

Amendment No. 2**Sub: Amendment to the referred tender enquiry****Ref.: 1) Tender Enquiry No.: HITES/PCD/AIIMS/40RT/Kitchen/22-23 dated 22.03.2022**

The following changes are being incorporated in the above referred Tender Enquiry Document.

SECTION I**NOTICE INVITING TENDERS (NIT)****Existing:**

Sl. No.	Tender ID	Item name	Qty.	EMD (Rs.)	Estimated cost (Rs.)
1	2023_HLL_1 49855_1	Hospital Kitchen, Patient Dietary Services and Staff/Public Cafeteria for the AIIMS Mangalagiri getting established/upgraded under PMSSY project	1	8,00,000.00	4,00,00,000.00

Read as:

Sl. No.	Tender ID	Item name	Qty.	EMD (Rs.)	Estimated cost (Rs.)
1	2023_HLL_149855_2	Hospital Kitchen, Patient Dietary Services and Staff/Public Cafeteria for the AIIMS Mangalagiri getting established/upgraded under PMSSY project	1	8,00,000.00	4,00,00,000.00

(2) Tender timeline may be read as:

Sl. No.	Description	Schedule
i.	Last date for receipt of Pre-bid queries	18.05.2023, 1000 Hrs IST
ii.	Tender Processing Fee*	2950/-
iii.	Pre-bid meeting date, time	18.05.2023, 1100 Hrs IST

Sl. No.	Description	Schedule
<p>For the pre-bid meeting scheduled to be held on 18-May-2023, 1100 Hrs (IST), find below mentioned meeting link for joining of pre-bid meeting. Meeting Link: https://meet.google.com/vyp-bnwk-znt</p> <p>Note: Kindly request all participants connecting through Google meet, please ensure your mic is set to OFF position at all times and turn ON when required. This will ensure unwanted Audio or background Noise can be avoided.</p>		
iv.	Pre -bid Meeting Venue	HLL Infra Tech Services Limited, Procurement & Consultancy Services Division, B-14 A, Sector-62, Noida-201307
v.	Closing date & time for submission of online bids	05.06.2023, 1400 Hrs IST
vi.	Closing date & time for submission of Tender Processing Fee and EMD in physical form**	06.06.2023, 1400 Hrs IST
vii.	Date and Time of opening of online bids	06.06.2023, 1430 Hrs IST
viii.	Venue for opening of online bids and Submission of tender processing fee	Same as 2 (iv)

SECTION - VI

LIST OF REQUIREMENTS

Part I:

Existing:

Sl No.	Tender ID	Item name	Qty.	Warranty in years	CMC in years
1	2023_HLL_149855_1	Hospital Kitchen, Patient Dietary Services and Staff/Public Cafeteria for the AIIMS Mangalagiri getting established under PMSSY project	1	5	5

Read as:

Sl No.	Tender ID	Item name	Qty.	Warranty in years	CMC in years
1	2023_HLL_149855_2	Hospital Kitchen, Patient Dietary Services and Staff/Public Cafeteria for the AIIMS Mangalagiri getting established under PMSSY project	1	5	5

Section – VII

Technical Specifications may be read as:

Sl.No	Scope of Work
I	General Scope
1	<p>Bidder is responsible for planning, designing, supplying, installation, commissioning, maintenance and operation of Dietary services at AIIMS Mangalagiri for a period of 10 years.</p> <p>Dietary Services include:</p> <p>a) Supply, Installation & Commissioning of all the Kitchen equipment on turnkey basis at Hospital Main Kitchen area earmarked in ground floor of service block. Preparation of patients diet as suggested by the Dietician and Distribution of patient meal to the respective wards/ICUs etc. as mentioned in the Standard Operating Procedures.</p> <p>b) Vendor also need to provide Cafeteria services to staff/visitors at :</p> <ol style="list-style-type: none"> 1. IPD staff/visitor cafeteria adjacent to the hospital kitchen area. Vendor can also use hospital kitchen for preparation of food for staff/visitor cafeteria in IPD provided that there is no disruption to hospital/patient dietary services. 2. Visitor/staff cafeteria in Dharmashala building & Admin Block. There are small kitchens in Admin building & Dharmashala building too which needs to be operated by the vendor for catering to respective staff/visitor cafeteria. <p>The list of the items to be served & prices were mentioned at ANNEXURE-A fixed price list. The arrangements (raw materials, utensils, cutlery, providing manpower, House keeping staff for upkeep & hygiene maintenance) for preparation of these food items for serving to staff/visitor cafeteria to be done by the vendor at his own level. There is no need to carry out any turnkey works in staff canteen area. Fully developed, furnished and air-conditioned area will be provided.</p> <p>The successful bidder needs to operate any other cafeteria if required by AIIMS Management.</p>
2	<p>The bidder has to run the cafeteria services 24* 7 for staff on fixed rate basis for items given in "Annexure-A". The bidder may use the kitchen area for preparation of the cafeteria items without affecting the dietary services for patients. The bidder will not be paid (as above) for equipment or manpower required to run the cafeteria services. Operations and maintenance of both the cafeterias is the responsibility of the bidder and collection of cash for Visitor & Staff cafeteria will also be the responsibility of the bidder.</p>
3	<p>Bidder has to provide adequate & sufficient manpower to run the Main Kitchen located in ground floor of service block as per the work defined in the SOP (Annexure - 7).</p>

4	The Main Kitchen should be divided into the following areas: receiving area , preparation area , cooking area, bakery area, dish washing area, area for preassembling & packaging of food , Clean and dirty trolley bay area, area for preparing therapeutic and modified feed, storage area, cold rooms, waste dumping area ,offices for dietician, offices for store -incharge etc. The layout of Main Kitchen shall be such that food preparation/ processes are not amenable to cross-contamination from other pre and post process operations like goods receiving, pre-processing (viz. packaging, washing / portioning of ready-to-eat food etc). Proper signage have to be displayed in various sections of the kitchen. The designing should be as per food Safety and standards regulations by Latest FSSAI guidelines.
5	Design of the Main kitchen should be in such a way that the functional flow should be unidirectional. The storage area should be a limited access area.Physical barriers should separate the dishwashing area from the other sections to contain contamination. The Kitchen should be designed such that negative pressure is in washing area & positive pressure in chopping area, cooking area & therapeutic diet area. The area should be a limited access area with controlled temperature (20-25°C) and relative humidity (30-50%).
6	Preparation area for Veg and Non-Veg should be physically separated. There should be separate utensils for cooking Veg and Non-Veg and these should not be mixed.
7	All utensils used for cooking of food and distribution of food to the patients will be provided by the bidder. All kitchen equipment mentioned in BOQ will be provided by the bidder. All other equipment like working table, shelves, almirahs, trolleys, waste bins, bins to store dry food items, trays etc. should be provided by the bidder.
8	ANNEXURE -1 is the BOQ of Capex items given for various areas of Kitchen. The bidder has to offer minimum number of items as per BOQ and as per tender technical specification. Other items in BOQ to be quoted as per the requirement and patient load mentioned in Annexure-2 and 3.
9	All general furniture should be modular and should be of reputed make like Hermen Miller, Godrej, Featherlite, Wipro.
10	All machinery/equipment paid for by AIIMS under CAPEX shall be the property of AIIMS from the date of issue of LC/CRC.
11	The vendor shall be responsible for procurement of all the Kitchen Chemicals, detergents etc. of the specification as per approved by consignee/SOP. AIIMS authorities may do surprise checks to verify that the items used are as per approved quality/SOP and appropriate quantity of these are being used. All kitchen wares used should be of good quality Stainless steel 304.
12	Bidder is responsible for cleaning and maintaining hygienic condition in all the areas including Dietary services at all times. Repairing & maintenance of Dietary services should be on regular basis.
13	Timely distribution of the food to patient care areas should be strictly complied as per SOP (Annexure- 7)
14	Serving of food for patients at bed side should be done in plates (Stainless Steel 304) having minimum six compartments. Size of the serving plate should be approximately 15" (inch)* 10"(inch).
15	All record keeping and maintenance of record to be done by the bidder. All records should be orderly and legible.

16	Bidder should make sure that all precautions to be taken by the employees to prevent themselves from any untoward incident in the kitchen from sharps, fire etc. All the employees should maintain hygienic condition like nails should be trimmed, hair should be tied up in the cap, apron to be worn by the employees etc. Hand hygiene should be the top most priority for all the employees working in the kitchen premises.
17	Waste management rules, wherever applicable to be followed by the Bidder as per SOP.
18	Authorized personnel of bidder may collect CAD drawings from AIIMS for better understanding of Dietary services, wards/ICUs/OTs/OPD/etc. areas.
19	The bidder shall procure FSSAI approved raw food materials.
20	1) It is the responsibility of the bidder to obtain License of Food Safety and standards Authority of India (FSSAI) before the commissioning of the Dietary services for AIIMS. If the said License is not obtained by the vendor before the commissioning of the Dietary services performance guarantee would be forfeited and other actions would be taken by AIIMS against the vendor as deemed fit. 2) It is the responsibility of the bidder to obtain ISO 22000 (Food Safety Management System) Certificate within one year of commissioning of Dietary Services and to maintain the same throughout the contract period.
21	AIIMS will provide electrical power to the Kitchen area. Vendor shall Install electricity meter and electricity charges at prevailing institutional electrical supply rates in the State of Andhra Pradesh shall be deducted from the OPEX bill as per actuals for that period. It shall be the responsibility of the bidder to record the electricity meter readings for the billing period. AIIMS reserves the rights to verify the same if required.
22	Meal/ Menu planning (cyclic/ seasonal) including the use of standardized recipe , food and fluid requirement , meal timings appropriate for patient category i.e private ward & General ward will be decided subsequently
23	There are different types of diet which are to be provided to the patients. Dieticians will guide the preparation of special diets like : Diabetic Diet, Renal Diet, gluten free Diet, Neutropenic Diet, High Protein and High Calorie Diet, Liquid Diet, Semi Solid Diet, regional dietary requirement, Standard Feed etc
24	The bidder shall supply the required numbers and type of equipment as per requirement based on the following; Dietary services must run all 365 days with sufficient manpower.
	a. Specification of the key equipment of Kitchen are detailed in the tender document.
	b. Patient Load per day shall be approximately 900 general diets and 50 Private diets when AIIMS is fully operational.
	c. The institute is likely to be operationalized in three phases viz.
	i. Phase-I - 250 Beds
	ii. Phase-II – 450 Beds
	iii. Phase-III - 950 Beds
	d. The Kitchen system shall be designed and commissioned upfront for full capacity with scope of expansion for upto 25 percent of the estimated capacity without deployment of any additional equipment.

	e. Indicative timings for distribution of food to the patient care areas should be as per SOP/instruction given by institute (Annexure -7).
25	Scope of Services also includes purchasing of raw materials like Grocery, Spices, Fresh Vegetables, Fresh Fruits, Egg, Milk etc. The vendor shall purchase all the raw food materials from NAFED/HAFED/ Mother Dairy.
26	All raw materials used for the cooking should be of approved brands as mentioned in Annexure-5. Authorized in charge of AIIMS will have the authority to approve alternate brands other than the specified brands above.
27	The bidder has to comply with the SOPs as per Annexure- 7 for Dietary services. The Bidder has to follow Latest Standard of FSSAI.
II	Turnkey
	Bidder has to do all the required turnkey as defined in Annexure - 6. The scope of turnkey would be Hospital Main Kitchen located in ground floor of service block of approx.10,000sqft . The institute will provide the shell structure of approx. 10,000 Sq.feet for main Kitchen on Ground Floor of Service Block. Bidder has to do complete planning, designing, supply, installation, testing & commissioning of all equipment on turnkey basis including all civil, electrical, plumbing, firefighting, sanitary, drainage, furnishing, CCTV, HVAC etc as described in Turnkey works as defined in Annexure - 6. While designing the Main Kitchen, bidder has to keep provision for future expansion of Main Kitchen for installation of one Combioven, one Brasing Pan, one Dishwasher of the highest capacity quoted by the bidder in the said tender. This provision should be made without disrupting the zoning of the Kitchen. All ancillary services like (electricity, water points, plumbing, R.O , HVAC etc.)required for future expansion has to be built in while designing and furnishing the Kitchen.
III	Penalty Clauses
1	AIIMS shall have the right to terminate the contract of the Dietary services rendered by the vendor, which are not of the requisite standard. Management shall demand and be supplied with a sample of any consumable/chemical for inspection and analysis & if required to be sent for testing by the approved laboratory. AIIMS will have unfettered right to inspect the premise, process of Dietary Services , finished product at any time and the vendor shall cooperate with the authorities.
2	During the Warranty period, desired Uptime of 95% of 365/366 (Leap Year) days (24 hrs) for the equipment, if downtime more than 5%, the warranty period/CAMC period will be extended by double the downtime period. Even though Uptime of 95% of 365/366 (Leap Year) days (24 hrs) for the equipment is given Kitchen services should run on all 365/366 (Leap Year) days
3	AIIMS may do surprise inspection for quality checks and compliance of SOP in Kitchen.
4	AIIMS reserves the right to check the food quality of items prepared in the Kitchen at any time and to take the samples in the presence of representatives of Contractor/Service Provider and get it tested from Government approved Laboratories for Microbiology/Adulterant testing of raw food, cooked food, etc. regularly to maintain hygiene standards.
5	In case of any foreign particle like hair, insect, worm, stones, metal etc. are found in food, AIIMS shall ascertain the reason and if fault of the contractor/service provider is established , the service provider shall be penalized with a penalty of Rs.1,000/- per occurrence.

6	In case of any written complaint regarding the quality of food or Dietary services is proven by the competent authority , the service provider shall be penalized with a penalty of Rs.1,000/- per occurrence.
7	All the vegetables, fruits and raw materials used in cooking should be fresh and in case any rotten/brown leaves/poor quality food items/raw materials found to be used in kitchen during inspection it shall be penalized with a penalty of Rs.1,000/- per occurrence.
8	There will be random checking/inspection for the packets of raw materials supplied in kitchen. In case any foreign materials found in such checking/inspection it shall be penalized with a penalty of Rs.1,000/- per occurrence.
9	The personal hygiene and dressing of all the worker in the kitchen should be as per SOP / FSSAI guidelines and if any deviation is found the service provider shall be penalized with a penalty of Rs.5,000/- per occurrence.
10	The kitchen environment should be clean and pest free conforming to SOP standard/ FSSAI Guidelines and if any deviation is found they shall be penalized with a penalty of Rs.1,000/- per occurrence.
11	If the delivery of food is delayed by more than half an hour as mentioned in SOP , the vendor shall be penalized with a penalty of Rs.5,000/- per occurrence.
12	If at any point of time the vendor is found deviating from the terms and conditions of tender(infrastructure, manpower, appliances etc), the vendor shall be penalized with a penalty of Rs.1,000/- per occurrence and on such repetitions contract may be cancelled.
13	Preparation area for Veg and Non-Veg should be physically separated. There should be separate utensils for cooking Veg and Non-Veg and these should not be mixed. If any point of time it is found that utensils used for Veg and Non-veg are inter mixing, penalty of Rs.1000/- per instance.
14	The above penalty applies to all the Dietary services
IV	L1 Ranking & Payment
1	CAPEX price includes cost for infrastructure work, installed equipment, Kitchen accessories & cost of any other accessories like carts, trays, trolleys, bins for storing dry food items, bins for collecting waste etc used in receiving area, preparation area, cooking area storage area, etc, any furniture installed within the Kitchen, any RO system, quality control equipment etc installed by the bidder and must be clearly quoted under the column of CAPEX in the technical and price bid (Annexure - 1).

2	<p>Bidder has to quote OPEX (Operational Cost) rate per General diet per day and rate per private diet per day as mentioned in Annexure- 2, 3 & 4. This OPEXrate must be inclusive of the cost of manpower, consumables any other recurring cost incurred for the receiving, washing, cooking , preparing, distributing, quality control, etc for the operation of Main Kitchen services used only for patients as per SOP prescribed in the tender. This OPEX (operational cost)rate shall be the basis for calculating bid ranking as per Annexure 4 . However, the OPEX shall be paid on monthly basis by multiplying the quoted OPEX rate per general and private diet with the actual number of diets (General + Private) verified by the dietician and approved by competent authority of AIIMS.The minimum number of Operational Beds for the purpose of OPEX shall not be less than 100 from the date of commissioning of the Kitchen system.</p> <p>Added Para : OPEX payment will be done by AIIMS Mangalagiri in 30 days from submission of verified invoice/bills by the vendor.</p>
3	The CAMC price from 6 th to 10 th year must be quoted separately and should not be quoted under CAPEX and OPEX.
4	L1 calculation will be based on the total cost of CAPEX as in Annexure 1 + Cost of CAMC from 6 th to 10 th year + OPEX cost as per Annexure 4.
5	<p>AIIMS shall pay CAPEX cost upfront for Annexure-1.</p> <p>OPEX will be paid monthly on actual basis (General + Private).</p> <p>CAMC will be paid on quarterly/ biannually / annually from 6th year onwards.</p>
V	Miscellaneous points
1	AIIMS reserves the right to open other cafeteria as required from time to time. Award of work for Kitchen and cafeteria services as mentioned in the said tender in no way give right to vendors for exclusivity of food and Beverages services
2	Vendor shall comply with all national and state taxation laws as applicable from time to time.
3	Food cooked in the Hospital Kitchen should be served to the patients, no outside food should be served and if the service provider is violating the same AIIMS shall have the right to terminate the contract.
4	All prepared dishes and menu will be analyzed for nutritional content by the dietician.
5	Re- use of frying medium i.e. Re-use of cooking oil should be avoided (as per latest FSSAI regulations)
6	Construction of Gas Banks for cooking (if required) & obtaining its license as per statutory requirements as applicable and continuous supply of fuel for cooking shall be the responsibility of bidder.

Sl.No	Scope of Work
I	TECHNICAL SPECIFICATION FOR KITCHEN ITEMS
A.	RECEIVING AREA
1	1. WEIGHING SCALE FOR BULK RECEIVING

	i) Electronic Type platform weighing scale For weighing upto 500 Kgs
	ii) Unit should have platform size 600 mm x600 mm or more with digital instrument panel connected on a vertical stand with a backlit display
	iii) Easy operation with push button for tare of scale and turn scale on and off.
	iv) Auto Zero Tracking and Auto
	v)Capacity : 500 kg
	vi) Weighing units: kg
	vii) Power : 230 VAC 50/60 Hz with AC adaptor
	viii) Type : Industrial
	ix) Display : LCD/LED
	x) Calibration : Internal
2	TABLETOP WEIGHING SCALE
	i) Electronic Type tabletop weighing scale for weighing 5-10Kg.
	ii) Battery operated.
	iii) Easy operation with push button for tare of scale and turn scale on and off.
	iv) Auto Zero Tracking and Auto Span Adjustment.
	v) Standard AC adapter to power the scale with the option of battery power.
	vi) Capacity : 5-10 kg
	vii) Weighing units: kg
	viii) Power : 230 VAC 50/60 Hz with AC adaptor
	ix) Type : Industrial
	x) Display : LCD/LED
	xi) Calibration : Internal
3	MOBILE BUSSING CART
	i) 14 Ga. S.S. top channel shape.
	ii) Four (4) no. 38mm dia uprights on Castors.
	iii) Two(2) no #18 G.A.S.S pan with All sides turned up 100mm& hemmed outside welded to S.S legs.
	iv) Four (4) no. heavy duty 125mmdia Non marking rubberized castors all with brakes.
	v) Under sides of top shall be reinforced W/ 25 X 100 X 25 #16 G.A.S.S inverted channel.
4	FOOT/Knee ACTIVATED HAND WASH SINK UNIT
	i) Made from 304 AISI stainless steel.
	ii) Integral radiused rear up stand.
	iii) Foot/ knee -operated.
	iv) Bowl mm340x365x155h with mixer spout and drain hole.
	v) Model shall complies with international hygiene and clean ability standards.
	vi) Should be Easy to clean
	vii) Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
	viii) Mixer spout, ½" in diameter and drain hole supplied as standard.

	ix) Should be constructed entirely in 18/10 stainless steel.
	x) Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
	xi) Rear upstand to be 30 mm in height and 1.5 mm thick.
	xii) Syphon to be included.
5	KNIFE SANITIZER WITH UV LAM
	i) Should be made of Stainless Steel 304.
	ii) Sanitization to be done through UV-ray irradiation.
	iii) Should Be single or two-hinged door construction
	iv) Should be able to place 10 – 12 number of knives for sanitization.
	v) The Cycle should be restarted with the opening and closing of the doors and automatically shuts off when cycle ends.
	vi) All the required precautions to be taken to protect the user from UV radiation
	vii) It should be ensured that all the precautions to be taken by the vendor during installation and operation of the equipment so that it should not harm the user
6	WALL MOUNTED HOSE REEL WITH SPRAY GUN
	i) Should include models for wall mounting and equipped with spray gun.
	ii) Rubber hose with spray gun certified for use with cold and water temp water.
	iii) Removable spray gun with plastic handle and adjustable beam.
	iv) 15m hose length.
	v) To be used with water temperature max 90°C
	vi) Hose reel to be provided with a stainless steel drum.
	vii) Shell shall be entirely made in AISI 304 stainless steel.
	viii) The hose winder is spring-loader and fitted with a locking mechanism.
	ix) Hose reel provided with a stainless steel swiveling wall bracket.
	x) Operating pressure min 1 bar / max 9 bar.
	xi) Water flow: 3 bar=13.5 l/min
B	WASHING AREA
1	Three Bowl Sink
	i) Entire Unit including under construction shall be made of SS 304.
	ii) The sink shall be suitably reinforced with SS 304 angle frame with necessary supports of SS 304
	iii) Unit shall have round legs of suitable dia with adjustable nylon bullet feed to support the entire weight of sink
	iv) All welded joints shall be ground smooth and polished as directed.
	v) Sink shall be provided with BSP drain coupling having ball valve. It shall have an under shelf made of pipe, welded equidistantly
	vi) Bowl size 450x450x350 mm
	vii) Overall size 1650x650x850 mm+ 150mm splash
2	DOUBLE SINK UNIT
	i) 16 Ga. S.S. Top.

	ii) 150mm High Rear side Splash. Front & Both sides' marine edges with back side of splash to be closed by # 20 G.A. S.S. sheets
	iii) Top secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work.
	iv) Left side of unit Two (2) no. 500 mm x 500mm x 200mm deep # 16 Ga. S.S. sink, Sink Complete with 50mmdia lever handle operated waste outlet & rear connected overflow.
	v) Two (2) No. # 20 Ga. S.S. 50mm high Removable perforated Strainer basket with handles.
	vi) Four (4) no. 38mmDia S.S. legs. With adjustable bullet feet.
	vii) 25mmDia S.S. pipe cross bracing welded to legs at Rear & both sides.
	viii) # 20 G.A.S.S Apron front & right of Sink.
	ix) Two (2) No. Deck Mounted Swivel type water Mixer faucet.
3	BIG BOWL SINK UNIT
	i) Entire Unit including under construction shall be made of 16 swg SS 304.
	ii) The sink shall be suitably reinforced with 25x25x3 mm thick SS 304 angle frame with necessary supports of SS 304
	iii) Unit shall have round legs of suitable dia with adjustable nylon bullet feed to support the entire weight of sink
	iv) All welded joints shall be ground smooth and polished as directed.
	v) Sink shall be provided with 2 no.s BSP drain coupling having 2 no.s ball valve. It shall have an under shelf made of pipe, welded equidistantly
	vi) Bowl size 1300x500x350 mm
	vii) Overall size 1500x650x850 mm+ 150mm splash
4	WALL SHELF - Size (w x d x h) – 3800 x 300 – 1 No
	(i) Made from 304 AISI stainless steel, 1mm in thickness.
	(ii) Upturned edges.
	(iii) Integral radiused rear upstand, h=30mm.
	(iv) Wall brackets allow the shelf to be positioned at different heights.
	(v) It could be installed and positioned at different heights on the wall using the supplied wall brackets.
	(vi) Smooth surfaces, rounded corners, absence of edges and rear upstand facilitate cleaning operations
5	WALL SHELF - Size (w x d x h) – 3300 x 300 – 1 No
	i) Made from 304 AISI stainless steel, 1mm in thickness.
	ii) Upturned edges.
	iii) Integral radiused rear upstand, h=30mm.
	iv) Wall brackets allow the shelf to be positioned at different heights.
	v) It could be installed and positioned at different heights on the wall using the supplied wall brackets.
	vi) Smooth surfaces, rounded corners, absence of edges and rear upstand facilitate cleaning operations
6	WALL SHELF - Size (w x d x h) –No, 1500 x 300 – 3 No
	i) Made from 304 AISI stainless steel, 1mm in thickness.
	ii) Upturned edges.

	iii) Integral radiused rear upstand, h=30mm.
	iv) Wall brackets allow the shelf to be positioned at different heights.
	v) It could be installed and positioned at different heights on the wall using the supplied wall brackets.
	vi) Smooth surfaces, rounded corners, absence of edges and rear upstand facilitate cleaning operations
7	WALL MOUNTED HOSE REEL WITH SPRAY GUN
	i) Should include models for wall mounting and equipped with spray gun.
	ii) Rubber hose with spray gun certified for use with cold and water tamp water.
	iii) Removable spray gun with plastic handle and adjustable beam.
	iv) 15m hose length.
	v) To be used with water temperature max 90°C
	vi) Hose reel to be provided with a stainless steel drum.
	vii) Shell shall be entirely made in AISI 304 stainless steel.
	viii) The hose winder is spring-loader and fitted with a locking mechanism.
	ix) Hose reel provided with a stainless steel swiveling wall bracket.
	x) Operating pressure min 1 bar / max 9 bar.
	xi) Water flow: 3 bar=13.5 l/min
8	FOOT/KNEE ACTIVATED HAND WASH SINK UNIT
	i) Made from 304 AISI stainless steel.
	ii) Integral radiused rear upstand.
	iii) Foot/knee-operated.
	iv) Bowl mm340x365x155h with mixer spout and drain hole.
	v) Model shall complies with international hygiene and clean ability standards.
	vi) Should be Easy to clean
	vii) Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
	viii) Mixer spout, ½" in diameter and drain hole supplied as standard.
	ix) Should be constructed entirely in 18/10 stainless steel.
	x) Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
	xi) Rear upstand to be 30 mm in height and 1.5 mm thick.
	xii) Syphon to be included
9	TILTING BASKET VEGETABLE WASHER
	i) Unit to be made from 304 AISI stainless steel.
	ii) Double inclined well bottom to allow automatic cleaning.
	iii) Washing system by water vortex; multiple diffuser for uniform water vortex; automatic water filling.
	iv) The lifting of the basket at the end of the washing cycle is achieved by a reliable and safe linear motor controlled by double push button with alarm. IP55 water protection.
	v) Well capacity: 500 lt.
	vi) Double inclined well bottom to allow automatic cleaning of the unit.
	vii) Easy to remove perforated stainless steel filters.

	viii) Washing well shaped to achieve an efficient water vortex.
	ix) Basket lifting at the end of the cycle achieved by means of a linear motor controlled by a double push button with alarm.
	x) "Soft-action" manual ball valve regulates the wash water loading and pressure.
	xi) Multiple diffuser to uniform water vortex and a solenoid valve to expedite water loading and drainage.
	xii) Simple control panel with emergency stop and acoustic alarm switch.
	xiii) Cycle duration of 2 to 3 minutes, a timer switch regulates the cycle length.
	xiv) IPX5 water protection.
	xv) To be mounted on adjustable stainless steel legs.
10	MOBILE TANK WITH FALSE BOTTOM
	i) Mobile Tank to support Vegetable Washer for unloading vegetables.
	ii) Constructed in 304 AISI stainless steel.
	iii) Push handle, perforated false bottom, drain hole and overflow pipe.
	iv) It should have 4 swiveling castors, two with brakes
C	PREPARATION AREA
11	FOOT/KNEE ACTIVATED HAND WASH SINK UNIT
	i) Made from 304 AISI stainless steel.
	ii) Integral radiused rear upstand.
	iii) Foot/ knee -operated.
	iv) Bowl mm340x365x155h with mixer spout and drain hole.
	v) Model shall comply with international hygiene and clean ability standards.
	vi) Should be Easy to clean
	vii) Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
	viii) Mixer spout, ½" in diameter and drain hole supplied as standard.
	ix) Should be constructed entirely in 18/10 stainless steel.
	x) Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
	xi) Rear upstand to be 30 mm in height and 1.5 mm thick.
	xii) Syphon to be included.
12	DOUBLE SINK UNIT
	i) #16 Ga. S.S. Top.
	ii) 150mm High Rear side Splash. Front & Both sides' marine edges with back side of splash to be closed by # 20 G.A. S.S. sheets.
	iii) Top secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work.
	iv) Left side of unit Two (2) no. 500 mm x 500mm x 200mm deep # 16 Ga. S.S. sink, Sink Complete with 50mmdia lever handle operated waste outlet & rear connected overflow.
	v) Two (2) No. # 20 Ga. S.S. 50mm high Removable perforated Strainer basket with handles.
	vi) Four (4) no. 38mmDia S.S. legs. With adjustable bullet feet.
	vii) 25mmDia S.S. pipe cross bracing welded to legs at Rear & both sides.

	viii) # 20 G.A.S Apron front & right of Sink.
	ix) Two (2) No. Deck Mounted Swivel type water Mixer faucet.
13	MOTORIZED VEGETABLE PEELER
	i) Should be motorized vegetable peeler
	ii) Unit to be constructed in stainless steel with lid
	iii) To be supplied with: -abrasive plate.
	iv) Timer with countdown display.
	v) Removable rotating plate covered in abrasive vitreous material (lava stone) to ensure high quality finish to peeled vegetables.
	vi) Peels are reduced to small pieces to facilitate drainage process.
	vii) Pulse function to control the unloading operation.
	viii) Removable water inlet, clipped to the cover, designed to serve as a spray to clean the machine.
	ix) Detectors to stop the machine from operating when the lid and/or door are opened.
	x) IP55 waterproof touch button control panel.
	xi) Capacity: 25 kg
14	WALL MOUNTED HOSE REEL WITH SPRAYGUN
	i) Should include models for wall mounting and equipped with spray gun.
	ii) Rubber hose with spray gun certified for use with cold and water temp water.
	iii) Removable spray gun with plastic handle and adjustable beam.
	iv) 15m hose length.
	v) To be used with water temperature max 90°C
	vi) Hose reel to be provided with a stainless steel drum.
	vii) Shell shall be entirely made in AISI 304 stainless steel.
	viii) The hose winder is spring-loader and fitted with a locking mechanism.
	ix) Hose reel provided with a stainless steel swiveling wall bracket.
	x) Operating pressure min 1 bar / max 9 bar.
	xi) Water flow: 3 bar=13.5 l/min
15	WALL SHELF
	i) Made from 304 AISI stainless steel, 1mm in thickness.
	ii) Upturned edges.
	iii) Size (w x d x h) – 1400 x 300 x 25 mm
	iv) Integral radiused rear upstand, h=30mm.
	v) Wall brackets allow the shelf to be positioned at different heights.
	vi) It could be installed and positioned at different heights on the wall using the supplied wall brackets.
	vii) Smooth surfaces, rounded corners, absence of edges and rear upstand facilitate cleaning operations
16	WORK TABLE
	i) Unit to be 1600 mm of length.
	ii) #16 Ga. S.S. Top.
	iii) 150mm High Rear Splash with back side of splash to be closed by # 20 G.A. S.S. sheet.

	iv) Top and body secured to 38mm x 38mm x 3mm thick S.S. welded angle frame work.
	v) # 18 Ga. S.S. Bottom shelves with hat type reinforcement channel.
	vi) Four (4) no. 38mmDia S.S. legs. With adjustable bullet feet.
	vii) Unit provided One (1) no. tool Drawer at Right side, Construction as per standard Drawings.
17	Deleted
18	DOUGH KNEADER – 80 litres
	i) To be suitable for kneading .
	ii) Capacity: 80 liters 1 No.
	iii) Reinforced body for heavy duty use with 18/8 (AISI 302) 80 liter capacity stainless steel bowl.
	iv) Reinforced transmission and powerful asynchronous motor 1.5 kW or more
	v) Should be with electromechanical speed variator.
	vi) Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together.
	vii) Unit to be Water proof (IP55)
	viii) Height adjustable feet.
	ix) Deleted
	x) Deleted
19	DOUGH KNEADER – 40 litres
	i) To be suitable for kneading .
	ii) Capacity: 40 liters 1 No.
	iii) Reinforced body for heavy duty use with 18/8 (AISI 302) 40 liter capacity stainless steel bowl.
	iv) Reinforced transmission and powerful asynchronous motor 1.5 kW or more
	v) Should be with electromechanical speed variator.
	vi) Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together.
	vii) Unit to be Water proof (IP55)
	viii) Height adjustable feet.
	ix) Deleted
	x) Deleted
20	Deleted
-	-
20 a	VEGETABLE CUTTER
-	For slicing, stripping, shredding of vegetables
-	Capacity : 500 Kg/ Hr or more
-	Made up of SS 304
-	Power : 1 to 1.5 kW
-	Power Supply: 230V,50 Hz
-	Should be supplied with all accessories required for smooth functioning of the equipment
20 b	VEGETABLE SLICER
-	For slicing vegetables into small required slices

-	Minimum slice thickness: 1mm
-	Made up of SS 304
-	Power : 1 to 1.5 kW
-	Power Supply: 230V,50 Hz
-	Should be supplied with all accessories required for smooth functioning of the equipment
21	PORTABLE HAND MIXER
	i) Handheld mixer with stainless steel tube & space saving storing wall support.
	ii) To be used directly in stew pots, even during cooking
	iii) To be easy removal of accessories.
	iv) Speed : 9000 rpm or more
	v) Water proof (IP55) control panel to control speed levels
	vi) Electronic speed variator
	vii) Electronic speed adjustment by pulse on + and - buttons.
	viii) Deleted
22	TILTING WET GRINDER –
23	COCONUT SCRAPER -25KG Capacity
24	SS PULVERIZER with door safety switch interlock - 40 KG Capacity –
	Should have overload cut off emergency stop switch sensor switch to switch off motor incase front door is open while machine is running it should be fitted with suitable motor along with suitable rating of DOL starter with FR Teflon coated cable of sufficient length. Entire unit should be of SS 304. Legs should have provision for grouting. The unit should be provided with suitable baldes of different sizes
D	HOT PREPARATION
1	COMBI OVEN – 40 GN
	i) Gas/Electric operated.
	ii) Capacity : 40 GN 1/1
	iii) 304 AISI stainless steel construction throughout.
	iv) Touch screen controls.
	v) Should be able to provide variable steam from 10% to 95%
	vi) Should be able to provide convection cooking, steam cooking and combination of convection and steam heating
	vii) IPX 5 spray water protection certification for easy cleaning.
	viii) Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
	ix) Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
	x) Swing hinged front panel for easy service access to main components.
	xi) Unit to be supplied with 1 of Trolley with tray rack for 40x1/1GN
	xii) Automatic cleaning program, Core temperature sensor, Retractable hand shower, S.S Stand with Castors and under tray storage
2	COMBI OVEN – 20 GN
	i) Gas/Electric operated.

	ii) Capacity : 20 GN 1/1
	iii) 304 AISI stainless steel construction throughout.
	iv) Touch screen controls.
	v) Should be able to provide variable steam from 10% to 95%
	vi) Should be able to provide convection cooking, steam cooking and combination of convection and steam heating
	vii) IPX 5 spray water protection certification for easy cleaning.
	viii) Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
	ix) Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
	x) Swing hinged front panel for easy service access to main components.
	xi) Unit to be supplied with 1 of Trolley with tray rack for 20x1/1GN
	xii) Automatic cleaning program, Core temperature sensor, Retractable hand shower, S.S Stand with Castors and under tray storage
3	EXHAUST HOOD FOR COMBI OVEN
	i) External and internal parts to be manufactured in SS 304
	ii) Fully welded joints
	iii) Should have removable, dishwasher washable SS grease filters.
	iv) Grease drain channel with grease tray.
	v) Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light through-out the hood
	vi) Should have IP65 Electrical fittings.
	vii) Wiring should be in heat resistant conduits
	viii) To be provided with adjustment Dampers
	ix) To be suspended on ceiling with hanger rods.
	x) Capture Ray Ultraviolet cassette with integrated controls and safety
	xi) Easy access to UV cassettes for maintenance.
	xii) Unit complete with U.V filter.
	xiii) Unit should have S.S. pre-piping for Fire suppression System.
4	TILTING BRAISING PAN
	i) Gas/Electric operated Unit.
	ii) Should have Automatic tilting mechanism
	iii) Should have Automatic Ignition
	iv) AISI 304 stainless steel construction.
	v) Capacity 150-200 Ltrs.
	vi) Unit to be GN compliant pan size
	vii) Size (WxDxH) 1600x900x700mm (approx)
	viii) IPX6 water resistant.
	ix) Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, cooking and steaming

	x) No overshooting of cooking temperatures, fast reaction
	. xi) Deleted
	.xii) Temperature sensors to provide efficient temperature control
	xiii) Easy to clean cooking surface
	xiv) Optimum heat distribution
	xv) Deleted
	xvi) High-quality thermal insulation of the pan to save energy
5	EXHAUST HOOD FOR TILTING BRAISING PAN
	i) External and internal parts to be manufactured in SS 304
	ii) Fully welded joints
	iii) Should have removable, dishwasher washable SS grease filters.
	iv) Grease drain channel with grease tray.
	v) Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light through-out the hood
	vi) Should have IP65 Electrical fittings.
	vii) Wiring should be in heat resistant conduits
	viii) To be provided with adjustment Dampers
	ix) To be suspended on ceiling with hanger rods.
	x) Capture Ray Ultraviolet cassette with integrated controls and safety
	xi) Easy access to UV cassettes for maintenance.
	xii) Unit complete with U.V filter.
	xiii) Unit should have S.S. pre-piping for Fire suppression System.
6	Deleted
7	Deleted
8	TILTING BOILING PAN
	i) Gas/Electric operated Unit
	ii) Should have Automatic tilting mechanism
	iii) Should have Automatic Ignition
	iv) AISI 304 stainless steel construction.
	v) Capacity 300 Ltrs.
	vi) Approx Size (WxDxH) 1500x1000x700mm
	vii) Kettle should be suitable to boil, steam, poach, braise or simmer all kinds of produce
	viii) Max pressure of inner jacket at 1,5 bar (Approx); minimum working pressure at 0.1 bar. (Approx)
	ix) Should allow temperature control between 50 and 110°C.
	x) Motorized, variable pan tilting with "SOFT STOP".
	xi) Deleted
	xii) Pan should be tilted over 90° to facilitate pouring and cleaning operations.
	xiii) Built in temperature sensor
	xiv) Deleted.

	xv) IPX6 water resistant.
9	EXHAUST HOOD FOR TILTING BOILING PAN
	i) External and internal parts to be manufactured in SS 304
	ii) Fully welded joints
	iii) Should have removable, dishwasher washable SS grease filters.
	iv) Grease drain channel with grease tray.
	v) Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light through-out the hood
	vi) Should have IP65 Electrical fittings.
	vii) Wiring should be in heat resistant conduits
	viii) To be provided with adjustment Dampers
	ix) To be suspended on ceiling with hanger rods.
	x) Capture Ray Ultraviolet cassette with integrated controls and safety
	xi) Easy access to UV cassettes for maintenance.
	xii) Unit complete with U.V filter.
	xiii) Unit should have S.S. pre-piping for Fire suppression System.
10	DOSA PLATE (1650 x 900 x 850 mm + 150 mm splash)
	i) This shall be fabricated as per the size mentioned.
	ii) Entire equipment body shall be made of SS 304.
	iii) Heating: High pressure V Type burners with individual needle control Knobs and pilot to be provided
	iv) the burner shall cover the entire bottom with uniform heating for lighting the burner a suitable opening to be provided in the front of the unit with sliding or openable cover plate.
	v) Grease gutter: Suitable width of grease gutter with an opening below to collect grease in a drawer which is easy to remove plate.
	vi) Highly polished MS Plate sloped in the front towards grease gutter. Sneeze guard should be made from 10 mm thick transparent acrylic sheet with suitable curve towards the frontside.
	vii) Support to mount sneeze guard should be made of SS round pipe
11	EXHAUST HOOD FOR DOSA Plate
	i) External and internal parts to be manufactured in SS 304
	ii) Fully welded joints
	iii) Should have removable, dishwasher washable SS grease filters.
	iv) Grease drain channel with grease tray.
	v) Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light through-out the hood
	vi) Should have IP65 Electrical fittings.
	vii) Wiring should be in heat resistant conduits
	viii) To be provided with adjustment Dampers
	ix) To be suspended on ceiling with hanger rods.
	x) Capture Ray Ultraviolet cassette with integrated controls and safety

	xi) Easy access to UV cassettes for maintenance.
	xii) Unit complete with U.V filter.
	xiii) Unit should have S.S. pre-piping for Fire suppression System.
12	IDLI STEAMER
	Double walled mineral wool insulated all SS sheet body on tiny tubular legs with adjustable bullet. Capacity should be 480 Idli or more.
13	AUTOMATIC CHAPATI MAKER
	i) Machine body: Stainless Steel (food grade)
	ii) Capacity: 1500 – 2000 Chapati per hour
	iii) Size : 140"x40"x40" (maximum size)
	iv) Heating: Electricity/ LPG.
	v) Chapatti size: 4" to 6" diameter
	vi) Chapatti thickness: 1.5 mm to 3 mm
	vii) Adjustable 4 feet SS. trolley: 4" wheel brakes for mounting the machine
14	EXHAUST HOOD FOR CHAPATI MAKER
	i) External and internal parts to be manufactured in SS 304
	ii) Fully welded joints
	iii) Should have removable, dishwasher washable SS grease filters.
	iv) Grease drain channel with grease tray.
	v) Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light through-out the hood
	vi) Should have IP65 Electrical fittings.
	vii) Wiring should be in heat resistant conduits
	viii) To be provided with adjustment Dampers
	ix) To be suspended on ceiling with hanger rods.
	x) Capture Ray Ultraviolet cassette with integrated controls and safety
	xi) Easy access to UV cassettes for maintenance.
	xii) Unit complete with U.V filter.
	xiii) Unit should have S.S. pre-piping for Fire suppression System.
15	CHAPATI COLLECTION TROLLEY
	i) Structure made of completely constructed of SS sheet. Top 16 swg.
	ii) Heavy duty 4 caster wheels
	iii) Approx size 450 X 675 X 750
16	CHAPATI PLATE CUM PUFFER
17	SPREADER TABLE
	i) Unit of size 800 mm Wide x 900 mm Deep x 850 mm High
	ii) To be provided with a drawer.
	iii) To be constructed in stainless steel 304.
	iv) Worktop in 20/10mm thickness.
	v) Right angled side edges to eliminate gaps and possible dirt traps between units.

18	FOUR BURNER RANGE WITH CONVECTION OVEN UNDERNEATH
	i) Unit of size (approx) 800 mm Wide x 900 mm Deep x 850 mm High
	ii) To be provided with a convection oven underneath
	iii) Oven chamber with 2 levels of runners to accommodate 2/1 GN shelves
	iv) To be constructed in stainless steel.
	v) To be installed on stainless steel feet with height adjustment up to 50 mm.
	vi) High efficiency flower flame burners with continuous power regulation and optimized combustion.
	vii) Right angled side edges eliminate gaps and possible dirt traps between units.
	viii) Flame failure device as standard on burners to protect against accidental extinguishing. (2 steam pans).
	ix) Ribbed, enameled steel oven base plate.
	x) Exterior panels of unit in stainless steel.
	xi) Pan supports in heavy duty cast iron.
	xii) Extra strength work top in heavy duty 2 mm stainless steel.
	xiii) Right-angled side edges to allow flush-fitting junction between units.
19	EXHAUST HOOD FOR CHAPATI MAKER
	i) External and internal parts to be manufactured in SS 304
	ii) Fully welded joints
	iii) Should have removable, dishwasher washable SS grease filters.
	iv) Grease drain channel with grease tray.
	v) Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light through-out the hood
	vi) Should have IP65 Electrical fittings.
	vii) Wiring should be in heat resistant conduits
	viii) To be provided with adjustment Dampers
	ix) To be suspended on ceiling with hanger rods.
	x) Capture Ray Ultraviolet cassette with integrated controls and safety
	xi) Easy access to UV cassettes for maintenance.
	xii) Unit complete with U.V filter.
	xiii) Unit should have S.S. pre-piping for Fire suppression System.
20	SINGLE BURNER STOCK POT STOVE (SINGLE/DOUBLE)
21	Deleted
22	HEALTH SINK WITH SANITIZER
23	WORK TABLE WITH SPLASH
24	SINGLE SINK UNIT
25	GRANITE TOP TABLE
E	PREPARATION AREA FOR THERAPEUTIC DIET
	1. Items as per requirement.
F	BAKERY PREPARATION AREA
1	PLANETARY MIXER-

2	BAKERY OVEN WITH PROOFER-
3	BREAD SLICER-
4	DOUGH SHEETER-
G	DISH WASHING AREA
1	PRE-WASH TABLE WITH PRE-WASH SPRAY UNIT
	i) Unit to be attached to hood type dishwashers.
	ii) Unit of size 1200 mm x 750 mm Deep x 1200 mm
	iii) Undershelf to be provided.
	iv) Constructed in 304 AISI stainless steel.
	v) Backsplash mm300h.
	vi) N. 2 square 40x40mm tubular legs on height-adjustable feet.
	vii) Bowl size mm500x400x300h with overflow pipe
	viii) Drain hole and plastic syphon.
	ix) Basket direction: from left to right.
	x) To be supplied with splash mounted pre-wash spray unit. Finger hook
2	DISH WASHER – HOOD TYPE WITH VAPOUR HOOD
	i) Heavy duty Stainless steel construction.
	ii) Capacity - atleast 60 racks / Hr
	iii) Machine can be connected to cold water
	iv) Built-in atmospheric boiler
	v) 84°C rinse temperature
	vi) Internal cavity as well as exterior panels are in 304 series Stainless steel.
	vii) The unit is equipped with flexible fill hoses
	viii) Pressed tank in front position to facilitate cleaning.
	ix) Built in rinse booster pump
	x) IP25 protection
	xi) Deleted
	xii) delivered on height-adjustable feet
	xiii) Single skin hood supported by 3 springs to ensure smooth movement and guarantee operator safety.
	xiv) Specially designed Stainless steel wash/rinse arms and nozzles provide superior cleaning action.
	xv) Revolving interchangeable Stainless steel wash/rinse arms above and below the rack, screw out for simple clean up.
	xvi) Pre-arranged for on-site HACCP implementation
	xvii) Uses 2-4 liters of clean water per final rinse cycle
	xviii) Suitable for baskets – 500 x 500 mm
	xix) Unit to be supplied with vapour hood. Entirely constructed in 304 AISI stainless steel
	xx) Unit of size (approx) 1200 mm x 1200 mm Deep x 400 mm
	xxi) Low noise level.
	xxii) 304 AISI stainless steel labyrinth filters easily removable for cleaning

	xxiii) 304 AISI stainless steel blind panels for a correct exhaustio
	xxiv) Internal baffle to facilitate steam condensation and collection
	xxv) Eyebolts and screw anchors for ceiling installation.
	xxvi) Labyrinth filters guarantee constant filtration to avoid clogging and to protect against fire.
	xxvii) Outlet holes to be sized in order to minimize drops in pressure.
3	LOADING/UNLOADING TABLE FOR HOOD TYPE DISH WASHER
	i) To be attached to hood type dishwashers.
	ii) Unit of size 1200 mm x 600 mm Deep x 910 mm
	iii) Entirely constructed in 304 AISI stainless steel
	iv) Basket direction: from right to left and from left to right.
	v) Square 40x40mm tubular legs on height-adjustable feet.
4	DISH WASHER - CONVEYOR TYPE
	i) Capacity – 180 Racks /Hr or more
	ii) Direction of operation – Left to Right
	iii) With DRYER & OFF LOADER.
	iv) Unit to feature built in Energy Saving Device (ESD).
	v) With Dual Rinse.
	vi) With auto timer to stop operation when no racks
	vii) Unit to have two conveyor speeds
	viii) Suitable for rack size to be 500 mm X 500 mm.
	ix) Unit should be with Integral rinse pump.
	x) Unit to feature as standard end of day self-cleaning cycle.
	xi) Unit to feature atmospheric built-in boiler system with built-in rinse booster pump
	xii) With Insulation.
	xiii) With Push button drain down.
	xiv) With Single point vent connection.
	xv) With standard Accessories
5	SOILED DISH DROP-OFF TABLE WITH RACK SHELF & CHUTE
	i) Unit of size 1700 mm x 800 mm Deep x 1550 mm
	ii) Constructed in 304 AISI stainless steel.
	iii) 1-tier over shelf for baskets.
	iv) Single waste scraping hole with rubber ring.
	v) Attachment to infill tops or slide conveyors on the right side.
	vi) Basket direction: from left to right.
	vii) To be attached to hood type dishwashers.
6	CLEAN DISH LANDING TABLE
	i) Entirely constructed in 304 AISI stainless steel
	ii) Conveyors supplied as knock-down.
	iii) Manual rack movement with short rollers
	iv) Drain can be turned 360°.

	v) Designed to transport 500x500 mm dishwashing baskets.
	vi) AISI 304 1.2mm stainless steel basin
	vii) Self-bearing undershelf
	viii) Plastic rollers easy to remove
	ix) Sloping bottom of the basin grants a smooth and rapid drainage
7	MOBILE CLEAN DISH RACKS
	i) AISI 304 stainless steel 4-tier shelving
	ii) Entirely constructed in 304 AISI stainless steel
	iii) Unit of size 1500 mm x 600 mm Deep x 1800 mm
8	WALL MOUNTED HOSE REEL WITH SPRAY GUN
	i) Should include models for wall mounting and equipped with spray gun.
	ii) Rubber hose with spray gun certified for use with cold and water temp water.
	iii) Removable spray gun with plastic handle and adjustable beam.
	iv) 15m hose length.
	v) To be used with water temperature max 90°C
	vi) Hose reel to be provided with a stainless steel drum.
	vii) Shell shall be entirely made in AISI 304 stainless steel.
	viii) The hose winder is spring-loader and fitted with a locking mechanism.
	ix) Hose reel provided with a stainless steel swiveling wall bracket.
	x) Operating pressure min 1 bar / max 9 bar.
	xi) Water flow: 3 bar=13.5 l/min
9	FOOT/KNEE ACTIVATED HAND WASH SINK UNIT
	i) Made from 304 AISI stainless steel.
	ii) Integral radiused rear upstand.
	iii) Foot/ knee -operated.
	iv) Bowl mm340x365x155h with mixer spout and drain hole.
	v) Model shall complies with international hygiene and clean ability standards.
	vi) Steel knee pedal to be make hand washing basin extremely easy to use.
	vii) Should be Easy to clean
	viii) Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
	ix) Mixer spout, ½" in diameter and drain hole supplied as standard.
	x) Should be constructed entirely in 18/10 stainless steel.
	xi) Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
	xii) Rear upstand to be 30 mm in height and 1.5 mm thick.
	xiii) Syphon to be included.
H	STORAGE AREA
1	SS STORAGE RACK
2	COLD ROOM – WALK IN REFRIGERATOR
	i) Operating temperature : -2 °C +2 °C

	ii) Panel insulation in cyclopentane (60mm thickness)
	iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High
	iv) Internal floor in non-slip, Kota Tiles
	v) Rounded internal and external corners.
	vi) Built-in refrigeration unit for operation in ambient temperatures up to +43°C.
	vii) Refrigerant R404a.
	viii) Defrosting through heated gas with automatic re-evaporation of defrosting water.
	ix) Self-closing right-hinged door with magnetic door-gaskets; handle with lock and interior safety release.
	x) To be included with 4-level shelving set.
3	FREEZER ROOM – WALK IN FREEZER
	i) Operating temperature : -18 °C -20 °C
	ii) Panel insulation in cyclopentane (100mm thickness)
	iii) Unit of size (approx) 3000 mm x 2600 mm Deep x 2200 mm High
	iv) Internal floor in non-slip, Kota Tiles
	v) Rounded internal and external corners.
	vi) Built-in refrigeration unit for operation in ambient temperatures up to +43°C.
	vii) Refrigerant R404a.
	viii) Defrosting through heated gas with automatic re-evaporation of defrosting water.
	ix) Self-closing right-hinged door with magnetic door-gaskets; handle with lock and interior safety release.
	x) To be included with 4-level shelving set.
4	UPRIGHT FREEZER
	i) Unit of size (approx) 750 mm Wide x 800 mm Deep x 2000 mm High
	ii) Capacity – 600 Ltrs.
	iii) Operating temperature min.: -22 °C Operating temperature max.: -15 °C
	iv) AISI 304 SS exterior and interior
	v) Built-in refrigeration unit
	vi) Air conveyors allow installation up to 2100 mm from ceiling.
	vii) Full AISI 304 SS back.
	viii) Heavy duty castors with breaks.
	ix) Two Half size door.
	x) R404a gas in refrigeration circuit.
	xi) Ambient temperature of operation – 43 deg C.
	xii) Door activated lights.
	xiii) 60 mm high density insulation.
	xiv) Mounted on 85 mm feet, adjustable in height up to 125 mm.
5	UPRIGHT REFRIGERATOR
	i) Unit of size (approx) 750 mm Wide x 800 mm Deep x 2000 mm High
	ii) Capacity – 600 Ltrs.

	iii) Operating temperature min.: -2 °C Operating temperature max.: 10 °C
	iv) AISI 304 SS exterior and interior
	v) Built-in refrigeration unit
	vi) Air conveyors allow installation up to 2100 mm from ceiling.
	vii) Full AISI 304 SS back.
	viii) Heavy duty castors with breaks.
	ix) Internal tem -2 to + 8 Deg Celsius.
	x) Two Half size door.
	xi) R404a gas in refrigeration circuit
	xii) Ambient temperature of operation – 43 deg C.
	xiii) Door activated lights.
	xiv) 60 mm high density insulation.
	xv) Mounted on 85 mm feet, adjustable in height up to 125 mm.
6	STORAGE BIN FOR POTATO/ONION
	i) 25mm x 25mm #16 Ga. S.S. outer frame work.
	ii) Front, top rear & both sides 6mm thick S.S. rod Cladding
	iii) 16 Ga. S.S base sloped rear to front
	iv) # 18 Ga. S.S. front/ top hinged doors w/Rod Handle.
	v) Size (w x d x h) – 900 x 750 x 750 mm.
7	SS STORAGE BINS FOR GRAINS/PULSES- Capacity 120 Litres
	I. PRE DISTRIBUTION AREA
	1. SS TABLE
	2. SS RACK
	3. SS DRAWERS
J	DISTRIBUTION AREA
1	SERVICE TROLLEY
	i) Made from 304 AISI stainless steel.
	ii) 2 Fixed castors and 2 swiveling castors with brakes, mm125 in diameter.
	iii) Shelves size mm1200x600.
	iv) Load capacity: 150 kg
2	BAIN MARIE TROLLEY WITH HEATED CUPBOARD
	i) Temperature of wells regulated from 30° to 90°C and 1/2" drainage with opening valve.
	ii) Wells to accept GN containers 200mm depth.
	iii) IPX5 water resistant.
	iv) Maximum temperature of external panels less than 50°C. Control panel
	v) Structure in (40x40mm) squared tube, panels, top, wells and integrated lower shelf in 304 AISI stainless steel.
	vi) Top with 2 hinged lids.
	vii) 4 swiveling anti track wheels 125mm diam., two with brakes.
	viii) 4 integrated bumpers.

	ix) Ergonomic handle on the top of the trolley.
3	Deleted
4	WALL MOUNTED HOSE REEL WITH SPRAY GUN
	i) Should include models for wall mounting and equipped with spray gun.
	ii) Rubber hose with spray gun certified for use with cold and water tamp water.
	iii) Removable spray gun with plastic handle and adjustable beam.
	iv) 15m hose length.
	v) To be used with water temperature max 90°C
	vi) Hose reel to be provided with a stainless steel drum.
	vii) Shell shall be entirely made in AISI 304 stainless steel.
	viii) The hose winder is spring-loader and fitted with a locking mechanism.
	ix) Hose reel provided with a stainless steel swiveling wall bracket.
	x) Operating pressure min 1 bar / max 9 bar.
	xi) Water flow: 3 bar=13.5 l/min
5	FOOT/KNEE ACTIVATED HAND WASH SINK UNIT
	i) Made from 304 AISI stainless steel.
	ii) Integral radiused rear upstand.
	iii) Foot/ knee -operated.
	iv) Bowl mm340x365x155h with mixer spout and drain hole.
	v) Model shall complies with international hygiene and clean ability standards.
	vi) Steel knee pedal to be make hand washing basin extremely easy to use.
	vii) Should be Easy to clean
	viii) Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
	ix) Mixer spout, ½" in diameter and drain hole supplied as standard.
	x) Should be constructed entirely in 18/10 stainless steel.
	xi) Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
	xii) Rear upstand to be 30 mm in height and 1.5 mm thick.
	xiii) Syphon to be included.

ANNEXURE – 01

Dietary Services BOQ (CAPEX Items)

Sl. No	Area	Description	Minimum Quantity to be offered	Make & Model	Capacity (if applicable)	Actual Quantity offered	Remarks
1	Receiving Area	Weighing Scales for Bulk receiving	2				
2		Table Top Weighing Scale	2				
3		Mobile Bussing Cart	2				

4		Foot Activated Hand Wash Sink Unit	1				
5		Knife Sanitizer with UV Lamps	2				
6		Wall mounted Hose Reel with Spray Gun	1				
7	Washing area	Three Bowl Sink	1				
8		Double sink unit	1				
9		Big Bowl Sink	1				
10		Wall Shelf 3000x300	1				
11		Wall Shelf 3300x300	1				
12		Wall Shelf 1500x300	3				
13		Wall mounted Hose Reel with Spray Gun	1				
14		Foot Activated Hand Wash Sink Unit	2				
15		Tilting Basket Vegetable washer	1				
16		Mobile tank with False Bottom	1				
17	Preparation Area	Foot Activated Hand Wash Sink Unit	1				
18		Double Sink Unit	1				
19		Motorized Vegetable Peeler	1				
20		Wall mounted Hose Reel with Spray Gun	1				
21		Wall Shelf	3				
22		Work Table (1800mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)	15				
23		Dough Kneader-80 Litres	1				
24		Dough Kneader-40 Litres	1				
25		Cutter	1				
26		Slicer	1				
27		Portable Hand Mixer	1				
28		Tilting Wet Grinder	4				
29		Coconut Scraper	1				
30		Pulverizer	2				
31		Vacuum Packaging Machine	1				

32	Hot Preparation	Combi Oven – 40 GN	1				
33		Combi Oven – 20 GN	1				
34		Exhaust Hood for Combi Oven	1				
35		Tilting Braising Pan	1				
36		Exhaust Hood for Tilting Braising Pan	1				
37		Deleted					
38		Deleted					
39		Tilting Boiling Pan	2				
40		Exhaust Hood for Tilting Boiling Pan	1				
41		Automatic Chapati Maker	1				
42		Exhaust Hood for Chapati Maker	1				
43		Chapati Collection Trolley	3				
44		Chapati Plate cum Puffer	3				
45		Spreader Table	3				
46		Four Burner Range with Convection Oven underneath	1				
47		Exhaust Hood for Four burner ranger	1				
48		Single Burner stock pot stove (Single/Double)	6				
49	Deleted						
50	Health Sink With Sanitizer	1					
51	Work Table With Splash (1500mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)	4					
52	Single Sink Unit	1					
53	Granite Top Table	1					
54	Dosa plate Gas operated	2					
55	Exhaust hood for Dosa Plate	2					
56	Idli Steamer	1					

57	Preparation area for Therapeutic Diet	As per requirement					
58	Bakery Preparation Area	Planetary Mixer	2				
59		Bakery Oven with Proofer	1				
60		Bread Slicer	1				
61		Dough Sheeter	1				
62	Dish Washing Area	Pre-wash Table with Pre-wash Spray Unit	1				
63		Dish Washer - Hood Type with Vapour Hood	1				
64		Loading / Unloading Table for Hood Type Dish washer	1				
65		Dish Washer - Conveyor Type	1				
66		Soiled Dish Drop Off Table with Rach Shelf & Chute	1				
67		Clean Dish Landing table	1				
68		Mobile Clean Dish Racks	3				
69		Wall mounted Hose Reel with Spray Gun	1				
70		Foot Activated Hand Wash Sink Unit	1				
71		Storage Area	SS Storage Rack (900mm (L) x 450mm (B) x 1800mm (H) Approx)	4			
72	Cold Room - Walk In Refrigerator		1				
73	Storage bins for Onion and Potatoes		2				
74	Storage bins for Grains and pulses		10				
75	Freezer Room - Walk In Freezer		1				
76	Upright freezer		1				
77	Upright Refrigerator		1				
78	Pre Distribution area	SS Table (1800mm (L) x 750mm (B) x 850mm (H) + 150mm	2				

		(Back Splash) with 2 under shelves)				
79		SS Racks	4			
80		SS Drawers	2			
81	Distribution area	Service Trolley	10			
82		Bain Marie Trolley with Heated Cupboard	4			
83		Refrigerated Trolley	2			
84		Wall mounted Hose Reel with Spray Gun	1			
85		Foot Activated Hand Wash Sink Unit	1			
86		Miscellaneous	Stainless Steel Serving Plates with Compartments	3000		
87	Mobile Hot Food Carts		12			
88	Water Cooler		2			
89	Drain Trough Gratings		As required			
90	Insect Light Traps for Pest Control		12			
91	Air Curtains		6			
92	SS Garbage Bins approx 90 Ltrs set (1 Dry & 1 Wet)		16 Sets			
93	Ice Cube Machine		2			
94	Blenders		4			
95	Rice Cooker 10 Ltrs		2			
96	Masala Trolley		2			
97	Work Table With Sink (1800mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)		3			
98	Wall Mounted Shelf		3			
99	Work Table With Undershelf (1500mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)		5			
100	Platform Trolley		3			
101	RO System 1000 Ltrs/hr	2				

102		Spoons stainless steel (304)	10000				
103		Deleted					
104		Deleted					
105		Forks Stainless Steel	2000				
106		Butter Knife Stainless steel (304)	2000				
107		Hotel Bone China	300				
108		Glass Bottles for Liquid feed	500				
109		Insulated flask for Tea/ Coffee / Milk	200				
110		Food Thermometer	4				
111		Deleted					
112		Hand dryer	8				
113		Hot water Geyeser-100 Ltrs	1				
114		Water Boiler-20 Litres	1				
115		Micro wave oven	1				
116		Sandwich griller	1				
117		Pallets	10				
118		Cap cabinet	3				
119		Soiled Dish trolley	2				
120		Garbage Trolley	10				
121		Garbage Bins with Lids	20				
122	Other Requirement	All other required accessories for the running & operation of Kitchen should be supplied by the bidder and should be of standard makes.	As required				
123	Turnkey	Turnkey as per Annexure - 6.	For 10000 sq Ft.				
124		Construction of Gas Banks for cooking (if required) & obtaining its license as per statutory requirements as applicable and continuous supply of fuel for cooking	As required				
		TOTAL CAPEX COST:					

Note: Bidder should offer their prices in the price bid for above BOQ by incorporating the actual offered quantity in the price bid at specific field

Annexure - 2				Compliance (Yes/No)	Remarks
Food items for calculating unit rate of General Diet per patient per Day					
S.No	Food Items	Load of General Diet per Day (850 General Patients + 50 Therapeutic Patients)	Quantity of items per patient per day		
1	Toned milk (Morning)	900	100 ml		
2	Curd	900	200gm		
3	Milk for Tea (Evening)	900	50ml		
4	Tea leaves / Coffee	900	10gm		
5	Egg	900	1 no		
6	Paneer	900	50gm		
7	Atta	900	200gm		
8	Whole Wheat Bread/ Milk Bread (2 Slice)	900	50gm		
9	Poha/ Upma	900	50gm		
10	Daliya	900	25gm		
11	Rice	900	150gm		
12	Pulses / Legumes	900	60gm		
13	Vegetables	900	300gm		
14	Refined Oil	900	40ml		
15	Sugar	900	30gm		
16	Salt	900	5gm		
17	Mixed / Assorted spices	900	10gm		
18	Plain Biscuits (Marigold/Britania/Parle-G)	900	04 pieces		
Note: Considering above quantity of items per patient , unit cost of General diet per patient per day to be offered in the price bid under Annexure 4.					

