

# **PHILIPPINE BIDDING DOCUMENTS**

(As Harmonized with Development Partners)

## **Supply and Delivery of Technical -Vocational- Livelihood (TVL) Equipment Packages to Public Senior High Schools Lot 1 (Cookery NC II)**

Project Identification Number: CPB-01-2025

Government of the Republic of the Philippines

**Sixth Edition  
July 2020**

# 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.
- f. 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***

### **Notes on the Invitation to Bid**

The Invitation to Bid (IB) provides information that enables potential Bidders to decide whether to participate in the procurement at hand. The IB shall be posted in accordance with Section 21.2 of the 2016 revised IRR of RA No. 9184.

Apart from the essential items listed in the Bidding Documents, the IB should also indicate the following:

- a. The date of availability of the Bidding Documents, which shall be from the time the IB is first advertised/posted until the deadline for the submission and receipt of bids;
- b. The place where the Bidding Documents may be acquired or the website where it may be downloaded;
- c. The deadline for the submission and receipt of bids; and
- d. Any important bid evaluation criteria (*e.g.*, the application of a margin of preference in bid evaluation).

The IB should be incorporated in the Bidding Documents. The information contained in the IB must conform to the Bidding Documents and in particular to the relevant information in the Bid Data Sheet.





Republic of the Philippines  
**Department of Education**  
 Region VI-Western Visayas  
**SCHOOLS DIVISION OF SAGAY CITY**

**INVITATION TO BID FOR**  
**Supply and Delivery**  
**of Technical-Vocational-Livelihood (TVL) Equipment Packages**  
**to Public Senior High Schools Lot 1 (Cookery NC II)**  
 PROJECT No. CPB-01-2025

1. The Department of Education, through **FY 2025 GAA** intends to apply the sum of **Two Million Eight Hundred Eleven Thousand Nine Hundred Twenty-Eight Pesos (Php 2,811,928.00)** being the ABC to payment under the contract **Supply and Delivery of Technical-Vocational-Livelihood (TVL) Equipment Packages to Public Senior High Schools Lot 1 (Cookery NC II)**. Bids received in excess of the ABC shall be automatically rejected at bid opening.

Description	Quantity	Contract Duration	Location of Delivery	Approved Budget for the Contract (ABC)
sets of tools and equipment, each set is composed of:		90 CD	Bulanon Farm School Brgy. Bulanon, Sagay City, Negros Occidental	Php 2,811,928.00
APPLE CORER	24 units			
BAIN MARIE, TABLE	12 units			
BLENDER, ELECTRIC	12 units			
BOARD, CHOPPING/CUTTING, PLASTIC	12 units			
BOILER, DOUBLE	12 sets			
BRAISING PAN, MEDIUM	12 units			
CAN OPENER	12 units			
CART, UTILITY	12 units			
CASSEROLE, MEDIUM	12 units			
CASSEROLE, SMALL	12 units			
COLANDER, MEDIUM	12 units			
COLANDER, SMALL	12 units			
CUP, MEASURING (FOR SOLID)	12 sets			
DISPENSER, PAPER TOWEL	12 units			
FAN, ELECTRIC	12 units			
FIRE EXTINGUISHER (WITH CONTENTS)	4 units			
FISH POACHER, MEDIUM	4 units			
FORK, CARVING	12 units			
FORK, KITCHEN	96 pcs			
FRYING PAN, LARGE	12 units			

FRYING PAN, MEDIUM	12 units		Sagay City Farm School Brgy. Rizal, Sagay City, Negros Occidental	
FRYING PAN, SMALL	12 units			
FUNNEL, S/S, MEDIUM	12 units			
FUNNEL, S/S, SMALL	12 units			
GARBAGE BIN	12 units			
GLASS RACK	12 units			
KNIFE, BONING	12 units			
KNIFE, CHEF	12 units			
KNIFE, CLEAVER	12 units			
KNIFE, OYSTER	12 units			
LIGHT, EMERGENCY	12 units			
MEAT SLICER, SMALL	4 units			
PAN, ROASTING	12 units			
PEELER, Y-TYPE	12 units			
PEPPER AND SALT MILL	12 units			
PIPING BAG	120 units			
PLATE RACK	12 units			
PREPARATION TABLE WITH SINK	8 units			
PRESSURE COOKER	8 units			
SCISSOR, KITCHEN	12 units			
SCOOPER, ICE CREAM	12 units			
SIEVER, SMALL	12 units			
SKIMMER, FINE	12 units			
SKIMMER, SPIDER	12 units			
SOUP CUP RACK	12 units			
SOUP LADLE, 3 OZ	12 units			
SOUP LADLE, 6 OZ	12 units			
SOUP LADLE, 8 OZ	12 units			
SOUP LADLE, 12 OZ	12 units			
SPATULA	12 units			
SPOON, KITCHEN	96 units			
SPOON, KITCHEN (SLOTTED)	96 units			
SPOON, MEASURING	12 sets		Bato National High School Brgy. Bato, Sagay City, Negros Occidental	
SPOON, PARISIENNE	96 units			
SPOON, SERVING	40 pcs			
SPOON, WOODEN	40 pcs			
STOCK POT, LARGE	12 units			
STRAINER CHINOIS, MEDIUM	12 units			
STRAINER CHINOIS, SMALL	12 units			
STRAINER MEDIUM, FINE	12 units			
STRAINER SMALL, FINE	12 units			
Table, Working	4 units			
TENDERIZER, MEDIUM	12 units			
THERMOMETER, POCKET /PIN	12 units			

TONG, 12 INCHES	12 pcs			
TONG, 8 INCHES	12 pcs			
TRAY, BAKING, SMALL	12 units			
TRAY, UTILITY	12 units			
TUBE, PASTRY	12 sets			
TURNER 3" X 6"	12 pcs			
WEIGHING SCALE, 1 KG, DIGITAL	12 units			
WEIGHING SCALE, 5 Kilograms, Mechanical	12 units			
WIRE SKIMMER, SMALL	12 units			
WIRE WHISK, HEAVY DUTY	12 units			
WIRE WHISK, MEDIUM	12 units			
WIRE WHISK, SMALL	12 units			
WOK, MEDIUM	12 units			
WOK, SMALL	16 units			
ZESTER	12 units			

2. The Department of Education now invites bids for the above Procurement Project. Delivery of the Goods is required within **90 CD**. Bidders should have completed, within three (3) 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 a 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 Department of Education-Division of Sagay City and inspect the Bidding Documents at the address given below during office hours at 8 a.m.-5 p.m.
5. A complete set of Bidding Documents may be acquired by interested Bidders on **May 8-28, 2025** from the given address and website 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 **Five Thousand Pesos (Php 5,000.00)**. The Procuring Entity shall allow the bidder to present its proof of payment for the fees through electronic means.
6. The Department of Education Division of Sagay City will hold a **Pre-Bid Conference on May 15, 2025; 2:00 p.m. at the Division Office Conference Room**. Link will be provided to prospective bidders who opt to join virtually.

7. Bids must be duly received by the BAC Secretariat through manual submission at the office address indicated below **on or before May 28, 2025; 9 a.m.** 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 **May 28, 2025; 9 a.m** at the Conference Room of the New Division Office, Sitio Chloe, Brgy. Rizal, Sagay City. Bids will be opened in the presence of the bidders' representatives who choose to attend the activity.
10. The Department of Education 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 IRR of RA No. 9184, without thereby incurring any liability to the affected bidder or bidders.
11. For further information, please refer to:

**JOMELYN G. BELEGANIO**  
BAC Secretariat  
DepEd-Division of Sagay City  
Sitio Chloe, Brgy. Rizal, Sagay City  
sagaycity.bac@deped.gov.ph  
0951-974-9647

12. You may visit the following website: For downloading of Bidding Documents: [depedsagay.com](http://depedsagay.com)

**(Sgd.) MARK ANTHONY J. TAN, PhD**  
Chief Education Supervisor  
OIC, Office of the Assistant Schools Division Superintendent  
BAC Chairman

## ***Section II. Instructions to Bidders***

### **Notes on the Instructions to Bidders**

This Section on the Instruction to Bidders (ITB) provides the information necessary for bidders to prepare responsive bids, in accordance with the requirements of the Procuring Entity. It also provides information on bid submission, eligibility check, opening and evaluation of bids, post-qualification, and on the award of contract.

## 1. Scope of Bid

The Procuring Entity, Department of Education-Division of Sagay City wishes to receive Bids for the **Supply and Delivery of Technical-Vocational-Livelihood (TVL) Equipment Packages to Public Senior High Schools Lot 1 (Cookery NC II)** with identification number **CBP-01-2025**.

The Procurement Project (referred to herein as “Project **CBP-01-2025**”) is composed of 1 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 **CY 2025** in the amount of **Two Million Eight Hundred Eleven Thousand Nine Hundred Twenty-Eight Pesos (Php 2,811,928.00)**.

2.2. The source of funding is:

a. NGA, the General Appropriations Act or Special Appropriations.

## 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.

- a. Foreign ownership exceeding those allowed under the rules may participate pursuant to:
  - i. When a Treaty or International or Executive Agreement as provided in Section 4 of the RA No. 9184 and its 2016 revised IRR allow foreign bidders to participate;
  - ii. Citizens, corporations, or associations of a country, included in the list issued by the GPPB, the laws or regulations of which grant reciprocal rights or privileges to citizens, corporations, or associations of the Philippines;
  - iii. When the Goods sought to be procured are not available from local suppliers; or
  - iv. When there is a need to prevent situations that defeat competition or restrain trade.

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:

- b. For procurement where the Procuring Entity has determined, after the conduct of market research, that imposition of either (a) or (b) will likely result to failure of bidding or monopoly that will defeat the purpose of public bidding: the Bidder should comply with the following requirements:
  - i. Completed at least two (2) similar contracts, the aggregate amount of which should be equivalent to at least *fifty percent (50%) in the case of non-expendable supplies and services or twenty-five percent (25%) in the case of expendable supplies*] of the ABC for this Project; and
  - ii. The largest of these similar contracts must be equivalent to at least half of the percentage of the ABC as required above.

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:

- a. **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 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 3 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 e.
  - 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:

- a. Philippine Pesos.

## **14. Bid Security**

14.1. The Bidder shall submit a Bid Securing Declaration<sup>1</sup> 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 **September 25, 2025**. 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 copy and two photocopies of the first and second components of its Bid.

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.

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<sup>1</sup> In the case of Framework Agreement, the undertaking shall refer to entering into contract with the Procuring Entity and furnishing of the performance security or the performance securing declaration within ten (10) calendar days from receipt of Notice to Execute Framework Agreement.

- 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 follows:
- Option 1 – 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**

- 20.2. 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.

## **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***

### **Notes on the Bid Data Sheet**

The Bid Data Sheet (BDS) consists of provisions that supplement, amend, or specify in detail, information, or requirements included in the ITB found in Section II, which are specific to each procurement.

This Section is intended to assist the Procuring Entity in providing the specific information in relation to corresponding clauses in the ITB and has to be prepared for each specific procurement.

The Procuring Entity should specify in the BDS information and requirements specific to the circumstances of the Procuring Entity, the processing of the procurement, and the bid evaluation criteria that will apply to the Bids. In preparing the BDS, the following aspects should be checked:

- a. Information that specifies and complements provisions of the ITB must be incorporated.
- b. Amendments and/or supplements, if any, to provisions of the ITB as necessitated by the circumstances of the specific procurement, must also be incorporated.

# Bid Data Sheet

ITB Clause	
5.3	For this purpose, contracts similar to the Project shall be: <ul style="list-style-type: none"> <li>a. supply and delivery of Educational Materials and Supplies; General Merchandise</li> <li>b. completed within 3 years prior to the deadline for the submission and receipt of bids.</li> </ul>
7.1	No further instructions.
12	The price of the Goods shall be quoted DDP (Delivered Duty Paid).
14.1	The bid security shall be in the form of a Bid Securing Declaration, or any of the following forms and amounts: <ul style="list-style-type: none"> <li>a. The amount of not less than <b>Fifty-Six Thousand Two Hundred Thirty-Eight Pesos and Fifty-Six Centavos (Php56,238.56)</b>, if bid security is in cash, cashier's/manager's check, bank draft/guarantee or irrevocable letter of credit; or</li> <li>b. The amount of not less than <b>One Hundred Forty Thousand Five Hundred Ninety-Six Pesos and Forty Centavos (Php140,596.40)</b> if bid security is in Surety Bond.</li> </ul>
19.3	The lot and reference is: <p>supply and delivery of sets of tools and equipment</p> <p>(please see technical specifications)</p>
20.2	No further instructions.
21.2	No further instructions.

## ***Section IV. General Conditions of Contract***

### **Notes on the General Conditions of Contract**

The General Conditions of Contract (GCC) in this Section, read in conjunction with the Special Conditions of Contract in Section V and other documents listed therein, should be a complete document expressing all the rights and obligations of the parties.

Matters governing performance of the Supplier, payments under the contract, or matters affecting the risks, rights, and obligations of the parties under the contract are included in the GCC and Special Conditions of Contract.

Any complementary information, which may be needed, shall be introduced only through the Special 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***

### **Notes on the Special Conditions of Contract**

Similar to the BDS, the clauses in this Section are intended to assist the Procuring Entity in providing contract-specific information in relation to corresponding clauses in the GCC found in Section IV.

The Special Conditions of Contract (SCC) complement the GCC, specifying contractual requirements linked to the special circumstances of the Procuring Entity, the Procuring Entity's country, the sector, and the Goods purchased. In preparing this Section, the following aspects should be checked:

- a. Information that complements provisions of the GCC must be incorporated.
- b. Amendments and/or supplements to provisions of the GCC as necessitated by the circumstances of the specific purchase, must also be incorporated.

However, no special condition which defeats or negates the general intent and purpose of the provisions of the GCC should be incorporated herein.

## Special Conditions of Contract

GCC Clause	
	<p><b>Delivery and Documents –</b></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 at DepEd-Division of Sagay City. 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</p> <p style="padding-left: 40px;">Dannie Clark M. Uguil OIC-Schools Division Superintendent</p> <p><b>Incidental Services –</b></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> <ul style="list-style-type: none"> <li>a. performance or supervision of on-site assembly and/or start-up of the supplied Goods;</li> <li>b. furnishing of tools required for assembly and/or maintenance of the supplied Goods;</li> <li>c. furnishing of a detailed operations and maintenance manual for each appropriate unit of the supplied Goods;</li> <li>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</li> </ul>
	<ul style="list-style-type: none"> <li>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.</li> <li>f. <i>[Specify additional incidental service requirements, as needed.]</i></li> </ul> <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><b>Spare Parts –</b></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> <p><i>Select appropriate requirements and delete the rest.</i></p> <ul style="list-style-type: none"> <li>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</li> <li>b. in the event of termination of production of the spare parts: <ul style="list-style-type: none"> <li>i. advance notification to the Procuring Entity of the pending termination, in sufficient time to permit the Procuring Entity to procure needed requirements; and</li> <li>ii. following such termination, furnishing at no cost to the Procuring Entity, the blueprints, drawings, and specifications of the spare parts, if requested.</li> </ul> </li> </ul> <p>The spare parts and other components required are listed in <b>Section VI (Schedule of Requirements)</b> and the cost thereof are 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>[indicate here the time period specified. If not used indicate a time period of three times the warranty period]</i>.</p> <p>Spare parts or components shall be supplied as promptly as possible, but in any case, within <i>[insert appropriate time period]</i> months of placing the order.</p>
	<p><b>Packaging –</b></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><b>Transportation –</b></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</p>

	<p>their receipt and final acceptance at the final destination.</p> <p><b>Intellectual Property Rights –</b></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><i>[If partial payment is allowed, state]</i> “The terms of payment shall be as follows: _____.”</p>
4	<p>The inspections and tests that will be conducted during post qualification process</p>

## ***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.

Description	Quantity	Delivered, Weeks/Months
<b>sets of tools and equipment, each set is composed of:</b>		90 CD
APPLE CORER	24 units	
BAIN MARIE, TABLE	12 units	
BLENDER, ELECTRIC	12 units	
BOARD, CHOPPING/CUTTING, PLASTIC	12 units	
BOILER, DOUBLE	12 sets	
BRAISING PAN, MEDIUM	12 units	
CAN OPENER	12 units	
CART, UTILITY	12 units	
CASSEROLE, MEDIUM	12 units	
CASSEROLE, SMALL	12 units	
COLANDER, MEDIUM	12 units	
COLANDER, SMALL	12 units	
CUP, MEASURING (FOR SOLID)	12 sets	
DISPENSER, PAPER TOWEL	12 units	
FAN, ELECTRIC	12 units	
FIRE EXTINGUISHER (WITH CONTENTS)	4 units	
FISH POACHER, MEDIUM	4 units	
FORK, CARVING	12 units	
FORK, KITCHEN	96 pcs	
FRYING PAN, LARGE	12 units	
FRYING PAN, MEDIUM	12 units	
FRYING PAN, SMALL	12 units	
FUNNEL, S/S, MEDIUM	12 units	
FUNNEL, S/S, SMALL	12 units	
GARBAGE BIN	12 units	
GLASS RACK	12 units	
KNIFE, BONING	12 units	
KNIFE, CHEF	12 units	
KNIFE, CLEAVER	12 units	
KNIFE, OYSTER	12 units	
LIGHT, EMERGENCY	12 units	
MEAT SLICER, SMALL	4 units	
PAN, ROASTING	12 units	
PEELER, Y-TYPE	12 units	

PEPPER AND SALT MILL	12 units	
PIPING BAG	120 units	
PLATE RACK	12 units	
PREPARATION TABLE WITH SINK	8 units	
PRESSURE COOKER	8 units	
SCISSOR, KITCHEN	12 units	
SCOOPER, ICE CREAM	12 units	
SIEVER, SMALL	12 units	
SKIMMER, FINE	12 units	
SKIMMER, SPIDER	12 units	
SOUP CUP RACK	12 units	
SOUP LADLE, 3 OZ	12 units	
SOUP LADLE, 6 OZ	12 units	
SOUP LADLE, 8 OZ	12 units	
SOUP LADLE, 12 OZ	12 units	
SPATULA	12 units	
SPOON, KITCHEN	96 units	
SPOON, KITCHEN (SLOTTED)	96 units	
SPOON, MEASURING	12 sets	
SPOON, PARISIENNE	96 units	
SPOON, SERVING	40 pcs	
SPOON, WOODEN	40 pcs	
STOCK POT, LARGE	12 units	
STRAINER CHINOIS, MEDIUM	12 units	
STRAINER CHINOIS, SMALL	12 units	
STRAINER MEDIUM, FINE	12 units	
STRAINER SMALL, FINE	12 units	
Table, Working	4 units	
TENDERIZER, MEDIUM	12 units	
THERMOMETER, POCKET /PIN	12 units	
TONG, 12 INCHES	12 pcs	
TONG, 8 INCHES	12 pcs	
TRAY, BAKING, SMALL	12 units	
TRAY, UTILITY	12 units	
TUBE, PASTRY	12 sets	
TURNER 3" X 6"	12 pcs	
WEIGHING SCALE, 1 KG, DIGITAL	12 units	
WEIGHING SCALE, 5 Kilograms, Mechanical	12 units	
WIRE SKIMMER, SMALL	12 units	
WIRE WHISK, HEAVY DUTY	12 units	
WIRE WHISK, MEDIUM	12 units	
WIRE WHISK, SMALL	12 units	
WOK, MEDIUM	12 units	
WOK, SMALL	16 units	



ZESTER	12 units	
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## ***Section VII. Technical Specifications***

### **Notes for Preparing the Technical Specifications**

A set of precise and clear specifications is a prerequisite for Bidders to respond realistically and competitively to the requirements of the Procuring Entity without qualifying their Bids. In the context of Competitive Bidding, the specifications (e.g. production/delivery schedule, manpower requirements, and after-sales service/parts, descriptions of the lots or items) must be prepared to permit the widest possible competition and, at the same time, present a clear statement of the required standards of workmanship, materials, and performance of the goods and services to be procured. Only if this is done will the objectives of transparency, equity, efficiency, fairness, and economy in procurement be realized, responsiveness of bids be ensured, and the subsequent task of bid evaluation and post-qualification facilitated. The specifications should require that all items, materials and accessories to be included or incorporated in the goods be new, unused, and of the most recent or current models, and that they include or incorporate all recent improvements in design and materials unless otherwise provided in the Contract.

Samples of specifications from previous similar procurements are useful in this respect. The use of metric units is encouraged. Depending on the complexity of the goods and the repetitiveness of the type of procurement, it may be advantageous to standardize the General Technical Specifications and incorporate them in a separate subsection. The General Technical Specifications should cover all classes of workmanship, materials, and equipment commonly involved in manufacturing similar goods. Deletions or addenda should then adapt the General Technical Specifications to the particular procurement.

Care must be taken in drafting specifications to ensure that they are not restrictive. In the specification of standards for equipment, materials, and workmanship, recognized Philippine and international standards should be used as much as possible. Where other particular standards are used, whether national standards or other standards, the specifications should state that equipment, materials, and workmanship that meet other authoritative standards, and which ensure at least a substantially equal quality than the standards mentioned, will also be acceptable. The following clause may be inserted in the Special Conditions of Contract or the Technical Specifications.

#### **Sample Clause: Equivalency of Standards and Codes**

Wherever reference is made in the Technical Specifications to specific standards and codes to be met by the goods and materials to be furnished or tested, the provisions of the latest edition or revision of the relevant standards and codes shall apply, unless otherwise expressly stated in the Contract. Where such standards and codes are national or relate to a particular country or region, other authoritative standards that ensure substantial equivalence to the standards and codes specified will be acceptable.

Reference to brand name and catalogue number should be avoided as far as possible; where unavoidable they should always be followed by the words “*or at least equivalent.*” References to brand names cannot be used when the funding source is the GOP.

Where appropriate, drawings, including site plans as required, may be furnished by the Procuring Entity with the Bidding Documents. Similarly, the Supplier may be requested to provide drawings or samples either with its Bid or for prior review by the Procuring Entity during contract execution.

Bidders are also required, as part of the technical specifications, to complete their statement of compliance demonstrating how the items comply with the specification.

# Technical Specifications

Description	Unit	Quantity	Delivery Period	Statement of Compliance
<b>(COOKERY)</b> <b>sets of tools and equipment, each set is composed of:</b>			90 CD	<i>Bidders must state here either "Comply" or "Not Comply"</i>
<b>APPLE CORER</b> Type: Apple Corer Body Shape: Tubular Material: Stainless Steel Total Length: 18 cm (minimum) Handle material: hard plastic, Polypropylene Handle Dimension: Length-10 cm x diameter-2 cm (minimum) Blade size: Length-8cm x Diameter-2 cm (minimum) Preferably with packing case Dishwasher Safe Preferably branded if applicable	Unit	24		
<b>BAIN MARIE, TABLE</b> Type: Bain Marie Table (food warmer) Body Shape: Rectangular Material: 304 Stainless steel, 0.8 mm thick (minimum) Dimensions: Length-1500 mm x Width-700mm x Height-800 mm (minimum) Power Source: Voltage: 220 Volts - 230 Volts, 50 Hz/ 60 hz with royal cord 1.5 meter long with attachment Standard Type A male plug or provide plug Adopter 10A/220V Power: 1500 Watts (minimum) Heater: U shaped heat pipes, high efficient Capacity 4 Pans: L x W x D: (530 mm x 325 mm x 150 mm (minimum) and lids Temperature Range: 20-110 degrees Centigrade Precise temperature control switch and pilot bulb Drain valve with attached gate valve 1/2 inch No rough surfaces and rough edges Accessories: 4 pcs Pans with lid Preferably with packing case Comes with an English manual that contain: Operation guide, Safety guide, maintenance	Unit	12		

/ troubleshooting procedure. The offered brand of the item must be an international brand with at least 5years presence at the local market and global presence in the USA, Europe or Japan market. Warranty period of 1 year (parts) and 3 years (service) With Service centers located in major cities in the Philippines Preferably branded if applicable				
<b>BLENDER, ELECTRIC</b> Type: Blender Machine Body Shape: Round Jar Material Housing: Plastic (Polypropylene) Jar Height : 25 cm to 28 cm Jar Thickness: 4 mm to 8 mm Heat resistant Glass Jar with cover Source Voltage: 220 Volts / 240 Volts,50 Hz / 60 Hz with power cord 1.5 meter long with attachment of standard Type A male plug or provide plug Adopter 10A/220V. Power Wattage: 300 to 700 watts Blade: Stainless steel, 3 to 4 metal blades Capacity: 1.5 liters to 2 liters With 5 to 10 push button speed setting with pulse control switch Preferably with packing case With English Manual that contain: Operation guide, maintenance and troubleshooting procedure With Service centers located in major cities in the Philippines. The offered brand of the item must be an international brand with at least 5 years presence at the local market and global presence in the USA, Europe or Japan market. Warranty period of 1 year (parts and service) Branded"	Unit	12		
<b>BOARD, CHOPPING/CUTTING, PLASTIC</b> Type: Cutting Board Body Shape: Rectangular Material: Plastic (Polypropylene), food grade Board Size: Length: 15 inches (minimum) Width: 12 inches (minimum) Thickness: 0.5 inch (minimum) With hole for storage purposes Preferably with packing case	Unit	12		

Food Grade and Dishwasher Safe Preferably branded if applicable				
<b>BOILER, DOUBLE</b> Material: Stainless steel Thickness: 1/16 inch (1.5 mm) (minimum) Lid material: Glass Riveted handle on both side Diameter: 9 1/2 inches (minimum) Total Height: 9.4 inches (minimum) Inset Bottom Diameter: 9 inches (minimum) Inset Top Diameter: 9 inches (minimum) Capacity: 2 liters (minimum) Must be a set which includes one (1) saucepan, one (1) boiler, and one (1) lid With Stainless steel handle and smooth surfaces with no sharp edges Preferably branded if applicable	set	12		
<b>BRAISING PAN, MEDIUM</b> Type: Braising Pan Body Shape: Round Material: Enameled cast iron and stainless steel Size: Diameter: 28 cm x Height: 10 cm (minimum) Capacity: 4 Liters (Approximate) With stainless steel cover, solid cast Stainless Steel side handles and riveted Handle on both side: Length: 10 cm (minimum) Handle diameter: 8 mm to 10 mm Preferably with packing case Oven-safe up to 500 ° F; broiler, freezer, and Dishwasher-safe Warranty period of 1 year (parts and service) Preferably branded if applicable	Unit	12		
<b>CAN OPENER</b> Type: Can Opener Body Shape: Materials: Stainless Steel Dimension: Length-21 cm x Width 10 cm x Depth:2.5cm (minimum) Multi-use: 3 in 1 Can Opener also opens bottle tops- Can lids and tabs Includes hanging loops on the end of each handle Double Round handles that are comfortable and easy to grip With rotating wheel and counter rotating serrated wheel Preferably with packing case	Unit	12		

Cutting Mechanism leaves a smooth edge on the can for your safety Preferably branded if applicable				
<b>CART, UTILITY</b> Type: Utility Cart Body Shape: Rectangular Material: Plastic, Polypropylene(PP) Dimension: (L x W x H) 84 cm x 43 cm x 95 cm (minimum) Capacity: 330 lbs (150 kg) loads (minimum) Three (3) Shelving with at least 25 cm distance between shelves Tub shelf measure (L x W x D) 84 cm x 43 cm x 7 cm (minimum) With four (4) Swivel Caster, 10 cm diameter, two which have locking brakes Preferably with a packing case Easy grip handles on each end of cart No sharp edges and rough surfaces Preferably branded if applicable	Unit	12		
<b>CASSEROLE, MEDIUM</b> Type: Casserole Pot Body Shape: Round Material: Stainless steel, 0.7 mm thick Dimension: Diameter- 24 cm x Height -14 cm (minimum) Tempered glass lid Welded handle on both sides, size: 7.5 cm (minimum) Handle diameter: 8 mm to 10 mm Preferably with packing case Dishwasher safe Preferably branded if applicable	Unit	12		
<b>CASSEROLE, SMALL</b> Type: Casserole Pot Body Shape: Round Material: Stainless steel, 0.7 mm thick Dimension: Diameter- 20 cm x Height -12 cm (minimum) Tempered glass lid Welded handle on both sides, size: 7.5 cm (minimum) Handle diameter: 8 mm to 10 mm Preferably with packing case Dishwasher safe Preferably branded if applicable	Unit	12		
<b>COLANDER, MEDIUM</b> Type: Colander, Medium Body Type: Round Material: 304 Stainless steel	set	12		

Diameter: 30 cm (minimum) Capacity: 8 quarts (9 liters) Welded handle on both sides, size: 7.5 cm (minimum) Handle diameter: 8 to 10 mm Body Thickness: 0.8 mm (minimum) Full-ring support base, 15 cm diameter Preferably with a packing case Food grade and Dishwasher safe Preferably branded if applicable				
<b>COLANDER, SMALL</b> Type: Colander (Small) Body Shape: Round Material: 304 Stainless steel Diameter: 26 cm (minimum) Capacity: 5 quarts (5.6 liters) Welded handle on both sides, size: 7.5 cm (minimum) Handle diameter: 8 mm to 10 mm Body Thickness: 0.8 mm (minimum) Full-ring support base, 15 cm diameter Preferably with packing case Food grade and Dishwasher safe Preferably branded if applicable	Unit	12		
<b>CUP, MEASURING (FOR SOLID)</b> Type: Measuring Cup Set Body Shape: Round Material: Stainless steel, 0.7 mm thick (minimum) Each set contains the following: 1 pc - 1 cup (237 mL) 1 pc - 1/2 cup (118 mL) 1 pc - 1/3 cup (79 mL) 1 pc - 1/4 cup (59 mL) Handle dimension: Length-12 cm x Width-1 cm (minimum) Measuring capacity engraved on the handle Strip Handles have provision for hanging Preferably with packing case Smooth surfaces and dishwasher safe Preferably branded if applicable	set	12		
<b>DISPENSER, PAPER TOWEL</b> Type Paper Towel Dispenser Body Shape: Rectangular Material: ABS plastic Dimensions: Length =260 mm x Width =100 mm x Height = 211 mm (minimum) Capacity: 200 paper Paper size: Length-20 cm x Width- 8 cm (Approximate) Mounting style: wall mounted tissue box	Unit	12		



Comes with 4 pcs screw, 4 pcs Tox for mounting and 1 pc Key to prevent random opening Preferably with a packing case The plastic material used must be non-toxic Preferably branded if applicable				
<b>FAN, ELECTRIC</b> Stand fan, electric Material: Metal, plastic Size/Diameter: 18 inches Power rating: 70 watts (minimum), 220 / 240 VAC, 50 / 60 Hz, Single Phase Rotation Angle: 90 degrees Base: Stable, 16 inches diameter (approx.) Removable metal guard on front and rear 3-speed settings Comes with 1.5 meters power cord and with molded male plug to adapt Type A outlet (or providing 3A minimum plug adapter is an option) Smooth surface, no sharp edges Includes User's Manual in English which contains: a. A Diagram of the Parts with their Names, b. Operating Procedures on how to use the Equipment, c. Safety Precautions when using the Equipment, d. Basic Troubleshooting and Maintenance Procedures With DTI-BPS certification, Brand and electrical ratings clearly and permanently mark on the item 1 year warranty parts and service Preferably branded if applicable	Unit	12		
<b>FIRE EXTINGUISHER (WITH CONTENTS)</b> 1.For Type A, B, C Fire: Dry Chemicals (Monoammonium Phosphate) 2.Portable type 3.Capacity : 5 - 6 kgs 4.Rechargeable Cylinder Metal 5.Working pressure of Cylinder : 400 psi 6.Brass Valve with Pressure Gage 7.With Rubberized Hose and Aluminum Nozzle Attached 8.With Squeeze lever to discharge and safety pin 10.Painted with Metal Primer and Red Enamel Paint 11.Includes with User's Guide in English that contains:	Unit	4		

a. Operating procedure on how to use the equipment b. Safety precaution when using the equipment 12.1 year warranty parts and service 13.The item must be branded and have good quality Preferably branded if applicable				
<b>FISH POACHER, MEDIUM</b> Type: Fish Poacher Body Shape: Oval Pot for Poaching Material: Stainless Steel, 0.64 mm thick Dimensions (L x W x D): 45 cm x 15 cm x 12 cm (minimum) Handle Material: Stainless Steel Riveted looped handles on both side, 7 cm (minimum) Handle diameter: 8 mm to 10 mm Includes stainless steel lid with handle and removable insert Dimensions of the insert (L X w x D): 42 cm x 13 cm x 1.5 cm (minimum) with handle Preferably with a packing case Easy care, dishwasher safe Preferably branded if applicable	Unit	4		
<b>FORK, CARVING</b> Type: Carving Fork Body Shape: Square shape prong Prong Material: High Carbon Stainless steel Overall Length: 30 cm (minimum) Blade dimension: Length- 15 cm x Width- 0.5 cm x thickness- 0.3 cm (minimum) Number of Prongs: 2 prong Comes with square- shaped prongs and pointed tips ABS Plastic Triple-riveted handle Preferably with packing case Dishwasher safe Preferably branded if applicable	pcs	12		
<b>FORK, KITCHEN</b> Type: Kitchen Fork Body Shape: Standard Material: Stainless steel Dimension: Length - 32 cm x Width- 3.5 cm (minimum) Fork Size: Length: 8 cm x Width -3.5 cm (minimum) Handle :ABS Plastic Number of Tines: 2 Tines with tapered end Preferably with a packing case Heat resistant up to 220 ° C	pcs	96		

Dishwasher safe Preferably branded if applicable				
<b>FRYING PAN, LARGE</b> Type: Frying Pan (large) Body Shape: Round Pan Material: Aluminum with non-stick coating Thickness: 3 mm thick (minimum) Dimension: Diameter-30 cm (minimum) x Height- 5.5 cm (minimum) Handle Material: Stainless steel with Silicone Riveted Handle: 20 cm long (minimum) Preferably with a packing case Oven safe up to 250°F Preferably branded if applicable	Unit	12		
<b>FRYING PAN, MEDIUM</b> Type: Frying Pan (medium) Body Shape: Round Pan Material: Aluminum with non-stick coating Thickness: 3 mm thick (minimum) Dimension: Diameter-24 cm (minimum) x Height- 4.5 cm (minimum) Handle Material: Stainless steel with Silicone Riveted Handle: 19 cm long (minimum) Preferably with a packing case Oven safe up to 250°F Preferably branded if applicable	Unit	12		
<b>FRYING PAN, SMALL</b> Type: Frying Pan (small) Body Shape: Round Pan Material: Aluminum with non-stick coating Thickness: 3 mm thick (minimum) Dimension: Diameter-20 cm (minimum) x Height- 3.8 cm (minimum) Handle Material: Stainless steel with Silicone Riveted Handle: 12 cm long (minimum) Preferably with a packing case Oven safe up to 250°F Preferably branded if applicable	Unit	12		
<b>FUNNEL, S/S, MEDIUM</b> Type: Stainless Steel Funnel Body Shape: Round Material: 304 Stainless Steel Dimension: Diameter-15 cm (minimum) x Height- 15.8 cm (minimum)	Unit	12		

<p>Tube diameter: 2 cm x Length: 7.3 cm (minimum)</p> <p>Comes with handle for easy hanging</p> <p>Preferably with packing case</p> <p>Dishwasher safe</p> <p>Preferably branded if applicable</p>				
<p><b>FUNNEL, S/S, SMALL</b></p> <p>Type: Stainless Steel Funnel</p> <p>Body Shape: Round</p> <p>Material: 304 Stainless Steel</p> <p>Dimension: Diameter-11 cm (minimum) x Height- 10 cm (minimum)</p> <p>Tube diameter: 1.5 cm x Length: 5 cm (minimum)</p> <p>Comes with handle for easy hanging</p> <p>Preferably with a packing case</p> <p>Dishwasher safe</p> <p>Preferably branded if applicable</p>	Unit	12		
<p><b>GARBAGE BIN</b></p> <p>Type: Swivel Lid Garbage Bin</p> <p>Body Shape: Round</p> <p>Material: Hard Plastic, Polypropylene</p> <p>Dimension: Diameter-26 cm x Height-47 cm (minimum)</p> <p>Capacity: 4 gallons (minimum)</p> <p>Removable dome shape Lid with spring return swivel</p> <p>Preferably with a packing case</p> <p>Color: Any color</p> <p>Smooth and no rough surfaces</p> <p>Preferably branded if applicable</p>	Unit	12		
<p><b>GLASS RACK</b></p> <p>Type: Glass Rack</p> <p>Body Shape: Square</p> <p>Material: Polypropylene Plastic</p> <p>Overall Dimensions: Length - 19 1/2 inches x Width - 19 1/2 inches x Height - 4 inches (minimum)</p> <p>Compartments: Full-size 24 individual compartment glass rack</p> <p>Compartment Dimensions: Length - 3 1/2 inches x Width - 3 1/2 inches x Height - 4 inches (minimum)</p> <p>Easy grip handles molded into all four sides</p> <p>Preferably with a packing Case</p> <p>The plastic material used must be non-toxic</p> <p>Preferably branded if applicable</p>	Unit	12		
<p><b>KNIFE, BONING</b></p> <p>Type: Flexible Boning Knife</p> <p>Body Shape: Ergonomic</p>	Unit	12		

Material: High Carbon Steel Overall Length: 28 cm (minimum) Blade: Length-15 cm x Width- 3 cm (minimum), Pointed tip Cutting edge angle from tip to the heel is 13 to 14 degrees Handle Length: 12 cm (minimum) Handle Material: Hard plastic handle with rivets Preferably with packing case Dishwasher safe Preferably branded if applicable				
<b>KNIFE, CHEF</b> Type: Chef's Knife Body Shape: Flat Materials: Stainless steel Overall length: 30 cm (minimum) Blade Size: Length - 20 cm x Width-4 cm (minimum) Blade thickness: 2.5 mm (minimum) Cutting Edge: Straight, pointed end Handle: Triple Riveted Plastic (Polypropylene) Preferably with packing case The plastic material used must be non-toxic Dishwasher safe Must be branded.	Unit	12		
<b>KNIFE, CLEAVER</b> Type: Cleaver Knife Body Shape: Flat Blade Material: Forged Stainless steel Heavy duty Blade length: 17 cm (minimum) Overall length: 30 cm (minimum) Cutting Edge: Straight Handle Material: Ergonomic Wood Handle with triple rivets Blade thickness: 3 mm (minimum) Blade width: 12 cm (minimum) Preferably with packing case The plastic material used must be non-toxic Dishwasher safe Must be branded	Unit	12		
<b>KNIFE, OYSTER</b> Type: Oyster Knife Body Shape: Ergonomic Blade material: Stainless steel Blade dimension: length - 7 cm (minimum) x Width - 2 cm (minimum) Blade thickness: 2 mm (minimum) Handle Material: Smooth wooded handle	Unit	12		

Rounded Handle size: Length-10 cm x Diameter- 3.5 cm (minimum) Total length (from the tip of the handle up to tip of the blade) :17 cm (minimum) Preferably with a packing case Dishwasher Safe Must be branded				
<b>LIGHT, EMERGENCY</b> Emergency light, 2 heads LED Materials: metal, anti-rust coated Duration Time (2 heads): 5 hours (minimum) Automatically Light Up during Power Outage Overcharge and Over- discharge Protection Built - In AC Charger, power cord plug to adapt Type A outlet (or providing 5A minimum plug adapter is an option) Battery Test Switch - External Safety Fuse Head: White LED 1W (minimum) 3.5 " Dome Reflector Power rating: 220 -240 VAC , 50/60 Hz 20-24 Hours Charge Time Dimensions: Rectangular 27 x 7 x 27 cm (approx.) Smooth surface, no sharp edges Includes User's Manual in English which contains: a. A Diagram of the Parts with their Names, b. Operating Procedures on how to use the Equipment, c. Safety Precautions when using the Equipment, d. Basic Troubleshooting and Maintenance Procedures The item must be branded, Brand name and electrical ratings permanently mark on the item.	Unit	12		
<b>MEAT SLICER, SMALL</b> Type: Meat Slicer Body Shape: Circular Housing Material: Die Cast Aluminum Alloy and body painted Dimensions: Width-40.5 cm x Depth- 45.7 cm x Height- 38 cm (minimum) Stainless Steel Rotary Blade Diameter: 190 mm (minimum) Power Source: 220 Volts-230 Volts, 60 Hz with power cord 1.5 meter long with attachment of standard Type A male plug or provide plug Adopter 10A/220V	Unit	4		

<p>Power Rated: 150 Watts (minimum)  Adjustment slicing /Cutting Thickness: 0 - 20 mm thick  Complete with push button switch, pilot light and adjustable control knob for slice thickness  Equipped with food carrier, slide bracket, locking plate, blade, knife sharpener, handle bar and fixed ring guard for safety  Preferably with a packing case  Comes with an English manual that contain: Operation guide, Safety guide, maintenance / troubleshooting procedure and list of parts.  With Service centers located in major cities in the Philippines.  Warranty period of 1 year (parts and service)  Must be branded</p>				
<p><b>PAN, ROASTING</b>  Type: Roasting Pan  Body Shape: Rectangular  Material: Stainless steel  Dimension: Length: 40 cm x Width-35 cm x Height -7 1/2cm (minimum)  Thickness: 1.5 mm thick (minimum)  Welded handles on both sides  Removable Stainless steel wire rack  Rack dimension: Length: 38 cm x Width 23 cm (minimum)  Rack wire diameter: 0.5 cm (minimum)  Preferably with a packing case  Dishwasher Safe  Must be branded</p>	Unit	12		
<p><b>PEELER, Y-TYPE</b>  Type: Y-Type Peelers  Body Shape: Ergonomic  Material: Stainless Steel  Overall dimensions (L x W x H): 7 inches x 2 1/4 inches x 1 inch (minimum)  Blade Material: 304 Stainless steel, 0.7 mm  Head dimension: (L x W x H) 2 1/4 inches x 2 1/4 inches x 1 inch (minimum)  Handle Material: Stainless steel  Handle length: 4 3/4 inches x 1 inch diameter (minimum)  2 in 1 design with 2 blade reel, built in potato eye remover and hole for hanger  Preferably with a packing case  Food grade and non-toxic material.  Must be branded</p>	Unit	12		

<b>PEPPER AND SALT MILL</b> Type: Pepper & Salt Mill Body Shape: Round BODY Material: Wood SIZE: Diameter: 5 cm x Height: 20 cm (minimum) Carved of wood with stainless steel grinding mechanism Color: Natural Screw Cap at the top of the mill to adjust the thickness of peeper or spices Preferably with a packing case Food grade and nontoxic Must be branded	Unit	12		
<b>PIPING BAG</b> Type: Piping Bag Body Shape: Triangular Material: Transparent Disposable Plastic for dispensing ingredients to pastries Length: 9 inches minimum Width: 3 inches (minimum) Volume: 500 ml (approximate) Preferably with packing case Food grade Must be branded.	Unit	120		
<b>PLATE RACK</b> Type: Plate Rack Body Shape: Rectangular Material: 304 Stainless Steel Dimension: Length-475 mm x Width- 290 mm x Height- 380 mm (minimum) Heavy duty wire shelving, 2.6 mm diameter (minimum) Tubular Post Diameter: 20 mm thick (minimum) Drawer type drainer tray: (L x W x H) 430 mm x 250 mm x 20 mm (minimum) Preferably with a packing case With 2 tier dish drying rack with non-slip rubber footing Must be branded	Unit	12		
<b>PREPARATION TABLE WITH SINK</b> Type: Preparation Table with sink & Shelves Body Shape: Rectangular Material: Stainless steel, 1 mm thick (minimum) Dimensions: L-1200 mm x W - 700 mm x H - 850 mm (minimum) Stainless Steel table top and stainless steel under shelf fully welded construction Sink: Left Side Single bowl sink with drainer	Unit	8		



4 inches & faucet provision Sink dimension (L x W x D) 400 mm x 500 mm x 25 mm (minimum) With Backsplash 100 mm (minimum) Measured 600 mm between table top to under shelf Welded Tubular Stainless Steel legs: Diameter 35 mm x 1mm thick (minimum) Preferably with a packing Case Comes with screw-type adjustable bullet feet Smooth surfaces and no sharp edges Warranty period of 1 year (parts and service) Must be branded.				
<b>PRESSURE COOKER</b> Type: Pressure Cooker Body Shape: Round Material: Polished aluminum Dimension: Diameter: 32 cm x Height: 25 cm (minimum) Capacity: 10 quarts (11.3 liters) Side handles for secure carrying Equipped with safety opening mechanism, spring safety valve, rubber seal ring Dishwasher safe Comes with an English manual that contain: Operation guide, safety guide, maintenance / troubleshooting procedure. With Service centers located in major cities in the Philippines. Warranty period of 1 year (parts and service) Must be branded.	Unit	8		
<b>SCISSOR, KITCHEN</b> Type: Kitchen Scissor Body Shape: Ergonomic Blade Material: Stainless Steel, 2 mm thick Handle Material heavy duty Acrylonitrile Butadiene Styrene (ABS) plastic Overall Length: 20 cm (minimum ) Width: 7.5 cm (minimum) Blade size: Length- 9 cm x Width-1.5 cm (minimum) Preferably with a packing case The plastic material used must be non-toxic Must be branded.	Unit	12		
<b>SCOOPER, ICE CREAM</b> Type: Ice Cream Scooper Body Shape: Round Material: Stainless Steel	Unit	12		

<p>Scoop: Diameter- 5 cm x Deep-2.5 cm (minimum)  Handle length: 10 to 12 cm  With trigger spring handle and scoop scraper mechanism  Easy grip and durable  Preferably with a packing case  The materials used must be food grade and non-toxic.  Dishwasher Safe and Rust Free  Must be branded.</p>				
<p><b>SIEVER, SMALL</b>  Type: Fine Mesh Siever  Body Shape: Round  Material: Stainless steel  Diameter: 20 cm (minimum)  Depth: 7 cm (minimum)  Twin wire handle: Length 20 cm x 5 mm diameter (minimum)  Fine Mesh: 0.7 mm (1/32 inch) (minimum)  Preferably with a packing case  Dishwashing safe  Must be branded</p>	Unit	12		
<p><b>SKIMMER, FINE</b>  Type: Medium fine Mesh Skimmer  Body Shape: Round  Material: Stainless steel, polished  Overall Length: 34 cm (minimum)  Skimmer Head: Diameter -10 cm x Depth- 4 cm (minimum)  Diameter of holes: 2 mm (approx.)  Handle: Length- 12 cm x Diameter- 2 cm (minimum)  Handle has hole for hanging  Preferably with a packing case  Dishwashing safe  Must be branded.</p>	Unit	12		
<p><b>SKIMMER, SPIDER</b>  Type: Skimmer, spider  Body Shape: Round  Material: Stainless steel, polished  Overall Length: 35 cm (minimum)  Skimmer Head Diameter: 15 cm x Depth 4 cm (minimum)  Handle length: 12 cm x 2 cm diameter (minimum)  Preferably with a packing case  Dishwasher safe  Heat resistant Handle, non-slip  Handle has hole for hanging  Must be branded</p>	Unit	12		

<b>SOUP CUP RACK</b> Type: Soup Cup Rack Body Shape: Square Material: Polypropylene Plastic Dimension: Length: 50 cm x Width: 50 cm x Height: 10 cm (minimum) Compartment Length: 11 cm Compartment Width: 11 cm Compartment /Inside Height: 6.7 cm No. of Compartment: 16 Compartments Rounded handles on all four sides, 1.5 cm over top and smooth sides Preferably with a packing case The material used must be non-toxic Must be branded	Unit	12		
<b>SOUP LADLE, 3 OZ</b> Type: Soup Ladle Body Shape: Round Material: Stainless steel Thickness: 1 mm thick (minimum) Handle Length: 28 cm (minimum) Capacity: 3 oz. (85 ml) Ladle type: Round bottom Hooked handle design allows it to easily sit on the edge of pots. Preferably with a packing case Dishwasher safe Must be branded	Unit	12		
<b>SOUP LADLE, 6 OZ</b> Type: Soup Ladle Body Shape: Round Material: Stainless steel Thickness: 1 mm thick (minimum) Handle Length: 30 cm (minimum) Capacity: 6 oz. (170 ml) Ladle type: Round bottom Hooked handle design allows it to easily sit on the edge of pots. Preferably with a packing case Dishwasher safe Must be branded	Unit	12		
<b>SOUP LADLE, 8 OZ</b> Type: Soup Ladle Body Shape: Round Material: Stainless steel Thickness: 1 mm thick (minimum) Handle Length: 30 cm (minimum) Capacity: 8 oz. (236 ml) Ladle type: Round bottom Hooked handle design allows it to easily sit on the edge of pots.	Unit	12		

Preferably with a packing case Dishwasher safe Must be branded				
<b>SOUP LADLE, 12 OZ</b> Type: Soup Ladle Body Shape: Round Material: Stainless steel Thickness: 1 mm thick (minimum) Handle Length: 34 cm (minimum) Capacity: 12 oz. (341 ml) Ladle type: Round bottom Hooked handle design allows it to easily sit on the edge of pots. Preferably with a packing case Dishwasher safe Must be branded	Unit	12		
<b>SPATULA</b> type: Offset Spatula Body Shape: Flat Blade material: Stainless steel 316 Handle material: Hardwood (Smooth finish) with rivets Blade Dimension: Length= 7.5 inches x Width-1.5 inches (minimum) Thickness of Blade: 1.7 mm thick (minimum) Total length = 12 to 14 inches Preferably with a packing case Dishwasher Safe Must be branded.	Unit	12		
<b>SPOON, KITCHEN</b> Type: Kitchen Spoon Body Shape: Oval Material: Stainless Steel, 1.5 mm thick Overall length: 30.5 cm x Width-7.5 cm (minimum) Spoon Head Dimension (L x W) 9 cm x 7.5 cm (minimum) Handle: ABS Plastic Spoon Head: Oval Type Preferably with a packing case Heat resistant up to 220 ° C Dishwasher safe Must be branded.	Unit	96		
<b>SPOON, KITCHEN (SLOTTED)</b> Type: Kitchen Spoon Slotted Body Shape: Oval with slot Material: Stainless Steel, 1.5 mm thick Overall length: 30.5 cm x Width-7.5 cm (minimum)	Unit	96		

<p>Spoon Head Dimension (L x W) 9 cm x 7.5 cm (minimum)  Handle: ABS Plastic  Spoon Head: Oval Type with slot at least 6 rectangular slots  Preferably with a packing case  Heat resistant up to 220 ° C  Dishwasher safe  Must be branded.</p>				
<p><b>SPOON, MEASURING</b>  Type: Measuring Spoon  Body Shape: Bowl in shape  Material: Stainless Steel, 0.7 mm thick (minimum)  The set consists of the following sizes:  1 pc - 1 tbsp. (15 ml)  1 pc - 1/2 tbsp. ( 7.5 ml)  1 pc - 1 tsp. (5 ml)  1 pc - 1/2 tsp. (2.5 ml)  1 pc - 1/4 tsp. (1.25 ml)  Handle dimension: Length-12 cm x 1 cm (minimum)  Measuring capacity engraved on the handle  Strip Handles have provision for hanging  Preferably with packing case  Smooth surfaces and dishwasher safe  Must be branded.</p>	set	12		
<p><b>SPOON, PARISIENNE</b>  Type: Parisiennes Spoon  Body Shape: Round  Double headed Parisiennes scoop bar tool  Material: Stainless steel, polished  Overall length: 240 mm (minimum)  Scoop Diameter: 30 mm and 24mm (minimum)  With plastic handle (Polypropylene), Size: 130 mm x Width-20 mm (minimum)  Draining small hole in the scoop  Preferably with a packing case  Food grade and dishwasher safe  Must be branded.</p>	Unit	96		
<p><b>SPOON, SERVING</b>  Type: Serving Spoon  Body Shape: Oval  Materials: Stainless Steel  Dimension: length: 23 cm x Width: 5 cm (minimum)  Scoop dimension (L x W x D): 7 cm x 5 cm x 0.9 cm (minimum)  Spoon thickness: 1.6 mm (minimum)  Preferably with a packing case</p>	pcs	40		

Dishwasher Safe Must be branded.				
<b>SPOON, WOODEN</b> Type: Wooden Spoon Body Shape: Oval Material: Hardwood Dimensions: Length- 10 inches x Width- 2 inches (minimum) Bowl dimension: Length -3 inches X Width 2 inches X Depth -3/4 inches (minimum) Total Length: 10 inches (minimum) Preferably with a packing case Smooth surface finished and no sharp edges Handle with provision for hanging storage purposes Must be branded	pcs	40		
<b>STOCK POT, LARGE</b> Type: Stock Pot, large Body Shape: Round Material: Stainless Steel, 0.8 mm thick (minimum) Top Diameter: 30 cm (minimum) Height: 31 cm (minimum) Capacity: 20 quarts (22.7 liters) Oven safe to 350°F and Dishwasher safe. With aluminum disc layer in bottom for even heat (5 mm aluminum core) Comes with a cover and two reinforced stainless steel handle on both sides Preferably with a packing case Dishwasher safe Must be branded.	Unit	12		
<b>STRAINER CHINOIS, MEDIUM</b> Type: Strainer Chinois, medium Body Shape: Conical Material: Stainless steel Strainer diameter: 20 cm (minimum) Strainer depth: 21.5 cm (minimum) Handle length: 20 cm (minimum) With 2 mm. (approx.) fine mesh Handle has provision for hanging Preferably with a packing case Dishwasher Safe Must be branded	Unit	12		
<b>STRAINER CHINOIS, SMALL</b> Strainer Chinois, small Body Shape: Conical Material: Stainless steel Strainer diameter: 14 cm (minimum) Strainer depth: 13 cm (minimum)	Unit	12		

Handle length: 15 cm (minimum) With 1 mm (approx.) fine mesh Handle has provision for hanging Preferably with a packing case Dishwasher Safe Must be branded				
<b>STRAINER MEDIUM, FINE</b> Type: Strainer, medium fine Body Shape: Round Material: Stainless steel Strainer diameter: 20 cm (minimum) Strainer depth: 7 cm (minimum) Handle length: 18 cm (minimum) With 2 mm. (approx.) fine mesh Strainer's two layers of tightly woven mesh catches Handle has provision for hanging Preferably with a packing case Dishwasher safe Must be branded.	Unit	12		
<b>STRAINER SMALL, FINE</b> Type: Strainer, small fine Body Shape: Round Material: Stainless steel Strainer diameter: 13 cm (minimum) Strainer depth: 5 cm (minimum) Handle length: 13 cm (minimum) With 1 mm. (approx.) fine mesh Handle has provision for hanging Preferably with a packing case Dishwasher safe Must be branded.	Unit	12		
<b>Table, Working</b> Type: Working Table, stainless Steel Body Shape: Rectangular Material: 304 Stainless Steel, 1.29 mm thick (Gauge 16) minimum Length: 1220 mm (minimum) Width: 700 mm (minimum) Height: 850 mm (minimum) Tubular Stainless Steel legs, 38mm (minimum) with 4 adjustable bullet feet Fully welded construction Thickness: Gauge 16 (1.29 mm thick) minimum Stainless steel table top with stainless steel undershelf Distance between table top and undershelf is 650 mm (minimum) Preferably with a packing case or crate No sharp edges and rough surfaces	Unit	4		

Must be branded.				
<b>TENDERIZER, MEDIUM</b> Type: Tenderizer Body Shape: Ergonomic Material: Cast aluminum Overall Length: 26 cm (minimum) Dual-sided hammer, square head: 6 cm x 6 cm (minimum) Ridged surface with rows of dull, pyramid-shaped spikes Weight: 250 grams to 500 grams Preferably with a packing case Dishwasher safe Must be branded	Unit	12		
<b>THERMOMETER, POCKET /PIN</b> Type: Pocket/Pen Thermometer Body Shape: Tubular Pen Style Digital thermometer Product size: 100 mm x 40 mm x 14 mm (minimum) Display size: 40 mm x 20 mm (minimum) Prove length: 200 mm (minimum) Measuring range: -50 °C to 300 °C (-58 °F to 372 °F) Resolution: 0.1 °C / 0.2 °F Accuracy: (+/-) 1°C With °C/°F selectable readout Auto power off Power Supply :1.5Volts, LR44 button battery (included) Comes with tubular plastic casing Preferably with cartoon packing Warranty period of 1 year (parts and service) Must be branded.	Unit	12		
<b>TONG, 12 INCHES</b> Type: Tong, 12 inches Body Shape: Standard Material: Stainless Steel Size: 12 inches Stainless-steel arms with soft, comfortable grips Nylon heads safe for nonstick cookware Heat-resistant up to 400 degrees Fahrenheit Tongs lock closed for storage Preferably with a packing case Food Grade and Dishwasher-safe Must be branded	pcs	12		
<b>TONG, 8 INCHES</b>	pcs	12		



