



SUPPLEMENTAL BID BULLETIN NO. 2
26 September 2024

FOOD SUBSISTENCE FOR PDL (EPA 2025)

Anent pre-bid conferenced held on 26 September 2024 and various letter queries, please be informed of the following amendments/clarifications:

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

A. Section VII. Technical Specifications

Original Text	Amendments
<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>

<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 10600, 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, provided 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>

A. 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
or Kalabasa	500 grams
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:

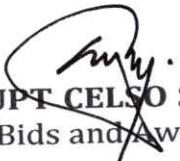
1. Meats / Fish should be frozen.
2. MinSeCamp Admin / Caterers should provide freezer for meat storage. Since most of the PDL are working
3. Fish must be the meaty type like galunggong, mackarel, tilapia.

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:

MARIA ADORACION I. VIÑAS
Head, Bids and Awards Committee Secretariat
Bureau of Corrections
Supply Division, New Bilibid Prison Reservation
Tel No: (+632) 8659-0833
Email: bacsec2022@gmail.com
Website: <https://www.bucor.gov.ph/>

For information and guidance.


C/CSUPT CELSO S BRAVO
Chairperson, Bids and Awards Committe