

29.04.2022

**Pre- Bid Query Reply****Sub: Pre Bid Query Reply to the bidders for referred tender enquiry****Ref: HITES/PCD/AIIMS/40/Kitchen/21-22 dated 03.03.2021 and Pre Bid Meeting Held on 09.03.2022.****Commercial Query Reply**

| S.N | Description                | Existing   | Commercial Representation   | Committee Reply  |
|-----|----------------------------|--|---|--|
| 1   | Pg-12                      | xvi) List of procurement agencies of repute to which the tendered product have been supplied during last 12 months.  | Do we have to submit the list for all the equipment because there are more than 100 equipments and all items cannot be supplied in last 12 months. Also due to covid-19 supply has remained affected hence kindly extend the Term for up to 3 years. i.e., pre covid-19 period. | In case if you have supplied quoted product during last 12 months then submit required document otherwise N.A.   |
|     | Pg-20<br>Point No.<br>31.2 | The Purchaser reserves the right to relax the Norms on Prior Experience for Start-ups and Micro & Small Enterprises in Public Procurement. The Start-ups are defined in Annexure-A of the "Action Plan for Start-ups in India". The same is available on the website of Department of Industrial policy and Promotion (DIPP), Ministry of Commerce & Industry. | Promoting Start-ups is a way to move forward, however we request that prior experience in dietary service should not be relaxed as it will compromise the quality of service in the long run.   | No change, as per GFR 2017   |
|     | Pg-12, Point<br>No. XX     | Product catalogues / original Data Sheet must be enclosed of all quoted items.<br>The technical bid/technical specifications shall be submitted in the letter head of original equipment manufacturer duly sealed and signed by the authorized   | This is not possible as most manufacturing company are located outside India. The agency/Company which has Authorized dealership of the equipment can give the same on its letter head. The agency/Company can only sign the technical  | Product catalogues / original Data Sheet must be enclosed of all quoted items.<br>The technical bid/technical specifications shall be submitted in the letter head of tenderer/bidder duly sealed and signed by the authorized signatory of tenderer/bidder. |

|  |   |   |  |
|--|---|---|--|
|  | signatory of the manufacturer.  | <p>specification of the equipment and not the whole technical tender document. Also, there are more than 50 equipments in the tender and most of them are manufactured by different companies.</p> <p>Therefore, at tendering stage it is very difficult to obtain the authorisation on the letter head from all the companies.</p> <p>Also, if there are 8 bidders most foreign companies will not be providing authorisation form to every bidder for tender purpose. The same, if necessary, can be provided after the award of tender by the selected bidder.</p> <p>Further it is written that the technical bid shall be submitted in the letterhead of the original equipment manufacturer (OEM) which is again not possible because OEM will not be submitting the tender for operation of the kitchen.</p> |  |
| Page No. 99<br>Section-IX<br>Point No. 1 | Status: The Bidder should be a Manufacturer or its authorized Agent.  | This should be removed as manufacturer cannot provide dietary services in Hospital and this is a comprehensive tender.  | <b>Amended as:</b><br>The Bidder should be a qualified firms/ manufacturers or its authorized Agent. |
| Page No.4<br>Note No.3                   | This bid is reserved for Class I and Class II bidders only as per make in India Policy (DPIIT Order dated 16thSeptember 2020 and its subsequent amendments). Participating bidders need to submit relevant make in India authorization certificate. | This should be removed as manufacturer cannot provide dietary services in Hospital and this is a comprehensive tender   | No change  |
| Page No. 99                              | Only 'class-I and Class II local  | This should be removed as   | No change  |

