



Republic of the Philippines
Office of the President
Philippine Sports Commission

PHILIPPINE BIDDING DOCUMENTS

(As Harmonized with Development Partners)

SUPPLY AND DELIVERY OF DAILY MEALS FOR ATHLETES AND COACHES

**Sixth Edition
July 2020**

GOVERNMENT OF THE PHILIPPINES

Preface

These Philippine Bidding Documents (PBDs) for the procurement of Goods through Competitive Bidding have been prepared by the Government of the Philippines for use by any branch, constitutional commission or office, agency, department, bureau, office, or instrumentality of the Government of the Philippines, National Government Agencies, including Government-Owned and/or Controlled Corporations, Government Financing Institutions, State Universities and Colleges, and Local Government Unit. The procedures and practices presented in this document have been developed through broad experience, and are for mandatory use in projects that are financed in whole or in part by the Government of the Philippines or any foreign government/foreign or international financing institution in accordance with the provisions of the 2016 revised Implementing Rules and Regulations of Republic Act No. 9184.

The Bidding Documents shall clearly and adequately define, among others: (i) the objectives, scope, and expected outputs and/or results of the proposed contract or Framework Agreement, as the case may be; (ii) the eligibility requirements of Bidders; (iii) the expected contract or Framework Agreement duration, the estimated quantity in the case of procurement of goods, delivery schedule and/or time frame; and (iv) the obligations, duties, and/or functions of the winning bidder.

Care should be taken to check the relevance of the provisions of the PBDs against the requirements of the specific Goods to be procured. If duplication of a subject is inevitable in other sections of the document prepared by the Procuring Entity, care must be exercised to avoid contradictions between clauses dealing with the same matter.

Moreover, each section is prepared with notes intended only as information for the Procuring Entity or the person drafting the Bidding Documents. They shall not be included in the final documents. The following general directions should be observed when using the documents:

- a. All the documents listed in the Table of Contents are normally required for the procurement of Goods. However, they should be adapted as necessary to the circumstances of the particular Procurement Project.
- b. Specific details, such as the “*name of the Procuring Entity*” and “*address for bid submission*,” should be furnished in the Instructions to Bidders, Bid Data Sheet, and Special Conditions of Contract. The final documents should contain neither blank spaces nor options.
- c. This Preface and the footnotes or notes in italics included in the Invitation to Bid, Bid Data Sheet, General Conditions of Contract, Special Conditions of Contract, Schedule of Requirements, and Specifications are not part of the text of the final document, although they contain instructions that the Procuring Entity should strictly follow.
- d. The cover should be modified as required to identify the Bidding Documents as to the Procurement Project, Project Identification Number, and Procuring Entity, in addition to the date of issue.

- e. Modifications for specific Procurement Project details should be provided in the Special Conditions of Contract as amendments to the Conditions of Contract. For easy completion, whenever reference has to be made to specific clauses in the Bid Data Sheet or Special Conditions of Contract, these terms shall be printed in bold typeface on Sections I (Instructions to Bidders) and III (General Conditions of Contract), respectively.

For guidelines on the use of Bidding Forms and the procurement of Foreign-Assisted Projects, these will be covered by a separate issuance of the Government Procurement Policy Board.

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Glossary of Acronyms, Terms, and Abbreviations

ABC – Approved Budget for the Contract.

BAC – Bids and Awards Committee.

Bid – A signed offer or proposal to undertake a contract submitted by a bidder in response to and in consonance with the requirements of the bidding documents. Also referred to as *Proposal* and *Tender*. (2016 revised IRR, Section 5[c])

Bidder – Refers to a contractor, manufacturer, supplier, distributor and/or consultant who submits a bid in response to the requirements of the Bidding Documents. (2016 revised IRR, Section 5[d])

Bidding Documents – The documents issued by the Procuring Entity as the bases for bids, furnishing all information necessary for a prospective bidder to prepare a bid for the Goods, Infrastructure Projects, and/or Consulting Services required by the Procuring Entity. (2016 revised IRR, Section 5[e])

BIR – Bureau of Internal Revenue.

BSP – Bangko Sentral ng Pilipinas.

Consulting Services – Refer to services for Infrastructure Projects and other types of projects or activities of the GOP requiring adequate external technical and professional expertise that are beyond the capability and/or capacity of the GOP to undertake such as, but not limited to: (i) advisory and review services; (ii) pre-investment or feasibility studies; (iii) design; (iv) construction supervision; (v) management and related services; and (vi) other technical services or special studies. (2016 revised IRR, Section 5[i])

CDA - Cooperative Development Authority.

Contract – Refers to the agreement entered into between the Procuring Entity and the Supplier or Manufacturer or Distributor or Service Provider for procurement of Goods and Services; Contractor for Procurement of Infrastructure Projects; or Consultant or Consulting Firm for Procurement of Consulting Services; as the case may be, as recorded in the Contract Form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein.

CIF – Cost Insurance and Freight.

CIP – Carriage and Insurance Paid.

CPI – Consumer Price Index.

DDP – Refers to the quoted price of the Goods, which means “delivered duty paid.”

DTI – Department of Trade and Industry.

EXW – Ex works.

FCA – “Free Carrier” shipping point.

FOB – “Free on Board” shipping point.

Foreign-funded Procurement or Foreign-Assisted Project– Refers to procurement whose funding source is from a foreign government, foreign or international financing institution as specified in the Treaty or International or Executive Agreement. (2016 revised IRR, Section 5[b]).

Framework Agreement – Refers to a written agreement between a procuring entity and a supplier or service provider that identifies the terms and conditions, under which specific purchases, otherwise known as “Call-Offs,” are made for the duration of the agreement. It is in the nature of an option contract between the procuring entity and the bidder(s) granting the procuring entity the option to either place an order for any of the goods or services identified in the Framework Agreement List or not buy at all, within a minimum period of one (1) year to a maximum period of three (3) years. (GPPB Resolution No. 27-2019)

GFI – Government Financial Institution.

GOCC – Government-owned and/or –controlled corporation.

Goods – Refer to all items, supplies, materials and general support services, except Consulting Services and Infrastructure Projects, which may be needed in the transaction of public businesses or in the pursuit of any government undertaking, project or activity, whether in the nature of equipment, furniture, stationery, materials for construction, or personal property of any kind, including non-personal or contractual services such as the repair and maintenance of equipment and furniture, as well as trucking, hauling, janitorial, security, and related or analogous services, as well as procurement of materials and supplies provided by the Procuring Entity for such services. The term “related” or “analogous services” shall include, but is not limited to, lease or purchase of office space, media advertisements, health maintenance services, and other services essential to the operation of the Procuring Entity. (2016 revised IRR, Section 5[r])

GOP – Government of the Philippines.

GPPB – Government Procurement Policy Board.

INCOTERMS – International Commercial Terms.

Infrastructure Projects – Include the construction, improvement, rehabilitation, demolition, repair, restoration or maintenance of roads and bridges, railways, airports, seaports, communication facilities, civil works components of information technology projects, irrigation, flood control and drainage, water supply, sanitation, sewerage and solid waste management systems, shore protection, energy/power and electrification facilities, national

buildings, school buildings, hospital buildings, and other related construction projects of the government. Also referred to as *civil works or works*. (2016 revised IRR, Section 5[u])

LGUs – Local Government Units.

NFCC – Net Financial Contracting Capacity.

NGA – National Government Agency.

PhilGEPS - Philippine Government Electronic Procurement System.

Procurement Project – refers to a specific or identified procurement covering goods, infrastructure project or consulting services. A Procurement Project shall be described, detailed, and scheduled in the Project Procurement Management Plan prepared by the agency which shall be consolidated in the procuring entity's Annual Procurement Plan. (GPPB Circular No. 06-2019 dated 17 July 2019)

PSA – Philippine Statistics Authority.

SEC – Securities and Exchange Commission.

SLCC – Single Largest Completed Contract.

Supplier – refers to a citizen, or any corporate body or commercial company duly organized and registered under the laws where it is established, habitually established in business and engaged in the manufacture or sale of the merchandise or performance of the general services covered by his bid. (Item 3.8 of GPPB Resolution No. 13-2019, dated 23 May 2019). Supplier as used in these Bidding Documents may likewise refer to a distributor, manufacturer, contractor, or consultant.

UN – United Nations.

Section I. Invitation to Bid



Republic of the Philippines
Office of the President
Philippine Sports Commission



**Invitation to Bid for
Supply and Delivery of Daily Meals for Athletes and Coaches**

1. The **Philippine Sports Commission**, through the **National Sports Development Fund (NSDF)**, intends to apply the sum of **One Hundred Forty-Four Million Pesos (PhP 144,000,000.00)** being the Approved Budget for the Contract (ABC) to payments under the contract for **Supply and Delivery of Daily Meals for Athletes and Coaches**. Bids received in excess of the ABC shall be automatically rejected at bid opening.
2. The **Philippine Sports Commission** now invites bids for the above Procurement Project. The Contract for Supply and Delivery of Daily Meals for Athletes and Coaches shall be for a **period of one (1) year, thirty (30) calendar days upon the issuance of the Notice to Proceed**. Bidders should have completed, within six (6) years from the date of submission and receipt of bids, a contract similar to the Project. The description of an eligible bidder is contained in the Bidding Documents, particularly, in Section II (Instructions to Bidders).
3. Bidding will be conducted through open competitive bidding procedures using non-discretionary “*pass/fail*” criterion as specified in the 2016 revised Implementing Rules and Regulations (IRR) of Republic Act (RA) No. 9184.
 - a. Bidding is restricted to Filipino citizens/sole proprietorships, partnerships, or organizations with at least sixty percent (60%) interest or outstanding capital stock belonging to citizens of the Philippines, and to citizens or organizations of a country the laws or regulations of which grant similar rights or privileges to Filipino citizens, pursuant to RA No. 5183.
4. Prospective bidders may obtain further information from the **Philippine Sports Commission** and inspect the Bidding Documents at the address given below from **Mondays to Fridays, 8:00 AM to 5:00 PM**.
5. A complete set of Bidding Documents may be acquired by interested bidders on **May 29, 2025**, from the given address and website/s below and upon payment of the applicable fee for the Bidding Documents, pursuant to the latest Guidelines issued by the GPPB, in the amount of **₱50,000.00**. The Procuring Entity shall allow the bidder to present its proof of payment for the fees **in person**.
6. The **Philippine Sports Commission** will hold a Pre-Bid Conference on **June 09, 2025, 10:00 AM** at Ground Floor, Administration Building, Rizal Memorial Sports Complex, P. Ocampo Sr. St., Malate, Manila, which shall be open to prospective bidders. Only one representative per prospective bidder shall be allowed.
7. Bids must be duly received by the BAC Secretariat through **manual submission only** to the office address indicated below, on or before **June 23, 2025, at 10:00 AM**. Late bids shall not be accepted.
8. All bids must be accompanied by a bid security in any of the acceptable forms and in the amount stated in **ITB** Clause 14.

