## **PHILIPPINE BIDDING DOCUMENTS**

# PROCUREMENT OF CATERING SERVICES FOR UGNAY PALAY: THE 36<sup>th</sup> NATIONAL RICE R4D CONFERENCE of PHILRICE

PB 24-03-43

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### Glossary of Acronyms, Terms, and Abbreviations

**ABC** – Approved Budget for the Contract.

BAC – Bids and Awards Committee.

**Bid** – A signed offer or proposal to undertake a contract submitted by a bidder in response to and in consonance with the requirements of the bidding documents. Also referred to as *Proposal* and *Tender*. (2016 revised IRR, Section 5[c])

**Bidder** – Refers to a contractor, manufacturer, supplier, distributor and/or consultant who submits a bid in response to the requirements of the Bidding Documents. (2016 revised IRR, Section 5[d])

**Bidding Documents** – The documents issued by the Procuring Entity as the bases for bids, furnishing all information necessary for a prospective bidder to prepare a bid for the Goods, Infrastructure Projects, and/or Consulting Services required by the Procuring Entity. (2016 revised IRR, Section 5[e])

**BIR** – Bureau of Internal Revenue.

**BSP** – Bangko Sentral ng Pilipinas.

**Consulting Services** – Refer to services for Infrastructure Projects and other types of projects or activities of the GOP requiring adequate external technical and professional expertise that are beyond the capability and/or capacity of the GOP to undertake such as, but not limited to: (i) advisory and review services; (ii) pre-investment or feasibility studies; (iii) design; (iv) construction supervision; (v) management and related services; and (vi) other technical services or special studies. (2016 revised IRR, Section 5[i])

**CDA -** Cooperative Development Authority.

**Contract** – Refers to the agreement entered into between the Procuring Entity and the Supplier or Manufacturer or Distributor or Service Provider for procurement of Goods and Services; Contractor for Procurement of Infrastructure Projects; or Consultant or Consulting Firm for Procurement of Consulting Services; as the case may be, as recorded in the Contract Form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein.

**CIF** – Cost Insurance and Freight.

**CIP** – Carriage and Insurance Paid.

**CPI –** Consumer Price Index.

**DDP** – Refers to the quoted price of the Goods, which means "delivered duty paid."

**DTI** – Department of Trade and Industry.

**EXW** – Ex works.

#### FCA – "Free Carrier" shipping point.

**FOB** – "Free on Board" shipping point.

**Foreign-funded Procurement or Foreign-Assisted Project**– Refers to procurement whose funding source is from a foreign government, foreign or international financing institution as specified in the Treaty or International or Executive Agreement. (2016 revised IRR, Section 5[b]).

**Framework Agreement** – Refers to a written agreement between a procuring entity and a supplier or service provider that identifies the terms and conditions, under which specific purchases, otherwise known as "Call-Offs," are made for the duration of the agreement. It is in the nature of an option contract between the procuring entity and the bidder(s) granting the procuring entity the option to either place an order for any of the goods or services identified in the Framework Agreement List or not buy at all, within a minimum period of one (1) year to a maximum period of three (3) years. (GPPB Resolution No. 27-2019)

**GFI** – Government Financial Institution.

**GOCC** – Government-owned and/or –controlled corporation.

**Goods** – Refer to all items, supplies, materials and general support services, except Consulting Services and Infrastructure Projects, which may be needed in the transaction of public businesses or in the pursuit of any government undertaking, project or activity, whether in the nature of equipment, furniture, stationery, materials for construction, or personal property of any kind, including non-personal or contractual services such as the repair and maintenance of equipment and furniture, as well as trucking, hauling, janitorial, security, and related or analogous services, as well as procurement of materials and supplies provided by the Procuring Entity for such services. The term "related" or "analogous services" shall include, but is not limited to, lease or purchase of office space, media advertisements, health maintenance services, and other services essential to the operation of the Procuring Entity. (2016 revised IRR, Section 5[r])

**GOP** – Government of the Philippines.

**GPPB** – Government Procurement Policy Board.

**INCOTERMS –** International Commercial Terms.

**Infrastructure Projects** – Include the construction, improvement, rehabilitation, demolition, repair, restoration or maintenance of roads and bridges, railways, airports, seaports, communication facilities, civil works components of information technology projects, irrigation, flood control and drainage, water supply, sanitation, sewerage and solid waste management systems, shore protection, energy/power and electrification facilities, national buildings, school buildings, hospital buildings, and other related construction projects of the government. Also referred to as *civil works or works*. (2016 revised IRR, Section 5[u])

**LGUs –** Local Government Units.

**NFCC** – Net Financial Contracting Capacity.

**NGA –** National Government Agency.

**PhilGEPS -** Philippine Government Electronic Procurement System.

**Procurement Project** – refers to a specific or identified procurement covering goods, infrastructure project or consulting services. A Procurement Project shall be described, detailed, and scheduled in the Project Procurement Management Plan prepared by the agency which shall be consolidated in the procuring entity's Annual Procurement Plan. (GPPB Circular No. 06-2019 dated 17 July 2019)

**PSA –** Philippine Statistics Authority.

**SEC –** Securities and Exchange Commission.

**SLCC –** Single Largest Completed Contract.

**Supplier** – refers to a citizen, or any corporate body or commercial company duly organized and registered under the laws where it is established, habitually established in business and engaged in the manufacture or sale of the merchandise or performance of the general services covered by his bid. (Item 3.8 of GPPB Resolution No. 13-2019, dated 23 May 2019). Supplier as used in these Bidding Documents may likewise refer to a distributor, manufacturer, contractor, or consultant.

**UN –** United Nations.

Section I. Invitation to Bid



#### INVITATION TO BID FOR THE PROCUREMENT OF CATERING SERVICES FOR UGNAY PALAY: THE 36<sup>th</sup> NATIONAL RICE R4D CONFERENCE OF PHILRICE (PB 24-03-43)

- 1. The DA-Philippine Rice Research Institute-Central Experiment Station, through the 2024 Corporate Fund Budget intends to apply the sum of ONE MILLION SIX HUNDRED TWENTY-SEVEN THOUSAND FIVE HUNDRED PESOS ONLY (PhP1,627,500.00) being the ABC to payments under the contract for the PROCUREMENT OF CATERING SERVICES for UGNAY PALAY: THE 36<sup>TH</sup> NATIONAL RICE R4D CONFERENCE OF PHILRICE with project number PB 24-03-43. Bids received in excess of the ABC shall be automatically rejected at bid opening.
- 2. The **DA-Philippine Rice Research Institute-Central Experiment Station** now invites bids for the above Procurement Project. Delivery of the Goods is required within the period specified in the Schedule of Requirements. Bidders should have completed, within *two (2) years* from the date of submission and receipt of bids, a contract similar to the Project. The description of an eligible bidder is contained in the Bidding Documents, particularly, in Section II (Instructions to Bidders).
- 3. Bidding will be conducted through open competitive bidding procedures using a nondiscretionary "*pass/fail*" criterion as specified in the 2016 revised Implementing Rules and Regulations (IRR) of Republic Act (RA) No. 9184.
  - a. Bidding is restricted to Filipino citizens/sole proprietorships, partnerships, or organizations with at least sixty percent (60%) interest or outstanding capital stock belonging to citizens of the Philippines, and to citizens or organizations of a country the laws or regulations of which grant similar rights or privileges to Filipino citizens, pursuant to RA No. 5183.
- 4. Prospective Bidders may obtain further information from *DA-PhilRice CES* and inspect the Bidding Documents through the BAC Secretariat- Procurement Management Division at Philippine Rice Research Institute, Brgy. Maligaya, Science City of Muňoz, Nueva Ecija during Mondays to Fridays, except holidays from 8:00 A.M. to 5:00 P.M.
- 5. A complete set of Bidding Documents may be acquired by interested Bidders from the address and website(s) below and upon payment of the applicable fee for the Bidding Documents, pursuant to the latest Guidelines issued by the GPPB in the amount stated above. The Procuring Entity shall allow the bidder to present its proof of payment for the fees either by facsimile, or through other electronic means.
- 6. The **DA-Philippine Rice Research Institute-Central Experiment Station** will hold a Pre-Bid Conference on September 23, 2024, 2:00 P.M. at the BAC Secretariat-Procurement Management Division Office, Philippine Rice Research Institute, Brgy. Maligaya, Science City of Muňoz, Nueva Ecija and/or through video conferencing or webcasting *via Zoom*, which shall be open to prospective bidders.
- 7. Bids must be duly received by the BAC Secretariat through (i) **manual submission** at the office address indicated below on or before **October 07, 2024; 9:00 A.M**. Late bids shall not be accepted.
- 8. All Bids must be accompanied by a bid security in any of the acceptable forms and in the amount stated in **ITB** Clause 14.



#### Better Rice Communities.



- 9. Bid opening shall be on **October 07, 2024, 10:00 A.M**. at the given address below. Bids will be opened in the presence of the bidders' representatives who choose to attend the activity.
- 10. Refer to the following bidding activities:

Advertisement/Posting of Bidding	September 14 to October 7, 2024
Document/Invitation to Bid	
Issuance and Availability of Bidding	September 14 to October 7, 2024
Document	
Pre-Bid Conference	September 23, 2024, 2:00PM via Zoom
Last day of Submission of Written	September 23, 2024
Clarification	
Last day of Issuance of Bid Bulletin	September 30, 2024
Deadline for Submission and Receipt of	October 7, 2024 9:00AM
Bids	
Opening of Bids (Face to Face)	October 7, 2024 10:00AM

- 11. The **DA-Philippine Rice Research Institute-Central Experiment Station** reserves the right to reject any and all bids, declare a failure of bidding, or not award the contract at any time prior to contract award in accordance with Sections 35.6 and 41 of the 2016 revised IRR of RA No. 9184, without thereby incurring any liability to the affected bidder or bidders.
- 12. For further information, please refer to: BAC Secretariat Procurement Management Division Philippine Rice Research Institute Maligaya, Science City of Munoz, Nueva Ecija Mobile No. 0999-2248705 e-mail: <u>bacsecretariatprri@gmail.com/bacsecretariat2@philrice.gov.ph</u> You may visit the following websites:

For downloading of Bidding Documents: <u>www.philrice.gov.ph/www.philgeps.gov.ph</u>

Date: 12 September 2024

-sgd-LUIS ALEJANDRE I. TAMANI Chairperson, BAC for Goods and Services



#### **Better Rice Communities.**

Section II. Instructions to Bidders

#### 1. Scope of Bid

The Procuring Entity, *DA- Philippine Rice Research Institute-Central Experiment Station* wishes to receive Bids for the **Procurement of Catering Services for the UGNAY PALAY: THE 36<sup>th</sup> NATIONAL RICE R4D CONFERENCE OF PHILRICE with** project identification number **PB 24-03-43**.

The Procurement Project (referred to herein as "Project") is composed of one (1) lot, the details of which are described in Section VII (Technical Specifications).

#### 2. Funding Information

- 2.1. The GOP through the source of funding as indicated below for 2024 Corporate Fund Budget in the amount of One Million Six Hundred Twenty-Seven Thousand Five Hundred Pesos and 00/100 Only (₱1,627,500.00).
- 2.2. The source of funding is:
  - a. GOCC and GFIs, the Corporate Operating Budget.

#### 3. Bidding Requirements

The Bidding for the Project shall be governed by all the provisions of RA No. 9184 and its 2016 revised IRR, including its Generic Procurement Manuals and associated policies, rules and regulations as the primary source thereof, while the herein clauses shall serve as the secondary source thereof.

Any amendments made to the IRR and other GPPB issuances shall be applicable only to the ongoing posting, advertisement, or **IB** by the BAC through the issuance of a supplemental or bid bulletin.

The Bidder, by the act of submitting its Bid, shall be deemed to have verified and accepted the general requirements of this Project, including other factors that may affect the cost, duration and execution or implementation of the contract, project, or work and examine all instructions, forms, terms, and project requirements in the Bidding Documents.

#### 4. Corrupt, Fraudulent, Collusive, and Coercive Practices

The Procuring Entity, as well as the Bidders and Suppliers, shall observe the highest standard of ethics during the procurement and execution of the contract. They or through an agent shall not engage in corrupt, fraudulent, collusive, coercive, and obstructive practices defined under Annex "I" of the 2016 revised IRR of RA No. 9184 or other integrity violations in competing for the Project.

#### 5. Eligible Bidders

- 5.1. Only Bids of Bidders found to be legally, technically, and financially capable will be evaluated.
- 5.2. Foreign ownership limited to those allowed under the rules may participate in this Project.

- 5.3. Pursuant to Section 23.4.1.3 of the 2016 revised IRR of RA No.9184, the Bidder shall have an SLCC that is at least one (1) contract similar to the Project the value of which, adjusted to current prices using the PSA's CPI, must be at least equivalent to:
  - a. For the procurement of Non-expendable Supplies and Services: The Bidder must have completed a single contract that is similar to this Project, equivalent to at least fifty percent (50%) of the ABC.
- 5.4. The Bidders shall comply with the eligibility criteria under Section 23.4.1 of the 2016 IRR of RA No. 9184.

#### 6. Origin of Goods

There is no restriction on the origin of goods other than those prohibited by a decision of the UN Security Council taken under Chapter VII of the Charter of the UN, subject to Domestic Preference requirements under **ITB** Clause 18.

#### 7. Subcontracts

- 7.1. The Bidder may subcontract portions of the Project to the extent allowed by the Procuring Entity as stated herein, but in no case more than twenty percent (20%) of the Project.
  - a. Subcontracting is allowed. The portions of the Project and the maximum percentage allowed to be subcontracted are indicated in the BDS, which shall not exceed twenty percent (20%) of the Contracted Services.

#### 8. Pre-Bid Conference

The Procuring Entity will hold a pre-bid conference for this Project on the specified date and time through Zoom Videoconferencing as indicated in paragraph 6 of the **IB**.

#### 9. Clarification and Amendment of Bidding Documents

Prospective bidders may request for clarification on and/or interpretation of any part of the Bidding Documents. Such requests must be in writing and received by the Procuring Entity, either at its given address or through electronic mail indicated in the **IB**, at least ten (10) calendar days before the deadline set for the submission and receipt of Bids.

#### 10. Documents comprising the Bid: Eligibility and Technical Components

- 10.1. The first envelope shall contain the eligibility and technical documents of the Bid as specified in **Section VIII (Checklist of Technical and Financial Documents)**.
- 10.2. The Bidder's SLCC as indicated in **ITB** Clause 5.3 should have been completed within *two (2) years* prior to the deadline for the submission and receipt of bids.
- 10.3. If the eligibility requirements or statements, the bids, and all other documents for submission to the BAC are in foreign language other than

English, it must be accompanied by a translation in English, which shall be authenticated by the appropriate Philippine foreign service establishment, post, or the equivalent office having jurisdiction over the foreign bidder's affairs in the Philippines. Similar to the required authentication above, for Contracting Parties to the Apostille Convention, only the translated documents shall be authenticated through an apostille pursuant to GPPB Resolution No. 13-2019 dated 23 May 2019. The English translation shall govern, for purposes of interpretation of the bid.

#### **11. Documents comprising the Bid: Financial Component**

- 11.1. The second bid envelope shall contain the financial documents for the Bid as specified in **Section VIII (Checklist of Technical and Financial Documents)**.
- 11.2. If the Bidder claims preference as a Domestic Bidder or Domestic Entity, a certification issued by DTI shall be provided by the Bidder in accordance with Section 43.1.3 of the 2016 revised IRR of RA No. 9184.
- 11.3. Any bid exceeding the ABC indicated in paragraph 1 of the **IB** shall not be accepted.
- 11.4. For Foreign-funded Procurement, a ceiling may be applied to bid prices provided the conditions are met under Section 31.2 of the 2016 revised IRR of RA No. 9184.

#### 12. Bid Prices

- 12.1. Prices indicated on the Price Schedule shall be entered separately in the following manner:
  - a. For Goods offered from within the Procuring Entity's country:
    - i. The price of the Goods quoted EXW (ex-works, ex-factory, exwarehouse, ex-showroom, or off-the-shelf, as applicable);
    - ii. The cost of all customs duties and sales and other taxes already paid or payable;
    - iii. The cost of transportation, insurance, and other costs incidental to delivery of the Goods to their final destination; and
    - iv. The price of other (incidental) services, if any, listed in the **BDS**.
  - b. For Goods offered from abroad:
    - i. Unless otherwise stated in the **BDS**, the price of the Goods shall be quoted delivered duty paid (DDP) with the place of destination in the Philippines as specified in the **BDS**. In quoting the price, the Bidder shall be free to use transportation through carriers registered in any eligible country. Similarly, the Bidder may obtain insurance services from any eligible source country.

ii. The price of other (incidental) services, if any, as listed in the **BDS**.

#### **13. Bid and Payment Currencies**

- 13.1. For Goods that the Bidder will supply from outside the Philippines, the bid prices may be quoted in the local currency or tradeable currency accepted by the BSP at the discretion of the Bidder. However, for purposes of bid evaluation, Bids denominated in foreign currencies, shall be converted to Philippine currency based on the exchange rate as published in the BSP reference rate bulletin on the day of the bid opening.
- 13.2. Payment of the contract price shall be made in:
  - a. Philippine Pesos.

#### 14. Bid Security

- 14.1. The Bidder shall submit a Bid Securing Declaration<sup>1</sup> or any form of Bid Security in the amount indicated in the **BDS**, which shall be not less than the percentage of the ABC in accordance with the schedule in the **BDS**.
- 14.2. The Bid and bid security shall be valid for 120 calendar days from the deadline of submission of bids. Any Bid not accompanied by an acceptable bid security shall be rejected by the Procuring Entity as non-responsive.

#### **15. Sealing and Marking of Bids**

Each Bidder shall submit **three (3) copies** of the first and second components of its Bid.

The Procuring Entity may request additional hard copies and/or electronic copies of the Bid. However, failure of the Bidders to comply with the said request shall not be a ground for disqualification.

If the Procuring Entity allows the submission of bids through online submission or any other electronic means, the Bidder shall submit an electronic copy of its Bid, which must be digitally signed. An electronic copy that cannot be opened or is corrupted shall be considered non-responsive and, thus, automatically disqualified.

#### **16. Deadline for Submission of Bids**

16.1. The Bidders shall submit on the specified date and time and either at its physical address or through online submission as indicated in paragraph 7 of the **IB**.

#### **17.** Opening and Preliminary Examination of Bids

17.1. The BAC shall open the Bids in public at the time, on the date, and at the place specified in paragraph 9 of the **IB**. The Bidders' representatives who are present shall sign a register evidencing their attendance. In case

videoconferencing, webcasting or other similar technologies will be used, attendance of participants shall likewise be recorded by the BAC Secretariat.

In case the Bids cannot be opened as scheduled due to justifiable reasons, the rescheduling requirements under Section 29 of the 2016 revised IRR of RA No. 9184 shall prevail.

17.2. The preliminary examination of bids shall be governed by Section 30 of the 2016 revised IRR of RA No. 9184.

#### **18. Domestic Preference**

18.1. The Procuring Entity will grant a margin of preference for the purpose of comparison of Bids in accordance with Section 43.1.2 of the 2016 revised IRR of RA No. 9184.

#### **19. Detailed Evaluation and Comparison of Bids**

- 19.1. The Procuring Entity's BAC shall immediately conduct a detailed evaluation of all Bids rated "*passed*," using non-discretionary pass/fail criteria. The BAC shall consider the conditions in the evaluation of Bids under Section 32.2 of the 2016 revised IRR of RA No. 9184.
- 19.2. If the Project allows partial bids, bidders may submit a proposal on any of the lots or items, and evaluation will be undertaken on a per lot or item basis, as the case maybe. In this case, the Bid Security as required by **ITB** Clause 14 shall be submitted for each lot or item separately.
- 19.3. The descriptions of the lots or items shall be indicated in **Section VII (Technical Specifications)**, although the ABCs of these lots or items are indicated in the **BDS** for purposes of the NFCC computation pursuant to Section 23.4.2.6 of the 2016 revised IRR of RA No. 9184. The NFCC must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder.
- 19.4. The Project shall be awarded as follows:

Option 1 – One Project having several items that shall be awarded as one contract.

19.5. Except for bidders submitting a committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation, all Bids must include the NFCC computation pursuant to Section 23.4.1.4 of the 2016 revised IRR of RA No. 9184, which must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder. For bidders submitting the committed Line of Credit, it must be at least equal to ten percent (10%) of the ABCs for all the lots or items participated.

#### 20. Post-Qualification

20.2. Within a non-extendible period of five (5) calendar days from receipt by the Bidder of the notice from the BAC that it submitted the Lowest Calculated Bid, the Bidder shall submit its latest income and business tax returns filed and paid through the BIR Electronic Filing and Payment

System (eFPS) and other appropriate licenses and permits required by law and stated in the **BDS**.

#### 21. Signing of the Contract

21.1. The documents required in Section 37.2 of the 2016 revised IRR of RA No. 9184 shall form part of the Contract. Additional Contract documents are indicated in the **BDS**.

Section III. Bid Data Sheet

	Dia Data Silect		
ITB			
Clause			
5.3	For this purpose, contracts similar to the Project shall be: a. Provision of Catering Services		
	b. completed within two (2) years prior to the deadline for the submission and receipt of bids.		
7.1	Subcontracting is allowed. Breakfast and cocktails may be subcontracted amounting to Two Hundred Ninety-Two Thousand Five Hundred Pesos and 00/100 (P292,500.00) or eighteen percent (18%) of the total ABC.		
12	The price of the Goods shall be quoted DDP and deliver to Philippine Rice Research Institute – Central Experiment Station, Brgy. Maligaya, Science City of Munoz, Nueva Ecija, or the applicable International Commercial Terms (INCOTERMS) for this Project.		
14.1	The bid security shall be in the form of a Bid Securing Declaration, or any of the following forms and amounts:		
	<ul> <li>a. the amount of not less than two percent (2%) of the ABC or Thirty Two Thousand Five Hundred Fifty Pesos and 00/100 (PhP32,550.00), if bid security is in cash, cashier's/manager's check, bank draft/guarantee/ or irrevocable letter of credit; or</li> <li>b. The amount of not less five percent (5%) of the ABC or Eighty One Thousand Three Hundred Seventy Five Thousand and 00/100 (PhP 81,375.00) if bid security is in Surety Bond</li> </ul>		
19.3	Not applicable		
20.2	The bidder shall also submit the following additional documents as part of the Eligibility Requirements which must be valid as of date of the opening of bids until the actual event or beyond:		
	<ul> <li>Valid and Updated Sanitary Permit from the Local Health Office</li> <li>Valid and Updated Health Certificate of food handlers (cook &amp; head waiter) issued by the local health authority</li> <li>A certificate of Satisfactory Performance from at least two (2) clients from 2023 to 2024</li> </ul>		
	For post-qualification purposes, the following <b>must be submitted (to be</b> <b>included in the financial proposal):</b> Latest income and business tar returns filed and paid through the Bureau of Internal Revenue (BIF Electronic Filing and Payment System (eFPS) for the last six (6) month prior to the opening of bids		
	a. VAT Returns (BIR Form 2550Q) or Percentage Tax Return or BIR Form 2551Q) with proof of payment for the last six (6) months.		
	<ul> <li>b. Latest Quarterly and Annual Income Tax Returns (BIR Form 1701 or 1702)</li> <li>c. Latest Audited Financial Statement received by the BIR.</li> </ul>		
21.2	No further instructions.		

## **Bid Data Sheet**

Section IV. General Conditions of Contract

#### 1. Scope of Contract

This Contract shall include all such items, although not specifically mentioned, that can be reasonably inferred as being required for its completion as if such items were expressly mentioned herein. All the provisions of RA No. 9184 and its 2016 revised IRR, including the Generic Procurement Manual, and associated issuances, constitute the primary source for the terms and conditions of the Contract, and thus, applicable in contract implementation. Herein clauses shall serve as the secondary source for the terms and conditions of the Contract.

This is without prejudice to Sections 74.1 and 74.2 of the 2016 revised IRR of RA No. 9184 allowing the GPPB to amend the IRR, which shall be applied to all procurement activities, the advertisement, posting, or invitation of which were issued after the effectivity of the said amendment.

Additional requirements for the completion of this Contract shall be provided in the **Special Conditions of Contract (SCC)**.

#### 2. Advance Payment and Terms of Payment

- 2.1. Advance payment of the contract amount is provided under Annex "D" of the revised 2016 IRR of RA No. 9184.
- 2.2. The Procuring Entity is allowed to determine the terms of payment on the partial or staggered delivery of the Goods procured, provided such partial payment shall correspond to the value of the goods delivered and accepted in accordance with prevailing accounting and auditing rules and regulations. The terms of payment are indicated in the **SCC**.

#### 3. Performance Security

Within ten (10) calendar days from receipt of the Notice of Award by the Bidder from the Procuring Entity but in no case later than the signing of the Contract by both parties, the successful Bidder shall furnish the performance security in any of the forms prescribed in Section 39 of the 2016 revised IRR of RA No. 9184.

#### 4. Inspection and Tests

The Procuring Entity or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Project specifications at no extra cost to the Procuring Entity in accordance with the Generic Procurement Manual. In addition to tests in the **SCC**, **Section VII (Technical Specifications)** shall specify what inspections and/or tests the Procuring Entity requires, and where they are to be conducted. The Procuring Entity shall notify the Supplier in writing, in a timely manner, of the identity of any representatives retained for these purposes.

All reasonable facilities and assistance for the inspection and testing of Goods, including access to drawings and production data, shall be provided by the Supplier to the authorized inspectors at no charge to the Procuring Entity.

#### 5. Warranty

- 5.1 In order to assure that manufacturing defects shall be corrected by the Supplier, a warranty shall be required from the Supplier as provided under Section 62.1 of the 2016 revised IRR of RA No. 9184.
- 5.2 The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall, repair or replace the defective Goods or parts thereof without cost to the Procuring Entity, pursuant to the Generic Procurement Manual.

#### 6. Liability of the Supplier

The Supplier's liability under this Contract shall be as provided by the laws of the Republic of the Philippines.

If the Supplier is a joint venture, all partners to the joint venture shall be jointly and severally liable to the Procuring Entity.

Section V. Special Conditions of Contract

### **Special Conditions of Contract**

GCC Clause	
1	The Service Provider (SP) shall comply with the following conditions:
	<ul> <li>Delivery of services shall be based on the actual date of the event</li> <li>Must provide foods that are freshly cooked and prepared on the day of the activity</li> <li>Must provide skirting and set-up of stage in the CBC MPHI</li> <li>Must include tables with table cover and chairs</li> <li>Must include free-flowing brewed coffee and purified water on dispenser served and available during the entire event</li> <li>Must provide fruit and herb infused water throughout the entire event (Day 1. Lemon, cucumber &amp; mint, Day 2. Orange, Lime &amp; mint, Day 3. Lemon, Honey &amp; ginger)</li> <li>Must provide assorted candies and nuts served each table during the entire event</li> <li>Must provide table napkin, sugar (brown &amp; white), creamer, tea, paper cups, paper plate and stirrer</li> <li>Must use eco-friendly packaging and/or utensils</li> <li>Menu must be no pork and no lard (pork oil) used in cooking</li> <li>Breakfast and cocktails may be subcontracted but the liability remains to the main service provider;</li> <li>Must use or buy fresh produce from our local farmers for the major ingredients including rice</li> <li>Must provide food labels in each buffet table and ensure the cleanliness of the hall at all times</li> <li>Must ensure proper waste management. No garbage or waste will be left in the hall at the end of the day.</li> <li>Final food tasting shall be conducted within seven (7) working days upon receipt of Notice to Proceed. The SP should address the notable comments on the food taste and presentation during the food tasting (optional)</li> <li>Must allow the food committee or TWG to supervise and/or visit the food preparation area before the delivery</li> </ul>
	The Delivery site:
	CBC Multi-Purpose Hall, Philippine Rice Research Institute, Maligaya, Science City of Munoz, Nueva Ecija
	Delivery and Documents –
	For purposes of the Contract, "EXW," "FOB," "FCA," "CIF," "CIP," "DDP" and other trade terms used to describe the obligations of the parties shall have the meanings assigned to them by the current edition of INCOTERMS published by the International Chamber of Commerce, Paris. The Delivery terms of this Contract shall be as follows:

	The delivery terms applicable to this Contract are delivered to PhilRice Central Experiment Station, Brgy. Maligaya, Science City of Munoz, NE. Risk and title will pass from the Supplier to the Procuring Entity upon receipt and final acceptance of the Goods at their final destination."
	Delivery of the Goods shall be made by the Supplier in accordance with the terms specified in Section VI (Schedule of Requirements).
	For purposes of this Clause, the Procuring Entity's Representatives at the Project Site is Mr. Joselito A. Kalaw, the Head of CSD or his authorized representatives.
	Incidental Services –
	The Supplier is required to provide all of the following services, including additional services, if any, specified in Section VI. Schedule of Requirements:
	<ul> <li>a. performance or supervision of on-site assembly and/or start-up of the supplied Goods;</li> <li>b. performance or supervision or maintenance and/or repair of the supplied Goods, for a period of time agreed by the parties, provided that this service shall not relieve the Supplier of any warranty obligations under this Contract; and</li> </ul>
	Packaging -
	The Supplier shall provide such packaging of the Goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in this Contract. The packaging shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packaging case size and weights shall take into consideration, where appropriate, the remoteness of the Goods' final destination and the absence of heavy handling facilities at all points in transit. <b>Must use eco-friendly packaging and/or utensils</b>
	The packaging, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the Contract, including additional requirements, if any, specified below, and in any subsequent instructions ordered by the Procuring Entity.
	A packaging list identifying the contents and quantities of the package is to be placed on an accessible point of the outer packaging if practical. If not practical the packaging list is to be placed inside the outer packaging but outside the secondary packaging.
	Transportation –
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	<ul> <li>Where the Supplier is required under Contract to deliver the Goods CIF, CIP, or DDP, transport of the Goods to the port of destination or such other named place of destination in the Philippines, as shall be specified in this Contract, shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract Price.</li> <li>Where the Supplier is required under this Contract to transport the Goods to a specified place of destination within the Philippines, defined as the Project Site, transport to such place of destination in the Philippines, including insurance and storage, as shall be specified in this Contract, shall</li> </ul>	
	be arranged by the Supplier, and related costs shall be included in the contract price.	
	Where the Supplier is required under Contract to deliver the Goods CIF, CIP or DDP, Goods are to be transported on carriers of Philippine registry. In the event that no carrier of Philippine registry is available, Goods may be shipped by a carrier which is not of Philippine registry provided that the Supplier obtains and presents to the Procuring Entity certification to this effect from the nearest Philippine consulate to the port of dispatch. In the event that carriers of Philippine registry are available but their schedule delays the Supplier in its performance of this Contract the period from when the Goods were first ready for shipment and the actual date of shipment the period of delay will be considered force majeure. The Procuring Entity accepts no liability for the damage of Goods during transit other than those prescribed by INCOTERMS for DDP deliveries. In the case of Goods supplied from within the Philippines or supplied by domestic Suppliers risk and title will not be deemed to have passed to the Procuring Entity until their receipt and final acceptance at the final	
	destination.	
	Intellectual Property Rights –	
	The Supplier shall indemnify the Procuring Entity against all third-part claims of infringement of patent, trademark, or industrial design right arising from use of the Goods or any part thereof.	
2.2	Partial payment is not allowed.	
4	The inspections and tests that will be conducted are a. If applicable, the inspections and tests may be conducted on the premises of the Supplier at point of delivery, and/or at the goods' final destination. If conducted on the premises of the Supplier all reasonable facilities and assistance, including access to drawings and production data, shall be furnished to the inspectors at no charge to the Procuring Entity. The Supplier shall provide the Procuring Entity with results of such inspections and tests.	
	<ul> <li>b. The Procuring Entity or its designated representative shall be entitled to attend the tests and/or inspections referred to in this Clause provided that the Procuring Entity shall bear all of its own costs and expenses incurred in connection with such attendance including, but not limited to, all traveling and board and lodging expenses.</li> </ul>	

C.	The Procuring Entity may reject any Goods or any part thereof that fail to pass any test and/or inspection or do not conform to the specifications. The Supplier shall either rectify or replace such rejected Goods or parts thereof or make alterations necessary to meet the specifications at no cost to the Procuring Entity, and shall repeat the test and/or inspection, at no cost to the Procuring Entity.
d	The Supplier agrees that neither the execution of a test and/or inspection of the Goods or any part thereof, nor the attendance by the Procuring Entity or its representative, shall release the Supplier from any warranties or other obligations under this Contract.

Section VI. Schedule of Requirements

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The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Section VII. Technical Specifications

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Item	Specification	<b>Statement of Compliance</b> Bidders must state here either "Comply" or "Not Comply" against each of the individual parameters of each Specification stating the corresponding performance parameter of the equipment offered. Statements of "Comply" or "Not Comply" must be supported by evidence in a Bidders Bid and cross- referenced to that evidence. Evidence shall be in the form of manufacturer's un-amended sales literature, unconditional statements of specification and compliance issued by the manufacturer, samples, independent test data etc., as appropriate. A statement that is not supported by evidence or is subsequently found to be contradicted by the evidence presented will render the Bid under evaluation liable for rejection. A statement either in the Bidders statement of compliance or the supporting evidence that is found to be false either during Bid evaluation, post- qualification or the execution of the Contract may be regarded as fraudulent and render the Bidder or supplier liable for prosecution subject to the applicable laws and issuances.
One (1) Lot	Procurement of Catering Services for UGNAY PALAY: The 36 <sup>th</sup> National Rice R4D Conference of PhilRice	
	Day 1. November 25, 2024	
	DINNER FOR 300 PAX	
	Steamed white rice (50%), Brown rice (50%), Chicken Fillet Ala King, Beef caldereta, cabbage coleslaw, squash or tomato soup, fresh fruit in season, bottled water	
	Day 2. November 26, 2024	
	BREAKFAST FOR 350 PAX	
	Steamed white rice (50%), fried rice (50%), sunny side-up egg, steamed vegetables (eggplant, lady's finger, string beans, winged beans) with fermented fish (burong isda), chicken tocino/longganisa, banana	
	With sliced tomato and condiments Bread and spread: whole wheat bread/pandesal, jam, butter (provide oven toaster)	
	Beverage: tea, brewed coffee & chocolate drink	
	AM SNACKS FOR 650 PAX	
	Garlic bread with cream cheese, probiotic drinks	

LUNCH FOR 650 PAX	
Regular Menu for 600 pax	
Steamed white rice (50%), rice mélange (8:1:1 white:red:black rice) (50%), egg drop soup, sauteed broccoli/cauli, baked chicken (thigh part), fish fillet with sauce, maja blanca, bottled water	
Menu for vegetarian pax (50)	
1 tofu dish, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)	
PM SNACKS FOR 650 PAX	
Fresh spring rolls, fruits and orange juice	
DINNER FOR 350 PAX	
Regular Menu for 300 pax	
Steamed white rice (50%), brown rice (50%), crab and corn soup, mixed veggies with cashew nuts, chicken galantine, braised beef, bottled water, mango tapioca	
Menu for vegetarian pax (50)	
1 mushroom dish, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)	
Day 3. November 27, 2024	
BREAKFAST FOR 350 PAX	
Steamed white rice (50%), fried rice (50%), beef tapa, salted egg, ensaladang talong, sliced ripe papaya, chicken luncheon meat. With: sliced tomato and condiments, Bread and spread: whole wheat bread/pandesal, jam, butter, (provide oven toaster) Beverage: tea, brewed coffee, chocolate drink	
AM SNACKS FOR 650 PAX	
Nueva Ecija delicacies (carabao's fresh milk, pastillas, suman pinipig with buko and latik	

LUNCH FOR 650 PAX
Regular Menu for 600 pax
Steamed white rice (50%), brown rice (50%), native chicken tinola, salad greens, grilled pink salmon, seafood pasta, sylvannas, bottled water
Menu for vegetarian pax (50)
Roasted sweet potato, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)
PM SNACKS FOR 650 PAX
Muffins/sliced cakes/blueberry cheesecake, assorted canned fruit drinks
DINNER FOR 450 PAX
Regular Menu for400 pax
Steamed white rice (50%) rice mélange (8:1:1 white:red:black rice) (50%), misua soup, garden salad (choice of vinaigrette, coleslaw,ranch) Chinese chopsuey, chicken inasal, rellenong bangus, puttanesca
Menu for vegetarian pax (50)
1 tofu dish, 1 pasta dish and garden salad (choice of vinaigrette, coleslaw, ranch)
COCKTAIL FOR 450 PAX
Winning bidder shall suggest a set of menus subject to the approval of the Food Committee.
Initial suggested menu shall be submitted during the opening of bids
 Day 4. November 28, 2024
BREAKFAST FOR 350 PAX
Steamed white rice (50%), fried rice (50%), sauteed sayote tops, scrambled eggs, boneless daing na bangus and banana
With: sliced tomato and condiments Pancake, jam, butter

	everage: tea, brewed coffee and	
ch	nocolate drink	
A	M SNACKS FOR 650 PAX	
Cł	nicken floss bread, bottled iced tea	
CI	nicken noss breau, bottleu iteu tea	
LU	UNCH FOR 650 PAX	
Re	egular Menu for 600 pax	
(8 m ch	teamed white rice (50%), rice mélange 8:1:1 white:red:black rice) (50%), beef eatballs, sweet & sour sauce, herbed nicken, mixed vegetable with quail eggs, ango/fruit panna cotta	
М	enu for vegetarian pax (50)	
րւ	rench bread (2 slices each) with kesong uti and 1 pasta dish and garden salad phoice of vinaigrette, coleslaw, ranch)	
PA	ACKED DINNER FOR 100 PAX	
W	eamed white rice, stir fried broccoli ith young corn, baked chicken, steamed sh, sylvannas	
	THER DETAILS:	
U	I HER DE I AILS:	
Se	erving Time	
AI Lu PN Di	reakfast = 6:00AM M Snacks = 9:00AM unch = 11:00AM M Snacks = 2:00PM inner = 6:00PM acked Dinner = 4:00PM	
Ту	ype of Service	
	reakfast, Lunch, Dinner & Cocktails = anaged Buffet	
Di	M/PM Snacks = Packed inner on the last day for 100 pax = acked	
In	clusions:	
	<ul> <li>Must provide foods that are freshly cooked and prepared on the day of the activity;</li> <li>Must provide skirting and set-up of stage in the CBC Multi Purpose Hall;</li> </ul>	

<ul> <li>Must include tables with table cloth and chairs;</li> <li>Must include free-flowing brewed coffee and purified water on dispenser served and available during the entire event;</li> <li>Must provide fruit and herb infused water throughout the entire event (Day 1. Lemon, cucumber &amp; mint, Day 2. Orange, Lime &amp; mint, Day 3. Lemon, Honey &amp; ginger);</li> <li>Must provide assorted candies and nuts served each table during the entire event;</li> <li>Must provide table napkin, sugar (brown &amp; white), creamer, tea, paper cups, paper plate and stirrer;</li> <li>Must provide table napkin, sugar (brown &amp; white), creamer, tea, paper cups, paper plate and stirrer;</li> <li>Must use eco-friendly packaging and/or utensils;</li> <li>Menu mustbe no pork and no lard (pork oil) used in cooking;</li> <li>Breakfast &amp; cocktails may be subcontracted but the liability remains to the main service provider;</li> <li>Must provide table last 15 waiters (with health certificate) in uniform, with specific table assignments;</li> <li>Must provide food labels in each buffet table and ensure the cleanliness of the hall at litmes;</li> <li>Must ensure proper waste management. No garbage or waste will be left in the hall at litmes;</li> <li>Must ensure proper waste management. No garbage or waste will be left in the hall at the end of the day;</li> <li>Final food tasting shall be conducted within seven (7) working days upon receipt of Notice to Proceed. The SP should address the notable comments on the food taste and presentation during the food tasting (optional);</li> <li>Must allow the food committee or TWG to supervise and/or visit the food preparation area before the delivery</li> </ul>	г — т			
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			delivery	

CRITERIA FOR EVALUATION (Quality-Cost-Based)		
Quality = 70%, Cost = 30%		
Quality = food presentation, taste, sanitation, cleanliness, orderliness of the kitchen & food preparation area		
Cost = Price proposal		
For Food Tasting (Right After the opening of bids)		
Prospective bidders/service provider shall prepare the following in small amount just enough for food tasting of at least ten (10) to fifteen (15) people. Please prepare small paper plates, spoon & fork.		
Squash soup, braised beef, fish fillet with sauce, 1 pasta dish, 1 tofu dish, mixed veggies with cashew nuts, salad greens with choice of vinaigrette, coleslaw, ranch dressing , chicken galantine, select one (1) dessert from the given menu		
A table will be provided for each bidder. Please bring table cloth and other materials you might be needing.		

I hereby verify to comply with all the above requirements.

Signature over the printed name of the authorized representative

Company Name

Date

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

### **Checklist of Technical and Financial Documents**

#### I. TECHNICAL COMPONENT ENVELOPE

#### Class "A" Documents

#### <u>Legal Documents</u>

(a) Valid PhilGEPS Registration Certificate (Platinum Membership) (all pages) **in accordance with Section 8.5.2 of the IRR**;

<u>Technical Documents</u>

- (b) Statement of the prospective bidder of all its ongoing government and private contracts, including contracts awarded but not yet started, if any, whether similar or not similar in nature and complexity to the contract to be bid; and
- (c) Statement of the bidder's Single Largest Completed Contract (SLCC) similar to the contract to be bid, except under conditions provided for in Sections 23.4.1.3 and 23.4.2.4 of the 2016 revised IRR of RA No. 9184, within the relevant period as provided in the Bidding Documents; **and**
- (d) Original copy of Bid Security. If in the form of a Surety Bond, submit also a certification issued by the Insurance Commission <u>or</u> Original copy of Notarized Bid Securing Declaration; <u>and</u>
- (e) Conformity with the Technical Specifications, which may include production/delivery schedule, manpower requirements, and/or after-sales/parts, if applicable; **and**
- (f) Original duly signed Omnibus Sworn Statement (OSS) **and** if applicable, Original Notarized Secretary's Certificate in case of a corporation, partnership, or cooperative; or Original Special Power of Attorney of all members of the joint venture giving full power and authority to its officer to sign the OSS and do acts to represent the Bidder.

#### <u>Financial Documents</u>

(g) The prospective bidder's computation of Net Financial Contracting Capacity (NFCC) <u>or</u> **A** committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation.

#### Class "B" Documents

(h) If applicable, a duly signed joint venture agreement (JVA) in case the joint venture is already in existence **or** duly notarized statements from all the potential joint venture partners stating that they will enter into and abide by the provisions of the JVA in the instance that the bid is successful.

#### II. FINANCIAL COMPONENT ENVELOPE

- (i) Original of duly signed and accomplished Financial Bid Form; and
- (j) Original of duly signed and accomplished Price Schedule(s).

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

- (k) [For foreign bidders claiming by reason of their country's extension of reciprocal rights to Filipinos] Certification from the relevant government office of their country stating that Filipinos are allowed to participate in government procurement activities for the same item or product.
- (l) Certification from the DTI if the Bidder claims preference as a Domestic Bidder or Domestic Entity.