Annexure - 3

Food items for calculating unit rate of Private Diet per patient per Day			
	Food Items	Load of Private Diet per Day	Quantity of raw material per patient per day
1	Toned milk	50	200 ml
2	Curd	50	200gm
3	Paneer (veg)	50	100gm
4	Chicken/ Fish (non- veg)	50	150gm
5	Tea bags/ Coffee (4 sachets)	50	4no
6	Egg	50	2no
7	Cheese Slice (one)	50	20gm
8	Dessert	50	150gm
9	Daliya/ Cornflakes / Oats	50	25gm
10	Atta	50	200gm
11	Whole Wheat Bread/ Milk Bread	50	50gm
12	Poha/ Upma/ Macaroni/ Pasta	50	50gm
13	Rice	50	60gm
14	Biscuit (Sweet/ Salty/ Without sugar)	50	50gm
15	Pulses / Legumes	50	60gm
16	Vegetable including salad	50	500gm
17	Fruit	50	200gm
18	Refined Oil	50	30ml
19	Sugar sachet	50	25gm
20	Salt sachet	50	3gm
21	Butter (one chiplet) salted & unsalted	50	10gm
22	Jam (one chiplet)	50	15gm
23	Black pepper Sachet	50	.50gm
24	Milk Powder (sachet)	50	30gm
25	Dessert	50	100gm
26	Fruit juice	50	200ml
27	Mixed / Assorted spices	50	10gm
Note: Considering above quantity of items per patient , unit cost of private diet per patient per day to be offered in the price bid under Annexure 4			

**Annexure -4
(OPEX Cost Calculation)**

	a	b	c	d	e
Year of Operation	OPEX Rate per General Diet per day as per (Annexure 2) (For the purpose of actual payment)	Annual OPEX rate of General Diet per day = a x 900 (Load of General diet per day) x 365 days	OPEX Rate per Private Diet per day as per (Annexure -3) (For the purpose of actual payment)	Annual OPEX rate of Private Diet per day = c x 50 (Load for Pvt diet per day) X 365 days	Annual OPEX Cost for General and Private Diet (for the purpose of Bid Ranking only) = Column b + d
1st Year					
2nd Year					
3rd Year					
4th Year					
5th Year					
6th Year					
7th Year					
8th Year					
9th Year					
10th Year					
Total OPEX Cost for 10 years for the pupose of Bid Ranking					Sum Total of Annual OPEX Cost from 1st to 10th year of operation

Annexure - 5

Suggestive Brand of Items (FSSAI Approved)				
SI No	Items	Approved Brands	Compliance (Yes/No)	Remarks
1	Salt	Tata, Annapurna, Nature fresh		
2	Spices	M.D.H. Masala, Badshah, Everest		
3	Ketchup	Maggi, Kissan, Heinz		
4	Oil	Sundrop, Saffola, Fortune any other FSSAI approved reputed brand		
5	Atta	Ashirvad, Pillsbury, Annapurna		

6	Rice	Daawat, India Gate, Lal Quila, Golden Harvest or equivalent reputed brand		
7	Butter	Amul, Mother Dairy, Vijaya, Sangham		
8	Bread	Modern, Harvest Gold, Britannia		
9	Jam	Kisan, Mapro, Maggi, Dabur, Patanjali		
10	Milk, Panner, Curd	Amul, Mother Dairy, Vijaya, Sangham		
11	Tea	Brooke Bond, Lipton, Tata, Taaza		
12	Coffee	Nescafe, Bru, Sunrise		
13	Ice Cream	Amul, Mother Dairy, Kwality, Natural's, Vijaya, Sangham		
14	Cheese	Amul, Mother Dairy, Britannia, Vijaya, Sangham		
Note: Authorised incharge of AIIMS will have the authority to approve alternate brands other than the specified brands above.				

Sl. No	Turnkey works for Main Kitchen	Compliance to the Tender Specification (Yes/No)	Remarks
	Annexure – 6		
	i) The scope of turnkey would be the main kitchen of approx.10,000sqft located in Ground Floor of Service Block.		
	ii) The turnkey work includes all modifications to the built up space provided at the hospital site including Installation of Equipment, RO plant, civil works, electrical works, plumbing works, false ceiling, CCTV, firefighting, sanitary, drainage, furnishing, HVAC etc. While designing the Kitchen the Bidder has to provision for future expansion of Kitchen for installation of the highest capacity equipment like Combi-Oven, Dishwasher, Braising Pan quoted by the bidder in the said tender. This provision should be made without disrupting the zoning of the Kitchen. All ancillary services like (electricity, water points, plumbing, R.O etc.)required for future expansion has to be built in while designing and furnishing the Kitchen. DG Backup for Kitchen & Cafeteria will be provided by the Institute.		
	iii) Bidders are required to visit the site for self-assessment of the extent of work.		
	iv) All cable trenches and railings wherever required to be placed.		

	v) Any other necessary work not mentioned in BOQ/technical specifications/turnkey but required for successful completion of Installation, testing & commissioning of Kitchen should be carried out by the bidder.		
	vi) Bidder has to specify the Electrical Load Requirement, Water Requirement and other associated works required on the basis of BOQ given in the tender, air conditioning requirement, electrical light fittings etc.		
	vii) Necessary Co-ordination with other associated works vendors/agencies like other medical services vendors/Civil contractor agencies/Institute/HITES will be responsibility of bidder for successful completion of Kitchen.		
	viii) All necessary work & accessories required to install and complete functioning of equipment should be included in the equipment and supplied as standard.		
	ix) Bidder has to construct toilets, rest room, change room (Male & Female), shower facilities for their workers.		
	x) Floors, ceilings and walls must be maintained in a sound condition to minimize the accumulation of dirt, condensation and growth of undesirable moulds. They should be made of impervious material and should be smooth and easy to clean with no flaking paint or plaster.		
	xi) Doors shall also be made of smooth and non-absorbent surfaces so that they are easy to clean and wherever necessary, disinfect.		
	xii) The floor of food processing / food service area shall have adequate and proper drainage and shall be easy to clean and where necessary, disinfect. Floors shall be sloped appropriately to facilitate drainage and the drainage shall flow in a direction opposite to the direction of food preparation / manufacturing process flow.		
1	Civil work		
	a) All material should be of high quality and sample should get approved by consignee.		
	b) Installation of false ceiling with at least 0.8mm thick stainless steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.		
	c) All civil works inclusive of construction of brick wall, plastering , painting etc required as per the approved lay out plan, laying of tiles on walls & floors, provision of doors & windows as per approved lay out plan		
	d) Levelling of floor if any required before laying of floor tiles		
	e) Grease traps are to be provided as per requirement.		
2	Electrical work:		
	a) Consignee will provide three phase supply at one point in KITCHEN Area. All remaining work has to be done by the bidder.		

	b) Installation of the new electrical panels comprising of appropriate size ACB/ MCCB/ MCB/ Contactors/ Relays/ Changeover/ Switchover/ Measuring Instruments/ Indicating lights etc as per requirement of the Lighting, machines, Air conditioners, AHUs, RO Plant etc. There should be separate cubicle panels for emergency and normal electrical supply		
	c) The approved make of electrical panel will be ABB/ L&T/ Legrand/ Snider/ Siemens. Panel fabricator should be CPRI approved.		
3	Air-conditioning:		
	a) Bidder has to do Air conditioning requirement as per zoning concept and standards.		
	b) All the work will be done keeping in mind the prescribed norms of the pressure and the air changes for the different areas of the KITCHEN.		
4	Fire safety:		
	Fire safety equipment will be installed as per the norms and requirements of the fire department and keeping in mind the norms and specifications of the different zoning areas of the KITCHEN.		
	a) Fire detection and alarm system with conventional optical type smoke detectors, RIs/ MCP, fire control panel and its wiring with copper conductor FRLS wire shall be provided as per CPWD specifications.		
	i. Make of smoke detectors as approved will be Apollo/ Edward/ Siemens/ Honeywell.		
	ii. Make of RI, Hooters, MCP, Fire control panel will be of Agni/ Safex/ Minimax.		
	b) Fire fighting system will be installed comprising of Hose reels, fire hydrants, landing valve, hose pipes, branch pipe, nozzles, and valves as per CPWD specifications. The hosing and internal pipeline needs to be laid down by the vendor. However, the water connection will be provided by the institute.		
	c) Automatic sprinkler system with adequate size of pressurization pump with pressure gauge, flow switch, annunciation panel etc shall be installed by the vendor, as per CPWD specifications.		
	d) Vendor will provide adequate fire extinguishers of required type. (According to Fire safety rules).		
5	Plumbing work & draining system		
	a) Stainless piping to drain the hot water from autoclaves to nearest drains		
	b) All necessary plumbing works required in the KITCHEN area including laying of plumbing pipeline with all required fittings.		
	c) All necessary drainage works required in the KITCHEN area including laying of drain pipeline with all required fittings.		
	d) Provision of sanitation fittings in the toiles and any other associated areas		
6	Ventilation and lighting		

	a) Provision of 2ftx2ft LED lights to provide illumination of 300 lux in all areas. LED lights to be flush mounted to the false ceiling		
	b) Toughened glass sealed windows with curtains to be provided to allow natural sun light wherever possible.		
	c) Exhaust air fans to be provided wherever required		
7	Security and safety		
	a) AIIMS shall not be held responsible for any loss or damage due to any reasons whatsoever to any type of inventory that may be kept in the said Kitchen store by the vendor. The premises provided to the vendor should only be used for the purpose as mentioned in the contract (i.e. KITCHEN services for AIIMS, only). Under no circumstances, the premises are to be used for any other purpose, than what has been mentioned in the contract. The general safety & ensuring fire safety of the premises is the responsibility of the contractor.		
	b) Bidder has to install CCTV cameras covering all major areas with recording of 30 days for the proper monitoring of workflow with the connection in the manager room. It should be integrated with Hospital security system.		
	LIST OF ITEMS AND SUGGESTED MANUFACTURERS:		
	i. FLOORING VITRIFIED TILES -Somany, Kajaria , H&R Johnson, RAK India		
	ii. PAINT - Dulux, Asian Paints , Nerolac		
	iii. ELECTRICAL:		
	a) CABLES - Finolex, Havells,V-Guard.		
	b) SWITCHES - Legrand, L&T, Crabtree, Roma.		
	c) DISTRIBUTION BOX, MCB- Legrand, L&T, Siemens, Havells.		
	d) LIGHT FITTINGS - Philips / Crompton / Kesselec-Schreder / Wipro.		
	iv. AIR CONDINTIONING - Daikin, Hitachi, Blue Star, Voltas.		
	v. FURNITURE - Hermen Miller, Godrej, Featherlite, Wipro		

SI.No	SOP	Compliance to the Tender Specification (Yes/No)	Remarks
	Annexure – 7		
	Standard Operating Procedures (SOP)		
	Objective:		
	1. The orderly and timely processing and distribution of food as per diet chart made available to the Vendor.		
	2. To ensures competence and proper methods of cooking food, preparation of feeds, preparation of Therapeutic Diet as per directions provided.		
	Work Flow Inventory management in Kitchen		

	1. Inventory management of the raw material and other items required in the Kitchen will be done by the Vendor.		
	2. Inventory Management of all the items required in the Kitchen should be such that there should neither be shortage nor excessive inventory in the store		
	3. No raw material or ingredient shall be used by the bidder if it is known to contain parasites, undesirable micro-organisms, pesticides, veterinary drugs or toxic items, decomposed or extraneous substances, which would not be reduced to an acceptable level by normal sorting and/or processing.		
	4. All raw materials, food additives and ingredients, wherever applicable, shall conform to all the Regulations and standards laid down under the Act. FSSAI (Latest Regulation).		
	5. Records of raw materials, food additives and ingredients as well as their source of procurement shall be maintained in a register for inspection. Proper records inclusive of raw material received & issued, name & ID of the person issuing the item and name & ID of the person receiving the item will be maintained		
	6. All raw materials should be checked & cleaned physically thoroughly. Raw materials should be purchased in quantities that correspond to storage/ preservation capacity.		
	7. Packaged raw material must be checked for 'expiry date'/ 'best before'/ 'use by' date, packaging integrity and storage conditions.		
	8. Receiving temperature of frozen food should be -180 C or below		
	9. Raw material received shall be checked by the vendor under the supervision of AIIMS for any decayed/ disintegrating item and if the defect is found item shall be replaced by the bidder and the same will be updated in the logbook.		
	10. The vendor shall procure all the raw food materials (only from laboratory tested reputed firms like FSSAI (as mentioned in Scope of Work of the tender).		
	11. Equipment and containers that come in contact with food and used for food handling, storage, preparation, processing, packaging and serving shall be made of corrosion free materials which do not impart any toxicity to the food material and should be easy to clean and /or disinfect (other than disposable single use types).		
	12. Raw paste, sauces etc. should be stored in properly covered containers made of food grade material and checked regularly for fungal growth, deterioration etc.		
	Opening of the Kitchen		
	1. Name and the responsibility should be fixed of a person who opens the Kitchen. He /She will turn on all the basic utilities like light, equipment requiring time to pre-heat.		
	2. The person who opens the kitchen will inspect the whole kitchen area for neatness, cleanliness and will report to the concerned personnel for any equipment malfunctions.		
	3. The record of the same will be maintained.		
	Preparation Procedures for cooking of the food		

