ID numbers and brief room/facility/building condition description as per GM 2.5 (2)
3. A list of spare parts, and their condition, that is currently available on site;
4. A priced spare part list of the typical spare parts that might be needed to do repairs on the equipment if it should breakdown or fail. The Contractor must also indicate on this spare part price list which consumable spare parts (i.e. fan belts, filters, oil, fuses, light globes, etc.) that can be replaced by the site maintenance staff, should be kept in stock at the Health Facility;
5. A summary of the equipment per Health Facility indicating:
 - i Condition;
 - ii If the equipment meets current technical specifications;
 - iii Estimated remaining Service life before replacement will be due; and
 - iv Recommended work to be done (i.e. service only, minor repairs required, major repairs required, replacement or upgrade recommended).
6. A Repair Schedule for each repair that is required. This information will be used to populate the Task Orders for accepted repairs, or feed the Tender document information in case it is moved to the Project Work Stream;

7. A description of the defect for which repair work is not easily identifiable with an estimate of the final cost for repairs. This item will typically apply to breakdowns or defects where the machine or equipment must be de-commissioned and at least partially dismantled before the extent of the work can be fully established;
8. Compile a list of equipment for which a Statutory Inspection and Test is, or will become due during the Contract period. Copies of previous Inspection and Test Certificates to be attached to the report (if available).

Should the Contractor not be able to complete the Functional Condition Assessment Report within the period as specified GM 2.5, it shall be his responsibility to obtain extension of the Functional Condition Assessment period from the Service Manager. The written report shall clearly state the reasons for the extension, as well as the actual extension required. An extension of time shall only be considered by the Service Manager if the Engineering Representative believes the Contractor has carried out the already completed portion of the report with the due diligence and attention to detail.

Should the actual time for the completion of the report exceed the specified time for completion, including any extension granted, the Contractor shall be liable to a payment reduction for the difference between actual and approved completion periods. The value of the payment reduction for each health facility shall be as specified in Section X18 of the Secondary Options Clauses of the Contract.

After the repair phase work and costs have been accepted, the Contractor shall commence with the known and approved repair work only after site access for repair work has been approved and the Task Order issued. The Contractor shall complete the work within the period allowed for the repair work as specified in the applicable Task Order.

GM 2.7. OPERATING AND MAINTENANCE MANUALS

The Contractor shall, where specified, and as part of the repairs to each installation, compile and submit a comprehensive Operating and Maintenance Manual based on the Original Equipment Manufacturer's requirements. The Contractor shall ensure through training that the operating and maintenance personnel of the Health Facility are conversant with the instructions as presented in the Operating and Maintenance Manual, as per SS 8 and SS 9.

The Operating and Maintenance Manual, as accepted by the Service Manager, shall be used as a basis for preventative maintenance. The Contractor shall perform all preventative and corrective maintenance as described in the Operating and Maintenance Manual. This shall be in accordance with the Standard and Supplementary Specifications.

The Operating and Maintenance manuals must be based on the updated Inventory of Equipment (C4.1) data after completion of the Functional Condition Assessment, and shall be updated with respect to Make, Model Number, Capacity and any other relevant data.

The Contractor must provide three (3) sets of each required Operating and Maintenance Manual as follows:

- i One set to be installed at a suitable position on a short chain, against a wall in the room/area where the equipment is located, or as otherwise instructed by the Service Manager for outside and spread out equipment;

- ii Two sets to the Services Manager.

The Operating and Maintenance Manuals must be delivered as soon as possible after the Functional Condition Assessment Report has been completed. Also see Section GM 3.3 (15).

Where several of the same equipment is in the same room/area, only one set of three Operating and Maintenance Manuals is required. If the same equipment is spread out throughout the health facility the Contractor must install one Operating and Maintenance Manual near each one, or group of the equipment unless otherwise instructed by the Service Manager. This does not apply to equipment like split air conditioners, etc. for which only one set of three Operating and Maintenance Manuals per make and model will be required. The Service manager will instruct the Contractor where to install the chained Operating and Maintenance Manual for equipment like air conditioners.

The Contractor will be required to install several Document Consoles (storage and writing platform units) with sleeve anchors or bolts, into the walls at different locations of each Health Facility, to secure and store the chained manuals and maintenance logs. A Provisional sum will be included for this in the Price List.

GM 2.8. RATES

Scheduled work is all planned routine servicing of the equipment at the all-inclusive Contracted Rates contained in Schedule 3 of the Contract. Unscheduled work is all repairs, breakdowns, special maintenance activities, special tests and/or replacement tasks, that is ordered via a Task Order by the Service Manager, in addition to the scheduled work. Payment for this work will be based on the Contracted Rates from Schedule 4.

Where no rates exist in the Contract, the itemized breakdown shall be accompanied by documentary proof from the Supplier, Manufacturer, Engineering Works, etc., where materials were bought or services out-sourced from. The Employer however retains the right to verify and test these rates against the market.

The Contractor shall submit quotes for all Unscheduled work with an itemized breakdown of the total cost involved for acceptance by the Service Manager, in a quotation as detailed below:

GM 2.8.1 MATERIALS AND OUTSOURCED SERVICES

Unscheduled:	List all items with quantities and rates as per quotations or price lists obtained from suppliers or service providers (proven reasonable cost), and attach a copy of the quotation/price list to the quotation. Apply the Direct Fee Percentage (Mark-up %) to all proven reasonable material costs and outsourced services.
Direct Fee % (Mark-up %):	Mark up percentage on proven cost to cover P's & G's, overheads, profit, etc. as per Schedule 4 based on NEC3 TSC Contract Data.
Scheduled:	All materials required for Scheduled Servicing are included into the pricing for the Service as per Schedule 3.

GM 2.8.2 LABOUR

Unscheduled:	List time required for travelling to and back from site (subject to conditions contained in GM 2.8.3 below), actual repair and/or replacement, testing and commissioning time of all unscheduled items at the applicable labour rates as stated in Schedule 4. No Direct Fee % will be applicable to Contracted labour rates.
Scheduled:	Cost is included in Service costs as per Schedule 3.

GM 2.8.3 TRANSPORT AND ACCOMMODATION

Unscheduled:

Traveling and Accommodation claims will be subject to the condition contained in GM 2.8.4 below. Travelling cost will be as per the rates for reimbursable expenses published monthly by the National Department of Public Works applicable at the time of rendering the service/repair. Allow for the actual distance travelled (and specify the reason for the traveling). All travel time and disbursements need to be supported by a Google Maps route planner printout for proof of travelling distance and time. Kilometre claims can be claimed from point of departure to destination and back, but must be linked to the indicated kilometres as per the Google Map attached and referenced to. The Contractor must submit proof of registration to verify the engine cubic capacity of the vehicle, in respect of any vehicle to be claimed for. Allow for the actual accommodation and disbursements (and specify the reason for the accommodation requirement) at the rates as per Schedule 4. **Trips must be combined with Scheduled Servicing trips where possible, to minimize additional expenditure. Trips will be in accordance with the approved Maintenance Control Plan.**

GM 2.8.4 The Employer requires that the Contractor be based in a location inside the Cluster or District Area that the Contract is awarded for. The home base (departure point) must therefore be located inside the Cluster Area. If the Contractor does not have a home base in the Cluster Area, the traveling rates (for both distance and labour) will be calculated based on a location inside the Cluster which will typically be the largest Town or City located inside the Cluster or District, as may be applicable as instructed by the Service Manager.

GM 2.8.5 PROVISIONAL SUMS

It is the Employer's sole discretion to decide on spending any, all or none of the Provisional Amounts listed in the different Price List Schedules of this Contract.

GM 2.9 REPAIR WORK

GM 2.9.1 Definitions

1. Defect

For this maintenance Contract, a defect shall mean a deficiency in any component of an installation which impairs the functionality of that component or equipment. Worn parts of a component which do not impair the functionality and/or performance of the component will not be regarded as a defect.

Defects may be classified in the following three groups:

(i) Type A defect

Those deficiencies which can be rectified by proper maintenance only, i.e. set parameters of a control system, proper lubrication, balancing, alignment, set pressures on safety valves, cleaning and de-staining, etc.

(ii) Type B defect

Those deficiencies which can only be rectified by replacing parts of, or the complete component as in the case of a breakdown or where a certain amount of upgrading is necessary such as the provision of anti-vibration mountings, removal of rust and re-painting, etc.

(iii) Type C defect

Those deficiencies which are visible but which do not impair on the functionality of the installation or system yet, such as structural cracks in parts of a component, rust, bad workmanship during a previous Contract, etc.

Components in which abnormal noise and/or vibration is present shall be serviced in accordance with the Manufacturer's recommendations and if the noise and/or vibration persists, the deficiency will be classified as a defect.

2. Repairs

Repairs of an installation shall mean the elimination of the deficiencies classified as types B and C defects in Paragraph (1.) above.

The specific repair phase commences as indicated on the Task Order issued by the Service Manager for each approved repair. The repairs must be completed within the period as determined by the Task Completion Date as stated in the Task Order. Delay damages for late completion will be applicable as indicated on the Task Order.

Depending on the nature of the work and availability of funds access may be given at any time during the Service Period and not necessarily directly after site hand-over.

A representative of the user department or person in charge of the plant, system or building shall endorse the schedule after completion of the maintenance or servicing procedure to the effect that the maintenance or service is, to his opinion, completed satisfactorily and shall countersign the service schedule. Where necessary the Site Representative will inspect the work done and report his findings to the Service Manager.

GM 2.9.2 Scope of Repair Work

The repair work shall be completed within the time allowed for repairs for each installation as defined in the applicable Task Order. If the work is to be carried over two or more financial year's the work will be segmented and prioritized according to the Final Maintenance Plan. The Contractor will be informed of the work to be completed within each financial year. **The starting date for repair work for the current financial year will be the date of acceptance of the measured Price List from the Functional Condition Assessment Report.** The starting dates for subsequent years will be on 1 April of that particular year.

All repair work shall be executed using resources (labour, equipment materials and spare parts) that comply with the requirements of GM 2.11.

The said repair work shall be executed in accordance with the relevant codes of practice, standards, regulations, municipal laws and by-laws, manufacturers' specifications and codes of practice included in this specification.

GM 2.10 MAINTENANCE WORK

Maintenance work commences with the acceptance of the Tender bid and expires at the end of the Service Period. As compensation, the Contractor is paid the **remeasured** Contracted quantities, distributed in agreed intervals and amounts over the Service Period as per the Final Maintenance Control Plan, at the rate Contracted for the applicable maintenance work, subject to the requirements of GM 8.

GM 2.10.1 ROUTINE PREVENTATIVE MAINTENANCE

This entails the rendering of services and servicing of equipment according to a predetermined Maintenance Control Plan to:

- i Repair, lubricate, clean and service components of equipment, units or parts thereof for each installation at pre-scheduled intervals regardless of condition;
- ii Re-adjust, reset, clean, balance, corrosion protect all components of equipment, units or parts thereof for each installation, and
- iii Carry out all necessary and implied actions to maintain installations in a functional condition (i.e. replace or clean filters, replace or top up fluids, etc.)

Preventative maintenance shall be aimed at prevention or at least minimization of breakdowns.

GM 2.10.2 CORRECTIVE MAINTENANCE

This entails regular observation of the equipment, identifying impending breakdowns, maladjustment or anomalies of equipment, units or parts of installations and subsequent action to restore installations to a fully functional condition before a breakdown occurs.

The Maintenance Procedures for Corrective Maintenance shall be compiled by the Contractor and is included in the Maintenance Control Plan for each system or plant. Inspection items shall include, inter alia, the following:

Checking for:

- i Unusual noise and vibration;
- ii Abnormal surface temperature of machines such as electric motors;
- iii High temperatures of equipment and wiring inside switchboards;
- iv Incorrect settings or operation of safety devices;
- v Alarm conditions of any instrument or control panel;
- vi Gas or fluid leaks from the equipment or associated piping systems.

The frequency of corrective maintenance shall be determined by the Contractor himself in line with the recommendations from the Operating and Maintenance Manuals, and actual operational environment where the equipment is operating. This may vary from once every day for high-risk, sensitive installations to once a month for low-risk installations such as exhaust fans and office air conditioners. The frequency of corrective maintenance must be accepted by the Service Manager in the Maintenance Control Plan.

GM 2.10.3 BREAKDOWN MAINTENANCE

This entails repair and/or replacement of defective equipment, units or parts of installations following a breakdown that leaves the installation inoperable or unsafe, and subsequent action to restore the installation to their normal functional condition, within the maximum down-time allowed.

Breakdown repairs will be controlled via the Call Centre and approved Breakdown Repair Task Order process as per GM 2.1. A provisional amount will be included in the Contract Price List Schedules to cover Break Down Task Order expenditure.

GM 2.10.4 COMMENCEMENT OF SERVICE PERIOD

The Contractor shall accept full maintenance responsibilities for each installation from the date on which the site has been handed over to the Contractor. **An annual maintenance service shall be carried out on all installations during the period in which the Defects Inspection Report is compiled, or as soon as possible thereafter.** If the current statutory compliance of a qualifying asset cannot be verified with the correct documentation of proof, a statutory inspection must be performed immediately after the first annual service has been completed.

For equipment or installations where the complete installation is shut down for the repair phase, no maintenance services will be required during the repair period.

GM 2.11 SUPPLY OF LABOUR, EQUIPMENT AND MATERIAL

1. Labour

Only competent, qualified personnel shall be allowed to execute all maintenance work.

2. Equipment

All tools, equipment and consumables required for performing maintenance work shall be supplied by the Contractor at his own cost (except where otherwise agreed to in writing and provided by the Employer). The Contractor may use already installed Employer equipment such as crawl beams and crawls, etc. provided that they obtain written approval from the site Maintenance/Technical Manager to do so. Such site approval will be based on the serviceability of the equipment, and upon confirmation of the Contractor's competency compliance in being able to use and operate this equipment during maintenance.

3. Materials and Parts

All materials, spare parts, components, equipment and appurtenances necessary for the complete maintenance of each installation shall be supplied and installed by the Contractor **at the rates and quantities as instructed by the Service Manager**, after the Functional Condition Assessment Report as specified in GM 2.5 has been accepted.

Only original parts as specified by the Original Equipment Manufacturer may be used for replacement purposes. Generic or alternative parts will only be allowed if they comply fully with all the specifications of the original parts, but may only be used upon written acceptance by the Service Manager.

Substitute electronic components will be acceptable, **PROVIDED** that they are equal to, and

of the same quality as, or superior to, the original components and are accepted, in writing, by the Service Manager.

All parts, spares and materials which are used, shall conform to the applicable SANS Specifications and shall, where possible, carry the SANS mark of approval.

Substitute parts, as well as the serial numbers (where available) of the original and new components, shall be entered on the service sheets and in the maintenance/repair log-book.

The Contractor shall obtain, and cede any supplier's or factory guarantee of repaired or replaced components to the Employer. All workmanship, new equipment, materials, components, systems, etc. used for servicing and repairs shall be guaranteed for 12 months unless otherwise agreed to in writing with the Service Manager. The guarantee cards for repaired or replaced components or equipment shall also be attached to service sheets and the maintenance/repair log-book. New equipment and system installations will in addition to the above requirements also have a twelve (12) month defects liability period, valid from the date of successful commissioning and hand over to the Employer as acceptance by the Service Manager.

All scrapped and/or removed parts and equipment that might be installed elsewhere, or that will not be returned to service again, must remain on site after removal or disassembly of the equipment as they remain the property of the Employer. The Maintenance/Technical Manager of the facility will indicate to the Contractor where to place these items after removal. Removal of any parts and/or equipment for whatever reason from site, may only occur with the written approval to do so by the Maintenance/Technical Manager subject to the rules and regulations that the Employer has in this regard.

GM 2.12 SITE MAINTENANCE RECORD KEEPING

The Contractor shall provide and maintain hard-cover A4 size maintenance files for each installation for the duration of the Service Period. Copies of all schedules, checklists, breakdown reports, preventative maintenance records, component replacement records, service sheets, etc. shall be filed in these.

An A4 size register book shall be kept for all work performed on the equipment, to state the service technician's name, surname, date of work performed, and a short description of the work performed. This book must be installed on a short chain next to the relevant Operating and Maintenance Manual as per GM 2.7.

Copies of the site maintenance records and all service sheets, shall be submitted to the Service Manager at each monthly meeting, while copies of the service sheets must also accompany all claims and invoices.

Statutory Logbooks must be supplied and maintained on site for all statutory equipment such as pressure vessels, boilers and lifts.

