

University of the Philippines Manila
The Health Sciences Center
BIDS & AWARDS COMMITTEE I (BAC I)

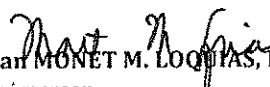
Project Ref. No. : BAC1-18-012
End-User : DIETARY DEPARTMENT, PGH
Project : SUPPLY & DELIVERY OF FISH AND SHELLFISH
Contract Period : ONE (1) YEAR CONTRACT

Original Bid: 20 February 2018
Total ABC: PHP16,517,618.53

Item No.	Quantity			Unit	Item Description	Approved Budget for the Contract (ABC) per Unit (PhP)	QUOTATIONS (all taxes included)	
	Canteen	FSAD	Total				in figures	in words
					FISH			
1	0	7,594	7,594	kilo	Bangus, 3 pcs/kilo	120.12		
2	60	24	84	kilo	Bangus, 2 pcs/kilo, boneless	275.00		
3	0	7,286	7,286	kilo	Besugo, large, headless, entire head is removed including neck, stomach and tail, prime cut portion only, 1.5-2.5 kilos per piece	361.41		
4	450	3,770	4,220	kilo	Cream Dory Fillet, properly thawed before weighing	245.91		
5	80	1,755	1,835	kilo	Lapulapu, small, red variety, 5 - 6 pcs/kilo	362.25		
6	60	5,661	5,721	kilo	Mayamaya, large, headless, entire head removed including neck and stomach, tail trimmed, prime cut portion only, 1.5-2.5 kilos	412.40		
7	0	6,506	6,506	kilo	Salmon, "Canadian Variety", large, headless, entire head is removed including neck and stomach, tail trimmed, prime cut portion only, 1.5-2.5 kilos per piece	259.56		
8	120	8,053	8,173	kilo	Tanigue, large, headless, entire head is removed including neck and stomach, tail trimmed, prime cut portion only, 1.5-2.5 kilos	376.11		
9	120	23,698	23,818	kilo	Tilapia, head is 1/4 of the whole fish, 5 to 6 pcs/kilo	124.42		
					SHELLFISH			
10	36	1,755	1,791	kilo	Shrimps, Suaje, fresh, heads intact, Tagalog variety, at least 33 to 35 pieces / kilo	413.91		
11	36	1,248	1,284	kilo	Pusit, fresh, head intact	308.91		
12	10	104	114	kilo	Shrimp, Tagunton, clean	203.96		
					Total ABC ==>	16,517,618.53		

NOTE: TERMS AND CONDITIONS ARE ON NEXT PAGE

Approved by:


Dean **MONET M. LOQUIAS**, RPh, PhD, MHPEd
Chairperson

(Signature over Printed Name of President/Gen. Manager)

(Name & Address of Company)

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TERMS & CONDITIONS for FISH:

1. Should be strictly fresh, except if called frozen / fresh frozen.
2. Mouth of fish should be closed, gills bright red, eyes prominently clear and shiny, bulging cornea must be transparent.
3. Specified headless fish means that the entire head, neck, stomach and tail is removed; heads and tails of fish should be removed upon delivery and after inspection. The body of fish should not be less than 8" long but not more than 12" long prime cut portion only.
4. Should be free from offensive and undersirable odor and taste.
5. Scales should be intact.
6. Flesh should be firm and elastic, and should show no evidence of deterioration from freezing.
7. As much as possible, size should be uniform; measurement indicated is from head to end of body excluding the tail.
8. Only specified fish in contract will be accepted.
9. The winning bidder should clean and slice the fish immediately after acceptance and should be finished within the specified time.


TERMS & CONDITIONS for SHELLFISH:

1. Should be clean, free from dirt, sand and other foreign matter.
2. There should be no sign of deterioration of any portion, no undesirable odor and taste.
3. Head of shrimps must be intact.
4. Should be uniform in size as much as possible.
5. The winning bidder should shell shrimps as called for.

OTHER TERMS & CONDITIONS:

1. Contractor's supervisors and employees should submit medical certificate/health permit once a year. Submit certificate to Dietary Department at the beginning of each quarter.
2. Contractor should provide their employees with clean caps, aprons, color-coded T-shirts (colored uniform will be assigned by the department) and face mask, and must be worn at all times while inside the department premises.
3. Contractor and their employees must abide by the FOODSTUFF DEALERS' GUIDELINES and other rules and regulations set by the department on deliveries and proper conduct.
4. Delivery period: As may be called for by the Dietary Department.
5. The quantities specified are the estimated requirements during the period and may be increased/decreased depending upon the actual need of the hospital. It is understood, therefore, that the hospital is not bound to order / purchase all the quantities/items called for this bid.

Approved by:


Dear **MONET M. LOQUIAS, RPh, PhD, MHPEd**
Chairperson

(Signature over Printed Name of President/Gen. Manager)

(Name & Address of Company)