SUPPLIERS ADVICE (ORDER FOR GOODS / SERVICES) 078 241 7001

ED 000034 DESCRIPTION FISH PROCESSING CONTAINER

ORDER DATE (DDMMYYYY) 23042025

REQ. NUMBER 2024120103

REFERENCE

PAYMENT METHOD
- [ ] SYSTEM CHEQUE
- [x] EBT

UMNYANGO WEZOKUTHUTHUKISWA KOMNOTHO NEZOVUVAKASHA KWAZULU-NATAL
DEPARTMENTAL EXTENSION
270 JABU NDLOVU STREET
23 APR 2025
PIETERMARITZBURG, 3201
DEPARTMENT OF ECONOMIC DEVELOPMENT TOURISM & ENVIRONMENTAL AFFAIRS

ENTITY NAME	MJINGWANE TRADING AND PROJECTS
ADDRESS	POSTAL CODE
BENEFICIARY	mjingwane19@gmail.com
FAX NO.	
CONTRACT TENDER NO.	
CONTRACT TYPE	

	DELIVERY ADDRESS	INVOICE ADDRESS
NAME	EDTEA OFFICES	
ADDRESS	270 JABU NDLOVU STREET PIETERMARITZBURG	
TEL. NO.	033 264 2532	
ENQUIRIES TO	TANTASWA CICI	

LINE NO.	ITEM LINE DESCRIPTION	# DEL	DELIVERY DATE	QUANTITY	UNIT PRICE	TOTAL AMOUNT
1.	SUPPLY AND DELIVERY OF A FISH PROCESSING		05/05/2025			R468 960.80
2.	CONTAINER					
3.						
					TOTAL ORDER AMOUNT	R468 960.80

IMPORTANT

1. An invoice bearing the number of this order must be sent to the above mentioned address on the day the goods are dispatched.
2. A packing slip must be inserted in each parcel.
3. Responsibility will be accepted only for orders on this printed form, duly signed.
4. Delivery must be effected within the period stipulated.
5. If part-consignments are made on a f.o.r. basis, apply for additional rail warrants.
6. Unless specifically provided otherwise in a tender or other contract, the consignor is responsible for all charges at the dispatching station, such as charges for weighing, loading, storage, demurrage, etc.
7. In cases where the seller is requested to forward the goods by post, the postage paid for the goods may be added to the invoice. It is advisable to obtain receipts from the Post Office for all parcels posted.
8. The order number must be quoted on all invoices and correspondence.
9. Enquiries in connection with payment of accounts must be to the orderer direct and the order form number must be quoted.

	COMPILED BY
NAME	Olwie
SIGNATURE	
DATE	23/04/2025

Signed by:Khayelihle Njabulo Mthethwa
Signed at:2025-04-24 11:23:38 +02:00
Reason:I approve this document

CAT NO. 25-01422/W23036

QUOTATION OFFER

REQUISITION NUMBER: 2024120103

Item No.	Description: Establish one containerized fish processing facility in uGu District Municipality in line with specification supplied, and connect & commission the fish processing facility to the septic tank, water and electricity and to the main transmission. The existing infrastructure on site is as follows: - Fish processing facility - Park-home - Septic Tank	Quantity	Unit Price	Total Price
	A service provider is required to: • Supply, deliver, install and establish/commission one containerized fish processing facility in Esayidi TVET College, Umzumbe Local Municipality, uGu District Municipality in line with the specification supplied. • Connect and commission water, septic tank, electricity from the main transmission to the fish processing facility, having supplied and delivered all required material for same. Install a switch over system from the municipal electricity to a generator for the fish processing facility (do not include the actual generator). • Pave the ground and install awning over the existing infrastructure and the new fish processing facility to be established by the service provider.			
Fish Processing Facility and Supporting/Ancillary Works at eSayidi TVET College, Mthwalume, uGu District				
1	**Container** 12m X 4.8m steel container. The container must have:	01	65 000	65 000

ESN

36/11

	➢ **Painting** Must be treated for rust, wire brushed and painted in white. ➢ **Sealant** Poly rubber sealant on roof to prevent leaks. ➢ **Insulation** 30mm Polyutherene insulation with cladding internally. ➢ **Ceiling** 40mm white insulated ceiling panels.			
	➢ **Ventilation** 4 x 24.5cm x 15.4cm ventilation ducts, two on the either side of the front and the back of the fish processing facilities for odour control, prevent condensation, mould, etc.	04	5000	20 000
	➢ **Windows** 2 x C2H large steel windows (1022mm x 950mm) with strong 3mm steel square tube burglar guards and window screening. Windows are to be located at the processing area, at the centre of the longer sides (length) of the fish processing facility i.e. on the left and on the right side.	02	1500	3000
	➢ **Electrical Fittings** 1x Distribution board 1x earth leakage 4 x 16amp double plug points, (two in the product receiving area and two in the packaging area), 3 x double fluorescent lights (lights are to be covered and light switches are to be separate), 1 x dedicated air-conditioner point.		8000	8000
	➢ **Lighting** 2 X 30cm X 30cm skylights.	02	3000	6000
	➢ **Cold Storage entrapment alarms** Install a cold room entrapment alarm buzzer in each of the chillers and freezers for safety purposes in case staff gets locked inside the chillers or freezers mistakenly.	04	9000	36000
	➢ **Flooring** Cementations urethane flooring with floor drains (and efficient drainage system).			

ESN

59/11

2.	**Drainage** Provide 4 X 50mm steel drainage holes/plugs with two (2) on either side of the front of the fish processing facility and the other two (2) under each of the sinks. Drains to be open type covered to allow for cleaning. One steel 50mm drainage hole/plug in each of the cold storage areas; blast freezer, holding freezer and in each of the two chillers. 4x One steel 50mm drainage hole/plug in each of the cold storage areas; blast freezer, holding freezer and in each of the two chillers. Floors in the preparation, processing and packaging areas and in freezers and chillers shall be suitably sloped and are to drain into the external septic tank. Each outlet shall have, immediately outside the fish processing facility, a trap that prevents the entry of rodents. The drainage must efficient and designed to cope with the maximum expected flow of liquid without overflowing or causing flooding.	04	7000	28 000
3.	**Air conditioner** 1 x 12000 BTU heating and cooling air conditioner in the fish processing area Smart Inverter 12,000 BTU Heating & Cooling Split Air conditioner **Specifications:** Cooling Capacity: 3.52 kW, 12,000 Btu/h Heating Capacity:3.52 kW, 12,000 Btu/h Compressor Type: Single Rotary Refrigerant: R410A **Power** • Cooling :1095 W • Heating:975 W	01	15000	15000

ESN

	• Cooling Running Current:5.00 A • Heating Running Current:4.70 A • Power Supply:220~240 Ø, V, Hz • Available Voltage Range:187 ~ 276 V • Power Factor:95.0% • Circuit Breaker:15 A **Key Features** • Inverter Compressor • 70% Energy Saving • 40% Faster Cooling • Fast Heating • Low Noise			
4.	**Doors and Stairs** 1 X Product receiving entrance in the form of a concession window hatch on the right (when standing inside the fish processing facility and facing outwards) vertical half of the shorter side of the container, with dimensions 1.2m X 0.8m. 1 X door for entry and exit of staff on the left (when standing inside the fish processing facility and facing outwards) vertical half of the shorter side of the container next to the receiving area, opening to the left. 1 X 900mm X 40mm X 2100mm interleading door on the full partition separating the fish processing and cold storage areas. 1 X Dispatch door right at the back of the cold storage area. 2 X stairs; one at the staff entrance and another at the dispatch door	04 02	6000 4000	24000 8000

ESN

4/1/77

5.	**Fittings** 2 x large single bowl steel undermount sinks 540 x 440 x 348 mm, stainless steel with associated plumbing and couplings on either side of the container after the processing section for product cleaning	02	5 000	10 000
	1 X 2m X 0.6m X 0.9m stainless steel mounted processing table with undershelf located before the sink at the receiving area side	01	5000	5000
	1 X 2m X 0.6m X 0.9m stainless steel mounted processing table located immediately before the sink and after the staff entry/exit area, with undershelf	01	3500	3500
	1 X 2m X 0.6mX 0.9m stainless steel mounted tables on either side of the container after the sinks each with an undershelf Tables and sinks must have a 15cm high splashback 1 X Tap with mixer at each of the product cleaning sinks which must be elbow operated and with hot and cold water	02	3500	7000
	1 X hand washing basin with elbow operated hot and cold water tap with mixer at the staff entrance of the fish processing establishment, with associated plumbing and couplings.	02	2000	4000
	Efficient drainage system to support all facilities and activities including flooring that is at an angle to direct water to drains	01	12000	12000
6.	**Stainless Steel Receiving Table** 2.4m X 0.6m X 0.9m Stainless Steel Receiving Table.	01	8 500	8 500
7.	**Clothes Hanging Hook Racks** 2 (side by side) X 1m Horizontal Clothes Hanging Hook Racks (with five (5) hooks each) at the staff entrance/exit	02	4 000	8000
8.	**Footings** The contractor is required to supply, deliver and install appropriate size of concrete footings (06 in total) 600mm deep founded on a firm compacted soil, 450mm square 25 Mpa concrete with a reinforcement cage of 12mm R-Bar at 150mm centres. The footings must all be level on the top surface with a 20mm bevel on the edges.	06	1500	9000

ESN

42/11

9.	**Subdivisions** The containerized fish processing facility must have a straight-line process flow moving from the dirty area (front) to the clean area (back) and divided & separated into; receiving, processing, cleaning, packaging areas (on 6m of the container), cold storage and dispatch areas (on the other 6m of the container) with 1 X full 40 mm partition between the fish processing and cold storage facilities	01	3000	3000
	1.2m X 0.04m X 1m polycarbonate divider to separate the dirty and clean areas; i.e. between each of the two sinks and weighing & packaging areas.	02	2000	4000
	The cold storage area is to comprise of a; blast freezer and holding freezer on one side and two (2) chillers side by side for storage of the unprocessed and processed products on the other side A 1.2m passage way must be between the chillers and the freezers			
10.	**Marine Cold Storage Facilities (the motor for all four (4) cold storage facilities must cut off once the required temperature is reached to save on electricity costs)** **Holding Freezer** An efficient, reliable holding freezer for the storage of frozen fish/marine products, and that has sufficient freezing capacity to ensure and maintain a product temperature of -18 °C or lower Holding freezer must have capacity to hold at-least 500kg of marine product/fish Holding Freezer Dimensions to be: 3m X1.8m X 2.59m	01	4000	4000

ESN

43/77

	Blast Freezer An efficient, reliable blast freezer that ensures a continuous process whereby the temperature of the product is lowered through the zone of maximum crystallization (between –1 °C and –5 °C) within 4 hours at a rate of at least 25 mm of product thickness per hour, and that is only completed when the temperature of the entire product, after thermal stabilization, has reached –18 °C or lower Blast freezer must have capacity to hold at-least 500kg of marine product/fish with a temperature ranging between 0 and -35°C or lower Blast Freezer Dimensions to be: 3m X1.8m X 2.59m	01	3000	3000
	Chillers Two chillers are required and must store fish and marine products at temperatures not lower than –1 °C and not higher than 4 °C, must have sufficient refrigeration capacity to maintain the desired storage temperature, and that also has sufficient refrigeration capacity to ensure that products placed in it are cooled to that temperature Chillers must be efficient and reliable with a combined capacity to hold 1000 kg of product divided into 500 kg for unprocessed marine product/fish and 500 kg for processed marine product/fish Each chiller is to have the following dimensions: 3m X1.8m X 2.59m	02	2000	4000
11.	**Geyser** Install a fifty (50) litre geyser.	01	8000	8000
12.	**Septic Tank** Install and commission a premanufactured 1000 litre septic tank and associated connections, couplings and plumbing, having supplied and delivered all required materials. Make a compartment/hold behind the existing fish processing facility to store the existing as well as the new septic tank side by side with a steel cover on the same level as the brick paving. All external walls to be 110mm thick.	01 01	3700 2000	3700 2000

ESN

44/11

	100mm Thick reinforced concrete floor slab 100mm diameter PVC waste pipe for inlet and outlet Tank to be 1000 litres Tank cover to be galvanised steel. Tank to be positioned at 1m away from front boundary with access discharge for uGu treatment. All conditions of tank to specialist.			
13.	**Front and Rear Awning** Front 12m X 1.5m chromadeck awning at the front of the two fish processing facilities (i.e. the existing fish processing facility and the new one to be established by the service provider) with an additional 1.5m X 0.3m side awning on either side of this front awning.		2000	2000
	Rear 12m X 3m transparent, clear coloured fibreglass sheeting at the back of the two fish processing facilities (i.e. covering the top gap between the two fish processing facilities and the park home) with an additional 3m X 0.3m side awning on either side of the rear awning			
14.	**Canteen** Cover the top of the 11.4m X 2.4m and the additional 7.2m X 0.6m gap between the two fish processing facilities with transparent, clear coloured fibreglass sheeting to form a canteen area on the underside.		2000	2000
15.	**Earthworks** There may be limited earthworks required to be undertaken to level the site before paving and installing infrastructure to ensure safe, secured and levelled infrastructure is installed.		3000	3000
16.	**Concrete paving** Concrete Paving Dimensions: 12m X 1.5m concrete paving at the front of the two fish processing facilities. 12m X 3m concrete paving at the back of the two fish processing facilities.			

ESN

45/77

	11.4m X 2.4m and the additional 7.2m X 0.6m concrete paving at the canteen area. Concrete walkways to be constructed as follows: Walkways to be excavated to 100mm depth and compacted prior to laying the concrete Concrete strength of 20 MPA Fibre reinforced concrete or 6mm BRC mesh Expansion joints to be sawn into concrete after setting at a minimum of 3m intervals or as agreed on site. Concrete to have a wood non-slip float. Concrete to be cured after pouring Install figure 6 kerbs, crush, river sand and soil poisoning		20 000	20000
17.	**Connection to electricity, water and septic tank + Commissioning of fish processing facility** Install a switch over system from the municipal electricity to a generator (do not include the actual generator) Connect water, electricity and septic tank to the fish processing facility and commission it Install a new breaker for the fish processing facility electricity requirements.		3000	3000
18.	**Training and User & Maintenance Manuals for all facilities and infrastructure** In addition to the infrastructure, the service provider is required to; -Provide user and maintenance manuals which must also include the following: • Standard Operating Procedures and Maintenance Manuals (detailing what needs to be done how and when) • Start-up procedure • Operations • Shut down • Emergency management	06	2000	12000

ESN

46/11

	• Draw up a maintenance manual for all facilities and equipment (detailing preventative and major maintenance) -Provide a database of reputable companies for spares and repair requirements **-Train staff on how to use and maintain the fish processing facilities**			
19.	**Labelling and Signage** **Label the following areas on the fish processing facility;** • **PRODUCT RECEIVING** • **STAFF ENTRANCE** • **HANDWASHING FACILITY** • **CLOTHES HANGING AREA** • **PROCESSING AREA (two (2) labels)** • **PRODUCT CLEANING/WASHING (two (2) labels)** • **PACKAGING AREA (two (2) labels)** • **CHILLER (two (2) labels)** • **BLAST FREEZER** • **HOLDING FREEZER** • **DISPATCH** **Labelling to have a blue background, white font and a white boarder** **Put up the following three (3) signs at the staff entrance;** • **no eating** • **no smoking** • **no drinking** **and the colours must be red, white and black.**	18	300	5400
	Location/Positioning of fish processing facility			
	Fish processing facility to be placed parallel to and 2.4m apart from the existing fish processing facility			

ESN

47/77

	N.B The fish processing facility and all supporting works (i.e. the whole project) must comply with the following statutory requirements: • Occupational Health and Safety Act (85 of 1993) • National Regulator for Compulsory Specifications (NRCS) regulations and requirements including but not limited to VC8017 – Compulsory Specifications for Frozen Fish and Frozen Fish Products • SANS including but not limited to SANS 585:2018 • Regulation 638 • HACCP • NEMA • MLRA • Any applicable, National, Provincial or Municipal By-law or Regulation
	NB. The service provider must furthermore submit the following: • Estimated fish processing facility throughput times (include work flow diagram/s from receiving to processing to packaging-chilling, freezing, etc. to dispatch) • Maximum quantities of product that can be stored at any given time • All utility (water and electricity) connection specifications • Estimated electricity and water usage of the fish processing facility when operating • The number of operators required to operate the fish processing facility • A detailed description of the health, safety, environment and other regulatory requirements relating to the facilities and working tools, also to ensure certification. • Maintenance plan • A written warranty with a minimum period of two (2) years for all the facilities, infrastructure, etc. to be established (i.e. the whole project).
	N.B Various species will be stored in these facilities i.e. invertebrates, crustaceans and finfish **N.B Infrastructure must be strong, of highest standard, corrosion resistant and able to withstand the weight of heavy duty items and humans** **N.B Ventilation ducts and skylights to be sealed from water ingress** • Material supplied to be of good quality, SABS approved • Use polycop and not copper. • A registered plumber and electrician must undertake the water, septic tank and electricity connections/deliverables. • Certificates of compliance for all facilities, infrastructure, fittings, etc. are to be submitted **Use corrosion-resistant material that is impermeable and has a smooth surface (i.e. free from pits, crevices and scale), that is nontoxic, that is unaffected by seawater, ice, fish slime and any other corrosive substance with which it is likely to come into contact, and that is capable of withstanding exposure to repeated cleaning, including the use of detergents.**

ESN

48/77

	NB: CIDB GRADING 1GB.
	NB: THE SERVICE PROVIDER IS ENCOURAGED TO USE LOCAL LABOUR.
• **Location of the fish processing facility: uGu District Municipalities within Esayidi TVET College site/yard in uMzumbe Local Municipality** • **GPS Co-ordinates: 30°30'12.59" S & 30°35'43.66"**	
Delivery Fee	5000
Sub-Total Price	364 100
Preliminary and General Costs of 12%	43 692
VAT (only include if VAT registered)	61 168,80
Grand Total Price	468 960,80
For enquiries please contact Ms Tutula Sinxoto on 076 957 8530	
Project to be completed at eSayidi TVET College, Mthwalume Campus by 28 February 2025	

Name of Company's Representative....EMMANUEL NZIMANDE.....**Designation**...DIRECTOR

Authorized Signature.....

Date.....21/02/2025.....

Validity period:60 days after the closing date

VAT Vendor Number. 4470317209 **(if applicable)**

Banking details same? Yes.....✓..... **No**..... **(please indicate with a tick)**

Mjingwane Trading & Projects (Pty) Ltd
Your Solution to Electrical Maintenance Issues
COMPANY STAMP
219 Syringa Place
Merlewood 4240
Tel 078 241 7001
Email. mjingwane1@gmail.com

ESN

49/17