GM 2.13 SERVICE SHEETS

Every service, repair, test, inspection, etc. related to the maintenance portion of the Contract, shall be fully described on a service sheet which must be completed and signed by the Contractor and attached to the Task Order when it is returned to the Service Manager. The following minimum information shall appear on service sheets:

- i The company name and address;

- ii A unique work sheet serial number;
- iii The corresponding Task Order unique number;
- iv The district and health facility names;
- v The building/area name or alternatively the building/area code;
- vi The plant identity code and description;
- vii The nature of the call, i.e. P1, P2, P3 or P4 (see GM 7);
- viii A general description of the problem or purpose of the work to be done, alternatively the complaint as received by the Call Centre;
- ix A statement as to whether the individual system is operational or not in terms of the specification;
- x Should the system not be operational (in case of a breakdown) the response time and repair time shall be recorded individually and details of a preliminary service sheet shall be forwarded to the Call Centre Manager;
- xi The description of the repairs/replacements carried out on each machine/equipment item on that specific system;
- xii A list of materials used for each machine/component. Where scheduled items are used, only the description can be listed. For non-scheduled items, a copy of the quotation must be attached to the service sheet;
- xiii A detailed report on the extent of the work done together with the total cost involved;
- xiv Suggestions to avoid similar future problems;
- xv A list of the Contractor's personnel responsible for the work with the date, starting time, completion time, distance travelled, and any accommodation and S&T costs;
- xvi Signature and name of the responsible Employer site technician/artisan/engineer and the Site Representative, confirming the work was completed to the required quality and performance standards, and that the equipment is operational again;
- xvii Signature and telephone number of the User of the equipment or the person who initiated a call or Task Order (if it was a defect, or breakdown).

Service sheets shall also be used for normal routine maintenance services and other non-maintenance activities such as training of the health facility's operating and maintenance personnel and administration duties of heads of firms when managing the Contract.

The Service sheets shall be completed in three categories as follows:

1. **For repairs on machines:** The same data as above must be captured with one service sheet to be completed for each repair (See below for grouping of like type equipment for servicing).
2. **For normal maintenance on an installation:** The same data as above must be captured with one service sheet to be completed for each service (See below for grouping of like type equipment for servicing).
3. **For Administration and Training:** In this case only the name of the Head of the Company is required on the service sheet with no other reference to Building- or Plant codes or machine ID numbers. A full description of the service provided must be included.

Copies of the completed Service Sheet and Task Orders must be attached to all invoices and shall be submitted to the Service Manager for discussions and acceptance.

An example of the Service Sheet is attached to the Contract Documentation as C7.

The standard requirement for normal services carried out on a specific plant is to complete one service sheet for all the equipment within any one building. This standard requirement applies to installations where all such machines can be serviced within a period of approximately five working days, but all equipment serviced must be listed on the service sheet.

For larger installations where the time required for a maintenance service is more than five working days, the machines may be grouped together to form several groups within the building with the provision that each group can be serviced within a period of approximately five working days. One service sheet shall be completed for each group in a building, but all equipment included in the group must be listed on the service sheet.

For smaller installations where the complete installation inside a building can be serviced in less than one working day, the installations in more than one building may be grouped together, but all the equipment covered by the service sheet must be listed.

The definition of the groups must be determined by the Contractor and clearly specified in the Maintenance Control Plan for acceptance by the Service Manager.

GM 2.14 VOLTAGE SURGES DUE TO LIGHTING AND OTHER CAUSES

The area in which most of the sites are situated is known for heavy lightning storms. Damage caused by voltage surges due to lightning, phase imbalance, low and high voltages, power failures, etc. will be dealt with in the same manner as any other breakdown. Contractors are advised to investigate available surge protection systems, if any, on each plant during the Functional Condition Assessment stage, and to decide for themselves whether additional protection will be required or not.

The provision of additional surge protection systems shall form part of the repair activities, if accepted by the Service Manager, and the cost thereof must be allowed for in the Functional Condition Assessment Report.

Contractors may as an alternative provide and install one or more Universal Disturbance

Analysers to record any voltage surges at their own cost. Breakdowns caused by voltage surges which can be proved beyond any doubt will be dealt with in the same manner as operational damage and other normal breakdowns.

GM 2.15 SHEQ: SAFETY, HEALTH, ENVIRONMENTAL AND QUALITY

The Contractor must comply with all the Safety, Health, Environmental and Quality requirements as per C3.2 and GM 3.1, and must provide pricing to cover all the applicable requirements under this specification. The Contractor must take note of any specific Safety, Health and/or Environmental risks that might be highlighted in section SS 13.

GM 2.16 HIV / AIDS AWARENESS

The Contractor must comply with all the requirements as per C3.3, and must provide pricing to cover all the applicable requirements under this specification.

GM 3 MAINTENANCE CONTROL PLAN

The Contractor is responsible to compile a detailed Preliminary Maintenance Control Plan (Annexure I) as per GM 3.2 which he need to submit with his Tender Bid. This plan must contain the details of what maintenance will be done (itemized), how often, what resources will be involved, what spares and consumables will be used, how long it will take to perform the work, and the cost breakdown per service for a specific Asset Type. The Service Manager gave service interval recommendations in Schedule 3, but the Contractor can recommend alternative intervals for consideration and approval by the Service Manager.

After Contract Award the Contractor will be required to expand the Preliminary Maintenance Control Plan to a Health Facility specific plan for each asset type with the assistance of the Service Manager.

GM 3.1 WORK QUALITY

Maintenance quality control shall be the responsibility of the Contractor who shall introduce a Maintenance Control Plan to assist him in ensuring that all preventative, corrective and breakdown maintenance is performed as described in the Service Information. The Contractor will be responsible to correct any sub-standard work that is discovered after the Contractor has done his work. The rework will be for the Contractor's own account and must be signed off by the Site Representative after completion.

If the Contractor fails to remedy any sub-standard work within the time frame stipulated by the Service Manager, the Service Manager may at his/her discretion appoint another Contractor to execute the repair work. In this case, the replacement Contractor will be paid with the funds that were earmarked for the first Contractor to do the work, and the first Contractor will not be paid for that specific work.

GM 3.2 PRELIMINARY MAINTENANCE CONTROL PLAN

A preliminary version of the Maintenance Control Plan, based on the Asset Inventory Data, must be submitted with the Contractor's Tender bid. This plan is a high-level plan on what maintenance tasks the Contractor will be performing on all the equipment across all Health Facilities covered by the Contract and must be completed on the forms of Annexure I. The information from the Preliminary Maintenance Control Plan will be expanded into that of the final Maintenance Control Plan as specified in Section GM 3.3 below. Details contained in this preliminary Maintenance Control Plan shall include:

1. A Maintenance Schedule containing all the different tasks that will be performed on all the equipment covered by this Contract, and captured on the **Preliminary Annual Equipment Maintenance Schedule** Form contained in Annexure I.
2. A brief Capacity Statement where the Contractor describes his company's capacity and experience that will be applicable to this Contract. This must include a description and location of his home base (workshop/home/bakkie based, number of staff with qualifications and experience, what staff and/or Sub-Contractors will be used to support on the Contract, available tools and/or specialized equipment, transport capacity and where staff will be based, as well as capacity/ability to repair defective equipment (i.e. overhauling a pump or compressor);
3. A detailed **Maintenance Task Planning Sheet** (See Annexure I) for each of the Minor, Major, and other, service activities priced in the Price List. This Maintenance Task Planning Sheet will describe the pricing and details of scheduled maintenance activities to be performed during services conducted as per the recommendations of the **Preliminary Annual Equipment Maintenance Schedule**, and will also be used to populate the respective Task Order. These prices must be all inclusive and must include all labour, service parts, lubricants and consumables, special equipment (if required), accommodation (if applicable) and any travelling and subsistence costs, etc. that might be applicable to do the service. The service price must indicate clearly if more than one piece of equipment will be combined for servicing during a single trip to avoid double payment for Travel and Subsistence related payments by the Employer.
4. The service methodology;
5. Preliminary grouping of equipment for maintenance purposes as per GM 2.13 (if applicable);
6. A breakdown of which sub-Contractors will be used (as per T2.2c), and for what activities, by the Contractor in rendering the services required by this Contract **Sub-Contractors must also be registered on the Treasury Central Supplier Database;**

GM 3.3 MAINTENANCE CONTROL PLAN

One Maintenance Control Plan must be compiled for each Health Facility covered by the Contract. The Maintenance Control Plan shall be based on the Contractor's Preliminary Maintenance Control Plan information, and updated with the findings and data from the Functional Condition Assessment process. The Maintenance Control Plan shall be bound in a neat, A4 sized, ring bound document with a cover page and back cover and an original copy

presented to the Service Manager. The contents of the document shall be indexed.

The Maintenance Control Plan will become the main plan for all work to be done under this Contract, as per the Main Contract Clauses, after the Contract has been awarded.

When the documents are compiled, the Contractor may reproduce relevant paragraphs from any of the specifications forming part of the Contract documents, or Operating and Maintenance Manuals, but should there be any discrepancies between such paragraphs and paragraphs in the Maintenance Control Plan and those in the Contract documents, those in the Contract documents shall be regarded as being correct and shall apply.

The Maintenance Control Plan shall also contain the following in addition to the items listed in Section GM 3.2:

1. Detailed Maintenance Schedule per equipment type, per Health Facility on the **Annual Equipment Maintenance Schedule Asset Specific Form**;
2. Remeasured service quantities for the routine services of Schedule 3 in the Price List, based on actual equipment condition and the ability to perform a service on them or not in their current condition. **The Contractual payments will be based on these remeasured quantities, accepted by the Service Manager, and not on the original Tendered quantities which might have been based on incorrect information at the time**;
3. A risk register containing all the foreseen risks that can have an impact on the cost and/or deliverables of this Contract as per the NEC3 Term Service Contract Standard Contract Clauses numbers 11.2(14), 16.1, and 16.4;
4. A summary of the repair and maintenance work to be carried out in terms of the Contract giving details of the conditions of the various installations at the facility affected by the activities under the Contract.
5. Details of how the Contractor intends to carry out the various types of maintenance work especially breakdown maintenance should breakdowns occur.
6. Details of the procedures agreed upon between the Service Manager and the Contractor on how breakdown calls will be handled (Call Centre process).
7. A list of organisations and persons directly involved with the Contract or whose requirements must be considered during the entire Service Period. Each person's position within his organisation as well as the applicable phone numbers shall be given. (See T2.2c)
8. Details of monthly meetings (dates, times and venues) to be held between the Contractor, Employer Representative and Site Representative.

9. Service Sheets and Reports to be submitted after every routine inspection (a copy of all reports, checklists, breakdown records, etc. for each system of an installation shall be kept on the site in a hardcover file);
10. A priced spare parts list for relevant spares that might be required for repairs and/or breakdowns for each equipment type. The Employer retains the right to negotiate the listed prices based on price comparisons with like type spares prices solicited through the Tender process;
11. A recommended spares list for items that should be held in stock at the facility;
12. Copies of the Repair Schedules from the Functional Condition Assessment process that has been approved to proceed;
13. An updated Cost Forecast of the estimated final total of the Prices for the whole of the services in consultation with the Service Manager at intervals as stated in the Contract Data Clause 20.5;
14. Procedures to address complaints and logged breakdowns.
15. Details of reports in electronic format, summarizing all inspections, together with inspection data such as nature of test, names of persons carrying out tests and inspection results. Detail of repairs and replacements, together with testing of repaired equipment shall also be reflected in this report, and shall be obtained from the service sheets.
16. Assistance to be given to the Service Manager and Engineering Representative with decisions regarding material, equipment and other recommendations.
17. An updated list of the inventory of equipment complete with the ID number (if available), make and model number, serial number, year of manufacture/age and capacity.
18. The Maintenance Control Plan shall be upgraded when its contents are no longer representative of actual conditions.
19. The Contractor shall check the contents of existing Operating and Maintenance Manuals (if available) and shall update or modify them and then incorporate applicable data into his own manuals. Where no manuals exist, the Contractor shall draw up his own Operating and Maintenance Manuals based on the OEM Operating and Maintenance manuals as per the requirements of GM 2.7.
20. The way maintenance data as recorded on service sheets will be captured and processed for submission to the Services Manager, for invoicing, and as part of the maintenance report.

Pertinent data contained in the Operating and Maintenance Manuals may be transferred to the Maintenance Control Plan to make it a document which can be used as an independent

handbook for maintenance work in future.

GM4 COMMUNICATION

The Maintenance Control Plan (Paragraph GM 3.3) will provide, after agreement between the Contractor and the Service Manager, with the assistance of the Site Representative, for the following communication procedure to be implemented:

1. The Contractor shall establish a telephone and fax line and a cellular telephone connection to ensure that he can be reached at any time.
2. Should the Service Manager determine or suspect that preventative, corrective or breakdown maintenance is required, a call shall be logged through any communication channel available to reach the Contractor as soon as possible. This will be followed up with a Task Order.
3. Maximum down times will be as described in Paragraph GM 7.
4. All breakdown calls from the Health Facility will be reported to the Call Centre who will follow the procedure as detailed in Section GM 2.1.

GM 5 PERFORMANCE MEASUREMENT

The Contractor's performance shall be measured against the criteria specified in Section X20 of the Secondary Options Clauses of the Contract and C1.2b Annexure CD.

Poor performance by the Contractor will lead to penalties being imposed by the Service Manager as per X17 and C1.2b Annexure CD, and can lead to early termination of the Contract.

GM 6 SPECIAL TESTING OF AN INSTALLATION

An amount has been allowed in the Price List to cover the cost of additional tests that the Service Manager may request at his own discretion from time to time on the equipment and installations covered by this Contract. The Service Manager will have the sole authority to spend the amount or part thereof under sub-paragraph.

The Service Manager reserves the right to select, at random, component equipment and trade practices to be tested by the Contractor or independent authorities for compliance with specifications as specified in this Contract document.

The Contractor shall provide all equipment, tools and instruments required for such testing.

The Service Manager shall upon completion of the tests or inspections issue an inspection report including any corrective actions (if any) to be taken by the Contractor.

The Contracted markup percentage will be paid to the Contractor on the value of each payment made to the approved testing authority if any special testing is ordered by the Service Manager.

GM 7 MAXIMUM MAINTENANCE DOWN-TIME

After a breakdown, defect or complaint has been logged the Contractor will be expected to remedy the defect in the system/component with as little delay as possible, notwithstanding the maximum down-time allowed and listed in the following paragraphs or as stipulated in the Task Order. **Should the Contractor not respond within the maximum down-time, the Service Manager may arrange, at the cost of the Contractor, for the necessary repair work to be done by others.**

The Contractor shall respond to a breakdown registration by traveling to the site to evaluate the breakdown (scope of repair work), estimate the realistic cost as well as downtime and provide feedback to the Service Manager and Site Representative to form the basis of a Task Order.

Should the Contractor not be able to complete the required repair work within the maximum down-time period allowed, it shall be his responsibility to obtain extension of down-time from the Service Manager. The written report shall clearly state the reasons for the extension, as well as the actual extension required.

Extension of down-time will only be granted by the Service Manager if:

1. The maximum down-time is unreasonable in relation to the scope of the repair work required.
2. The delivery time of a new component/subassembly/machine or spares required for the repair of the defective component/subassembly does not enable the Contractor to successfully complete the repair work within the maximum breakdown down-time allowed.

Should the actual down-time exceed the maximum down-time, the Contractor shall be penalized as per X17 and C1.2b Annexure CD.

PRIORITY	DESCRIPTION	RESPONSE
P1	Emergency (Life Threatening)	Immediate response from the time of logging a call and the emergency to be resolved (at least temporarily) within 8 hours
P2	Urgent	Immediate response from the time of logging a call and to be resolved within 12 hours
P3	Planned Maintenance Repairs	Scheduled Maintenance is to be scheduled and performed within 3 business days of the scheduled date
P4	Emergency Facility Repairs	7 Days planning and execution subject to supply chain regulations

Table 1: Maximum allowable response times

"Maximum down-time" shall mean the period of time allowed to repair a breakdown, and "actual down-time" shall mean the measured period from the instant when the breakdown was reported or located until the installation has been repaired to its functional specification.

A guideline classification for typical P1, P2, P3 and P4 breakdowns for each installation are specified in the Supplementary Specification for each asset type.

The job card (Task Order) issued for the repair will state whether the repair is regarded as P1, P2, P3 or P4 and it will be required of the Contractor to react accordingly.

