



National Center for Mental Health

SUPPLEMENTAL BID BULLETIN

ADDENDUM NO. 3

PUBLIC RE-BIDDING FOR HOSPITAL FOOD SERVICE FOR SERVICE USERS' MEAL NCMH MAIN FACILITY CY 2023

This Supplemental Bid Bulletin No. 3 dated **February 27, 2023** is issued to clarify, modify or amend items in the Bid Documents. This shall form an integral part of the Bid Documents.

A. Amendments / Clarifications:

FROM		TO	
SECTION II: INSTRUCTION TO BIDDERS		SECTION II: INSTRUCTION TO BIDDERS	
1. Scope of Bid		1. Scope of Bid	
CATEGORY	APPROVED BUDGET FOR THE CONTRACT (ABC)	CATEGORY	APPROVED BUDGET FOR THE CONTRACT (ABC)
Public Re-Bidding for Hospital Food Service for the Provision of Service Users' Meal - NCMH NDS Main Facility CY 2023	Php 285,926,400.00 at Two Hundred Ninety-Two pesos (Php 292.00) per Service User to covers three meals namely:	Public Re-Bidding for Hospital Food Service for the Provision of Service Users' Meal - NCMH NDS Main Facility CY 2023	Php 243,356,217.50 at Two Hundred Forty-Three Million Three Hundred Fifty-Six Thousand Two Hundred Seventeen Pesos and Fifty Centavos. This will cover three major meals namely breakfast, lunch and supper for service users per day and with supplementation (Tube Feeding, Oral Nutritional Supplement and Egg Supplement) for service users requiring additional supplement depending on the medical condition from April 1, 2023 to December 31, 2023.
Estimated number of Service User at NCMH NDS Main Facility 2,800 – 3,200	Breakfast (Php 100.00), Lunch (Php 100.00), and Supper (Php 92.00) for each service user per day from March 1, 2023 to December 31, 2023.	Estimated number of Service User at NCMH NDS Main Facility 2,926	

"There is no Health without Mental Health"



<p>CHECKLIST FOR BIDDERS</p> <p>B. Technical Requirements</p> <p>(2) Statement of the Bidder's SINGLE LARGEST COMPLETED CONTRACT (SLCC)* <i>similar</i> to the contract to be bid, in accordance with ITB Clause 5.4 and using the form prescribed in Annex: Bidding Forms.</p> <p><i>NOTE: Similar project refers to "Hospital Food Service", costing at least fifty percent (50%) of the ABC.</i></p>	<p>CHECKLIST FOR BIDDERS</p> <p>C. Technical Requirements</p> <p>(2) Statement of the Bidder's SINGLE LARGEST COMPLETED CONTRACT (SLCC)* <i>similar</i> to the contract to be bid, in accordance with ITB Clause 5.4 and using the form prescribed in Annex: Bidding Forms.</p> <p><i>NOTE: Similar project refers to "Food Service", costing at least fifty percent (50%) of the ABC.</i></p>
<p>The deadline for Submission and Opening of Bids is scheduled on February 28, 2023 (Tuesday), 9:00 AM, at the BAC Conference Room, National Center for Mental Health Compound, Mandaluyong City.</p>	<p>The deadline for Submission and Opening of Bids is scheduled on March 7, 2023 (Tuesday), 9:00 AM, at the BAC Conference Room, National Center for Mental Health Compound, Mandaluyong City.</p>

Section VII

Pertinent Portions of the Terms of Reference (TOR) shall be revised as follow:

xxx II. APPROVED BUDGET FOR THE CONTRACT

The NCMH shall offer public bidding to all prospective and interested bidders as food service provider for breakfast, lunch and supper to an estimate of 2926 service users at NCMH Main Facility. The Approved Budget for the Contract (ABC) is at Two Hundred Forty-Three Million Three Hundred Fifty-Six Thousand Two Hundred Seventeen Pesos and Fifty Centavos (Php 243,356,217.50). This will cover three major meals namely breakfast, lunch and supper for service users per day and with supplementation (Tube Feeding, Oral Nutritional Supplement and Egg Supplement) for service users requiring additional supplement depending on the medical condition from April 1, 2023 to December 31, 2023.

The Approved Budget for the Contract (ABC) - April to December 2023 (275 Days)							
	KCAL	BREAKFAST (40%) (Php)	LUNCH (30%) (Php)	SUPPER (30%) (Php)	COST/DAY (Php) *	TOTAL CENSUS/ DAY*	TOTAL (Php)
REGULAR AND THERAPEUTIC DIET							
ADULT	2170 KCal	115.02	86.00	86.00	287.02	2688	212,165,184.00
ELDERLY (GERIA)	1800 KCal	95.13	71.00	71.00	237.13	215	14,020,311.25
ADOLESCENTS	2535 Kcal	132.13	100.00	100.00	332.13	23	2,100,722.25
SUPPLEMENTARY DIET							
TUBE FEEDING	0.35/kcal@1800 kcal/day				630.00	15	2,598,750.00
ORAL NUTRITIONAL SUPPLEMENT	0.35/kcal@500kcal/day				175.00	250	12,031,250.00
EGG SUPPLEMENT	1 piece medium size (55g)				8.00	200	440,000.00
GRAND TOTAL							243,356,217.50

* Cost/Day for different age group was based on the AO 2022-0020 as of June 30, 2022

* Total Census per day was based on the CY 2022 average daily census from HIMS

xxx IV. TECHNICAL PACKAGE

1. **MENU** - The winning food service provider shall submit the following:

MEAL	CALORIC DISTRIBUTION (KCAL)			COMPONENT
	Adolescent (13-18)	Adult (16-69)	Elderly (70 and up)	
Breakfast (40%)	1015 kcal	870 kcal	720 kcal	Fruit, viand, rice or substitute, and warm beverage (ex: Ginger Ale/Rice Coffee)
Lunch (30%)	760 kcal	650 kcal	540 kcal	Soup, viand, vegetable dish, rice or substitute, fruit/dessert
Supper (30%)	760 kcal	650 kcal	540 kcal	Soup, viand, vegetable dish, rice or substitute, fruit/dessert
TOTAL KILOCALORIE PER DAY	2535 KCAL	2170 KCAL	1800 KCAL	

- a. **Standardized recipes** with exact measurements of the ingredients and consistency in the preparation method. It shall include the menu item name, total yield portion size, ingredient list/quantity.
- b. **Six (6) week cycle menu** in a tabulated form. It must include the portion weight and kilocalorie. It must cover breakfast, lunch and supper for both regular and modified diets. Standard component per meal to include:

The submitted six (6) week menu cycle must be reviewed and approved by the NCMH Chief of Nutrition and Dietetics Section two weeks prior to execution. The 1800 kcal (Elderly) 2170 kcal (Adult) and 2535 kcal (adolescent) intake requirement for the NCMH service users with specific caloric distribution and weight in grams indicated should be and must be strictly followed.

The in-house nutritionist-dietitian will randomly pick one (1) regular bento box for each age group (Adult, Elderly and Adolescent) and one (1) therapeutic bento box for each age group (Adult, Elderly and Adolescent) that must undergo daily food evaluation per meal distribution (breakfast, lunch and supper) or may do so multiple times in a day as the need arise. It should be noted that the weight of the food gathered and stated in the food evaluation will serve as a guide to monitor food adequacy for certification purposes only. Signatures of the outsourced nutritionist-dietitian and in-house nutritionist-dietitian on the food evaluation document report shall be affixed to the food evaluation form to signify agreement without objection between two parties. Specific requests / demands listed shall be considered.

1.1. REGULAR DIET

Table 1.1

REGULAR DIET - ADOLESCENT							REGULAR DIET - ADULT							REGULAR DIET - ELDERLY						
2535 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	2170 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	1800 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex
	60 - 65%		15 - 20%		20 - 25%			60-65%		15 - 20%		20 - 25%			60 - 65%		15 - 20%		20 - 25%	
Breakfast 1015 kcal	160-165	6.5 - 7	38 - 43	4.5 - 5	23 - 25	4.5 - 5	Breakfast 870 kcal	135 - 140	5.5 - 6	25 - 30	3 - 4	20 - 25	4 - 5	Breakfast 720 kcal	117 - 120	4.5 - 5	27 - 30	3 - 4	15 - 20	3 - 4
Lunch 760 kcal	125-130	5.5 - 6	25 - 30	3.5 - 4	17 - 23	4 - 4.5	Lunch 650 kcal	100-105	4.5 - 5	20 - 25	2.5 - 3	15 - 20	3 - 4	Lunch 540 kcal	87 - 90	3.5 - 4	20 - 25	2.5 - 3	15	2.5 - 3
Supper 760 kcal	125-130	5.5 - 6	25 - 30	3.5 - 4	20 - 25	4 - 4.5	Supper 650 kcal	100-105	4.5 - 5	20 - 25	2.5 - 3	15 - 20	3 - 4	Supper 540 kcal	87 - 90	3.5 - 4	20 - 25	2.5 - 3	15	2.5 - 3

Food Item	Household measurement per share (g)					
	Adolescent	Adults	Elderly	Adolescent	Adults	Elderly
	Breakfast			Lunch and Supper		
Meat (Pork / Beef)	157-175 g	105 - 140 g	105 - 140 g	122 - 175 g	88 - 105 g	88 - 105 g
Chicken leg (85% edible portion)	180 - 201 g	125 - 165 g	125 - 165 g	140 - 200 g	100 - 120 g	100 - 121 g
Chicken thigh (66% edible portion)	236 - 263 g	160 - 210 g	160 - 210 g	184 - 263 g	144 - 160 g	132 - 158 g
Chicken breast (100% edible portion)	135 - 150 g	90 - 120 g	90 - 120 g	105 - 120 g	88 - 105 g	75 - 90 g
Fish (without head)	157-175 g	105 - 140 g	105 - 140 g	122 - 175 g	88 - 105 g	88 - 105 g
Rice	520 - 560 g	440 - 480 g	360 - 400 g	440 - 480 g	360 - 400 g	280 - 320 g
Vegetable	45 g	45 g	45 g	45 g	45 g	45 g
Fruits	40 -50 g	40 -50 g	40 -50 g	40 -50 g	40 -50 g	40 -50 g
Bread and other rice substitutes	Varies			Varies		

Terms and Conditions:

- a. Regular diet must be served with one serving of fresh fruit per meal daily.
- b. Serve freshly prepared dishes for meals prepared and cooked in the NCMH designated facility.
- c. Serving of sweet products, sugar-based item/beverages and pastry as dessert is not allowed. This may exacerbate service users current mental health condition.
- d. Avoid processed meats like ham, sausage, meatloaf and canned meat. (*Annex B. Guide in Eliminating Trans-Fatty Acids in Inpatient Meals*)
- e. The serving must be according to FNRI DOST – Food Exchange List serving portion and FNRI DOST Pinggang Pinoy Filipino Guide which includes vegetable, protein dish, rice and rice alternatives, and fruit. Please use MOVABA (Moderation, Variety, Balance) principle as a guide;
- f. Soup must be provided every meal especially for dry foods (e.g. *fried chicken, shanghai, etc.*).
- g. Meat / Fish must be served boneless and cut into bite/strip size

1.2 PERSON WITH DIABETES DIET

Table 1.2

PERSON WITH DIABETES DIET - ADOLESCENT							PERSON WITH DIABETES DIET - ADULT							PERSON WITH DIABETES DIET - ELDERLY						
2535 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	2170 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	1800 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex
	55%		20%		25%			55%		20%		25%			55%		20%		25%	
Breakfast 1015 kcal	140	6	50	6	30	6	Breakfast 870 kcal	130	5.5	43.5	5	25	5	Breakfast 720 kcal	99	4	35	4	19	4
Lunch 760 kcal	105	5	40	5	20	4	Lunch 650 kcal	90	4	32.5	4	18	3.5	Lunch 540 kcal	75 g	3 - 3.5	27 - 30	3 - 3.5	15	3
Supper 760 kcal	105	5	40	5	20	4	Supper 650 kcal	90	4	32.5	4	18	3.5	Supper 540 kcal	75 g	3 - 3.5	27 - 30	3 - 3.5	15	3

Food Item	Household measurement per share (g)					
	Adolescent	Adults	Elderly	Adolescent	Adults	Elderly
	Breakfast			Lunch and Supper		
Meat (Pork / Beef)	210 g	175 g	140 g	175 g	140 g	105 - 120 g
Chicken leg (85% edible portion)	240 g	200 g	165 g	200 g	165 g	120 - 170 g
Chicken thigh (66% edible portion)	315 g	250 g	210 g	260 g	210 g	155 - 195 g
Chicken breast (100% edible portion)	180 g	150 g	120 g	150	120 g	105 g
Fish (without head)	210 g	175 g	140 g	175	140 g	105 - 120 g
Rice	480 g	440 g	320 g	400 g	320 g	280 g
Vegetable	45 g	45 g	45 g	45 g	45 g	45 g
Fruits	40 -50 g	40 -50 g	40 -50 g	40 -50 g	40 -50 g	40 -50 g
Bread and other rice substitutes	Varies			Varies		

Terms and Conditions:

- Person with Diabetes Diet must be strictly served with one (1) exchange of fresh fruits three (3) times a day (breakfast, lunch and dinner) to provide source of dietary fiber, vitamins and minerals.
- Serving of sweet products, sugar-based item/beverages and pastry as dessert is not allowed.
- Avoid processed meats like ham, sausage, meatloaf and canned meat. (*Annex B. Guide in Eliminating Trans-Fatty Acids in Inpatient Meals*)
- A serving of vegetable should contain at least 45 grams per meal.
- Soup must be provided every meal especially for dry foods (e.g. *fried chicken, shanghai, etc.*).
- Meat/fish must be served boneless and cut into bite/strip size.
- Please refer to NDAP Diet Manual for further reference.

1.3 SOFT DIET

Table 1.3

SOFT DIET - ADOLESCENT							SOFT DIET - ADULT							SOFT DIET - ELDERLY						
2535 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	2170 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	1880 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex
	60 - 65%		15 - 20%		20 - 25%			60-65%		15 - 20%		20 - 25%			60 - 65%		15 - 20%		20 - 25%	
Breakfast 1015 kcal	160-165	6.5 - 7	38 - 43	4.5 - 5	23 - 25	4.5 - 5	Breakfast 870 kcal	135 - 140	5.5 - 6	25 - 30	3 - 4	20 - 25	4 - 5	Breakfast 720 kcal	117 - 120	4.5 - 5	27 - 30	3 - 4	15 - 20	3 - 4
Lunch 760 kcal	125-130	5.5 - 6	25 - 30	3.5 - 4	17 - 23	4 - 4.5	Lunch 650 kcal	100 -105	4.5 - 5	20 - 25	2.5 - 3	15 - 20	3 - 4	Lunch 540 kcal	87 - 90	3.5 - 4	20 - 25	2.5 - 3	15	2.5 - 3
Supper 760 kcal	125-130	5.5 - 6	25 - 30	3.5 - 4	20-25	4 - 4.5	Supper 650 kcal	100 -105	4.5 - 5	20 - 25	2.5 - 3	15 - 20	3 - 4	Supper 540 kcal	87 - 90	3.5 - 4	20 - 25	2.5 - 3	15	2.5 - 3

Terms and Conditions:

- Soft Diet should be soft in consistency, easy to chew and made of simple, easily digestible foods. It should not contain insoluble fiber or strong flavors. Fried foods are not allowed.
- Serving of sweet products, sugar-based item/beverages and pastry as dessert is not allowed. This may exacerbate service users current mental health condition.
- Avoid processed meats like ham, sausage, meatloaf and canned meat. (*Annex B. Guide in Eliminating Trans-Fatty Acids in Inpatient Meals*)
- Meat/fish must be served boneless and cut into bite/strip size.
- Please refer to NDAP Diet Manual for further reference.