Type: Tong, 8 inches Body Shape: Standard Material: Stainless Steel Size: 8 inches Stainless-steel arms with soft, comfortable grips Nylon heads safe for nonstick cookware Heat-resistant up to 400 degrees Fahrenheit Tongs lock closed for storage Preferably with a packing case Food Grade and Dishwasher-safe Must be branded				
<b>TRAY, BAKING, SMALL</b> Type: Baking Tray Body Shape: Rectangular Material: Stainless Steel Dimension: 20 cm x 30 cm x 3.7 cm (minimum) Body thickness: 0.7- 1.0 mm Preferably with packing case Dishwasher safe Must be branded.	Unit	12		
<b>TRAY, UTILITY</b> Type: Utility Tray Body Shape: Rectangular Material: Stainless Steel Dimension: Length- 48 cm x Width-32 cm x Height-2.5 cm (minimum) Reinforced edges Finish: Polished Preferably with a packing case Washable and oven safe Must be branded.	Unit	12		
<b>TUBE, PASTRY</b> Type: Pastry Tubes Body Shape: Tube in different shape of nozzles Material: Stainless Steel Set contain: 24 different shapes of nozzles (minimum) Tube Height: 3.5 cm to 5 cm Tube Diameter: 2 cm to 3.5 cm Thickness: 0.5 mm (minimum) Tube Tip: Assorted Designs (create swirls, rosettes, flowers, stars, leaves and other designs) Include storage box Food grade and non-toxic Must be branded	set	12		

<b>TURNER 3" X 6"</b> Type: Slotted Turner, 3" x 6" Body Shape: Straight Material: Stainless steel Blade Size (Lx W): 6 inches x 3 inches (minimum) Handle length: 5 inches (minimum) Overall length: 13 inches (minimum) Solid Turner with straight slotted blade Wooden Handle with triple rivets Preferably with a packing case Dishwasher safe Must be branded	pcs	12		
<b>WEIGHING SCALE, 1 KG, DIGITAL</b> Type: Digital weighing scale Body Shape: Rectangular Materials: Engineering Plastic and Stainless Steel weighing plate Capacity: 1 kg Accuracy: 1 gram Back light LCD display with 15 mm minimum high digits Weighing Units: gram, ounce, pound Size: (L x W x H mm ) 163 mm x 245 mm x 79 mm (minimum) Battery Operated, (batteries included) Auto power "OFF" after 3 minutes without a change of load Preferably with a packing case With Service centers located in major cities in the Philippines. Warranty period of 1 year (parts and service) Must be branded.	Unit	12		
<b>WEIGHING SCALE, 5 Kilograms, Mechanical</b> Type: Mechanical Weighing Scale Body Type: Circular Bowl Material: Stainless Steel bowl and metal body (coated) Mechanism Type: Spring Lever Capacity: 5 kg /11 lb. Sensitivity/Graduated by 10 gm Measurement units: Gram/Kilogram Manual Setting on Zero, must be accurate and durable Calibrate the scale using the adjustment knob Preferably with a packing case Delivery must include instruction manual written in good English With Service centers located in the major	Unit	12		

cities in the Philippines Warranty period of 1 year (parts and service) Must be branded				
<b>WIRE SKIMMER, SMALL</b> Type: Skimmer, wire mesh Body Shape: Round Material: Stainless steel, polished Overall Length: 40 cm (minimum) Skimmer Head Diameter: 12 cm (minimum) Diameter of holes: 2 mm (approx.) Handle has hole for hanging Preferably with a packing case Dishwashing safe Must be branded.	Unit	12		
<b>WIRE WHISK, HEAVY DUTY</b> Type: Wire Whisk, heavy duty Body Shape: Ballon Material: Heavy Duty Stainless steel Dimensions (L x W): 31.8 cm x 7.6 cm (minimum) Handle length: 12 cm (minimum) with hanging loop No. of wires: 8 wires Wire Diameter: 2 mm (minimum) Preferably with a packing case Dishwasher safe Must be branded.	Unit	12		
<b>WIRE WHISK, MEDIUM</b> Type Wire Whisk, medium Body Shape: Ballon Material: Stainless steel wire whisk medium Dimensions (L x W): 25.4 cm x 7 cm (minimum) Handle length: 10 cm (minimum) with hanging loop No. of wires: 6 wires Wire Diameter: 1.8 mm (minimum) Preferably with a packing case Dishwasher safe Must be branded.	Unit	12		
<b>WIRE WHISK, SMALL</b> Type: Wire Whisk, small Body Shape: Balloon Material: Stainless steel wire whisk medium Dimensions (L x W): 20.3 cm x 6 cm (minimum) Handle length: 10 cm (minimum) with hanging loop No. of wires: 6 wires	Unit	12		

Wire Diameter: 1.8 mm (minimum) Preferably with a packing case Dishwasher safe Must be branded.				
<b>WOK, MEDIUM</b> Type: Wok, medium Body Shape: Round Material: Carbon steel Thickness: 1.8 mm thick (minimum) Dimensions (Dia. x H): 45 cm x 14 cm (minimum) Handle Material: Steel Riveted Convenient both side handle 10 cm (minimum) With flat bottom Preferably with a packing case Dishwashing safe Must be branded	Unit	12		
<b>WOK, SMALL</b> Type: Wok, small Body Shape: Round Material: Carbon steel Thickness: 1.5 mm thick (minimum) Dimensions (Dia. x H): 36 cm x 10 cm (minimum) Handle Material: Steel Riveted Convenient both side handle 8 cm (minimum) With flat bottom Preferably with a packing Case Dishwashing safe Must be branded	Unit	16		
<b>ZESTER</b> Type: Cheese Zester Body Shape: Standard Material: Stainless Steel Grating surface dimensions (L x W): 20.3 cm x 4 cm (minimum) Overall length: 32.5 cm (minimum) Handle material: plastic (Polypropylene) Ergonomic Handle Preferably with a packing case Dishwasher safe The plastic material used must be non-toxic Must be branded.	Unit	12		

## ***Section VIII. Checklist of Technical and Financial Documents***

### **Notes on the Checklist of Technical and Financial Documents**

The prescribed documents in the checklist are mandatory to be submitted in the Bid, but shall be subject to the following:

- a. GPPB Resolution No. 09-2020 on the efficient procurement measures during a State of Calamity or other similar issuances that shall allow the use of alternate documents in lieu of the mandated requirements; or
- b. Any subsequent GPPB issuances adjusting the documentary requirements after the effectivity of the adoption of the PBDs.

The BAC shall be checking the submitted documents of each Bidder against this checklist to ascertain if they are all present, using a non-discretionary “pass/fail” criterion pursuant to Section 30 of the 2016 revised IRR of RA No. 9184.

# Checklist of Technical and Financial Documents

## I. TECHNICAL COMPONENT ENVELOPE

### *Class “A” Documents*

#### Legal Documents

- ☐ (a) Valid PhilGEPS Registration Certificate (Platinum Membership) (all pages);  
**or**
- ☐ (b) Registration certificate from Securities and Exchange Commission (SEC), Department of Trade and Industry (DTI) for sole proprietorship, or Cooperative Development Authority (CDA) for cooperatives or its equivalent document,  
**and**
- ☐ (c) Mayor’s or Business permit issued by the city or municipality where the principal place of business of the prospective bidder is located, or the equivalent document for Exclusive Economic Zones or Areas;  
**and**
- ☐ (d) Tax clearance per E.O. No. 398, s. 2005, as finally reviewed and approved by the Bureau of Internal Revenue (BIR).

#### Technical Documents

- ☐ (f) 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**
- ☐ (g) Statement of the 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 of RA No. 9184, within the relevant period as provided in the Bidding Documents; **and**
- ☐ (h) 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**
- ☐ (i) Conformity with the Technical Specifications, which may include production/delivery schedule, manpower requirements, and/or after-sales/parts, if applicable; **and**
- ☐ (j) 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

- ☐ (k) 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**
- ☐ (l) 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***

- ☐ (m) 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.

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

- ☐ (n) *[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.
- ☐ (o) Certification from the DTI if the Bidder claims preference as a Domestic Bidder or Domestic Entity.

**25 FINANCIAL COMPONENT ENVELOPE**

- ☐ (a) Original of duly signed and accomplished Financial Bid Form; **and**
- ☐ (b) Original of duly signed and accomplished Price Schedule(s).

