



GAUTENG PROVINCE
ROADS AND TRANSPORT
REPUBLIC OF SOUTH AFRICA



QUESTIONS AND ANSWERS – SERVICE PROVIDER TO OPERATIONALIZE WELLNESS CENTRE (CAFETERIA SERVICES) AT g-Fleet MANAGEMENT FOR A PERIOD OF THREE (3) YEARS.

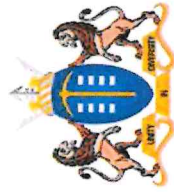
Institution	g-Fleet Management
Date	13th March 2026
Time	10h00
Venue	Wellness Centre

Summary:

After the briefing session, bidders were taken on a walkthrough of the kitchen and cafeteria to familiarize them with the workspace and available equipment. They were informed that they must supply their own crockery, cutlery, and any additional equipment not already provided.

Question 1:

- 1.1 No baking oven is provided—if a bidder brings their own, will electrical connections be available?
- 1.2 Which area is designated as the lunch area?



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Answer:

- 1.1 Any additional equipment brought in by bidders must be declared through the internal process, after which necessary connections (such as electricity or gas) will be provided.
- 1.2 The area currently used for the briefing session will be designated as the dining area. By the time the tender is awarded, the necessary furniture will be in place.

Question 2:

Is it permitted to bring an additional gas stove?

Answer:

Yes, provided it is declared through the internal process.

Question 3:

Clarification requested on safety equipment (possibly missed during the walkthrough): smoke detectors, fire detectors, fire extinguishers, and fat basins under the two sinks.

Answer:

Smoke and fire detectors, as well as fire extinguishers, are already installed. If bidders require additional equipment, this can be arranged through the internal declaration process. The facility also includes an emergency fire exit, fire hose, and fire blankets. The two sinks currently without fat basins have been noted and will be fitted accordingly.



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Question 3.1:

Who is responsible for refilling gas cylinders and for deep cleaning?

Answer:

The bidder is responsible for refilling gas cylinders in compliance with regulations. They are also responsible for deep cleaning the kitchen and work areas, as they are best positioned to ensure compliance with food service standards.

Question 4:

Can the tender document be reformatted when packaging is done?

Answer:

Yes, as long as all required information is included, the format of the presentation is flexible.

Question 5:

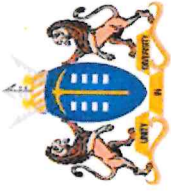
Will bidders be allowed to submit missing documents after the deadline (e.g, other returnable)

Follow up question: But COIDA certificate is made mandatory yet it is now their financial year-end and that tends to delay the issuing)?

Answer:

Yes, the recommended bidder if did not include documents under Other Returnable will be requested to submit such documents.

Answer to follow up question: But your question referred to Other Returnable, however with COIDA we do know that they can issue you with a letter indicating the delay.



Question 6:

What is the expected number of cafeteria users? Can the kitchen be used to prepare food for external businesses? Who is responsible for staff payments and catering services?

Answer:

While there are about 250 personnel at the premises, we estimated around 150 users, though this may increase due to external stakeholders. The kitchen may not be used to prepare food for other businesses. Bidders are responsible for paying their own staff. Employees purchase food at their own expense, with no subsidy provided. For catering services, management will follow a quotation-to-purchase-order process.

Question 7:

Can a shared refrigerated delivery vehicle system be used?

Answer:

Yes, there is no restriction for the vehicle to be used only for this project

Question 8:

What are the canteen operating hours?

Answer:

From 07:00 to 15:00.

Question 9:
Are extractor fans installed in the kitchen?

Answer:
Yes.