|  |  |   |   |   |
|--|--|---|---|---|
|  | Section-IX<br>Point No. 5                | supplier' shall be eligible to participate in this tender as per preference to Make in India Policy. For details refer to Appendix A ('class-I local supplier' means a supplier or service provider, whose goods, service or works offered for procurement, has local content equal to or more than 50%, as defined in to Make in India Policy. class-II local supplier" means a supplier or service provider, whose goods, service or works offered for procurement, has local content more than 25% but less than 50%, as defined in to Make in India Policy) | manufacturer cannot provide dietary services in Hospital and this is a comprehensive tender   |   |
|  | Page No. 99<br>Section-IX<br>Point No. 8 | Manufacturer Authorization: Eligible bidders quoting as an Indian Agent (ref. GIT clause 14, Indian Agents) should submit a mandatory letter of authority from the Foreign Principal / Manufacturer, with name of manufacturing company for major products quoted by them as per given format as detailed below. For the following major items, Manufacturer's Authorization should be submitted as per format at Section XIV A:<br>a) Tilting Braising Pan<br>b) Combi oven<br>c) Automatic chapati maker  | Submitting manufacturer's authorisation for all equipments is not possible as many equipments will be imported and not all companies give authorisation to participate in the tender. | No change, Manufacturer Authorization for only major items are required . Details are already mentioned in the QC Section-IX                                |
|  | Page No. 100<br>Note: 2                  | In support of 2 (a) & 2 (b), the Tenderer shall furnish Performance statement in the enclosed Proforma 'A'.   | Please clarify 2(a) and 2(b) points for which performance statement is required as point 2(a) and 2(b) are not available in the tender document on the                                | Please read Point no 3 instead of 2(a) and 2(b)<br><b>Amended as</b><br>In support of point no (3), the Tenderer shall furnish Performance statement in the |

|                             |  |  |   |                        |
|-----------------------------|--|--|---|------------------------|
|                             |  |  | mentioned page.   | enclosed Proforma 'A'. |
| Page No. 98<br>Section VIII | <p>Quality Control Requirements (Proforma for equipment and quality control employed by the manufacturer(s))</p> <p>Tender Reference No. Date of opening Time Name and address of the Tenderer:</p> <p>Note: All the following details shall relate to the manufacturer(s) for the goods quoted for.</p> <p>01 Name of the manufacturer a. full postal address b. full address of the premises c. telegraphic address d. telex number e. telephone number f. fax number</p> <p>02 Plant and machinery details</p> <p>03 Manufacturing process details</p> <p>04 Monthly (single shift) production capacity of goods quoted for a. normal b. maximum</p> <p>05 Total annual turn-over (value in Rupees)</p> <p>06 Quality control arrangement details a. for incoming materials and bought-out components b. for process control c. for final product evaluation</p> <p>07 Test certificate held a. type test b. BIS/ISO certification c. any other</p> <p>08 Details of staff a. technical b. skilled c. unskilled</p> | <p>There will be multiple manufacturers from whom the equipment will be procured, it is not possible to procure quality control proforma for each manufacturer as they will not be sharing internal details of their company for procuring single machine.</p> | <p>Please submit the Quality Control Requirements from manufacturer of following items only</p> <ol style="list-style-type: none"> <li>1. Tilting Braising Pan</li> <li>2. Combi oven</li> <li>3. Automatic chapatti maker</li> </ol> |                        |
| Pg-94 Point No.1 :          | <p>Cumulative Turnover in the last 3 financials years</p> <p>18 Cr. Or above</p> <p>25 Cr. Or above</p> <p>50 Cr. Or above</p> <p>The bidder must have an annual turnover for past three years (ending 31st March 2021) of at least Rs. 4,00,00,000/- or a cumulative sum of Rs. 12,00,00,000/-</p>  | <p>There is a disparity between qualification criteria and QCBS evaluation parameter as cumulative turnover for last 3 years in qualification is Rs.12crore whereas as per QCBS the same is Rs.18crore.</p>  | <p>Accepted modified as:</p> <p>Cumulative Turnover in the last 3 financials years 12 Cr. Or above instead of 18cr or above.</p>  |                        |

|                    |   |  |  |  |
|--------------------|---|--|--|--|
|                    |   | during the last three years in the business.   |  |  |
| Pg-94 Point No.3 : | No. of FSSAI licensed food service contracts currently carried out in hospitals/organization as on date (in case of hospital where 500 beds or above, in case of organization where 1000 meals are served per day)<br>5 or more<br>10 or more<br>20 or more   | There is disparity in evaluation criteria between point no.1 and point no.3 of QCBS. Point no.3 does not justify the cumulative turnover of last 3 years given in point no.1. Since Point no.3 states that as on date no. of FSSAI license should be more than 5,10 or 20 with strength of minimum 500 beds in hospital or 1000 in another organisation. Considering the same, minimum turnover required as on date with minimum strength of 500 for 5 licenses would be approximately Rs.15-20crore as on date, for 10 license the same would be 30-40 crores and for 20 license the same would be approximately Rs.70crore for one year. Hence requesting you to kindly reconsider the same so as to maintain similarity in different evaluation criteria of QCBS. | Accepted modified as:<br>No. of FSSAI licensed food service contracts currently carried out in hospitals/organization as on date (in case of hospital where 500 beds or above, in case of organization where 1000 meals are served per day)<br>2 or more instead of 5 or more -10 marks<br>5 or more instead of 10 or more -15 marks<br>10 or more instead of 20 or more -20 marks |  |
| Pg-95 Point No. 2  | After Sales Service:<br>After sales service centre should be available at the city of Hospital/Institution/Medical College on 24 (hrs) X 7 (days) X 365 (days) basis. Complaints should be attended properly, maximum within 8 hrs. The service should be provided directly by Tenderer/Indian Agent. Undertaking by the Principals | Undertaking by the Principals that the spares for the equipment shall be available for at least 10 years from the date of supply is not feasible as the all the equipment will be procured from different companies and the companies are reluctant to give guarantee for 10 years spares.   | No Change  |  |

|   |  |   |  |            |
|---|--|---|--|------------|
|   |  | that the spares for the equipment shall be available for at least 10 years from the date of supply. |  |            |
| 2 | Additional legal clause for Contract Agreement | Not included  | Limitation of Liability: The liability of the either party shall not exceed total amount invoiced by bidder during the preceding financial year i.e. April to March or Rs 10 million whichever is less. This is part of our Agreement with HITES for West Bengal BMEM, AIIMS New Delhi & JIPMER (will provide the agreement copies for reference)    | No Change. |
|   | Additional legal clause for Contract Agreement | Not included  | Notwithstanding any provision of this Agreement to the contrary, neither party will be liable to the other party in respect of any consequential, indirect damages or punitive or economic loss or damage. This is part of our Agreement with HITES for West Bengal BMEM, AIIMS New Delhi & JIPMER (will provide the agreement copies for reference) | No Change. |
|   | Additional legal clause for Contract Agreement | Not included  | Mutual Indemnification<br>First party to hold the "Second Party" harmless for and against any and damages and expenses of whatsoever nature incurred by the subsistence of this Agreement.<br>For the avoidance of doubt, nothing in this Article shall prevent or restrict a Party enforcing any obligation owed to it under this agreement. If the | No Change. |