GM 8 MEASUREMENT AND PAYMENT

Measurement and payment will be done as per the Secondary Options Clauses of the Contract. See X1, X13, X17, X18, X19 and X20, supplemented by C1.2b Annexure CD.

reasonably required for the activities for the Principal Contractor and approved for such use by the Designer.

4.10 **The Act:**

Means, unless the context indicates otherwise, the Occupational Health and Safety Act, No. 85 of 1993 and Regulations promulgated thereunder, as amended.

5. KEY REFERENCES

5.1 Occupational Health and Safety Act No. 85 of 1993 and Regulations (as amended).

5.2 Compensation for Injury and Occupational Diseases Act No. 100 of 1993 (as amended)

5.3 The Preferential Procurement Policy Framework Act 2000 and the Preferential Procurement Regulations 2017, the General Conditions of Contract (GCC)

5.4 Construction Regulations No. 37305 of 7th February 2014

5.5 SANS Code 10400 and others that are applicable.

6. PURPOSE OF THE PROJECT SPECIFIC HEALTH AND SAFETY SPECIFICATION (PSHSS)

6.1 The PSHSS is a performance specification to ensure that the Client and any bodies that enter into formal agreements with the Client Viz. Professional Service Provider and the Principal Contractors achieve an acceptable level of OHS performance.

6.2 To assist in achieving compliances with the Occupational Health and Safety Act No. 85 of 1993 and its applicable legislation to, as far as is practical, reduce or eliminate incidents or injuries.

6.3 No advice, approval of any document required by the PSHSS, such as hazard identification and risk assessments, or any other form of communication from the Client shall be construed as acceptance by the Client of any obligation that absolves the Principal Contractor from achieving the required level of performance and compliance with legal requirements.

6.4 Furthermore, there is no acceptance of liability by the Client, which may result from the Principal Contractor failing to comply with the PSHSS, i.e. the Principal Contractor remains responsible for achieving the required performance levels.

6.5 A Mandatory Agreement in terms of Section 37.2 of the OHSA will be signed between parties prior to any works commencing.

6.6 The PSHSS highlights the aspects to be implemented over and above the minimum requirements of current legislation.

6.7 Requirements may be changed should new risks or issues are identified that could not have been foreseen during the design phase of the project, or during the construction phase. Any new legislation or standards (legislated or determined by the (ECDoH) that are promulgated or accepted during the contract will automatically be applied.

6.8 Environmental management shall receive due attention as per the requirements of the Environmental Management Act.

6.9 The Contractor shall use this Specification as a basis for the drafting of his and any Subcontractors` Health and Safety Plans.

6.10 The Specification sets out the requirements to be followed by all Contractors so that the Health and Safety of all persons who may be affected by the Project will receive proper priority.

6.11 The Project Specific Risks that have been identified have been tabulated in Section 18 of this Specification.

7. IMPLEMENTATION OF THE PROJECT SPECIFIC OCCUPATIONAL HEALTH AND SAFETY SPECIFICATIONS (PSHSS)

7.1. The project specific H&S specification (PSHSS) forms an integral part of the Contract, and PC is required to make it an integral part of their Contracts with Contractors and Suppliers.

7.2. A PSHSS will be available for each level of Contract and Contractor and must be complied with.

7.3. This specification must be read in conjunction with the OHSAA, Regulations thereto (as amended) and any other standards relating to work being done and ensure compliance thereto.

7.4. The information relative to the scope of the project, the works etc. are detailed in the tender, are to be considered when developing the H&S plan and associated documentation.

7.5. The summary of risks is included in Section 18 of the PSHSS.

7.6. The OHSAA S.37.2 Mandatory Agreement must be fully completed by the PC, supplied by the Client.

7.7. No work may commence without written approval of the H&S plan by the client of client's Agent.

7.8. Should there be any changes in the contract, or change in the scope of works, an amended PSHSS may be issued.

7.8.1. Where amended PSHSSs are issued, the PC will be required to ensure a resubmission of an amended H&S plan for approval.

7.8.2. Further to this, the PC must ensure that similar information must be provided as it applies to the works to all their Contractors, within 5 working days following notification thereof of such changes.

7.9. The Client will visit the project as deemed necessary to ensure compliance and limit risk.

7.9.1. All activities on the site and all appropriate documentation will be monitored.

7.10. Non-conformances will be issued and penalties or work stoppage will be issued where appropriate.

7.11. The Contractor must forward a copy of the Health and Safety plan to all Subcontractors to enable them to prepare their own Health and Safety plans.

8. APPLICATION

- 8.1. This Specification is a compliance document drawn up in terms of the Occupational Health and Safety Act No. 85 of 1993, and the Construction Regulations of February 2014, and is therefore binding on the Contractor as well as the Client.
- 8.2. All Contractors are to comply with the conditions of this Health and safety Specification.
- 8.3. All Direct Contractors carrying out work on behalf of the Eastern Cape Department of Health, are also required to comply with the conditions of this Health and Safety Specification.
- 8.4. All staff and representatives of, Eastern Cape Department of Health, who visit the site are required to comply with the conditions of this Health and Safety Specification.
- 8.5. Facility is also required to comply with the conditions of this Health and Safety Specification.
- 8.6. Facilities staff and everyone who visit the site is required to comply with the conditions of this Health and Safety Specification.

9. REQUIREMENTS AT TENDER STAGE

9.1. **Adequate pricing for H&S is required, and the appropriate section in the BoQ is to be completed.**

9.1.1. Failure to do so could result in the Tender being regarded as non-responsive.

10. GENERAL REQUIREMENTS

10.1. **Summary of Risks identified during Design.**

- a) At the onset the Professional Service Provider will identify any Project Specific hazards or risks that may affect the work.
 - b) These hazards or risks are listed under section 18 of this Specification.
 - c) Tenderers are also advised to notify the client of any other risks or hazards that have not previously been identified.
 - d) These risks are to be recorded and a recommended procedure for addressing each item agreed on and recorded.
 - e) The Contractor is to conduct inspections of all tools and equipment before the commencement of the works and at least once a week during the works.
 - f) The Contractor shall ensure that all Contractors and workers are informed, instructed and trained by a competent person regarding any hazards, risks and related safe work procedures as part of the Induction process before any work commences and thereafter at regular intervals as the risks change and as new risks develop.
 - g) Proof of this training must be kept for inspection by the Client or Client's Representative.
 - h) The Contractor shall be responsible for ensuring that all persons who could be negatively affected by the operations are informed and trained according to the hazards and risks and are conversant with the safe working procedures, control measures and other related rules (toolbox talk strategy to be implemented).
 - i) The format used for the risk assessment must make provision for the following information;
 - Reference Number
 - Project Name
 - Identification of task assessed.
-

- Date
- Risk assessment team & designation.
- Approval of risk assessment team.
- Risk rating with matrix
- Review date
- Task steps
- What can go wrong (Hazard)
- The result (Risk)
- Risk rating
- Preventative Action (Control Measures)
- The format The Principal Contractor is to ensure that all Hospital Staff and Management personnel that will be affected by the works are fully informed of the risks and hazards associated with the works.

10.2 Specified Hazardous Chemical Substances

- a) Where the PC is likely to supply the product as the product has not been specified, safety data sheets (SDSs) need to be considered prior to all selections.
- b) Hazardous and potential situations

The Principal Contractor shall immediately notify other Subcontractors as well as the Client of any hazardous or potentially hazardous situations that may arise during performance of construction activities.

11. OCCUPATIONAL HEALTH & SAFETY MANAGEMENT

11.1. Scope

The Specification covers the requirements for eliminating and mitigating incidents and injuries for the **SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)**

11.1.1. The scope addresses legal compliance, hazard identification, risk assessment, risk control, and promoting a Health and Safety culture on the project.

11.1.2. The Specification also provides for the protection of those persons other than employees.

11.2. Scope of Works

This specification is for SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS) (**Please see the tender document for a detailed scope of works**).

Details of the work required shall be as listed in the Price Lists which have been sub-divided into the following categories:

- SCHEDULE 1:** FIXED CHARGE AND VALUE RELATED ITEMS APPLICABLE TO ALL WORK
- SCHEDULE 2:** FUNCTIONAL REPAIR SCHEDULE
- SCHEDULE 3:** MAINTENANCE SERVICE SCHEDULE
- SCHEDULE 4:** TERM REPAIRS SUBJECT TO APPROVAL OF QUOTATION FOR THE WORKS
- SCHEDULE 5:** EQUIPMENT REPLACEMENT COST SCHEDULE

11.3. Structure and Organization of H&S Responsibilities

Principal Contractor to provide a proper OHS organogram.

11.4. **Notification of Construction Work**

- a. There is no need for notification of construction since this is a maintenance project.

11.5. **Health and Safety Plan Framework**

- a) The H&S aspects related to the project outlined in the previous sections are to be considered when drawing up the H&S Plan.
- b) The PC is required to demonstrate competence by providing an H&S system that will address the requirements of the project.

11.6. **Appointment of Competent Personnel**

- a) The CEO (OHSA S16.1) of the PC will take overall responsibility for the appointment of competent staff for the duration of the project. Should the CEO not be personally involved in the project, the H&S responsibilities are to be delegated to the Site Agent (OHSA 16.2). Knowledge and training in H&S is required, and certificates indicating H&S training as well as experience to be included in CVs.
- b) All other legal appointments are to be made with relevance to the type of work required and kept current with the project programme.

11.7. **Contracts Supervision**

- a) Competent Contracts manager will be appointed to manage part or all the works and have training and/or experience in the area of responsibility. All site supervisors must show evidence of appropriate training in H&S, and an understanding or training in areas of responsibility (i.e., risk assessments, method statements etc.).
- b) Curriculum Vitae (CVs) are to be submitted for approval by the Client or client's Agent.
- c) The Manager will be held responsible for the safety of working teams and subordinates, housekeeping and any other health and safety risks on site.

11.8. **Health and Safety Management**

- a) The PC will employ at least one competent, H&S Officer the duration of the contract.
- b) The H&S Officer CVs and competency certificates must be submitted for approval to the H&S Agent or the Client.
- c) The officer will be required to compile a monthly report, see Annexure A.
- d) In the case the contract becomes subcontracted, the H&S Officer must have a competence to evaluate the Contractors Health and Safety plans.
- e) The maintenance supervisor may not act as the H&S Officer.
- f) The H&S Officer will be held.
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- 11.8.f.1. Senior site staff and supervision, Contractors are to follow systems, instructions etc, given by the H&S Officer at all times;
- 11.8.f.2. No new workers or Contractors may commence work without approval or following the H&S plan as submitted, and
- 11.8.f.3. No inductions of Contractor staff until the H&S documentation is approved by the H&S Officer.
- g) A monthly report of all H&S activities and incidents is required by the end of the first week of each month, or at a date agreed to by the client and the contractor.
 - 11.8.g.1. A list of the typical aspects that should be provided is available as Annexure B to this document.
 - 11.8.g.2. The PC is to ensure that all Contractors documentation follows the same requirements and closed out H&S documentation must be completed and be available with the close out of the main contract.
 - 11.8.g.3. Failure to do so will be considered a serious offence and penalties applied.

11.9. Health and Safety Representatives and H&S meetings

- a) H&S Representatives representing workers and Contractors are to be appointed following the start-up of the project, irrespective of the number of workers on site.
 - b) The appointed H&S Representatives are to be actively involved with H&S and will assist the H&S Officer and site management in meeting legislative duties.
 - c) The H&S Officer shall further ensure that H&S is discussed at all internal production or progress meetings.
 - d) Issues arising from the clients audits are to be discussed, as well as all H&S related issues.
 - e) Minutes are to be kept for all H&S interventions and meetings. Failure to do so will be deemed to be a moderate offence.
 - f) Every team that is allocated to a site should have someone competent to manage safety (Incident investigation/ daily risk assessment/ and feedback on other risk associated found)
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11.10. Appointment of Competent Contractors

- a) The Principal Contractor is to ensure compliance with the Client's minimum standards and all legislative requirements.
 - 11.10.a.1. All competent persons shall have the knowledge, experience, training, and qualifications specific to the work they have been appointed to supervise, control, and carry out.
- b) The Principal Contractor is responsible to ensure that competent Contractors are appointed to carry out maintenance work.
- c) The same H&S standards required of the PC are to be applied to all Contractors.
- d) An index of all Contractors and Suppliers is to be on file and kept updated at all times.
- e) Where the ECDoH appoints Direct Contractors or uses the Maintenance staff to carry out works in the site area, the ECDoH is to ensure that the appropriate competent persons are responsible for supervising & controlling the work being undertaken.
- f) The PC is to ensure there is sufficient funding for H&S compliance by each Contractor.
- g) The following minimum aspects are applicable to any Contractor appointed:
 - 11.10.g.1. Mandatory agreements in place
 - 11.10.g.2. Letter of Good Standing
 - 11.10.g.3. Method statements and risk assessments
 - 11.10.g.4. Available information relative to:
 - 11.10.g.4.1. Load testing and registers for cranes or lifting devices where there's new installation.
 - 11.10.g.4.2. Medical certificates of fitness
 - 11.10.g.4.3. Safety data sheets (SDSs)
- h) Failure to provide written approval of H&S documentation will be considered a serious offense, and could result in aspects of, or all the activities being stopped, and penalties implemented.

12. GENERAL RISK MANAGEMENT

12.5. Health Risks and Medical Surveillance

12.1 All permanent workers (including those of Contractors) are required to be in possession of a medical certificate of fitness issued by a registered Occupational Medical Practitioner prior to commencing work. Medical surveillance will commence at pre-employment.

12.2 All workers (including Contractors) are required to be in possession of a medical certificate of fitness

prior to commencing work.

- a) Employees required to perform work at heights or from fall risk position must be medically fit to perform such work, such employee's medicals must specify "Fall Risk" or "Working at heights" in the exposure section of the annexure 3 template. Where applicable,
 - b) Annual medical surveillance is required (unless identified as being required more frequently), as well as an exit medical.
 - c) Arrangements for keeping medical records for the required time are to be noted.
 - d) It is preferable that the PC has a medical surveillance plan.
 1. Where work is performed at a TB Hospital we need:
 - a. Proper ventilation when working in confined areas.
 - b. FFP2 Mask to be worn when working near patients' areas.
 - c. Medicals must be done for all with Lung function test as a must.
 2. Where working in Forensic facilities:
 - a. All employees working in areas where they might be exposed to body fluids must be vaccinated against Hepatitis B.
- ii. Failure to do so will be considered a serious offence.

12.5. General Environmental Conditions

- a) Compliance with the Environmental Regulations (as amended) as well as the Environmental Management Act, among others is required.
- b) Environmental monitoring of ventilation, lighting and dusts may be deemed to be required by the Approved Inspection Authority used to measure the environment.
- c) Copies of the relevant reports and actions taken in respect of these are to be placed in the H&S file.
- d) Any spillages of substances which could be toxic to persons and the environment must be dealt with adequately. The Contractor must include his spillage removal system in the OHS Plan. (spill kit to be carried with every bakkie)

12.6. Noise Risks

- a) All plant and vehicle from plant hire companies (suppliers) or that of the PC is to be compliant with the Noise Induced Hearing Loss Regulations.
- b) Plant identified that has not been tested and marked for noise emissions will result in having to be tested at the Contractors or PCs expense.

12.6.b.1. Failure to do so within a reasonable time will result in such plant/vehicle being removed from site.

- c) Audiometric testing of all workers is noted as required in the medical surveillance programme for all permanent workers prior to work commencing.

12.6.c.1. Temporary labour working in identified noise areas will require testing if the noise levels are indicated on plant or through processes as greater than 85dB.

12.6.c.2. Audiometry records are to be available in the H&S file.

- d) Suitable SANS approved hearing protective equipment shall be issued and worn where noise levels are identified as equal to or greater than 85 db.

12.6.d.1. Failure to do so will be considered a serious offence.

12.7. **Emergency Procedures**

- a) The Principal Contractor must prepare a detailed emergency procedure manual for approval by the Client prior to commencement of work on the site.
- b) It is advised that the system should be simple and easy for any worker to follow.
- c) The plan may be adapted should new information or risks are identified.
- d) The procedures for dealing with the emergency evacuation of staff must be agreed upon with the Facility Management.
- e) All teams should have knowledge and skills for emergency (Per Bakkie Designation)

12.8. **First Aiders and First Aid Equipment**

- a. Competent, trained First Aider is to be formally appointed for the project.
- b. At least one worker is to be trained to level 3.
- c. First aider is to be available at all times and be able to cover each working team.
- d. Appropriately stocked first aid kits are to be available at all times and to assure continual availability and access on site.

