forestry, fisheries & the environment
Department:
Forestry, Fisheries and the Environment
REPUBLIC OF SOUTH AFRICA

Nedbank Building, 63 Strand street, Private Bag PO Box 4390, Cape Town office, 8000

REQUEST FOR QUOTATION OF GOODS AND SERVICES

RFQ NO: DFFEQ 264 MEAT FOR MARION SUMMER REPAIRS (26/27)

IMPORTANT INFORMATION FOR CONSIDERATION BY SUPPLIERS

NOTE 1: RFQ INSTRUCTION

a) *Tenderers are required to use this Request for Quotation (RFQ) Form when quoting and include VAT per item (where applicable), and the quotation must be on your company's letterhead including correct banking details should also be included on the quotation.*

b) All quotations received after the closing date and time at RFQCT@dffe.gov.za N**OT** be accepted for consideration.

c) For quotations with a Rand value up to R1 000 000, the preference point system of **80/20** will apply, where **80** points will be for (Price) and **20** points will be for **Specific Goals** (more than 50% ownership by either Black People, Women or People living with Disability) in terms of section 2(1)(d) of the Preferential Procurement Policy Framework Act, 2000, (Act No 5 of 2000), If the application is made by a Joint Venture or Partnership, the accreditation credentials in the name of joined entities must be submitted. Members of the joint venture must submit a consolidated BBB-EE certificate in the name of joined entities in order to claim points for specific goals.

d) DFFE reserves the right to request additional information to validate any information submitted by bidders, including preference points claimed.

e) Unless specifically stated by DFFE in the specification, all received prices must be firm until the required goods or services are delivered to the specified location. ***No price adjustment will be accepted, except those that are subject to the rate of exchange.***

NOTE 2: PREFERENTIAL POINT SYSTEM

For bidders to claim preference points, the following must be adhered to;

a) Submit a complete and signed SBD 6.1, which is used for claiming specific goals.

b) Submit a Medical Certificate signed by a medical practitioner with a practice number when claiming for disability.

c) Submit a SANAS/ Companies and Intellectual Property Commission (CIPC) Accredited B-BBEE certificate or sworn affidavit indicating the level of ownership in the enterprise by persons historically disadvantaged by unfair discrimination on the basis of race, gender, or

d) Submit ownership Certificate issued by the Companies and Intellectual Property Commission (CIPC)

e) CSD Registration Report or MAAA. number.

f) Failure on the part of a tenderer to submit proof or document 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.

NOTE 3: TAX LEGISLATION

a) Bidder must at all-time be compliant when submitting a proposal to DFFE and remain compliant for the entire contract term with all applicable tax legislation, including but not limited to the Income Tax Act, 1962 (Act No. 58 of 1962) and Value Added Tax Act, 1991 (Act No. 89 of 1991).

b) Bidders who make taxable supplies more than R1 million in any 12-month conservative period are liable for compulsory VAT registration, but a person may also choose to register voluntarily provided that the minimum threshold of R50 000 has been exceeded in the past 12-month period.

c) SARS Tax Status Pin requirements / or Central Supplier Database (CSD) number or report must be provided.

NOTE 4: DFFE'S RESERVATION

DFFE reserves the right to:

a. Perform due diligence during the evaluation of quotations on information submitted by tenderers.

b. NOT to appoint any tenderer.

- *Tenderers must indicate delivery timelines and quotation expiry date (**Unless otherwise stated, quotations will be deemed valid for a period of 90 days from the date the RFQ closes**)*
- *Tenderers are required to duly complete and sign the **SBD 4**, **SBD 6.1** forms, respectively.*
- DFFE reserves the right to negotiate prices with the preferred t*enderers* in line with the legislative requirements.
  In a case where there are pictures and or brand names on the specification, tenderers must note that those pictures are for illustration purposes, and similar or equivalent brand specifications will be accepted by the Department.

SUPPLIER DETAILS (TO BE COMPLETED BY THE USER)

SUPPLIER NAME:			
TEL NO:		**EMAIL ADDRESS:**	
CENTRAL SUPPLIER DATABASE (CSD) NUMBER			
ATTENTION TO:			

*Any reference to the words "Bid" or "Bidder" herein and/or in any other documentation shall be construed to have the same meaning as the words "Tender" or "Tenderer"

DATE REQUESTED:								
SERVICE/GOODS DELIVERY ADDRESS	Department of Forestry Fisheries & Environment, East Pier Building 1, V&A Waterfront, Cape Town							
SUBMIT QUOTATION TO THE DEPARTMENT OF ENVIRONMENT, FORESTRY AND FISHERIES								
ATTENTION TO:	Luxolo Matiwane							
TEL NO:	021 493 7244	**EMAIL ADDRESS:**	RFQCT@dffe.gov.za					
CC EMAIL ADD:								
CLOSING DATE: 20/11/2026 (Quotations to be advertised for at least 7 days)		**CLOSING**	**TIME**	**1**	**1**	**H**	**0**	**0**

MANDATORY REQUIREMENTS (YES/NO)		**Proof Attached (to be completed by DFFE)**	
Professional registration:			
Submit the Food Premises Certificate issued by the Municipality, in the name of the bidding company	**YES**		
Halaal (meat & poultry) Certificate (refer to paragraph: 1.1.7)	**YES**		
ISO 22000 OR HCCP with ISO 9001 or ISO 22002 Certification	**YES**		
Certificate for Veterinary Approved Establishment	**YES**		
The above mandatory requirements will apply, and bidders must submit the requested requirements indicated above with the RFQ documents at the closing date and time of the RFQ. Bidders who fail to comply with any of the mandatory requirements will be disqualified and will not be evaluated further.			

NO	BRIEF DESCRIPTION OF ITEM(S)/ SERVICE(S) REQUIRED:	UNIT OF ISSUE (BOX/ ITEM)	QUANTITY OF ITEM(S)
	Please provide RFQ for the meat required for **the Marion Summer Repairs Voyage** as per the attached documents: 1. Meat Requirements list 2026 Annexure A and the 2. Specification for fresh meat requirements and Deliverables Document **NB. Service providers must comply with the specifications and deliverables as indicated in the Specification for fresh meat requirements and deliverables document attached hereto. Please read entire document carefully.** **The SA Agulhas II is scheduled to depart for Antarctica via Marion Island 1st week of December 2026, the delivery would be expected on the 7th December 2026**		

Note: All delivery costs and all applicable taxes, includes value-added tax, pay-as-you-earn, income tax, unemployment insurance fund contributions, and skills development levies, must be included in the bid price for delivery at the prescribed destination.

NB: The service provider must submit a valid quotation as per the above guideline on his/ her letterhead reflecting the item descriptions, validity, banking details, contact details and CSD MAAA number.

NB: No goods/ services should be delivered before an official order is received from the Department of Forestry, Fisheries and the Environment.

- **Failure to deliver goods within the agreed timelines might result in an order being cancelled and possible inclusion on the Database of Restricted suppliers by the National Treasury**

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

MEAT REQUIREMENT LIST 2026 ANNEXURE A

	RFQ FRESH MEAT REQUIREMENTS AS PER SPECIFICATIONS IN ANNEX B		
	NOTE: EVERY ITEM MUST BE QUOTED ON		
		PACK SIZE	**Marion Summer Repairs**
		REQUIRED	
		BY DFFE IN KG'S	**Requirement**
No.	**DESCRIPTION**		**Quantity**
	NON-PORK (HALAAL MEATS)		
1	Beef Boerewors	**20kg**	**4**
2	Beef Ox-Tail	**20kg**	**2**
3	Beef Diced	**20kg**	**2**
4	Crumbed Chicken	**3x2kg**	**2**
5	Tenderised Steak	**20kg**	**2**
6	Vienna's Smoked Chicken	**10kg**	**2**
7	Chicken Polony	**10kg**	**1**

1.1. SPECIFICATION FOR THE MEAT REQUIREMENTS & DELIVERABLES
THE SUCCESSFUL SERVICE PROVIDER WILL BE RESPONSIBLE TO:

1.1.1. Supply and deliver meat and meat products to the SANAP Warehouse situated at East Pier Building, V&A Waterfront, Cape Town as per meat list.

1.1.2. Ensure that all the meat supplies comply with the following requirements and other relevant acts

- South African Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 or later as amended.
- Health Act No 63 of 1977 or later as amended
- Meat Safety Act No 40 of 2000
- SA Trade Metrology Act No 77 of 1973 or later as amended
- Supply the ISO 22000 / HCCP with ISO 9001 OR SIMILAR certification
- Supply the Halaal Certified with the exception of Pork products (Certificate to be attached)

1.1.3. All meat products shall conform to the current SABS, agricultural product standards and other relevant standards.

1.1.4. Ensure all Meat products supplied to the DFFE are of high quality and allow for quality control inspection by the DFFE or its appointed delegate.

1.1.5. Supply Halaal products (due to the diversity of the teams) with the exception of the pork products and also have the ability to provide certified Kosher products as and when required. These certified specifications will extend to the handling, packaging and transport of the meat products.

1.1.6. Should the successful service provider be strictly Halaal, outsourcing in order to supply non-halaal products will also be accepted subject to the outsourced supplier meeting the conditions of the bid.

1.1.7. Due to the bulk of the order being Halaal, the non-certified service providers may outsource this requirement to a Certified Halaal supplier. This should be managed by a Joint Venture / Consortium and explicitly mentioned in the QUOTATION **NB. (A letter confirming this agreement is required)** proposal for evaluation. **NB. The Service Provider should ensure that all required documents are provided as required should part or the entire order be outsourced.**

1.1.8. Supply Meat items with the longest possible shelf life (at least for a minimum of 14months. Any noncompliance should be accompanied by a letter from the manufacturer/s confirming the shelf life of that particular item category)

1.1.9. Obtain the meat supplies from State approved abattoirs and prepared in factories, which comply unconditionally with applicable regulation that include but not limited to Animal Slaughter, Meat and Animal Products Hygiene Act No 87 of 1967 or later as amended. All products must comply with the SA Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 or later as amended.

1.1.10. Ensure that the processing factory maintain a quality management system such as ISO 22000, which will ensure that all products supplied under this specification are satisfactory in all respects. The quality management system shall be approved by the SABS and proof thereof must be submitted with the bid proposal.

1.1.11. Ensure that the premises comply with all relevant government regulations with regards to hygiene and health standards of South Africa. The premises shall be maintained in an acceptably hygienic condition to the satisfaction of DFFE or approved representative.

1.1.12. Keep their own store /facility clean and free of insects and plant propagules, open foodstuffs and rubble. The facilities may be subjected to inspection by DFFE environmental control officers or their appointed delegates.

1.1.13. Carry out all examinations, measurements and tests during or after manufacture or processing to ensure that all items are fully in accordance with the specification in Annexure A & B. The DFFE or approved representative shall have the right to witness or verify any examinations, measurements and tests, which have been carried out.

1.1.14. At all times adhere to the quantities and portion sizes as referred to on the meat list any deviation should be proactively communicated and substantiated with a written confirmation from the manufacturer/s for the consideration and approval by DFFE.

1.1.15. Delivery of items ordered must take place within 10 working days after having received a complete order. A penalty of up to 5% of the total order value will be levied against the service provider for noncompliance depending on the severity.

1.1.16. Ensure deliveries are made during DFFE working hours (07:30 – 16:00) unless otherwise approved by prior arrangement.

1.1.17. Provide the necessary manpower during delivery and ensure that the necessary care is taken to avoid transferring of undesired potential contaminants into the DFFE storage facility.

1.1.18. Replace damaged or expired items due to negligence or incorrect delivery on the part of the service provider at their own expense.

1.1.19. Submit upon delivery, a fully updated stock list of all items delivered to the DFFE and items replaced.
1.1.20. Ensure that sufficient time is allocated for an inspection of each delivery and a list of non-compliant items are recorded immediately and replaced within 48 hours.

1.1.21. Submit a detailed invoice for services rendered to the head of Supply Chain Management (SCM) within five (5) days after final delivery

1.1.22. Ensure that the appropriate cold chain is maintained up to delivery of the Meat to DFFE stores.

1.2. PACKAGING

Primary packaging:

1.2.1. All grade markings shall be clearly visible on the different cuts.

1.2.2. Packaging of meat must be done as per “packaging grams” on the unit price list (see annexure A).

1.2.3. All meat products must be frozen after Multi Wrap vacuum packaging (blown bags will not be accepted) and before carton packaging.

1.2.4. The cardboard cartons must be labelled, clean, neat and unbroken on delivery.

Secondary packaging:

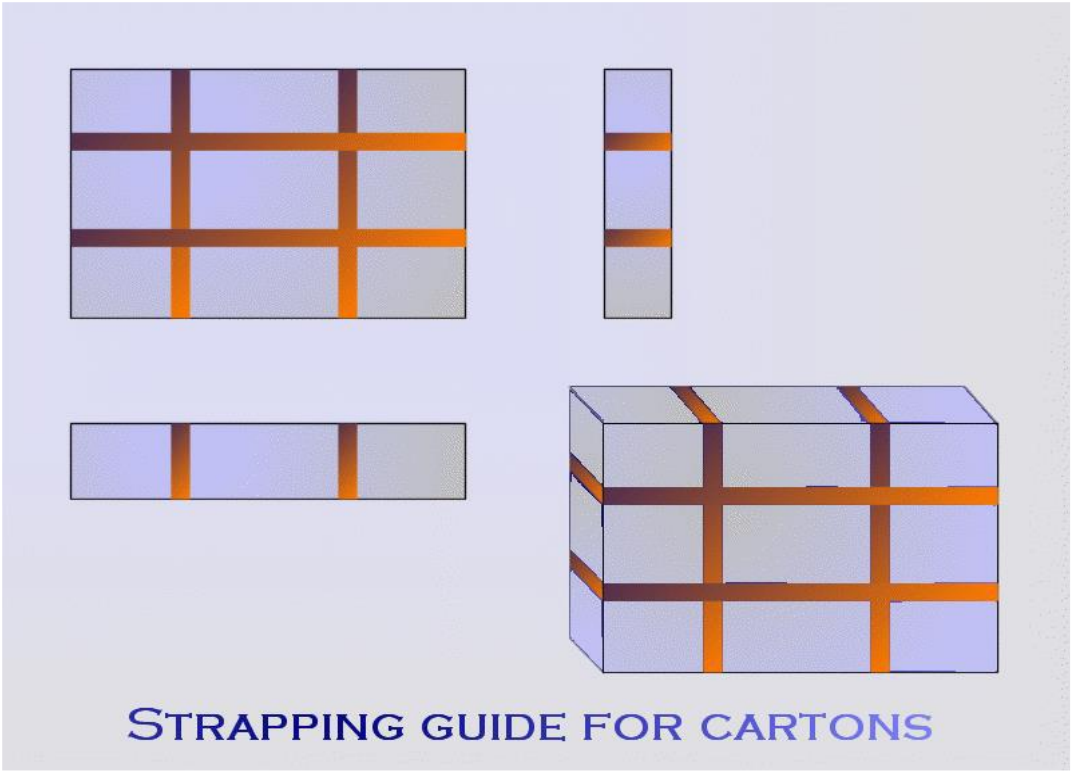
1.2.5. Packaged products to be packed in approved clean food grade cardboard cartons:

1.2.6. Maximum of 16Kg Glued lid and tray cartons to be double-crossed strapped with tape (see Figure 1).

1.2.7. The cardboard carton must be damp-proof and strong enough to resist rough handling and to protect the contents thereof.

1.2.8. **ALL CARTONS MUST BE STRAPPED AS PER FIGURE 1.**

FIGURE1:


STRAPPING GUIDE FOR CARTONS

Labelling
1.2.9. The following information must appear on each cardboard container:

(Please note that these markings should be between 48 - 72 points lettering size)

- Name of company, Date of packaging, Use by date
- Nett weight of contents, Product Description
- Number of portions, User eg. Gough Island
- Halaal or Kosher

1.3. TRANSIT, DELIVERY, STORAGE AND HANDLING

1.3.1. During transit, delivery, storage and handling, from the contractor to the DFFE distribution points and distribution to units, a cold chain shall be maintained.

1.3.2. In accordance with SABS specification 0156-1979, all meat will be frozen via the quick freeze Nitrogen-tunnel method, which will ensure that the core temperature of the product remains at –18°C (minus eighteen degrees Celsius) or lower. The following are applicable:
1.3.2.1. The freezing process must ensure that the meat is protected from dehydration and discoloration.

1.3.2.2. Cold air must be circulated during freezing to ensure that the core temperature of the product does not rise above –18°C.

1.3.2.3. Product during transit delivery and storage must have a core temperature of –18°C or lower.

1.3.2.4. Transportation shall take place in a refrigerated vehicle provided by the service provider.
1.3.3. Receipt of the product above –18°C (core temperature of product) shall result in the rejection of the consignment.

1.3.4. During off-loading and handling, conducted by the service provider, any delays should be reduced to a minimum to prevent an increase in product temperature.

1.4 THE SPECIFICATION FOR FRESH MEAT TABLE BELOW ANNEXURE B

ANNEXURE B

SPECIFICATIONS FOR FRESH MEAT

TYPE	WEIGHT	SIZE	GRADE
BEEF			
T-BONE STEAK	300 – 350G INDIVIDUALLY PACKED		AAA222 (A2)
RUMP STEAK	300 – 330G INDIVIDUALLY PACKED	25 MM THICK	AAA222 (A2)
FILLET STEAK	150 – 170G	25 MM THICK	AAA222 (A2)
HAMBURGER PATTIES (PURE BEEF)	110 – 125G		BBB333 (B3) (MAXIMUM FAT 15%)
LEAN TOPSIDE MINCE	1KG PACKETS		BBB333 (B3) (MAXIMUM FAT 10%)
DICED BEEF	1KG PACKETS	20 X 20MM	BBB333 (B3)(BONELESS)
BOEREWORS (90% MEAT)	1KG PACKETS	28 - 35 CASING CALIBRATION	NO SOYA
OX TAIL	1KG PACKETS	CUT IN SECTIONS AT JOINTS;TIP EXCLUDED	BBB222 (B2)
SCHNITZEL (CUT OUT OF TOPSIDE 45° AGAINST GRAIN)	120 – 150G	5MM THICK	AAA222 (A2)
TENDERIZED STEAK	1 KG PACKETS		BBB333 (B3) (BONELESS)
RAW, GREEN, CLEAN TRIPE (STOMACH)	1 KG PACKETS	CUT IN 50x50MM PIECES	A2
TROTTERS (CLEANED)	1 KG PACKETS	CUT IN 25MM THICK PIECES	A2
OFFAL (LIVER, KIDNEY,HEART, TROTTER,TONGUE)	1 KG PACKETS	DICED IN 2MM x 2MM x 3MM PIECES	A2

TYPE	WEIGHT	SIZE	GRADE
MUTTON			
RIB CHOPS	125 – 135G 1KG PACKETS	20MM THICK	BBB222 (B2)
RAISED SHOULDER BONED	2KG PACKETS	WHOLE	BBB222 (B2)
LEGS, WITHOUT SHIN	3KG PACKETS	WHOLE	BBB222 (B2)
RAW, GREEN, CLEAN TRIPE (STOMACH)	1 KG PACKETS	CUT IN 50MMx50MM PIECES	B2
TROTTERS (CLEANED)	1 KG PACKETS	MMINIUM 10MM to MAXIMUM 40MM THICK PIECES	B2
OFFAL (LIVER, KIDNEY,HEART, TROTTER,TONGUE)	1 KG PACKETS	DICED IN 2MM x 2MM x 3MM PIECES	B2

TYPE	WEIGHT	SIZE	GRADE
PORK			
LEGS WITHOUT SHANK	3KG PACKETS	WHOLE	XO
RIB CHOPS	130 – 150G 1KG PACKETS	20MM THICK	XO (MAXIMUM 7MM FAT)
SPARE RIBS 400 – 500G XO			
SAUSAGES (ESKORT OR EQUIVALENT) MINIMUM 75% MEAT	1KG PACKETS		NO SOYA
BACON (RINDLESS SHOULDER)	500G PACKETS		
TROTTERS (CLEANED)	1 KG PACKETS	CUT IN 25MM THICKNESS	XO

TYPE	WEIGHT	SIZE	GRADE
CHICKEN			
FILLETS (VACUUM PACKED)	100 – 120 G 2KG PACKETS	4PKTS PER CARTON 5 – 8 MM THICK CARTON	A GRADE
LIVERS	500G PACKETS	20X 500G PER CARTON	

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

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.

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.

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

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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.

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

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

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1. GENERAL CONDITIONS

1.1 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

1.2 **To be completed by the organ of state**

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

b) The **80/20** preference point system will be applicable in this tender. The lowest/ highest acceptable tender will be used to determine the accurate system once tenders are received.

1.3 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.

1.4 **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**

1.5 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.

1.6 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 points is allocated for price on the following basis:

80/20

$$Ps = 80\left(1 - \frac{Pt - P\,min}{P\,min}\right)$$

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 points is allocated for price on the following basis:

80/20

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

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 1 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 or 90/10 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 or 90/10 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 or 90/10 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 90/10 and 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 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)
More than 50% (fifty percent) ownership by Black people	20	
More than 50% (fifty percent) ownership by Women	20	
More than 50% (fifty percent) ownership by people with disabilities	20	

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 1 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 TENDERER(S)**
SURNAME AND NAME: ……
DATE: ……
ADDRESS: ……
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