|  |  |   |  |   |
|--|--|---|--|---|
|  |  |   | abovementioned indemnity due to any actions, claims, liabilities, costs, damages and expenses is occur due to the negligence of the first Party, then the Second Part is not liable for any such actions, claims, liabilities, costs, damages and expenses etc.    |   |
|  | Termination for convenience for service provider | Not included  | The service provider can terminate the agreement for any reason by giving written notice of 60 days to the client<br><br>This is part of our Agreement with HITES for West Bengal BMEM, AIIMS New Delhi & JIPMER (will provide the agreement copies for reference) | No Change.  |
|  | Section IX QC Page No 99                         | 1. Status: The Bidder should be a Manufacturer or its authorized Agent. |  | <b>Amended as:</b><br>The Bidder should be a qualified firms/ manufacturers or its authorized Agent.  |
|  | Section IX QC Page No 99                         | added para  |  | a. In the business of running an FSSAI certified in-house or centralized kitchen with the said kitchen catering to hospitals/ railways/ hotels/ aviation/ institutes, etc. for the last three years   |
|  | Section IX QC Page No 99                         | added para  |  | <b>Note:</b><br>Bidder(s) should submit the following documents:<br><ul style="list-style-type: none"> <li>• FSSAI certificate of the in-house/ centralized kitchen being run by the bidder (along with copies of work order if the FSSAI certificate is not in the bidder's name).</li> <li>• Copy of order along with performance certificate in</li> </ul> |

|  |  |  |  |  |
|--|--|--|--|--|
|  |  |  |  | <p>support of in-house/ centralized kitchen operations duly certified by the issuing hospitals/ railways/ hotels/ aviation/ institutes, etc.</p> <ul style="list-style-type: none"> <li>• Proof of Annual Billing and Annual turnover should be CA certified.</li> </ul> |
|--|--|--|--|--|

### Technical Pre Bid Query Reply

| Response To Pre-Bid Queries  |   |  |   |   |
|--|---|--|---|---|
| HITES/PCD/AIIMS/40/Kitchen/22-23 Dated:03.03.2022  |   |  |   |   |
| Hospital Kitchen, Patient Dietary Services and Staff/Public Cafeteria for the AIIMS Mangalagiri getting established/upgraded under PMSSY project (2022_HLL_107481_1) |   |  |   |   |
| Tender Page & Para   | TENDER SPECIFICATION  | REPRESENTATION RECEIVED FROM THE FIRMS   | COMMITTEE RECOMMENDATION  | JUSTIFICATION   |
| Page 78, Para ix   | Annexure – 6<br>Turnkey works for Main Kitchen<br>ix Bidder has to construct toilets, rest room, change room (Male & Female), <b>eye-shower</b> and shower facilities for their workers.  | Eye Shower is not required to be installed in the kitchen.   | Annexure – 6<br>Turnkey works for Main Kitchen :<br>ix Bidder has to construct toilets, rest room, change room (Male & Female), and shower facilities for their workers.                    | Eye shower is usually required in Labs to create Aseptic conditions this is not a necessary requirement in Kitchen. |
| Page 78, Para ix   | 1. Civil work:<br>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.  | False ceiling sheet thickness is 0.6mm also insulation if false ceiling is not recommended in the kitchen.   | 1. Civil work:<br>b) Installation of false ceiling with at least <b>0.6mm to 0.8mm</b> thick stainless steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.        | For wider participation   |
| Page 79, Para 3  | Annexure – 6<br>Turnkey works for Main Kitchen<br>3. Air-conditioning:<br>a) Bidder has to do Air conditioning requirement as per zoning concept and standards.<br>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 | AIIMS Mangalagiri should provide chilled water connection & supply (Inlet & Outlet) at one point outside the KITCHEN, within 10 Metres of the kitchen area. Because using any other mode of cooling will not generate proper working temperature inside the kitchen. | <b>Added Para :</b><br><b>AIIMS Mangalagiri has existing chilled water sytem appox 75 meter. However, vendor has to tap the connection from the nearest available chilled water source.</b> | For better clarity  |



