



CHRIS HANI
DISTRICT MUNICIPALITY
SUSTAINING GROWTH
THROUGH OUR PEOPLE

*Office of the Municipal Manager
Supply Chain Management*

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PRIVATE BAG X 7121
QUEENSTOWN, 5320

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Enq: Andile

Date: 24 August 2017

To: whom it may concern

REQUEST FOR FORMAL WRITTEN QUOTATION

Kindly furnish me with a written quotation for the supply of the goods/services as detailed in the enclosed schedule.

The quotation must be submitted on the letterhead of your business and can either be faxed or deliver by hand within three working days to: **Lungisa Ngomana**

The following conditions will apply:

- Price(s) quoted must be valid for at least thirty (30) days from date of your offer.
- Price(s) quoted must be firm and must be inclusive of VAT.
- A firm delivery period must be indicated.
- For all transactions exceeding **R15 000**, must be accompanied by a valid **Tax Clearance Certificate or PIN, BBEE Certificate**, Declaration form (MBD 4.1) and a Confirmation of **Banking Details**.
- **First preference will be given to service providers who are registered in Central Supplier Database.**
- **The link is www.csd.gov.za**

PREFERENTIAL PROCUREMENT POLICY FRAMEWORK ACT (PPPFA) WILL BE AWARDED AS FOLLOWS:

Price	- 80
B-BBEE Status Level of Contribution	- 20
Total	-100

Failure to comply with these conditions may invalidate your offer.

Yours faithful

SIGNATURE

**Queries contact:
045 808 4662**

Please supply us with your bank details in your quotation. Please Fax them to this number 045 839 2437.

No.	Quantity	Description
	100	BOOKS FOR FOOD INSPECTION BOOKS THAT MEET THE FOLLOWING REQUIRMENTS 1.The whole information must fit in one page 2.Each page must have a duplicate therefore the pages must be 600 including duplicates 3.document number must be different 4.there must overlapping hard cover to separate when inspection are conducted to avoid over writing

For any queries please contact Bantu Nxazonke @045 807 9400/ Lindiwe Galoshe 045 807 9421



Name of Food Premises:	
Type of Business:	
Address:	
Local Municipality:	
Manager/ Owner:	
Manager/ Owner Contact Details:	

N^o : 0000000

Health Compliance 100%					Y/N	Maxim Score	Maxim Points	Comments
ADMINISTRATION								
Certificate of Acceptability								
Is a Certificate of Acceptability Conspicuously Displayed?								
1. SECTION 5. STANDARD & REQUIREMENT FOR FOOD PREMISES								
1.1	STRUCTURE (INTERNAL & EXTERNAL)				Y/N	26		
	• Building Hygiene (Gutters, roofs, leakages, cracked walls)					4		
	• Adequate drainage and waste water disposal system					2		
	• Walls, Ceiling and Floors (Easy to clean, Smooth, Neat & Painted)					8		
	• Sufficient illumination & Sufficient Ventilation (Natural and Artificial)					4		
	• Adequate wash- up facility with cold and hot water					4		
	• Storage space for the hygienic storage of food, facilities and equipment					4		
1.2	PEST CONTROL				Y/N	06		
	• Be rodent proof					2		
	• Pest prevention (Fly killers correctly positioned, incoming goods inspected for infestation, bait map available, no loose powders)					4		
1.3	PERSONAL HYGIENE				Y/N	16		
	• Separate changing areas with storage facilities for clothes					4		
	Adequate toilets and Hand wash facilities. Annexure C, {Regulation 5(3)(d)(i)}							
	Woman's toilet(s)		Men's toilet(s)		Men's Urinals	4		
	Woman's Hand Washing Facility		Men's Hand Washing Facility			4		
	• Are hands washing facilities provided with hot and cold water, soap, hands drying equipment?					4		
1.4	WASTE MANAGEMENT				Y/N	08		
	• Adequate refuse bins with lid and black plastic bags; clearly identified; regularly removed; containers cleaned regularly					4		
	• Waste cage available and in good condition, not attract pest, free of odours; regularly removed by the LM; no risk of pollution to environment					4		

2.	SECTION 6: STANDARD & REQUIREMENTS FOR FACILITIES ON FOOD PREMISES	Y/N	17		
	• Preparation Surfaces: Smooth, rust-proof, non-toxic & non-absorbent		4		
	• Cooking/Preparatory Equipment : Easily cleaned, situated to allow access for cleaning and maintenance		2		
	• Utensils: stored in a dust free container		2		
	• Utensils: (Clean, chipped, split or cracked)		3		
	• Chilling and Freezer facility are provided with working thermometer(Frozen -18⁰ C and Chilled +4⁰ C)		3		
	• Heating apparatus facility provided with working thermometer Results for frying oil (dispose if exceed 24 TPM-Total Polar Materials)		3		
3.	SECTION 8. STANDARD & REQUIREMENTS FOR DISPLAY, STORAGE AND TEMPERATURE OF FOOD	Y/N	10		
	• Food Display and Storage (Not directly on the ground, not overstocked, clean)		4		
	• Shelf (Clean, Dust free)		2		
	• Raw and Cooked food stored separately		2		
	• Conditions of doors and rubber seals		1		
	• Adequate temperature and records		1		
4.	SECTION 9: PROTECTIVE CLOTHING	Y/N	04		
	• Appropriate protective clothing: head covering, footwear provided for any person handling person, Clothing design to prevent contamination		4		
5.	SECTION 12: STANDARD & REQUIREMENTS FOR THE HANDLING OF MEAT	Y/N	04		
	• Meat handled at the premises (is it abattoir stamped?) Is the meat stored at right temperature? Refrigerator temperature(Frozen -18⁰ C) and Chilled +4⁰ C)		4		
6.	HOUSEKEEPING, CLEANING AND SANITATION	Y/N	06		
	• Relevant master cleaning schedule available for all equipment and areas		2		
	• Correct food grade chemicals & sanitizers being used (SABS) approved		2		
	• Clean as you go policy implemented		1		
	• No household chemicals or products that may result in contamination		1		
7.	TRAINING OF PERSONNEL	Y/N	03		
	• Training of personnel done regularly and Training records available		3		
TOTAL			100%		

HEALTH INSPECTOR:

SIGNATURE:

DATE:

REPORT RECEIVED BY:

SIGNATURE:

DATE: