Bhagat Phool Singh Govt. Medical College, Khanpur Kalan, Sonipat

Email: <u>bpsgmc.purchase@gmail.com</u>

Invitation of quotation For Cafeteria Services of Hospital

Inquiry No Purchase 2025/ 4811

Inquiry Issue Date: 23.04.2025

Last Date of Submission: 02.05.2025 till 11:00 AM

Sealed/ E-Quotations are hereby invited on behalf of the Director, BPS GMC for provide of services as per Annexure-II for the Institute as per terms & conditions mentioned below. The filled quotations must reach in this office of on or 02.05.2025 till 11:00 AM. The Envelope containing the quotation should be sealed and super scribed as under-

"QUOTATION FOR Servicing OF Cafeteria Services of Hospital DUE 02.05.2025"

Terms & Conditions:

A) The quotations received after 11:00 AM on 02.05.2025 shall not be entertained under any circumstances whatsoever. In case of any delay, this Institute will not be responsible.

Quotations must be enclosed in prescribed Performa on the letter head of the firm duly signed by the Proprietor/ Partner/ Director or their authorized representative. In case of signing of quotation by the authorized representative letter of authorization must be attached with the quotation.

- B) Minimum reserve price (rent) will be Rs. 25,000/- (GST excluding) and rate quoted less than the reserve prices will be rejected. Rates must be quoted in Indian rupees in the format specified, exclusive of all taxes. Firm must have valid GST number.
- C) Rates must be quoted FOR basis
- D) No overwriting or cutting is permitted in the rate. If found, the quotation shall be summarily rejected
- E) The rates quoted must be valid for one year minimum or as per State Govt, instruction issued from time to time from the date of approval of rates/ work order.
- F) Becoming H-1 not be the criteria for awarding of purchase order.
- G) Any conditional quotation shall be rejected summarily.

1. SCOPE OF WORK.

This work involves providing items as per menu-Annexure-II enumerated in Cafeteria from 6:00 A.M. to 10:00 P.M. daily. However, this institute did not take guarantee of business and tenderer has to access the same at his own level.

2. ELIGIBILITY

- (a) Bidder must have successfully operated the Cafeteria Services/ Catering Services in a Govt. Hospital/Medical college/Empanelled Hospitals/ Govt college/ any College affiliated with Govt. University or any other authorized govt. department. A any other Govt. Institute under the control of Centre Govt./ State Govt. or Board and Corporation for at least Six month. The satisfactory services certificate to this effect from the client must be furnished by the bidder.
- The licencee shall submit a copy of food licence to be issued by the competent authority under the (b) State Government or FSSAI Licence.
- c) Should have valid PAN No. and GST No.

3. PERIOD OF CONTRACT:

- i) The period of contract shall be initially for period of one year (extendable for further one year) or till finalization fresh tender whichever is earlier. In case the extension for further one year the rent will be increased 10% on existing rent.
- ii) In case the licencee is unable to continue the contract, he has to serves the prior notice before two months and rent equivalent to one months will have to deposited by licencee with such notice in addition to rent of notice period.

4. Licencee Fee:

- a) The licencee shall pay monthly licence fee alongwith in advance on or before 10th day of the month.
- b) Two months' rent is required to be deposited by the owner as performance security which will be refunded on completion of the tenure
- c) If monthly licence fee is not paid in full by the due date, the licencee shall be liable to pay penalty equal to 5% of the amount in default every month till the time of full payment is made. However, on account of non-payment of licence fee for continuously 3 months, the contract agreement shall be terminated and security money will be forfeited.

5. PAYMENT OF TAXES:

The Licensee shall be required to pay all fees or taxes, if applicable, additionally

ANNAXURE-II

Sandwiches/ toast	40- + 40/- tní 40/-
25/- 1 Kari 250gm Chawal 150 gm Chatni + Salad 2 Rajma 250gm Chawal 150 gm Chatni + Salad 2 Chatni + Salad 3 Chana 250gm Chawal 150 gm Chatni + Salad 4 Channa 250gm Chawal 150 gm Chatni + Salad 4 Channa 250gm Chawal 150 gm Chatni + Salad 4 Channa 250gm Bhatura + Chatni + Salad 4 Channa 250gm Bhatura + Chatni + Salad 4 Channa 250gm Bhatura + Chatni + Salad 5 Aalu Chana 250gm Puri + Chatni + Salad 1 Parantha 70 gm (with Aa 150 gm Chatni + Salad 1 Parantha 70 g	40/- 1+ 40- 1+ 40/- 1ni 40/-
Butter toast 35/- 2 Rajma 250gm Chawal 150 gm Chatni + Salad 20/- 3 Chana 250gm Chawal 150 gm Chatni + Salad 4 French Toast 30/- 4 Channa 250gm Bhatura+ Cha + Salad 5 Plain Toast (two pcs) 6 Paneer Sandwich Fried Rice (1 egg+100 gm boiled rice+10 gm veg) 1 Plain Prantha 70 gm (with Aa frice+10 gm veg) 2 Fried Rice (1 egg+100 gm boiled rice+15 gm with Flain Prantha 125 gm (with sn packet of butter/Aachar) 5 Plain Chapati 40gm 7 Plain Chapati 40gm 8 Nutri Pulao (100 gm boiled rice +15 gm Nutri+100 gm vegetable) 8 Paneer Pulao (100 gm boiled rice +25 gm paneer+100 gm vegetable) 8 South Indian 1 Plain Dosa+ Sambhar 150 gm 2 Masala Dosa+ Sambhar 5 0/- Eggs 3 Idli Sambhar (single Piece) 4 Sambhar Wada (single Piece) 5 Chaat 1 Dahi Vada (one Piece/two Piece) 2 Samosa 3 Chaca 1 Dahi Vada (one Piece/two Piece) 3 Samosa 4 Chinnes Rate 2 Butter 1 Veg Noodles one plate 250gm /300gm 4 O/- 60/- 3 Chocolates 4 Manchurian one plate (8 Pieces) 4 O/- 6 Pastries	+ 40- + 40/- tní 40/-
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(8 Pieces)	As per MRP
5 Poha (half/full) 40/- 60/- 7 Cookies	As per MIKE
Beverages 8 Britania Cakes	As per MRP
1 Tea & Special Tea 10/- & 15/- 9 Burgers	As per MRP
2 Hot Coffee 20/- 10 Pizzas	As per MRP
3 Cold Coffee 30/- 11 Veg Puff	As per MRP
4 Ice Tea 25/- 12 Biscuits	As per MRP
5 Shake-fruit/Chocolate (200 /300 ml) 40/- & 50/- 13 Chips/ kurkure	As per MRP
6 Fresh Juices (200 / 300 ml) 40/- & 50/- 14 Namkeen	As per MRP
7 Soft drinks As per MRP 15 Milk Packets	As per MRP
8 Ice creams As per MRP 16 Lassi	As per MRP
Soups 17 Milk Badam	As per MRP
1 Mix Veg Soup150 ml* 25/-	As per MRP
2 Tomato soup 150 ml 25/- *fresh vegetables	
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1 A Poti Pice heiled 150	
Veg-150 gm Daal/Chang Vari	. No
Pkoda/Rajma etc-200gm +Salad and maggi or any brand	. No
Pickle be used	. No
	. No

pecial Terms & Conditions

Bidder must quote the product as per specification provided in Annexure 2.

Earnest Money of Rs. 25,000/- in form of DD in favour of The Director Bhagat Phool Singh Govt. Medical College, Khanpur Kalan, Sonepat will have to be submitted along with quotation. In case of Equotation copy of DD will have to be submitted through mail and original DD will have to deposit in Purchase Branch. In case of non-submission of DD, bid of the concerned bidder will be considered technically disqualified. DD of L-1 will be converted in performance security and this amount will be returned after successful completion of work, whereas DD of unsuccessful bidders will be returned immediately. If successful bidder fails to start the work within 07 days of issuance of work order, his EMD will be forfeited.