12.9 Fires and Emergency Management

- a. Attention to emergency planning and procedures is very important.
- b. The full emergency plan must form part of the supporting documentation with the H&S Plan.
- c. It is advised that the system should be simple and easy for any worker to follow.
- d. The plan may be adapted should new information or risks are identified.
- e. First aiders shall be available in each working team and be able to work as a team when responding to any emergency on the project.
- f. The procedure shall detail the response plan in relation to the works, and include at least (but are not limited to) the following key elements:
- g. Appointment of a competent emergency response co-ordinator.
- h. Fire Fighting equipment to be supplied per vehicle and a competent person per bakkie to be able to have fire training.

12.11 Incident Management and Compensation Claims

- a. The PC will ensure there is a management system to investigate all incidents.
 - b. All serious incidents involving any form of disabling injury or fatality are to be reported to the Client immediately.
 - c. This shall be confirmed in writing following the incident.
 - d. Full details are to be included in each site meeting or when the Client visits site.
 - e. A summary of incidents is to be included in the monthly report.
 - f. Failure to comply with emergency provisions will be considered a serious offence, and the operation or project may be stopped if deemed inadequate for the work at the time of assessment or site inspection.
-

g. Per team all employees to have knowledge of above

12.12. **Personal Protective Equipment (PPE) and Clothing**

- a) The PC is to provide a procedure as an addendum to indicate how PPE is managed within the Company.
- b) The wearing of the identified SANS approved PPE at all times is non-negotiable.
- c) The PC shall ensure that all workers (Including Contractors) are issued with and shall wear as required; the first 3 items are mandatory for all workers:
 - 12.12.c.1. Protective footwear.
 - 12.12.c.2. Reflective jackets (no bibs).
 - 12.12.c.3. Overalls that ensure worker visibility
 - 12.12.c.4. Eye protection;
 - 12.12.c.5. Hearing protection;
 - 12.12.c.6. Respiratory protection (minimum of FFP2), and
 - 12.12.c.7. Any other necessary PPE identified from SDSs and/or risk assessments.
- d) Adequate quantities of PPE shall be available. This shall include necessary PPE for visitors. The procedures for managing PPE are to be in a formal procedure submitted with the H&S plan for approval.
- e) Failure to comply will result in penalties being applied.

12.13. **Occupational Health and Safety Signage**

- a) On-site H&S signage is required.
 - 12.13.a.1. Signage shall be posted up at temporary working areas, or other potential risk areas/operations.
 - 12.13.a.2. These signs shall be in accordance with the requirements of the General Safety Regulations or SANS requirements as amended.
 - 12.13.a.3. Signage is to be noted on the site drawings indicating where fixed/temporary signage is required.
 - b) Temporary signage is to include (but not be limited to) the following:
 - 12.13.b.1. 'Warning: Construction Site – Keep out' or similar.
 - 12.13.b.2. 'First aid box positions (including vehicles); and where one is working.
 - 12.13.b.3. Fire extinguishers.
 - c) Signs shall be posted at areas of work on site indicating that a construction site is being entered and that persons should take note of H&S requirements.
 - d) The Contractor shall establish a system for controlling and recording entrance to the Site office and camp area.
 - e) Failure to comply will result in penalties being applied.
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12.14. **Induction of Employees and Visitors, General H&S Training (to be done at contractor's office/ workshop)**

- a) A formal induction programme is to be submitted as an addendum for approval with the H&S plan.
- b) Pre-task training is required to ensure workers are familiar with the risks and H&S measures of the work or tasks to be done.
 - 12.14.b.1. Such training is to be done at least weekly.
 - 12.14.b.2. Records of inductions and pre-task training are to be kept in the H&S file.
- c) Any person found on site without proof of induction will be removed from site until the proof is supplied and, and a penalty issued per non-compliance.

12.15. **Public and Health and Safety**

- 12.15.a.1. The Contractor shall ensure that each person working on or visiting a site, and the surrounding community, shall be made aware of the dangers likely to arise from onsite activities and the precautions to be observed to avoid or minimize those dangers. Appropriate health and safety signage shall be posted at all times.
- 12.15.a.2. Warning notices are to be provided at the main entrance to area of works to each hospital facility, notifying that construction work is taking place within the existing buildings.
- 12.15.a.3. Hoardings are to be inspected daily and monitored during working hours.

12.16. **Awareness and training**

- a) The Principal Contractor shall ensure that periodic toolbox talks take place at least once per week at workshop or office area.
 - 12.16.a.1. These talks should deal with risks relevant to the construction work at hand.
 - 12.16.a.2. A record of attendance shall be kept in the Health & Safety File.
 - 12.16.a.3. All Contractors must comply with this minimum requirement.
 - 12.16.a.4. At least one of the Toolbox talks shall include an environmental related issue.
- b) The Principal Contractor is to ensure that the facility Management & Staff are kept informed of any change in the situation regarding the risks and hazards relating to the construction work on the site.

13. MANAGEMENT OF PLANT AND EQUIPMENT

13.12. **Construction Plant (where necessary)**

- a) Construction Plant includes all types of plant including but not limited to, cranes, piling rigs, excavators, road vehicles, and all lifting equipment.
- b) The Principal Contractor shall ensure that all such plant complies with the requirements of the OHS Act 85/1993 and Construction Regulations 2014
- c) The Principal Contractor and all relevant Subcontractors shall inspect and keep records of inspections of the construction plant used on site.
- d) Only authorised/competent (certified) persons are to use machinery under proper supervision.
- e) Appropriate PPE and clothing must be provided and maintained in good condition at all times.
- f) Proof of medical evaluations as required by the Construction regulations is available for inspection by the Client.

13.13. **Plant & Equipment**

- a) Close control of plant and equipment is required, including that of Contractors.
- b) Regular monitoring of all plant and equipment is required prior to commencing work.
- c) Full lists of hired and own plant are to be available at the H&S Agent's/Client audit.
- d) All daily inspection records are to be kept in the H&S file where plant and equipment is brought on to site.
- e) Registers are not to be more than 1 week behind.

13.14. **Operators**

- a) Only competent, fit plant operators are to be used.
- b) Medical certificates of fitness are required for all operators.
- c) Operators are to be adequately trained and certified to operate mobile cranes or crane trucks.
- d) Certificates and registers are to be placed in the H&S file.
- e) Failure to do so will be considered a serious offence.

13.15. **Machinery and Power Tools**

- a) Only authorized competent persons are to operate machinery and power tools.
 - b) Appropriate PPE and clothing must be provided, used and maintained.
 - c) No unsafe / dangerous equipment or tools may be brought onto, or used, on the site.
-

- d) The Client / PSP reserve the right to inspect all tools and equipment at any time and to prevent / prohibit their use, if found to be unsafe, without any penalty to the Client and without affecting the terms of the contract in any way.
- e) The Contractor may not use any machinery or power tools belonging to the Hospital.

13.16. **Portable Electrical Tools/Equipment and Explosive Powered Tools**

- a) The Principal Contractor shall ensure that use and storage of all explosive powered tools and portable electrical tools are in compliance with relevant legislation.
- b) The Principal Contractor shall ensure that all-electrical tools, electrical distribution boards, extension leads, and plugs are kept in safe working order.
- c) The Principal Contractor is to ensure that extension cables and temporary power supplies do not impede access ways or escape routes.
- d) Regular inspections and toolbox talks must be conducted to make workers aware of the dangers and control measures to be implemented e.g. personal protection equipment, guards, etc.
- e) The Principal Contractor shall ensure the following:

13.16.e.1. A competent person undertakes routine inspections and records are kept.

13.16.e.2. Only authorised trained persons use the tools.

13.16.e.3. The safe working procedures apply.

13.16.e.4. Awareness training is carried out and compliance is enforced at all times.

13.16.e.5. PPE and clothing is provided and maintained.

13.16.e.6. Electrical cables must be free from any damage.

13.16.e.7. Electrical tools & equipment may not be exposed to water.

13.16.e.8. Signs to be posted up in the areas where explosive powered tools are being used.

(WARNING - EXPLOSIVE POWERED TOOL IN USE - KEEP CLEAR).

13.16.e.9. That prior arrangement is made with the facility Maintenance Supervisor before any explosive powered tools are used.

13.17. **Hired Plant and Machinery (where applicable)**

- a) The Principal Contractor shall ensure that any hired plant and machinery used on site is safe for use.
 - b) The necessary requirements as stipulated by the OHS Act 85/1993 and Construction Regulations (February 2014) shall apply.
-

- c) The Principal Contractor shall ensure that operators hired with machinery are competent and that certificates are kept on site in the health & safety file.
 - 13.17.c.1. This includes medical certificates of fitness to operate construction vehicles and appointment of the operator.
 - 13.17.c.2. All relevant Subcontractors must ensure the same.
- d) Inspections must be recorded by each operator.
 - 13.17.d.1. A copy of the machines service logbook & planned maintenance schedule must be supplied with the machine.
- e) Operators must be trained on the relevant risk assessments and safe working procedures.
- f) The hired plant company must provide proof of registration with Workman's Compensation or FEM before delivery of plant to site.
- g) The Hire Company must be required to sign a 37(2) Mandatory Agreement with the hire company before commencing with work. (Applicable if an operator is supplied with the machine.

13.18. **Vessels under Pressure and Gas Bottles**

- a) The Principal Contractor and all relevant Subcontractors shall comply with the Vessels under Pressure Regulations, including:
 - 13.18.a.1. No smoking or naked flame signs posted as well as sufficient firefighting equipment.
 - 13.18.a.2. Cylinders must be stored in rows with aisles in between for easy removal in event of a fire.
 - 13.18.a.3. Different types of gasses will be stored separately in an upright position, separately secured and the type of gas displayed identified with appropriate signage.
 - 13.18.a.4. Before a cylinder is moved without suitable truck or trolley, the cylinder valve will be closed, and the regulator removed.
 - 13.18.a.5. Only approved cylinder crates/cradles will be used.
 - 13.18.a.6. Cylinders may not be transported with magnet cranes.
 - 13.18.a.7. Cylinders may never be used as rollers, even if they are marked empty.
 - 13.18.a.8. Cylinders may never be exposed to electrical circuits, e.g. welding leads. Never strike an arc on a cylinder.
 - 13.18.a.9. Cylinders must be protected from direct sunlight or areas that could cause the cylinder to overheat.
 - 13.18.a.10. Oxygen cylinders must be stored at least 5m away from other flammable gas
-

cylinders.

- 13.18.a.11. Flashback arrestors must be fitted to the torch and the cylinder.
- 13.18.a.12. Empty cylinders must be marked as such and removed from site after use.
- 13.18.a.13. Cylinders may only be allowed on site in an approved trolley, properly secured and with a 1.5kg dry powder fire extinguisher within 2m of the cylinder.
- 13.18.a.14. Visual inspections will be done by the appointed HCS Controller to ensure that substandard vessels are not delivered and stored on site.
- 13.18.a.15. Hot works permit to be used in conjunction with welding.
- 13.18.a.16. Pressure vessels must have a certificate of manufacture as well as a service inspection test certificate issued at intervals not exceeding 36 months. These certificates will need to be submitted to the Safety Department on site.

13.19. **Hand tools**

- a) No handmade or damaged tools may be used on site.
- b) The Principal Contractor needs to exercise control over all contractors on site.
- c) Hand tools may only be used for its intended purpose.
- d) A competent person must be appointed to inspect hand tools monthly.
- e) Inspections need to be recorded on a register and each tool identified with a unique number.

13.20. **Inspection of equipment and tools.**

- a) The following items of equipment must be inspected weekly and maintained, and appropriate records kept. Where applicable.

13.20.a.1. Vehicle to inspected Daily (before leaving office)

- 13.20.a.2. First Aid dressing registers
 - 13.20.a.3. Fire equipment
 - 13.20.a.4. Lifting equipment
 - 13.20.a.5. Lifting Gear
 - 13.20.a.6. Portable electrical equipment
 - 13.20.a.7. Stacking and storage inspections
 - 13.20.a.8. Explosive power tools
 - 13.20.a.9. Hazardous Chemical Substances (HCS)
 - 13.20.a.10. Materials hoists (where applicable)
 - 13.20.a.11. Pressure Vessels
 - 13.20.a.12. Ladders
 - 13.20.a.13. Excavations
-

- 13.20.a.14. Safety harnesses
- 13.20.a.15. Scaffolds - static and mobile.
- 13.20.a.16. Pneumatic tools
- 13.20.a.17. Construction vehicles and mobile plant.
- 13.20.a.18. Health and Safety Representatives checklists.

13.21. Ladders and ladder work where applicable

- a) The Principal Contractor shall appoint a competent person in writing to inspect all ladders monthly and record such findings in a register.
- b) Ladders are to extend one meter above a landing and must be secured at the top and have a secure, non-slip base.
- c) All ladders that do not comply with Health and Safety standards are to be removed from the site immediately.

13.22. Cranes and lifting equipment. (Where Applicable)

- a) Should any form of lifting device or crane (fixed or mobile) be used during the project for deliveries, moving of supplies or equipment, the appropriate documentation must be made available.
 - b) The Principal Contractor and all Contractors shall ensure that lifting machinery and tackle is inspected before use and thereafter in accordance with the Driven Machinery Regulations and the Construction Regulations (section 20).
 - c) Method statements, risk assessments, safe work procedures and training are to be available prior to work commencing.
 - d) A procedure for managing loads and lifting must be made available as an addendum to the H&S Plan.
 - e) There must be competent lifting machinery and tackle inspector who must inspect the equipment daily or before use, considering that:
 - f) All lifting machinery has a safe working load clearly indicated.
 - g) All lifting equipment is clearly marked with a unique number and safe working load.
 - h) Regular inspection and servicing is carried out:
 - 13.22.h.1. Lifting Machinery load test – every 12 months
 - 13.22.h.2. Lifting Machinery Inspection & service – every 6 months
 - 13.22.h.3. Lifting Tackle Load test – every 12 months
 - 13.22.h.4. Lifting Tackle Inspections – every 3 months
 - i) Records are kept of inspections and of service certificates.
-

- j) Any plant or slings used to lift plant or material requires annual load testing by an AIA, and all certificates must have the testers LMI/E number.
- k) There is proper supervision in terms of rigging & guiding the loads that includes a trained banks man to direct lifting operations and check lifting tackle.
- l) The operators are competent as well as physically and psychologically fit to work and in possession of a medical certificate of fitness to be available on site.

14. WORKING PROCEDURES

14.12. Site Works and Excavations not applicable in this contract.

- a) A competent person is to be appointed in writing to supervise the Site Works and Excavations.
- b) A method statement on the procedures relating to the diversion of existing services and the maintenance of services to the existing facilities is to be agreed between the Contractor and the Principal Agent prior to the commencement of the work.
- c) The Contractor is to ensure Risk Assessments & Safe Working procedures have been communicated to the workers before any work is commenced.

14.13. Working at Heights

- a) A fall protection plan is to be available and supplied as an addendum to the H&S plan.
 - 14.13.a.1. The fall protection plan must be appropriate for the project.
 - 14.13.a.2. Method statements, appropriate risk assessments, safe work procedures and training are to be available prior to work commencing.

14.14. Mechanical installations

- a) All mechanical installations are to be carried out in conformity with the manufacturer's instructions.
- b) Method statements and risk analyses must be compiled for each type of installation.
- c) A competent person must be designated to supervise the work.

14.15. Electrical work

- a) In addition to the requirements of the Electrical Machinery Regulations and the General Machinery Regulations any electrical distribution board used for construction work shall be fitted with suitable earth leakage protection.
 - b) Leads must be properly and firmly connected.
 - c) Plugs and sockets shall be in good and safe condition.
-

- d) All electrical apparatus, other than electrical hand tools, shall have a physical “lock out” system which will prevent any operation other than that authorized by a supervisor.

14.15.d.1. A “lock out” sign shall be displayed when the apparatus is not in use.

- e) Method statements and safe work procedures will be required for all work involving electrical apparatus.

15. AUDITING

- a) Frequency of external auditing by the Client or client’s agent will be as agreed with the contractor but will at least conform to the requirements of the Construction Regulations.

15.12.a.1. The site will be inspected, and the documentation audited relative to the activities and H&S plan.

15.12.a.2. The H&S Officer of the PC must assist the Client, on all audits and inspections.

15.12.a.3. Not all audits will be, or need be announced.

15.12.a.4. Full compliance is required. Time limits for corrective actions will be set and must be adhered to.

- b) Failure to address findings or non-conformances will be considered a serious offence.

16. OCCUPATIONAL HEALTH

16.12. Communication

- a) All H&S communication during the project between the Client and the PC will be done in writing, including the issue and responses to non-conformances and H&S audit results.
- b) Failure to address issues timeously will be considered a serious offence.
- c) To be done at DEPOT/ OFFICE before getting to premises.

16.13. Care of Workers on Site (Welfare)

- a) Clean, safe drinking water.
- b) Provision for hand washing facilities to be arrange with facilities.
- c) Arrangements made where existing facilities are shared with existing users must be made in writing and placed in the H&S file.
- d) Failure to manage specific conditions or address issues timeously will be considered a serious offence.

16.14. Discipline, Alcohol and Substance Abuse

- a) All employees (management included) are to follow instructions given in the interest of H&S.
 - 16.14.a.1. Disciplinary action is to be imposed on those who do not follow such instructions or company rules or policies.
-

- b) No person can work or access site if under the influence of alcohol or other substances that could impact on their own or others safety.

16.14.b.1. The PC is to have a drug and alcohol policy available to manage such instances.

- c) These requirements are applicable to any employee of any organization providing services on site.

16.14.c.1. Penalties may also be applied by the Client, OHS Agent, Engineer or Principal Agent.

16.15. **Compliance with the Rules of Conduct.**

- a) The Principal Contractor, Subcontractors and all employees under their control, including any visitor brought onto site must adhere to the Rules of conduct on site, as listed under Section 12.28.

- b) These Rules of Conduct must also be adhered to by any of the following who visit the Site:

16.15.b.1. Electrical & Mechanical Engineering

16.15.b.2. Hospital Management and Staff

16.15.b.3. ECDoH Employees

16.15.b.4. Direct Contractors

16.15.b.5. Trade Representatives

16.15.b.6. Any other visitors to the Site.

16.16. **Electrical Equipment**

- a) In addition to the requirements of the Electrical Machinery Regulations and the General Machinery Regulations any electrical distribution board used for construction work shall be fitted with suitable earth leakage protection.
- b) Leads must be properly and firmly connected.
- c) Plugs and sockets shall be in good and safe condition.
- d) All electrical apparatus, other than electrical hand tools, shall have a physical "lock out" system which will prevent any operation other than that authorized by a supervisor.

16.16.d.1. A "lock out" sign shall be displayed when the apparatus is not in use.

- e) Method statements and safe work procedures will be required for all work involving electrical apparatus.

17. SAFETY RULES WITH RESPECT TO WORK TO HEALTH CARE FACILITIES

- a. All persons on the premises shall obey the ECDoH & facility's Health and Safety rules, procedures and practices.
 - b. No smoking will be permitted within the buildings or within the buildings under construction.
 - c. All work shall be carried out within normal working hours except certain essential works which may need to be carried out after hours or over weekends – arrangements for such work to be agreed in advance between the Contractor and Principal Agent.
 - i. Note: That on this contract it is assumed that work will take place 7 days a week including after hours and at night as required.
 - ii. The Contractor is to agree the weekly work schedule in advance with the Client's Agent.
 - d. All workers are to be instructed in and familiarise themselves with the existing emergency and safety procedures and to co-operate in any drills or exercises which might be held by the Hospital.
 - e. Emergency / Firefighting equipment belonging to the premises is not to be interfered with.
 - f. Emergency Exits and Escape Routes, including Temporary Escapes Routes are not to be obstructed.
 - g. No persons shall carry out or initiate an unsafe / unhygienic act or operation whilst on the premises.
 - h. Workers are not to interfere with the duties of the hospital, its staff, patients or visitors.
 - i. The Contractor shall maintain good housekeeping standards in the areas being worked on throughout the duration of the contract.
 - j. All waste / scrap materials are to be removed from the work areas on an on-going basis and should not be allowed to accumulate.
 - k. The Client and facility Management reserves the right to act in any way necessary to ensure the safety and / or security of any persons or equipment on its premises and will not be liable for any costs incurred or loss evoked by such actions.
 - l. The Client and health facility Management reserves the right to search all vehicles entering, leaving or parked on the premises and to inspect any parcel, package, handbag, tog-bag or suitcase.
 - m. The health facility reserves the right to search any person entering or leaving the health facility premises.
 - n. All workers must wear proper identification labels at all times – The Contractor will be asked to remove persons without identification from the premises.
-

- o. The Contractor will not be permitted to use any tools or equipment belonging to the health facility.
- p. The Contractor is to ensure that noise is kept to a minimum so as not to unduly interfere with the functioning of the adjacent facilities.
- q. The Contractor is to ensure that dust from the works is properly contained so as not to cause problems with the normal functioning of the adjacent facilities.

18. PROJECT SPECIFIC RISKS

18. Risk Associated

- a) Working on the existing facility that will remain in operation throughout the contract period.
- b) Noise & vibration from maintenance activities and machines.
- c) Obstruction of escape routes.
- d) Working in confined spaces.
- e) Restricted access for materials and work areas.
- f) Environmental pollution due to oil spillages.
- g) Poor road conditions.
- h) Stray animals.
- i) Other road users.
- j) Live electrical connections.
- k) Working with hot surfaces.
- l) Biological hazards.
- m) Cuts by sharp objects.
- n) Slips and falls from wet floors.
- o) Ergonomic risks from lifting heavy equipment.

18. HEALTH AND SAFETY FILE

18.12. The documentation submitted and approved following the awarding of the contract will be used to form the H&S file.

18.13. The H&S file is required to be laid out in a logical manner, and documentation filed within the file is to be easily accessible.

18.14. The following completed information shall be included (but not be limited to) as part of the index:

- a) The PSHSS;
 - b) The H&S Plan and the approval by Client;
 - c) Appointment by Client;
 - d) Mandatory agreement with Client;
 - e) Notification of construction work;
 - f) A record of all working drawings, calculations and design where applicable;
-

- g) Detailed list of Contractors with contact details, appointments, Mandatories etc., H&S specifications issued;
- h) Record of Competencies (CVs) and appointments;
- i) Training Records;
- j) Permits;
- k) Method statements;
- l) Risk assessments;
- m) Safe work procedures;
- n) Emergency and injury management;
- o) Safety data sheets
- p) Medical surveillance records;
- q) Registers;
- r) Records of audits, minutes etc.
- s) Plant lists
- t) Temporary electrical installations
- u) Employee records (who is on site)

19. NON-CONFORMANCES

19.12. Should, at any time, the works, or part of the works, be stopped due to unsafe acts or non-compliance with the Clients or PCs H&S Plan; neither the PC nor any other Contractor shall have a claim for extension of time or any other compensation.

19.13. The following constitute examples of the types of non-conformances that will attract penalties:

Minor: Penalty: R50/count	Medium: Penalty: R500/count and a non-conformance	Severe Penalty: R5000/count, a non- conformance and/or activity stoppage
Non-use of PPE supplied	Toilets not supplied or regularly serviced; lack of drinking water	Contractors working without Health and Safety Plan approval
Non-completion of registers for plant and equipment on site	Contractors not audited	Workers transported in contravention of the OHS plan or legal requirements
Lack of H&S signage at work areas	Working without training or the appropriate, approved H&S method statements	Invalid Letters of Good Standing
Tools and equipment identified in poor condition during inspections	Legal non-conformances identified during the previous audit and not addressed within the agreed time frame	Non-compliance with traffic accommodation requirements: layout or physical conditions
	No monthly OHS report at site meeting to report on	Any serious breach of legal requirements
	No certificates of fitness for workers as required	
	Working without approved method statements	

19.14. **Failure to Comply with Provisions**

- a) Failure or refusal on the part of the PC or their Contractors to take the necessary steps to ensure the safety of workers and the general public in accordance with these specifications or as required by statutory authorities or ordered by the engineer, shall be sufficient cause for the engineer to apply penalties as follows:
- 19.14.a.1. A penalty as shown in the Table above shall be deducted for each occurrence of non-compliance with any of the requirements of the PSHSS.
- 19.14.a.2. In addition, a time-related penalty of R500,00 per hour over and above the fixed penalty may be deducted for non-compliance to rectify any non-conformance within the allowable time after a site instruction to this effect has been given by the Designer.
- 19.14.a.3. The site instruction shall state the agreed time, which shall be the time in hours for reinstatement of the defects.
- 19.14.a.4. Should the Contractor fail to adhere to this instruction, the time-related penalty shall be applied from the time the instruction was given.
-

ANNEXURE A CLOSE OUT REQUIREMENTS

The H&S files for the Principal Contractors and all Contractors require closure and handover to the Client at the completion of the project. The following list is an example of what should be included, but is not exhaustive. The OHS Agent or the Client may require further information at the time of completion and the Principal Contractor is to ensure that all instructions are met. Documentation would include all records from the start of the project. Daily or monthly plant inspection records are not required unless they are related to an accident. All records to be in electronic format and submitted to the OHS agent for approval in adequately formatted lists and folders. Layout should be logical and in the same order as in the site files.

Health and Safety close out file requirements include:

- a) Client H&S Specification
 - b) Principal Contractor's OHS Plan(s)
 - c) Organograms
 - d) Legal Appointments
 - e) List of all employees employed on a permanent or contractual basis over the duration of the contract
 - f) Notification to Department of Labour of commencement of work
 - g) Letters of Good Standing for the Project
 - h) Full files for all Contractors as well as their close out reports
 - List of Contractors
 - All employees employed on a permanent or contractual basis over the duration of the contract
 - Letters of Approval of Contractors
 - Mandatary Agreements
 - Letters of Good Standing
 - Appointments
 - i) Incident Records
 - j) Non- Conformance records
 - k) Client's Audits
 - l) Method Statements
 - m) Risk assessments
 - n) Safe work procedures
 - o) Medical surveillance certificates of fitness. Medical records are to be kept according to the OH&S Act as amended
 - p) All drawings for temporary structures (suspended beams/scaffolds etc.)
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- q) All operating manuals for any systems that require on-going maintenance
- r) Copies of test results, policies and procedures for environmental monitoring (silica, noise, dusts etc.)

Defect and Liability Period

The H&S files are to be kept 'live' for the defect and liability period by the Principal Contractor, including those of their Contractors. Any work required during the defect and liability period will require an assessment of the H&S file by the OH&S Agent prior to any work commencing.

A copy of drawing records for the as-built drawings are to be placed on file by the Designers once complete.

**ANNEXURE B
NON-CONFORMANCES**

HEALTH AND SAFETY SITE INSPECTION NON-CONFORMANCE NO		
AGENT:		PROJECT:
Consultant:		Date and time:
Client		Area:
Contractor:		
ASPECTS NOTED:	COMMENTS:	COMPLETION REQUIRED BY (DATE):
	•	
	•	
	•	
	•	
	•	
PHOTOGRAPHIC EVIDENCE (if available):		
OTHER:		
The following penalties are to be applied:		
Signature of H&S Officer		
Signature: of Client		

10	GENERAL	

Health and Safety Officer: _____ Signature: _____

Date: _____

Construction Manager: _____ Signature: _____

Date: _____

ANNEXURE D - Risk Assessment (see Excel Sheet)

ANNEXURE E - Guidelines to Health and Safety Bill of Quantities

DESCRIPTION	UNIT	QTY	RATE	AMOUNT	
				R	C
Preparation of principal contractor's site-specific health and safety plan, safety file, risk assessments, fall prevention/protection plan, Annexure 2 notification to Dept of Labour, demolition method statement, other method statements requested to be prepared for safety reasons, permits, amendments to safety plan during course of project, traffic management / accommodation plans, and any other legally required health and safety documentation	Lump sum	Lump sum			
Provision of current workman's compensation cover for employees for the project, and ensuring that contractors appointed have such cover too	Lump sum	Lump sum			
Health and safety management of principal contractor's employees and contractors' employees	Lump sum	Lump sum			
Provision of full time Construction Manager for site, provision of Alternate Construction Manager in absence of Construction Manager and provision of sufficient safety supervision on site	Lump sum	Lump sum			
Provision of full time Health & Safety Officer for site (refer to safety specification for full time / part time requirement) and preparation of safety reports after each safety inspection	Lump sum	Lump sum			
Competence assessment, appointment and required competence and safety training of all principal contractor's legally required appointments for the project	Lump sum	Lump sum			
Maintenance of principal contractor's plant and equipment to be in safe condition, including inspection registers, inspections by competent persons, thorough examination certificates, hand over certificates and related documentation	Lump sum	monthly			
Provision of general safety signage (e.g., first aid, firefighting, traffic safety, excavations, workman ahead, noise zones, etc.)	Lump sum	monthly			
Each Bakkie to have Safety File for Emergency and registers	Lump sum	Lump sum			
DESCRIPTION	UNIT	QTY	RATE	AMOUNT	
				R	C
Provision of medical certificates of fitness for employees (Annexure 3)	Lump sum	Lump sum			
Provision of personal protective equipment (PPE) by to employees e.g. <ul style="list-style-type: none"> • Work suits with reflective strips. • hard hats (where applicable) • protective footwear • hearing protection • respiratory protection • safety eyewear • gloves 	Lump sum	Lump sum			

• Spill Kits etc.					
Holding of safety meetings with safety representatives and safety officers at workshop on at least weekly basis	Lump sum	monthly			

DESCRIPTION	UNIT	QTY	RATE	AMOUNT	
				R	C
Provision of site-specific health and safety induction trainings for all at Workshop / Office	Lump sum	Lump sum			
Provision of sufficient First Aiders for site as per legal requirements	Lump sum	Lump sum			
Provision of First Aid Boxes per bakkie as per legal requirements	Lump sum	Lump sum			
Provision of sufficient fire extinguishing equipment per bakkie.	Lump sum	Lump sum			
Provision for safe disposal of waste, spill kits, safe housekeeping, and storage practices	Lump sum	Lump sum			
Compilation of consolidated Safety File at Close Out stage and handover of file to the client in a digital format	Lump sum	Lump sum			
Any other compliance item in site specific safety specification issued by project client/ safety agent with potential cost implication	Lump sum	Lump sum			
• Item 1					
• Item 2					
• Item 3					
• Item 4					
• Item 5					
Principal contractor's general compliance with respect to the Occupational Health and Safety Act, Construction and other health and safety Regulations apart from other provisions in this bill.	Lump sum	Lump sum			
SUMMARY TOTAL OHS COST PROVISION					

PART C4: SITE INFORMATION

C4.1: SITE INFORMATION

PROJECT NAME	SCHEDULE MAINTENANCE OF KITCHEN & ASSOCIATED EQUIPMENT AT CLUSTER FOUR (4) – NMBM AND SARAH BARTMAN DISTRICT – HEALTH FACILITIES (36 MONTHS)
TENDER No.	SCMU3-23/24-0758-HO

C4 Site Information

1. GENERAL

- a) The Standard for Uniformity in Construction Procurement published in terms of the Construction Industry Development Board (CIDB) Act, 2000 (Act no 38 of 2000), the Standardized Construction Procurement Documents for Engineering and Construction Works as issued by the CIDB and any other relevant documentation pertaining thereto must be studied and all principles in this regard must be applied to all procurement documentation, practices and procedures.
- b) The Supplier must acquaint themselves fully with all matters pertaining to this section in order to enable prospective Suppliers to price for all eventualities.
- c) All hospitals are functional, caution must be taken in terms of contractor movement and noise.
- d) The employer will advise will confirm where the stripped materials need to be disposed.

2. LIST OF FACILITIES

NMBM

Item no.	FACILITY
1	Dora Nginza Hospital
2	Livingstone Hospital
3	Port Elizabeth Provincial Hospital
4	Uitenhage Provincial Hospital

SARAH BARTMAN DISTRICT

Item no.	FACILITY
1	Aberdeen Hospital
2	BJ Vorster Hospital

3	Humansdorp Hospital
4	Joubertina CHC
5	Marjorie Parish TB Hospital
7	PZ Meyer Hospital
8	Sawas Memorial Hospital
9	Sundays Valley Hospital



PART C5

EASTERN CAPE DEPARTMENT OF HEALTH

SUPPLEMENTARY TECHNICAL SPECIFICATION

FOR THE

GENERAL MAINTENANCE AND REPAIRS

OF

KITCHEN COOKING AND ASSOCIATED

EQUIPMENT

AT

VARIOUS HOSPITALS AND HEALTH FACILITIES IN

THE

CLUSTER FOUR (4) – NMBM & SARAH BARTMAN

DISTRICTS

OF THE EASTERN CAPE PROVINCE

**SUPPLEMENTARY TECHNICAL SPECIFICATION FOR REPAIRS TO KITCHEN
COOKING AND ASSOCIATED EQUIPMENT****Table of Contents**

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**SUPPLEMENTARY TECHNICAL SPECIFICATION
FOR THE
GENERAL MAINTENANCE AND REPAIRS
OF
KITCHEN COOKING AND ASSOCIATED EQUIPMENT**

SS 1. GENERAL

This specification is for the repair and fixed term maintenance of Kitchen Cooking and associated equipment installations at various hospitals and health facilities listed in paragraph SS 3. of the CLUSTER FOUR (4) – NMBM & SARAH BARTMAN

This specification shall be read in conjunction with the Service Information which will include the Standard Specifications for the General Maintenance and Repairs to Electrical and Mechanical Installations, Standard Technical Specifications that may be applicable, the Supplementary Specification, the Operating and Maintenance Manuals (where applicable) and the Maintenance Control Plan, as well as the, General Conditions of Tender and all Schedules and Drawings forming part of the Tender.

Where specifications and/or drawings are at variance this Supplementary Specification will have preference over both the Standard Specifications and the Drawings.

Maintenance and servicing shall be carried out strictly as stated in the service schedules and after each service a copy of the service schedule duly completed and signed shall be submitted to the responsible Service Manager.

SS 2. EQUIPMENT INSTALLATIONS

The Kitchen Equipment and associated equipment installations, listed in the Bills of Quantities, shall be maintained and repaired as part of this contract.

SS 3. SCOPE OF WORK

This specification is for the repair, maintenance and proper functioning of KITCHEN COOKING AND ASSOCIATED EQUIPMENT, for the duration of the Contract period, as detailed in the Scope of Works (C3.1).

The repair and maintenance phases shall run in parallel as specified in GM 2.4. The equipment to be repaired and maintained is listed under the Inventories of Equipment in Annexure A.

The maintenance work (Minor and Major Services) required on the equipment listed in the Inventory of the attached Annexure A, will be as per the pricing of the Schedule 2 Price List, but subject to the scheduling of the final Maintenance Control Plan as per paragraph GM 3.3. All work must comply to the minimum requirements set by the Standard Specifications for the General Maintenance and Repairs to Electrical and Mechanical Installations, and this Supplementary Technical Specification for the Kitchen Cooking equipment installations

The repair work will be as per the Schedule 3 Price List, but subject to work being approved from the Repair Schedule as per GM 2.6. Due to limited funds and as specified in paragraph GM 2.8, some of the repair work may be stretched over two or more financial years. The repair work for the first financial year will commence only after the Repair Schedule has been accepted and the relevant repairs approved by the Service Manager. The Contractor will be

issued with a written instruction (Task Order as per GM 2.4) to proceed with the specified work.

SS 4. INSPECTION OF THE SITE

Due to the large number of and area over which the Health Facilities covered by this Contract is spread, it is the Contractor's own choice if he/she wants to inspect the sites prior to tendering to ascertain the condition of the equipment, or rely solely on the information provided as part of the Tender Documentation and single site tender briefing meeting. No further claims due to non-compliance with this requirement shall be entertained.

SS 5. STATUTORY AND REGULATORY REQUIREMENTS

The latest edition, including all amendments up to the date of tender, of the specifications, publications and codes of practice listed in the Standard Specification for KITCHEN COOKING AND ASSOCIATED EQUIPMENT Installations shall be read in conjunction with this specification and shall be deemed to form part thereof.

All equipment that is subject to regular statutory inspections shall be prepared for statutory inspections and tests only when the validity of the existing certificates has expired. This work will form part of the maintenance phase of the contract.

SS 6. GENERAL REQUIREMENTS FOR REPAIR AND MAINTENANCE CONTRACTS

Whenever reference is made in the specifications to repairs and/or repair phase it shall mean the repairs required to the installation to bring the installation up to a standard, as described in the Standard Specifications for the General Maintenance and Repairs to Electrical and Mechanical Installations. In general, the repair work shall commence only after the Functional Condition Assessment Report has been approved and the quantities verified.

Maintenance work must be completed according to the approved Maintenance Control Plan. (See GM 3.3). Repair work can only commence once the Service Manager has approved it (See GM 2.8), or a breakdown Task Order has been issued by the Call Centre. Critical repairs may be carried out immediately with the approval of the Service Manager, but will be priced as per the guidelines of GM 2.8

SS 7. ROUTINE SERVICING AND MAINTENANCE WORK

Maintenance of the KITCHEN COOKING AND ASSOCIATED EQUIPMENT is articulated in section 5 of the tender document

SS 8. TRAINING OF THE DEPARTMENT'S MAINTENANCE STAFF

It is required of this contract that the Contractor arrange for the theoretical and practical training of at least three maintenance personnel employed by the Department at each Health Facility specified in the Supplementary Specification. The Contractor shall ensure that the training is carried out by persons well qualified for the various tasks and shall call upon the services of experts from the various component manufacturers for assistance if need be.

The Contractor shall ensure that his own maintenance personnel are sufficiently qualified for the duties required.

Maintenance staff must receive enough instructions to ensure that they are fully conversant with the equipment concerned, and so that they can understand what the impact of their actions (or lack thereof) will be on the equipment. This training of the Health Facility's Employees shall be for a minimum duration of 40 hours, which shall include, but not necessarily be limited to, instruction on the operation and maintenance of the items mentioned in One/three/six monthly

inspections.

The training should be aligned to the general tasks contained in the Inspection and Servicing Guideline for the KITCHEN COOKING AND ASSOCIATED EQUIPMENT Installations and Operation and Maintenance Manuals.

SS 9. COMPETENT PERSON ON SITE

It is not a condition of contract that a Competent Person must be full time on site. Payment reductions will however be imposed if repairs are not carried out within the time limitations specified in Paragraph GM 7. Tenderers are therefore advised to evaluate the additional expense required for a competent person on site to ensure quick response against the possibilities of payment reductions, before submitting a tender.

SS 10. CLASSIFICATION OF BREAKDOWNS

The classification of breakdowns specific to KITCHEN COOKING AND ASSOCIATED EQUIPMENT shall be as follows in line with the requirements of GM 7:

PRIORITY	DESCRIPTION	RESPONSE
P1	Emergency (Life Threatening)	Immediate response from the time of logging a call and the emergency to be resolved (at least temporarily) within 8 hours
P2	Urgent	Immediate response from the time of logging a call and to be resolved within 12 hours
P3	Planned Maintenance Repairs	Scheduled Maintenance is to be scheduled and performed within 3 business days of the scheduled date
P4	Emergency Facility Repairs	7 Days planning and execution subject to supply chain regulations

SS 11. PENALTIES

Penalties applicable to this specification will be as per the criteria specified in Section X17 of the Secondary Options Clauses of the Contract.

SS 12. STANDARD SPECIFICATIONS**SS 12.1 GENERAL STANDARD SPECIFICATIONS, REGULATIONS AND CODES**

The latest edition, including all amendments up to date of tender of the following specifications, publications and codes of practice shall be read in conjunction with this specification and shall be deemed to form part thereof

SABS and other specifications and codes

SABS 0400	-	The applications of the building regulations
SABS 0142	-	Code of practice for the wiring of premises
SABS 0140	-	Identification colour marking
CKS 332	-	Specifications for industrial V-belts
SABS 044	-	Parts I to IV: Welding
SABS 0103	-	The measurement and rating of environmental noise with respect to annoyance and speech communications

Atmospheric Pollution Prevention Act No 45 of 1965

SABS 153	-	Cookers
SABS IE 60335-2-36		Cooking appliances, commercial, electrical safety
SABS 153	-	Cooking appliances, cookers
SABS IEC 60335-2-6		Cooking appliances, electrical safety
SABS 158	-	Cooking appliances, food warmers, liquids
SABS 447	-	Cooking appliances, gas
SABS 154	-	Cooking appliances, hobs, hotplates (cookers)
SABS 157	-	Cooking appliances, toasters, performance
SABS IEC 60335-2-39		Cooking pans, commercial, electrical safety
SABS 158	-	Cooking vessels
CKS 115	-	Cooking vessels, aluminium
CKS 86		Cooking vessels, double boilers, aluminium
CKS 391	-	Cooking vessels, frying pans, aluminium
CKS 392	-	Cooking vessels, kettles, aluminium
SABS IEC 60335-2-58		Dishwashing machines, commercial, electrical safety
SABS 1281	-	Dishwashing machines, detergents, rinse aid
SABS IEC 60335-2-5		Dishwashing machines, electrical safety
SABS 232	-	Dishwashing machines, industrial, detergents
CKS 391	-	Frying pans, aluminium
CKS 634	-	Frying pans, electrical equipment
SABS IEC 60335-2-13		Frying pans, electrical safety`
SABS 153	-	Grills (cooking)
SABS IEC 60335-2-38		Grills (cooking), commercial, electrical safety
SABS IEC 60335-2-48		Grills (cooking), electrical safety
SABS IEC 60335-2-9		Grills (cooking), electrical safety
SABS IEC 60335-2-15		Pressure cookers, electrical safety
SABS 1040	-	Pressure cookers, household equipment
SABS 974-3	-	Pressure cookers, sealing rings
SABS 1062	-	Pressure gauges
SABS 1237	-	Pressure regulators, liquefied petroleum gas (LPG)
SABS 1243	-	Pressure stoves
SABS 0227-2	-	Pressure vessels, inspectorates, certification (approval), modified or repaired pressure vessels.

Manufacturers' specifications, codes of practice and installation instructions

All equipment and materials shall be installed, serviced and repaired strictly in accordance with the manufacturers' specifications, instructions and codes of practice.

Municipal regulations, laws and by-laws

All municipal regulations, laws, by-laws and special requirements of the Local Authority shall be adhered to unless otherwise specified.

SS 13. OPERATING AND MAINTENANCE MANUALS

The Contractor shall be responsible for the compilation of an inventory list and operating and maintenance manuals and system data sheets.

This shall be done in accordance with Standard Specification.

All information shall be recorded and reproduced in electronic format as well as supplying the Department with three sets of hard copies.

Over and above what is specified in Additional Specification SB: Operating and Maintenance Manuals, the operating and maintenance manual to be compiled shall be structured to include at least the following:

(a) System description

Complete description and the working of the equipment.

(b) Commissioning data

Complete commissioning, test and inspection data of equipment.

(c) Operating data

- (i) Equipment running checklist and frequency of servicing required;
- (ii) Safety precautions to be implemented;
- (iii) Manual and automatic operation;
- (iv) Operator's duties (logging requirements);
- (v) Lubricating oils and service instructions;
- (vi) Pre-start checklist for individual equipment;
- (vii) Starting and stopping procedures.

(d) Mechanical equipment

- (i) Description of all major items with the make, model number, names, addresses and telephone numbers of the suppliers, manufacturers or their agents;
- (ii) Design capacities of all equipment, including selection parameters, selection curves, capacity tables, etc;
- (iii) Manufacturer's brochures and pamphlets;
- (iv) Schedule of spares with part numbers recommended to be held as stock.

(e) Maintenance instructions

- (i) Schedule of maintenance particulars, frequency of services and replacements;

- (ii) Trouble-shooting guide;
 - (iii) Part numbers of all replacement items and spares;
 - (iv) Capacity curves of pumps, fans and compressors, etc;
 - (v) Serial numbers of all items of equipment.
- (f) Electrical equipment
- (i) Schedule of equipment, indicating manufacturer, type, model number, capacity and addresses and telephone numbers of suppliers;
 - (ii) Maintenance instructions;
 - (iii) Manufacturer's brochures and pamphlets;
 - (iv) Complete as-built circuit diagrams and diagrammatic representation of interconnections of all electrical equipment.
- (g) Instrumentation and control
- (i) Description of each control system;
 - (ii) Schedule of control equipment, indicating manufacturer, type, model number, capacity and addresses and telephone numbers of suppliers;
 - (iii) Maintenance instructions;
 - (iv) Manufacturer's brochures and pamphlets.
- (h) Drawings
- (i) Paper prints of all as-built mechanical and electrical drawings;
 - (ii) Wiring diagrams of each individual control panel shall be put inside the panel, and a set provided to the maintenance supervisor.

SS 14. TRAINING OF THE DEPARTMENTS OPERATING STAFF FOR THE OPERATION OF THE INSTALLATION AND EQUIPMENT

In addition to the requirements of Standard Specification, the Contractor shall allow and provide for training of the kitchen equipment operators as specified and set out in this specification. The objective of this training will be to ensure that the following be achieved:

- (a) High standard of operator skills;
- (b) High equipment operating efficiencies to reduce operating costs;
- (c) Reduce the maintenance cost of the equipment to an acceptable level, and maintain the cost at this level in so far as it is affected by the operating conditions;
- (d) Prevent maloperation of the equipment.

The training course to be utilised for the evaluation of the kitchen operating staff shall include at least the following:

- (a) Equipment and component recognition.
- (b) How to operate the equipment, including the following:
 - (i) Starting the equipment;
 - (ii) Manual and automatic controlling;
 - (iii) Shut-down of equipment for short periods;
 - (iv) Cleaning of equipment;
 - (v) Normal shut-down.
- (c) Emergency procedures to be followed in the case of power failure, water shortage, etc.
- (d) Safety precautions to be followed and implemented.

- (e) The identification, reporting and recording of faults and operation of equipment.
- (f) The logging of equipment operation, readings and settings.

SS 15. TESTS AND INSPECTIONS ON COMPLETION OF REPAIR WORK

Except where otherwise provided in the Contract, the Contractor shall provide all labour, materials, power, fuel, accessories and properly calibrated and certified instruments necessary for carrying out such tests. The Contractor shall make arrangements for such tests, and he shall give at least 72 hours written notice to the Engineer before commencing the test.

In the event of the equipment not passing the test, the Employer shall be at liberty to deduct from the Contract amount all reasonable expenses incurred by the Employer or the Engineer attending the repeated test.

Whenever any equipment is operated for testing or adjusting as provided for above, the Contractor shall operate the entire system for as long a period as may be required to prove satisfactory performance at all times in the occupied space served by that system for up to twenty-four hours a day continuously until the system is handed over.

The Contractor shall provide all labour and supervision required for such operation and the Department may assign operating personnel as observers, but such observation time shall not be counted as instruction time.

After completing the installation or system, all equipment shall be tested, adjusted and readjusted until it operates to the satisfaction and approval of the Engineer.

The Contractor shall submit certificates of tests carried out to prove the efficiency of all equipment, as well as certificates to be obtained from all relevant authorities and statutory bodies, etc.

The Contractor shall only utilise Departmental approved inspection authorities for all inspections and tests to be conducted. This will be done and approved in writing between the relevant parties.

SS 16. COMMISSIONING AND RE-COMMISSIONING OF EQUIPMENT

SS 16.1 GENERAL

On completion of the repair work and/or the installation of new equipment the equipment shall be put into operation after all tests and adjustments have been carried out to the satisfaction of the Engineer. Where new equipment is installed, the Contractor shall run and operate the equipment for a period of time as specified by the Engineer and train the staff of the User Client to operate and maintain the system.

Logging of the operation of the installations shall commence immediately upon start-up.

The Contractor shall submit a full commissioning report.

SS 16.2 RE-COMMISSIONING OF EQUIPMENT

On completion of the inspections and tests of major repairs the Contractor shall re-commission the equipment. This operation shall be done strictly in accordance with the manufacturer's specification and shall be witnessed by the Engineer. The operation shall include but not be limited to the following:

- (a) All required pre-commissioning mechanical checks
 - (i) Check all steam, water and drain connections.
 - (ii) Check all moving points.
 - (iii) Check all seals.
 - (iv) Reinstall all covers and doors and check that they are properly secured.
 - (v) Check and record that all lubrication to equipment and components has been done in accordance with manufacturer's specification.
 - (vi) Check and ensure that all valves and safety valves are correctly installed and in the correct operating position. Safety valves are to be set in accordance with the required blow-off pressure for the installation.

- (b) All required pre-commissioning electrical checks
 - (i) Check all wiring connections for tightness and repair any hot connections.
 - (ii) Check that all electrical equipment has been properly reconnected in accordance with the manufacturer's specification.
 - (iii) Perform and record all required electrical insulation tests on equipment.
 - (iv) Check and test all controls without livening up electrical equipment.
 - (v) Check all motor-driven equipment for correct rotational directions.
 - (vi) Check and test the operation of all indication and warning lights.
 - (vii) Check, set, record and readjust all equipment control and set points in accordance with manufacturer's specifications.
 - (viii) Run all motor-driven equipment for a period to ensure free movement and correct operation, feed pumps only to be operated for a short interval to check rotation.

- (c) Commissioning of equipment

On completion of the pre-commissioning checks the Contractor shall proceed with the commissioning of the equipment. This shall be done strictly in accordance with the manufacturer's specification and shall include but not be limited to the following:

- (i) During the commissioning process all level and warning system checks are to be performed on the water-level control system where applicable.
- (ii) During load conditions the equipment shall be readjusted and finally switched to automatic operation on completion of all automatic control functions for correct operation where applicable.

The Contractor shall visit, inspect, test and readjust the installation during the 30-day period following the re-commissioning to ensure the correct functioning of the equipment and its associated equipment.

SS 17. GUARANTEE OF INSTALLATION AND EQUIPMENT

The Contractor shall provide guarantees obtained from the manufacturer(s) and/or supplier(s) to the effect that each piece of new equipment, supplied and installed under the repair contract, complies with the required performance and will function as part of the complete system.

All new equipment including the completely new installations and the systems as a whole shall be guaranteed for a period of 12 (twelve) months commencing on the day of issue of a certificate of completion for repair work of the installation.

SS 18. REPAIR WORK TO INSTALLATIONS, SYSTEMS AND EQUIPMENT**SS 18.1 GENERAL**

During the repair and maintenance contract all the systems, installations and equipment shall be repaired as specified in the Particular Specification. This repair work shall include but not be limited to the specified Particular Specification details.

All repair work shall be executed with approved materials and equipment suitable to the systems and/or installations they serve. The said repair work shall be executed in accordance with the relevant codes of practice, standards, regulations, municipal laws and by-laws, manufacturer's specifications and codes of practice and all additional and particular specifications included in this document.

The repair work items are listed in tabular form in the Particular Specification with all relevant details such as capacity, size, manufacturer, model number, etc.

All repair work shall be executed within the specified durations as listed in the Appendix to Tender. All new equipment, materials and systems shall be furnished with a written guarantee of a defects liability period of 12 months from date of issue of a certificate of completion for the repair work. These guarantees shall be furnished in favour of the Department of Health. On completion of the required and specified repair work the systems, installations and equipment shall be commissioned and handed over to the satisfaction of the Engineer.

SS 19. MAINTENANCE TO INSTALLATIONS AND EQUIPMENT**SS 19.1 GENERAL**

Quarterly maintenance responsibilities for each installation including all units and components as specified, shall commence with access to the site.

Maintenance responsibilities of completed new equipment installations shall commence upon the issue of a certificate of practical completion for repair work and shall continue for the remainder of the 36-month contract period.

This part of the Contract shall include:

- (a) Routine preventative maintenance;
- (b) Corrective maintenance, and
- (c) Breakdown maintenance,

All new equipment, components and materials supplied and installed under the maintenance contract shall be furnished with a prescribed manufacturer's guarantee.

The maintenance work and items are to be categorised by the Contractor for each maintenance activity under the following headings:

- (a) Cooking pots
- (b) Pressure cookers
- (c) Stoves
- (d) Convection ovens
- (e) Deep fryers
- (f) Bakery ovens
- (g) Dough mixers
- (h) Potato peelers

- (i) Vegetable shredders
- (j) Tilting frying pans
- (k) Kitchen worktops and shelving
- (l) Dishwashers
- (m) Extract canopies.

The Contractor shall be remunerated monthly, based on his performance, for maintaining the complete installation in a perfect functional condition.

SS 20. DEFINITION AND QUALIFICATION OF ACTIONS

Daily maintenance actions

Daily actions are the responsibility of the User Client. These are to be performed by the responsible staff in the kitchens.

- (a) Operating checks
 - (i) Check water connections and supply.
 - (ii) Check steam connections, supply and pressure.
 - (iii) Check drain connections.
 - (iv) Check operation of temperature controllers.
 - (v) Check operation of all doors, hatches, lids.
 - (vi) Check operations of mechanical movement.
 - (vii) Check operation of ventilation systems.
 - (viii) Do a visual check for steam leaks.

These daily checks shall be logged at the facility, i.e., by the kitchen supervisor.

Quarterly maintenance actions

Quarterly maintenance actions are the responsibility of the Contractor.

- (a) General maintenance on all kitchen equipment
 - (i) Check all safety valve settings and operation.
 - (ii) Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.
 - (iii) Clean out all strainers.
 - (iv) Check all overload settings and safety devices on electric control panels.
 - (v) Lubricate all bearings, gear boxes and check oil levels and top up where required.
 - (vi) Check, and replace if worn or damaged, all seals on lids, hatches.
 - (vii) All daily maintenance schedules shall be included in the monthly schedules.
- (b) Cooking pots
 - (i) Check lid handles, hinges and catches.
 - (ii) Check, and repair if required, all valves.
 - (iii) Check extract system on cooking pots, including the fan rotation, bearings, V-belts and pulleys.
 - (iv) Fasten all cover panels.
 - (v) Check all steam, water and drain connections.
 - (vi) Check for steam and water leaks.
- (c) Pressure cookers

- (i) Check all steam, water and drain connections.
 - (ii) Check all covers, lids, hatches for proper operation and sealing.
 - (iii) Check operation of all valves.
 - (iv) Check all electrical control panels.
 - (v) Check and lubricate all moving parts.
 - (vi) Check operation of outlet funnel.
 - (vii) Check operation of all pressure and temperature gauges.
 - (viii) Check operation of scale.
- (d) Stoves
- (i) Check operation of oven doors and latches.
 - (ii) Check the operation and calibration of temperature controllers (electric and gas).
 - (iii) Check the operation of plates.
 - (iv) Check the electrical connections including cables.
 - (v) Check the operation of the circuit breakers.
- (e) Convection ovens
- (i) Check rotation and operation of thermo fans.
 - (ii) Check all electrical elements.
 - (iii) Check operation of door hinges and latches.
 - (iv) Check operation of temperature controllers.
 - (v) Check all electrical connections and cables.
 - (vi) Check the operation of the control panel.
- (f) Deep fryers
- (i) Check operation of the temperature controllers.
 - (ii) Check operation of the heating elements.
 - (iii) Check operation of the moving mechanical parts and lubricate where required.
 - (iv) Check the condition of the oil pots.
 - (v) Check the condition of the frying baskets.
- (g) Bakery ovens
- (i) Check all water and drain connections.
 - (ii) Check the operation of the humidifier.
 - (iii) Check the operation of the rotating shelves.
 - (iv) Check the operation of the extract fan and thermo fan.
 - (v) Check the control panel.
 - (vi) Check the electrical connections.
- (h) Dough mixers
- (i) Check the operation of the mixers.
 - (ii) Check the movement of the mixing bowl and tilt system.
 - (iii) Check the electrical connections.
- (i) Potato peelers
- (i) Check the water and drain connections.
 - (ii) Check the peeling disk and peeling pads.
 - (iii) Check the passageways.
 - (iv) Check the peel strainer.
 - (v) Check the electrical connections and cable.

- (vi) Check the rotation of the electric motor.
 - (vii) Clear the air passageways of the electric motor.
- (j) Vegetable shredders
- (i) Check the operation and rotation of the shredding cutters.
 - (ii) Check the operation of the feeder.
 - (iii) Check the electrical connections and cables.
 - (iv) Check the passage ways.
 - (v) Clear air passageways of electric motor.
- (k) Tilting frying pans
- (i) Check operation and lubricate tilt wheel and worm.
 - (ii) Check electric connections and cabling.
 - (iii) Check temperature controller.
 - (iv) Check operation and balance of lid.
- (l) Kitchen work tops, shelving and trolleys
- (i) Flatten all work tops.
 - (ii) Lubricate/service all casters on mobile equipment.
 - (iii) Set all tops level.
 - (iv) Straighten all shelves and tray guides.
- (m) Dishwashers
- (i) Check all water, drainage and electrical connections.
 - (ii) Check all detergent levels.
 - (iii) Clear all detergent feeder piping.
 - (iv) Clean out strainers.
 - (v) Lubricate covers and door hinges.
 - (vi) Check control panel.
 - (vii) Check all tray guides.
- (n) Extract canopies
- (i) Clean filters.
 - (ii) Check operation of fire dampers.
 - (iii) Check operation of extract fan.
 - (iv) Check control panel.
 - (v) Check all electrical connections.
 - (vi) Clean all grease cups.

Biannual maintenance actions

Biannual maintenance actions are the responsibility of the Contractor.

- (a) General
- (i) Check all electric motor bearings.
 - (ii) Check all electric motor for phase balance (three-phase).
 - (iii) Check staking and running amps on all electrical equipment.
 - (iv) Check and reset overload, over and under voltage settings on control equipment.
 - (v) Check and reset all timers.
 - (vi) Rotating equipment inside ovens:
 - (vii) Clean equipment;

- (viii) Lubricate bearings/lushes;
- (ix) Realign.
- (x) Clean all strainers.
- (xi) Check all connections (water, steam and drainage).
- (xii) All electrical connections must be re-tightened.
- (xiii) Reset and check all pressure-reducing valves and safety valves.

Note: The above annual actions shall include the daily and quarterly actions.

(b) Specific equipment requirements

- (i) Cooking pots: Check jackets for leaks.
- (ii) Pressure cookers, reset and check blow-off valves and replace vessel seal.
- (iii) Stoves and convection ovens: Clean ovens and deep fryers and tilting frying pans, surfaces and bakery ovens.

KITCHEN EQUIPMENT QUARTERLY INSPECTIONS GENERIC CHECKLIST

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check rotation and operation of thermo fans.			
16	Check all electrical elements.			
17	Check operation of door hinges and latches.			
18	Check operation of temperature controllers.			
19	Check all electrical connections and cables.			
20	Check the operation of the control panel.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS COOKING POTS

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check lid handles, hinges and catches			
16	Check, and repair if required, all valves.			
17	Check extract system on cooking pots, including the fan rotation, bearings, V-belts and pulleys.			
18	Fasten all cover panels.			
19	Check all steam, water and drain connections			
20	Check for steam and water leaks.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS PRESSURE COOKERS

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/ STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check all steam, water and drain connections.			
16	Check all covers, lids, hatches for proper operation and sealing.			
17	Check operation of all valves.			
18	Check all electrical control panels.			
19	Check and lubricate all moving parts.			
20	Check operation of outlet funnel.			
21	Check operation of all pressure and temperature gauges.			
22	Check operation of scale.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS STOVES

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/ STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check operation of oven doors and latches.			
16	Check the operation and calibration of temperature controllers (electric and gas).			
17	Check the operation of plates.			
18	Check the electrical connections including cables.			
19	Check the operation of the circuit breakers.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS CONVECTION OVEN

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check rotation and operation of thermo fans.			
16	Check all electrical elements.			
17	Check operation of door hinges and latches.			
18	Check operation of temperature controllers.			
19	Check all electrical connections and cables.			
20	Check the operation of the control panel.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS DEEP FRYERS

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/ STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check operation of the temperature controllers.			
16	Check operation of the heating elements.			
17	Check operation of the moving mechanical parts and lubricate where required.			
18	Check the condition of the oil pots.			
19	Check the condition of the frying baskets.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS BAKERY OVENS

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/ STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check all water and drain connections.			
16	Check the operation of the humidifier.			
17	Check the operation of the rotating shelves.			
18	Check the operation of the extract fan and thermo fan.			
19	Check the control panel.			
20	Check the electrical connections.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS DOUGH MIXER

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/ STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check the operation of the mixers.			
16	Check the movement of the mixing bowl and tilt system.			
17	Check the electrical connections.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS POTATO PEELER

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check the water and drain connections.			
16	Check the peeling disk and peeling pads.			
17	Check the passageways.			
18	Check the peel strainer.			
19	Check the electrical connections and cable			
20	Check the rotation of the electric motor.			
21	Clear the air passageways of the electric motor.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS VEGETABLE SHREDDERS

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check the operation and rotation of the shredding cutters.			
16	Check the operation of the feeder.			
17	Check the electrical connections and cables.			
18	Check the passage ways.			
19	Clear air passageways of electric motor.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS TILTING FRYING PANS

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check operation and lubricate tilt wheel and worm.			
16	Check electric connections and cabling.			
17	Check temperature controller.			
18	Check operation and balance of lid.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS DISHWASHER

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check all water, drainage and electrical connections.			
16	Check all detergent levels.			
17	Clear all detergent feeder piping.			
18	Clean out strainers.			
19	Lubricate covers and door hinges.			
20	Check control panel.			
21	Check all tray guides.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS EXTRACT CANOPY

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check drain connections.			
3	Check operation of ventilation systems.			
4	Check all safety valve settings and operation.			
5	Clean out all strainers.			
6	Check all overload settings and safety devices on electric control panels.			
7	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
8	Clean filters.			
9	Check operation of fire dampers.			

10	Check operation of extract fan.			
11	Check control panel.			
12	Check all electrical connections.			
13	Clean all grease cups.			
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KITCHEN EQUIPMENT QUARTERLY INSPECTIONS EXTRACT CANOPY

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/ STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Clean the weight indicator. Clean the outside with a soft, lint-free cloth or compressed air.			
2	Measure and record each load cell's input and output resistance after detaching it from the circuit.			
3	Check the weight indicator calibration regularly for accurate readings. Check the platform weighing scale's calibration using the manufacturer's instructions.			
4	Check power, load cell, and communications cables and connectors for wear and damage.			
5	Check cable routing and loose connections.			
6	Check the weight indicator calibration regularly for accurate readings. Check the platform weighing scale's calibration using the manufacturer's instructions.			
7	Check the weight indicator power supply. Check for fluctuations that may impair performance.			
8	Check the weighing control unit grounding connection for electrical safety. Check the grounding wire.			
9	Check the weighing control unit cable glands.			

10	Check that the excitation voltage, sensing voltage, and load cell output mV signal are stable and not dropping.			
11	Test the weight indication system's input, output, communication interfaces, and peripheral devices.			
12	Protect the weight indicator against high temperatures, moisture, and vibrations. Maintain			
13	Look for broken display or faded parts on the display. Test the keypad buttons to make sure they work.			
14	Check the junction box for cracks, corrosion, or loose connections.			
15	"Check junction box cables for wear, fraying and damage. To avoid strain and interference, route cables			
16	Check the junction box's electrical connections (load cell cables, shield wire and main cable). Check for			
17	Check the junction box gasket to verify it seals properly. This shields interior components from			
18	"To prevent dust, dirt, and other contaminants from affecting electrical connections or components, clean			
19	Check that the average card junction box terminals have consistent excitation voltage, sensing voltage,			
20	By measuring each mV load cell output and comparing it to the average circuit board's output, you can verify			
21	Check the junction box labelling and drawing for clarity and accuracy. This helps with maintenance and repair			
22	Check the load cell junction box cable gland for tightness.			
23	Check the junction box for cracks, corrosion, or loose connections.			
24	Check junction box cables for wear, fraying and damage. To avoid strain and interference, route cables			
25	Check the junction box's electrical connections (load cell cables, shield wire and main cable). Check for			
26	Check the junction box gasket to verify it seals properly. This shields interior components from			
27	"To prevent dust, dirt, and other contaminants from affecting electrical connections or components, clean			
28	Check that the average card junction box terminals have consistent excitation voltage, sensing voltage,			

29	By measuring each mV load cell output and comparing it to the average circuit board's output, you can verify			
30	Check the junction box labelling and drawing for clarity and accuracy. This helps with maintenance and repair			
31	Check the load cell junction box cable gland for tightness.			
32	Check the junction box for cracks, corrosion, or loose connections.			
33	Check the weighing platform for cracks, dents and twisted portions. Check the welding and structure.			
34	Keep the weighing platform clean. Remove buildup that could hinder accuracy or harm the platform			
35	Check the platform's level. Check for unevenness and adjust levelling feet with a spirit level.			
36	Check load cells for damage, corrosion, and loose connections. Check the load cells' mounting and			
37	Check the weighing platform's calibration with validated weights. To get correct readings, follow			
38	Lubricate the scale's moving parts according to the manufacturer's directions. Apply specified lubricants			
39	Check the weighing scale platform mounting for stability.			
40	Check the weighing platform-to-indicator cables. Check for wear, fraying, and loose connections.			
41	Make sure the weighing surface is scratch-free, stable, and flat.			
42	Make sure there is no debris between the pit frame and the weighing platform.			
43	Check the weighing platform for cracks, dents and twisted portions. Check the welding and structure.			
44	Keep the weighing platform clean. Remove buildup that could hinder accuracy or harm the platform			
45	Check the platform's level. Check for unevenness and adjust levelling feet with a spirit level.			
46	Check load cells for damage, corrosion, and loose connections. Check the load cells' mounting and			
47	Check the weighing platform's calibration with validated weights. To get correct readings, follow			

48	Lubricate the scale's moving parts according to the manufacturer's directions. Apply specified lubricants			
49	Check the weighing scale platform mounting for stability.			
50	Check the weighing platform-to-indicator cables. Check for wear, fraying, and loose connections.			
51	Make sure the weighing surface is scratch-free, stable, and flat.			
52	Clean load cells. Remove any debris that may impede performance with a soft cloth or brush.			
53	Check load cells for fractures, corrosion, or deformation. Resolve concerns quickly.			
54	Check load cell cables for wear, fraying, or damage. Avoid strain and interference by routing and managing			
55	Check all load cell electrical connections for tightness and exposed wires.			
56	Make that the load cells are securely mounted and mechanically aligned. Check mounting hardware for			
57	Check and adjust the buffer stop to minimise weighing platform movement.			
58	Check the load cell seals and gaskets for moisture and debris.			
59	Check the load cell environment. Protect them from severe temperatures, moisture, corrosives, and			
60	Check the load cells' mounting bolts, lock nuts, stoppers, and other mechanical protective measures.			

