



NOTICE INVITING TENDER
ESTABLISHMENT OF HOSPITAL KITCHEN ON TURNKEY BASIS
AND
OPERATION AND MAINTENANCE OF
HOSPITAL PATIENT DIETARY
&
CAFETERIA SERVICES

No	Tender Stage	Start Date & Time
1.	NIT No.	Admn/Tender/12/2021-AIIMS.JDH
2.	NIT Issue Date	21 st September, 2021
3.	Pre-Bid Meeting Date, Time & Venue	05 th October, 2021 at 3.00 PM at Committee Room, Medical College, AIIMS, Jodhpur
4.	Last Date of Submission of Bids	28 th October, 2021 at 3.00 PM
5.	Bid Opening Date and Time & Venue	29 th October, 2021 at 3.30 PM

Tender documents may be available at Institute's web site www.aiimsjodhpur.edu.in (for reference only) and CPPP site <https://eprocure.gov.in/e-procure/app>

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<http://www.aiimsjodhpur.edu.in>

INDEX

Section	Subject	Page No
Section –I	Notice Inviting Bids	03
Section –II	Contents	05
Section -III	General Information to Bidder	08
Section- IV	General Terms & Conditions of Contract	20
Section V	Schedule of Requirement	37
Section VI	Patient Dietary Services Scope of Work	46
Section VII	Visitor Cafeteria Services Scope of work	65
Section VIII	Description of Standard Operating Procedure -SOP	71
Section IX	Technical Specification of Equipment	85
Section X	Description of Hospital Kitchen Turnkey Work	102

SECTION - I**Notice Inviting Tender****All India Institute of Medical Sciences,
JODHPUR**

All India Institute of Medical Sciences (AIIMS), JODHPUR, RAJASTHAN, an Apex Healthcare Institute, established by an Act of Parliament under aegis of Ministry of Health & Family Welfare, Government of India invites **e-tender** in two-stage Bid System (**Technical and Price bid**) from Reputed, Eligible, Competent and Qualified firms/Contractor, ESTABLISHMENT OF HOSPITAL KITCHEN ON TURNKEY BASIS AND OPERATION AND MAINTENANCE OF HOSPITAL PATIENT DIETARY & CAFETERIA SERVICE for period of 05(Five) years and extendable for upto next FIVE years on a satisfactory performance on same terms and condition, on mutual consent.

Prospective bidders are requested to quote their most cost-effective offer along with the complete details of specifications and Terms & Conditions.

S.No.	Particular	Remarks
1.	Name of the Work	ESTABLISHMENT OF HOSPITAL KITCHEN ON TURNKEY BASIS AND OPERATION AND MAINTENANCE OF HOSPITAL PATIENT DIETARY & CAFETERIA SERVICE
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5.	Last Date of Submission of Bids	28 th October, 2021 at 3.00 PM
6.	Bid Opening Date and Time & Venue	29 th October, 2021 at 3.30 PM
7.	Contract Period	Five Years
8.	Estimated Cost	Rs. 10,00,00,000/- (This includes infrastructure costs and costs of dietary services for one years)
9.	Earnest Money/Bid Security	Nil
10.	Tender Document	Download from following websites- www.aiimsjodhpur.edu.in http://eprocure.gov.in

Instructions:

- 1. Bids shall be submitted online only at CPPP website: <https://eprocure.gov.in/eprocure/app>.**
2. The complete bidding process is online. Bidders should have possession of valid digital Signature Certificate (DSC) of class II or III for online submission of bids. Prior to bidding DSC needs to be registered on the website mention above. For any assistance for e-bidding process, if required, bidder may contact to the helpdesk at 0291-2740741.
- 3. Tenderer/Contractor/Bidders are advised to follow the instructions provided in the ‘Instructions to the Contractors/Tenderer/Bidders for the e-submission of the bids online through the Central Public Procurement Portal for e Procurement at <https://eprocure.gov.in/eprocure/app>’. Any amendment/corrigendum in the bidding document and extension of submission of tender shall be published on the official website of AIIMS, JODHPUR i.e. www.aiimsjodhpur.edu.in.**
4. Bid documents may be scanned with 100 dpi with black and white option which helps in reducing size of the scanned document. Bid documents should be scanned properly and bidder should ensure the same before uploading it online. In case documents are not readable/fade the same shall be summarily rejected.
- 5. EMD Payment: Nil**
6. **Submission of Tender:**
 - (a) The tender shall be submitted online in two parts, viz., technical bid and financial bid. All the pages of bid submitted must be signed and sequentially numbered by the bidder irrespective of nature of content of the documents before uploading.
 - (b) The offers submitted by Fax/email and by post shall not be considered, no correspondence will be entertained in this regard.**

**SECTION-II
CONTENTS**

SECTION-III GENERAL INSTUCTIONS TO BIDDER (GIB)		
Sr.No.	Subject	Page
A. PREAMBLE		
1.	Introduction	08
2.	Definitions and Abbreviations	08
B. BIDDING DOCUMENT		
3.	Contents of Bidding Documents	09
4.	Eligibility Criteria of Bidder	10
5.	Eligible Goods and Services	11
6.	Clarification of Bid Documents	12
7.	Amendments in Bidding Documents	12
C. PREPARATION OF BID		
8.	Language of Bid	12
9.	Bid Expense	12
10.	Bid Form/Format	12
11.	Description of Bidding Process	13
12.	Bid Prices	14
13.	Bid Currencies	16
14.	Goods and Service Tax	16
15.	Documents Establishing Bidder's Eligibility and Qualifications	16
16.	Documents Establishing Good's Conformity to Bidding Document	17
17.	Format and Signing of Bids	17
D. SUBMISSION OF BID		17
18.	Submission of Bid	17
19.	Deadline for Submission of Bid	17
E. OPENING AND EVALUATION OF BID		
20.	Opening of Bid	17
21.	Evaluation of Bid	18
22.	Evaluation and Comparison of Bid	18

23.	Bidder's Capability to Perform the Contract	18
F. AWARD OF CONTRACT		
24.	Award Criteria	19
25.	Institute's Rights to Accept and Reject the Bids	19
26.	Institute's Rights to Vary Quantities at the time of Award	19
27.	Notification of Award	19
28.	Signing of Contract	19
29.	Performance Security Notification	19
SECTION IV GENERAL TERMS AND CONDITIONS		
1.	Bid Validity	20
2.	Bid Security /Earnest Money Deposit (EMD)	20
3.	Refund of Bid Security (EMD)	20
4.	Purchase Preference to Local Suppliers	20
5.	Minimum local content	20
6.	Margin of Purchase Preference	20
7.	Delivery and Installation	20
8.	Signing the Contract	21
9.	Performance Security	21
10.	Incidental Services	21
11.	Accessories & Consumables	22
12.	After Sales Service	22
13.	Inspection	22
14.	Documents	22
15.	Manufacturer Authorization	22
16.	Insurance	22
17.	Tender Currencies	23
18.	Tender Prices	23
19.	Custom Clearance	24
20.	Indian Agent	24
21.	Firm Price	24
22.	Conversion of tender currencies to Indian Rupees	25
23.	Payment Terms	25

24.	Guarantee / Warrantee Period	27
25.	Uptime guarantee	27
26.	Downtime penalty Clause	27
27.	Arbitration	27
28.	Subletting of Work	27
29.	Breach of Terms and Conditions	27
30.	Insolvency etc.	27
31.	Force Majeure	28
32.	Demonstration	28
33.	Patient Dietary & visitor cafeteria Services	28
34.	Eligibility Criteria	28
35.	Contract Tenure	28
36.	Kitchen Infrastructure Facilities	28
37.	Supply of Kitchen equipment	29
38.	Warranty and Support	29
39.	Technical Specifications and Standards	31
40.	Packing	31
41.	Transportation of Goods	31
42.	Terms of Delivery and Installation	32
43.	Time Schedule	32
44.	Extension of time	33
45.	Insurance	33
46.	Liquidated Damages on turnkey work	34
47.	Penalty Clause	34
48.	Payment for Comprehensive Annual Maintenance	34
49.	Penalty Clause on Dietary Services	34
50.	Security and Safety	35
51.	Termination for Insolvency	35
52.	Applicable Law	35
53.	Jurisdiction	35

SECTION – III
GENERAL INSTRUCTIONS TO BIDDERS

A. PREAMBLE

1. Introduction

- a. AIIMS JODHPUR is apex healthcare institute being established under act of parliament by the Ministry of Health & Family Welfare, Government of India under the **Pradhan Mantri Swasthya Suraksha Yojna** (PMSSY), the Management has decided to undertake the Hospital Kitchen work and outsource the Patient Dietary, Visitor Cafeteria Services, hereby authority has decided to accomplish the bidding process for selection of a bidder to whom the Contract may be awarded. Brief particulars of the Project are as follows:
- b. The selected Bidder (the “Contractor”) shall be responsible for providing Services of Patient Dietary as well as the Visitor Cafeteria. The Successful Bidder shall carry-out the Hospital IPD Kitchen& Visitor Cafeteria work as mentioned in the Schedule of Requirement/Scope of Work, (Section V).
- c. Before formulating the bid and submitting the same to the AIIMS -Jodhpur, the bidders should read and examine all the terms, conditions, instructions, checklist etc. contained herewith in the Bidding/Tender Document. Failures to provide and/or comply require information, instructions etc. incorporated in these Bidding/Tender Documents may result in rejection of its Bid.
- d. No Bidder shall submit more than one BID for the contract.

2. Definitions and Abbreviations

- a. The following capitalized terms and abbreviations, used in this Tender document shall have the meanings as indicated hereunder:

1. Definitions:

- a. “Institute” means the tender inviting authority, **ALL INDIA INSTITUTE OF MEDICAL SCIENCES, JODHPUR.**
- b. “Bid” means Proposal/Quotation received from a Firm/Bidder against the **e- tender.**
- c. “Bidder” means the Individual or Firm submitting Bids/ Quotations.
- d. “Contractor” means the individual or the firm supplying the goods and/ or services as incorporated in the contract.
- e. “Diet” means edible food articles, whether raw or cooked, to be supplied by contractor to indoor patients admitted to health facility as per specifications, terms and conditions stipulated under the contract.
- f. “Goods” means the articles, material, commodities, consumables; raw materials and cooked dietary food items, utensils, kitchen appliances and equipment, cooking fuel, stationeries, printing, items of clothing, spares, machinery, computer, electronic items etc. which the Contractor is required to supply to the Institute under the contract.
- g. “Services” means the scope of work, together with services allied and incidental to the supply of goods, such as their transportation, packing, installation, commissioning; after sales service also, cooking, serving and distributing food, cleaning, sweeping, washing, wastes disposal, assisting indoor patients, monitoring and supervision, managerial and administrative services, provision of technical assistance, training, maintenance service, insurance and other such obligations of the Contractor covered under the contract.
- h. Bid Security” (BS) means Earnest Money Deposit / monetary or financial guarantee to be furnished by a bidder along with its tender.
- i. “Contract” means the written agreement entered into between the Institute/ consignee and the contractor, together with all the documents mentioned therein and including all attachments, annexure etc. therein.

- j. "Performance Security" means monetary amount or financial guarantee to be furnished by the successful bidder for due performance of the contract placed on it. Performance Security is also known as Security Deposit.
- k. "Consignee" means the Center/Hospital/Department/Sections /person to whom the goods are required to be delivered as specified in the Contract.
- l. "Specification" means the document/ standard/ technical spec/make /model that prescribe the requirement with which goods and/ or service has to conform.
- m. "Inspection" means activities such as measuring, examining, testing, gauging one or more characteristics of the goods and / or service and comparing the same with the specified requirement to determine conformity.

2. Abbreviations:

- a. "NIT " -Notice Inviting Tender
- b. "GIB" - General Instructions to Bidders
- c. "GTC" - General Terms & Conditions of Contract
- d. "EMD" -Earnest Money Deposit.
- e. "ESIC" -Employees' State Insurance Corporation
- f. "EPFO" -Employees' Provident Fund Organization
- g. "GST" - Goods and Service Tax.
- h. "CST" - Central Sales Tax
- i. "BMW" -Bio-Medical Waste
- j. "DSC" - Digital Signature Certificate
- k. "BOQ" -Bill of Quantity or the Price Schedule in which rates for the e-tender are mentioned.
- l. "CAMC" -Comprehensive Annual Maintenance Contract.
- m. "SOP" -Standard Operating Procedures.
- n. "FSSAI" -Food Safety and Standard Authority of India.
- o. "HACCP" - Hazard Analysis Critical Control Points.
- p. "AIIMS" -All India Institute of Medical Sciences.

B. THE BIDDING DOCUMENTS

3. Content of Bidding Documents

- a. In addition to **Section-I**-Notice Inviting Tender and **Section- II** Contents the Bidding Documents include:

Section -III	General Instruction to Bidder -GIB
Section -IV	General Terms and Condition of Contract - GTC
Section -V	Schedule of Requirements
Section -VI	Scope of work - Patient Dietary Services
Section - VII	Scope of work - Visitor Cafeteria Services
Section - VIII	Description of Standard Operating Procedure -SOP

Section - IX	Technical Specification of Equipment
Section - X	Description of Hospital Kitchen Turnkey Work
Annexure -1	Technical Bid Format
Annexure -2	Check List
Annexure -3	Tender Acceptance Certificate
Annexure -4	Declaration of Legal Status
Annexure -5	Lay out Plan
Annexure-6	Performance Security –BG Format
Annexure- 7	Declaration of Manpower Strength
Annexure -8	Bill of Quantity
Annexure- 9	Acceptance of Technical Specification & Declaration of Product
Annexure- 10	Manufacture’s Authorization Format
Annexure- 11	Financial Bid /Schedule of Price (Excel Sheet)
Annexure- 12	In Door Patients –Dietary Services Guideline/Booklet
Annexure -13	Contract Form Material Supplied
Annexure -14	Contract Form CAMC
Annexure -15	Agreement Contract Format

b. The relevant details of the required goods and services, the terms, conditions and procedure for bidding, bid evaluation, placement of contract, the applicable contract terms and, also, the standard formats to be used for this purpose are incorporated in the above-mentioned documents. The interested bidders are expected to examine all such details etc. to proceed further.

4. Eligibility Criteria for Bidders

a. Bidder must be competent firm registered in India and in the business of Catering/Dietary Services. The bidder should be in similar business at least for last 05 (Five) years ending as on 31st August 2021. The bidder shall furnish, as part of its bid, documents establishing the bidder’s eligibility to bid and its qualifications to perform the contract if its bid is accepted. Contractor who fulfill following requirement shall be eligible to apply.

4.1.1 Three similar works each of value not less than 40% of the estimated cost put to Tender or Two similar works each of value not less than 60% of the estimated cost put to Tender or One similar work of value not less than 80% of the estimated cost put to Tender in last 07 years as on 31st August 2021.

4.1.2 (The Bidder should have experience of completing at least ONE similar Work not less than value of Rs. 8 crore or TWO similar work not less than Rs. 6 crore each or Three similar work not less than Rs. 4 Crore each.)

4.1.3. Similar work means “providing Patient Dietary Services to at least 500 persons serving per day in any one of the State or Central Government Hospital or in a reputed private hospital accredited by NABH”.

Note: Completion certificates against the above/ eligibility criteria must be attached with technical bid.

- b. The documentary evidence should be attached by the bidder for qualifications to perform the contract if its bid is accepted & shall establish to the Institute's satisfaction:
- a. The Bidder should be in the business of Catering/Dietary Services at least for last 5 years ending on 31st August 2021 i.e, providing similar services from 01st September 2021 and still continuing in same business with any State/Central Government Hospital/reputed private hospitals in India.
- b. The bidders are required to submit supporting document for the past experience i.e. copy of the purchase/work order and work completion certificate along with contact details of the end user. These documents would be subject to further verification by the client, if required. Submission of any false information would lead to blacklisting from participating in future tenders.
- c. The Bidder should have satisfactory performance certificates from the concerned institution where the services have been provided.
- d. The Bidder should have experience in providing Patient Dietary Services of at least 500 persons serving per day in any one of the State or Central Government Hospital or in a reputed private hospital accredited by NABH.
- e. The bidder should have total average annual turnover of minimum **10 Crores** in the last 3 (three) financial years ending on March 31st2020. Out of which the annual billing during the last years (ending March 31st 2020) of at least **Rs. 5Cr.** from anyone of the clients in businesses as described at the point ('a') above.
- f. The bidder must have suitable number of staff to provide the requisite services in tender, copy of valid ESI & PF registration to be attached.
- g. The Bidder should have valid labour license and trade license. (Those who do not possess such license for Jodhpur jurisdiction, shall have to provide the same within 1(one) month of receiving the Award of Contract.
- h. Bidder should be registered with GST (Goods and Service Tax) Department of Government of India and should possess a valid GST/ PAN Number/ Registration as on date of bid submission and submit the same.
- i. Bidder should have registration with ESI/ESIC & PF.
- j. Bidder should have ISO 22000 Certificate and FSSAI License as per FSS Act, 2006 of the in-house/centralized kitchen being run by bidder since last one year.
- k. It is responsibility of the Bidder to undergo through the **Food Safety Audit** as conducted by FSSAI from time to time to check compliance with the standards of food safety and hygiene prescribed under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Business) Regulation, 2011 in the premises of canteen, in main kitchen at AIIMS, Jodhpur.
- l. In case the bidder offers to supply goods, which are manufactured by some other firm, the Bidder shall be providing a specific authorization letter as per **Annexure – 10**, from the Manufacturer, OEM, Authorized Dealer, clearly indicating that the bidder is authorized and competent to quote, supply & provide services for the items described/mentioned in the in bill of quantity (BOQ).
- m. As a part of technical evaluation process, the qualified bidders have to deliver power point presentation to the committee about his previous work along with their methodology of operation at AIIMS, JODHPUR if selected; the qualification in the technical evaluation shall be on the basis of overall performance of the bidders.
- n. Bidders should not be under a declaration of ineligibility for corrupt and fraudulent practices

Note: A bid, which does not fulfill any of the above requirements and /or gives evasive information/reply against any such requirement, shall be liable to be declared unresponsive and summarily rejected.

5. Eligible Goods & Services

- a. All goods and related services to be supplied under the contract shall have grown, produced, or manufactured in India or any other country with which India has not banned trade relations.

6. Clarification of Bid Documents

- a. A prospective bidder requiring any clarification in connection with the bidding documents may notify the Institute in writing on or before pre-bid meeting. Representation received thereafter will not be entertained in any condition.

7. Amendments in Bidding Documents

- a. At any time prior to the BID Due Date, the Institute may, for any reason, whether at its own initiative or in response to clarifications requested by a Bidder, modify the Bidding Documents by issuing suitable amendment(s) to it.
- b. All amendments will be posted on AIIMS – Jodhpur website www.aiimsjodhpur.edu.in, regularly. Bidders should keep viewing the above-mentioned websites for any corrigendum/ change. Client will not notify the amendments to any individual bidder. All amendments by the client till Seven days prior to the bid submission date shall be binding on the bidders. If any bidder misses the information published on the website and their bid is rejected, no complaint would be entertained.
- c. In order to provide the prospective bidders reasonable time for taking an Addendum into account in preparing the bids, the Institute may, at its discretion, extend the deadline for the submission of bids.

C. PREPARATION OF BID

8. Language of Bid

- a. The Bid prepared by the Bidders and all correspondence, agreement and documents relating to the Bid enclosed by the Bidder shall be written in the English Language. However supporting documents and printed literature furnished by the bidder may be written in other languages provided they are accompanied by an English translation of their relevant passages in which case, for the purpose of interpretation of the bid, the English translation shall govern.
- b. The bid submitted by the bidder and all correspondence and documents relating to the bid exchanged by the bidder and the Institute; may also be written in Hindi language, provided that the same is accompanied by an English translation, in which case, for the purpose of interpretation of the bid, the English translation shall govern.

9. Bid Expense

- a. The bidder shall bear all costs associated with the preparation and submission of its bid Including preparation, mailing and submission of its bid and for subsequent processing the same. The Institute will, in no case be responsible or liable for any such cost, expenditure etc. regardless of the conduct or outcome of the bidding process.

10. Bid Form/Format

- a. The bidder shall properly complete, compose the Technical Bid Format and upload bid form/furnished herewith, in the bidding documents as ANNEXURES and comprising all supporting documents i.e. scanned copies of Eligibility criteria supporting documents, technical Specification, product Specification Sheet /Brochures and /or as required with Technical Bid. Bidder has to ensure that the documents uploaded in **PDF** format are legible. Bid documents may be scanned with 100 dpi with black and white option which helps in reducing size of the scanned document.
- b. Financial Bid has to be Submitted in the prescribed excel format provided herewith with the Tender Documents, hereby the financial Bid indicating *operating expenses of Patient Dietary Services*, capital expenditure for goods/Kitchen Equipment and utensil (as per enclosed Annexure -8 BOQ) to be supplied and Turnkey work to be carried out in Hospital IPD Kitchen. **Bidder must submit financial bid in .xls (Excel workbook 97-2003 workbook) only.**

11. Description of Bidding Process

a. The two bid system will be followed for this tender bid. In this system, the bidder shall upload/ submit his offer in two parts –**TECHNICAL-BID** and **FINANCIAL-BID** (referred to as the “Bidding Process”) as mentioned below:

A. Technical Bid: Technical Bid/Techno-Commercial Bid documents shall be evaluated first. The Competent Committee constituted by the Institute, will first examine the eligibility and qualification of the Bidder, based on the details uploaded/ submitted under Technical Bid with respect to eligibility and qualifications criteria prescribed in this Tender Documents. **TECHNO-COMMERCIAL- BID** format provided herewith in the tender document as **ANNEXURE – 1**.

The matter accepted in Technical Bid will only be considered for evaluation of financial bid.

(Bidders shall Upload/submit the following supporting documents /information along with Techno-Commercial Bid format):

- a. Undertaking for acceptance of all Terms and Conditions as per **ANNEXURE-3**.
- b. Copy of Bank Solvency Certificate issued from Nationalized or any Schedule Bank, Solvency should be at least of 2Crore. The certificate should have been issued within 6 months from last date of the submission of the tender.
- c. Photocopy of valid Registration/In- corporation Certificate of the Firm.
- d. Supporting documents regarding establishment of Bidder’s legal status etc. as indicated in **(GIB) Clause 4** of “Eligibility Criteria and specified herewith, in the tender documents.
- e. Photo copy of GST Registration Certificate and Pan Card in the name of Company/firm/ proprietor.
- f. Documents confirming to Sole Proprietorship/Partnership/Private Limited.
- g. Photo copy of valid Registration of the Agency under EPF and ESI Act.
- h. Copy of Income Tax returns of the firm/company for the last Three Financial Years (i.e.2016-17, 2017-18 and 2019-20).
- i. Legible copies of audited balance sheet and statement of Profit & Loss for preceding three financial years, (i.e. FY 2017-18, 2018-19 and 2019-20) of the firm/company.
- j. Should have Average Annual Financial Turnover of Rs.10,00,00,000/- during the immediate last three consecutive financial years ending 31.03.2020 (i.e. F.Y. 2017-18, 2018-19 and 2019-20).
- k. **Authority letter** in the name of authorized signatory for signing and submitting the Tender Document on behalf of Proprietor/Firm/Company in case the owner/proprietor/Director is not signing the Tender document.
- l. Stamped Checklist as **ANNEXURE- 2**
- m. Tender Acceptance Certificate in **Annexure-3**
- n. Legible copies of **Performance Reports/Experience Certificate** from State or Central Government / Hospitals/reputed private hospital accredited by NABH in India, where the agency provided Patient’s dietary/Cafeteria Services during last (05)Five years in Chronological Order from FY-2016-2017 to FY-2020-2021**mentioning the amount of the annual value of the order.**
- o. Declaration for Legal Status/Criminal Liability as **ANNEXURE-4**.
- p. Stamped documentation of bidder organizational manpower strength as **ANNEXURE-7**
- q. Detail of Kitchen Equipment & Utensils BOQ without commercial value to be supplied, installed and commissioned in AIIMS Jodhpur main kitchen as **ANNEXURE-8**.
- r. Technical Specification and declaration of product make and model as **ANNEXURE-9**.

- s. Documents and relevant details to establish in accordance with GIB clause 16 that the goods and the allied services to be supplied by the bidder conform to the requirement of the bidding documents.
 - t. Manufacturer authorization certificate-**ANNEXURE-10**.
 - u. And/or any supporting documents as for this tender document.
- B. FINANCIAL BID:** The Financial Bid under the second part shall be considered only of those Bidders if their Technical Bids are responsive to eligibility and qualifications requirements as per this Tender Document.

The bidder shall appropriately compile the Price Schedule Form provided herewith, with bidding documents as **ANNEXURE -11** in Excel Sheet Format. These forms must be completed without any alterations to its format and no substitutes shall be accepted. The price quoted shall be considered firm and no price escalation will be permitted. Offers with price variation clause will not be accepted. Any conditional bid will summarily be rejected.

- a. The bidder has to be careful, while filling up the Technical Bid, BOQ and Price schedule provided herewith as Annexure-1, Annexure- 8 and Annexure 11 and its part, respectively. It is the responsibility of bidder to go through the Tender Document & corrigendum/addendum issued by this Institute in this regard and to ensure furnishing all required documents in addition to above, if any.
- b. The authorized signatory and/or bidder must sign and stamp at appropriate place as required /mentioned in the entire formats. Individuals signing the bid or other documents connected with a contract must specify whether he signs as:
 - i) The authorized signatory A ‘Sole Proprietor’ of the firm or constituted attorney of such Sole Proprietor.
 - ii) In case of partnership firm he must have authority to Bid & to refer to arbitration dispute concerning the business of the partnership either by virtue of the partnership agreement or a power of attorney;
 - iii) Constituted attorney of the firm if it is a company.

Note:

- 1. In case of (ii) above, a copy of the partnership agreement duly registered with “Registrar of Firm’s” or general power of attorney, in either, case, attested by a Notary Public should be furnished, or affidavit on stamped paper of all the partners admitting execution of the partnership agreement or the general power of attorney should be furnished.
 - 2. In case of the partnership firms, where no authority to refer disputes concerning the business of the partnership has been conferred on any partner, the bid and all other related documents must be signed by every partner of the firm.
 - 3. A person signing the bid form or any documents forming part of the contract on behalf of another shall be deemed to warrantee that he has authority to bind such other persons and if, on enquiry, it appears that the persons so signing had no authority to do so, the Institute may, without prejudice to other civil and criminal remedies, liable for rejection of bid or cancel of contract and hold the signatory liable for all cost and damages.
- b. The Authority shall be entitled to disqualify any Bidder in accordance with the aforesaid guidelines at any stage of the Bidding Process. Bidders must satisfy themselves that they are qualified to bid.

12. Bid Prices

- a. The Bidders shall quote their lowest possible Price. Bidders are required to quote in the same price units as specified in Price Schedule as in **ANNEXURE-11**. Prices quoted should be on firm price basis and not subject to any variation unless specified in the bid document. All the columns shown in the price format should be filled up as required. If the column does not apply to a bidder, same should be clarified as “NA” by the bidder. Any deviation in this aspect will make the offer to be summarily rejected.

- b. The bidder shall indicate on the Price Schedule the unit price and total prices of the Patient's Diet/day basis as **Opex** (operating expenditure) and **Capex** (capital expenditure) towards, supply, installation commissioning of kitchen equipment, as well Turnkey work to execute in O&M of Hospital IPD Kitchen and supply, installation commissioning of kitchen equipment. The Price Schedule format, herewith provide with the Tender Documents as **ANNEXURE-11** on the format provided with this bidding document.
- c. Bidders must indicate all approved Brand, Model and Make to be offered /preferred to supply at AIIMS Jodhpur, wherever is applicable as per **ANNEXURE -9**. Technical specification and product details and as in bid Price Schedule.
- d. The Bidders are allowed to opt and to submit the bids for any of the brand specified in the 'Schedule of Requirement' & BOQ. However, Bidders shall quote for the complete requirement of services specified under each schedule on a single responsibility basis, failing which such bids will not be taken into account for evaluation and will not be considered for award.

12.5 While filling up the columns of the Financial Bid, the following aspects should be noted for compliance:

(a) For domestic goods or goods of foreign origin located within India, the prices in the corresponding Financial Bid shall be entered separately in the following manner:

- a. The price of the goods, quoted ex-factory/ ex-showroom/ ex-warehouse/ off-the-shelf, as applicable, including all taxes and duties like GST, Custom Duty etc. already paid or payable on the components and raw material used in the manufacture or assembly of the goods quoted ex-factory etc. or on the previously imported goods of foreign origin quoted ex-showroom etc.;
- b. Any GST or other taxes, which will be payable on the goods in India if the contract is awarded;
- c. Charges towards Packing & Forwarding, Inland Transportation, Insurance, Loading/Unloading and other local costs incidental to delivery of the goods to their final destination as specified in the List of Requirements and Financial Bid;
- d. The price of Incidental Services, as mentioned in List of Requirements and Financial Bid;
- e. The prices of Turnkey (if any), as mentioned in List of Requirements, Technical Specification and Financial Bid; and
- f. The price of annual CMC, as mentioned in List of Requirements, Technical Specification and Financial Bid.

(b) For goods offered from abroad, the prices in the corresponding Financial Bid shall be entered separately in the following manner:

- a. The price of goods quoted FOB port of shipment, as indicated in the List of Requirements and Financial Bid;
- b. The price of goods quoted CIF port of entry in India as indicated in the List of Requirements and Financial Bid;
- c. The price of goods quoted for delivery at AIIMS, Jodhpur as indicated in the List of Requirements, Financial Bid and Consignee List;
- d. Wherever applicable, the amount of custom duty with CDEC applicable on CIF value on the goods to be imported;
- e. The charges for Loading/Unloading, Inland transportation, Insurance and other local costs, Incidental cost to delivery of the goods from the port of entry in India to AIIMS, Jodhpur, as specified in the List of Requirements and Financial Bid;
- f. The charges for Incidental Services, as in the List of Requirements and Financial Bid;
- g. The prices of Turnkey (if any), as mentioned in List of Requirements, Technical Specification and Financial Bid; and

h. The price of annual CMC, as mentioned in List of Requirements, Technical Specification and Financial Bid.

12.6 Custom Clearance: For the Goods to be imported and supplied, the Institute will provide Custom Duty Exemption Certificate (CDEC) to successful bidder for availing concessional rate of duty as per prevailing Custom Tariff. In case, the bidder requires CDEC certificate, then the same should be specifically mentioned in the bid. The supplier is solely responsible for getting the material clearance from customs. Institute will provide all custom documents for custom clearance on the demand of supplier. Transportation of goods up to AIIMS, Jodhpur and its successful installation and commissioning is also the responsibility of the supplier. All charges/ expenses incurred in this process will be borne by the supplier. NO DEMURRAGE / WHARFAGE CHARGES WILL BE PAYABLE BY THE INSTITUTE UNDER ANY CIRCUMSTANCES. NO ADVANCE PAYMENT WILL BE PAYABLE FOR CUSTOM CLEARANCE/ FREIGHT/INSURANCE ETC.

12.7 Firm Price

- a. Unless otherwise specified in the NIT, prices quoted by the bidder shall remain firm and fixed during the currency of the contract and not subject to variation on any account.
- b. However, as regards taxes and duties, if any, chargeable on the goods and payable, the conditions stipulated will apply.

13. Bid Currencies

- a. The Bidder supplying indigenous goods or already imported foreign origin goods shall be quoted in Indian Rupees (INR) or offer received for supply from foreign countries in that case in freely convertible foreign currency such as USD, Euro, and GBP.
- b. For imported goods prices shall be quoted either in Indian rupees or in the currency of the country of good originate, the payment will be paid only after satisfactory supply, installation and acceptance of the goods. Bids, where prices are quoted in any other way shall be treated as nonresponsive and rejected.
- c. To facilitate evaluation and comparison, the Institute will convert all bid prices expressed in the amounts in various currencies in which the bid prices are payable to Indian Rupees at the selling exchange rate established by RBI or any nationalized bank in India as notified in the Newspapers/ banks' website on the LAST date of submission of bid.

14. GST (Goods and Service Tax)

- a. The rate or amount of GST (Goods and Service Tax) must be spelt out separately of each item in the break-up to be furnished in the prescribed Price Schedule. Even where the rate or amount of GST included in the rate is 'Nil', this should be specifically stated in the bid.
- b. The price quoted in the Price Schedule, Bidder can add GST (Goods and Service Tax) to be extra the same must be specifically stated. In the absence of any such stipulation, the price will be taken inclusive of GST and no claim for the same will be entertained latter.

15. Documents Establishing Bidder's Eligibility and Qualifications

- a. Pursuant to GIB clause 4, the bidder shall furnish, as part of its bid, relevant details and documents establishing its eligibility to quote and its qualifications to perform the contract if its bid is accepted.
- b. The documentary evidence of the bidder's qualifications to perform the contract if its bid is accepted, shall establish to the Institute's satisfaction:
 - In case the bidder offers to supply goods, which are manufactured by some other firm, the bidder has been duly authorized by the goods manufacturer to quote for and supply the goods to the Institute. The bidder shall submit the manufacturer's authorization letter to this effect as per the standard form provided under ANNEXURE-10 in this document.
 - The bidder has financial, technical and experience capability necessary to perform the contract and, also, it meets the criteria indicated in the Schedule of Requirements.

16. Documents establishing good's Conformity to Bidding Document

- a. The bidder shall be provided signed & stamped, specification sheet of customized equipment and Brochure, Specification, Technical data, Brand, Make Model etc. of all the other products offered as ANNEXURE-9 in conformity with Technical Bid Documents. The Institute/AIIMS Jodhpur shall verify the Material/Goods offered and shall establish the fully conformed bid.
- b. The bidder should furnish the details of his OEM (if applicable), brand name, model no. and type of the products offered in this tender. The technical literatures of the products should also be submitted. No change in either technology or product shall be permitted after opening of bids.
- c. If a bidder furnishes wrong or misleading data, statement(s) etc. about, make and model and technical spec document, acceptability of the goods and services offered by it, its bid will be liable to be ignored and rejected.

17. Format and signing of bid

- a. The bids shall be uploading Two-Bid System. The part 1 will be of Technical Bid and Part -2 as Financial/Price Bid as per clause 10.
- b. The Bidder shall provide all the information sought under this Tender/Bidding document. The Institute will evaluate only those Bids that are received in the required formats duly signed and stamped and complete in all respects.
- c. All the documents of the bid shall be duly signed and stamped by authorized signatory. The letter of authorization shall be by a written power of attorney, which shall also be furnished along with the bid.

D. SUBMISSION OF BID

18. Submission of Bid

- a. The bidder must ensure that they submit the on-line bids within the scheduled closing date. The bidder shall online submit Two-Bid System, the Part-I, Technical Bid and the Part-II, Financial /Price Bid.
- b. The Bidder must ensure that they submit the on-line bids within the scheduled closing date and time.
- c. All the communications with respect to the tender shall be addressed to:

**The Deputy Director (Admin),
ALL INDIA INSTITUTE OF MEDICAL SCIENCES
ADMINISTRATION BLOCK
JODHPUR- 342005 RAJASTHAN**

19. Deadline for Submission of Bid

The Institute may, at its discretion, extend the deadline for submission of bids by amending the bid documents in accordance with Clause relating to Amendment of Bidding Documents in which case all rights and obligations of the Institute and Bidders previously subject to the deadline will thereafter be subject to the deadline as extended.

E. Opening and Evaluation of Bids

20. Opening of Bid

- a. The Institute will open the bids at the specified date and time and at the specified place as indicated in the (NIB) Section –I, the technical bid Part-I will be evaluated first, by the Committee constituted by the Competent Authority.

- b. In case the specified date of bid opening falls on / is subsequently declared a holiday or closed day for the Institute, the bids will be opened at the appointed time and place on the next working day.
- c. The Financial Bid Part -II, the price bid shall be opened for scrutiny and evaluation of only those Bidders found eligible in Technical evaluation of Bids.

21. Evaluation of Bids

- a. The Institute will first examine and evaluate the Technical Bids to determine whether bids are generally in order and qualify for opening and evaluation of financial bid.
- b. The Institute or his authorized representatives shall have the right to inspect the works, services cater by the bidder, for verification of facts furnished by the bidder in support of his bid documents, and the bidder is bound to answer any query made by the Institute.
- c. The Financial Bids of unsuccessful bidders would not be opened.
- d. The evaluation and comparison of responsive bids shall be done on the Grand Total price of the quoted, as mentioned herewith in Schedule of Requirement Column –IV L1 Ranking Requirement Section-V.
- e. During examination and evaluation of bids, the Institute may, at its discretion, ask a bidder for a clarification of its bid.

22. Evaluation and comparison of bids

- a. The Institute will evaluate and compare the bids, which have been determined to be substantially responsive, pursuant to (GIB) clause 22 for each schedule separately. The bid, schedule of Price shall not be considered if the complete requirements of the said schedule are not covered. However, as stated earlier, bidders are allowed the decision to bid for any one or more schedule and to offer discounts for combined schedules. These discounts wherever applicable will be taken into account to determine the lowest evaluated cost for the Institute in deciding the successful bidder for each schedule, subject to bidder(s) being responsive.
- b. The Institute shall make the evaluation of a bid will include and take into account, in addition to bid price and price of the incidental Services:
 - In the case of goods manufactured in India or goods of foreign origin already located in India, GST (Goods and Service Tax), which will be payable on the goods if a contract is awarded to the bidder; and
 - In the case of goods of foreign origin offered from abroad, customs duties and other similar import duties/taxes, which will be payable on the goods if the contract is awarded to the bidder.
- c. The Institute's evaluation of bid will also take into account the following factors in the manner and to the extent specified in Schedule of Requirements.
 - a) Cost of inland transportation, insurance and other costs within India incidental to delivery of the goods to their final destination as stipulated in the Schedule of Requirements.
 - b) delivery schedule offered in the bid
 - c) The cost of installation, and commissioning and other service if any,
 - d) The availability of spare parts and after sale service in India for the goods offered in the bid.
 - e) The total cost of Turnkey work of Hospital IPD kitchen.
 - f) CAMC cost will also be added for comparison/ranking purpose for evaluation.

23. Bidder's capability to perform the contract

- a. The Institute will determine to its satisfaction whether the selected bidder selected as having submitted the lowest evaluated responsive bid is eligible, qualified to perform the contract satisfactorily, in accordance with the criteria listed in NIB.

- b. The determination will take into account the bidder's financial, technical, and experience capabilities for fulfilling all the requirements of the Institute as specified in the bidding documents. This will be based upon the examination of the documentary evidence of the bidder's qualifications submitted by the bidder, as well as such other information as the Institute consider necessary and appropriate.

F. AWARD OF CONTRACT

24. Award criteria

- a. The Institute will award the contract to the successful bidder whose bid has been determined as the lowest evaluated bid, provided further that the bidder is qualified as per (GIB) clause 23 capable to perform the contract satisfactorily.
- b. **The Lowest evaluated bid shall be determined as per the total cost of CAPEX, CAMC for five years after warranty of five years (as per clause 38 of GTB) and OPEX for five years for desired number of diets as mentioned in financial bid.**

25. Institute's right to accept and to reject any or all bids.

The Institute reserves the right to accept or reject any bid partially or fully, call off the bidding process and reject all bids at any time prior to the award of contract, without incurring any liability whatsoever, to the affected bidder or bidders.

26. Institute's right to vary quantities at the time of award

The Institute reserves the right at the time of awarding the contract to increase or decrease the quantity of goods and services originally specified in the Schedule of Requirements without any change in the unit price or other terms and conditions.

27. Notification of award and Award of Work

- a. Before the expiry of the period of bid validity, the Institute will notify the successful bidder(s) in writing by sending him Notification of Award, by registered / speed post or by email about the acceptance of its bid, indicating schedule (s) of requirement details like description, specification and quantity of the goods & services and corresponding prices accepted.
- b. On submission of acceptance by successful bidder, the Institute shall issue Award of Work to the bidder.
- c. The successful bidder must furnish the required Performance Security within thirty days from the date Award of Work.

28. Signing of contract

- a. The Institute shall send the successful bidder two copy of duly filed/competed Contract /Agreement, by registered /Speed post.
- b. The successful bidder within Seven (15) days from Notification of Award shall submit acceptance letter and within Fifteen (15) days from Award of Work, shall sign Contract/Agreement and submit it to the Institute along with Performance Security.

29. Performance security notification

- a. Within Fifteen (15) days issue of Award of Work by the Institute the successful bidder shall furnish the performance security in accordance with and as per the instructions incorporated in the "General Terms and Conditions" clause -9 of contract with regard to performance security.
- b. Failure of the successful bidder to comply with the requirement of (GIB) clause 28 shall constitute sufficient grounds for termination/cancellation of the contract award and forfeiture of the bid security in which event the Institute may make the award to the next lowest evaluated bidder or call for new bids.
- c. The proceeds of the performance security shall be payable to the Institute as compensation for any loss resulting from the Supplier's failure to complete its obligations under the Contract.

SECTION –IV

GENERAL TERMS & CONDITIONS

1. Bid Validity: The quoted rates must be valid for a period for 180 days from the date of closing of the tender. The overall offer for the assignment and bidder(s) quoted price shall remain unchanged during the period of validity. If the bidder quoted the validity shorter than the required period, the same will be treated as unresponsive and it may be rejected.

In case the Bidder withdraws, modifies or changes his offer during the validity period, bid is liable to be rejected and the earnest money deposit shall be forfeited without assigning any reason thereof. The Bidder should also be ready to extend the validity, if required, without changing any terms, conditions etc. of their original tender.

2. Bid Security /Earnest Money Deposit (EMD)

- Nil

3. Refund of Bid Security (EMD)

- Not applicable

4. Purchase Preference to Local Suppliers

In pursuance of Government of India Order No P-45021/2/2017-B.E.-II dated 16th September 2020 (as amended from time to time) and F.No.Z.28018/67/2017-EPW dated 12th June 2018 purchase preference shall be given to local suppliers in all procurements undertaken in the manner specified hereunder and the procurement shall be made as per terms and conditions contained in the said order.

5. Minimum local content: The minimum local content shall as per Government of India Order No. P-45021/2/2017-B.E.-II dated 16th September 2020 (as amended from time to time) and F.No. Z.28018/67/2017-EPW dated 12/06/2018, till the Nodal Ministry prescribes a higher or lower percentage.

6. Margin of Purchase Preference: The margin of purchase preference shall be 20%. The Local supplier, to whom quoted price falls in the margin of purchase preference desirous of claiming benefit of the Order No. P-45021/2/2017-B.E.-II dated 16th September 2020 shall submit an undertaking within 07 days of opening of financial bid, that he would be ready to supply the product at L1 price. In case of non-receipt of the same, he would not be given purchase preference.

The bidders are required to submit the following annexure in compliance of public procumbent (Preference to Make in India) order, 2017:

- i) Affidavit of self-certification regarding local content (to be provided on Rs. 100/- stamp paper), Annexure-III.

All other terms & conditions will be as per the Department of Industrial Policy and Promotion (DIPP) order No. P-45021/2/2017-B.E.-II dated 16th September 2020 (as amended from time to time).

7. Delivery and Installation:

i) For goods supplied from India:

All the goods ordered shall be delivered and Installed at AIIMS, Jodhpur within **180 days** from the date of issue of supply order.

ii) For goods imported directly from abroad:

All the goods ordered shall be delivered and Installed at AIIMS, Jodhpur within **180 days** from the date of opening of Letter of Credit for shipment.

All the aspects of safe delivery, installation and commissioning shall be the exclusive responsibility of the supplier. If the supplier fails to deliver, install and commission the goods on or before the stipulated date, then a penalty at the rate of 0.5% per week or a part thereof of the total order value shall be levied subject to maximum of 10% of the total order value. The successful Bidder will also provide required training for supplied items at AIIMS Jodhpur. The goods should be manufactured after adoption of latest technology.

If at any time during the currency of the contract, the supplier encounters conditions hindering timely supply of the goods and performance of services, the supplier shall promptly inform the AIIMS, Jodhpur for extension of the delivery schedule accordingly. On receiving the supplier's communication, AIIMS, Jodhpur shall examine the situation as soon as possible and, at its discretion, may agree to extend the delivery schedule, with or without liquidated damages for completion of supplier's contractual obligations by issuing an amendment to the contract.

In the case of package supply where the delayed portion of supply materially hampers installation and commissioning of the systems, liquidated damages charges shall be levied as above on the total value of the concerned package of the purchase order. Quantum of liquidated damages assessed and levied by the purchaser shall be final and not challengeable by the supplier.

8. Signing the Contract: - The successful bidder shall be required to execute the Contract Agreement accepting all terms and conditions stipulated herein on a non-judicial stamp paper of Rs. 500/- (Rs. Five Hundred only) along with performance security within fifteen days of the issue of the Letter of notification of award. In the event of failure on the part of the successful bidder to sign the Contract within the period stipulated above, the acceptance of BID shall be considered as cancelled and firm shall be blacklisted.

9. Performance Security: As a guarantee towards due performance and compliance of the contract work, the successful bidder (contractor) will deposit an amount equal to 3% or 10% (as the case may be) of order value for Turnkey Work and should be kept valid for a period of 60 days beyond completion of the entire contractual obligation, including CMC period towards performance security deposit.

As towards supplying, installation, commissioning and maintenance of Kitchen Equipment contract, the successful bidder /contractor will deposit an amount equal to 3% or 10% (as the case may be) of the order value for kitchen equipment supply and should be kept valid for a period of 60 days beyond of entire contract period, including CMC period.

Further the bidder has to submit performance security for operation of dietary & kitchen services, the successful bidder (contractor) will deposit an amount equal to 3% or 10% (as the case may be) of OPEX cost on annual basis, and should be kept valid for a period of 60 days beyond completion of contract period. Additional value of PBF for OPEX will required to be deposited by the bidder for supply of higher number of diets in excess to Annual OPEX cost as per financial bid.

At present PBG @ 3% of the value as mention above, shall be required to be submitted by the contractor. However, any increase in the rates of PBG by the Government of India in view of GFR-2017 shall be decided, the contractor has to submit differential amount of PBG. In case, non-submission of differential amount of PBG, requisite amount shall be withheld from any amount due to the contractor. The aforesaid PBGs are required to be submitted by way of demand draft/ bank Guarantee in favour of "All India Institute of Medical Sciences, Jodhpur" payable at Jodhpur drawn on any Nationalized Bank/Scheduled Bank and payable at Jodhpur within fifteen days of the issue of the Letter of notification of award along with non-judicial stamp paper of Rs. 500/- (Contract agreement).

10. Incidental Services: The supplier shall be required to perform the following services:-

- a. Installation & Commissioning, Supervision and Demonstration of the goods.
- b. Providing required jigs and tools for assembly, minor civil works required for the completion of the installation.

- c. On Site Training to Staff is to be provided by Supplier for operation and maintenance of the equipment for a period of 30 working days after successful installation of the machine, as per direction of user department.
- d. Supplying required number of operation & maintenance manual for the goods.
- e. To provide non-locked open software and standard interface inter-operability conditions for networked equipment's in hospital management information system, wherever applicable.

11. Accessories & Consumables: The separate price list of all accessories and consumables, if any, must be attached/ enclosed along with the Financial Bid.

12. After Sales Service: After sales service center should be available on 24 (hrs.) X 7 (days) X 365 (days) basis. Complaints should be attended properly, maximum within 24 hrs to ensure an uptime of minimum 95%, wherever applicable, failing which the necessary penalty measures shall be enforced.

13. Inspection:

- a. AIIMS, Jodhpur shall have the right to inspect and/or to test the goods to confirm their conformity to the NIT Specifications at no extra cost to the Purchaser.
- b. AIIMS, Jodhpur's right to inspect, test and, where necessary, reject the Goods after the goods arrival at the final destination shall in no way be limited or waived by reason of the Goods having previously been inspected, tested and passed by AIIMS, Jodhpur prior to the goods shipment.
- c. The Director, AIIMS Jodhpur shall be the final authority to reject full or any part of the supply which is not conforming to the specification and other terms and conditions.
- d. No payment shall be made for rejected Stores. Rejected items must be removed by the Bidders within two weeks of the date of rejection at their own cost and replaced immediately. In case these are not removed, these will be auctioned at the risk and responsibility of the suppliers without any further notice.

14. Documents:

- a. All pages of the Bid should be numbered and indexed.
- b. The bidder shall provide in its tender the required as well as the relevant documents like technical data, literature, drawings etc. to establish that the goods and services offered in the tender fully conform to the goods and services specified by the purchaser in the tender documents. For this purpose, the bidder shall also provide a clause-by-clause commentary on the technical specifications and other technical details incorporated by the purchaser in the tender documents to establish technical responsiveness of the goods and services offered in its tender duly indicating relevant page numbers in the product literature.
- c. The bidder shall provide a list of major Government and Private Institutions where its relevant bid item has been supplied during last one year.

15. Manufacturer Authorization: The bidder (if not original equipment manufacturer must submit Original Equipment Manufacturer authorization certificate that the Bidder is authorized for selling and maintain the equipment quoted for. Performa attached at **Annexure- 10**.

The bidders are required to submit user certificate for the relevant equipment on the letter head of the institution (Government/ Private).

16. Insurance: - The supplier shall make arrangements for insuring the goods against loss or damage incidental to manufacture or acquisition, transportation, storage and delivery. If the equipment's is not commissioned and handed over to AIIMS, Jodhpur within specified period, the insurance will have to be extended by the supplier at their cost till the successful installation, testing, commissioning and handing over of the goods to the AIIMS, Jodhpur.

17.Tender Currencies:

- a. The bidder supplying indigenous goods or already imported goods shall quote only in Indian Rupees. Further, imported goods to be imported and supplied by the bidder are also required to be quoted in Indian Rupees.
- b. For imported goods if supplied directly from abroad, prices shall be quoted in any freely convertible currency say US Dollar, Euro, GBP or Yen. As regards price(s) for allied services, if any, required with the goods, the same shall be quoted in Indian Rupees only, if such services are to be performed /undertaken in India.
- c. Tenders, where prices are quoted in any other way shall be treated as non -responsive and rejected.

18.Tender Prices: While filling up the columns of the Financial Bid, the following aspects should be noted for compliance:

For domestic goods or goods of foreign origin located within India, the prices in the corresponding Financial Bid shall be entered separately in the following manner:

- a. The price of the goods, quoted ex-factory/ ex-showroom/ ex-warehouse/ off-the-shelf, as applicable, including all taxes and duties like GST, Custom Duty etc. already paid or payable on the components and raw material used in the manufacture or assembly of the goods quoted ex-factory etc. or on the previously imported goods of foreign origin quoted ex-showroom etc.;
- b. Any GST or other taxes, which will be payable on the goods in India if the contract is awarded;
- c. Charges towards Packing & Forwarding, Inland Transportation, Insurance, Loading/Unloading and other local costs incidental to delivery of the goods to their final destination as specified in the List of Requirements and Financial Bid;
- d. The price of Incidental Services, as mentioned in List of Requirements and Financial Bid;
- e. The prices of Turnkey (if any), as mentioned in List of Requirements, Technical Specification and Financial Bid; and
- f. The price of annual CMC, as mentioned in List of Requirements, Technical Specification and Financial Bid.

For goods offered from abroad, the prices in the corresponding Financial Bid shall be entered separately in the following manner:

- a. The price of goods quoted FOB port of shipment, as indicated in the List of Requirements and Financial Bid;
- b. The price of goods quoted CIF port of entry in India as indicated in the List of Requirements and Financial Bid;
- c. The price of goods quoted for delivery at AIIMS, Jodhpur as indicated in the List of Requirements, Financial Bid and Consignee List;
- d. Wherever applicable, the amount of custom duty with CDEC applicable on CIF value on the goods to be imported;
- e. The charges for Loading/Unloading, Inland transportation, Insurance and other local costs, Incidental cost to delivery of the goods from the port of entry in India to AIIMS, Jodhpur, as specified in the List of Requirements and Financial Bid;
- f. The charges for Incidental Services, as in the List of Requirements and Financial Bid;
- g. The prices of Turnkey (if any), as mentioned in List of Requirements, Technical Specification and Financial Bid; and

- h. The price of annual CMC, as mentioned in List of Requirements, Technical Specification and Financial Bid.
- i. Additional information and instruction on Duties and Taxes:
- j. The prices quoted are to be inclusive of GST/ taxes. However, any change in GST upward/downward as a result of any statutory variation in GST taking place within contract terms shall be allowed to the extent of actual quantum of GST. In case of downward revision in GST, the actual quantum of reduction of GST shall be reimbursed to the purchaser by the supplier. All such adjustments shall include all reliefs, exemptions, rebates, concession etc. if any obtained by the supplier.
- k. Customs Duty: In respect of imported goods offered from abroad, the bidder shall specify the rate as well as the total amount of customs duty payable. The bidder shall also indicate the corresponding Indian Customs Tariff Number/ HSN code applicable for the goods.
- l. For transportation of imported goods offered from abroad, relevant instructions as incorporated shall be followed.
- m. For insurance of goods to be supplied, relevant instructions as provided shall be followed.
- n. Unless otherwise specifically indicated in this NIT document, the terms FCA, FOB, FAS, CIF, CIP etc. for imported goods offered from abroad, shall be governed by the rules & regulations prescribed in the current edition of INCOTERMS, published by the International Chamber of Commerce, Paris.
- o. The need for indication of all such price components by the bidders, as required in this clause is for the purpose of comparison of the tenders by the purchaser and will no way restrict the AIIMS, Jodhpur right to award the contract on the selected bidder on any of the terms offered.
- p. Custom Duty as quoted in Financial Bid will be taken for comparison purpose. However actual reimbursement of Custom Duty will be lower of Custom duty/ taxes quoted or amount mentioned in Bill of Entry.

19. Custom Clearance: For the Goods to be imported and supplied, the Institute will provide Custom Duty Exemption Certificate (CDEC) to successful bidder for availing concessional rate of duty as per prevailing Custom Tariff. In case, the bidder requires CDEC certificate, then the same should be specifically mentioned in the bid. The supplier is solely responsible for getting the material clearance from customs. Institute will provide all custom documents for custom clearance on the demand of supplier. Transportation of goods up to AIIMS, Jodhpur and its successful installation and commissioning is also the responsibility of the supplier. All charges/ expenses incurred in this process will be borne by the supplier. NO DEMURRAGE / WHARFAGE CHARGES WILL BE PAYABLE BY THE INSTITUTE UNDER ANY CIRCUMSTANCES. NO ADVANCE PAYMENT WILL BE PAYABLE FOR CUSTOM CLEARANCE/ FREIGHT/INSURANCE ETC.

20. Indian Agent:-If a foreign bidder has engaged an agent in India in connection with its bid, the foreign bidder, if any, shall also furnish the following information:

- a. The complete name and address of the Indian Agent and its Permanent Account Number as allotted by the Indian Income Tax authority.
- b. The details of the services to be rendered by the agent for the subject requirement.
- c. Details of Service outlets in India, nearest to the AIIMS, Jodhpur to render services during Warranty and CMC period.

21. Firm Price

- a. Unless otherwise specified in the NIT, prices quoted by the bidder shall remain firm and fixed during the currency of the contract and not subject to variation on any account.
- b. However, as regards taxes and duties, if any, chargeable on the goods and payable, the conditions stipulated will apply.

22. Conversion of tender currencies to Indian Rupees: - In case the bid document permits the bidders to quote their prices in different currencies, all such quoted prices of the responsive bidders will be converted to a single currency viz., Indian Rupees for the purpose of equitable comparison and evaluation, as per the closing exchange rates established by the Reserve Bank of India for similar transactions, as on the date of 'Last Date of Submission of Tender'.

23. Payment Terms:

A. Payment Terms for Turnkey work: The payment to the Bidder for the performance of the Turnkey works under the Contract will be made by the Institute as per the guidelines and conditions specified herewith as under. The details scope of work is define in Section X- "Turnkey Work for Hospital IPD kitchen" in tender document.

No mobilisation advance will be made towards supply of the material or for plant and machinery require for turkey work construction/renovation for AIIMS IPD KITCHEN site.

Since the IPD KTCHEN renovation job is on a turnkey basis, any payment to the Bidder before the final payment shall be treated as provisional payment towards the total of turnkey work contract value. The contractor shall be submitting the bills stage wise as define herewith as per clause no 23 and sub clause -

Contractor shall submit to AIIMS Jodhpur a detailed invoice, specifying the services completed with approval from the site engineer as assigned by AIIMS Jodhpur for said project, which have been completed as per agreed stages of the payment payout and AIIMS Jodhpur will pay the contractor approved fees and expenses for services performed in accordance with the stage of work as define herewith within 30 days after receipt of endorsed invoice. All payments made to contractor will be made after deduction of 5% on account of security deposit from all running bills.

Payments to the contractor for the construction/renovation work as define in Section X of Turnkey Work for Hospital IPD kitchen "will be released by the Institute in the following manner/Stages: -

First Stage --30% of the turnkey work contract value will be released after completion of stage first work described herewith as - earth filling & cement concrete work, laying of drainage pipes line by way of covering all drain point of kitchen area and connecting to main drainage through grease trap chamber with testing, commissioning and further completion of the walls and floor of entire kitchen, placing of the plumbing pipe i.e., Hot, cold and RO, placing of the electrical steel conduit of entire area with fixing of wall and floor tiles /stone work of the entire kitchen as per approved design and color of tiles & granite . The contractor /successful bidder exhausted and complete the stage first work after taking approval of all the services drawing from the authorized department of AIIMS Jodhpur.

Second Stage- 30% of the turnkey work contract value will be released after completion of second stage, described herewith as ---. Completion of HVAC ducting of entire area for exhaust & fresh air , fixing & installation of VRV system, wiring work of entire kitchen, fixing of kitchen electrical panel ,completion of firefighting pipe line of entire kitchen as per approved drawing and guideline of the fire dept/norms, and fixing /installation of windows & doors of entire kitchen.

Third Stage -20% of the turnkey work contract value will be released after completion of third stage, described herewith as ---.Completion of all electrical works such as commissioning, testing and charring of the electrical panel, fixing and testing of the entire light fixture and switch and socket as per approved make and model, commissioning, testing of VRV system, Air scrubber,& Air Washer as per CFM provided in the Section X of Turnkey Work and installation ,fixing of sanitary fitting as per approved make & model and commissioning testing of RO plant.

Forth & Final Stage – 20%of the turnkey work contract value will be released after completion of forth /final stage, described herewith- as completion of finishing work of entire kitchen area including floor polishing tiles cleaning, fixing of false ceiling installation ,commissioning and testing of fire fighting/protection system, security surveillance system etc., in other word completion of entire kitchen scope of work described herewith in the tender document Section X of Turnkey Work for Hospital IPD kitchen and successfully handover the site to AIIMS Jodhpur.

Security Deposit

The Institute will retain from each payment due to the contractor the proportion as stated above in payment term of turkey work until a period of 60 days beyond completion of Defect Liability Period of 12 month

B. Payment Terms for Supply of Kitchen Equipment:

The standard payment terms subject to recoveries, if any, under the liquidated damages clause in the said tender document will be as under: -

However, in this connection i.e. supplying installation and commissioning of kitchen equipment in IPD Kitchen as specified in Annexure 8 Part 1 and Part 2 and as per Section V Clause II and sub clause 1 to 12 of Schedule of requirement, it is to be made clear that, no advance payment will be made and payment will be made against receipt and acceptance of the material by the AIIMS Jodhpur i.e., against Receipt Note.

50% (Fifty Percentage) payment for the stores or each consignment thereof will be made against Inspection Certificate issued by the AIIMS Jodhpur Authorized in charge along and proof of dispatch such as e-way bill, list of material/items and original invoice copy along with copy insurance as described in tender document.

For balance remaining of 30% (Thirty percentage) payment, 20% (Twenty Percentage) (will be made after the installation and commissioning of all the equipment as per Annexure 8 Part- 1 and Part- 2 and after certified by the AIIMS Jodhpur authorized in charge on receipt and acceptance of stores in charge of AIIMS Jodhpur. In other words, 20% payment shall be made against Receipt Note and after the successful installation and commissioning of IPD Kitchen Equipment.

C. Payment Terms for Dietary Services:

- a) The payment for the dietary service (OPEX) shall be made on monthly basis to the contractor as per actual diets supplied by him during the month on the approved rates under contract. The contractor has to provide PBG @ 3% or 10% (as the case may be) of the value of yearly OPEX Cost, which is subject to revision in view of clause 9 of GTC.

Note:-The supplier shall not claim any interest or any other payment under the contract.

- The contractor shall submit the bills in triplicate along with supporting documents of wages paid to workers through ECS/their ESIC and EPF/GST deposit challan/statement.
 - The contractor shall submit the original copies of Logbooks/challan signed by the issuer and receiver of meal/food for Patient dietary services on daily the basis for the respective month with the endorsement of the designated authority employer.
 - Along with payment claim for providing Patient Diet Services, the details of Payment paid to the deployed manpower must be submitted with following documents for further processing of the bill:
 - i. ECS Statement duly verified by Bank Officer of a concerned branch of Bank where the Agency having the Bank Account for monthly salary disbursement in the bank account of employees on or before 07th of every month by the service provider (as proof of compliance to ensure that monthly salary paid is not less than the statutory provision of minimum wages act as applicable in Jodhpur Rajasthan for the respective category of worker.
 - ii. Monthly Statement of ESIC deposit done against the work force deployed.
 - iii. Monthly Statement of EPF deposit done against the work force deployed.
- b) The payment to the contractor shall be released only after verification of the contracted service through a checking mechanism enforced by Designate Inspection Committee or Authorities person nominated by the Institute to assess the performance of the agency, both in terms of quantity and quality

D. Payment Terms for CAMC

CAMC will be paid three months/quarterly from 6th a year onwards as per (GTC) **Section -IV** if the contract is extended for the further.

- E. Income tax deductions/TDS/other statutory deductions shall be made from all payments made to the contractor including advances against work done, as per the rules and regulations in force, in accordance with the Income Tax Act/or any Govt. taxation law.
- F. The payment to the contractor shall be released only after verification of the contracted service through a checking mechanism enforced by Designate Inspection Committee or Authorities person nominated by the Institute to assess the performance of the agency, both in terms of quantity and quality.

24. Guarantee / Warrantee Period: The Bidders must quote for **05 years** comprehensive warranty (Including all Spares, Accessories and Labour) from the date of completion of the satisfactory installation. The warranty charges shall not be quoted separately otherwise the offer shall be summarily rejected. Also the bidders are requested to submit their quote (Rates) for subsequent **05 years** Comprehensive Annual Maintenance Contract (CAMC) (Including All Spares, Accessories and Labour). Failure to comply this condition will entail the rejection of the bids. The price comparison shall be taking into account on basic price and post warranty CAMC.

25. Uptime guarantee: The firm should provide uptime guarantee of 95%.

26. Downtime penalty Clause

- a. During the comprehensive warranty period, the guarantee uptime of 95% of 365 days will be ensured. In case the down time exceeds the 5% limit penalty of extension of guaranty period by two days for each additional day of down time will be enforced. The vendor must undertake to supply all spares for optimal upkeep of the equipment for at least FIVE YEARS after handling over the unit to the Institute.
- b. The principals or their authorized service providers are required to submit a certificate that they have satisfactory service arrangements and fully trained staff available to support the uptime guarantee.

27. Arbitration: If any difference arises concerning this agreement, its interpretation on payment to the made there-under, the same shall be settled out by mutual consultation and negotiation. If attempts for conciliation do not yield any result within a period of 30 days, either of the parties may make a request to the other party for submission of the dispute for decision by an Arbitral Tribunal containing Sole Arbitrator to be appointed by the Director, AIIMS- Jodhpur. Such requests shall be accompanied with a panel of names of three persons to act as the sole arbitrator. In case of such arbitrator refusing, unwilling or becoming incapable to act or his mandate having been terminated under law, another arbitrator shall be appointed in the same manner from among the panel of three persons to be submitted by the claimant. The provision of Arbitration and Conciliation Act, 1996 and the rule framed there under and in force shall be applicable to such proceedings.

28. Subletting of Work: The firm shall not assign or sublet the work/job or any part of it to any other person or party without having first obtained permission in writing of AIIMS, Jodhpur, which will be at liberty to refuse if thinks fit. The tender is not transferable. Only one tender shall be submitted by one Bidder.

29. Breach of Terms and Conditions: In case of breach of any terms and conditions as mentioned above, the Competent Authority, will have the right to cancel the work order/ job without assigning any reason thereof and nothing will be payable by AIIMS, Jodhpur in that event the security deposit shall also stands forfeited.

30. Insolvency etc.: In the event of the firm being adjudged insolvent or having a receiver appointed for it by a court or any other order under the Insolvency Act made against them or in the case of a company the passing any resolution or making of any order for winding up, whether voluntary or otherwise, or in the event of the firm failing to comply with any of the conditions herein specified AIIMS, Jodhpur shall have the power to terminate the contract without any prior notice.

- 31. Force Majeure:** If, at any time during the subsistence of this contract, the performance in whole or in part by either party of any obligation under this contract is prevented or delayed by reasons of any war or hostility, act of public enemy, civil commotion, sabotage, fire, floods, explosion, epidemics, quarantine restriction, strikers lockout or act of God (hereinafter referred to as events) provided notice of happening of any such eventuality is given by party to other within 21 days from the date of occurrence thereof, neither party shall by reason of such event be entitled to terminate this contract nor shall either party have any claim for damages against other in respect of such non-performance or delay in performance, and deliveries have been so resumed or not shall be final and conclusive.

Further, that if the performance in whole or in part of any obligation under this contract is prevented or delayed by reason of any such event for a period exceeding 60 days, either party may, at least option to terminate the contract.

- 32. Demonstration:** - AIIMS Jodhpur reserves the right to ask the bidder's for arranging demonstration of their equipment for which rates have been quoted, to the concerned committee, if required.

33. Patient Dietary & visitor cafeteria Services

Bidder is responsible to successfully execute the Hospital IPD kitchen work along with supplying, installation, commissioning, maintenance of kitchen equipment and operation of Patient Dietary & Visitor Cafeteria Services for AIIMS Jodhpur for 5 years as per schedule of Requirements Section-V, and Section -VI & Section VII of Tender document.

34. Eligibility Criteria

Only those Bidders who fulfill the eligibility criteria having sufficient experience for handling Patient Diet Kitchen and Cafeteria Services as per (GIB) clause-4 of Tender Document are eligible to submit their Bid for this work. The documents indicated against each of the eligibility criteria shall be required to be submitted along with the Techno- Commercial Bid.

35. Contract Tenure

The contract will be valid for **FIVE YEARS** from the date of engagement of the agency subject to annual review of the performance of the Contractor/ Agency by the Institute on same terms and conditions. It shall be the discretion of the Institute for extension of contract for further **FIVE YEAR** subject to satisfactory performance of the agency on mutual agreement basis.

After the completion of the assigned responsibilities across the tenure of the contract, Client, at his sole discretion and mutual consent, may extend the contract maximum for **FIVE YEARS** subject to performance consistency/ satisfactory certification by designate Inspection Committee or Authority or any person nominated by or on behalf of the Institute to assess the performance of the agency.

In exceptionally deserving case Client, at his sole discretion and mutual consent, may consider further extension of the period of contact for which independent assessment of performance could be sought.

36. Kitchen Infrastructure Facilities

The space of approx.10000 sqft for Supply, Installation, Commissioning and Operation of kitchen equipment shall be provided by the AIIMS Jodhpur at the ground floor location. The contractor/ vendor shall execute, build up/renovate the kitchen premises as per the drawing provided by the AIIMS Jodhpur, during the execution of work the contractor will follow the FSSAI guidelines and complete the works, on Turnkey basis which shall be including all civil, electrical, plumbing, drainage fire-fighting, sanitary, furnishing, CCTV, HVAC etc. as described in Turnkey works in **Section -10**

It is the responsibility of the bidder/contractor to obtain License of the FSSAI (Food Safety and Standards Authority of India) before the commissioning of the Dietary services for AIIMS Jodhpur. If the said License is not obtained by the Contractor/agency before the commissioning/operation of Dietary services performance guarantee and contract would be forfeited.

It is responsibility of the contractor to obtain ISO 22000 Food safety Management system certificate within 4 weeks of commissioning of Dietary Services and to maintain the same throughout the contract period.

Contractor is informed that two Nos. of chillers/cold storage are already installed and are in working condition in the area designated for hospital kitchen. These Chillers/Cold Storages require to be shifted from existing hospital kitchen to any other kitchen/place inside the Institute premises within the quoted price under turnkey works. The contractor shall be solely responsible for any damage during the processes of shifting the said chillers/cold storage.

Note: the contractors may visit the site/location for the same before submitting their bid.

37. Supply of Kitchen Equipment

For Patient Dietary services, all Kitchen equipment and utensils required for cooking of food and distribution of food to the Patient shall be provided by the bidder, as per BOQ ANNEXURE -8 Part 1 & Part -2. All the Equipment to be installed as per the BOQ, Specifications, Make & Model and shall be brand new.

The bidder shall ensure that all the items quoted/offered in Schedule of Price are as per required specification brand, make and model without any deviation as mentioned herewith, in Bill of Quantity ANNEXURE -8 Part -1 & Part-2 and Technical Specification as per Section -VII & ANNEXURE-9. If a bidder makes any variation and offers other than specified brand make, and model then the bid of the concerned Bidder will be rejected and shall not be considered further.

All machinery /equipment/utensils as mentioned herewith in BOQANNEXURE-8 (Part-1 and Part-2only), are purchased by AIIMS Jodhpur under CAPEX is the property of AIIMS Jodhpur. The successful bidder/Contractor/agency, shall be responsible for completion, installation, commissioning and maintenance of all items/material brought under Capex.

The successful Bidder shall be responsible for fixing installation and commissioning of Kitchen Equipment as per layout plan/drawings provided by the Institute from time to time after the contract awarded.

The successful Bidder shall be responsible to maintain all the kitchen equipment in good working conditions and coordinate with the supplier for timely service and repairing. All the expenses towards repairing and spare parts required for maintenances of kitchen equipment and utensils shall be borne by the contractor.

The successful Bidder shall be responsible for maintaining the kitchen equipment and all utensils in good working condition throughout the contract period. The contractor/vendor shall not damage the kitchen area, kitchen equipment, and utensils provided by the AIIMS Jodhpur, the contractor shall be responsible to maintain the inventory/log register.

The successful Bidder shall be responsible for procurements of all the Kitchen Chemicals, Detergents, etc. of the specification as approved by the consignee. AIIMS Jodhpur authorities may do surprise checks to verify that the items used are as per of approved make. All the expenses towards time to time procurements of such detergents and other chemicals required for the dishwasher, combi ovens and etc, are borne by the contractor.

AIIMS Jodhpur is not liable for any illness or injury that occurs to the contractor / supplier, staff/ employees during installation, operation and maintenance of kitchen equipment.

38. Warranty and Support

All the items covered in the schedule of requirements, and in the BOQ Annexure -8 shall carry minimum 5 (FIVE) years on- site comprehensive warranty from the date of its installation & commissioning.

The Supplier warrants that all the Goods are new, unused, and of the most recent or current models/specified model, and that they incorporate all recent improvements in design and materials, unless provided otherwise in the Contract.

The Supplier further warrants that the Goods shall be free from defects arising from any act or omission of the Supplier or arising from design, materials, and workmanship, under normal use in the conditions prevailing in India.

The warranty shall include all spares, labour and preventive maintenance from the date of completion of the satisfactory installation and acceptance till warranty period.

Warranty as well as Comprehensive Annual Maintenance Contract will be inclusive of all accessories and all the material turnkey work and it will also cover the following, wherever applicable:

- Kitchen Equipment
- All kinds of Motors and Pumps.
- All kinds of Hydraulic Equipment.
- All kinds of Sensors and electrical parts.
- All kind of HVAC & Parts.
- RO, Electrical Panel components.
- Gas Bank supply pipeline ,Gas detector system
- Fire Suppression System
- Plastic & Glass Parts against any manufacturing defects etc

During the warranty and CAMC, all complaints should be rectified within 07 (Seven) working days from the time of complaint. In case the rectification of fault involves replacement of some hardware the same should be carried out within 21 (Twenty One) working days from the date of intimation, Failure to do so would result in the levy of penalties.

Goods/Spares requiring warranty/CAMC Maintenance/ Replacements must be replaced on free of cost basis (at Site, AIIMS Jodhpur) to the Institute, with no exception whatsoever.

The contractor's offer to supply goods in accordance with the tender specifications shall be deemed to be in admission on his part that he has fully acquainted himself with the details thereof and no claim shall lie against the Institute on the ground that the contractor did not examine or acquaint himself fully with the tender specifications.

The maintenance service should consist of preventive maintenance once in three months during warranty & once in a month during CAMC period but the corrective/breakdown maintenance will be as and when required. The Contractor should arrange for regular servicing and upkeep of the supplied Spare Parts.

Preventive maintenance should be carried out after every 3 months starting from the date of successful installation till the end of warranty period. Preventive maintenance should be carried put after every one month from the date of commencement of CAMC period.

Maintenance should include necessary repairs and fitting of parts. This maintenance will be comprehensive without any extra charges.

Supplier shall carry sufficient inventories to assure ex-stock supply of consumables and spares for the goods so that the same are used during warranty and CAMC period.

If having been notified, the Supplier/Contractor fails to remedy the defect within the reasonable period of time, (30 Days) the Institute may proceed to take within a reasonable period such remedial action as may

be necessary, at the Supplier's risk and expense and without prejudice to any other rights which the Institute may have against the Supplier under the Contract.

The contractor shall keep the equipment fully functional in accordance with the manufacturer's specification.

39. Technical Specifications and Standards

The Goods & Services to be provided by the supplier under this contract shall be supplied as per 'Technical Specification' herewith as described in Section –VII and ANNEXURE -9 of this document.

40. Packing

The Supplier shall provide such packing of the Goods as is required to prevent their damage or deterioration during transit to their final destination as indicated in the Contract. Packing case size and weights shall take into consideration, where appropriate, the remoteness of the goods' final destination and the absence of heavy handling facilities at all points in transit.

The packing, marking and documentation within and outside the packages shall comply strictly with Make & Model, specified in BOQ herewith as per ANNEXURE-8 (Part-1 & Part-2), and in any subsequent instructions ordered by the Institute.

The supplier shall make separate packages for each consignee (in case there is more than one consignee mentioned in the contract) and mark each package on three sides with the following with indelible paint of proper quality:

- a. Contract number and date
- b. Brief description of goods including quantity
- c. Packing list reference number
- d. Country of origin of goods
- e. Consignee's name and full address and
- f. Supplier's name and address

41. Transportation of Goods

Where the Supplier is required under the Contract to deliver the Goods FOB, transport of the Goods, up to and including the point of putting the Goods on board the vessel at the specified port of loading, shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract price. Where the Supplier is required under the Contract to deliver the Goods FCA, transport of the Goods and delivery into the custody of the carrier at the place named by the Institute or other agreed point shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract price.

- a. Where the Supplier is required under the Contract to deliver the Goods CIF or CIP, transport of the Goods to the port of destination or such other named place of destination in the Institute's country, as shall be specified in the Contract, shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract Price.
- b. In the case of supplies from within India, where the Supplier is required under the Contract to transport the Goods to a specified destination in India, defined as the Final Destination, transport to such destination, including insurance and storage, as specified in the Contract, shall be arranged by the Supplier, and the related costs shall be included in the Contract Price.
- c. In the case of supplies from within India, where the Supplier is required under the Contract to transport the Goods to a specified destination in India, defined as the Final Destination, transport to such destination, including insurance and storage, as specified in the Contract, shall be arranged by the Supplier, and the related costs shall be included in the Goods Price.

42. Terms of Delivery and Installation-**i) For goods supplied from India:**

All the goods ordered shall be delivered and Installed at AIIMS, Jodhpur within 180 days from the date of issue of supply order.

ii) For goods imported directly from abroad:

All the goods ordered shall be delivered and Installed at AIIMS, Jodhpur within 180 days from the date of opening of Letter of Credit for shipment.

All the aspects of safe delivery, installation and commissioning shall be the exclusive responsibility of the supplier. If the supplier fails to deliver, install and commission the goods on or before the stipulated date, then a penalty at the rate of 0.5% per week or a part thereof of the total order value shall be levied subject to maximum of 10% of the total order value. The successful tenderer will also provide required training for supplied items at AIIMS Jodhpur. The goods should be manufactured after adoption of latest technology.

If at any time during the currency of the contract, the supplier encounters conditions hindering timely supply of the goods and performance of services, the supplier shall promptly inform the AIIMS, Jodhpur for extension of the delivery schedule accordingly. On receiving the supplier's communication, AIIMS, Jodhpur shall examine the situation as soon as possible and, at its discretion, may agree to extend the delivery schedule, with or without liquidated damages for completion of supplier's contractual obligations by issuing an amendment to the contract.

In the case of package supply where the delayed portion of supply materially hampers installation and commissioning of the systems, liquidated damages charges shall be levied as above on the total value of the concerned package of the purchase order. Quantum of liquidated damages assessed and levied by the Institute shall be final and not challengeable by the supplier.

The supplier shall deliver the goods and perform the services under the contract within the time schedule specified by the Institute in the List of Requirements and as incorporated in the contract. The time for and the date of delivery of the goods stipulated in the schedule shall be deemed to be of the essence of the contract and the delivery must be completed no later than the date(s) as specified in the contract.

Subject to the provision herewith, under (GTC) clause 27, any other unexcused delay by the supplier in maintaining its contractual obligations towards delivery of goods and performance of services shall render the supplier liable to any or all of the following sanctions:

- a) Imposition of liquidated damages,
- b) Forfeiture of its Performance Security and
- c) Termination of the Contract for default

43. Time Schedule

The work and all obligations under this agreement shall be completed in 180 days from the stipulated date mentioned in the letter of acceptance.

A. Trunkey Work

Sr.No.	Description	Time Line
1	Dismantling of work & Submission and approval of all MEP Services drawing approval of all Shop drawing of customized equipments	30 Days from the date of signing of the contract
2	Completion of stage first work as per Clause 23 sub clause (A) Section IV GTC	45 Days from the date approval of Services Drawing

3	Completion of stage second work as per Clause 23 sub clause (A) Section IV GTC Inspection of the customized Kitchen Equipment at the factory	105 days from the date approval of Services Drawing
4	Completion of stage second work as per Clause 23 sub clause (A) Section IV GTC Supply of , indigenous ,foreign origin and Kitchen customized equipment at AIIMS Jodhpur	135 days from the date approval of Services Drawing
5	Completion of stage Forth and handover of the IPD Kitchen and Installation & Commissioning of all the kitchen equipments as per BOQ annexure 8 Part 1& Part-2	150 days from the date approval of Services Drawing

44. Extension of time

Delivery of the Goods and performance of the Services shall be made by the Supplier in accordance with the time schedule specified by the Institute in the Tender document in Schedule of Requirements Section V.

If at any time during performance of the Contract, the Contractor or its Supplier should encounter conditions impeding timely delivery of the Goods and performance of Services, the Supplier shall promptly notify the Institute in writing of the fact of the delay, it's likely duration and its cause(s). As soon as practicable after receipt of the Supplier's notice, the Institute shall evaluate the situation and may, at its discretion, extend the Supplier's time for performance with or without liquidated damages, in which case the extension shall be ratified by the parties by amendment of the Contract.

Except as provided under the (GTC) Force Majeure clause no 31, a delay by the Supplier in the performance of its delivery obligations shall render the Supplier liable to the imposition of liquidated damages pursuant to Liquidated damages (GTC) Clause 46, unless an extension of time is agreed upon pursuant to above clause without the application of liquidated damages clause.

45. Insurance

The supplier shall make arrangements for insuring the goods against loss or damage incidental to manufacture or acquisition, transportation, storage and delivery in the following manner:

- a. In case of supply of domestic goods on Free Delivery at Consignee's Site basis, the supplier shall be responsible till the entire stores contracted for arrival in good condition at destination. The transit risk in this respect shall be covered by the Supplier by getting the stores duly insured for an amount equal to the value of the goods from warehouse consignee site. The insurance cover shall be obtained by the Supplier and should be valid till two months after the receipt of goods by the Consignee.
- b. In case of supply of the imported goods on CIP (named port of Destination Basis), the additional extended Insurance, local transportation and storage would be borne by the Supplier from the port of entry to the consignee site for a period including two months beyond date of delivery for an amount equal to the overall expenditure to be incurred by the Institute from warehouse to consignee site on all risk basis.
- c. If the equipment is not commissioned and handed over to the consignee within two months from the date of delivery, the insurance will have to be extended by the supplier at their cost till the successful installation, testing, commissioning and handing over of the goods to the consignee. In case the delay in the installation and commissioning is due to handing over of the site to the supplier by the consignee/End

User, such extensions of the insurance will still be done by the supplier, but the insurance extension charges at actual will be reimbursed

46. Liquidated Damages on turnkey work

If the supplier fails to deliver or install/ commission any or all of the goods or fails to perform the services within the time frame(s) incorporated in the contract, the Institute shall, without prejudice to other rights and remedies available to the Institute under the contract, deduct from the contract price, as liquidated damages, a sum equivalent to 2% First month, 8% second month of delay or part thereof on delayed supply of goods, installation, commissioning and/or services until actual delivery or performance subject to a maximum of 3 month/10% of the contract price. Once the maximum is reached Institute may consider termination of the contract.

47. Penalty Clause

In case the contractor fails to commence/execute the Turnkey Work, within prescribed period as per Agreement or fails to deposit the performance security will invite punitive action. Client reserves the right to impose the penalty and liquidate damages.

Penalty shall be levied @ 0.5% of the Kitchen Equipment value, if delay in installation of kitchen equipment for each week of delay or part thereof, until entire installation is completed subject to a maximum of 10% the Kitchen Equipment contract value.

48. Payment for Comprehensive Annual Maintenance

The consignee/Institute will enter into CAMC contract with the supplier /contractor at the rates as stipulated in the contract. The payment of CAMC will be made on six monthly basis after satisfactory completion of said period, duly certified by the End User on receipt of bank guarantee for an amount equivalent to 3% or 10 (as the case may be) of the cost of the CAMC as per contract in the prescribed format given in ANNEXURE -11SCHEDULE " B" of the bidding document valid till 03 months after expiry of entire (CAMC) period. The Performance Bank Guarantee for CAMC will be applicable in case of contract value is more than Rs.15 lakhs.

49. Penalty Clause on Dietary Services

AIIMS Jodhpur reserves the right to check the food quality of prepared diet in the kitchen by the contractor for the penitent, a penalty of 20 % amount of total day bill of penitent diet shall be deducted for bad quality of food noticed and 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 the penalty of same percentage per occurrence and in case of any foreign particle like hair, insect, worm, stone, metal etc. are found in food, in that case the service provider shall be penalized with a penalty of Rs.5000/-per occurrence.

All the vegetables, fruits, fish, meat, chicken and raw materials used for cooking should be fresh and in case any rotten/brown leaves/poor quality food items/raw materials found to be in kitchen during inspection it shall be penalized with a penalty of Rs. 5,000/-per occurrence.

The personal hygiene and dressing -wearing Uniform ID card/Hand gloves/Cap/Shoes and shoes cover as per HACCP/FSSAI guideline and if any deviation is found a penalty of Rs. 1000/-per person/day shall be deducted from the dietary bill as penalty.

A penalty of 20% amount of per meal per person shall be deducted in case of, shortfall of meal against the target output due to non-availability of man power, raw material etc.

The kitchen area should be hygienic, clean and pest free conforming to HACCP/FSSAI Standard and guidelines and if any deviation is found shall be penalized with a penalty of Rs. 5000/- per occurrence.

In Hospital /Institute/Kitchen premises smoking cigarette, bidi, chewing of pan /gutkha and spitting is strictly prohibited. Non-Compliance by vendor/contractor staff may lead to Penalty of Rs. 5,000/- on each occasion and ignorance of the same may lead to termination of contract.

The contractor shall not engage/appoint any staff below the age of 18 years. All the staff hired by the contractor /vendor shall be medically fit and their antecedent be verified prior to the appointment in the Institute and after successfully obtain the Medical fitness certificate he/she will be allowed to enter the kitchen premises.

If any complaint of misbehavior and misconduct come into the knowledge of the authority then all such responsibility shall be of the contractor /vendor /agency to take the disciplinary action against such staff.

AIIMS Jodhpur shall have the right to terminate the contract of Dietary services at any point of time if the vendor is found recurrence of deviating from the terms and conditions of tender and not maintaining/following the standard procedure (SOP) as **Section- VIII**.

AIIMS Jodhpur will have unfettered right to inspect the kitchen/cafeteria premise, and check the process of food preparation, finished product of dietary services at any time without any notice and vendor shall cooperate with the authorities.

50. Security and Safety

AIIMS Jodhpur shall not be responsible for any loss/damage happened due to theft, accident; natural calamity or due to any reasons whatsoever to any type of inventory that may be kept in the kitchen store and kitchen premises. The Contactor shall be responsible to provide the security in kitchen premises.

The premises provided to the contractor shall be used for the Patient Dietary Services & cafeteria for AIIMS Jodhpur only. Under no circumstances, the kitchen area to be used for any other purpose, then what has been mentioned in the contract/tender.

In the case of any loss /theft of AIIMS Jodhpur kitchen premises or to kitchen equipment/machinery, the committee form by AIIMS Jodhpur will consider the circumstances leading to the loss and if the responsibility /liability is fixed on the agency/contractor/vendor, the Institute/AIIMS Jodhpur will make good losses by deducting the cost of loss from the security deposit/or next month's bill in one or more installments.

Insurance: All necessary insurance policies viz Insurance policy for kitchen equipments, plant & machinery related to kitchen premises, professional Indemnity, all risk Insurance of according to bill amount to be maintained by the contractor/ vendor/ agency throughout the contract period at his cost.

51. Termination for Insolvency

If the supplier becomes bankrupt or otherwise insolvent, the Institute reserves the right to terminate the contract at any time, by serving written notice to the supplier without any compensation, whatsoever, to the supplier, subject to further condition that such termination will not prejudice or affect the rights and remedies which have accrued and / or will accrue thereafter to the Institute.

52. Applicable Law:

- The contract shall be governed by the laws and procedures established by Govt. of India, within the framework of applicable legislation and enactment made from time to time concerning such Commercial dealings / processing.
- Any disputes are subject to exclusive jurisdiction of Competent Court and Forum in Jodhpur, Rajasthan, India only.
- The Arbitration shall be held in accordance with the provisions of the Arbitration and Conciliation Act, 1996 and the venue of arbitration shall be at Jodhpur. The decision of the Arbitrator shall be final and binding on both the parties.
- Force Majeure: Any delay due to Force Majeure will not be attributable to the supplier.

53. Jurisdiction

Notwithstanding any other court or courts having jurisdiction to decide the question(s) forming the subject matter of the reference if the same had been the subject matter of a suit, any and all actions and proceeding arising out of or relative to the contract (including any arbitration in terms thereof) shall lie only in the Court of Competent Civil jurisdiction in this behalf at JODHPUR (Rajasthan) and only the said Court(s) shall have jurisdiction to entertain and try any such action(s) and/or proceeding(s) to the exclusion of all other Courts.

Deputy Director (Admin)
AIIMS, Jodhpur

SECTION –V**SCHEDULE OF REQUIREMENT
SCOPE OF WORK**

AIIMS-Jodhpur is one of the Six AIIMS apex healthcare institutes being established by the Ministry of Health & Family Welfare, Government of India under the **Pradhan Mantri Swasthya Suraksha Yojna (PMSSY)**, with the aim of correcting regional imbalances in quality tertiary level healthcare in the country and attaining self-sufficiency in graduate and postgraduate medical education.

PART -1**PATIENT DIETARY & VISITOR CAFETERIA SERVICES AT AIIMS-JODHPUR**

Sl.NO	LIST OF REQUIREMENT
I.	General Scope
1.	<p>The successful bidder is responsible to execute the Kitchen Turnkey works, and make the IPD kitchen operational and Provide the Dietary Services at AIIMS Jodhpur for 05 years along with visitor cafeteria services on the contract basis. Dietary Services Include</p> <p>I. Hospital IPD Kitchen Turnkey work as described in Section -10 of Tender Document- located on the ground floor of IPD building.</p> <p>II. Visitor cafeteria services as per clause III of section V, located on the ground floor near the OPD block of the Hospital.</p> <p>III. The Bidder shall be responsible to execute the work, and make them fully commissioning of above described hospital kitchen.</p> <p>IV. The Successful Bidder will be providing Patients dietary and Visitor cafeterias services at AIIMS Jodhpur for FIVE years after completion/commissioning of IPD kitchen, which is further extendable for another FIVE years as per terms and conditions described in the tender document.</p> <p>V. It is the bidder's responsibility to provide all kitchen equipment and utensils for IPD kitchen as mentioned here with, in the Bill of Quantity Annexure-8, (Part-1&Part-2) along with Equipment/Product- brand, make model and technical specification in section –IX & Annexure 9.</p> <p>VI. It is the bidder's responsibility to bring his own Kitchen Equipment and utensils as per BOQ, Annexure 8 Part-3 for running Visitor Cafeteria Services as described herewith in clause III of section V.</p> <p>Note: The bidders may visit the site of work/location of the aforesaid kitchen areas, before submitting their bids.</p>
II.	Patient Dietary Services &IPD Kitchen
1.	<p>I. The successful bidder shall be providing the services through full equipped main kitchen as per Bill of Quantity Annexure-8 (Part-1 & Part-2) and shall be responsible to provide the Patient Dietary Services to different categorized In-patients as described in Section VI and Annexure -12.</p> <p>II. The successful bidder shall serve/provide seven (07) Serving of specified planned diet in a day to the indoor-patients as herewith provided in Section-VI & Annexure 12 of tender document. Seven Serving includes-3 major meals + 2 serving of snacks + 2 serving of beverages.</p> <p>III. The Institute is a 960 bedded hospital as of now and average patients' preparation food load will be of 700 to 800/per day approximately from which approx. 100 will be patients of private wards.</p>

	IV. Indicative all kitchen operation – Material, Food Chain, Services/food distribution Management should be as per SOP Section VIII of tender.
2.	The Successful Bidder/Agency shall be preparing, providing, and serving the General/Normal and Therapeutic diet (classified as Diabetic, Renal, Cardiac, High Protein & Calorie, Soft, and Clear & Full Liquid Diets) to indoor patients of AIIMS Jodhpur. The successful bidder shall follows the instructions of concern Dietician and prepare the in- patients diet plan accordingly.
3.	Different types of diet must be provided by service provider/contractor on basis of categorized Menu and guideline Section VI& Annexure 12 of Patient Dietary Services. Number of patients along with types of different diets will be informed by dietician at approved time on previous day. Hospital diet is a continuous process on daily basis, 365 days a year with change of menus as per the advice of treating doctors.
4.	In addition to the specifications of Patient Diets categorized Menu as mentioned in section-VI, & Annexure -12it will also be contractor's responsibility to provide any special diet(s)as and when required by the Dietician/appropriate authority of the health facility.
5.	AIIMS Jodhpur will provide electricity supply to the main kitchen panel. Electricity charges shall be charged at prevailing institutional electrical supply rates in the state of Rajasthan, shall be payable by the contractor.
6.	AIIMS Jodhpur will provide the water supply up to the main kitchen, the successful bidder shall install the UV-RO Plant system with water softener as per Turnkey work Section X .
7.	Bidder is responsible for timely distribution of food to indoor patient care areas and should be strictly compliant as per SOP, Section VIII .
8.	All utensils used for cooking of food and distribution of food to the patients as mentioned in BOQ Part - 2 Annexure-8 , shall be provided by the bidder under the Capex. The successful Bidder shall be responsible for maintaining all the utensils and upholding of the inventory throughout the contract period.
9.	All the IPD Kitchen Equipment mentioned in BOQ –Part-1of Annexure-8 shall be provided by the bidder as per technical specification and product brand, make and modeled and as in Section- IX and Annexure -9 .
10.	Bill of Quantity herewith as Annexure-8 Part-1 & Part-2 includes all Capex items such as equipment for various IPD kitchen sections, kitchenware and service ware utensils for cooking/ severing of food. The bidder has to offer all the items under Capex as per required quantity provided in Schedule of Price Annexure-11 “B” .
11.	All items under the Capex, the supplier/contractor must be quoted including providing the 05 years of warranty period and separate quote in financial bid Annexure 11 “C” for CAMC for next 05 years after the warranty period is over.
12.	All equipment /machinery for IPD kitchen and kitchenware/service and utensils paid by AIIMS Jodhpur under Capex shall be the property of AIIMS Jodhpur from the date of successfully final inspection and handover to the AIIMS authority. The successful Bidder shall be responsible for maintaining all the kitchen equipment and utensils and upholding of the inventory throughout the contract period.
13.	For the Patients Dietary Services, the successful bidder shall follow the detailed specified patient diet Menu as per section–VI and also consider Annexure 12 booklet and prepare the Financial bid/ Opex part of the Schedule of the Price Annexure-11 “A” .
14.	Maintaining the inventory records of equipment, machinery and utensils or all other items procured under Capex and record keeping of insurance, maintenance warranty, guarantee CAMC etc.to be done by the successful bidder and shall be responsible of monetary damages if any such as damage/breakage/theft/loss.
15.	The supplier shall make arrangements and responsible for insuring the equipment, plant and machinery etc. in the kitchen against loss / damage /theft etc. as per (GTC) of Section IV .
16.	The contractor has to comply with SOPs as Section-VIII Patients Dietary Services. The bidder has to follow the standard guidelines of FSSAI and HACCP principles in day to day operation.

III.	Visitors Cafeteria services
1.	The contractor shall be responsible for procuring, fixing, installation commissioning, and maintenance of kitchen equipment in visitors Cafeteria as per the Annexure 8 BOQ-Part -3. All the kitchen equipment as per Annexure 8 BOQ –Part -3 will be procured by the bidder at his own cost. The cafeteria kitchen equipment layout plan drawing will be provided by the AIIMS Jodhpur. The contractor shall responsible for themaintenance and operation of the hospital visitor cafeteria and kitchens thorough out the period of the contract.
2.	The contractor shall also be responsible for the procuring, on his cost all the food cooking utensils and service- ware which is required for the smooth running of the cafeteria service and kitchen production, and ensured smooth/timely functioning of cafeteria services.
3.	The contractor shall also be responsible for the procuring, on his cost sufficient service ware cutlery & crockery and other items normally required for catering to at least 200-300 persons at a given time. He should have sufficient utensils, crockery, and other infrastructure to provide the banquet service such as Buffet Breakfast, Lunch/High Tea, as and when required.
4.	The service provider/contractor will be the owner of the cafeteria Kitchen Equipment and accessories supplied by them for the cafeteria Kitchen operation for the period of the contract and at the time of termination of the contract, the service provider shall take away his all equipment as per AIIMS Jodhpur authorized singed/acknowledge list of inventory and must hand over space. If the kitchen area is not vacated within 03(Three) days from the completion/ termination of the contract, a sum of Rs.3000 /- shall be recovered from the service provider per day till the performance security is exhausted to be followed by eviction and other legal recourses.
5.	The duration of the contract will be for FIVE years from the date of signing the patient dietary services contract. The contract shall be extendable for a further period of up to FIVE years on yearly basis subject to satisfactory performance.
6.	<p>Rent: The contractor shall be required to pay Rs. 25,000/-(Seventy Five Thousand only) monthly rent for the space provided by the AIIMS Jodhpur for Visitors Cafeteria.</p> <p>Electricity Charges: Electricity Charges are to be borne by the bidder on monthly basis as per the Institutional tariff of Rajasthan electricity board.</p> <p>Water Charges: Fixed monthly Water Charges of Rs.2500/- (i.e. Rs. 1,000/- for cafeteria and Rs. 1,500 for Hospital Kitchen) are to be borne by the bidder.</p> <p>The contractor shall pay the rental /electricity and water charges to AIIMS –Jodhpur on 7th of the following month. It Shall be remitted as DD in favour of “AIIMS Jodhpur” payable at Jodhpur or by RTGS/NEFT necessary taxes if applicable will be borne by the contractor.</p>
7.	<p>The successful bidder has to deposit One Year Rent as performance security deposit in the form of Demand Draft/Bank Guarantee from any nationalized bank.</p> <p>The Performance Security Deposit / Bank Guarantee of successful Bidder will be retained for the period of contract in force and will be returned without any interest after expiry of the contract period, after deducting the outstanding liabilities if any.</p>
8.	<p>The aforesaid security deposit is liable to be forfeited wholly or partially if:</p> <ol style="list-style-type: none"> 1. Any damage is caused to the building/machinery /furniture and other installations belonging to the AIIMS Jodhpur. 2. The bidder declines to render services at the item-wise rates agreed upon, due to the escalation in prices of raw materials or for any other reasons. 3. The contractor fails to fulfill any of the terms & conditions of the agreement.
9.	If contract renewed for additional period after upto five years, 10% annual hike on previous year’s rental amount will be borne by the contractor on such renewal. Usual increase in Electricity and water charges after five year as decided by the Institute shall be charged from the bidder.
10.	The successful bidder shall submit the list of inventory of the kitchen equipment; appliances, utensils and other material bring in the Hospital cafeterias. The contractor shall maintain the record of duly checked and verified copy of inventory list of the cafeterias brought items/articles, through the contract period.

11.	The Institute AIIMS Jodhpur shall provide the essential, Cafeteria Furniture and fixtures such as Tables, Chairs, Light, Fan, in the cafeteria's dining section. The contractor is responsible to maintain all the furniture and fixtures and bear the cost of repairing/replacing if any breakage /damage /loss occurred during the said contract period and all machinery such as HVAC maintained remain in working condition throughout the contract period.
12.	The contractor shall procure and maintain the comprehensive Insurance coverage/ policy throughout the contract period, against any loss/ damage/ theft etc., the insurance shall be covering - furniture and fixture, plant, machinery provided by the Institute and other items, installed and brought by the contractor. The Contractor shall be responsible for monetary damages if any due to non-validity of proper insurance documents. The Institute shall not be responsible for any loss of life and valuables on account of non-insurance by the bidder during the contract period.
13.	Cafeteria shall normally remain open for 24 hours on all days.
14.	The contractor shall be permitted to sell food items on the fixed-rate basis at the cafeteria as per Section-VII . In the visitor cafeteria, the contractor shall be providing the services to Hospital Staff, Visitor, OPD Patients, In-Patient's Attendants, Students, Faculty, and other Guests. The contractor is not allowed to supply the food materials outside the campus. Violation of this rule may lead to strict administrative action and suitable penalty to the contractor.
15.	Fixed-rate cafeteria's menu, by means of the quantity/weight of the eatables items to be sell/supplied by the bidder/contractor in the cafeterias provided herewith in Section VII . For all the packed items, the bidder/contractor shall be allowed to charge maximum as per the printed MRP rates.
16.	In case of packed consumable items sales, the contractor will ensure all the packed items are from the branded company and having a sufficient valid period of safe use. The specified/approved list of consumable brands provided herewith in Section-VI .
17.	Institute /AIIMS Jodhpur shall provide the RO water supply in the cafeteria kitchen and food service area. The contractor shall be responsible to use RO water in the preparing of the food and install an adequate number of water coolers in dining halls for safe RO drinking water.
18.	Electricity will be provided by the Institute/AIIMS Jodhpur in the Dining Hall, which shall not be used for cooking purposes. The agency could use power consumption only for Refrigerator, Display Cabinet, Ice Cream Freezer, Hot-Case, Bain Marie, Water Cooler, Coffee machine, etc. in the dining hall services area only. AIIMS Jodhpur will provide metered electricity in the cafeteria kitchen/cooking area and the electricity charges at the prevailing institutional electrical supply rate in the state of Rajasthan. It shall be the responsibility of the bidder/contractor to record the electricity meter reading for the billing period and pay accordingly. AIIMS Jodhpur reserves the right to verify the same if required.
19.	The bidder/contractor may use the Main Kitchen area for preparation of bulk cooking for cafeteria /for indoor banqueting as and when required however without affecting the Patient Dietary Services.
20.	During the entire contract period, all the machinery /equipment provided and installed by AIIMS Jodhpur Such as /HVAC /LT panel/Pumps/RO Plant,/ Gas Bank Gas Pipeline ,Gas Dictators /Hose Reel unit/Air Scrubber /Air Washer/Air Curtain / etc. in the Visitor cafeteria dining and kitchen area shall be operated and maintained by the contractor/Successful bidder including supply of all spares, materials, labor, insurance, CAMC and etc at own his cost. At the end of the Contract Period, the equipment/system shall be handed over back to AIIMS Jodhpur, in satisfactory working condition in which they were taken over, normal wear and tear accepted. The decision of the Engineer-in-charge, AIIMS Jodhpur shall be final and binding in this regard.
21.	The Contractor is advised to discourage the practices for making a trade on credit basis to any individual, students /department. If the credit facility is extended, the contractor is advised to maintain proper duly signed bills as records for settlement of accounts from the particular Individual /Department on one monthly credit period basis.
22.	It will be the contractor responsibility to collect the cash/ payment directly from individuals/ students/departments against the services/items provided in the cafeterias. AIIMS Jodhpur is not liable for making any outstanding payment against any Individual to the contractor.

23.	Service of Buffet Breakfast /lunches/dinner(s), as approved decided menu and rate in AIIMS jodhpur campus on the day of meetings, conference or as instructed by administration department is to be provided. The Contractor shall provide efficient and requisite service / facilities and arrangement of provision as well as maintenance of crockery, cutlery, chafing dish etc. will be the sole responsibility of the contractor.
24.	The contractor shall buy at his own cost good quality raw materials e.g., meat, fish, poultry and eggs, grocery, vegetables & fruits, etc. for preparation of all meals. He shall use branded items out of the brands or makes given in the Section VII
25.	The Contractor or their authorized representative must be available in the cafeterias at all times to attend the complaint, if any
26.	The contractor shall refer to additional information about the scope of work and fixed prices menu to Section-VII of visitor cafeteria services.
I.	Requirement for Patient Dietary & Cafeterias Services
1.	Bidder has to provide adequate, qualified Hotel Management pass out trained staff/manpower -cooks, chef, production manager, waiter, services manager, and General Manager for smoothly/timely running of all the kitchen production and provide efficient and uninterrupted patients dietary & cafeterias services as per the work defined herewith in SOP in Section-VIII .
2.	The Successful bidder shall be responsible for providing uniforms to its entire staff along with laundry services. The Bidder will provide a minimum of 02 sets of good quality uniforms with a pair of shoes to its entire kitchen and service staff. The Contractor shall take prior approval from the AIIMS Jodhpur Authority on the selection of the uniform.
3.	The contractor shall ensure that all employees/workers, direct or indirect have undergone the police verification process before engaging them at AIIMS –Jodhpur. The contractor shall issue department-wise photo identity cards to all its employees.
4.	No child labour shall be deployed. The contractor shall employ only those persons in the Patients Dietary and cafeterias services, who are found medically fit. AIIMS Jodhpur reserves its right to examine any of the employees for medical fitness. Expenses, if any incurred on medical examination of such employees, shall be borne and paid by the contractor.
5.	The Service Provider shall at his own cost submit to the Authorized in-charge a medical fitness certificate (every six months) as proof of workers being healthy and fit to work in the kitchen and cafeteria, Refer to SOP Section –VIII.
6.	The main kitchen and the cafeteria/hospital premises shall not be used for inhabitation purposes by any contractor/agency employees. The contractor shall arrange the residential accommodations for his employees outside the Hospital premises. In case, if it is required for essential staff to meet functional needs the list of such employees is to be given to the Deputy Director (Admin) for approval.
7.	All procurement in terms of raw material, vegetables, grocery, dairy & bakery products, kitchen chemicals LPG /PNG and other items required for day to day operation/running of the entire three kitchens, shall be arranged directly by the contractor.
8.	The Contractor shall procure and use all fresh and of standard/good quality raw material, eatables, fuels, etc. necessary for running for all the kitchens at his own costs.
9.	The successful bidder shall ensure that the raw material being used in the preparation of food for the patients dietary and in the Hospital cafeteria services shall be of approved specified /brand as mentioned herewith in Section VI. All items to be procured by the contractor shall be FSSAI & AGMARK certification marks/ lic no. Authorized in charge of AIIMS Jodhpur will have the right to approve alternate brands other than the specified brand.
10.	It will be mandatory for the contractor to purchase all perishable items/material such as vegetables, Fruits, Meat and Dairy Products etc. on a daily /alterative day basis and store them in right the required temperature in the cold room as per SOP Section-VIII .
11.	The contractor shall be purchasing all Groceries- Vegetables, Fruit, Fish, Meat Poultry Dairy, Bakery Products, etc. from the reputed supplier/or preferably directly from the company. The Authorized in-charge of AIIMS Jodhpur will have rights to inspect the material and reject any substandard material

	purchased by the contractor at any given time.
12.	It will be the responsibility of the contractor to store the Dry Grocery items in a neat well-organized, planned, and hygienic manner in the storage area. The institute will not be responsible for any loss/damage that could be caused to material stock in the kitchen/ storage area.
13.	The successful bidder must follow the FSSAI guideline for material management and follows the SOP here wit has Section-VIII .
14.	The Institute/AIIMS Jodhpur have the right to reject prepared foods, entire meal / any dish not as per expected standard quality. It will be mandatory for the contractor to follow the SOP in day to day of kitchen process/ operation/ Services. The quality of food shall be maintained in consultation with the management and the decision of the management in respect of quantity and quality of food shall be final.
15.	It will be the responsibility of the successful Bidder to maintain entire kitchen area and simultaneously ensure the maintaining of hygiene, including pest control in each and every kitchen , as per Section VIII of SOP.
16.	It is the responsibility and also mandatory for the bidder to obtain the FSSAI license for the main and cafeteria kitchen before the commissioning of Patients Dietary and cafeterias services for AIIMS Jodhpur.
17.	The successful bidder shall be obtaining ISO 22000 (Food Safety Management System) certificate before and/or within 4 weeks of commissioning of Dietary & cafeterias Services. It will be the responsibility of the contractor to maintain the validity of the certificate throughout the contract period
18.	The bidder has to follow the standard guidelines of FSSAI and HACCP principles to maintain the hygiene and safety of all the kitchens/working staff. The contractor has to comply with the SOPs as described in Section VIII .AIIMS Jodhpur reserves the right to verify and check the same, any time without any notice.
19.	The successful Bidder shall be responsible to ensure that appropriate waste Management – Collection, segregation, and disposal methods/ procedures are followed by the kitchen staff as described in SOP Section VIII . The contractor shall be providing adequate numbers of covered dustbins of requisite colors code- Green & Blue for garbage segregation and bio-grade polythene bags for garbage disposal. The successful bidder shall be responsible to install Composting Machine for Kitchen wet waste Management.
20.	The Contractor shall be responsible for running the Main IPD Kitchen and the cafeterias as per the applicable rules and ensure the compliance, of the provisions of Employees' Provident Fund Act, ESI Act, and rules framed thereunder and other relevant statutes including Municipal Rules and Regulations, relating to the Catering/Cafeterias Services in force from time to time, during the subsistence of the Contract. The contractor shall obtain the necessary license from State and /or Central Government as required to operate the cafeterias and main Kitchen.
21.	The successful bidder/contractor shall be entirely responsible for the timely, payment /deposit /fee /charges/penalty of any Government compliance and Statutory taxes including, not limited to GST/Duties/ Cess / Fee under the existing or future Laws, Acts, Rules, Order, Notification etc. Issued by the Central or State Government of India or any Local /Center authority. It shall be the responsibility of the bidder/contractor to maintain a record of such payment throughout the contract period. AIIMS Jodhpur reserves the right to verify the same as and when required.
22.	All books of accounts, employees registers, registration and any other documents used in connection with the running of the Patients Dietary and cafeteria Services shall be maintained by the contractor at his own cost and the same shall be produced for inspection either on demand by the AIIMS Jodhpur /ESIC/ Provident Fund Authorities/Municipal Authorities or any other official authorized by the Competent Authority in this connection.
23.	The contractor must not use the trademark trade name and/ or the letterhead of AIIMS Jodhpur nor will the contractor hold himself as an agent of AIIMS Jodhpur, the relationship between the Contractor and AIIMS Jodhpur being a Principal-to-Principal basis.
II.	Turnkey Work of IPD kitchen
1.	The scopes of turnkey work (kitchen facilities development) of Hospital IPD Kitchen area for Patients

	Dietary Services area shall be carried out / executed by the successful bidder as per Annexure –X of tender documents
2.	The Institute will provide the semi-finished structure of Hospital IPD Kitchen on the ground floor of ward block. The successful Bidder has to execute the infrastructure works which includes renovation, civil, electrical, plumbing, drainage, furnishing, security & surveillance firefighting, sanitary, RO plant, HVAC, LT panel, and carry out the kitchen to function as per FSSAI Guidelines. The scope of work and specification are described, herewith in Section-X . The kitchen layout plan and other sets of all services drawings shall be provided by AIIMS Jodhpur from time to time.
3.	The contractor is informed that two Nos. of chillers/cold storage are already installed and are in working condition in the area designated for the hospital kitchen. These Chillers/Cold Storages requires to be shifted from the existing hospital kitchen to any other kitchen/place inside the Institute premises within the quoted price under the turnkey works. The contractor shall be solely responsible for any damage during the course of shifting of the said chillers/cold storage. Note: the contractors are requested to visit the site/location for the same before submitting their bid.
4.	The successful bidder is expected to complete the turnkey works within the period of 180 days from the date of the contract awarded.
5.	The Turnkey work is the part of Capex and bidders shall quote the price of the package as a whole/Lump sum amount after study of BOQ and complete understanding of the work carried out in the designated columns for Turnkey work in Price (Excel Sheet) Annexure-11 “B” .
6.	The lump-sum prices quoted by the Bidder in his bid with additions and deletion as may be agreed before the signing of the Contract, for the entire scope of work including furnishing and construction activities covered under the specifications and documents and shall be treated as the turnkey work Contract price. No escalation on any account will be payable on the turnkey work bid amount.
7.	The supplier/contractor shall provide the Comprehensive warranty for the period of 05 years for Plant and Machinery, Electrical & Sanitary Fixtures, Furniture, etc., under the Turnkey Works, and CAMC for the next 05 years after the warranty period is over subject to the contract renewal.
8.	The successful Bidder shall provide necessary first-aid facilities for all his employees, representatives, and construction workers/workmen working at the site. An adequate number of Bidder's personnel shall be trained in administering first-aid.
9.	All the materials furnished under the contract and arriving at the site shall be promptly received, unloaded and transported, and stored in the storage spaces by the Bidder.
10.	The successful shall be responsible for keeping the entire area allotted to him clean and free from rubbish, debris, etc. during the period of construction. The Bidder shall employ enough special personnel to thoroughly clean his work area at least once a week during the construction period. All such rubbish and scrap material shall be stacked or disposed of in a place to be identified by the Institute site in charge.
11.	Any loss/damage/theft to the material, during handling, transporting, storage and erection shall be to the account of the Contractor. The successful Bidder shall be responsible for preferring of all claims and make good for the damage or loss by way of repairs and/or replacement of the portion of the works damaged or lost.
12.	The successful Bidder shall provide all the construction equipment, tools, tackles, and scaffoldings required for pre-assembly, erection, testing, and commissioning of the equipment covered under the Turnkey works/contract. He shall submit a list of all such materials to the site in charge before the commencement of pre-assembly at the site. These tools tackle and scaffolding shall not be removed from the site without the written permission of the site in charge.
13.	The Contractor shall arrange, secure and maintain insurance as may be necessary. All costs on account of insurance liabilities covered under the turnkey Contract will be on Bidder's account and will be included in the Turnkey work price.
14.	The following services shall be provided by the Owner: - Construction/Drinking water at one point within 100 meters of the worksite. - Auxiliary power for

	construction at one point within 100 meters from the worksite.
III.	LI Ranking Requirements
1.	Bidder has to quote total Capex (Capital expenditures) , as provided in Price Bid/Schedule "B"(Excel-Sheet) includes the cost of supply, installation, commissioning of kitchen equipment, LPG gas work, utensils-(cooking & service ware) as specified in Annexure -8 Part 1 and Part 2 (excluding Part -3), and Turnkey work (infrastructure) as lump-sum specified in Annexure-11
2.	Opex (Operating expense) price includes the cost of Per Patient diet/day as specified in Price (Excel Sheet) Annexure-11A . The bidder has to quote Opex (operating expenses) cost of per patient Diet for one year i.e. 60months/5 (FIVE)years in the excel sheet Price format provided herewith price Bid/Schedule "B" Annexure -11A
3.	The Opex (Operating expense) the cost must be inclusive of all expenses such as manpower, consumables, fuel, and/ or any other recurring cost incurred for preparing, cooking, and distributing food in Patients Dietary kitchen operations.
4.	The CAMC (Comprehensive Annual Maintenance Contract) Price/cost from 6 th to 10 th years must be quoted separately and should not be quoted under Capex and Opex the Price format provided herewith price Bid/Schedule "B" Annexure-11
5.	Financial Bid/ Price Bid (Summary of CAPEX and OPEX Actual Offered Price for Comparison) as specified in – Annexure 11 , the format consisted of Grand total of Capex (Capital expenditures) + Opex (operating expense) + cost of CAMC. LI calculation and outcome shall be on the basis of the sum of Grand total.
IV.	Schedule of Payments
1.	The Institute/AIIMS Jodhpur shall release the payment to the supplier/contractor towards the supply of equipment under the Capex expenditures as per Clause 23 Part B of (GTC) Section IV -and payment towards the Patient Diets, Opex expenses, shall be cleared on monthly basis, as per clause-23 Part C of (GTC) Section –IV.
2.	Payment towards Turnkey work - Since the total job is on a turnkey basis, any payment to the Bidder before the final payment shall be treated as provisional payment towards the total Turnkey work contract value. The stage-wise submission of bills/claims of payment provided herewith in clause 23 Part A of GTC Section –IV.
3.	CAMC will be paid quarterly from 6 th year onwards as per Clause 23 Part D of (GTC) Section -IV , if contract extended for next 05 year.
4.	Income tax deductions/TDS/other statutory deductions shall be made from all payments made to the contractor including advances against work done, as per the rules and regulations in force, in accordance with the Income Tax Act.
V.	Miscellaneous Point
1.	The contractor shall be providing and serving only hospital kitchen cooked food, no outside cooked food (semi/full) shall be allowed to carry in a hospital kitchen or service, if the contractor/ provider is violating the same AIIMS Jodhpur shall have the right to terminate the contract.
2.	AIIMS Jodhpur or Authorized person has right to analyzed and check the nutritional value of any recipes and cooked food.
3.	If the consumption of edible oil for frying is more than 50 liters per day, the contractor is liable to maintain records and dispose of the used cooking oil to the authorized agencies, as per FSSAI guidelines. It will be the responsibility of the contractor not to re-use frying oil as per FSSAI Regulations.
4.	The contractor shall comply with all Center /State Government taxation/ compliance laws and Local Body Fees as applicable from time to time.
5.	The Price BOQ template shall not be modified /replaced by the bidder and the same should be uploaded after filling the relevant columns, else the bidder is liable to be rejected for that tender. Bidders are allowed to enter the Bidder/Company Name, Values and tick on the Make & Model offers only.
6.	AIIMS Jodhpur has the right to open other/new cafeterias in the future as and when required from time to time in Hospital Premises. This tender is exclusively for Services to be provided of Patient Dietary

	and Visitor Cafeterias only. Hereby the Institute/ AIIMS Jodhpur have full right to invite fresh Tenders/Bidding in the future for other/new cafeterias kitchens.
7.	In the event of expiry or earlier termination of contract for any reason whatsoever, the contractor shall be entitled to remove his goods kept in the Kitchen and cafeteria premises and the fitting, fixture and furniture installed by the contractor at the aforesaid premises. AIIMS Jodhpur under no circumstances will be bearing any expense for clearing.
8.	The contractor shall be responsible to make necessary arrangements and obtain the LPG / PNG commercial connection and as per guideline / technical specification construct the outdoor Gas Bank, near the kitchens area with enough storage of gas cylinders, manifold, and gas supply piping system from gas bank to all hot kitchen appliances for day to day cooking.
9.	The contractor shall be responsible for any loss/theft of LPG cylinders. The contractor is liable to fulfill the compliance and obtain the certificate under explosives ACT 1884 if required.
10.	All expenses towards mobilization at site and de-mobilization including bringing in equipment, workforce, materials, unloading, loading, dismantling the equipment, clearing the site, etc. shall be deemed to be included in prices quoted, and no separate payment on account of such expenses shall be entertained.
11.	The Contractor is required to take the third party insurance cover for an amount of 5% (five percent) of contract value from an approved insurance company for insurance against any damage, injury, or loss which may occur to any person or property.
12.	The Right to fix and revise menu, Rental charges, Electricity and Water Charges, Security Deposit, is reserved with the AIIMS Jodhpur

SECTION –VI
PATIENT DIETARY SERVICES
Scope of Work

1. In- Patient Dietary Services

- 1.1.** Hospital catering services are an essential part of patient care, given that good quality and nutritious food plays a vital part in patient's rehabilitation and recovery. Effective catering services are dependent on a range of processes which involve menu planning, procurement, food production and distribution of meals to patients across the hospital wards.
- 1.2.** Nutrition and Hydration are a vital part of a patient's treatment and it is essential to ensure that the food provided meets the patient's individual requirements.
- 1.3. Scope of Work** - The Contractor shall be providing, supplying and serving of cooked diet for In- Patients admitted in the AIIMS Jodhpur health facility. Meals shall be served as per menu chart and written instructions/ requisition slips issued by the Dietician/ Nursing Staff/ appropriate authority of health facility at approved time schedules x 7 day basis. It will be responsibility of the contractor to take the In – Patients meal order twice each day in advance.

2. Food Provisions to Patients

- 2.1.** Patient nutritional requirements for normal and special/therapeutic diets shall be provided by the contractor and ensures that adequate amounts and type of foods are available for patients.
- 2.2.** Nutrition and Hydration are a vital part of a patient's treatment and the contractor to ensure that the food provided meets the patient's individual requirements.
- 2.3.** The Contractor/ agency shall prepare and supply diet adheres to the quality norms specified herewith in the SOP **Section VIII**. The agency should also prepare different types of diet as per the indent placed by the Dietician /Sister in-Charge of ward keeping in mind the diet requirement of different category of patients.
- 2.4.** Other specific diets and requirements will be provided in the Annexure- 12
- 2.5.** Optional comprehensive menu plans which offers choice of items in response to individual patient nutritional & calorie requirement as follows;

I. Non-Therapeutic Diet

3. Normal/Regular Diet (A) - The diet consists of foods which are low in saturated fat, cholesterol, moderate salt and sugar. Cereals, abundant vegetables, legumes, fruit, and lean meat, poultry, and fish are too emphasized. Less fat milk and cottage cheese are to be used in recipes.

3.1. The Normal Diet must have balanced nutrition which includes clean water for and regularly eating foods from each of five groups: cereals & millets, vegetables & fruits, milk & milk products, pulses, legumes& animal products and fats, oils& nuts these foods contain six kinds of nutrients: proteins, carbohydrates, fats, minerals, vitamins, and water. It will be responsibility of the contractor to prepare the quality food which contains all nutrients in right value which will help patients to recover fast.

NORMAL FULL DIET- The adult Patients who are not on Therapeutic /Modified Diet required 1800 -2000 calories/day. The contractor shall prepare/plan a weekly Patients Diet Menu keeping nutritional value intact as per specification, Table1 of Patient Dietary Services, Section-V, and take the endorsement from the Dietician in charge.

Table-1-Recommended Normal Full Diet food exchange menu for weekly serving

Schedule	Meals	Diet -Options/ Preference
On Wakening (06:30-07:00 hrs)	Early Morning	01 cup (150 ml) of normal tea/milk /green tea/lemon tea, 01 cup-Luke warm water, 01 nos. of tea bags, Sugar cubes -2& 02 pc. of high fiber biscuits

		(oats/ragi/wheat)
Breakfast (08:30-09:00 hrs)	Breakfast	01cup of milk (200 ml) idli3no+sambar /veg upma /veg daliya/veg poha with steamed sprouts -1 bowl, 02 slices of bread pack, 01amul butter chaplets/ dosa- 3 with sambar/ uttapam- 2/ besan chilla-2/ moong dal ka chilla-2/ veg parantha-2 with curd& pickle, milk with cornflakes 02 egg-boiled/omelette/scrambled or for vegetarians cottage cheese- (tikka/patties/bhurji)
Mid-Morning (11:00-11:30 hrs)	Beverage & Snack or Fruit	01 cup(200 ml)-buttermilk/tender coconut water/ fruit juice or 01bowl of sprout/seasonal cut fruits
Midday Meal (13:00-13:30 hrs)	Lunch	1bowl- green salad 04 nos. of chapatti, 01 bowl - boiled rice, seasonal vegetable, choice of legumes and pulses, curd/ raita note- for vegetarian- cottage cheese recipes to be served 3 days in a week-Sunday, Wednesday and Friday for non-vegetarian- lean meat as per dietician's instructions.
Mid Afternoon (16:30-17:00hrs)	Evening Snacks	01 cup (150 ml) of normal milk tea,02 pc. of high fibre biscuits (oats/ragi/wheat) / 2 pc dhokla/ 2-veg. sandwich/ 01 bowl -roasted makhana/ popcorn/sweet corn/mamara/2- veg cutlet.
Evening Meal (19:30-20:00 hrs)	Dinner	01 bowl of veg soup,-vegetables/lentils/tomato/ lemon coriander/sweet corn etc. 1 plate-green salad 04 nos. of chapatti, 01 bowl - boiled rice, seasonal vegetable, choice of legumes and pulses, 01 bowl -desert -(custard/ rice kheer / fruit cream/ Sabudana kheer/ferni/suji halva/pudding /gulabjamun/rasgulla etc.)
Before Bedtime (21:00-21:30 hrs)	Post dinner	01 cup of milk (200 ml)

3.2. Reference to the Table.1 of Section -V, of Normal Diet for Indoor Patients.

Sr.No.	Type of nutrient	Unit in Grams
A.	Protein	62
B.	Fat	58
C.	Carbohydrate	290
Diet Specification – Vegetarian		
Sr.No.	Food Items (raw quantity)	Weight in Grams/ML
1.	Cereals/Grains	275
2.	Legumes	50
3.	Milk and milk products	600
4.	Vegetables	500
5.	Seasonal Fruit	200
6.	Oil	25
7.	Sugar	30

8.	Salt	5
9.	Condiments	15
Diet Specification – Non-Vegetarian		
1.	Boneless Lean meat, Poultry, and Fish	40
2.	Eggs	2 Nos.

3.3. Patients requires 1800-2000 calories/day; follows the Table 1A which specified the energy, nutrients and weight of food items, the bidder could use these parameters for Dietary Services and calculation of commercial.

3.4. Normal balance Full Patient Diet of 2000 calories/per day contains:

4. **HIGH PROTEIN & HIGH CALORIE DIET (B):** Patients of Tuberculosis, Chronic Infection and Post-Surgical & Burns Cases required food with high in Proteins nutrition. The contractor shall prepare/plan a weekly Patients Diet Menu keeping high proteins nutritional value intact as per Table -2 Section-V, specification and take the endorsement from the Dietician in-charge.

5. Reference to the Table.2 of Section -V, of High Protein & Calorie Diet for In- Patients; follows the Table 2A which specified the energy, nutrients and weight of food items, the bidder could use these parameters for Dietary Services and calculation of commercial.

Table-2 Optional High Protein & High Calories Diet food exchange menu for weekly serving

Schedule	Meals	Diet -Options/ Preference
On Wakening (06:30-07:00 hrs)	Early Morning	01 cup (150 ml) of normal tea/milk /green tea/lemon tea, 01 cup-luke warm water, 01 nos. of tea bags & 02 pc. of high fibre biscuits (oats/ragi/wheat)
Breakfast (08:30-09:00 hrs)	Breakfast	01 cup (200 ml) – milk idli 3no+sambar,/veg upma,/veg daliya,/poha with steamed sprouts and veg 1 big bowl/ 02 slices of bread pack, 01 amul butter chaplets/dosa- 2 with sambar/ uttapam- 2/ besan chilla-2/ moong dal kachilla-2 for non vegetarian-02 egg-boiled/omelette/scrambled or for vegetarians- cottage cheese /tofu – tikka /patties / bhurji
Mid-Morning (11:00-11:30 hrs)	Beverage & Snack or Fruit	01 cup normal milk /soya milk/ fruit shake, or 01 bowl of sprout or cut fruits or fruit juices-150ml
Midday Meal (13:00-13:30 hrs)	Lunch	1 bowl- green salad 04 nos. of chapatti, 01 bowl - boiled rice, seasonal vegetable, choice of legumes and pulses or cottage cheese, curd/ raita note- for vegetarian- cottage cheese and for non- vegetarian- lean meat as per dietician's instructions.
Mid Afternoon (16:30-17:00hrs)	Evening snacks	01 cup of normal milk tea /lemon water, 02 pcs. of high fiber biscuits (oats/ragi/wheat)/2 pc. of dokhla/ 2-veg paneer sandwich /01 bowl of roasted makhanas /popcorn /steamed sweet corn/ paneer tikka-3/ paneer pakoras-2
Evening Meal (19:30-20:00 hrs)	Dinner	01 bowl of veg soup,-vegetables/lentils/tomato/ lemon coriander/ sweet corn etc. 1 plate-green salad 04 nos. of chapatti, 01 bowl - boiled rice, seasonal vegetable, choice of legumes and pulses or soya products or egg curry, 01 bowl -desert –(custard/ rice kheer / fruit cream/

		sabudanakheer/ferni/suji halva/pudding /gulabjamun/rasgulla etc.)
Before Bedtime (21:00-21:30 hrs)	Post dinner	01 cup of milk/soya milk with protein powder

5.1. High Protein & calorie Patient Diet, contains of 2300 -2500 calories and 80 -90 grams of Protein per day :

S.No.	Type of nutrient	Unit in Grams
A.	Protein	90
B.	Fat	60
C.	Carbohydrate	400
Diet Specification – Vegetarian		
S.No.	Food Items	Weight in Grams/ML
1.	Cereals/Grains	300
2.	Legumes	60
3.	Milk and milk products	800
4.	Vegetables	500
5.	Fruit	200
6.	Oil	30
7.	Sugar	50
8.	Salt	5
9.	Condiments	15
Diet Specification – Non-Vegetarian		
1.	Boneless Lean meat, Poultry, and Fish	80
2.	Eggs	2 Nos.

Table2A

II. Therapeutic Diet

6. **Therapeutic diet-** is a meal plan that controls the intake of certain foods or nutrients. A therapeutic diet is usually a modification of a regular diet. It is vital part of the treatment of a medical condition of a Patient and diets are planned by a dietician. In therapeutics diets, modifications are done in nutrients, calories, texture and special considerations to be given to food allergies or food intolerances.
- 6.1. Therapeutic Diet plan Menu will prepared by dietician's as per Patients medical condition, intake requirement of the nutrition on the daily basis.
- 6.2. It will be responsibility of the successful bidder to collect the therapeutic diet requirement of the day, as mentioned in the Sub clause 1.3 of Patient Dietary Services, Section V and follows the advice / instructions of the dietician for preparation of the foods as per Nutrition/Calorie requirements.
- 6.3. Therapeutic diet categorized further ,highly prescribed therapeutic diet as follows:
- Diabetic Calorie Controlled Diet
 - Cardiac Diet
 - Renal Diet
 - Clear Liquid Diet
 - Full Liquid Diet
 - Soft Diet
 - Or any specific diets like low copper, low potassium, low oxalate, low purine, low phenylalanine etc.

DIABETIC DIET (C)- Apart from the treatment/ drugs a Patient is receiving, Medical nutrition therapy (MNT) is important in preventing/managing the diabetes. **Diabetic diet** is the modification /alterations in the Patient dietary plan and reduces/ control of calories, carbohydrates, proteins and fat intake. It will be responsibility of the contractor to prepare the food/ diet for diabetes mellitus patients as per calorie and other requirements. The diet should be with normal dietary protein however less in carbohydrate, fat and oil. The contractor shall prepare the diet as per Table 3 weekly diet menu for diabetic patients.

Table -3 Recommended weekly food exchange menu of Diabetes Mellitus Diet

Schedule	Meals	Diet -Options/ Preference
On Wakening (06:30-07:00 hrs)	Early Morning	fenugreek seed water – 1 cup with 01 cup (150 ml) of normal tea/milk /green tea/lemon tea or 01 cup-luke warm water, 01 nos. of tea bags & 02 pc. of high fibre biscuits (oats/ragi/wheat)- without sugar.
Breakfast (08:30-09:00 hrs)	Breakfast	01 cup (150 ml)- skimmed milk without sugar 1 bowl-vegupma/veg poha/veg dalia/ veg oats/ 2-besan cheela / 2-uttapam/ 2 - ravaidli/2-dosa with sambar/2- moong dal ka chilla
Mid-Morning (11:00-11:30 hrs)	Beverage & Snack or Fruit	One fruit/ 1 small bowl-cut fruit- (guava ,orange, musambi, papaya, apple, pear) with 1 bowl sprouts/ roasted chana
Midday Meal (13:00-13:30 hrs)	Lunch	1 bowl- green salad 03 nos. of chapatti, ½ bowl - boiled rice, 1 bowl- seasonal vegetable, choice of legumes and pulses or cottage chesse, curd/ raita Note- for vegetarian- cottage cheese and for non- vegetarian- lean meat as per dietician's instructions.
Mid Afternoon (16:30-17:00hrs)	Evening Snacks	01 cup(150 ml) normal skimmed milk tea without sugar and 01 bowl of roasted makhanas /steamed sweet corn/roasted channa / peanuts or any light snack –dhokla/wheat puffs/single slice veg. brown bread sandwich/ 2 biscuits(oats/ ragi / high fibre)
Evening Meal (19:30-20:00 hrs)	Dinner	01 bowl of veg soup,-vegetables/lentils/tomato/ lemon coriander etc. 1 plate-green salad 03 nos. of chapatti, 01 bowl- seasonal vegetable curry , choice of legume and pulses, cottage cheese or tofu 2 pieces.
Before Bedtime (21:00-21:30 hrs)	Post dinner	1 cup (200 ml)- skimmed milk

6.4. Reference to the Table.3 of Section -V, of Diabetic Calorie Controlled diet for Indoor Patients; follows the Table 3A which specifies the energy, nutrients and weight of food items, the bidder could use these parameters for Dietary Services and calculation of commercial.

6.5. It will be responsibility of the contractor to follow the instructions / advice of the dietician and prepare the foods with controlled calorie range from 1200- 2000 kcal as per patient's requirements.

DIABETIC DIET SCALE

Food items	1200 kcal	1400 kcal	1600 kcal	1800 kcal	2000 kcal
Milk and milk products (milk/ Curd / paneer)	500 ml	700 ml	750 ml	750 ml	750 ml

Cereals	125 gm	150 gm	200 gm	225gm	275gm
Pulses / non veg	50 gm	50 gm	60 gm	60gm	60gm
Vegetables(A + B + C)	400 gm	500 gm	600 gm	600gm	600gm
Fruits	200 gm	200 gm	200 gm	200gm	200gm
oil	15 ml	15 ml	15 ml	15ml	30ml
	Energy-1171 kcal Protein-53 gm CHO- 170 gm Fat- 28 gm	Energy-1371 kcal Protein-63 gm CHO- 200 gm Fat- 42 gm	Energy-1613 kcal Protein-75 gm CHO- 240 gm Fat- 44 gm	Energy-1693 kcal Protein - 78.25gm CHO-256.6gm Fat -44.70gm	Energy-1988 kcal Protein - 83.53gm CHO-288.68gm Fat-60.4 gm

Table 3A Vegetables A, Leafy vegetables, B, Roots and tubers and C, other vegetable

CARDIAC DIET (D) – Foods that have low or zero amount of saturated fats, transfat, cholesterol (meat, egg yolk, dairy), and restricted amount of sodium & sugar, in the management of the Cardiovascular Disease (CVD), dietician's / treating doctors recommend to serve Prudent /Heart Healthy Diet, which consists of fruit, abundant vegetables, whole grains, legumes, lean poultry, and fish is emphasized, skimmed milk and milk products are to be used in recipes.

7. It will be responsibility of the contractor to prepare the Cardiac diet for CVD patients as per calorie norms advice by the dietician. In the cases of Cardiovascular Disorder/ Myocardial Infarction, require frequent Liquid feeds followed by maintenance Low & Modified Fat Diet for Atherosclerotic Conditions as per Table 4 ,Patient Dietary Services of section V and Table 4A for weekly diet Menu for Heart Disease Patients.

Note:1000 Kcal, 40 gm protein,30 gm fat, carbohydrate 120gm liquid cardiac diet

Table 4: Recommended Diets for Cardio-Vascular Disorders

S.NO.	Specifics	Dietary	Quantum
A.	Liquid Diet	Milk/ Blended Curd	500 ml
		Egg (white)/skimmed milk powder	01/4tsp
		Sugar	20 gram
		Fruit for Juice	200 ml
		Vegetable for Soup	200 ml
		Dal for the Soup	30 ml
		Oil (unsaturated)	10 ml
Approx. Nutritive Value			
		Calorie	1000 kcal
		Protein	40 gram
		Fat	30 gram
		Carbohydrate	120 gram
B.	Maintenance Diet	Milk/ Blended Curd	750ml
		cereals	225 gm
		Egg (white)	02
		Sugar	20 gram
		Fruit	200 gram
		Dal /Non –Veg.	60 gram
		Vegetable	600 gram
		Oil	15 ml
Approx. Nutritive Value			
		Calorie	1800 kcal
		Protein	78 gram
		Fat	45 gram

	Carbohydrate	256 gram
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Table-4A Optional weekly food exchange serving menu for Patients of Heart Disease

Schedule	Meals	Diet -Options/ Preference
On Wakening (06:30-07:00 hrs)	Early Morning	01 cup (150 ml) of normal tea/milk /green tea/lemon tea, 01 cup-luke warm water,01 nos. of tea bags
Breakfast (08:30-09:00 hrs)	Breakfast	01 cup (150 ml) - skimmed milk, 2 -oats biscuits / 01 bowl- sprout salad 1 bowl-oatmeal/bran flakes/cornflakes/ veg daliya/ upma or 2 nos. of sujiravidli /barley idli with sambar/
Mid-Morning (11:00-11:30 hrs)	Snacks	01 bowl cut fruit -pears, apple, peach, orange, papaya, banana, grapes Or 1 cup (150 ml) unsweetened fruit juice /unsalted butter milk,
Midday Meal (13:00-13:30 hrs)	Lunch	1plate-green salad –onion, radish, tomato, cucumber, cabbage 04 nos. of chapatti, 1 bowl - boiled rice, 1 bowl- seasonal vegetable, choice of legumes and pulses or cottage cheese, low fat curd/ raita Note- for vegetarian- cottage cheese and for non- vegetarian- lean meat as per dietician’s instructions.
Mid Afternoon (16:30-17:00hrs)	Evening snacks	01 cup - normal skimmed milk tea with or without sugar with 2 nos.- oats biscuits And 1 packet (20 grams) of roasted channa/makhana /pumpkin seed/flex seeds/steamed sweet corn/ lentil cracker
Evening Meal (19:30-20:00 hrs)	Dinner	01 bowl of veg soup,-vegetables/lentils/tomato/ lemon coriander/ sweet corn etc. 1 plate-green salad 04 nos. of chapatti,01 bowl- seasonal vegetable curry , choice of legume and pulses, cottage cheese or tofu 2 pieces.
Before Bedtime (21:00-21:30 hrs)	Post dinner	02 cup (200 ml) low- fat- milk

7.1. Reference to the Table.4A of Section -V, optional exchange menu for Patient with Heart Disease for Indoor Patients; follows the Table 4 which specified the energy, nutrients and weight of food items, the bidder shall use these parameters for Dietary Services and commercial calculations.

7.2. It will be responsibility of the contractor, to take subsequent preventative measurement while preparing the Heart Healthy Diet:

- Serve the diet as per specific amount of food as per Table 4B follows the calorie norms as directed by the dietitian.
- Whole Grains products should be used in cooking as whole wheat flour, brown rice, whole grain bread, barely, oatmeal and high fiber cereal as mentioned in Table 4A,
- Restricted amount of sodium, sugar and reduce/ avoid unhealthy saturated fat, trans-fat and cholesterol.
- Using of unsaturated fats, MUFA monounsaturated fats such as - Canola Oil, Olive oil, Sunflower oil, Soya bean oil as cooking medium.
- Preparation of Green leafy vegetables blanching will be required for reducing the Sodium.

RENAL DIET (E)-People with compromised kidney function must adhere to a renal or kidney diet to cut down on the amount of waste in their blood. A renal diet is one that is low in sodium, phosphorous, and protein

and potassium. A Renal diet also emphasizes the importance of consuming high-quality protein and usually limiting the fluids. Food should be cooked without salt and serve salt packet as per the instruction. Green leafy vegetables have relatively high sodium and potassium content and they should be served after boiling the vegetables and discarding the water (leaching).

Avoid

- Extra milk or milk products
 - Meat, fish, chicken, extra egg, etc.
 - Pulses, extra cereals, legumes, peas, beans
 - Dry fruits, pea nut, coconut, cashew nuts and other nuts
 - Cakes, pastries, jams, jellies
 - Squash, lemon, fruit, juices
 - Vegetables which are rich in protein, sodium and potassium such as dried peas, spinach, etc.
8. It will be responsibility of the contractor to prepare the renal diet for CKD patients, diet one with limit potassium, low sodium, and low phosphorous and as per protein norms advised by the dietician, optional reference and weekly exchange menu Table5 and Table 5A respectively

Table 5 Recommended Renal Diet with Protein and Calorie norms for CKD Patients

S.No.	Protein & Calories	Dietary	Intake /day
A.	Low Protein Diet 40 grams (0.65gm/kg)	Milk	250 ml
	Calories 2000 kcal (34kcal/kg)	Egg white /Dal	One/ 15 gm
		Fruit	200 grams
		White bread	2 slice
		Cereal	125 grams
		Sugar	30 grams
		Arrowroot Powder	100 grams
		Low-fat Curd/Butter Milk	100gm
		Vegetables/Root Vegetables	200 grams
		Cooking Oil- MUFAs/PUFAs	40ml
		Paneer	15 grams
Approx.Nutritive Value			
		Type of Nutrient	Unit
		Protein	40 grams
		Total Fats	70 grams
		Carbohydrates	300 grams
		Sodium	22meq
		Potassium	38meq

8.1. Protein and Calorie -The dietician determines a target level of protein and energy to meet individual patient needs and it will be contractor's responsibility to prepare the diet menu as per instructions specified.

Sodium, Phosphors and Potassium - It will be responsibility of the contractor to follow the SOP of dietician and prepare the CKD diets with food which are low in sodium, phosphors and limit Potassium food as per requirements.

8.2. Reference to the Table.5A of Section -V, optional exchange menu for In- Patient with Chronic Kidney Disease; follows the Table 4B which specified the Protein, Energy, and quantity of food items, the bidder shall use these parameters for Dietary Services and commercial calculations.

Table -5A Optional weekly food exchange serving menu for Patients of Kidney Disease

Schedule	Meals	Diet -Options/ Preference
On Wakening	Early Morning	01 cup (150 ml) of normal tea/milk /green tea/lemon

(06:30-07:00 hrs)		tea, 01 cup-luke warm water,01 nos. of tea bags
Breakfast (08:30-09:00 hrs)	Breakfast	1 cup (150 ml)-tea / milk 01 slice- wheat bread with chiplet-1 unsalted butter/jam/marmalade, 01bowl -sagoo porridge/sagoo khichdi/ veg semiya/ veg upma/ veg daliya/rab(bajra)/veg poha 01 egg white/30 grams paneer
Mid-Morning (11:00-11:30 hrs)	Beverage and fruit	01 cup -Buttermilk / lemon water/ vegetable soup (bottle gourd and tomato) and 01 bowl cut fruit -pears, apple, pineapple, grapes, water melon, mango, papaya, orange etc.
Midday Meal (13:00-13:30 hrs)	Lunch	1 bowl- green salad (cucumber, tomato) 4 no chapatti (wheat flour and arrow root powder1:1) 1 bowl - boiled rice , seasonal dry vegetable/mix veg- (tinda/tori/pumkin/green beans/parwar/tomato/mango raw capsicum/ onion/ cauliflower), curd/raita paneer or egg curry/ dal- 1 bowl (after leaching)
Mid Afternoon (16:30-17:00hrs)	Evening Snacks	02-arrowroot biscuits/ 30 grams unsalted popcorn/ sago bada-2
Evening Meal (19:30-20:00 hrs)	Dinner	1 bowl- green salad (cucumber, tomato) 4 no chapatti, 1 bowl- boiled rice, vegetable (tinda/tori/pumpkin/green beans/parwar/tomato/mango raw/ capsicum/ onion/ cauliflower) rab/ kadhi 01 bowl - desert -(custard/ rice kheer / sago kheer/ferni/suji halwa/pudding/gulabjamun/rasgulla etc.)
Before Bedtime (21:00-21:30 hrs)	Post Dinner	1cup (200ml) - milk

CLEAR LIQUID& SOFT DIET (F)-

This diet is given for a patient having acute illness, infections acute inflammatory conditions of the intestinal tract following operations. This diet is desirable to prevent evacuation from the bowel, to relieve thirst, removal of gas etc. This diet should be residue free, non-stimulating to peristaltic action. This diet is entirely inadequate from the nutritional stand point i.e. deficient in protein vitamins, minerals and calories; for e.g. clear strained fruit juices, rice water, black tea etc.

NOTE:

- No milk in clear liquid Diet.
- Fruit Juice without pulp, vegetable soup without corn flour, tender coconut water, barley water, dal water etc. can be given.
- Fruit juices, lemon juice, coconut water depending upon potassium level in case of renal patients.
- The concerned dietician / medical officer would be the final authority to take appropriate decision on the food item without compromising the quality.
- Quantities to be decided by the Medical Officer / Dietician.

Clear Fluid Diet is suitable for the conditions such as:-

.1	Head Injuries
2	Gastrostomy Cases
3	Paralytic Syndrome and other Conditions ,where patients area unable to swallow
4	First 24-48 Hrs in Cardiovascular Disorders
5	Post –Operative Cases
6	Severe Burns etc

9. It will be reasonability of the contractor to prepare the Clear and full liquid Diet for indoor patients, as per advice by the dietician, optional reference menu Table 6, & 6A of Clear Liquid Diet and Table 7 & 7A of Full Liquid Diet respectively.

Table -6 Recommended Clear Liquid diet menus for Indoor- Patients

: CLEAR FLUID DIET MENU

Early Morning [06: 00 AM]	Coconut Water /Black tea/Black coffee/green tea
Breakfast [08: 00 AM]	Veg. Soup (Double Strain) /clear tomato soup
Mid-Morning [10: 00 AM]	Gelatin or Jelly or lemon water/clear fruit juice
Lunch [12 : 00 PM]	Rice water
Evening Tea [4:00 PM]	Clear Vegetable Soup/clear dal water
Dinner [8:00 PM]	Sago water/Rice water
Bed Time [10:00 PM]	Barley Water

- 9.1. It will be responsibility of the contractor to prepare and distribute the Clear Liquid Diet as per instruction of the Dietician/Authorized person in -charge.
- 9.2. The Contractor shall avoid serving of any drink which can't see through, dairy product such as Milk, Curd, Butter Milk, and Cream and fruit juices with pulp in Clear Liquid Diet.
- 9.3. Reference to the table 6 a section –v, of clear liquid diet of indoor patients on the basis of approximately 500 kcal/day,5-10 gms of protein, negligible fat and 100-120gm of carbohydrate. The parameters for these items can vary in terms of quantity ranging from 50 ml to 150ml interval gap of 1-2 hr.

A. FULL FLUID DIET

This diet bridges the gap between clear fluid and soft diet. This diet is used in following operations in acute gastritis, acute infections and diarrhea and for patients who are unable to eat semisolid or solid or foods. In this diet foods which are liquid and which readily become liquid on reaching the stomach are given, e.g. milk, butter milk, milk shake, lassi, eggs, ice creams, fruit juices, tea, coffee, porridges which are well blended -oats, raggi, blended soups etc. When planned carefully, this diet can be given over an extended period of time, with sufficient calories and proteins .This diet is given at 2 -4 hours intervals.

TABLE7:-FULL FLUID DIET MENU

Early Morning [06 : 00 AM]	Milk with or without Egg /milk with protein powder
Breakfast [8: 00 AM]	Fruit milk Shake (Blended)/curd shake
Mid-Morning [10: 00 AM]	Lassi with sugar or salt/Fruit Lassi/custard/plain curd/Butter milk
Lunch [12 : 00 PM]	Daliya Blend/oats Blend/ Rice porridge(Rice+Sooji+Sugar+Milk)
Evening Tea [4:00 PM]	Veg. Soup or Chicken Soup +5 ml MUFA/PUFA /Fruit juice/Tender Coconut water
Dinner [8:00 PM]	Dal + Rice Blend +5ml oil Rich in MUFA/PUFA/ Rice+vegetable blend
Bed Time [10:00 PM]	Milk with or without Egg

The parameters for these items can vary in terms of quantity ranging from 100 ml - 200ml interval gap of 1-2 hr.

B. ENTERAL FEEDING

Enteral feeding refers to intake of food via the gastrointestinal tract.

A person on enteral feed usually has a condition or injury that prevents eating a regular diet by mouth, but their gastro intestinal tract is still able to function.

Common indications for enteral nutrition are:

9.4. STANDARDIZED LIQUID FEEDS:-

1. Feed chart for High Calorie and High Protein

Sr.No.	Ingredients	Quantity	Energy (Kcal)	Protein (gm)	Fat (Gm)
1.	Milk	200 ml	118	6.2	6.2
2.	Refined Oil	10 ml	90	-	10
3.	High Protein Powder	20 gm	86	10	0.8
4.	Sugar	20 gm	80	-	-
5.	Egg	1-Egg White	11	3.0	
6.	Corn Starch	10 gm	36	-	-
Total			421	19.2	17

2. Feed chart for Renal

Sr.No.	Ingredients	Quantity	Energy (Kcal)	Protein (gm)	Fat (Gm)
1.	Milk	200 ml	118	6.2	6.2
2.	Refined Oil	10 ml	90	-	10
3.	Low Protein Diabetic Supplement	14gm	66.4	1.2	3.0
4.	Sugar	20 gm	80	-	-
5.	Egg	1-Egg White	11	3.0	
6.	Corn Starch	10 gm	36	-	-
Total			401.4	10.4	19

3. Feed chart for Diabetic

Sr.No.	Ingredients	Quantity	Energy (Kcal)	Protein (gm)	Fat (Gm)
1.	Milk	200 ml	118	6.2	6.2
2.	Refined Oil	10 ml	90	-	10
3.	Low Protein Diabetic Supplement	25 gm	110	5.0	5.0
4.	Egg	1-Egg White	11	3.0	
5.	Corn Starch	10 gm	36	-	-
Total			365	14.2	21.2

4. Feed chart for Diabetic Renal

Sr.No.	Ingredients	Quantity	Energy (Kcal)	Protein (gm)	Fat (Gm)
1.	Milk	200 ml	118	6.2	6.2
2.	Refined Oil	10 ml	90	-	10
3.	Low Protein Diabetic Supplement	14gm	66.4	1.2	3.0
4.	Egg	1-Egg White	11	3.0	
5.	Corn Starch	10 gm	36	-	-
Total			321	10.2	19.2

5. Feed chart for Renal Dialysis

Sr.No.	Ingredients	Quantity	Energy (Kcal)	Protein (gm)	Fat (Gm)
1.	Milk	200 ml	118	6.2	6.2
2.	Refined Oil	10 ml	90	-	10
3.	High Protein Diabetic Supplement	14gm	70.4	3.0	3.0
4.	Egg	1-Egg White	11	3.0	
5.	Corn Starch	10 gm	36	-	-
Total			405.4	12.2	19.2

9.5. As per the instruction of the dietician the enteral feed can be modified according to the specific condition of the patient vis-à-vis commercial or kitchen feed.

9.6. If the patient is suffering from diarrhea or any lactose intolerance the feed should be changed to **curd feed** as per the instruction of the dietician

9.7. Always use sterilized stainless steel/ Glass bottles or utensils.

9.8. Feeding tube should be clean.

SOFT DIET

This diet bridges the gap between acute illness and convalescence. This diet is given for patients having acute infections following surgery, who are unable to chew and for those having dental problems. This can often be modified for certain pathological conditions as bland and low residue diet. It should be simple easily digested and contain no harsh fiber and no rich highly seasoned foods. Three meals with intermediate feeds should be given. Example bread, eggs baked items, ripe banana, pudding, idly or payasam, custard, Porridge, Soft upma, de-husked dal and Rice Khichdi, etc.

NOTE:

- For non-vegetarian patients, 50 gm. Chicken, Lean Meat or Fish will be provided instead of 30 gm. Raw Dal.
- De husked dals and sieved flour to be used
- Fruits without skin and seeds to be used (Papaya/Plum/Ripe Banana/Indian black berry/Stewed Apple or).
- Harsh fiber containing food items to be avoided
- Vegetables should be boiled and mashed to be included in the diet.

- The diet should be less spicy, less oily and avoid creamy gravy.
- It will be responsibility of the contractor to prepare the patient diet which is soft / tender / juicy and well-cooked without any hard lumps as per advice of the dietician, optional weekly exchange menu Table 8 of section V.

Table -8 Recommended weekly food exchange serving menu of Soft Diet

Schedule	Meals	Diet -Options/ Preference
On Wakening (06:30-07:00 hrs)	Early Morning	1 cup(150 ml)- normal tea/ green tea/ lemon tea
Breakfast (08:30-09:00 hrs)	Breakfast	01 cup (200 ml)- milk with protein supplement 01 bowl -dalia/ oatmeal /sagoo porridge / upma/ 2-idli with sambar /rab(bajra) 1 bowl / white sauce pasta 1 bowl. + 01boiled egg/ scrambled or cottage cheese- 25 gm
Mid-Morning (11:00-11:30 hrs)	Beverage	One glass - fruit juice / butter milk/ tender coconut water/ lemon water or 1 bowl-cut fruit
Middy Meal (13:00-13:30 hrs)	Lunch	One bowl of dal soup ,blended rice dal khichadi (de-husked dal)/daliya(wheat/oats/ bajra/ corn) 01 bowl of plain curd/ kheer- rice/ sago/ semiya Note- for vegetarian- cottage chesseand for non-vegetarian- lean meat as per dietician instructions.
Mid Afternoon (16:30-17:00hrs)	Evening Snacks	01 cup (150 ml) - milk /tea/coconut water / barley water. 2 nos.-Biscuits /1-2 cake slice/ white bread sandwich with fruit jam.
Evening Meal (19:30-20:00 hrs)	Dinner	01 bowl of veg soup,-vegetables/lentils/tomato/ lemon coriander etc. 2-4 slice - bread, 1 bowl -boiled blended rice, 1bowl-blended thin dal, 1 bowl- boiled mashed green vegetable/ mashed potatoes, 1 bowl-rab (bajra or maize or barley) 1 bowl - plain custard / kheer- (rice/ sago/ semiya)
Before Bedtime (21:00-21:30 hrs)	Post Dinner	1 cup (200 ml)-milk.

Table 9 Optional Pediatric Diet food exchange menu for weekly serving

Schedule	Meals	Diet -Options/ Preference
On Wakening (06:30-07:00 hrs)	Early Morning	01cup (200 ml) -milk with 04glucose biscuit pack
Breakfast (08:30-09:00 hrs)	Breakfast	01cup (200 ml) -milk, stuffed parantha 2 no/idli 2no+sambar/dosa- 2 with sambar/ uttapam- 2/ besan chilla-2/moong dal kachilla-2/veg daliya- 1 bowl/02 slices of bread pack , cheese slice 01/ 01 butter or jam chaplet / aloo sandwich 1-2, 02 egg-boiled/omelette/scrambledfor vegetarian- cottage cheese or Note- for non-vegetarian- lean meat as per dietician instructions.
Mid-Morning (11:00-11:30 hrs)	Beverage & Snack or Fruit	seasonal fruit- 1/ 1 cup (150 ml)- fruit juices/ tender coconut water/ fruit milk shake
Middy Meal (13:00-13:30 hrs)	Lunch	1 plate- Green salad , 03 nos.- chapatti, 01 bowl- boiled rice , cottage cheeses or choice of legumes and pulses, seasonal vegetable, 01 bowl- curd/raita

		Note- for vegetarian- cottage cheese and for non-vegetarian- lean meat as per dietician instructions.
Mid Afternoon (16:30-17:00hrs)	Evening snacks	01 cup - normal milk/milk shake, 02pcs. – khaman/paneer finger pakora-2no/ veg. sandwich-1/ 4- glucose biscuits/01 bowl -roasted makhanas /popcorn /steamed sweet corn
Evening Meal (19:30-20:00 hrs)	Dinner	1 plate-green salad, 01 bowl of veg soup,-vegetables/lentils/tomato/ lemon coriander etc. 03 nos. of chapatti. 01 bowl - seasonal vegetable (curry/dry) ,1 bowl-soya chunks/soya granules/ tofu curry/dry 01 bowl of medium sweet desert –custard/ rice kheer / sagokheer/ferni/suji halva/pudding/gulabjamun/rasgulla etc.
Before Bedtime (21:00-21:30 hrs)	Post Dinner	01 cup (200 ml)-milk/soya milk/ ice cream- 1 cup

III. Contractor Responsibility

10. Overall Responsibility

10.1. To ensure that the Catering Department provides a high quality catering service in line with the Patient Catering and Retail/Cafeteria Services and will ensure that catering services are safe and compliant with all standards and legislation including food safety and hygiene.

11. Patient Dietary –Food Preparation & Distribution

11.1. The contractor ensures, the menu cycle and formulation is reviewed with concerned Dietician and after the preview the Dietician will confirm that the menu delivers nutritional requirements sufficient to meet the needs of all patients or not, it will be responsibility of the contractor to follow the Dietician’s observation and accordingly prepare/serve the In-Patient diet.

11.2. Apart from day to day operation, maintenance of kitchen ,the contractor shall be responsible for hygiene cooking & distribution of the cooked food to every In-Patient as per approved menu /diet chart / timing and thereafter timely collection of dirty dishes from each ward to kitchen for cleaning and proper disposal of leftover food waste on daily basis.

11.3. It will be responsibility of the contractor to coordinate with the Dietician/ authorized in- charge on day to day basis and collect the department wise patient diet chart/requirement (menu, number of meals, etc) for preparing/arranging food/meals for indoor patients.

11.4. It will be responsibility of the contractor to follow the day to day advice / instruction of the concerned dietician/ authorized in-charge person for appropriate diet plan/menu as per patient’s requirements.

11.5. The Contractor shall be solely and wholly responsible for the procurement of all articles of food and provisions which required in the patient dietary services at his own cost. The Contractor shall bear complete financial responsibility for all purchases and financial commitments he may enter in to for fulfilling the contract.

11.6. The contractor shall be responsible to ensure the raw material being used in the preparation of Patients dietary are as per quality /brand/specification as mentioned herein, Clause 8 of Section VI “Patient Dietary Services”. It will be responsibility of the contractor to procure, all non-perishable/perishable food items directly from the company or reliable source.

11.7. It will be responsibility of the contractor that, all the raw fresh Vegetables /Fruits supplied by supplier should be thoroughly cleaned in the vegetable washer prior to storage in cold room and potatoes should be fully peeled before cooking.

- 11.8. It will be responsibility of the contractor to maintain overall Hygiene, cleanliness of, kitchen, surrounding and contamination-free, hygienic clean, fresh, nutritious, and palatable food has to be served to the In- Patients.
- 11.9. **NON-VEGETARIAN FOOD UTENSILS:** Contractor shall ensures, cooking vessels and other utensils used for preparing non-vegetarian food are not used for cooking and serving vegetarian food and, has segregated cooking and utensils etc. for vegetarian and non-Vegetarianfood preparation.
- 11.10. The contractor shall not be permitted to store /preserve / re –cycle /re-serve the excess/surplus cooked food, however the contractor may serve the surplus cooked food in the lunch/dinner to his in- house staff after the patient’s diet delivery is over.
- 11.11. The contractor shall employ adequate number of well trained, experienced, qualified and Medically fit staff for preparing and distribution of patient’s dietary services.
- 11.12. All Production /Service staff engaged during the duty Hours in various kitchen should wear the Cap, Mask, Gloves, Uniform, proper shoes and maintain personal hygiene standard.
- 11.13. The Supplier shall maintain utmost hygiene standards with regards to the food items, utensils for cooking and serving as well as in respect of personnel cooking and serving food to the satisfaction of the Institute and as mandated in the relevant Law (FASSI 2006 Act).
- 11.14. It is mandatory for the successful bidder to comply with the Standard Operating Procedures in day to day operation, SOP provided herewith, in **Section- VIII** of Tender Document, and ensure to implement the Safety Food Management -Systematic approach to controlling food safety hazards-
- Good Hygienic Practices,
 - Hazard Analysis Critical Control Point (HACCP), and
 - 3Q i.e. Quality Control, Quality Assurance ,Quality System
- 11.5. In the event of the quality of the Patients food served being sub-standard or not adhering to contractual conditions, the AIIMS Jodhpur management will be free to impose monetary fine as per (GTC), **Section-IV**

Guidelines – Perishable /Non –Perishable

12. Quality Control

- 12.1. The Contractor shall use only best quality branded raw materials-Perishable & Non Perishable for preparing the food. All condiments, dairy product & cooking medium used should be procured in sealed -branded packets/ tins/ containers/jars and approved/ certified by Agmark Grade-1 and FSSAI. It is responsibility of the contractor to follows the list of recommended / selective Brand/Make of Perishable and Non Perishable provided herewith in Table 9 and Table 9A respectively of **Section-VI** “Patient Dietary Services”.
- 12.2. The contractor shall use only the FSSAI approved Monounsaturated MUFAs / Polyunsaturated PUFAs Oils for cooking of all food items or as advised by the dietician.
- 12.3. The Institute/AIIMS Jodhpur authorized Quality Control Team have full right to check all the raw materials ,vegetables, dairy and Lean Meat products brought by the contractor to the Hospital kitchen store for cooking the Patients Diet.
- 12.4. If the contractor will not follow the suggestions / instructions /advices of the Dietician/authorized in-charge, in any clause of Patient Dietary Services shall be considered as violation of terms and conditions of contract and shall invite penalty for the same (up to 10% of monthly bill and/or as decided by AIIMS Jodhpur Management).

Table-9 Recommended Perishables/Semi Perishable Items/Products

DAIRY PRODUCTS		
Sr.No.	Products/Items	Approved Brands/Make
1.	MILK –Packet	Amul,/ Saras, /Patanjali,/ Paras,/ Mother Dairy
2.	Butter 500 gms	Amul ,/Saras,/ Britannia ,/Mother Dairy
3.	Butter Chiplet	Amul, /Britannia -10 or 20 gm
4.	Processed Cheese	Amul,/Britannia/ LeBon
5.	Mayonnaise	Cremica/Funfoods /Veeba/Fric Bergen
6.	Pizza Sauce	Funfoods/Veeba/Cremica/Del monte
7.	Curd/Yogurt	Amul/Saras/Mother Dairy
8.	Cottage Cheese	Garhwal/Amul/Saras/Mother Dairy
9.	Tofu	Parag /Ruchi or Equivalent
10.	Ice Cream	Amul/Mother dairy /Kwality/Habitz/havmore
BAKERY PRODUCTS		
1.	Bread –White /Whole Wheat	Harvest/Britannia/ Perfect/Bonn/English Oven/ Modern
2.	Burger Bun	Harvest/English Oven/Bonn
3.	Kulcha	Harvest/ English Oven/Perfect/Britannia
4.	Pizza Base	Harvest/English Oven /Perfect or Fresh Hand Made
S.No.	Products/Items	Approved Brands/Make
5.	Gobbles Cake	Britannia/Bonn/Cremica or Equivalent
6.	Biscuits	Britannia/Parle- G/Cremica/Sunfeast /Oreo/Macvities/Duke /Unibic
POULTRY & FISH PRODUCTS		
1.	Egg	Keggs farms or Equivalent
2.	Poultry & Fish	Preferably from Co-operative Society or Equivalent
VEGETABLES & FRUITS		
1.	Vegetable & Fruits	Fresh Good quality from local Sabzi Mandi Preferably on daily basis and / three time in a week

Table :9A Recommended Non- Perishables Items/Product

Groceries /Provisions		
S.No.	Products/Items	Approved Brands/Make

1.	Atta/Flour	Preferably MP Sharbati Wheat- Fresh Grounded on stone chakki mills otherwise Ashirwad/ Phillipsbury /Nature Fresh/Annapurna
2.	Gram Flour	Shakti Bhog/Rjdhani/ Fortune /Tata Sampann
3.	Legumes/Lentils	Fortune/Tata Sampann/Nafed/Mangat Ram/Big Basket
4.	Salt	Tata/Annapurna/Soffola /Ashirwad/Nature Fresh
5.	Rice -Basmati	India Gate/Daawat/LalQuila/Golden Harvest/Nafed
6.	Rice Parmal	Nafed or Equivalent
7.	Cooking Oil	Fortune /Patanjali /Nature Fresh/Sundrop
8.	Olive Oil	Del Monte/Bertoli/Jivo
9.	Oats/Oatmeal	Bagrry's/ Kellogg's/Quaker
10.	Corn Flakes	Kellogg's/Mohan Meakin
11.	Protein Supplement	As Listed in table 9B
12.	Custard	Weikfield/Brown & Polson/Pillsbury
13.	Jam	Kissan/Dana/Annapurna/Druk/Cremica
14.	Coffee	Nescafe/Bru/Sunfeast
15.	Ketchup	Kissan/Nestle Maggi/Cremica /Del Monte
16.	Cornflour	Weikfield/Brown &Polosn
17.	Tea	Brooke Bound/Tata/Lipton/TajMahal /WaghBakri
18.	Dalia/Sagoo	Rajdhani/Nafed/ KhadiBhandar/Nature Land /Fortune/Sacha moti/ Patansali
19.	Pure Ghee	Amul/Milkfood/Verka/Ananda/Saras/ madhusudan/ Krishna/motherdairy
20.	Poha/Upma	Rajthani/Golden Harvest /Shraddha/Ahaar/ sonu/Uttam/ Reliance or equivalent
21.	Juices	Real/Tropicana/Safal/Paper Boat/B- Natural
22.	Tea Bag	Tata Tetley/TajMahal /Lipton
23.	Mineral Water	Kinley/Bisleri/Aquafina/Catch / Himalaya
24.	Pickle Chiplets	Cremica/Nilons/Mothers'
25.	Spices	MDH/Everest /Tata Sampann/Ramdev/ kitchen express/ catch/ suhana/ reliance
26.	Whole Spices	Nafed/Golden Harvest
27.	Peanut	Golden Harvest/Kepler/or Equivalent
28.	Namkeens	Haldirams/Bikano /Lay's/Uncle Chips/Bingo

29.	Soft Drinks	Limca/Coca Cola /Pepsi
30.	Flavored Milk /Lassi	Wonderz /AmulKool /Chillz/Mother Dairy /Verka
31.	Sport Drink	Gatorade/Blue/Energy
32.	MCT Oil	Simly MCT/Dr. Trust MCT/Health-vit MCT
33.	MCT Powder	Aristo Pure MCT

Table 9B Common Commercial Formulas Marketed In India Complete Balanced Formula

NAME BRAND	NAME OF SUPPLEMENTS
Abbott	Ensure plus
Nestle	Resource Opti
Fresenius Kabi	Fresubin
Hexagon	New Pentasure

Renal (high protein) formula

NAME BRAND	NAME OF SUPPLEMENTS
Fresenius kabi	Fresubin HP
Abbott	Nephro HP
Nestle	Resource DLS
Hexagon	Pentasure DLS
Azzura	Essential DLS

Renal (low protein) formula

NAME BRAND	NAME OF SUPPLEMENTS
Fresenius kabi	Fresubin LP
Abbott	Nephro LP
Nestle	Resource Renal
Hexagon	Pentasure Renal
Azzura	Essential Renal

High protein (without egg) formula

NAME BRAND	NAME OF SUPPLEMENTS
Fresenius kabi	Kabipro
Nestle	Resource High Protein
Hexagon	Pentasure HP, Pentasure High Protein High Calorie
Protein X	Protein X, Mama Protein X

Diabetic formula

NAME BRAND	NAME OF SUPPLEMENTS
Fresenius Kabi	Fresubin DM
Abbott	Ensure Diabetes Care
Nestle	Resource Diabetic
Hexagon	Pentasure DM
Sun Pharmaceuticals	Prohance D
Protein x	Protein X Diabetic Care

Semi elemental formula

NAME BRAND	NAME OF SUPPLEMENTS
Aristro	Critipro
Abbott	Ensure Peptide
Nestle	Peptamen
Hexagon	Penta sugar critipep
Aristro	Critipro DM

Pediatric Formula

NAME BRAND	NAME OF SUPPLEMENTS
Abbott	Pediasure Advance Plus
Nestle	Peptamen Junior
Hexagon	Hexagon Pedigold Plus
Fresuniuskabi	Kabi Sure KIDS

Additional formula

NAME BRAND	NAME OF SUPPLEMENTS
Abbott	Ensure Plus rth(500ml), Prosure
Fresuniuskabi	FresubinOnco, Kabi bite, KabiImmune, Kabi immune plus, Kabi Mom
Hexagon	Pentasure 2.0, PentasureCarbomax, Pedigold, Obesigo, Pentasure fiber, PentasureImmunomax.
British biologicals	Pulmo care
Threptin	Threptin Protein Diskettes

High protein with egg formula

NAME BRAND	NAME OF SUPPLEMENTS
Proindia health care	Oro albumen
Venky's nutrition	Albumen care, albumen RRT

Hepatic formula

NAME BRAND	NAME OF SUPPLEMENTS
Fresuniuskabi	Fresubinhepa
Nestle	NovasoureNutrihep
Hexagon	Pentasure Hepatic

- 12.5. The contractor may use any other approved brands only if permitted by Authorized in-charge of AIIMS Jodhpur in writing. The Successful Bidder may suggest alternative / added few more reputed brands/items as per requirement/availability, subject to written approval from Authorized in charge.

SECTION – VII
VISITOR CAFETERIA SERVICES
SCOPE OF WORK

A. Cafeteria Services - The provision of cafeteria Services will offer foods for staff and visitors to eat full meals or snacks between specified hours.

Services include:

- Breakfast, lunch and evening meals
- Sandwich bar
- Hot and cold beverages
- Light meals and snacks
- Vending machine provision
- Hospitality catering

B. Scope of Work

1. AIIMS Jodhpur /Institute shall give first preference/ offer to provide Services of Visitor Cafeteria to the agency to which the contract is awarded for Patient Dietary Service.
2. The cafeterias services include raw material procurement, cooking, and serving, cleaning and maintaining the Cafeterias Dining Hall, kitchen facilities, surroundings and back yard efficiently.
3. The Contractor/Firm has to provide Visitor Cafeteria facilities to the visitor, Patients Care Taker, Students, Employees, Doctors and Faculty; the cafeteria will remain open all day of the year as per clause-11 of the schedule of requirement section V, Part-III Visitor Cafeteria.
4. The contractor shall be responsible for Preparation, Processing, Cooking, Serving and selling of prepared/ cooked food items as per fixed price menu mentioned herewith in Table 10 of Fixed Price Menu, and for the packaged goods/items the the contractor should not charge more than MRP.
5. It will be responsibility of the contractor to serve/sell the menu items as per the weight/quantity mentioned herewith in Table10 of Fixed Price Menu.
6. The contractor if intends to serve eatables not specified herewith in Table 10 of fixed price menu, the same must be with the approval of rates by the authorized in-charge of AIIMS Jodhpur management.
7. Escalation in rates of menu items or at on any account shall be considered/ permitted only after the appropriate approval by the Authorized in-charge of AIIMS Jodhpur management.
8. It will be the responsibility of the contractor for serving of Tea/Coffee, biscuits and snacks etc. during official meetings /conferences and seminars on as and when required basis with the pre-decided Package Cost /Rates.
9. All cooking must be in standardized stainless steel of best quality (like SS 304), brass or in cookers. Cooking in Aluminum or Hindalium utensils shall not be permitted.
10. The food shall be cooked, stored, and served under hygienic conditions. The service provider shall ensure that only freshly cooked food is served and that stale food is not recycled. Stale food shall be removed from the premises as soon as possible. Un-refrigerated cooked food, not consumed within 04 (four) hours in summer months and 06 (six) hours in winter months, shall be deemed to be stale and unfit for consumption.
11. The food shall be neither too spicy nor too oily. The food preparation shall be wholesome and shall generally cater to the taste of the Students & Visitors.

12. The oil that remains from deep frying at the end of the day shall be disposed of and should not be recycled. A record/logbook must be maintained and be made available to AIIMS Jodhpur Authorized in charge and the record/ logbook shall contain the daily consumption of oil, the information regarding the amount of used oil leftover and amount of oil disposed of as per guideline of FSSAI.
13. The contractor/agency shall not be permitted to use hard coal/wood for cooking purposes.
14. The food shall be cooked and served in clean utensils and no laxity shall be permitted in this regard. The utensils shall have to be maintained sparkling clean at all times.
15. The contractor/successful bidder on his own cost shall procure the Visitor Cafeteria Kitchen Equipment as per Annexure 8 BOQ Part -3, and complete the installation, commissioning, of equipment for smooth/timely functioning/operation of the Cafeteria Services details scope as per clause no III “Visitor Cafeteria Service” of section V.
16. The contractor shall bring his own new kitchen utensils and services ware/utensils, and shall ensure that the cutlery, crockery, etc., in which food and beverages are served, are properly /hygienically cleaned in Dish Washer and cooking utensils, with hot water.
17. The contractor should have sufficient equipment & crockery and other items normally required to cater to at least **200-300 persons** at a given time. He should have sufficient utensils, crockery, and other infrastructure to provide the banquet service such as Buffet Breakfast, Lunch/High Tea, as and when required.
18. The service provider shall ensure that sufficient manpower, on his payroll, is deployed for preparation and service of each meal including cleaning, washing and overall upkeep of mess assets and premises.
19. The waste generated from the preparation and services of food will be disposed of by the contractor outside AIIMS Jodhpur Premises as per the municipal procedure and will not be allowed to litter in any area on the campus.
20. AIIMS Jodhpur shall not pay any advance towards Catering Services offered to Institute. The contractor shall raise the catering services bill on weekly basis along with a copy of the endorsement order of the concerned authorized in-charge and the same shall be settled within two weeks from the date of submission of the bills and supporting documents.
21. The contractor/ agency shall be required to display the price list of all the food articles, soft drinks, tea, coffee, and juice, etc. sold in the cafeteria. The prices of the items sold in both the cafeterias should not be more than the price mentioned herewith in Table -10 of Fixed Price Menu and will be reviewed by AIIMS Jodhpur authorized in-charge on a regular basis.
22. It will be the contractor’s responsibility to ensure that all the obligations related to catering services mentioned herewith, in Section-V to VIII the tender documents respectively are duly performed and observed.
23. AIIMS Jodhpur /Institute shall not provide any residential accommodation to contractor workmen/Staff. The contractor’s staff shall not be permitted to stay overnight at any of cafeteria, Kitchen, or at AIIMS Jodhpur campus/ complex. They have to report in the morning and leave after duty hours are over. It will be contractor’s reasonability towards his employees to make the accommodation arrangement outside the Hospital complex.

FIXED PRICE CAFETERIA MENU**Table 10 Rates of the items to be provided (sold) in Canteen**

Sr. no.	Items	Quantity	Max. Rates (including all taxes) (₹.)
Tea/Coffee/Cold Drinks/Mineral Water/Flavored Milk & Lassi /Sport Drink/Ice Cream /Etc.			
1.	Tea regular one cup	100 ml	7
2.	Tea bag tea one cup	100 ml	8
3.	Coffee one cup	100 ml	10
4.	Milk Plain	250 ml	17
5.	Milk Bournvita	250 ml	20
6.	Milk with Cornflakes	200 ml + 50 gm	20
7.	Tomato Soup one cup	100 ml	15
8.	Curd –Saras/Amul/Mother Dairy (Pack)	Packet /wt	MRP
9.	Flavored Milk Packet	200 ml	MRP
10.	Flavored /Plain Lassi /Chach) (Tetra Pack)	200/250 ml	MRP
11.	Cold Drinks Packet Bottle- Coke/Pepsi/Limca	300/500/1000 ml	MRP
12.	Juices - Real/B Natural/Tropicana/Paper Boat (Tetra Pack)	200/1000ml	MRP
13.	Mineral Water Packet Bottle- Bisleri / Aquafina /Kinley	500/1000 ml	MRP
14.	Sport Drink Packet Bottle- Gatorade /Energy	500 ml	MRP
15.	Biscuits – Parle G/Sun feast/Britannia /Oreo	Packet/wt	MRP
16.	Nankeens- Haldirams /Lay's/Bikano/Uncle Chips/ Bingo	Packet/wt	MRP
17.	Ice –Cream Packet Amul/Kwality Walls /Cream Bell/Mother Dairy	Packet/wt	MRP
Note – All Packaged food items shall not be sold more than MRP			

Snacks & Meals			
18.	Mixed Fruit Chat One Plate	150 grams	20
19.	Stuffed Bread Pakora (1Pcs) + Chutney	100 grams	12
20.	Samosa Regular (1Pcs) + Chutney	80 grams	8
21.	Veg. Cutlets (2Pcs.) + Ketchup Pouch(1)	100 grams	20
22.	Paneer Pakora (1Pcs) + Chutney	80 grams	15
23.	Paneer Roll (2Pcs.) + Ketchup Pouch(1)	80 grams	25
24.	Plain Kachori 1(Pcs) + Bhaji/Imliki Chutney	75 grams	12

25.	PyazKachori 1(Pcs) + Bhaji / Imliki Chutney	80 grams	15
26.	KalmiVada +ImlikiChutney	100 grams	20
27.	Aloo Bonda (2Pcs) + Chutney	100 grams	20
28.	Mixed Veg. Pakora One Plate	150 grams	18
29.	Aloo Patty + Ketchup Pouch(1)	1 Piece	20
30.	Cheese Patty+ Ketchup Pouch(1)	1 Piece	25
31.	Poha One Plate	100 grams	20
32.	Upma One Plate	100 grams	20
33.	Dal Baati (2) + Pure Ghee 10 ml +Chutney	150 grams	40
34.	Vada Pav (1Pcs) + Chutney	100 grams	25
35.	Maska Bun (1 Bun + Butter 20 grams)	70 grams	20
36.	Paneer Kulcha+ Ketchup Pouch(1)	2 Piece	30
37.	Masala Omelet with (2) Bread Slice/ Butter Toast + Ketchup Pouch(1)	2 Egg	20/25
38.	Maska Bun with Omelet(1Egg) (1 Bun + Butter 20 grams + Ketchup Pouch(1))	120 grams	30
39.	Veg. Cold Sandwich (Jumbo Bread) + Ketchup Pouch(1)	2 slices	20
40.	Veg. Grilled Sandwich (Jumbo Bread)+ Ketchup Pouch(1)	2 slices	30
41.	Finger Chips One Plate)+ Ketchup Pouch(1)	100 grams	25
42.	Aloo Tikki Burger/with cheese slice(1)+ Ketchup Pouch(1)	100 grams	30/35
43.	Vegetable Tikki Burger/ with cheese slice(1)+ Ketchup Pouch(1)	120 grams	35/40
44.	Regular Pizza Margarita	9"	60
45.	Regular Pizza Onion & Capsicum	9"	70
46.	Veg. Pasta in White/Red Sauce One Plate	150 grams	70
47.	Maggie with Vegetable (Cooked)	One Packet	25
48.	Veg, Momos Steamed/Fried (one Plates 6 Pcs)	150 grams	30/35
49.	Paneer Momos Steamed/Fried (One Plates 6)	150 grams	40/45
50.	Veg. Spring Rolls + Chutney	200 grams	40
51.	Honey Chilly Potatoes One Plate	100 grams	35
52.	Noodles Full Plate Veg./Egg (1)	300 grams	40/45
53.	Noodles Half Plate Veg./Egg (1)	175 grams	25/30
54.	Veg. Combo Noodle 200 grams + Manchurian (2 Pcs)	Veg. Combo	45
55.	Idli Sambar/Vada Sambar (2Pcs)	120 grams	35

56.	Dhai Vada (1Pcs)	120 grams	30
57.	Masala Dosa with Sambar& chutney	200grams	50
58.	Uttapam (Onion /Tomato) with Sambar& Chutney	175 grams	45
59.	MattarKulcha (2 Pcs)	2 Piece	40
60.	PooriBhaji (4 Pori + 150 grams Bhaji)	One Plate	40
61.	ChholeyBhature(2Pcs)	2 Piece	50
62.	Veg.Kathi Roll	150 drams	40
63.	Single Egg Kathi Roll	150 grams	50
64.	Double Egg Kathi Roll	200 grams	60
65.	AlooParatha (1) + Pickle	125 grams	15
66.	Paneer Paratha (1) + Pickle	125 grams	20
Combo Meal –Lunch & Dinner			
67.	Aloo Paratha (2) + 100 gram Pack curd +Pickle	-	40
68.	Paneer Paratha (2) + 100 gram Pack curd +Pickle	250 grams	50
69.	Chole/Rajma Chawal One Plate + Sliced Onion	250 grams	40
70.	Kadhi Chawal One plate + Sliced Onion	250 grams	40
71.	Egg (2) Curry + Boiled Rice (200 gr)	NA	45
72.	Egg (2) Curry + 2 Plain Paratha/3 Roti	NA	45
73.	Egg (2) Bhurji + 2 Plain Paratha/3 Roti	-NA	45
74.	Dal Makhni (150 grms) + Naan/Paratha (2) + Sliced Onion	-NA	50
75.	Shahi Paneer (paneer 100 gram) + Naan/Paratha (2) + Sliced Onion	-NA	60
76.	Paneer Bhurji (paneer 125 gram) +2 Plain Paratha/3 Roti	-NA	60
77.	North Indian Thali (Regular) - Rice +Chappati(3) + Dal +Sabzi +Green Salad +Papad(1)+Pickle	300 grams	80
78.	North Indian Thali (Special) - Rice +Chappati (3) + Dal + ShahiPanner +Sabzi +Green Salad +Papad(1)+Pickle	375 grams	100
79.	RajasthaniThali -Jeera Rice +Phulka (3) +Gatte Ki Sabzi+KadaiPanner+Lehsun Ki Chutney	300 grams	90

24. Any other items apart from above fixed price menu to be included by the contractor with the prior approval and on approved rates by AIIMS Jodhpur management. The menu can be changed by the Authorized Committee/Authorized in-charge with the prior approval of AIIMS Jodhpur management and will be informed in advance to the Contractor/Cafeteria Manager. The Contractor will have to comply to make the changes in menu as and when required.

25. The contractor shall be responsible for Preparation, Processing, Cooking, Serving and selling of prepared cooked food items as per fixed price menu mentioned herein as in Table 10 and serving of Tea/Coffee,

biscuits and snacks etc. during official meetings/conferences and seminars on as and when required basis with the pre decided Package Cost /Rates.

26. Fixed Rates should be Inclusive of all taxes and duties. These rates shall be fixed for initial two (02) years. An increase of 10 % for the third (3rd) year and 05 % for fourth (4th) and fifth (5th) year each (except for the M.R.P. items) can be considered with negotiations and mutual consent to compensate inflationary effect and subject to extension of contract.

C. Penalty on Cafeteria Services

1. Food should be supplied at the rate mentioned herein, the Table 10. Failure to supply food in terms of rates/ quality/and/or quantity and as per the menu indicated in Table -10 will attract penalty. For not adhering to contractual conditions, the department shall be free to impose monetary fine as deemed fit on the contractor. Fines imposed shall be adjusted against payment due to the contractor.
2. The Institute reserves the right to impose a penalty (to be decided by the AIIMS Jodhpur authorities) on the Contractor for any serious lapse in maintaining the quality and the services willfully or otherwise by the Contractor or his staff or for any adulteration.
3. If the Institute is not satisfied with the quality of eatables served, services provided or behavior of the contractor or his/her employees, the Contractor will be served with 48- hour notice to improve or rectify the defect(s), failing which the AIIMS Jodhpur will be at liberty to take appropriate necessary steps as deemed fit.
4. The raw material used for cooking may be checked by Authorized in-charge /Cafeteria Committee at any time and if substandard/unauthorized material is found and after issued three adverse notices, it will be treated as breach of contract and the Management can review the contract. Contractor shall have to abide by the decision of Director.
5. Contractor shall maintain the complaint/feedback register under his supervisors' custody in both the cafeterias in which all the suggestions and complaints shall be recorded. This register shall be countersigned by AIIMS Jodhpur Representative within 24 hours from the time of entry under normal circumstances. In case of unaddressed complaints of same nature, penalty @Rs. 5,000/- shall be imposed.
6. The contractor shall be responsible for timely payment of wages as per rules before 10th of every month to his personnel with submission of proof of payment to AIIMS Jodhpur whenever demanded.
7. The Contractor and his personnel shall strictly follow the Security Procedure of Institute.

Section-VIII
Standard Operating Procedures
Hospital Kitchen Operation

Introduction

1. Hospital catering services are an essential part of patient care, given that good quality hygienic and nutritious food plays a vital part in patient's rehabilitation and recovery. Effective Food Safety Management is dependent on a range of processes and handling of raw material which involve –selection, procurement receiving, preparation, food production, and distribution of meals to the patients across the hospital wards.
2. Food Safety & Hygiene is very important for the well-being & safety of our In-Patients. It is therefore very important that the concerned Kitchen Contractor know how to handle and process Food in a professional and consistent manner by respecting the standard operating Procedures.

Objective

1. To ensure food hygiene applicable throughout the food chain (including primary production to the final user), to achieve the goal of ensuring that food is safe and suitable for Patient consumption.
2. To ensure of the personal hygiene to prevent contamination of food by food-handlers (production and services work force).
3. To recommend a HACCP-based and FSSAI- guidelines, approach as a means to enhance food safety.
4. To provide guidance for specific codes which may be needed for - sectors of the food chain; processes; or commodities; to amplify the hygiene requirements specific to those areas.
5. To ensure that all patients, staff and visitors have access to safely prepared nutritious food and effectively timely delivery of food services to various locations.

Food chain management

1. All Raw Materials and processed food purchased for the kitchen operation should only be procured from reputed fixed vendors in order to assure the safety of food served to Patients and other customers.
2. Designate purchase person /in charge shall be responsible to purchase, receive and maintain inventory of all goods in a systematic manner and to ensure a consistently high specification of product sourced.
3. **Kitchen Purchasing Standard Procedures –**
 - **Ensure purchasing is carried out by authorized personnel.**
 - Roles and responsibilities within the purchasing function should be defined and clearly communicated.
 - Only authorized personnel should be entitled to select vendors and make any purchase orders.
 - Purchase specifications are used for all major goods purchased on a regular basis.
 - Minimum/maximum stock levels or stocks should be maintained in the kitchen subsequently at hand no storage to raw material at any given time.
 - Approved suppliers are selected on the basis of systematic evaluations to ensure that the best product qualities are achieved.
 - The Food safety status of all suppliers is assessed on a periodic basis.
 - Supplier performance is monitored regularly, corrective action is taken and relationships are evaluated annually.
 - The Chef or Purchase in-charge should use the volume forecasting techniques are used to assist in estimating purchasing requirements.

- Purchase requisition forms are used and written purchase orders are issued.
- All purchase requisitions/procurement should be entered on the Material Management System software and system shall be integrated with AIIMS Jodhpur network.
- Packed raw material must be checked for FSSAI License number on the products, expiry date/ best before use date/use within/and/or product integrity and storage condition.
- **Dairy Products** –Visit approved vendors to ensure that they maintain clean warehouses, adhere to safe storage and handling practices and observe the delivery vehicles to ensure that they are clean and temperatures are properly controlled. The concerned person shall upload the report to AIIMS Jodhpur kitchen authorized in-charge for record purpose.
- **Lean Meat Product**–Meat and fresh shell eggs shall be purchased from local licensed producers /Government approved Co-operative Society, but because these foods are considered potentially hazardous, the products must be inspected for safety on a regular basis.

4. Raw Material Receiving and Storage Standard Producers

- Receiving area supervisor ensures that health and safety regulations are adhered to during deliveries.
- Coordinate delivery times with vendors/suppliers to ensure that deliveries are made when they can be stored immediately and product quantity and quality can be checked, including product temperatures.
- Receiving should be done in such a way that only one delivery at a time from approved suppliers and make sure to verify credentials of the delivery person.
- Record the date received on outside of the each package/packed, and a use-by date if applicable.
- Ensures all primary and secondary food packing and disposable service items are stored and covered all the time.
- Ensures all the raw materials must be washed in before storing.
- Remove potentially hazardous foods (raw meat, poultry and fish) from the temperature above ($> 5^{\circ}\text{C}$) and place in storage as quickly as possible.
- Meat, poultry and fish products should always be packed in vacuum bags and marked with inspected/checked and receiving date on the package and store at (-18°C).
- Procured only pasteurized dairy products.
- Ensures all damaged/rejected items shall be removed /returned hurriedly.
- Reject potentially hazardous foods that are not at acceptable temperature and cans with swelled tops or bottoms, leakage, incomplete labels or with rust, dents etc.
- The received products must always meet the tender specifications as per section VI, and the quality requirements.
- Packaging should be of good quality and contains the required date and source data, where relevant.
- **Receiving Frozen and Refrigerated Foods**–Carefully check and give extra focus during the receiving, and make sure that all frozen food is solid, and does not show evidence of thawing and re-freezing.
- For meat, fish, and poultry products, insert a clean and sanitized thermometer into the center of the product to ensure a temperature of 5°C or below.
- Reject frozen foods that are delivered above 5°C .
- Evaluate the quality of products by odour, sight, and touch and reject unacceptable products.
- Fish product must be fresh and there shall not be stale, any smell, skin not brake when pressed and gills shall be fresher pink in colour.

- Record date, employee initials, vendor, product name, and temperature of these products in the Receiving Temperature Log and a copy of same shall be submitted to AIIMS Jodhpur kitchen authorized in-charge on monthly basis.
- Transfer foods to their appropriate Storage area (cold room chiller or freezer) as quickly as possible so as to avoid potential bacterial growth. Vegetarian and Non-Vegetarian are packed in clean packs/ container /bags and stored in segregated cold room. .
- Proper deep chiller room storage temperatures are from 0° Celsius to -5° Celsius, freezer temperatures is -18° Celsius or below and dry storage temperatures are between 10° Celsius and 21° Celsius at 50% to 60% of humidity. Therefore, after receiving the goods/material segregate and place in the storage as per required temperature.
- All vegetables shall be procured preferably on daily basis otherwise thrice in the week and on receiving they shall be thoroughly washed in the vegetable washer and store in the in the chiller excluding Onions, Potatoes and Garlic.
- While storing the material, mixing of old food with new food is not acceptable. Therefore it is recommended to use the First In First Out (FIFO) inventory rotation of products in all storage areas to assure that the oldest products are used first and the products with the earliest use-by or expiration dates are stored in front of products with later dates. It will be responsibility of the successful bidder /store in-charge to remove the expired material from the store on day to day basis.
- **Chemical Handling and safety** -All chemical products must be stored in the separate storage area and labeled in accordance with the instructions on the safety sheet.
- Chemicals must not be stored together with food raw material and also with inflammable material such as gas cylinders. It will be responsibility of the store in-charge after receiving supply of chemical, quickly check the labeled marked the receipt dated and stored in dedicated chemical storage area.

5. Preventing Cross-Contamination During Storage and Preparation

- Avoid touching ready-to-eat foods with bare hands, wash the hands rapidly during the procedure from receiving to storage.
- Separate hazardous foods, such as raw, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut fruit salad cooked meals etc. during receiving, storage, and preparation.
- Separate unwashed fruits and vegetables from washed fruits and vegetables and other ready-to-eat foods.
- Raw/ cooked food should be handled separately and separate equipment should be used and Store raw and ready to eat/cooked food separately never ever store raw food above ready to eat/cooked food to avoid Cross contamination.

6. Preparation and Processing of Food Standard Procedures

- The preparation/processing/cooking methods should ensure the foods are not contaminated. It is mandatory that vegetarian and Non-Vegetarian food product as well as Pre- Preparation and cooking shall be segregated.
- Ensure all the kitchen production staff shall wash hands thoroughly without touching surface and wear the toque/disposable cap, mask prior to preparing foods.
- All the cooking staff ensures to use clean and sanitized knives, equipment, and utensils while pre and preparing food.
- Ensures vegetarian and non-vegetarian food should be handled in separate area and separate equipment should be used.

- Ensures temperatures of all potentially hazardous cold food will be taken during preparation to ensure safety of all food served to customers, Use a clean and sanitize calibrated thermometer to take the temperatures of potentially hazardous food products.
- Discard thawed potentially hazardous foods that have been above 5°C for more than four hours and discard cold potentially hazardous food after four hours if they have not been properly held below 5° Celsius.
- Ensure all utensils/apparatus chopping board, knives, chopper, peeler, processer blades, slicer, blender jars and work station etc. should be thoroughly sterilized before the pre- preparation and after it has been used.
- Ensure to use colored chopping boards to prevent cross contamination as per food handling procedures /norms in different sections

COLOR CODE	RECOMMENDED FOOD
RED	RAW MEAT&POULTRY
BLUE	RAW FISH
YELLOW	COOKED MEAT FOODS
GREEN	SALAD & FRUITS
BROWN	VEGETABLES
WHITE	BAKERY & DAIRY
PURPLE	ALLERGENS

- Ensure raw vegetables, fruits shall be washed thoroughly in potable water and raw meat, poultry and fish shall be thoroughly checked, cleaned, and washed.
- Ensure hands shall be thoroughly washed before switching from pre-preparing non-vegetarian products to any other activity.

7. Cooking Patients Diets Standard Procedures

- The menu cycle and formulation is reviewed with Dietitians. The Dietitians will confirm that the menus deliver nutritional requirements sufficient to meet the needs of all patients.
- On the basis of commendation, standard menu booklet to be compiled containing codes, indicating items suitable for variations to standard food. Small and large portions can be attended at the point of ordering.
- Chef in-charge should be responsible to ensure that the hot foods are prepared using appropriate practices and procedures to ensure safety and sanitation.
- Therapeutic diets and menus shall be planned, prepared, and served with consultation from a dietitian.
- **Preparing Hot Foods -**
- All foods will be cooked using appropriate practices and procedures to ensure safety. This includes cooking foods to required internal temperatures and taking and recording temperatures.
- All foods will be cooked using appropriate practices and procedures to ensure safety. This includes cooking foods to required internal temperatures and taking and recording temperatures.
- Discard food that has been sitting below 57° Celsius for more than 3 hours.
- Implement the following:
 - a) Hold Hot Food at 60°C or above
 - b) Hold Cold Food at 5°C or below
- **Services of Food – Temperatures of all hot and cold foods are taken during service to assure that foods are maintained at appropriate temperatures, and to ensure the safety of food served to customers.**

- Ensure that all Service temperatures are within the parameters.
- Take corrective action, if needed. If hot foods are below 57° Celsius, they must be heated to above 74° Celsius before service and vice-versa for cold food.
- Never mix freshly prepared food with foods already being held for service to prevent cross contamination.

Note- General rule/Purpose of Temperature –FSSAI Guidelines

1. “Foods enter their proper temperature zones within 2 hours. For cold foods, the food safe temperature is 5 degrees Celsius and below. For hot foods, the safe temperature is above 60 degrees Celsius and if operating in a warm kitchen that’s above 32 degrees Celsius. Your food shouldn’t be in the danger zone for longer than an hour”.
2. “The temperature danger zone is food temperatures between 5 and 57 degrees Celsius, and the most rapid bacteria growth occurs between 20 and 50 degrees Celsius. The longer food kept in this temperature range, the greater the risk that bacteria will begin to grow on your food.”

8. Food Distribution Service

- Food should be packed in clean GN/Food Pan and transported through insulated Hot Food trolleys in the vicinity of hospital.
- Food Pan Carrier/Trolleys should be cleaned /Sanitized before loading the consumable food items.
- Ensure food trolleys or GN Pans are to be used only for Transporting Indoor Patients food /diet, to avoid/protected from contamination.
- Ensure hot foods shall leave from the kitchen at above 60 degrees Celsius and cold food below 5 degrees Celsius. Ensure, Pre plated hot and cold food shall be served to indoor Patients at suitable temperature according to the diet menu /plan.
- Staff shall maintain a high degree of personal cleanliness during the distribution of the food and shall practice hygienic food-handling techniques.
- There shall be a full-time employee who meets the definition of a qualified Food Service Supervisor (Dietetic Service Supervisor) assigned the overall responsibility for dietetic service.
- During transportation of the food for service, food utensils shall be protected from contamination.
- All the utensils used for food distribution such as GN Pans, Serving ladle, Patients food trays, Cover etc. shall be of food grade and non-toxic material.
- **Timing for Distribution of meals for In –Patients -**

Schedule	Meal	Serving Timing
On Wakening	Early Morning Drink	06:30 - 07:00 hrs
Morning Meal	Breakfast	08:30 - 09:00 hrs
Mid-Morning	Beverage	11:00 - 11:30 hrs
Midday Meal	Lunch	13:00 - 13:30 hrs
Mid Afternoon	Beverage	16:30 - 17:00 hrs
Evening Meal	Dinner	19:30 - 20:00 hrs
Before Bedtime	Beverage	21:00 - 21:30 hrs

Note-

- Timing mentioned above are standard, it can vary as per In-Patient requirements particularly in Therapeutic Diet.

- **Collection of Soiled Service-ware from the wards**

- Ensure all soiled food trays/plates and other serving utensils such as tea flasks shall be collected from the wards and the other areas after two hours from the above schedules.
- Ensure collected soiled utensils shall be transported directly to Dish /trolley wash section for washing Sanitizing and waste disposal.

9. Equipment & Utensils Cleaning and Sanitizing

- Equipment & Utensils shall be thoroughly washed and rinsed with Hot water after each use to ensure the safety of food served to In-Patient and visitor.
- Utensils are stored at least 6 inches above the floor to prevent contamination and kept covered to protect from dirt and condensation.
- **Equipment-** Employees who use equipment will be responsible for washing and sanitizing removable parts after each use.
- Equipment that handles potentially hazardous foods is cleaned at least every eight hours.
- Wash, rinse, and sanitize all food contact surfaces of the equipment that are stationary.
- Basic Cleaning Procedure for Equipment-
 - a) Clean off debris
 - b) Use appropriate chemicals to loosen grease and dirt
 - c) Rinse
 - d) Sanitize
 - e) Rinse again if sanitizer instructions direct
 - f) Allow to air dry or with disposable towels
- **Manual Cleaning of Cookware/ Utensils**
 - Ensure to Remove food debris from cookware and Utensil and dispose into biodegradable bags.
 - Wearing protective gloves wash cookware/Utensils in hot water (approximately 55°C) and detergent. Constantly replace cool or dirty water.
 - Rinse, preferably in a separate big sink/area, in very hot clean water (approximately 82°C). Items must be submersed for a minimum 30 seconds to sanitize.
 - Allow to air dry in racks where they will not be contaminated.
- **Dishwashing of Crockery, Cutlery, Food Trays, Service- ware**
 - All flatware, serving dishes, and utensils are washed, rinsed, and sanitized after each use. The machine for ware washing will be checked prior to each meal period to ensure that it is functioning properly.
 - Ensure Scrape leftover food debris off food trays/GN Pan, crockery etc. and dispose into disposal biodegradable bags.
 - Ensure all items are pre washed/rinsed before placing them in the machine.
 - Load the dishwasher racks. Avoid overloading or improper loading.
 - Record the temperature achieved at least once a week. Wash water must reach 65°C and rinse/steam must reach 80°C -85°C.

Note-

1. Food items NEVER put down into the **Drain**: Fibrous food, Flour, waste Tea leaves, Raw Meat/Poultry /Fish trimming, Potatoes Peels, Rice Vegetables trimming waste and any leftover food.
2. NEVER **Pour** Grease/Fat and **Cooking Oil** down the **Drain**, it can clog up drain pipes slowly.

10. Cleaning, Satiation and Waste Management

- Ensure safe practices for storage, handling and collection of waste and recycling,
- A refuse bin shall be placed in all appropriate places with a proper cover and shall be emptied regularly. The design of the refuse bin shall be such that no hand touch is required. This avoids cross contamination chances. They shall be washed daily with a disinfectant and dried before next use.
- Segregation of non-biodegradable waste like plastics /metals / glass materials, bags, containers should be done, before disposal.
- Ensure garbage shall be removed from food-preparation, washing area and service areas as soon as possible to prevent cross-contamination, odour, and pest problems.
- Walls and floors should be maintained neat and clean. Kitchen floor to be washed every day before closing the kitchen.
- Wash, and sanitize food contact surfaces of sinks, tables, etc. with detergent solution and rinse surface with clean water.
- Waste disposal shall be done in accordance with local rules and regulations in a hygienic manner.
- Garbage cans/bins need to be cleaned and sanitized inside and out once a week or more often as needed.
- All garbage should be bagged and placed in proper receptacles.
- **Food Waste** - Food to be scraped of plates, pots and utensils for disposal.
- Ensure garbage must be wrapped in plastic and tied and then dispose.
- Use a clean & sanitized trash receptacle when throwing trash away. Ensure that trash receptacles are being emptied on a regular basis.
- Waste storage areas should be clean washed everyday with hot water and waste shall be disposed of in a timely manner.

Note-

1. The cleaning and sanitizing procedures should also include floor drains in food preparation areas and utensil washing area (e.g., removes the drain cover and basket; remove all debris and discard into the trash container, use an appropriate procedure to remove organic material from the drain hole).
2. The primary focus of cleaning and sanitizing should be on sources most likely to cause contamination in high-risk food preparation areas.

11. Kitchen Closing Procedures

- Ensure to carry out all kitchen closing duties efficiently and effectively at all times, to ensure the safety and security of personnel, the premises and stock.
- Ensure that all kitchen areas are fully cleaned prior to closing:
 - a) Make sure that the fridges and storage areas are left in a clean, tidy manner.
 - b) Floors are thoroughly washed cleaned and mopped,
 - c) The food preparation and production areas are cleanly maintained at all times.
 - d) All the accumulated rubbish is removed and disposed of correctly.
- Clean and store all kitchen utensils and equipment correctly:

- a) Only the correct clothes and cleaning materials are used for cleaning.
 - b) Chopping boards used at all stations should be cleaned and sterilized.
 - c) Kitchen equipment should be safely and correctly cleaned and stored in the correct place.
 - d) The spoiled clothes should be sent to the laundry for washing and cleaning agents are stored correctly.
- Store all food items correctly:
- a) Make sure that the food items are correctly covered, labeled and placed in the appropriate fridge/storage areas.
 - b) Fridges used in the kitchen area should be working and operating at the correct temperatures.
 - c) The fridges, storage and supplies areas should be properly locked.
- Ensure that all appropriate kitchen equipment is switched off:
- a) All gas equipment is switched off.
 - b) All power points and outlets are disconnected, where necessary
 - c) Heating, lighting and ventilation are attended to as appropriate.
 - d) Final security check of doors and windows is carried out.

SOP: Personal Hygiene

Objective

Procedure must be in place to ensure personal hygiene standards exist and are maintained in areas where open food or clean equipment is handled

Health and Hygiene

1. Health Status

- A person known, or suspected, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted to food causing food contamination, shall be prevented from handling food or materials which come in contact with food.
- Any person affected by illness (jaundice, tuberculosis, gastrointestinal disease, fever, sore throat with fever, visibly infected lesions and discharges from ear, eye or nose), shall immediately be excluded from food handling area and medical examination of the food handlers shall be carried out apart from the periodic check-ups.
- A food handler/ worker who come back to work after a medical leave (infected by a communicable disease) should carry his fitness certificate, authorized by a certified medical practitioner.
- Medical examination of all food handlers / employees shall be done before joining and follow by 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. They should also be vaccinated as per the schedule/protocols provided by FSSAI guidelines.

2. Personal Cleanliness

- Food handlers shall maintain high degree of personal cleanliness and shall wear clean washed & ironed uniform along with aprons/ protective clothing. Hair shall effectively be covered through the use of toque/beanie and /or bouffant cap and, wear face mask, gloves (wherever necessary) and footwear while at work.
- Working without gloves can be done provided there are necessary controls on periodic usage of disinfectants at the food preparation work sections and nature of the work being handled. However, where gloves to be used for food handling, they shall be clean and in good condition.

- Ensure the entire hand wash sinks provided with liquid soap and paper roll dispenser and WHO guideline of sequential steps for washing hands.
- Ensure that clean and sanitized cloths, towels, aprons and mop- heads are used at appropriate intervals during the work period
- Protective clothing mandated for food processing areas or hygiene purposes shall not be used for any other purposes.
- All staff shall thoroughly wash their hands and wrist areas with soap and warm water before entering/ starting work and after any break, handling raw meat, poultry, eggs, handling contaminated material. The aim is wash hands properly, frequently and at the appropriate times. Fingernails shall be kept clean, trimmed and without nail polish.

3. Personal Behavior

- Implement an effective personal hygiene measure that identifies hygienic behavior and habits to be followed by personnel to prevent contamination of food.
- Ensure all services staff shall practice/adopt hygienic food-handling techniques.
- Personal belongings such as ornaments, watches, pins or other items should not be worn or brought into food handling areas.
- Separate lockers/place provided to secure personal possessions away from production areas.
- Food contact tools, apparatus and food items shall not be kept in personal locker.
- Food handlers shall not be allowed for smoking, spitting, and tobacco/gutkha chewing, during the working hours /inside the kitchen facilities.
- Smoke only in designated areas, outside the kitchen premises. Eat and drink in designated areas only.

4. Visitor Control

- Visitor should be discouraged from going inside the food handling area particularly at food preparation timings, to avoid food cross contamination.
- Ensure that visitors to food processing or handling areas must wherever appropriate, wear protective clothing, footwear and adhere to the all the personal hygiene provisions required for personnel required in the food production.
- Visitors shall be required to wash their hands prior to entering food production and clean equipment areas and should be asked to wear gloves if wearing false fingernails or nail varnish.
- Visitor identity cards provisions should be in place to maintain control on visitor's access into restricted areas.
- Employees and visitors should be advised that eating, drinking and smoking are restricted to designated areas/outside the kitchen area.

SOP: Hand Washing

Objective

All food production and service personnel will follow proper hand washing practices to ensure safety of food served to the Patients and Visitors.

- Ensure all employees involved in handling food must wash hands using the following steps:
- Wash hands and forearms vigorously and thoroughly with soap and warm water (water temperature should be at least 37°C) for a period of 20 seconds.
- Wash hands using soap from a soap dispenser. Lather at least 15 seconds. Wash between fingers thoroughly.

- Use a sanitary nail brush to remove dirt from under fingernails.
- Use only hand sinks designated for that purpose. Do not wash hands in sinks in the production area.
- Dry hands with single use towels or a mechanical hot dryer.

SOP: Pest Control

Objective

Ensure that pests are controlled in the entire kitchen area such as food handling, store, packing area, washing area and contracts to finalize with licensed pest control operator (PCO) as per the stipulated guidelines.

Ensure to use the methods of an integrated pest management program (IPM) using the following steps:

I. Step-1: Deny access to pests

- Use reputable suppliers for all material deliveries
- Check all deliveries before they enter the kitchen premises.
- Refuse shipments that have signs of pest infestation, such as gnaw marks on cardboard containers.
- Keep all exterior openings closed tightly. Check doors for proper fit without any gaps as part of the regular cleaning schedule.
- Check all the electrical Gang-boxes are properly fitted without any cracks.
- Keep all equipment gaskets clean and check no cracks or gaps.

II. Step-2-Deny pests food, water, and a hiding or nesting place

- Dispose of garbage quickly and correctly. Keep garbage containers clean, in good condition, and tightly covered in all areas (indoor and outdoor). Clean up spills around garbage containers immediately. Wash, rinse, and sanitize containers regularly.
- Store recyclables in clean, pest-proof containers away from the building.
- Place food and supplies after delivery as quickly as possible into storage.
- Keep all food and supplies at least 150 mm off the floor and 50 mm away from walls.
- Refrigerate food after opening attracts insects, but most insects become inactive at temperatures below 5° Celsius.
- Place other opened packages of cereals and grains in storage containers with tight fitting lids.
- Use FIFO (First- In First- Out) inventory rotation, so pests do not have time to settle into these products and breed.
- Clean the facility thoroughly and regularly. Careful cleaning ensures the food hygiene, destroys insect eggs, and reduces the number of places pests can safely take shelter.

III. Step-3-Determine Action and eliminate

- Keep pests out of food facilities rather than taking preventative measures once they have already entered.
- Emphasizes on a non-chemical pest prevention approach and focuses on facility maintenance and sanitation, non-chemical treatments like trapping or exclusion before using chemicals
- Assure that your IPM is destroying the pests without affecting your food safety program and work environment.
- If non-chemical techniques have failed or are inappropriate for the situation, only then will the chemical techniques be implemented in the least harmful dosages.

- Keep pesticides in their original containers and store pesticides in locked cabinets in chemical store away from food storage and food preparation areas.
- Keep a copy of the corresponding/ consummation Material Safety Data Sheets (MSDS) on the premises.

SOP: Fire Safety Measures

Objective

Kitchen Fire Safety and Prevention Strategies to be implemented in the Kitchen area, to minimized the hazard of fire in Kitchen area. Contractor shall apply for grant of Fire NOC (if required) for the kitchen areas.

1. Keep A Clean Kitchen

- Ensure to wipe up grease that spills over on top of the cooking space/equipment, and small pieces of food should never be allowed to burn on the range.
- **Clean-up the grease** on walls and floor thoroughly with the soapy water/ chemical. Avoid throwing just water on grease because the problem will only get infinitely worse.
- **Hood baffle** filters should be cleaned every week by putting them in the dishwasher or pressure washing them with a degreasing solution

2. Regular Hood and Exhaust Cleaning

- Exhaust Ventilation-Keep your kitchen exhaust vents clean with regular cleaning of kitchen exhaust systems. Grease and oil are detrimental to the performance of a kitchen system.
- Ensure to cleaning of the Hood any time you notice grease building up.

3. Regular Electrical Maintenance

- Many electrical fires are the product of faulty wiring/short circuit. So prevent these incidents with regular maintenance. Stick to this schedule and contact a professional if you notice frayed wiring, faulty switch/socket, MCB, RCCB, TBA etc.
- Kitchen staff should be trained to regularly inspect the electrical appliance/ equipment for any noticeable damage, should schedule regular professional maintenance assessments to ensure all systems are functioning properly.
- Ensure all motor, pumps, and other part, of HVAC/ Exhaust System should regular check and schedule professional maintenance by trained, qualified, and certified company or persons to assure all system is functioning properly.

4. Inspection of Fire Suppression System & Extinguishers

- Ensure fire suppression system on all kitchen exhaust ducts and hoods regularly and professionally inspected so it's operating at peak efficiency.
- Ensure Gas deducting system is integrated with fire suppression system.
- Ensure the right extinguishers are in the right place, at the right time and that they have been inspected recently.
- K-Class Fire Extinguisher- A multipurpose class ABC fire extinguisher is not appropriate for a kitchen setting. Be sure that kitchen has a silver K-class fire extinguisher that is more suitable for the fire hazards present in commercial kitchens.
- Ensure to comply with all the kitchen fire safety regulations put in place by local authorities and ensure complete fire safety compliance.

5. Staff Training

- At least three employees should be trained to take on the role of first responders so that they can properly use extinguishers/fire suppression in the event of a fire.
- Ensure a safe way out- Fires can happen even after all of the necessary preventative measures have been taken. Employees need to evacuate, emergency lights and exit signs will be critical in assisting them to the nearest safe exit. Emergency lights and exit signs require monthly checks and extensive annual inspections, so partner with a fire protection provider to ensure your lights are operational.
- Every employee must undergo rigorous fire safety training, and regular drills must be conducted, on fire extinguisher location, fire hazards, proper procedures and fire evacuation routes.
- Evacuation maps should be posted at the Kitchen's main access points to clearly identify egress routes.
- Ensure that fire prevention/safety is always the primary concern of all the kitchen staff.
- Every employee must undergo rigorous fire safety training, and regular drills must be conducted, on fire extinguisher location, fire hazards, proper procedures and fire evacuation routes.
- **Kitchen Production Staff Responsibility –**
- Ensure heat the oil slowly to the temperature they need for frying or sautéing.
- Smoke/Heat dedicator, fire alarm system, fire extinguisher and hose reels should be checked monthly, log book to be maintained.
- Never leave a hot stove unattended, if staff leaves the kitchen, even for a short time, must turn off the stove.
- Place a lid on grease fires, never use water on oil or grease fires as it will cause the burning liquid to spatter, spreading the fire.
- Wear short sleeves or tight-fitting clothes and tie back long hair. Smoke only on designated areas only.
- 6. **Regular General Kitchen Maintenance**
- All cooking equipment, exhaust hoods and ductwork, grease removal devices, dampers and fire extinguishing equipment be regularly maintained and inspected semi-annually by the manufacturer's authorized installer.
- Ensure kitchen safety by making sure that oil and grease do not build up over a period of time.

SOP: Service Hygiene

Objective

All food will be served in a manner to ensure food safety

Food Service- Ensure, employees involved in the service and in-patients diet packing of food must observe the following procedures:

1. Cleaning and sanitation

- Before food is placed in the cafeteria service area or at Patient diet packing area, clean on and around the service area, using warm soapy water and designated clean cloths. Thoroughly rinse after washing. Sanitize on and around, using an approved chemical sanitizer at proper concentration.
- Wipe down area as needed throughout service with cloth stored in sanitizing solution away from food.
- Cloths used for cleaning food spills should not be used for anything else

2. Service utensils/service ware

- Store utensils properly, with the handle extended above the container, or on a clean, sanitized food-contact surface.

- Use serving utensils with long handles to keep hands away from the food item.
- Clean and sanitize utensils and Bain Marie before using
- Utensils use for serving food such as spoon, thali, bowl, plates etc should be of food grade material and if using disposal then it should be of biodegradable.

3. Practice good personal hygiene

- Wash hands before handling place settings or food and never touch cooked or ready-to-eat foods with bare hands. Always use gloves or utensils.
- Never touch food with bare hands. Serve with tongs or gloves.
- Service staff has to wash hands between each different task. Hand dips are not acceptable.

4. Service

- Take temperatures of foods at the beginning of each service/packing period.
- Take temperatures of foods when changing pans of food to assure proper serving temperatures are achieved.

5. Laundry & Linen Use in service

- Ensure that clean and sanitized cloths, towels, aprons, linens, and mop heads are used at appropriate intervals during the work period.
- Wiping cloths and aprons are changed as needed but at least every day to minimize the risk of cross contamination. Soiled cleaning linens and aprons should be placed in a designated container by use and taken to the laundry area at the end of each shift.

6. Cleanliness and Sanitation of the cafeterias

- The cleanliness and sanitation of the Cafeterias is to be maintained.
- **Before service-** Clean and sanitize tables, Wash hands before handling place settings, food, or beverages
- **During service-**Handle all dishes, glasses, cups, and flatware by non-food contact surfaces only.
- Immediately wipe up spills as they occur. Use designated cloths and appropriate sanitizing solution.
- **After service-** Remove unused flatware after Service, clean and sanitize, Wipe table and seats if necessary, Sweep and mop floors after meals.

Checklist and Documentation

Policy: Records will be kept to document how food is handled during its flow through the cafeteria and In-Patients Dietary Services.

Procedure: Employees involved in the production or service of food must record information needed to document food handling using the following procedures:

- Follow all standard operating procedures, which include record keeping and documentation.
- Identify when procedures should be modified due to food safety concerns that have been noted.
- Maintain a file of records during the operation of the plan:
 - a) List of food safety team members and their duties
 - b) Description of the food, its distribution, intended use, and menu to serve
 - c) Standardized recipes
 - d) Summary of hazard analysis and control measures
 - e) Steps that are Critical Control Points (CCPs)

- f) Hazards of concern
- g) Corrective actions
- h) Supplier certification records
- i) Processor audit records verifying compliance

Undertaking: Understand these Policies and Standard Operating Procedures and agree to follow them because of their importance to safety of In- Patients, understand that following them is a condition of contract as per tender document.

Section -IX**Technical Specification of Customized /Fabricated Kitchen Equipments****A. General**

1. The detailed specifications given hereinafter are for the items/equipment of work herewith, described in Schedule of requirement (supply & installation of Customized/Fabricated kitchen equipment) and the BOQ as per Annexure-8 and shall be mandatory guideline for proper execution of the work to required standards.
2. It may also be noted that specification are of generalized nature & these shall be read in conjunction with the description of items in the schedule of quantities/BOQ& drawings.
3. The Supplier/Contractor shall physically check the dimensions, synchronize with the layout plan at the site, subsequently prepare and submit the shop drawing for approval before executing/production of material.
4. The Supplier/Contractor shall submit two (02) complete sets of detailed working and shop drawing and schedules of all work. Fabrication shall not commence until one set of the approved stamped shop drawings has been returned to the contractor.
5. No supplementary substitutions in sizes or shapes and/or spec. and no variation to the details shown/approved shop drawings shall be made without prior approval by the Institute authorized in charge.

B. Quality assurance

S.NO.	SPECIFICATIONS FOR CUSTOM BUILD EQUIPMENTS	
	Stainless Steel& Material Specification	
1.	Stainless Steel	<p>Where Stainless Steel is specified it shall be used “18/8” chromium-nickel austenitic stainless steel –Type /Grade 304 a versatile corrosion resistant alloy and has excellent forming and welding characteristics. The key chemical composition of Grade ASTM A240 304 Stainless Steel is Chromium*, Nickel* and Carbon.*</p> <p>The 304 stainless steel sheet shall be polished No. 4 brushed finish with a 150 mesh abrasive and has protective PVC of 7C Micron film on one side to guard the equipment against scratching during fabrication and installation. The plastic coating is to be removed at the kitchen site after installation by the Supplier.</p> <p>*Range: Cr-17.5%-19.5%, Ni-8%-10.5%, C- 0.8% max.</p>
2.	Stainless Steel Pipe & Tubing	ASTM A269 TP 304 Stainless steel Seamless tubing shall be thoroughly and properly ground smooth and finished to match adjacent work. All tubing where exposed to view shall be given a final grand of not less than 180 grit emery.
3.	Structural Steel Frame	<p>All angles, band, channels or other structural shapes used for framing shall be of domestic manufacture uniform and ductile in quality, free of hard spots, runs, checks or cracks or other surface defects. Where such sections are specified as Stainless Steel or tinned by the hot dip process, with all fluxes removed.</p> <p>All frame supported of tables, sink etc. shall be of Stainless steel angle of (35x35x3) mm & (45X45X4)mm as per Equipment construction specification coated with Acoustic paint-Coat as Sound Deadening.</p>
4.	Handles Brackets, & Hardware	Wherever equipment are provided with handles, knobs, hinges, brackets or other misc. hardware shall be either of heavy stain finish chrome plated brass / Stainless Steel of Hettich India or equivalent brand. All drawers, enclosed cabinets, refrigerators storage bins, shall be furnished with extra heavy duty security type locking devices of cylinder type,

		chrome plated.
5.	Fastenings Bolts, Pins, Nuts and Washers	<p>All fasteners, bolts screws, nuts and washers shall be of Stainless steel, except where brass or steel is fastened, they shall be either of brass or stainless steel from <i>Lakshmi Industries or Bolt</i> shall comply with IS: 3757.</p> <p>All bolts shall be of such a length that at least one full thread but not more than 12mm of the threaded part of the bolt is exposed beyond the nut, after the nut has been tightened. All bolts shall be fitted with one washer under the nut. Where a nut or bolt bears on an inclined surface, a leveled washer of the correct shape shall be used between the surfaces. The spacing and extent of welds, bolts and screws shall be such as to ensure suitable fastenings and prevent bulging of the material fastened and should not be exposed.</p>
Technical Specification of Fabrication Process		
6.	Cutting & Bending	<p>The supplier shall be using shearing or laser cutting technique during the fabrication Process all corners, edges, and/or holes cutting shall be by laser processes and all bending processes, <i>press braking, flanging, die bending, folding</i> and <i>edging</i> shall be executed through hydraulic CNC Bending machines as per requirement.</p> <p>Cutting shall be affected by shearing, cropping, or Laser cutting and shall be reasonably square and free from distortion with all burrs removed, the edges shall be ground afterwards.</p>
7.	Drilling and Punching	<p>Punching and drilling shall be permitted before assembly. Drilled or reamed holes shall be cylindrical and perpendicular to the surface. They shall not be more than 1.5 mm larger than the specified diameter of bolts. A gas cutting process shall not form holes for bolts and all holes shall be free of burrs, fins and other defects. No holes shall be drilled in structural part at locations other than those indicated on the drawings</p>
8.	Welding	<p>All welding shall be done by argon arc or the electrical fusion, metal –arc method. Carbon-arc or gas welding will not be acceptable. All welders to be employed on the works shall be qualified to an appropriate standard as per the procedures outlined in the relevant Indian Standard.</p> <p>All welding shall be done in a methodical manner, with argon rich shielding gas and a solid wire electrode plus mixtures other gases including helium, oxygen and carbon dioxide. Upon completion of each welding pass, the weld shall be cleaned of spatter, slag and flux deposits. Welding reinforcement shall be entirely fused and strong, remove excess reinforcement to match the parent metal smooth finish surfaces as one part.</p> <p>All joints in top of fixtures, tables, drain boards; exposed shelving, sinks etc. shall be welded. After welding is complete, adjacent surfaces shall be thoroughly cleaned of all spatters and deposits. All equipment here in specified constructed more than one piece of sheet of metal, shall be continuously welded together as state of the art. It is the intention of this specification that all welded joints shall be homogenous with the sheet metal itself. Welds made by spot welding strap under beams and filling and finished by grinding will not be accepted. However, joints and contact joints, wherever they occur, shall be close fitting and shall not require solder as filler. Upon completion of Stainless steel fabrication and before any surface treatment is applied, the Supplier/Contractor shall allow inspection of the job work by the authorized in- charge who may reject the steelwork if it fails to meet the requirements of this</p>

		Specification.
9.	Bolt Construction	It is the intention of this specification that all equipment on exposed surfaces and wherever bolts are used to fasten trim to paneling and body of warmers, cabinets, counters etc. and more particularly to fasten tops of counter, dish tables etc. to top of framing such bolts and screws occur on the inside of the fixtures and are either visible or might come in the contact of the hands or the wiping cloth, such bolts, screws shall be capped with a suitable lock washer and chrome plated, brass or bronze acorn nut . Where screw nuts are not visible or readily accessible, they may be capped with a standard lock washer & steel nut treated to prevent rusting & corroding. Wherever bolts and screws are welded to underside of trim or tops, the reverse side of weld shall be neatly finished uniform with the adjoining surface of trim or top, depressions at these points will not be acceptable
10.	Grinding, Polishing Finishing	Grinding -All welded heat tint shall remove / eliminate with finishing discs / grit and merge with adjoining sheet as finish harmonizing single entity. Wherever material has been sunken or depressed by the welding process, such depression will be suitably hammered and pressed fused to adjoining surfaces but hammer marks on finish work will be not acceptable. All fused surfaces shall be polished/deburr, blend to a satin finish match adjoining surfaces. All welding and grinding process shall be done in a methodical manner to avoid excessive heating consequently any discoloration could be avoided in the SS surface during the process. However, joints and contact joints, wherever they occur, shall be close fitting and shall not require solder as filler. Wherever shared edges occur they shall be free from burrs, fins or irregular projections and shall be finished over such sheared edges.
11.	Sound Deadening	Underside of all Stainless Steel top for tables, counters, sink dishes and pot table with angle framework shall be treated with a coating of Acoustic paint-Coat Sound Deadening or approved equal.
12.	Assembly	The component parts shall be assembled in such a manner that they are neither twisted, bend nor otherwise damaged, and shall be prepared that the specified cambers, if any, are provided
13.	Polishing & Finishing	Polishing & Finishing - Rough leftover grain/marks after the grinding process has to eliminate by polishing/buffing method to achieve the satin finish. To polish a gentler abrasive shall be used in combination of deburring tool and unitized wheel. The 'finishing-polishing' procedure consists of preparing the surface of the oxidized chromium/heat tint material to obtain a comparable uniform matching surface to original finish. Overall finish of all equipment shall be of state of the art. Grain of rough grinding shall be eliminated by polishing method to achieve the satin finish. To polish; a gentler abrasive shall be used in combination of deburring tool and unitized wheel. All exposed surfaces shall be of no 4 finish. Where specified all doors cabinets, shelves, whether inside /outside of cabinets and wherever exposed are to be no. four 4 finish. This applies to inside finish of any cabinet having doors or otherwise. An exposed surface shall be interpreted as meaning an inside surface exposed to view when a sliding or swinging door is opened. Underside of shelf need not to be 4 finishes but such finish shall be at least equal to 80-ground finish. Indication of die markings not blending with final finish will not be accepted.

14. Material & Workmanship		Contractor/supplier shall comply with the contract in all respects to the satisfaction of AIIMS Jodhpur. All material equipment etc. shall be new and as per specified herein, all workmanship shall be of best quality of skilled in their respective trade. Appliances shall be of rigid construction free from objectionable vibrations and quiet in operation. Manufacture's nameplate shall not appear on any of the fabricated equipment.
Equipment Construction Specification		
15. Stainless steel Sheet herein		<p>Construction of Top – All Tables, Cabinets, door exterior, counters, and trolley pans sinks & sink tabletops and drain trough shall be constructed with AISI 304 stainless Steel of 16gauge/SWG.</p> <p>Construction of Shelve- All table/cabinet/counter, middle shelf ,bottom shelf, racks shelf, wall shelf, and overhead shelf shall be constructed with AISI 304 stainless steel of 18gauge/SWG.</p> <p>Construction of Hoods & Cladding- All sides cladding of cabinet, counter, apron foe sink tables, door interior, and exhaust/vapour hoods shall be constructed with AISI304 Stainless Steel of 20gauge/SWG.</p> <p>Note- Pot wash Sink unit top, soiled dish table top, dish/racks loading table top, and platform trolley top shall be constructed with AISI 304 stainless steel of 14gauge/SWG.</p>
16. Table Tops		Table Top in AISI 304 stainless steel, shall be not less than 16swg of stainless steel as specified above finished in satin finish with all resulting edges rounded with no burrs or other excess material left. Tables are with backsplash -they are to be turned up in back 150 mm and returned 25 mm at 90 degree and cover at the rear. Vertical and horizontal joints to be coved on 20mm radius terminating in fully coved intersections thoroughly welded, ground and polished smooth to match top surfaces. Top shall be constructed of single pieces of Stainless steel and to be reinforced underneath with inverted type channels of not less than 18swg of stainless steel as specified above, space not more than 750 mm.
17. Table Drawers		Drawers in AISI 304 stainless steel with one-piece interior and rounded corners to facilitate cleaning and improve hygiene can hold GN containers with a maximum height of 100 mm. Maximum load capacity of 40 kg. Drawer's front shall be not less than 16swg and inner frame of 20swg and drawers shall be designed to accommodate double GN 1/1 or single GN 2/1 pan/ containers according to size of the table/counter. Sturdy sound-deadened drawers shall be fitted with heavy duty <i>telescopic</i> Ball Bearing channel and channel shall be slide smoothly running, strong and indestructible. Telescopic channel should be of Godrej /Hettich brand. Drawer's front face to be provided/ fitted with in- built SS handle.
18. Under shelves		Under shelving shall be constructed of 18swg of Stainless Steel as specified above. All shelving shall be turned down on all sides approx. 40mm and in 12mm in channel shape with resulting corners cut out to fit contour of legs. Shelving shall be welded to legs and shall be ground polished & smooth under shelving shall be reinforced with 25 mm X 100 mm X 25 mm of 16GA SS welded hat type channels.
19. Legs and Cross Bracing		All legs to be constructed of not less than 38 mm diameter/38x38 mm square & 16swg Stainless Steel tubing cold drawn, annealed and pickled spaced no more than 1800mm C.C. all legs shall be uniform in finish. All legs, until and unless specified, to be of 304 SS. Cross bracing three sides to be constructed of not less than 25 mm diameter/25x25 mm square of 18swg above 150 mm above the floor. All cross bracing shall be of

		Stainless steel 304 as specified. All joints to be completely welded around entire perimeter forming complete seal with all welds ground and finish.
20.	Legs Feet	All LEGS FEET of fabricated equipment as in BOQ shall be provided with Stainless Steel bullet feet, having an integrally formed shaft, with a minimum adjustment of approx. 50mm without using of threading or adjusting bolts. Feet shall be completely sealed at bottom and shall be close fitting between tubular legs support and foot.
21.	Counter , Cabinet & Over head shelves	All Cabinet/Counter as per BOQ size are BUILD as- Inner welded frame in stainless steel to guarantee superior strength and stability, easy access to the cupboard interior on all lengths guaranteed by the use of only 2 doors 50 mm worktop in 16swg 304 AISI stainless steel with upturned edges, incorporates an 18 mm layer of sound deadening material. Reinforced side and base panel in 20swg of AISI 304 stainless steel and, cabinet is equipped with intermediate shelf which can be adjustable /positioned at three different heights. Cabinet/Counter fitted with sturdy sound-deadened sliding/ hinged doors (as per requirement) on tracks located flush to the front of the frame. The lowest shelf must be at least 6-inches above the floor with a clear unobstructed area below and feet of the cabinet/counter, AISI 304 stainless steel, and 150 mm high and 50 mm in diameter, adjustable by +30 mm. Counter shelves and cabinet shelves and overhead shelves to be constructed in 18swg, AISI 304 stainless steel.
22.	Wall Shelf	Wall Shelf- all wall shelf of different sizes as per BOQ Shall be constructed with AISI 304 Stainless Steel of 18 swg ,rear and both side turned up 50 mm, Hemmed outside and, front turned down 38mm & in 12mm. Shelves secured to bracket with acorn stainless steel nuts & bolts. Wall shelf bracket shall be constructed in 14swg thick AISI 304 Stainless Steel and Secured to top with acorn Nuts & Bolts & Bracket secured to wall with anchor fasteners.
23.	Sliding & Hinged Doors	Sliding Doors- exterior & interior shall be made of 16swg and 20swg of AISI 304 Stainless steel respectively. Doors shall be equipped with recessed stainless steel pull handles. Door to be double pan construction, filled with suitable sound deadener; 12 mm thick with all corners welded ground and polished smooth to uniform finish. Doors to be designed in such a way the removal, cleaning, and/or adjustment can be through without use of any tools. Bolts and screws are to be kept to minimum and to be of corrosion resisting metal. Spacers where not exposed to view may be of 14 GA, 20 mm diameter upper suspension nylon rollers to be heavy duty and ground to minimize wear and noise. Precaution to be taken in all cases to avoid friction and rubbing between doors, door suspension and upper sliding framework including hardware. Hinged Doors- for cabinets, counter etc. to be constructed of 18swg of AISI 304 stainless steel. Hinged door with sound deadening internal panels, fitted with 304 AISI stainless steel hinges on the inner sides, allows a 180° degree opening and Fitted with magnate catches and brass locking devices chrome plated. Hinges to be of construction as to eliminate exposed bolts and screw heads. Doors handles to be provided and to be SS as here in after specified. Doors shall be constructed in such a way that there will be no wobbling.

24.	Counter & Work Table Back Splash	All Counter/Tables & Refrigerator shall have back Splash, constructed with, AISI 304 Stainless Steel as specified above, the entire top turned up 150mm (Specified) returned 25mm & down 12mm & Rear side of back splash cover/closed with AISI 304 stainless steel of 20swg Sheet. Dish/Pot sink back splash shall be 250 mm.
25.	Double/Three Sink	<p>Double/Three Sink Unit, The top should be of SS 16 SWG with 150mm back splash and (2) / (3) no. 300mm deep # 16 Ga. S.S. pressed sink Size as BOQ,. Sink front turned up 25mm, returned 40mm, down 50mm & in 12mm.</p> <p>Sink perimeter of each sink to be continuously argon welded to the edge of opening in table or counter top with resulting welds ground and polished smooth so that sink and top are integral one units. Sink tops to be punched to receive faucets. All sinks to have vertical and horizontal coved corners rounded on 12 mm radius and sink compartments pitched to drain and bottom of each sink compartment has 3 1/2" drain baskets to stop the debris and prevent the drain from becoming clogged and rear connected overflow.</p> <p>Vertical legs Frame- Four (4) no. and top reinforced & welded to 35x35x3mm SS angle frame supported on 16 SWG 38mm x 38mm thick. S.S. square /38 mm dia pipe legs With adjustable SS bullet feet. The table has full width of AISI 304 25 mm Pipe stainless steel bottom intermediate shelves.</p> <p>The welded joints should be ground smooth and polished all as directed. Sink should be provided with Drain Coupling. The SS sheet should be Salem 304 grade and three side of sink cover with apron of 20 SWGAISI 304.</p>
26.	L"-Shaped Soiled Dish Drop Off Table with Garbage Chute and Double/Single Sink Table	<p>The Top shall be constructed with AISI 304 Stainless steel of 14swg. Soiled dish drop -off and Double/Single Sink table LHS/RHS OR BOTH Sides as per layout plan and size of complete table as per BOQ, the Soiled dish and sink table front & free sides turned up 75mm, returned 40mm, turned down 50mm & in 12mm and provided with Back splash of 200mm High and 150mm dia x 100mm high garbage chute on soiled dish table, location as per Layout plan. Top secured 40 mm x 40 mm of 4 mm thick stainless steel angle frame work. Top from the bottom shall be supported vertically with 40mm x 4 mm thick strips with 200 mm gap the strips are reinforced with angle frame. The sink table provided with one or two (as per BOQ) of 500mm x 500mm x 300mm , 16swg of AISI 304 stainless steel pre wash sink, Sink Complete with 50mm dia lever handle operated waste outlet & rear connected overflow. The entire sink unit provided with 16swg thick AISI 304 stainless Steel. 50mm high Removable perforated Strainer basket with handles compatible with sink size, Special Note the soiled dish drop- off table and sink table as per layout plan either at LHS /RHS /BOTH SIDE synchronized with each order in such a way that look as one complete compartment.</p> <p>Vertical Legs – Legs (no of legs as per requirement/BOQ) shall be constructed with 50mm x 50mm x 16swg thick square pipe legs. With adjustable SS bullet feet. Table Soiled Dish Drop off shall be provided 50 % with cross bracing 38mm x 38mm x 1.6mm thick 304 stainless steel square pipe cross bracing welded to legs at Rear & both sides at garbage chute side and 50% with one u/s of 16 swg of AISI 304 and Sink Table at LHS/RHS/BOTH SIDE provided with one u/s 18swg of AISI 304 and front of SINK TABLE provided with the stainless steel 20swg</p>

		apron.
27.	Clean Dish Landing Table with Rack Holder	<p>Clean Dish Landing Table with Rack Holder Top shall be constructed with AISI 304 Stainless steel of 14swg, table front turned up 75mm, returned 40mm, turned down 50mm & in 12mm. Table provided with 200mm High back splash (side splash as per site). Top secured 25mmx 100mm x 25mm 2 mm thick. AISI 304 stainless steel. Channel frame work and Steel angles to be provided below the unit for sliding the empty dishwasher racks of size 500 x 500 x 100 mm as one camber and no of cambers as per size of table/BOQ. At the end the stopper should be provided to hold the basket in the tray rack.</p> <p>Vertical legs- Four (04/06) no. 50mm x 50mm x 1.6mm thick AISI 304 stainless steel square pipe legs. With adjustable bullet feet. The legs are reinforced with 35x35mm stainless steel angle table frame. Special Note the complete table should synchronized with dish washer as appear to be one unit.</p>
28.	Work Table With Sink	<p>Work Table With Sink of all the sizes as per BOQ are to be built as sink a part of the table all the work table with sinks in the BOQ to be constructed of 16swg of AISI 304 stainless steel all joints neatly welded, ground and polished. In Sink and work table construction no soldering at any point and hammer marks will not be acceptable. All Work table with sink have to 150 to 250mm high back splash (as per BOQ). All vertical and horizontal corners of the sink shall be rounded to radius of 25 mm with all intersections assembly in spherical section. The front and side of sink shall be covered with apron of 350 mm of 20 swg AISI 304. Sink polished to a uniform lustrous no.4 satin finish. One unit of. 500x500/450x450 of 300mm deep 1.6mm thick AISI 304 stainless steel sink to be provided Left/right side as per BOQ or layout plan, Sink Complete waste outlet & rear connected overflow. Vertical legs- Six (4) no. 38mm x 38mm x 1.6mm thick. S.S. square pipe legs with adjustable SS bullet feet and the support angle frame of the work table with sink to be built with SS 35x35x4 mm. The sink table has full width of AISI 304 25 mm Pipe stainless steel bottom intermediate shelves/cross bracing as per BOQ,.</p>
29.	Work Table with Drawer & U/S	<p>Work table with drawer & u/s of all the size as per BOQ – all the unit top shall be constructed with AISI 304 stainless Steel of 16swg with 150mm back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. the unit shall be provide with 1 or 2 nos of under shelf made of AISI 304 18 swg the bottom U/S fitted 150 mm above the ground level as per BOQ</p> <p>Vertical legs- Six (4) no. 38mm x 38mm x 1.6mm thick. S.S. square pipe legs With adjustable SS bullet feet.</p> <p>THE Drawers- either at LHS/RHS as per the drawing shall be in of AISI 304 stainless steel with one-piece interior and rounded corners to facilitate cleaning and improve hygiene can hold GN containers with a maximum height of 100 mm. Maximum load capacity of 30 kg. Drawer's front shall be not less than 16swg and inner frame of 20swg and drawers shall be designed to accommodate double GN 1/1 or single GN 2/1 pan/containers according to size of the table/counter. Sturdy sound-deadened drawers shall be fitted with heavy duty telescopic Ball Bearing channel</p>

		<p>and channel shall be slide smoothly running, strong and indestructible. Telescopic channel should be of Godrej /Hettich brand. Drawer's front face to be provided/fitted with in built SS handle</p> <p>Under side of all dish tables shall be provided with sound deadening material either sprayed or brushed on into smooth coating. Sound deadening to be treated with a coating of Acoustic paint-Coat Sound Deadening or approved equal.</p>
30.	Work table with U/S/Cross bracing/Drain Trough	<p>Work table of all the size as per BOQ All the unit of work table in BOQ - The top shall be constructed with AISI 304 stainless Steel of 16swg with 150mm back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. The work table provided with 1or 2 no of U/S as per BOQ constructed with 18swg of AISI 304 OR vertical legs supported with 25 mm cross bracing in the both sides and at rear above 150 level from ground .</p> <p>Vertical legs- Six (4) no. 38mm x 38mm x 1.6mm thick. S.S. square pipe legs With adjustable SS bullet.</p> <p>Under side of all dish tables shall be provided with sound deadening material either sprayed or brushed on into smooth coating. Sound deadening to be treated with a coating of Acoustic paint-Coat Sound Deadening or approved equal.</p> <p>DRAIN TROUGH The Top shall be fitted with 100mm x 40mm deep 1.6mm thick stainless steel Trough with Stainless steel perforated anti splash grating & Drain in the front side</p>
31.	Mobile Work Table with U/S	<p>Mobile Work table of all the size as per BOQ All the unit of Mobile work table in BOQ -The top shall be constructed with AISI 304 stainless Steel of 16swg without back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 3mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. The Mobile work table provided with 1or 2 no of U/S as per BOQ constructed with 18swg of AISI 304 above 150 level from ground. The legs should be of 38mm x 38mm x 1.6mm thick. S.S. square pipe and legs fitted with 4 nos. heavy duty GI castors with rubber wheel of 100 mm Ø, with 2 Nos. wheels should have a locking arrangement etc complete. Under side of all dish tables shall be provided with sound deadening material either sprayed or brushed on into smooth coating. Sound deadening to be treated with a coating of Acoustic paint-Coat Sound Deadening or approved equal..</p>
32.	Pot wash Sink	<p>SS pot sink unit – SS pot sink unit with side dash Board size as per BOQ shall be constructed with AISI 304stainless steel of 14seg, the unit shall be provided with 200 mm high back splash. Sink front turned up 25mm, returned 40mm, down 75mm & in 12mm.</p> <p>Top secured to 40 x 40mm of 4 mm thick S.S. angle welded frame work reinforced with 50mmx 50mm x 16swg thick AISI 304 stainless steel square pipe legs. With adjustable bullet feet. The legs support provided with 38mm x 38mm x 1.6mm thick SS pipe cross bracing welded to legs at Rear & both sides OR pipe shelf of 38 x38 mm square pipe as per BOQ and Front &both side provided with the stainless steel 20swg apron of AISI 304.</p>

33.	Vapors Hood	The hood is constructed as per BOQ size with 20 gauge AISI 304 series stainless steel No. 4 finish. The hood includes a condensing baffle that drains off the extracted moisture and a full perimeter gutter with drain. Unit shall be constructed, 500 mm high at the front and 500 mm high at the rear, hoods shall be provided with the Stainless steel bracket on the top of the hoods for the hanger rod and suspended with the ceiling. A unit shall provide with AISI 304 stainless steel of 22swg filters with specially configured deflectors to separate the moisture from extracted air and easily removable for cleaning
34.	Stainless Steel Drain Trough & Grating	Grating Outer bearing bar Frame work of 32mm x 4mm thick welded construction, Grating lateral/Horizontal cross strip of size 25mm x 4mm thick , Pressure locked & under side common faced to be welded & rest in to S.S. trough. The top of the Strip frames shall be arranged /cut in V shape in short interval to be converted into anti skied. Stainless steel AISI 304, 70mm Deep x1.6mm/16sg thick drain/camber trough channel shape, suitable construction for rest Grating frame. All camber/trough to have vertical and horizontal coved corners rounded on 6 mm radius and trough compartment pitched to drain at the bottom of compartment has 100 mm drain baskets to stop the debris and prevent the drain from becoming clogged. All drain compartments are provided with integral perforated strainer basket of 16swg, coved & stainless steel rod ¼” dia handle. Drain & trough height/size to be verify at site.
35.	Storage & Clean Dish Rack	All Storage rack as per BOQ sizes and dimensions - shall be constructed for multi-purpose storage with 05 no. of AISI 304 stainless steel of 18swg shelves 50 mm, front turned up 12mm @45 deg., each shelf provide "V" grooves, Rear & both sides turned up 50mm & hemmed and rack provided Legs made in 38 mm round/Square AISI 304 Stainless Steel Pipes and feet (complete Specification of SS above). Reinforced Stainless Steel hat channel provided underneath each shelf, unit to be measured 1800 to2100 mm height x 450mm/500mm/600mm the final wide and length as per BOQ requirement. Clean Dish and Cold Room Racks –all clean dish and cold room rack as per BOQ are to be constructed as per Storage Rack specification, apart from AISI 304 Stainless Steel of 18swg perforated Shelves, shelves 8mm dia perforated hole at 100mm c/c.
36.	Mobile Ingredients Storage Bin with Lid	Storage Bin – all Unit as per BOQ size shall be welded body constructed with Stainless Steel 18 swg all corners curved 20 mm radius and bin base shall have SS hat channel fitted with four (4) No. of 102mm High castor two with brakes system and fitted with removable lid ,the lid shall be foldable from the center.
37.	Pot Racks	SS pot rack- the unit as per BOQ size constructed with pipe welded frame structure. The uprights should be made of 40 mm Ø/pipe with AISI 304 stainless steel of 16swg and legs with adjustable SS bullet feet. Shelves should be made of 38 mm Ø pipe and internal grids of 32 mm Ø with AISI 304 stainless steel of 16swg The gap between the grids shall be 75 mm maximum. The top side of the uprights should be sealed and properly rounded. Each rack will have 3 tiers spaced equidistant from each other, bottom shelf spaced 150 mm above floor level.
38.	Pallet	Pallet/platform rack of the specified size constructed with AISI 304 stainless steel of 32 x 32 mm x 16swg Square box section frame structure with six legs with the height of 250 mm from the floor level legs are filled with adjustable bullet feet, frame work grids gab shall be 100 mm.

		The joint should be ground smooth and finished to match with frame work.
39.	Hand Wash Sink	Hands wash Sink- as per BOQ Brand and Model and size to be constructed with AISI 304 Stainless Steel of 16swg shall be wall mounted and with back splash of 150 to 250mm. The sink round pressed blow 150 mm depth, cover with three side apron of 200 mm. Hand wash sink shall be knee operated with timer value to control the time of supply water from in built goose neck faucet. Sink provided with optional cold/hot water supply and 50 mm drain waste coupling.
40.	Potato & Onion Storage Bin	Potato, Onion & Garlic Storage Bin: shall be constructed with AISI stainless steel in three parts, splits into 40/40/20 ratio for potato, onion and garlic storage respectively. The outer frame of storage bin shall be constructed with 25x25 square pipe of 16swg and the top frame is 30% of the bottom (as shown herein BOQ) and four sides rear, top left, right and two partition/divider shall be constructed with 6 mm Of AISI stainless steel electroplated rod frame, the bottom of the bin is constructed with 14swg AISI stainless Steel sheet and front shall be provided 350 mm hinged doors at the top and the bottom of each chamber and at center of the front shall be cover with 6 mm SS rod frame. The bin shall be above 150 mm from the floor.
41.	Mobile Bussing Utility, Chapati Collection & Platform Trolley	Bussing Cart- two tier pans shall be constructed with AISI 304 stainless steel of 16swg and supported with 38 mm dia/38x38mm square tubing of 16swg. Bussing cart pans all side shall be turned up 125 mm and hemmed outside welded to S.S legs. Bussing cart pan shall be reinforced with 38 mm dia U shape pipe from both sides which can also be used as handle in the case of square pipe of 38 x 38 mm reinforced 25 mm round pipe as handle both the side. The pipe fitted with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system. Chapati Collection Trolley – the installed top Pan shall be constructed with AISI Stainless steel of 18swg and contain 2 no of 1/1 GN pan further all spec are same as of bussing cart. Platform Trolley- the top of platform shall be constructed with AISI 304 stainless steel of 14swg and Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm/16swg thick S.S. hat type welded channel Frame work the top supported with SS angle frame of 45x45x5mm and trolley provided with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system the wheels fitted with SS nut and bolt arrangement on 150mm x 5mm SS strip.
42.	GN Pan Trolley	GN Pan Trolley- All Unit shall be constructed as per BOQ size with AISI 304 stainless steel the internal space is provided one row of 32mm wide stainless steel tray slides for secure GN Pan transport of 1/1 and/or 1/2 GN Pans and shall be of sufficient depth to accommodate a 1/1 or 2 no. of 1/2 gastro norm container, i.e. a clear internal depth, back to front, of 530 mm plus clearance. The steel tray slides 32mm x 32mm S.S. angle OR 14 SG L Shaped strip of 32 x32 mm for Tray supporting welded to Outer square pipe frame, The gap between each shelf/ tray slides shall be of such a way, that upto 200 mm deep GN Pans can be accommodate easily. The external/Outside vertical frame shell constructed with AISI 304 stainless steel 32x32 mm square pipe of 16swg and tray stopper at the rear as 25mm X 25 mm S.S. square pipe to be provided. The Trolley

		fitted with (4) no. 150mm Dia Non marking rubberized castors two with brakes and the drip-slide tray shall be provided at the bottom after the last tray side.
43.	Four Burner Range	<p>Four Burner Range- As per BOQ size a unit Shall be fitted with 2 no of 70,000 BTU's/HR, all high pressure 5.0 PSI burners in the front and 2 no. of 40,000 BTU's /HR canteen type burners at rear all four burners complete with pilot control. The top of four burner range shall be constructed with AISI 304 stainless steel of 16swg with 150 mm back splash. The range shall be provided with exterior cladding, slide-out dip tray, and bottom shelf of 18swg stainless steel. The range frame shall be constructed with stainless steel 4mmthick 40x40 mm angle.</p> <p>Verticals Frame/legs - 50mm x50mm x 1.6mm thick S.S. Square pipe uprights on adjustable bullet feet.</p> <p>Fitting- The equipment shall be duly connected with the best quality copper pig tails, needle valves and with four burners, the main line will be of 1" dia BSP 'C' Class ERW M.S. pipe and pressure tested. The Brass Burner, pilot lamp, on/off value and pressure control regulator shall be of United /HP.</p>
44.	Single Burner Stock Pot Range	<p>Stock pot as per BOQ size shall be fitted with 150,000 BTUs/ Hr two piece ring-type cast iron brass burners of 180 mm dia with pilot lamp provides maximum cooking performance.</p> <p>The frame of stock pot range shall be constructed with stainless steel 5 mm of 45x45 mm angle.</p> <p>The top of Stock pot range without back splash shall be constructed with AISI 304 stainless steel of 16swg. Top and body secured to 12/25mm x 100mm x 25/12mm, 1.6 mm thick S.S. hat type welded channel.</p> <p>Exterior frame cladding of Rear & both sides shall be of 20swg AISI 304 Stainless steel, the front and control panel and Slide-out drip tray/pan shall be of 18swg. The range shall be provided with Heavy-duty 50 x50 mm square pipe of 16swg AISI 304 stainless steel legs and Cross Bracing support, legs shall be fitted with the adjustable bullet feet. The stock pot provided /fitted with manual heavy-duty on/off control value for Burner and pilot lamp and heavy –duty large one-piece cast Iron grate size and shape as per BOQ and pressure control regulator. The Brass Burner, pilot lamp, on/off value and pressure control regulator shall be of United /HP make.</p>
45.	Chapati Rolling Table Top	<p>Chapati Rolling table Top- The support top shall be constructed as per BOQ size with AISI 304 stainless Steel of 18swg without back splash and fitted with 25 mm single piece of black Granite slap top. Table frame shall be constructed 40 x40 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work..</p> <p>Vertical legs- Six (4) no. 50mm x 50mm x 1.6mm thick. S.S. square pipe legs With adjustable SS bullet.</p> <p>Verticals legs – Four (4) no build with AISI 304 stainless steel 50 mm diameters /50x50 mm square tubing/pipe of 16swg with bottom pipe shelf above 150 mm from the floor level four and legs are fitted with adjustable bullet feet. The bottom pipe shelf build with of 38mm dia /38x38 square pipe and the grids shall be in gab 75 mm</p>
46.	Chapati Puffer Plate	<p>Chapati Plate with Puffer - Top area shall be covered 2/3 portion for baking / cooking the Chapati both side and 1/3 portion is fitted with cast iron puffer bullet plate and four side angle guard. The Chapati cooking</p>

		<p>plate shall be of 15 mm thick polished mild steel plate sloped towards the front to a 25 mm wide grease gutter pitched to an opening to collect grease in a drawer and 12 x 24 cast iron puffer bullet plates.</p> <p>Panel/Frame– Exterior panel/cladding shall be constructed with AISI 304 stainless steel of 20swg and the internal structure/ frame of Stainless steel 45 x45 mm angle of 5 mm thick, front side detachable panel constructed with AISI 304 Stainless steel of 18swg; rear and side are fixed cladding with louver for air ventilation.</p> <p>Verticals legs – AISI 304 stainless steel 50 mm diameters /50x50 mm square tubing of 16swg with bottom pipe shelf of 38 mm dia/38x38 mm square pipe the gap between the grids shall be 75 mm and shelf shall be above 150 mm from the floor level, all four legs are fitted with adjustable bullet feet.</p> <p>.Fitting-The equipment shall be duly connected with the best quality copper pig tails, needle valves and shall be will be fitted with 2 nos. of heavy duty V shape United/HP burners with indusial needle control knob to give evenly distributed heat, to be operated at 0.3 kg/cm2 (4.5 PSIG) gas pressure. The main line will be of 1” dia BSP ‘C’ Class ERW M.S. pipe and pressure tested.</p>
47.	Exhaust Hoods	<p>Exhaust Hoods– all size of exhaust per BOQ external and internal parts shall be constructed with AISI 304 Stainless Steel of 20swg hood filters framework shall be of 45° ,all joint are fully welded, all hoods frame work are provided with removable AISI 304 Stainless steel500 x 500 mm baffle filters, all filters are compatible by way of washable in dishwasher. Exhaust hoods provided fitted with oil drain channel and grease collection tray. All hoods top shall be fitted with the Stainless steel bracket at all the four corners for the hanging of the hoods with the ceiling through screw rod. Note- any warps, dents and other imperfections are not acceptable. All hoods should be provided with Air Plenum of 175 mm with aluminum powder coated jail.</p> <p>Back-shelf hood- apart from above spec, unit shall be constructed, 200 mm high at the front and 600 mm high at the rear, The hood should have an arrangement to connect the fresh air ducting in the front by adding 200 mm wide chamber for provision for the fresh air grill fixing from the bottom side. The fresh air grill shall be provided and fitted with the exhaust hood. The entire hood will be fabricated either in one or multiple pieces but after connecting it should be one piece wall type hood.</p> <p>Wall Canopy Hood- unit shall be constructed, 500 mm high all Four sides i.e. Box type square or Rectangle shape, the other specifications are specified as above.</p> <p>Baffle filters- The filters shall have an outer frame constructed with AISI 304 stainless Steel of 18swg and inner “C” type strip of 25 x 32 x 25 mm in 22swg stainless steel 304, channels shall be welded, which will form a baffle for air movement. The filters and framework shall be provided with weep holes for draining of oil.</p> <p>Exhaust Hood Electrical Fittings- all hoods shall be provided Appropriate numbers of flashed incandescent, LED light cover with Diffused toughened glass, to provide 200 Lux-level of light through-out the hood with , all light fitting shall be IP 55 rating and al wiring should be concealed and connected with IP65 rating junction box.. Hoods which are specified herein BOQ shall be provided with Integrated Ultraviolet cassette(s)* with complete controls and safety feature, easy access to UV</p>

		<p>cassettes for maintenance.</p> <p>* A UV cassette system has destruction of grease generated in the cooking process - all of which mean clean ducts and improved fire safety.</p>
48.	Bain Marie	<p>Bain Marie- top to be constructed with AISI 304 stainless steel of 18swg without back splash and Bain Marie tank to be constructed with AISI 304 stain steel of 20swg and depth shall be 250 mm. The tank of the Bain Marie should be provided with an on-line connection /inlet and drain/outlet valve of 15mm Ø respectively. Water sensor to be provided in the unit for preventing the heating element. The unit consists of 1 No. 1/1 and of 1/2 Gastro- norm size container (no. of GN pan as per requirement). Top secured 40mm x 40mm x 4mm thick stainless steel welded angle frame work. All Bain Marie shall be provided with AISI stainless Steel 1/1 GN or ½ GN pans with lids as per requirement, and Marie provided with AISI 204 stainless Steel bottom shelf of 18swg and constructed as cabinet type and cover from the three sides by AISI 304 stainless steel of 20swg cladding. Fitted with full width x 300 mm wide 25mm dia S.S. pipe tray rest rail with S.S. bracket.</p> <p>Sneeze guard cum Overhead shelf- 2 tier over head shelves constructed with AISI 304 stainless Steel of 18swg reinforced with 25 mm dia stainless steel 304 pipe shall be provided with Bain Marie.</p> <p>Verticals Frame/legs – AISI 304 stainless steel 50 mm diameters /50x50 mm square tubing of 16swg above 150 mm from the floor level, all four legs are fitted with adjustable bullet feet.</p> <p>Insulation & Electrical –All Bain Marie shall be provided with 25 mm box type glass wool insulation. The stainless steel water tank fitted 2kw heating element (no of elements as per requirements/size) and electrical panel complete with thermostat of Jumbo/Ego, rotary switch, and light indicator.</p>
49.	Patient Food GN Pan Service Trolley Electrical	<p>Food Trolley Concept- Food trolley is cart which is used serve food hot and fresh to Indoor Patients. It has heating elements which is keeps the food hot and fresh for a specific time.</p> <p>Construction of Food Trolley -Shall be constructed in AISIA 304 Stainless steel a rectangular block/shape and provided ergonomic height and length not more than 1050 mm and 1200 mm respectively. Top to be constructed in 18swgsane as Bain Marie. At rear side of the top a stepped base/2 tier is provided for the tea/coffee /milk/soup urn storage and below that sufficient space is provided to keep the cups and saucers. Tank to be constructed for hot water with AISI 304 stain steel of 20swg and depth shall be 250 mm .The tank of the hot food trolley should be provided with drain outlet valve of 15mm Ø. The unit consists of Stainless steel food grate 2x 1/1 and of 2x 1/2 Gastro- norm container and both sides of the product a curved handle is provided, two handles are connected with metallic straight bar to enhance the easiness of handling .</p> <p>Below the tank the space is provided for the pre plates/tray sliding shelf storage the gap between each shelf shall be 100 mm. The trolley have to provided both side opening with hinged lockable door without wobbling, constructed with 16wg and other two side are closed with 20swg cladding. Below the tea/coffee shelf the control panel shall be provided. The tray storage system is having a double hinged door system. For the protection of the product the corner guard with front and rear stainless</p>

		<p>steel 40 mm dia pipe bumper has to provide. The Food trolley shall be fitted with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system.</p> <p>Electrical & Insulation - food trolleys tank section shall be provided with 25 mm box type glass wool insulation. Water sensor has to provide in the unit for preventing the heating element due to running without water. The stainless steel water tank fitted 2kw heating element (no of elements as per requirements/size) and electrical panel complete with thermostat of Jumbo/Ego, rotary On-Off switch, and light indicator.</p>
50.	Patient Food Tray Slides Service Trolley Electrical	<p>Construction of Food Trolley -Shall be constructed in AISIA 304 Stainless steel a rectangular block/shape and provided ergonomic height and length not more than 1050 mm and 1200 mm respectively. Top to be constructed in 18swg and shall have 4-sided integrated banister /top rail for transporting additional items to In-patient wards/ floors. Designed and built to reduce noise and vibration during transport/use.</p> <p>The trolley cabinet and doors shall be constructed with double skin 20swg stainless steel insulation for minimum heat loss. Cabinet internal space is provided three rows of 2” wide stainless steel tray slides for secure tray transport of 30 numbers of pre plates/tray, the gap between each shelf shall be 100 mm. The trolley have to be provided both side opening with hinged lockable stainless steel door of 16swg and other two side are closed with 20swg cladding. For the protection of the product the corner guard with front and rear stainless steel 40 mm dia pipe bumper has to be provided. Convenient 270° door swing for unobstructed access. Trolley floor shall be constructed with stainless 16swg and provided with floor drain with plug and sloped cart floor for ease of cleaning The Food trolley shall be fitted with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system.</p> <p>Electrical & Insulation - food trolleys tank section shall be provided with 25 mm box type glass wool insulation. Water sensor has to provide in the unit for preventing the heating element due to running without water. The stainless steel water tank fitted 2kw heating element (no of elements as per requirements/size) and electrical panel complete with thermostat of Jumbo / Ego, rotary On-Off switch, and light indicator.</p>
51.	Patient Food GN Pan Service Trolley	<p>Construction of Food Trolley -Shall be constructed in AISIA 304 Stainless steel a rectangular block/shape and provided ergonomic height and length not more than 1050 mm and 1300 mm respectively. Top to be constructed in 18swg same as of Hot Bain Marie. At rear side of the top a stepped base/2 tier is provided for the tea/coffee /milk/soup urn storage and below that sufficient space is provided to keep the cups and saucers. Insulated container to be constructed for 2x 1/1 and of 2x 1/2 Gastro-norm container with AISI 304 stain steel of 20swg and depth shall be 250 mm .The unit provided with Stainless steel food grate 2x 1/1 and of 2x 1/2 Gastro- norm containers/pans and both sides of the product a curved handle is provided, two handles are connected with metallic straight bar to enhance the easiness of handling.</p>
52.	Beverage Table with Sink & Trough	<p>Work/Skin table with Trough- the Top shall be constructed with AISI 304 stainless Steel of 16swg with 150mm back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. One unit of. 450mm x 450mm x 200mm deep 1.6mm thick AISI 304 stainless steel sink to be provided</p>

		<p>Left/right side as per drawing, Sink Complete with 50mm dia lever handle operated waste outlet & rear connected overflow. The Top shall be fitted with 100mm x 40mm deep 1.6mm thick stainless steel Trough with Stainless steel perforated anti splash grating & Drain. (The size as per drawing).</p> <p>Vertical legs- Six (6) no. 38mm x 38mm x 1.6mm thick. S.S. square pipe legs With adjustable bullet feet. The sink table has full width of 18swg AISI 304 stainless steel bottom intermediate shelves.</p>
53.	Garbage Sorting Table with Drain trough , garbage chute	<p>Sorting table- The Top shall be constructed with AISI 304 stainless Steel of 16swg with 150mm back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. The Top shall be fitted with 100mm x 40mm deep 1.6mm thick stainless steel Trough with Stainless steel perforated anti splash grating & Drain in the front side and provide garbage chute either LHS/RHS as per drawing</p> <p>Vertical legs- Six (4/6) no. 38mm x 38mm x 1.6mm thick as per BOQ. S.S. square pipe legs With adjustable SS bullet feet. The legs 150 mm above the ground welded with 25mm Dia S.S. pipe cross bracing welded to legs at Rear & both sides. Front open</p>
54.	Material Sorting Table with Drain Trough	<p>Sorting table- The Top shall be constructed with AISI 304 stainless Steel of 16swg with 150mm back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. The Top shall be fitted with 100mm x 40mm deep 1.6mm thick stainless steel Trough with Stainless steel perforated anti splash grating & Drain in the front side.</p> <p>Vertical legs- Six (6) no. 38mm x 38mm x 1.6mm thick. S.S. square pipe legs With adjustable SS bullet feet. The legs 150 mm above the ground welded with 25mm Dia S.S. pipe cross bracing welded to legs at Rear & both sides. Front open</p>
55.	Masala Trolley	<p>MASALA TROLLEY TOP PAN 12 1/6 GN & WITH U/S Fabricating, Supplying and fixing of 800 X 600 X 850</p> <p>two tier pans shall be constructed with AISI 304 stainless steel of 16swg and supported with 38 mm dia/38x38mm square tubing of 16swg masala trolley cart pans all side shall be turned up 125 mm and hemmed outside welded to S.S legs hence in top pan can accommodate 12 no of 1/6 GN pan OF 150 mm deep and pans shall be reinforced with 38 mm dia U shape pipe from both sides which can also be used as handle in the case of square pipe of 38 x 38 mm reinforced 25 mm round pipe as handle both the side. The pipe fitted with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system</p>
56.	Chopping Board Table	<p>CHOPPING BOARD TABLE WITH DRAWER and Cross Bracing , Fabricating, Supplying and fixing of Chopping Board size of 850x x 750 x 850+150</p> <p>Chopping Board table with 75mm thick nylon cast chopping block table made of 38 mm Ø x 16 swg SS 304 pipe / legs with adjustable SS bullet feet. The top frame for support to the block should be made of 30 mm square pipe of 16 swg SS 304 with proper support & cross bracing. The unit will have a top of 75 mm removable nylon cast block/ board, which should be inserted and can be removed easily for cleaning work in the top frame. An arrangement to keep the knives to be made. Vertical legs-</p>

		Six (4) no. 38mm x 38mm x 1.6mm thick. S.S. square pipe legs With adjustable SS bullet feet and the unit shall be provide with 25 mm 16 swg pipe cross bracing made of AISI 304 18 swg fitted 150 mm above the ground level and open ferom the front .
57.	Mobile Sink	MOBILE SINK WITH 6 COMPARTMENTCHOPPING BOARD STAND Fabricating, Supplying and fixing of Mobile sink with Stand 600X600X600 Mobile sanitizer Sink the unit Top & Sink Bowl should be reinforced with SS under construction. Sink and top should be of 16 swg SS 304. Sink should be provided with CP 38 mm BSP Drain Coupling. Sink bowl size: 500 x 500 x 300 mm deep. Top secured to 40 x 40mm of 4 mm thick S.S. angle welded frame work reinforced with 38mmx 38mm x 16swg thick AISI 304 stainless steel square pipe legs.T. The legs support provided with 25mm x 25mm x 1.6mm thick SS pipe cross bracing welded to legs at all the side provided with the stainless steel 20swg apron. The pipe fitted with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system. The sink supply with removable strainer basket with handle size of strainer basket shall be according to sink bowl, or 6 compartment chopping board stand as per requirement .
58.	Side Counter	SIDE COUNTER WITH 1/1GN PAN/TRAY HOLDER & OHS To be fabricated the Top shall be constructed with AISI 304 stainless Steel of 16swg with150 mm back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 3mm thickness, The unit shall be provided with AISI 304 stainless Steel bottom shelf of 20 swg and constructed as cabinet type and cover from the three sides by AISI 304 stainless steel of 20swg cladding Verticals Frame/legs – AISI 304 stainless steel 50 mm diameters /50x50 mm square tubing of 16swg above 150 mm from the floor level, all four legs are fitted with adjustable bullet feet..
59.	Chapati Collection Trolley	CHAPATI COLLECTION TROLLY (TOP PAN INSULATED & WITH 2X 1/1 GN PAN & U/S) Two tier top an installed pans shall be constructed with AISI 304 stainless steel of 18swg with depth of 250 mm and supported with 38 mm dia/38x38mm square tubing of 16swg. the insulated pan SHALL ACCOMMODATE 2 no of 1/1 GN pan in each tier the pans all side shall argon welded to S.S legs. the trolley shall be reinforced with 38 mm dia U shape pipe from one sides which can also be used as handle in the case of square pipe of 38 x 38 mm reinforced 25 mm round pipe as handle both the side. The pipe fitted with 4 no heavy duty of castor wheels of 125 mm diameter with breaking system.
60.	Food Pick Counter	FOOD PICKUP COUNTER WITH 2 OHS , The Top shall be constructed with AISI 304 stainless Steel of 16swg without back splash. Table frame shall be constructed 35 x35 mm of Stainless Steel angle of 4mm thickness, Top and body secured to 12/25mm x 75mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. The unit shall be provided with AISI 204 stainless Steel 2 no of undershelf of 18 swg and constructed as cabinet type and cover from the three sides by AISI 304 stainless steel of 20swg cladding Verticals Frame/legs – AISI 304 stainless steel 50 mm diameters /50x50 mm square tubing of 16swg above 150 mm from the floor level, all four legs are fitted with adjustable SS bullet feet.
Equipments Accessories Specifications		

61. Castor Wheel		All castors wheel as per BOQ dia shall be corrosion resistant, non-marking rubberized with precision ball bearing. All the castors shall be able to hold 150 Kg each. Shall be swivel/ fixed type or with break or without break mentioned herein the BOQ. The make shall be of comfort or equivalent.
62. Gas Parts		All the Gas Stove as in BOQ the accessories such as High Pressure, Low Pressure, V shape burners, Needle valve etc. are of United or HP Make.

6. The Supplier shall comply with the specification as described herein during the fabrication/construction of equipments.
7. Suitable tests shall be performed to check that all instruments and gauges etc. are functioning properly.
8. Successful Bidder/Supplier will be required to submit fabrication drawings with detail to scale not less than 1:25 for any custom built equipment ordered for review and approval prior to manufacture. Drawings should show details of construction and materials to be used and indicate the requirements of plinths depressions, drains etc. required to be provided by others.
9. Upon completion of the installation, commissioning and demonstration the supplier/contactor shall remove all unwanted materials including his own tools and tackles, as well as all protective coverings and materials from the equipment.
10. All equipment shall be cleaned thoroughly and shall be handed over free of stains, blemishes and marks, ready for brand-new operation. In case any surface is permanently damaged, the supplier/contactor shall arrange to replace the same and make good as directed by the Authorized in- charge.

SECTION X

Turnkey Work of IPD Kitchen

General Scope of Work

1. Renovation & refurbishing of Kitchen Complex of IPD Kitchen– Civil, Electrical & Plumbing and Supply, Installation, Commissioning and Testing of Kitchen Air Scrubber and Air Washer system. Eligible firm shall be entrusted with all works from the stage of conception to completion. The detailed Scope of Work provided herein as (Part A to Part E).
2. The scope of turnkey would be the main/IPD kitchen of approx.10000 sqft located at the Ground floor of wards block.
3. The turnkey work includes all modifications to built-up space provided at the hospital site including installation of equipment, RO plant, all civil work, electrical works plumbing works, false ceiling, CCTV & other surveillance systems, firefighting, sanitary, plumbing (water supply & drainage),furnishing, HVAC etc.
4. All the co-ordination with other associated works vendors/agencies like other Suppliers/ Civil contractor agencies/Institute/Consultant/Authorized In-charge will be responsibility of the Successful bidder/contractor for successful completion and commissioning of Kitchen. The successful bidder will appoint the agencies/firms for execution of turkey work should have similar hospital IPD kitchen project experience.
5. Surveying of site and understand the preliminary conceptual Kitchen drawing & work, Preparing detailed Architectural, structural drawings, Services drawing, and Ducting and HVAC Plan on the basis of kitchen layout plan.
6. One copy of contract documents including drawings furnished to the contractor shall be kept at the site and the same shall at all reasonable times be available for inspection.
7. For the renovation, and construction purpose Institute power supply shall be provided at one point within the said premises temporary connection.
8. Power supply distribution on chargeable basis from Institute/Hospital shall be provided at one point within the said premises and for the renovation and construction purpose, Institute shall provide non chargeable power supply at one point within the said premises through a temporary connection.
9. Water supply connection and sewage disposal connection from the local Hospital authorities.
10. All regulatory fees payable to authorities as per norms will be reimbursed to agency on submission of payment challan / receipt of payments and on submission of clearance certificate / permission to Institute as applicable.

Special Terms & Conditions

11. **PERIOD OF COMPLETION:** The entire work is required to be completed in all respects within 180 days from the date of issue of the Award of Contract. Time schedule define /described in Clause 43 part A of Section IV GTC. The contractor/s will be required to maintain speedy and required progress to the satisfactions of the AIIMS Jodhpur to ensure that the work will be completed in all respects within the stipulated period/Time Schedule failing which action may be taken by the AIIMS Jodhpur General Conditions of Contract. The contractor/s will be required to give Infrastructure a monthly and quarterly progress report of the work.
12. For completing the work in time, the Contractor might be required to work in two or more shifts (including night shifts). No claim whatsoever shall be entertained on this account, notwithstanding the fact that the Contractor may have to pay extra amounts for any reason, to the labour and other staff engaged directly or indirectly on the work according to the provisions of the labour and other statutory bodies regulations and the agreement entered upon by the Contractor with them.

13. **PRICE VARIATION / ESCALATION-** No price variation / Escalation due to any reasons shall be applicable in the contract. The contractor is required to deliver the project within the stipulated time.
14. **SUPPLY OF MATERIALS BY THE CONTRACTOR-** Materials and Practices used in the work by the contractor shall conform to the Standard Specifications and the relevant I.S. Specifications, and should be approved by the concerned authorities / agencies before utilizing them on works. It should be clearly understood that the tendered rates include wastage and wash away due to rains, storms, floods or any other cause whatsoever. No loading, unloading, lead, lift, stacking, octroi, sales tax, toll tax, royalty or any other charges will be paid for the materials, tools and plants and tools arranged and brought by the contractor to the site of work.
15. **NO MOBILIZATION ADVANCE:** No mobilisation advance will be made towards supply of the material or for plant and machinery require for turkey work construction/renovation, for all expenses towards mobilization at site and de-mobilization including bringing in equipment, work force, materials, dismantling the equipment, clearing the site etc. shall be deemed to be included in prices quoted and no separate payment on account of such expenses shall be entertained.
16. The contractor shall, at his own expense, provide all materials, required for the works and no material required for carrying out the work shall be supplied by the Institute/AIIMS Jodhpur.
17. The contractor shall provide at his own cost all basic materials, concrete truck mixer, tools, appliances, implements, ladders, cordage, tackle, scaffolding and it shall be the responsibility of the Contractor to provide, operate and maintain all necessary construction equipments, scaffoldings and safety, gadget, lifting tackles, tools and appliances to perform the work in a workman like and efficient manner and complete all jobs as per the specifications and within the schedule time of completion of work.
18. The contractor shall continuously maintain adequate protection of all his work from damage and shall protect the AIIMS Jodhpur properties from injury or loss arising in connection with contract. He shall make good any such damage, injury, loss resulting due to his fault or negligence except due to causes beyond his control. He shall take adequate care and steps for protection of the other floors and adjacent properties. The contractor shall take all precautions for safety and protection of his employees on the works and shall comply with all applicable provisions of Govt. and local bodies safety laws and building codes to prevent accidents, or injuries to persons or property in or adjacent to his place of work. The contractor shall take necessary insurance covers as specified above and elsewhere in the contract at his own cost. The policy shall be taken in joint names of the contractors and Institute.
19. **DISPOSAL OF SURPLUS EXCAVATED MATERIALS:** The contractor shall at all-time keep the site free from all surplus earth, surplus materials, and all rubbish which shall arise from the works and should dispose of the surplus excavated materials as ordered by the AIIMS Jodhpur failing which it will be done at the cost of the contractor and cost will be deducted from his dues. The contractor shall within 15 days of completion of entire works remove all unused and surplus materials tools and plants staging and refuge or other materials produced by his operations and shall leave the site in a clear and tidy conditions.
20. All materials, construction plants and equipments etc. once brought by the contractor within the project area, will not be allowed to be removed from the premises without the written permission of the AIIMS Jodhpur. Similarly all enabling works built by the contractor for the main construction undertaken by him, shall not be dismantled and removed without the written authority of the AIIMS Jodhpur.
21. The contractor shall be allowed to position the temporary office and material storage at the kitchen site only; all the accommodation for labour to be arranged outside the AIIMS Jodhpur premises by the contractor at his own cost, no labour shall be allowed to stay at AIIMS premises.
22. **INSURANCE OF WORKS -** Contractor is required to take contractor's all risk policy or erection all risk policy (as the case may be) from an approved insurance company in the joint name with AIIMS Jodhpur and bear all costs towards the same for the full period of execution of works including the defect liability period for the full amount of contract against all loss of damage from whatever cause arising other than excepted risks for which he is responsible under the terms of the contract and in such manner that the AIIMS Jodhpur

and the contractor are covered during the period of construction of works and/or also covered during the period of defect liability for loss or damage:

- a. The work and the temporary works to the full value of such works.
 - b. The materials, constructional plant, centring, shuttering and scaffolding materials and other things brought to the site for their full value.
- 23. INSURANCE UNDER WORKMEN COMPENSATION ACT-**Contractor is required to take insurance cover under the Workman Compensation Act, 1923 amended from time to time from an approved insurance company and pay premium charges thereof.
- 24. THIRD PARTY INSURANCE-**Contractor is required to take third party insurance cover for an amount of 10% (Ten percent) of **Capex of Turnkey value** from an approved insurance company for insurance against any damage, injury or loss which may occur to any person or property including that of AIIMS Jodhpur, arising out of the execution of the works or temporary works. In case of failure of the contractor to obtain contractors all risk policy, insurance under workman compensation act and third party insurance as described above within one month from the date of commencement of work, running account payments of the contractor shall be withheld till such time the contractor obtains the aforesaid insurance covers.
- 25. FORFEITURE OF PERFORMANCE SECURITY-**The Security Deposit shall be forfeited whenever the contract is rescinded. The security deposit unless forfeited in whole or in part according to the terms and conditions shall be released to the contractor only after the smoothly handing over the project and expiry of defect liability. Before releasing the Security Deposit, contractor shall submit an unconditional and unequivocal no claim certificate related to the project.
- 26. REFUND OF SECURITY** –Security deposit from the bills of the contractor i.e., 10% of the turnkey contract value, the institute will be released only after 60 days beyond completion of all defects rectification indicated by the AIIMS Jodhpur authorized department during the Defect Liability period of 12 months after the successful completion of work and handover the IPD Kitchen to AIIMS Jodhpur.
- 27. STATUTORY DEDUCTION-**Statutory deductions shall be made from all payments made to the contractor including advances against work done, as per the rules and regulations in force, in accordance with the Income Tax Act prevailing from time to time.
- 28. TAXES AND DUTIES-** The Turnkey Capex price is inclusive of all taxes, duties, cess and statutory levies payable under any law including but not restricted to Goods and Service tax (GST) levied by Union and State Governments.

Contractor must submit as a compliance of GST Laws, Tax invoice, as per applicable rules and regulations under the GST Act(s), failing which GST amount will be recovered by AIIMS Jodhpur without any recourse or prior notice from the next invoices/security Deposit/Bank Guarantees and/or available dues with AIIMS Jodhpur.

The contractor/service provider shall be responsible for issuing of Tax Invoices, filing of statutory return and deposit of statutory taxes within the time limit as prescribed in law. Any interest/Penalty/taxes (non- ailment of Input tax credit due to mismatch to GSTRN) which is required to be paid by AIIMS Jodhpur due to default by the Contractor/service provider to comply with the above mentioned activity/provisions as prescribed in laws, rules and regulations shall be recovered from the Contractor/Service provider and adjustment shall be made when mismatch is attended and solved and credit is extended to AIIMS Jodhpur.

It is clearly understood that the contractor is fully aware of all GST Laws and his Liabilities and responsibilities under the said laws including but not restricted to correct HSN/SAC code, applicable rate of taxes of GST or otherwise on which his liability has to be paid and discharged. AIIMS Jodhpur shall have no liability or responsibility for any penalty or proceedings or any other liability levied or livable on the contractor because of lower deduction or any other such noncompliance of the contractor.

- 29. LABOUR LAWS TO BE COMPLIED BY THE CONTRACTOR/SERVICE PROVIDER-** The contractor shall obtain a valid license under the contract labour (R&A) Act 1970 and the contract labour Act (R&A) Central

Rules 1971 and amended from time to time, and continue to have a valid license until the completion of the work including defect liability period. The contractor shall also abide by the provision of the child labour (Prohibition and Regulation) Act. 1986 and amended from time to time. Any failure to fulfil this requirement shall attract the penal provisions of this contract arising out the resultant for non-execution of the work before the commencement of work.

30. **LABOUR SAFETY PROVISION**-The contractor shall be fully responsible to observe the labour safety provisions and No labour below the age of 18 years shall be employed on the work. No labour in any case shall claim for regular appointment in AIIMS Jodhpur.
31. **MINIMUM WAGES ACT**-The contractor shall comply with all the provisions of the minimum wages Act, 1948, contract labour Act (R&A) 1970, and rules framed there under and other labour laws/local laws affecting contract labour that may be brought into force from time to time.
32. **WORK TO BE EXECUTED IN ACCORDANCE WITH SPECIFICATIONS, DRAWINGS AND ORDERS** - Work to be executed in accordance with specifications, drawings, orders etc. The contractor shall execute the whole and every part of the work in the most substantial and workman like manner both as regards materials and otherwise in every respect in strict accordance with the specifications.. The Contractor shall take full responsibility for adequacy, suitability and safety of all the works and methods of execution.
33. **INDIAN STANDARDS**-Wherever any reference is made to any IS in any particular specifications, drawings, it means the Indian Standards.
34. **MATERIALS AND SAMPLES**-The materials/ products used on the works shall be one of the approved make/ brands out of list of manufacturers/ brands/ makes given herein the tender documents. The contractor shall submit samples/ specimens out of approved makes of materials/ products to the Authorized-in-Charge for prior approval. In exceptional circumstances Authorized-in-Charge may allow alternate equivalent makes/ brands of products/ materials at his sole discretion. The final choice of brand/ make shall remain with the Authorized in-Charge, whose decision in this matter shall be final and binding and nothing extra on this account shall be payable to the Contractor.

In case no make or brand of any materials, articles, fittings and accessories etc. is specified, the same shall comply with the relevant Indian Standard Specifications and shall bear the ISI/BIS mark.
35. **DEFECTS LIABILITY PERIOD**- The contractor shall be responsible for the rectification of defects in the works for a period of twelve months from the date of taking over of the works by the Institute /AIIMS Jodhpur. Any defects discovered and brought to the notice of the contractor forthwith shall be attended to and rectified by him at his own cost and expense. In case the contractor fails to carry out these rectifications, the same may without prejudice to any other right or remedy available, be got rectified by AIIMS Jodhpur at the cost and expense of the contractor.
36. **MAINTENANCE DURING DEFECTS LIABILITY PERIOD & AFTER**-The contractor shall be responsible for the rectification of all type of defects, manufacturing or workmanship, during defect liability period from the date of taking over of the works by AIIMS Jodhpur, at his own expense & resources. In addition, the contractor shall also provide and arrange throughout warranty period, sufficient staff of each discipline, materials and equipments etc. for day to day maintenance, repairs/ rectification work at free of cost.
37. **TURNKEY CAPEX PRICE** -The lump sum prices quoted by the Bidder in his bid with additions and deletions as may be agreed before signing of the Contract, for the entire scope of work including furnishing and construction activities covered under the specifications and documents and shall be treated as the Final Turnkey contract price.
38. **PAYMENT BREAK UP**- Since the total job is on turnkey basis, any payment to the Bidder before the final payment shall be treated as provisional payment towards the total contract value.
 - a. The Bidder may at intervals submit claims the bills for payment on account of work done in each stage and after proper scrutiny and certifications by the Institute. The progressive payment shall be made in respect of each stage work completed as defined/described in Sub Clause (A) of Clause -23 Section IV-GTC.

- b. The designated authorized committee of AIIMS Jodhpur will decide and analyzed the works completed by the contractor at each stage as defined/described in clause 23, Sub Clause (A) of section IV -GTC, and after the certification by the said committee the payment of each stage will be released.
- 39. TERMINATION-**The Institute/AIIMS Jodhpur has full right to terminate the Contract if the contractor / Service provider causes a fundamental breach of the Contract as specified in General Terms & condition in this tender. Fundamental breaches of Contract include, but shall not be limited to the following:
- a. If the contractor stops work for 10 days and without any written communication from the authorized in charge assigned by Institute/AIIMS Jodhpur.
- b. **If the authorized committed of AIIMS Jodhpur observe any** deviation in work/ quality of material as described in tender document and in Section X of Trunkwork of IPD Kitchen

Scope of Work: PART-A	
PROJECT : Construction of IPD, Kitchen Area on Ground Floor AIIMS-Jodhpur	
Composite work - Civil, False Ceiling, Windows & Door Drainage work	
No	Description
A.	Dismantling
1.	Preparation of site for refurbishing , including dismantling of old Floor, partitions wall, tiles, firefighting pipeline, leveling, dressing, cutting of the floor for Drainage Pipeline etc.
B.	Drainage Work
1.	Providing and fixing Kitchen Drainage pipeline system, wastes pipeline, Vent Pipe
C.	Sand cast iron Drainage pipe as per IS: 1729
1.1.	Providing and fixing M.S. holder-bat clamps of approved design to Sand Cast iron/cast iron (spun) pipe embedded in and including cement concrete blocks 10x10x10cm of 1:2:4 mix (1 cement : 2 coarse sand : 4 graded stone aggregate 20mm nominal size) including cutting holes and making good the walls etc.
1.2.	150 mm and 100 mm dia. Pipe.
1.3.	Providing three main drainage pipeline a) dish wash and pot wash, kitchen under sink floor trap and third with Grating floor drain of 150 mm dia to be connected with branches of 100 mm drain from floor trap and floor drain. Connection with the Grease trap and then to Main drain - as per drawings.
1.4.	Providing and fixing double equal junction of required degree with access door, insertion rubber washer 5mm/ 3 mm thick, bolts and nuts complete and Providing lead caulked joints to sand cast iron/centrifugally cast (spun) iron pipes and fittings of diameter:
1.5.	P/F CP brass Jali for floor traps 100 mm with corkage trap.
2.	Providing grease trap for kitchen waste of main cooking area, dish and pot wash area before the waste water release to STP, Waste pipe of toilet in changing room will be released into the main drain.
3.	Providing and laying water proofing treatment in sunken portion of WCs, bathroom etc. kitchen dish and pot wash area, by applying cement slurry mixed with water proofing cement compound consisting of applying: a) First layer of slurry of cement @ 0.488 kg/sqm mixed with water proofing cement compound @ 0.253 kg/sqm. This layer will be allowed to air cure for 4 hours. b) Second layer of slurry of cement @ 0.242 kg/sqm mixed with water proofing cement compound @ 0.126 kg/sqm. This layer will be allowed to air cure for 4 hours followed with water curing for 48 hours. Surface, treatment and sealing of all joints, corners, junctions of pipes and masonry with polymer mixed slurry.
4.	SS Drain with Grating

4.1.	Providing fixing of Stainless Steel drain chamber with grating as per drawing.
D.	Earth work
1.	Back filling upto, plinths, trenches, drains etc. to proper grade using/with approved borrowed soil (borrowed soil to be arranged by the bidder) and compacted as specified including supplying borrowed soil compaction by manual/mechanical means, dressing etc. all complete for the following.
1.1.	Providing & laying in position cement concrete of specified grade.
1.2.	PCC work-cement concrete back filling upto 50 mm 1 part cement, 4 part coarse sand, 8 parts of 40 mm graded as filling course at any depth below finished floor level, under and around foundations/floors, mass fill
E.	Flooring work
1.	Kota Stone- selected quality, hard, sound, dense and homogeneous in texture, free from cracks, decay, weathering and flaws, shall be hand or machine cut to the requisite thickness as indicated and they shall be of uniform color. The slabs shall be laid in the following manner:
1.1.	Providing and fixing 1st quality Kota Stone conforming to 25 mm thickness and of 600 x 600 mm size of uniform in color, shades size as approved by authorized in-charge/consultant, skirting, risers of steps and dados over 12 mm thick bed of cement Mortar 1:4 (1cement:4coarse sand) and including grouting the joints with white cement and matching pigments etc. complete in all kitchen area as per drawing.
1.2.	Curing, Polishing and Finishing- The floor shall be kept wet for a minimum period of seven (7) days. The surface shall thereafter be ground evenly with machine fitted with fine grade blocks (No. 120). The final grinding with machine fitted with the finest grade grit blocks (No. 320) shall be carried out the day after the first grinding described above or before handing over the floor.
1.3.	For small areas or where circumstances so require, hand polishing may be permitted in lieu of machine polishing after fixing. For hand polishing the following Carborundum stones shall be used. 1st grinding - Medium Grade Stone (No.8) Final Grinding - Fine Grade (No. 120)
F.	Brick Work
1.	Brick work with F.P.S bricks of class designation 75 in superstructure above plinth level up to floor 1 level (full height wall) single/half in all shapes and sizes in:
	a) Cement mortar 1:6(1 cement: 6 coarse sand) for single brick wall.
1.1.	Half brick masonry with F.P.S bricks of class designation 75 in super structure above plinth level upto floor 1 level.
a.	Cement mortar 1:4(1 cement : 4 coarse sand)
b.	Providing of 2 nos. 6 mm dia steel bar at every third course of half bricks masonry
1.2.	single brick masonry 1:4 (1 cement: 4 coarse sand) for low height wall upto the level of 1500 mm
a.	Providing and fixing 18mm thick gang saw cut mirror polished pre molded and pre polished) machine cut for/on low height wall platforms, , window sills , fascia and similar locations of required size of approved shade, color and texture laid over 15mm thick base cement mortar 1:4 (1 cement : 4 coarse sand) with joints treated with white cement, mixed with matching pigment, epoxy touch ups, including rubbing, curing, molding and polishing to edge to give high gloss finish etc. complete at all levels
b.	Granite of any color and shade
c.	Providing RCC work beams, window and door floor having slope upto 15° landings.
1.3.	Supplying and fixing rolling shutters for goods receiving room and garbage disposal room of approved make, made of required size M.S. laths, interlocked together through their entire length and jointed together at the end by end locks, mounted on specially designed pipe shaft with brackets, side guides and locks, mounted on specially designed pipe shaft with brackets, side guides and arrangements for inside and outside locking with push and pull operation complete, including the cost of providing and fixing necessary 27.5 cm long wire springs manufactured from high tensile steel wire of adequate strength conforming to IS: 4454 - part 1 and M.S. top

	cover of required thickness for rolling shutters. 80x1.25 mm M.S. laths with 1.25 mm thick top cover.
1.4.	Providing and fixing ball bearing for rolling shutters.
C.	Wall Tiles work / Finishing Work
1.	12 mm cement plaster of mix :
a.	1:4 (1 cement: 4 coarse sand)
1.1.	15 mm cement plaster on rough side of single or half brick wall of mix :
b.	1:4 (1 cement: 4 coarse sand)
1.2.	6 mm cement plaster of mix :
a.	1:3 (1 cement: 3 fine sand)
1.3.	Providing and fixing I st quality ceramic glazed walls tiles in kitchen and dish and pot wash area conforming to IS:15622 (thickness to be specified by the manufacture) of approved make in white color , of any size as approved by authorized in-charge/consultant, risers of steps and dados over 12 mm thick bed of cement Mortar 1:3 (1 cement : 3 coarse sand) and jointing with grey cement slurry @ 3.3kg per sqm including pointing in white cement mixed with pigment of matching shade complete
a.	Providing and fixing the tiles upto false ceiling level
b.	Providing and fixing the tiles upto 1350 mm in all the corridors.
c.	Providing and finishing apex pain above tiles a upto false ceiling height in all the corridors
d.	Providing and finishing apex paint in all the staff offices area
e.	Two or more coats of paint on new work.
1.4.	Providing and fixing 1st quality ceramic glazed/Dado walls tiles in all the changing room, corridor and food packing area conforming to IS:15622 (thickness to be specified by the manufacture) of approved make in color and design approve by the authorized in-charge /consultant , of any size as approved by authorized in-charge /consultant, risers of steps and dados over 12 mm thick bed of cement Mortar 1:3 (1 cement : 3 coarse sand) and jointing with grey cement slurry @ 3.3kg per sqm including pointing in white cement mixed with pigment of matching shade complete.
1.5.	Providing and fixing protect 50 x 50x1800 MM SS 18swg L/ Angles shaped to over corner of dado tiles
1.6.	Providing Toilet Cubicle for male and female changing rooms
a.	providing cubicle chemical resistant, water and moisture resistant, Fire and Cigarettes burn resistant fitted with Spring loaded door hinges, Privacy lock with indicator, Adjustable leg, Door Knob
1.7.	providing bath area partition with half brick 1:4 (1 cement :3 coarse sand)
a.	Providing and fixing Tanfen diffuse shower area glass door fitted with Spring loaded door hinges, Privacy lock with indicator, Door Knob.
b.	on the front providing stone of 18 mm
c.	providing slap with stone in changing room for wash basin
D.	False ceiling work
1.	Providing and installation of Armstrong or equivalent Metal ceiling powder coated , clip in with Double Bar Suspension System of 0.5 mm thickness 600x600 mm false ceiling in kitchen areas per drawing.
1.1.	INSTALLATION: To comprise main runner spaced at 1200mm centers securely fixed to the structural soffit using Armstrong or equivalent suspension system (specifications below) at 1200mm maximum center& not more than 150mm from spliced joints. The First/Last suspension system at the end of each main runner should not be greater than 600mm from the adjacent wall. 1200mm long cross tees to be interlocked between main runners at 600mm Centre to form 1200 x 600 mm module.
2.	Providing & fixing in position false ceiling in changing room, staff offices of water proof Gypsum board 12mm thick for horizontals & verticals fixed over G.I. framework as specified by

	India Gypsum or equivalent, including trap doors for A.C unit in 18mm thick M.R. Grade Plywood with Stainless Steel hinges & locks with molding 1” X1” for edges including finishing complete in all respects
E.	Glazing Windows and Door & frame
1.	Windows Providing and fixing aluminum work, windows, ventilators and partitions with extruded built up standard tubular sections/ appropriate Z sections and other sections of approved make conforming to IS: 733 and IS: 1285, fixed with rawl plugs and screws or with fixing clips, or with expansion hold fasteners including necessary filling up of gaps at junctions, at top, bottom and sides with required PVC /neoprene felt etc. Aluminum sections shall be smooth, rust free, straight, mitered and jointed mechanically wherever required including cleat angle. Aluminum snap beading for glazing/ paneling, C.P. brass/ stainless steel screws, all complete as per architectural drawings and the directions of authorized in-charge or consultant.
2.	Fire Hose Reel Door-Providing and fixing glazing in aluminum door, with PVC/ neoprene gasket etc. complete as per the architectural drawings and the directions of authorized in-charge or consultant.
a.	With float glass panes of 5.50 mm thickness
b.	Filling the gap in between aluminum frame and adjacent RCC/Brick/Stone work by the providing weather silicon sealant over backer rod of an approved quality.
F.	Fire Resistant Door
1	Providing and fixing 50 mm thick glazed fire resistant door shutters of 60 minutes fire rating conforming to IS:3614 (Part-II), tested and certified as per laboratory approved with suitable mounting on door frame, consisting of vertical styles, lock rail, top rail 100 mm wide, bottom rail 200 mm wide, made out of 16 SWG G.I. sheet (zinc coating not less than 120 gm/m ²) duly filled FR insulation material and fixing with necessary stainless steel ball bearing hinges of approved make, including applying a coat of approved fire resistant primer etc.
1.1.	Providing and fixing fire resistant door frame of section 143 x 57 mm having built in rebate made out of 16 SWG G.I. sheet (zinc coating not less than 120 gm/sqm) duly filled with vermiculite based concrete mix, suitable for mounting 60 minutes fire rated door shutters. The frame is fitted within tumescent fire seal strip of size 10x4 mm (minimum) al round the frame and fixing with dash fastener of approved size and make, including applying a coat of approved brand fire resistant primer.
2.	Wood Frames and Door
2.1.	Providing wood work in frames of doors with complete fixed in position
2.2.	Providing wood work in frames of doors, in staff office and changing room, wrought framed and fixed in position with hold fast lugs or with dash fasteners of required dia& length." Second class teak wood including anti termite treatment
2.3.	Providing and fixing Flush Door Shutter.
2.4.	P/F 35 mm thick standard flush Door shutter with 1mm thick laminate on both sides, with melamine polished teakwood margin on exposed edges including hardware door fitting of handle & lock complete in all respects including anti-termite treatment. Handles:- SS Handle, Lock :- Godrej cylindrical lock , Hinges :- 3 nos. of SS Hinges –Heavy gauge each shutter, Tower Bolts:- 2 nos. of stainless steel each shutter and Stopper:- One each shutter all door should have see trough glass provision
G.	Signage's
1.	Supplying & fixing of Emergency Escape signage's made of 1mm SS sheet with face fully covered with Photo luminescent sheet with message and letters Plotter / Electronically cut text of vinyl lamination.(INTERNAL SIGNAGES) Material should be in compliance with Code of practice,)
a.	Fire Extinguisher Boards size
b.	Fire Exit (4 Nos.)

c.	Ladies Toilet/Changing Room
d.	Gents Toilet/Changing Room
e.	Plates for office area
f.	Plates for Kitchen Section and as required

Scope of Work: PART-B	
PROJECT : Construction of IPD, Kitchen Area on Ground Floor AIIMS-Jodhpur	
' Composite work of Plumbing, Sanitary, Water Supply, RO Plant and Fire Fighting	
No	Description
i.	PLUMBING WORKS
1.	Providing and fixing Chlorinated Polyvinyl Chloride (CPVC) pipes, having thermal stability for hot, cold & RO water supply, including all CPVC plain & brass threaded fittings, i/c fixing the pipe with clamps at 1.00 m spacing. This includes jointing of pipes & fittings with one step CPVC solvent cement and the cutting chases and making good the same including testing of joints complete as per direction of Engineer in Charge. Concealed work, including cutting chases and making good the walls etc.
1.1.	Concealed work, including cutting chases and making good the walls etc.
a.	15 mm nominal outer dia Pipes
b.	20 mm nominal outer dia Pipes
c.	25 mm nominal outer dia Pipes
d.	32 mm nominal outer dia Pipes
e.	40 mm nominal outer dia Pipes
1.2.	Exposed work above the false ceiling level
a.	15 mm nominal outer dia Pipes
b.	20 mm nominal outer dia Pipes
c.	25 mm nominal outer dia Pipes
d.	32 mm nominal outer dia Pipes
e.	40 mm nominal outer dia Pipes
2.	Insulation over consoled /Hot water supply pipe- CPVC pipes for protection and condensation control and energy conservation as specified.
3.	Testing & Commissioning CPVC pipe 8kg pressure, having thermal stability for hot and cold water supply including all CPVC plain and brass threaded fittings.
4.	Providing and fixing C.P. angle valve cock as approved make
5.	Providing and fixing C.P. brass Mixture Tap, as approved make
6.	Providing and fixing C.P. brass Faucets for kitchen sink, as approved make
7.	Providing and fixing Kitchens sink and other machinery required for the water supply connection with SS flexible connector.
8.	Providing and fixing Kitchen sink with waste pipe to drain through CPVC pipes
9.	Providing and fixing in changing room and Jet spray: P/F hand shower (Health faucet with 8 mm dia 1 meter long PVC tube wall hook etc. Complete as per specification and approval make.
10.	Providing and fixing in changing room shower mixture as approved make
11.	Providing and fixing Pillar Cock with adjustable wall flange etc. as approved make.
12.	Providing and fixing PTMT liquid soap container 109mm wide, 125mm high and 112mm distance from wall of standard shape with bracket of the same materials with snap fittings of approved quality and color, weighing not less than 105 gms.
13.	Urinal partitions, providing and fixing merino modesty panels as per specification and approval of authorized in charge.
14.	Providing and fixing toilet paper holder CP brass
15.	Providing and fixing mirror of superior glass (of approved quality) and of required shape and size

	with plastic molded frame of approved make and shade with 6mm thick hard board backing.
	KITCHEN FAUCET -As per Requirement/Kitchen Layout plan Make-T&S/JAGUAR/HINDWARE /PARRYWARE
1	Sink Mixer, 1-Hole with Swinging Extended Spout (Table Mounted Model) with 450mm Long Braided Hoses of JAGUAR MAKE RODUCT CODE: FLR-CHR-5319NB& PRODUCT RANGE: FLORENTINE OR DECK MOUNTED Sink Mixture two knob of Parryware Make PRODUCT CODE:G-245A1 PRODUCT RANGE:JADE For Kitchen area as per drawing
2	SINK COCK with Extended Swinging Spout (Wall Mounted Model) With Wall Flange of JAGUAR MAKE ,PRODUCT CODE: FLR-CHR-5347SD & PRODUCT RANGE: FLORENTINE OR Single Wall Mount Big-Flo Faucet, 12" Swing Nozzle, 00LL Street Elbow PRODUCTCODE:BF-0299-12
3	SINK MIXER with Extended Swinging Spout (Wall Mounted Model) with Connecting Legs & Wall Flanges OF JAGUAR MAKE,PRODUCT CODE: FLR-CHR-5309ND,PRODUCT RANGE: FLORENTINE OR Big-Flo Mixing Faucet, 8" Wall Mount, 16" Swing Nozzle, 00LL Inlets, Lever Handles of T&S MAKE ,PRODUCT CODE : B-0290-01
4	Single Lever Mini Basin Mixer without Popup Waste System with 350 mm Long Braided Hoses of JAGUAR MAKE for channing room PRODUCT CODE: FLR-CHR-5025B PRODUCT RANGE: FLORENTINE
5	Wall mount pot and kettle filler, chrome plated brass body with single control, atmospheric vacuum breaker, 68" flexible stainless steel hose, spray valve with hook nozzle, ceramic cartridge with check valve, 4-arm handle and 1/2" NPT female inlet. for Wet Grinding Section Kitchen Certified to ASME Make T&S
ii.	SANITARY AND WATER SUPPLY
1.	Sanitary
1.1	Water closed-p/fixing wall mounted European type W.C pan (make along with cast iron wall cantilever brackets, with seat cover, installing/connecting into S.C.I pipe, water supply, p/fixing concealed cistern and all connection complete as per specification.
1.2	Water closed-p/fixing floor mounted Indian type V.C Pan installing /connecting into S.C.I pipe, water supply/fixing cistern and all connection complete as per specification.
1.3	Providing and fixing Riva urinal with censor attachment within it etc. complete as per specification and approval of Engineer in charge.
1.4	P/F rectangular wash basin fixed into counter including CP waste coupling with rubber plug, bottle trap with long wall connection pipe and CP inlet connection as per specification and approval.
2.	WATER SUPPLY
2.1	Providing and fixing water connection provided by AIIMS Jodhpur to over Head water tanks
2.2	Providing, fixing and commissioning water 2 nos., over- head water storage triple layer Sintex tanks capacity of 10000 liters each.
2.3	Providing, fixing and commissioning of 1000 liters /Hrs RO plant along with 5000 liters water Storage over head triple layer Sintex tank.
2.4	Providing and fixing 3x100 liters water electric heater geysers for supply of hot water as requirement in entire kitchen area.
2.5	Providing and fixing water connection provided by AIIMS Jodhpur to overhead water tanks.
C.	FIRE FIGHTING WORKS (should be suitable to attach/configure with existing firefighting system) adequate quantity of FEs should be provided.
1.	AUTOMATIC SPRINKLER SYSTEM (PIPES & VALVES FOR SPRINKLERS)
1.1	Providing, laying, testing & commissioning of Mild Steel heavy duty (C- class) pipes conforming to IS:1239/3589 including screwed/welded flanges, bends, tees, reducers, socket, nipples etc. wherever required and fixing the pipes on wall / ceiling / beam / floor with suitable clamps and painting as per specifications all complete as required.
a	65 mm dia
b	50 mm dia

c	40 mm dia
d	25 mm dia
2.	Providing & fixing butterfly valve (PN1.6) conforming to IS 13095 of the following sizes complete with companion flanges, bolts, nuts, washers and gaskets all complete as required.
a	65 mm dia
b	50 mm dia
3.	Ball Valve- 25mm
4.	Supply, installation, testing and commissioning in all over the area excluding main cooking area of kitchen of Quartzite Bulb type Sprinklers 68 degree C with nominal bore dia of 15mm FOC/UL/FM approved Complete with all accessories
4.1.	Supply, installation, testing and commissioning in main cooking area of kitchen with the minimum distance of 3 meter from kitchen equipment of Quartzite Bulb type Sprinklers 79 degree C with nominal bore dia of 15mm FOC/UL/FM approved Complete with all accessories.
4.2.	Supply, installation, testing and commissioning in main cooking area of kitchen of sprinklers in exhaust dusting as per Annexure GPAGE 93 of NBC Chapter IV
5.	INTERNAL FIRE HYDRANT SYSTEM
5.1	Providing , fixing, erecting and commissioning of Landing Hydrants comprising of the following in the Fire duct;
a.	Providing Single headed hydrant valve as per IS 5290, made of gunmetal with 63 mm dia.
b.	Hose reel drum of swinging type with 19mm dia Rubber braided hose of 50Meter Length with Gate valve (upstream) and Shut off nozzle, complete.
D.	Macerator
1.	To be installed in the Pot Wash and Dish wash drain pipe
E.	Grease Trap
1.	Constructing oil & grease trap 1200x2100x850mm deep (inside) or adjustable as per site condition with the single brick thick wall with 75 class designation brick masonry in cement mortar 1:4 (1 cement : 4 coarse sand) fixing inlet & outlet pipes 12mm thick plastering inside & exposed surfaces in cement mortar 1:3 (1 cement : 3 coarse sand) on positions below the ground. Half brick thick wall with 75 class designation brick masonry in cement mortar 1:4 (1 cement :4 coarse sand) with both surfaces in cement mortar 1:3 (1 cement : 3 coarse sand) on positions below the ground with 150x150mm opening at bottom with 2 nos. of M.S plate cover of 8mm thickness of 465x610mm (or as per site) with U. hook arrangement, 200mm bed concrete 1:8:10 (1 cement : 8 coarse sand : 10 graded stone aggregate 40mm nominal size) & 50mm floating in cement concrete 1:2:4 with a floating coat of neat cement with a provision of M.S perforated plate of 600x300mm to be used as skimmer including earth work for excavation refilling.
1.1	Providing & Fixing C.I. air valves , all pipes & fittings as per design & site conditions complete in all respects, of M.S cover & its painting of approved shade. Single acting type of 25mm dia.
1.2	Providing Connection of all drain pipe with grease trap and treated water waste pipe connected with STP of AIIMS Jodhpur

Scope of Work: PART-C

PROJECT : Construction of IPD kitchen on Ground Floor AIIMS-Jodhpur

Composite work of Electrical ,Security & Surveillance and Fire detection system

No	Description
A.	ELECTRICAL WORKS
	The electrical Installation works shall be carried out in accordance with relevant Indian Standard Code of Practice for Electrical Installation. Electrical Installation work shall also be in conformity with National Electrical Code with up to date amendments. All electrical work shall be carried out in accordance with the provision of Indian electricity Act 1910 & Indian Electricity Rules 1956 amended up to date. The work shall also conform to Indian Standard

	Code of Practice for the type of work involved. Electrical work shall be carried out as per CPWD general Specifications for Electrical works.
1.	POINT WIRING-INTERNAL WIRING (all wires should be FRLS)
1.1	Supply, Installation, testing and commissioning complete in all respect for following items:
a.	Wiring for 2x2 ceiling light point and down lighter, point with 1.5 sq. mm FR PVC insulated copper conductor single core cable in surface / recessed steel conduit, with modular switch, modular plate, suitable GI box and earthing the point with 1.5 sq.mm. FR PVC insulated copper conductor single core cable etc. as required.
b.	Wiring for power plug 6 amp point with 2 x 2.5 sq. mm FRLS PVC insulated copper conductor single core cable in surface / recessed steel,, conduits along with 1 No. 1.5 sq.mm FRLS PVC insulated copper conductor single core cable for loop earthing as required.(For primary 5A Socket and Primary MCB Point) (Including supply of cables, conduits along with all accessories, Loop earthing cables etc. complete as per specification)with Modular Switch & socket with water proof cover or IP 66 Industrial Switch and socket as per approval.
c.	Wiring for power plug 16 amp point with 2 x 4 sq.mm FRLS PVC insulated copper conductor single core cable in surface / recessed steel conduits along with 1 No. 2.5 sq.mm FRLS PVC insulated copper conductor single core cable for loop earthing as required.(For 16A Socket IP 66 industrial Switch and socket) (Including supply of cables, conduits along with all accessories, Loop earthing cables etc. complete as per specification)
d.	Wiring for power plug 32 amp point with 2 x 6 sq.mm FRLS PVC insulated copper conductor single core cable in surface / recessed steel conduits along with 1 No. 2.5 sq.mm FRLS PVC insulated copper conductor single core cable for loop earthing as required.(For 32A Socket IP 66 industrial Switch and Socket) (Including supply of cables, conduits along with all accessories, Loop earthing cables etc. complete as per specification)
e.	Wiring for power plug point Three phase with 10 sq.mm FRLS PVC insulated copper conductor single core cable in surface / recessed steel conduits alongwith 1 No. 4 sq.mm FRLS PVC insulated copper conductor single core cable for loop earthing as required.(For 32A Socket IP 66 industrial Switch and socket) (Including supply of cables, conduits along with all accessories, Loop earthing cables etc. complete as per specification)
2.	DB SUBMAIN WIRING (all wires should be FRLS)
2.1	Wiring for circuit/ sub main wiring along with earth wire with the following sizes of FR PVC insulated copper conductor, single core cable in surface/ recessed steel conduit as required.
a.	2 X 2.5 sq. mm + 1 X 2.5 sq. mm earth wire
b.	4 X 2.5 sq. mm + 2 X 2.5 sq. mm earth wire
c.	4 X 6 sq. mm + 2 X 6 sq. mm earth wire
d.	4 X 10 sq. mm + 2 X 10 sq. mm earth wire
2.2	Wiring for DB sub main with 4 x 16 sq.mm FRLS PVC insulated copper conductor single core cable in surface / recessed steel conduit along with 2 No. 16 sq. mm FRLS PVC insulated copper conductor single core cable for loop earthing as required. (Including supply of cables, conduits along with all accessories, Loop earthing cables etc.
3.	CABLE TRAYS & RACEWAYS
3.1	Supplying and installing following size of perforated pre-painted M.S. cable trays with perforation not more than 17.5%, in convenient sections, joined with connectors, suspended from the ceiling with M.S. suspenders including bolts & nuts, painting suspenders etc. as required.
a.	150 mm width X 50 mm depth X 1.6 mm thickness
b.	250 mm width x 75 mm depth x1.6 mm thickness
3.2	Providing and fixing 2 mm thick steel sheet factory fabricated post galvanized floor recessed raceway of the following sizes including providing removable SS cover, knock out holes and fixing accessories earthing with 8 SWG copper earth wire complete as required including floor supports, bends, access boxes, tap off boxes and cross over as per site requirement.
a.	200 mm wide x 40 mm deep raceway
b.	100 mm wide x 40 mm deep raceway

4.	TELEPHONE, TV, CCTV CAMERA, COMPUTER/ DATA:
4.1	Supply ,laying , Installation & Commissioning as per drawing
a.	10 pair 0.5 mm dia jelly filled armoured telephone cable in existing surface/ recessed steel /PVC conduit as required telephone and for intercom services
b.	Cat 6 computer wire in pre-load conduit/ raceway for data Cables as required
c.	Co-axial TV cable, RG-6 grade, 0.7 mm solid copper conductor PE insulated, shielded with fine tinned copper braid and protected with PVC sheath in the existing surface/ recessed steel/ PVC conduit as required
d.	Supply and laying of 3 pair 0.5 sq mm FR PVC insulated copper conductor , un-armoured telephone cable in the existing surface / recessed PVC conduit as required
e.	Telephone Junction boxes/tag blocks to suit requirement of 4 telephone connections within the transit camp building
f.	Zinc passivity box with molded plate in recess or on surface molded type with following including all necessary materials etc. as required
	• Single socket outlet comprising RJ-11 Socket
	• Computer terminal (RJ-45)
	• TV antenna Socket outlet
	• 32"LCD for security Surveillance.
4.2	Providing and fixing CCTV Cameras as required to covers complete Kitchen area and Back of the house and High Speed 24 CH DVR with 2 SATA Support with 4 TB HDD for Storage of Cameras.
4.3	Providing and Fixing Bio matrix Attendance machine
4.4	Providing and installation Wall Mount Server Rack with Fan and powers strip,
4.5	Providing and fixing Modular Switch and approved color plate (primary point) with suitable GI Box
5.	LIGHTING FIXTURES AND RECEPTACLE
a.	Providing and fixing LED Round Down lighter 24W, of Wipro, C&G ,Philips ,Havells
b.	Providing and fixing LED 2x2 Panel 36 W, of Wipro, C&G, Philips , Havells
c.	providing and fixing IP 66/67 Industrial Switch and socket with 3 pole and 5 pole for single & three phase 16 amp,32amp 63amp of approved make- as per electrical data/load sheet.
d.	Providing and fixing of TPN along with IP 66 Industrial Socket as per requirement. of Clipsal make
e.	Providing and fixing IP 67 GI box with connector for drop from ceiling point as per requirement.
6.	MAIN & SUB ELECTRICAL PANELS
	Note- Electrical Panel details are just for calculation purpose precise specification shall be planned by electrical Consultant of Service Provider.
6.1	Commissioning of free standing, floor mounted indoor type, air insulated, totally enclosed vermin proof, dead front, compartmentalized, cubicle type, 2 mm thick sheet steel Door enclosure panel suitable for use on 415 V, 3 Ph.,4 wire, 50 Hz. A.C system, incoming circuit breaker/ S F unit, high conductivity TP & N Aluminum bus bars, bus bar, risers, extended bus bars for cable connection, outgoing circuit breakers instrumental panel, C.Ts outgoing feeder terminals and incoming cable compartment. The incoming and outgoing functional units shall be arranged in multi-tier formation to provide a compact panel. Each unit shall be accommodated in a totally separate compartment having gasket hinged door with locking arrangement. The Panel shall be complete with switches/circuit breakers of following ratings, interconnection, G.I. earth bus bar of adequate size covering he total length of switch board with drilled holes, G.I. bolts, nuts, washers etc. The cubicle should be painted with two (2) coats of light grey synthetic enamel paint over two coats of zinc chromate primer The complete fabrication, construction shall be done as per the detailed specification and conforming to the relevant IS. Short circuit interrupting current of all MCBs should be of 630 Amp minimum. Name plate of Panels/DBs Danger Board, incoming and outgoing feeders with Ampere rating of switches MCCB/ MCB etc.

	are to be fixed up on front door above or below the respective switches. Approval of Manufacturer's drawings from Electrical Consultant commencing manufacture and panel should be tested.
a.	4 way (4 + 12), Double door, horizontal type
b.	6 way (4 + 18), Double door, horizontal type
c.	8 way (4 + 24), Double door, horizontal type
7.	MAIN POWER DISTRIBUTION BOARD
7.1.	415 V400 A 50 KA 4pole MCCB (Relay range 320-400 A): 1 no. Multifunction meter to observe voltage/current/PF etc. with sets of 400/5A CT's etc. As required 3 Nos. Phase Indicating lamp, 230 V 3nos. protective fuses PVC SLEEVED TPN ALUMINIUM BUS BAR 100 mm x 8 mm for phases and 50 mm x 6 mm for neutral GI EARTH BUS BAR 25 mm x 6 mm covering the total length of panel. Outgoing: 4 Nos.415 V 200 A, 35KA 4 pole MCCB with relay range 160200A. 1 Nos.415 V 100 A, 25KA 4 pole MCCB with relay range 80-100A 4 Nos.415 V 63 A, 25KA 4 pole MCCB with relay range 50-63A.
7.2	Supplying and fixing 5 amps to 32 amps rating, 240 volts, 'B' series , miniature circuit breaker suitable for lighting and other loads of following poles in the existing MCB DB complete with connections, testing and commissioning etc. as required
a.	Single Pole, 10/16/20/32 Amps as required as per drawing & Kitchen area and technical drawing from Electrical Consultant
8.	MAIN LIGHT DISTRIBUTION BOARD
8.1.	415 V100A 25 KA 4pole MCCB (Relay range 80-100 A): 1 no. Multifunction meter to observe voltage/current/PF etc. with sets of 125/5A CT's etc. As required 3 Nos. Phase Indicating lamp, 230 V 3nos. protective fuses PVC SLEEVED TPN ALUMINIUM BUS BAR 40 mm x6 mm for phases and 25 mm x 6 mm for neutral GI EARTH BUS BAR 25 mm x 6 mm covering the total length of panel. Outgoing: 4 Nos.415 V 200 A, 35KA 4 pole MCCB with relay range 160200A. 1 Nos.415 V 100 A, 25KA 4 pole MCCB with relay range 80-100A 4 Nos.415 V 63 A, 25KA 4 pole MCCB with relay range 50-63A
8.2	Supplying and fixing following rating, double pole, (single phase and neutral), 240 volts, residual current circuit breaker (RCCB), having a sensitivity current upto 300 mill amperes in the existing MCB DB complete with connections, testing and commissioning etc. as required.
8.3	Supplying and fixing following rating, four pole, (three phase and neutral), 415 volts, residual current circuit breaker (RCCB), having a sensitivity current upto 300 mill amperes in the existing MCB DB complete with connections, testing and commissioning etc. as required.
a.	Triple Pole, 16/20/32 Amps as required
b.	25/40/63 Amps as required
9.	AREA LIGHTING & POWER DB
a.	Providing and fixing Light and power DB as per requirement with complete MCB as required
b.	Providing UPC Electrical power off the commercial grid constantly recharges the batteries for the EOC. One light connection in entire respected area of Kitchen.
9.	EARTHING INSTALLATION as per requirement
1.	Supply, Testing & Commissioning, fixing of following bare GI strip / wires including all necessary fixing accessories and effecting connections as per specifications.
	25 x5mm thick GI Strip and 8 SWG Cu wire
1.1	Providing, laying, testing and commissioning of 80 mm *3 mtr earth electrode with chemical/bentonite powder for earthing work. Masonry chamber with concrete base CI/ heavy duty cheque red plate. Mixtures of soil& chemical powder around earth electrode including digging of pit permanent moisture level and as per soil condition but not less than 3 meters and back filling as required.
10.	FIRE DETECTION AND ALARM SYSTEM
1	Supply installation of Smoke and Heat detectors in kitchen and other related areas.
1.1	Supply and installation of conventional fire alarm system, Break glass type microprocessor based addressable manual call points with chain & hammer and hooter

1.2	Transponders/ Interface Modules
1.3	Power supply system, U.P.S system with Battery back – up for 3 hours, in case of power failure, shall be provided
1.4	Supply and laying down of all types of cables (FRLS) and cabling accessories.
1.5	PVC rigid conduits and other accessories wherever required for laying- down of cables. Trench work, if required, for cabling
1.6	Testing and Training for operation and maintenance of the system and automatic dialing system.

Scope of Work: PART-D	
PROJECT: Construction of IPD Kitchen Area on Ground Floor AIIMS-Jodhpur	
Composite work of work of Modular Furniture and Fixture	
No	Description
A.	DESKING SYSTEM
1.	SIZE – 120 cm x 60cm x 74cm - (3 Nos.)
a.	OFFICE DESK& SIDE UNIT: Providing and fixing of office Desk system. All-wood compact desk, productivity, efficiency & ease of use and shall have sufficient storage with integrated pedestal and an in-built shelf underneath the work top. Various finish like fabric/ laminate/ glass/ marker/ magnetic tack board can be offered with metal frame of 25mm.
b.	WORKTOP: Worktop are off 25mm thick Pre Laminated Prelam particle board of Merino make with 2mm thick PVC hot pressed edge bending all across the worktop. Worktops are supported on CRCA powder coated legs with finished work surface at 727mm from ground level. Special pre-defined metal inserts are there for better and aligned fitment. All worktops has standard PVC wire manager
c.	LEGS: Legs are made up of 1.2 mm thick CRCA powder coated steel with powder coating of 40-60 microns. All legs of standard width are totally modular and are replaceable with each other.
d.	PEDESTAL/ DRAWER UNIT: The pedestal/ drawer unit shall have outer dimensions of 380mm height x 360mm width x 450mm depth. The drawer unit shall consist, 2 drawers and one box for CPU/utility. It shall be provided with 2 lockable and two free twin wheeled castors.
e.	KEYBOARD TRAY:- The keyboard tray shall be made of 0.8mm CRCA steel and shall be mounted on telescopic ball bearing slide.
2.	FILES STORAGES:- (4 No's):
a.	VERTICAL FILES CABINETS: Smooth drawer movement with precision telescopic slider mechanism with anti-rebound mechanism to prevent the drawer from coming out after it is pushed in and anti-tipping mechanism that allows only one drawer to be opened at a time to prevent toppling over of the cabinet of 4 drawer. Size-47cm x, 62cm x 135cm
3.	CHAIRS FOR WORKSTATION (2 No's)
a.	Providing and fixing of office chair with Medium Back Height Ground Level: 1060±20mm. Nylon mesh with metal frame. Metal black P/c pipe frame. Frame pipe (oval shaped) dimension: 35 X 15 mm. Nylon mesh GSM: 375
b.	Seat Height from Ground Level: 420±20mm. Seat with molded Ply, PU molded foam and leatherette/fabric upholstery. Seat thickness 60mm. Molded ply thickness: 12mm. Molded PU foam density: 45-50 kg/m ³
c.	Space between Handle to Handle: 440±20mm. Seat: Width: 470±10mm, Depth: 480±15mm.
d.	Synchro single point locking mechanism Tilt tension adjustment, upright locking Gas Lift: Height adjustment up to 100mm. Height adjustable up to 80mm. Length: 260±5mm,
4.	CHAIRS VISITORS (4 No's):

a.	Providing and fixing of visitor Chair with Back Height from Ground Level: 900±20mm.Seat Height from Ground Level: 450±20mm. Space between Handle to Handle: 490±20mm.Seat: Width: 485±10mm, Depth: 495±15mm.Back: Width: 460±10mm, Height: 600±15mm.1. Seat: Seat with molded Ply, PU molded foam and leatherette/fabric upholstery. Seat thickness 60mm.Moulded ply thickness: 12mm.PU foam density: 45-50 kg/m. Backrest: Nylon mesh with metal frame. Metal black P/c pipe frame. Frame pipe (oval shape) dimension: 35 X 15 mm. Nylon mesh GSM: 375. Armrest: 2D armrest. Soft PU armrest pad with chrome plated MS ,tubular support (40mm dia).
5.	Staff Locker (10 Nos)
a.	900mm x 450mm X 1850mm
b.	Thickness 0.4-1.2mm, MS Steel Electrostatic Powder Coating, Corrosion Resistant, in each locker with six compartments of 300 x450x1000 mm

Scope of Work: PART-E

PROJECT : Construction of IPD Kitchen Area on Ground Floor AIIMS-Jodhpur

Composite work of Kitchen Ventilation System

Make- Edgetech /Zeco Aircon/Crystal Air System

No	Description
	SUB HEAD –Equipment
A.	AIR WASHER UNIT (DOUBLE SKIN) 22000 CFM – 2 unit
1	TECHNICAL PARAMETERS
a	(HOUSING SECTION) Outer Skin 0.6 mm Pre-coated G.I. & Inner Skin 0.6 mm Plain G.I. ,Frame Work Extruded Al profile, Thickness Of Insulated Panels 25 mm, CFC Free PUF Injected, PUF Material Density 38 Kg/Cu.m ³ ,Blower make Kruger / Nicotra / Blowtech (AMCA Certified)Blower Type Backward curved, Motor make Crompton, Siemens, Marathon(GE), Bharat Bijlle, ABB, Motor Type- IE-03,Unit Base-GSS
b	(WET SECTION) Celdek Pad 200 mm Thick, Pump- Make Crompton/Kirloskar, MOC of Tank 1.2 mm Stainless Steel -304, Eliminator- 100 mm PVC With GI Framing
c	FILTER SECTION) Filter Make Mechmark / Falcon / Equivalen, Filter Type- Pre-Filter, Media of Filters Wire Mesh, Filter Frame- Aluminum, Sealant- Epoxy Resin. Efficiency of Pre-filters 90% Down to 20 micron
d	CONSTRUCTIONAL & OPERATING FEATURES- Air Quantity (CFM) 22000 ,S.P. (mm wg) 40,Fan Dia 800 mm, Fan Type- DIDW, Fan Speed (RPM)- 774 ,Fan outlet velocity m/s 9.33, Motor rating (Kw) 7.5,Pump rating (Kw)-1.1 kw, Motor (RPM) -1440, Motor- Pole- 4, Filter Area(Sq.ft)- 40.0 ,Pad Area(Sq.ft)- 40.0, Air intake section with louvers and Blade VCD at outlet dampers The motor selected shall be energy efficient having efficiency (IE3) in accordance with motor rating as per specification. Motor shall be suitable for 415±10% volts, 50 cycles, 3 phase AC supply. Honeywell/Advance makes butterfly valves, for quick fill isolation of tank and pumps and necessary fittings. All units shall be complete with opposed blade volume control dampers at outlet & Back draft dampers. Duct flexible connector shall be provided at outlet as per specification. Unit shall including Electrical panel with star delta DOL starter complete with incoming / outgoing feeder.
e.	Capacity : 22000 CFM , 40 mmwg SP -2 unit
B.	DRY SCRUBBER ELEMENT WITH EXHAUST (DOUBLE SKIN) 25000 CFM-2 unit
	TECHNICAL PARAMETERS EXHAUST SECTION
a	(HOUSING SECTION) Outer Skin 0.6 mm Pre-coated G.I. & Inner Skin 0.6 mm Plain G.I. ,Frame Work Extruded Al Profile, Thickness Of Insulated Panels 25 mm, CFC Free PUF Injected, PUF Material Density 38 Kg/Cu.m ³ ,Blower make Kruger / Nicotra / Blowtech (AMCA Certified)Blower Type Backward curved, Motor make Crompton, ,Siemens, Marathon(GE), , Bharat Bijlle, ABB, Motor Type-

	IE-03,Unit Base-GSS
b	CONSTRUCTIONAL & OPERATING FEATURES Air Quantity (CFM) -28000CFM,S.P. (mm wg) - 65,Fan Dia -900 mm, Fan Type -DIDW, Fan Speed (RPM) -778,Fan outlet velocity (m/s) -9.24,Motor rating (Kw)-15,Motor (RPM)-1440,Motor Pole -4, a unit Air intake section with VCD and weather proof Canopy Unit shall including Electrical panel with VFD and bypass stardelta/ DOL starter complete with incoming / outgoing feeder The Installation shall also include GSS louvers with bird-screen fabric filters at inlet and drift eliminators.
	CONSTRUCTIONAL & TECHNICAL PARAMETER of ELEMENT
c	RATED AIR VOLUME(CFM)-25000 , Primary Filter -Electronic Ioniser/Collector Cell ,INLET VELOCITY -4.5 m/s, PURIFICATION EFFICIENCY-90-95%,(mg/m) INFLOW CONCENTRATION - 25,(mg/m)OUT FLOW CONCENTRATIO <1,CELL QUANTITY- 9,
	Capacity : 22000 CFM , 65mmwg SP -2 unit
C	SUB HEAD –Exhaust & Air Distributing System
1	Exhaust Duct Construction
a	Duct construction consists of at least 16-gauge black steel. This duct must slope 0.25 in. per foot (6 mm per 0.3 m) toward the hood or an approved grease reservoir. For ducts longer than 75 ft (23 m), the slope shall be at least 1 in. per foot (25 mm per 0.3 m). Clean out doors are to be provided in the side of the duct at least every 12 ft (3.6 m) and at each change of direction
b	Duct Material- As per NBC PART-4, ANNEX G (Clause 6)-G-5.3, (P).
2	Fresh Air Distributing Duct Construction
1.	Supply, fabrication, installation and testing of factory fabricated G.S.S. sheet metal ducting complete with Splitter Damper, canvass connections, vanes as required and as per specifications & as per approved shop drawings.
a	18 Gauge
b.	20 Gauge
2.	Supply, installation and testing of powder coated Aluminum Supply Air Grilles / Diffusers with damper as per approved shop drawings.
3.	Supplying and fixing of Fresh/Exhaust Aluminum Grilles as per specifications as per approved shop drawings
4.	Supplying and fixing of Fresh/Exhaust air intake Aluminum louvers with bird screen as per specifications as per approved shop drawings
5.	Supply Installation and Testing of Jet Diffusers of 315 mm with butterfly GI dampers as per approved shop drawing.
6.	Supply, installation and testing of G.I Volume control Dampers with in duct as per specification as per approved shop drawings.
	SUB HEAD –INSULATION WORK OF FRESH AIR DUCTING
	Make: Paramount/ Trocellen/ Supreme
C.	Insulation of Duct
1.	Supplying and fixing of external thermal insulation on ducts in exposed ducts with Cross Linked Polyethylene insulation, Class-1 fire rating, as per specification of following thickness and covered with 7mil glass cloth with3 coats of UV protection finally covered with 26 Ga Al Cladding:
a.	9 mm thick as per the approved shop drawings
2.	Supplying and fixing of thermal insulation on the VRV Indoor unit piping connected to outdoor VRV System with Aluminum faced Cross Linked Polyethylene insulation, Class-O fire rating, as per specification of following thickness.
a.	9 mm thick as per the approved shop drawings
	SUB HEAD - ELECTRICAL WORKS
D.	Electrical
	Make-Havells/Finolex/ Polycab
1.	Supply, laying, testing and commissioning of power and control cabling as per particular specification given in the tender. Power cabling (XLPE insulated Aluminum / Copper conductor

	armoured cables of 1.1 KV Grade) including cable end termination with brass compression glands & aluminum lugs, etc. as per specification & as per approved shop drawings
a.	3C x 4 Sq. mm AL
b.	3C x 6 Sq. mm AL
c.	3C x 10 Sq. mm AL
d.	3C x 16 Sq. mm AL
e.	3C x 25 Sq. mm AL
E.	Earthing Strip / Wires all as per particular specification
1.	Supply & laying of 25x5 mm copper. Strip recess / surface as strip earth lead including soldering etc. as required in approved shop drawing
2.	Supply & laying of 25 x 5 mm G.I. Strip recess / surface as strip earth lead including soldering etc. as required in approved shop drawing
F.	Cable Tray
1.	Supply and installation of ladder type 16 G GI perforated 'U' shaped channel 40mm x 5mm cable tray of following sizes as required by the approved shop drawing
a.	150 mm wide
b.	300 mm wide
	SUB HEAD : MISCELLANEOUS
G.	Structure and Civil as per Indian Standard Code
1.	Supply, Fabrication, installation and Testing of M.S Primer painted structure complete with necessary supports and related accessories capable to with stand the load of operating Air washer.
2.	Supply, Fabrication, installation and Testing of M.S Primer painted structure for additional support of ducts and others.

LIST OF APPROVED MAKES

Acceptable makes of materials for Civil /Electrical /Plumbing /Mechanical /Sanitary/Fire Fighting/HVAC and/or Miscellaneous work to be used in the work are herein. In case of non-availability of these makes, after the approval of AIIMS Jodhpur, the Contractor can use the alternative makes only BIS marked/ISI Approved materials. None BIS marked materials may be permitted by the AIIMS Jodhpur only when BIS marked materials are not manufactured

A. Civil works including Plumbing, Sanitary & Furniture.

Sl. No.	Material	Approved Make
1.	Cement (OPC-43 Grade)	Ultratech/JK/Birla/ACC
2.	TMT Reinforcement Steel	Tata/SAIL/Vaizag
3.	Structural Steel	TISCO/SAIL
4.	Tiles	Kajaria/Somany/Johnson
5.	Stainless Steel Section	Tata/Jindal
6.	UPVC Pipe & Fittings	Supreme/Finolex/AKG
7.	CPVC Pipe & Fittings	Supreme/Finolex/Astral
8.	PE-AL-PE Pipes & Fittings	Supreme/Jindal/
9.	Cast Iron Pipe & Fittings	Jindal/Tata/Jainsons
10.	Ball Valves	Zoloto/DRP/Sant
11.	CP Fittings	Jaguar/Roca/Hindware
12.	Sanitary Fittings	Jaguar/Parryeware/Roca
13.	Glass	Saint Gobain/Modiguard
14.	Wall Putty	JK/Birla/Jhonson

15.	Paint	ICI/Asian Paint/Barger
16.	Aluminum Sections	Jindal/Hindalco/Indalco
17.	Hardware Fitting & Accessories	HAFELE/Hettich/ Equivalent
18.	Gypsum False Ceiling	GYPRCO/Indian Gypsum
19.	Stainless Steel False Ceiling	AISI 304 Stainless Steel 0.5mm
20.	Grid Ceiling	Armstrong /Metalart/Metacil
21.	Waterproofing Compound	Dr. Fixit/FOSROC/Pidilite
22.	Stone	Kota no.1 25 mm & Granite
23.	Anti-Termite Chemical	Vam-Organic/Bayer
24.	SFRC Manholes Covers	KK/Equivalent
25.	Flush Doors	Anchor/Kitply/Green Ply
26.	Fire Proof Doors–Metal & Hardwood	Fire Ranting -2 hrs
27.	Furniture& Fixture	Godrej/Wipro/Geeken

B. Electrical Works -

Sl. No.	Material	Approved Make
1.	MCCB & MPCB	L&T/ABB/GE/ Siemens VL
2.	MCB& ELCB	M&G/Heggar/Legrand/Havells
3.	Lugs & Thimbles	Dowells or Equivalent
4.	APCR relay	TDK-EPCOS/L&T/Siemens/Conzerv
5.	Indication Lights	Schneider/L&T/Siemens/Avon
6.	Selector Switch	Sulzer/Kaycee
7.	Push Button	Schneider/L&T/Siemens/Avon
8.	Terminal Strip	Connect-well/Elmex/Phoenix
9.	Digital Meter	Conzerv/Trinity/L&T/Siemens/AE
10.	Analogue Meter	Rishabh/AE/IMP
11.	Current transformer cast Resin	G&M/KAPPA/AE
12.	Compression Glands	HMI/Comet
13.	HRC Fuses	Siemens/L&T
14.	Cable Tray	Slotco/SECO/Steel ways/Indiana
15.	Power(PVC/XLPE1.1KV Grade Cables	POLYCAB/FINOLEX/RR Kabel/CCI
16.	M.S. Conduit & Accessories	BEC/AKG/Steel Craft
17.	PVC insulated copper Wire	Polycab/Finolex/RR Kabel
18.	Switches & Socket	Northwest/Legrand/Havells/ L&T
19.	Waterproof SW/SO Protection Cover	C&S /Schneider/Anchor
20.	Industrial Switches & Socket	ABB/Legrand/L&T/Seimens
21.	Distribution Board	Legrand/Havells/Indo Asian
22.	HT & LT Cable	Unistar/Polycab/RPG/KEI/Rallison
23.	Coaxial/2Pairs/Cat6 Cable	Finolex/Dlink/RR Cable
24.	Fans & Exhaust Fans	Orient/Crompton/Bajaj/Usha
25.	Geyser	Jaguar/Racold /AO-Smith
26.	Pre-Fabricated MS Junction Box	Legrand/Polycab/ Finolex
27.	LED Display unit	Delite Or Equ.
28.	Data & Telephone Points	Same as of switch and sockets

29.	Lightning Protection	Alltec/LPI
30.	LT Panel& PDB	SPS/ Advance/Indo-Asian or Equivalent
31.	LED Light Fixture	Philips/Wipro/Crompton
32.	Air Conditioning	Blue Star/Daikin/Voltas/Carrier

C. FIRE FIGHTING WORKS

Sl. No.	Material	Approved Make
1.	MS Pipes	TATA/Jindal/SAIL
2.	Gunmetal Ball Valves	Leader/DRP/Sant/Zoloto/TBS
3.	CI Double Flanged Sluice valves & Check Valves	Kirloskar/Sant/Leader
4.	Slim Seal Butterfly Valve	Veelson/C&R/KSB/Advance/Sant
5.	Dual Disk type Non Return Valve	Veelson/C&R/KSB/Advance/Sant
6.	Fire Hydrant Valves/Branch Pipes & Fire Main Axe.	Minimax/Firex/Newage
7.	Fire Aid Fire Hose reels	Minimax/Firex/Newage
8.	CP Hose Pipes	Minimax/Firex/Newage
9.	Sprinkler Head	Tyco/Grinel/Viking
10.	Rubber Hose Pipe	Jyoti/Tiger/Padmini
11.	Hose Coupling Branch	Minimax/Newage
12.	Fire Extinguisher	Minimax/Newage
13.	K Guard Fire Extinguisher	ANSUL or Equivalent
14.	Enamel Paint	Asian/Nerolac/Berger/ICI
15.	Hooter	Agni/

D. FIRE DETECTION AND ALARM SYSTEM -

Sl. No.	Material	Approved Make
1.	Conventional fire alarm system	Notifier/Edwards/IAS/Safex/Siemens
2.	Smoke and Heat Detector as per requirement	Agni/Honeywell/Siemens
3.	Manual Call Point	Agni/Safex/Notifier
4.	Armoured Cable: 2 Core 1.5 sq-mm armoured FRLS cable	Polycab,/Neoflex /Masterflex
5.	Hooter	Agni/Notifier/Safex/Honeywell
6.	UPS for fire panel of capacity with standard accessories.	Schneider or Equivalent
7.	Junction Box , Size 4" X 4"	Anchor/Legarnd
8.	Telephone Automatic Dialer	Notifier/Edwards/Agni/Safex/Siemens

E. SECURITY SURVEILLANCE SYSTEM

Sl. No.	Material	
1.	28 Camera 4MP IP Network Video Recording System NVR FEATURES 4 K Ultra High Definitions, External POE Switch (Up to 32 Cameras) + (Up to 8 Cameras) , HDMI and VGA Display Output NVR with 4 TB HDD CAMERA FEATURES	

	4 Megapixel IP Camera (2688×1520), 2.8mm Lens (110° Wide Angle View), Up to 50ft Infrared Night Vision, Weatherproof, Vandal proof (IP67), Wide Dynamic Range (120dB), Power Over Ethernet - PoE Approximate Distances:	
2.	Wall mounted server rack size as per requirement one at Kitchen	1
3.	Bullet IP Camera 4MP night vision (POE Enabled) Make Panasonic, Zicom, CP LUS	13
4.	Dome IP Camera 4MP night vision (POE Enabled) ,Make Panasonic, Zicom, CP PLUS	11
5.	Bullet IP Camera 8 MP night vision (POE Enabled) for outdoor Make Panasonic, Zicom, CP PLUS	4
6.	Camera 28- NVR (Network Video Recorders) 4 TB to support at least one week recording AND SYSTEM ,to be integrated with AIIMS MAIN CMS SYSEM make of CP PLUS, Hikvision, Dahua	1
7.	Professional Display 43" For Main Server Room in dining area & Kitchen Security office of any standard make	1
8.	Networking Set-up Active & Passive Components	
9.	Access switches 36 Port PoE + switch with SFP Ports	1
10.	Access switches 12 Port PoE + switch with SFP Ports	1
11.	LX Modules- Cisco- 1000BaseLX GBIC models as per requirement	
12.	Passive Components CAT -6 -CAT -6 Cable 4 ft for for all work station , Face Plate/SMB,12/24 Port CAT-6Patch Panel ,CAT-6 UTP Cable , all the items ,as per requirement	
13.	Fiber Components- 6 core SMF Armoured cable for indoor and outdoor as per requirement ,12 port LIU Fully Loaded ,SC-LC/SC Fiber Patch CORD as per requirement	
14.	Services - laying of CAT-6 UTP Cable in suitable casing, fixing and termination IO's, Labeling, Installation & Termination of Jack Panel, Installation of wall mounted rack with proper management of cables, laying indoor fiber cable in conduit above the false ceiling installation of all the components , Integrate the kitchen CCTV, surveillance with AIIMS main server Hub , cable link testing as per standard	

F. UPS SYSTEM 10 KVA

1	UPS SYSTEM 10 KVA with 2 hrs back-up for kitchen Lights, gas detector system as per requirement & for fire alarm system, security surveillances ,Computers,& refrigerator .On-Line UPS System, Single Phase Input &Single Phase output complete with SMF-VRLA batteries to provide backup and battery rack as per requirement . UPS System of make Schneider APC / Vertiv /Emerson & Make of Batteries EXIDE/AMARON/HBL/PANASONIC
2	UPS-Technology -Microprocessor based Digital Control, IGBT based, True on line double conversion, AC to DC conversion and then DC to AC. Inverter Shall be Efficiency > 92%
3	Protection -input Over/Under Voltage, Output Overload, Short Circuit, Battery Low/High, Battery reversed polarity, protection for IGBT & thermal overload.

ANNEXURE -1
(Technical Bid)

E-Tender Number: -----.

TECHNICAL BID FORM

1. For Providing Patient Dietary Services to All Indian Medical Sciences (AIIMS) Jodhpur, Basni MIAPhase-2 Jodhpur Rajasthan 342005
2. Name of Firm/Agency/Company _____
3. Name of the Proprietor/Director of Company _____
4. Registrar Office Full Address _____ (A copy of Firm/Agency/Company Registration Certificate must enclose).
5. Telephone and Fax Number _____
6. Mobile Number _____
7. E-MailAddress _____
8. Firm/Agency/Company Bank Details _____ (Account Number, IFSC Code, Brach Address, Contact Number-mail Address etc).
9. PAN, TAN, GST, TIN Registration Numbers of _____ (Firm/Agency/Company and Proprietor/Partners, self attested copy shall be closed as supported by documentary evidence, along with Form "H" provide herein as part of Annexure -1).
10. FSSAI, ISO 22000 and other relevant Certification Details _____ (Copy shall be enclosed).
11. Labour License, EPF, ESI Registration _____ (Copy of supporting document shall be enclosed)
12. Financial Turnover of the participating Firm/Agency/Company for the last Three (03) years, Details to be furnished duly supported by figures in balance sheet/ profit & loss account for the last three (03) years duly certified by the Chartered Accountant, as submitted by the applicant to the Income Tax Department (Copies to be attached) and to enclosed Form "D" and Solvency certificate as per Form "E" from its Banker as described herein part of Annexure 1.

Financial Year	Turnover Amount (Rs.)	Remarks (if any)
2016-2017		
2017-2018		
2018-2019		

13. Details of the Contract of similar nature work operating since last five years by the tendering, Firm / Agency / Company, Form "F" as described herein part of Annexure 1. The Bidder will also provide copies of work orders, singed and stamped client certificates as **Form "G"** as described herein as part of Annexure-1 towards as documentary evidence of satisfactory work done earlier.

Sr. No.	Name of Clients & other Details (address, contact number, e-mail)	Amount of Contract (Rs)	Duration of Contract	
			From	To
1.				
2.				
3.				
4.				

14. Copy Income Tax returns of the Personal / firm/company for the last Three Financial years 2017-18 & 2018-19, 2019-20 (i.e. Assessment Years 2018-19, 2019-20 & 2020-21) to be enclosed as herein Form “B” as part of Annexure-I, and should be duly certified attested by a practicing Chartered Accountant.
15. In addition to this Technical Bid form/documents, to be attached all the other Annexure /Form /documents, which are required for the technical bidding as described herein Tender Documents.

Sr. No.	Deprecation of Documents	Attached		Remarks (If any)
		Yes	No	

Name of the Authorized Person, Signature and Stamped

Date: _____ Place _____

Contact No: _____ Email Address: _____

Form “A”

**ANNEXURE 1-Part
(Technical Bid)**

INDEMNITY (To be filled by Contractor)

I/We on behalf of M/s _____ hereby agree and undertake that I/We have understood all the safety rules and procedures and all staff working on behalf of M/s _____ will abide by all safety rules and procedures. I/We declare that I M/s _____ will be responsible for any safety violations/ accident etc. AIIMS Jodhpur will not be responsible in case of any accident / incident and will not compensate financially or otherwise.

I hereby declare that I/We am/are sole responsible on behalf of M/s _____ or giving such declaration.

Name of Indemnifier

Signature

(Stamp/Seal of the Indemnifier /Contractor)

FORM "B"**Income Tax**

Upload copy of minimum last three years tax returns details.

Sr.No.	Income Tax Returns - Assessment Year	Furnished	
		Yes	No
1.			
2.			
3.			
4.			

FORM "C"**ANNEXURE 1-Part****(Technical Bid)****CERTIFICATE****DECLARATION REGARDING NON-BLACKLISTING**

(To be executed on Rs.50/- Stamp paper & attested by Public Notary)

I/We Proprietor/ Partner(s)/ Director(s) of M/s._____ hereby declare that the firm/company namely M/s._____ has not been blacklisted or debarred in the past by any Central/State Government/Public Undertaking/Institute/ Organization from taking part tenders and/or in on any other account.

I/We also certify that the above information is true and correct, in every respect and in any case at a later date, if it is found that any details provided above are incorrect/ false, I/We are fully aware that the tender/ contract given to the above firm will be summarily rejected /cancelled / terminated by AIIMS Jodhpurnd. In addition to the above AIIMS Jodhpur will not be responsible to pay the bills for any completed / partially completed work.

Name _____,

Capacity in which he/she signed _____,

Signature of Bidder (firm seal),

Name & address of the firm _____

Date: _____ Place: _____

ANNEXURE 1-Part
(Technical Bid)

FORM “D”
FINANCIAL INFORMATION

1. Financial Analysis – Details to be furnished duly supported by figures in balance sheet/ profit & loss account for the last five years duly certified by the Chartered Accountant, as submitted by the applicant to the Income Tax Department (Copies to be attached).

YEAR

--	--	--	--	--

- a. Gross Annual turnover on Patient Dietary Services works,
- b. Profit/Loss,
- c. Financial arrangements for carrying out the proposed work
- d. Solvency Certificate from Bankers of the bidder in the prescribed Form “E”

Signature of Chartered Accountant with Seal

Signature of Bidder(s)

ANNEXURE 1-Part
(Technical Bid)

FORM “E”

BANKER’S CERTIFICATE FROM A SCHEDULED BANK FOR CERTIFYING THE SOLVENCY OF THE BIDDER

This is to certify that to the best of our knowledge and information that M/S./ Sh. _____ having marginally noted address, a customer of our bank are/is respectable and can be treated as good for any engagement upto a limit of Rs _____ Rupees _____).

This certificate is issued without any guarantee or responsibility on the bank or any of the officers.

(Signature) For the Bank

Name Designation Address of Bank BANK’S SEAL

NOTE:

1. Banker’s certificates should be on letter head of the Bank, sealed in cover addressed to tendering authority.
2. In case of partnership firm, certificate should include names of all partners as recorded with the Bank.
3. Non-compliance & submission of Form D&E shall be treated as incomplete tender document.
4. The above certificate shall be from the RBI Scheduled Bank

FORM "F"

ANNEXURE 1-Part

(Technical Bid)

***DETAILS OF ALL WORKS OF SIMILAR CLASS "PATIENT DIETRAY SERVICES" DURING THE LAST FIVE YR.**

Sr. Number →	1	2	3	4	5
Name of the Project/work & Location					
Owner of the sponsoring Organization					
Cost of Contract					
Date of commencement of Contract					
Contract Period					
Actual Date of completion / Expended					
Litigation/Arbitration case pending or in progress with details					
Name, Contact No., Correspondences & email Address (for reference)					
Remarks					

(*with all above details separate sheet can be enclosed for each client)

Certified that the above list of works/contracts is complete/on-going successfully and no work has been left out and that the information given is correct to my knowledge and belief

Signature of Bidder(s)

PERFORMANCE REPORT OF WORKS REFERRED TO IN FORMS "F"

(Upload copies of original document defining the performance report / experience certificates issued by the respective client)

FORM "G"

**ANNEXURE 1
(Technical Bid)**

1. Name of work/project & location _____
2. Agreement no.: _____
3. Contract Cost: _____
4. Contract Period: _____
5. Date of Start: _____
6. Date of Commissioning: _____
 - a. Status of Assignment: _____
(Completed /On-going/Extended)
 - b. Extension Period: _____
7. Performance Description:
(To be filled by the certifier only)

SR. NO.	ANALYTICAL SKILLS	PERFORMANCE			
		VERY GOOD	GOOD	AVERAGE	POOR
a.	Quality of Service:				
b.	Quality of the Food:				
c.	Financial soundness:				
d.	Technical Proficiency:				
e.	Resourcefulness:				
f.	General Behaviour:				

8. Valuable Interpretation (by the certifier)if any:

Authorized In- Charge or Equivalent
Name, Signed and stamped

FORM "H"

**ANNEXURE 1-Part
(Technical Bid)**

STRUCTURE & ORGANISATION

1. Name & address of the bidder
2. Telephone no /Mobile no/Fax no
3. Legal status of the bidder (attach copies of original document defining the legal status)
 - a. An Individual
 - b. A proprietary firm
 - c. A firm in partnership
 - d. A limited company or Corporation
4. Particulars of registration with various Government Bodies (attach attested photocopy) Organization/Place of registration No
 - 1.
 - 2.
5. Names of Directors or Officers with designation shall be concerned/ oversee of this work.
6. Designation of individuals authorized to act for the organization
7. Has the bidder or any constituent partner in case of partnership firm, ever abandoned the awarded work before its completion? If so, give name of the project and reasons for abandonment.
8. Has the bidder, or any constituent partner in case of partnership firm, ever been debarred /black listed for tendering in any organization at any time? If so, give details.
9. Has the bidder or any constituent partner in case of partnership firm, ever been convicted by the court of law? If so, give details.
10. Any other information considered necessary but not included above.

Signature of Bidder(s)

E-Tender Number: -----.

TECHNICAL - BID DOCUMENTS CHECK LIST

The Bidders should furnish the signed and stamped copy of all specified Techno-commercial Bid documents including Technical- Bid check list.

Name of the Bidder: _____

Name of the Firm /Agency/Company and Full Address: _____

Sr.No.	Legible Documents	Furnished		Page No. of the Bid	Remarks
		Yes	No		
1.	Original Hard Copy of the following document must be kept in the "Pre-Qualification Bid" Envelope and sealed envelope must dropped in person in the Office of Administration AIIMS JODHPUR, Rajasthan, before the Closing date given herein NIB.				
2.	Original Copy of Annexure- 1(on the company letter head) and all form as part of Annexure -1, along with signed & stamped of legible copies of the supporting required documents for Pre-Qualification Bid eligibility evaluation .				
3.	Original copy of Undertaking for Acceptance of all clauses of entire Tender Document from Section-I to Section-X. Undertaking on Non Judicial Stamp Paper worth of Rs.100/-as per Annexure -III duly attested by notary.				
4.	Original copy of Undertaking for Criminal Liability on Non Judicial Stamp Paper worth of Rs.100/-as per Annexure -III duly attested by notary.				
5.	Original duly signed & stamped Copy of declaration for Manpower Strength of the Firm / Agency /Company on the company letter head as per Annexure-VII.				
6.	Original duly signed & stamped copy of Undertaking for Acceptance for supplying, fixing and installation of all the kitchen equipments in IPD kitchen as per Annexure- VIII of Bill of quantity Part-1and Part-3 of Kitchen Equipment /Utensils required for AIIMS Jodhpur Patient Dietary Services				
7.	Original duly signed & stamped copy of Undertaking for Acceptance for supplying, fixing and installation of all the kitchen equipments in Visitor cafeteria as per clause III & sub clause 1,2 & 3 of section V "Schedule of Requirement" and Annexure- 8 Part-1,Part -2 and Part-3 of Bill of quantity required Kitchen Equipment /Utensils for AIIMS Jodhpur visitor cafeteria Services.				
8.	Original duly signed & stamped copy of Undertaking for Acceptance of Technical				

	Specification for Fabricated Equipments and declaration of Make and Model for all brought and imported equipments as per Annexure XI Part 1 and part 2				
9.	Original duly signed & stamped copy Annex.-X of Manufacture's Authorization Form on the letter head of Manufacturing Firm.				
10.	Signed & stamped copy the authority letter in the name /favour of signing and submitting the e-bid documents on behalf of proprietor/partner/director, in case the owner /proprietor /Director are not signing the Tender document.				
11.	Signed copy of valid FSSAI license under Food Safety and Standard Regulation Act 2006 in the name of bidding Firm /Agency /company of the in-house/centralized kitchen being run by bidder since last one year.				
12.	Signed copy of document for the past experience of Patient Dietary in Government Hospitals for minimum 500 beds, supporting documents i.e. copy of the purchase / work order and work completion report duly notarized along with contact details of the end user.				
13.	Signed copy of MSME registration Certificate if bidding Firm /Agency /Company Registered with MSME and exempted for furnishing bid security,				

General Instruction:

1. All pages of the Bid documents pages should be numbered and indexed.
2. The Bidder may go through the above checklist, Clause- 4 -Eligibility Criteria and Clause- 12 - Description of Bidding Process Part-1 Technical Bid ,ensure that all the documents and required Annexure are enclosed/furnished in the bid and no column is left blank. If any column is not applicable, it may be filled as NA.
3. It is the responsibility of the bidder to go through the bidding document to ensure furnishing all required documents in addition to above, if any.
4. Wherever necessary and applicable, the bidders shall enclosed certified copy as documentary proof/evidence to substantiate the corresponding statement.
5. In the case of bidders furnishes erroneous/false documents against any clause/memorandum required herein as per check list/ above serial no 2 its bid will be liable to ignored.

Signature of Bidder(s) with Seal

MEMORANDUM OF UNDERTAKING

(Executed on Rs. 100/-Non Judicial Stamped Paper)

To,
The Director,
ALL INDIA INSTITUTE OF MEDICAL SCIENCES,
Basni Industrial Area, MIA 2nd Phase
Basni, Jodhpur Rajasthan 342005.

Tender document No. _____ **.Dated** _____

Reference/Tender: Supply, Installation, Commissioning, of Kitchen Equipments, Hospital Kitchens Turnkey work and Provide the operation of Patient Dietary & Cafeterias Services in AIIMS Jodhpur.

TENDER ACCEPTANCE CERTIFICATE

Sir,

I/We, the undersigned certify that I/We have gone through the terms and conditions and examined every sections of the above e-tender document, including amendment /corrigendum number _____ dated _____ (If any), the receipt of which is hereby acknowledged/confirmed. I/We now offer to supply and deliver the goods and/ or services in conformity with your above referred document for the sum, as shown in the price schedule/Bill of Quantity attached herewith as financial part of this bid or such other sum as may be agreed to between the AIIMS Jodhpur and the Firm / Agency/Company as signed contract.

I /We undertake, if my/our bid is accepted, to deliver the services in accordance with the delivery schedule specified in the bid documents or agreed upon, in writing, with the AIIMS Jodhpur.

WHEREAS

1. The tender documents for the work as mentioned in “Memorandum” as “Form of Tender” have been issued to me / us by AIIMS-Jodhpur and I/We hereby unconditionally accept the tender conditions and tender documents in its entirety for the above work.
2. Earnest Money Deposit: Nil
 - (I) after award of P.O and submission of Performance Security Deposit / Performance/Bank Guarantee of 3% or 10% (as the case may be) of P.O as per the GTC, clause 8 of Section-IV, (in case of successful bid) or
 - (II) Will also be released in the event of unsuccessful bid or if the Tender is cancelled by AIIMS-Jodhpur within 30 days of date of award/cancellation and/or
3. I/We also declare that the deposited EMD amount will not bear any interest.
4. Performance Bank Guarantee: I/We shall submit/deposit to AIIMS Jodhpur at the time of award of Purchase Order, a Performance Security /FDR/ Bank Guarantee (PBG) deposit of 3% or 10% (as the case may be) of the PO/Contract value (limited to its scope of work) as per tender conditions, valid for up to 180 days beyond 5 years warranty period from the date of issuance of P.O/Contract in the prescribed format, which shall also cover the performance obligation regarding the contract during warranty period.The PSD/ PBG will be discharged by AIIMS Jodhpur after completion of OEM/vendor performance obligations including any warranty obligations under the contract. Separate PSD/PBG to be submitted for CAMC period of 05 years for covering the CAMC obligations.
5. Comprehensive On-site Warranty: I/We or supplier shall provide comprehensive on-site warranty including spares for a period of 05 years for the equipment offered against the subject tender from the date of final acceptance by Customer as per tender conditions.

6. Comprehensive Annual Maintenance Contract: I/We shall agree to provide 05 years CAMC support after expiry of 05 year on-site warranty for all supplied equipment and services. I/We shall also provide one maintenance in-charge of 8 Hours duty for day to day maintenance of equipment and kitchen premises for 05+05 years as per tender conditions.
7. Technology, Spares and Maintenance support: I/We shall guarantee that OEM/Suppliers to provide the technology support, maintenance support and spares support for maintenance/ repair/replacement of faulty equipment and upgrades in built software for a period of 10 years as per tender conditions.
8. Non-Blacklisted certificate: I/We shall certify that I/We and our Firm/Agency /company haven't been blacklisted by any institution of the Central/State Government, Public sector undertaking at the time of bidding in the last 10 years.
9. I/We hereby accept/comply to provide all the assigned Patient Dietary and Cafeterias services as specified in Schedule of requirement and/or Scope of works herewith in this Tender Documents, during the validity of tender as per directions given in the notification of awards /work order/contract agreement within validity /any extension of time of this contract period.
10. I/We shall comply and obtain the FSSAI License under Food and Safety Standard Authority of India before the commissioning and ISO 22000 Certification of Food Safety Management System before and/or within 4 week of commissioning for main and both cafeterias kitchen.
11. I/We shall compile the Standard Operating Procedure (SOP) as specified in this Tender document and pursue the SOP's in day to day operations of all kitchen's production and services.
12. I/We shall provide all the assigned Patient Dietary and Cafeterias services as specified herewith in this Tender Documents and if any services being found of substandard Quality / Quantity / Service, it shall be immediately improved without any addition charges.
13. I/We do hereby undertake/confirm that the rate quoted in the financial Bid for providing patient diets will be valid and fixed for Two years from the date of commissioning of the Kitchen, on the third year of the contract the price/rate adjustment will be Ten percent (10%) increase, on the fourth and fifth year of the contract the price/rate adjustment will be Five percent (5%) increase respectively and the contract may be extend with mutual consent for next five year subject to performance consistency.
14. I/We do hereby confirm the per patient diet rate on any subsequent extension of the contract are at par with the prices quoted to any other Government Hospital.
15. I/We undertake that the per Patient Diet rate quote to AIIMS Jodhpur, shall not be higher than the any approved contact of other Government Institutions in India for the similar nature of Patient dietary services in the current Financial year.
16. I/We offer to operate the Visitor cafeteria Services along with Patient Dietary Services to AIIMS Jodhpur.
17. I/We shall be agreed to operate the visitor cafeteria Services with Fixed Price Menu as provided herewith Tender Document, and for the cafeteria Services will deposit the One Year rent in advance as Security Deposit and pay the monthly rent of 25000/-for the cafeteria along with electricity bills as per actual and Fixed monthly Charges of Rs.2500/- (i.e. Rs. 1,000/- for Cafeteria and Rs. 1,500 for Hospital Kitchen) towards water consumption from the date of commissioning.
18. I/We offer to operate the Visitor cafeteria Services and Install all Kitchen Equipment as per Annexure 8 Part -3 and bear the cost of all Kitchen equipment and maintain/keep running the equipment throughout the contract period.
19. I/We hereby undertake/ confirm to Supply, Installation, Testing, Commissioning of Kitchen equipment and Turnkey work and handover the hospital kitchen premises to AIIMS Jodhpur including services of Defect liability period as per contract, I/We undertake to supply the goods and/or perform the services as mentioned above, in accordance with the delivery schedule and terms and conditions as specified in the e- tender document, including amendment/ corrigendum if any.
20. Joint Receipt Inspection (JRI): I/We shall ensure that the equipment proposed for this tender is fully compliant to the tender specifications and to the specified make and model as applicable. I/We also ensure that the OEM/Supplier shall be responsible for conducting necessary functional tests/training and procedures and obtain necessary clearances as per tender conditions.

21. Liquidated Damages: I/We shall fail to deliver the ordered equipment and complete the turnkey work thereof within the period prescribed and agreed as herewith tender document, AIIMS Jodhpur shall be entitled to recover, as agreed liquidated damages for breach of contract, as per GTC, clause 29 of Section IV.
22. I/We shall fail to provide the desired assigned services in stipulate period as define herewith tender document, the AIIMS Jodhpur has full power/right to penalize monetarily and/or forfeit the Bid Security/security deposit.
23. I/We further understand that you are not bound to accept the lowest or any bid you may receive your above-referred advertised tender enquiry.
24. I/We confirm that we fully agree to the terms and conditions specified in above mentioned bidding document, including amendment/corrigendum if any.

Affirmation

It is hereby solemnly affirmed that the declaration made above and all the information/data and documents submitted by me/ us in our bid are genuine and true, to the best of my/our knowledge and belief. I/We hereby certify that if at any subsequent date, the said declarations and/or information furnished by me/us is found /proved to false and/or incorrect, I/We are liable for any action as deemed fit by the purchaser/AIIMS Jodhpur in addition to forfeiture of the EMD/ Bid Security.

Name of Bidder _____

Signature of Bidder (S) and Seal of Firm/Agency/Company

Business Address _____

Regd. Office Address _____

Date: _____

FORM "I"

CERTIFICATE OF PRICE JUSTIFICATION

[To be given on letter head]

Tender No.:

I/We, M/s. _____ certify that the patient diet rates provided are our best rates and we have not given these materials to any Government Department/PSU/Institution for lesser than these rates in last one year.

Signature and Stamp of the Bidder

E-Tender Number: -----.

DECLARATION OF LEGAL STATUS

(Executed on Rs. 50/-Non Judicial Stamped Paper)

I /We _____ S/o _____ Resident of _____, do solemnly pledge and affirm:

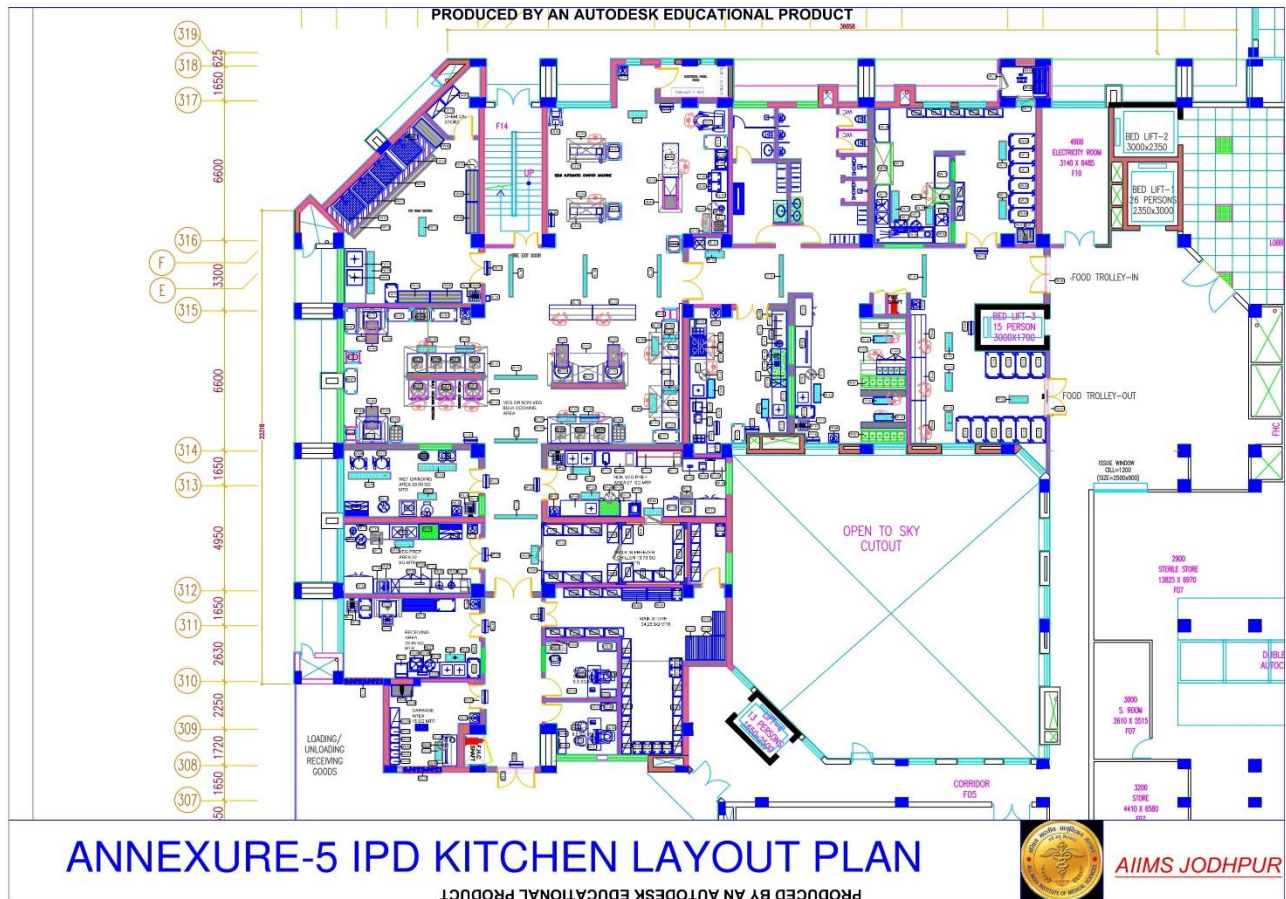
1. That I am the proprietor /partner/authorized signatory of M/s _____
2. That my/our firm has not been declared defaulter by any Government Agency and that no case of any nature i.e. CBI/FEMA/ Criminal/Income Tax/ Sales Tax/Service Tax/Goods and Service Tax/EPF/ESIC/Labour Department Blacklisting is pending against my firm.

Name Signature & Firm stamp

Affirmation/Verification

**ANNEXURE -5
(Technical Bid)**

LAYOUT PLAN OF IPD KITCHEN



PROFORMA OF BANK GUARANTEE (FOR PERFORMANCE GUARANTEE)

Whereas the All Indian Institute of Medical Sciences Jodhpur (hereinafter called "AIIMS-Jodhpur" which expression shall include its successors and assigns) having awarded a work order/contract/supply order No. _____ Dated _____ (hereinafter called the contract) to M/s _____ (Hereinafter called the contractor / supplier) at a total price of Rs _____ subject to the terms and conditions contained in the contract,

Whereas, the terms and conditions of the contract require the contractor to furnish a bank guarantee for Rs. _____ (Rupees _____) being _____ % of the total value of the contract for proper execution and due fulfilment of the terms and conditions contained in the contract

We, _____ the Bank, (hereinafter called the "Bank") do hereby unconditionally and irrevocably undertake to pay to AIIMS Jodhpur immediately on demand in writing and without protest/or demur all moneys payable by the contractor/supplier to AIIMS Jodhpur in connection with the execution/ supply of and performance of the works/equipment/Services, inclusive of any loss, damages, charges, expenses and costs caused to or suffered by or which would be caused to or suffered by AIIMS Jodhpur by reason of any breach by the contractor/supplier of any of the terms and conditions contained in the contract as specified in the notice of demand made by AIIMS Jodhpur to the bank. Any such demand made by AIIMS Jodhpur on the bank shall be conclusive evidence of the amount due and payable by the bank under this guarantee. However, the Bank's liability under this guarantee shall be limited to Rs _____ in the aggregate and the bank hereby agrees to the following terms and conditions:-

1. This guarantee shall be a continuing guarantee and irrevocable for all claims of AIIMS Jodhpur as specified above and shall be valid during the period specified for the performance of the contract including the period of maintenance/warranty i.e. upto _____.
2. We, the said bank further agree with AIIMS Jodhpur that AIIMS Jodhpur shall have the fullest liberty without our consent and without affecting in any manner our obligations and liabilities hereunder to vary any of the terms and conditions of the said contract or to extend time for performance of contract by the contractor from time to time or to postpone for any time or from time to time any of the powers exercisable by AIIMS Jodhpur against the contractor/supplier under the contract and forbear or enforce any of the terms and conditions relating to the said contract and we shall not be relieved from our liability by reason of any such variations or extension being granted to the contractor or for any forbearance, act or omission on the part of AIIMS Jodhpur or any indulgence by AIIMS Jodhpur to the contractor or by any such matter or thing whatsoever, which under the law relating to the sureties would, but for this provision, have effect of so relieving us.

3. This guarantee/undertaking shall be in addition to any other guarantee or security whatsoever AIIMS Jodhpur may now or at any time have in relation to the performance of the works/equipment and the company shall have full re-course to or enforce this security in performance to any other security or guarantee which the AIIMS Jodhpur may have or obtained and there shall be no forbearance on the part of the company in enforcing or requiring enforcement of any other security which shall have the effect of releasing the Bank from its full liability. It shall not be necessary for AIIMS Jodhpur to proceed against the said contractor/supplier before proceeding against the Bank.
4. This guarantee/ undertaking shall not be determined or affected by the liquidation or winding up, dissolution or change of constitution or insolvency of the supplier/contractor, but shall in all respects and for all purposes be binding and operative until payment of all moneys payable to AIIMS Jodhpur in terms thereof are paid by the Bank.
5. The Bank hereby waives all rights at any time inconsistent with the terms of this Guarantee and the obligations of the bank in terms hereof, shall not be otherwise effected or suspended by reasons of any dispute or disputes having been raised by the supplier/contractor (whether or not pending before any Arbitrator/Tribunal / Court) or any denial of liability by the supplier/contractor stopping or preventing or purporting to stop or prevent any payment by the Bank to AIIMS Jodhpur in terms hereof.

We, the said Bank, lastly undertake not to revoke this guarantee during its currency except with the previous consent of AIIMS Jodhpur in writing. Unless a claim is made in writing within three months from the date of expiry of this guarantee i.e. _____ (Three months after the date of expiry) we shall be relieved from all liabilities under this guarantee thereafter.

Signed this _____ day of _____ at _____

Signature with date of authorized officer of the Bank

Name and designation of the officer

Seal, Name, Address & Branch of the Bank

E-Tender Number: -----.

DECLARATION OF MANPOWER STRENGTH

DETAILS OF MANPOWER

- Existing/Present Manpower/Staff Strength on **Regular Payroll** _____
- Existing/Present Manpower/Staff Strength on **Contractual Basis** _____

A. Details of Regular and Contractual Manpower Department wise

S.NO	DEPARTMENT	NO. OF MANPOWER/STAFF ON REGULAR PAYROLL	NO. OF MANPOWER/STAFF CONTRACTUAL BASIS
1.	ADMINISTRATIVE		
2.	HOUSEKEEPING		
3.	F&B SERVICE		
4.	F&B PRODUCTION		
5.	KITCHEN STEWARD		
6.	ENGINEERING		
7.	FINANCE		
8.	SECURITY		
9.	HRD		

B. Details of Current on Regular Payroll Manpower Strength- Departments Hierarchy wise

HIERARCHY →	NO. OF MANPOWER ON REGULAR PAYROLL				
	GR. MANAGER	SUPERVISOR	EXECUTIVE	PLUMBER	ATTENDANT
DEPARTMENT	SR. MANAGER	ASST. MANAGER	COORDINATOR	ELECTRICIAN	GUARD
	MANAGER	SR. CDP/	CAPTAIN	TECHNICIAN	
	OFFICER	SR COOK	COMMIS	TRAINEE	HELPER
	CHEF	ACCOUNTED	COOK	STEWARD	DRIVERS
ADMINISTRATIVE					
ACCOUNTS/ FINANCE					
HOUSEKEEPING					
PURCHASE					
F&B SERVICE					
KITCHEN PRODUCTION					
KITCHEN STEWARD					
ENGINEERING					
SECURITY					
HRD/IT					
TOTAL					
AVERAGE WORK EXPERIENCE					

- It is hereby solemnly affirmed that the declaration made above and all the information/data and supporting documents submitted by me/ us as manpower strength proof genuine and true, to the best of my/our knowledge and belief.

(Name, Signature & (Firm) Seal of Bidder)

ANNEXURE -8 PART-1

(Technical Bid)

E-Tender Number: -----.

BILL OF QUANTITY FOR KITCHEN EQUIPMENT-PART-1				
AIIMS JODHPUR-IPD/MAIN KITCHEN				
ITEM No	QTY.	DESCRIPTION	DIMENSIONS/SIZE/ CAPACITY	MAKE&MODEL
RECEIVING SECTION				
RS-01	2	TWO TIER BUSSING TROLLEY (To be fabricated with the specified material as described in Section IX and construction as per Sr.no.41).	900 X 600 X 900	CUSTOMIZED
RS-02	1	PLATFORM TROLLEY (To be fabricated with the specified material as described in Section IX and construction as per Sr.no.41).	900 X 600 X 900	CUSTOMIZED
RS-03	1	DOUBLE SINK UNIT WITH PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 25).	1350 X 750 X 850+150 Sink Bowl Size 500x500X300	CUSTOMIZED
RS-04	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
RS-05	1	WALL SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 22).	1800 X 300	CUSTOMIZED
RS-06	1	SORTING TABLE WITH DRAIN TROUGH & CROSS BRACING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 54).	1800 X 750 X 850 +150	CUSTOMIZED
RS-07	1	ROUND GARBAGE BIN WITH DOLLY & OPEN FUNNEL LID (Supplying fixing, installation and commissioning as per make mode and specification)	60 Ltr.	PROBBAX - BIN 60 FRONTIER - FBL 60
RS-08	1	WATER PROOF BENCH WEIGHING SCALE The unit with Stainless steel console (Supplying fixing, installation and commissioning as per make mode and specification).	360 X 280- AISI 304304 SS 30 Kg	ESSAE DS-450SS METTLER-TOLEDO - B30
RS-09	1	MOBILE SINK with Perforated sheet Basket size 475x475x150 (To be fabricated with the specified material as described in Section IX and construction as per S.NO57).	600 X 600 X 600 sink bowl size 500x500x300 mm	CUSTOMIZED
RS-10	1	PLATFORM WEIGHING SCALE AISI 304 console (Supplying fixing, installation and commissioning as per make mode and specification).	600 X 600- 304 SS 300 Kg	EQUAL - UEP 12N ESSAE DS-451
RS-11	1	HOSE REEL UNIT (Supplying fixing, installation and commissioning as per make mode and specification).	HOSE LENGTH 15 Mts.	T&S - 5HR-242-01 FISHER - 29602
RS-12	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per Sr.no. 34).	550 X 550	CUSTOMIZED
RS-13	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per s.no.	900 X 350 X 70	CUSTOMIZED

		34).		
RS-14	1	VEGETABLE WASHER WITH BASKET (Supplying fixing, installation and commissioning as per make mode and specification).	50-70 Kg/hrs 1300 X 800 X 1100	COSMOS-CVW-10 WASHMATIC - V 50 S
RS-15	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER (Supplying fixing, installation and commissioning as per make mode and specification).	465 X 480 X 150 +150	FABRINOX -FSK7 PRONT INOX- KSO1.14 WASHMATIC - 13 A
RS-16	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make mode and specification).	2 T -55 Watt 570 X 160 X 280	PCI - PEST O FLASH AVRO -KILLER 600
RS-17	1	AIR CURTAIN WITH SENSOR (Supplying fixing, installation and commissioning as per make mode and specification).	1800 mm	MITZVAH - ASP3180AP3Y AVRO-6 FT EURONICS - EAS
RS-18	1	VEGETABLE CRATE STORAGE RACK (To be fabricated with the specified material as described in Section IX and construction as per S.NO35).	900 X 550 X 2100	CUSTOMIZED
GARBAGE SECTION				
GS-01	1	KNEEOPERATED HAND WASH SINK WITH SOAP DISPENSER (Supplying fixing, installation and commissioning as per make mode and specification).	465 X 480 X 300+150	FABRINOX -FSK7 PRONT INOX- KSO1.14 WASHMATIC -13 A
GS-02	3	MOBILE GARBAGE BIN WITH HEAVY DUTY ROLLER &FOOT PEDAL (Supplying fixing, installation and commissioning as per make mode and specification).	120 LITER 490X680X935	AURA -120 FRONTIER - FLBROL-120
GS-03	1	HOSE REEL UNIT (Supplying fixing, installation and commissioning as per make mode and specification).	HOSE LENGTH 15 Mts.	T&S - 5HR-242-01 FISHER - 29602
GS-04	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO34).	1000 X 550 X 70	CUSTOMIZED
GS-05	1	GARBAGE SORTING TABLE WITH DRAIN TROUGH, GARBAGE CHUTE RHS &CROSS BRACING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 53).	1600 X 700 X 850+150 1000 x 100 x 40	CUSTOMIZED
GS-06	1	WALL SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 22).	1600 X 300	CUSTOMIZED
GS-07	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
GS-08	1	ROUND GARBAGE BIN WITH DOLLY & OPEN FUNNEL LID (Supplying fixing, installation and commissioning as per make mode and specification).	60 Ltr	PROBBAX - BIN 60 L FRONTIER - FBL 60
GS-09	1	STORAGE RACK (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	900 X 500 X 1900	CUSTOMIZED
GS-10	2	AIR CURTAIN WITH SENSOR (Supplying fixing, installation and commissioning as per make mode and specification).	1800 mm	MITZVAH - ASP3180AP3Y AVRO- 6 FT
GS-11	2	INSECT-O-CUTTER	2 T -55 Watt	PCI - PEST O FLASH

		(Supplying fixing, installation and commissioning as per make mode and specification).	570 X 160 X 280	AVRO-KILLER -600
GS-12	1	BIG GARBAGE BIN (Supplying fixing, installation and commissioning as per make mode and specification).	1100 LITERS	POLYWELL 1100 NILKAMAL-1100
DRY MAIN STORE				
DS-01	20	STORAGE RACK (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	900 X 500 X 1900	CUSTOMIZED
DS-02	8	MOBILE INTEGRATED STORAGE BIN WITH LID (To be fabricated with the specified material as described in Section IX and construction as per S.NO 36).	450X 600 X 750	CUSTOMIZED
DS-03	6	PALLET (50 MM DIA OR 50X50 MM SQUARE PIPE) (To be fabricated with the specified material as described in Section IX and construction as per S.NO 38).	1150 X 600 X 250	CUSTOMIZED
DS-04	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make mode and specification).	2 T -55 Watt 570 X 160 X 280	PCI - PEST O FLASH AVRO -KILLER 600
CHILLER ROOM				
CR-01	1	WALK-IN - CHILLER (Supplying fixing, installation and commissioning as per make and specification as per Annexure 9 Part - 2).	2900 X 3500 X 2400	CELFROST /TRUFROST / BLUESTAR
CR-02	8	CHILLER SHELVING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	900 X 550 X 1900	CUSTOMIZED
CR-03	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
FREEZER ROOM				
FR-01	1	WALK- IN- FREEZER (Supplying fixing, installation and commissioning as per make and specification as per Annexure 9 Part 2).	2900 X 3000 X 2400	CELFROST / TRUFROST / BLUESTAR
FR-02	7	FREEZER SHELVING WITH 8 mm DIA PERFORATED AT 100 mm c/c (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	900 X 550 X 1900	CUSTOMIZED
FR-03	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
VEGETABLE PREPARATION SECTION				
VP-01	1	WORK TABLE WITH LHS DRAWER, 2 U/S , (To be fabricated with the specified material as described in Section IX and construction as per S.NO17 & 29).	1850 X 700 X 850+150	CUSTOMIZED
VP-02	1	VEGITABLE PROCESSOR WITH 6 DISC BLADES (Supplying fixing, installation and commissioning as per make mode and specification).	300 - 400 KG/hrs	ROBOT COUPE -CL-52 SAMMIC - CA-401/41 HOBART FB-150
VP-03	1	HORIZONTAL VEGETABLE CUTTER (Supplying fixing, installation and commissioning as	12 Ltr	SIRMAN -KATANA 12 HOBART - 84186

		per make mode and specification).		
VP-04	1	BOWL MIXER/CUTTER (Supplying fixing, installation and commissioning as per make mode and specification).	5.5 Ltr	SIRMAN -C 6 ROBOT COUPE -R5VV SAMMIC - K52
VP-05	1	WALL SHALF (To be fabricated with the specified material as described in Section IX and construction as per S.NO22).	3600 X 300	CUSTOMIZED
VP-06	1	THREE DOOR UNDER- COUNTER CHILLER (Supplying fixing, installation and commissioning as per make mode and specification).	1800 X 700 X 850	BLUE STAR - UC3100GP TRUFROST - GN3100TN
VP-07	1	SLICER WITH 300MM BLADE (Supplying fixing, installation and commissioning as per make mode and specification).).	TABLE TOP	SIRMAN- MIRRA300 Y09 SAMMIC -GCP-350
VP-08	1	WORK TABLE WITH DRAWER 2U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO17&29).	850 X 700 X 850+100	CUSTOMIZED
VP-09	1	KNIFE SHARPENER (Supplying fixing, installation and commissioning as per make mode and specification).	TABLE TOP	WARING - WKS-800 EDULND -401-40099
VP-10	1	KNIFE STERILIZER (Supplying fixing, installation and commissioning as per make mode and specification).	400 X 140 X 620	SIRMAN -STER UV16 W SAMMIC- EC-30
VP-11	1	MOBILE CHOPPING BOARD SANITIZER SINK WITH STAND 475X475X250 (To be fabricated with the specified material as described in Section IX and construction as per S.NO57).	610 X 610 X 600 SINK BOWL 500X500X300	CUSTOMIZED
VP-12	1	FOUR DOOR VERTICAL CHILLER (Supplying fixing, installation and commissioning as per make mode and specification).	1400 X 810 X 2050	BLUESTAR - RC4D1450GP TRUFROST - GN1340TNM MG PRO -Forced Air
VP-13	1	DOUBLE SINK UNIT (THREE SIDE APRON & PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 25).	1350 X 750 X 850+150 SINK 500X500X300	CUSTOMIZED
VP-14	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
VP-15	1	WORK TABLE WITH SIX LEGS, RHS DRAWER & HALF BOTTOM WITH U/S & HALF WITH CROSS BRACING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 17 & 29).	2000 X 750 X 850+150	CUSTOMIZED
VP-16	1	ONION & GARLIC BIN (To be fabricated with the specified material as described in Section IX and construction as per S.NO 40).	1100X750X1200	CUSTOMIZED
VP-17	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER (Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	FABRINOX -FSK-7 PRONT INOX- KSO1.14 WASHMATIC - 13 A PCI - PEST O FLASH
VP-18	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification).	2 T -55 Watt 570 X 160 X 280	AVRO -KILLER 600
VP-19	1	ROUND GARBAGE BIN WITH DOLLY & OPEN FUNNEL LID (Supplying fixing, installation and commissioning as per make mode and specification).	80 Ltr	PROBBAX - BIN 80 L FRONTIER - FBL 80

VP-20	1	CHOPPING BOARD TABLE WITH KNIFE HOLDER , & 3" THICK NYLON CAST CHOPPING BLOCK WITH DRAWER AND U/S (To be fabricated with the specified material as described in Section V and construction as Sr.No. 56	900 x 750 x 865+150	CUSTOMIZED
WET GRINDING SECTION				
WG-01	1	POTATO PEELER WITH STAND (Supplying fixing, installation and commissioning as per make and model specification).	20.Kg.	HOBART- 6460 SAMMIC - PI 20 SIRMAN -PPJ-20SC
WG-02	1	MOBILE SINK WITH ALL SIDE APRON (To be fabricated with the specified material as described in Section IX and construction as per S.NO57).	520 X 520 X 500 SINK BOWL 450X450X300	CUSTOMIZED
WG-03	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
WG-04	1	PATATO BIN (To be fabricated with the specified material as described in Section IX and construction as per S.NO 40).	1100 X 750 X 1200	CUSTOMIZED
WG-05	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	2000 X 350X70	CUSTOMIZED
WG-06	2	TILTING WET GRINDER (Supplying fixing, installation and commissioning as per make and model specification).	10 Ltr.	TRIDENT RISHAB - TG WHITE COSMOS -CMG-15
WG-07	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	1800 X 350 X 70	CUSTOMIZED
WG-08	2	MASALA WET GRINDER (Supplying fixing, installation and commissioning as per make and model specification).	5 HP	RISHAB TRIDENT 5 HP COSMOS-5 HP
WG-09	1	RICE WASHER (Supplying fixing, installation and commissioning as per make and model specification).	22 Ltr	COSMOS -RW-22. RISHAB TRIDENT- RT20
WG-10	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER (Supplying fixing, installation and commissioning as per make and model specification).	465 X 480 X 300+150	FABRINOX FSK-7 PRONT INOX- KSO1.14 WASHMATIC - 13 A
WG-11	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification).	2 T -55 Watt 570 X 160 X 280	-PCI -PEST O FLASH AVRO
WG-12	1	MOBILE TRASH BIN WITH PADEL (Supplying fixing, installation and commissioning as per make & mode)	70 Ltr	POYWELL PW80SR FRONTIER - FLBNROL-70
WG-13	1	HOSE REEL UNIT (Supplying fixing, as per make and model specification)	HOSE LENGTH 15 Mts.	T&S -5HR-242-01 FISHER -29602
WG-14	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	550X550X70	CUSTOMIZED
MEAT PREPARATION SECTION				
MP-01	1	HOSE REEL UNIT (Supplying fixing, installation and commissioning as per make and model specification).Part-2).	HOSE LENGTH 15 Mts.	T&S - 5HR-242-01 FISHER - 29602

MP-02	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	550 X 550 X70	CUSTOMIZED
MP-03	1	DOUBLE SINK UNIT WITH 3 SIDE APRON & PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 25).	1350X 750 X 850+150 SINK BOWL 500X500X300	CUSTOMIZED
MP-04	1	WORK TABLE WITH DRAWER & 2 U/S (To be fabricated with the specified material as described in Section V and construction as per S.NO 17 & 29).	1900 X 750 X 850+150	CUSTOMIZED
MP-05	1	BENCH WEIGHING SCALE (Supplying fixing, installation and commissioning as per make and model specification).	20 Kg	EQUAL - UET 14N ESSAE - DS-415 N-30
MP-06	1	KNIFE SHARPENER (Supplying fixing, installation and commissioning as per make and model specification).	TABLE TOP	WARING - WKS-800 EDULND - 401-40099
MP-07	1	KNIFE STERILIZING CABINET (Supplying fixing, installation and commissioning as per make and model specification).	400 X 140 X 620	SIRMAN - STER UV16 W SAMMIC - EC-30
MP-08	1	MOBILE TRASH BIN WITH OPEN FUNNEL LID AND DOLLY (Supplying fixing, installation and commissioning as per make and model specification).	80Ltr	PROBAX 80 FRONTIER - FLB-80
MP-09	1	CHOPPING BOARD TABLE WITH KNIFE HOLDER , & 3" THICK NYLON CAST CHOPPING BLOCK WITH DRAWER AND U/S (To be fabricated with the specified material as described in Section V and construction as Sr.No. 56	950 x 750 x 865+150	CUSTOMIZED
MP-10	1	WORK TABLE WITH DRAWER & 2U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 17 & 29).	950x750x850+150	CUSTOMIZED
MP-11	1	VACCUUM PACKING MACHINE WITH 1/1GN PAN COVER TRITAN (Supplying fixing, installation and commissioning as per make & mode specification)	385 X 485 X 400 10 -12 m ³ /h.	SIRMAN - W8-40 DX SAMMIC - SE 310
MP-12	1	WORK TABLE WITH DRAWER & 2U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 17 & 29).	750x810x850+150	CUSTOMIZED
MP-13	1	FOUR DOOR VERTICALCHILLER (Supplying fixing, installation and commissioning as per make and model specification)	1400 X 820 X 2050	BLUE STAR - RC4D1450GP TRUFROST - GN1340TN MG PRO- SS304
MP-14	1	TWO DOOR VERTICALFREZEER (Supplying fixing, installation and commissioning as per make and model specification)	700 X 820 X 2050	BLUE STAR RF2D700GP TRUFROST - GN680BTN MG PRO-Forced Air
MP-15	1	WORK TABLE WITH DRAWER & 2U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO17 & 29).	2100 X 750 X 850+150	CUSTOMIZED
MP-16	1	MEAT MINCER (Supplying fixing, installation and commissioning as per make and model specification)	280 X 470 X 410	SIRMAN - TC 22 E SAMMIC - PS12
MP-17	1	MOBILE CHOPPING BOARD SANITIZER SINK WITH STAND 475X475X250 DIVIDED (To be fabricated with the specified material as described in Section IX and construction as per S.NO57).	610 x 610 x 600 SINK BOWL 500X500X300	CUSTOMIZED
MP-18	1	WORK TABLE WITH SIX LEGS AND 2/US HALF BOTTOM & HALF WITHCROSS BRACING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 30).	2000 X 600 X 850+150	CUSTOMIZED
MP-19	1	WALL SHALF (To be fabricated with the specified material as described in Section IX and construction as per S.NO22).	2100X 300	CUSTOMIZED

MP-20	1	SIX LEGS WORK TABLE WITH SINK, & APRON & PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO28).	1800 X 750 X 850+150 SINK BOWL 500X 500X300	CUSTOMIZED
MP-21	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER (Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	FABRINOX FSK-7 PRONT INOX- KSO1.14 WASHMATIC - 13 A
MP-22	2	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
MP-23	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	3 T UV-A T8-55 Watt 500 X 100 X 325	PCI - SPIDER ORCHIDS- ORGP03T
BULK COOKING SECTION				
BC-01	2	MANUAL TILTING BRAISING/BRATT PAN - GAS (Supplying fixing, installation and commissioning as per make and model specification)	120-130 Ltr	OZTI- OTG-130 GAS APOLLO-VTE-120G RG INCROP- TBPG-120M
BC-02	2	BOILING PAN/KETTLE - GAS INDIRECT HEATING (Supplying fixing, installation and commissioning as per make and model specification)	150 Ltr	APOLLO -VEP-150G-I RG INCROP- TBKG 150M
BC-03	4	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	1060 X 560	CUSTOMIZED
BC-04	2	EXHUAUST HOOD WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO 47).	1500 X1300 X 600	CUSTOMIZED
BC-04 A	1	FIRE SUPRESSION SYSTEM (Supplying fixing, installation and commissioning as per make and specification as per Annexure 9 Part -2).	AS PER REQUIREMENTS OF UL 300	ANSUL - R102 BUCKEYE - BFR
BC-05	1	EXHUAUST HOOD WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO 47).	3750 X 1400 X 600	CUSTOMIZED
BC-06	3	MASALA TROLLY WITH TOP PAN FOR 12 1/6 GN & U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 55).	600 X 800 X 850	CUSTOMIZED
BC-07	5	MOBLIE WORKING TABLE WITH 2 U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 31).	1200 X 600 X 850	CUSTOMIZED
BC-08	6	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
BC-09	1	KNEE OPERATED HAND WASH SINK (Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	FABRINOX -FSK-7 PRONT INOX- KSO1.14 WASHMATIC - 13 A
BC-10	4	STOCK POT RANGE WITH CAST IRON GRATES (To be fabricated with the specified material as described in Section IX and construction as per S.NO 44).	900 X 900 X 600 GRATES -500 X 500	CUSTOMIZED
BC-11	3	STOCK POT RANGE WITH CAST IRON GRATES SUPPORT FOR KADHAI (To be fabricated with the specified material as described in Section IX and construction as per S.NO 44).	900 X 900 X 600 GRATES -Ø 500	CUSTOMIZED
BC-12	2	EXHUAUST HOOD WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO47).	3900 X 1400 X 600	CUSTOMIZED
BC-12A	1	FIRE SUPRESSION SYSTEM (Supplying fixing, installation and commissioning as per make and specification as per Annexure 9 Part -2).	AS PER REQUIREMENTS OF UL 300	ANSUL - R102 BUCKEYE - BFR

BC-13	2	FOOD PICK-UP COUNTER WITH 2 U/S AND OHS (To be fabricated with the specified material as described in Section IX and construction as per S.NO 60).	2000 X 700 X 850 +300+450	CUSTOMIZED
BC-14	3	GN PANS TROLLY FOR 1/1 & ½ GN PANS (To be fabricated with the specified material as described in Section IX and construction as per S.NO 42).	720 X 600 X 1900	CUSTOMIZED
BC-15	6	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	2000 X 250	CUSTOMIZED
BC-16	1	IMMERSION BLANDER / MIXER / (Supplying fixing, installation and commissioning as per make and model specification)	9500 RPM	ROBOT COUPE - MP800 TURBO KITCHEN-AID- KHBC4200B
BC-17	1	WORK TABLE WITH 2U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 30).	900X 750 X 850+150	CUSTOMIZED
BC-18	2	COMBI OVEN -GAS (Supplying fixing, installation and commissioning as per make and model specification)	20 TRAY	RATIONAL-SELF COOKING 201G MKN -FLEXI FKGCD615T
BC-19	2	EXHUAST HOOD BOX TYPE WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO47).	1500 X 1500 X 500	CUSTOMIZED
BC-20	2	SIDE MOBILE TABLE FOR COMBI OVEN WITH 1/1GN PAN/TRAY HOLDER (To be fabricated with the specified material as described in Section IX and construction as per S.NO 17 & 31).	800X 750 X 850+150	CUSTOMIZED
BC-21	1	SIDE COUNTER WITH 1/1GN PAN/TRAY HOLDER & OHS (To be fabricated with the specified material as described in Section IX and construction as per S.NO58)	1500X 750 X 850+150 +300+450	CUSTOMIZED
BC-22	3	STOCK POT RANGE WITH CAST IRON GRATES (To be fabricated with the specified material as described in Section IX and construction as per S.NO 44).	900 X 900 X 600 GRATES -500 X 500	CUSTOMIZED
BC-23	1	EXHUAST HOOD WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO 47).	3000 X 1250 X 500	CUSTOMIZED
BC-23A	1	FIRE SUPRESSION SYSTEM (Supplying fixing, installation and commissioning as per make and specification as per Annexure 9 Part -2).	AS PER REQUIREMENTS OF UL 300	ANSUL - R102 BUCKEYE - BFR
BC-24	1	FLY CATCHER WITH GUL TRAP (Supplying fixing, installation and commissioning as per make and model specification)	3 T UV-A T8-55 Watt 500 X 100 X 325	PCI -SPIDER AVR0-GP-1
BC-25	2	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	600X350	CUSTOMIZED
CHAPATI PREPARATION SECTION				
CS-01	3	CHAPATI COLLECTION TROLLY (TOP PAN INSULATED & WITH 2X 1/1 GN PAN & U/S) (To be fabricated with the specified material as described in Section IX and construction as per S.NO 59)	700 X 800 X 850	CUSTOMIZED
CS-02	2	SEMI AUTOMATIC CHAPATI MAKING MACHINE (Supplying fixing, installation and commissioning as per make and model specification)	1650X750X1450	JDC GIRNAR CHAPATI WONDER
CS-03	1	CHAPATI PLATE -BULLET PUFFER WITH PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 46).	1550X750X850	CUSTOMIZED
CS-04	3	EXHUAST HOOD BOX TYPE WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO 47).	1800X1100X500	CUSTOMIZED

CS-05	1	CHAPATI ROLLING TABLE WITH GRANITE TOP, PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 45).	1550x750x850	CUSTOMIZED
CS-06	1	DOUGH KNEADER WITH 2 SPEED MOTOR (Supplying fixing, installation and commissioning as per make and model specification)	FLOUR-25Kg /DOUGH- 50 kg	SAMMIC-DME-40 SINMAG-SM-50T ELECTROLUX -601256
CS-07	1	DOUGH KNEADER WITH REMOVABLE BOWL AND 2 SPEED MOTOR (Supplying fixing, installation and commissioning as per make and model specification)	70 Ltr /Flour-40Kg	SAMMIC-SM75 SINMAG-SM-80T
CS-08	3	MOBILE INTEGRATED STORAGE BIN WITH LID (To be fabricated with the specified material as described in Section V and construction as per S.NO 36).	450 X 600 X 800	CUSTOMIZED
CS-09	1	DOUGH COLLECTION TROLLY TOP PAN INSULATED DEPTH 250 MM FOR 2 X 1/1 GN PAN & U/S (To be fabricated with the specified material as described in Section IX and construction as per Sr. No.59)	900X 600 X 850	CUSTOMIZED
CS-10	1	WORK TABLE WITH DRAWER & CROSS BRACING (To be fabricated with the specified material as described in Section IX and construction as per S.NO17 & 29).	1450X750X850+150	CUSTOMIZED
CS-11	1	WORK TABLE WITH SINK WITH APRON & CROSS BRACING (To be fabricated with the specified material as described in Section IX and construction as per S.NO28).	1500X750X850+150	CUSTOMIZED
CS-12	1	MOBILE TRASH CAN WITH DOLLY AND OPEN FUNNEL (Supplying fixing as per make and model specification)	80Ltr.	PROBEX-80L FRONTIER- FLB-80
CS-13	2	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
CS-14	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	FABRINOX PRONT INOX- KSO1.14 WASHMATIC-13 A
CS-15	1	DOUGH CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	1500 Dough/hr	JDC GAURANG-DB17
CS-16	2	FLY CATCHER WITH GUL TRAP (Supplying fixing, installation and commissioning as per make and model specification)	3 T UV-A T8-55 Watt 500 X 100 X 325	PCI -SPIDER AVR0-GP-1
THERAPEUTIC DIET SECTION				
TD-01	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	FABRINOX FSK7 PRONT INOX- KSO1.14 WASHMATIC-13 A
TD-02	1	WORK TABLE WITH DRAWER ,2U/S & 2 TIER OHS (To be fabricated with the specified material as described in Section IX and construction as per S.NO17 ,21 & 29).	800 X 800 X 850+150 OHS +450 +300	CUSTOMIZED
TD-03	1	FOUR BURNER RANGE WITH U/S OR PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 43).	900 X 800 X 850+150	CUSTOMIZED
TD-04	1	EXHUAST HOOD BOX TYPE WITH FRESH AIR PLENUM (To be fabricated with the specified material as described in Section IX and construction as per S.NO 47).	1200 X 1200 X 500	CUSTOMIZED
TD-04A		FIRE SUPRESSION SYSTEM (Supplying fixing, installation and commissioning as per make and specification as per Annexure 9 Part -2).	AS PER REQUIREMENTS OF UL 300	ANSUL-R102 BUCKEYE-BFR

TD-05	1	MILK BOILER INSULATED (Supplying fixing, installation and commissioning as per make and model specification)	30 Ltr	PARDEEP-9229/30
				BRAVILOR BONAMAT - HM 520
TD-06	1	WATER BOILER INSULATED (Supplying fixing, installation and commissioning as per make and model specification)	27 Ltr	PARDEEP-7227 6G
				BRAVILOR BONAMATHM 520
TD-07	1	WORK TABLE WITH SIX LEGS, DRAWER & 2 U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO17 &29).	2100 X 800 X 850+150	CUSTOMIZED
TD-08	1	WORK TABLE WITH SINK & 350 MM APRON SIX LEGS 35% CROSS BRACING AT SINK SIDE ,AND BALANCE 65% WITH UNDER 2 U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 28).	2000 X 800 X 850+150	CUSTOMIZED
TD-09	2	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
TD-10	1	STORAGE CUPBOARD WITH FIVE SHELF ,BOTTOM SHELF 150 MM ABOVE THE GROUND (To be fabricated with the specified material as described in Section IX and construction as per S.NO41	600X 450 X 1900	CUSTOMIZED
TD-11	1	TWO TIER BUSSING TROLLEY (To be fabricated with the specified material as described in Section IX and construction as per S.NO41).	900 X 600 X 900	CUSTOMIZED
TD-12	1	TWO DOORS VERTICAL REFRIGERATOR (Supplying fixing, installation and commissioning as per make and model specification)	700X 810 X 2100	BLUE STAR-RC2D700GP
				TRUFROST-GN700TNM
				MG PRO- Forced Air
TD-13	1	WORK TABLE WITH SINK WITH APRON, & PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 28).	1550 X 700 X 850+150	CUSTOMIZED
TD-14	1	THREE DOOR UNDER -COUNTER REFRIGERATOR (Supplying fixing, installation and commissioning as per make and model specification)	1800 X 700 X 850+100	BLUE STAR -UC3100GP
				TRUFROST-GN3100TN
				MG PRO- Forced Air
TD-15	1	CIRTUS LEVER JUCIER (Supplying fixing, installation and commissioning as per make and model specification)	50 Ltr/Hr	SANTOS-EVOLUTION 70
				CEADO-SL 98
				SAMMIC-ECP
TD-16	1	CENTRIFUGAL JUICER (Supplying fixing, installation and commissioning as per make and model specification)	100 Ltr/Hr	ROBOT COUPE-J 80
				SAMMIC-LI 400
TD-17	1	BLANDER (Supplying fixing, installation and commissioning as per make and model specification)	JAR 2Ltrs	SAMMIC-TB 2000
				WARING-MX 1000 XTX
TD-18	1	INDUCTION STOVE/HOP (Supplying fixing, installation and commissioning as per make and model specification)	TABLE TOP 3.5KW 400 X 375 X 100	SIRMAN-IH 35
				STELLA-TS 3501
TD-19	1	TABLE TOP KITCHEN WEIGHING SCALE WATER PROOF (Supplying fixing, installation and commissioning as per make and model specification)	10KG	CAS - 1W
				ESSAE-DS 773 SS
TD-20	1	WALL SHALF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 22).	3300X 300	CUSTOMIZED
TD-21	1	WORK TABLE WITH DRAIN TROUGH IN FRONT & 2 U/S (To be fabricated with the specified material as described in Section IX and construction as per S.NO 17 & 29).	1800 X 700 X 850+150	CUSTOMIZED
TD-22	1	WALL SHALF (To be fabricated with the specified material as described in Section IX and construction as per S.NO22).	1800 X 300	CUSTOMIZED
TD-23	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	2 T -55 Watt 570 X 160 X 280	PCI -PEST O FLASH
				AVRO- KILLER 600

TD-24	1	MOBILE TRASH CAN WITH DOLLY AND OPEN FUNNEL (Supplying fixing as per make and model specification)	80Ltr.	PROBEX-80L FRONTIER- FLB-80
POT WASH SECTION				
PW-01	1	POT WASH DOUBLE SINK UNIT WITH SIDE DASH BOARD, SINK APRON & PIPE SHELF (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	2575X1000X700+250 2 SINK BOWL-800 X 800 X 400	CUSTOMIZED
PW-02	4	POT RACK (To be fabricated with the specified material as described in Section IX and construction as per S.NO 37).	1500 X 600 X 1500	CUSTOMIZED
PW-03	2	WALL MOUNTED PRE RINSE UNIT WITH FAUCET (Supplying fixing, installation and commissioning as per make and model specification)	8" WALL MOUNTED	T&S- B-0133-01 FISHER-25038
PW-04	1	TWO TIER BUSSING TROLLEY (To be fabricated with the specified material as described in Section IX and construction as per S.NO 41).	900 X 600 X 800	CUSTOMIZED
PW-05	1	HOSE REEL UNIT (Supplying fixing, installation and commissioning as per make and model specification)	HOSE LENGTH 15 Mts.	T&S -5HR-242-01 FISHER-29602
PW-06	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	550 X 550 X70	CUSTOMIZED
PW-07	4	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	1200 x 1200 x 70	CUSTOMIZED
PW-08	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
PW-09	1	DRAIN TROUGH GRATING (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	2000 x 350 x 70	CUSTOMIZED
PW-10	1	GRATING WITH FRAME (To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	5500 x 200	CUSTOMIZED
PW-11	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	2 T -55 Watt 570 X 160 X 280	PCI -PEST O FLASH ORCHIDS-OR/FK/04
PW-12	1	MOBILE GARBAGE BIN (Supplying fixing, as per make and model specification)	120tr.	SINTEX-GRRW-09-01 FRONTIER- FLBNROL-120
CHEMICAL STORE				
CA-01	2	STORAGE RACK (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	900 x 450 x 2100	CUSTOMIZED
PATIENT FOOD PACKING SECTION				
FP-01	1	FOUR DOOR VERTICAL REFRIGERATOR (Supplying fixing, installation and commissioning as per make and model specification)	1340X810X2100	BLUE STAR - RC4D1450GP TRUFROST-GN1340TNM MG-PRO-FORCED AIR
FP-02	1	WORK TABLE WITH DRAIN TROUGH IN FRONT AND 2U/S (To be fabricated with the specified material as	1900X750X850+150	CUSTOMIZED

		described in Section IX and construction as per S.NO 30).		
FP-03	1	WORK TABLE WITH SINK, 6 No. OF LEGS AND SINK COVER WITH APRON THE ,BOTTOM 1/ 2 WITH 2.U.S & 1/2WITH CROSS BRACING To be fabricated with the specified material as described in Section IX and construction as per S.NO 28).	1800X750X850+150	CUSTOMIZED
FP-04	1	HOT FOOD TROLLEY WITH 11 PAIRS OF DEEP - DRAWN SUPORT LEDGES GAP 115 MM (11GN PAN 2/1 - 100 mm /22 GN PAN 1/1-100 mm) To be fabricated with the specified material as described in Section IX and construction as per S.NO 50).	850 x 745 x1750	CUSTOMIZED
FP-05	1	CABINATE CUM FOOD PICKUP COUNTER WITH 2 U/S OHS AND HINGED 4 DOOR To be fabricated with the specified material as described in Section IX and construction as per S.NO 21).	2100 X 700 X 850+150	CUSTOMIZED
FP-06	1	SALADETTES STATION CUM REFRIGERATOR WITH 1/1 GN PAN (Supplying fixing, installation and commissioning as per make and model specification)	1365 x 700 x 865	BLUE STAR -SC3100B
				TRUFROST-SC 903
FP-07	2	FOOD PICKUP WITH HOT BAIN MARIE ,TRAY REST RAIL OHS CUM HOT CABINET TO HOLD 1/1 GN PANS To be fabricated with the specified material as described in Section IX and construction as per S.NO 48).	2100 x 700 x 865	CUSTOMIZED
FP-08	1	WORK COUNTER WITH 3 DRAWERS To be fabricated with the specified material as described in Section V and construction as per S.NO17 & 21).	735 X 700 X 865	CUSTOMIZED
FP-09	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER (Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	FABRINOX FSK-7
				PRONT INOX- KSO1.14
				WASHMATIC-13 A
FP-10	1	HOSE REEL UNIT (Supplying fixing, installation and commissioning as per make and model specification)	HOSE LENGTH 15 Mts.	T&S -5HR-242-01
				FISHER -29602
FP-11	1	DRAIN TROUGH GRATING To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	550 X 550	CUSTOMIZED
FP-12	9	DRAIN TROUGH GRATING To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
FP-13	1	WATER COOLER (Supplying fixing, installation and commissioning as per make and model specification)	120 Ltr.	BLUE STAR-SDLx80120B
				USHA -SS60120G
FP-14	1	MOBILE GLASSES RACK (To be fabricated with the specified material as described in Section IX and construction as per S.NO 35).	515 X 575 X 1200	CUSTOMIZED
FP-15	2	DRAIN TROUGH GRATING To be fabricated with the specified material as described in Section V and construction as per S.NO 34).	2000 X 200	CUSTOMIZED
FP-16	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	3 T UV-A T8-55 Watt 500 X 100 X 325	PCI -SPIDER
				ORCHIDS-ORGP03T
FP-17	1	MOBILE GARBAGE BIN WITH DOLLY & OPEN FUNNEL (Supplying fixing as per make and model specification)	80 Ltr.	PROBEX 80L
				FRONTIER- FLB -80

PATIENT FOOD TROLLEY STATION				
TS-01	20	PATIENT HOT FOOD SERVING - CUM -DISTRIBUTION TROLLEY To be fabricated with the specified material as described in Section IX and construction as per S.NO 49).	1200 X 700 X1050	CUSTOMIZED
TS-02	1	POLCORD TRAY CONVEYOR UNIT (Supplying fixing, installation and commissioning as per make and model specification)	6000 X 600 X 850	WASHMATIC -WA 65 HOBART
TS-03	1	KNEE OPERATED HAND WASH SINK WITH SOAP DISPENSER Supplying fixing, installation and commissioning as per make and model specification)	465 X 480 X 300+150	PRONT INOX- KS01.14 WASHMATIC -13 A FABRINOX FSK-7
TS-04	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	3 T UV-A T8-55 Watt 500 X 100 X 325	PCI -SPIDER ORCHIDS -ORGP03T
TS-05	2	AIR CURTAIN WITH SENSOR (Supplying fixing, installation and commissioning as per make and model specification)	2100 MM	MITZVAH -ASP4210AP3Y AVRO-7FT
DISH WASH SECTION				
DW-01	1	HOSE REEL UNIT (Supplying fixing, installation and commissioning as per make and model specification)	15 Mts.	T&S -5HR-242-01 FISHER-29602
DW-02	1	DRAIN TROUGH GRATING To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	800 X 650	CUSTOMIZED
DW-03	6	PATIENT HOT FOOD TROLELY To be fabricated with the specified material as described in Section IX and construction as per S.NO 49).	1050 X 700 X 800	CUSTOMIZED
DW-04	1	"L"- SHAPED SOILED DISH DROP OFF TABLE WITH SINK, AND GARBAGE CHUTE S Sink Blow 2X-500x500 x 300 To be fabricated with the specified material as described in Section IX and construction as per S.NO 26 & 25).	2775 x 800 +1950 x 750 x 850 + 200	CUSTOMIZED
DW-05	1	CONVEYOR TYPE DISH WASHER WITH DRYER (Supplying fixing, installation and commissioning as per make and model specification)	2000 X 775 X 1500 200 RACKS /hrs.	HOBART - CS-A 200 D WINTER HALTER - STR 200 MEIKO - UPSTER KS200
DW-06	1	CLEAN DISH LANDING TABLE with 8 LEGS, RACK (500X5000 HOLDING STRIP To be fabricated with the specified material as described in Section IX and construction as per S.NO27).	1550 X 750 X 850+200	CUSTOMIZED
DW-07	1	LODING TABLE WITH SINK WITH BOTTOM PIPE SHELF To be fabricated with the specified material as described in Section IX and construction as per (s.no26 & 25)	1925X750X850+200 Sink Blow -500x500x300	CUSTOMIZED
DW-08	1	HOOD TYPE DISWASHER (Supplying fixing, installation and commissioning as per make and model specification)	750 X 680 X1500	HOBART ECOMAX604- 31B WINTER HALTER -PT- 500 MEIKO - UPSTER H500
DW-09	1	VAPOUR HOOD To be fabricated with the specified material as described in Section IX and construction as per S.NO 33).	1100 X 1100 X 500	CUSTOMIZED
DW-10	1	CLEAN DISH LANDING TABLE with 8 LEGS, RACK (500X500) HOLDING STRIP To be fabricated with the specified material as described in Section IX and construction as per S.NO27).	1550X750X850+150	CUSTOMIZED

DW-11	4	DRAIN TROUGH GRATING To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	900 X 350 X 70	CUSTOMIZED
DW-12	1	DRAIN TROUGH GRATING To be fabricated with the specified material as described in Section IX and construction as per S.NO 34).	1500 X 350 X 70	CUSTOMIZED
DW-13	1	MOBILE GARBAGE BIN (Supplying fixing as per make and model specification)	80Ltr	SINTEX - GRRW-09-01 FRONTIER - FLBNROL-90
DW-14	1	MOBILE SINK WITH CROSS BRACING To be fabricated with the specified material as described in Section IX and construction as per S.NO57).	610 x 610 x 700	CUSTOMIZED
DW-15	7	CLEAN DISH STORAGE RACK To be fabricated with the specified material as described in Section IX and construction as per S.NO35).	900 X 450 X2100	CUSTOMIZED
DW-16	1	INSERT O CUTTER (Supplying fixing, installation and commissioning as per make and model specification)	2 T -55 Watt 570 X 160 X 280	PCI - PEST O FLASH ORCHIDS - OR/FK/04
DW-17	2	PRE- RINSE SPRAY UNIT WITH FAUCET (Supplying fixing, installation and commissioning as per make and model specification)	8" WALL MOUNTED	T&S - B-0133-01 FISHER -25038
DW-18	1	VAPOUR HOOD To be fabricated with the specified material as described in Section IX and construction as per S.NO 33).	2000X 900 X 500	CUSTOMIZED
DW-18	1	WALK -IN CHILLIER FOR WET GARBAGE (Supplying fixing, installation and commissioning as per make and model specification as per Annexure - 9 Part-1))	1500X2250 x 2100	CELFROST /TRUFROST / BLUESTAR
DW-19	2	PALLET (To be fabricated with the specified material as described in Section IX and construction as per S.NO 38).	650 x 600 x 250	CUSTOMIZED

MISCELLANEOUS

CONSTRUCTION OF GAS BANK ,INSTALLATION of GAS PIPELINE , GAS DETECTION SYATEM AND COMMISSIONING TESTING OF COMPLETE SYSTEAM AT IPD. KITCHEN - CAGE WITH MS ANAGLE ,STRIP & WIRE MASH AS PER ENDORSE SHOP DRAWING , FITTED WITH 10 +10 MANIFOLD SYSTEM, (IPD KITCHEN - 10+10 One set working another set standby) LPG cylinder bank of Commercial LPG CYLINDER with: 'C' class seamless steel pipe conforming to IS:1239 : 50 mm from gas bank pipe laying upto kitchen and further reduce to 40 mm for rest pipe laying, with twin stage Pressure regulator as per required PSII (dial type) and supported with wall by providing adequate supports spacing not more than 1.5 mtr., fitted with flanges & accessories and isolation valves having ball valves of approved makes with LPG installation certificate having carbon steel body, SS ball and PTFE seat and all other fittings such as tees, reducers, unions, elbows etc. The piping shall be joined through welding by using welding electrode of ISI marked only. Care must be taken to prevent rusting of piping installation by providing red oxide primer coating. On completion, the LPG manifold complete with all accessories and individual components which are subjected to cylinder pressure shall be capable of withstanding a test pressure twice the working pressure. All gas point fitted with ball value and pressure regulator before connection to equipment. All the accessories, components used for installation of LPG pipeline system shall have the approval from Oil company i.e. IOCL/HP/BP. Isolation/shut off valves shall be ball valves (L&T make) with installation certificate for use in LPG pipelines and shall have carbon steel body, stainless steel ball and PTFE seat. The work includes supply, installation, testing and commissioning of LPG manifold and supply system with at least two coat paints as per LPG colour norms. Fire fighting arrangements for LPG bank & Gas leakage detection system to be placed and should be as per the guidelines of statutory body/local authority/local government. Inspection and Certification from Third party for Gas Pipeline system from/through approved/authorized agency
Preferred make - MS pipe - JINDAL / TATA ,Value -L&T, Pressure regulator- United ,Vanaz

GAS LEAKAGE DETECTION SYSTEM - Gas leak detectors shall be connected to a localized alert alarm; emergency shut-off valve as well as the kitchen Fire suppression & exhaust systems through control panel. The gas supply safety shut-off SOLENOID VALVE valve system shall also be interlocking with the kitchen automatic fire suppression system provided with CCOE & PESO approved make of Gas Leak Detector, Control panel and solenoid valve of MADAS Italy make

ANNEXURE- 8- PART-2

BILL OF QUANTITY FOR KITCHEN COOKING & FOOD SERVICE UTENSILS -PART-2				
AIIMS JODHPUR-IPD KITCHEN				
ITEM No	QTY.	DESCRIPTION	DIMENSIONS/SIZE/ CAPACITY	MAKE & MODEL
1.	1000	POLYCARBONATE 6 COMPARTMENTTRAY WITH COVER	10"X14"	KENFORD/ CAMPRO
2.	1000	POLYCARBONATE 3 COMPARTMENTTRAY WITH COVER	9"X9"	KENFORD/ CAMPRO
3.	1000	POLYCARBONATE FOOD BOWL	4 INCH	KENFORD/ CAMPRO
4.	1000	POLYCARBONATE CUPS & SAUCER	3 INCH DIA	KENFORD/ CAMPRO
5.	2500	STAINLES STEEL DINNER SPOONS	AP/DINNER	OEM/SS316
6.	1000	STAINLES STEEL DESSERT FORK	DESSERT FORK	OEM/SS316
7.	1500	STAINLES STEEL SOUP SPOONS	SOUP SPOONS	OEM/SS316
8.	2000	STAINLES STEEL TEA SPOONS	TEA SPOONS	OEM/SS316
9.	1200	STAINLES STEEL S INSULATED FLASK FOR TEA/ COFFEE / MILK	250 ML	MILTON/CELLO
10.	1500	GLASS BOTTLES FOR LIQUID FEED	250 ML	OEM
11.	4 EACH	CHOPPER BOARDS WHITE/GREEN/YELLOW/RED/BLUE	450X450X100	OEM
12.	4	ASAI 304 STAINLES STEEL SANDWICH PATILAS	70 LITERS	PARDEEP /MIRRA
13.	4	ASAI 304 STAINLES STEEL SANDWICH PATILAS	50 LITERS	PARDEEP /MIRRA
14.	6	ASAI 304 STAINLES STEEL SANDWICH PATILAS	40 LITERS	PARDEEP /MIRRA
15.	6	ASAI 304 STAINLES STEEL SANDWICH PATILAS	20/10 LITERS AS REQUIRED	PARDEEP /MIRRA
16.	2	ASAI 304 STAINLES STEEL KADHAI HEAVY	36INCH	PARDEEP /MIRRA
17.	2	ASAI 304 STAINLES STEEL KADHAI HEAVY	24INCH	PARDEEP /MIRRA
18.	2	ASAI 304 STAINLES STEEL RICE STRAINER	FULL SIZE	OEM/304
19.	4	ASAI 304 STAINLES STEEL CONICAL STRAINER	MEDIUM	OEM/304
20.	2 EACH	ASAI 304 STAINLES STEEL PARAT	BIG/MEDIUM/SMAL	OEM/304
21.	2	PRESSURE COOKER	30 LITERS	ISI- STAINLESS STEEL
22.	15	COMBI OVEN GN PAN FOR IDLI	1/1 GN PAN	STAINLESS STEEL
23.	10	COMBI OVEN PERFORATED GN PAN	1/1 GN PAN	STAINLESS STEEL
24.	16	COMBI OVEN GN PAN	1/1 GN PAN	STAINLESS STEEL
25.	4 EACH	FOOD THERMOMETER	Thermo Pro TPO3 /Thermo Pro TP- 16/	RAJ / TESTO - THERMOMETER
26.	3 EACH	COLANDER	BIG/MEDIUM	PARDEEP/VINOD
27.	10 EACH	STAINLESS STEEL STORAGE DRUMS	BIG/MEDIUM/SMAL	PARDEEP/VINOD
28.	10	KITCHEN TOWELS DISPENSERS WITH JUMBO ROLL	BLUE MS FRAME	OEM
29.	1	SHOES COVER DISPENSER MACHINE	750X340	EURONICS-ESCDI / DOLPHY-DSCD-0006
30.	10	STAINLESS STEEL SOAP DISPENSER	1000 -1500ML	EURONICS-ES-19/ ORCHID-OR/SD/24C DOLPHY DSDR0108

31.	10	PAPER TOWEL DISPANCER	450-600 MULTIFLOD	EURONICS -EP-01 / ORCHID-OR/TD/05 DOLPHYDPDR0032
33.	2	HAND SANITIZER DISPENSER	1500-2000 ML	EURONICS-EST-05/ DOLPHY-DSDR0080
33.	Apart from above items, all other required food cooking accessories/utensil& service ware for running & operation of kitchen, shall be procured by the successful bidder on his cost, and ensuring smooth/timely functioning of the IPD Kitchen. The contractor shall responsible to procure all food cooking utensil /accessories & service ware of AISI 304/FSSAI standard.			

GENERAL INSTRUCTION -IPD KITCHEN:

1. For all customized/fabricated equipment specified with size and dimension as described herein Bill of quantity (BOQ) –should be constructed as per described Technical, Material Specification, and quality work and construction instruction of each item specifically, herewith in Section IX of Tender Document.
2. It will be the responsibility of the successful bidder to ensure that the supplier/authorized the manufacturer shall physically check the dimensions, of the kitchen area and synchronize with the layout plan at the site, subsequently, prepare and submit a complete set of customized kitchen equipment shop drawings of each fabricated kitchen equipment and drawings should show details of construction and materials to be used as per specification mention herewith in Section-9 of the tender document. The complete set drawing should be submitted to concerned department within a week or early from the date of signing the contract/placement of the order for the verification, review, and approval prior to manufacture.
3. For all the Indigenous and foreign origin equipment, as specified herein Bill of quantity (BOQ) –Part -1, with the alternative, make and model, the bidder has to specified/indicate the selected / proposed make and model in Annexure -9, Part 2, and submit the same duly signed stamped along with technical bid supported with equipment, Technical specification datasheet/ make/model and brochure /catalogue, which are quoted/offered in the schedule of Price.
4. For all the Indigenous and foreign origin equipment, as specified herein Bill of quantity (BOQ) –Part -1, with the alternative, make and model, the bidder has to specify/indicate and propose only from given make and & model, any diversion in make and model will lead to rejection.
5. The offer /quote submitted as per BOQ –Part -1 should include all item/component/ accessories / connectivity etc. which are essential for comprehensive smooth commissioning/ function of the entire unit/equipment.
6. All the supporting documents of selected/proposed make and model of indigenous or foreign origin equipment, the bidders shall mark each document with the item no as per BOQ and provide the detailed compliance sheet as herein ANNEXURE 9 Part -2.
7. The bidders shall ensure that the principal supplier /distributor and/or dealer should supply/deliver and install, all the BOQ-Part 1, equipment either customized/indigenous and/or foreign origin within SIX (06) months or early from the date of signing the contract/placement of the order and /or opening of letter of credit.
8. It will be the responsibility of the successful bidder to ensure proper supply, fixing, installation, testing, and commissioning of all the kitchen equipment (i.e. fabricated /indigenous & foreign origin) and Gas Bank, Pipeline & Gas Detector System, as per BOQ Annexure 8 of Part 1 and for the gas bank & pipeline painting should be colour as per coded IS: 2379 of 1963/Equivalent standard and for testing of gas pipeline it will be the responsibility of the bidder to submit the approved third-party testing certificate. The successful bidder shall be responsible for placing all the signage required at the gas bank.
9. No supplementary substitutions in sizes or shapes and/or spec. and no variation to the details shown/approved shop drawings shall be made without prior approval by the Institute authorized in charge.
10. The firm/bidder to submit an undertaking in a technical bid that rates for “comprehensive Annual Maintenance Contract” have been quoted in the price bid for a period of five years after five years of warranty of all the equipment of herein BOQ.
11. Vendor to furnish an undertaking to the fact that all the BOQ equipment quoted and to be supplied shall be brand new equipment and not a refurbished one.

12. The contractor shall responsible for the supplying, installation, commissioning, and maintenance of Kitchen Equipment and operation of AIIMS Jodhpur IPD kitchens and Dietary Services as per clause II of Section V Scope of work.
13. The bidders shall enclose any of the following valid attested specified document/s in support of eligibility Criteria of the principal manufacture, along with Specific authorization from the principal manufacturer/supplier as herewith in ANNEXURE -10 this tender:

SR.NO.	CATEGORY OF SUPPLIER	DOCUMENTS OF ELIGIBILITY CRITERIA
A.	INDIAN MANUFACTURERS	Any one of the following valid documents (Notary attested):
		a) Factory license/Manufacturing license
		b) NSIC registration certificate
		c) DGS&D registration certificate
		d) SSI/DIC registration certificate
		e) ISO Certificate
B.	DEALERS / DISTRIBUTORS AUTHORIZED BY INDIAN /FOREIGN MANUFACTURER	a) Specific authorization from their principal manufacturer
		b) Any statutory document confirming the "Manufacturer" status of the Principal Manufacturer.

I/We confirm that we fully agree to supplying, fixing installation and commissioning of all kitchen equipment and food cooking accessories/utensil& service ware as per the terms and conditions specified in above mentioned **Annexure -8, Part-1 and Part-2** and as per bidding document, including amendment/corrigendum if any

Name of Bidder _____

Signature of Bidder (S) and Seal of Firm/Agency/Company

Business Address _____

Regd. Office Address _____

Date: _____

ANNEXURE -8 –PART-3

BILL OF QUANTITY FOR KITCHEN EQUIPMENT-PART-3				
AIIMS JODHPUR-VISITOR CAFETERIA				
ITEM No	QTY.	DESCRIPTION	DIMENSIONS/SIZE/ CAPACITY	MAKE&MODEL
RECEIVING SECTION				
RS-01	2	TWO TIER BUSSING TROLLEY	900 X 600 X 900	CUSTOMIZED
RS-02	1	PLATFORM TROLLEY	900 X 600 X 900	CUSTOMIZED
RS-03	1	DOUBLE SINK UNIT WITH PIPE SHELF	1300 X 750 X 850+150 sink 500x500	CUSTOMIZED
RS-05	1	SORTING TABLE WITH DRAWER & CROSS BRACING	1650 X 750 X 850 +150	CUSTOMIZED
RS-06	1	WALL SHELF	1650 X 300	CUSTOMIZED

RS-07	1	ROUND GARBAGE BIN WITH DOLLY & OPEN FUNNEL LID	80 Ltr.	PROBBAX - BIN 80 L/ FRONTIER - FBL 80 or EQUIVALENT
RS-08	1	BENCH WEIGHING SCALE	370 X 370- 304 SS 20 Kg OR AS PER REQUIRMENT	EQUAL - EIWS - 12 /ESSAE - DS-415 N or EQUIVALENT
RS-09	1	MOBILE SINK WITH BASKET & CROSS BRACING	600 X 600 X 600	CUSTOMIZED
RS-10	1	PLATFORM WEIGHING SCALE	600 X 600- 304 SS 300 Kg	EQUAL - UEP 12N/ ESSAE DS-451 or EQUIVALENT
RS-16	2	CRATE STORAGE RACK	1250X600 X 1900	CUSTOMIZED
MAIN STORE ROOM				
MS-01	3	PALLET (50 MM DIA OR 50X50 MM SQUARE PIPE)	1200X600X250	CUSTOMIZED
MS-02	13	STORAGE RACK	900X450X 1900	CUSTOMIZED
MS-04	4	MOBILE INGREDIENTS STORAGE BIN WITH LID	450X600X800	CUSTOMIZED
WALK IN CHILLER				
CR-02	5	STORAGE RACK COLD ROOM	900X500X1900	CUSTOMIZED
VEG.PREPARATION SECTION				
VP-02	1	DOUBLE SINK UNIT WITH THREE SIDE APRON & PIPE SHELF	1200 X 750 X 850+150 SINK BOWL SIZE- 500X500X300	CUSTOMIZED
VP-04	1	WORK TABLE WITH DRAWER & 2U/S	1800 X 750 X 850+150	CUSTOMIZED
VP-05	1	MOBILE CHOPPING BOARD SANITIZER	610 X 610 X 600 SINK BOWL 500X500X300	CUSTOMIZED
VP-06	1	MOBILE TRASH CAN WITH OPEN FUNNEL & DOLLY	80 Ltr.	PROBBAX - BIN 80 L/ FRONTIER - FLBROL-80 or EQUIVALENT
VP-07	1	DRAIN TROUGH GRATING	350 X 350 X 70	PROVIDE & INSTALL BY AIIMS ID
VP-08	1	WORK TABLE WITH CROSS BRACING	1500 X 750 X 850+100	CUSTOMIZED
VP-09	1	WALL SHELF	1500X300	CUSTOMIZED
VP-10	1	BOWL CUTTER	5 LTRS	SIRMAN C-6/ROBOT COUPE -5 VV/SAMMIC-K52
VP-11	1	FOUR DOOR VERTICAL CHILLER	1400X 810 X 2050	BLUE STAR -GP SERIES / TRUFROST-GN SERIES /MG PRO
VP-12	1	WORK TABLE - DRAWER,2 U/S	1500 X 750 X 850+150	CUSTOMIZED
VP-13	1	VEGITABLE PROCESSOR/CUTTER WITH 6 DISC BLADES	300 – 400 KG/hrs	ROBOTCOUPE-CL-50/ SAMMIC-CA-31 /
VP-14	1	KNIFE STERILIZER	400 X 140 X 620	SIRMAN -STER UV16 W/ SAMMIC- EC-30
VP-15	1	ONION & PATATO BIN	1200X700X1200	CUSTOMIZED
BLUK COOKING SECTION				
BC-01	3	STOCK POT RANGE	750X750X600	CUSTOMIZED
BC-03	1	MASALA TROLLY TOP PAN 12 1/6 GN & WITH U/S	600X750X850	CUSTOMIZED
BC-04	1	MOBILE WORK TABLE WITH 2 U/S	1150X600X850	CUSTOMIZED

BC-07	3	GASTRONORM HOLDING CABINET	425X620X620	CAMBRO-UPC-400 or EQUIVALENT
NORTH -SOUTH INDIAN -CONTINENTAL -CHINESE COOKING SECTION				
FC-03	1	REFRIGERATED BAIN MARIE WITH CHILLER BOTTOM TOP FITTED WITH 12" X4 ROUND PAN FOR DOSA BATTER & BOTTOM WITH 1/1 GN PAN WITH OHS	950X750X850+150 +450	CUSTOMIZED
FC-04	1	DOSA PLATE- GAS	13500X750X850	CUSTOMIZED
FC-05	1	SIDE WORK TABLE With 1/1GN PAN DRAWER, 2 U/S & OHS	900X 750 X 850+150 +450	CUSTOMIZED
FC-06	1	SS TANDOOR	800X750X850+150	CUSTOMIZED
FC-07	1	WORK TABLE WITH 1/1GN PAN DRAWER, 2 U/S & OHS	800X750X850+150 +450	CUSTOMIZED
FC-08	1	TWO BURNER INDIAN RANGE WITH PIPE SHELF	1200X750X850+150	CUSTOMIZED
FC-10	1	THREE DOOR UNDER -COUNTER REFRIGERATOR	1800 X 700 X 850+100	BLUE STAR GP / TRUFROST GN (SERIES) /MG PRO
FC-11	1	WORK TABLE WITH 2 U/S	900X700X850+150	CUSTOMIZED
FC-12	1	WORK TABLE OF SIX LEGS WITH SINK & APRON UNDER SINK CROSS BRACING, AND BALANCE WITH PIPE SHELF	1800 X 700 X 850+150 SINK 500X500X300	CUSTOMIZED
FC-13	1	FOUR DOOR VERTICAL CHILLER	1400X 810 X 2050	BLUE STAR GP SERIES /TRUFROSTGN SERIES /MG PRO
FC-14	1	MOBILE GABAGE CAN	80 LITERS	FRONTIER OR EQU.
FC-15	1	WORK TABLE WITH 1/1GN PAN DRAWER 2 U/S & OHS	800X750X850+150	CUSTOMIZED
FC-16	1	FOUR BURNER RANGE	850X750X850+150	CUSTOMIZED
FC-17	1	SS GRIDDLE PLATE -GAS	900X750X850+150	CUSTOMIZED
FC-18	1	WORK TABLE WITH 1/1GN PAN DRAWER & 2 U/S	1000X750X850+150	CUSTOMIZED
FC-19	1	2+1 CHINESE RANGE	1500X7500X850+450	CUSTOMIZED
FC-20	1	CHINESE SAUCE TABLE WITH DRAWER, OHS & 2/US	900X7500X850 +450+450	CUSTOMIZED
FC-23	1	FOUR DOOR VERTICAL CHILLER	1200 X 800 X2050	BLUE STAR GP SERIES /TRUFROSTGN SERIES /MG PRO
FC-24	1	WORK TABLE WITH SINK & APRON SIX LEGS CROSS BRACING,	1500 X 750 X 850+150 SINK 500X500X300	CUSTOMIZED
FC-25	2	MOBILE WORK TABLE WITH 2U/S	1150X600X850	CUSTOMIZED
FC-25	1	THREE DOOR PREPARATION COUNTER REFRIGERATOR	2050X800X850	BLUE STAR GP SERIES /TRUFROSTGN SERIES /MG PRO
FC-26	1	CHAPATI ROLLING TABLE	1600X 750 X850	CUSTOMIZED
FC-27	1	CHAPATI PLATE WITH BUFFER -GAS	1500X750X850	CUSTOMIZED
FC-29	2	MOBILE GARBAGE BIN WITH OPEN FUNNEL & DOLLY	80 Ltr	PROBAX 80L / FRONTIER - FLBROL-90 or EQUIVALENT
FC-30	1	STEAMER- 10 TRAY	10 TRAY	SARAS -10
FC-32	1	WORK TOP WITH CABINET OHS AND GN PAN HOLDER	800X750X850+150	CUSTOMIZED
POT WASH SECTION				

PW-01	1	POT WASH SINK WITH PIPE U/S	2400X1000X700+250 SINK 800X800X400	CUSTOMIZED
PW-03	2	WALL MOUNTED PRE RINSE UNIT WITH FAUCET	WALL MOUNTED - 8" CENTERS	T&S- B-0133-01-12 CRB / FISHER- 25038
PW-04	3	POT WASH RACK	1200X600X1500	CUSTOMIZED
DISH WASH SECTION				
DW-01	3	CLEAN DISH RACK	900X450X2100	CUSTOMIZED
DW-02	1	SOILED DISH DROP OFF AND GARBAGE CHUTE & DRAIN THROUGH IN FRONT CROSS BRACING FRONT OPEN	1800 X750X850+200	CUSTOMIZED
DW-03	1	LOADING/FEEDING TABLE WITH SINK UNIT, AND PIPE SHELF- RHS TO LHS (as per site)	1700X750X850+200 SINK BOWL 500X500X300	CUSTOMIZED
DW-04	1	WALL MOUNTED PRE RINSE UNIT WITH FAUCET	WALL MOUNTED - 8"CENTERS	T&S- B-0133-01- 12CRB / FISHER- 25038
DW-05	2	DRAIN TROUGH GRATING	900X350X70	PROVIDE & INSTALL BY AIIMS ID
DW-06	1	HOOD TYPE DISWASHER	640X750X X1500	HOBART/ECOMAX 604-12B / WINTER HALTER -PT-500M/MEIKO - UPSTER H500
DW-08	1	ANGULAR EXIT /CLEAN DISH LANDING TABLE with6 LEGS, RACK(as per site) (500X500) HOLDING STRIP	200X700+1200X700X850 +200	CUSTOMIZED
DW-10	1	MOBILE GARBAGE BIN WITH OPEN FUNNEL & DOLLY	60Ltr	FRONTIER - FLBROL- 60
STAFF DRINKING WATER STATION				
BA-01	1	WATER COOLER	120 LITERS	BLUESTAR- SDLX80120B
BA-02	1	GLASS RACK FOR DRINKING STATION	650X575X1500	CUSTOMIZED
GARBAGE SECTION				
GS-01	1	GARBAGE SORTING TABLE WITH FRONT SIDE DRAIN TROUGH , GARBAGE CHUTE &CROSS BRACING	1500 X 750 X 850+150 1000 x 100 x 40	CUSTOMIZED
GS-02	2	STORAGE RACK	900X450X1900	CUSTOMIZED
GS-04	3	ROUND GARBAGE BIN WITH DOLLY & FUNNEL LID	60 Ltr	PROBBAX - BIN 60 L/ FRONTIER - FBL 60
GS-05	3	MOBILE GARBAGE BIN WITH PADEL	425X 625 X 800	POLYWELL-PW- 120CP/ FRONTIER - FLBNROL-120
BEVERAGE SECTION				
BS-03	1	SS STORAGE CABINTE	1500X650X840	CUSTOMIZED
BS-04	2	COFFEE DISPENSING MACHINE	TABLE TOP	AS PER REQUIREMENT
BS-05	2	TEA AND SOUP VENDING MACHINE	TABLE TOP	AS PER REQUIREMENT
BS-06	1	SOFT/COLD DRINK DISPENCING MACHINE		AS ER REQUIRMENT
BS-07	2	CHEST FREEZER –GLASS TOP 400 LITERS	1295X650X850	BLUE STAR/WESTERN /EQUIVALENT
BS-08	2	BLANDER	2 LITERS	JCT/SUJATA
BS-09	1	CITRUS JUICER	TABLE TOP	SANTOS-EVOLUTION 70 / CEADO-SL 98 or EQUIVALENT
BS-10	1	JUICE EXTRACTOR	TABLE TOP	ROBOT COUPE -J-80 / CEADO-700 ES

Bs-11	2	MILK BOILER /WATER BOILER	25 LITERS/ AS PER REQUIREMT	PARDEEP
BS-14	1	MOBILE GARBAGE BIN	75 Ltr	SINTEX - GRRW-09-01/ FRONTIER - FLBROL-90
BS-15	2	VISI COOLER	900X610X2000	TRUFROST /BLUE STAR /CELFFROST
FOOD SERVICE AREA				
FS-01	1	GRANITE COUNTER		BY ID
FS-02	2	CONFECTIONERY DISPLAY CABINATE	1500X730X1300	TRUFROST/ELANAPRO OR EQUIVALENT
FS-03	1	3 DOOR PREPARATION COUNTER	2020X800X1085	BLUESTAR / TRUFROST / ELANAPRO
FS-04	2	SANDWICH GRILLER	TABLE TOP	AS PER REQUIREMENT
FS-05	1	DOUBLE DECK COUNTERTOP PIZZA OVEN STONE BASE	TABLE TOP	AS PER REQUIRMENT
FS-06	2	REFRIGERATOR COLD BAIN MARIE WITH GN PAN	1200X700X850	CUSTOMIZED
FS-07	3	HOT BAIN MARIE WITH GN PAN WITH 2US COVER THREE SIDE	1200X700X850	CUSTOMIZED
FS-08	2	SS STORAGE CABINATE TOP FITTED WITH 1/1 GN PAN	750X700X850	CUSTOMIZED
FS-10	1	MICROWAVE	550X450X350	AS PER REQUIRMENT
FS-14	2	MOBILE GARBAGE BIN	75 Ltr	SINTEX - GRRW-09-01/ FRONTIER - FLBROL-90

GENERAL INSTRUCTION- VISITOR CAFETEIRA:

1. The Successful bidder/ contractor shall be responsible for procuring, fixing, installation commissioning, and maintenance of all the above Part -3 kitchen equipment in visitors Cafeteria. All the Annexure -8, Part-3 kitchen equipment will be procured by the bidder at his own cost as per Clause III of Section -V of Tender Document.
2. All the fabricated & other kitchen Equipment of ANNEXURE 8 PART-3 will be fabricated with the specified material as described in Section IX and to install by the successful bidder as per section V of clause –III, sub clause-1 “Seclude of Requirement”.
3. Apart from the above items, the entire other required food cooking accessories, utensils, and service ware for running & operation of Cafeteria services & Kitchen production shall be procured by the successful bidder on his cost, and ensuring smooth/timely functioning of the Cafeteria Kitchen Production & Services. The contractor shall procure all food cooking utensils/accessories of AISI 304/FSSAI standard.
4. The successful bidder ensure all the procured equipment are brand new and fabricated equipment specified with size and dimension as described herein Bill of quantity (BOQ) –Part-3 – constructed as per described Technical, Material Specification, and quality work and construction instruction of each item specifically, herewith in Section IX of Tender Document.
5. For all the customized fabricated equipment it will be the responsibility of the successful bidder to ensure that the supplier/authorized the manufacturer shall physically check the dimensions, of the kitchen area and synchronize with the layout plan at the site, prior to manufacturing.
6. For all the Indigenous and foreign origin equipment, as specified herein Bill of quantity (BOQ) –Part -3, with the alternative, make and model, the bidder have to procure only from given make and & model, equivalent make and model shall be considered if any technical issue, up-gradation of make and model, discontinuation of model/product, and non-availability of a defined model in any of these circumstances bidder shall submit written request to concern authorized dept/person with details of substitute/alternative make & model, product catalogue/brochure, spec sheet and can procure the substitute/alternative or the suggested equipment only after written authorization from the concerned department.

7. The bidders shall ensure that the principal supplier /distributor and/or dealer should supply/deliver and install, all the BOQ-Part 3, Visitor Cafeteria Kitchen equipment either customized/indigenous and/or foreign origin within SIX (06) months or early from the date of signing the contract/placement of the order .
8. The contractor shall responsible for the procurement, installation, commissioning, and maintenance of Kitchen Equipment and operation of AIIMS Jodhpur Visitor Cafeteria kitchens as per clause III of Section V Scope of work.

I/We confirm that we fully agree to install all the equipment as per the terms and conditions specified in above mentioned **Annexure -8 Part-3** and as per bidding document, including amendment/corrigendum if any

Name of Bidder_____

Signature of Bidder (S) and Seal of Firm/Agency/Company

Business Address _____

Regd. Office Address_____

Date:_____

ANNEXURE -9 Part-1**(Technical Bid)****E-Tender Number: -----.****ACCEPTANCE OF TECHNICAL SPECIFICATION
& DECLARATION OF PRODUCT****GENERAL KEYPOINTS OF TECHNICAL SPECIFICATIONS****A. WARRANTY & CAMC**

1. The Bidders must provide for comprehensive warranty (including preventive maintenance and all spares & labour) from the date of completion of the satisfactory installation. The warranty charges shall not be quoted separately otherwise the offer shall be summarily rejected. The warranty period of all equipment and machinery will be for 05 years.
2. The bidders must also provide for subsequent 05 (five) years' comprehensive maintenance contract including preventive maintenance and all spares & labour in their price bid. Failure to comply this condition will entail the rejection of the bids
3. While calculating the total unit price of the item / system to be procured, expenditure to be incurred in maintenance of the quoted item / system including all spare parts for a total period of 5 years after expiry of the warranty period of 5 years shall also be taken into consideration. Accordingly, it is mandatory for the bidders to submit the rate for Comprehensive Annual Maintenance Contract (with spares) for a minimum period of 5 years after the expiry of warranty period of 5 years.
4. The following are to be noted while quoting for CAMC:
 - a. The cost of CAMC (for requisite period as mentioned in clause 2 above), will be added for ranking/evaluation purpose.
 - b. No conditional warranty will be acceptable.
 - c. Warranty as well as Comprehensive Maintenance contract will be inclusive of all accessories, spares and services.
 - d. During Warranty period and during Comprehensive Maintenance Contract period, the supplier is required to visit at each consignee's site at least once in 04 months commencing from the date of the satisfactory installation for preventive maintenance of the goods including testing and calibration as per the service/ technical/ operational manual.
 - e. The Bidder along with its supplier & Indian Agent and the CAMC provider shall ensure continued supply of the spare parts for the machines and equipments supplied by them to AIIMS Jodhpur for 10 years from the date of installation and handing over.
5. Firm have to provide a minimum **UPTIME GUARANTEE** of 90% to 95% (of 365 Days)/ per year during the warranty period as well as during the Comprehensive Annual Maintenance Contract.
6. **Time Limits prescribed**

Sl. No	Activity	Time Limit
a.	Installation & Delivery period	4 weeks from date of issuance of supply order
b.	Comprehensive warranty period	5 years from the date of successful installation
c.	CAMC period	5 years after expiry of the 5 years warranty i.e. six year onwards
d.	Frequency of visits to all User Institution concerned during Warranty/CMC	One visit every three months (4 visits in a year) for periodic/preventive maintenance and any time for attending repairs/break down calls
e.	Frequency of payment of CAMC charges	Every six months after completion of the Period
f.	Submission of Performance Security and entering into CAMC contract	15 days before from the date of expiry 5 year warranty period.

g.	Maximum time to attend any Repair call	Within 72 hours
h.	Uptime in a year during warranty as well as during CAMC period.	90 to 95 of 365 days

B. KITCHEN EQUIPMENT / MACHINERY

1. The Bidders shall study the custom build /fabricated equipment specifications provided herewith, as **Section IX** before preparing their bids and shall clearly indicate any changes or deviations from those given in the documents in their jobs. Deviations should be shown in a tabular form clearly indicating item wise deviation alongside original specifications so these may be considered during technical evaluation of the bid.
2. The supplier should confirm that all equipment quoted would carry manufacturer's extended warranty of 60 months (five years) from the date of complete handing over / commissioning of all equipment.
3. It shall be the responsibility of the Bidder along with its supplier to complete work including supply, assembly, and installation, commissioning, testing & successful handing over to AIIMS Jodhpur.
4. The Bidder along with its supplier shall submit two (2) sets of catalogue cut in original of all equipment quoted. The item no. and quantities as per BOQ/Price Bid shall be clearly indicated on top right side of the catalogue. Accessories and optional equipment included in the prices shall be clearly indicated in red.
5. The Bidders as per clause 4 above , shall be submit catalogue cuts of all Indigenous and Foreign Goods clearly indicated equipment model quoted ,for technical evaluation of the bid. The catalogue cut should be submitted along with Technical Bid.
6. Successful Bidder along with its supplier shall physical verify all dimensions of kitchen area and synchronize with Kitchen equipment layout plan prior to start of production& procurement of equipment.
7. After the installation of equipment has been completed the final inspection shall be carried out at the site by the authorized in charge of AIIMS Jodhpur and equipment has if any draw backs / shortage shall be address /replace by the supplier.
8. Successful Bidder along with its supplier shall submit 4 sets of "as-built" drawings on 1:50 scale in addition to an Auto-Cad 20104 version on CD showing the final layouts and dimensions of the equipment as well as separate all services drawings for electrical, plumbing, drainage and LPG connections provided install at site.

GENERAL REQUIREMENTS FOR CUSTOMIZED EQUIPMENT

1. Successful Bidder along with its supplier shall prepare fabrication equipment Shop drawings as per section IX technical specification.
2. Successful Bidder along with its supplier submit, Shop drawings of all customized equipment in scale not less than 1:25 for review and approval from authorized in-charge AIIMS Jodhpur prior to manufacture. Drawings should indicate show/ details of construction and materials to be used.
3. Successful Bidder along with its supplier has to submit the samples of materials components and accessories to authorized in-charge AIIMS Jodhpur in order to quality assures / standards, (i.e..burners, knob, handles, section of panels, interlocking arrangements of panels, hinges trolley wheels and other such hardware) and for approval along with the drawings.
4. All the equipment and associated components shall be fabricated as per the approved fabrication shop drawings. The successful bidder shall ensure & responsible of the right quality of fabrication, inspection during production, quality assurance and overall responsibility of completing the fabrication job as per section IX technical specification and approved shop dawning's .
5. The successful bidder shall ensure & responsible for timely supply, installation and commissioning of all customized and other equipment as specified in BOQ/Price Bid.

Name of Bidder_____

Signature of Bidder (S) and Seal of Firm/Agency/Company

Business Address _____

Regd. Office Address_____

Date:_____

ANNEXURE -9 Part-2
(Technical Bid)

E-Tender Number: -----.

FORM –“I”

The bidders must furnish with the technical bid the copy of the catalogue cuts / Technical Brochures / Product Data Sheets of the Make and Model selected and offered from the BOQ in the Bid and declare the make and model offered according to the item number in the following format . All the supporting catalogue cut to be furnished with the page numbered and BOQ item no. as per above clause no4.

TECHNICAL SPECIFICATION COMPLIANCE DECLARATION OF DOMESTIC & FOREIGN GOODS

a. INDIGENOUS/DOMESTIC GOODS AS PER BOQ MAKE & MODEL OFFERED				
BOQ- ITEM No	PRODUCTS	SPECIFICATION	MAKE & MODEL OFFERED	PAGE NO.
RS-08, MP-05& RS-07	BENCH WEIGHING SCALE	Class - III Digital water proof Scale of Capacity AS PER MAKE AND MODEL Stainless Steel Pan/Consol of 300 mm x 300mm Round Corner on Platform and unit with Battery Back-up		
RS-10 & RS-04	PLATFORM WEIGHING SCALE	Class - III Digital Scale of Capacity 300Kg (Max) Stainless Steel consol & platform of 600 mm x 600mm Rechargeable Battery Backup		
RS-14	VEGETABLE WASHER	Vegetable washing with, Water Vortex /Bubble technology Ozone gas bubbles to clean vegetables Control panel with a well drainage switch and knob to regulate recirculation water intensity Capacity 10-25 Kg /hr or more Complete throughout / AISI 304 stainless steel construction Perforated stainless steel base filter and supply with removable basket of 150 mm depth as per tub size		
R-15,GS-01,VP-17,WG-10,MP-22,BC-09,CS-14 ,TD-01,FP-09 ,&TS-03	KNEE OPERATED HANDWASH SINK	Size -480x350x250 +150 or as per make and model wall mounted fitted with swan neck spout& brass knee operated mechanism 304 AISI stainless steel construction throughout To be supplied with SS wall mounted soap dispenser		
RS-16,GS-11,DS-04 , VP-18 , WG-11,MP-24, ,PW-11,DW-16 , TD-23	INSECT-O-CUTTER	Heavy duty MS powder coated body fitted with 2 standard lamp/tube of 15w UVA. Stainless Steel protective Grill & Grids both side Supplied with wall mounted bracket Automatic switch -off if unit is opened. Area covered 300-400 sq ft.		
BC-24,,CS-16,FP-16 TS-04	INSECT-O-CUTTER WITH GUL PAD	Fitted with 3 nos. of UV light and Glue pad Translucent technology –disperses light 180° Wall mounted unit		
RS-17, & GS-10,T-05	AIR CURTAIN	Unit 1500, 1800 mm and 2100 mm Dual speed, MOC Winding Copper, Aluminium body Blower ABS type, CFM 1000-1400, Noise Level 50-60 db, Max velocity 21m/s,		
GS-02 , RS-07,WG-12	MOBILE PEDAL	80 Ltr& 60-75 Ltr		

,VP-19,MP-08 ,CS-12, PW-12 &,FP-17	OPERATED GARBAGE BIN	Option for the lid cover, Heavy duty wheel, Foot paddle to open the & lid super tuff construction		
GS-08,& DW-13	MOBILE ROUND GARBAGE BIN WITH DOLLY	Open funnel type green color lid, supplied with Dolly, 70- 80liters Max Height 600 mm without dolly. Polyethylene Construction		
VP-06 & TD-14	THREE DOOR UNDER- COUNTER CHILLER	ASAI 304 Stainless steel interior, Three (3)) no of Doors with insulation Door Opening as per GN 1/1 Pan Internal Temp 2 Deg C to 8 Deg C Thermostat digital Air-cooled ventilated cooling system Refrigerant Gas: R-134 A Three (3) Removable & Adjustable shelve		
VP-12 , FP-01,MP-13	FOUR DOOR VERTICAL CHILLER	ASAI 304 Stainless steel interior, Four (4) no. of Doors with insulation Internal Temp 2Deg C to 8Deg C Air-cooled ventilated cooling system Refrigerant Gas: R-134 A Six (6) Removable & Adjustable shelve		
TD-12	TWO DOOR VERTICAL CHILLER	ASAI 304 Stainless steel interior, Two (2)/no of Doors with insulation Internal Temp 2Deg C to 8Deg C Air-cooled ventilated cooling system Refrigerant Gas: R-134 A Six (3) Removable & Adjustable shelve		
MP-14	TWO DOOR VERTICAL FEERZER	ASAI 304 Stainless steel interior, Four (4) no of Doors with insulation Internal Temp -22 Deg C Air-cooled ventilated cooling system Refrigerant Gas: R-404 A Six (6) Removable & Adjustable shelve		
FP-06	SALADETTES STATION CUM REFRIGERATOR WITH 1/1 GN PAN	ASAI 304 Stainless steel interior Refrigerated display top and a night cover Pan supports for 1 x GN 1/1 pan, 4 x GN 1/2 pans and 3 x GN 1/3 pans supplied with GN Pans Refrigerated bottom sectionGN1/1 pan Compatibility fitted with drawers Internal Temp 2Deg C to 8Deg C with static cooling Refrigerant Gas: R-134 A		
WG-06	TILTING WET GRINDER	Capacity 10 Ltr Motor 1Hp/1.5 HP, stainless steel construction Tilting system the drum to tilt and lock at 90 degree for easier and hygienic transfer of batter Fitted with Roller Stone Assembly Adjustable Arm lock System		
WG-08	WET MASALA GRINDER/GRAVY MACHINE	The inner frame is made of SS 304 grade Stainless Steel. Grind bulk quantities of wet masala, chutney, ginger paste, garlic paste, red chilli & coriander paste, tomato puree. Capacity 200g/hrs /5 hp motor		
WG-09	RICE WASHER	Capacity 20 - 22kg/batch, duration /batch 3-5 minutes Supply with 0.5 HP Pump Stainless Steel construction 6 bars water inlet pressure		
CS-15	DOUGH CUTTER	ASAI 304 Stainless steel exterior & HEAVY duty Steel frame/chassis, compact portable technology Cap. 1500 dough ball/hrwt adjustable-20-80 gr all the other specification as per make & model selected & offered from BOQ		

CS-02	SEMI AUTOMATIC CHAPATI MAKING MACHINE	ASAI 304 Stainless steel exterior & HEAVY duty Steel frame/chassis, compact three Layer Belt Conveyor technology Capacity 1000 chapati/hr Thickness- 1mm-2.5mm & size 3" to 4" dia LPG consumption – 2.5- 3 kg/hr All the other specification as per make & model selected & offered from BOQ		
TD-05	INSULATED MILK BOILER	ASAI 304 Stainless steel construction Capacity 30 Ltr, Indirect Heating, Insulated double dispenser, temperature control and water level indicator		
TD-06	INSULATED MILK BOILER	ASAI 304 Stainless steel construction Capacity 25-30 Ltr Insulated double wall with pup filled in between		
FP-13	WATER COOLER	Capacity-120 Ltr, Food grade Stainless steel water tank & Insulated Stainless steel body Refrigerant Gas: R-134 A all the other specification as per make & model selected & offered from BOQ		
TS-02	POLCORD TRAY CONVEYOR UNIT	Fitted Staring and ending unit of 500 mm and centre unit either of 1800 x3 Or 1200 x4, ending unit fitted with motor and photo electric end sensors for automatic conveyor stopping ASAI 304 Stainless steel construction & top fitted with 15 mm polyurethane cord all the other specification as per make & model selected & offered from BOQ		
b. FOREIGN ORGIN GOODS AS PER BOQ				
DW-01,FP-01,PW-05,MP-01, GS-03,R-11	HOSE REEL UNIT	Open epoxy coated steel hose reel, high flow spray valve, 3/8" x 50' hose, ratcheting system, multi-fit bracket, adjustable hose bumper and 3/8" NPT female inlet and 3/8" NPT male x 1/2" NPT reducing adapter. Fitted with High Flow Spray Valve		
VP-02	VEGITABLE PROCESSOR WITH 6 DISC BLADES	Large Cylindrical hopper supplied with 6 set of disc blades (Grater, julienne, dicing, slicers & potato masher) Capacity 350-450 kg plus /hrs Supply with the stand for blades and 2 no. of 1/2 GN PAN 250 mm depth , fitted 750 watt motor all the other specification as per make & model selected & offered from BOQ		
VP-03	HORIZONTAL VEGETABLE BOWL CHOPPER	Supplied with 2 set of hub blades serrated and normal bowl/tank capacity 12 liters," and 18" Stainless Steel Bowl All the other specification as per make & model selected & offered from BOQ		
VP-04	BOWL MIXER/CUTTER	Tank capacity 5-6 litres and Supplied with optional, toothed blades and scraper spatula The other specification as per make & model selected & offered from BOQ		
VP-07	SLICER	Blade size 300mm/12" all the other specification as per make & model selected & offered from BOQ		
VP-09, & MP-06	KNIFE SHARPENER	Two grinding wheels (fine and coarse), plus one stropping wheel provide maximum sharpness and polish. Three Station knife sharpener, Supplied with extra grinding wheel assembly The other specification as per make & model selected & offered from BOQ		
VP-10 & MP-07	KNIFE STERILIZER	Knife Capacity -15 no's/batch. All other		

	CABINET	Specification as per make & model selected & offered from BOQ		
WG-01	POTATO PEELER WITH STAND	Load Capacity 20 kg Production 450 kg /hrs supplied with company fitted original stand the other specification as per make & model selected & offered from BOQ		
MP-11	VACCUM PACKING MACHINE	VACUUM PUMP-10-12mc/h supplied with 2x 1/1GN PAN tritan BPA free Cover with external suction hose ,the other specification as per make & model selected & offered from BOQ		
MP-16	MEAT MINCER	Output capacity -kg/10min, the other specification as per make & model selected & offered from BOQ		
BC-16	IMMERSION BLANDER/MIXER	Supplied WITH PAN SUPPORT, Arm length 22" with 9500-10000 rpm all other Specification as per make & model selected & offered from BOQ		
BC-18	COMBI OVEN - GAS	Capacity -20 X1/1 GN pan tray supplied with 4 set of each GN pans for idly, Granite enamelled container perforated pan stainless steel grid, combi fired ,chicken super spike, grill and tandoori skewer and all LPG connection ,hose pipe, pressure regulator psi gauge and L&T ball valves etc All other Specification as per make & model selected & offered from BOQ		
CS-06	DOUGH KNEADER	Dough mixer with 40 Ltr with two speed All parts in contact with food are entirely made of food grade stainless steel (bowl, spiral and rod) Capacity in flour -25 kg , Removable bowl , protection cover All other Specification as per make & model selected & offered from BOQ		
CS-07	DOUGH KNEADER	Dough mixer with 70 Ltr all parts in contact with food are entirely made of food grade stainless steel (bowl, spiral and rod) Capacity in flour -40 kg , Removable/fixed bowl, Stainless steel protection cover unit with 2 speed All other Specification as per make & model selected & offered from BOQ		
TD-15	CITRUS LEVER JUICER	Specification as per make & model selected & offered from BOQ		
TD-16	CENTRIFUGAL JUICER/ JUICE EXTRACTOR	Unit with removable stainless steel bowl, cone, and cup average output around 50 litres/hr Specification as per make & model selected & offered from BOQ		
TD-17	BLANDER	Specification as per make & model selected & offered from BOQ		
TD-18	INDUCTION STOVE	TABLE TOP MODEL Cooking surface in tempered glass and fitted in AISI 304 Consol Induction hobs are energy saving IP67 touch control display and unit of 3500 watt All other Specification as per make & model selected & offered from BOQ		
PW-03 & DW-17	PRE- RINSE UNIT WITH FAUCET	WALL MOUNTED UNIT WITH FAUCET, Pre-Rinse Unit, 8"Centered Wall Mount, Add-On Faucet w/ 12" Swing Nozzle All other Specification as per make & model selected & offered from BOQ		
DW-05	CONVEYOR TYPE DISH WASHER WITH DRYER	Rack Conveyor Dishwasher with dryer, 200 racks/hrs Machine should be with inbuilt water softener, rinse pressure pump , detergent dispenser drain pump		

		and dryer. Sply with all the l electrical & plumbing fitting according to requirement all other Specification as per make & model selected & offered from BOQ		
DW-08	HOOD TYPE DISWASHER	Capacity 60 racks /hrs loading height 400 mm plus. Machine should be with inbuilt water softener, rinse pressure pump and detergent dispenser and drain pump. Supply with all electrical & plumbing fitting according to requirement all other Specification as per make & model selected & offered from BOQ		
C. INDIGENOUS OR FOREIGN ORGIN GOODS AS PER BOQ				
BC-01	TILTING BRAISING PAN	Manual Tilting Bratt pans with direct gas heating, tilting mechanism Heated by stainless steel tube main burners Thermostat temperature control 100 ^o -300 ^o C Ignition by electrical / battery (1.5 V) continue flashover and pilot burner/ Water fill by faucet fixed on the flue riser Capacity -120-130 Ltr, Cooking surface with Duo -mat bottom for dry and wet cooking: 15 mm -thick alloy For roasting, stewing, preparation of sauces and braising All other Specification as per make & model selected & offered from BOQ		
BC-02	BOILING PAN	Manual Tilting Boiling pans with indirect gas heating, Heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket Jacket pressure control by means of safety relief valve calibrated at 0.5 bar, vacuum, valve and pressure gauge External valve allows to manually evacuate excess air accumulated in the jacket during heating phase Safety valve avoids overpressure of the steam in the jacket Gas safety valve with auto ignition Double skin lid which increase isolation of the cooking vessel firmly fitted lid Large capacity drain tap enables easy discharging of food Safety thermostat protects against low water level Capacity -150- Ltr All other Specification as per make & model selected & offered from BOQ Supplied with AISI 304 perforated sheet round basket with handle.		
BOQ- ITEM No	PRODUCTS-SPECIFICATION			MAKE OFFERED
WALK-IN - CHILLER				
CR-01 & DW-18	60 mm each panel is constructed with stainless steel sheets of 0.5mm thick AISI 304 finish No. 4 (hairline) cladding with CFC-Free injected in-place Polyurethane foam Flooring:-14 gauge Galvanized steel with 60 mm thick insulated panels, above this cold room floor using Kota 20 mm make sure the final cold room floor finish is same level as external floor The cold room should be with ceiling and wall panels interlocked through a cam lock mechanism Unexposed cold room Panel will be pre-painted Galvanized iron sheet 0.8 mm Foam density 40Kg/m ³ to 44kg/m ³ Cold Room to have coved corner& Round Edges profile			

	<p>Adjustable Digital Controller (built-in type) Door : Stainless Steel 0.5mm thick on both sides kick plate(1.5mm thick) Door required: Right Hinged Door is single-leaf with Hinged channel door 750mm width X 1950mm height, with stainless steel fittings and accessories including rubber gaskets, internal safety release handles, door heaters and pressure port Door fitted with snubber to ensure positive closing and to hold closed against high pressure within room To provide vapour-proof lights with luminance (Lux) 300 with external built-in switch within the room. Dimensions as per BOQ and re-confirmed on Site and column to be verify as per plan The condensing unit should be Unitary type & air cooled The Condensing unit should be fitted with a hermetic compressor The room should maintain a temperature of +2°C to +8°C. The refrigerant used shall R 134a SS slim line (horizontal) evaporator unit with three fan</p>	
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WALK- IN- FREEZER

FR-01	<p>100 mm each panel is constructed with stainless steel sheets of 0.5mm thick AISI 304 finish No. 4 (hairline) cladding with CFC-Free injected in-place Polyurethane foam Flooring:-14 gauge Galvanized steel with 100 mm thick insulated panels, above this cold room floor using Kota 20 mm make sure the final cold room floor finish is same level as external floor The cold room should be with ceiling and wall panels interlocked through a cam lock mechanism Unexposed cold room Panel will be pre-painted Galvanized iron sheet 0.8 mm Foam density 40Kg/m³ to 44kg/m³ Cold Room to have coved corner& Round Edges profile Adjustable Digital Controller (built-in type) Door : Stainless Steel 0.5mm thick on both sides kick plate(1.5mm thick) Door required: Right Hinged Door is single-leaf with Hinged channel door 750mm width X 1950mm height, with stainless steel fittings and accessories including rubber gaskets, internal safety release handles, door heaters and pressure port Door fitted with snubber to ensure positive closing and to hold closed against high pressure within room To provide vapour-proof lights with luminance (Lux) 300 with external built-in switch within the room. Dimensions as per BOQ and re-confirmed on Site and column to be verify as per plan The condensing unit should be Unitary type & air cooled The Condensing unit should be fitted with a hermetic compressor The room should maintain a temperature of -18°C to -22°C. The refrigerant used shall R 404a SS slim line (horizontal) evaporator unit with three fan</p>	
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SPECIAL NOTE

To provide condensate piping from Unit to nearest drain outlet thru Wall Trap
 Cold Room should have single Control Panel & control panel to have the following features:
 Adjustable operating temperature
 On/Off switch
 Compressor Running Indicator
 Control panel to be inclusive of relays for connection to Building Management System to relay the above information
 Exposed gaps above the Cold Room between the Cold Room ceiling panel and the False ceiling shall be closed/ sealed with S.S panel with outside face of Cold Room; fixing S.S will be the scope of cold room vender.

FIRE SUPPRESSION SYSTEM

BOQ- ITEM No	PRODUCTS-SPECIFICATION	MAKE OFFERED
BC-04A ,BC-12A ,BC-23A	<ul style="list-style-type: none"> ○ The system shall have compatible with following points- ○ An automatic fire suppression system using a wet chemical agent for cooking grease related fires. ○ Capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction 	

,TD-04A	<p>equipment.</p> <ul style="list-style-type: none"> ○ Capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks. ○ Should provide 100% protection as required by codes, standards, national, state, and local requirements ○ The system, including all of its components, shall be UL Standard 300/ ULC Standard The system shall be Installed and serviced by personnel trained by the manufacturer. ○ Capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection. ○ With 3/8", schedule 40 stainless steel 304 pipe for suppression line & ½" stainless steel conduit for detection line ○ With fusible links in each exhaust duct and at a maximum gap of 2 feet (610mm) between them ○ The system must have automatic fuel shutoff. ○ Wet chemical fire extinguisher/ K guard shall be provided. ○ Automatic Gas shut off valve shall be provided wherever necessary ○ Design manual confirming to UL 300 should be submitted 	
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Name of Bidder_____

Signature of Bidder (S) and Seal of Firm/Agency/Company

Business Address _____

Regd. Office Address_____

Place and Date:

MANUFACTURER'S AUTHORISATION FORM

To

The Director

All India Institute of Medical Sciences,

Jodhpur

Dear Sir,

Bid/Tender Reference No: _____

1. I/We owner(s)/Director(s)of M/s _____ (name of the Manufacture) declare that we are the manufacturer/Authorized dealer/ of _____ (name and description of goods offered in the bid), having registered office at _____ (full address with telephone number/fax number & email ID and website), and having factories at _____ and _____.
2. I/We owner(s)/Director(s) of M/s _____ (name of the Manufacture) do hereby authorize M/s _____ (Name and address of bidder)to submit tenders, and subsequently negotiate and sign the contract with you against the above tender no. _____.
3. No company or firm or individual other than M/s _____ are authorized by us to bid, negotiate and conclude the contract in regard to this business against this specific tender.
4. I/We also hereby undertake to provide full extend warrantee /Comprehensive Annual Maintenance Contract as agreed by the bidder/as per terms and conditions of above tender no. _____.
5. I/we will abide by all the technical specification of the equipment in the above Tender no _____ and provide all the goods/items accordingly. We also hereby declare that we have the capacity to manufacture and supply, install and commission the quantity of the equipments tendered within the stipulated time.
6. We also hereby confirm that we would be responsible for satisfactory execution of the contract placed on the authorized agent and the spares and /or accessories for the equipments shall be available for at least 10 years from the date of supply of equipment.
7. I/We also hereby declare that our firm M/s _____ is registered with (NSIC/DGS&D/SSI-DIC/MSME) _____ registration no. _____ dated _____ and valid till (date) _____.

(The copy of registration to be enclose)

(Signature Name & Designation)

(For and on behalf of M/s. _____)

(Name of manufacturers firm seal)

Date &Place _____

Note:

This letter of authority should be on the letterhead of the manufacturing concern and should be signed by a person competent and having the power of attorney to bind the manufacture.

**ANNEXURE -11
(PRICE BID)**

PRICE BID/SCHEDULE

Price to be filled in the relevant field strictly as per the Price Format (excel sheet) provided in the e-tender portal under the tender reference no. as per terms of the tender

IN DOOR PATIENTS –DIETARY SERVICES GUIDELINE/BOOKLET**General instructions for Patient Diet Management:**

1. Modifications in normal diet sample menu can be done as per patients' requirement on dietician's instructions. Some patients could be served clear liquid or liquid or semi-solid as per the condition of the patients.
2. As per the disease condition of the patient if required, diet need to be changed by the instructions of the dietician.
3. Diet will be served in partitioned thalis made of Stain less steel AISI 304/in food grade biodegradable disposables / food grade material recyclable plastic or any other only after the approval of authorised in-charge of AIIMS, Jodhpur management.
4. Patient's diet thali is to be tagged according to 1.*bed no-*, 2. **Name of the patient** 3.*Type of diet* for example diabetic diet/ high protein diet/ semisoft diet, 4.*Meal Type* for example breakfast / midmorning/Lunch /evening snacks /Dinner 5. **Mentioning day/date/month** 6. **Food habit** for example Veg. / Non Veg.
5. The person appointed should wear neat and clean uniform for their clear identification and they should wear uniform on all working days. While serving and food handling staff should wear head caps, gloves, apron etc.
6. The diet menu is suggestive and may change as per the availability of the proposed items. The concerned Dietician/ Medical Officer would be the final authority to take appropriate decision on the menu without compromising the quality.
7. The menu will be modified according to the season.
8. Individual patient changes to be amended as needed and as per instructions (a) early morning (b) breakfast (c) mid-morning (d) evening time (e) dinner (f) bed time.
9. The quantity mentioned in the menu is in the raw form.
10. **For Jain patient's food to be served without onion and garlic and meal timing will be different.**
11. For Non-vegetarian diet cottage cheese, cheeseslice, pulses and legumes can replace with egg / lean meat.
12. **Serving time should be as per the following time- table:**

	EARLY MORNING	BREAKFAST	MID MORNING	LUNCH	EVENING SNACKS	DINNER	POST DINNER
TIMING	06:30 HRS -- 07:00 HRS	08:30 HRS -- 09:00 HRS	11:00 HRS -- 11:30 HRS	13:00 HRS -- 13:30 HRS	16:30 HRS -- 17:00 HRS	19:30 HRS -- 20:00 HRS	21:00 HRS -- 21:30 HRS

PATIENT DIET ORDERS

The general or routine diet must be nutritionally adequate either to maintain adequate nutrition or to improve the nutritional status. This general or full diet may be served to ambulatory patients who are not under therapeutic diet. Patients who need adaptations or modifications in their diet, due to illness, accident or injury, may be served a modified diet until they recover and become ambulatory, which can be served the general diet. The diets are tabulated as below:-

GENERAL DIETS

- All general diet plans are in accordance with RDA 2020 (Ref.: NIN, ICMR).
- Recommended Dietary Allowances for Indians (Macronutrients and Minerals)

The Recommended Dietary Allowances (RDA) is the levels of intake of the essential nutrients that are judged to be adequate or sufficient to meet the nutrient requirement of nearly all (97 to 98 per cent) healthy individuals in a particular life stage and gender group.

SUMMARY OF RDA FOR INDIANS – 2020

Age Group	Category of work	Body Wt	Protein	Cal cium	Magnes ium	Iron	Zinc	Iodine	Thiamine	Ribo flavin	Niacin	Vit B6	Folate	Vit B12	Vit C	Vit A	Vit D												
		(kg)	(g/d)	(mg/ d)	(mg /d)	(mg/ d)	(mg /d)	(µg/ day)	(mg /d)	(mg /d)	(mg /d)	(mg/ d)	(µg /d)	(µg/ d)	(mg/ d)	(µg/ d)	(IU/ d)												
Men	Sedentary	65	54.0	1000	440	19	17	150	1.4	2.0	14	1.9	300	2.5	80	1000	600												
	Moderate								1.8	2.5	18	2.4																	
	Heavy								2.3	3.2	23	3.1																	
Women	Sedentary	55	45.7	1000	370	29	13.2	150	1.4	1.9	11	1.9	220	2.5	65	840	600												
	Moderate								1.7	2.4	14	1.9																	
	Heavy								2.2	3.1	18	2.4																	
	Pregnant woman								55 + 10	+9.5 (2 nd trimester) +22.0 (3 rd trimester)	1000	440						40	14.5	250	2.0	2.7	+2.5	2.3	570	+0.25	+15	900	600
	Lactation 0-6m								+16.9	1200	400	23						14	280	2.1	3.0	+5	+0.26	330	+1.0	+50	950	600	
7-12m	+13.2	1200	400	23	14	280	2.1	2.9	+5	+0.17	330	+1.0	+50	950	600														
Infants	0-6 m*	5.8	8.1	300	30	-	-	100	0.2	0.4	2	0.1	25	1.2	20	350	400												
	6-12m	8.5	10.5	300	75	3	2.5	130	0.4	0.6	5	0.6	85	1.2	30	350	400												
Children	1-3y	12.9	12.5	500	90	8	3.3	90	0.7	1.1	7	0.9	120	1.2	30	390	600												
	4-6y	18.3	15.9	550	125	11	4.5	120	0.9	1.3	9	1.2	135	1.2	35	510	600												
	7-9 y	25.3	23.3	650	175	15	5.9	120	1.1	1.6	11	1.5	170	2.2	45	630	600												
	Boys 10-12y	34.9	31.8	850	240	16	8.5	150	1.5	2.1	15	2.0	220	2.2	55	770	600												
	Girls 10-12y	36.4	32.8	850	250	28	8.5	150	1.4	1.9	14	1.9	225	2.2	50	790	600												
	Boys 13-15y	50.5	44.9	1000	345	22	14.3	150	1.9	2.7	19	2.6	285	2.2	70	930	600												
	Girls 13-15y	49.6	43.2	1000	340	30	12.8	150	1.6	2.2	16	2.2	245	2.2	65	890	600												
	Boys 16-18y	64.4	55.4	1050	440	26	17.6	150	2.2	3.1	22	3.0	340	2.2	85	1000	600												
	Girls 16-18y	55.7	46.2	1050	380	32	14.2	150	1.7	2.3	17	2.3	270	2.2	70	860	600												

* Adequate Intake (AI)

SUMMARY OF EAR FOR INDIANS - 2020

Age Group	Category of work	Body Wt	Energy (**)	Protein	Cal cium	Magnes ium	Iron	Zinc	Iodine	Thiamine	Ribo flavin	Niacin	Vit B6	Folate	Vit B12	Vit C	Vit A	Vit D												
		(kg)	(Kcal/ d)	(g/d)	(mg/ d)	(mg /d)	(mg/ d)	(mg /d)	(µg/ day)	(mg /d)	(mg /d)	(mg /d)	(mg/ d)	(µg /d)	(µg/ d)	(mg/ d)	(µg/ d)	(IU/ d)												
Men	Sedentary	65	2110	42.9	800	370	11	14.0	95	1.2	1.6	12	1.6	250	2	65	460	400												
	Moderate		2710							1.5	2.1	15	2.1																	
	Heavy		3470							1.9	2.7	19	2.6																	
Women	Sedentary	55	1660	36.3	800	310	15	11.0	95	1.1	1.6	9	1.6	180	2	55	390	400												
	Moderate		2130							1.4	2.0	12	1.6																	
	Heavy		2720							1.8	2.6	15	2.1																	
	Pregnant woman		55 + 10							+350	+7.6 (2 nd trimester) +17.6 (3 rd trimester)	800	370						32	12.0	180	1.6	2.3	+2	1.9	480	+0.2	+10	406	400
	Lactation 0-6m		-							+600	+13.6	1000	335						16	12.0	200	1.7	2.5	+4	+0.22	280	+0.8	+40	720	400
7-12m	-	+520	+10.6	1000	335	16	12.0	200	1.7	2.4	+4	+0.16	280	+0.8	+40	720	400													
Infants	0-6 m*	5.8	550	6.7	-	-	-	-	-	-	-	-	-	-	-	-	-	-												
	6-12m	8.5	670	8.8	-	-	2	2.0	130	-	-	-	0.5	71	1	-	170	-												
Children	1-3y	12.9	1110	10.2	400	73	6	2.8	65	0.6	0.8	6	0.8	97	1	24	180	400												
	4-6y	18.3	1360	12.8	450	104	8	3.7	80	0.8	1.1	8	1.0	111	1	27	240	400												
	7-9 y	25.3	1700	19.0	500	144	10	4.9	80	1.0	1.3	10	1.3	142	2	36	290	400												
	Boys 10-12y	34.9	2220	26.2	650	199	12	7.0	100	1.3	1.7	12	1.7	180	2	45	360	400												
	Girls 10-12y	36.4	2060	26.6	650	207	16	7.1	100	1.2	1.6	12	1.6	186	2	44	370	400												
	Boys 13-15y	50.5	2860	36.4	800	287	15	11.9	100	1.6	2.2	16	2.2	238	2	60	430	400												
	Girls 13-15y	49.6	2400	34.7	800	282	17	10.7	100	1.3	1.9	13	1.8	204	2	55	420	400												
	Boys 16-18y	64.4	3320	45.1	850	367	18	14.7	100	1.9	2.5	19	2.5	286	2	70	480	400												
	Girls 16-18y	55.7	2500	37.3	850	317	18	11.8	100	1.4	1.9	14	1.9	223	2	57	400	400												

* Adequate Intake (AI)

** There is no RDA for energy, the EAR for energy is equivalent to the Estimated Energy Requirement (EER)

Source: Nutrient Requirements and Recommended Dietary Allowances for Indians (ICMR 2020)

Paediatric Nutrition:-

Paediatric covers the age group less than 18 yrs of age, broadly divided into three phase – infancy, childhood and adolescent. Each phase is crucial in terms of nutrition since damaging effects of malnutrition or benefits of good nutrition can pass from one generation to the next.

Complementary feeding- the transition from exclusive breast feeding to family food is referred to as complementary feeding.

Age	Complementary food(breast feeding continued)	Frequency of supplement
First food (after 6 months)	Ripe banana, sweet potato- these are soft, sweet, more nutritionally dense than commercial cereals, low in allergens and can easily be mashed to a smooth consistency.	1 feed/day
Next food started after 1 week of starting the first food	Continue the above feed and include- porridge from wheat flour or ground Rice (start with only one cereal).	1 feed/day in addition to the above (total 2 feeds per day)
7 th to 8 th month	Continue the above two feeds and in addition- foods such as mashed dal (High iron and protein rich) can be started. Ragi or ground millet etc, mixed with ghee/oil.	Start with 1 feed/day gradually increase the frequency to 3 feeds/ days (cereal and pulses) by 8 months of age
9 th to 12 th month	Roti softened in milk, green leafy vegetables can be added to dal or khichari (add little ghee/oil to all the above preparations), upma, curd, rice and variety (but apple, apricot, or peer should be given only after stewing) boiled egg.	4-6 feeds day

Source: NIN, ICMR, book Nutrition for Mother and Child

THERAPEUTIC DIET

A therapeutic diet is an adaptation of the normal or regular diet. The diet may have to be modified depending upon the disease, the severity of the problem, the nutritional status of the patient as well as the metabolic changes involved. Therefore, the diet used for feeding a normal, healthy individual needs to be altered in certain respects so as to make it suitable to meet modified nutritional needs of an individual suffering from a specific disease.

Therapeutic diets are planned to maintain or restore good nutrition in the patient. In most cases, the therapeutic diet is to supplement the medical or surgical treatment of the patient, while in some instances like non-insulin-dependent diabetes mellitus, a therapeutic diet is the most important aspect of the patient's treatment, rather than medical therapy.

Therapeutic adaptations of the normal diets

- To correct, maintain and restore nutritional status.
- To modify the calories as per the present condition of patient.
- To balance the amount of macronutrients (carbohydrates, fat and protein) for different medical condition (eg. Diabetes, renal failure, liver disease etc.)
- To decrease the amount of a nutrient such as sodium.
- To exclude foods due to allergies or food intolerance.
- To provide texture modifications due to problem with chewing and/or swallowing.

VARIOUS THERAPEUTIC DIETS**TO BE SERVED TO INDOOR HOSPITAL PATIENTS**

1. Celiac Diet
2. Low Sodium Diet
3. COPD (Chronic obstructive pulmonary Disease) Diet

4. Dialysis Diet
5. Burns
6. Neutropenic Diet
7. Low Purine Diet
8. Reduced Phosphate Diet
9. Reduced Potassium Diet
10. Diet for Renal Stone
11. Epilepsy
12. Cancer
13. Eating Disorders
14. Chronic liver disease
15. Bariatric surgery
16. COVID-19

1. CELIAC DIET

A gluten-free diet essential for managing signs and symptoms of celiac disease and other medical complications associated with gluten.

Food allowed

- Fruits and vegetables
- Beans, seeds, legumes and nuts in their natural and processed forms
- Eggs, lean, non-processed meats, fish and poultry
- Most low-fat dietary products
- Grains, starches or flours that can be part of gluten – free diet include
- Amaranth, arrowroot, buckwheat, ragi
- Corn – corn meal, flats,
- Gluten-free flours – Rice, soy, corn, potato and bean flours
- Millets,
- Rice, sorghum, soy, tapioca

Food not allowed

Avoid all flours and drinks containing the following

- Wheat
- Barley
- Rye
- Oats, while oats are naturally gluten free, in some cases they may be contaminated during production with wheat, barley or rye. Oats and all products labelled gluten-free have not been cross contaminated.

Diet For Celiac:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Double Toned)	600 ml
Egg	2 no.
Rice/millets	200 gm
Pulses/ Legumes	100 gm
Vegetables	400 gm
Fruits	150 gm
Oil	20 ml
Sugar	20 gm
Approximate Nutritive value	
Energy (Kcal)	1800
Protein (gm)	80
Fat (gm)	54
Carbohydrates (gm)	278

2. LOW SODIUM DIET

(To be avoided if the patient suffers from hyper-tension and oedema.)

Avoid:-

- Bread, biscuits, eggs, cakes, pastries
- Canned vegetables, soups and fruits
- Salted or smoked fish, chicken, cheese
- Salted nuts, peanut butter, salted pickles, samosa, etc.
- Any other food in the preparation of which baking powder has been used

Note:

1. Green leafy vegetables have high sodium content and therefore should be consumed after boiling the vegetables and discarding the water.
2. Salt should not be added to flour while making dough for chapatti.

CHRONIC OBSTRUCTIVE PULMONARY DISEASE (COPD) DIET

Chronic obstructive pulmonary disease is characterised by slow, progressive obstruction of the airways. Medical nutrition therapy for people with COPD has been evaluated and recommendations have been made. The primary goal of nutrition care of patients with COPD are to be facilitate nutritional well-being, maintain and appropriate ratio of lean body mass to adipose tissue, correct fluid imbalance, Manage drug-nutrient interaction, and prevent osteoporosis. As COPD progresses symptoms such as shortness of breath, taste alterations due to dry mouth, fatigue, early feelings of fullness etc. can contribute to decreased food intake. A prolonged decrease in food and it can lead to significant weight loss and malnutrition.

- The muscles used in breathing may require 10 times more calories than those of a person without COPD
- Protein intake needs to be adequate to prevent muscle break down and maintain lung strength
- Adequate fluid is needed to hydrate the body and helps keep mucus thin and easy to cough up
- Limit salt intake as too much sodium can cause body to retain fluid making breathing more difficult

Diet for COPD:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	700 ml
Egg	1 no.
Cereals	275 gm
Pulses/ Legumes	60 gm
Vegetables	400 gm
Fruits	150 gm
Oil	35 ml
Sugar	20 gm
Approximate Nutritive value	
Energy (Kcal)	2000
Protein (gm)	80
Fat (gm)	70
Carbohydrates (gm)	280

3. DIALYSIS DIET

Dialysis is a procedure that replaces some of the kidneys normal functions. It is performed when a person experiences more than 95% kidney failure. Like healthy kidneys, dialysis keep the body in balance by removing waste products including salt and excess fluids, maintaining a safe level of blood chemicals such as potassium, sodium and chloride in the body and controlling blood pressure. In dialysis patients, proper amount of protein intake should be ensured to avoid protein – energy wasting. Dietary protein intake (DPI) in maintenance Haemodialysis (MHD)/chronic peritoneal haemodialysis (CPD) patients is 1.2 g /kg/day. Energy intake 30 to 35 kcal/kg/day (At least 50% should be of high biological value)

Diet for Dialysis:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	600 ml

Egg	2 no.
Cereals	300 gm
Pulses/ Legumes	50 gm
Vegetables	400 gm
Fruits	150 gm
Oil	20 ml
Sugar	20 gm
Approximate Nutritive value	
Energy (Kcal)	1900
Protein (gm)	83
Fat (gm)	54
Carbohydrates (gm)	289

4. **BURNS**

The aim is to maintain or attain nutritional status in patients with burn injury by providing nutritional support enter ally and/or parent rally. Nutrition support promotes wound healing, prevents infection and prevents loss of more than 10% of the patient's pre-burn weight. First, adequate fluid and electrolytes are provided to maintain circulating volume and to prevent renal failure. Weight gain from fluid is common during this stage and is generally mobilized slowly over the next two weeks. Therefore preburn weight should be used in estimating kilo calories and protein needs. Serum albumin drops with post burn even if normal on admission due to increased loss of albumin as plasma leaves from micro vasculature to the area of damage.

Diet for Burns:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	1000 ml
Egg	2 no.
Cereals	275 gm
Pulses/ Legumes	60 gm
Vegetables	400 gm
Fruits	150 gm
Oil	30 ml
Sugar	50 gm
Protein Supplements	25-50 gm
Approximate Nutritive value	
Energy (Kcal)	2400
Protein (gm)	115
Fat (gm)	65
Carbohydrates (gm)	330

Calories

For all patients: 25 kcal/kg actual BW + 40 kcal/% TBSA burn (curreriformula)

Protein

High protein delivery of 1.5- 3.0 g/kg ideal body weight/day or 20-25% of total energy is required for burn patients. Non-protein calorie to nitrogen ratio should be maintained between 150:1 and 100: 1 whilst in the Burn Unit, according to the percentage TBSA and each stage of injury, as follows-

% Total body surface area (TSBA) burn

Rule of nine for establishing Extent of Body Surface Burned

Anatomic Surface	% of total body surface area
Head and Neck	9%
Anterior trunk	18%
Posterior trunk	18%
Arms, including hands	9%
Legs, including feet	18% each
Genitalia	1%

5. **NEUTROPENIC DIET**

The neutropenic diet is an eating plan for people with weekend immune systems. It involves choosing foods and preparing them in a way that lowers risk of food borne illness.

The diet may be required in the following patient's types

- Some cancer patients.
- Haematology patients undergoing chemotherapy.
- Bone marrow transplant (haemopoietic Stem cell transplantation) Patients, for example treatment of leukaemia, lymphomas, some solid tumours and other haematological conditions such as severe aplastic anaemia or autoimmune or hereditary immune disorders.
- Those with acquired immunodeficiency syndrome (AIDS).
- Haematopoietic stem cell transplantation, sometimes phrased as bone marrow transplant is a complex procedure involving high-dose chemotherapy conditioning which in some cases may include total body irradiation (TBI) this is then followed by administration of stem cells. Following transplantation patients will experience a period of neutropenia (low neutrophil count) and will be advised neutropenic diet.
- After chemotherapy and stem cell transplantation, haematology patients are at greater risk of infection from bacteria or fungus in food. This is for the following reasons:
The white blood cells (neutrophils) that would usually fight food poisoning bacteria are at a low level. This is called neutropenia. The gut lining which acts as a barrier between bacteria and the bloodstream is damaged by chemotherapy and radiotherapy. This makes it easier for bacteria to cross into the bloodstream.
- Avoid all fresh or non-cooked fruits and vegetables, including all fresh garnishes.
- Avoid raw nuts, yogurt and yogurt products with live and active cultures.
- Meat should be cooked to the well done stage; all egg should be thoroughly cooked.

- **Approximate Nutritive Requirement**

Calories (kcal)	1600 - 2000
Protein (g)	60 - 75
Fat (g)	65 - 70
Carbohydrates (g)	275 - 300

6. LOW PURINE DIET

Low-purine diet is an eating plan that limits foods with high purine. Purines are a natural substance found in some foods. When body digests purine, it produces a waste product called uric acid. A build-up of uric acid crystals in the joints can cause certain health issues. The main ones are kidney stones and a type of arthritis is known as gout. This diet is suggested to patients with hyper-uricemia, gouty arthritis or urinary uric acid lithiasis. Purine occurs primarily in foods of animal origin with the exception of dairy products and eggs. Foods that contain 150 mg or more purines per hundred gram serving should be avoided.

Modification of Diet

- Protein intake should be normal 10 to 15% total calories or 0.8 g/ kilogram body weight for well-nourished individuals.
- Patients who are poorly nourished or in the inflammatory face of the disease should consume 1.5 to 2 g/ kilogram bodyweight.
- Carbohydrate intake should be normal.
- Fat intake should be normal.
- Cholesterol intake should be less than 300 mg per day.
- Healthy body weight is maintained.
- Adequate fluid intake helps to dilute urinary uric acid, which helps to prevent formation of renal calculi. It is advised to drink 2-3/ of fluid daily.

Purine content in foods:-

Group I (0-15 mg/ 100 gm)

Milk, Cereal, Bread, Egg, Cheese, Vegetables, Seasonal fruit, Butter Oil, Sugar, Sweets, Gelatine, Dried Seasonal fruit and fish (Rohu)

Group II (50-150mg/ 100gm)

Oatmeal, Pulses, Dried beans, Spinach, Fish Meat, Chicken, Sea Food, Dried pea

Group III (150mg and more than 150mg/ 100 gm)

Red meat, Organ Meat, Meat or chicken Soup and Gravy, Mushroom

Low Purine Diet:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	700 ml
Egg	1 no.
Cereals	225 gm
Pulses/ Legumes (3 times/week)	50 gm
Vegetables (avoid Spinach)	400 gm
Fruits	150 gm
Oil	15 ml
Sugar	10 gm
Approximate Nutritive value	
Energy (Kcal)	1650
Protein (gm)	72
Fat (gm)	51.38
Carbohydrates (gm)	240

7. REDUCED PHOSPHATE DIET

People with chronic kidney disease (CKD) need to restrict and monitor their intake of phosphorus. Most refined oils, fruits, vegetables and refined grains are low in phosphorus. People should avoid eating meat, which typically contain more easily absorbable phosphorus than found in plants.

Note:-

- Amend Regular/ Therapeutic diet.
- Follow the individual advice given to the patient.
- An allowance of the milk, eggs and cheese may be given.
- Some individuals may be prescribed phosphate- binding medications to help lower their phosphate levels. These should be taken just before phosphate containing meals and snacks to be effective.

8. REDUCED POTASSIUM DIET

When the kidneys do not work properly potassium builds up in the body and causes the heart to beat unevenly and stop suddenly. All renal patients should remember that too little potassium can also be dangerous.

Potassium content of Vegetables (mg/100 gm)		Potassium content of Fruits (mg/100 gm)	
Low <200 mg	High >200mg	Low <200 mg	High >200mg
Tinda	Spinach	Lemon	Muskmelon
Snake Gourd	Coriander leaves	Apple	Pomegranate
Parwar	Amaranth leaves	Watermelon	Gooseberry
Ridge Gourd	Potato	Mango	Custard apple
Bottle gourd	Colocasia	Pineapple	Jackfruit
Mango green raw	Drumstick	Lichi	Sapota
Capsicum green	Ash gourd	Plum	Guava
Tomato ripe	Broad beans	Orange	Dates
Raw papaya	French beans	Grapes	Banana
Cucumber	Brinjal	Papaya	Tamarind pulp
Pumpkin	Ladies finger	Pear	

	Onion stock	Strawberry	
	Bitter gourd		
	Cauliflower		

Note:-

- Amend regular/ Therapeutic diet.
- Modify regular. Therapeutic diet.
- Follow the individual advice given to the patient.
- Milk and dairy products e.g. cheese and cream may be restricted
- Check the list which foods are allowed.
- Avoid salt substitutes as these are often high in potassium.

9. DIET FOR RENAL STONE

The majority of urinary calculi are made up of calcium phosphate, calcium oxalate, uric acid or magnesium ammonium phosphate. It is also reported that high intake of animal protein like meat, fish, and poultry might augment the risk of stones. Excess intake of vitamin C, high intake of foods rich in oxalates like spinach, cabbage, and tomatoes are common causes of super oxaluria.

Diet	Type of stone	Food to be included	Food to be excluded
Acid ash diet	Ca and Mg phosphate and carbonates	Cereals, non-veg. foods, protein rich foods like nuts	Bakery products, milk fruits and vegetables
Alkali ash diet	Uric acid and cystine stone	Bakery product, milk, fruits and vegetables	Cereals, non-veg. foods, protein rich foods like nuts.
Low oxalate diet	Calcium oxalate stones	Other than the foods excluded Skim milk and curd. Moderate intake of protein	Beets, greens, spinach, tea, nuts, tomatoes, potatoes, chocolates, cocoa, coffee, cola

10. EPILEPSY

Ketogenic diet is a special high fat low carbohydrate that helps to control seizures in some people with epilepsy. The modified Atkins diet containing unlimited protein and fats and 10 to 20 g carbohydrates in a day is recommended. Normally the body breaks down carbohydrates in the food we eat to glucose, which is the main fuel for the brain. When the body does not have enough carbohydrate (example during starvation) it starts breaking down fat reserves, resulting in the formation of ketones, which the brain starts using for energy. Diet therapy encourages body fat to be metabolised for energy and minimise energy obtained from external source of glucose.

Diet prescription for ketogenic diet

- Calories are not restricted but it should be ensured that energy intake is adequate.
- Protein allowance: it allows generous or free amount of protein. Protein source which do not contain carbohydrates such as eggs, meat, chicken, fish and soya products can be offered.
- Fat allowance: increasing fat in the diet will increase urine Ketone levels and improve seizure control. Heavy cream, oil, butter, mayonnaise and cheese are advised to be consumed liberally.
- Carbohydrate allowance: carbohydrate intake is fixed at 20 g per day for patients.
- Vitamin and minerals supplementation is must with diet therapy.
- Fluid intake should be at the rate of one ml/kcal but can be liberal depending upon the urine routine report submitted by the patients at the time of follow-up visit. Patient should be encouraged to drink diet soda, flavoured and unsweetened drinks to meet the fluid requirement.

Calories (% RDA)	Unrestricted
Fluids	add lib
Fat	60-70%
Protein	30%
Carbohydrates	10%

Sample menu for Patient on modified Atkins diet

Early morning: soy milk (natural soy fit milk without flavour) or Tea /coffee

Breakfast: Soypoori, soy chilla, soyupma ,soyidli, egg cheese omelette/fried egg.

Mid-morning: chicken soup/almond halwa/sugar free jelly

Lunch/dinner: Egg soy Pulao or soyपुरi, Chicken curry or fish curry or egg curry, cucumber or carrot Raita .Egg or chicken salad with mayonnaise

Evening snack: soy pakoras/ Paneer fry/ egg cheese cutlets/pohawith soya granules

Bedtime: soy milk or soy pudding

Note:-Ketogenic diet should be initiated under medical supervision with regular monitoring.

11. CANCER

Nutrition may modify the carcinogenic process at any stage, including carcinogen metabolism, cellular and host defence, cell differentiation, and tumour growth.

Cancer and cancer treatments may also alter body's ability to tolerate certain foods and to use nutrients. Diet may be modified by cancer type: Haematological, acute leukaemia, bone marrow transplantation, haematological and others like lung, gastrointestinal, head and neck cancer etc.

Conditions: Palliative, curative, terminal, functional capacity .Treatment of cancer chemotherapy or radiotherapy by intensity (causes nausea/ anorexia); radiotherapy to head the neck; radiotherapy to gastrointestinal; surgery.

Diet for Cancer:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	700 ml
Egg	1 no.
Cereals	300 gm
Pulses/ Legumes	60 gm
Vegetables	400 gm
Fruits	150 gm
Oil	15 ml
Sugar	10 gm
Approximate Nutritive value	
Energy (Kcal)	1900
Protein (gm)	82
Fat (gm)	57
Carbohydrates (gm)	290

12. EATING DISORDERS

Eating disorders are psychological disorders characterized by the serious disturbance of eating behaviour. These disorders include anorexia nervosa (AN), bulimia nervosa, eating disorder, not otherwise specified, and binge, eating-disorder.

Nutrition therapy for eating disorders is only one element needed to help people with these conditions develop healthy lifestyles. Treatments teams may include psychologist, physicians, psychiatrist, dentist, therapist

and dieticians, all who are trained in the treatment of eating disorders

Phases of diet therapy:-

Diet therapies for patients with nutrition therapy with an eating disorder are highly specialized. Treatment varies depending upon the patient's level of care and setting. During hospitalization variety in foods and acceptance may be limited. Therefore, nutritional supplements may be advised along with the regular hospital diet,

Diet planning

- Amend semi-solid diet or regular diet or therapeutic diet.
- Determine nutritional status.
- Calculate nutritional requirements on an individual basis.
- Prepare individual diet plan.

13. CHRONIC LIVER DISEASE

Chronic liver disease occurs when the scar tissue replaces healthy tissue in the body's liver. If the liver doesn't work as it should due to chronic liver disease, it causes ill effects through the body. Effects can range from jaundice, high blood pressure, swollen abdomen among others.

A high calorie, high protein, high carbohydrate, moderate or restricted fat, high vitamin diet helps in regeneration of liver and helps to prevent the formation of ascites.

Diet for chronic liver Disease:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	1000 ml
Egg	2 no.
Cereals	200 gm
Pulses/ Legumes	50 gm
Vegetables	400 gm
Fruits	100 gm
Oil	35 ml
Sugar	10 gm
Approximate Nutritive value	
Energy (Kcal)	2000
Protein (gm)	82
Fat (gm)	57
Carbohydrates (gm)	300

14. BARIATRIC SURGERY

Generally, patients get admitted in the hospital a day prior to surgery. Do remember that these patients are already on liquid diet plan for at least 15 days. Putting patience on clear liquid diet 12 hours prior to surgery is a preferred choice to minimise post- surgical complications. Pre-operative and post- operative bariatric surgery patients should be advised to follow diet plan as per the dietician.

Pre and post -operative bariatric surgery diet management		
12 hour prior to surgery Clear liquid diet plan	Clear liquid diet initiation pattern after surgery	Day two after surgery- full liquid diet
Coconut water: 400-500ml	Expected Volume intake 700-1000 ml on day one	Milk - 500 ml
Sugar free juice: 400ml	Coconut water: 400-500 ml	Buttermilk: 200 ml/ curd-1 cup
Vegetable juice/Soup: 300 - 400 ml	Plain water- 500 - 700 ml	Coconut water : 400-500 ml
Dal soup/ Water: 200-250 ml		Sugar free juice- 400 ml
		Vegetable juice/ soup- 300 - 400 ml
		Dal Soup/ water : 200- 250 ml

15. COVID-19

Good nutrition is crucial for health particularly in times when the immune system might need to fight back. Good nutrition helps the body fight infection so provide adequate but not excessive nutrients and maintenance of healthy body weight is important.

Increased frequency of meals compensates for the increased calorie requirements of fever. The food should include a variety of foods including energy rich foods, meat, milk, legumes and pulses, fruits and vegetables. Consider supplementation with vitamin C, zinc, vitamin A, B6, D, E Iron, folate and fibre if not getting enough from the diet. Cough can be relieved by use of soothing foods such as warm liquids, vegetable soup or chicken soup, warm water, some honey with ginger.

Therapeutic Modifications for patients with co morbidities

Hypertension, diabetes, COPD, cardiovascular disease and cerebral vascular disease are major risk factors for patients with COVID-19. Dietary modifications to be done according to presence of co-morbidity

Diet for COVID-19:-

Food Items	Quantity/ per patient/ day
Milk and milk Product (Skimmed)	700 ml
Egg	1 no.
Cereals	250 gm
Pulses/ Legumes	60 gm
Vegetables	500 gm
Fruits	200 gm
Oil	25 ml
Sugar	20 gm
Approximate Nutritive value	
Energy (Kcal)	1800
Protein (gm)	75
Fat (gm)	48
Carbohydrates (gm)	230

Nutrition advice for adults

- **Eat fresh and unprocessed foods**
A variety of fruits, vegetables, herbs and spices, legumes nuts whole grains and foods from animal source example lean meat, fish, eggs and milk should be consumed.
- **Drink enough water**
Drink 8 to 10 glass of water every day. Water is the best choice but you can also consume other drinks for example soup, lemon juice, tea.
- **Eat moderate amounts of fats and oil**
Avoid industrially produced trans-fats. These are often found in processed foods, fast Food, snack food, fried food, frozen pizza, pies, cookies, cake, pastry, patty and spreads.
- **Eat less salt and sugar**
Limit your daily salt and it to less than 5 g (approximately 1 teaspoon).
- **Avoid foods (e. g. snacks) that are high in salt and sugar**
- **Avoid eating out.**

Various Therapeutic Diets

Sr. No.	*Type of Diet	General Diet (A)	High Protein Diet (B)	DM Diet (C)	Cardiact Die (D)	Renal Diet (E)	Clear Fluid/Full Fluid/Soft Diet (F)
01.	Celiac Diet		✓				
02.	Low Sodium Diet				✓		
03.	COPD Diet		✓				
04.	Dialysis		✓				
05.	Burns		✓				
06.	Neutropenic Diet	✓					
07.	Low Purine Diet	✓				✓	
08.	Reduced Phosphate Diet					✓	
09.	Reduced Potassium Diet					✓	
10.	Diet for Renal Stone	✓					
11.	Epilepsy	✓					
12.	Cancer		✓				
13.	Eating Disorders	✓					
14.	Chronic Liver Disease		✓				
15.	Bariatric Surgery						✓
16.	Covid-19	✓					

***FOR BILLING & COMMERCIAL CALCULATION ABOVE TABLE TO BE CONSIDERED**

CONTRACT “A”**CONTRACT FORM FOR SUPPLY, INSTALLATION, COMMISSIONING OPERATION OF THE HOSPITAL IPD KITCHEN, VISITOR CAFETRIA KITCHEN**

THIS AGREEMENT made on the _____ day of 20____ between Director, AIIMS Jodhpur entity) of MIA 2nd Phase, Basni, Jodhpur, Rajasthan 342005, hereinafter called “the client of the First Part and _____ [name of Successful Bidder] of [Firm name and address hereinafter called “the contractor”) of the other Second Part.

WHEREAS the AIIMS Jodhpur invited tender no. _____ for Penitent Dietary Services which comprise of supply installation, commissioning of kitchen equipment and turnkey work of THE IPD kitchen and has accepted a tender by the bidder for the supply of those goods and turnkey work in the sum of Rs. _____ [Capex price in words and figures] (hereinafter called “the Capex cost Price).

NOW THIS AGREEMENT WITNESSETH AS FOLLOWS:

1. In this Agreement words and expressions shall have the same meanings as are respectively assigned to them in the Conditions of Contract referred to:
2. The following documents shall be deemed to form and be read and construed as part of this Agreement viz:
 - a) the Tender Form and the Price Schedule submitted by the bidder
 - b) the Schedule of Requirements
 - c) the bill of quantity
 - d) the Technical Specifications
 - e) the Kitchen Turnkey Work
 - f) the General Conditions of Contract and
 - g) the Notification of Award
3. In consideration of the payments to be made by the AIIMS Jodhpur to the Vendor/contractor as hereinafter mentioned, the Vendor/contractor hereby covenants with the AIIMS Jodhpur to provide the items and to replace defective items during the extended 5 years warranty period therein in conformity, in all respects, with the provisions of the contract.
4. The AIIMS Jodhpur hereby covenants to pay the Vendor/contractor in consideration of the provision of the items and to replace defective items during the warranty period therein, the contract price or such other sum as may become payable under the provisions of the contract at the times and in the manner prescribed by the contract.
5. Brief particulars of the items which shall be provided by the Vendor are as under:

ITEM DESCRIPTION & ITEM CODE AS PER PRICE BID	QUANTITY	UNIT PRICE WITHOUT TAX	GST & DUTIES (TAX _____ %)	TOTAL PRICE

6. The vendor/contractor will duly perform the said turnkey works in the said schedule set forth and shall execute the same with great promptness, care and accuracy in a workman like manner to the satisfaction of the AIIMS Jodhpur will complete the same in accordance with the above said documents and said conditions of contract on or before the _____ days, and will maintain the said work for entire contract period and the AIIMS Jodhpur , hereby agree that if the Contractor shall duly perform the said works in the manner aforesaid and observe and keep the said terms and conditions, the AIIMS Jodhpur will pay or cause to be paid to the Contractor for the said works on the final completion thereof the amount due in respect thereof at the rates specified in the price bid.
7. Payment Terms
8. If there are any deviations in the specifications and/or make & model of the materials supplied or indicates non-conformance, the entire lot will be rejected and the contract will stand cancelled without any liability on the part of AIIMS Jodhpur. In addition, this event shall lead to the forfeiture of the performance security amount.

IN WITNESS whereof the parties hereto have caused this Agreement to be executed in accordance with their respective laws the day and year first above written

Signed, sealed, name and designation of Authorized official
For on behalf of director AIIMS Jodhpur)

Signed sealed name firm and address of supplier
(Or on behalf of supplier)

Date & Place _____

CONTRACT "B"**CONTRACT FOR COMPREHENSIVE MAINTENANCE OF KITCHEN EQUIPMENT & MACHINERY IN
AIIMS JODHPUR FOR 05 YEAR**

This agreement regarding the maintenance of _____ made this day _____ by and between All India Institute of Medical Sciences Jodhpur represented by Director (Hospital/user) (Herein after referred to as the First Party) and _____ (hereinafter referred to as the "second Party") which expression shall unless specifically excluded by or repugnant to the context include their Heirs, Executors, Administrator, Legal Representatives and Assignees.

The Agreement

1. This Agreement concerns the maintenance contract of _____, equipment on turnkey basis to be supplied by the Second Party according to Supply order(S) No. _____ Dt. _____. Further, the equipment is to be installed by the Second Party at the designed premises of the first party according to the schedule agreed upon.
2. The Second Party has submitted a Performance Bond / Bank Guarantee (PBG) for 3% or 10% (as the case may be) of the value of the equipment a Mounting to Rs. _____ towards the execution of the Agreement and the warranty valid till the expiry of the warranty period of 60 months, or extended period of warranty of _____ months as the case may be. The PBG should however be valid for At-least _____ months.
3. On expiry of the warranty period, the PBG will be returned by the First Party to the Second Party after the later, second party has submitted a fresh Bank Guarantee for Rs. _____ valid till expiry of the period of the service contract. The fresh Bank Guarantee to cover the service contract shall be submitted at least one month before expiry of the previous Bank Guarantee and shall be 3% or 10% (as the case may be) of CAMC contract amount of the equipment referred to above. If any complaint is received which is not addressed by the firm within defined time, the PBG amount of for 3% or 10% (as the case may be) of CAMC value will be forfeited during the warranty of CAMC Period

Maintenance of the Equipment during Service Contract period: -

A. It shall be the responsibility of the Second Party to keep the equipment including its accessories, covered under this agreement in good working condition during the entire service contract period of five years, which will start with the expiry of the warranty / guarantee period of the equipment. During the service contract period, the equipment, including accessories, will be maintained in good working condition for a period of 347 days out of a period of 365 days (i.e. 95% uptime). If the machine is out of order more than 5 hours during the period 8.00 AM to 5.00 Pm on any day, it shall be considered as one day down time. The essential period to shut down the installation entirely or partially shall also be included the down time if it exceeds 2 days while calculation the 95% guaranteed uptime. No deduction or advantage of any kind on account of Sundays, half days on Saturdays, Public/Govt. Holidays observed by the institute shall be allowed from the total down time permissible as defined above. The equipment will thus be required to be maintained in satisfactory working condition for the minimum 347 days in each period of 365 days which defined the 95% guaranteed uptime required to be maintained in each such period of 365 days. 3.2 However, 5 days' time will be allowed to procure the spares, in case the same has to be imported and this period of 5 days will not be counted as down time.

B. The Second Party will furnish a Bank Guarantee as stipulated.

Spares and Accessories

A. Spares Parts during Guarantee/ Warranty period: -

All spares parts required during the CMC period for the satisfactory working and maintenance of the equipment and in the case of replacement of damaged spare, the second Party shall be responsible to upkeep and running of the equipment and bear the cost.

The Comprehensive Maintenance Contract Service charges payable during the service contract period by the First Party to Second Party shall be under:

Rate of 1st Year = _____

Rate of 2nd Year = _____

Rate of 3rd Year = _____

Rate of 4th Year = _____

Rate of 5th Year = _____

- a. In case CMC, these charges include the cost of replacement parts / Components/ Spares / Accessories etc. which shall be borne by the Second Party.
- b. The payment of the Service Contract will be released to the firm in four equal instalments after verification of all service reports. The payment will be made after the expiry of each quarter.
- c. The firm will arrange 4 regular visits (One every Three Months) every year for keeping the equipment in good working condition during the period of Service Contract. In addition to it, the firm will be responsible for attending to all emergency break down calls as and when required by the concerned department during the year.
- d. No price revision will be accepted by the First Party during the tenure of the agreement.

Force Majeure:

Any failure of omission or commission to carry out the provisions of this contract by the supplier shall not give rise to any claim by any party, one against the other, if such failure of omission or commission arises from an act of God, which shall include all acts of natural calamities such as fire, flood, earthquake, hurricane, or any pestilence or from civil strikes, compliance with any status and /or regulations of the Government, lockouts and strikes, riots, embargoes or from any political or other reasons beyond the supplier's control including war (whether declared or not), civil war or state of war of insurrection, provided that notice of the occurrence of any event by either party to the other shall be given within two weeks from the date of occurrence of such an event which could be attributed to Force Majeure conditions.

Arbitration:

- a. If at any time, any question, despite or difference whatever shall arise between the two parties upon on in relation to or in connection with this Agreement, either of the parties may give to the other notice writing of the existence of such a question, despite or difference and the same shall be referred to two Arbitrators one to be nominated by the First Party and the other to be nominated by the second party/Third Party. Such a notice of the existence of any question, dispute of difference in connection with the Agreement shall be served by either party within one year of the beginning of such dispute failing which all rights and claims under this agreement shall be deemed to have been forfeited and absolutely barred. Before providing with reference, the Arbitrators shall appoint/nominate as Umpire. In the event of the Arbitrators not agreeing in their award, the Umpire appointed by them shall enter upon the reference and his award shall be binding on the parties. The venue of the arbitration shall be at Jodhpur (India). The Arbitrators/Umpire shall give a reasoned award.
- b. The provision of the India Arbitration Act in force and of rules framed there under and any statutory modification thereof shall be deemed to apply and be incorporated in this agreement.
- c. Upon every or any such reference, the cost of any incidentals to the reference and award (s) respectively shall be at the discretion of the Arbitrators or in the event of their no agreeing, of the Umpire appointed by them who may determine the amount thereof or direct the same to be fixed as between solicitors and client or as between

parties and shall direct by whom and in what manner the same shall direct by whom and in what manner the same shall be borne and paid

JURISDICTION:

The courts at Jodhpur alone will have the jurisdiction to try any matter, dispute or reference between the parties arising out of this agreement/ contract. It is specifically agreed that no court outside and other than Jodhpur court shall have jurisdiction in the matter

By the said (Second Party)

Signature, Name, Designation

by the said (First Party
for AIIMS JODHPUR

Signature, Name, Designation

In the Presence of (Witness)

Name:

Signature :-

Address :

CONTRACT AGREEMENT FORMAT

THIS AGREEMENT made the _____ day of _____, 2020 between ALL INDIA INSTITUTE OF MEDICAL SCIENCES (AIIMS) Jodhpur, represented by the Director of one part and _____.(Name and Address of Supplier) _____ (hereinafter “THE CONTRACTOR”) represented by _____(Name of the Authorized Signatory and Designation), Aged _____ years, residing at _____(Full Residential Address of the Signatory) of the other part:

WHEREAS the Purchaser has invited bids for the Patient Dietary & Cafeteria Services and supply installation commissioning of _____(brief description of goods and services vide bid no _____ dated _____). The supplier has submitted technical and price bids. The Purchaser has finalized the bid in favour of the contractor for the for the supply of said goods for a total cost of Rs. _____(Contract Price in Words and Figures) (hereinafter “the Capex Price”) and to provide the services of patient diet for a total cost _____ and issued Letter of Intent / Supply the goods and provide services Order No. _____ Dated _____.

This agreement will take effect from _____ day of _____ 2020 and shall be valid for Five Year subject to further extensions of another Five Years on mutual agreement and terms and conditions.

Note-

(All significant applicable terms and conditions will be added here when the contract agreement executed by the tender handling and award department of AIIMS Jodhpur).