

All India Institute of Medical Sciences Rishikesh-249203



Tender document for providing “Dietary Services” at AIIMS Rishikesh

Ref No : 02/Engg/Gem/AIIMS/2022-23
Publishing Date : 22/08/2022
Pre-bid meeting : 01/09/2022 at 15:00
Last date of Bid Submission: 12/09/2022 at 14:00
Bid Opening : 12/09/2022 at 14:30

Tender documents may be downloaded from institute’s web site www.aiimsrishikesh.edu.in
(for reference only) and <https://gem.gov.in>

NOTICE INVITING TENDER

For

“Providing Dietary Services at AIIMS Rishikesh”

Dated-22/08/2022

Subject: E-TENDER FOR SETTING UP DIETARY SERVICES AT AIIMS RISHIKESH.

1. All India Institute of Medical Sciences (AIIMS), Rishikesh invites bids through E-Tender for setting up, operation and management of Dietary services at AIIMS Rishikesh.
2. The bids will consist of two envelop: Envelop - A and Envelop - B. Envelop - A will consist of Technical and other conditions as laid down in the Bid document. Envelop - B shall consist of the Financial Bid as per conditions laid down in the Bid document.
3. Bidders are required to deposit Earnest Money amounting of Rs 06,85,000/- (Rs. Six Lakh Eighty Five Thousand only) in receipt treasury challan/deposit at call receipt of a schedule bank/fixed deposit receipt of schedule bank/demand draft of schedule bank/bank guarantee issued by a bank and scanned copy should be uploaded and submitted in original upto one day after last date of submission of bid. Or Contractor can submit EMD directly in bank account of AIIMS Rishikesh-

Details mentioned below-

Account Number: -6189000100021125

Bank Name: -Punjab National Bank

Branch Name: -PNB Pashulok

IFSC Code: - PUNB0618900

4. The E-receipts for the same shall be uploaded along with tender document. Bids uploaded without E-receipt of EMD shall not be entertained.
5. The Notice inviting bid along with instructions to bidders, Scope of Work, eligibility criteria, system of award of license, agreement, etc. form part of the bid document.

TENDER NOTICE

For
“Providing Dietary services in AIIMS Rishikesh premises”

AIIMS, Rishikesh
Dated-22/08/2022

1. E-tenders in Two Bids (Technical & Financial) basis are invited on behalf of the Director, All India Institute of Medical Sciences, Rishikesh from interested and eligible Companies/Firms/Agencies for establishment of **Dietary services** at **AIIMS Rishikesh** having requisite experience as mentioned hereunder.
2. Bids shall be submitted online only at GeM website:
<https://gem.gov.in>.
3. The complete bidding process is online. Bidders should be in possession of valid digital Signature Certificate (DSC) for online submission of bids. Prior to bidding DSC need to be registered on the website mentioned above. For any assistance for e-bidding process, if required, bidder may contact to the helpdesk at 0 135-2462915.
4. 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 <https://gem.gov.in>
5. The prospective bidders may **scan the documents in low resolution (75 to 100 DPI)** instead of 200 DPI. The documents may be scanned for further lower resolution (if possible). This would reduce the size of the Cover and would be uploaded faster.
6. UTR of RTGS or hard form of earnest money (EMD) deposit must be delivered to AIIMS, Rishikesh on or upto one day after last date of submission of bid as mentioned above. The bid without EMD will be summarily rejected. The scanned copy of the EMD should be attached in the technical bid.
7. The tender shall be submitted online in two part, viz., technical bid and financial bid. All the pages of bid being submitted must be signed and sequentially numbered by the bidder irrespective of nature of content of the documents before uploading.
The offers submitted by Telegram/Fax/email shall not be considered.
No correspondence will be entertained in this matter.
8. Any future clarification and/or corrigendum(s) shall be communicated through <https://gem.gov.in> or AIIMS Rishikesh website: www.aiimsrishikesh.edu.in. The bidders are required to regularly check the website to know about any/all such corrigendum(s) as only these bids, taking

- care of such corrigendum(s) shall be considered for finalization of the tender.
9. Bidder should necessarily enclose a covering letter mentioning a summary of applied document with proper numbering. Secondly, bid should also attach a compliance sheet as per specification mentioning that they are complying with all specifications or have any variation.
 10. The pre bid conference would be held on 01/09/2022 at 03.00 PM in the office of Estate officer, AIIMS, Rishikesh. All firm's representative who are attending the pre bid meeting, shall produce an authorization letter from their firm on the firm's letter head. They are required to put their query in writing before the committee and submit the same in writing on its letter head. **Any bidder who does not attend Pre-Bid meeting, any suggestions from that bidder will be not be considered on later stage & will be out rightly rejected.**
 11. All the duly filled/completed pages of the tender should be given serial /page number on each page and signed by the owner of the firm or his Authorized signatory. In case the tenders are signed by the Authorized signatory, a copy of the power of attorney/authorization may be enclosed along with tender. A copy of the terms & conditions shall be signed on each page and submitted with the technical bid as token of acceptance of terms & conditions. Tender with unsigned pages/incomplete/partial/part of tender if submitted will be rejected out rightly.
 12. Any omission in filling the columns of Financial Bid form (Schedule of Rates) shall debar a tender from being considered. Rates should be filed up carefully by the tenderer. All corrections in this schedule must be duly attested by full signature of the tenderers. The corrections made by using fluid and overwriting will not be accepted and tender would be rejected.
 13. The contractor should quote the rate of item including GST as per statutory rules.
 14. Copy of original Bid documents i.e. UTR of RTGS or hard form of earnest money (EMD), etc. sealed and super-scribed with tender name, number and address must be delivered to the address mentioned below:

**The Director
All India Institute of Medical
Sciences, Rishikesh Virbhadra
Marg Rishikesh - 249203,
Uttarakhand.**

Scope of work:

1. Providing kitchen Equipment including all Civil, electrical, plumbing, drain, Air conditioning, Ventilation and allied services in the space provided by AIIMS Rishikesh for smooth operation of dietary services, establishing, processing, cooking and serving of food and therapeutic diets to all patients as per requirement of AIIMS, Rishikesh.
2. The successful bidder shall engage consultant specialized in the field of establishment of kitchen in Big hospitals and 5 star hotels to suggest required equipment's and placing their off. The consultant will also give detailed design and drawing of plumbing, Electrical installations, drainage, ventilation system and requirement of air conditioning etc. All designs and drawings of kitchen equipment (Make, capacity, specifications), plumbing, Electrical installations, drainage, ventilation system and air conditioning etc. shall be got approved from Authorities of AIIMS Rishikesh. Nothing extra shall be paid account of engaging the said consultant.
3. The number of daily diets for indoor patients shall be as per occupancy of beds in the ward of AIIMS, Rishikesh on actual basis. The available bed strength is as under: General Ward- 1000 beds which can be extended in future. Private Beds – 25, which can be extended upto 80 or more.
4. More than 85% of patients are taking diet. Numbers of diets may vary according to patient depending on varying conditions. However, the payments shall be made as per actual number of diet supplied to patients.
5. Successful Bidder shall follow the below mentioned schedule invariably to start the dietary services at AIIMS Rishikesh in time bound manner failing which a penalty as deemed fit by institute will be imposed on successful bidder.
6. The Rent will be started after 60 days of handing over of site by the institute. This period will be utilized to complete all the infrastructure, turnkey work and set up of dietary services. The drawings will be got approved by the competent authority of AIIMS Rishikesh.

Brief about the Plan

1. Successful bidder will have to provide 6 diets (as mentioned in Tender document) per patient per days. The price quoted by the vendor shall be inclusive of manpower, consumables, non-consumables, equipment, etc.
2. Space designated for Dietary services (i.e 650 sqm) is at ground floor of new Dietary building adjacent to Trauma Centre.
3. Proper Handwashing and serving shall be designed for medical, non-medical staff after approval from institute authorities.
4. Successful bidder has to pay the fix rent for the area occupied. Base price of Rent will be min Rs. 18750 per day, Vendor shall quote the price above base price of Rs. 18750 per day) (L1 will be decided on Net payable amount to be paid by Institute.
i.e. L1 = Item A – Item B.)
5. There will be increase in rent @10% per annum on the quoted price in 1st year thereafter increment will be done on net payable amount.

6. The rates of the diets shall be varied increase/decrease based on consumer price index issued by Government of India (**The National Statistical Office (NSO), Ministry of Statistics and Programme Implementation (MoSPI)**) on half yearly basis with the approval of Institute authorities.

Terms and Conditions

General Conditions:

1. Pre-bid meeting shall be held in the AIIMS Rishikesh to clarify any queries of the **tenderer on 01/09/2022.**
2. **Preparation and Submission of Tender:** The tender should be submitted online in two parts i.e. Technical Bid and Financial Bid. **Each page of tender document and all the other documents should be properly signed and stamped by the authorized person to confirm the acceptance of the entire terms & conditions as mentioned in the tender enquiry document.**
3. **Earnest Money Deposit:** Bidders are required to deposit Earnest Money amounting of Rs 06,85,000/- (Rs. Six Lakh Eighty Five Thousand only) in receipt treasury challan/deposit at call receipt of a schedule bank/fixed deposit receipt of schedule bank/demand draft of schedule bank/bank guarantee issued by a bank and scanned copy should be uploaded and submitted in original upto one day after last date of submission of bid. Or Contractor can submit EMD directly in bank account of AIIMS Rishikesh-
Details mentioned below-
Account Number: -6189000100021125
Bank Name: -Punjab National Bank
Branch Name: -PNB Pashulok
IFSC Code: - PUNB0618900
4. **Period of Contract:** The contract period shall commence after sixty days of handing over the possession of the site to the successful bidder for 5 years. On basis of satisfactory performance of agency, the contract is further extendable for a period of 5 years on the same terms and conditions in two parts of (3+2) years.
5. All the Technical Bid will be scrutinized, by the evaluation committee constituted by the Director to check all relevant documents for their authenticity and the Tenderer whose Technical tenders are accepted will be informed about the date and time for opening the Financial Bids.
6. **Validity:** The quoted rates must be valid for a period for 180 days from the date of closing of the tender.
7. **Before opening of financial bid, bidders are required to give presentation detailing the modus-operandi of dietary kitchen.**
8. No tenderer will be allowed to withdraw after submission of the tenders within the bid validity period otherwise the EMD submitted by the tendering firm would stand forfeited.

9. In case the successful tenderer declines the offer of contract, for whatsoever reason(s) his EMD will be forfeited.
10. A formal contract shall be entered into with the successful tenderer. In this contract, the successful tenderer shall be defined as contractor.
11. **Performance Security:** The successful tenderer will have to deposit a FDR@ 5% of total contract amount from scheduled bank in favour of AIIMS, RISHIKESH payable at RISHIKESH valid for 180 days beyond the expiry period of contract. (a) The successful tenderer will have to deposit FDR and commence the work within 15 days of acceptance of tender otherwise the contract may be cancelled and EMD will be forfeited.
12. Each page of the tender documents and papers submitted along with, should be numbered, signed and stamped by the authorized signatory in acceptance of the terms and conditions laid down by the AIIMS RISHIKESH.
13. The Director, AIIMS RISHIKESH reserves the right to withdraw/relax/modify any of the terms and conditions mentioned in the tender document if it is felt necessary in the benefit of the Institute.
14. The Director, AIIMS RISHIKESH reserves the right to reject all or any tender in whole, or in part, without assigning any reasons thereof.
15. Intending tenderers are advised to inspect and examine the site and its surroundings and satisfy themselves before submitting their tenders to the nature of the site. The nature of the site, the means of access to the site, the accommodation they may require and in general shall themselves obtain all necessary information as to risks, contingencies and other circumstance which may influence or effect their tender. A tenderer shall be deemed to have full knowledge of the site whether he inspects it or not and no extra charges consequent on any misunderstanding or otherwise shall be allowed. Submission of tender by a tenderer implies that he has read this notice and all other contract documents has made himself aware of the scope and specifications of the work to be done.
16. The Director, AIIMS RISHIKESH does not bind itself to accept the highest/lowest or any other tender and reserves to itself the authority to reject any or all the tenders received without the assignment of any reason. All tenders in which any of the prescribed condition is not fulfilled or any condition including that of conditional rebate is put forth by the tenderer shall be summarily rejected.
17. The contractor shall take at his own cost, if required, necessary insurance cover in respect of staff and other personnel to be employed or engaged

by him in connection with the afore mentioned services to AIIMS and shall indemnify AIIMS against all acts of omissions, fault, breaches and or any claim or demand, loss injury and expenses to which AIIMS, RISHIKESH may be party or involved as a result of the contractor failure to comply and of the obligation under the relevant act law which the contractor is to follow.

18. The successful bidder/contractor will be required to enter into an Agreement/ Contract.
19. The timings and working days for dietary services will be regulated by the Institute.
20. The Dietary services and kitchen space should be kept neat & clean and free of unhygienic conditions.
21. The responsibility of maintaining the cleanliness and hygienic condition of dietary services will be of the contractor, at his own cost. Proper disposal of waste will be responsibility of the dietary services. In case of violation of this condition, Management Committee may have the right to impose a fine (as per provision under head of PENALTIES AND RECOVERIES) and the contract may be cancelled by giving a week's notice and agency will have to vacate the premises within a week time.
22. The bearer / staff (not below the age of 18 years) employed by the contractor shall have to be medically fit and kept neat and clean. The contractor shall not employ young children as prohibited under the law / rules / regulations.
23. The contractor will make his own arrangement for kitchen equipment i.e. Coffee machine, cookers, hot boxes, steam boxes, serving trolleys, crockery, cutlery, glasses, and other items required by dietary services as directed by authorities of AIIMS Rishikesh. Disposable good quality paper made items for tea etc. shall be allowed but not of plastic material shall be used to serve any kind of food item.
24. The contractor shall be responsible for ensuring fire safety and maintenance of all the kitchen space provided by the Institute, during the entire period of the contract. If any damage/loss to the space is found, then the same will be recovered from the contractor.
25. The contractor shall maintain the Institute premises in good condition and shall not cause any damage thereto. If any damage is caused to the premises by the contractor or his workers, employees or agents the same shall be rectified by the contractor at his own cost either by rectifying the damage or by paying cash compensation as may be determined by the Institute.

26. The successful tenderer shall not sub-let the premises either in whole or in part. The premises shall not be used for residential purposes even for the staff. No additions or alterations of the premises will be made without permission of the Institute. No bathing and washing of clothes etc. will be allowed.
27. The contractor and his employees would be governed by the discipline rules as may be laid down by the Institute while they are in the Institute premises.
28. Electricity & water Charges shall be paid by contractor (vendor) as per actual consumption at prevailing rates of Uttarakhand Power Corporation Ltd.(UPCL) & water supply department of Uttarakhand government or at such higher rates as may be decided by the Institute from time to time. Bidder shall install a separate power meter to ascertain actual electricity charges & water charges.
29. The designated kitchen area will be specified by the concerned committee of AIIMS Rishikesh. Area would be approximately around 650 sqm (Ground floor).
30. The technically qualified Bidder who submits lowest financial bid amount shall be declared as Successful bidder (L1) and communication to that effect shall be made subject to approval and as decided by the Competent Authority.
31. Quality of food/drink items & services provided will be inspected as per HACCP norms/ checked from time to time and if found unsatisfactory the contract may be cancelled at any time by the Institute with/ without furnishing any notice. The Institute reserves the right to impose a fine (as per provision under head of PENALTIES AND RECOVERIES), if deemed necessary.
32. The conduct/characters/antecedents and proper bonafide of the workers shall be the sole responsibility of the contractor. However, the contractor should provide the necessary details of all its employees (permanent, temporary, casual) to the Institute. All the employees should be police verified.
33. The decision to award the Dietary services contract will be taken on the basis of prices quoted, feasibility, quality and rent of space provided for commercial use.
34. The contractor will use only LPG cylinder and gas stove for the purpose of cooking. No other cooking means shall be allowed. In emergency electric equipment can be used for which agency will have to pay electric power charges as per actual consumed power at UPCL rates.

35. LPG cylinder should be stored outside and proper gas bank is to constructed for the same by successful bidder as per safety standard of Petroleum and Explosives Safety Organization complying with all statutory norms.
36. The bidder has to provide all the fire safety equipment's. The bidder has to obtain the fire safety clearances of the Kitchen from the local fire department. No services shall be allowed to operate without prior obtaining the Fire clearance certificate.
37. Police verification and worker's identity cards will be mandatory requirement before taking the charge of catering services. Employees will be in proper uniform provided by the contractor, medically found fit, hygienically suitable, nails trimmed, haircut and shave taken.
38. As regards quality of materials and preparation, the tenderer shall ensure that: (a) Food/drink ingredients, additives and materials must be of best quality available in the market, (b) Milk, bread, Fruit, vegetable and other such perishable items should be purchased fresh from the market on daily basis, (c) the Tenderer shall take meticulous care to provide clean and quality food/drink items in all preparations. The committee members shall have free access to inspect the kitchen, service counters at any time on any working day, and (e) waste and garbage disposal must be done minimum twice a day on regular basis or as required.
39. The Tenderer shall ensure that the staff engaged by him observes safety precautions and security regulations at the campus.
40. The tenderer shall not keep the dietary services closed without prior permission from the AIIMS, RISHIKESH authority. Any such incident shall be treated as breach of contract and suitable action including penalty shall be imposed for the same by AIIMS, RISHIKESH, as it may deem fit.
41. Any attempt at negotiation direct or indirect on the part of the tenderer with the authority to whom he has submitted the tender or the authority who is competent finally to accept it after he has submitted his tender or any endeavor to secure any interest for an actual or prospective tenderer or to influence by any means the acceptance of a particular tender will render the tender liable to exclusion from consideration.
42. The tenderer should have been in business in hospital/hotels/Mess/ catering services for a period of at least for 3 years in the country in relation to the dietary services i.e., supply of food items & serving of meals. The vendor on a non-judicial stamp paper should give a declaration to the effect.
43. The vendor is required to submit performance report from the other similar

organization where it is registered for dietary services. The firm should also submit list of organization where it is running its services in last three years' experience in working with central/state agencies in implementation of similar projects.

44. Rates quoted shall be valid for 180 days from the date of opening of tender for its finalization.
45. All the workers deployed should be medically fit therefore their health checkup will be done twice in a year i.e. after every six months by the contractor at his own cost as per standard guidelines. Immunization of the workers for different infective diseases shall be got done by the contractor at his own cost.
46. The contractor shall supply a list of all the workers so deployed to the office of the Medical Superintendent/Consultant Dietician before they are put to work. Similarly, he/she will also inform immediately in case any workers have been changed.
47. All workers deployed shall primarily be the workers of the contractor. The Institute will have no obligation; they will have no right to claim any job from AIIMS, Rishikesh on this account.
48. The contractor shall be liable to obtain any license required under the FSSAI Food Act and other statutory compliances at his own from the competent authority as required under the relevant rules and submit a copy of the same to the Institute.
49. Dietary services shall be functional 24x7x365 on all days of work all the year round.
50. Quoted price per diet will include cost for infrastructure work, installed equipment, Kitchen accessories & cost of any other accessories like carts, trays, trolleys, bins for storing dry food items, bins for collecting waste etc. used in receiving area, preparation area, cooking area storage area, etc., any furniture installed within the Kitchen, any RO system, quality control equipment etc. installed by the bidder and must be clearly mentioned under the column of Equipment detail of Dietary services (Annexure - 1).

51. PENALTIES AND RECOVERIES

In the event of contractor's failure

- I. To supply meals
- II. To carry out related jobs on any day/days
- III. To provide Quality of food as prescribed

(a) The Institute will have recourse to make an alternative arrangements and a penalty double the amount so spent on this account shall be recovered from the Contractor and he will have to pay back that amount within two weeks to make up the deficiencies, failing which the same shall be recovered from the next bill.

(b) Recovery of the penalty as mentioned above shall continue to be imposed up to seven days consecutively. Thereafter, the contract shall be terminated without any notice and the bank guarantee on account of performance will be forfeited.

PENALTY:

| Penalty clause | amount of penalty | Repeat default |
|--|--|---|
| Specific Diet as prescribed is not provided to the patient | Rs 2,000/- per incident | |
| If bill is not provided or charged excessively | Rs.1000/- per occasion + refund of excessive charges taken | |
| Noncompliance on hygiene | Rs.1000/- per occasion | |
| Rotten or poor quality of vegetables /Fruits | Rs.2000/- per occasion | |
| Poor quality of rice/other food items | Rs.2000/- per occasion | |
| Each day of unauthorized closing of canteen | Rs. 5,000/ day | Black listing and termination of Contract |
| Over stay on termination of contract | Rs. 10,000/ day | |
| Staff if found without proper uniform or ID card | Rs.500 per day of default per person. | |
| Any complaint by visitors or staff if not attended within 48 hrs | Rs. 500/- for each complaint | |
| Complaints of insects and/or foreign object (hair, rope, cloth, plastic, etc) cooked along with food found in any food item | Rs. 5,000 per complaint | |
| Non-availability of complaint register or discouraging members from registering complaints | Rs. 2,000/- per incident | |
| Food poisoning | Rs :10000 | Black listing and Termination of contract |
| Dilute or adulterated milk is served | Rs 2,000/- per incident | |
| Improper Pest control | Rs 5,000/- per incident | |
| Absence of proprietor or his representative empowered to take decision during meetings on due invitation or during inspections | Rs 10,000/- | |

INSTITUTE OBLIGATION:

The Institute will provide following facilities to the contractor:

- I. Institute will pay for per diet as quoted by bidder & recover the rent for space provided for dietary services as per the scheduled attached & space will be made available as is & where it is basis. Bidder will have developed the area at his own cost as per the condition laid down in NIT. Nothing extra will be paid on this account.
- II. Institute will provide electricity and water supply at one point on chargeable basis. Internal distribution will be the responsibility of the successful bidder.
- III. Successful bidder will be allowed to sell food items at the rate fixed by institute as per list enclosed.

52. Financial Bid:

The contract will be awarded to the firm, who will quote the minimum amount ie. L1= Item A –Item B in schedule.

Legal Terms & Conditions:

1. The Tenderer and his staff shall abide by various rules and regulations of AIIMS, RISHIKESH as prevalent from time to time.
2. The Tenderer shall comply with all existing labour legislations and Acts, Provisions, such as Contract Labour Regulation Act, Workmen's' Compensation Act, Minimum Wages Act, Payment of Wages Act, Provident Fund Act, ESI Act, etc. For any lapse or breach on the part of the Tenderer in respect of non-compliance of any Labour legislation in force during the validity of the contract, the Tenderer would be fully responsible and would indemnify the Institute, in case the Institute is held liable for the lapse if any, in this regard.
3. The Tenderer shall submit to AIIMS, RISHIKESH a list of all workers engaged to carry out the service work, indicating name, age, home address, qualifications, etc., and would also intimate as and when any change takes place. The Tenderer shall not at any time engage any minor to carry out the work under the contract.
4. The Tenderer shall undertake that any act of omission or commission including theft, by his staff shall be his sole responsibility and further that he would compensate the Institute immediately, any loss or damage or theft occurring on account of his staff individually or collectively.
5. AIIMS, RISHIKESH would have the right to terminate the contract without notice before the expiry of the term, in case the work performance is not up to the standard, or in case there is any violation of AIIMS, RISHIKESH rules & regulations, or if there is any lapse in compliance of any labour legislation, or if there is any incident of indiscipline on the part of the Tenderer or his staff. The decision of AIIMS, RISHIKESH's management in this regard would be final and binding on the Tenderer. In such an event,

AIIMS, RISHIKESH shall have the right to engage any other tenderer to carry out the task.

6. The Tenderer and his staff shall comply with all instructions and directions of the AIIMS RISHIKESH authorities given from time to time. In the event of any emergent situation, the staff of the Tenderer shall comply with instructions given by the AIIMS, RISHIKESH authorities, without waiting for confirmation by the Tenderer.
7. All the workers engaged by the Tenderer for carrying out tasks under this contract, shall be deemed to be the employees of the Tenderer only. The tenderer shall be solely responsible for their wages, fringe benefits, conduct, duty roster, leave-records, relievers, etc. The tenderer shall also provide its Workers photo-identity cards which shall be checked by the AIIMS, RISHIKESH, as and when necessary.
8. Noncompliance of any terms and conditions enumerated in the contract shall be treated as breach of contract.
9. The contractor shall ensure that the person deployed are disciplined and conduct in office premises, be best suitable and is entailed on enforce in prohibition of consumption of alcoholic drinks, paan, smoking, loitering without work and engaging in gambling, satta or any immoral act.
10. 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.
11. **Dispute Settlement:** - Any disputes are subject to exclusive jurisdiction of Competent Court and Forum in RISHIKESH, Uttarakhand, India only.

PROCESSES TO BE UNDERTAKEN BY THE VENDOR FOR DIETARY SERVICES.
OPERATIONAL

1. Time schedule & Menu planning, preparation and cooking of normal diet, Therapeutic diet and enteral feeds in hospital (AIIMS, RISHIKESH) kitchen will be as per the instructions of Dietary In-charge. (Terms & Condition are enclosed as per section B: Annexure 10 & 11). The preparation of various diets will be under direct supervision of the Institute's dietician.
2. All types of nutritional supplements (for all types of patients including RT feed) shall be provided by the contractor.
3. The vendor shall be responsible for procurement of all the raw food materials (only from laboratory tested reputed firms and AGMARK marked).
4. It will be the responsibility of the vendor for transportation of the prepared diet to the patient according to specific requirement, in a covered temperature controlled trolley/ already prearranged trays under hygienic conditions. Food supplied shall be fresh, warm and presentable.
5. The vendor shall supply food in restricted/ controlled areas/ infectious ward/ Covid ward as per infection control and other safety guidelines provided by Institute.

6. As a preventive measure, all required PPEs as applicable shall be provided to kitchen staff including sanitation staff working in kitchen by the agency.
7. Food handler shall serve food items only after wearing appropriate disposable transparent gloves.
8. Stainless Steel crockery should be used for indoor patient and disposable crockery (NOT PLASTIC) as required.
9. In emergency situations, if patient is admitted at odd Hours, vendor shall provide appropriate food items to patient.
10. Patient preferences as counseled by dieticians shall be considered for meals provided to all patients. Services in private wards shall be adjusted as per their requirement in terms of timings and preferences.
11. Contractor will be responsible for collection, washing and cleaning of the serving trays/utensil/bottle etc. (in case of non-disposable) with safe & standard quality of cleaning material and use dish washers.
12. Vendor shall provide dust bins at appropriate locations of kitchen
13. The vendor will be responsible for safe disposal of the leftover food/vegetables peels/and other kitchen garbage through organic waste disposal plant or as per the prevailing norms of the Nagar Nigam, Rishikesh
14. The vendor shall be responsible for providing food to patients in emergency as per instruction of dietary in-charge at times other than specified timings in the diet scheduled including night (example when patients goes for some test or investigations).
15. The vendor will be responsible for entire cleanliness of kitchen and hygiene of staff deployed by the vendor.
16. If disposables are used in any step of dietary, they should be disposed off, as per Rishikesh Nagar Nigam requirement from time to time.
17. Only LPG or electricity or latest safe technology will be used for cooking. No Coal, wood or any other fossil fuel shall be used as fuel for cooking of food, heating of food etc.
18. The vendor will need to have a meeting with In-charge of Dietary Department, AIIMS, Rishikesh once in a month/on call to review the services.
19. For food services crockery, cutlery and services dishes trays, disposables as required shall be provided by the contractor.
20. Vendor has to establish the gas bank as per norms and requirement of Institute.

ADDITIONAL TERMS AND CONDITIONS

- 1) For the purpose of proper identification of the employee of the contractor deployed at various points, the contractor shall himself issue them the identity cards/identification document to his employees and they shall be duty bound display the identity cards at the time of duty. The employees deployed by contractor would be required to wear uniforms supplied by him during cooking services meals on duty.
- 2) The competent authority or any their representative so authorized shall be

liberty to carry out any surprise check on the working of the contractor.

- 3) The competent authority of the institute or any authorized representative the food qualities prepared in the kitchen at any time and can also lift samples of the same to be tested in the Institute. In case, on testing the food is not found up to the mark, action as deemed fit will be taken by the Institute. Any decision taken by the competent authority in this regard shall be final. The contractor shall take daily orders for the work to be undertaken and will verify quality of food to be served from the schedule given.
- 4) The persons so deployed shall be under the overall control and supervision of the Contractor and the contractor shall be liable for payment of their wage other dues which the contractor is liable to pay under the various labour and other statutory provisions. The institute shall be absolved of any such liability at its own level and other statutory provisions.
- 5) The contractor shall take all reasonable precautions to prevent any unlawful riots or disorderly conduct or acts of his employees so deployed by the contractor indulge in any unlawful activity or disorderly conduct, the contractor shall take suitable action against such employee.
- 6) In case of any complaint/defect pointed out by the institute/authorities, the contractor shall immediately replace the particular persons so deployed without further arguments.
- 7) The contractor shall keep the Institution indemnified against all the loss caused to the Institute property by way of theft, mishandling on otherwise and the claims whatsoever in respect of employees deployed by the contractor so deployed enters in dispute of any nature whatsoever, it will be the sole responsibility of the contractor concerned to contest the same. In case institution is also a party and is supposed to contest the case, the cost, if any of the actual expenses incurred towards counsel fee and other expenses shall be paid to the institute by the contractor in advance on demand. Further, the contractor shall ensure that no financial or any other legal liability comes on the institution in respect of any nature whatsoever for the act done by the person of the contractor and shall keep the institution indemnified in this respect.
- 8) The Institution shall have further right to adjust or readjust or deduct any of the amounts as aforesaid from the payments to be made to the contractor under this contract or out of the bank guarantee of the contractor.
- 9) The contractor shall furnish an indemnity bond from Insurance company at its own cost of indemnifying institute against any claim arising out of or connected with this agreement.
- 10) In event of exigencies arising due to the death, infirmity, insolvency of the contractor or/for any other reason or circumstances liabilities thereof of the

contract shall be borne by the following on such terms and conditions, as the director/Medical superintendent, AIIMS, Rishikesh may further think proper in public interest on revoke the contract. Namely:

Legal heirs in case or sole proprietor:

The next partners in the case of company or institution otherwise the competent authority of the institute shall reserve the right to settle the matter according to the circumstances of the case as he may think proper.

MANPOWER

The vendor shall employ adequate number of well trained & educated staff (bearers and cooks) at his own expense for the proper discharge of the responsibility entrusted to him under the agreement and such employee shall be persons with enough experience. They shall be provided with uniforms, apron, and head gear by the vendor at his own cost and they are to be maintained in neat and tidy condition while on duty & the minimum qualification of services boys is 10th and for supervisors is 12th. Number of staff required is supervisor (2 Nos. in day & at least 1 Nos. in night, No. of staff can be increased as per requirement of Dietary department. One senior chef shall be there for overall supervision, having degree in catering / Hotel Management.

MEDICAL EXAMINATION OF STAFF

The vendor shall employ only those persons in the kitchen who are found to be medically fit. Regular periodic medical examination and vaccination as per guidelines, issued by Institute, will be responsibility of service provider.

Hospital reserves its rights to examine any of the employees for medical fitness without prior notice. Expenses, if any incurred by AIIMS Rishikesh on medical examination as per guidelines of such employees, shall be borne and paid by the vendor. To maintain a First Aid box in the kitchen area is mandatory requirement.

EQUIPMENTS AND MAINTENANCE

The vendor should procure and install new kitchen equipment's /machines of different capacities/types, including cooking utensils, crockery, cutlery, dish wash machines, Hoods, Ranges, Cold rooms, Refrigerators, Fans, Exhaust, drain lines, plumbing, RO plant, any other equipment necessary for smooth functioning of dietary services as suggested by the consultant and approved by Institute, or any equipment as directed by Institute authority and serving dishes according to the menu. All machines must be cleaned every day after use. Preventive maintenance is a must. All operational and maintenance aspect of the equipment will be the responsibility of the vendor.

WAGES TO EMPLOYEES AND INSURANCE

The vendor shall comply with the laws applicable to employees working in the kitchen regarding working hours, minimum wages, safety, cleanliness, leave, over time allowances, provident fund, retrenchment benefit, medical benefits etc. If on account of non- compliance with the provisions of any such laws, AIIMS,

Rishikesh, is called upon to make any payment to or in respect of his employees, the vendor shall fully reimburse to Institute all such payment and institute shall be free to make deductions on this account from the amount of security deposit, in which case, the vendor shall immediately pay to the institute such amount as may be payable to institute to the vendor. The vendor will sign an Indemnity bond in favor of AIIMS, Rishikesh to this effect.

Qualifying Requirements:

- 1) The firm must have valid FSSAI license and ISO 22000:2018 certificate issued minimum 6 months before date of issuance of tender.
- 2) The annual average turnover of services provided by the bidder should not be less than Rs. 3.5 crore during the last three years as per their audit books of accounts/Tax Returns.
- 3) The Bidder must presently be working in minimum three government hospitals out of which at least one hospital must be a AIIMS like hospital.
- 4) The tenderer should have valid ISO Certificate for the address of authorized premises in the name of hospitals for which the participant tenderer submits the experience certificate.
- 5) Minimum of 100 employees to be shown is ESI EPF return for last three years. A self-declaration along with ESF return for last 6 months is must. Two employee with name in ESI EPF must have Hotel Management Degree.
- 6) Copy of latest returns of the GST, ESI, EPF must be enclosed by the tenderers for last month before the publish date of tender.
- 7) A firm having any suit/criminal case pending against its proprietor or any of its Directors (in case of Pvt. Ltd. Company) or having been earlier convicted for violation of PF/ESI/Minimum Wages Act or any other laws in force shall also not be eligible.
- 8) Declaration that Proprietor /firm/company has never been blacklisted/debarred by any Organization. An oath certificate to this effect must be enclosed on Rs. 100/- notarized Indian Non-Judicial stamp paper.
- 9) Bid should be complete and covering the entire scope of job and should confirm to the General and Special Conditions indicated in the bid documents. Incomplete and non-confirming bids will be rejected outright.
- 10) No Joint Venture/ Consortium are allowed to participate in the Tender Process. Tenderer should submit an undertaking on firm's letter head in this regard.
- 11) List of the present contract with public and private hospitals.
- 12) Certificate for registration with income tax, sales tax, PF, ESI, and any authority applicable for the last three years.
- 13) Authority of person signing documents: A person signing the tender form or any documents forming part of the contract on behalf of another shall be deemed to warranty, that he has authority to bind such other and if, on enquiry, it appears

that the person so, signing had no authority to do so, the Director, AIIMS RISHIKESH may without prejudice to other Civil and criminal remedies cancel contract and held the signatory liable for all cost and damages.

- 14) 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.
- 15) In case the tenderer withdraws, modifies or change 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 tenderer should also be ready to extend the validity, if required, without changing any terms, conditions etc. of their original tender.
- 16) 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, RISHIKESH, which will be at liberty to refuse if thinks fit. The tender is not transferable. Only one tender shall be submitted by one tenderer.
- 17) 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, RISHIKESH in that event the security deposit shall also stands forfeited.
- 18) 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, RISHIKESH shall have the power to terminate the contract without any prior notice.
- 19) The AIIMS RISHIKESH, reserves the right to review the performance of the firm every three months or whenever a need arises, and also to terminate the contract at any point of time during the currency of the contract in case of performance and the service rendered by the contract firm is found to be unsatisfactory. The decision of the competent authority shall be binding on the contract firm. The AIIMS RISHIKESH further reserves the right to renew the contract the such period(s) as it may deem necessary, taking into account the satisfactory performance of the firm during the currency of the contract.
- 20) In case of pecuniary and material loss suffered by the Institute on account of negligence attributable to the Contractor or his employees, the AIIMS RISHIKESH will have the right to forfeit the Security Deposit falls short or found to be insufficient to the loss thus incurred by the Institute, the balance, as may be necessary shall be recovered from the contractual charges due to the contractor's firm. All disputes arising out of or in connection with the contract shall be settled by the sole arbitration of the competent authority in this behalf.

- 21) The standard of sanitation will always be up to the satisfaction of the authorized representative or the officer-in-charge whose decision in this regard shall be final and binding on the contractor.
- 22) The contractor shall supply to his workers all gadgets/articles required for safety purposes, such as gas masks, torch, safety belt, gas lantern etc. He may also maintain a First Aid Box to meet any emergency situation in respect of staff deputed by him.
- 23) The intending tenderers may mention the rates clearly in figures as well as in words in the enclosed format. The tenders not submitted in the specified manner or those found to be incomplete in any respect would be summarily rejected.
- 24) The work shall be carried out satisfactorily as per the directions of the competent authority of the AIIMS RISHIKESH. The Director in the AIIMS RISHIKESH reserves the right to impose a monetary penalty not exceeding 10% of the monthly contractual charges of the respective item, in the first instance, if he notices or it is brought to his notice any unsatisfactory cleaning, non-wearing of uniforms and gumboot by the employees deputed by the contractor firm.
- 25) After due evaluation of the bid(s) Institute will award the contract to the best evaluated responsive tenderer. Award of tender and final decision will be of the tender committee after considering: work Experience, Presentation and quotation. The Decision of the tender committee is final and binding on all the bidders. However, the successful bidder has to supply the items on the most reasonable rates quoted for the items in Annexure II.
- 26) Conditional bid will be treated as unresponsive and it may be rejected.

Hygiene & Other Standards for the staff provided by the Contractor:

- a. Contractor shall be responsible for behavior and conduct of his workers. No workman with doubtful integrity or having bad record shall be engaged by the contractor.
- b. Contractor shall provide its staff, a minimum of three sets of uniforms. The employees shall also display a photo identity card on their person clipped to the shirt at all times.
- c. Food License
- d. Hygiene of site and equipment
- e. Waste Management
- f. Storage of products
- g. Personal Hygiene
- h. Industrial dishwasher for used utensils
- i. Use of stainless steel for surface area for food supply and food preparation.
- j. Water Quality
- k. Cleaning and sanitation
- l. Records pertaining to machine cleaning, kiosk cleaning, site cleaning
- m. A managed approach to Professional Pest Control and safeguard
- n. Well maintained food storage system
- o. Separate sinks for raw foods and ready-to-eat foods and another sink for the dishes
- p. Protective clothing, that they should keep hair tied back with a suitable head covering when preparing food, not wear watches or other jewelry and the best

practices for handwashing

- q. Hand Hygiene as per International Standards.
- r. Avoid spreading germs and bacteria due to health conditions
- s. Maintain zoning protocols

27) **Right of the AIIMS, Rishikesh**: - The AIIMS, Rishikesh reserves the right to suitably increase/reduce the scope of work put to this Tender. In case of any ambiguity in the interpretation of any of the clauses in Tender Document or the contract Document, interpretation of the Clauses by the AIIMS, Rishikesh shall be final and bindings on all Parties.

28) Force Majeure: -

- (i) Neither party shall be deemed to be in breach of this agreement if failure to comply with the requirement of this agreement is due to circumstances beyond the control of AIIMS or Successful vendor.
- (ii) If because of any strike or lockout either in AIIMS or in the Local area, the Successful vendor is unable to function or his business is affected, AIIMS shall not be liable for any loss, which the Successful vendor may suffer in such an event.

**Superintending Engineer
AIIMS Rishikesh**

Bid Prices

The Bidder shall indicate on the Price Schedule provided **under Section X** all the specified components of prices shown therein including the unit prices, applicable taxes and total bid prices of the goods and services it proposes to supply against the requirement. All the columns shown in the Price Schedule should be filled up as required. **If any column does not apply to a bidder, same should be clarified as "NA" by the bidder.**

If there is more than one schedule in the "List of Requirements", the bidder has the option to submit its bid for any one or more schedules and, also, to offer special discount for combined schedules. However, while quoting for a schedule, the bidder shall quote for the complete requirement of goods and services as specified in that particular schedule.

Payment of Incidental Costs: Incidental costs till consignee site towards Incidental Services (including Installation & Commissioning, Supervision, Demonstration and Training), if applicable will be paid in Indian Rupees to the Indian Agent on submission of "Installation and Acceptance Certificate" by the End User.

While filling up the columns of the Price Schedule, the following aspects should be noted for compliance:

Additional information and instruction on Taxes and Duties:

GST (Goods & Services Tax)

If the bidder desires to ask for GST (goods and services tax) to be paid 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 later. Bidder should quote the rates inclusive of GST.

SECTION – VII
TECHNICAL SPECIFICATION AND GENERAL POINTS

A. TECHNICAL SPECIFICATION: Hospital Kitchen, Patient Dietary Services

| Sl. No | Scope of Work |
|----------|---|
| I | General Scope |
| 1 | <p>Bidder is responsible for planning, designing, supplying, installation, commissioning, maintenance and operation of Dietary services for AIIMS-Rishikesh for (5+5) years.</p> <p>Dietary Services include:</p> <p>a) Hospital Main Kitchen located in ground floor near trauma block under skywalk b) Dietary services will be provided to patients based on their dietary requirement. c) Any other dietary requirement as per instructions by the Institute. d) The Bidder is responsible for Planning, designing, supplying, installation, commissioning, maintenance and operation of kitchen at level one of hospital dietary services for which bidder will not be paid by AIIMS Rishikesh.</p> |
| 2 | Bidder has to provide adequate & sufficient manpower to run the kitchen as per the work defined in the SOP |
| 3 | <p>The Main Kitchen should be divided into the following areas: receiving area, preparation area, cooking area, dish washing area, area for preassembling & packaging of food, Clean and dirty trolley bay area, area for preparing therapeutic and modified feed, storage area, cold rooms, waste dumping area, offices for dietician, offices for store -incharge etc. The layout of Main Kitchen shall be such that food preparation/ processes are not amenable to cross- contamination from other pre and post process operations like goods receiving, pre-processing (viz. packaging, washing / portioning of ready-to-eat food etc).</p> <p>Proper signage has to be displayed in various sections of the kitchen. The designing should be as per food Safety and standards regulations by Latest FSSAI guidelines and laws applicable under Food and Drug act.</p> |
| 4 | <p>Design of the Main kitchen should be in such a way that the functional flow should be unidirectional. The storage area should be a limited access area. Physical barriers should separate the dishwashing area from the other sections to contain contamination. The Kitchen should be designed such that negative pressure is in washing area & positive pressure in chopping area, cooking area & therapeutic diet area. The area should be a limited access area with controlled temperature (18-24° C) and relative humidity (30-50%).</p> |
| 5 | <p>Preparation area for Veg and Non-Veg (Egg Only) should be physically separated. There should be separate utensils for cooking Veg and Non-Veg (Egg Only) and these should not be mixed.</p> |
| 6 | <p>All utensils used for cooking of food and distribution of food to the patients will be provided by the bidder. All kitchen equipment mentioned in BOQ will be provided by the bidder. All other equipment like working table, shelves, almirahs, trolleys, waste bins, bins to store dry food items, trays etc. should be provided by the bidder and shall be of SS304 material.</p> |

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| 7 | All general furniture should be modular and should be of reputed make like Godrej/Durian/Zuari/Wipro/Geeken etc |
| 8 | The vendor shall be responsible for procurement of all the Kitchen Chemicals, detergents etc. of the specification as per approved by consignee/SOP. AIIMS-Rishikesh authorities may do surprise checks to verify that the items used are as per approved quality/SOP and appropriate quantity of these are being used. All kitchen wares used should be of good quality Stainless steel approved by AIIMS Rishikesh |
| 9 | Bidder is responsible for cleaning and maintaining hygienic condition in all the areas including Dietary services at all times. Repairing & maintenance of Dietary services should be on regular basis. |
| 10 | Timely distribution of the food to patient care areas should be strictly complied as per SOP (Annexure- 4) |
| 11 | Serving of food for patients at bed side should be done in plates (Stainless Steel) having minimum six compartments. Size of the serving plate should be approximately 15" (inch)* 10"(inch). |
| 12 | All record keeping and maintenance of record to be done by the bidder. All records should be orderly and legible. |
| 13 | Bidder should make sure that all precautions to be taken by the employees to prevent themselves from any untoward incident in the kitchen from sharps, fire etc. All the employees should maintain hygienic condition like nails should be trimmed, hair should be tied up in the cap, apron to be worn by the employees etc. Hand hygiene should be the top most priority for all the employees working in the kitchen premises. |
| 14 | Waste management rules, wherever applicable to be followed by the Bidder as per SOP. |
| 15 | The bidder shall procure FSSAI approved raw food materials and other applicable laws under food and drug act. |
| 16 | 1) It is the responsibility of the bidder to obtain License of Food Safety and standards Authority of India (FSSAI) before the commissioning of the Dietary services for AIIMS- Rishikesh. If the said License is not obtained by the vendor before the commissioning of the Dietary services performance guarantee would be forfeited and other actions would be taken by AIIMS- Rishikesh against the vendor as deemed fit. 2) It is the responsibility of the bidder to obtain ISO 22000 (Food Safety Management System) Certificate within one year of commissioning of Dietary Services and to maintain the same throughout the contract period. |
| 17 | Meal/ Menu planning (cyclic/ seasonal) including the use of standardized recipe , food and fluid requirement , meal timings appropriate for patient category i.e. private ward & General ward will be decided subsequently |

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| 18 | <p>a) There are different types of diet which are to be provided to the patients. Dieticians will guide the preparation of special diets like: Diabetic Diet, Renal Diet, gluten free Diet, Neutropenic Diet, High Protein and High Calorie Diet, Liquid Diet, Semi-Solid Diet, regional dietary requirement, Standard Feed and enteral feeds etc</p> <p>b) The bidder shall supply the required numbers and type of equipment as per requirement based on the following; Dietary services must run all 365 days with sufficient manpower.</p> <p>c) Specification of the key equipment of Kitchen are detailed in the tender document.</p> <p>d) Patient Load per day is against 1000 beds including 25 Private beds when AIIMS-Rishikesh is fully operational. Patient load may vary depending on addition of beds and changing situational / environmental factors/ pandemics.</p> <p>e) The Kitchen system shall be designed and commissioned in such manner that this can accommodate 25 % additional demand of estimated capacity without deployment of any additional equipment.</p> |
| 19 | Indicative timings for distribution of food to the patient care areas should be as per SOP/instruction given by institute (Annexure -4). |
| 20 | All raw materials used for the cooking should be of approved brands as mentioned in Annexure-2. Authorized in charge of AIIMS- Rishikesh will have the authority to approve alternate brands other than the specified brands above. |
| 21 | The bidder has to comply with the SOPs as per Annexure- 4 for Dietary services. The Bidder has to follow Latest Standard of FSSAI and applicable Food and drug act |
| II | Turnkey |
| | Bidder has to do all the required turnkey as defined in Annexure - 3. The scope of turnkey would be Hospital Main Kitchen located in ground near trauma block under skywalk. The institute will provide the shell structure of approx. 650 sqm for main Patient Kitchen and approx. 650 for Cafeteria (Including its kitchen) and dining. Bidder has to do complete planning, designing, supply, installation, testing & commissioning of all equipment on turnkey basis including all civil, electrical, plumbing, firefighting, sanitary, drainage, furnishing, CCTV, HVAC, fire safety etc as described in Turnkey works as defined in Annexure - 3 While designing the Main Kitchen, bidder has to keep provision for future expansion of Main Kitchen for installation of one Comb oven, one Brazing Pan, one Dishwasher of the highest capacity. This provision should be made without disrupting the zoning of the Kitchen. All ancillary services like (electricity, water points, plumbing, R.O, HVAC etc.) required for future expansion has to be built in by the successful bidder while designing and furnishing the Kitchen. |
| III | Penalty Clauses |
| 1 | AIIMS- Rishikesh shall have the right to terminate the contract of the Dietary services rendered by the vendor, which are not of the requisite standard. Management shall demand and be supplied with a sample of any consumable/chemical for inspection and analysis & if required to be sent for testing by the approved laboratory. AIIMS- Rishikesh will have unfettered right to inspect the premise, process of Dietary Services , finished product at any time and the vendor shall cooperate with the authorities. |
| 2 | AIIMS- Rishikesh may do surprise inspection for quality checks and compliance of SOP in Kitchen. |
| 3 | AIIMS- Rishikesh reserves the right to check the food quality of items prepared in the Kitchen at any time and to take the samples in the presence of representatives of Contractor/Service Provider and get it tested from Government approved Laboratories for Microbiology/Adulterant testing of raw food, cooked food, etc. regularly to maintain hygiene standards. |
| 4 | In case of any foreign particle like hair, insect, worm, stones, metal etc. are found in food, AIIMS- Rishikesh shall ascertain the reason and if fault of the contractor/service |

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| | provider is established , the service provider shall be penalized with a penalty of Rs.1,000/- per occurrence. |
| 5 | In case of any written complaint regarding the quality of food or Dietary services is proven by the competent authority, the service provider shall be penalized with a penalty of Rs. 1,000/- per occurrence. |
| 6 | All the vegetables, fruits and raw materials used in cooking should be fresh and in case any rotten/brown leaves/poor quality food items/raw materials found to be used in kitchen during inspection it shall be penalized with a penalty of Rs. 1,000/- per occurrence. |
| 7 | There will be random checking/inspection for the packets of raw materials supplied in kitchen. In case any foreign materials found in such checking/inspection it shall be penalized with a penalty of Rs. 1,000/- per occurrence. |
| 8 | The personal hygiene and dressing of all the worker in the kitchen should be as per SOP / FSSAI guidelines and if any deviation is found the service provider shall be penalized with a penalty of Rs.2,000/- per occurrence. |
| 9 | The kitchen environment should be clean and pest free conforming to SOP standard/ FSSAI Guidelines and if any deviation is found they shall be penalized with a penalty of Rs. 1,000/- per occurrence. |
| 10 | If the delivery of food is delayed by more than half an hour as mentioned in SOP, the vendor shall be penalized with a penalty of Rs. 1,000/- per occurrence. |
| 11 | If at any point of time the vendor is found deviating from the terms and conditions of tender (infrastructure, manpower, appliances etc), the vendor shall be penalized with a penalty of Rs. 1,000/- per occurrence and on such repetitions contract may be cancelled. |
| 12 | Preparation area for Veg and Non-Veg should be physically separated. There should be separate utensils for cooking Veg and Non-Veg and these should not be mixed. If any point of time it is found that utensils used for Veg and Non-veg (Egg Only) are inter mixing, penalty of Rs. 1000/- per instance. |
| 13 | The above penalty applies to all the Dietary services |
| V | Miscellaneous points |
| 1 | Vendor shall comply with all national and state taxation laws as applicable from time to time. |
| 2 | Food cooked in the Hospital Kitchen should be served to the patients, no outside food should be served and if the service provider is violating the same AIIMS-Rishikesh shall have the right to terminate the contract. |
| 3 | All prepared dishes and menu will be analyzed for nutritional content by the dietician. |
| 4 | Re- use of frying medium i.e. Re-use of cooking oil should be avoided (as per latest FSSAI regulations) |
| 5 | Construction of Gas Banks for cooking (if required) & obtaining its license as per statutory requirements as applicable and continuous supply of fuel for cooking shall be the responsibility of bidder. |

TECHNICAL SPECIFICATION FOR KITCHEN ITEMS

A. RECEIVING AREA

1. WEIGHING SCALE FOR BULK RECEIVING

- a. Electronic Type platform weighing scale for weighing upto 300 Kgs
- b. Battery operated.
- c. Easy operation with push button for tare of scale and turn scale on and off.
- d. Auto Zero Tracking and Auto Span Adjustment.
- e. Standard AC adapter to power the scale with the option of battery power.
- f. Capacity: 300 kg
- g. Weighing units: kg
- h. Power: 230 VAC 50/60 Hz with AC adaptor ix) Type : Industrial
- i. Display: LCD/LED
- j. Calibration: Internal

2. TABLETOP WEIGHING SCALE

- a. Electronic Type tabletop weighing scale for weighing 5-10Kgs
- b. Battery operated.
- c. Easy operation with push button for tare of scale and turn scale on and off.
- d. Auto Zero Tracking and Auto Span Adjustment.
- e. Standard AC adapter to power the scale with the option of battery power.
- f. Capacity: 5-10 kg
- g. Weighing units: kg
- h. Power: 230 VAC 50/60 Hz with AC adaptor
- i. Type : Industrial
- j. Display: LCD/LED
- k. Calibration: Internal

3. MOBILE BUSSING CART

- a. #14 Ga. S.S. top channel shape.
- b. Four (4) no. 38mm dia uprights on Castors.
- c. Two (2) no #18 G.A SS pan with All sides turned up 100mm & hemmed outside welded to SS legs.
- d. Four (4) no. heavy duty 125mm dia Non marking rubberized castors all with brakes.
- e. Under sides of top shall be reinforced W/ 25 X 100 X 25 #16 G.A SS inverted channel.

4. ELBOW/KNEE/FOOT ACTIVATED HAND WASH SINK UNIT

- a. Made from 304 AISI stainless steel.
- b. Integral radius ed rear upstand.
- c. Elbow/Knee/Foot-operated.
- d. Bowl mm340x365x155h with mixer spout and drain hole.
- e. Model shall comply with international hygiene and clean ability

standards.

- f. Steel knee pedal to be make hand washing basin extremely easy to use.
- g. Should be Easy to clean
- h. Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
- i. Mixer spout, ½" in diameter and drain hole supplied as standard.
- j. Should be constructed entirely in 18/10 stainless steel.
- k. Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- l. Rear upstand to be 30 mm in height and 1.5 mm thick.
- m. Syphon to be included.

5. KNIFE SANITIZER WITH UV LAMP

- a. Should be made of Stainless Steel 304.
- b. Sanitization to be done through UV-ray irradiation.
- c. Should be of two hinged doors construction.
- d. Should be able to place 10 – 12 number of knives for sanitization.
- e. The Cycle should be restarted with the opening and closing of the doors and automatically shuts off when cycle ends.
- f. All the required precautions to be taken to protect the user from UV radiation
- g. It should be ensured that all the precautions to be taken by the vendor during installation and operation of the equipment so that it should not harm the user

6. WALL MOUNTED HOSE REEL WITH SPRAY GUN

- a. Should include models for wall mounting and equipped with spray gun.
- b. Rubber hose with spray gun certified for use with cold and water temp water.
- c. Removable spray gun with plastic handle and adjustable beam.
- d. 15m hose length.
- e. To be used with water temperature max 90°C
- f. Hose reel to be provided with a closed stainless steel drum.
- g. Shell shall be entirely made in AISI 304 stainless steel.
- h. The hose winder is spring-loader and fitted with a locking mechanism.
- i. Hose reel provided with a stainless steel swiveling wall bracket.
- j. Operating pressure min 1 bar / max 9 bar.
- k. Water flow: 3 bar=13.5 l/min

B. WASHING AREA

1. DOUBLE SINK UNIT

- a. #16 Ga. S.S. Top.
- b. 150mm High Rear Side Splash. Front & Both sides' marine edges with back side of splash to be closed by # 20 G.A. S.S. sheets.
- c. Top secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work.
- d. Left side of unit Two (2) no. 500 mm x 500mm x 200mm deep # 16 Ga. S.S. sink, Sink Complete with 50mm dia lever handle operated waste outlet & rear connected overflow.
- e. Two (2) No. # 20 Ga. S.S. 50mm high Removable Perforated Strainer basket with handles.
- f. Four (4) no. 38mm Dia S.S. legs. With adjustable bullet feet.
- g. 25mm Dia S.S. pipe cross bracing welded to legs at Rear & both sides.
- h. # 20 G.A SS Apron front & right of Sink.
- i. Two (2) No. Deck Mounted Swivel type water Mixer faucet.

2. WALL SHELF

- a. Made from 304 AISI stainless steel, 1mm in thickness.

- b. Uprturned edges.
- c. Size (w x d x h) – 1400 x 300 x 25 mm
- d. Integral radiused rear upstand, h=30mm.
- e. Wall brackets allow the shelf to be positioned at different heights.
- f. It could be installed and positioned at different heights on the wall using the supplied wall brackets.
- g. Smooth surfaces, rounded corners, absence of edges and rear upstand facilitate cleaning operations

3. WALL MOUNTED HOSE REEL WITH SPRAY GUN

- a. Should include models for wall mounting and equipped with spray gun.
- b. Rubber hose with spray gun certified for use with cold and water tamp water.
- c. Removable spray gun with plastic handle and adjustable beam.
- d. 15m hose length.
- e. To be used with water temperature max 90°C
- f. Hose reel to be provided with a closed stainless steel drum.
- g. Shell shall be entirely made in AISI 304 stainless steel.
- h. The hose winder is spring-loader and fitted with a locking mechanism.
- i. Hose reel provided with a stainless steel swiveling wall bracket.
- j. Operating pressure min 1 bar / max 9 bar.
- k. Water flow: 3 bar=13.5 l/min

4. ELBOW/KNEE/FOOT ACTIVATED HAND WASH SINK UNIT

- a. Made from 304 AISI stainless steel.
- b. Integral radiuses rear upstand.
- c. Elbow/Knee/Foot-operated.
- d. Bowl mm340x365x155h with mixer spout and drain hole.
- e. Model shall comply with international hygiene and clean ability standards.
- f. Steel knee pedal to be make handwashing basin extremely easy to use.
- g. Should be Easy to clean
- h. Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
- i. Mixer spout, ½" in diameter and drain hole supplied as standard.
- j. Should be constructed entirely in 18/10 stainless steel.
- k. Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- l. Rear upstand to be 30 mm in height and 1.5 mm thick.
- m. Syphon to be included.

5. TILTING BASKET VEGETABLE WASHER

- a. Unit to be made from 304 AISI stainless steel.
- b. Double inclined well bottom to allow automatic cleaning.
- c. Washing system by water vortex; multiple diffuser for uniform water vortex; automatic water filling.
- d. The lifting of the basket at the end of the washing cycle is achieved by a reliable and safe linear motor controlled by double push button with alarm. IP55 water protection. Well capacity: 300 lt.
- e. Double inclined well bottom to allow automatic cleaning of the unit.
- f. Easy to remove perforated stainless steel filters.
- g. Washing well shaped to achieve an efficient water vortex.
- h. Basket lifting at the end of the cycle achieved by means of a linear motor controlled by a double push button with alarm.
- i. "Soft-action" manual ball valve regulates the wash water loading and pressure.
- j. Multiple diffuser to uniform water vortex and a solenoid valve to expedite water loading and drainage.

- k. Simple control panel with emergency stop and acoustic alarm switch.
- l. Cycle duration of 2 to 3 minutes, a timer switch regulates the cycle length.
- m. IPX5 water protection.
- n. To be mounted on adjustable stainless steel legs.

6. MOBILE TANK WITH FALSE BOTTOM

- a. Mobile Tank to support Vegetable Washer for unloading vegetables.
- b. Constructed in 304 AISI stainless steel.
- c. Push handle, perforated false bottom, drain hole and overflow pipe.
- d. It should have 4 swiveling castors, two with brakes.

C. PREPARATION AREA

1. ELBOW/KNEE/FOOT ACTIVATED HAND WASH SINK UNIT

- a. Made from 304 AISI stainless steel.
- b. Integral radiuses rear upstand.
- c. Elbow/Knee/Foot-operated.
- d. Bowl mm340x365x155h with mixer spout and drain hole.
- e. Model shall comply with international hygiene and clean ability standards.
- f. Steel knee pedal to be make handwashing basin extremely easy to use.
- g. Should be Easy to clean
- h. Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
- i. Mixer spout, ½" in diameter and drain hole supplied as standard.
- j. Should be constructed entirely in 18/10 stainless steel.
- k. Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- l. Rear upstand to be 30 mm in height and 1.5 mm thick.
- m. Syphon to be included.

2. DOUBLE SINK UNIT

- a. #16 Ga. S.S. Top.
- b. 150mm High Rear Side Splash. Front & Both sides' marine edges with back side of splash to be closed by # 20 G.A. S.S. sheets.
- c. Top secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work.
- d. Left side of unit Two (2) no. 500 mm x 500mm x 200mm deep # 16 Ga. S.S. sink, Sink Complete with 50mm dia lever handle operated waste outlet & rear connected overflow.
- e. Two (2) No. # 20 Ga. S.S. 50mm high Removable Perforated Strainer basket with handles.
- f. Four (4) no. 38mm Dia S.S. legs. With adjustable bullet feet.
- g. 25mm Dia S.S. pipe cross bracing welded to legs at Rear & both sides.
- h. # 20 G.A SS Apron front & right of Sink.
- i. Two (2) No. Deck Mounted Swivel type water Mixer faucet.

3. MOTORIZED VEGETABLE PEELER

- a. Should be motorized vegetable peeler
- b. Unit to be constructed in stainless steel with lid
- c. To be supplied with: -abrasive plate.
- d. Timer with countdown display.
- e. Removable rotating plate covered in abrasive vitreous material (lava stone) to ensure high quality finish to peeled vegetables.
- f. Peels are reduced to small pieces to facilitate drainage process.
- g. Pulse function to control the unloading operation.
- h. Removable water inlet, clipped to the cover, designed to serve as a spray to clean the machine.
- i. Detectors to stop the machine from operating when the lid and/or door are

opened.

j. IP55 waterproof touch button control panel.

k. Capacity: 15 kg

4. WALL MOUNTED HOSE REEL WITH SPRAYGUN

- a. Should include models for wall mounting and equipped with spray gun.
- b. Rubber hose with spray gun certified for use with cold and water temp water.
- c. Removable spray gun with plastic handle and adjustable beam.
- d. 15m hose length.
- e. To be used with water temperature max 90°C
- f. Hose reel to be provided with a closed stainless steel drum.
- g. Shell shall be entirely made in AISI 304 stainless steel.
- h. The hose winder is spring-loader and fitted with a locking mechanism.
- i. Hose reel provided with a stainless steel swiveling wall bracket.
- j. Operating pressure min 1 bar / max 9 bar.
- k. Water flow: 3 bar=13.5 l/min

5. WALL SHELF

- a. Made from 304 AISI stainless steel, 1mm in thickness.
- b. Upturned edges.
- c. Size (w x d x h) – 1400 x 300 x 25 mm
- d. Integral radiuses rear upstand, h=30mm.
- e. Wall brackets allow the shelf to be positioned at different heights.
- f. It could be installed and positioned at different heights on the wall using the supplied wall brackets.
- g. Smooth surfaces, rounded corners, absence of edges and rear upstand facilitate cleaning operations

6. WORK TABLE

- a. Unit to be 1400mm of length.
- b. #16 Ga. S.S. Top.
- c. 150mm High Rear Splash with back side of splash to be closed by # 20 G.A. S.S. sheet.
- d. Top and body secured to 38mm x 38mm x 3mm thick S.S. welded angle frame work.
- e. # 18 Ga. S.S. Bottom shelves with hat type reinforcement channel.
- f. Four (4) no. 38mm Dia S.S. legs. With adjustable bullet feet.
- g. Unit provided One (1) no. tool Drawer at Right side, Construction as per standard Drawings.

7. VACCUM PACKING MACHINE

- a. Unit should be floor standing model on wheels.
- b. With vacuum pump capacity of 20 m³ per hour.
- c. Sealing bar 450 mm.
- d. To be constructed in 304 AISI stainless steel.
- e. To be equipped with an adapter
- f. To ensure simplicity of use and maximum reliability electronic board detects electronic malfunctions, color and level of oil as well as failures in the vacuum packaging process.
- g. Safety system protects the machine in case of sealing bars overheat.
- h. To be complies with international hygiene and clean ability standards.

8. STORAGE BIN FOR POTATO/ONION

- a. 25mm x 25mm #16 Ga. S.S. outer frame work.
- b. Front, top rear & both sides 6mm thick S.S. rod Cladding
- c. 16 Ga. S.S base sloped rear to front
- d. # 18 Ga. S.S. front/ top hinged doors w/Rod Handle.

e. Size (w x d x h) – 900 x 750 x 750 mm

9. DOUGH KNEADER

- a. To be suitable for kneading, blending and whipping operations.
- b. Capacity: 40 liter
- c. Reinforced body for heavy duty use with 18/8 (AISI 302) 40-liter capacity stainless steel bowl.
- d. Reinforced transmission and powerful asynchronous motor (2200 W)
- e. Should be with electromechanical 3 speed variator (40, 80, 160 rpm).
- f. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together.
- g. Unit to be Water proof (IP55)
- h. Height adjustable feet.
- i. Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk.
- j. To be supplied with spiral hook, paddle and reinforced whisk.

10. CUTTER / SLICER

- a. Machine to be motorized 3 in 1 machine: cutter, emulsifier and vegetable slicer to slice, grate, liquidize, mix and mince in a matter of seconds.
- b. Unit should be easily change from vegetable slicer to food processor without tools.
- c. Automatic speed limitation according to the selected function (slicer or cutter).
- d. Unit to be delivered with Stainless steel lever operated feed hopper -7 lt stainless steel cutter bowl, transparent lid, scraper and micro toothed blade rotor.
- e. Complete and wide selection of blades and grids available (diam. 205 mm).
- f. Capacity: -vegetable slicer productivity 500 kg/h
- g. To be supplied with following accessories –
 - i. Three (3) Nos. Of Dicing Grid of 5 Mm, 10 Mm & 20 Mm for Vegetable Slicing,
 - ii. One (1) No. Corrugated Blade of 3 Mm,
 - iii. Two No (2) Of Grating Disc of 2 Mm & 4mm,
 - iv. Two No (2) Grid for Cutting Chips of 6 Mm & 10 Mm,
 - v. Two No of Polycarbonate Trays,
 - vi. S.S Disk Rack for Holding the Blades (2 Nos.).

11. PORTABLE HAND MIXER

- a. Handheld mixer with stainless steel tube & space saving storing wall support.
- b. To be used directly in stew pots, even during cooking.
- c. To be easy removal of accessories.
- d. Maximum speed: 10000 rpm.
- e. Water proof (IP55) control panel to control speed levels
- f. Electronic speed variator
- g. Electronic speed adjustment by pulse on + and - buttons.
- h. Safety feature to require both hands to start the machine.

12. TILTING WET GRINDER

- As required

13. COCONUT SCRAPER

-As required

14. PULVERIZER

-As required

D. HOT PREPARATION

1. COMBI OVEN

- a. Gas/Electric operated.
- b. Capacity: 20 GN 1/1

- c. 304 AISI stainless steel construction throughout.
- d. Touch screen controls.
- e. Should be able to provide variable steam from 10% to 95%
- f. Should be able to provide convection cooking, steam cooking and combination of convection and steam heating
- g. IPX 5 spray water protection certification for easy cleaning.
- h. Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- i. Double thermo-glazed door with open frame construction, for cool outside door panel.
- j. Swing hinged easy-release inner glass on door for easy cleaning.
- k. Swing hinged front panel for easy service access to main components.
- l. Unit to be supplied with 1 of Trolley with tray rack for 20x1/1GN
- m. Automatic cleaning program, Core temperature sensor, Retractable hand shower, S.S Stand with Castors and under tray storage

2. EXHAUST HOOD FOR COMBI OVEN

- a. External and internal parts to be manufactured in SS 304
- b. Fully welded joints
- c. Should have removable, dishwasher washable SS grease filters.
- d. Grease drain channel with grease tray.
- e. Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light throughout the hood
- f. Should have IP65 Electrical fittings.
- g. Wiring should be in heat resistant conduits
- h. To be provided with adjustment Dampers
- i. To be suspended on ceiling with hanger rods.
- j. Capture Ray Ultraviolet cassette with integrated controls and safety
- k. Easy access to UV cassettes for maintenance.
- l. Unit complete with U.V filter.
- m. Unit should have S.S. pre-piping for Fire Suppression System.

3. TILTING BRAISING PAN

- a. Gas/Electric operated Unit.
- b. Should have Automatic tilting mechanism
- c. Should have Automatic Ignition
- d. AISI 304 stainless steel construction.
- e. Capacity 150-200 Ltrs.
- f. Unit to be GN compliant pan size
- g. Size (WxDxH) 1600x900x700mm
- h. IPX6 water resistant.
- i. Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, cooking and steaming.
- j. No overshooting of cooking temperatures, fast reaction.
- k. USB connection for update the software, upload recipes and download HACCP data
- l. Temperature sensors to provide efficient temperature control
- m. Easy to clean cooking surface
- n. Optimum heat distribution
- o. Safety valve on the lid avoids overpressure in the food compartment.
- p. High-quality thermal insulation of the pan to save energy

4. EXHAUST HOOD FOR TILTING BRAISING PAN

- a. External and internal parts to be manufactured in SS 304
- b. Fully welded joints
- c. Should have removable, dishwasher washable SS grease filters.

- d. Grease drain channel with grease tray.
- e. Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light throughout the hood
- f. Should have IP65 Electrical fittings.
- g. Wiring should be in heat resistant conduits
- h. To be provided with adjustment Dampers
- i. To be suspended on ceiling with hanger rods.
- j. Capture Ray Ultraviolet cassette with integrated controls and safety
- k. Easy access to UV cassettes for maintenance.
- l. Unit complete with U.V filter.
- m. Unit should have S.S. pre-piping for Fire Suppression System.

5. TILTING PRESSURISED BRAISING PAN

- a. Gas/Electric operated Unit
- b. Should have Automatic tilting mechanism
- c. Should have Automatic Ignition
- d. AISI 304 stainless steel construction.
- e. Capacity 170 Ltrs.
- f. Unit to be GN compliant pan size
- g. Size (WxDxH) 1600x900x700mm
- h. IPX6 water resistant.
- i. Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- j. No overshooting of cooking temperatures, fast reaction.
- k. USB connection for update the software, upload recipes and download HACCP data
- l. Temperature sensors to provide efficient temperature control
- m. Easy to clean cooking surface
- n. Cooking with a working pressure of 0.45 bar reduces cooking times.
- o. Optimum heat distribution
- p. Safety valve on the lid avoids overpressure in the food compartment.
- q. High-quality thermal insulation of the pan to save energy

6. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN

- a. External and internal parts to be manufactured in SS 304
- b. Fully welded joints
- c. Should have removable, dishwasher washable SS grease filters.
- d. Grease drain channel with grease tray.
- e. Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light throughout the hood
- f. Should have IP65 Electrical fittings.
- g. Wiring should be in heat resistant conduits
- h. To be provided with adjustment Dampers
- i. To be suspended on ceiling with hanger rods.
- j. Capture Ray Ultraviolet cassette with integrated controls and safety
- k. Easy access to UV cassettes for maintenance.
- l. Unit complete with U.V filter.
- m. Unit should have S.S. pre-piping for Fire Suppression System.

7. TILTING BOILING PAN

- a. Gas/Electric operated Unit
- b. Should have Automatic tilting mechanism
- c. Should have Automatic Ignition
- d. AISI 304 stainless steel construction.

- e. Capacity 300 Ltrs.
- f. Size (WxDxH) 1500x1000x700mm
- g. Kettle should be suitable to boil, steam, poach, braise or simmer all kinds of produce
- h. Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar.
- i. Should allow temperature control between 50 and 110°C.
- j. Motorized, variable pan tilting with "SOFT STOP".
- k. Tilting and pouring speeds can be precisely adjusted.
- l. Pan should be tilted over 90° to facilitate pouring and cleaning operations.
- m. Built in temperature sensor
- n. USB connection to easily update the software, upload recipes and download HACCP data.
- o. IPX6 water resistant.

8. EXHAUST HOOD FOR TILTING BOILING PAN

- a. External and internal parts to be manufactured in SS 304
- b. Fully welded joints
- c. Should have removable, dishwasher washable SS grease filters.
- d. Grease drain channel with grease tray.
- e. Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light throughout the hood
- f. Should have IP65 Electrical fittings.
- g. Wiring should be in heat resistant conduits
- h. To be provided with adjustment Dampers
- i. To be suspended on ceiling with hanger rods.
- j. Capture Ray Ultraviolet cassette with integrated controls and safety
- k. Easy access to UV cassettes for maintenance.
- l. Unit complete with U.V filter.
- m. Unit should have S.S. pre-piping for Fire Suppression System.

9. AUTOMATIC CHAPATI MAKER

- a. Machine body: Stainless Steel (food grade)
- b. Capacity: 1500 – 2000 Chapati per hour
- c. Size: 140"x40"x40" (maximum size)
- d. Heating: Electricity/ LPG.
- e. Chapatti size: 4" to 6" diameter
- f. Chapatti thickness: 1.5 mm to 3 mm
- g. Adjustable 4 feet SS. trolley: 4" wheel brakes for mounting the machine

10. EXHAUST HOOD FOR CHAPATI MAKER

- a. External and internal parts to be manufactured in SS 304
- b. Fully welded joints
- c. Should have removable, dishwasher washable SS grease filters.
- d. Grease drain channel with grease tray.
- e. Appropriate of numbers of Flashed incandescent, with heat toughened glass, LED light with IP 55 rating, diffusing glass, to provide 500 lux of light throughout the hood
- f. Should have IP65 Electrical fittings.
- g. Wiring should be in heat resistant conduits
- h. To be provided with adjustment Dampers
- i. To be suspended on ceiling with hanger rods.
- j. Capture Ray Ultraviolet cassette with integrated controls and safety
- k. Easy access to UV cassettes for maintenance.
- l. Unit complete with U.V filter.

m. Unit should have S.S. pre-piping for Fire Suppression System.

11. CHAPATI COLLECTION TROLLEY

- a. Structure made of completely constructed of SS sheet. Top 16 swg.
- b. Heavy duty 4 caster wheels
- c. Approx size 450 X 675 X 750

12. CHAPATI PLATE CUM PUFFER

- As required

13. SPREADER TABLE

- a. Unit of size 800 mm Wide x 900 mm Deep x 850 mm High
- b. To be provided with a drawer.
- c. To be constructed in stainless steel 304.
- d. Worktop in 20/10mm thickness.
- e. Right angled side edges to eliminate gaps and possible dirt traps between units.

14. FOUR BURNER RANGE WITH CONVECTION OVEN UNDERNEATH

- a. Unit of size 800 mm Wide x 900 mm Deep x 850 mm High
- b. To be provided with a convection oven underneath
- c. Oven chamber with 2 levels of runners to accommodate 2/1 GN shelves
- d. To be constructed in stainless steel.
- e. To be installed on stainless steel feet with height adjustment up to 50 mm.
- f. High efficiency flower flame burners with continuous power regulation and optimized combustion.
- g. Right angled side edges eliminate gaps and possible dirt traps between units.
- h. Flame failure device as standard on burners to protect against accidental extinguishing. (2 steam pans).
- i. Ribbed, enameled steel oven base plate.
- j. Exterior panels of unit in stainless steel.
- k. Pan supports in heavy duty cast iron.
- l. Extra strength work top in heavy duty 2 mm stainless steel.
- m. Right-angled side edges to allow flush-fitting junction between units.

15. SINGLE BURNER STOCK POT STOVE (SINGLE/DOUBLE)

- As required

16. HIGH POWER GRILL

- a. Unit of size 1200 mm Wide x 900 mm Deep x 850 mm High
- b. Gas/Electric operated
- c. To be constructed in stainless steel.
- d. Extra strength work top in heavy duty 2 mm stainless steel.
- e. High efficiency 31.5 kW stainless steel burners with self-stabilizing flame.
- f. Cooking surface grids in cast iron, easily removable for cleaning.
- g. Stainless steel AISI 441 deflective shields below radiant avoid burner clogging.
- h. To be provided with drip tray for the collection of grease and fat.

17. HEALTH SINK WITH SANITIZER

- As required

18. WORK TABLE WITH SPLASH

-As required

19. SINGLE SINK UNIT

-As required

20. GRANITE TOP TABLE

-As required

E. PREPARATION AREA FOR THERAPEUTIC DIET

- 1. Items as per requirement.

F. BAKERY PREPARATION AREA

1. PLANETARY MIXER- As required
2. BAKERY OVEN WITH PROOFER- As required
3. BREAD SLICER- As required
4. DOUGH SHEETER- As required

G. DISH WASHING AREA

1. PRE-WASH TABLE WITH PRE-WASH SPRAY UNIT

- a. Unit to be attached to hood type dishwashers.
- b. Unit of size 1200 mm x 750 mm Deep x 1200 mm
- c. Under shelf to be provided.
- d. Constructed in 304 AISI stainless steel.
- e. Backsplash mm300h.
- f. N. 2 square 40x40mm tubular legs on height-adjustable feet.
- g. Bowl size mm500x400x300h with overflow pipe
- h. Drain hole and plastic syphon.
- i. Basket direction: from left to right.
- j. To be supplied with splash mounted pre-wash spray unit. Finger hook

2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD

- a. Heavy duty Stainless steel construction.
- b. Capacity - 80 racks / Hr.
- c. Machine can be connected to cold water
- d. Built-in atmospheric boiler
- e. 84°C rinse temperature
- f. Internal cavity as well as exterior panels are in 304 series Stainless steel.
- g. The unit is equipped with flexible fill hoses
- h. Pressed tank in front position to facilitate cleaning.
- i. Built in rinse booster pump
- j. IP25 protection
- k. Convertible from straight to corner operation
- l. delivered on height-adjustable feet
- m. Single skin hood supported by 3 springs to ensure smooth movement and guarantee operator safety.
- n. Specially designed Stainless steel wash/rinse arms and nozzles provide superior cleaning action.
- o. Revolving interchangeable Stainless steel wash/rinse arms above and below the rack, screw out for simple clean up.
- p. Pre-arranged for on-site HACCP implementation
- q. Uses 2 liters of clean water per final rinse cycle
- r. Suitable for baskets – 500 x 500 mm
- s. Unit to be supplied with vapor hood. Entirely constructed in 304 AISI stainless steel
- t. Unit of size 1200 mm x 1200 mm Deep x 400 mm
- u. Low noise level.
- v. 304 AISI stainless steel labyrinth filters easily removable for cleaning
- w. 304 AISI stainless steel blind panels for a correct exhaustion.
- x. Internal baffle to facilitate steam condensation and collection
- y. Eyebolts and screw anchors for ceiling installation.
- z. Labyrinth filters guarantee constant filtration to avoid clogging and to protect against fire.
- aa. Outlet holes to be sized in order to minimize drops in pressure.

3. LOADING/UNLOADING TABLE FOR HOOD TYPE DISH WASHER

- a. To be attached to hood type dishwashers.
- b. Unit of size 1200 mm x 600 mm Deep x 910 mm

- c. Entirely constructed in 304 AISI stainless steel
- d. Basket direction: from right to left and from left to right.
- e. Square 40x40mm tubular legs on height-adjustable feet.

4. DISH WASHER - CONVEYOR TYPE

- a. Capacity – 200 Racks/Hr.
- b. Direction of operation – Left to Right
- c. With DRYER & OFF LOADER.
- d. Unit to feature built in Energy Saving Device (ESD).
- e. With Dual Rinse.
- f. With auto timer to stop operation when no racks
- g. Unit to have two conveyor speeds
- h. Suitable for rack size to be 500 mm X 500 mm.
- i. Unit should be with Integral rinse pump.
- j. Unit to feature as standard end of day self-cleaning cycle.
- k. Unit to feature atmospheric built-in boiler system with built-in rinse booster pump
- l. With Insulation.
- m. With Push button drain down.
- n. With Single point vent connection.
- o. With standard Accessories

5. SOILED DISH DROP-OFF TABLE WITH RACK SHELF & CHUTE

- a. Unit of size 1700 mm x 800 mm Deep x 1550 mm
- b. Constructed in 304 AISI stainless steel.
- c. 1-tier over shelf for baskets.
- d. Single waste scraping hole with rubber ring.
- e. Attachment to infill tops or slide conveyors on the right side.
- f. Basket direction: from left to right.
- g. To be attached to hood type dishwashers.

6. CLEAN DISH LANDING TABLE

- a. Entirely constructed in 304 AISI stainless steel
- b. Conveyors supplied as knock-down.
- c. Manual rack movement with short rollers
- d. Drain can be turned 360°.
- e. Designed to transport 500x500 mm dishwashing baskets.
- f. AISI 304 1.2mm stainless steel basin
- g. Self-bearing under shelf
- h. Plastic rollers easy to remove
- i. Sloping bottom of the basin grants a smooth and rapid drainage

7. MOBILE CLEAN DISH RACKS

- a. AISI 304 stainless steel 4-tier shelving
- b. Entirely constructed in 304 AISI stainless steel
- c. Unit of size 1500 mm x 600 mm Deep x 1800 mm

8. WALL MOUNTED HOSE REEL WITH SPRAY GUN

- a. Should include models for wall mounting and equipped with spray gun.
- b. Rubber hose with spray gun certified for use with cold and water temp water.
- c. Removable spray gun with plastic handle and adjustable beam.
- d. 15m hose length.
- e. To be used with water temperature max 90°C
- f. Hose reel to be provided with a closed stainless steel drum.
- g. Shell shall be entirely made in AISI 304 stainless steel.
- h. The hose winder is spring-loader and fitted with a locking mechanism.
- i. Hose reel provided with a stainless steel swiveling wall bracket.

- j. Operating pressure min 1 bar / max 9 bar.
- k. Water flow: 3 bar=13.5 l/min

9. ELBOW/KNEE/FOOT ACTIVATED HAND WASH SINK UNIT

- a. Made from 304 AISI stainless steel.
- b. Integral radiused rear upstand.
- c. Elbow/Knee/Foot-operated.
- d. Bowl mm340x365x155h with mixer spout and drain hole.
- e. Model shall comply with international hygiene and clean ability standards.
- f. Steel knee pedal to be made handwashing basin extremely easy to use.
- g. Should be Easy to clean
- h. Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
- i. Mixer spout, ½" in diameter and drain hole supplied as standard.
- j. Should be constructed entirely in 18/10 stainless steel.
- k. Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- l. Rear upstand to be 30 mm in height and 1.5 mm thick.
- m. Syphon to be included.

H. STORAGE AREA

1. SS STORAGE RACK

- As required

2. COLD ROOM – WALK IN REFRIGERATOR

- a. Operating temperature: -2 °C +2 °C
- b. Panel insulation in cyclopentane (60mm thickness)
- c. Unit of size 3000 mm x 2600 mm Deep x 2200 mm High
- d. Internal floor in non-slip, plastic coated, galvanized steel sheet.
- e. Rounded internal and external corners.
- f. Built-in refrigeration unit for operation in ambient temperatures up to +43°C.
- g. Refrigerant R404a.
- h. Defrosting through heated gas with automatic re-evaporation of defrosting water.
- i. Self-closing right-hinged door with magnetic door-gaskets; handle with lock and interior safety release.
- j. To be included with 4-level shelving set.

3. FREEZER ROOM – WALK IN FREEZER

- a. Operating temperature: -18 °C -20 °C
- b. Panel insulation in cyclopentane (100mm thickness)
- c. Unit of size 3000 mm x 2600 mm Deep x 2200 mm High
- d. Internal floor in non-slip, plastic coated, galvanized steel sheet.
- e. Rounded internal and external corners.
- f. Built-in refrigeration unit for operation in ambient temperatures up to +43°C.
- g. Refrigerant R404a.
- h. Defrosting through heated gas with automatic re-evaporation of defrosting water.
- i. Self-closing right-hinged door with magnetic door-gaskets; handle with lock and interior safety release.
- j. To be included with 4-level shelving set.

4. UPRIGHT FREEZER

- a. Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High
- b. Capacity – 600 Ltrs.
- c. Operating temperature min.: -22 °C Operating temperature max.: -15 °C
- d. AISI 304 SS exterior and interior

- e. Built-in refrigeration unit
- f. Air conveyors allow installation up to 2100 mm from ceiling.
- g. Full AISI 304 SS back.
- h. Heavy duty castors with breaks.
- i. Two Half size door.
- j. R404a gas in refrigeration circuit.
- k. Ambient temperature of operation – 43 deg C.
- l. Door activated lights.
- m. 60 mm high density insulation.
- n. Mounted on 85 mm feet, adjustable in height up to 125 mm.

5. UPRIGHT REFRIGERATOR

- a. Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High
- b. Capacity – 600 Ltrs.
- c. Operating temperature min.: -2 °C Operating temperature max.: 10 °C
- d. AISI 304 SS exterior and interior
- e. Built-in refrigeration unit
- f. Air conveyors allow installation up to 2100 mm from ceiling.
- g. Full AISI 304 SS back.
- h. Heavy duty castors with breaks.
- i. Internal tem -2 to + 8 Deg Celsius.
- j. Two Half size door.
- k. R404a gas in refrigeration circuit
- l. Ambient temperature of operation – 43 deg C.
- m. Door activated lights.
- n. 60 mm high density insulation.
- o. Mounted on 85 mm feet, adjustable in height up to 125 mm.

I. PRE DISTRIBUTION AREA

1. SS TABLE

- As required

2. SS RACK

- As required

3. SS DRAWERS

- As required

J. DISTRIBUTION AREA

1. SERVICE TROLLEY

- a. Made from 304 AISI stainless steel.
- b. 2 Fixed castors and 2 swiveling castors with brakes, mm125 in diameter.
- c. Shelves size mm1200x600.
- d. Load capacity: 150 kg

2. BAIN MARIE TROLLEY WITH HEATED CUPBOARD

- a. Temperature of wells regulated from 30° to 90°C and 1/2" drainage with opening valve.
- b. Wells to accept GN containers 200mm depth.
- c. IPX5 water resistant.
- d. Maximum temperature of external panels less than 50°C. Control panel
- e. Structure in (40x40mm) squared tube, panels, top, wells and integrated lower shelf in 304 AISI stainless steel.
- f. Top with 2 hinged lids.
- g. 4 swiveling anti track wheels 125mm diam., two with brakes.

- h. 4 integrated bumpers.
- i. Ergonomic handle on the top of the trolley.

3. REFRIGERATED TROLLEY

- a. Wells to accept GN containers 200mm depth.
- b. IPX5 water resistant.
- c. R404a gas in refrigeration circuit. R134a gas in foam.
- d. Digital temperature displays and setting +2/+10°C.
- e. Structure in (40x40mm) squared tube, panels, top, wells and integrated lower shelf in 304 AISI stainless steel.
- f. 4 swiveling anti track wheels 125mm diam., two with brakes.
- g. 4 integrated bumpers.
- h. Ergonomic handle on the top of the trolley.

4. WALL MOUNTED HOSE REEL WITH SPRAY GUN

- a. Should include models for wall mounting and equipped with spray gun.
- b. Rubber hose with spray gun certified for use with cold and water tamp water.
- c. Removable spray gun with plastic handle and adjustable beam.
- d. 15m hose length.
- e. To be used with water temperature max 90°C
- f. Hose reel to be provided with a closed stainless steel drum.
- g. Shell shall be entirely made in AISI 304 stainless steel.
- h. The hose winder is spring-loader and fitted with a locking mechanism.
- i. Hose reel provided with a stainless steel swiveling wall bracket.
- j. Operating pressure min 1 bar / max 9 bar.
- k. Water flow: 3 bar=13.5 l/min

5. ELBOW/KNEE/FOOT ACTIVATED HAND WASH SINK UNIT

- a. Made from 304 AISI stainless steel.
- b. Integral radiuses rear upstand.
- c. Elbow/Knee/Foot-operated.
- d. Bowl mm340x365x155h with mixer spout and drain hole.
- e. Model shall comply with international hygiene and clean ability standards.
- f. Steel knee pedal to be make handwashing basin extremely easy to use.
- g. Should be Easy to clean
- h. Washbasin should be equipped with a wall panel plus paper and soap dispensers as optional extras
- i. Mixer spout, ½" in diameter and drain hole supplied as standard.
- j. Should be constructed entirely in 18/10 stainless steel.
- k. Sound deadened pressed bowl with rounded corners and all-round lip to prevent overspill.
- l. Rear upstand to be 30 mm in height and 1.5 mm thick.
- m. Syphon to be included.

**ANNEXURE – 01 Dietary
Services Equipment detail**

| Sl. No | Area | Description | Minimum Quantity to be offered | Make & Model | Capacity (if applicable) | Actual Quantity offered | Remarks |
|--------|-------------------------------|--|--------------------------------|--------------|--------------------------|-------------------------|---------|
| 1 | Receiving Area | Weighing Scales for Bulk receiving | 1 | | | | |
| 2 | | Table Top Weighing Scale | 2 | | | | |
| 3 | | Mobile Bussing Cart | As required | | | | |
| 4 | | Elbow /Knee / Foot Activated Hand Wash Sink Unit | 1 | | | | |
| 5 | | Knife Sanitizer with UV Lamps | 2 | | | | |
| 6 | | Wall mounted Hose Reel with Spray Gun | 1 | | | | |
| 7 | Washing area | Double Sink Unit | 1 | | | | |
| 8 | | Wall Shelf | 1 | | | | |
| 9 | | Wall mounted Hose Reel with Spray Gun | 1 | | | | |
| 10 | | Elbow /Knee / Foot Activated Hand Wash Sink Unit | 1 | | | | |
| 11 | | Tilting Basket Vegetable washer | 1 | | | | |
| 12 | Mobile tank with False Bottom | 1 | | | | | |
| 13 | Preparation Area | Elbow /Knee/Foot Activated Hand Wash Sink Unit | 1 | | | | |
| 14 | | Double Sink Unit | 1 | | | | |
| 15 | | Motorized Vegetable Peeler | 1 | | | | |
| 16 | | Wall mounted Hose Reel with Spray Gun | 1 | | | | |
| 17 | | Wall Shelf | As required | | | | |
| 18 | | Work Table | As required | | | | |
| 19 | | Storage Bin for Potato/Onion | 1 | | | | |
| 20 | | Dough Kneader | 1 | | | | |
| 21 | | Cutter/Slicer | 1 | | | | |
| 22 | | Portable Hand Mixer | 1 | | | | |
| 23 | | Tilting Wet Grinder | As required | | | | |
| 24 | | Coconut Scraper | As required | | | | |
| 25 | | Pulverizer | As required | | | | |
| 26 | | Vacuum Packaging Machine | 1 | | | | |

| Sl. No | Area | Description | Minimum Quantity to be offered | Make & Model | Capacity (if applicable) | Actual Quantity offered | Remarks |
|--------|---------------------------------------|---|--------------------------------|--------------|--------------------------|-------------------------|---------|
| 27 | Hot Preparation | Combi Oven | 1 | | | | |
| 28 | | Exhaust Hood for Combi Oven | 1 | | | | |
| 29 | | Tilting Braising Pan | 1 | | | | |
| 30 | | Exhaust Hood for Tilting Braising Pan | 1 | | | | |
| 31 | | Tilting Pressurized Braising Pan | 1 | | | | |
| 32 | | Exhaust Hood for Tilting Pressurized Braising Pan | 1 | | | | |
| 33 | | Tilting Boiling Pan | 1 | | | | |
| 34 | | Exhaust Hood for Tilting Boiling Pan | 1 | | | | |
| 35 | | Automatic Chapati Maker | 1 | | | | |
| 36 | | Exhaust Hood for Chapati Maker | 1 | | | | |
| 37 | | Chapati Collection Trolley | As required | | | | |
| 38 | | Chapati Plate cum Puffer | As required | | | | |
| 39 | | Spreader Table | As required | | | | |
| 40 | | Four Burner Range with Convection Oven underneath | 1 | | | | |
| 41 | | Single Burner stock pot stove (Single/Double) | As required | | | | |
| 42 | | High Power Grill | 1 | | | | |
| 43 | | Health Sink With Sanitizer | 1 | | | | |
| 44 | | Work Table With Splash | 1 | | | | |
| 45 | | Single Sink Unit | 1 | | | | |
| 46 | | Granite Top Table | 1 | | | | |
| 47 | Preparation area for Therapeutic Diet | As per requirement | | | | | |
| 48 | Bakery Preparation Area | Planetary Mixer | As required | | | | |
| 49 | | Bakery Oven with Proofer | As required | | | | |
| 50 | | Bread Slicer | As required | | | | |
| 51 | | Dough Sheeter | As required | | | | |
| 52 | Dish Washing Area | Pre-wash Table with Pre-wash Spray Unit | 1 | | | | |
| 53 | | Dish Washer - Hood Type with Vapor Hood | 1 | | | | |
| 54 | | Loading / Unloading Table for Hood Type Dish washer | 1 | | | | |

| Sl. No | Area | Description | Minimum Quantity to be offered | Make & Model | Capacity (if applicable) | Actual Quantity offered | Remarks |
|--------|-----------------------|--|--------------------------------|--------------|--------------------------|-------------------------|---------|
| 55 | | Dish Washer - Conveyor Type | 1 | | | | |
| 56 | | Soiled Dish Drop Off Table with Rach Shelf & Chute | 1 | | | | |
| 57 | | Clean Dish Landing table | As required | | | | |
| 58 | | Mobile Clean Dish Racks | As required | | | | |
| 59 | | Wall mounted Hose Reel with Spray Gun | 1 | | | | |
| 60 | | Elbow /Knee / Foot Activated Hand Wash Sink Unit | 1 | | | | |
| 61 | Storage Area | SS Storage Rack | As required | | | | |
| 62 | | Cold Room - Walk In Refrigerator | 1 | | | | |
| 63 | | Freezer Room - Walk In Freezer | 1 | | | | |
| 64 | | Upright freezer | 1 | | | | |
| 65 | | Upright Refrigerator | 1 | | | | |
| 66 | Pre Distribution area | SS Table | As required | | | | |
| 67 | | SS Racks | As required | | | | |
| 68 | | SS Drawers | As required | | | | |
| 69 | Distribution area | Service Trolley | As required | | | | |
| 70 | | Bain Marie Trolley with Heated Cupboard | As required | | | | |
| 71 | | Refrigerated Trolley | As required | | | | |
| 72 | | Wall mounted Hose Reel with Spray Gun | 1 | | | | |
| 73 | | Elbow /Knee / Foot Activated Hand Wash Sink Unit | 1 | | | | |
| 74 | Miscellaneous | Stainless Steel Serving Plates with Compartments | General Ward Patient | | | | |
| 75 | | Mobile Hot Food Carts | As required | | | | |
| 76 | | Water Cooler | As required | | | | |
| 77 | | Drain Trough Gratings | As required | | | | |
| 78 | | Insect Light Traps for Pest Control | As required | | | | |
| 79 | | Air Curtains | As required | | | | |
| 80 | | Garbage Bins | As required | | | | |
| 81 | | Ice Cube Machine | As required | | | | |
| 82 | | Blenders | As required | | | | |
| 83 | | Rice Cooker | As required | | | | |

Annexure – 2

Suggestive Brand of Items (FSSAI Approved)

| Sl. No. | Items | Approved Brands |
|----------------|--------------------|--|
| 1 | Salt | Tata, Annapurna, Nature fresh, Ashirvad |
| 2 | Spices | M.D.H. Masala, Badshah, Everest, Catch |
| 3 | Ketchup | Maggi, Kissan, Heinz, Lal's |
| 4 | Oil | Sundrop, Saffola, Fortune any other FSSAI approved reputed brand |
| 5 | Atta | Ashirvad, Pillsbury, Annapurna, Fortune, Nature Fresh, Rajdhani |
| 6 | Rice | Daawat, India Gate, Lal Quila, Golden Harvest |
| 7 | Butter | Amul, Mother Dairy |
| 8 | Bread | Modern, Harvest Gold, Britannia |
| 9 | Jam | Kisan, Mapro, Maggi |
| 10 | Milk, Panner, Curd | Amul, Mother Dairy |
| 11 | Tea | Brooke Bond, Lipton, Tata, Taaza |
| 12 | Coffee | Nescafe, Bru |
| 13 | Ice Cream | Amul, Mother Dairy, Kwality, Natural's |
| 14 | Cheese | Amul, Mother Dairy, Britannia |

Note: Authorized in-charge of AIIMS Rishikesh will have the authority to approve alternate brands other than the specified brands above.

Annexure – 3

Turnkey works for Main Kitchen

- i) The scope of turnkey would be the main kitchen of approx. 675 sqm located in Ground Floor/First Floor of Service Block
- ii) The turnkey work includes all modifications to the built up space provided at the hospital site including Installation of Equipment, RO plant, civil works, electrical works, plumbing works, false ceiling, CCTV, firefighting, sanitary, drainage, furnishing, HVAC etc. While designing the Kitchen the Bidder has to provision for future expansion of Kitchen for installation of the highest capacity equipment like Combi-Oven, Dishwasher, Braising Pan quoted by the bidder in the said tender. This provision should be made without disrupting the zoning of the Kitchen. All ancillary services like (electricity, water points, plumbing, R.O etc.) required for future expansion has to be built in while designing and furnishing the Kitchen
- iii) Bidders are required to visit the site for self-assessment of the extent of work.
- iv) All cable trenches and railings wherever required to be placed.
- v) Bidder has to specify the Electrical Load Requirement, Water Requirement and other associated works required on the basis of equipment given in the tender, air conditioning requirement, electrical light fittings etc. Institute will provide electrical and water connection at one point only. Further providing of electrical panel & distribution will be in scope of bidder. Main Electrical Panel of dietary services as per electrical load shall be supplied by bidder including 25 % spare capacity. Electrical panel for all services and equipment shall be got approved by Engineer in Charge.
- vi) Necessary Co-ordination with other associated works vendors/agencies like other medical services vendors/Civil contractor agencies/Institute will be responsibility of bidder for successful completion of Kitchen and dietary services.
- vii) All necessary work & accessories required to install and complete functioning of equipment and smooth operations of dietary services will be in scope of bidder.
- viii) Bidder has to construct toilets, rest room, change room (Male & Female), and shower facilities for their workers.
- ix) Floors, ceilings and walls must be maintained in a sound condition to minimize the accumulation of dirt, condensation and growth of undesirable molds. They should be made of impervious material and should be smooth and easy to clean with no flaking paint or plaster.
- x) Doors shall also be made of smooth and non-absorbent surfaces so that they are easy to clean and wherever necessary, disinfect.
- xi) The floor of food processing / food service area shall have adequate and proper drainage and shall be easy to clean and where necessary, disinfect. Floors shall be sloped appropriately to facilitate drainage and the drainage shall flow in a direction opposite to the direction of food preparation / manufacturing process flow.

Scope of Turnkey Work

The bidder has to execute the following work in the kitchen and dining area at their own cost. Nothing shall be reimbursed/paid to the bidder against turnkey work.

1. Civil work

- a) Installation of false ceiling with at least 0.8mm metal Sheets.
- b) All civil works inclusive of construction of brick wall, plastering, painting, laying of tiles on walls & floors, provision of doors & windows.
- c) Levelling of floor if any required before laying of floor tiles.

2. Electrical work:

- a) Institute will provide three phase supply at one point. All internal electrification wiring, lighting and fans etc. has to be done by the bidder.
- b) Installation of the new electrical panels comprising of appropriate size ACB/ MCCB/ MCB/ Contactors/ Relays/ Changeover/ Switchover/ Measuring Instruments/ Indicating lights etc. as per requirement of the Lighting, machines, Air conditioners, AHUs, water purification, water cooler etc. There should be separate cubicle panels for emergency and normal electrical supply.
- c) The approved make of electrical panel will be ABB/ L&T/ Legrand/ Snider/ Siemens or any ISI mark. All the wires should be of copper having ISI mark.

3. Air-conditioning:

- a) Bidder has to provide Air conditioning and ventilation system as per zoning concept and standards.
- b) All the work will be done keeping in mind the prescribed norms of the pressure and the air changes for the different areas of the KITCHEN.

4. Fire safety:

Fire safety equipment will be installed as per the National Building Code and requirements of the Local Fire department. The provision of Fire Safety equipment should be got prior approval of local fire service.

- a. Fire detection and alarm system with conventional optical type smoke detectors, RIs/ MCP, fire control panel and its wiring with copper conductor FRLS wire shall be provided as per the National Building Code(NBC).
- b. Firefighting system will be installed comprising of Hood fire suppression system, Hose reels, fire hydrants, landing valve, hose pipes, branch pipe, nozzles, and valves as per the NBC.
- c. Vendor will provide adequate fire extinguishers of required type. (According to Fire safety rules).
- d. Bidder has to obtain the fire NOC before making the dietary services functional.

j. Plumbing work & draining system

- a. Stainless piping to drain the hot water from autoclaves to nearest drains
- b. All necessary plumbing works required in the KITCHEN area including laying of plumbing pipeline with all required fittings.

- c. All necessary drainage works required in the KITCHEN area including laying of drain pipeline with all required fittings.
 - d. Drain lines shall be non-clogging type with high diameter pipes.
 - e. Provision of sanitation fittings in the toiles and any other associated areas.
- k. Ventilation and lighting**
- a. Provision of LED lights to provide illumination in all areas. LED lights to be flush mounted to the false ceiling.
 - b. Toughened glass sealed windows with curtains to be provided to allow natural sun light wherever possible.
 - c. Exhaust air fans to be provided wherever required.
- l. Potable Water** –With proper filtration system
- m. Organic waste disposal system.**
- n.** The entire civil, electrical, HVAC, Fire and plumbing installation should be got inspected by the engineering department of the AIIMS Rishikesh before commissioning of dietary services and any observation raised by the engineering department shall have to be complied by the successful bidder.
- o. Security and safety**
- a. AIIMS-Rishikesh shall not be held responsible for any loss or damage due to any reasons whatsoever to any type of inventory that may be kept in the said Kitchen store by the vendor. The premises provided to the vendor should only be used for the purpose as mentioned in the contract (i.e. KITCHEN services for AIIMS-Rishikesh, only). Under no circumstances, the premises are to be used for any other purpose, then what has been mentioned in the contract. The general safety & ensuring fire safety of the premises is the responsibility of the contractor.
 - b. Bidder has to install CCTV cameras covering all major areas with recording of 30 days for the proper monitoring of workflow with the connection in the manager room. It should be integrated with Hospital security system.

Annexure – 4

Standard Operating Procedures (SOP)

Objective:

1. The orderly and timely processing and distribution of food as per diet chart made available to the Vendor.
2. To ensure competence and proper methods of cooking food, preparation of feeds, preparation of Therapeutic Diet as per directions provided.

Work Flow

Inventory management in Kitchen

1. Inventory management of the raw material and other items required in the Kitchen will be done by the Vendor.
2. Inventory Management of all the items required in the Kitchen should be such that there should neither be shortage nor excessive inventory in the store
3. No raw material or ingredient shall be used by the bidder if it is known to contain parasites, undesirable micro-organisms, pesticides, veterinary drugs or toxic items, decomposed or extraneous substances, which would not be reduced to an acceptable level by normal sorting and/or processing.
4. All raw materials, food additives and ingredients, wherever applicable, shall conform to all the Regulations and standards laid down under the Act. FSSAI (Latest Regulation).
5. Records of raw materials, food additives and ingredients as well as their source of procurement shall be maintained in a register for inspection. Proper records inclusive of raw material received & issued, name & ID of the person issuing the item and name & ID of the person receiving the item will be maintained
6. All raw materials should be checked & cleaned physically thoroughly. Raw materials should be purchased in quantities that correspond to storage/preservation capacity.
7. Packaged raw material must be checked for 'expiry date'/ 'best before'/ 'use by' date, packaging integrity and storage conditions.
8. Raw material received shall be checked by the vendor under the supervision of AIIMS for any decayed/ disintegrating item and if the defect is found item shall be replaced by the bidder and the same will be updated in the logbook.
9. The vendor shall procure all the raw food materials (only from laboratory tested reputed firms like FSSAI (as mentioned in Scope of Work of the tender).
10. Equipment and containers that come in contact with food and used for food handling, storage, preparation, processing, packaging and serving shall be made of corrosion free materials which do not impart any toxicity

to the food material and should be easy to clean and /or disinfect (other than disposable single use types).

11. Raw paste, sauces etc. should be stored in properly covered containers made of food grade material and checked regularly for fungal growth, deterioration etc.

Opening of the Kitchen

1. Name and the responsibility should be fixed of a person who opens the Kitchen. He /She will turn on all the basic utilities like light, equipment requiring time to pre- heat.
2. The person who opens the kitchen will inspect the whole kitchen area for neatness, cleanliness and will report to the concerned personnel for any equipment malfunctions.
3. The record of the same will be maintained.

Preparation Procedures for cooking of the food

1. The ingredients required to cook the daily menu need to be taken out at the beginning of the meal cooking.
2. The Bidder shall develop and maintain the systems to ensure that time and temperature are controlled effectively where it is critical to the safety and suitability of food. Such control shall include time and temperature of receiving, processing, cooking, cooling, storage, packaging, distribution and food service upto the patient.
3. Whenever frozen food / raw materials are being used / handled / transported, proper care should be taken so that defrosted / thawed material is not stored back after opening for future use.
4. If thawing is required, then only required portion of the food should be thawed at a time.
5. Wherever cooking is done on open fire, proper outlets for smoke/steam etc. like chimney, exhaust fan etc. shall be provided

Washing of raw vegetables and other food items

1. Adequate facilities for washing of raw food should be provided.
2. Every sink (or other facilities) for washing food must have an adequate supply of hot and/or cold water.
3. These facilities must be kept clean and, where necessary, disinfected. Preferably, sinks which are used for washing raw foods shall be kept separate and that should not be used for washing utensils or any other purposes.
4. Whole fruits and vegetables should be washed in potable water before being cut, mixed with other ingredients.
5. Uncooked, ready-to-eat fruits & vegetables should water adequately before cutting, peeling or serving

6. Fruits and vegetables should be peeled, squeezed and/or cut, as appropriate, with clean equipment/ utensils made of non-absorbent food grade materials

Chopping:

1. Use Cutting Boards wherever required.
2. Keep the items on work tables organized - Do not crowd the tabletop.
3. Keep all knives visible: Do not cover knives with food, towels, etc.
4. Wipe up spills right away.
5. Work with CLEAN towels.
6. Store knives so they are visible and will not fall or be covered - NOT in drawers.
7. Before opening a new food container, be sure the old one is used up - not "lost".
8. Avoid stacking items to the point they become unstable

Non-veg. Products:

1. Raw meat and processed meat should be separated from other foods; items and surfaces.
2. Separate items (e.g. cutting boards, dishes, knives) and preparation area for raw meats and poultry and marine products should be used to avoid cross contamination of food.
3. Hands should be thoroughly washed before switching from preparing raw meat to any other activity.
4. Ensure proper cooking of all non-vegetarian products.
5. Used surfaces should be washed with antibacterial cleaning agent, rinsed properly with water and sanitized after preparing raw meat.
6. Ensure that frozen products are thawed as per FSSAI (as per latest guidelines).

Cooking:

1. Cooking to be done as per the hospital Menu Plan provided to the vendor.
2. All the workers should protect themselves from any injury or burn etc.
3. Equipment and utensils used in the preparation of food shall be kept at all times in good order and repair and in a clean and sanitary condition. Such utensil or container shall not be used for any other purpose.
4. Every utensil or container containing any food or ingredient of food shall at all times be either provided with a properly fitted cover/lid or with a clean gauze net or other material of texture sufficiently fine to protect the food completely from dust, dirt and flies and other insect.
5. Staff shall use apron and Cap while cooking food.

Preparation of Therapeutic and feeds:

1. Should be prepared as recommended by the Dietician/Doctor.
2. Therapeutic Diet should be prepared under all hygienic conditions

3. Personnel preparing Therapeutic Diet should follow all condition with regard to personnel Hygiene

Packaging of Food for distribution to patient care areas

1. Food should be packed in food plates as per Diet Menu
2. Packaging materials shall provide protection for all food products to prevent contamination, damage and shall accommodate required labeling as laid down under the FSS Act & the Regulations there under.
3. For primary packaging (i.e packaging in which the food or ingredient or additive comes in direct contact with the packaging material), only Food grade packaging materials are to be used. For packaging materials like aluminum plastic and tin, the standards to be followed are as mentioned under the FSSAI Regulations (latest) and rules
4. Packaging materials where used, shall be non-toxic and shall not pose a threat to the safety and suitability of food under the specified conditions of storage and use.
5. Food plates and other items must be maintained in good repair and kept clean.
6. Plates or any other items used for serving the food to the patients should be stain free & odour free. There should be no breakage / Crack /Distortion of the food plates or items used for serving/ distribution of the food to the patients.

Preparation required prior to the distribution of food.

1. Distribution trolleys should be clean and ready for distribution as per the requirement. All critical links in the supply chain need to be identified and provided for to minimize food spoilage during transportation. Processed / packaged and / or ready-to-eat food shall be protected as per the required storage conditions during transportation and / or service.
2. Temperatures and humidity which are necessary for sustaining food safety and quality shall be maintained. The conveyances and /or containers shall be designed, constructed and maintained in such manner that they can effectively maintain the requisite temperature, humidity, atmosphere and other conditions necessary to protect food conveyances and / or containers used for transporting / serving foodstuffs shall be nontoxic, kept clean and maintained in good condition in order to protect foodstuffs from any contamination.
3. Transport trolley and / or containers shall not be used for transporting anything other than foodstuffs where this may result in contamination of foodstuffs. Where the same conveyance or container is used for transportation of different foods, or high risk foods such as fish, poultry, eggs etc., effective cleaning and disinfections shall be carried out between loads to avoid the risk of cross- contamination.

Distribution of food

Indicative Timings of Distribution of Food (For General Patient/ Pvt

Patient/ Therapeutic Diet/ Feeds)

| | |
|--------------------|-------------------------------|
| Morning Tea | : 6:30 – 7:30 AM |
| Breakfast | : 8:00 – 9:00 AM |
| Lunch | : 12:00 Noon – 1:00 PM |
| Evening Tea | : 4:00 – 5:00 PM |
| Dinner | : 7:00 – 8:30 PM |
| Night Milk | : 9:00 PM |

1. Timings mentioned above are standard but food should also be provided as and when required for patient on special request of the competent authority.
2. Name and Department of the Competent authority ordering food in timings other than mentioned above to be specified in the log book which will be maintained by the bidder
3. Food (For General Patient/ Pvt Patient/ Therapeutic Diet/ Feeds) will be distributed to the patients as per the diet chart which will be made available to the person designated for the distribution of food by AIIMS Rishikesh

Collection of utensils used for serving food from Patient care areas

1. Food plates and others items like tea Kettle etc. shall be collected from wards and other areas within two hours of distribution of food.
2. Collecting trolleys should be used for the same and these should be transported to the washing area of the kitchen.

Ware-washing Area

1. Adequate facilities for cleaning, disinfecting of utensils and equipment shall be provided. The facilities must have an adequate supply of hot and cold water if required. The bidder shall use high quality chemicals for cleaning of utensils like Diversey etc. The personnel working in Ware Wash area are important. They are responsible for putting everything in its place. Their performance, above all others, prevents food poisoning and creates order.
2. Inspect the dishwasher for cleanliness. Clean if necessary.
3. Check the chemical levels. Fill as required.
4. Assemble the machine, if left dis-assembled.
5. Assemble tools: scrapers, squeegees.
6. Check and refill hand-washing station stocks: bacteriostatic soap, paper towels.
7. Keep the floor dry near the dish area.
8. Let all items air dry before putting away. All equipment shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
9. Avoid excessive dumping of fibrous foods into the disposal.
10. Avoid putting large amounts of starchy foods into the drains: rice, cereals. (They swell in your pipes and clog them.)
11. Avoid putting fats into the drains: shortenings, icings, oils, butters. (They congeal in your pipes and clog them.)
12. Precautions to be taken by staff washing the dishes

13. The vendor shall be responsible for procurement of all the detergents/washing chemicals etc. The institute authorities can make surprise check to verify that the items used are as per approved formula and right quantity of these are being used. All the Washing Chemicals/Detergents/etc. has to be in liquid form. Make: - Diversey or equivalent approved by Institute.

Kitchen Orderliness

1. All areas to be demarcated properly and accordingly. Proper signage's to be placed as per the area.
2. To specify clearly the area where all types of food are stored. (Using a label maker that prints adhesive, sooth, washable labels are recommended for marking shelves, cabinets and refrigerators/freezers).
3. In addition, specify the location of: Pots, Pans, Trays, Appliances& Appliance Accessories, Utensils, Small Wares, China, Flatware, Glasses, chemicals, Cleaning Supplies, Linen - Clean and Soiled.

CLEANLINESS

Personal hygiene

1. The workers in main Kitchen should have dress code and the same must be approved by AIIMS. The workers inside the kitchen must always be in dress code.
2. Personnel known, or believed, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter into any food handling area.
3. The Contractor shall develop system, whereby any person so affected, shall immediately report illness or symptoms of illness to the Kitchen in charge (From Contractor's Side) and medical examination of a food handler shall be carried out apart from the periodic checkups, if clinically or epidemiologically indicated.
4. Food handlers / employees working in the kitchen should be medically examined once in a year to ensure that they are free from any infectious, contagious and other communicable diseases. A record of these examinations signed by a registered medical practitioner shall be maintained for inspection purpose.
5. The staff should be compulsorily inoculated against the enteric group of diseases as per recommended schedule of the vaccine and a record shall be kept for inspection. In case of an epidemic, all workers are to be vaccinated irrespective of the scheduled vaccination.

Personal Cleanliness & Hand Hygiene:

1. Food handlers shall maintain a high degree of personal cleanliness. The contractor shall provide to all food handlers adequate and suitable clean protective clothing, head covering, face musk, gloves and footwear and the contractor shall ensure that the food handlers at work wear only clean

- protective clothes, head covering and footwear every day.
2. Food handlers shall always wash their hands with soap and clean potable water, disinfect their hands and then dry with hand drier or clean cloth towel or disposable paper at the beginning of food handling activities immediately after handling raw food or any contaminated material, tools, equipment or work surface, where this could result in contamination of other food items or after using the toilet.
 3. Food handlers engaged in food handling activities shall refrain from smoking, spitting, chewing, sneezing or coughing over any food whether protected or unprotected and eating in food preparation and food service areas.
 4. The food handlers should trim their nails and hair periodically, do not encourage or practice unhygienic habits while handling food.
 5. Persons working directly with and handling raw materials or food products shall maintain high standards of personal cleanliness at all times. In particular: a) they shall not smoke, spit, eat or drink in areas or rooms where raw materials and food products are handled or stored; b) wash their hands at least each time work is resumed and whenever contamination of their hands has occurred; e.g. after coughing / sneezing, visiting toilet, using telephone, smoking etc. c) avoid certain hand habits -
e.g. scratching nose, running finger through hair, rubbing eyes, ears and mouth, scratching beard, scratching parts of bodies etc.- that are potentially hazardous when associated with handling food products, and might lead to food contamination through the transfer of bacteria from the employee to product during its preparation. When unavoidable, hands should be effectively washed before resuming work after such actions.
 6. Hand washing station should be there in all areas.
 7. Liquid Soap and water should be available in washing areas. Liquid Soap used should be approved from AIIMS authority. WHO Hand Hygiene poster should be displayed in all the areas of the Kitchen.

Cleanliness of the Kitchen:

1. Equipment used in Kitchen should be cleaned and sterilized after each use. Cleaning chemicals shall be handled and used carefully in accordance with the instructions of the manufacturer and shall be stored separately away from food materials, in clearly identified containers, to avoid any risk of contaminating food. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
2. Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.
3. No spraying shall be done during the working hours in the Kitchen, but instead fly swats/ flaps should be used to kill spray flies getting into the

premises. Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free.

4. The water used in cooking food shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.
5. Kitchen should be clean and Hygienic any time and mandatory washing should be done every day before closing the kitchen.
6. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
7. Only potable water, with appropriate facilities for its storage and distribution shall be used as an ingredient in processing and cooking.
8. Water used for food handling, washing, should be of such quality that it does not introduce any hazard or contamination to render the finished food article unsafe. Water storage tanks shall be cleaned periodically and records of the same shall be maintained in a register.
9. Non potable water can be used provided it is intended only for cleaning of equipment not coming in contact with food, which does not come into contact with food steam production, firefighting & refrigeration equipment and provided that pipes installed for this purpose preclude the use of this water for other purposes and present no direct or indirect risk of contamination of the raw material, dairy products or food products so processed, packed & kept in the premise.
10. Non potable water pipes shall be clearly distinguished from those in use for potable water.
11. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining)
12. Equipment shall be so located, designed and fabricated that it permits necessary maintenance and cleaning functions as per its intended use and facilitates good hygiene practices inside the premise including monitoring and audit.
13. Equipment and containers for waste, by-products and inedible or dangerous substances, shall be specifically identifiable and suitably constructed.
14. Containers used to hold cleaning chemicals and other dangerous substances shall be identified and stored separately to prevent malicious or accidental contamination of food.
15. All items, fittings and equipment that touch or come in contact with food must be: kept in good condition in a way that enables them to be kept clean and wherever necessary, to be disinfected.
16. Chipped enameled containers will not be used. Stainless steel /aluminum / glass containers, mugs, jugs, trays etc. suitable for cooking and storing shall be used. Brass utensils shall be frequently provided with lining.

Drainage and waste disposal

1. Food waste and other waste materials shall be removed periodically from the place where food is being handled or cooked or manufactured to avoid building up. A refuse bin of adequate size with a proper cover preferably one which needs not be touched for opening shall be provided in the premises for collection of waste material. This shall be emptied and washed daily with a disinfectant and dried before next use.
2. The disposal of sewage and effluents (solid, liquid and gas) shall be in conformity with requirements of Factory / Environment Pollution Control Board. Adequate drainage, waste disposal systems and facilities shall be provided and they shall be designed and constructed in such manner so that the risk of contaminating food or the potable water supply is eliminated.
3. Waste storage shall be located in such manner that it does not contaminate the food process, storage areas, and the environment inside and outside the food establishment and waste shall be kept in covered containers and shall be removed at regular intervals.
4. Periodic disposal of the refuse / waste should be made compulsory. No waste shall be kept open inside the premise and shall be disposed of in an appropriate manner as per local rules and regulations including those for plastics and other non-environment friendly materials.

Ice and Steam

1. Ice and Steam used in direct contact with food shall be made from potable water and shall comply with requirements specified under FSSAI Rules (latest guidelines). Ice and steam shall be produced, handled and stored in such a manner that no contamination can happen.

Visitors

1. Visitors should be discouraged from going inside the food handling areas. Proper care has to be taken to ensure that food safety & hygiene is not getting compromised due to visitors in the floor area.
2. The contractor shall ensure that visitors to its food manufacturing, cooking, preparation, storage or handling areas must wherever appropriate, wear protective clothing, footwear and adhere to the other personal hygiene provisions envisaged in this section

Pest Control in Kitchen

1. Kitchen shall be kept in good repair to prevent pest access and to eliminate potential breeding sites.
2. Holes, drains and other places where pests are likely to gain access shall be kept in sealed condition or fitted with mesh / grills / claddings or any other suitable means as required and animals, birds and pets shall not be allowed to enter into the food establishment areas/ premises.
3. Food materials shall be stored in pest-proof containers stacked above the ground and away from walls.

4. Pest infestations shall be dealt with immediately and without adversely affecting the food safety or suitability.
5. Treatment with permissible chemical, physical or biological agents, within the appropriate limits, shall be carried out without posing a threat to the safety or suitability of food. Records of pesticides / insecticides used along with dates and frequency shall be maintained. Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.
6. Adequate control measures should be in place to prevent insects and rodents from entering the processing area from drains.
7. Windows, doors & all other openings to outside environment shall be well screened with wire-mesh or insect proof screen as applicable to protect the premise from fly and other insects / pests / animals & the doors be fitted with automatic closing springs.

The mesh or the screen should be of such type which can be easily removed for cleaning

Safety of Appliances

1) Small Appliances:

- a) Pay close attention whenever using equipment with moving parts.
- b) Use appliances according to their instructional manuals.
- c) Do not overload blenders, food processors, mixers, fryers.
- d) Do not leave mixing/chopping appliances running un-attended.
- e) Unplug electrical appliances before cleaning, assembling or disassembling.
- f) Wipe clean after each use.
- g) Store attachments (lids, blades, hooks, paddles, whip, etc.) in their right place.

2) Large Heating Appliances: Ovens, ranges, broilers, etc.

- a) Wipe up all spills immediately.
- b) Monitor temperatures on a set schedule: once per shift. Enter readings in a log.
- c) Follow a scheduled preventative cleaning and maintenance schedule.

3) Cooling Appliances:

- a) Wipe up all spills immediately.
- b) Keep door handles, door seals, floors and shelves clean.
- c) Vacuum and de-grease cooling coils / fan area weekly.
- d) Do not block air-exchange passages with food.
- e) Monitor temperatures once each shift. Record temperatures in a log.
- f) Wrap, label and date all items.
- g) Store items in their designated spots.
- h) Empty and clean refrigerators at least weekly.

Storage Guidelines for Raw material

1. Storage facilities shall be designed and constructed to enable food to be effectively protected from contamination during storage; permit adequate maintenance and cleaning, to avoid pest access and accumulation.
2. Cold Storage facility, wherever required, shall be provided to raw, processed / packed food according to the type and requirement.
3. Segregation shall be provided for the storage of raw, processed, rejected, recalled or returned materials or products which will be distinguishably marked and secured.
4. Raw materials and food shall be stored in separate areas from printed packaging materials, stationary, hardware and cleaning materials / chemicals. Raw food, poultry and seafood products shall be cold stored separately from the area of work-in- progress, processed, cooked and packaged products.
5. Storage of raw materials, ingredients, work-in-progress and packaged food products shall be subject to FIFO (First in, First Out), FEFO (First Expire First Out) stock rotation system as applicable.
6. Containers made of non-toxic materials shall be provided for storage of raw materials, work-in-progress and finished / ready to serve products. The food materials shall be stored on racks / pallets such that they are reasonably well above the floor level and away from the wall so as to facilitate effective cleaning and prevent harboring of any pests, insects or rodents.
7. All articles that are stored shall be fit for consumption and have proper cover. Storage area for all Items like Atta, Rice, vegetables should be spick and span with proper labeling and marking. Vegetable storage room has to be separate from other dry storages. Storages have to be in racks. Dairy products should be held in their own very cold refrigerators, nearly freezing. Or keep them in the coldest (usually the bottom) part of the fridge. Store ordinary onions and potatoes in a cool, dry, dark pantry

Fire Safety:

All staff members should know:

1. How to use the portable fire extinguishers.
2. The limitations of the portable fire extinguishers.
3. The presence of the built-in fire suppression system - and what activates it.
4. How to safely evacuate the building.

All cooks should know:

1. How to put out very small flame-ups with salt or baking soda.
2. That water on a grease fire will just make it worse.
3. To NOT "clean" grills and broilers by setting the heat to MAX to burn food off.
4. Vendor need to install the hood fire suppression system at each location where exhaust hoods are installed.

Closing the Kitchen

1. As time permits, each station cook should begin closing their respective

stations during the last hour of service. Soiled bowls, tools, boards, pans, etc. that are least likely to be needed again should be sent to the pot washer. This reduces an overload in the washing station. As much as is practical, keep bringing dirty items to

2. The pot-washer as the breakdown and cleaning progresses rather than dumping all of the soiled cookware on the pot-washer at the last minute.
3. As soon as the last order is sent out, all heating equipment should be shut off and wiped down when cool enough.
4. At the end of the day no leftover food shall be stored in the refrigerators

Other tasks commonly attended to by cooks in most closing procedures include:

1. Wash and sanitize the hand tools: knives, special cutters
2. Unplug, wash and sanitize small appliances.
3. Wash and sanitize the station fixtures: tables, shelving, cabinets, and heat lamps.
4. Empty, wash and sanitize under-counter line refrigerators. Re-assemble.
5. Lock up special tools
6. Write any notes for the next shift.
7. Fill out any production reports, inventory par sheets.
8. Make final checks of the coolers and freezers.
9. Lock all cabinets and coolers. Put the keys in their storage place (no pockets!).
10. Re-Check that all ovens, ranges, grills, etc. are shut off.
11. Put soiled towels and uniforms in the proper hampers.
12. Clock out.

The dish / pot washer (or night porter) should:

1. Complete putting away all items after washing and allowing to air-dry.
2. Breakdown, clean and re-assemble dish machine. Leave open to air-dry.
3. Wash down walls and shelving all around and under washing area.
4. Check and refill chemicals as necessary.
5. Store cleaning tools: scrapers, squeegees.
6. Collect all trash receptacles. Empty, wash, leave to air dry. Re-line when dry.
7. Straighten chemical and cleaning supplies cabinets.
8. Gather the floor mats, clean and hang to dry.
9. Sweep and wash floors.
10. No waste to be stored in kitchen at any point of time.

Person who closes the Kitchen

1. He / She should make a final inspection of the kitchen.
2. Double-check that no perishable foods have been left out.
3. All refrigeration equipment should be checked to be sure that it is on and working and locked.
4. Any cabinets that should be locked need to be re-checked and the presence of the kitchen keys needs to be verified.

5. All heating equipment should be re-checked to be certain all units are off.
6. Monitor the general cleanliness and orderliness.
7. Determine that everyone else has left.
8. Secure the office and the sales receipts.
9. Shut off the fans and the lights.
10. Lock interior doors as needed.
11. Exit, checking that the exterior door is secure.

Supervision and Quality control

- 1) Management shall demand and be supplied with a sample of any washing chemical or detergent for inspection and analysis & if required to be sent for testing by the approved laboratory.
- 2) Dietary service incharge appointed by AIIMS Rishikesh will have unfettered right to inspect the premise, process of kitchen, finished product at any time and the vendor shall cooperate with the authorities.
- 3) In case of any suspicion or possible contamination, food materials / food shall be tested before dispatch from the kitchen.
- 4) Audit, Documentation and Records: A periodic audit of the whole system according to the SOP shall be done to find out gap and to do corrective and preventive actions.
- 5) The diets of patients should be got inspected and approved by the authorized Dietician incharge of the AIIMS Rishikesh on daily basis before serving to the patient.

It will be the responsibility of the bidder to abide by the SOP laid down for Kitchen by the institute and to adapt changes in SOPs from time to time. The successful bidder will ensure this policy is implemented efficiently. To monitor compliance to the policy spot checks will be undertaken by the Institute

Annexure- 5
Technical Bid

(In Separate sealed- Cover-I super scribed with “Technical Bid” for Dietary services) (Documents to be attached in the “Technical Bid” Administrative Evaluation)

Having read and accept all terms and conditions of tender document we submit the details for Dietary services as follows:

| | | |
|----|--|--|
| 1. | Name and address of the Registered office of the agency/firm. | |
| 2. | Name of the owner(s) Partners (Attach Bio-data of all Partners) | |
| 3 | Telephone no. | |
| 4 | Residence (Proof of Aadhaar card copy may be attached) | |
| 5 | Office | |
| 6 | Mobile | |
| 7. | List of Organization/Office, Where firm is presently providing mess/Canteen Services (Mention) / Catering services | |
| 8. | Details of EMD No., Date ,Amount, and Bank Name | |
| 9. | GST Number and updated GST return filed till previous quarter | |
| 10 | PAN of the firm | |
| 11 | Food License 1) License Food Safety and Standards Authority of India (FSSAI) 2) Accredited ISO: 22000 (Food Safety Management System) Certificate 3) Accredited ISO: 9001: 2008 Certificate | |

| | | |
|----|---|--|
| 12 | Details of the dietary service work which have provided by the bidder in the last three years. The bidder has to provide the performance certificate by the client. | |
| 13 | Copies of the Annual annual turnover certificate and audited balance sheets for last three financial years. | |
| 14 | Please submit a notarized affidavit on Indian Non Judicial stamp paper of Rs. 10/- in the format given in Annexure-B that no case is pending with the police against the Proprietor/Firm/Partner or the Company (Agency). Indicate any conviction in the past against the Company/Firm/Partner. | |
| 15 | Please declare that Proprietor /firm/company has never been blacklisted/debarred by any Organization. An oath certificate to this effect may be enclosed on Rs. 10/- notarized Indian Non Judicial stamp paper in the format given in Annexure-C. | |
| 16 | Please submit a notarized affidavit for miscellaneous declaration on Indian Non Judicial stamp paper of Rs. 10/- <u>in the format as given in Annexure-D.</u> | |
| 17 | Details of the FD/DD/TD/CD of Bid security (EMD) | |
| 18 | Similar Work Experience | |
| | 1) The firm must have valid FSSAI license and ISO 22000:2018 certificate issued minimum 6 months before date of issuance of tender. | |
| | 2) The annual average turnover of services provided by the bidder should not be less than Rs. 3.0 crore during the last three years as per their audit books of accounts/Tax Returns. | |
| | 3) The Bidder shall have at least 3 years' experience of providing mess/ canteen services/ catering services. | |
| | 4) The tenderer should have been in business of dietary service in government/large private hospitals for more than 500 beds for a period of at least for 3 years in the country in relation to the dietary services for which the quotation tender is submitted. The vendor should submit relevant experience certificates for the same. | |
| | 5) The tenderer should have valid ISO Certificate for the address of authorized premises in the name of hospitals for which the participant tenderer submits the experience certificate. | |
| | 6) ESI and EPF registration certificate issued by the government department. | |

Annexure -6
NOTARISED AFFIDAVIT
(On Rs. 10/- Non-Judicial Stamp Paper)

TENDER NO.

I, undersigned (name).....(designation) , duly authorized representative of (name of Proprietorship/Firm/Company/Agency) hereby undertake, affirm, confirm and declare that-

Rate quoted by Proprietorship/Firm/Company/Agency **to AIIMS Rishikesh is minimum rate for similar food/drink items providing by the proprietor/Firm/Company/Agency across India.** If at any stage it is found that the firm (bidder) has quoted lower rates to any Govt./ Private Institute/Organization, bidder shall be liable to payback access value to AIIMS Rishikesh. AIIMS Rishikesh further reserves right to impose suitable penalty shall be made by AIIMS Rishikesh.

Undersigned, on behalf of Proprietorship/Firm/Company/Agency does hereby solemnly declare and affirm that the above declaration is true and correct in all respects and we hold responsibilities for the same. No part of it is false and nothing has been concealed. Any false/incorrect submission shall make Proprietorship/Firm/Company/Agency as well as undersigned personally liable for all civil/criminal obligations including complaint to police and other authorities.

Deponent Signature:

Name:

Designation:

Aadhaar No:

Email Id:

Mobile No:

Landline No:

Fax No:

Address:

(Copy of Authorization Letter from Proprietorship/Firm/Company/Agency enclosed)

Annexure- 7
NOTARISED AFFIDAVIT
(On Rs. 10/- Non-Judicial Stamp Paper)

TENDER NO.

I, undersigned (name).....(designation) , duly authorised representative of(name of Proprietorship/Firm/Company/Agency) hereby undertake, affirm, confirm and declare that-

No criminal case is pending with the Police against our Proprietorship/Firm/Company/Agency or any of its authorized signatories.

Undersigned, on behalf of Proprietorship/Firm/Company/Agency does hereby solemnly declare and affirm that the above declaration is true and correct in all respects and we hold responsibilities for the same. No part of it is false and nothing has been concealed. Any false/incorrect submission shall make Proprietorship/Firm/Company/Agency as well as undersigned personally liable for all civil/criminal obligations including complaint to police and other authorities.

Deponent Signature:

Name:

Designation:

Aadhaar No:

Email Id:

Mobile No:

Landline No:

Fax No:

Address:

(Copy of Authorisation Letter from Proprietorship/Firm/Company/Agency enclosed)

Annexure- 8
NOTARISED AFFIDAVIT
(On Rs. 10/- Non-Judicial Stamp Paper)

TENDER NO.

I, undersigned (name).....(designation) , duly authorised representative of (name of Proprietorship/Firm/Company/Agency) hereby undertake, affirm, confirm and declare that-

Proprietorship/Firm/Company/Agency has never been **blacklisted/debarred** by any organization.

Undersigned, on behalf of Proprietorship/Firm/Company/Agency does hereby solemnly declare and affirm that the above declaration is true and correct in all respects and we hold responsibilities for the same. No part of it is false and nothing has been concealed. Any false/incorrect submission shall make Proprietorship/Firm/Company/Agency as well as undersigned personally liable for all civil/criminal obligations including complaint to police and other authorities.

Deponent Signature:

Name:

Designation:

Aadhaar No:

Email Id:

Mobile No:

Landline No:

Fax No:

Address:

(Copy of Authorisation Letter from Proprietorship/Firm/Company/Agency enclosed)

Annexure- 9
NOTARISED AFFIDAVIT

(On Rs. 10/- Non-Judicial Stamp Paper)

TENDER NO.

I, undersigned (name).....(designation) , duly authorized

representative of.....(name of Proprietorship /Firm/ Company/Agency)

hereby undertake, affirm, confirm and declare that-

1. Undersigned is fully competent and authorized from Proprietorship/Firm/Company/Agency to make this Affidavit to bind such Proprietorship/Firm/Company/Agency.
2. All details/information/documents furnished by Proprietorship /Firm/ Company/Agency in bid document is true and correct.
3. Proprietorship/Firm/Company/Agency is fully solvent and legally/financially competent to perform terms and conditions of Tender.
4. Proprietorship/Firm/Company/Agency is duly registered under various relevant government notifications and all dues have been paid as on date.
5. Proprietorship/Firm/Company/Agency hereby agrees and fully understands that notwithstanding anything contrary contained in Tender document and without prejudice to any of the rights or remedies of AIIMS Rishikesh, AIIMS Rishikesh shall be entitled in its sole discretion to determine that a bidder is to be disqualified at any stage of the process and its participation in Tender process and/or its Technical Proposal and/or Financial Bid dropped from further consideration for any reasons.

Undersigned, on behalf of Proprietorship/Firm/Company/Agency does hereby solemnly declare and affirm that the above declarations are true and correct in all respects and we hold responsibilities for the same. No part of it is false and nothing has been concealed. Any false/incorrect submission shall make Proprietorship/Firm/Company/Agency as well as undersigned personally liable for all civil/criminal obligations including complaint to police and other authorities.

Deponent Signature:

Name:

Designation:

Aadhaar No:

Email Id:

Mobile No:

Landline No:

Fax No:

Address:

(Copy of Authorisation Letter from Proprietorship/Firm/Company/Agency enclosed

Undertaking

1. I/We have read and understood the contents of the Tender and agree to abide by the terms and conditions of this Tender.
2. I/We also confirm that in the event of my/our tender being accepted, I/we hereby undertake to furnish within 15 days, Bank Guarantee/ Performance Security after the issue of Purchase Order, as applicable, in the format to be provided by AIIMS Rishikesh in addition to execution of a Contract as pre-condition for obtaining the supply orders.
3. I/We further undertake that none of the Proprietor/Partners/Directors of the firm was or is Proprietor or Partner or Director of any firm with whom the Government have banned /suspended business dealings. I/We further undertake to report to the AIIMS Rishikesh immediately after we are informed but in any case not later 15 days, if any firm in which Proprietor/Partners/Directors are Proprietor or Partner or Director of such a firm which is banned/suspended in future during the currency of the Contract with you.
4. I/We undertake that the information given in this tender are true and correct in all respect and I/We hold the responsibility for the same.

(Signature of the Bidder)

Name:

Designation with Seal of the Firm:

Annexure-10

General instructions for diet management

No.1- Annexure 10 –A Normal Diet &Therapeutic Diet {Diet No 1 to 11 (1000 Kcal-3000 Kcal)} Diet no: 5 (1800 Kcal) will be considered as normal diet.

The normal diet breakfast menu will be prepared only after consultation with dietician (to include milk Dalia/milk cornflakes/milk oats) etc.

In case of diabetic diet from 1000-3000kcal Sugar, Banana, grapes, chikoo, mango, potato, arvi, zimikhand will not be added in the diet. It will be served only on recommendation basis if it is required.

Diet No:7(2200kcal) will be served in case of high protein high calorie diet on recommendation basis.

Diet no:8 (2400- 2800) kcal will be served in case of high carbohydrate diet on recommendation basis. 3000 kcal diet will be served in case of special diet on recommendation basis (Plain/ stuffed with vegetable/paneer parantha will be served).

In case of soft and bland diet whole cereals, whole pulses, spices (Condiment I &Condiment II) & fiber will be restricted (dehisced dal – preferably moong dal will be served, refined wheat flour and refined wheat flour bread will be served and low fiber content of vegetables will be served on recommendation basis.

In case of semi solid diet no:5 (1800 kcal) will be served (chapathi and salads will be restricted in the total diet) and kichiri,suji,dalia,ice cream custard / kheer will be served The ratio of kichiri & dal will be 1:1 in case of low salt diet, salt will be restricted in the total diet on recommendation basis. In case of low cholesterol diet butter and fat will be limited.

In case of low purine diet whole pulses / legumes namely rajma, canna, dal channa, lobia and lentil dal will be restricted and cabbage, cauliflower, beans, radish and palak will be restricted in the total diet on recommendation basis.

In case of low calcium & low oxalate diet all geern leafy vegetables & citrus fruits like lemon, orange, mossabi will be restricted in the total diet on recommendation basis.

In case of low residue diet milk, whole cereals, whole pulses will be restricted in the total diet and curds, dehusked dal – preferably moong dal will be served on recommendation basis.

Standardization of the recipe will be done from time to time in the presence of the Dietician/stewards.

The preparation of the menu will be set by the dietician/stewards from time to time as per the season changes/seasonal vegetables available from the market.

Milk (3% fat) toned and curds packed from the reputed company will be used.

No. 2 Annexure-10 B

30g, 40g and 50g Protein Renal Diet (Diet no.-12,13,14)

Ratio of Whole wheat atta & Arrow root powder = 1:1

Low potassium content of seasonal fruits (namely Papaya, Apple, Pineapple, William Pears, Pineapple slices/ cubes) will be served on recommendation basis.

High potassium content of seasonal vegetables namely Arvi, Zimikhand, Lotusstem, Kathal, Plantain, sweetpotato, Palak and Bathuva will not be served on recommendation basis.

Potato to be leached (boiled and drained) for cooking on recommendation basis.

High potassium content of fruits namely Mango, Banana, Peaches Plums, Custard apple, Oranges, Mossambi, Melons will not be served on recommendation basis.

In case of renal with diabetic diet sugar, banana, grapes, chikoo, mango, potato, arvi, zimikhand will not be served in the diet. It will be served only on recommendation basis if it is required.

No.3 Annexure-10 C Gluten Free Diet (Diet no.- 15)

In case of restricted to wheat and wheat products the following food items are not to be served.

Wheat atta bread/Maida Bread, Dalia, Wheat Atta, Noodles, Maggi Maida, Macaroni, Spahetth, Suji, Sevai, Wheat Atta Biscuits, Arrow Root Biscuits, Barley, Rye, oats.

Foods to be included:

Maize flour, Rice flour, channa flour, black channa flour will be included for making chappathi

Gluten free diet will be served on the variations of different calories as mentioned in the diet scale 1- 15

ANNEXURE-10 A

General Diets

Diet scale: 1000 Kcal –1

Food items included per patient per day (Raw Unit) Quantity (Amounts)

| | |
|------------------------------|-------------------------------|
| Milk | 250 ml |
| Curds | 100 g |
| Bread (Whole wheat Atta) | 2 slices (1 large slice=30g) |
| Whole wheat Atta / Rice | 100 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 200 g |
| Roots & Tubers | 25 g |
| Fruits | 120 g |
| Cooking Oil (Refined) | 10 ml |
| Spices &condiments I&II | 5-10g |
| Salt | 5-10g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 1042 (Kcal) |
| Carbohydrate | 156 (g) |
| Protein | 44 (g) |
| Fat | 22 (g) |
| Sodium | 426 (mg) |
| Potassium | 1617(mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|---------------------|-----------------------|-----------------|---|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread | 2 slices | 60 g (1large slice=30g) |
| Lunch | Chapathi | 1 no. | 1 medium size roti=25g atta (raw unit) |
| | Rice | 1 Karchi | 25 g (raw unit) = 75 g (cooked weight) |
| | Dal / Pulses/ legumes | 1 Karchi | 25 g (raw unit) = 125 g (cooked weight) |
| | Seasonal Vegetables | 1 Karchi | 100g (cooked weight) |
| | Curds | 1 cup | 100 g (packed) |
| | Fruits | 1 serving | 120 g (medium size) |
| Evening | Tea | 1 cup | 150 ml |
| Dinner | As same as lunch | | |

Diet scale :1200 Kcal Diet- 2

Food items included per day (Raw Unit) Quantity (Amounts)

| | |
|------------------------------|------------------------------|
| Milk | 250 ml |
| Curds | 100 g |
| Bread (Whole wheat Atta) | 2 slices (1large slice=30g) |
| Whole wheat Atta / Rice | 125 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 250 g |
| Roots & tubers | 50 g |
| Fruits | 120 g (1 medium) |
| Cooking Oil (Refined) | 10 ml |
| Spices &condiments I&II | 5-10g |
| Salt | 5-10g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 1200 (Kcal) |
| Carbohydrate | 175 (g) |
| Protein | 50 (g) |
| Fat | 30 (g) |
| Sodium | 450 (mg) |
| Potassium | 1725 (mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|--------------|---------------------|--------------|--|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread | 2 slices | 60 g (1large size=30g) |
| Lunch | Chapathi | 2 nos. | 1medium size roti =25 g atta (raw unit) |
| | Rice | 1 Karchi | 25 g raw unit = 75 g (cooked weight) |
| | Dal/Pulses/ legumes | 1 Karchi | 25 g raw unit = 125 g (cooked weight) |
| | Seasonal Vegetables | 1 Karchi | 100 g (cooked weight) |
| | Roots & tubers | 1 Karchi | 100g (cooked weight) |
| | Curds | 1 cup | 100 g (packed) |
| | Fruits | 1 serving | 120 g (medium size) |
| | Evening | Tea | 1 cup |
| Dinner | As same as lunch | | |

Diet scale: 1400 Kcal Diet-3

Food items included per patient day (Raw Unit) Quantity (Amounts)

| | |
|------------------------------|------------------------------|
| Milk | 500 ml |
| Curds | 100 g |
| Bread (Whole wheat Atta) | 2 slices (1large slice =30g) |
| Whole wheat Atta / Rice | 150 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 300 g |
| Roots & tubers | 50 g |
| Fruits | 120 g (1 medium size) |
| Cooking Oil (Refined) | 10 ml |
| Spices& Condiments I &II | 5-10g |
| Salt | 5-10g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 1400 (Kcal) |
| Carbohydrate | 217 (g) |
| Protein | 65 (g) |
| Fat | 36 (g) |
| Sodium | 622 (mg) |
| Potassium | 1996(mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|-----------------|---------------------|-----------|---|
| Bed Tea | Tea | 1 cup | 150 ml |
| | Milk | 1glass | 200 ml |
| | Bread | 2 slices | 60 g (1large slice=30g) |
| Lunch | Chapathi | 2 nos. | 1 medium size roti =25 g atta (raw unit) |
| | Rice | 1 Karchi | 25 g (raw unit) = 75 g (cooked weight) |
| | Dal/Pulses/ legumes | 1 Karchi | 25 g (raw unit) = 125 g (cooked weight) |
| | Seasonal Vegetables | 1 Karchi | 100g (cooked weight) |
| | Curds | 1 cup | 100 g (packed) |
| | Fruits | 1 serving | 120 g(1 medium) |
| Evening | Tea | 1 cup | 150 ml |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale:

1600 Kcal Diet-4 Food items included per patient per day (Raw Unit) Quantity

(Amounts)

| | |
|------------------------------|-----------------------------|
| Milk | 500 ml |
| Curds | 100 g (packed) |
| Bread(Whole wheat Atta) | 2 slices (1large slice=30g) |
| Paneer / Egg | 25g / 50g |
| Whole wheat Atta / Rice | 150 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal Vegetables | 400 g |
| Roots & tubers | 100 g |
| Evening Snacks | 25 g |
| Fruits | 120 g (1 medium size) |
| Cooking Oil (Refined) | 10 ml |
| Sugar | 10 g |
| Spices& Condiments I &II | 5-10g |
| Salt | 5-10g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 1665 (Kcal) |
| Carbohydrate | 251 (g) |
| Protein | 68 (g) |
| Fat | 36 (g) |
| Sodium | 892 (mg) |
| Potassium | 2556 (mg) |

Sample Menuper day:

| Meal pattern | Meals | Quantity | Amounts |
|----------------|----------------------|------------------|---------------------------------------|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread | 2 slices | 60 g (1large slice=30g) |
| Lunch | Paneer / Egg | 1 slice/1 medium | 25g/50g |
| | Chapathi | 2 nos. | 1medium size roti=25g atta (raw unit) |
| | Rice | 1 Karchi | 25 g raw unit = 75 g (cooked weight) |
| | Dal/ Pulses/ legumes | 1 Karchi | 25 g raw unit = 125 g (cooked weight) |
| | Seasonal Vegetables | 2 Karchi | 200 g (cooked weight) |
| | Curds | 1 cup | 100 g (packed) |
| | Fruits | 1 serving | 120 g (1medium size) |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Biscuits | 5 Nos. | 25g (or) |
| | Sandwich | 1 serving | 1 slices |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale:1800 Kcal Diet-5 (Normal Diet) Food items included per patient per day (Raw Unit) Quantity (Amounts)

| | |
|--|---------------------------------|
| Milk | 500 ml |
| Curds | 100 g (packed) |
| Bread (whole wheat atta)/ Cornflakes/Oats/ Dalia | 2 slices (1large slice =30 g) |
| Paneer / Egg | 25g/50g (1 slice/ 1medium size) |
| Whole wheat Atta / Rice | 200 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 500 g |
| Roots & tubers | 100 g |
| Evening Snacks | 25 g |
| Fruits | 120 g (1 medium size) |
| Cooking Oil (Refined) | 10 ml |
| Sugar | 10 g |
| Spices& Condiments I &II | 5-10g |
| Salt | 5-10g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 1822 (Kcal) |
| Carbohydrate | 290 (g) |
| Protein | 70 (g) |
| Fat | 40 (g) |
| Sodium | 920 (mg) |
| Potassium | 2719(mg) |

Sample Menu per day

| Meal pattern | Meals | Quantity | Amounts |
|---------------------|------------------------------|----------------------|---|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread/Cornflakes /Oats/Dalia | 2 slices | 60 g (1large slice=30g) |
| | Paneer / Egg | 1slice/1 medium size | 25g/50g |
| Lunch | Chapathi | 3 nos. | 1 medium size roti=25g atta (raw unit) |
| | Rice | 1 Karchi | 25 g raw unit = 75 g (cooked weight) |
| | Dal /Pulses /legumes | 1 Karchi | 25 g raw unit = 125 g (cooked weight) |
| | Seasonal Vegetables | 2 Karchi | 200 g (cooked weight) |
| | Curds | 1 cup | 100 g (packed) |
| | Fruits | 1 medium | 120 g |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Biscuits | 5 Nos. | 25g (or) |
| | Sandwich | 1 serving | 1 slices |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale:2000 Kcal Diet -6 (High protein diet)

Food items included per patient per day (Raw Unit) Quantity (Amounts)

| | |
|--|---------------------------------|
| Milk | 500 ml |
| Curd | 100 g (packed) |
| Paneer/Egg | 50g/ 50g (1slice/1 medium size) |
| Bread (Whole wheat Atta)/ Cornflakes/Oats/Dalia | 2 slices (1large slice= 30 g) |
| Whole wheat Atta / Rice | 200 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 500 g |
| Roots & tubers | 100 g |
| Evening Snacks | 25 g |
| Fruits | 120 g |
| Cooking Oil (Refined) | 20 ml |
| Sugar | 20 g |
| Spices & Condiments I &II | 5-15g |
| Salt | 5-15g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 2027 (Kcal) |
| Carbohydrate | 315 (g) |
| Protein | 75 (g) |
| Fat | 45 (g) |
| Sodium | 940 (mg) |
| Potassium | 2970 (mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|---------------------|-----------------------------------|-----------------|---|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread /Cornflakes /Oats/ Dalia | 2 slices | 60g(1large slice=30g) |
| | Paneer/egg | 2slice/1medium | 50 g /50 g |
| Mid-Morning | Soup | 1 glass | 200 ml |
| Lunch | Chapathi | 3 nos. | 1 medium size roti =25 g atta (rawunit) 25 g raw unit = 75 g (cooked weight) |
| | Rice | 1 Karchi | |
| | Dal/pulses /legumes | 1 Karchi | 25 g raw unit = 125 g (cooked weight) |
| | Seasonal Vegetables | 2 Karchi | 200g (cooked weight) |
| | Curds | 1 cup | 100g (packed) |
| | Fruits | 1 serving | 120 g (1Medium) |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Biscuits | 5 Nos. | 25g (or) |
| | Idly/Sandwiches/Dh okla | 1 serving | 1 slices |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale:2200Kcal Diet-7(High protein high calorie)

Food items included per patient per day (Raw Unit) Quantity(Amounts)

| | |
|--|------------------------------|
| Milk | 600 ml |
| Curds | 200 g (packed) |
| Paneer/Egg | 50 g/50g (1 slice/1 medium) |
| Butter/Jam | 10g |
| Bread(whole wheat atta) /Cornflakes /Oats/Dalia | 2 slices (1large slice=30g) |
| Whole wheat Atta / Rice | 225 g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 500 g |
| Roots & Tubers | 100 g |
| Evening Snacks | 25 g |
| Fruits | 120 g (1 medium size) |
| Cooking Oil (Refined) | 20 ml |
| Sugar | 20 g |
| Salt | 5-15g |
| Spices & condiments I &II | 5-15g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 2200 (Kcal) |
| Carbohydrate | 340 (g) |
| Protein | 90 (g) |
| Fat | 58 (g) |
| Sodium | 975 (mg) |
| Potassium | 3159(mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|----------------------|---------------------|----------------------|---|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 2 glass | 400 ml |
| | Bread | 2 slices | 60g(1large slice=30g) |
| | Paneer/egg | 1slice/1 medium unit | 25g / 50g |
| Mid-Morning | Soup | 1 glass | 200 ml |
| Lunch | Chapathi | 3No's | 1medium size roti =25 g atta(raw unit) |
| | Rice | 1 Karchi | 25 g (raw unit) = 75 g (cooked weight) |
| | Dal/Pulses/Legumes | 1 Karchi | 25g (raw unit) =125 g (cooked weight) |
| | Seasonal Vegetables | 2 Karchi | 200 g (cooked weight) |
| | Curds | 1 cup | 200 g (packed) |
| | Fruits | 1 serving | 120 g (2Medium size) |
| | Evening Snacks | Tea | 1 cup |
| Biscuits | | 5 Nos. | 25g (or) |
| Sandwich/Dhokla/Idly | | 1 serving | 1 slices |
| Dinner | As same as lunch | | |
| Bed Timeok | Milk | 1 glass | 200 ml |

Diet scale:2400Kcal Diet-8 (High Carbohydrate Diet) only in the lunch 2.

Food items included per patient per day (Raw Unit) Quantity(Amounts)

| | |
|--------------------------------------|--|
| Milk | 600 ml |
| Curds | 200 g (packed) 50g/ 2 medium size (1medium |
| Paneer/Egg | egg=50g) |
| Jam | 10 g |
| Butter | 10g (2 tsp) |
| Bread (Whole wheat Atta) | 2 slices (1large slice=30g) |
| Whole wheat Atta/ Rice | 250 g |
| Whole pulses / legumes / Dal3 | 50 g |
| Seasonal vegetables | 500 g |
| Roots & tubers | 100 g |
| Evening Snacks | 25 g |
| Fruits | 200 g |
| Cooking Oil (Refined) | 20 ml |
| Sugar | 20g |
| Custard /Rice/Sevai/Suji/Rice flakes | 50g |
| Salt | 5-15g |
| Spices & condiments I&II | 5-15g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 2400 (Kcal) |
| Carbohydrate | 347 (g) |
| Protein | 95 (g) |
| Fat | 74 (g) |
| Sodium | 1064 (mg) |
| Potassium | 3365 (mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|--------------|--------------------------------------|------------------|--|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Paneer/egg | 2 slices/2Medium | 50g/2egg (1 medium size=50g) |
| | Bread | 2 slice | 60g (1 large slice =30g) |
| | Butter | 10g | 2 tsp (1cube) |
| | Jam | 10g | 2 tsp (1cube) |
| Lunch | Salads | 1 Big spoon | 80 g |
| | Chapathi | 4 nos. | 1 medium size roti =25 g atta raw Unit |
| | Rice | 1 Karchi | 25 g raw unit = 75 g cooked weight |
| | Dal/pulses /legumes | 1 Karchi | 25 g raw unit = 125 g cooked weight |
| | Seasonal Vegetables | 2 Karchi | 200g (cooked weight) |
| | Mashed potato | 1 karchi | 100g (cooked weight) |
| | Curds | 1 cup | 200 g (packed) |
| | Fruits | 2serving | 200 g(2medium) |
| | Custard /Rice/Sevai/Suji/Rice flakes | 1 karchi | 100g (cooked weight) |
| | Evening Snacks | Tea | 1 cup |
| Biscuits | | 5 Nos. | 25g (or) |
| Sandwiches | | 1serving | 1 slices |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale: 2600 Kcal Diet-9

Food items included per patient per day (Raw Unit) Quantity (Amounts)

| | |
|---|-------------------------------|
| Milk | 700 ml |
| Curds | 200 g (packed) |
| Paneer/Egg | 50/ 2 Nos.(1 medium size=50g) |
| Bread (Whole wheat Atta) | 2 slices (1 large slice=30g) |
| Butter | 10 g (2tsp/1cube) |
| Jam | 10 g (2tsp/1cube) |
| Dalia/cornflakes/rice flakes | 25g |
| Whole wheat Atta / Rice | 250g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 500 g |
| Roots & tubers | 200 g |
| Evening Snacks | 25 g |
| Fruits | 200 g |
| Cooking Oil (Refined) | 20 ml |
| Sugar | 20 g |
| Custard /Rice/Sevai/Suji/Rice flakes Sago | 50g |
| Salt | 5-15g |
| Spices &condimentsI&II | 5-15g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 2600 (Kcal) |
| Carbohydrate | 366(g) |
| Protein | 110(g) |
| Fat | 78(g) |
| Sodium | 1097 (mg) |
| Potassium | 3515 (mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|----------------|-------------------------------------|------------------|--|
| Bed Tea | Tea | 1 cup | 150 ml |
| Breakfast | Milk | 1 ½ glass | 300 ml |
| | Bread | 2 slices | 60 g (1 large slice=30g) |
| | Paneer/egg | 1slice/ Medium | 25g/50 g |
| | Butter | 2tsp/1cube | 10g |
| | Jam | 2tsp/1cube | 10g |
| | Dalia/cornflakes/rice flakes | 1 karchi | 75g (cooked weight) |
| Lunch | Chapathi | 4no's | 1 medium size roti =25g atta (raw unit) 25 g raw unit = 75 g (cooked weight) |
| | Rice | 1 Karchi | 25 g raw unit = 125 g (cooked weight) |
| | Dal/pulses /legumes | 1 Karchi | |
| | Seasonal Vegetables | 2 Karchi | 200g (cooked weight) |
| | Mashed potato/finger chips | 5 no's | 100g/25g (cooked weight) |
| | Custard/Rice/Sevai/Suji/Rice flakes | 1 karchi | 100 g (cooked weight) |
| | Curds | 1 cup | 200 g (packed) |
| | Fruits | 2 serving | 200 g (2 medium size) |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Biscuits | 5 Nos. | 25g (or) |
| | Sandwiches | 1serving | 1 slices |
| | Dinner | As same as lunch | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale :2800 Kcal Diet-10

Food items included per patient per day (Raw Unit) Quantity (Amounts)

| | |
|---|-----------------------------------|
| Milk | 750 ml |
| Curds | 200 g (packed) |
| Paneer/Egg | 100 g /4 Nos(1medium size =50 g) |
| Bread (Whole wheat Atta) | 2 slices (1large slice=30g) |
| Butter | 10 g (2tsp/1 cube) |
| Jam | 10g (2tsp/1 cube) |
| Dalia/cornflakes/rice flakes | 25g |
| Whole wheat Atta / Rice | 250g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 500 g |
| Roots & tubers | 200 g |
| Evening Snacks | 25 g |
| Fruits | 200 g |
| Cooking Oil (Refined) | 25 ml |
| Sugar | 25 g |
| Custard /Rice/Sevai/Suji/Rice flakes/Sago | 50 g |

Nutritive Value:

| | |
|--------------|------------|
| Energy | 2808(Kcal) |
| Carbohydrate | 379 (g) |
| Protein | 115 (g) |
| Fat | 92 (g) |
| Sodium | 1191(mg) |
| Potassium | 3614 (mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|----------------|--|----------------|--|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 2 glass | 400 ml |
| | Bread | 2 slices | 60g(1large slice) |
| | Paneer/egg | 4slices/4 eggs | 100 g/ 1Medium size egg=50 g |
| | Butter | 2tsp | 10g(1cube) |
| | Jam | 2tsp | 10g(cube) |
| | Dalia/cornflakes/Rice flakes | 1 karchi | 75g(cooked weight) |
| Lunch | Chapathi | 4 nos | 1 medium size roti =25 g atta(raw unit) |
| | Rice | 1 Karchi | 25 g (raw unit) = 75 g (raw unit) |
| | Dal/Pulses/ legumes | 1 Karchi | 25 g (raw unit) = 125 g (cooked weight) |
| | Seasonal Vegetables | 2 Karchi | 200g (cooked weight) |
| | Mashed potato/finger chips | 5 nos. | 25g (cooked weight) |
| | Custard/Rice/Sevai/Suji/Rice flakes/Sago | 1 karchi | 100 g (cooked weight) |
| | Curds | 1 cup | 200 g (packed) |
| | Fruits | 1 serving | 200 g (2 medium) |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Biscuits | 5 Nos. | 25g (or) |
| | Sandwiches | 1 serving | 1 slices |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

**Diet scale:3000 Kcal Diet-11 (Special Diet) Food items included per day
patient per (Raw Unit) Quantity amounts)**

| | |
|---|------------------------------------|
| Milk | 800 ml |
| Curds | 200 g (packed) |
| Paneer/Egg | 100g /4 egg(1 medium size egg=50g) |
| Bread (Whole wheat Atta) | 2 slices (1large slice=30g) |
| Butter | 10g (2tsp/1cube) |
| Jam | 10g (2tsp /1cube) |
| Dalia/cornflakes/ riceflakes | 25 g |
| Whole wheat Atta / Rice | 300g |
| Whole pulses / legumes / Dal | 50 g |
| Seasonal vegetables | 500 g |
| Roots & tubers | 200 g |
| Evening Snacks | 25 g |
| Cooking Oil (Refined) | 25 ml |
| Sugar | 25 g |
| Custard /Rice/Sevai/Suji/Rice flakes/sago | 50 g |
| Salt | 5-15g |
| Spices & Condiments I & II | 5-15g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 3013 (Kcal) |
| Carbohydrate | 415(g) |
| Protein | 120(g) |
| Fat | 99(g) |
| Sodium | 1356 (mg) |
| Potassium | 3844 (mg) |

Sample Menu per day:

| Meal Pattern | Meals | Quantity | Amounts |
|--------------|--|-----------------|---------------------------------------|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 2 glass | 400 ml |
| | Bread | 2 slices | 60g(1large slice=30g) |
| | Dalia/cornflakes/Rice flakes | 1 karchi | 75g (cooked weight) |
| | Paneer/egg | 4slices/ 4 Nos. | 100 g /1Medium size=50 g |
| | Butter | 2tsp | 10g /1 cube |
| | Jam | 2tsp | 10g /1 cube |
| Lunch | Salad | 1 big spoon | 80 g |
| | Chapathi/parantha | 5 nos./3 | 1 medium size roti =25 g raw unit |
| | Rice | 1 Karchi | 25 g raw unit = 75 g raw unit |
| | Dal/pulses /legumes | 1 Karchi | 25 g raw unit = 125 g (cooked weight) |
| | Seasonal Vegetables | 3 Karchi | 300g (cooked weight) |
| | Mashed potato/finger chips | 1karchi/5 no's | 100g/25g (cooked weight) |
| | Custard Rice/Sevai/Suji/Rice flakes/Sago | 1 karchi | 100 g (cooked weight) |
| | Curds | 1 cup | 200 g (packed) |
| | Fruits | 1 serving | 200 g (2medium) |
| | Evening Snacks | Tea | 1 cup |
| Biscuits | | 5 Nos. | 25g (or) |
| Sandwiches | | 1serving | 1 slices |

| | | | |
|----------|------------------|---------|--------|
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200 ml |

Diet scale: 30 g Protein Renal diet-12

| | |
|------------------------------|-----------------------------|
| Milk | 250 ml |
| Curds | 100 g (packed) |
| Paneer/Egg | 25g/ 1no (50 g medium size) |
| Unsalted Butter | 10g |
| Bread (Whole wheat Atta) | 2 slices (1large slice=30g) |
| Arrow root Biscuit | 25 g (15 Nos.) |
| Whole wheat Atta / Rice | 50g |
| Arrow root powder | 50g |
| Sago | 50g |
| Seasonal vegetables | 250 g |
| Potato after leaching | 50 g |
| Fruits | 120g(1 medium size) |
| Cooking Oil (Refined) | 30 g |
| Sugar | 30 g |
| Sago | 50g |
| Salt | 2-3g |
| Spices & condiments I I & II | 5-10g |

Nutritive Value:

| | |
|--------------|-----------|
| Energy | 1623 kcal |
| Carbohydrate | 242(g) |
| Protein | 31(g) |
| Fat | 59(g) |
| Sodium | 465(mg) |
| Potassium | 1168 (mg) |

Sample Menu per day:

| Meal pattern | Meals | Quantity | Amounts |
|----------------|--|-----------|--|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread | 2 slices | 60g(1large size=30g) |
| | Paneer/Egg | 25g/50g | 1slice/1Medium size |
| | Unsalted Butter | 10g | 2tsp/1 cube |
| Lunch | Chapathi | 1no. | 1 medium size roti =25 g atta (raw unit) |
| | Rice | 1 Karchi | 25 g (raw unit) =75g (cooked weight) |
| | Seasonal Vegetables | 1 Karchi | 100 g (cooked weight) |
| | Mashed potato curry | 1 karchi | 50g (cooked weight) |
| | Fruits | 1 serving | 120 g (1 medium size) |
| | Curds | 1 cup | 100 g (packed) |
| | Sago khichri | 1 karchi | 25 g raw unit= 100 g (cooked weight) |
| | Custard Rice/Sevai/Suji/Rice flakes/Sago | 1karchi | 100g (cooked weight) |
| Evening snacks | Tea | 1 cup | 150ml |
| | Arrow root biscuits | 15 Nos. | 25 g (or) |
| | Sago vada | 2 Nos. | 60g |
| Dinner | As same as lunch | | |

Diet scale:40g Protein Renal Diet -13 Foods included per patient per day
(Raw Unit) Quantity(Amounts)

| | |
|---------------------------------|------------------------------------|
| Milk | 400 ml |
| Curds | 100 g (packed) |
| Paneer/Egg | 25g / 50 g (1 slice/1 medium size) |
| Bread (Whole wheat Atta) | 2 slices (1large size=30g) |
| Arrow root Biscuit | 25 g (15 Nos.) |
| Whole wheat Atta / Rice | 100g |
| Arrow root powder | 50g |
| Seasonal vegetables | 250 g |
| Potato after leaching | 100 g |
| Fruits | 120 g (1 medium) |
| Cooking Oil (Refined | 40 ml |
| Sugar | 35g |
| Sago | 50g |
| Custard/rice/sevian/rice flakes | 50g |

Nutritive Value:

| | |
|--------------|--------------------|
| Energy | 1842 kcal |
| Carbohydrate | 313(g) |
| Protein | 42(g) |
| Fat | 60(g) |
| Sodium | 506(mg) (22 meq) |
| Potassium | 1513 (mg) (38 meq) |

Sample menu per day:

| Meal Pattern | Meals | Quantity | Amounts |
|---------------------|------------------------------------|-----------------|-----------------------------------|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread | 2 slices | 60g(1large slice=30g) |
| | Paneer/egg | 25g/50g | 1slice/1 Medium size |
| | Unsalted Butter | 2 tsp | 10g |
| | Lunch | Chapathi | 2no. |
| | Rice | 1 Karchi | 25 g raw unit =75g (cooked weigh) |
| | Seasonal Vegetables | 1 karchi | 100 g (cooked weight) |
| | Mashed potato curry after leaching | 1 karchi | 50g (cooked weight) |
| | Curds | 1 cup | 100 g (packed) |
| | Sago khichri | 1 karchi | 50 g (cooked weight) |
| | Custard/rice/sevian/rice flakes | 1 karchi | 100g (cooked weight) |
| | Fruits | 1serving | 120g (1 medium size) |
| Evening snacks | Tea | 1 cup | 150 ml |
| | Biscuits | 15 Nos. | 25 g (or) |
| | Sago vada | 2 Nos. | 60g |
| Dinner | As same as lunch | | |

50g Protein Renal Diet (On Dialysis)-14 Food items included per patient per day(Raw Unit) Quantity(Amounts)

| | |
|---------------------------------|---------------------------------|
| Milk | 500 ml |
| Curds | 200 g (packed) |
| Paneer/Egg | 25g/50 g (1slice/1 medium size) |
| Unsalted Butter | 10g |
| Bread (Whole wheat atta) | 2 slices (1large size=30g) |
| Whole wheat atta/Rice | 150 g |
| Arrow root Biscuit | 25 g (15 Nos.) |
| Arrow Root Powder | 50g |
| Dehusked dal | 25 g |
| Sago | 50 |
| Seasonal vegetables | 250 g |
| Potato after leaching | 100 g |
| Cooking Oil (Refined) | 20 ml |
| Sugar | 20g |
| Custard/rice/sevian/rice flakes | 50g |
| Fruits | 120g (1 Medium size) |

Nutritive Value:

| | |
|--------------|-----------|
| Energy | 2400 Kcal |
| Carbohydrate | 374(g) |
| Protein | 50(g) |
| Fat | 80(g) |
| Sodium | 665(mg) |
| Potassium | 1633 (mg) |

Sample menu per day:

| Meal Pattern | Meals | Quantity | Amounts |
|----------------|--|---------------------|---|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Bread | 2 slices | 60g(1large slice=30g) |
| Lunch | Dalia/cornflakes/Rice flakes | 1 karchi | 75g (cooked weight) |
| | Usalted butter | 2tsp/1cube | 10g |
| | Paneer/egg | 1slice/1Medium size | 25g/50g |
| | Chapathi | 4no. | 1 medium size roti =25 g atta (raw unit) |
| | Dehusked dal | 1 Karchi | 25g(rawunit)=125g (cooked eight) |
| | Rice | 1 Karchi | 25 g (raw unit) =75g (cooked weight) |
| Evening snacks | Seasonal Vegetables | 1 karchi | 100 g (cooked weight) |
| | Sago Khichri | 1 karchi | 50g (cooked weight) |
| | Mashed potato curry | 1 karchi | 100g (cooked weight) |
| | Curds | 1cup | 100g (packed) |
| | Custard/kheer/Rice/ rice flakes/Sevai/sago | 1 karchi | 100g (cooked weight) |
| | Fruits | 1 serving | 120g(1Medium size) |
| | Tea | 1 cup | 150 ml |
| | Arrow root Biscuits | 15 Nos. | 25 g (or) |
| Dinner | Sago vada | 2 no's | 60g |
| | As same as lunch | | |

**Diet scale: Gluten Free Diet -15 Food items included per patient
per-day (Raw Unit) Quantity (Amounts)**

| | |
|-----------------------------|---------------------------------|
| Milk | 500 ml |
| Curds | 100 g (packed) |
| Rice flakes/ puffed rice | 50g |
| Paneer/Eggs | 25g/50g (1 slice/1 medium size) |
| Butter | 10g |
| Jam | 10g |
| Maize flour/rice flour/Rice | 175 g |
| Whole Pulses/legumes/dal | 50 g |
| Seasonal vegetables | 400 g |
| Roots and tubers | 100 g |
| Evening snacks | 25 g |
| Fruits | 120g (1 medium size) |
| Cooking Oil (Refined) | 15ml |
| Sugar | 15g |

Nutritive Value:

| | |
|--------------|-------------|
| Energy | 1812 (Kcal) |
| Carbohydrate | 270 (g) |
| Protein | 70 (g) |
| Fat | 40 (g) |
| Sodium | 920 (mg) |
| Potassium | 2718(mg) |

Sample Menu per day per day:

| Meal Pattern | Meals | Quantity | Amounts |
|----------------------------|--|------------------------------|--|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk | 1 glass | 200 ml |
| | Rice flakes/Puffed rice/Besanchilla/Ildi | 1 karchi 2 small/2-3 Nos. | 75g (cooked weight) |
| | Paneer/egg | 25g/50 g | 1 slice/1Medium |
| | Butter | 2tsp/cube | 10g |
| | Jam | 2tsp/cube | 10g |
| | Lunch | Maize Chapathi | 4no. |
| Rice | | 1 Karchi | 25 g (raw unit) =75g (cooked weight) |
| Seasonal Vegetables | | 1karchi | 100 g (cooked weight) |
| Whole pulses/legumes/dal | | 1karchi | 25 g (raw unit)= 125g (cooked weight) |
| Mashed potato/Finger chips | | 1 karchi/5no's | 100g (cooked weight) |
| Curds | | 1 cup | 100g (Packed) |
| Fruits | | 1 medium | 120g |
| Evening snacks | | Tea | 1 cup |
| | Rice flakes/ puffed rice / | 1karchi | 100g(cooked weight) |
| Dinner | As same as lunch | | |
| Bed Time | Milk | 1 glass | 200g |

| Liquid diet: 12 | | | | |
|-----------------------------------|--------------------|--------------------|----------------------|--------------------|
| F-75 (100 ml) | | | | |
| | Ingredients | Amount | Energy (Kcal) | Protein (g) |
| 1. | Toned milk | 30 ml | 21 | 0.9 |
| 2. | Sugar | 10 gm | 40 | - |
| 3. | Oil | 2.5 ml (1/2 spoon) | 22.5 | - |
| 4. | Water | 70 ml | - | - |
| Total Energy & Protein | | | 83.5 | 0.9 |

| Liquid diet: 13 | | | | |
|-----------------------------------|--------------------|--------------------|----------------------|--------------------|
| F-75 (100 ml) Murmura feed | | | | |
| | Ingredients | Amount | Energy (Kcal) | Protein (g) |
| 1. | Toned milk | 30 ml | 21 | 0.9 |
| 2. | Sugar | 7 gm | 28 | - |
| 3. | Oil | 2.5 ml (1/2 spoon) | 22.5 | - |
| 4. | Water | 70 ml | - | - |
| 5. | Murmura powder | 3.5 gm | 11.6 | 0.35 |
| Total Energy & Protein | | | 83.4 | 1.25 |

| Liquid diet: 14 | | | | |
|-----------------------------------|--------------------|------------------|----------------------|--------------------|
| F-100 (100 ml) | | | | |
| | Ingredients | Amount | Energy (Kcal) | Protein (g) |
| 1. | Toned milk | 90 ml | 63 | 2.7 |
| 2. | Sugar | 7.5 gm | 30 | - |
| 3. | Oil | 2.5 ml (1 spoon) | 22.5 | - |
| 4. | Water | 10 ml | - | - |
| Total Energy & Protein | | | 115.5 | 2.7 |

| Liquid diet: 15 | | | | |
|------------------------------------|--------------------|------------------|----------------------|--------------------|
| F-100 (100 ml) Murmura feed | | | | |
| | Ingredients | Amount | Energy (Kcal) | Protein (g) |
| 1. | Toned milk | 75 ml | 52.5 | 2.25 |
| 2. | Sugar | 2.5 gm (1 spoon) | 10 | - |
| 3. | Oil | 2.5 ml (1 spoon) | 22.5 | - |
| 4. | Water | 100 ml | - | - |
| 5. | Murmura powder | 7 gm (2 spoon) | 23.3 | 0.7 |
| Total Energy & Protein | | | 108.3 | 2.95 |

General ward Liquid diet {(Enteral feeds)-Blenderised}

Note: 1. Up to 20-25% will be on liquid Diet

2. Up to 3000 kcal and volume of feeds will be increased Liquid Diet - 1Half Strength Milk (500ml = 1 glucose bottle) Quantity

Food items included (Raw Unit)(amount)

Milk (toned 3% fat) - 250 ml
Water -250 ml

Nutritive Value /500ml:

Energy (Kcal) 74
Carbohydrate
(g) 5.5
Protein (g) 4.0
Fat (g) 4.0
Sodium (mg) 20.0
Potassium 175.0
(mg)

Liquid Diet: 2Full Strength Milk (500ml = 1 glucose bottle) Food items included (Raw Unit)Quantity (amount)

Milk (toned 3% fat) - 500ml

Nutritive Value /500ml:

Energy (Kcal) 296
Carbohydrate(g) 22
Protein (g) 16
Fat (g) 16
Sodium (mg) 160
Potassium (mg) 700

Liquid Diet: 3Special Feed (500ml = 1 glucose bottle) (High Protein High Calorie Feed) Food items included (Raw Unit)Quantity (amount)

Milk (toned 3% fat) -375 (ml)
Sugar -10 (g)
Refined Oil -10 (g)
Corn starch -15 (g)
Egg -1 No
High protein supplement powder (40g)
-10(g)

Nutritive Value

/500ml:
Energy (Kcal) 50
5
Carbohydrate
(g) 42
Protein (g) 29
Fat (g) 27
Sodium (mg) 22
1
Potassium
(mg) 59
7

Liquid Diet: 4Diabetic Feed (500ml = 1 glucose bottle

- **Diabetic Feed (As Same as Liquid Diet: 3 Special Feed except sugar
(Note: Sugar will not be added in the diabetic feeds)**

Nutritive Value /500ml:

Energy (Kcal) 465
Carbohydrate
(g) 42
Protein (g) 29
Fat (g) 27
Sodium (mg) 221
Potassium 597
(mg)

Liquid Diet: 5 Renal Feed (500ml = 1 glucose bottle

**(30g protein /
one liter)**

**Quantity
(amount)**

**Food items
included (Raw
Unit)**

| | |
|---------------------|-----------------|
| Milk (toned 3% fat) | -300 (ml) |
| Sugar | -30 (g) |
| Refined Oil | -30 (g) |
| Corn starch | -kichiri 30 (g) |
| Egg | -1 No (40g) |

Nutritive Value /500ml:

| | |
|---------------------|-----|
| Energy (Kcal) | 713 |
| Carbohydrate (g) | 60 |
| Protein (g) 17 | |
| Fat (g) | 44 |
| Sodium (mg) | 113 |
| Potassium (mg) | 468 |

Liquid Diet: 6Renal Feed (500ml = 1 glucose bottle

| <u>(40g protein / one liter) Food items included (Raw Unit)</u> | <u>Quantity (amount)</u> |
|---|---------------------------------|
| Milk | -300 (ml) |
| Sugar | -40 (g) |
| Refined Oil | -40 (g) |
| Corn starch | -30 (g) |
| Egg | -1 No (40g) |
| High protein supplement powder | |
| <u>Nutritive Value /500ml:</u> | -5 (g) |

Energy 887
(Kcal)
Carbohydrate 71
(g)
Protein (g) 20
Fat (g) 54
Sodium 113
(mg)
Potassium (mg) 668

Liquid Diet: 7 Diabetic Renal Feed (500ml =1 glucose bottle

(30g protein /

**one liter) Diabetic Renal Feed (As Same as
Liquid Diet: 5 Renal Feed except sugar
(Note: Sugar will not be added in the
diabetic renal feeds)**

Nutritive Value /500ml:

Energy (Kcal) 573
Carbohydrate (g) 50
Protein (g) 17
Fat (g) 44
Sodium (mg) 113
Potassium (mg) 668

**Liquid Diet: 8Diabetic Renal Feed (500ml = 1 glucose bottle
(40g protein / one liter)**

**Diabetic Renal Feed (As Same as Liquid
Diet: 6 Renal Feed except sugar (Note:
Sugar will not be added in the diabetic renal
feeds)**

Nutritive Value /500ml:

Energy 72
(Kcal) 7
Carbohydrate
(g) 61
Protein (g) 20
Fat (g) 54
Sodium 11
(mg) 3
Potassium (mg) 668

Liquid Diet: 9 Hepatic Coma Feed (500ml= 1 glucose bottle

Food items included (Raw Unit) Quantity (amount)
(0g protein)

Rooafza (Rose Syrup) - 50 (ml)
Arrow root
powder - 50 (g)
Sugar - 100 (g)

Nutritive Value /500ml:

Energy (Kcal)568
Carbohydrate (g)142
Protein (g) nil
Fat (g) nil
Sodium (mg) 2
Potassium (mg)14

Liquid Diet: 10Hepatic Feed (500ml = 1 glucose bottle

Food items included (Raw Unit) Quantity (amount)

Moong Dal - 15 (g)
Rice - 15 (g)
Sugar - 20 (g)
Coconut oil - 20 (g)

Nutritive Value /500ml:

Energy (Kcal) 359
Carbohydrate
(g) 40
Protein (g) 4.8
Fat (g) 20
Sodium (mg) 5.4
Potassium (mg)182

Liquid Diet:11 Curd based Feed (500ml = 1 glucose bottle Food items included (Raw Unit) Quantity (amount)

Curds - 200 (g)
Refined Oil - 20 (g)
Sugar - 20 (g)
Corn starch - 20 (g) High protein supplement powder-
20 (g)

Nutritive Value /500ml :

Energy (Kcal) 484
Carbohydrate(g) 43
Protein (g) 15
Fat (g) 28
Sodium (mg) 64
Potassium(mg) 25

Clear liquid Diet : 12 Sample Menu per Day (General ward)

| Meal pattern | Meals | Quantity | Amounts |
|----------------|-------------------------|----------|---------|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Tea | 1 cup | 150 ml |
| | Strained Fruit Juices | 1 glass | 200ml |
| | Jelly | 1 bowl | 100g |
| | Carbonated beverages | 1 glass | 200ml |
| Lunch | Strained Vegetable soup | 1 cup | 150 ml |
| | Jelly | 1 bowl | 100g |
| | Fruit Juices | 1 glass | 200ml |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Coconut water | 1 glass | 200ml |
| Dinner | Strained Dal soup | 1 glass | 200ml |
| | Flavoured Gelatin | 1 cup | 100g |
| | Carbonated beverages | 1 glass | 200ml |
| Bed Time | Strained Fruit Juices | 1 glass | 200ml |

Liquid Diet: 13 Sample Menu per Day

| Meal pattern | Meals | Quantity | Amounts |
|----------------|---------------------------|----------|---------|
| Bed Tea | Tea | 1 cup | 150 ml |
| Break fast | Milk/Egg nog (with milk) | 1 glass | 200 ml |
| | Custard | 1 bowl | 200g |
| | Fruit Juices | 1 glass | 200ml |
| | Carbonated beverages | 1 glass | 200ml |
| Lunch | Vegetable soup | 1 cup | 150 ml |
| | Fruit Juices | 1 glass | 200ml |
| | Pudding | 1 bowl | 200g |
| Evening Snacks | Tea | 1 cup | 150 ml |
| | Coconut water/butter milk | 1 glass | 200ml |
| Dinner | Dal soup | 1 glass | 200ml |
| | Fruit Juices | 1 glass | 200ml |
| | Custard | 1 bowl | 200g |
| Bed Time | Milk | 1 glass | 200ml |

A.Diet Schedule

Meal Pattern Time

Bed Time 6 - 6.30 am
 Break fast 8 - 8.30 am
 Lunch 12 - 1.00 pm
 Evening Tea 4 – 4.30 pm
 Dinner 7 – 7.30 pm
 Bed Time 9 -9 .30 pm

A. Types of diet

1. Normal Diet
2. Therapeutic diet
3. Liquid Diet (Enteral feeds (Blenderised and Commercial formula feeds) and oral liquid diet (clear liquid diet, liquid diet))

B. Commercial formula feeds of all reputed companies

- a. Normal feeds
- b. Diabetic feeds
- c. Renal feeds
- d. Peptides-semi elemental diet

C. Types of services

1. Centralized tray service for the patients.
2. Bottles for enteral feeds – autoclaved each of capacity of 500 ml.
3. Cling foil for trays cover and chapathi should be wrapped.
4. Tea bags, sachets for jam, salt, sugar, butter and packed curd.
5. Paper napkins.
6. Disposable compartmental food trays and disposable cutlery, disposable cups/glass will be used.

Note: Any other Item will be approved by competent authority of AIIMS Rishikesh.

Declaration by the Bidders:

This is to certify that I/We before signing this tender have read and fully understood all the terms and conditions contained herein and undertake myself/ ourselves to abide by them.

Name: -

Address: -

Phone No: -

Email: -

Seal: -

Place:- Date :-

Annexure- 11

No. of Diets to be given

| | | | | | |
|---------|-----------------------|-------|-------------|--------|------------|
| Bed Tea | Breakfast/Mid-Morning | Lunch | Evening Tea | Dinner | Night milk |
|---------|-----------------------|-------|-------------|--------|------------|

Types of Diet to be given in hospital of AIIMS, Rishikesh is as follow

| | | | |
|--------------------------------|----------------------------|---------------------|----------------|
| General Diet 1000 kcal-Diet-1 | 2400 kcal- diet-8 | gluten free diet-15 | liquid diet-7 |
| General Diet 1200 kcal- Diet-2 | 2600 kcal- diet-9 | liquid diet-1 | liquid diet-8 |
| General Diet 1400 kcal-Diet-3 | 2800 kcal- diet-10 | liquid diet-2 | liquid diet-9 |
| General Diet 1600 kcal-Diet-4 | 3000 kcal- diet-11 | liquid diet-3 | liquid diet-10 |
| Normal Diet 1800 kcal- Diet-5 | 30g. Protein renal diet-12 | liquid diet-4 | liquid diet-11 |
| 2000 kcal- Diet-6 | 40g protein renal diet-13 | liquid diet-5 | liquid diet-12 |
| 2200 kcal- diet-7 | 50g protein renal diet-14 | liquid diet-6 | liquid diet-13 |

Rates quoted for Dietary Services in Hospital of AIIMS, Rishikesh

Per patients per day-

1. The above quote should include all applicable taxes. L1 will be decided on the basis of average price quoted for diets.

Declaration by the Bidders:

This is to certify that I/We before signing this tender have read and fully understood all the terms and conditions contained in Tender document regarding daily functioning of the mess with penal clauses. I/We agree to abide them.

2. No other charges would be payable by client and there would be no increase in rates during the contract period.

Name: -

Address: -

Phone No: -

Email: -

Seal: -

Place:-

Date :-

Financial Bid

| Sl. No. | Item Description | Item Code / Make | Quantity | Units |
|----------------|---|-------------------------|-----------------|-----------------|
| 1 | 2 | 3 | 4 | 5 |
| 1 | Item A:- Diet per patient per day(As per 28 diets plan mentioned as Annexure 11 in Tender-document) | item1 | 365000 | Diet/day/person |
| 2 | Item B:- Per day rent of space provided above dietary services for canteen / cafeteria. (Note:- Base price of Rent will be min Rs. 18750 per day, Vendor shall quote the price above base price of Rs. 18750 per-day.) (L1 will be decided on Net payable amount to be paid by Institute ie.L1 = Item A - Item B) | item2 | 365 | days |