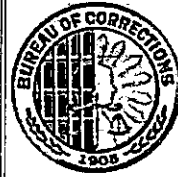




Republic of the Philippines
Department of Justice
BUREAU OF CORRECTIONS
City of Muntinlupa



REQUEST FOR QUOTATION #2026-001
FOOD SUBSISTENCE FOR PERSONS DEPRIVED OF LIBERTY AT SABLAYAN
PRISON AND PENAL FARM (TWO-FAILED BIDDING)
Php 114,537,500.00

Date: _____

Name of Company: _____

Address: _____

TIN No.: _____

Please quote your best offer for the item/s described below, subject to the Terms and Conditions as stated hereunder.

- a.) Bidders shall provide correct and accurate information required in this form.
- b.) Bidders may quote for all the items.
- c.) Price quotation/s must be valid for a period of *One Hundred Twenty (120) calendar days* from the date of submission.
- d.) Price quotation/s, to be denominated in Philippine peso shall include all taxes, duties and/or levies payable.
- e.) Quotations exceeding the Approved Budget for the Contract shall be rejected.
- f.) Award of contract shall be made to the lowest quotation (for goods and infrastructure) or, the highest rated offer (for consulting services) which complies with the minimum technical specifications and other terms and conditions stated herein.
- g.) Any alterations, erasures or overwriting shall be valid only if they are signed or initiated by you or any of your duly authorized representative/s.
- h.) The item/s shall be delivered within **(275) calendar days** from receipt of approved purchase order.
- i.) The BuCor shall have the right to inspect and/or to test the goods to confirm their conformity to the technical specifications.
- j.) Liquidated damages equivalent to one tenth of one percent (0.001%) of the value of the goods not delivered within the prescribed delivery period shall be imposed per day of delay. The BuCor shall rescind the contract once the cumulative amount of liquidated damages reaches ten percent (10%) of the amount of the contract, without prejudice to other courses of action and remedies open to it.
- k.) Bidders shall submit the required documents together with their bid price in a sealed envelope indicating supplier's name and name of project.
- l.) Submission thru e-mail and fax quotation will be allowed/accepted.

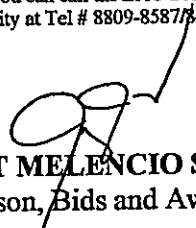
REQUIREMENTS TO BE SUBMITTED

- m.) Valid and Current PhilGeps Platinum Certificate
Allow PEs to accept the expired Business or Mayor's permit with Official Receipt of renewal application, subject to submission of Business or Mayor's permit after award of contract under GPPB Resoution No. 05-2020 Approving the Acceptance of an Expired Mayor's Permit with Official Receipt for yhe Renewal Application.
- n.) Duly Notarized Authority to Signatory (if applicable).

NOTE:
BIDDERS STATEMENT OF COMPLIANCE ON THE TERMS & CONDITIONS AND REQUIREMENTS AS STATED ABOVE

Signature over Printed Name of
Sole Proprietor /Authorized Representative

Submit your sealed quotation duly signed by you or your duly authorized representative not later than February 11, 2026 at the BAC Office, Bureau of Corrections at 9:00am. Late submission of bids shall be rejected. For further information, you can call the BAC Secretariat c/o MARIA ADORACION I. VINAS at the Supply Office, Bureau of Corrections, Muntinlupa City at Tel # 8809-8587/8478-0907 from 8:00 am to 5:00pm or email at bacsec2022@gmail.com, Monday to Friday


CCSUPT MELENCIO S FAUSTINO
Chairperson, Bids and Awards Committee

After having carefully read and accepted the Terms and Conditions, I/we submit our quotation/s for the item/s as follows:

REQUEST FOR QUOTATION RFQ 2026-001

**FOOD SUBSISTENCE FOR PERSONS DEPRIVED OF LIBERTY AT SABLAYAN PRISON AND PENAL FARM
(TWO-FAILED BIDDING)**

ABC: ₱ 114,537,500.00
*** 4,165*100*275days

Schedule of Requirements

Description	Total Quantity
BASED ON THE TEN (10) DAYS CYCLE MENU	
BREAKFAST: Daily distribution to PDL on the project site shall not be earlier than <u>5:30 am</u> but not later than <u>6:30 am</u> .	Based on the actual population of PDL
LUNCH: Daily distribution to PDL on the project site shall not be earlier than <u>9:30 am</u> but not later than <u>11:00 am</u> .	Based on the actual population of PDL
DINNER: Daily distribution to PDL on the project site shall not be earlier than <u>2:30 pm</u> but not later than <u>3:30 pm</u> .	Based on the actual population of PDL

I/We hereby commit to comply and deliver the entire requirement in accordance with the above stated schedule.

CONFORME:

Name of Company in Print

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Date



Republic of the Philippines
Department of Justice
BUREAU OF CORRECTIONS
Muntinlupa City



Specification

Item	Specification	Statement of Compliance (State "Comply" or "Not Comply")
I.	10 days Cycle Menu Plan, Diet Considerations, Guide to Serving Portion for the Menu and Weekly Raw	
II.	Food and Related Technical Specifications	
III.	Technical and Logistics Competence	
IV.	Other Technical Specifications	

Bidders must state in the statement of compliance either "Comply" or "Not Comply" against each of the individual parameters of each Specification.

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 Muntinlupa City



1. A 10 Day Cycle Menu. GUIDE TO SERVING PORTIONS FOR THE MENU
GENERAL POPULATION

Day	Meal	Menu	Qty	Kcal	Total Kcal per day
1	Breakfast	Champorado	200 g	191	2091.8
		Tuyo	25 g	131	
	Lunch	Steamed Rice	400 g	500	
		Chicken Adobo	80 g raw	348.8	
	Dinner	Steamed Rice	400 g	500	
		Blhon with Meat	200 g cooked	421	
2	Breakfast	Steamed Rice	400 g	500	2027.4
		Hotdog	50 g raw	212	
	Lunch	Steamed Rice	400 g	500	
		Sauteed Upo with Meat	200 g cooked	246.4	
	Dinner	Steamed Rice	400 g	500	
		Corned beef	75 g	69	
3	Breakfast	Steamed Rice	400 g	500	2153.2
		Longganisa	50 g raw	195.2	
	Lunch	Steamed Rice	400 g	500	
		Chicken Sotanghon	200 g cooked	360	
	Dinner	Steamed Rice	400 g	500	
		Fish Paksiw	70 g raw	98	
4	Breakfast	Steamed Rice	400 g	500	2222.2
		Fried Fish	70 g raw	172	
	Lunch	Steamed Rice	400 g	500	
		Beef Nilaga	80 g raw	303.8	
	Dinner	Steamed Rice	400 g	500	
		Sauteed Sayote with Sardines	200 g cooked	246.4	
5	Breakfast	Steamed Rice	400 g	500	2042.4
		Squidroll In Sweet & Sour Sauce	50 g raw	151	
	Lunch	Steamed Rice	400 g	500	
		Monggo Gulsado with Meat	200 g cooked	246.4	
	Dinner	Banana	1 pc	40	
		Steamed Rice	400 g	500	
		Beef Loaf	75 g	105	

6	Breakfast	Steamed Rice	400 g	500	2298.4
		Tocino roll	50 g raw	144	
	Lunch	Steamed Rice	400 g	500	
		Vegetable Lumpia Guisado	200 g cooked	246.4	
	Dinner	Steamed Rice	400 g	500	
		Chicken Lomi	200 g cooked	408	
7	Breakfast	Steamed Rice	400 g	500	2178.8
		Macaroni Soup	200 g cooked	306	
	Lunch	Steamed Rice	400 g	500	
		Chicken Tinola	80 g raw	303.8	
	Dinner	Steamed Rice	400 g	500	
		Sardines in Tomato Sauce	77.5 g	69	
8	Breakfast	Steamed Rice	400 g	500	2069.4
		Dried Daing	25 g raw	131	
	Lunch	Steamed Rice	400 g	500	
		Mixed Veggies with Meat	200 g cooked	246.4	
	Dinner	Steamed Rice	400 g	500	
		Fish Escabeche	70 g raw	192	
9	Breakfast	Chicken Arrozcaldo	200 g	254	2269.2
		Bolled Egg	1 pc	172	
	Lunch	Steamed Rice	400 g	500	
		Pork & Tofu in Black Bean Sauce	80 g raw	315.2	
	Dinner	Steamed Rice	400 g	500	
		Pansit Guisado with meat	200 g cooked	528	
10	Breakfast	Steamed Rice	400 g	500	2028.4
		Meatloaf	75 g raw	144	
		Banana	1 pc	40	
	Lunch	Steamed Rice	400 g	500	
		Pinakbet	200 g cooked	246.4	
	Dinner	Steamed Rice	400 g	500	
			Fish Adobo	70 g raw	

Note:

For SDAs, Muslims, and other non-pork consumers, substitute pork ingredients menu with chicken.

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CONFORME:

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I. B. DIET CONSIDERATIONS

a. Hospital Menu

1. Inmates with requisite dietary regimen, as prescribed by the Medical Officer/Specialist, shall be given rations as served with the general population.
 - Dried fish must be substituted with meat, meat products or egg.
 - Meats must have lesser visible fats.
2. Admitted inmate-patients with higher caloric requirement such as TB and those mentally-challenged, be given 25% serving of rice.
3. Routine Hospital Diets should also be provided (Soft Diet, Liquid Diet, Osterized Feeding, High-Fiber, and Hypoallergenic).
4. For renal diet – processed foods such as longganisa, meatloaf, and hotdog must be substituted with fish or egg.
5. All modified diet from NBPH must be individually wrapped and contains the proper tagging which indicate the following:

Patient's Name:
 Type of Diet:
 Ward:
 Menu:

b. Muslim / SDA Population

1. Same menu should be used for Muslim/SDA or Non-pork menu provided that pork ingredients must only be replaced with chicken meat.
2. All other food to be given must be in accordance to their religious values and practices. A separate storage and kitchen facility must also be provided.

I. C. GUIDE TO SERVING PORTIONS FOR THE COOKED MENU

Menu	Specifications
Steamed Rice	✓ 2 cups (320-400 grams), white, "hindi malata"
Porridge/Oatmeal/Congee	✓ 200 grams thick consistency ✓ ½ cup cooked rice + 2 cups water
Bread	✓ 75 grams of soft compact big bun
For meat menus	✓ Pork - 70 grams cooked, <u>must contain more meat than fat.</u> ✓ Chicken - 70 grams ✓ (no "palong", "siko", "paa" or backbone)

For fish menus - should be common in the market	<ul style="list-style-type: none"> ✓ Fresh - 70 grams ✓ Dried Fish "tuyo" – 25 grams is allowed to be paired with Champorado ✓ Dried "butterflied" fish, like bisugo or tilapia, can be use or the "tuyo" type such as dried tunsoy, tamban or Salinas ✓ Fish must be the meaty type like galunggong, mackerel, and tilapia.
For menus with meat, chicken, pork as adjunct to the vegetable or noodle dishes	✓ 15 grams of meat
Meat Products – should be served cooked & without plastic packaging	<ul style="list-style-type: none"> ✓ Longganisa - 50 grams (1 pc) ✓ Meatloaf/Beef Loaf - 75 grams ✓ Hotdog- 50 grams ✓ Chicken or pork
For menus that are broth-based/noodles	✓ Ratio should be 2 cups Noodles to 1 cup or more for broth
Sauces for Adobo, Sweet & Sour	✓ Medium to thick consistency (at least ½ cup)
For Ginisa or Sauteed dish	✓ Broth or sauce must be limited to ¼ cup
For vegetable main dish	✓ Must contain 150 grams of vegetable
For vegetable as add-on to the dish	<ul style="list-style-type: none"> ✓ Cubed Camote/Potato/Squash- 25 grams ✓ Sayote/Papaya-25 grams ✓ Carrots/Cabbage Strips-5 grams ✓ Sili Leaves/Malunggay/Pechay- 15 grams ✓ Sitaw/Okra/Baguio Beans- 10-15 grams ✓ Bottle Gourd -5-10 grams ✓ Saba- 20 grams ✓ Tomato- 1 pc (40-50 grams) if in season or 25 grams (if not in season)
Banana (Saba/Lakatan/Latundan)	✓ 50-60 grams
Egg -- refers to chicken Egg	✓ 50 grams or more (As purchase weight)

I. D. Weekly Raw Ration

Items	Weekly Rations	Specifications
Rice	4 kilos	Medium, white grains
Chicken or Pork	350 grams	Must be frozen, must contain more meat than fat
Fresh fish	200 grams	Fish should be common in the market. Frozen mackerel or galunggong or tilapia is recommended.

Dried fish	100 grams	Dried butterfly-cut fish, like Bisugo or Tilapia, should be use or the "tuyo" type such as dried tunsoy, tamban or salinas
Sardines	2 cans	155 grams / can
Meat Loaf or Beef loaf	2 cans	150 grams / can
Corned beef	2 cans	150 grams /can
Egg	7 pcs	Chicken egg, medium size, 50 grams or more
Instant noodles	5 packs	Chicken or Beef Flavor, 55 grams per pack
Salt	100 grams	Iodized rock salt
Coffee	7 sticks	2 grams / stick
Powdered Milk	2 sachet	33 grams / sachet
Soy Sauce	120 ml	
Vinegar	120 ml	
Cooking Oil	120 ml	
Sayote or Kalabasa or Kamote	500 gms	Fresh
Onion	100 grams	
Garlic	100 grams	
Monggo	250 grams	

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Date

II. FOOD AND RELATED TECHNICAL SPECIFICATIONS

1. *Nutritional Value, Composition, Meal Plan*

- ❖ The Winning Bidder shall comply with the Agency, prepared Menu as provided in the **Ten Day Cycle Menu** of these bidding documents and technical specifications.
- ❖ The Winning Bidder shall comply to the Agency prepared Menu for PDL with special dietary requirements (e.g. diabetic, PTB patients and others)
- ❖ The winning bidder shall ensure that the portion sizes of food being served is balanced and nutritionally adequate in terms of Kilocalories, carbohydrates, fats and proteins

2. *Packaging*

- ❖ 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.

3. *Inventory*

- ❖ The winning Bidder shall at any time, have a one (1) week inventory stock of NON-PERISHABLE ITEMS and three (3) days inventory stock of PERISHABLE ITEMS as guarantee against any eventuality or unforeseen event that may affect the availability of food subsistence of PDL.

4. *Delivery*

- ❖ The winning Bidder shall see to it that foods shall be in hygienic food containers and sufficient number of delivery truck/s be available for timely and prompt delivery of foods.

- **Meals should be delivered and distributed as follows:**

- **BREAKFAST:** Daily distribution to PDL on the project site shall not be earlier than 5:30 am but not later than 6:30 am.
- **LUNCH:** Daily distribution to PDL on the project site shall not be earlier than 9:30 am but not later than 11:00 am.
- **DINNER:** Daily distribution to PDL on the project site shall not be earlier than 2:30 pm but not later than 3:30 pm.

5. *Delivery of Cooked Food*

- ❖ The winning Bidder shall deliver the food for the PDL on the exact commencing date and time as stated on the Schedule of Requirements. The Project shall be strictly in compliance with the submitted menu and in accordance with terms and conditions of the Bidding Documents, to prevent disruption of the PDL feeding program.
- ❖ Request for substitution of items in the menu may be allowed three (3) days prior to the scheduled delivery, but subject for the approval of the Superintendent of Operating Prisons and Penal Farm or duly authorized representative. Three-day period however may be shortened, in case of fortuitous events. The maximum allowable number of food substitution is four times a month.

6. **Raw Ration**

- ❖ Should the particular Camp or specific group of PDL request for Raw Ration, the same shall be complied with upon approval of the OPPF Superintendent or his/her duly authorized representative.

7. **Farmer's Cooperative**

- ❖ The winning Bidder shall buy, procure, and acquire farm products from the local Farmers' Cooperative or the farm produce of the OPPFs. The list of the farmers' cooperative must come from the local government within the territorial location of the OPPF.

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III. TECHNICAL, LOGISTICS AND ORGANIZATIONAL COMPETENCE

1. **Food Inspection and Acceptance**

- ❖ To inspect and take samples **regularly**, if the food being delivered is in accordance with the dietary requirements in relation to the 10-day cycle menu and the quality of food to be served which is commensurate in accordance with the provisions of the General Appropriations Act on food subsistence for PDL. **The acceptance form shall be signed within the day (preferably during afternoon) after all the meals have been fully delivered.**

2. **Registered Nutritionist Dietitian**

- ❖ All participating bidders must have employed during the implementation of the contract a Registered Nutritionist-Dietitian with experience in the field of institutional catering service to ensure nutritious and safe food. The Winning Bidder shall ensure that there shall be stationed RND at least one (1) per lot.

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.

- ❖ Under IRR of Republic Act No. 10611, otherwise known as “Food Safety Act 2013”, Food safety officer refers to “a professionally qualified and properly trained officer appointed by a food safety regulatory agency or by local government units (LGUs) in accordance with the appropriate civil service rules and regulations.”
- ❖ Under Rule 14a.1.3- Large and medium scale food businesses engaged in the manufacture of processed and prepackaged food shall designate a FSCO who is preferably a graduate of food-related courses including but not limited to food technology, food and nutrition, chemistry, microbiology, chemical/sanitary engineering, veterinary medicine, fisheries, agriculture. Graduates of other courses must have work experience on food safety.
- ❖ Under Rule 14a.1 All food businesses shall designate a Food Safety Compliance Officer (FSCO) who has passed a prescribed training course for FSCO recognized by the DA and/or the DOH.

4. Cold Storage System

- ❖ In order to maintain continuous and uninterrupted supply of perishable goods for the PDLs food subsistence, all participating bidders must have owned or have been leasing on or before the scheduled submission of bid, a cold storage facility sufficient to keep and store three (3) days’ worth of perishable items based on the 10-day cycle menu. The cold storage facility, whether owned or under lease, shall be accredited by the Department of Agriculture pursuant to the guidelines and procedures for the Mandatory Accreditation of Cold Storage Warehouse for Agricultural and Fisheries Products dated August 1,2012.

In case of a third party provider, the notarized contract of lease shall be submitted.

I/We hereby commit to comply and deliver the entire requirement in accordance with the above stated schedule.

CONFORME:

Name of Company in Print

Signature Printed Name of Authorized Representative Date

IV. OTHER TECHNICAL SPECIFICATIONS

1. Rental

- ❖ The winning bidder is allowed to use the Kitchen inside the respective camps subject to reasonable rent and payment of incidental expenses such as water and electricity.

2. Electricity

- ❖ Electricity consumption will be charged to the account of the winning bidder and will be billed on a monthly basis. Payment for monthly billing of energy consumption will be payable at the Cashier's Office.
- ❖ BuCor shall install a Kilowatt Hour Meter with ERC seal and meter test report to determine actual energy consumption including wiring components (wires & conduits, fitting accessories, switches, etc.). Electric meter installed will be property of BUCOR.

3. Water

- ❖ Water consumption will be charged to the account of the winning bidder and will be billed on a monthly basis. Payment for monthly billing of water consumption will be payable at the Cashier's Office.
- ❖ BuCor shall provide a water meter to determine actual water consumption.
- ❖ The Winning Bidder shall secure Analysis of water on a monthly basis or as may be reasonably required and to be inspected by the BuCor Sanitary Inspector and tested at the City/Municipality Health Office at the expense of the winning bidder.

4. Fuel

- ❖ Fuel for cooking shall be on the winning bidder's discretion subject to usual Prison rules and regulations.
- ❖ Adequate safety measures/equipment such as fire extinguishers should be provided.

5. Sanitary

- ❖ The Winning Bidder shall secure sanitary permits from the City/Municipality Health office.
- ❖ The Winning Bidder shall secure Health certificate of food handlers from the City/Municipality health office.
- ❖ The winning bidder shall provide cleaning supplies necessary for the cleanliness and sanitation of the working area, kitchen equipment & utensils.
- ❖ The winning bidder shall provide their personnel with individual pantry kit such as hair net, gloves, aprons, masks and rubber boots.
- ❖ The Winning Bidder shall ensure that the general area used for food preparation and storage is free from vermin and other harmful insects. Fumigation and pest control shall be at least twice a year.
- ❖ The winning Bidder shall provide proper system for disposal of garbage.

6. Security Precautions

- ❖ The winning Bidder shall strictly follow all existing prison rules, regulations, and security guidelines as issued by the Command Group, Directorial Staff Group and OPPF Superintendents.
- ❖ Personnel of the bidder who found liable in violating prison rules & regulations must be the liability of the bidder.

7. Use of Kitchen Facility

- ❖ Winning bidder is allowed to use the Kitchen inside the respective camps provided that the winning bidder shall renovate the existing kitchen in compliance to existing hygienic and security protocols of respective OPPFs.

8. PDL hired as kitchen Helpers for preparation or distribution of food

- ❖ PDL food helpers may be hired by the winning bidder upon request to those PDL who shall be properly selected with medical certificate **(to be borne by the winning bidder)** and corresponding order issued by the respective **Camp Commander**. Any violations of prison rules and regulations may result in revocation of issued order.
- ❖ Inmate's food/kitchen helpers shall receive allowance of not less than Php 2,000.00 per month from the winning Bidder.

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 Muntinlupa City



SCHEDULE OF PRICES

*Food Subsistence for PDL Confined at Sablayan Prison and Penal Farm 2026 (Two-
 Failed Bidding)*

Estimated Population	Number of Days	Agency Specification	ABC	Unit Price	Total Bid Price Inclusive of VAT
4,165	275	Food Subsistence, based on a 10 days Cycle Menu.	₱ 114,537,500.00		
Total Bid Price Inclusive of VAT in words					

[Signature over printed name]

[In the capacity of]

Duly authorized to sign Bid for and on behalf of _____