|                  |   |   |   |                         |
|------------------|---|---|---|-------------------------|
|                  | KITCHEN   |   |   |                         |
| Page 79, Para 4a | 4. Fire safety:<br>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.<br>i. Make of smoke detectors as approved will be Apollo/ Edward/ Siemens/ Honeywell.<br>ii. Make of RI, Hooters, MCP, Fire control panel will be of Agni/ Safex/ Minimax.  | Make of smoke detectors and control panel should be same.   | No change   |                         |
| Page 79, Para 4c | 4. Fire safety :<br>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.  | Pressurization pump is usually common for the service block and tapping is done from the line or else the same is directly connected from the overhead tank.  | No change   |                         |
| Page 80, Para 6a | 6. Ventilation and lighting :<br>a) Provision of 2ftx2ft LED lights to provide illumination of 500 lux in all areas. LED lights to be flush mounted to the false ceiling  | 500 lux illumination is required in only in bulk cooking area, other places require only 350 lux illumination.  | 6. Ventilation and lighting :<br>a) Provision of 2ftx2ft LED lights to provide illumination of <b>400 - 500 lux</b> in all areas. LED lights to be flush mounted to the false ceiling | For wider participation |
| Pg-47            | 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. | Sodexo shared that entire kitchen equipment, processes, technology as prescribed in the tender document, will be invested keeping in mind long term sustainability, reducing carbon footprint by bidder. This can be addressed by electricity being provided by AIIMS – Mangalagiri, as it is in the AIIMS Mangalagiri scope for other areas. This will benefit AIIMS - Mangalagiri with reasonable price quote | No change   |                         |

|       |  |   |  |                    |
|-------|--|---|--|--------------------|
|       |  | from Bidders.<br>We request electricity charges in Kitchen and cafeteria to be borne provided AIIMS Mangalagiri. This will help Sodexo to quote most competitive rates for patient, staff & visitors  |  |                    |
| Pg-49 | IV L1 Ranking & Payment<br>2. 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 OPEX rate 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. | Sodexo recommends having more specific payment terms for OPEX in line with as for CAPEX.<br>OPEX payment in full to be done by AIIMS Mangalagiri in 30 days from submission of invoice by the bidder based on the mid-night patient count (12 midnight), number provided by the Hospital Administration /MRD by multiplying the OPEX rate i.e. per day per patient rate | <b>Added Para :</b><br><b>OPEX payment will be done by AIIMS Mangalagiri in 30 days from submission of verified invoice/bills by the vendor.</b> | For better clarity |
| Pg-51 | 5. KNIFE SANITIZER WITH UV LAMP<br>iii) Should be of <b>two</b> hinged doors construction  | Some of the equipment mentioned in the Tender Document are Specific to only one company which creates hindrance in procurement of   | No change  |                    |

|       |   |   |   |                         |
|-------|---|---|---|-------------------------|
|       |   | equipment as no other company manufactures as per mentioned specification. This is also in contrast to the preference to Make in India equipment as mentioned in the tender document on page no.22 Point no.35.4. Some of the requested changes are mentioned below:<br>Should be of <b>One or two</b> hinged door construction, as it does not affect the efficiency of the machine. |   |                         |
| Pg-51 | 6. WALL MOUNTED HOSE REEL WITH SPRAY GUN<br>vi) Hose reel to be provided with a <b>closed</b> stainless-steel drum  | Hose reel to be provided with stainless steel drum.   | No change   |                         |
| Pg-54 | 13. MOTORIZED VEGETABLE PEELER<br>vii) Pulse function to control the unloading operation.<br>viii) Removable water inlet, clipped to the cover, designed to serve as a spray to clean the machine.<br>ix) Detectors to stop the machine from operating when the lid and/or door are opened  | The above features are only available in one company and not with the others. Thus, the same should be removed.   | No change   |                         |
| Pg-56 | 18. DOUGH KNEADER – 80 litres<br>iv) Reinforced transmission and powerful asynchronous motor (2200 W)<br>v) Should be with electromechanical 3 speed variator ( <b>40, 80, 160 rpm</b> ).<br>ix) Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk.<br>x) To be supplied with spiral hook, paddle and reinforced whisk. | iv) Please give a range of Motor between 1800W- 2400W, as different companies give different wattage<br>v) Different Machines have different RPM. Please remove the exact RPM and give a range of RPM<br>ix) & x) These are not required as planetary mixer is already being procured separately  | 18. DOUGH KNEADER – 80 litres<br>iv) Reinforced transmission and powerful asynchronous motor ( <b>1800 - 2400 W</b> )<br>v) Should be with electromechanical 3 speed variator. <b>It should cover the range of 40 - 160 rpm (+/- 10 rpm)</b><br><b>ix) Deleted</b><br><b>x) Deleted</b> | For wider participation |
| Pg-56 | 19. DOUGH KNEADER – 40 litres   | iv) Please give a range of Motor between  | 19. DOUGH KNEADER – 40 litres   | For wider participation |

|       |  |  |   |                         |
|-------|--|--|---|-------------------------|
|       | <p>iv) Reinforced transmission and powerful asynchronous motor (2200 W)<br/> v) Should be with electromechanical 3 speed variator (40, 80, 160 rpm).<br/> ix) Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk.<br/> x) To be supplied with spiral hook, paddle and reinforced whisk.</p> | <p>1800W- 2400W, as different companies give different wattage<br/> v) Different Machines have different RPM. Please remove the exact RPM and give a range of RPM<br/> ix) &amp; x) These are not required as planetary mixer is already being procured separately</p> | <p>iv) Reinforced transmission and powerful asynchronous motor <b>(1800 - 2400 W)</b><br/> v) Should be with electromechanical 3 speed variator. <b>It should cover the range of 40 - 160 rpm (+/- 10 rpm)</b><br/> <b>ix) Deleted</b><br/> <b>x) Deleted</b></p> |                         |
| Pg-56 | 20. CUTTER / SLICER  | These are two different machines and need to be procured separately, i.e. Machine 1 is Cutter and Machine 2 is Slicer.   | No change   |                         |
| Pg-56 | 21. PORTABLE HAND MIXER<br>viii) Safety feature to require both hands to start the machine.  | This function is not required as this mixer is used by placing in on the stand inside the Pots directly.   | No change   |                         |
| Pg-58 | 4. TILTING BRAISING PAN<br>vii) Size (WxDxH) 1600x900x700mm<br>xi) USB connection for update the software, upload recipes and download HACCP data<br>xv) Safety valve on the lid avoids overpressure in the food compartment   | <p>vii) Every machine is of different size of different manufacturers<br/> xi) USB is not required in the functioning of the machine<br/> xv) The chamber is not pressurised hence safety valve to avoid pressure is not required.</p>                                 | <p>4. TILTING BRAISING PAN<br/> vii) Size (WxDxH) 1600x900x700mm<br/> <b>(approx)</b><br/> xi) <b>Deleted</b><br/> xv) <b>Deleted</b></p>   | For wider participation |
| Pg-59 | 6. TILTING PRESSURISED BRAISING PAN<br>7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN  | This is not much useful in the hospital kitchen. All the similar work can be done in the combi oven or other equipments already procured. This is not essential for functioning in the dietary kitchen.  | <p><b>Items : 6. TILTING PRESSURISED BRAISING PAN - Item deleted (with specifications)</b><br/> <b>7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN -Item deleted (with specifications)</b></p>   | Items not required.     |
| Pg-59 | 8. TILTING BOILING PAN<br>vi) Size (WxDxH) 1500x1000x700mm<br>viii) Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar.  | <p>vi) Sizes varies of each machine<br/> viii) Working Pressure of each machine is different<br/> xi) Tilting &amp; Pouring is soft in each machine and</p>  | <p>8. TILTING BOILING PAN<br/> vi) <b>Approx</b> Size (WxDxH) 1500x1000x700mm<br/> viii) Max pressure of</p>  | For wider participation |