KITCHEN EQUIPMENT QUARTERLY INSPECTIONS COLD/FREEZER ROOM

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Clean spillages immediately			
2	Check the cold room temperature is correct for your products			
3	Inspect the evaporator for a build-up of ice			
4	Check the compressors in the walk-in cold room for oil leakage			
5	Check the Refridgerant levels in the cold storage room			
6	Clean the cold room door seals and check for any cracks and general wear and tear			
7	Thoroughly clean all surfaces and floors with appropriate cleaning products			
8	Calibrate the cold/freezer room temperature			
9	Check the proper temperature remains when the modular cold storage has a full load			

10	Clean the evaporator and fins – important for temperature maintenance			
11	Clean the evaporator casing and all blowing fans			
12	Check the control valves are fully functioning			
13	Check the reverse blowing is working properly			
14	Check the defrosting function as this is crucial for an effective walk-in cold/freezer room			
15	Carry out a system functional test to check there is no malfunctioning			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS GENERIC CHECKLIST

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check lid handles, hinges and catches			
16	Check, and repair if required, all valves.			
17	Check extract system on cooking pots, including the fan rotation, bearings, V-belts and pulleys.			
18	Fasten all cover panels.			
19	Check all steam, water and drain connections			
20	Check for steam and water leaks.			
21	Check all electric motor bearings.			
22	Check all electric motor for phase balance (three-phase).			
23	Check staking and running amps on all electrical equipment.			
24	Check and reset overload, over and under voltage settings on control equipment.			
25	Check and reset all timers.			
26	Rotating equipment inside ovens:			
27	Clean equipment;			
28	Lubricate bearings/lushes;			

29	Realign.			
30	Clean all strainers.			
31	Check all connections (water, steam and drainage).			
32	All electrical connections must be re-tightened.			
33	Reset and check all pressure-reducing valves and safety valves.			
34	Check jackets for leaks			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS COOKING POTS

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check lid handles, hinges and catches			
16	Check, and repair if required, all valves.			
17	Check extract system on cooking pots, including the fan rotation, bearings, V-belts and pulleys.			
18	Fasten all cover panels.			
19	Check all steam, water and drain connections			
20	Check for steam and water leaks.			
21	Check all electric motor bearings.			
22	Check all electric motor for phase balance (three-phase).			
23	Check staking and running amps on all electrical equipment.			
24	Check and reset overload, over and under voltage settings on control equipment.			
25	Check and reset all timers.			
26	Rotating equipment inside ovens:			
27	Clean equipment;			
28	Lubricate bearings/lushes;			

29	Realign.			
30	Clean all strainers.			
31	Check all connections (water, steam and drainage).			
32	All electrical connections must be re-tightened.			
33	Reset and check all pressure-reducing valves and safety valves.			
34	Check jackets for leaks			
35				

KITCHEN EQUIPMENT BIANNUAL INSPECTIONS PRESSURE COOKERS

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check all steam, water and drain connections.			
16	Check all covers, lids, hatches for proper operation and sealing.			
17	Check operation of all valves.			
18	Check all electrical control panels.			
19	Check and lubricate all moving parts.			
20	Check operation of outlet funnel.			
21	Check operation of all pressure and temperature gauges.			
22	Check operation of scale.			
21	Check all electric motor bearings.			
22	Check all electric motor for phase balance (three-phase).			
23	Check staking and running amps on all electrical equipment.			
24	Check and reset overload, over and under voltage settings on control equipment.			
25	Check and reset all timers.			
26	Rotating equipment inside ovens:			

27	Clean equipment;			
28	Lubricate bearings/lushes;			
29	Realign.			
30	Clean all strainers.			
31	Check all connections (water, steam and drainage).			
32	All electrical connections must be re-tightened.			
33	Reset and check all pressure-reducing valves and safety valves.			
34	Reset and check blow-off valves and replace vessel seal.			
35				

KITCHEN EQUIPMENT BIANNUAL INSPECTIONS STOVES

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check operation of oven doors and latches.			
16	Check the operation and calibration of temperature controllers (electric and gas).			
17	Check the operation of plates.			
18	Check the electrical connections including cables.			
19	Check the operation of the circuit breakers.			
20	Clean ovens and deep fryers and tilting frying pans, surfaces and bakery ovens.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS CONVECTION OVEN

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check rotation and operation of thermo fans.			
16	Check all electrical elements.			
17	Check operation of door hinges and latches.			
18	Check operation of temperature controllers.			
19	Check all electrical connections and cables.			
20	Check the operation of the control panel.			
21	Clean ovens and deep fryers and tilting frying pans, surfaces and bakery ovens.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS DEEP FRYERS

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check operation of the temperature controllers.			
16	Check operation of the heating elements.			
17	Check operation of the moving mechanical parts and lubricate where required.			
18	Check the condition of the oil pots.			
19	Check the condition of the frying baskets.			
20	Clean ovens and deep fryers and tilting frying pans, surfaces and bakery ovens.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS BAKERY OVENS

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check all water and drain connections.			
16	Check the operation of the humidifier.			
17	Check the operation of the rotating shelves.			
18	Check the operation of the extract fan and thermo fan.			
19	Check the control panel.			
20	Check the electrical connections.			
21	Clean ovens and deep fryers and tilting frying pans, surfaces and bakery ovens.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS DOUGH MIXER

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check the operation of the mixers.			
16	Check the movement of the mixing bowl and tilt system.			
17	Check the electrical connections.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS POTATO PEELER

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check the water and drain connections.			
16	Check the peeling disk and peeling pads.			
17	Check the passageways.			
18	Check the peel strainer.			
19	Check the electrical connections and cable			
20	Check the rotation of the electric motor.			
21	Clear the air passageways of the electric motor.			
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Province of the
EASTERN CAPE

HEALTH
KITCHEN EQUIPMENT BIENNIAL INSPECTIONS
VEGETABLE SHREDDERS

Note:

Six Monthly inspections must be conducted by the service provider.

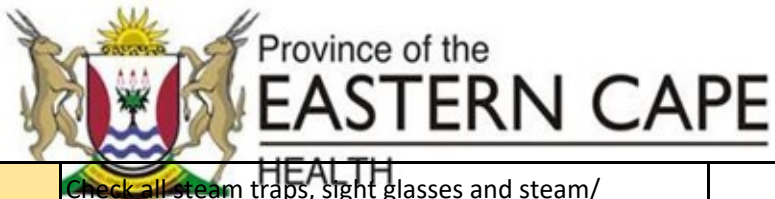
Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			



10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check the operation and rotation of the shredding cutters.			
16	Check the operation of the feeder.			
17	Check the electrical connections and cables.			
18	Check the passage ways.			
19	Clear air passageways of electric motor.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS TILTING FRYING PANS

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			

10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check operation and lubricate tilt wheel and worm.			
16	Check electric connections and cabling.			
17	Check temperature controller.			
18	Check operation and balance of lid.			
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Province of the
EASTERN CAPE

HEALTH
KITCHEN EQUIPMENT BIANNUAL INSPECTIONS
DISHWASHER

Note:

Six Monthly inspections must be conducted by the service provider.

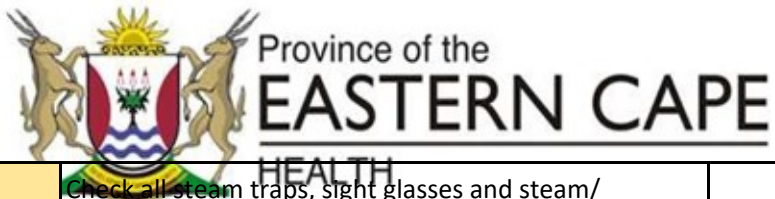
Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check water connections and supply.			
2	Check steam connections, supply and pressure.			
3	Check drain connections.			
4	Check operation of temperature controllers.			
5	Check operation of all doors, hatches, lids.			
6	Check operations of mechanical movement.			
7	Check operation of ventilation systems.			
8	Do a visual check for steam leaks.			
9	Check all safety valve settings and operation.			



10	Check all steam traps, sight glasses and steam/condense piping including lagging and pipe supports.			
11	Clean out all strainers.			
12	Check all overload settings and safety devices on electric control panels.			
13	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
14	Check, and replace if worn or damaged, all seals on lids, hatches.			
15	Check all water, drainage and electrical connections.			
16	Check all detergent levels.			
17	Clear all detergent feeder piping.			
18	Clean out strainers.			
19	Lubricate covers and door hinges.			
20	Check control panel.			
21	Check all tray guides.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS EXTRACT CANOPY

Note:

Six Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly, monthly, and quarterly inspection tasks.

Results and findings must be entered in a logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Check operation of ventilation systems.			
2	Check all safety valve settings and operation.			
3	Clean out all strainers.			
4	Check all overload settings and safety devices on electric control panels.			
5	Lubricate all bearings, gear boxes and check oil levels and top up where required.			
6	Clean filters.			
7	Check operation of fire dampers.			
8	Check operation of extract fan.			
9	Check control panel.			

10	Check all electrical connections.			
11	Clean all grease cups.			
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KITCHEN EQUIPMENT BIANNUAL INSPECTIONS EXTRACT CANOPY

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Clean the weight indicator. Clean the outside with a soft, lint-free cloth or compressed air.			
2	Measure and record each load cell's input and output resistance after detaching it from the circuit. Resistance levels must be within the load cell datasheet's tolerance range.			
3	Check the weight indicator calibration regularly for accurate readings. Check the platform weighing scale's calibration using the manufacturer's instructions."			
4	Check power, load cell, and communications cables and connectors for wear and damage.			
5	Check cable routing and loose connections.			
6	Check the weight indicator calibration regularly for accurate readings. Check the platform weighing scale's calibration using the manufacturer's instructions			
7	Check the weight indicator power supply. Check for fluctuations that may impair performance.			

8	Check the weighing control unit grounding connection for electrical safety. Check the grounding wire.			
9	Check the weighing control unit cable glands.			
10	Check that the excitation voltage, sensing voltage, and load cell output mV signal are stable and not dropping.			
11	Test the weight indication system's input, output, communication interfaces, and peripheral devices.			
12	Protect the weight indicator against high temperatures, moisture, and vibrations. Maintain appropriate			
13	Look for broken display or faded parts on the display. Test the keypad buttons to make sure they work.			
14	Check the junction box for cracks, corrosion, or loose connections.			
15	"Check junction box cables for wear, fraying and damage. To avoid strain and interference, route cables			
16	Check the junction box's electrical connections (load cell cables, shield wire and main cable). Check for loose			
17	Check the junction box gasket to verify it seals properly. This shields interior components from			
18	"To prevent dust, dirt, and other contaminants from affecting electrical connections or components, clean			
19	Check that the average card junction box terminals have consistent excitation voltage, sensing voltage, and			
20	By measuring each mV load cell output and comparing it to the average circuit board's output, you can verify			
21	Check the junction box labelling and drawing for clarity and accuracy. This helps with maintenance and repair			
22	Check the load cell junction box cable gland for tightness.			
23	Check the junction box for cracks, corrosion, or loose connections.			
24	Check junction box cables for wear, fraying and damage. To avoid strain and interference, route cables			
25	Check the junction box's electrical connections (load cell cables, shield wire and main cable). Check for loose			

26	Check the junction box gasket to verify it seals properly. This shields interior components from			
27	"To prevent dust, dirt, and other contaminants from affecting electrical connections or components, clean			
28	Check that the average card junction box terminals have consistent excitation voltage, sensing voltage, and			
29	By measuring each mV load cell output and comparing it to the average circuit board's output, you can verify			
30	Check the junction box labelling and drawing for clarity and accuracy. This helps with maintenance and repair			
31	Check the load cell junction box cable gland for tightness.			
32	Check the junction box for cracks, corrosion, or loose connections.			
33	Check the weighing platform for cracks, dents and twisted portions. Check the welding and structure.			
34	Keep the weighing platform clean. Remove buildup that could hinder accuracy or harm the platform regularly.			
35	Check the platform's level. Check for unevenness and adjust levelling feet with a spirit level.			
36	Check load cells for damage, corrosion, and loose connections. Check the load cells' mounting and			
37	Check the weighing platform's calibration with validated weights. To get correct readings, follow			
38	Lubricate the scale's moving parts according to the manufacturer's directions. Apply specified lubricants			
39	Check the weighing scale platform mounting for stability.			
40	Check the weighing platform-to-indicator cables. Check for wear, fraying, and loose connections. Organise			
41	Make sure the weighing surface is scratch-free, stable, and flat.			
42	Make sure there is no debris between the pit frame and the weighing platform.			
43	Check the weighing platform for cracks, dents and twisted portions. Check the welding and structure.			
44	Keep the weighing platform clean. Remove buildup that could hinder accuracy or harm the platform regularly.			

45	Check the platform's level. Check for unevenness and adjust levelling feet with a spirit level.			
46	Check load cells for damage, corrosion, and loose connections. Check the load cells' mounting and			
47	Check the weighing platform's calibration with validated weights. To get correct readings, follow			
48	Lubricate the scale's moving parts according to the manufacturer's directions. Apply specified lubricants			
49	Check the weighing scale platform mounting for stability.			
50	Check the weighing platform-to-indicator cables. Check for wear, fraying, and loose connections. Organise			
51	Make sure the weighing surface is scratch-free, stable, and flat.			
52	Clean load cells. Remove any debris that may impede performance with a soft cloth or brush.			
53	Check load cells for fractures, corrosion, or deformation. Resolve concerns quickly.			
54	Check load cell cables for wear, fraying, or damage. Avoid strain and interference by routing and managing			
55	Check all load cell electrical connections for tightness and exposed wires.			
56	Make that the load cells are securely mounted and mechanically aligned. Check mounting hardware for			
57	Check and adjust the buffer stop to minimise weighing platform movement.			
58	Check the load cell seals and gaskets for moisture and debris.			
59	Check the load cell environment. Protect them from severe temperatures, moisture, corrosives, and			
60	Check the load cells' mounting bolts, lock nuts, stoppers, and other mechanical protective measures.			

KITCHEN EQUIPMENT BIANNUAL INSPECTIONS COLD/FREEZER ROOM

Note:

Three Monthly inspections must be conducted by the service provider.

Three Monthly inspections will include weekly and monthly inspection tasks.

Results and findings must be entered in the generator logbook and signed by the relevant operator/maintainer.

The tasks listed is for a generic service regime. Where this Task List included below does not include manufacturer's servicing specifications, the Original Equipment Manufacturer's servicing specifications must be added, as all services are to be carried out in accordance with the manufacture's specification.

UNIT LOCATION		MAKE OF UNIT	
MODEL NO.		SERIAL NO.	
ASSET NUMBER		ELECTRIC/STEAM	
CHECKED BY		DATE	

Item	Description	Check	Value / Reading	Comments/Findings
1	Clean spillages immediately			
2	Check the cold room temperature is correct for your products			
3	Inspect the evaporator for a build-up of ice			
4	Check the compressors in the walk-in cold room for oil leakage			
5	Check the Refridgerant levels in the cold storage room			
6	Clean the cold room door seals and check for any cracks and general wear and tear			
7	Thoroughly clean all surfaces and floors with appropriate cleaning products			
8	Calibrate the cold/freezer room temperature			
9	Check the proper temperature remains when the modular cold storage has a full load			

10	Clean the evaporator and fins – important for temperature maintenance			
11	Clean the evaporator casing and all blowing fans			
12	Check the control valves are fully functioning			
13	Check the reverse blowing is working properly			
14	Check the defrosting function as this is crucial for an effective walk-in cold/freezer room			
15	Carry out a system functional test to check there is no malfunctioning			
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