9. Bid opening shall be on **June 23, 2025, 10:00 AM** at the given address below. Bids will be opened in the presence of the bidders' representative who choose to attend the activity.
10. The **Philippine Sports Commission** reserves the right to reject any and all bids, declare a failure of bidding, or not award the contract at any time prior to contract award in accordance with Sections 35.6 and 41 of the 2016 revised Implementing Rules and Regulations (IRR) of RA No. 9184, without thereby incurring any liability to the affected bidder or bidders.
11. For further information, please refer to:

CAROLINE S. TOBIAS

Head, Bids and Awards Committee Secretariat
Philippine Sports Commission
2nd Floor, Administration Building
Rizal Memorial Sports Complex
P. Ocampo Sr. St.,
Malate, Manila
bac@psc.gov.ph
8523-9831 local 186
www.psc.gov.ph

12. You may visit the following websites:

For downloading of Bidding Documents: **<https://www.psc.gov.ph/index.php/about-us/procurement-bidding>**

29 May 2025


DIR. PAULO FRANCISCO C. TATAD
Chairperson, Bids and Awards Committee

Section II. Instructions to Bidders

1. Scope of Bid

The Procuring Entity, PSC, invites Bids for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches** with identification number **PSC BAC-009-2025**.

The Procurement Project (referred to herein as “Project”) is composed of one lot, the details of which are described in Section VII (Technical Specifications).

2. Funding Information

2.1. The GOP, through the source of funding as indicated below for **National Sports Development Fund (NSDF)** in the amount of **One Hundred Forty-Four Million Pesos (PhP 144,000,000.00)**.

2.2. The source of funding is the National Sports Development Fund (NSDF).

3. Bidding Requirements

The Bidding for the Project shall be governed by all the provisions of RA No. 9184 and its 2016 revised IRR, including its Generic Procurement Manuals and associated policies, rules and regulations as the primary source thereof, while the herein clauses shall serve as the secondary source thereof.

Any amendments made to the IRR and other GPPB issuances shall be applicable only to the ongoing posting, advertisement, or **IB** by the BAC through the issuance of a supplemental or bid bulletin.

The Bidder, by the act of submitting its Bid, shall be deemed to have verified and accepted the general requirements of this Project, including other factors that may affect the cost, duration and execution or implementation of the contract, project, or work and examine all instructions, forms, terms, and project requirements in the Bidding Documents.

4. Corrupt, Fraudulent, Collusive, and Coercive Practices

The Procuring Entity, as well as the Bidders and Suppliers, shall observe the highest standard of ethics during the procurement and execution of the contract. They or through an agent shall not engage in corrupt, fraudulent, collusive, coercive, and obstructive practices defined under Annex “I” of the 2016 revised IRR of RA No. 9184 or other integrity violations in competing for the Project.

5. Eligible Bidders

5.1. Only Bids of Bidders found to be legally, technically, and financially capable will be evaluated.

- 5.2. Foreign ownership limited to those allowed under the rules may participate in this Project.
- 5.3. Pursuant to Section 23.4.1.3 of the 2016 revised IRR of RA No. 9184, the Bidder shall have an SLCC that is at least one (1) contract similar to the Project the value of which, adjusted to current prices using the PSA's CPI, must be at least equivalent to:
 - a. For the procurement of Non-expendable Supplies and Services: The Bidder must have completed a single contract that is similar to this Project, equivalent to at least fifty percent (50%) of the ABC.
- 5.4. The Bidders shall comply with the eligibility criteria under Section 23.4.1 of the 2016 IRR of RA No. 9184.

6. Origin of Goods

There is no restriction on the origin of goods other than those prohibited by a decision of the UN Security Council taken under Chapter VII of the Charter of the UN, subject to Domestic Preference requirements under **ITB** Clause 18.

7. Subcontracts

- 7.1. The Bidder may subcontract portions of the Project to the extent allowed by the Procuring Entity as stated herein, but in no case more than twenty percent (20%) of the Project.

The Procuring Entity has prescribed that subcontracting is not allowed.

8. Pre-Bid Conference

The Procuring Entity will hold a pre-bid conference for this Project on the specified date and time and either at its physical address Ground Floor, Administration Building, Rizal Memorial Sports Complex, P. Ocampo Sr. St., Malate, Manila as indicated in paragraph 6 of the **IB**.

9. Clarification and Amendment of Bidding Documents

Prospective bidders may request for clarification on and/or interpretation of any part of the Bidding Documents. Such requests must be in writing and received by the Procuring Entity, either at its given address or through electronic mail indicated in the

IB, at least ten (10) calendar days before the deadline set for the submission and receipt of Bids.

10. Documents comprising the Bid: Eligibility and Technical Components

- 10.1. The first envelope shall contain the eligibility and technical documents of the Bid as specified in **Section VIII (Checklist of Technical and Financial Documents)**.
- 10.2. The Bidder's SLCC as indicated in **ITB** Clause 5.3 should have been completed within **six (6) years** prior to the deadline for the submission and receipt of bids.
- 10.3. If the eligibility requirements or statements, the bids, and all other documents for submission to the BAC are in foreign language other than English, it must be accompanied by a translation in English, which shall be authenticated by the appropriate Philippine foreign service establishment, post, or the equivalent office having jurisdiction over the foreign bidder's affairs in the Philippines. Similar to the required authentication above, for Contracting Parties to the Apostille Convention, only the translated documents shall be authenticated through an apostille pursuant to GPPB Resolution No. 13-2019 dated 23 May 2019. The English translation shall govern, for purposes of interpretation of the bid.

11. Documents comprising the Bid: Financial Component

- 11.1. The second bid envelope shall contain the financial documents for the Bid as specified in **Section VIII (Checklist of Technical and Financial Documents)**.
- 11.2. If the Bidder claims preference as a Domestic Bidder or Domestic Entity, a certification issued by DTI shall be provided by the Bidder in accordance with Section 43.1.3 of the 2016 revised IRR of RA No. 9184.
- 11.3. Any bid exceeding the ABC indicated in paragraph 1 of the **IB** shall not be accepted.
- 11.4. For Foreign-funded Procurement, a ceiling may be applied to bid prices provided the conditions are met under Section 31.2 of the 2016 revised IRR of RA No. 9184.

12. Bid Prices

- 12.1. Prices indicated on the Price Schedule shall be entered separately in the following manner:
 - a. For Goods offered from within the Procuring Entity's country:
 - i. The price of the Goods quoted EXW (ex-works, ex-factory, ex-warehouse, ex-showroom, or off-the-shelf, as applicable);

- ii. The cost of all customs duties and sales and other taxes already paid or payable;
 - iii. The cost of transportation, insurance, and other costs incidental to delivery of the Goods to their final destination; and
 - iv. The price of other (incidental) services, if any, listed in the **BDS**.
- b. For Goods offered from abroad:
 - i. Unless otherwise stated in the **BDS**, the price of the Goods shall be quoted delivered duty paid (DDP) with the place of destination in the Philippines as specified in the **BDS**. In quoting the price, the Bidder shall be free to use transportation through carriers registered in any eligible country. Similarly, the Bidder may obtain insurance services from any eligible source country.
 - ii. The price of other (incidental) services, if any, as listed in **Section VII (Technical Specifications)**.

13. Bid and Payment Currencies

- 13.1. For Goods that the Bidder will supply from outside the Philippines, the bid prices may be quoted in the local currency or tradeable currency accepted by the BSP at the discretion of the Bidder. However, for purposes of bid evaluation, Bids denominated in foreign currencies, shall be converted to Philippine currency based on the exchange rate as published in the BSP reference rate bulletin on the day of the bid opening.
- 13.2. Payment of the contract price shall be made in Philippine Pesos.

14. Bid Security

- 14.1. The Bidder shall submit a Bid Securing Declaration or any form of Bid Security in the amount indicated in the **BDS**, which shall be not less than the percentage of the ABC in accordance with the schedule in the **BDS**.
- 14.2. The Bid and bid security shall be valid until **one hundred twenty (120) calendar days from the date of opening of bids**. Any Bid not accompanied by an acceptable bid security shall be rejected by the Procuring Entity as non-responsive.

15. Sealing and Marking of Bids

Each Bidder shall submit one original and one duplicate copy of the first and second components of its Bid, both of which should be placed in one (1) mother envelope.

The Procuring Entity may request additional hard copies and/or electronic copies of the Bid. However, failure of the Bidders to comply with the said request shall not be a ground for disqualification.

If the Procuring Entity allows the submission of bids through online submission or any other electronic means, the Bidder shall submit an electronic copy of its Bid, which must be digitally signed. An electronic copy that cannot be opened or is corrupted shall be considered non-responsive and, thus, automatically disqualified.

16. Deadline for Submission of Bids

- 16.1.** The Bidders shall submit on the specified date and time and either at its physical address or through online submission as indicated in paragraph 7 of the **IB**.

17. Opening and Preliminary Examination of Bids

- 17.1.** The BAC shall open the Bids in public at the time, on the date, and at the place specified in paragraph 9 of the **IB**. The Bidders' representatives who are present shall sign a register evidencing their attendance. In case videoconferencing, webcasting or other similar technologies will be used, attendance of participants shall likewise be recorded by the BAC Secretariat.

In case the Bids cannot be opened as scheduled due to justifiable reasons, the rescheduling requirements under Section 29 of the 2016 revised IRR of RA No. 9184 shall prevail.

- 17.2.** The preliminary examination of bids shall be governed by Section 30 of the 2016 revised IRR of RA No. 9184.

18. Domestic Preference

- 18.1.** The Procuring Entity will grant a margin of preference for the purpose of comparison of Bids in accordance with Section 43.1.2 of the 2016 revised IRR of RA No. 9184.

19. Detailed Evaluation and Comparison of Bids

- 19.1.** The Procuring BAC shall immediately conduct a detailed evaluation of all Bids rated "*passed*," using non-discretionary pass/fail criteria. The BAC shall consider the conditions in the evaluation of Bids under Section 32.2 of the 2016 revised IRR of RA No. 9184.
- 19.2.** If the Project allows partial bids, bidders may submit a proposal on any of the lots or items, and evaluation will be undertaken on a per lot or item basis, as the case maybe. In this case, the Bid Security as required by **ITB** Clause 15 shall be submitted for each lot or item separately.
- 19.3.** The descriptions of the lots or items shall be indicated in **Section VII (Technical Specifications)**, although the ABCs of these lots or items are indicated in the **BDS** for purposes of the NFCC computation pursuant to Section 23.4.2.6 of the

2016 revised IRR of RA No. 9184. The NFCC must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder.

- 19.4. The Project shall be awarded as One Project having several items that shall be awarded as one contract.
- 19.5. Except for bidders submitting a committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation, all Bids must include the NFCC computation pursuant to Section 23.4.1.4 of the 2016 revised IRR of RA No. 9184, which must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder. For bidders submitting the committed Line of Credit, it must be at least equal to ten percent (10%) of the ABCs for all the lots or items participated in by the prospective Bidder.

20. Post-Qualification

- 20.1. Within a non-extendible period of five (5) calendar days from receipt by the Bidder of the notice from the BAC that it submitted the Lowest Calculated Bid, the Bidder shall submit its latest income and business tax returns filed and paid through the BIR Electronic Filing and Payment System (eFPS) and other appropriate licenses and permits required by law and stated in the **BDS**.

21. Signing of the Contract

- 21.1. The documents required in Section 37.2 of the 2016 revised IRR of RA No. 9184 shall form part of the Contract. Additional Contract documents are indicated in the **BDS**.

Section III. Bid Data Sheet

Bid Data Sheet

ITB Clause	
5.3	<p>For this purpose, contracts similar to the Project shall be:</p> <ul style="list-style-type: none"> a. Catering Services for National Sports Events; Nutrition and Meal Planning Services for Sports Teams; Food Services for Youth Sports; and Food and Beverage Services for Athletic Trainings; b. Completed within six (6) years prior to the deadline for the submission and receipt of bids.
7.1	Subcontracting is not allowed.
12	The price of the Goods shall be quoted DDP Manila or the applicable International Commercial Terms (INCOTERMS) for this Project.
14.1	<p>The bid security shall be in the form of a Bid Securing Declaration, or any of the following forms and amounts:</p> <ul style="list-style-type: none"> a. The amount of not less than ₱ 2,880,000.00 <i>[two percent (2%) of ABC]</i>, if bid security is in cash, cashier's/manager's check, bank draft/guarantee or irrevocable letter of credit; or b. The amount of not less than ₱ 7,200,000.00 <i>[five percent (5%) of ABC]</i> if bid security is in Surety Bond.
19.3	No further instructions.
20.2	No further instructions.
21.2	<p>The bidder shall submit one original and one duplicate copy of the first and second components of its Bid, both of which should be placed in one mother envelope.</p> <p>Original Documents to be Presented During Post-Qualification:</p> <ul style="list-style-type: none"> 1. Registration certificate from Securities and Exchange Commission (SEC) [Certificate of Incorporation, Articles of Incorporation and ByLaws], Department of Trade and Industry (DTI) for sole proprietorship, or Cooperative Development Authority (CDA) for cooperatives or its equivalent Document. 2. Mayor's or Business permit issued by the city or municipality where the principal place of business of the prospective bidder is located. 3. Tax clearance per E.O. No. 398,s. 2005, as finally reviewed and approved by the Bureau of Internal Revenue (BIR). 4. The Supplier's audited financial statements, showing, among others, the Supplier's total and current assets and liabilities, stamped "received" by

	<p>the BIR or its duly accredited and authorized institutions, for the preceding calendar year which should not be earlier than two (2) years from the date of bid submission.</p> <p>5. Sanitary Permit</p> <p>6. FDA-License to operate as food manufacturer or Hazard Analysis & Critical Control Point (HACCP).</p> <p>7. HALAL Certificate that the product/s processed/prepared/manufactured/distributed by the bidder is/are halal in accordance with the Islamic law issued by a Halal Certification Body.</p> <p>8. Certificate of Inspection of venue to be signed by the following:</p> <ul style="list-style-type: none"> - RMSC: Ms. Julia Llanto, Chief SFD - PHILSPORTS: Mr. Charlie Esquivel, Administrator - BAGUIO: Mr. Juanito Smith, OIC – Baguio Training Camp - Purpose: to check and oversee each venue's condition and situation and to estimate the tools and equipment and other matters they need to bring and use <p>9. Company Profile</p> <p>10. Organizational Chart</p> <p>11. A duly signed and notarized statement of availability of key personnel supported with a list. (to include Health Certificate).</p> <p>12. A duly signed and notarized statement of availability of equipment, owned, under lease, or a purchase agreement that may be used for the contract supported by a list of said equipment together with proof of ownership or contract of lease.</p>
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Section IV. General Conditions of Contract

1. Scope of Contract

This Contract shall include all such items, although not specifically mentioned, that can be reasonably inferred as being required for its completion as if such items were expressly mentioned herein. All the provisions of RA No. 9184 and its 2016 revised IRR, including the Generic Procurement Manual, and associated issuances, constitute the primary source for the terms and conditions of the Contract, and thus, applicable in contract implementation. Herein clauses shall serve as the secondary source for the terms and conditions of the Contract.

This is without prejudice to Sections 74.1 and 74.2 of the 2016 revised IRR of RA No. 9184 allowing the GPPB to amend the IRR, which shall be applied to all procurement activities, the advertisement, posting, or invitation of which were issued after the effectivity of the said amendment.

Additional requirements for the completion of this Contract shall be provided in the **Special Conditions of Contract (SCC)**.

2. Advance Payment and Terms of Payment

- 2.1. Advance payment of the contract amount is provided under Annex “D” of the revised 2016 IRR of RA No. 9184.
- 2.2. The Procuring Entity is allowed to determine the terms of payment on the partial or staggered delivery of the Goods procured, provided such partial payment shall correspond to the value of the goods delivered and accepted in accordance with prevailing accounting and auditing rules and regulations. The terms of payment are indicated in the **SCC**.

3. Performance Security

Within ten (10) calendar days from receipt of the Notice of Award by the Bidder from the Procuring Entity but in no case later than prior to the signing of the Contract by both parties, the successful Bidder shall furnish the performance security in any of the forms prescribed in Section 39 of the 2016 revised IRR of RA No. 9184.

4. Inspection and Tests

The Procuring Entity or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Project specifications at no extra cost to the Procuring Entity in accordance with the Generic Procurement Manual. In addition to tests in the **SCC, Section IV (Technical Specifications)** shall specify what inspections and/or tests the Procuring Entity requires, and where they are to be conducted. The Procuring Entity shall notify the Supplier in writing, in a timely manner, of the identity of any representatives retained for these purposes.

All reasonable facilities and assistance for the inspection and testing of Goods, including access to drawings and production data, shall be provided by the Supplier to the authorized inspectors at no charge to the Procuring Entity.

5. Warranty

- 6.1. In order to assure that manufacturing defects shall be corrected by the Supplier, a warranty shall be required from the Supplier as provided under Section 62.1 of the 2016 revised IRR of RA No. 9184.
- 6.2. The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall, repair or replace the defective Goods or parts thereof without cost to the Procuring Entity, pursuant to the Generic Procurement Manual.

6. Liability of the Supplier

The Supplier's liability under this Contract shall be as provided by the laws of the Republic of the Philippines.

If the Supplier is a joint venture, all partners to the joint venture shall be jointly and severally liable to the Procuring Entity.

Section V. Special Conditions of Contract

Special Conditions of Contract

GCC Clause	
1	<p>Delivery and Documents –</p> <p>For purposes of the Contract, “EXW,” “FOB,” “FCA,” “CIF,” “CIP,” “DDP” and other trade terms used to describe the obligations of the parties shall have the meanings assigned to them by the current edition of INCOTERMS published by the International Chamber of Commerce, Paris. The Delivery terms of this Contract shall be as follows:</p> <p>The delivery terms applicable to this Contract are delivered Manila, Philippines. Risk and title will pass from the Supplier to the Procuring Entity upon receipt and final acceptance of the Goods at their final destination.</p> <p>Delivery of the Goods shall be made by the Supplier in accordance with the terms specified in Section VI (Schedule of Requirements).</p> <p>For purposes of this Clause the Procuring Entity’s Representative at the Project Site is Abigail Marie V. Rivera, you may contact her at (02)8523-9831 or email at msas@psc.gov.ph.</p> <p>Incidental Services –</p> <p>The Supplier is required to provide all of the following services, including additional services, if any, specified in Section VI. Schedule of Requirements:</p> <ol style="list-style-type: none"> a. performance or supervision of on-site assembly and/or start-up of the supplied Goods; b. furnishing of tools required for assembly and/or maintenance of the supplied Goods; c. furnishing of a detailed operations and maintenance manual for each appropriate unit of the supplied Goods; d. performance or supervision or maintenance and/or repair of the supplied Goods, for a period of time agreed by the parties, provided that this service shall not relieve the Supplier of any warranty obligations under this Contract; and e. training of the Procuring Entity’s personnel, at the Supplier’s plant and/or on-site, in assembly, start-up, operation, maintenance, and/or repair of the supplied Goods.

	<p>The Contract price for the Goods shall include the prices charged by the Supplier for incidental services and shall not exceed the prevailing rates charged to other parties by the Supplier for similar services.</p> <p>Spare Parts –</p> <p>The Supplier is required to provide all of the following materials, notifications, and information pertaining to spare parts manufactured or distributed by the Supplier:</p> <ul style="list-style-type: none"> a. such spare parts as the Procuring Entity may elect to purchase from the Supplier, provided that this election shall not relieve the Supplier of any warranty obligations under this Contract; and b. in the event of termination of production of the spare parts: <ul style="list-style-type: none"> i. advance notification to the Procuring Entity of the pending termination, in sufficient time to permit the Procuring Entity to procure needed requirements; and ii. following such termination, furnishing at no cost to the Procuring Entity, the blueprints, drawings, and specifications of the spare parts, if requested. <p>The spare parts and other components required are listed in Section VI (Schedule of Requirements) and the cost thereof is included in the contract price.</p> <p>The Supplier shall carry sufficient inventories to assure ex-stock supply of consumable spare parts or components for the Goods for a period of <i>three times the warranty period</i>.</p> <p>Spare parts or components shall be supplied as promptly as possible, but in any case, within one month of placing the order.</p>
	<p>Packaging –</p> <p>The Supplier shall provide such packaging of the Goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in this Contract. The packaging shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packaging case size and weights shall take into consideration, where appropriate, the remoteness of the Goods’ final destination and the absence of heavy handling facilities at all points in transit.</p>

	<p>The packaging, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the Contract, including additional requirements, if any, specified below, and in any subsequent instructions ordered by the Procuring Entity.</p> <p>The outer packaging must be clearly marked on at least four (4) sides as follows:</p> <p>Name of the Procuring Entity Name of the Supplier Contract Description Final Destination Gross weight Any special lifting instructions Any special handling instructions Any relevant HAZCHEM classifications</p>
	<p>A packaging list identifying the contents and quantities of the package is to be placed on an accessible point of the outer packaging if practical. If not practical the packaging list is to be placed inside the outer packaging but outside the secondary packaging.</p> <p>Transportation –</p> <p>Where the Supplier is required under Contract to deliver the Goods CIF, CIP, or DDP, transport of the Goods to the port of destination or such other named place of destination in the Philippines, as shall be specified in this Contract, shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract Price.</p> <p>Where the Supplier is required under this Contract to transport the Goods to a specified place of destination within the Philippines, defined as the Project Site, transport to such place of destination in the Philippines, including insurance and storage, as shall be specified in this Contract, shall be arranged by the Supplier, and related costs shall be included in the contract price.</p>

	<p>Where the Supplier is required under Contract to deliver the Goods CIF, CIP or DDP, goods are to be transported on carriers of Philippine registry. In the event that no carrier of Philippine registry is available, goods may be shipped by a carrier which is not of Philippine registry provided that the Supplier obtains and presents to the Procuring Entity certification to this effect from the nearest Philippine consulate to the port of dispatch. In the event that carriers of Philippine registry are available, but their schedule delays the Supplier in its performance of this Contract the period from when the Goods were first ready for shipment and the actual date of shipment the period of delay will be considered force majeure.</p> <p>The Procuring Entity accepts no liability for the damage of Goods during transit other than those prescribed by INCOTERMS for DDP deliveries. In the case of Goods supplied from within the Philippines or supplied by domestic Suppliers risk and title will not be deemed to have passed to the Procuring Entity until their receipt and final acceptance at the final destination.</p> <p>Intellectual Property Rights –</p> <p>The Supplier shall indemnify the Procuring Entity against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the Goods or any part thereof.</p>
2.2	<p>The terms of payment shall be as follows: payment shall be allowed after complete submission of necessary documents as required by the Procuring Entity.</p>
4	<p>The evaluation activities that will be conducted at the Philippine Sports Commission upon delivery are as follows:</p> <ul style="list-style-type: none"> (a) Food quality in terms of nutritional value (b) Ocular inspection of the commissary (c) Catering operations of the bidder

Section VI. Schedule of Requirements

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Item Number	Description	Quantity	Total	Delivered, Weeks/Months
1	Supply and Delivery of Daily Meals for Athletes and Coaches	<p>500 athletes and coaches x 800 a day for 30 days (month) x 12 months</p> <p>With guaranteed 300 athletes and coaches per day (30 days per month) 120 pax for RMSC and 120 pax for PHILSPORTS; 60 pax for Baguio</p> <p>The bidder is required to provide a quotation for each meal (breakfast, lunch, and dinner). With this, payment will be processed based on actual meal consumption of the athletes and coaches.</p>	<p>500 athletes and coaches x 800 a day for 30 days (month) x 12 months</p> <p>With guaranteed 300 athletes and coaches per day (30 days per month): 120 pax for RMSC and 120 pax for PHILSPORTS; 60 pax for Baguio</p>	<p>Period of one (1) year</p> <p>Thirty (30) Calendar Days upon issuance of the Notice to Proceed</p>

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with the Schedule of Requirements for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

Section VII. Technical Specifications/Terms of Reference

Technical Specifications

Item	Specification	Statement of Compliance (Bidders must state here either “Comply” or “Not Comply”)
		<p><i>[Bidders must state here either “Comply” or “Not Comply” against each of the individual parameters of each Specification stating the corresponding performance parameter of the equipment offered. Statements of “Comply” or “Not Comply” must be supported by evidence in a Bidders Bid and cross-referenced to that evidence. Evidence shall be in the form of the manufacturer’s un-amended sales literature, unconditional statements of specification and compliance issued by the manufacturer, samples, independent test data etc., as appropriate. A statement that is not supported by evidence or is subsequently found to be contradicted by the evidence presented will render the Bid under evaluation liable for rejection. A statement either in the Bidder's statement of compliance or the supporting evidence that is found to be false either during Bid evaluation, post-qualification or the execution of the Contract may be regarded as fraudulent and render the Bidder or supplier liable for prosecution subject to the applicable laws and issuances.]</i></p>
	Supply and Delivery of Daily Meals for Athletes and Coaches	
	<p>1. Scope of Work</p> <p>1.1. The winning bidder shall provide/prepare the athletes/coaches’ daily meals with the following meal composition:</p> <p>1.1.1. Breakfast:</p> <ul style="list-style-type: none"> - Soup - 2 Viands (choice of 1 fish or 1 chicken or meat dish) - 1 Egg (boiled, sunny side or scrambled) 	

	<ul style="list-style-type: none"> - Rice (white and brown or black), bread (white and wheat), cereal and/or oatmeal - Fresh Fruits - Beverages: water, fresh juice, milk (fresh, low fat or non-fat, and/or soymilk), low fat chocolate milk and/or brewed coffee <p>1.1.2. Lunch and Dinner:</p> <ul style="list-style-type: none"> - Soup - 2 viands (choice of 1 fish or 1 chicken or 1 red meat dish) - Vegetable Dish - Rice (white and brown or black) - Fresh Fruits - Beverages (water and/or fresh juice) and/or - Soup - Noodles/Pasta with meat/chicken/fish - Bread (white and wheat) - Vegetable dish - Fresh Fruits - Beverages (water and/or fresh juice) <p>1.2. Correct serving size should be implemented. Different athletes would require different serving sizes according to their needs. This must be discussed by the caterer and the full-time Nutritionist before the operation of the food service.</p> <p>2. Software System:</p> <p>2.1. Identification Card with RFID System where all the data of the athletes are contained in the system, including their diet needs, food restrictions, allergies, etc. (please see Annex D)</p> <p>3. Other Nutrition Concerns:</p> <p>3.1. Food restriction such as vegetarian, religion (Muslim) and other medical conditions such as food allergy and food intolerance should be determined and considered when planning the menu.</p> <p>3.2. No use of additives/MSG in all food items.</p> <p>3.3. No use of extenders.</p> <p>3.4. Serve natural food sources only.</p>	
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	<p>3.5. Low salt (less use of salt) and low fat (less use of oil).</p> <p>3.6. The athletes and coaches will have the option to get in the condiments section which will be provided at a side of the service area.</p> <p>3.7. No Takeout Policy to ensure food safety and avoid food spoilage.</p> <p>3.8. No left-over policy.</p> <p>3.9. Practice clean as you go.</p> <p>3.10. The daily menu can be provided by the food service provider but must be assessed/evaluated and approved by the PSC-MSAS Sports Nutrition Unit.</p> <p>3.11. High quality service from the caterer must be implemented.</p> <p>3.12. The PSC MSAS full-time Nutritionist shall prepare meal cards for athletes including meal plan and food allergies if any and other restrictions such as vegetarian, religion.</p> <p>4. Rules for the Food Servers:</p> <p>Please refer to PD 856 known as Code of Safety and Sanitation in the Philippines under chapter 3: Food Establishments section 19: Food Handlers:</p> <p><u>https://faolex.fao.org/docs/pdf/phi201040.pdf</u></p> <p>4.1. A proper uniform is needed all the time (hairnet, mask, gloves, apron, proper shoes and plain white polo shirt and black pants). Color coded aprons are used to distinguish different responsibilities inside the kitchen.</p> <p>4.2. In case of sickness, he or she is not allowed to work in the kitchen unless her/she must secure a medical clearance from PSC – MSAS Medical Unit.</p> <p>4.3. All staffs: cooks, kitchen helpers, dishwashers, and servers must have a health certificate and food safety certification from the city government. No person shall be employed in any food establishment without a Health Certificate issued by the local health authority annually. This certificate shall be issued only after the required physical and medical examinations are performed and immunizations are administered at prescribed intervals.</p>	
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	<p>4.4. No smoking, no drinking of alcohol and drug usage in the kitchen.</p> <p>4.5. The food server must practice “CLAYGO”, Clean as You Go.</p> <p>4.6. The food servers must practice proper hand washing all the time.</p> <p>5. Use of Food-Service Spaces:</p> <p>Please refer to PD 856 known as Code of Safety and Sanitation in the Philippines under chapter 3: Food Establishments section 18: Use of food-service spaces https://faolex.fao.org/docs/pdf/phi201040.pdf</p> <p>5.1. Food-service spaces shall not be used as living or sleeping quarters.</p> <p>5.2. Clothing or personal effects shall be kept in lockers or in designated places away from food service spaces.</p> <p>5.3. No animal or live fowl shall be allowed in such spaces.</p> <p>5.4. Persons not directly connected with food preparation and serving shall not be allowed to stay in food-serving spaces.</p> <p>5.5. Foods in storage or in preparation must not be handled by anyone other than the preparation and serving staff.</p> <p>6. Disposal of Refuse:</p> <p>(Please refer to PD 856 known as Code of Safety and Sanitation in the Philippines under chapter 3: Food Establishments Item 6: Proper Waste Disposal) https://faolex.fao.org/docs/pdf/phi201040.pdf</p> <p>6.1. In case, that there are excess foods prepared, the caterer may decide on the chances of donating edible leftovers for the reason that it cannot be served for food safety purposes (Please refer to PD 856 known as Code of Safety and Sanitation of the Philippines).</p> <p>7. Vermin Control:</p> <p>(Please refer to PD 856 known as Code of Safety and Sanitation in the Philippines under chapter 3: Food Establishments section 20: Vermin Control) https://faolex.fao.org/docs/pdf/phi201040.pdf</p>	
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	<p>Vermin - A group of insects or small animals such as flies, mosquitoes, cockroaches, fleas, lice, bedbugs, mice, and rats which are vectors of diseases.</p> <p>8. The caterer must provide the following:</p> <p>8.1. Software System (for athletes and coaches' meals)</p> <p>8.2. Staff needed:</p> <p>8.2.1. Kitchen supervisor: 1 per venue</p> <p>8.2.2. In-house nutritionist (in their commissary)</p> <p>8.2.3. Cook – 4 (2 per shift): per venue</p> <p>8.2.4. Dishwasher – 4 (2 per shift): per venue</p> <p>8.2.5. Kitchen helper – 2 (1 per shift): per venue</p> <p>8.2.6. Server – 4 (2 per shift): per venue</p> <p>8.2.7. Staff for software system – 1: per venue</p> <p>8.3. Silverware, flatware, kitchen tools</p> <p>8.4. Equipment such oven, stove, dish warmer, Baine Marie, etc.</p> <p>8.5. Rubbery Mats inside the kitchen area</p> <p>8.6. Sanitizer dispenser and refill of sanitizer on dining hall corners and toilet</p> <p>8.7. Tissue, liquid soap, and hand dryer on toilet area</p> <p>8.8. Cleaning tools: mop, dustpan and broom, trash bin and trash bag</p> <p>8.9. Linen: kitchen towels, potholders, table napkin</p> <p>8.10. Other tools and equipment: please see Annex D</p> <p>9. Others</p> <p>9.1. The food service provider shall have a nutritionist that will check and monitor the food serving size and nutritional requirements of the cycle menu. The foodservice provider's nutritionist shall coordinate with the PSC MSAS full-time Nutritionist on all relevant matters in connection with the daily meals of athletes and coaches. One (1) full-time nutritionist is allowed to learn the software system.</p> <p>9.2. RMSC and PHILSPORTS - The installation of all kitchen tools and equipment shall be at the expense of the foodservice provider. The space needed to be used shall be provided by the PSC.</p>	
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	<p>9.3. BAGUIO - The installation of all kitchen tools and equipment shall be at the expense of the foodservice provider. The space needed to be used shall be provided by the PSC.</p> <p>9.4. All minor repairs and maintenance of the venues are shouldered by the chosen caterer.</p> <p>9.5. The kitchen of each venue will be used in simple food preparation and cooking. There should be an appropriate gas line and clean, well maintained grease trap.</p> <p>9.6. A food evaluation or feedback form from the PSC MSAS Sports Nutrition Unit should be distributed to the athletes and coaches twice a month to evaluate the food being served to them.</p> <p>9.7. The Food Services Provider must have a commissary as possible and must be near PSC for more efficient handling and delivery of pre-preparation of raw materials and food items.</p> <p>9.8. The PSC MSAS full-time Nutritionist is responsible for monitoring the proper proportion and serving of foods.</p> <p>9.9. The bidder/s shall submit a sample menu cycle during the opening of bids.</p> <p>9.10. The total number of athletes and coaches availing their meal provision daily at RMSC, PhilSports, and PSC Baguio shall be a guaranteed 300 pax per day.</p> <p>9.11. Provision for a Non-Disclosure Agreement of the information and biometric details of the Athletes and Coaches enrolled in the software system.</p> <p>9.12. Adjustment of Meal Preparation by the Caterer The number of meals prepared by the caterer shall be adjusted based on the following:</p> <ul style="list-style-type: none"> • Participation in international training or competitions • Participation in local training or competitions outside the venue (within the Philippines) • Attendance at local events (e.g., Philippine National Games, Batang Pinoy, etc) • Travel to other venues (PSC Manila, PSC Pasig, PSC Baguio) • Off-season periods (no training) <p>To facilitate proper adjustments, the team(s) must inform the MSAS Sports Nutrition Unit in advance of the dates and the number of athletes</p>	
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	<p>and/or coaches who will not be present to eat in the dining hall due to the conditions mentioned above.</p> <p>This measure ensures efficient allocation of resources and minimizes food waste.</p> <p>10. Schedule of Operations:</p>	
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10.1. Monday To Sunday Operations:

Meals of the day	Pre-preparation and Cooking	Serving Time
Breakfast	4:00 am – 6:00 am	6:00 am – 10:00 am
Lunch	9:00 am – 11:00 am	11:00 am – 3:00 pm
Dinner	3:00 pm – 5:00 pm	5:00 pm – 9:00 pm

	<p>10.2. Holidays Schedule with No Operation:</p> <p>10.2.1. New Year</p> <p>10.2.2. Holy Week (Maundy Thursday to Easter Sunday)</p> <p>10.2.3. All Saints' Day</p> <p>10.2.4. Christmas Eve</p> <p>10.2.5. Christmas Day</p> <p>10.2.6. Last Day of the Year</p>	
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	<p>11. Language of Bid</p> <p>The Bid, as well as all correspondence and documents relating to the Bid exchanged by the Bidder and the PSC, shall be written in English.</p> <p>12. Eligibility Documents</p> <p>12.1. Conformity with the Technical Specification:</p> <p>12.1.1. Scope of Work, Software system in Athletes Dining Hall and Serving Size and Calories</p> <p>12.1.2. Sample Cycle Menu</p> <p>12.1.3. Policies and Operational Procedure: Catering for Athletes and Coaches</p> <p>12.1.4. Tools and Equipment Needed</p>	
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ANNEX “D”**TOOLS AND EQUIPMENT NEEDED:**

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Measuring Spoon/cups	Stainless	
Rubber Spatula	With stainless handle	
Mixing bowls	Stainless steel, 20 Qt.	
Measuring Cup	Plastic, for liquid ingredients	
Peeler	Heavy duty	
Kitchen Shears	Heavy Duty	
Squeeze bottle	500ml - 750ml	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Plastic Containers	Tupperware Brand/Lock N' Lock Brand (different sizes)	
Hotel pan and food cover (Bain Marie Pans)	Stainless Steel, Thirds-size	
Perforated pans	Stainless Steel, full size	
Double Broiler	Stainless Steel, 12 qt.	
Stock pot	Stainless Steel, 100 qt.	
Aluminum pasta/vegetable pot	Stainless Steel, 14" x 7", 18.5 qt.	
Blanching basket	Stainless Steel, 5" x 7", Coated Handle	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Sauce pot	Stainless Steel, 10 qt.	
Teflon Pan	Non-Stick, large	
Chef's knife/Kitchen Knife	8" Colors: White, Yellow, Red, Blue, Green	
Utility slicer	5 ½", with wavy edge	
Butcher knife	7" Stainless Steel	
Boning knife	6" Curved Stiff, Stainless Steel	
Turner	8" x 3", with coated handle, Stainless Steel	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Egg spatula/Fish turner/Spatula	6" x 3"	
Serving spoon	8 ¼" Stainless Steel	
Skimmer	5 1/2 "Round, Stainless Steel	
Bamboo Skimmer	12" Round Bamboo-Handled Coarse	
Wok Ladle	6 oz. Stainless Steel, wooden handle, 18"	
Hammered Shovel	17 ¾ "	
Bench Scraper	6" x 3 ½" Scraper, with Handle	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**







Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Food tong	12" Hi-Temp Stainless steel scalloped tong, Nylon end and coated handle	
Prep Spoon	15" Hi-heat Nylon Prep Spoon	
Wire whisk	12" Stainless Steel	
Scooper	4 oz. #8 Disher	
Grater	Stainless, Box, Heavy Duty	
Cooking thermometer with kitchen timer	Digital	
Cutting boards	18"x24" Colors: White, Yellow, Green, Blue, Red	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**






Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Plastic 14 1/2" x 20" Cafeteria	Bento Plate, White, Blue, Red, Green, Beige 5-6 segments	
Plates	White, Porcelain	
Soup Bowl	White, 9.25oz, Melamine	
Platter	8 1/2" x 5 1/2" White, Melamine, oval	
Stacking Cup	Melamine, White	
Dining Spoon	5/8" 18/0 Stainless Steel Medium Weight	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Dining Fork	18/0 Stainless Steel Medium Weight Dinner Fork	
Strainer	Stainless Steel	
Basting Spoon	Slotted Stainless Steel	
Serving Fork	8 1/3" Stainless Steel	
Utility Bowl	plastic, White	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**







Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Fork and Spoon Warmer	4-slot warmer	
Wire Basket	11" x 18 1/2"	
Aluminum Tray	14" x 18"	
Condiment Dispenser	10 qt., Dispenser Rail with 4 standard pumps	
Spices Shaker	10 oz. Aluminum	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**








Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Weighing Scale	500-gram weighing scale	
Mop sink	Service sink leg mounted, 24"	
Caution Sign	Janitorial 25" Wet Floor Caution Sign	
Wet Mop	4-ply Cotton Cut-End Wet Mop	
Dry Mop	24" x 5" Dust Mop	
Mop Bucket	36 qt. Janitorial Mop Bucket and wringer combo	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Wire shelf	24" x 72", Stainless Steel	
Shelf kit	18" x 48" Shelf Kit with 64" posts and casters	
Glass rack	Dark colored, plastic, Camrack Brand	
Utility Cart	3-shelf, stainless steel	
Platform Trucks	Heavy duty	
Steel hand truck	Heavy duty	
Lug/Tote boxes	Heavy duty, 20-gallon (or higher) NSF Tote, with lid	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Food Crate	Sunnyware Brand , 2078, Sunny Crate 35L 579 x 416 x 183 (mm)	
Food Crate	Sunnyware Brand, 2178, Sunny Crate 50L 528 x 365 x 324 (mm)	
Anti-Slip Kitchen Rubber Mat	Rubber, Length: 152.4cm, Width, 91.44cm, 3x5ft	
Serving Tongs	Stainless Steel 7.5"	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Serving Tongs	Stainless Steel 7.5"	
Colander	Stainless Steel 28cm	
Bain Marie Counter with Glass Cover	Stainless Steel, Heated Base with Glass Structure	
Hand Dryer Machine	High Jet Speed Fast Dry Dimensions: Width24cm, Height35cm, Depth21cm, Weight1.5kg,	
Automatic Sensor Soap Dispenser Touchless Wall Mounted	Automatic, Volume: 700mL, L110*W100*165mm, Weight: 425g, Power Supplier: 4pcs	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Can Opener	Heavy Duty, with bottle opener	
Automatic Alcohol Dispenser with Stand	Capacity: 1000mL, Sensor Type, Touchless, Battery Operated, 4 batteries	
Food Grade Gloves	Powder-Free, Nitrile Gloves	
Household Gloves	Black Rubber, Dishwashing Gloves,	

Statement of Compliance

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Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Commercial Gas Range 3 Burners with Stand	Stainless Steel, Burner (cast iron), Fuel Type: LPG	
Commercial Gas Griddle Smooth Plate 3 Burners with Stand	Stainless Steel, Large Oil Collector, Fuel Type: LPG	
2-Deck 4-Tray Gas Oven	Stainless Steel, Fuel Type: LPG, Size: L1330 x W890 x H1430 mm	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**


Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Soup Warmer	Countertop	
Commercial Mixer	Countertop Mixer	
Chest-type Freezer	22 Cu. Ft.	
Upright Showcase Chiller	14 Cu. Ft	
Work Prep Table	24" x 72" Stainless Steel	
Rice cooker	8.5kg capacity, or higher	
Microwave oven	Digital, 34-liter capacity	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Prep Table with Sink, Drawer, Cutting Board, and Undershelf	96", Stainless Steel	
Soup Stock Pot Stove	Single hole, Single Burner, LPG Powered	
Stainless Steel sink	16-Gauge Stainless Steel, Three Compartment, with 2 Drainboards, 23"x23"x12"	
Wall Clock	LED, Digital	
Kitchen Hood	Stainless Steel	
Water Dispenser	With Hot, warm, and cold option	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Funnel	Different sizes, Plastic	
Wok	Stainless Steel, 24"	
Frying pan	Stainless Steel	
Garbage Bins	Large, with wheels, 660 Liters	
Garbage Cans	Plastic, with wheels, 55 liters	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Coffee/Tea Cup	White, Plain, Ceramic	
Digital Portion Control Scale	Max 30kg, Digital, Measures dry or liquid ingredients, Battery Operated	
Juice Dispenser Beverage	2 Tanks, 9.5 Gallons for Cold Drinks, Cooling System	
Percolator	15-Liter Capacity, Stainless steel, Warm and boil indicator, Rustproof cylinder	

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

SPORTS NUTRITION UNIT

System Description:

A system that will manage Food Service for Athletes and Coaches using RFID Technology.

System Architecture:

The system should be component based where the components can be separated or integrated easily. The components must be well defined so that modules can be reused where and when required. The vendor must identify the modules and describe in his technical proposal document how this would be achieved.

Vendors are anticipated to enhance the value of our solution by integrating tips and ideas that will deal with Performance, High-Scalability, Manageability, security and availability.

Technology:

- RFID Tabletop reader
- RFID Handheld reader
- RFID Desktop reader/writer
- RFID Tag
- PC Station

Requirements:

- Installation and configuration of system provided to PSC
- No annual subscription for the program or software itself
- Configuration of RFID tags for Athletes and Coaches
- Provision of necessary electrical and network connections for the system to be operational
- Provide and issue a certificate of one (1) year warranty on parts and services to all deliverables
- Provide technical manual including project related documentation in printed and electronic formats
- Conduct three-day knowledge transfer training about the system to at least 3 ICT personnel and MSAS staff

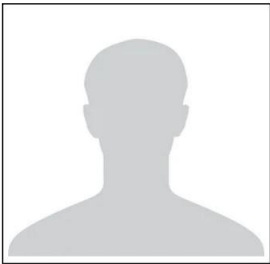
RFID System Optimization for Meal Service

To prevent bottlenecks in the queue, a minimum of two RFID Systems is recommended.

As athletes and coaches follow different training schedules, their mealtimes (breakfast, lunch, and dinner) will vary. This setup allows for a smoother dining flow and enables the caterer to adjust meal service during peak hours efficiently.

	Sample ID System in Athlete's Dining Hall <ol style="list-style-type: none"> 1. An athlete identification card should be worn by all the athletes and coaches in the cafeteria. The minimum identifiers on the card are: <ul style="list-style-type: none"> • Name • Sport • Athlete/coach • Age • Date of birth • Sex • Allergy/Food restriction/Special diet 	
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SAMPLE SOFTWARE SYSTEM INTERFACE

 <p>ATHLETE</p> <p>Name: DELA CRUZ, JUAN Sport: ARNIS Age: 25 YEARS OLD (ADULT) Date of Birth: 01/01/1998 Sex: MALE Allergies/Food restriction/Special diet: NONE</p>	<p style="text-align: center;">MEAL CARD</p> <p style="text-align: center;">2000 CALORIES</p> <table border="1"> <thead> <tr> <th rowspan="2">FOOD ITEM</th> <th colspan="3">MEAL</th> </tr> <tr> <th>BREAKFAST</th> <th>LUNCH</th> <th>DINNER</th> </tr> </thead> <tbody> <tr> <td>VEGETABLES</td> <td></td> <td>1 cup</td> <td>1 cup</td> </tr> <tr> <td>FRUIT</td> <td>1 pc/slice</td> <td>1 pc/slice</td> <td>1 pc/slice</td> </tr> <tr> <td>MILK</td> <td>1 glass</td> <td></td> <td></td> </tr> <tr> <td>RICE</td> <td>2 cups</td> <td>2 cups</td> <td>2 cups</td> </tr> <tr> <td>MEAT</td> <td>3 MBS</td> <td>3 MBS</td> <td>3 MBS</td> </tr> <tr> <td>EGG</td> <td>1 piece</td> <td></td> <td></td> </tr> </tbody> </table>	FOOD ITEM	MEAL			BREAKFAST	LUNCH	DINNER	VEGETABLES		1 cup	1 cup	FRUIT	1 pc/slice	1 pc/slice	1 pc/slice	MILK	1 glass			RICE	2 cups	2 cups	2 cups	MEAT	3 MBS	3 MBS	3 MBS	EGG	1 piece		
FOOD ITEM	MEAL																															
	BREAKFAST	LUNCH	DINNER																													
VEGETABLES		1 cup	1 cup																													
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice																													
MILK	1 glass																															
RICE	2 cups	2 cups	2 cups																													
MEAT	3 MBS	3 MBS	3 MBS																													
EGG	1 piece																															

	<ol style="list-style-type: none"> 1. An athlete and coach will have an issued I.D with the RFID System where in the information individually is specific for each of them. The following is the information in biometrics: <ol style="list-style-type: none"> a. Name b. Sport c. Athlete/coach d. Age (Teenager/Adult) e. Date of birth f. Sex g. Allergies/Food restriction/Special Diet 2. The Meal Card is inter-changeable Anytime by the Registered Nutritionist-Dietitian (RND) 3. The servers will follow the portion sizing, or the servings indicated on their meal cards. 	
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FOOD CALORIC REQUIREMENTS

MEASUREMENT:		
FOOD ITEM	SERVING SIZE	UNIT
VEGETABLE	½ cup	45g
FRUIT	1pc/slice	varies
MILK	1 cup	250mL
RICE	½ cup	80g
MEAT	1 matchbox size	35g
EGG	1 piece, medium	55g

I. Athlete: teenagers 19 years old and below:

1600 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	1 ½ cups	1 ½ cups	1 ½ cups
MEAT	2 MBS	2 MBS	2 MBS
EGG	1 piece		

1800 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	2 cups	2 cups	1 ½ cups
MEAT	2 MBS	3 MBS	2 MBS
EGG	1 piece		

2000 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	2 cups	2 cups	2 cups
MEAT	3 MBS	3 MBS	3 MBS
EGG	1 piece		

2500 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	3 cups	2 ½ cups	2 ½ cups
MEAT	3MBS	4MBS	4MBS
EGG	1 piece		

3000 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		1 glass
RICE	3 ½ cups	3 cups	3 cups
MEAT	4MBS	5MBS	4MBS
EGG	1 piece		

3500 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	2 pcs /slices	1 pc/slice
MILK	1 glass		1 glass
RICE	4 cups	3 ½ cups	3 ½ cups
MEAT	5MBS	6MBS	5MBS
EGG	1 piece		

II. Athlete: 20 years old and above:

1600 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 ½ cups	1 ½ cups
FRUIT	1 pc/slice	1pc/slice	1 pc/slice
MILK	1 glass		
RICE	1 ½ cups	1 ¾ cups	1 ½ cups
MEAT	3 MBS	3 MBS	3 MBS
EGG	1 pc		

1800 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 ½ cups	1 ½ cups
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	2 cups	1 ½ cups	1 ½ cups
MEAT	3 MBS	3 MBS	3 MBS
EGG	1 pc		

