

22.04.2022

Amendment No. 3**Sub: Extension of due dates to the referred tender enquiry****Ref.: HITES/PCD/AIIMS/40/Kitchen/21-22 dated 03.03.2021 read with its Amendment No 1 and 2 dated 30.03.2022 and 11.04.2022 respectively**

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

**Section – VII
Technical Specifications**

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	READ AS
Page 78, Para ix	Annexure – 6 Turnkey works for Main Kitchen ix Bidder has to construct toilets, rest room, change room (Male & Female), eye-shower and shower facilities for their workers.	Annexure – 6 Turnkey works for Main Kitchen : ix Bidder has to construct toilets, rest room, change room (Male & Female), and shower facilities for their workers.
Page 78, Para ix	1. Civil work: 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.	1. Civil work: b) Installation of false ceiling with at least 0.6mm to 0.8mm thick stainless steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.
Page 79, Para 3	Annexure – 6 Turnkey works for Main Kitchen 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	Annexure – 6 Turnkey works for Main Kitchen 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 Added para : AIIMS Mangalagiri has existing chilled water sytem appox 75 meter. However, vendor has to tap the connection from the nearest available chilled water source.
Page 80, Para 6a	6. Ventilation and lighting : 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	6. Ventilation and lighting : a) Provision of 2ftx2ft LED lights to provide illumination of 400 - 500 lux in all areas. LED lights to be flush mounted to the false ceiling
Pg-49	IV L1 Ranking & Payment 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	IV L1 Ranking & Payment 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 ,

	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.	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. Added Para : OPEX payment will be done by AIIMS Mangalagiri in 30 days from submission of verified invoice/bills by the vendor.
Pg-56	18. DOUGH KNEADER – 80 litres iv) Reinforced transmission and powerful asynchronous motor (2200 W) v) Should be with electromechanical 3 speed variator (40, 80, 160 rpm). ix) Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk. x) To be supplied with spiral hook, paddle and reinforced whisk.	18. DOUGH KNEADER – 80 litres iv) Reinforced transmission and powerful asynchronous motor (1800 - 2400 W) v) Should be with electromechanical 3 speed variator. It should cover the range of 40 -160 rpm (+/- 10 rpm) ix) Deleted x) Deleted
Pg-56	19. DOUGH KNEADER – 40 litres iv) Reinforced transmission and powerful asynchronous motor (2200 W) v) Should be with electromechanical 3 speed variator (40, 80, 160 rpm). ix) Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk. x) To be supplied with spiral hook, paddle and reinforced whisk.	19. DOUGH KNEADER – 40 litres iv) Reinforced transmission and powerful asynchronous motor (1800 - 2400 W) v) Should be with electromechanical 3 speed variator. It should cover the range of 40 -160 rpm (+/- 10 rpm) ix) Deleted x) Deleted
Pg-58	4. TILTING BRAISING PAN vii) Size (WxDxH) 1600x900x700mm xi) USB connection for update the software, upload recipes and download HACCP data xv) Safety valve on the lid avoids overpressure in the food compartment	4. TILTING BRAISING PAN vii) Size (WxDxH) 1600x900x700mm (approx) xi) Deleted xv) Deleted
Pg-59	6. TILTING PRESSURISED BRAISING PAN 7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN	Items : 6. TILTING PRESSURISED BRAISING PAN - Item deleted (with specifications) 7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN -Item deleted (with specifications)
Pg-59	8. TILTING BOILING PAN vi) Size (WxDxH) 1500x1000x700mm viii) Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar. xi) Tilting and pouring speeds can be precisely	8. TILTING BOILING PAN vi) Approx Size (WxDxH) 1500x1000x700mm viii) Max pressure of inner jacket at 1,5 bar (Approx) ; minimum working pressure at 0.1 bar. (Approx) xi) Deleted

	adjusted. xiv) USB connection to easily update the software, upload recipes and download HACCP data.	xiv) Deleted
Pg-62	21. HIGH POWER GRILL	21. HIGH POWER GRILL - Item deleted (with specifications)
Pg-63	2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD ii) Capacity - 80 racks / Hr	2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD ii) Capacity - atleast 80 racks / Hr
Pg-65	H.2. COLD ROOM – WALK IN REFRIGERATOR iv) Internal floor in non-slip, plastic coated, galvanized steel sheet	H.2. COLD ROOM – WALK IN REFRIGERATOR iv) Internal floor in non-slip, Kota Tiles
Pg-65	H.3. FREEZER ROOM – WALK IN FREEZER iv) Internal floor in non-slip, plastic coated, galvanized steel sheet	H.3. FREEZER ROOM – WALK IN FREEZER iv) Internal floor in non-slip, Kota Tiles
Pg-72	ANNEXURE – 01 Dietary ServicesBOQ (CAPEX Items) 102 Cling foil Paper Napkins As required 103 Chapatti Wrap As required	ANNEXURE – 01 Dietary ServicesBOQ (CAPEX Items) 102 Deleted 103 Deleted
Pg-73	ANNEXURE – 01 Dietary ServicesBOQ (CAPEX Items) 110 - Macerators - As require	ANNEXURE – 01 Dietary ServicesBOQ (CAPEX Items) 110 - Deleted
Pg-73	ANNEXURE - A FIXED PRICE LIST-1 (Rates of the following items are fixed in Staff & Visitor cafeteria) 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.	ANNEXURE - A FIXED PRICE LIST-1 (Rates of the following items are fixed in Staff & Visitor cafeteria) Note: The prices of items for staff & visitors will be revised periodically by AIIMS, considering annual inflation rates . Those items whose rates are not available in this list can be fixed by the vendor in consultation with administration of AIIMS Mangalagiri.
Pg-78	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	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. Added Para: DG Backup for Kitchen & Cafeteria will be provided

		by the Institute.
Pg-92 Point No.6	Milk Tea – Premix	Milk Tea – Premix (80ml)
Pg-92 Point No.7	Coffee – 80ml : Fixed rates for Cafeteria items including GST (in INR) - 10	Coffee – 80ml : Fixed rates for Cafeteria items including GST (in INR) - 12
Pg-92 Point No.11	Bread Omelette Weight in grams Fixed rates for Cafeteria items including GST (in INR) - 20	Bread Omelette Weight in grams : Egg - 1 No Fixed rates for Cafeteria items including GST (in INR) - 16
Pg-94 Point No.1 :	Cumulative Turnover in the last 3 financials years 18 Cr. Or above -10 score 25 Cr or above-15 score 50 Cr or above- 20 score	Cumulative Turnover in the last 3 financials years 12 Cr. Or above -10 score 25 Cr or above-15 score 50 Cr or above- 20 score
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) 5 or more- 10 score 10 or more- 15 score 20 or more- 20 score	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) 2 or more- 10 score 5 or more -15 score 10 or more -20 score

Existing ANNEXURE – 01 Dietary Services BOQ (CAPEX Items) (pg 69-73 of TED) is replaced with below Table:

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/Slicer	1				
26		Portable Hand Mixer	1				
27		Tilting Wet Grinder	4				
28	Coconut Scraper	1					
29	Pulverizer	2					
30	Vacuum Packaging Machine	1					
31	Hot Preparation	Combi Oven – 40 GN	1				
32		Combi Oven – 20 GN	1				
33		Exhaust Hood for Combi Oven	1				
34		Tilting Braising Pan	1				
35		Exhaust Hood for Tilting Braising Pan	1				
36		Deleted					
37		Deleted					
38		Tilting Boiling Pan	2				

39		Exhaust Hood for Tilting Boiling Pan	1				
40		Automatic Chapati Maker	1				
41		Exhaust Hood for Chapati Maker	1				
42		Chapati Collection Trolley	3				
43		Chapati Plate cum Puffer	3				
44		Spreader Table	3				
45		Four Burner Range with Convection Oven underneath	1				
46		Exhaust Hood for Four burner ranger	1				
47		Single Burner stock pot stove (Single/Double)	6				
48		Deleted					
49		Health Sink With Sanitizer	1				
50		Work Table With Splash (1500mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)	4				
51		Single Sink Unit	1				
52		Granite Top Table	1				
53		Dosa plate Gas operated	2				
54		Exhaust hood for Dosa Plate	2				
55		Idli Steamer	1				
56	Preparation area for Therapeutic Diet	As per requirement					
57	Bakery	Planetary Mixer	2				
58	Preparation Area	Bakery Oven with Proofer	1				
59		Bread Slicer	1				
60		Dough Sheeter	1				
61	Dish Washing Area	Pre-wash Table with Pre-wash Spray Unit	1				
62		Dish Washer - Hood Type with Vapour Hood	1				
63		Loading / Unloading Table for Hood Type Dish washer	1				
64		Dish Washer - Conveyor	1				

		Type				
65		Soiled Dish Drop Off Table with Rach Shelf & Chute	1			
66		Clean Dish Landing table	1			
67		Mobile Clean Dish Racks	3			
68		Wall mounted Hose Reel with Spray Gun	1			
69		Foot Activated Hand Wash Sink Unit	1			
70	Storage Area	SS Storage Rack (900mm (L) x 450mm (B) x 1800mm (H) Approx)	4			
71		Cold Room - Walk In Refrigerator	1			
72		Storage bins for Onion and Potatoes	2			
73		Storage bins for Grains and pulses	10			
74		Freezer Room - Walk In Freezer	1			
75		Upright freezer	1			
76		Upright Refrigerator	1			
77	Pre Distribution area	SS Table (1800mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)	2			
78		SS Racks	4			
79		SS Drawers	2			
80	Distribution area	Service Trolley	10			
81		Bain Marie Trolley with Heated Cupboard	4			
82		Refrigerated Trolley	2			
83		Wall mounted Hose Reel with Spray Gun	1			
84		Foot Activated Hand Wash Sink Unit	1			
85	Miscellaneous	Stainless Steel Serving Plates with Compartments	3000			
86		Mobile Hot Food Carts	12			
87		Water Cooler	2			
88		Drain Trough Gratings	As required			

89	Insect Light Traps for Pest Control	12				
90	Air Curtains	6				
91	SS Garbage Bins approx 90 Ltrs set (1 Dry & 1 Wet)	16 Sets				
92	Ice Cube Machine	2				
93	Blenders	4				
94	Rice Cooker 10 Ltrs	2				
95	Masala Trolley	2				
96	Work Table With Sink (1800mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)	3				
97	Wall Mounted Shelf	3				
98	Work Table With Undershelf (1500mm (L) x 750mm (B) x 850mm (H) + 150mm (Back Splash) with 2 under shelves)	5				
99	Platform Trolley	3				
100	RO System 1000 Ltrs/hr	2				
101	Spoons stainless steel (304)	10000				
102	Deleted					
103	Deleted					
104	Forks Stainless Steel	2000				
105	Butter Knife Stainless steel (304)	2000				
106	Hotel Bone China	300				
107	Glass Bottles for Liquid feed	500				
108	Insulated flask for Tea/ Coffee / Milk	200				
109	Food Thermometer	4				
110	Deleted					
111	Hand dryer	8				
112	Hot water Geyser-100 Ltrs	1				
113	Water Boiler-20 Litres	1				
114	Micro wave oven	1				
115	Sandwich griller	1				

116		Pallets	10			
117		Cap cabinet	3			
118		Soiled Dish trolley	2			
119		Garbage Trolley	10			
120		Garbage Bins with Lids	20			
121	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			
122	Turnkey	Turnkey as per Annexure - 6.	For 10000 sq Ft.			
123		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						

Existing ANNEXURE - A FIXED PRICE LIST-1 (Pg 92-93) is replaced with below Table:

<u>ANNEXURE - A</u>					
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, samber /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, samber /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

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.

Section – IX Qualification Criteria

Description	Existing	Amended as
Page No. 99 Section-IX Point No. 1	Status: The Bidder should be a Manufacturer or its authorized Agent.	The Bidder should be a qualified firms/ manufacturers or its authorized Agent.
Section IX QC Page No 99	added para	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	<p>Note:</p> <p>Bidder(s) should submit the following documents:</p> <ul style="list-style-type: none"> • 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). • Copy of order along with performance certificate in support of in-house/ centralized kitchen operations duly certified by the issuing hospitals/ railways/ hotels/ aviation/ institutes, etc. • Proof of Annual Billing and Annual turnover should be CA certified.

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**