|       |   |  |   |                         |
|-------|---|--|---|-------------------------|
|       | xi) Tilting and pouring speeds can be precisely adjusted.<br>xiv) USB connection to easily update the software, upload recipes and download HACCP data. | thus speed control is not required.<br>xiv) USB Connection is not required   | inner jacket at 1,5 bar <b>(Approx)</b> ; minimum working pressure at 0.1 bar. <b>(Approx)</b><br>xi) <b>Deleted</b><br>xiv) <b>Deleted</b> |                         |
| Pg-61 | 18. FOUR BURNER RANGE WITH CONVECTION OVEN UNDERNEATH   | The underneath convection oven is very small in size and not required in the kitchen of this magnitude. Further the Oven is already being procured in the Bakery Area.   | No change   |                         |
| Pg-62 | 21. HIGH POWER GRILL  | This equipment is of small size and not required in the kitchen of this magnitude, also grilling can be done more effectively in combi oven which is already being procured  | 21. HIGH POWER GRILL - <b>Item deleted (with specifications)</b>  | Items not required.     |
| Pg-63 | 2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD<br>ii) Capacity - 80 racks / Hr   | Range should be given between 60 to 80 racks   | 2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD<br>ii) Capacity - <b>atleast 80</b> racks / Hr  | For wider participation |
| Pg-65 | H.2. COLD ROOM – WALK IN REFRIGERATOR<br>iv) Internal floor in non-slip, plastic coated, galvanized steel sheet   | Internal Floor should be Kota Tiles for better durability  | H.2. COLD ROOM – WALK IN REFRIGERATOR<br>iv) Internal floor in non-slip, <b>Kota Tiles</b>  | For better durability   |
| Pg-65 | H.3. FREEZER ROOM – WALK IN FREEZER<br>iv) Internal floor in non-slip, plastic coated, galvanized steel sheet   | Internal Floor should be Kota Tiles for better durability.   | H.3. FREEZER ROOM – WALK IN FREEZER<br>iv) Internal floor in non-slip, <b>Kota Tiles</b>  | For better durability   |
| Pg-69 | ANNEXURE – 01<br>Dietary ServicesBOQ (CAPEX Items)  | 50 items out 123 line items have NO quality mentioned. This will be a major problem while computing the commercials and also ensure bidders have standard document for bidding.<br>Many others lines items quantity do not reflect the actual current and future | <b>Clarified as :</b><br><i>"Refer to amended BOQ"</i>  |                         |

|       |  |  |   |                                    |
|-------|--|--|---|------------------------------------|
|       |  | requirement, hence have been validated<br>We are sending attached the revalidated quantities against all items. Majorly suggesting qty where it wasn't mentioned for your consideration<br><b>(List attached)</b>  |   |                                    |
| Pg-72 | ANNEXURE – 01<br>Dietary ServicesBOQ (CAPEX Items)<br>102 Cling foil Paper Napkins<br>As required<br>103 Chapatti Wrap As required   | These are consumable items and needs to be procured on continuous basis thus giving the rate under CAPEX category is not possible  | ANNEXURE – 01<br>Dietary ServicesBOQ (CAPEX Items)<br>102 <b>Deleted</b><br>103 <b>Deleted</b>  | As the items are consumable items. |
| Pg-73 | ANNEXURE – 01<br>Dietary ServicesBOQ (CAPEX Items)<br>110 - Macerators - As require  | We will already be using drain gratings before releasing any water into drain thus blocking any solid particles, hence we do not need macerator, which is usually needed in factories or drains of big size and hence money can be saved on this equipment | ANNEXURE – 01<br>Dietary ServicesBOQ (CAPEX Items)<br>110 - <b>Deleted</b>  | Item not required.                 |
| Pg-73 | ANNEXURE - A<br>FIXED PRICE LIST-1<br>(Rates of the following items are fixed in Staff & Visitor cafeteria)<br><br>Note: The prices of items for staff & visitors will be revised periodically by AIIMS. Those items whose rates are not available in this list can be fixed by the vendor in consultation with administration of AIIMS Mangalagiri. | Sodexo highlighted the high inflation trend in pre-bid meeting during last few years which is likely to continue in coming years too & requested annual rate revision of 7% on cafeteria retail rates for staff and visitors.                              | ANNEXURE - A<br>FIXED PRICE LIST-1<br>(Rates of the following items are fixed in Staff & Visitor cafeteria)<br><br>Note: The prices of items for staff & visitors will be revised periodically by AIIMS, <b>considering annual inflation rates.</b> Those items whose rates are not available in this list can be fixed by the vendor in consultation with administration of AIIMS Mangalagiri. | For better clarity                 |
| Pg-77 | Annexure – 5<br>Suggestive Brand of Items (FSSAI Approved)   | Service provider should be able to quote considering equivalent good brands which are FSSAI approval & have local availability   | No change   |                                    |
| Pg-78 | ii) The turnkey work includes  | Sodexo recommended   | <b>Added Para under</b>   | For better clarity                 |

|           |  |  |  |  |
|-----------|--|--|--|--|
|           | <p>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</p> | <p>that AIIMS - Mangalagiri to provide RO water at their cost for all the mentioned Food preparation &amp; service areas, as this will help in controlling &amp; maintaining consistency across AIIMS – Mangalagiri campus.<br/>We also request electricity back up (DG Set etc) for kitchen and cafeteria to be provided by AIIMS Managalagiri at their cost as this part of basic infrastructure and would require integration with main supply etc.</p> | <p><b>specification :</b><br/><br/><b>DG Backup for Kitchen &amp; Cafeteria will be provided by the Institute.</b></p>   |  |
|           |  | <p>Chilled Water inlet Point should be provided in the kitchen for HVAC System</p>   | <p>Relevant points added above.</p>  |  |
| <p>NA</p> |  | <p>The is no provision for increase in Canteen rates during the 10 Year period, which is practically not feasible.</p>   | <p><b>Clarified as :</b><br/>Refer para under page 93, specifies as "<i>Note: The prices of items for staff &amp; visitors will be revised periodically by AIIMS. Those items whose rates are not available in this list can be fixed by the vendor in consultation with administration of AIIMS Mangalagiri.</i>"</p> |  |
| <p>NA</p> |  | <p>In the diet plan it is not mentioned whether protein powder will be procured by the vendor or the same will be supplied directly by the hospital dietary</p>  | <p><b>Clarified as :</b><br/>"<i>Will be decided after the award of contract</i>"</p>  |  |

|                         |  |  |   |                          |
|-------------------------|--|--|---|--------------------------|
|                         |  | department..   |   |                          |
| Pg-92<br>Point<br>No.6  | Milk Tea – Premix  | Kindly mention quantity of 80ml or as preferred by the institute   | Milk Tea – Premix<br><b>(80ml)</b>  | For better clarity       |
| Pg-92<br>Point<br>No.7  | Coffee – 80ml :<br>Fixed rates for Cafeteria items including GST (in INR) - 10                   | Requesting you to kindly increase the rate of coffee to Rs.12/-  | Coffee – 80ml :<br>Fixed rates for Cafeteria items including GST (in INR) - <b>12</b>                                       | Committee recommendation |
| Pg-92<br>Point<br>No.10 | Maggi – 85gm small packet  | 85 gm small packet is not readily available in bulk quantity, hence requesting to kindly increase the grammage to 170gm and increase the fixed rate to Rs.30/- for smooth operation. | No change   |                          |
| Pg-92<br>Point<br>No.11 | Bread Omelette<br>Weight in grams<br>Fixed rates for Cafeteria items including GST (in INR) - 20 | Kindly mention number of Eggs as 1 in grammage section.  | Bread Omelette<br>Weight in grams : <b>Egg - 1 No</b><br>Fixed rates for Cafeteria items including GST (in INR) - <b>16</b> | Committee recommendation |

**Note:**

- I. Prospective Bidders are also advised to check the website regularly prior to the closing date and time of online submission of bids**