2000 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 ½ cups	1 ½ cups
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	2 cups	2 cups	1 ½ cups
MEAT	4 MBS	4 MBS	4 MBS
EGG	1 pc		

2500 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 ½ cups	1 ½ cups
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	3 cups	2 ½ cups	2 ½ cups
MEAT	4MBS	4MBS	3MBS
EGG	1 piece		

3000 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 ½ cups	1 ½ cups
FRUIT	2 pcs /slices	2 pcs /slices	1 pc/slice
MILK	1 glass		
RICE	3 ½ cups	3 cups	3 cups
MEAT	4 MBS	5 MBS	5 MBS
EGG	1 pc		

3500 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 ½ cups	1 ½ cups
FRUIT	2 pcs /slices	2 pcs /slices	1 pc /slice
MILK	1 glass		1 glass
RICE	4 cups	3 ½ cups	3 cups
MEAT	5MBS	6MBS	5MBS
EGG	1 piece		

III. Coach:

A. Female:

1500 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	1 ½ cups	1 ½ cups	1 cup
MEAT	2 MBS	2 MBS	2 MBS
EGG	1 piece		

2000 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	2 cups	2 cups	2 cups
MEAT	3 MBS	3 MBS	3 MBS
EGG	1 piece		

B. Male

2000 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	2 cups	2 cups	2 cups
MEAT	3 MBS	3 MBS	3 MBS
EGG	1 piece		

2500 CALORIES			
FOOD ITEM	MEAL		
	BREAKFAST	LUNCH	DINNER
VEGETABLES		1 cup	1 cup
FRUIT	1 pc/slice	1 pc/slice	1 pc/slice
MILK	1 glass		
RICE	3 cups	2 ½ cups	2 ½ cups
MEAT	4 MBS	4 MBS	4 MBS
EGG	1 piece		

Statement of Compliance

I hereby commit to provide the above-specified requirements in compliance with Terms of Reference for the project: **Supply and Delivery of Daily Meals for Athletes and Coaches.**

Name and Signature of the Bidder's Authorized Representative

Section VIII. Checklist of Technical and Financial Documents

Checklist of Technical and Financial Documents

I. TECHNICAL COMPONENT ENVELOPE

Class “A” Documents

Legal Documents

- ☐ (a) Valid PhilGEPS Registration Certificate (Platinum Membership) (all pages) in accordance with Section 8.5.2 of the IRR;

Technical Documents

- ☐ (b) Statement of the prospective bidder of all its ongoing government and private contracts, including contracts awarded but not yet started, if any, whether similar or not similar in nature and complexity to the contract to be bid; **and**
- ☐ (c) Statement of bidder’s Single Largest Completed Contract (SLCC) similar to the contract to be bid, except under conditions provided for in Sections 23.4.1.3 and 23.4.2.4 of the 2016 revised IRR if RA No. 9184, within the relevant period as provided in the Bidding Documents; **and**
- ☐ (d) Original copy of Bid Security. If in the form of a Surety Bond, submit also a certification issued by the Insurance Commission;
or
Original copy of Notarized Bid Securing Declaration; **and**
- ☐ (e) Conformity with the Technical Specifications, which may include production/delivery schedule, manpower requirements, and/or after-sales/parts, if applicable; **and**
- ☐ (f) Original duly signed Omnibus Sworn Statement (OSS);
and if applicable, Original Notarized Secretary’s Certificate in case of a corporation, partnership, or cooperative; or Original Special Power of Attorney of all members of the joint venture giving full power and authority to its officer to sign the OSS and do acts to represent the Bidder.

Financial Documents

- ☐ (g) The prospective bidder’s computation of Net Financial Contracting Capacity (NFCC); **or** A committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation.

Class “B” Documents

- ☐ (h) If applicable, a duly signed joint venture agreement (JVA) in case the joint venture is already in existence; **or** duly notarized statements from all the potential joint venture partners stating that they will enter into and abide by the provisions of the JVA in the instance that the bid is successful.

II. FINANCIAL COMPONENT ENVELOPE

☐ (i) Original of duly signed and accomplished Financial Bid Form; **and**

☐ (j) Original of duly signed and accomplished Price Schedule(s).

Other documentary requirements under RA No. 9184 (as applicable)

- ☐ (k) *[For foreign bidders claiming by reason of their country's extension of reciprocal rights to Filipinos]* Certification from the relevant government office of their country stating that Filipinos are allowed to participate in government procurement activities for the same item or product.
- ☐ (l) Certification from the DTI if the Bidder claims preference as a Domestic Bidder or Domestic Entity.

Other documentary requirements

- ☐ (m) Certificate of Inspection of venue to be signed by the following:
- RMSC: Ms. Julia Llanto, Chief SFD
 - PHILSPORTS: Mr. Charlie Esquivel, Administrator
 - BAGUIO: Mr. Juanito Smith, OIC – Baguio Training Camp
 - Purpose: to check and oversee each venue's condition and situation and to estimate the tools and equipment and other matters they need to bring and use



APPENDIX “1”

Bid Form for the Procurement of Goods ***[shall be submitted with the Bid]***

BID FORM

Date : _____

Project Identification No. : _____

To: *[name and address of Procuring Entity]*

Having examined the Philippine Bidding Documents (PBDs) including the Supplemental or Bid Bulletin Numbers *[insert numbers]*, the receipt of which is hereby duly acknowledged, we, the undersigned, offer to *[supply/deliver/perform]* *[description of the Goods]* in conformity with the said PBDs for the sum of *[total Bid amount in words and figures]* or the total calculated bid price, as evaluated and corrected for computational errors, and other bid modifications in accordance with the Price Schedules attached herewith and made part of this Bid. The total bid price includes the cost of all taxes, such as, but not limited to: *[specify the applicable taxes, e.g. (i) value added tax (VAT), (ii) income tax, (iii) local taxes, and (iv) other fiscal levies and duties]*, which are itemized herein or in the Price Schedules,

If our Bid is accepted, we undertake:

- a. to deliver the goods in accordance with the delivery schedule specified in the Schedule of Requirements of the Philippine Bidding Documents (PBDs);
- b. to provide a performance security in the form, amounts, and within the times prescribed in the PBDs;
- c. to abide by the Bid Validity Period specified in the PBDs and it shall remain binding upon us at any time before the expiration of that period.

[Insert this paragraph if Foreign-Assisted Project with the Development Partner:

Commissions or gratuities, if any, paid or to be paid by us to agents relating to this Bid, and to contract execution if we are awarded the contract, are listed below:

Name and address of agent	Amount or Commission or gratuity	Purpose of
---------------------------	----------------------------------	------------

_____	_____	_____
_____	_____	_____

(if none, state “None”)]

Until a formal Contract is prepared and executed, this Bid, together with your written acceptance thereof and your Notice of Award, shall be binding upon us.

We understand that you are not bound to accept the Lowest Calculated Bid or any Bid you may receive.

We certify/confirm that we comply with the eligibility requirements pursuant to the PBDs.

The undersigned is authorized to submit the bid on behalf of *[name of the bidder]* as evidenced by the attached *[state the written authority]*.

We acknowledge that failure to sign each and every page of this Bid Form, including the attached Schedule of Prices, shall be a ground for the rejection of our bid.

Name: _____

Legal capacity: _____

Signature: _____

Duly authorized to sign the Bid for and behalf of: _____

Date: _____

Price Schedule for Goods Offered from Abroad

[shall be submitted with the Bid if bidder is offering goods from Abroad]

For Goods Offered from Abroad

Name of Bidder _____ Project ID No. _____ Page ____ of ____

1	2	3	4	5	6	7	8	9
Item	Description	Country of origin	Quantity	Unit price CIF port of entry (specify port) or CIP named place (specify border point or place of destination)	Total CIF or CIP price per item (col. 4 x 5)	Unit Price Delivered Duty Unpaid (DDU)	Unit price Delivered Duty Paid (DDP)	Total Price delivered DDP (col 4 x 8)

Name: _____

Legal Capacity: _____

Signature: _____

Duly authorized to sign the Bid for and behalf of:

Price Schedule for Goods Offered from Within the Philippines
[shall be submitted with the Bid if bidder is offering goods from within the Philippines]

For Goods Offered from Within the Philippines

Name of Bidder _____ Project ID No. _____ Page ____ of ____

1	2	3	4	5	6	7	8	9	10
Item	Description	Country of origin	Quantity	Unit price EXW per item	Transportation and all other costs incidental to delivery, per item	Sales and other taxes payable if Contract is awarded, per item	Cost of Incidental Services, if applicable, per item	Total Price, per unit (col 5+6+7+8)	Total Price delivered Final Destination (col 9) x (col 4)

Name: _____

Legal Capacity: _____

Signature: _____

Duly authorized to sign the Bid for and behalf of: _____

Bid Securing Declaration Form

[shall be submitted with the Bid if bidder opts to provide this form of bid security]

REPUBLIC OF THE PHILIPPINES)
CITY OF _____) S.S.

BID SECURING DECLARATION **Project Identification No.: [Insert number]**

To: *[Insert name and address of the Procuring Entity]*

I/We, the undersigned, declare that:

1. I/We understand that, according to your conditions, bids must be supported by a Bid Security, which may be in the form of a Bid Securing Declaration.
2. I/We accept that: (a) I/we will be automatically disqualified from bidding for any procurement contract with any procuring entity for a period of two (2) years upon receipt of your Blacklisting Order; and, (b) I/we will pay the applicable fine provided under Section 6 of the Guidelines on the Use of Bid Securing Declaration, within fifteen (15) days from receipt of the written demand by the procuring entity for the commission of acts resulting to the enforcement of the bid securing declaration under Sections 23.1(b), 34.2, 40.1 and 69.1, except 69.1(f), of the IRR of RA No. 9184; without prejudice to other legal action the government may undertake.
3. I/We understand that this Bid Securing Declaration shall cease to be valid on the following circumstances:
 - a. Upon expiration of the bid validity period, or any extension thereof pursuant to your request;
 - b. I am/we are declared ineligible or post-disqualified upon receipt of your notice to such effect, and (i) I/we failed to timely file a request for reconsideration or (ii) I/we filed a waiver to avail of said right; and
 - c. I am/we are declared the bidder with the Lowest Calculated Responsive Bid, and I/we have furnished the performance security and signed the Contract.

IN WITNESS WHEREOF, I/We have hereunto set my/our hand/s this ____ day of [month] [year] at [place of execution].

—

*[Insert NAME OF BIDDER OR ITS AUTHORIZED
REPRESENTATIVE]*

[Insert signatory's legal capacity]

Affiant

[Jurat]

[Format shall be based on the latest Rules on Notarial Practice]

Contract Agreement Form for the Procurement of Goods (Revised)

[Not required to be submitted with the Bid, but it shall be submitted within ten (10) days after receiving the Notice of Award]

CONTRACT AGREEMENT

THIS AGREEMENT made the ____ day of _____ 20____ between [name of PROCURING ENTITY] of the Philippines (hereinafter called “the Entity”) of the one part and [name of Supplier] of [city and country of Supplier] (hereinafter called “the Supplier”) of the other part;

WHEREAS, the Entity invited Bids for certain goods and ancillary services, particularly [brief description of goods and services] and has accepted a Bid by the Supplier for the supply of those goods and services in the sum of *[contract price in words and figures in specified currency]* (hereinafter called “the Contract Price”).

NOW THIS AGREEMENT WITNESSETH AS FOLLOWS:

1. In this Agreement words and expressions shall have the same meanings as are respectively assigned to them in the Conditions of Contract referred to.
2. The following documents as required by the 2016 revised Implementing Rules and Regulations of Republic Act No. 9184 shall be deemed to form and be read and construed as integral part of this Agreement, *viz.*:
 - i. Philippine Bidding Documents (PBDs);
 - i. Schedule of Requirements;
 - ii. Technical Specifications;
 - iii. General and Special Conditions of Contract; and
 - iv. Supplemental or Bid Bulletins, if any
 - ii. Winning bidder’s bid, including the Eligibility requirements, Technical and Financial Proposals, and all other documents or statements submitted;

Bid form, including all the documents/statements contained in the Bidder’s bidding envelopes, as annexes, and all other documents submitted (*e.g.*, Bidder’s response to request for clarifications on the bid), including corrections to the bid, if any, resulting from the Procuring Entity’s bid evaluation;
 - iii. Performance Security;
 - iv. Notice of Award of Contract; and the Bidder’s conforme thereto; and
 - v. Other contract documents that may be required by existing laws and/or the Procuring Entity concerned in the PBDs. **Winning bidder agrees that additional contract documents or information prescribed by the GPPB that are subsequently required for submission after the contract execution, such as the Notice to Proceed, Variation Orders, and Warranty Security, shall likewise form part of the Contract.**
3. In consideration for the sum of *[total contract price in words and figures]* or such other sums as may be ascertained, *[Named of the bidder]* agrees to *[state the object of the contract]* in accordance with his/her/its Bid.
4. The *[Name of the procuring entity]* agrees to pay the above-mentioned sum in accordance with

the terms of the Bidding.

IN WITNESS whereof the parties hereto have caused this Agreement to be executed in accordance with the laws of the Republic of the Philippines on the day and year first above written.

[Insert Name and Signature]

[Insert Name and Signature]

[Insert Signatory's Legal Capacity]

[Insert Signatory's Legal Capacity]

for:

for:

[Insert Procuring Entity]

[Insert Name of Supplier]

Acknowledgment

[Format shall be based on the latest Rules on Notarial Practice]

Omnibus Sworn Statement (Revised)

[shall be submitted with the Bid]

REPUBLIC OF THE PHILIPPINES)
CITY/MUNICIPALITY OF _____) S.S.

AFFIDAVIT

I, [Name of Affiant], of legal age, [Civil Status], [Nationality], and residing at [Address of Affiant], after having been duly sworn in accordance with law, do hereby depose and state that:

1. *[Select one, delete the other:]*

[If a sole proprietorship:] I am the sole proprietor or authorized representative of [Name of Bidder] with office address at [address of Bidder];

[If a partnership, corporation, cooperative, or joint venture:] I am the duly authorized and designated representative of [Name of Bidder] with office address at [address of Bidder];

2. *[Select one, delete the other:]*

[If a sole proprietorship:] As the owner and sole proprietor, or authorized representative of [Name of Bidder], I have full power and authority to do, execute and perform any and all acts necessary to participate, submit the bid, and to sign and execute the ensuing contract for [Name of the Project] of the [Name of the Procuring Entity], as shown in the attached duly notarized Special Power of Attorney;

[If a partnership, corporation, cooperative, or joint venture:] I am granted full power and authority to do, execute and perform any and all acts necessary to participate, submit the bid, and to sign and execute the ensuing contract for [Name of the Project] of the [Name of the Procuring Entity], as shown in the attached [state title of attached document showing proof of authorization (e.g., duly notarized Secretary's Certificate, Board/Partnership Resolution, or Special Power of Attorney, whichever is applicable)];

3. [Name of Bidder] is not "blacklisted" or barred from bidding by the Government of the Philippines or any of its agencies, offices, corporations, or Local Government Units, foreign government/foreign or international financing institution whose blacklisting rules have been recognized by the Government Procurement Policy Board, **by itself or by relation, membership, association, affiliation, or controlling interest with another blacklisted person or entity as defined and provided for in the Uniform Guidelines on Blacklisting;**

4. Each of the documents submitted in satisfaction of the bidding requirements is an authentic copy of the original, complete, and all statements and information provided therein are true and correct;

5. [Name of Bidder] is authorizing the Head of the Procuring Entity or its duly authorized representative(s) to verify all the documents submitted;

6. *[Select one, delete the rest:]*

[If a sole proprietorship:] The owner or sole proprietor is not related to the Head of the Procuring Entity, members of the Bids and Awards Committee (BAC), the Technical Working Group, and the BAC Secretariat, the head of the Project Management Office or the end-user unit, and the project consultants by consanguinity or affinity up to the third civil degree;

[If a partnership or cooperative:] None of the officers and members of *[Name of Bidder]* is related to the Head of the Procuring Entity, members of the Bids and Awards Committee (BAC), the Technical Working Group, and the BAC Secretariat, the head of the Project Management Office or the end-user unit, and the project consultants by consanguinity or affinity up to the third civil degree;

[If a corporation or joint venture:] None of the officers, directors, and controlling stockholders of *[Name of Bidder]* is related to the Head of the Procuring Entity, members of the Bids and Awards Committee (BAC), the Technical Working Group, and the BAC Secretariat, the head of the Project Management Office or the end-user unit, and the project consultants by consanguinity or affinity up to the third civil degree;

7. *[Name of Bidder]* complies with existing labor laws and standards; and
8. *[Name of Bidder]* is aware of and has undertaken the responsibilities as a Bidder in compliance with the Philippine Bidding Documents, which includes:
 - a. Carefully examining all of the Bidding Documents;
 - b. Acknowledging all conditions, local or otherwise, affecting the implementation of the Contract;
 - c. Making an estimate of the facilities available and needed for the contract to be bid, if any; and
 - d. Inquiring or securing Supplemental/Bid Bulletin(s) issued for the *[Name of the Project]*.
9. *[Name of Bidder]* did not give or pay directly or indirectly, any commission, amount, fee, or any form of consideration, pecuniary or otherwise, to any person or official, personnel or representative of the government in relation to any procurement project or activity.
10. **In case advance payment was made or given, failure to perform or deliver any of the obligations and undertakings in the contract shall be sufficient grounds to constitute criminal liability for Swindling (Estafa) or the commission of fraud with unfaithfulness or abuse of confidence through misappropriating or converting any payment received by a person or entity under an obligation involving the duty to deliver certain goods or services, to the prejudice of the public and the government of the Philippines pursuant to Article 315 of Act No. 3815 s. 1930, as amended, or the Revised Penal Code.**

IN WITNESS WHEREOF, I have hereunto set my hand this ____ day of ____, 20__ at _____, Philippines.

*[Insert NAME OF BIDDER OR ITS AUTHORIZED
REPRESENTATIVE]*

[Insert signatory's legal capacity]
Affiant

[Jurat]

[Format shall be based on the latest Rules on Notarial Practice]

Performance Securing Declaration (Revised)

[if used as an alternative performance security but it is not required to be submitted with the Bid, as it shall be submitted within ten (10) days after receiving the Notice of Award]

REPUBLIC OF THE PHILIPPINES)
CITY OF _____) S.S.

PERFORMANCE SECURING DECLARATION

Invitation to Bid: [Insert Reference Number indicated in the Bidding Documents]

To: [Insert name and address of the Procuring Entity]

I/We, the undersigned, declare that:

1. I/We understand that, according to your conditions, to guarantee the faithful performance by the supplier/distributor/manufacture/contractor/consultant of its obligations under the Contract, I/we shall submit a Performance Securing Declaration within a maximum period of ten (10) calendar days from the receipt of the Notice of Award prior to the signing of the Contract.
2. I/We accept that: I/we will be automatically disqualified from bidding for any procurement contract with any procuring entity for a period of one (1) year for the first offense, or two (2) years **for the second offense**, upon receipt of your Blacklisting Order if I/We have violated my/our obligations under the Contract;
3. I/We understand that this Performance Securing Declaration shall cease to be valid upon:
 - a. issuance by the Procuring Entity of the Certificate of Final Acceptance, subject to the following conditions:
 - i. Procuring Entity has no claims filed against the contract awardee;
 - ii. It has no claims for labor and materials filed against the contractor; and
 - iii. Other terms of the contract; or
 - b. replacement by the winning bidder of the submitted PSD with a performance security in any of the prescribed forms under Section 39.2 of the 2016 revised IRR of RA No. 9184 as required by the end-user.

IN WITNESS WHEREOF, I/We have hereunto set my/our hand/s this ____ day of [month] [year] at [place of execution].

[Insert NAME OF BIDDER OR ITS AUTHORIZED REPRESENTATIVE]

[Insert signatory's legal capacity]

Affiant

[Jurat]

[Format shall be based on the latest Rules on Notarial Practice]