- c) Permission has to be taken from the committee to sell any product other than the menu given in Annexure-II.
- d) The contractor shall use raw ration material of good quality, standard make "ISI Marked" (where possible) and of reputed brands as under:-

Milk and Milk Products from Govt. approved Milk Federation or Dairy Development Corporation.

·I	Fresh Milk/ Curd/ Paneer	-	Pasteurized toned packaged milk from either Vita/Amul /Mother Dairy/ National Dairy Research Institute, Karnal
ii	Salted Butter	-	Verka/Vita/Amul Brands etc.
iii	Cooking Oil	-	good quality cooking oil, good quality (agmark)
iv	Bread	-	Modern/ Britania/ Boon/ Cremica/ Taj Mahal etc.
v	Tea Leaves	-	Lipton/ Brook Bond/ Tata Brands
vi		-	Nescafe or Bru
vi		-	As far as possible, dry whole 'grain spices and condiments shall be ground daily in kitchen.
· vi	ii Cereal and pulses	-	'A' grade quality free from artifacts/insect infestation.
ix		-	Fixed regulated fresh supplies on alternate days.
	vegetables		

7. Rates:

- a) The rates for the Cafeteria items/eatables shall be charged on the fixed rates as given in Annexure -I (excluding Taxes)
- b) The licencee cannot make any enhancement in rates without the prior approval of Director, BPS Govt. Medical College for Women, Khanpur Kalan, Sonepat. However, any revision in rates may be considered after Six Months for which the licencee shall write to the Director, BPS Govt. Medical College for Women, Khanpur Kalan, Sonepat
- c) Rate list of all the articles kept for sale, shall be displayed near the counter by the licencee at his own cost.

8. Services & Crockery:

a) The contractor will have his own basic infrastructures like crockery, cutlery and cooking utensils, furniture etc.

Air Conditions have been already installed by the institute in the cafeteria which will be maintained by the successfully bidder at own expenses.

The bidder has to pay Electricity and Water bill at his own level.

9. Penalty Clause:

In case, the license makes any default, as listed below, a penalty of Rs.1000/- will be imposed for lapse reported for the first time. Subsequently, on repetition of any lapse, the penalty will be charged @ double the amount of the previous penalty, subject to maximum of 20% of Govt. Rate and thereafter, the case for termination of contract shall be initiated under relevant clause for :-

- a) Enhancement in rates, without prior approval.
- b) Non display of rates.
- c) Over Charging
- d) Selling of eatable except permitted in menu without intimation and permission of this office.
- e) Non maintenance of proper quality.
- g) Non maintenance of the premises in clean & hygienic condition.
- h) Sale & consumption of articles like cigarette, liquor and any other narcotics etc.
- i) Delay in payment of electricity and water charges.
- j) Un Satisfactory supply/ preparation of food and other items.
- 10. Following committee or any member of committee may inspect the quality, hygiene and preparation of food in cafeteria at any time. If the report found unsatisfactory, suitable action as per clause 9 shall be taken.

Committee members as under:-

- a. Director
- b. Medical Superintendent
- c. Dean
- d. Estate Officer
- e. Chief Warden
- f. In-charge Purchase Branch

Sr. Account Officer
BPS GMC for Women,

Khanpur Kalan, Sonepat.

Encl: Annexure 1 (Format of price bid)

Annexure 2 (Specification)

[On the letter head of firm]

То The Director, BPSGMC, Khanpur Kalan, Sonipat

- I/We..... 1. Submitted the quotation titled as "QUOTATION FOR SERVICES AGAINST THE INQUIRY NO: Purchase/2025/..... due on dated......at BPSGMC, Khanpur Kalan, Sonipat.
- I/We thoroughly examined, understood and accepted terms & conditions given in the enquiry document, failing which my quotation will be rejected out rightly.
- I/ we, hereby submit DD of Rs.25,000/- in favour of The Director Bhagat Phool Singh Govt. Medical College, Khanpur Kalan, Sonipat.
- I/We hereby offer the following rates for Cafeteria services.

Sr. No.	Name of Services	Rate (Excluding Taxes)
1	Cafeteria Services in BPS GMC	Per Month

Date	
Place	
	(Signature of Authorized Person)
	(Name)
	Phone No: