



SUPPLEMENTAL BID BULLETIN NO. 3
09 October 2023

FOOD SUBSISTENCE FOR PDL (EPA 2024)

Anent pre-bid conferenced held on 04 October 2023 and various letter queries, please be informed of the following amendments/clarifications:

All amendments/clarifications are herein indicated in **red**.

A. Section III. Bid Data Sheet

| Original Text | Amendments |
|---|---|
| <p>ITB Clause 20.2</p> <p>Within a non-extendible period of five (5) calendar days from receipt by the Bidder of the notice from the BAC that it submitted the Lowest Calculated Bid, the Bidder shall submit its;</p> <ol style="list-style-type: none"> 1. Latest income and business tax returns filed and paid through the BIR Electronic Filing and Payment System (eFPS) 2. Supporting Documents for the SLCC (Sales Invoice or Official Receipt or End-users Acceptance with at least Satisfactory in rating) 3. Valid and Current Registration Certificate (SEC Certificate of Registration for Corporation or DTI Certificate of Registration for Sole Proprietorship or CDA Certificate of Registration for Cooperative) 4. Valid and Current Mayor's or Business Permit 5. Valid and Current Tax Clearance 6. Audited Financial Statement | <p>ITB Clause 20.2</p> <p>Within a non-extendible period of five (5) calendar days from receipt by the Bidder of the notice from the BAC that it submitted the Lowest Calculated Bid, the Bidder shall submit its;</p> <ol style="list-style-type: none"> 1. Latest income and business tax returns filed and paid through the BIR Electronic Filing and Payment System (eFPS) 2. Supporting Documents for the SLCC (Sales Invoice or Official Receipt or End-users Acceptance with at least Satisfactory in rating) 3. Valid and Current Registration Certificate (SEC Certificate of Registration for Corporation or DTI Certificate of Registration for Sole Proprietorship or CDA Certificate of Registration for Cooperative) The primary and secondary purpose is in line with the Institutional Food Catering Services 4. Valid and Current Mayor's or Business Permit 5. Valid and Current Tax Clearance 6. Audited Financial Statement 7. Bidders must have Satisfactory performance on all its ongoing government and private contracts for the past two (2) years |

B. Section VII. Technical Specifications

| Original Text | Amendments |
|---|---|
| <p>I. FOOD AND RELATED TECHNICAL SPECIFICATIONS</p> <p>❖ The Winning Bidder shall ensure that damage/spoilage or deterioration of cooked food is prevented during transit to their final destination. Sufficient and sanitary packaging shall be provided for this purpose. The packaging of the food products shall be such that they can withstand rough handling and exposure to the elements.</p> | <p>I. FOOD AND RELATED TECHNICAL SPECIFICATIONS</p> <p>❖ The Winning Bidder shall ensure that damage/spoilage or deterioration of cooked food is prevented during transit to their final destination. Sufficient and sanitary packaging shall be provided for this purpose. The packaging of the food products shall be such that they can withstand rough handling and exposure to the elements.</p> <p>In case of fish menu, fresh fishes such as fresh Tamban, Asohos, Tursilyo must be prevented from crushing during thawing up to the actual serving of dish.</p> |
| <p>II C. GUIDE TO SERVING PORTIONS FOR THE MENU REGULAR POPULATION (Standard Measuring Tools)</p> <p>3 For fish menus- should be common in the market (except for fresh Tamban, Asohos, Tursilyo)</p> | <p>II C. GUIDE TO SERVING PORTIONS FOR THE MENU REGULAR POPULATION (Standard Measuring Tools)</p> <p>3 For fish menus- should be common in the market (except for fresh Tamban, Asohos, Tursilyo)</p> |
| <p>III. TECHNICAL, LOGISTICS AND ORGANIZATIONAL COMPETENCE</p> <p>2. Cold Storage System</p> <p>❖ Notwithstanding the cold storage/freezer of the Procuring Entity, all participating bidders must have cold storage system of their own.</p> | <p>III. TECHNICAL, LOGISTICS AND ORGANIZATIONAL COMPETENCE</p> <p>2. Cold Storage System</p> <p>❖ Notwithstanding the cold storage/freezer of the Procuring Entity, all participating bidders must have an onsite cold storage system of their own except for lots 1-3 which maybe be offsite.</p> <p>Cold storage refers to freezer, cooling equipment and the like that maintains the freshness of highly perishable goods.</p> |

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|---|---|
| <p>III. TECHNICAL, LOGISTICS AND ORGANIZATIONAL COMPETENCE</p> <p>3. Food Safety Compliance Officer In view of the scale of the catering project and the ever-urgent need to ensure safe food, all participating bidders must have employed during the implementation of the contract at least one (1) Food Safety Compliance Officer to ensure compliance with RA 10600, otherwise known as the Food Safety Act of 2013.</p> | <p>III. TECHNICAL, LOGISTICS AND ORGANIZATIONAL COMPETENCE</p> <p>3. Food Safety Compliance Officer In view of the scale of the catering project and the ever-urgent need to ensure safe food, all participating bidders must have employed during the implementation of the contract at least one (1) existing Food Safety Compliance Officer to ensure compliance with RA 10611, otherwise known as the Food Safety Act of 2013.</p> |
| <p>IV. OTHER TECHNICAL SPECIFICATIONS</p> | <p>Substitution of Menu. Generally, winning bidders are not allowed to substitute menu. However, provide that there is a proof evidencing that a raw material is not available in the market, such substitution is allowed provided that it is the same with any of the approved ten (10) days cycle menu. The said substitution shall be recommended by the Camp Commander, concurred by the dietician and approved by the Superintendent.</p> |

C. 10 Day Cycle Menu. GUIDE TO SERVING PORTIONS FOR THE MENU

There will be one (1) 10-Day Cycle Menu for all PDLs herein attached as **Annex “A”**. The grammage for the steamed rice will be 400 grams for breakfast, lunch and diner.

D. II. B. Weekly Raw Ration The new weekly raw ration from the Dietician is as follows:

| Food Items | Quantity |
|-----------------------|------------------|
| Rice | 3150 g |
| Chicken/Pork | 350 g |
| Fish | 200 g |
| Smoked Fish | 200 g |
| Canned Sardines | 1 can |
| Canned Meat/Beef Loaf | 1 can |
| Canned Corned Beef | 1 can |
| Noodles | 3 packs |
| Sayote | 3 pcs |
| <i>or Kalabasa</i> | <i>500 grams</i> |
| Coffee, Black | 7 sticks |
| Milk | 2 sachets |
| Cooking Oil | 120 ml |
| Soy Sauce | 120 ml |
| Vinegar | 120 ml |
| Salt/Seasoning | 100 g |
| Munggo | 200 g |
| Onion | 2 pcs |

| | |
|--------|--------|
| Garlic | 1 bulb |
| Egg | 5 pcs |

Notes:

1. Meats / Fish should be frozen.
2. MinSeCamp Admin / Caterers should provide freezer for meat storage. Since most of the PDL are working
3. Fish must be the meaty type like galunggong, mackarel, tilapia.

Pursuant to Section 22.5 of the 2016 Revised Implementing Rules and Regulations of Republic Act No. 9184, this Supplemental/Bid Bulletin is issued for the information and guidance of all prospective bidders and shall form an integral part of the Bidding Documents issued for said the project.

Should you have further concerns, you may contact the BAC Secretariat through the details below:

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For information and guidance.

(Original Signed)
C/CSUPT CELSO S BRAVO
Chairperson, Bids and Awards Committee

10-DAY CYCLE MENU 2024

DAY 1 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|---|----------------------------------|----------|------------|-----------|-----------|-------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Scrambled egg and steamed hotdog | Egg Chicken hotdog | 60 70 | | 8 8 | 6 10 | 86 122 |
| | 3. Coffee | Sugar for Coffee Oil | 10 5 | 10 | | 5 | 40 45 |
| | | | | | | | |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Sauteed squash/ Sayote with chicken | Chicken (Laman) Squash/sayote | 60 90 | | 16 2 | 2 | 82 32 |
| | Banana | Oil Banana | 10 40 | | | 10 | 90 40 |
| | | | | | | | |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Fish Sarciado | Fish Oil | 35 5 | | 16 | 2 5 | 82 45 |
| | | | | | | | |
| TOTAL | | | | 325 | 75 | 40 | 2164 |

DAY 2 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|--|---|---------------------|--------------|-----------|-----------|----------------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Fried chicken | Fried chicken | 70 | | 16 | 12 | 172 |
| | 3. Coffee | Oil Table sugar | 10 10 | 10 | | 10 | 90 40 |
| | | | | | | | |
| LUNCH | 3. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Sauteed chayote/ squash with fried fish | Fried fish Sayote Oil | 70 90 10 | 3 | 1 | 2 10 | 82 16 90 |
| | | | | | | | |
| | | | | | | | |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Misua with patola/ upo and sardines | Sardines in tomato sa Patola/upo with malu Misua Oil | 80 45 50 5 | | 8 1 | 6 | 86 16 46 45 |
| | | | | | | | |
| | | | | | | | |
| TOTAL | | | | 372.5 | 72 | 45 | 2183 |

DAY 3 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|--|----------------------------------|----------------|----------------|-----------------|----------------|-------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Corned beef | Corned beef | 90 | | 16 | 12 | 172 |
| | 3. Coffee | Sugar for Coffee Oil | 10 5 | 10 | | 5 | 40 45 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Tinolang manok with sayote/papaya | Chicken (Laman) Sayote/papaya | 60 90 | | 16 1 | 2 | 82 16 |
| | Banana | Banana | 40 | 10 | | | 40 |
| | | | | | | 10 | 90 |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Sauteed squash/ sayote/stringbeans | Fish squash/sayote/sitaw | 35 90 | | 16 1 | 2 | 82 16 |
| | 3. Fried Fish | Oil | 10 | | | 10 | 90 |
| TOTAL | | | | 371 | 80 | 41 | 2173 |

DAY 4 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|---|---|----------------|----------------|-----------------|----------------|-----------------|
| BREAKFAST | 1. Instant noodles with egg | Instant noodles (Chic (Chicken or beef flavor) | 80 | 23 | 2 | 7.5 | 167.5 |
| | 2. Pandesal/slice bread | Egg | 55 | | 8 | 6 | 86 |
| | 3. Coffee | Pan de sal Table sugar | 80 10 | 46 10 | 4 | | 200 40 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Chicken adobo with potato/sweet potato | Chicken MF Potato/sweet potato Oil | 60 85 10 | | 16 1 | 12 | 172 50 90 |
| | | | | 11.5 | | 10 | |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Chicken afritada | Chicken carrots Oil | 60 90 5 | | 16 2 | 2 | 82 32 45 |
| | | | | 6 | | 5 | |
| TOTAL | | | | 326.5 | 69 | 42.5 | 1964.5 |

DAY 5 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|-----------------------------------|-------------------|---------|--------------|-------------|-----------|-------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Chicken lomi | udon | 100 | 23 | 4 | | 108 |
| | Chicken strips and vegetable | Chicken | 35 | | 8 | 6 | 86 |
| | | Cabbage | 22.5 | 1.5 | 0.5 | | 8 |
| | Coffee | Sayote | 22.5 | 1.5 | 0.5 | | 8 |
| | | Carrot | 22.5 | 1.5 | 0.5 | | 8 |
| | | Oil | 5 | | | 5 | 45 |
| | | Table sugar | 10 | 10 | | | 40 |
| LUNCH | 2. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 1. Pinakbet with chicken strips | Chicken | 60 | | 16 | 2 | 86 |
| | | Squash | 22.5 | 1.5 | 0.5 | | 8 |
| | Banana | String beans | 22.5 | 1.5 | 0.5 | | 8 |
| | | Okra | 22.5 | 1.5 | 0.5 | | 8 |
| | | Egg plant | 22.5 | 1.5 | 0.5 | | 8 |
| | | Oil | 5 | | | 5 | 45 |
| | | Banana | 40 | 10 | | | 40 |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Fried fish with sauteed squash | Tilapia/bangus/GG | 35 g | | 16 | 2 | 81 |
| | | Kalabasa | 90 g | 3 | 1 | | 16 |
| | | Oil | 10 | | | 10 | 90 |
| TOTAL | | | | 401.5 | 78.5 | 30 | 2193 |

DAY 6 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|--|-----------------------|---------|--------------|-------------|-----------|-------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Bihon with Chicken | Boiled bihon | 75 | 23 | 2 | | 100 |
| | | Chicken (Laman) | 30 | | 8 | 1 | 41 |
| | 3. Coffee | Cabbage | 22.5 | 1.5 | 0.5 | | 8 |
| | | Sayote | 22.5 | 1.5 | 0.5 | | 8 |
| | | Carrot | 22.5 | 1.5 | 0.5 | | 8 |
| | | Oil | 5 | | | 5 | 45 |
| | | Table sugar | 10 | 10 | | | 40 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Chicken curry with potato and carrots | Chicken | 70 | | 16 | 12 | 172 |
| | | Potato | 85 | 11.5 | 1 | | 50 |
| | Banana | Carrots | 45 | 3 | 1 | | 16 |
| | | Banana | 40 | 10 | | | 40 |
| | Oil | 10 | | | 10 | 90 | |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Ginisang Munggo with Fish Flakes | Cooked Munggo | 150 | 11.5 | 8 | 1 | 87 |
| | | Fish flakes | 70 | | 16 | 2 | 82 |
| | | Carrot | 22.5 | 1.5 | 0.5 | | 8 |
| | | Camote tops/sili leav | 22.5 | 1.5 | 0.5 | | 8 |
| | Oil | 10 | | | 10 | 90 | |
| TOTAL | | | | 421.5 | 84.5 | 41 | 2393 |

DAY 7 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|--|--------------|---------|------------|-----------|-----------|-------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Beef Loaf | Beef loaf | 55 | | 8 | 15 | 167 |
| | 3. Coffee | Oil | 5 | | | 5 | 45 |
| | | Table sugar | 10 | 10 | | | 40 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Ginataang gulay with fried fish | Fish | 70 | | 16 | 2 | 82 |
| | | Kalabasa | 45 | 3 | 1 | | 16 |
| | | Sitaw | 45 | 3 | 1 | | 16 |
| | | Okra | 45 | 3 | 1 | | 16 |
| | | Oil | 10 | | | 10 | 90 |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Sauteed sayote/ squash with chicken | Chicken | 60 | | 16 | 2 | 81 |
| | | Sayote | 90 | 6 | 2 | | 32 |
| | | Oil | 10 | | | 10 | 90 |
| | | | | | | 44 | |
| TOTAL | | | | 321 | 70 | 44 | 2175 |

DAY 8 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|---------------------------------|------------------|---------|------------|-----------|-----------|-------------|
| BREAKFAST | 1. Chicken macaroni soup | Macaroni pasta | 240 | 92 | 16 | | 432 |
| | | Chicken strips | 30 | | 8 | 1 | 41 |
| | 2. Coffee | Sugar for Coffee | 10 | 10 | | | 40 |
| | | Cabbage | 22.5 | 1.5 | 0.5 | | 8 |
| | | Carrot | 22.5 | 1.5 | 0.5 | | 8 |
| | | Oil | 10 | | | 10 | 90 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Nilagang baka | Beef (Laman) | 70 | | 16 | 2 | 82 |
| | 3. Banana | Sayote/pechay | 90 | 3 | 1 | | 16 |
| | | Oil | 10 | | | 10 | 90 |
| | | Banana | 40 | 10 | | | 40 |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Fried fish | Bangus | 70 | | 16 | 6 | 118 |
| | 3. Sauteed squash/ string beans | String beans | 45 | 3 | 1 | | 16 |
| | | Oil | 10 | | | 10 | 90 |
| TOTAL | | | | 351 | 79 | 39 | 2071 |

DAY 9 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|-----------------------------------|---------------------------------|----------|------------|-----------|-----------|-------------|
| BREAKFAST | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Corned beef with potato | Corned beef Sugar for Coffee | 90 10 | 10 | 16 | 12 | 172 40 |
| | 3. Coffee | Oil | 10 | | | 10 | 90 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Mixed vegetable with chicken | Chicken strips | 70 | | 16 | 2 | 82 |
| | | Carrots | 45 | 3 | 1 | | 16 |
| | | Baguio beans | 45 | 3 | 1 | | 16 |
| | | Cabbage | 45 | 3 | 1 | | 16 |
| | | Sayote | 45 | 3 | 1 | | 16 |
| | | Oil | 10 | | | 10 | 90 |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Fish paksiw with talong/pechay | Fish | 70 | | 16 | 2 | 82 |
| | | Talong/pechay | 45 | 3 | 1 | | 16 |
| | | Oil | 5 | | | 5 | 45 |
| TOTAL | | | | 370 | 83 | 41 | 2181 |

DAY 10 MENU

| | Menu | List of food | Wt. (g) | CHO (g) | CHON (g) | FAT (g) | Kcal |
|------------------|-----------------------------------|------------------|---------|------------|-----------|-----------|-------------|
| BREAKFAST | 1. Chicken arroz caldo | Rice gruel | 500 | 92 | 8 | | 400 |
| | 2. hard boiled egg | Chicken strips | 30 | | 8 | 1 | 41 |
| | 3. Coffee | Hard boiled egg | 55 | | 8 | 6 | 86 |
| | | Sugar for Coffee | 10 | 10 | | | 40 |
| LUNCH | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Fish sinigang | Fish | 70 | | 16 | 12 | 172 |
| | 3. Banana | okra/komte tops | 45 | 3 | 1 | | 16 |
| | | Tomato | 45 | 3 | 1 | | 16 |
| | | Banana | 40 | 10 | | | 40 |
| DINNER | 1. Steamed rice | Steamed rice | 400 | 115 | 10 | | 500 |
| | 2. Chicken Caldereta with carrots | Chicken MF | 70 | | 16 | 12 | 172 |
| | | Carrots | 45 | 3 | 1 | | 16 |
| | | Oil | 10 | | | 10 | 90 |
| TOTAL | | | | 351 | 79 | 41 | 2089 |

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Head Section, NBPH-Dietary Section