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आई.सी.एम.आर- राष्ट्रीय जनजाति स्वास्थ्य अनुसंधान संस्थान
ICMR- NATIONAL INSTITUTE FOR RESEARCH IN TRIBAL HEALTH

(भारतीय आयुर्विज्ञान अनुसंधान परिषद) (स्वास्थ्य अनुसंधान विभाग, स्वा.एवं परि.कल्या. मंत्रालय)
(Indian Council of Medical Research) (Deptt. of Health Research, Min.of Health & F.W.)

नागपुर रोड, पो.ऑ. गढ़ा, जबलपुर - 482003 (म.प्र.)

Nagpur Road, P.O. - Garha, Jabalpur – 482 003 (M.P.)

TENDER NOTICE

SUB: NOTICE INVITING TENDER FOR HIRING OF CANTEEN SERVICES

ICMR-National Institute for Research in Tribal Health, Jabalpur invites sealed tenders under two-bid system from canteen contractors for serving Breakfast, Lunch, Dinner, Tea/Coffee/Snacks etc. to our staff members, students and visitors etc.

1. Interested agencies/firms are required to submit duly filled tender in sealed cover super scribing with “Tender for hiring of canteen services at ICMR-NIRTH, Jabalpur” and should reach NIRTH, Jabalpur **12th March, 2018 at 02:00 P.M.** and the same will be opened on the same working day i.e. **12th March, 2018 at 03:00 P.M.** No Tender will be accepted after last date of submission of tender.
2. The tender documents can be obtained (in person) by depositing a non-refundable amount of Rs.100/- (Rupees Two hundred only) either by cash or in the form of a Banker’s Cheque/Demand Draft, drawn in favour of “Director, National Institute for Research in Tribal Health (NIRTH), payable at Jabalpur”. Tender documents can also be downloaded from NIRTH, Jabalpur website at www.nirth.res.in for which a document fee of Rs. 100/- non-refundable should be submitted at the time of submission of tender, otherwise tender will not be considered.
3. For detailed information and other terms conditions of the tender, please visit our website www.nirth.res.in

ADMINISTRATIVE OFFICER

Terms and Conditions:

The catering contractor is required to submit the competitive tender for the items mentioned in the enclosed appendices by noting the following terms and conditions:

1. The institute will provide the contractor the following facilities:
Water, Electricity, Kitchen, Furniture (Table & Chairs), Refrigerator, Gas Cylinders and stove, Microwave Oven, Mixer Grinder, Water Cooler, Utensils, Crockery. Electricity use is restricted strictly for existing illumination, water cooler, fans, mixer, refrigerator, air conditioner and deep freezer. Electricity should not be utilized for any heating or any additional equipment before obtaining prior permission.
2. The payment of wages and other benefits as per Minimum Wages Act and other statutory liabilities to the employees of the contractor shall be **EXCLUSIVE RESPONSIBILITY OF THE CONTRACTOR** and persons so employed by the CONTRACTOR shall have NO CLAIM whatsoever on the Institute.
3. The Contractor will engage only Canteen Staff over the age of 18 years in accordance with labour laws.
4. The contractor shall be solely and wholly responsible for the procurement at its expenses of all the articles of food and provisions. The contractor shall bear complete financial responsibility for all purchases its affect and financial commitments it may enter into for fulfilling the contract. The Contractor should maintain the canteen premises clean at its own cost.
5. Approximate daily per day consumption on working days of meal, tea, snacks, etc. are given in Annexure 'A'. However, it may vary from time to time.
6. The Bidder should submit their details as per Annexure 'B'.
7. The rates may be quoted by the bidder for items given in Annexure 'C' for breakfast, lunch, dinner, etc.
8. On award of work, the contractor shall deposit with the Institute a security deposit of Rs. 10,000/- (Rupees Ten thousand only) which shall bear no interest. This deposit shall be paid by way of demand draft in favour of Director, National Institute for Research in Tribal Health, Jabalpur only. This Institute shall have the right to

deduct out of the above deposit any amount which the contractor may become liable and shall refund the balance amount, if any, to the contractor on the termination/completion of the term.

9. The catering Contractor may visit our canteen premises before submitting the quotation.
10. The contract is for one year which may be renewed for further period of duration by mutual consent.
11. ICMR-NIRTH reserves the right to terminate the Contract at any time after given maximum of 15 days notice without giving any reason. In such an eventuality, the contractor would hand over the premises in neat and clean condition with proper handing over of all equipments/utensils/belongings on the expiry of notice period.

ADMINISTRATIVE OFFICER

ANNEXURE 'A'

ICMR-NATIONAL INSTITUTE FOR RESEARCH IN TRIBAL HEALTH, JABALPUR

Daily Estimated Demand

Meals to be served in the canteen are breakfast, lunch & dinner and Tea/Coffee/Snacks. We have our staff members, students and visitors who avail the canteen facility. To have an idea of average of tea/coffee and three meals, samosa, aloo banda, details are as under:

Tea/Coffee	200 Nos
Breakfast	40 Nos
Lunch	30 Nos
Dinner	30 Nos
Samosa/Aloo Banda	100 Nos

These figures are apart from the meals to be provided to the participants of the meetings/training programmes organized at ICMR-NIRTH. Each such event usually has participants minimum of 20 to 30 members. There are number of delegates, VIP meetings and also special lunches and dinners organized by ICMR-NIRTH. We have management meetings to serve tea/coffee and snacks for the members.

The Contractor will have to keep the canteen open from 07:00 A.M. to 10:00 P.M daily. The Contractor will be required to provide self service in the canteen premises.

The Contractor shall also be responsible for the safe and hygienic disposal of the canteen waste. The garbage bins should provided by the Institute needs to be used.

The Contractor if required he can put one deep freezer of his own in the canteen.

ADMINISTRATIVE OFFICER

DETAILS OF THE CONTRACTOR

1. Name of the Contractor :

2. Registration No/Renewal Date/License Number

3. Address, Phone No., Email Id :

4. Type of Contractor :
(Individual/Agency)

5. Total number of years of experience in :
catering services (copies should be
attached)

6. PAN No/Aadhar No. (copies should be :
attached)

7. Maximum number of persons for whom :
catering services provided on one
occasion during last one year.

As desired I have visited the premises and understood the terms & conditions.

Name & Signature with seal of contractor

Date:
Place:

ANNEXURE 'C'

I. ITEMS TO BE SERVED AT THE TIME OF BREAKFAST, LUNCH, DINNER, EVENING SNACKS, TEA-TIME, ETC.:-

S.No.	Particulars	Rate in Rs. (Each No.)
1.	Toasted Bread-Two slices	
2.	Butter-Amul (loose) - 10 gms	
3.	Boiled Eggs (1 Plate- 02 Nos)	
4.	Omelette of two eggs (90 gms)	
5.	2 Idilis (50 gm each) with sambar and chatni	
6.	2 Wada (50 gm each) with sambar and chatni	
7.	2 Samose (50 gm each) with chatni/tomato sauce	
8.	One plain dosa with chatani and sambar	
9.	One masala dosa with chatani and sambar	
10.	One uttappam with chatani and sambar	
11.	One plate Poha (100 gm) with lemon/chatani or Upma (100 gm) with Chatani	
12.	Daliya – 01 Plate (200 gm)	
13.	Oatmeal – 01 Plate (200 gm)	
14.	One cup (200 ml) corn flakes with milk and sugar	
15.	One plate Bhajiya/Pakoda/Chivada (150 gm)	
16.	Sabudana Wada- 02 Pieces (50 gm each)	
17.	Sabudana Khichadi (150 gm) with Dahi (curd)	
18.	Dahi (curd) wada- 02 Pieces (50 gm each)	
19.	Cheese Sandwich (2 pcs)	
20.	Veg. Sandwich (2 pcs)	
21.	Tea per cup (150 ml)	
22.	Coffee per cup (150 ml)	
23.	Milk per glass (200 ml)	
24.	Milk (Bournvita) per glass (200 ml)	
25.	Bread Pakoda – 02 pcs	
26.	2 pieces Aloo Paratha (100 gm each)	

27.	2 pieces Methi Paratha (100 gm each)	
28.	2 pieces Plain Paratha (100 gm each)	
29.	Chhole Bhature (1 Plate – 02 pieces)	
30.	7 pieces Puri (150 gm)	
31.	7 pieces Masala Puri (150 gm)	
32.	Salad/Sprouts (per plate) (40 gm)	
33.	Papad/Fryums (per plate) (40 gm)	
34.	Green Vegetable (100 gm)	
35.	Mixed Vegetable (100 gm)	
36.	Plain Rice (150 gm)	
37.	Fried Rice (150 gm)	
38.	Brown Rice (150 gm)	
39.	Dal (arhar & masur) (150 gm)	
40.	Palak Paneer (150 gm)	
41.	Paneer Kofta (150 gm)	
42.	Vegetable (Paneer/Mushroom) (150 gm)	
43.	Rajma (150 gm)	
44.	Chole (150 gm)	
45.	Sambar (150 gm)	
46.	Chicken (150 gm)	
47.	Fish curry (150 gm)	
48.	Fish fry (150 gm)	
49.	Veg Noodles (1 Plate) (150 gm)	
50.	Pasta (1 Plate) (150 gm)	
51.	Momos (1 Plate) (150 gm)	
52.	Seasonal fruit chat (150 gm)	
53.	Rasgulla (1 Piece)	
54.	Gulabjamun (1 Piece)	
55.	Gajjar Halwa (100 gm)	
56.	Fruit Custard (150 gm)	

Tea without sugar (served separately) should be available as and when required.

II. ITEMS TO BE INCLUDED IN THALI SERVED AT THE TIME OF LUNCH & DINNER:

Sl. No.	Description of Items	Rate
1.	THALI MEAL/LUNCH/DINNER (Special Veg)	
	Thali Meal Including	
	a. Paratha (2 Nos)/Chapati (04 Nos) or Poori (05 Nos) (150 gm)	
	b. Vegetables of sufficient quantity-Dry (150 gm)	
	c. Rice (150 gm)	
	d. Curd/Raita (100 gm)	
	e. Dal/Sambar thick consistency (150 gm)	
	f. Papad, Pickle & Dry Chutney	
	g. Vegetable of sufficient quantity with gravy (150 gm)	
	h. Salad/Sprouts (40 gm)	
	i. Sweet/Fruit (40 gm)	
	Total:	
2..	THALI MEAL/LUNCH/DINNER (Ordinary Veg)	
	Thali Meal Including	
	a. Chapati (04 Nos) (150 gm)	
	b. Vegetables of sufficient quantity-Dry/Gravy (150 gm)	
	c. Rice (150 gm)	
	d. Dal thick consistency (150 gm)	
	e. Papad, Pickle & Dry Chutney (40 gm)	
	f. Salad/Sprouts (40 gm)	
	Total:	
3.	THALI MEAL/LUNCH/DINNER (Non Veg)	
	a. Paratha (2 Nos)/Chapati (04 Nos) or Poori (05 Nos) (150 gm)	
	b. Two eggs curry (200 gm)	
	c. Plain Rice (150 gm)	
	d. Curd/Raita (100 gm)	
	e. Dal/Sambar thick consistency (150 gm)	
	f. Papad, Pickle & Dry Chutney (15 gm)	
	g. Vegetable of sufficient quantity with gravy (150 gm)	
	h. Salad/Sprouts (40 gm)	
	i. Sweet/Fruit (40 gm)	
	Total:	

Menu should have variety of vegetables to avoid monotony. (Repetition not more than twice a week)

Please quote the rates for following items separately:

SI. No.	Description of Items	Rate in Rs. (Each No.)
1.	Chapati (40 gm)	
2.	Rice (150 gm)	
3.	Dal/Sambar thick consistency (150 gm)	
4.	Vegetable of sufficient quantity with dry/gravy (150 gm)	
5.	Curd/Raita (100 gm)	
6.	Papad (15 gm)	
7.	Salad/Sprouts (40 gm)	

Name:

Signature:

Date:

Seal: