

REQUEST FOR QUOTATION

Reference No:	
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You are hereby requested to submit a quotation in respect of goods and services as per Annexure A, and/or a

			Terms of Reference	•	or goods and service	00 00 pc. 7.	
				SUPPLIER DETA	AILS		
Na	me of	supplier					
		person					
	x num	•					
		number					
				BUSINESS	CLASSIFICATION		
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		ote that this	information is con		therefore be provid	led. If unc	ertain use the
ati	acrice		Micro-Enterprises	(EMEc)	Qualifying Small E	ntarnricas	Large Company
		Lxempteu	R0.00 to R10m	(LIVILS)	(QSE)	illei pi ises	Large Company
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		person					
		ddress			FQ@dsbd.gov.za		
		ne number		060 981 0616	2.0005		
		equest date		11 SEPTEMBER			
Clo	osing (date and tim	е		R 2025 @ 11H00		
				Terms and Condi	tions		
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5	Please indicate whether the prices quoted are firm for the duration of the validity period of the quotation.						
7							
′	state deviations and reasons for deviating from the requested						
	specifications.						
8			is subject to th	e Denartment of	Small Rusiness		
5	This quotation is subject to the Department of Small Business Development's general conditions of contract unless otherwise stated by						
	the supplier.						
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Please note: Quotations with an amount value of R2 000.00 and above but not exceeding R999 999.99 80/20 preference point system shall be applied where 80 points will be allocated towards price and 20 points allocated towards specific goals, Size of Enterprise, Spatial (rural/Township/City) and Youth.

ANNEXURE A

		REQUIREMENTS LIST	
Item No	No of units	Item description	Value per item
1	1	REQUEST FOR PROPOSAL (RFP) FOR THE PROVISION OF A SUITABLE SERVICE PROVIDER TO RENDER COMPREHENSIVE CLEANING, HYGIENE AND PEST CONTROL SERVICES FOR THE DEPARTMENT, OVER A SPECIFIED PERIOD OF TWELVE (12) MONTHS.	
		Please refer to attached Terms of Reference	
	ulsory nents to be ned.	 (a) Fully completed Standard Bidding Documents; SBD 4 and 6.1 (b) Points for tender shall be awarded for Price and B-BBEE, SMMEs, Spatial (rural/ Township/ City) and Youth. To claim points following should be provided. i. For B-BBEE require a Certified copy of BEE Certificate/or Affidavit, ii. A Confirmation of SMMEs, take note of the above table (business classification) iii. For Spatial (Rural/ Township/ City) a Certified copy of your proof of residence 6 months 	

SCHEDULE 1 The new National Small Enterprise Act thresholds for defining enterprise size classes by sector, using two proxies

Column 1	Column 2	Column 3	Column 4
Sectors or sub-sectors in accordance with the Standard Industrial	Size or class of enterprise	Total full-time equivalent of paid employees	Total annual turnover
Agriculture	Medium	51 - 250	≤ 35,0 million
	Small	11- 50	≤ 17,0 million



	Micro	0 – 10	≤ 7,0 million
Mining and Quarrying	Medium	51 - 250	≤ 210,0 million
	Small	11- 50	≤ 50,0 million
	Micro	0-10	≤ 15,0 million
Manufacturing	Medium	51 - 250	≤ 170,0 million
	Small	11- 50	≤ 50,0 million
	Micro	0-10	≤ 10,0 million
Electricity, Gas and	Medium	51 - 250	≤ 180,0 million
Water	Small	11- 50	≤ 60,0 million
	Micro	0- 10	≤ 10,0 million
Construction	Medium	51 - 250	≤ 170,0 million
	Small	11- 50	≤ 75,0 million
	Micro	0- 10	≤ 10,0 million
Retail, motor trade and	Medium	51 - 250	≤ 80,0 million
repair services.	Small	11- 50	≤ 25,0 million
	Micro	0 – 10	≤ 7,5 million
Wholesale	Medium	51 - 250	≤ 220,0 million
	Small	11- 50	≤ 80,0 million
	Micro	0 – 10	≤ 20,0 million
Catering,	Medium	51 - 250	≤ 40,0 million
Accommodation and other Trade	Small	11- 50	≤ 15,0 million
	Micro	0 – 10	≤ 5,0 million
Transport, Storage and	Medium	51 - 250	≤ 140,0 million
Communications	Small	11- 50	≤ 45,0 million
	Micro	0 – 10	≤ 7,5 million
Finance and Business	Medium	51 - 250	≤ 85,0 million
Services	Small	11- 50	≤ 35,0 million
	Micro	0- 10	≤ 7,5 million
Community, Social and	Medium	51 - 250	≤ 70,0 million
Personal Services	Small	11- 50	≤ 22,0 million
	Micro	0 – 10	≤ 5,0 million



REQUEST FOR PROPOSAL (RFP) FOR THE PROVISION OF A SUITABLE SERVICE PROVIDER TO RENDER COMPREHENSIVE CLEANING, HYGIENE AND PEST CONTROL SERVICES FOR THE DEPARTMENT, OVER A SPECIFIED PERIOD OF TWELVE (12) MONTHS

DATE ISSUED : <u>11</u> SEPTEMBER 2025

CLOSING DATE : 23 SEPTEMBER 2025

TIME : 11H00

TENDER VALIDITY PERIOD : 42 DAYS 120 DAYS

TENDER BOX ADDRESS

Supply Chain Management

77 MEINTJIES STREET

1ST FLOOR, BLOCK G

The dti Campus

SUNNYSIDE,

0001

1. PURPOSE

The purpose of these terms of reference is to appoint a service provider who will provide comprehensive cleaning, hygiene and pest control (fumigation) services for the Department of Small Business Development (DSBD) for a period of 12 months or less from the date of signing of the SLA till 31 October 2026.

- 1.1 In line with the Occupational Health and Safety Act (OHSA), the Department seeks to appoint a service provider with expertise and experience on provision of Cleaning, Hygiene and pest control (fumigation) services.
- 1.2 During lockdown, the Department of Public Service and Administration (DPSA) together with the Department of Employment and Labour (DOEL) had previously published regulations and guidelines that all Employers are required to comply with the defined regulations to curb the spread of the COVID19 at the workplace which were later repealed. The Department has resolved that some of these hygiene protocols will be adhered to even post lockdown.

2. INTRODUCTION

- 2.1. The Department (DSBD) currently occupies office space at Block G in **the dti**c campus which requires cleaning, hygiene and pest control (fumigation) services. These services will be required for a period of 12 months or less from the date of signing of the SLA or till 31 October 2026.
- 2.2. The space that is occupied at Block G office block has a floor area of approximately 2 800m² and consists of the first floor (1990m²) and a portion of ground floor (810m²) Both floors comprise of carpet tiles, wall to wall carpets and ceramic tiles. The floor area has open-plan and cellular offices as well as Boardrooms.
- 2.3. The Department of Small Business Development (DSBD) is required to comply with the Occupational Health and Safety Act, Basic Conditions of Employment Act, General Building Regulations and other related legislation that promotes a conducive work environment for its Employees and Clients, therefore, the bidder must maintain compliance levels.
- 2.4. The appointed bidder will be responsible for day-to-day cleaning of the building and compliance with the OHS and selected Covid19 hygiene protocols as detailed on annexure A.

3. DELIVERABLES

To render comprehensive cleaning, hygiene and pest control (fumigation) services at **the dtic** Campus, Block G for a period of 12 months or less from the date of signing of the SLA or till 31 October 2026

- 3.1. Appoint an experienced supervisor, cleaning personnel, and provide equipment, signage, and consumables to successfully deliver the required service to DSBD.
- 3.2. Ensure that equipment and material used on site are in compliance with Occupational Health and Safety Act no. 85 of 1983 and any regulations promulgated in terms of this act as well as SANS. Submit a material safety data sheet for each applicable item.
- 3.3. Maintain the contract in accordance with the cleaning specification that is attached as annexure A.

3.4. DAY TO DAY CLEANING

- 3.4.1 Offices (floors, furniture, walls, door handles)
- 3.4.2 Wiping of all surfaces (working stations, door handles, printers) twice per day with the surface disinfectant and keeping records.
- 3.4.3 Designated areas (Boardrooms, Kitchens/pause areas)
- 3.4.4 Outdoors and perimeter.

3.5. DEEP CLEANING AND UPHOLSTERY

- 3.5.1 Deep clean all carpets
- 3.5.2 Wet wipe all skirtings
- 3.5.3 Wet wipe all window seals
- 3.5.4 Spot clean Blinds
- 3.5.5 Upholstery cleaning of Chairs and Couches
- 3.6. HYGIENE SERVICES (Including installation and servicing of equipment).
- 3.6.1 Supply, install and maintain hygiene and other related equipment.
- 3.6.2 Refill related consumables.
- 3.6.3 Replace Batteries/ charge automated Dispensers.
- 3.6.4 Service hygiene equipment.
- 3.6.5 Pressure clean ablutions.

3.7 **PEST CONTROL SERVICES**

3.7.1 Fumigation (pest control): Insect / rat / vermin control to internal office space including kitchens, storage, and outside space.

3.8 ONCE-OFF SPRING CLEANING SERVICE

- 3.8.1 Wiping of Walls and Skirtings
- 3.8.2 Wiping of Blinds
- 3.8.3 Cleaning of Windows
- 3.8.4 Cleaning of all Furniture and Equipment
- 3.8.5 Removal and disposal of boxes and other items when required

ANNEXURE A

4. SCOPE OF WORK (CLEANING SPECIFICATION)

- 4.1 The space that is occupied at Block G office block has a floor area of approximately 2 800m² which consists of the first floor (1990m²) and a portion of ground floor (810m²). Both floors comprise of carpet tiles, wall to wall carpets and ceramic tiles. The floor area has open-plan and cellular offices as well as Boardrooms.
- 4.2 The Cleaning Specification is as follows and will form part of the Service Level Agreement.

 The services rendered will be measured against the signed Service Level Agreement and penalties will be imposed should there be non-compliance to the SLA.

ITEMS	DESCRIPTION	QUANTITY	LOCATION
IZH a la a sa	With appliances and	1	1 st floor – East wing
Kitchen	BIC	1	1 st floor – Main entrance
Serving area	With buffet counter and BIC	1	1st floor – Main entrance
Kitchenette with serving area	With buffet counter and BIC	1	Ground floor – East wing
IZitahan atta with	With appliances, BIC	1	1 st floor – East wing
Kitchenette with	and dining set-up	1	1st floor – West wing
pause area		1	Ground floor – East wing
A la la sti a sa a	Male toilets with two	1	1 st floor - East wing
Ablutions	(2) cubicles each	1	1st floor – West wing
		1	Ground floor – East wing
Ablutions	Female toilets with (3) three cubicles each	1	1st floor – West wing
		1	1st floor - East wing

ITEMS	DESCRIPTION	QUANTITY	LOCATION
A11.0	Female toilets with	1	Ground floor – East wing
Ablutions	three (3) cubicles		
	each		
A la la sti a sa a	Disabled (single)	1	1 st floor East wing
Ablutions		1	Ground floor-East wing

Frequency Key:

Daily = Monday to Friday

Weekly = once a week Monday to Friday

Daily check and carry out task when necessary = to be checked once a day and clean if necessary but should be fully cleaned once a week as a minimum.

Saturday and Sunday – Deep cleaning, Spring cleaning, Pest Control and any unplanned/ emergency services.

Public Holiday = DSBD closed

DAY-TO-DAY CLEANING

CLEANING ITEM	DESCRIPTION OF TASK	FREQUENCY			
LOCATION: All floors core	LOCATION: All floors core cleaning				
Break Glass Alarm Points	Dust clean and damp wipe	Daily			
Vacuum cleaning	Carpet tiles - Vacuum clean (Notify FM Services daily of any spills on carpet tiles)	Weekly			
Deep cleaning of carpets (Dry)	Carpet tiles in open plan and wall to wall carpets in offices and boardrooms	In the event of emergency/ unplanned			
Deep cleaning of carpets (Wet)	Carpet tiles in open plan and to wall to wall carpets in offices and boardrooms	Every 3 months			
Consumables Supplies (Toilet Rolls, Hand Towels)	Check stock points, replenish and ensure continuous availability	Daily			
Signage	Dust clean	Daily			
Desk Surfaces (Including Waiting Area & Office Spaces)	Clean with surface disinfectant with sanitiser (70% alcohol content) regularly	Two times Daily			

CLEANING ITEM	DESCRIPTION OF TASK	FREQUENCY
Desk Surfaces (Including		
Waiting Area & Office	Clean with clean water only and dry	
Spaces)	wipe, any uncovered work surface.	Daily
	Polish dry.	
Dispensers & Waste-	NAT. I WAS A STATE OF THE STATE	
holders (All toilets and	Wipe clean with surface disinfectant and	Daily
kitchens)	dry wipe	
	Clean with surface disinfectant. Remove	
	dust, dirt, finger marks and smudges	
Doors	from surface, frame, handles,	Daily check and clean
Doors	fingerplates and push-plates. Surfaces	as necessary
	shall be left dry and free from cleaning	
	marks.	
Doors	Wipe main entrance door handles with	Two times Daily
Doors	surface disinfectant	Two times bally
Door Releases / Entry	Dust clean	Daily
Switches	Bust Glean	Dany
Evacuation Chairs	Wipe clean and dry wipe	Daily
	Dust clean extinguisher and base unit	
Fire Extinguishers	ensuring they are in their correct position.	Daily
	Vacuum clean under unit.	
	Clean with window cleaner. Remove	
All Interior Glass in	dust, dirt, finger marks and smudges.	Daily
internal office areas	Surfaces shall be left dry and free from	
	cleaning marks.	
Laminate Signage	Wipe clean and dry wipe	Daily
Light Switches	Dust clean	Daily
Mirrors	Clean and dry-wipe to leave smear-free	Daily
Paintings	Dust clean glass and wooden frame	Daily
Cleaning of shredding	Remove full bags, fit in new liner and	Daily
machines	clean the shredding machine	

CLEANING ITEM	DESCRIPTION OF TASK	FREQUENCY		
LOCATION: All Floors (Including toilets, offices, kitchens, meeting rooms & internal				
corridors, storerooms)				
Skirting Boards /	Wipe clean and dry wipe	Daily		
Architraves	Wipe clean and dry wipe	Daily		
Steel Floor Plates	Wipe clean and dry wipe	Daily		
Underneath Doors	Wipe dealt and dry wipe	Buny		
Telephones	Dust clean and wipe with surface	Daily		
rejephenes	disinfectant			
Upholstered Seats	Vacuum clean to remove all dust; refuse	Daily		
Springleter and Seate	particles and fluff			
Upholstered Seats	Steam cleaning of Chairs and Couches	Annually		
	Spot mop to remove spillage or other			
Tiled Floors	soilage. Surface should be left dry and	Daily		
	free from cleaning marks.			
Wall Surfaces	Spot clean and remove all spill or	Daily check and clean		
vvaii cariacco	collision marks	as necessary		
Windowsills (Standard	Dust clean sills and frames	Weekly		
Reach)	Bust slear sine and marries	VVCCINIY		
Window Blinds	Vacuum clean all slats	Weekly		
Waste Bins (General	Empty & fit new liner. Replace bin to	Daily		
Rubbish)	original position.	Dany		
Water Coolers (All Floors)	Clean, remove lime scale marks, rinse	Daily		
Exterior Surfaces	and dry wipe to leave smear-free.	Buny		
Wooden Surfaces	Clean with clean water only and dry			
(Including Modesty	wipe, any uncovered work surface.	Daily		
Screens)	Polish dry.			
LOCATION: Reception Areas and Internal Lobbies– Block G				
	Clean with clean water only and dry			
Desk Surfaces	wipe, any uncovered work surface.	Daily		
	Polish dry.			
Desk Surfaces	Wipe with surface disinfectant.	Two times Daily		

CLEANING ITEM	DESCRIPTION OF TASK	FREQUENCY			
Wooden filling cabinets	Clean with clean water only and dry wipe, any uncovered work surface. Polish dry removing cleaning marks with a dry cloth or paper towel if necessary.	Daily			
General Waste Bins	Empty & fit new liner. Replace bin to original position.	Daily			
Non-desk wooden surfaces (i.e. cupboard tops)	Clean with clean water only and dry wipe, any uncovered work surface. Polish dry.	Daily			
Wooden Bookcases and display cabinets	Clean with clean water only and dry wipe, any uncovered work surface. Polish dry removing cleaning marks with a dry cloth or paper towel if necessary.	Daily			
Glass Doors (Interior)	Clean with window cleaner. Remove dust, dirt, finger marks and smudges from surface, frame, handles and push plates. Surfaces shall be left dry and free from cleaning marks.	Daily			
Stainless Steel Handles and Locks on Glass Doors (Interior)	Wipe clean and dry wipe	Daily			
Stainless Steel Handles and Locks on Glass Doors (Interior)	Wipe with surface disinfectant.	Two times Daily			
Carpeted Mats	Vacuum clean	Once a week			
Tiles	Spot mop to remove spillage or other spoilage. Surface should be left dry and free from cleaning marks.	Daily			
Upholstered Seats Outside Meeting Rooms	Vacuum clean to remove all dust; refuse particles and fluff	Daily			
LOCATION: Other Entranc	LOCATION: Other Entrances and Areas – Block G				
Concrete Floors	Sweep with hard brush and dispose of debris Wash & disinfect as and when necessary.	Weekly			

Clean with clean water only. Remove dust, dirt, finger marks and smudges from surface, frame, handles, finger plates and kick plates. Surfaces shall be left dry and free from cleaning marks. LOCATION: Lobby Areas Empty contents into designated refuse bin in car park and replace bin to original position. Daily	CLEANING ITEM	DESCRIPTION OF TASK	FREQUENCY
Doors		Clean with clean water only. Remove	
plates and kick plates. Surfaces shall be left dry and free from cleaning marks. Daily Daily		dust, dirt, finger marks and smudges	
plates and kick plates. Surfaces shall be left dry and free from cleaning marks. EMDITY COLORATION: Lobby Areas Empty contents into designated refuse bin in car park and replace bin to original position. EMDITY Clean with surface disinfectant and dry wipe, all surfaces. Drip tray to be removed and hygienically cleaned with surface disinfectant and replaced. Clean with water and sanitise with surface disinfectant and dry wipe, any uncovered work surface. Clean with water and sanitise with surface disinfectant and dry wipe, any uncovered work surface. Check and remove any chewing gum from the underside of the tables. Clean with clean water only if necessary to ensure all spill marks are removed. Chairs Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Daily	Doors	from surface, frame, handles, finger	Weekly
Empty contents into designated refuse bin in car park and replace bin to original position. Daily	D0013	plates and kick plates. Surfaces shall be	VVCCRIY
Empty contents into designated refuse bin in car park and replace bin to original position. LOCATION: Meeting Rooms Clean with surface disinfectant and dry wipe, all surfaces. Drip tray to be removed and hygienically cleaned with surface disinfectant and replaced. Clean with water and sanitise with surface disinfectant and dry wipe, any uncovered work surface. Clean with water and sanitise with surface disinfectant and dry wipe, any uncovered work surface. Check and remove any chewing gum from the underside of the tables. Clean with clean water only if necessary to ensure all spill marks are removed. Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Kitchen Work Surfaces Clean with disinfectant spray, rinse and Daily		left dry and free from cleaning marks.	
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Bins bin in car park and replace bin to original position. Daily	LOCATION: Lobby Areas		
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Table Surfaces - Top surface disinfectant and dry wipe, any uncovered work surface. Check and remove any chewing gum from the underside of the tables. Clean with clean water only if necessary to ensure all spill marks are removed. Chairs Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe Laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Daily		surface disinfectant and replaced.	
Uncovered work surface. Check and remove any chewing gum from the underside of the tables. Clean with clean water only if necessary to ensure all spill marks are removed. Chairs Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe Laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and		Clean with water and sanitise with	
Table Surfaces - Bottom Check and remove any chewing gum from the underside of the tables. Clean with clean water only if necessary to ensure all spill marks are removed. Chairs Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe Laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and	Table Surfaces - Top	surface disinfectant and dry wipe, any	Two times Daily
Table Surfaces - Bottom from the underside of the tables. Clean with clean water only if necessary to ensure all spill marks are removed. Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe Iaminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Kitchen Work Surfaces From the underside of the tables. Clean Weekly Weekly Weekly Clean water only and 1st Floors Clean with water only and dry wipe Iaminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily		uncovered work surface.	
Table Surfaces - Bottom with clean water only if necessary to ensure all spill marks are removed. Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Daily		Check and remove any chewing gum	
with clean water only if necessary to ensure all spill marks are removed. Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe Laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Daily	Table Surfaces - Bottom	from the underside of the tables. Clean	Weekly
Chairs Clean wooden frame with clean water only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily Clean with disinfectant spray, rinse and Daily	Table Guilages - Bottom	with clean water only if necessary to	VVCCNIY
Chairs only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Daily		ensure all spill marks are removed.	
only and dry wipe. Vacuum clean fabric. LOCATION: X 7 Kitchens / Tea stations Ground and 1st Floors Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Clean with disinfectant spray, rinse and Daily	Chaire	Clean wooden frame with clean water	Weekly
Cupboards and Sink Clean with water only and dry wipe laminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily Daily	Onans	only and dry wipe. Vacuum clean fabric.	VVCCRIY
Cupboards and Sink Iaminate/granite tops, sinks, doors and cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily Daily	LOCATION: X 7 Kitchens	/ Tea stations Ground and 1st Floors	
cupboard interiors. Polish dry. Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily		Clean with water only and dry wipe	
Clean dishes in all the Kitchens in the morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily	Cupboards and Sink	laminate/granite tops, sinks, doors and	Daily
Dish Cleaning morning before 10am and afternoon before 3pm Clean with disinfectant spray, rinse and Daily		cupboard interiors. Polish dry.	
before 3pm Clean with disinfectant spray, rinse and Kitchen Work Surfaces Daily		Clean dishes in all the Kitchens in the	
Clean with disinfectant spray, rinse and Daily	Dish Cleaning	morning before 10am and afternoon	Twice daily
Kitchen Work Surfaces I Daily		before 3pm	
dry wipe, all work surfaces. Polish dry.	Kitchen Work Surfaces	Clean with disinfectant spray, rinse and	Daily
l l	Tatorier Work Ourlaces	dry wipe, all work surfaces. Polish dry.	Daily

CLEANING ITEM	DESCRIPTION OF TASK	FREQUENCY
Hydro Boilers Clean with clean water only and polis dry.		Daily
General Waste Bins	Empty & fit new liner. Replace bin to original position.	Daily
Cupboard Doors	Wipe clean and dry wipe Daily	
Microwaves	Full deep clean and dry wipe of exterior and interior, disinfect	Daily
Damp wipe and wipe dry Fridge exterior, disinfect.		Daily

HYGIENE SERVICES – MONTHLY (once-off installation of related equipment)

QUANTITY	DESCRIPTION	DESCRIPTION OF TASK	FREQUENCY
10	SHE-bins with	Supply bins and service	Install equipment once and
	plastic liners and	SHE- bins	then once daily check and
	disposable bags		carry out task when necessary.
			Compulsory disposal in line
			with NEMA.
10	SHE-packets	Install equipment and refill	Install equipment once and
			then daily check and refill
			when necessary.
13	Toilet seat spray	Install equipment and	Install equipment once and
	(foam)	refilling the seat spray	then daily check and refill
		(foam)	when necessary
13	Toilet pan hygiene	Install hygienic detergent	Install equipment once and
	auto janitors (Auto	dosing auto janitors to	then daily check and refill
	Sanitizer to toilet	toilet pans	when necessary
	Pan)		
8	Wall mounted auto	Install equipment and	Install equipment once and
	air-freshener	refilling of auto air-	then daily check and refill
	holders	freshener.	when necessary

QUANTITY	DESCRIPTION	DESCRIPTION OF TASK	FREQUENCY
8	Hand soap	Install equipment's and	Install equipment once and
	dispenser	refilling of hand wash	then daily check and refill
		soap.	when necessary
6	Urinal auto-	Install equipment and	Install equipment once and
	genitors (Auto	refill	then daily check and refill
	Sanitizer to toilet		when necessary
	Urinal)		
8	Auto Cut Hand	Install equipment and	Install equipment once and
	towel dispensers	refill	then daily check and refill
	rolls in toilets		when necessary
13	Toilet paper	Install equipment and	Install equipment once and
	dispensers (TR3)	refill	then daily check and refill
			when necessary
6	Auto Cut Hand	Install equipment and	Install equipment once and
	towel dispensers	refill	then daily check and refill
	rolls in kitchens		when necessary
6	Dishwashing soap	Install equipment's and	Install equipment once and
	dispenser in all	refilling of dishwashing	then daily check and refill
	kitchens	soap.	when necessary

CONSUMABLES – DAILY (as and when required)

DESCRIPTION	DESCRIPTION OF TASK	FREQUENCY
Toilet paper (2 ply, white, 350	Supply and replenish, when	Daily check and carry
sheets, SABS approved)	necessary, no cases of no toilet	out task when
	paper will be tolerated	necessary
Centre feed, perforated hand	Supply and replenish, when	Daily check and refill
paper towel (white, SABS	necessary, no cases of no paper	when necessary
approved)	towel will be tolerated	
Hand soap - foamy with	Supply and replenish, when	Daily check and refill
moisturiser	necessary, no cases of no hand	when necessary
	soap will be tolerated	
Automatic spray air-freshener	Supply and replenish (including	Daily check and refill
	batteries). No cases of no air-	when necessary
	freshener will be tolerated	

D ()		
Refuse bags:	Supply and disposal of content.	Daily check and refill
SHE bins		when necessary
Office/Boardroom/Kitchen		
bins		
General bags		
Gel Hand sanitizer containing	Replenishment of gel hand	Daily check and refill
70% alcohol	sanitizer containing 70% alcohol	when necessary
	and consumables for dispensers,	
	including the recharging of	
	batteries at designated areas	
70% Alcohol Hand & Surface	Replacement of 70% Alcohol	Daily check and refill
Wipes (Convenient Hand &	Hand & Surface Wipes in all the 7	when necessary
Surface Sanitizing Wipes in a	kitchens on the ground and 1st	
bucket)	floor	
Pee mats	Supply	Replace monthly
SHE packets	Supply	Replace monthly
	1	1

PEST CONTROL - ONCE EVERY 3 MONTHS

ol to internal office space including kitchens and e space. gation (pest control) schedule to be provided by
•
gation (pest control) schedule to be provided by
er, agreed to by DSBD Facilities Manager, and
ed where necessary.
approved, environmentally friendly products and
y free products to be used.
aps inside and outside the building including building
ape mende and careful me banding molading banding

The service provider must submit a completion certificate and material safety data sheet for each interval. Regarding the labelling of detergents: ensure that the detergents used are labelled with a relevant Material Safety Data Sheet (MSDS) in line with the hazardous chemical substance regulations.

DEEP CLEANING - ONCE EVERY 3 MONTHS

Services Required:	Deep cleaning (Dry powder carpet cleaning services).	
	Or Deep cleaning (Wet carpet cleaning services).	
	Upholstery services (Office Chairs and Couches).	

SPRING CLEANING SERVICE - ONCE-OFF

Services Required:	Wiping of Walls and Skirtings
	Wiping of Blinds
	Cleaning of Windows
	Cleaning of all Furniture and Equipment
	Removal and disposal of boxes and other items when
	required

- 4.3 Provide the required cleaning personnel to successfully deliver the required service to the Department (DSBD). The service provider must provide for at least 5 x cleaning personnel of which 1 must be a supervisor and 1 allocated to the waste area and surrounding areas (not restricted to). The supervisor and 1 employee dedicated to the waste area and the surrounding areas must be able to render services where necessary in the building. Working hours are from 06h30 till 15h30 weekdays only (excluding public holidays). In exceptional circumstances (including emergencies and scheduled pest control and deep cleaning) afterhour services may be requested at DSBD's discretion.
- 4.4 Responsible for the provision and management of all equipment and materials necessary to provide the specific service. Ensure that equipment and material used on site are in compliance with Occupational Health and Safety Act no. 85 of 1983 and any regulations promulgated in terms of this act as well as SANS and National Environmental Management Act (NEMA).

5. GENERAL REQUIREMENTS

5.1 The Service provider must allocate the relevant Uniform, PPE, consumables and equipment for this project.

- 5.2 The service provider shall appoint a dedicated on-site supervisor who will monitor work done jointly with a Departmental representative.
- 5.3 The service provider shall ensure uninterrupted service delivery by providing a suitably qualified relief staff member in the event of any employee absence (including annual leave, sick leave, or other approved absence)

6. CONTRACT PERIOD

6.1 The duration of the contract for comprehensive cleaning, hygiene and pest control services for the department, over a specified period of twelfth (12) months.

7. PROPOSAL EVALUATION CRITERIA

- 7.1 The 80/20 principle will be applied in evaluating the proposal. Please note that the proposals/bids will follow a three-phased evaluation process as follows:
- 7.1.1 Phase 1: Preliminary evaluation (Compliance evaluation)

Supply Chain Management will conduct a preliminary compliance evaluation of all proposals and only those that have complied in terms of procurement requirements (i.e., registered on CSD, tax complaint, Completion of the SBD 4 and 6.1 and any other requirement that would have been indicated in the bid document).

7.1.2 Functionality Proposal

MANDATORY REQUIREMENTS COMPLIANCE CHECKLIST

The second phase will be the evaluation to determine the capability of the service provider to deliver on the specified requirements. The following key score shall be applied for the evaluation of functionality. Only service providers that score all points on the below list on functionality will go through the second Phase Price and Specific Goals level.

MANDATORY REQUIREMENTS

	COMPLIAN	CE REQUIREMEN	TS		YES	NO
1.	Experience	of proposed orga	nisation/ service provi	der	ATTACHED	ATTACHED
					(YES)	(NO)
1.1.	The organis	ation/ service provid	der must have at least a			
	minimum of	2 years or more, pr	oven record rendering			
	comprehens	sive cleaning, hygier	ne services and Pest co	ntrol.		
1.2.	The bidder must be registered with the National Contract			ct		
	Cleaning As	sociation (NCCA) /	Black Economic Empow	erment		
	Cleaning association (BEECA) / Cleaning Association South			outh		
	Africa (CASA). The bidder must provide valid proof of					
	registration for NCCA/ BEECA / CASA. Failure to attach		h			
	above or submission of expired proof will invalidate such			such		
	bid(s).					
1.3.	The bidder must submit the health and safety plan indicating		ating			
	the occupational health and safely compliance					
1.4.	Expertise and knowledge of the requested services and					
	materials wit	th certified <u>team me</u>	embers on the following:			
	1. Cleaning	g, Hygiene, and				
	2. Pest control (Fumigation) services					
1.5.	A total of five (5) cleaning staff are required for this bid of whom			hom		
	three (3) employees must have at least two (2) years' experience		rience			
	in rendering clea	aning, hygiene and	pest control services. Bi	dders		
	must submit a list of proposed staff in the following format: 1st					
	column: name and surname of key staff member; 2nd column: ID			nn: ID		
	number and 3rd column: number of years for relevant experience		rience			
	(as indicated in below table).					
	Name and	ID number of key	Number of years for			
	surname	staff member	relevant experience			
1.6.	The Supervi	sor must have a mi	nimum of 5 years or abo	ve, with		
	comprehens	sive knowledge, exp	erience, and expertise i	n the		

	field of Cleaning, Hygiene, and Fumigation (pest control)	
	services.	
1.7.	Accreditation certificate on hygiene services	
1.8.	Accreditation certificate on waste disposal and/or	
	transportation.	
	The organisation/ service provider shall be responsible for the	
	supply, servicing, and hygienic disposal of all sanitary bin	
	waste in female and unisex restrooms, in accordance with the	
	National Environmental Management: Waste Act (2008), the	
	Occupational Health and Safety Act (1993), and applicable	
	municipal regulations. Disposal must be undertaken by an	
	approved hazardous waste service provider, with certificates of	
	disposal submitted monthly.	

7.1.3 Phase 3: Price and BEE Contribution status level

Please note that only service providers that have all the above referred on the above mandatory requirements compliance checklist will be evaluated on Price and Specific Goals.

The bid price must be inclusive of VAT and quoted in RSA currency.

	80/20 PRINCIPLE	POINTS
1	PRICE	80
2	SPECIFIC GOALS STATUS LEVEL OF CONTRIBUTION	20
	MAXIMUM POINTS	100

Only qualifying quotations will be evaluated for 80/20 preference points, in terms of the preference point system described in the PPPFA.

Preference Points

Only bidders that score at least 80 points on the above out of 100 points on Functionality will be considered to the next phase, which will determine the bidder (s) to be recommended for approval by the delegated authority. The 80/20 Preference points system will be applied using the below formula to calculate the price:

The following formula will be used to calculate the points for price: Criteria	Points
Price Evaluation $\begin{pmatrix} 1 & Pt - P \min \end{pmatrix}$	
$Ps 80 \left(\frac{1 - \frac{P - P - MM}{P - M}}{P - M} \right)$	80

Where,

Ps = Points scored for the comparative price of a bid under consideration

Pt = Comparative price of a bid under consideration

Pmin = Comparative price of lowest acceptable bid

In terms of Regulations 4(2); 5(2); 6(2) and 7(2) of the Preferential Procurement Regulations, preference points will be awarded to a bidder for attaining the Specific goals status level of contribution by the table as set out in the Preference Points Claim Form (SBD 6.1).

Table 1: Specific goals for the tender and points claimed are indicated per the table below. Note to tenderers: The tenderer must indicate how they claim points for each preference point system.)

The specific goals allocated points in terms of this tender	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (80/20 system) (To be completed by the tenderer)
	2	

The specific goals allocated points in terms of this tender BEE Compliance Based on	Number of points allocated (80/20 system) (To be completed by the organ of state) Level 1 = 2 pts	Number of points claimed (80/20 system) (To be completed by the tenderer)
Section of the BBBEE Act (Act 53 of 2003 as amended by Act 46 of 2013)	Level 2 = 1,75 pts Level 3 = 1,5 pts Level 4 = 1,25 pts Level 5 = 1 pts Level 6 = 0,75 pts Level 7 = 0,5 pts Level 8 = 0,25 pts Non-compliant contributor= 0	
Size of Enterprise (SMMES): MICRO, SMALL, MEDIUM ENTERPRISES	8 Micro = 8 Small = 5,6 Medium = 3,2 Large = 0,8	
Spatial (Rural/ Township/ City) Youth and Non-Youth	4 Rural = 4 Township = 2,4 City = 0,8	

8. TERMS AND CONDITIONS

- 8.1 Only fully compliant National Treasury's Central Supplier Database (CSD) registered service provider's proposals will be considered.
- 8.2 The completed SBD 4 and 6.1 documents attached to this RFQ must be completed and returned with the quotation.
- 8.3 No late quotations will be accepted under any circumstances.
- 8.4 Suppliers must complete and <u>return all the required documents</u>, failing which, the supplier's quotation will be declared invalid

9. IMPORTANT NOTICES

9.1 Submission of the bid must submit together in two envelopes, i.e., comprehensive proposals (Envelope 1) and financial proposal (Envelope 2).

10. PROPOSAL SUBMISSION

The deadline for the submission of proposals to DSBD is as follows:

Date : <u>23</u> September 2025

Time : 11h00

Address : Department of Small Business Development (DSBD)

The dtic Campus

77 Meintjies Street

Sunnyside PRETORIA

0002

Small Business Development Bid Box

11. ENQUIRIES

Below is the contact detail for all bid related enquiries. Electronic communication will be preferred:

QUERY	NAME	CONTACT DETAILS
Technical	Ms. Radebe	Nradebe@dsbd.gov.za
		072 573 7881
	Ms. Monyepao	MMonyepao@dsbd.gov.za
		082 603 7511
	Mr. H Kidsingh	HKidsignh@dsbd.gov.za
		072 493 2825
Direct all supply chain	Mr. I Chabalala	012 394 3014
questions	Ms. Rudzani	012 394 3014
	Matodzi,	
dsbdtenders@dsbd.gov.za	Mr. Nhlakanipho	NMsane@dsbd.gov.za
	Msane	
	Ms. Jene Kekana	012 394 3014

Please note this checklist must be completed and submitted together with the Financial Proposal

Document that must be submitted	Provided (Yes/No)	
	Non-submission may result in disqualification	
Declaration of Interest – SBD 4	YES/NO	Complete and sign the supplied pro forma document
Preference Point Claim Form – SBD 6.1	YES/NO	Non-declaration and non-submission of the Sworn Affidavit and a valid BEE Certificate issued by a SANAS Accredited supplier will lead to a zero (0) score on BBBEE
Registration on Central Supplier Database (CSD	YES/NO	The Service Provider must be registered on the CSD. If you are not registered proceed to complete the registration of your company prior to submitting your proposal. Visit https://secure.csd.gov.za/ to obtain your vendor number. Submit proof of registration.
Functional Proposal including Mandatory documents	YES/NO	Submit a functional proposal in line with the Terms of Reference including the SBD documents above.
Pricing Schedule	YES/NO	Submit full details of the pricing proposal

ToR Checked YES	NO	
Hansraj Kidsingh		
HSG		
C∕S(gniFlow [*]		
Mr. H Kidsingh		
Director: Security, Facilities Manage	nent and Auxiliary Se	ervices
Date:09 September 2025		
ToR Approved YES ✓	NO	
Alfred Tau Auditure		
€S(GNIFLOW*		
Mr. A Tau		
Acting Chief Director: Corporate Ma	nagement Services	
Date: 09 September 2025		

ANNEXURE B

PRICING SCHEDULE - FIRM PRICES (SERVICES)

NAME OF SUPPLIER:
DATE:

Render cleaning, pest control and hygiene services in Block G which is situated in **the dtic** campus for a period of 12 months or less from the date of signing of the SLA or till 31 October 2026.

DESCRIPTION	ALL INCLUSIVE MONTHLY FEE	ALL INCLUSIVE TOTAL PRICE FOR 12 MONTHS
Cleaning services – Total of 5 cleaners • X 4 General Cleaners • X 1 Supervisor (Labour deemed to be inclusive of equipment costs)	R p/m	R p/
Hygiene equipment service inclusive of once off installation (Refer to paragraph 3: Hygiene equipment)	R p/m	R p/
Spring cleaning service Once-off during relocation	Rp/session	R p/
Pest control once a quarter (Refer to paragraph 3: Pest Control) 4 x during the 12 months contract. Consumables (Refer to paragraph 4: Consumables)	R p/m Every 3 months R p/m	R p/

DECORII FICH	MONTHLY FEE	TOTAL PRICE FOR 12 MONTHS		
		R p/		
		а		
Deep Cleaning of Carpets and				
upholstery cleaning of furniture (2800 m²)	R Every 3 months	R p/		
4 x during the 12 months contract.				
PROVISIONAL (Emergency) 144 HOURS	R12 hours per month	R		
SUBTOTAL		R		
ANNUAL COST		R		
TOTAL BID PRICE FOR 12 MONTHS CO	_			
WITH THE CLEANING SPECIFICATION	AND *ALL APPLICABLE	R		
TAXES				
a) The bidder's total bid price for this contract is deemed as final.				
b) The bidder's total bid price must be all inclusive in line with the specifications, *all applicable taxes for the service.				
c) The bidder must ensure that they quote a fixed price for the 12 months contract period.				

ALL INCLUSIVE

ALL INCLUSIVE

DESCRIPTION

days

negotiated as per the SLA)

d) Period required for commencement with project after acceptance of bid. (Period may be

^{*&}quot; all applicable taxes" includes value- added tax, pay as you earn, income tax, unemployment insurance fund contributions and skills development levies.

BIDDER'S DISCLOSURE

1. PURPOSE OF THE FORM

Any person (natural or juristic) may make an offer or offers in terms of this invitation to bid. In line with the principles of transparency, accountability, impartiality, and ethics as enshrined in the Constitution of the Republic of South Africa and further expressed in various pieces of legislation, it is required for the bidder to make this declaration in respect of the details required hereunder.

Where a person/s are listed in the Register for Tender Defaulters and/ or the List of Restricted Suppliers, that person will automatically be disqualified from the bid process.

2. Bidder's declaration

- 2.1 Is the bidder, or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest1 in the enterprise, employed by the state?

 YES/NO
- 2.1.1 If so, furnish particulars of the names, individual identity numbers, and, if applicable, state employee numbers of sole proprietor/ directors / trustees / shareholders / members/ partners or any person having a controlling interest in the enterprise, in table below.

Full Name	Identity Number	Name of institution	State

2.2 Do you, or any person connected with the bidder, have a relationship

¹ the power, by one person or a group of persons holding the majority of the equity of an enterprise, alternatively, the person/s having the deciding vote or power to influence or to direct the course and decisions of the enterprise.

with any person who is employed by the procuring institution? YES/NO

2.2.1	, ,		
2.3	members / partners enterprise have an	s or any person having	/ trustees / shareholders / g a controlling interest in the related enterprise whether or YES/NO
2.3.1			
3	DECLARATION		
			undersigned,in hereby make the following mplete in every respect:
3.1 3.2	I understand that		s of this disclosure; d will be disqualified if this nplete in every respect;
3.3	The bidder has arrive without consultation any competitor. Ho	ved at the accompanyir on, communication, agr owever, communicatior	ng bid in dependently from, and reement or arrangement with between partners in a joint ued as collusive bidding.
3.4	In addition, there agreements or arra quantity, specificat used to calculate p submit or not to su	have been no consingements with any consions, prices, including rices, market allocation bmit the bid, bidding wior delivery particulars of	sultations, communications, npetitor regarding the quality, methods, factors or formulas n, the intention or decision to the intention not to win the of the products or services to
3.4	disclosed by the bi	dder, directly or indirec	e not been, and will not be, tly, to any competitor, prior to ing or of the awarding of the
3.5	There have been	no consultations, com	munications, agreements or

arrangements made by the bidder with any official of the procuring

² Joint venture or Consortium means an association of persons for the purpose of combining their expertise, property, capital, efforts, skill and knowledge in an activity for the execution of a contract.

institution in relation to this procurement process prior to and during the bidding process except to provide clarification on the bid submitted where so required by the institution; and the bidder was not involved in the drafting of the specifications or terms of reference for this bid.

3.6 I am aware that, in addition and without prejudice to any other remedy provided to combat any restrictive practices related to bids and contracts, bids that are suspicious will be reported to the Competition Commission for investigation and possible imposition of administrative penalties in terms of section 59 of the Competition Act No 89 of 1998 and or may be reported to the National Prosecuting Authority (NPA) for criminal investigation and or may be restricted from conducting business with the public sector for a period not exceeding ten (10) years in terms of the Prevention and Combating of Corrupt Activities Act No 12 of 2004 or any other applicable legislation.

I CERTIFY THAT THE INFORMATION FURNISHED IN PARAGRAPHS 1, 2 and 3 ABOVE IS CORRECT.

I ACCEPT THAT THE STATE MAY REJECT THE BID OR ACT AGAINST ME IN TERMS OF PARAGRAPH 6 OF PFMA SCM INSTRUCTION 03 OF 2021/22 ON PREVENTING AND COMBATING ABUSE IN THE SUPPLY CHAIN MANAGEMENT SYSTEM SHOULD THIS DECLARATION PROVE TO BE FALSE.

Signature	Date
Position	Name of bidder

PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2022

This preference form must form part of all tenders invited. It contains general information and serves as a claim form for preference points for specific goals.

NB: BEFORE COMPLETING THIS FORM, TENDERERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF THE TENDER AND PREFERENTIAL PROCUREMENT REGULATIONS, 2022

1. GENERAL CONDITIONS

- 1.1 The following preference point systems are applicable to invitations to tender:
 - the 80/20 system for requirements with a Rand value of up to R50 000 000 (all applicable taxes included); and
 - the 90/10 system for requirements with a Rand value above R50 000 000 (all applicable taxes included).

1.2 To be completed by the organ of state

(delete whichever is not applicable for this tender).

- a) The applicable preference point system for this tender is the 90/10 preference point system.
- b) The applicable preference point system for this tender is the 80/20 preference point system.
- c) Either the 90/10 or 80/20 preference point system will be applicable in this tender. The lowest/ highest acceptable tender will be used to determine the accurate system once tenders are received.
- 1.3 Points for this tender (even in the case of a tender for income-generating contracts) shall be awarded for:
 - (a) Price; and
 - (b) Specific Goals.

1.4 To be completed by the organ of state:

The maximum points for this tender are allocated as follows:

	POINTS
PRICE	80
OWNERSHIP	2
SIZE OF ENTERPRISE (SMMES): MICRO, SMALL, MEDIUM ENTERPRISES	8
SPATIAL (RURAL/ TOWNSHIP/ CITY)	4

YOUTH AND NON-YOUTH	6
TOTAL POINTS FOR PRICE AND SPECIFIC GOALS	100

- 1.5 Failure on the part of a tenderer to submit proof or documentation required in terms of this tender to claim points for specific goals with the tender, will be interpreted to mean that preference points for specific goals are not claimed.
- 1.6 The organ of state reserves the right to require of a tenderer, either before a tender is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the organ of state.

2. **DEFINITIONS**

- (a) "tender" means a written offer in the form determined by an organ of state in response to an invitation to provide goods or services through price quotations, competitive tendering process or any other method envisaged in legislation;
- (b) "price" means an amount of money tendered for goods or services, and includes all applicable taxes less all unconditional discounts;
- (c) "rand value" means the total estimated value of a contract in Rand, calculated at the time of bid invitation, and includes all applicable taxes;
- (d) "tender for income-generating contracts" means a written offer in the form determined by an organ of state in response to an invitation for the origination of income-generating contracts through any method envisaged in legislation that will result in a legal agreement between the organ of state and a third party that produces revenue for the organ of state, and includes, but is not limited to, leasing and disposal of assets and concession contracts, excluding direct sales and disposal of assets through public auctions; and
- (e) "the Act" means the Preferential Procurement Policy Framework Act, 2000 (Act No. 5 of 2000).

3. FORMULAE FOR PROCUREMENT OF GOODS AND SERVICES

3.1. POINTS AWARDED FOR PRICE

3.1.1 THE 80/20 OR 90/10 PREFERENCE POINT SYSTEMS

A maximum of 80 or 90 points is allocated for price on the following basis:

80/20 or 90/10

$$Ps = 80\left(1 - rac{Pt - P\,min}{P\,min}
ight)$$
 or $Ps = 90\left(1 - rac{Pt - P\,min}{P\,min}
ight)$

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration
Pmin = Price of lowest acceptable tender

3.2. FORMULAE FOR DISPOSAL OR LEASING OF STATE ASSETS AND INCOME GENERATING PROCUREMENT

3.2.1. POINTS AWARDED FOR PRICE

A maximum of 80 or 90 points is allocated for price on the following basis:

$$Ps = 80\left(1+rac{Pt-P\,max}{P\,max}
ight)$$
 or $Ps = 90\left(1+rac{Pt-P\,max}{P\,max}
ight)$

Where

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration

Pmax = Price of highest acceptable tender

4. POINTS AWARDED FOR SPECIFIC GOALS

- 4.1. In terms of Regulation 4(2); 5(2); 6(2) and 7(2) of the Preferential Procurement Regulations, preference points must be awarded for specific goals stated in the tender. For the purposes of this tender the tenderer will be allocated points based on the goals stated in table 1 below as may be supported by proof/ documentation stated in the conditions of this tender:
- 4.2. In cases where organs of state intend to use Regulation 3(2) of the Regulations, which states that, if it is unclear whether the 80/20 or 90/10 preference point system applies, an organ of state must, in the tender documents, stipulate in the case of—
 - (a) an invitation for tender for income-generating contracts, that either the 80/20 or 90/10 preference point system will apply and that the highest acceptable tender will be used to determine the applicable preference point system; or
 - (b) any other invitation for tender, that either the 80/20 or 90/10 preference point system will apply and that the lowest acceptable tender will be used to determine the applicable preference point system,

then the organ of state must indicate the points allocated for specific goals for both the 90/10 and 80/20 preference point system.

Table 1: Specific goals for the tender and points claimed are indicated per the table below.

(Note to organs of state: Where either the 90/10 or 80/20 preference point system is applicable, corresponding points must also be indicated as such.

Note to tenderers: The tenderer must indicate how they claim points for each preference point system.)

The specific goals allocated points in terms of this tender	Number of points allocated (90/10 system) (To be completed by the organ of state)	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (90/10 system) (To be completed by the tenderer)	Number of points claimed (80/20 system) (To be completed by the tenderer)
OWNERSHIP	1	2		
	Level 1 = 1 pts	Level 1 = 2 pts		
	Level 2 =0,125pts	Level 2 = 1,75 pts		
	Level 3 = 0 pts	Level 3 = 1,5 pts		
	Level 4 = 0 pts	Level 4 = 1,25 pts		
	Level 5 = 0 pts	Level 5 = 1 pts		
	Level 6 = 0 pts	Level 6 = 0,75 pts		
	Level 7 = 0 pts	Level 7 = 0,5 pts		
	Level 8 = 0 pts	Level 8 = 0,25 pts		
	Non-compliant contributor= 0	Non-compliant contributor= 0		
	4	8		
	Micro = 4	Micro = 8		
Size of Enterprise	Small = 3,6	Small = 5,6		
(SMMES): MICRO,	Medium = 2	Medium = 3,2		
SMALL, MEDIUM ENTERPRISES	Large = 1,6	Large = 0,8		
	2	4		
	Rural = 2	Rural = 4		
Spatial (Rural/	Township = 1,2	Township = 2,4		
Township/ City)	City = 0,4	City = 0,8		
	3	6		
	Youth = 3	Youth = 6		
Youth and Non- Youth	None-Youth = 0,9	None-Youth = 1,8		

	DECLARATION WITH REGARD TO COMPANY/FIRM			
4.3.	Name of company/firm			
4.4.	Company registration number:			
4.5.	TYPE OF COMPANY/ FIRM			
	 Partnership/Joint Venture / Consortium One-person business/sole propriety Close corporation Public Company Personal Liability Company (Pty) Limited Non-Profit Company State Owned Company [TICK APPLICABLE BOX] 			
4.6.	I, the undersigned, who is duly authorised to do so on behalf of the company/ficertify that the points claimed, based on the specific goals as advised in the tenders that the company/ firm for the preference(s) shown and Lackney lodge that:			

- rm, der. qualifies the company/ firm for the preference(s) shown and I acknowledge that:
 - The information furnished is true and correct;
 - ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph 1 of this form;
 - iii) In the event of a contract being awarded as a result of points claimed as shown in paragraphs 1.4 and 4.2, the contractor may be required to furnish documentary proof to the satisfaction of the organ of state that the claims are correct;
 - iv) If the specific goals have been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the organ of state may, in addition to any other remedy it may have
 - disqualify the person from the tendering process; (a)
 - (b) recover costs, losses or damages it has incurred or suffered as a result of that person's conduct;
 - cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
 - recommend that the tenderer or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted from obtaining business from any organ of state for a period not exceeding 10 years, after the audi alteram partem (hear the other side) rule has been applied; and
 - forward the matter for criminal prosecution, if deemed necessary.

SIGNATURE(S) OF TENDERER(S)				
	• • • • • • • • • • • • • • • • • • • •			
SURNAME AND NAME:				
DATE:				
ADDRESS:				

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