1.4 OTHER MODIFIED DIETS

Table 1.4

OTHER MODIFIED DIET - ADOLESCENT							OTHER MODIFIED DIET - ADULT							OTHER MODIFIED DIET - ELDERLY						
2535 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	2170 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex	1800 Kcal	Carbohydrates (g)	Approx. Ex	Protein (g)	Approx. Ex	Fat (g)	Approx. Ex
	60 - 65%		15 - 20%		20 - 25%			60-65%		15 - 20%		20 - 25%			60 - 65%		15 - 20%		20 - 25%	
Breakfast 1015 kcal	160-165	6.5 - 7	38 - 43	4.5 - 5	23 - 25	4.5 - 5	Breakfast 870 kcal	135 - 140	5.5 - 6	25 - 30	3 - 4	20 - 25	4 - 5	Breakfast 720 kcal	117 - 120	4.5 - 5	27 - 30	3 - 4	15 - 20	3 - 4
Lunch 760 kcal	125-130	5.5 - 6	25 - 30	3.5 - 4	17 - 23	4 - 4.5	Lunch 650 kcal	100 - 105	4.5 - 5	20 - 25	2.4 - 3	15 - 20	3 - 4	Lunch 540 kcal	87 - 90	3.5 - 4	20 - 25	2.5 - 3	15	2.5 - 3
Supper 760 kcal	125-130	5.5 - 6	25 - 30	3.5 - 4	20 - 25	4 - 4.5	Supper 650 kcal	100 - 105	4.5 - 5	20 - 25	2.5 - 3	15 - 20	3 - 4	Supper 540 kcal	87 - 90	3.5 - 4	20 - 25	2.5 - 3	15	2.5 - 3

Terms and Conditions:

- a. Other modified diets must be served with one serving (*consider FNRI DOST - Food Exchange List serving portion guide*) of fresh fruit daily per meal (i.e., banana lacatan, orange, papaya, watermelon, or any fruits in season).
- b. Serving of sweet products, sugar-based item/beverages and pastry as dessert is not allowed. This may exacerbate service users current mental health condition.
- c. Avoid processed meats like ham, sausage, meatloaf and canned meat. (*Annex B. Guide in Eliminating Trans-Fatty Acids in Inpatient Meals*)
- d. Low Salt, Low Fat, Low Purine and other modified diets must be served with a variety of protein dish to meet the recommended protein requirement.
- e. Soup must be provided every meal especially for dry foods (e.g. *fried chicken, shanghai, etc.*).
- f. Meat/fish must be served boneless and cut into bite/strip size as recommended for mentally-ill service users.
- g. Diet such as clear liquids, general liquids and other modified diets ordered by the physician in charge and is written in the diet list (i.e. *probiotic drink, salt packets (Liberal salt diet), biscuits, candy, clear soup and etc.*) must be served. This will be in accordance with the condition and agreement of the winning food service provider and in-house dietitians considering cost control and food portion replacement.
- h. Please refer to NDAP Diet Manual for further reference.

1.5 OTHER REQUIREMENTS

Terms of Conditions:

- a. Nutritional formula for tube feeding and Oral Nutritional Supplement (ONS) shall be prepared and provided by the winning food service provider together with the disposable food grade bottle (tube feeding). The nutritional formula must meet the criteria as a sole source of nutrition for tube fed service users and must be complete and balanced formula with different selection and specification depending on the service users medical condition such as but not limited to modular and polymeric formulas with disease specific considerations (e.g. person with diabetes, renal or high protein).

The in-house nutritionist-dietitian shall monitor the preparation of the nutritional formula by the winning food service provider nutritionist-dietitian or personnel. The winning food service provider shall have a separate and designated tube feeding formula room that is air-conditioned and must maintain the highest quality standard of cleanliness, thus maintaining a sterile and germ free room before, during and after preparation to prevent contamination.

The in-house nutritionist-dietitian shall forward the updated diet/meal tags to the winning food service provider for proper distribution to the intended service users one day in advance. Please observe the following preparation and delivery schedule of Tube Feeding and ONS:

	Tube Feeding/ONS Preparation	Delivery/Distribution
Morning	5:30 AM	6:30 AM
Afternoon	2:30 PM	3:30 PM

- b. Oral Nutrition Supplement shall be prepared and provided by the winning food service provider together with the washable large container/pitcher. The request will be based on the number of request reflected on the diet list as referred by the Physician In-Charge.

The nutritional formula must meet the criteria as a sole source of nutrition as an oral nutritional supplement. The nutritional formula must be complete and balanced with different selection and specification depending on the service users medical condition such as but not limited to modular and polymeric formulas with disease specific considerations (intended for person with diabetes, renal or high protein).

	ONS Preparation	Delivery/Distribution
Morning	5:30 AM	6:30 AM
Afternoon	2:30 PM	3:30 PM

The winning food service provider shall ensure the preparation and proper distribution. The in-house nutritionist-dietitian shall forward the updated diet/meal tags to the winning food service provider for proper distribution to the intended service users. Please observe the following preparation and delivery schedule of Tube Feeding and ONS:

- c. Egg supplementation shall be prepared and provided by the winning food service provider based on the number of request reflected on the diet list. The winning food service provider shall ensure the cooking and the proper distribution of hard boiled eggs (without shell) on the bento box. The in-house nutritionist-dietitian shall forward the updated diet/meal tags to the winning food service provider for proper distribution to the intended service users. Please observe the following preparation and delivery schedule of Tube Feeding and ONS:

	Egg Preparation	Delivery/Distribution
Morning	5:30 AM	6:30 AM
Afternoon	2:30 PM	3:30 PM

- d. Sugar and Salt requirement from requesting pavilions shall be provided by the winning food service provider as per request that is reflected from the diet list. The in-house nutritionist-dietitian shall update and prepare the request for sugar and salt one day in advance.
- e. Special meals shall be provided on Christmas (December 25) and New Year (January 1). A sample menu of at least three (3) special Christmas and New Year menu must be submitted one (1) week before the date subject for review and final approval of the NCMH-NDS Chief Dietitian.

xxx 3. MEAL CENSUS

3.1 The NDS shall be responsible in the consolidation of daily census of service users for the preparation of meals for breakfast, lunch and supper.

3.2 The NDS shall submit the Patient Meals Summary on or before 6:00 PM for breakfast, lunch and supper of the following day.

3.3 The winning food service provider shall ensure that there will be enough buffer of at least 20-30 meals/day in case there is an increase in service users census due to admission.

3.4 The winning food service provider shall prepare the Food Packed Meal Distribution and Endorsement Form to be signed by both parties during the delivery of meals.

xxx C. KITCHEN PERSONNEL (COOKS AND FOOD HANDLERS)

The winning food service provider shall:

1. Employ only qualified individuals to ensure the highest standard of service. All employees must have a Health Certificate issued by the Health and Sanitation Office of the City Health Officer of Mandaluyong City yearly.
2. Provide Personal Protective Equipment (PPE) such as hairnet, hand gloves, apron and face mask.
3. Equip personnel with basic training on fire safety, food safety and sanitation at the start of the operation.
4. Provide official uniform with proper identification (e.g. ID or t-shirt with name tag) and appropriate footwear (close shoes) to their personnel while inside hospital premises.
5. Post and provide an updated organizational structure with proper identification and designation of employees in a conspicuous place within the dietary premises.
6. Ensure that all personnel must be fully vaccinated from COVID-19.

Other Matters:

- A. Bid Security shall be 120 calendar days from the date of submission and opening of bids.
- B. Section VII: Technical Specifications - Please write "COMPLY" to indicate that requirements are met.
- C. *Eligibility requirements and technical proposal should be in one folder and financial proposal in a separate folder, with shoelace on top instead of fastener, table of contents and index tabs in words, not numbers.*
- D. *Folder of Eligibility requirements and technical proposal should be placed in one envelope. And folder of Financial proposal should be in another envelope. Both envelopes shall then be placed in one mother envelope marked as "**Original Bid**"*
- E. Documents should be arranged chronologically according to the checklist issued.
- F. Color code for folders and envelope:
WHITE – Public Re-Bidding for Food Outsourcing Service for NCMH Main and Camarin Extension Facility CY 2023
- G. All other provisions on the bidding documents which are not affected shall remain in effect.
- H. The deadline for **Submission and Opening of Bids** is scheduled on **March 7, 2023, 9:00 AM**, at the **BAC Conference Room**, National Center for Mental Health Compound, Mandaluyong City.

- I. Any bid submitted after the deadline for submission shall be declared “LATE” and shall NOT be accepted.
- J. The BAC shall open the bids immediately after the deadline for submission and receipt of bids.

For the information and guidance of all concerned.


ALDEN C. CUYOS, MD, FPPA, IFAPA
Chairperson, BAC for Contract Services and Consultancy