



Republic of the Philippines
Office of the President
Philippine Sports Commission

**NEGOTIATED PROCUREMENT
UNDER TWO FAILED BIDDINGS**

**SUPPLY AND DELIVERY
OF MEALS FOR ATHLETES
AND COACHES**

GOVERNMENT OF THE PHILIPPINES



Republic of the Philippines
Office of the President
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**INVITATION FOR
NEGOTIATED PROCUREMENT UNDER TWO-FAILED BIDDINGS**

Supply and Delivery of Daily Meals for Athletes and Coaches

1. The Government Procurement Policy Board – Technical Support Office (GPPB-TSO) intends to procure **Supply and Delivery of Daily Meals for Athletes and Coaches** with identification number **PSC BAC-024-2025**. The Approved Budget for the **Contract (ABC) of One Hundred Seventy Two Million and Eight Hundred Thousand Pesos (Php 172,800,000.00)**.
2. The Philippine Sports Commission - Bids Award Committee (PSC BAC) now invites technically, legally, and financially capable suppliers for the said project.
3. The Procurement procedure for this requirement is Negotiated Procurement for Two-Failed Bidding pursuant to Section 53.1 of 2016 revised Implementing Rules and Regulations (IRR) of Republic Act (RA) No. 9184.

The selection of the successful offer shall be based on the best and final offer that will be submitted on the set deadline to the BAC and which would meet the minimum technical specifications required.

4. The interested bidders may obtain further information from the BAC Secretariat at the address given below from **22 September 2025 to 29 September 2025**, Monday to Friday, 8:00 AM to 5:00 PM.
5. The PSC-BAC will hold the Negotiation Meeting on **26 September 2025** at 10:00 AM at Conference Room, Ground Floor, Administration Building, Rizal Memorial Sports Complex, P. Ocampo Sr. St., Malate, Manila.
6. Two (2) copies of the proposals (one original and one copy) must be submitted to the BAC which must be duly received by the BAC Secretariat through manual submission at Ground Floor, Administration Building, Rizal Memorial Sports Complex, P. Ocampo Sr. St., Malate, Manila on or before 10:00 AM, **30 September 2025**. Late submission shall not be accepted.
7. Interested bidders shall submit the following documents in sealed envelopes, labeled as “Negotiated Procurement for Two-Failed Biddings”, with the title of the procurement project, name of the bidder, address, the contact details of the bidder, addressed to the BAC.

TECHNICAL COMPONENT ENVELOPE

A. Legal Documents

- a) Valid PhilGEPS Registration Certificate (Platinum Membership), including the Annex/es or Class “A” eligibility documents; (Annex “A”)

B. Technical Documents

- a) Statement of the bidder of all its ongoing government and private contracts, including contracts awarded but not yet started, if any, whether similar or not in nature and complexity to the contract to be bid; (Annex “B”)
- b) Statement of Bidder’s Single Largest Completed Contract (SLCC) (Annex “C”) similar to the contract to be bid. For this purpose, the definition of similar contracts shall refer to **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** which shall be completed within the last 6 years prior to the date of submission of the best and final offer.
- c) Bid Security (Annex “D”) in any of the following form as prescribed under the 2016 revised IRR of RA 9184:
 - i. In case of cash, Manager’s Check, Bank Guarantee (not less than 2% of the ABC or PhP 3,456,000.00); or
 - ii. In case if Surety Bond, submit also a certification issued by the Insurance Commission (not less than 5% of the ABC or PhP 8,640,000.00); or
 - iii. Original Copy Notarized Bid Securing Declaration Bid Securing Declaration.
- d) Conformity with the Schedule of Requirements (Annex “E”);
- e) Conformity with the Technical Specifications (Annex “F”);
- f) Notarized Omnibus Sworn Statement (OSS) (Annex “G”) supported with Notarized Secretary’s Certificate in case of a corporation or cooperative; in case of partnership or single proprietorship, the bidder shall submit Special Power of Attorney executed by the partners or single proprietorship; whichever is applicable.

In case of Joint Venture, Special Power of Attorney shall be submitted by 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.
- g) If applicable, a duly signed joint venture agreement (JVA) in case the joint venture is already in existence or duly notarized statement 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.

h) Certificate of Inspection of venue to be signed by the following: (Annex “H”)

- RMSC : Ms. Julia Llanto, Chief of the Sports Facilities Division
- 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*

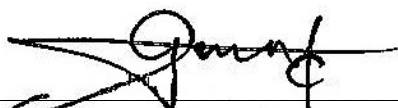
C. Financial Documents

- j) The Supplier’s audited financial statements, showing, among others, the Supplier’s total and current assets and liabilities, stamped “received” by 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; **and**
- k) The prospective bidder’s computation of Net Financial Contracting Capacity (NFCC). (Annex “I”)

FINANCIAL COMPONENT ENVELOPE

- l) Bid Form (Annex “J”)
 - m) Price Schedule (Annex “K”)
8. The Bid Data Sheet, General Conditions of the Contract and Special Conditions of the Contract shall form part of the contract. Other conditions of the contract shall be governed by the implementation of the rules and regulations of RA 9184 and other related and applicable laws.
9. The Head of the Procuring Entity reserves the right to reject and all Bids, declare failure of bidding, or not award the contract in accordance with Section 41 of the 2016 revised Implementing Rules and Regulations.

Issued this 22nd day of September 2025.



DR. CHRISTOPHER B. GACUTAN
Vice Chairperson, Bids and Awards Committee

Bid Data Sheet

ITB Clause	
5.3	<p>For this purpose, contracts similar to the Project shall be:</p> <ol 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> <ol style="list-style-type: none"> a. The amount of not less than <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 <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> <ol style="list-style-type: none"> 1. DTI Business name registration for single Proprietorship/SEC Registration for Corporation and Partnership/ CDA Registration for cooperatives, whichever may be appropriate under existing law of the Philippines. 2. The Corporation, Cooperative or Partnership Article of Incorporation, its constitution and By-Laws whichever is applicable to the bidder including amendments thereto, if any. 3. Sanitary Permit 4. 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. 5. Certificate of Inspection of venue to be signed by the following: <ol style="list-style-type: none"> a. RMSC: Ms. Julia Llanto, Chief of the Sports Facilities Division b. PHILSPORTS: Mr. Charlie Esquivel, Administrator

c. 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.*

6. Company Profile

7. Hazard Analysis & Critical Control Point (HACCP) Implemented Policy

8. Organizational Chart

9. Duly signed and notarized statement of availability of key personnel supported with a list. (to include Health Certificate).

10. 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.

11. The winning bidder shall submit documentary evidence to establish the existence and operational status of a commissary located near each of the following sites: (a) Philippine Sports Commission (PSC) Rizal Memorial Sports Complex, Manila, (b) Philsports Complex, Pasig City, and (c) Baguio City.

12. Acceptable forms of documentation include, but are not limited to, the following:

- a. Valid business permit or mayor's permit indicating the commissary's address;
- b. Lease contract or certificate of ownership for the commissary premises;
- c. Photographs of the commissary exterior and interior, each with visible geotagging or timestamp;
- d. Google Maps or similar digital map printout showing the commissary's location relative to the specified PSC site;
- e. Sworn statement from the bidder attesting to the operation of the commissary at the stated address;

13. Omnibus sworn statement

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

- 5.1. 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.
- 5.2. 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.

Special Conditions of Contract

GCC Clause	
1	<p>Delivery and Documents –</p> <p>The Daily Meals for Athletes and Coaches shall be supplied at Rizal Memorial Sports Complex (RMSC), Philippine Sports Complex (PHILSPORTS), and the Baguio Training Camp (PSC Baguio). The supplier shall coordinate with Philippine Sports Commission’s representative prior to delivery of Daily Meals for Athletes and Coaches.</p> <p>For the purposes of this Clause the Procuring Entity’s Representative on the Project Site is Mr. Lester V. Sabigan, Officer-In-Charge, Medical and Scientific Athletes Services (MSAS) with email address: sabigan.lester@psc.gov.ph.</p> <p>Incidental Services –</p> <p>The Supplier is required to provide all services, including additional services, if any, specified in Section VI. Schedule of Requirements.</p> <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>Regular and Recurring Services –</p> <p>“The contract for regular and recurring services shall be subject to renewal subject to the Guidelines on Renewal of Regular and Recurring Services under Appendix 37 of the 2016 revised IRR of RA No. 9184 which includes the performance evaluation of the service provider on the requirements under Section VII. Technical specifications.”</p>
2.2	<p>Payment shall be processed after receipt of billing. In case of accounts maintained in other banks, bank transfer fees shall be chargeable against the creditor’s account.</p>
4	<p>The evaluation activities that will be conducted at the Philippine Sports Commission upon delivery are as follows:</p> <ol style="list-style-type: none"> 1. Food quality in terms of nutritional value 2. Ocular inspection of the commissary 3. Catering operations of the bidder

Schedule of Requirements

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the Philippine Sports Commission.

Description	Quantity	Total	Delivered, Days/Weeks/Months
Supply and Delivery of Daily Meals for Athletes and Coaches	1 LOT Refer to the Technical Specifications	1 LOT Refer to the Technical Specifications	Within thirty (30) calendar days upon the Issuance of the Notice to Proceed

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

TECHNICAL SPECIFICATIONS

Specification	Statement of Compliance
	<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 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>
<p>1. Proposed New Budget: P172,800,000.00</p> <p>1.1 500 athletes and coaches x 960 a day for 30 days (month) x 12 months</p> <p>1.2 With guaranteed 300 athletes and coaches per day (30 days per month): 240 pax for RMSC and PHILSPORTS; 60 pax for Baguio</p> <p>2. Duration of the contract – One (1) year</p> <p>3. Scope of Work</p> <p>3.1. The winning bidder shall prepare, provide, and serve the athletes/coaches’ daily meals at the recommended specifications or improved versions thereof (see Annex A), subject to mutual agreement with the end-user, to ensure alignment with menu curation and the overall meal experience, in reference to the following basic meal composition:</p> <p>3.1.1. Breakfast:</p> <ul style="list-style-type: none"> - Soup - 1 protein dish (choice of 1 fish or 1 chicken or meat dish) - Egg (boiled, sunny side or scrambled) - Vegetable side dishes (tomato, cucumber, radish, okra, eggplant, etc.) - 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

3.1.2. Lunch and Dinner:

- Soup
- 2 protein dishes (choice of 1 fish and/or 1 chicken and/or red meat dish)
- Vegetable Dish
- Rice (white and brown or black)
- Fresh Fruits
- Beverages: water and/or fresh juice or flavored water and/or coffee and/or
- Soup
- Noodles/Pasta with meat/chicken/fish
- 1 protein dish (choice of 1 fish or 1 chicken or 1 red meat dish)
- Bread (white and wheat)
- Vegetable dish
- Fresh Fruits
- Beverages: water and/or fresh juice and/or flavored water or/coffee

3.2. The correct portion size per serving should be implemented (i.e., ½ cup of rice = 80 grams (see Annex A).

4. Other Nutrition Concerns:

- 4.1. Food restrictions—including vegetarian preferences, religious practices, and medical conditions such as food allergies and food intolerance—should be determined and considered when planning the menu.
- 4.2. There shall be no use of additives/MSG in food items.
- 4.3. There shall be no use of extenders.
- 4.4. Only naturally sourced food must be served.
- 4.5. The caterer shall consider less use of salt, low fat, and less use of oil in food preparations.
- 4.6. A condiments section shall be provided at the appropriate space in the service area for athletes and coaches to access and use as needed.
- 4.7. There shall be a “No Takeout” policy for athletes and coaches to ensure food safety and avoid food spoilage.
- 4.8. There shall be a “No Leftovers” policy” to ensure the same.
- 4.9. There shall be a “Clean As You Go” policy to promote discipline and sustainability.
- 4.10. The food service provider may propose the daily menu for athletes and coaches; however, all menus shall be subject to assessment, evaluation, and approval by the PSC–MSAS Sports Nutrition Unit.
- 4.11. A PSC MSAS Nutritionist shall conduct the nutritional assessment of athletes and coaches and provide the food service provider with the information on relevant medical conditions, such as food allergies and intolerances, and other considerations such as vegetarian preferences, religious dietary restrictions, and other vital modifications. Athletes may request diet modification only after consulting with the Nutritionist and receiving approval. All special diets shall be issued by the PSC MSAS Nutrition Unit by official order.

5. Rules for the Food Servers:

Food handlers and servers shall comply with all relevant provisions under PD856, known as the Code of Safety and Sanitation in the Philippines, Chapter 3, Section 19 (<https://faolex.fao.org/docs/pdf/phi201040.pdf>).

- 5.1. All food handlers and servers must wear appropriate uniforms, including food safety essentials while on duty (hairnet, mask, gloves, apron, proper shoes, plain white polo shirt, and black pants). Color-coded aprons must be used to distinguish different responsibilities inside the kitchen.
- 5.2. In case of sickness, food handlers and servers shall not be allowed to work in the kitchen until they secure a medical clearance from the PSC MSAS Medical Unit.
- 5.3. 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.
- 5.4. There shall be no smoking, drinking alcohol, or drug use in the kitchen.
- 5.5. All food handlers and servers must always maintain cleanliness and order in their workstations.
- 5.6. All food handlers and servers shall observe strict personal hygiene at all times, including proper and frequent handwashing before, during, and after food preparation and service.

6. Use of Food-Service Spaces:

As provided under PD 856, Chapter 3, Section 18:

- 6.1. Food service spaces shall not be used as living or sleeping quarters.
- 6.2. Clothing or personal effects shall be kept in lockers or in designated places away from food service spaces.
- 6.3. No animal or live fowl shall be allowed in such food service spaces.
- 6.4. People who are not authorized or involved in food preparation and serving shall not be allowed to stay in food service spaces.
- 6.5. Foods in storage or in preparation must not be handled by anyone other than the preparation and serving staff.

7. Disposal of Refuse:

The food service provider shall determine the appropriate disposal and management of all food waste in accordance with PD 856, Chapter 3, Section 22.

8. Vermin Control:

The food service provider shall comply with provisions under PD 856, Chapter 3, Section 20, to control any presence of vermin, i.e. any group of insects or small animals such as flies, mosquitoes, cockroaches, fleas, lice, bedbugs, mice, and rats, which are vectors of diseases.

9. The caterer must provide the following:

9.1. Adequate personnel complement:

- 9.1.1. One (1) kitchen supervisor per venue
 - 9.1.2. Four (4) cooks, or two (2) per shift, per venue
 - 9.1.3. Four (4) dishwashers, or two (2) per shift per venue
 - 9.1.4. Two (2) kitchen helpers, or one (1) per shift per venue
 - 9.1.5. Four (4) food servers, or two (2) per shift per venue
- 9.2. Silverware, flatware, and kitchen tools
- 9.3. Equipment such oven, stove, dish warmer, Baine Marie, etc.
- 9.4. Rubbery mats as needed inside the kitchen areas
- 9.5. Sanitizer dispensers and refills for dining hall corners and restrooms
- 9.6. Tissue, liquid soap, and hand dryer in the restrooms
- 9.7. Cleaning tools such as mops, dust pans, brooms, trash bins and bags, etc.
- 9.8. Linen such as kitchen towels, potholders, table napkins, etc.
- 9.9. Other tools and equipment as listed in Annex B

10. Others

- 10.1. The PSC shall identify and provide the dining venues at RMSC, PHILSPORTS, and PSC BAGUIO, while the installation of all kitchen tools and equipment shall be at the expense of the food service provider.
- 10.2. The PSC shall be responsible for infrastructural provisions such as drainage, water lines, and other essential requirements relative thereto at the dining venues, while all minor repairs and maintenance of the venues shall be shouldered by the supplier.
- 10.3. The PSC shall provide dining furniture such as tables and chairs at the venues.
- 10.4. The kitchens shall be prepared and used for simple food preparation and cooking. There shall be an appropriate gas line and a clean, well-maintained grease trap.
- 10.5. The food service provider must have commissaries near the dining venues in Manila (for RMSC and PHILSPORTS) and in Baguio (for PSC BAGUIO), for more efficient preparation, handling, and delivery of raw materials and food items.
- 10.6. The PSC MSAS Nutrition Unit shall responsible for monitoring the proper proportions and food servings.
- 10.7. When necessary, meals prepared by the food service provider may be adjusted subject to mutual agreement and the provision of reasonable advance notice by the PSC MSAS Nutritionist, such as prior to participation in local or international trainings or competitions, etc.
- 10.8. The PSC shall provide an appropriate system enabling the caterer to access relevant data on the athletes' and coaches' nutritional needs. This system shall include information such as medical conditions, food allergies, dietary restrictions, religious considerations, and more. It shall also facilitate diet modifications for both athletes and coaches.

10.9. Branding of the athletes' canteens shall be conceptualized and produced collaboratively between the PSC and the food service provider.

10.10. The food service provider may, with prior written approval from the Procuring Entity, open its canteen services to the general public within the same premises designated for supplying food to athletes with specific nutritional requirements. However, the Supplier must:

10.10.1. Ensure that the quality, quantity, and timeliness of food service to athletes, as specified in the Agreement, are not compromised by concurrent service to the public.

10.10.2. Maintain separate accounting records for sales and operations related to the government contract and public service, submitting these records to the Procuring Entity upon request.

10.10.3. Prioritize the needs of the athletes and adhere strictly to all nutritional and service requirements outlined in the Agreement.

10.10.4. Comply with all applicable government regulations, including health and safety standards, for the canteen operations serving both athletes and the public.

10.10.5. Ensure that any additional income generated from public sales does not affect the contract price or the Supplier's obligations to the Procuring Entity under this Agreement.

10.10.6. Acknowledge that the Procuring Entity reserves the right to suspend or revoke the Supplier's authority to serve the public if, in its sole discretion, such service is found to adversely impact the Supplier's ability to fulfill its contractual obligations.

11. Schedule of Operations:

11.1 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

11.2 Service activation may commence immediately for Rizal and Baguio venues. For venues where further construction is needed, the TOR should not be deferred. Instead, temporary workarounds such as packed meals or food deliveries shall be implemented until PSC and winning bidder completes preparations within a mutually agreed deadline.








FOOD ITEM	MEAL					
	BREAKFAST		LUNCH		DINNER	
	Serving Size	Measurement	Serving Size	Measurement	Serving Size	Measurement
Vegetable	45g to 90g (½ to 1 cup)	½ to 1 cup	45g to 90g (½ to 1 cup)	½ to 1 cup	45g to 90g (½ to 1 cup)	½ to 1 cup
Fruit	varies	1 piece/slice	varies	1 piece/slice	varies	1 piece/slice
Rice	80 (½ cup)	varies	80 (½ cup)	varies	80 (½ cup)	varies
Pasta/Noodle	140g (1 cup)	-	140g (1 cup)	-	140g (1 cup)	-
Bread	70 g (2 pieces)	varies	70 g (2 pieces)	varies	70 g (2 pieces)	varies
Oatmeal	240g (1 cup)	1 cup				
Cereal	50g (1 cup)	1 cup				
Meat	35g (1 matchbox size)	varies	35g (1 matchbox size)	varies	35g (1 matchbox size)	varies
Egg	55g (1 piece, medium)	2 pieces	-	-	-	-
CHOICE OF BEVERAGE	BREAKFAST		LUNCH		DINNER	
	Serving Size	Measurement	Serving Size	Measurement	Serving Size	Measurement
Milk	350ml (1 ¼ cup)	1 ¼ cup	-	-	-	-
Fruit Juice	250ml	1 cup	250ml	1 cup	250ml	1 cup
Infused water	250ml	1 cup	250ml	1 cup	250ml	1 cup
Coffee	250ml	1 cup	250ml	1 cup	250ml	1 cup
Tea	1 cup	1 cup	-	-	-	-
Water	unlimited	unlimited	unlimited	unlimited	unlimited	Unlimited

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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 1/2", with wavy edge	
Butcher knife	7" Stainless Steel	
Boning knife	6" Curved Stiff, Stainless Steel	
Turner	8" x 3", with coated handle, Stainless Steel	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date






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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date






ITEM	SPECIFICATION/DESCRIPTION	PICTURE
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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date







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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date








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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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"	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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, Heigh35cm, Depth21cm, Weight1.5kg,	
Automatic Sensor Soap Dispenser Touchless Wall Mounted	Automatic, Volume: 700mL, L110*W100*165mm, Weight: 425g, Power Supplier: 4pcs	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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,	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date




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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

ITEM	SPECIFICATION/DESCRIPTION	PICTURE
Prep Table with Sink, Drawer, Cutting Board, and Undershef	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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

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	

I hereby verify to comply with all the above requirements.

Signature over printed name of the authorized representative

Company name

Date

General Conditions of Contract

7. 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)**.

8. Advance Payment and Terms of Payment

- 8.1. Advance payment of the contract amount is provided under Annex “D” of the revised 2016 IRR of RA No. 9184.
- 8.2. 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**.

9. 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.

10. 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.

11. Warranty

- 11.1. 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.
- 11.2. 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.

12. 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.

Special Conditions of Contract

GCC Clause	
1	<p>Delivery and Documents –</p> <p>The Daily Meals for Athletes and Coaches shall be supplied at Rizal Memorial Sports Complex (RMSC), Philippine Sports Complex (PHILSPORTS), and the Baguio Training Camp (PSC Baguio). The supplier shall coordinate with Philippine Sports Commission’s representative prior to delivery of Medicine and Medical Supplies.</p> <p>For the purposes of this Clause the Procuring Entity’s Representative on the Project Site is Mr. Lester V. Sabigan, Officer-In-Charge, Medical and Scientific Athletes Services (MSAS) with email address: sabigan.lester@psc.gov.ph.</p> <p>Incidental Services –</p> <p>The Supplier is required to provide all services, including additional services, if any, specified in Section VI. Schedule of Requirements.</p> <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>Regular and Recurring Services –</p> <p>“The contract for regular and recurring services shall be subject to renewal subject to the Guidelines on Renewal of Regular and Recurring Services under Appendix 37 of the 2016 revised IRR of RA No. 9184 which includes the performance evaluation of the service provider on the requirements under Section VII. Technical specifications.”</p>
2.2	<p>Payment shall be processed after receipt of billing. In case of accounts maintained in other banks, bank transfer fees shall be chargeable against the creditor’s account.</p>
4	<p>The evaluation activities that will be conducted at the Philippine Sports Commission upon delivery are as follows:</p> <ol style="list-style-type: none"> 1. Food quality in terms of nutritional value 2. Ocular inspection of the commissary 3. Catering operations of the bidder

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]

STATEMENT OF SINGLE LARGEST COMPLETED CONTRACT

(within six (6) years from the date of submission and receipt of bids)

Name of Client	Name of the Contract	Date and Status of the Contract	Kind of Goods	Amount of Contract	Value of Outstanding Contracts	Date of Delivery

I hereby certify that the above-mentioned are correct.

Signature over the printed name of the authorized representative

Company name

Date

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

[Iurat]

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

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 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	Purpose of Commission or gratuity
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(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: _____