	1. The ingredients required to cook the daily menu need to be taken out at the beginning of the meal cooking.		
	2. The Bidder shall develop and maintain the systems to ensure that time and temperature are controlled effectively where it is critical to the safety and suitability of food. Such control shall include time and temperature of receiving, processing, cooking, cooling, storage, packaging, distribution and food service upto the patient.		
	3. Whenever frozen food / raw materials are being used / handled / transported, proper care should be taken so that defrosted / thawed material are not stored back after opening for future use.		
	4. If thawing is required then only required portion of the food should be thawed at a time.		
	5. Wherever cooking is done on open fire, proper outlets for smoke/steam etc. like chimney, exhaust fan etc. shall be provided		
	Washing of raw vegetables and other food items		
	1. Adequate facilities for washing of raw food should be provided.		
	2. Every sink (or other facilities) for washing food must have an adequate supply of hot and/or cold water.		
	3. These facilities must be kept clean and, where necessary, disinfected. Preferably, sinks which are used for washing raw foods shall be kept separate and that should not be used for washing utensils or any other purposes.		
	4. Whole fruits and vegetables should be washed in potable water before being cut, mixed with other ingredients.		
	5. Uncooked, ready-to-eat fruits & vegetables should water adequately before cutting, peeling or serving		
	6. Fruits and vegetables should be peeled, squeezed and/or cut, as appropriate, with clean equipment/ utensils made of non-absorbent food grade materials		
	Chopping:		
	1. Use Cutting Boards wherever required.		
	2. Keep the items on work tables organized - Do not crowd the tabletop.		
	3. Keep all knives visible: Do not cover knives with food, towels, etc.		
	4. Wipe up spills right away.		
	5. Work with CLEAN towels.		
	6. Store knives so they are visible and will not fall or be covered - NOT in drawers.		
	7. Before opening a new food container, be sure the old one is used up - not "lost".		
	8. Avoid stacking items to the point they become unstable		
	Non-veg. Products:		
	1. Raw meat and processed meat should be separated from other foods; items and surfaces.		
	2. Separate items (e.g. cutting boards, dishes, knives) and preparation area for raw meats and poultry and marine products should be used to		

	avoid cross contamination of food.		
	3. Hands should be thoroughly washed before switching from preparing raw meat to any other activity.		
	4. Ensure proper cooking of all non-vegetarian products.		
	5. Used surfaces should be washed with antibacterial cleaning agent, rinsed properly with water and sanitized after preparing raw meat.		
	6. Ensure that frozen products are thawed as per FSSAI (as per latest guidelines).		
	Cooking:		
	1. Cooking to be done as per the hospital Menu Plan provided to the vendor.		
	2. All the workers should protect themselves from any injury or burn etc.		
	3. Equipment and utensils used in the preparation of food shall be kept at all times in good order and repair and in a clean and sanitary condition. Such utensil or container shall not be used for any other purpose.		
	4. Every utensil or container containing any food or ingredient of food shall at all times be either provided with a properly fitted cover/lid or with a clean gauze net or other material of texture sufficiently fine to protect the food completely from dust, dirt and flies and other insect.		
	Preparation of Therapeutic and feeds:		
	1. Should be prepared as recommended by the Dietician/Doctor.		
	2. Therapeutic Diet should be prepared under all hygienic conditions		
	3. Personnel preparing Therapeutic Diet should follow all condition with regard to personnel Hygiene		
	Packaging of Food for distribution to patient care areas		
	1. Food should be packed in food plates as per Diet Menu		
	2. Packaging materials shall provide protection for all food products to prevent contamination, damage and shall accommodate required labeling as laid down under the FSS Act & the Regulations there under.		
	3. For primary packaging (i.e packaging in which the food or ingredient or additive comes in direct contact with the packaging material), only Food grade packaging materials are to be used. For packaging materials like aluminum plastic and tin, the standards to be followed are as mentioned under the FSSAI Regulations (latest) and rules		
	4. Packaging materials where used, shall be non-toxic and shall not pose a threat to the safety and suitability of food under the specified conditions of storage and use.		
	5. Food plates and other items must be maintained in good repair and kept clean.		
	6. Plates or any other items used for serving the food to the patients should be stain free & odour free. There should be no breakage / Crack /Distortion of the food plates or items used for serving/ distribution of the food to the patients.		
	Preparation required prior to the distribution of food.		

	1. Distribution trolleys should be clean and ready for distribution as per the requirement. All critical links in the supply chain need to be identified and provided for to minimize food spoilage during transportation. Processed / packaged and / or ready-to-eat food shall be protected as per the required storage conditions during transportation and / or service.		
	2. Temperatures and humidity which are necessary for sustaining food safety and quality shall be maintained. The conveyances and /or containers shall be designed, constructed and maintained in such manner that they can effectively maintain the requisite temperature, humidity, atmosphere and other conditions necessary to protect food conveyances and / or containers used for transporting / serving foodstuffs shall be nontoxic, kept clean and maintained in good condition in order to protect foodstuffs from any contamination.		
	3. Transport trolley and / or containers shall not be used for transporting anything other than foodstuffs where this may result in contamination of foodstuffs. Where the same conveyance or container is used for transportation of different foods, or high risk foods such as fish, poultry, eggs etc., effective cleaning and disinfections shall be carried out between loads to avoid the risk of cross- contamination.		
	Distribution of food		
	Indicative Timings of Distribution of Food (For General Patient/ Pvt Patient/ Therapeutic Diet/ Feeds) Morning (Milk) : 6:30 – 7:30 AM Breakfast : 8:00 – 9:00 AM Lunch : 12:00 Noon – 1:00 PM Evening (tea & Biscuit) :4:00– 5:00 PM Dinner : 7:00 – 8:30 PM		
	1. Timings mentioned above are standard but food should also be provided as and when required for patient on special request of the competent authority.		
	2. Name and Department of the Competent authority ordering food in timings other than mentioned above to be specified in the log book which will be maintained by the bidder		
	3. Food (For General Patient/ Pvt Patient/ Therapeutic Diet/ Feeds) will be distributed to the patients as per the diet chart which will be made available to the person designated for the distribution of food by AIIMS.		
	Collection of utensils used for serving food from Patient care areas		
	1. Food plates and others items like tea Kettle etc shall be collected from wards and other areas after two hours of distribution of food.		
	2. Collecting trolleys should be used for the same and these should be transported to the washing area of the kitchen.		
	Ware-washing Area		
	1. Adequate facilities for cleaning, disinfecting of utensils and equipment shall be provided. The facilities must have an adequate supply of hot and cold water if required.		
	2. The personnel working in Ware Wash area are important. They are responsible for putting everything in its place. Their performance, above all others, prevents food poisoning and creates order.		
	3. Inspect the dishwasher for cleanliness. Clean if necessary.		

	4. Check the chemical levels. Fill as required.		
	5. Assemble the machine, if left dis-assembled.		
	6. Assemble tools: scrapers, squeegees.		
	7. Check and refill hand-washing station stocks: bacteriostatic soap, paper towels.		
	8. Keep the floor dry near the dish area.		
	9. Let all items air dry before putting away. All equipment shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.		
	10. Avoid excessive dumping of fibrous foods into the disposal.		
	11. Avoid putting large amounts of starchy foods into the drains: rice, cereals.(They swell in your pipes and clog them.)		
	12. Avoid putting fats into the drains: shortenings, icings, oils, butters.(They congeal in your pipes and clog them.)		
	13. Precautions to be taken by staff washing the dishes		
	14. The vendor shall be responsible for procurement of all the detergents/washing chemicals etc. The institute authorities can make surprise check to verify that the items used are as per approved formula and right quantity of these are being used. All the Washing Chemicals/Detergents/etc has to be in liquid form.		
	Kitchen Orderliness		
	1. All areas to be demarcated properly and accordingly. Proper signage's to be placed as per the area.		
	2. To specify clearly the area where all types of food are stored.(Using a label maker that prints adhesive, sooth, washable labels is recommended for marking shelves, cabinets and refrigerators/freezers).		
	3. In addition, specify the location of: Pots, Pans, Trays, Appliances& Appliance Accessories, Utensils, Small Wares, China, Flatware, Glasses, chemicals, Cleaning Supplies, Linen - Clean and Soiled.		
	CLEANLINESS Personal hygiene		
	1. The workers in main Kitchen should have dress code and the same must be approved by AIIMS. The workers inside the kitchen must always be in dress code.		
	2. Personnel known, or believed, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter into any food handling area.		
	3. The Contractor shall develop system, whereby any person so affected, shall immediately report illness or symptoms of illness to the Kitchen In charge (From Contractor's Side) and medical examination of a food handler shall be carried out apart from the periodic checkups, if clinically or epidemiologically indicated.		
	4. Food handlers / employees working in the kitchen should be medically examined once in a year to ensure that they are free from any infectious, contagious and other		
	communicable diseases. A record of these examinations signed by a registered medical practitioner shall be maintained for inspection purpose.		

	5. The staff should be compulsorily inoculated against the enteric group of diseases as per recommended schedule of the vaccine and a record shall be kept for inspection. In case of an epidemic, all workers are to be vaccinated irrespective of the scheduled vaccination.		
	Personal Cleanliness & Hand Hygiene:		
	1. Food handlers shall maintain a high degree of personal cleanliness. The contractor shall provide to all food handlers adequate and suitable clean protective clothing, head covering, face mask, gloves and footwear and the contractor shall ensure that the food handlers at work wear only clean protective clothes, head covering and footwear every day.		
	2. Food handlers shall always wash their hands with soap and clean potable water, disinfect their hands and then dry with hand drier or clean cloth towel or disposable paper at the beginning of food handling activities immediately after handling raw food or any contaminated material, tools, equipment or work surface, where this could result in contamination of other food items or after using the toilet.		
	3. Food handlers engaged in food handling activities shall refrain from smoking, spitting, chewing, sneezing or coughing over any food whether protected or unprotected and eating in food preparation and food service areas.		
	4. The food handlers should trim their nails and hair periodically, do not encourage or practice unhygienic habits while handling food.		
	5. Persons working directly with and handling raw materials or food products shall maintain high standards of personal cleanliness at all times. In particular: a) they shall not smoke, spit, eat or drink in areas or rooms where raw materials and food products are handled or stored; b) wash their hands at least each time work is resumed and whenever contamination of their hands has occurred; e.g. after coughing / sneezing, visiting toilet, using telephone, smoking etc. c) avoid certain hand habits - e.g. scratching nose, running finger through hair, rubbing eyes, ears and mouth, scratching beard, scratching parts of bodies etc.- that are potentially hazardous when associated with handling food products, and might lead to food contamination through the transfer of bacteria from the employee to product during its preparation. When unavoidable, hands should be effectively washed before resuming work after such actions.		
	6. Hand washing station should be there in all areas.		
	7. Liquid Soap and water should be available in washing areas. Liquid Soap used should be approved from AIIMS authority. WHO Hand Hygiene poster should be displayed in all the areas of the Kitchen.		
	Cleanliness of the Kitchen:		
	1. Equipment used in Kitchen should be cleaned and sterilized after each use. Cleaning chemicals shall be handled and used carefully in accordance with the instructions of the manufacturer and shall be stored separately away from food materials, in clearly identified containers, to avoid any risk of contaminating food. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.		

	2. Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.		
	3. No spraying shall be done during the working hours in the Kitchen, but instead fly swats/ flaps should be used to kill spray flies getting into the premises. Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free.		
	4. The water used in cooking food shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.		
	5. Kitchen should be clean and Hygienic any time and mandatory washing should be done every day before closing the kitchen.		
	6. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.		
	7. Only potable water, with appropriate facilities for its storage and distribution shall be used as an ingredient in processing and cooking.		
	8. Water used for food handling, washing, should be of such quality that it does not introduce any hazard or contamination to render the finished food article unsafe. Water storage tanks shall be cleaned periodically and records of the same shall be maintained in a register.		
	9. Non potable water can be used provided it is intended only for cleaning of equipment not coming in contact with food, which does not come into contact with food steam production, firefighting& refrigeration equipment and provided that pipes installed for this purpose preclude the use of this water for other purposes and present no direct or indirect risk of contamination of the raw material, dairy products or food products so processed, packed & kept in the premise.		
	10. Non potable water pipes shall be clearly distinguished from those in use for potable water.		
	11. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining)		
	12. Equipment shall be so located, designed and fabricated that it permits necessary maintenance and cleaning functions as per its intended use and facilitates good hygiene practices inside the premise including monitoring and audit.		
	13. Equipment and containers for waste, by-products and inedible or dangerous substances, shall be specifically identifiable and suitably constructed.		
	14. Containers used to hold cleaning chemicals and other dangerous substances shall be identified and stored separately to prevent malicious or accidental contamination of food.		
	15. All items, fittings and equipment that touch or come in contact with food must be: kept in good condition in a way that enables them to be kept clean and wherever necessary, to be disinfected.		

	16. Chipped enameled containers will not be used. Stainless steel /aluminum / glass containers, mugs, jugs, trays etc. suitable for cooking and storing shall be used. Brass utensils shall be frequently provided with lining.		
	Drainage and waste disposal		
	1. Food waste and other waste materials shall be removed periodically from the place where food is being handled or cooked or manufactured to avoid building up. A refuse bin of adequate size with a proper cover preferably one which needs not be touched for opening shall be provided in the premises for collection of waste material. This shall be emptied and washed daily with a disinfectant and dried before next use.		
	2. The disposal of sewage and effluents (solid, liquid and gas) shall be in conformity with requirements of Factory / Environment Pollution Control Board. Adequate drainage, waste disposal systems and facilities shall be provided and they shall be designed and constructed in such manner so that the risk of contaminating food or the potable water supply is eliminated.		
	3. Waste storage shall be located in such manner that it does not contaminate the food process, storage areas, and the environment inside and outside the food establishment and waste shall be kept in covered containers and shall be removed at regular intervals.		
	4. Periodic disposal of the refuse / waste should be made compulsory. No waste shall be kept open inside the premise and shall be disposed of in an appropriate manner as per local rules and regulations including those for plastics and other non-environment friendly materials.		
	Ice and Steam Ice and steam		
	1. Ice and Steam Ice and steam used in direct contact with food shall be made from potable water and shall comply with requirements specified under FSSAI Rules (latest guidelines) .Ice and steam shall be produced, handled and stored in such a manner that no contamination can happen.		
	Visitors		
	1. Visitors should be discouraged from going inside the food handling areas. Proper care has to be taken to ensure that food safety & hygiene is not getting compromised due to visitors in the floor area.		
	2. The contractor shall ensure that visitors to its food manufacturing, cooking, preparation, storage or handling areas must wherever appropriate, wear protective clothing, footwear and adhere to the other personal hygiene provisions envisaged in this section		
	Pest Control in Kitchen		
	1. Kitchen shall be kept in good repair to prevent pest access and to eliminate potential breeding sites.		
	2. Holes, drains and other places where pests are likely to gain access shall be kept in sealed condition or fitted with mesh / grills / claddings or any other suitable means as required and animals, birds and pets shall not be allowed to enter into the food establishment areas/ premises.		

	3. Food materials shall be stored in pest-proof containers stacked above the ground and away from walls.		
	4. Pest infestations shall be dealt with immediately and without adversely affecting the food safety or suitability.		
	5. Treatment with permissible chemical, physical or biological agents, within the appropriate limits, shall be carried out without posing a threat to the safety or suitability of food. Records of pesticides / insecticides used along with dates and frequency shall be maintained. Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.		
	6. Adequate control measures should be in place to prevent insects and rodents from entering the processing area from drains.		
	7. Windows, doors & all other openings to outside environment shall be well screened with wire-mesh or insect proof screen as applicable to protect the premise from fly and other insects / pests / animals & the doors be fitted with automatic closing springs.		
	The mesh or the screen should be of such type which can be easily removed for cleaning		
	Safety of Appliances		
	1) Small Appliances:		
	a) Pay close attention whenever using equipment with moving parts.		
	b) Use appliances according to their instructional manuals.		
	c) Do not overload blenders, food processors, mixers, fryers.		
	d) Do not leave mixing/chopping appliances running un-attended.		
	e) Unplug electrical appliances before cleaning, assembling or disassembling.		
	f) Wipe clean after each use.		
	g) Store attachments (lids, blades, hooks, paddles, whip, etc.) in their right place.		
	2) Large Heating Appliances: Ovens, ranges, broilers, etc.		
	a) Wipe up all spills immediately.		
	b) Monitor temperatures on a set schedule: once per shift. Enter readings in a log.		
	c) Follow a scheduled preventative cleaning and maintenance schedule.		
	3) Cooling Appliances:		
	a) Wipe up all spills immediately.		
	b) Keep door handles, door seals, floors and shelves clean.		
	c) Vacuum and de-grease cooling coils / fan area weekly.		
	d) Do not block air-exchange passages with food.		
	e) Monitor temperatures once each shift. Record temperatures in a log.		
	f) Wrap, label and date all items.		
	g) Store items in their designated spots.		
	h) Empty and clean refrigerators at least weekly.		

	Storage Guidelines for Raw material		
	1. Storage facilities shall be designed and constructed to enable food to be effectively protected from contamination during storage; permit adequate maintenance and cleaning, to avoid pest access and accumulation.		
	2. Cold Storage facility, wherever required, shall be provided to raw, processed / packed food according to the type and requirement.		
	3. Segregation shall be provided for the storage of raw, processed, rejected, recalled or returned materials or products which will be distinguishably marked and secured.		
	4. Raw materials and food shall be stored in separate areas from printed packaging materials, stationary, hardware and cleaning materials / chemicals. Raw food, poultry and seafood products shall be cold stored separately from the area of work-in-progress, processed, cooked and packaged products.		
	5. Storage of raw materials, ingredients, work-in-progress and packaged food products shall be subject to FIFO (First in, First Out), FEFO (First Expire First Out) stock rotation system as applicable.		
	6. Containers made of non-toxic materials shall be provided for storage of raw materials, work-in-progress and finished / ready to serve products. The food materials shall be stored on racks / pallets such that they are reasonably well above the floor level and away from the wall so as to facilitate effective cleaning and prevent harboring of any pests, insects or rodents.		
	7. All articles that are stored shall be fit for consumption and have proper cover. Storage area for all Items like Atta, Rice, vegetables should be spick and span with proper labeling and marking. Vegetable storage room has to be separate from other dry storages. Storages have to be in racks. Dairy products should be held in their own very cold refrigerators, nearly freezing. Or keep them in the coldest (usually the bottom) part of the fridge. Store ordinary onions and potatoes in a cool, dry, dark pantry		
	Fire Safety:		
	1. All staff members should know:		
	2. How to use the portable fire extinguishers.		
	3. The limitations of the portable fire extinguishers.		
	4. The presence of the built-in fire suppression system - and what activates it.		
	5. How to safely evacuate the building.		
	6. All cooks should know:		
	7. How to put out very small flame-ups with salt or baking soda.		
	8. That water on a grease fire will just make it worse.		
	9. To NOT "clean" grills and broilers by setting the heat to MAX to burn food off.		
	Closing the Kitchen		

	1. As time permits, each station cook should begin closing their respective stations during the last hour of service. Soiled bowls, tools, boards, pans, etc. that are least likely to be needed again should be sent to the pot washer. This reduces an overload in the washing station. As much as is practical, keep bringing dirty items to		
	2. The pot-washer as the breakdown and cleaning progresses rather than dumping all of the soiled cookware on the pot-washer at the last minute.		
	3. As soon as the last order is sent out, all heating equipment should be shut off and wiped down when cool enough.		
	4. At the end of the day no left over food shall be stored in the refrigerators		
	Other tasks commonly attended to by cooks in most closing procedures include:		
	1. Wash and sanitize the hand tools: knives, special cutters		
	2. Unplug, wash and sanitize small appliances.		
	3. Wash and sanitize the station fixtures: tables, shelving, cabinets, and heat lamps.		
	4. Empty, wash and sanitize under-counter line refrigerators. Re-assemble.		
	5. Lock up special tools		
	6. Write any notes for the next shift.		
	7. Fill out any production reports, inventory par sheets.		
	8. Make final checks of the coolers and freezers.		
	9. Lock all cabinets and coolers. Put the keys in their storage place (no pockets!).		
	10. Re-Check that all ovens, ranges, grills, etc. are shut off.		
	11. Put soiled towels and uniforms in the proper hampers.		
	12. Clock out.		
	The dish / pot washer (or night porter) should:		
	1. Complete putting away all items after washing and allowing to air-dry.		
	2. Breakdown, clean and re-assemble dish machine. Leave open to air-dry.		
	3. Wash down walls and shelving all around and under washing area.		
	4. Check and refill chemicals as necessary.		
	5. Store cleaning tools: scrapers, squeegees.		
	6. Collect all trash receptacles. Empty, wash, leave to air dry. Re-line when dry.		
	7. Straighten chemical and cleaning supplies cabinets.		
	8. Gather the floor mats, clean and hang to dry.		
	9. Sweep and wash floors.		
	10. No waste to be stored in kitchen at any point of time.		
	Person who closes the Kitchen		
	1. He / She should make a final inspection of the kitchen.		

	2. Double-check that no perishable foods have been left out.		
	3. All refrigeration equipment should be checked to be sure that it is on and working and locked.		
	4. Any cabinets that should be locked need to be re-checked and the presence of the kitchen keys needs to be verified.		
	5. All heating equipment should be re-checked to be certain all units are off.		
	6. Monitor the general cleanliness and orderliness.		
	7. Determine that everyone else has left.		
	8. Secure the office and the sales receipts.		
	9. Shut off the fans and the lights.		
	10. Lock interior doors as needed.		
	11. Exit, checking that the exterior door is secure.		
	Supervision and Quality control		
	1) Management shall demand and be supplied with a sample of any washing chemical or detergent for inspection and analysis & if required to be sent for testing by the approved laboratory.		
	2) AIIMS, authorities will have unfettered right to inspect the premise, process of kitchen, finished product at any time and the vendor shall cooperate with the authorities.		
	3) In case of any suspicion or possible contamination, food materials / food shall be tested before dispatch from the kitchen.		
	4) Audit, Documentation and Records: A periodic audit of the whole system according to the SOP shall be done to find out gap and to do corrective and preventive actions.		
	Display of Rates		
	The vendor should prominently display rates of the selling items for cafeteria as per Annexure-A at the Cafeteria premises (both Ground Floor & First Floor) of the hospital block		
	It will be the responsibility of the bidder to abide by the SOP laid down for Kitchen by the institute and to adapt changes in SOPs from time to time. The successful bidder will ensure this policy is implemented efficiently. To monitor compliance to the policy spot checks will be undertaken by the institute		

ANNEXURE - A

FIXED PRICE LIST-1
(Rates of the following items are fixed in Staff & Visitor cafeteria)

Sl. no	Menu	Availability of the items	Weight in grams	Expected Average Sale Per Day in Staff & Visitor Cafeteria for subsidized item (in nos.)	Fixed rates for Cafeteria items including GST (in INR)
1	Aloo Samosa	8AM -8 PM	50gms (1 Samosa)	1250	10
2	Bread Pakora with potato stuffing	8AM -8 PM	65gms (1 Bread Pakora)	190	10
3	Veg Poha/Upma	8AM -8 PM	150gms	90	20
4	Idly Sambar	8AM -8 PM	2 Idly & 150 gms Sambar	140	20
5	Vada Sambar	8AM -8 PM	2 Vada & 150 gms Sambar	140	25
6	Milk Tea	24*7	Premix (80ml)	250	10
7	Coffee	24*7	80ml	150	12
8	Thali Vegetarian	Lunch (1PM -3PM) and Dinner (7 PM - 11PM)	Rice (150gms), Dal (150gms), Veg (100Gms) , Salad (40gms), Chapati (35gms) 2 Nos, pickle, sambar /rasam	450	60
9	Special Thali Vegetarian	Lunch (1PM -3PM) and Dinner (7 PM - 11PM)	Rice (150gms), Dal (150gms), Veg (100Gms), (Veg with Paneer) (100gms), Salad (40gms), Tandoori roti(40gms) + Cup Curd/Yogurt (85gms), pickle, sambar /rasam	100	80
10	Maggi	24*7	85gm small pkt	200	15
11	Bread Omelette	24*7	Egg - 1 No	200	16
12	Plain Dosa	8AM -8 PM	Dosa-70gm Sambhar-150gm	200	20
13	Masala Dosa or Onion Dosa	8AM -8 PM	Dosa-70gm Sambhar-150gm, Masala - 100gms	200	30
14	Roti	Lunch (1PM -3PM) and Dinner (7 PM - 11PM)	35 gm	200	6

15	GulabJamun	24*7	70gm	200	10
16	Aloo Parantha	24*7	50gm	200	20
17	Rajma Chawal	24*7	150gm+150gm gravy	200	30
18	Puri Sabji	8AM-8PM	2 puri with curry	200	30
19	Veg puff	8AM-8PM		100	20
20	Egg puff	8AM-8PM		50	25
21	Chicken puff	8AM-8PM		50	35
22	Paneer Puff	8AM-8PM		50	30
23	Veg Sandwich	8AM-8PM		50	80
24	Egg Sandwich	8AM-8PM		50	90
25	Bread Jam	8AM-8PM		50	25
26	Bread butter jam	8AM-8PM		50	30

All other contents of the Tender enquiry including terms & conditions remain unaltered.

Note:

- I. Prospective Bidders are also advised to check the website regularly prior to the closing date and time of online submission of bids.**
- II. In reference to the extension of bid opening date, participating bidders, who had submitted or are submitting their Bid security/EMD in the form of Bank Guarantee(BG) or FDR are instructed to extend the validity of their BG/FDR accordingly, i.e. required validity of EMD is to be kept in line with the extended bid opening date.**