

Technical Evaluation Criteria

RFP UJ 85/2022 APPOINTMENT OF A PROFESSIONAL SERVICE PROVIDER TO CONDUCT FOOD SAFETY AUDITING AT ALL UJ FOOD PREMISES

Mandatory requirements:

The following are mandatory, NONE submission will disqualify your proposal at this stage.

- Valid and Current HACCP, PRP and ISO 22000 training for both the company tendering and the Lead Auditor, **Proof of training or certification to be submitted.**

Phase 1: Functionality Evaluation

Area	Criteria	Points per Item	Max Scoring Points /
Relevant Experience Schedule	<ul style="list-style-type: none"> Proof of similar auditing conducted in an organisation/ institution. Two (2) Reference letters must be submitted, not older than 3 years. (10 points per reference letter) Company Profile including the company organogram. (10 points) 	20 10	30
Project Team & Schedule of Expertise	<p>List of the key personnel proposed for the project which must include - Overall Team Review:</p> <ul style="list-style-type: none"> - Provide a short CV of each team member. - Qualification certificates. - Professional registrations. <p>NB – No points to be awarded for non-registered personnel.</p> <p>Team: Lead Auditor</p> <ul style="list-style-type: none"> A relevant degree in Food Science or Health Science Qualification with at least 5 years of audit experience <p>Auditors: 3 Auditors</p> <ul style="list-style-type: none"> A relevant degree in Food Science or Health Science (10 points per auditor) 	15 15 30	60
Project Brief/Plan & Methodology	<p>Understanding of the project</p> <ul style="list-style-type: none"> Understanding the requirements. Provide a brief 1-page of your understanding of the requirements. Intended execution (approach) of the project. 	5 points 5 points	10
Total			100

A minimum of 70 points is required by any tenderer before further evaluation.

6.2 Phase 2 - Financial and Other

- Price (80 points)
- BBBEE (20 points)