

अखिल भारतीय आयुर्विज्ञान संस्थान (छत्तीसगढ़)

(All India Institute of Medical Sciences, Raipur (Chhattisgarh)

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No. AIIMS/R/FOOD SERVICES/2018/

Date - 07/12/2018

Corrigendum

Sub: Corrigendum in Notice Inviting Tender for "Ten Years Rate contract for outsourcing of food services for IPD in Hospital and other staff", AIIMS Raipur.

Tender Id: - 2018 IMSRP 393980 1 Dated: 10-10-2018

In context to following corrigendum is issued against subject:

S.no	Page/Cla use/ Point	Existing Entry	To be read as/Addenda
1.	Page 5 -6 Clause 2	Experience:- Tenderer must provide evidence of having similar services experience in government hospital/reputed private hospital organizations in India for similar nature of services minimum 5 crore item for minimum experience is completed in last three years i.e. 2015-16, 2016-17, 2017-18	Tenderer must provide evidence of having similar services experience in government hospital/reputed private hospital organizations in India for minimum 2 Crore (total) experience is completed in at least one of the last three years i.e. 2015-16, 2016-17, 2017-18." Similar experience means hospital dietary services. The tenderer should have been in such business in hospital (minimum 300 beds hospital).
2	Page 6 Clause 3	Turnover:- The firm should be registered and the bidder should have the average annual turnover of minimum ₹ 10 Crore for in the last three financial years i.e. 2015-16, 2016-17, 2017-2018. Copies of authenticated balance sheet for the last three financial years should be submitted.	Turnover:- The firm should be registered and the bidder should have the average annual turnover of minimum ₹ 3.5 Crore for in the last three financial years i.e. 2015-16, 2016-17, 2017-2018. Copies of authenticated balance sheet for the last three financial years should be submitted.
4		Kitchen equipment list (Not mentioned in tender document)	Please refer Annexure "I" attached.
5	-	Kitchen and dining layout	Please refer Annexure "J" attached
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S.no	Page/Cla use/ Point Page 9 Clause 21 Sr. No.	Existing Entry			To be read as/Addenda		
		Criteria Sub Criteria	Weightage	Marking methodology	Criteria Sub Criteria	Weightage	Marking methodology
	Sr. No. 1(a)	Number of each Contracts (annual turnover of Rs. 2 Cr. And above) in India in last 3 Financial Year.	15 Points	Each contracts gets 5 points (max 3 contracts required)	Number of each hospital dietary contract experience (annual turnover of 2 Cr. & above) in India in last 3 Financial	15 Points	Each Contracts will get 5 points (max. 3 contracts required). No points will be given for contract less than 2 Cr. (annual Financial Year)
	1 (b)	Total annual Turnover in India of contracts (annual turnover of Rs. 2 Crore and above) in last 5 years	13 Points	Each contract gets 5 points (max. 3 contracts required)	year. Total annual Turnover (catering /hospital dietary) in India of all contracts in a financial year of Rs. 3.5 Cr. & above in last 3 Financial Year	15 points	Each Contracts will get 5 points (max. 3 contracts required). No points will be given for turnover less than 3.5 Cr.
	1 (c)	The largest turnover contract in India in last 5 years	5 Points	Highest figure will get full points and rest on pro rata basis	The largest turnover	5 Points	Highest figure will get points as under:- 3.5 to 4 Cr. – 1 point 4 to 5 Cr. – 2 point 5 to 7 Cr. – 3 point 7 to 10 Cr. – 4 point Above 10 Cr. – 5 point
					13MA		No points will be give for turnover less than 3.5 Cr.

Note:

- a) All other terms & condition will remain unchanged.
- b) Corrigendum must be uploaded along with technical bid as acceptance.

Annexure-I page 1 of 3

	List of Kitchen Equipments for Hospital Services			
	Hospital modular kitchen - Storage area			
Sr. NO.	Item name			
1	Storage bins /Air tight Bins			
2	Cold Room with Deep Freezer			
3	SS Racks			
4	Refrigrator			
5	Weighing Scale (Commercial Scale) 1-15 kg & 15-100 kgs			
6	Serving Trolley .			
7	Grocery Trolley			
8	Goods Trolley with lever			
9	Hydraulic pallet truck			
10	Multi deck chiller			
11	Onion/ potato Bin			
12	Garbage Cart			
13	Display board			
	Hospital modular kitchen - Cleaning area			
Sr. No.	Item Name			
1	Soiled dish and glass carring rack trolley			
2	Garbage bins(blue & green)			
3	Dish & pot racks			
	Dishwashing machine commercial & Drayer			
4	3 Bin diswashing sink			
5				
6	Geyser			
7	SS working table with sinking racks			
8	Pot & Pan Washer			
9	Pre-rinse jet Spray			
10	Wiping Table			
11	Hand wash Unit			
12	Bussing Trolley			
13	Clean dish rack			
14	Garbage cart			
	Hospital modular kitchen - Patient Liquid preaparation area			
Sr. No.	Item Name			
1	Deep Kettle/Soup Boiler/Cooking Kettle			
2	Laminar hood			
3	Juice dispenser			
4	Mono Pan Weigh Scale (0-1 kg)			
5	Measuring Spoons, Glasses, Cups			
6	Garbage cart			
7	Burner			
8	Liquid serving trolley			
9	Water dispenser - Hot & Cold			
10	Geyser			
11	Referigerator			
	SS Table and sink			
12	Liquid preparation area			
13	Storage shelves			
14	Display board			
15	Display obaid			

Annexure-I page 2 of 3

	Hospital modular kitchen - Cafeteria area
Sr. No.	Item Name
1	Bain Marie Display Counter
2	Bain Marie with hot pans
3	Vending Coffee/Tea machine
4	Ot Sink unit
5	Milk Boiler
6	Egg Boiler
7	Conveyer Toaster
8	Water dispenser - Hot & Cold
9	Garbage Cart
10	Clean Dish carrying trolley
11	Soiled dish and glass carrying rack trolley
12	Refrigerator
13	Deep freezer
	Display board
14	Attached table & chair
15	Music system
16	LED television
17	Air Curtain
18	Pesto Flash
19	Incinerator
20	RO Water system
21	Water dispenser - Hot & Cold
22	Induction
23	Microwave
24	Bread toaster
25	Hospital modular kitchen - Preparation
	Item name
Sr. No.	Chopping Board, Knife, Masher, Shredder, Vegetable Cutters
1	Sieve
2	Electronic Idli Maker
3	Working SS table with Refrigretor
4	Chapati Puffer/Dosa Range
5	Work Table with 2bs and ohs
6	Preparation table with lu/s
7	Brazing Pan
8	Chapati Collection Table
9	
10	Garbage Cart
11	Display board
12	Sprout Maker
	Hospital modular kitchen - Serving area
Sr. No.	Item Name
1	Food Warmer
2	Hot Food Trolley
3	Bain Marie with Food Pan
4	Serving Trays
5	Flask
	Tray Lining Belt
6	Garbage Cart
7	Display board
8	Diopin, com-

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	Alliexure-1 page 5 of 5		
	Hospital modular kitchen - Production area Item Name		
Sr. No.			
1	Dough Kneading Machine + Dough Divider		
2	Rice Boiler (Tilting Pan)		
3	Vegetable Cutting Machine		
4	Potato Pealing Machine		
5	Multiutility Grinder /Wet Grinder		
6	Gravy Machine		
7	Pulveriser Machine		
8	Juicer & Mixer		
9	Salamander, Griller		
10	Combi Oven/Oven		
11	Microwave		
12	3 Burner LPG gas range		
13	Chimney Exhaust (IN & OUT)		
14	Air Fryer/Electric/Gas Fryer		
15	Veg Tilting Pan		
16	Chinese range		
17	Mixer-Flat Beater, wire whipper, dough arm		
18	coconut Scraper		
19	Induction		
20	Pressure Cooker		
21	Immersion blender		
22	Pressure Bratt Pan		
23	Boiling Pan		
24	Garbage cart		
25	Display board		
20	Hospital modular kitchen -Misc.		
Sr. No.	Item Name		
1	Commercial Air conditioner according to area provided		
2	Attached table & chair		
3	Music system		
4	LED television		
5	Air Curtain		
6	Pesto Flash		
7	Incinerator		
8	Compost Machine		
9	RO Water system		
10	Exhaust Fan (Axial Flow)		
11	Gas Bank Manifold System		
12	Commercial kitchen wall shelving		
13	Computer set		
14	Printer		
15	Display Board		
	HVAC ducting		
16	Water dispenser - Hot & Cold		
17	water dispenser Trovae cond		

Note:- The list of items shown above are the basic equipments required for functionality of kitchen services, however prospective bidder may add more equipment if they require & should submit the same alongwith methodology work plan.

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