

INDIAN INSTITUTE OF TECHNOLOGY, HYDERABAD

F.No.IITH/103/ADMIN/ MESS/2020

Dated 29th May 2020.

CORRIGENDUM

Sub: Providing Mess Services for students, faculty, staff, and guests in the Hostel Mess – UDH and LDH and Guest Houses at the permanent campus of IIT Hyderabad
Ref: Tender No F.NO.IITH/103/ADMIN/ MESS/2020.

It is hereby notified that the following amendments are made to the afore-cited Notice Inviting Tenders for Mess Services at the Indian Institute of Technology Hyderabad. The original NIT shall be treated as amended/modified to that extent.

Clause No.	Pg No.	Clause	Amended as / Criteria Inclusion
	3	Tentative schedule of the Tender	Final Schedule : Bid submission deadline June 17, 2020, 2:30 PM Technical Bid opening June 17, 2020, 3:00 PM Interview of the qualified bidders June 29, 2020, 3:00 PM Opening of the financial bid July 5, 2020, 2:30 PM Financial bid evaluation and negotiation July 5, 2020, 2:30 PM Start Operations Aug 1, 2020
6	6	Earnest Money Deposit and Security Deposit	1.Tender Fee and EMD can be waived for Eligible Micro and Small Enterprises (MSEs) as defined in MSE Procurement Policy issued by Department of Micro, Small and Medium Enterprises (MSME) or are registered with the Central Purchase Organization or the concerned Ministry or Department or Startups as recognized by Department of Industrial Policy & Promotion (DIPP). In order for a bidder to qualify for this exemption, the firm should produce a copy of the valid registration certificate.

			2.The successful bidder can submit the entire security deposit amount (Rs.25 lakh) in the form of a bank guarantee.
10	8	Hardware requirements from the Caterer	Two laptops with webcams, two bar code scanners and a billing machine to provide GST bills for cash/card purchases for each dining hall.
10.1	8	Description of dining facilities	The two dining halls together can accommodate 800 students at once.
10.2	8	Vacation period	The vacation period is approximately 4 months for UG students only. One can refer to the academic calendar, which is available at the institute website, for an approximate estimate. The PG students do not have any vacation period.
18	11	It is mandatory to appear for the presentation	Online presentation will be considered if the bidders are unable to appear physically in view of the COVID situation.
20	12	Disputes and Arbitration	1. All disputes arising out of or in connection with the present contract shall be finally settled under the Rules of Arbitration of the Indian Institute of Technology, Hyderabad by one or more arbitrators appointed in accordance with the said Rules. It is a term of the contract that the party invoking arbitration shall specify all disputes to be referred to the arbitrator at the time of invocation of arbitration under the clause. It is a term of the contract that the cost of an arbitration shall be borne by the parties themselves. The venue of arbitration, if any, shall be at Sangareddy/Hyderabad and the Language shall be Hindi/English. 2. Subject as aforesaid the provision of the Arbitration and Conciliation Act 1996 and any statutory modification or reenactment thereof rules made there under and for the time being in force shall apply to the arbitration proceedings under this clause.

6	14	Hostel Management shall provide the following. Water for cooking, washing, and cleaning; drinking water; electricity for the exclusive purpose of running the dining services for IIT Hyderabad.	1.The Water charges per student/day will be as follows : Upto 15 litres – No charge Above 15 litres – Rs.100/- Per every 1000 Liters. 2. The electricity for the kitchen area will be charged as follows: Upto 4 units per student per month - No charge Above 4 units - At the prevailing rates in the institute (at present Rs.7.5 per unit).
20	16	The cooks should be changed every two months or as decided by the mess council.	The cooks should be changed every two months. Exemption can be given by the Mess Council based on the recommendations of the student Gymkhana team as per the feedback received.
21	16	Two teams should work in every mess for two shifts a day.	The caterers should follow the labor law requirements in this regard.
27 (g)	16	The caterer should get at least one food safety audit done by an independent agency authorized by FSSAI every semester. Mess workers should be provided the necessary training to maintain the highest possible standard of hygiene every semester by an FSSAI authorized trainer/consultant.	In addition to the mentioned clause: The Institute will accept an internal auditor as long as the auditor has a valid FSSAI auditor certificate.
29	17	After the trial period, if the performance is found to be unsatisfactory, the contract can be terminated with one month's notice.	In addition to the tender clause : IITH will not reimburse the initial investment made by the caterer. They can take back their equipment, if any.
31	17	The workers shall be trained on fire safety..	At least one designated staff member should be trained and certified in Basic Fire Safety. This member should provide hands-on orientation to the rest of the team once every 4 months and a report should be submitted to the hostel office.
Sch C1a	19	Health Drink - Unlimited	Limited to 10 gms of health supplement.

Sch C1b	19	Curd/lassi	Caterer doesn't have to serve both during the same meal.
Sch C1d	21	Sweet/fruit	Fruit 80 gms and sweet 50 gms.
Sch E	25	Rates and portions for extra items	1. Any extras can be added only with the approval of the mess council. The caterers can provide any such items only during the regular dining hours. 2. The prices of the extra items do not have any bearing on the bidding process. However, it can be discussed with the selected bidders.
Sch F	28	Penalties for violations	In addition to the tender clause : The Mess Council will decide to levy penalties on a case to case basis.
Annex C	33	Experience Certificate	The certificate should have all the information sought in the template. It is mandatory to submit an experience certificate. However, we do accept a scanned copy on the letterhead of the issuing organization with signature and seal.
10.1	8	List of equipment	Enclosed

KITCHEN EQUIPMENT PER DINING HALL		
<u>S.No</u>	Description	Quantity
1	IFB Dish washing machine	1
2	Vertical 2 door refrigerator Electrolux 600*600*2100 mm	1
3	Vertical 4 door refrigerator Electrolux 1200*600*2100	2
4	Pulverizer 3 HP	1
5	Dough kneader 40 Kg	1
6	Potato peeler 10 kg	2
7	Wet Masala grinder 10 liter	2
8	Bain marie	4
9	Veg cutting machine	1
10	Water cooler 200 liters (usha)	1
11	Food crusher (Agromech) 1500*750*850+150 mm	1
12	2 Burner Indian cooking platform	2

13	3 burner chinese cooking platform	1
14	Four burner cooking range	1
15	Three burner cooking platform	1
16	Bulk fryer	1
17	Tava Small	2
18	Tawa big	2
19	Blue Star Cold storage	1
20	Roti maker (2000 roti's per hour)	1
21	Floor scrubbing machine	1
22	Dishwashing racks	10
23	Four shelves rack (Agromech)	8
24	Table with 1 under shelf (Agromech)	2
25	Masala trolley (Agromech)12*1 Litres containers	1
26	Two Sink wash unit (Agromech)	2
27	work table with single sink(Agromech)	2
28	Work table with 1 under shelf medium (Agromech)	5
29	Kitchen Hood	
30	Waste bin trolley 450*850 mm	8
31	Work table with 2 under shelves	3
32	Work table with 1 under shelf small	6
33	Single Sink	1
34	Chapati rolling table with granite	2
35	Onion /potato storage unit	2
36	Five shelves storage racks	2
37	Seven shelves storage racks	1
38	storage racks for utensils	2
39	Three shelves storage racks	9
40	storage bins 450*450*650 mm	15
41	Weighing scale 0 to 300 Kg	1
42	Weighing scale small 0 to 20 Kg	1
43	Pallets	4

44	Gas pipeline and fittings	
45	Dining tables 8 seater	38
46	Dining tables 4 seater	11
47	Chairs	400
48	Pesto flash	21
49	Chopping Block with table 900*600*850+100mm	1
50	Almonard Pedestal fans	8

Sd/-
Registrar