

# EMPLOYEE'S PROVIDEMT FUND ORGANIZATION MINISTRY OF LABOUR & EMPLOYMENT GOVERNMENT OF INDIA

## Tender Reference No.01/2024

Tender for selection of Catering Agencies for providing Canteen Facility at Employees' Provident Fund Organization, Regional Office, Bangalore (Malleswaram), Bhavishya Nidhi Bhavan, No. 13, Raja Ram Mohan Roy Road, Bangalore -560 025.

#### GENERAL INFORMATION

- 1. EPFO, RO, BNG (Malleswaram) invites applications from experienced and reputed catering agencies to run the Staff Canteen at its Office.
- 2. Suppliers having minimum three years of experience in similar undertakings are eligible to apply.
- 3. For details, please visit our website (<u>www.epfindia.gov.in</u>)

## Important dates of events related to the tender are as under:

SI.	Particulars	Date	Time
No.			
1.	Date of online publication of	12.04.2024	17:00 hours
	Tender		
2.	Start date - download of Tender	12.04.2024	17:00 hours
	Document		
3.	Start date d-submission of bid	12.04.2024	17:00 hours
4.	Closing date - submission of	25.04.2024	17:00 hours
	bid		
 5.	Closing date & time for	26.04.2024	17:00 hours
	submission of original EMD		
	and Affidavit		
6.	Opening date of technical bid	29.04.2024	11 :00 hours

#### NOTICE INVITING TENDER

Tenders are invited under two bid system from established and reputed catering agencies (with sufficient experience of running canteens) to run the Staff Canteen at EPFO Bhavishya Nidhi Bhavan, No. 13, Raja Ram Mohan Roy Road, Bangalore -560 025. Interested companies/ firms having good reputation may download the tender forms from the Organisation's website: <a href="https://www.epfindia.gov.in">www.epfindia.gov.in</a>

#### 2. Validity of Tender

The tender shall remain valid for a period not less than 180 days after the deadline specified for submission of bids.

#### 3. Process of bidding

Bid offers prepared in accordance with the procedures in annexure 1, 2 and 3 should be submitted for Invitation to Bid. The bidders/Contractors are advised to follow the instructions provided in the Bid Document under Instructions to the Bidders/Contractors to avoid Rejection of Bids.

Canvassing by the Bidder in any form, unsolicited letter and post-tender correction may invoke summary rejection with forfeiture of EMD. Conditional tenders will also be rejected.

#### 4 Evaluation of tender:

- A. The bids shall be ranked keeping in view the marks obtained on a scale of 100 marks during evaluation of bids. The financial bids of only those successful bidders who obtain minimum 70% points i.e. 70/100 in technical evaluation will be opened for further evaluation.
- B. The work will be awarded to the bidder whose bid has been determined to be technically qualified in terms of Para 'A' above and who has offered the lowest financial bid.
- 5. Bids are required to be submitted in the format prescribed for Technical Bid & Financial Bid. Financial Bids of only those bidders, who have been declared technically qualified, will be opened.
- 6. Demand Draft of Rs.25,000/- (Rupees Twenty-Five Thousand Only) as Earnest Money drawn in favour of RPFC, Bengaluru (Malleswaram), sealed in an envelope super-scribed with "Tender for CANTEEN and CATERING SERVICES in EPFO, BNG (Malleswaram), Bhavishya Nidhi Bhavan, No. 13, Raja Ram Mohan Roy Road, Bangalore -560 025 should be sent in the name of RPFC-II, (Admin) before the closing date. EMD of all bidders will be returned without interest after the completion of tender process and award of contract.
- 7. The Bidders can visit this office on any working day during working hours to see the space and facilities available for running canteen or send their queries if any, by e-mail only at email id: <a href="mailto:ro.bangalore2@epfindia.gov.in">ro.bangalore2@epfindia.gov.in</a> before 24.04.2024.

REGIONAL PF COMMISSIONER -II/OIC RO, BENGALURU(MALLESWARAM)

#### General Terms & conditions for providing canteen and Catering services:

- 1. The contractors should have valid Trade License and valid Food License for operation/running of the canteen and Catering. The contractor should have at least 3 years of experience in the catering business, out of which at least 1 years' experience should be in running the canteen of a reputed Govt. organization, PSU and Private Organizations.
- 2. (a) Space: Accommodation will be provided by the EPFO for running the canteen and Catering.
  - (b) Electricity: Electricity will be provided free of cost for the use of power consumption only for refrigerator, hot-case, etc.
  - (c) Water shall be supplied to the contractor free of cost.
  - (d)Utencils etc
  - (e) Stoves, Chimney, Refrigerator, exhaust fans etc
- 3. The Contract will be initially for a period of one year and further extendable for a period up to two years. After the expiry of the first twelve months, the EPFO will evaluate the performance of services provided by the contractor. If the services are found satisfactory, the EPFO reserves the right to extend the contract for period up to two years on the same terms & conditions. EPFO also reserves the right to terminate the contract, at any time during the currency of contract by giving 10 days' notice to the Contractor.
- 4. The contractor has to ensure that canteen premises is used only for the purpose of running the canteen and catering services for the EPFO RO, Bengaluru(Malleswaram) and not for any other purpose in any manner. The Contractor himself and/or his worker should not use the premises for any other business purpose. The Contractor shall not be authorized for any kind of sub-letting the premises in any manner.
- 5. The Contractor will be provided with the canteen premises and furniture as available in the EPFO office. The maintenance and upkeep of premises, furniture and fixtures will be the sole responsibility of the contractor. In case any damage is caused to any of the item which is provided due to mis-handling, the item of the same quality shall be replaced by the contractor.
- 6. The Contractor shall be responsible for running the canteen as per the rules applicable and ensure the compliance of the provisions of Employees' Provident Fund Act and ESI Act and rules framed there under and other relevant statutes including Municipal Rules and Regulations, relating to the canteen in force from time to time, during the subsistence of the Contract (where applicable). The contractor shall obtain necessary license to run the canteen from FSSAI.
- 7. The Contractor shall employ his own canteen staff, provide them clean uniform at his own cost and shall be responsible for timely payment of their wages/salary directly in their bank accounts. The contractor will also be responsible to deduct and pay EPF as per rules and also extend medical facilities etc. as per statutory rules in force from time to time. EPFO shall not be responsible in any manner (where applicable).

- 8. The Contractor shall procure and use all fresh and standard/good quality food material, eatables, etc. necessary for running the canteen at his own costs. The quality of food shall be maintained in consultation with the EPFO and the decision of the EPFO in respect of quality of food shall be final.
- 9. The Contractor shall also undertake and ensure that all the raw material including milk etc. shall be available during the course of the working hours of the EPFO and he shall also arrange to supply the food items tea, coffee, lunch, dinner etc. even beyond the working hours and/or on holiday, if required by the EPFO, at the same rate.
- 10. The contractor shall provide the canteen/catering services normally on five days a week and will also provide the said services on holidays or late hours in the office, The EPFO will give requirement of services on holidays/late hour12 hours in advance.
- 11. The successful bidder shall have to deposit Rs. 25000.00 (Rupees Twenty five thousand only) as Security Deposit/Performance Guarantee at the time of award of contract which shall remain valid for the entire period of the engagement and no interest shall be paid upon the same. If the contractor withdraws his services and/or fails to discharge his services up to the satisfaction of the management the said security shall be forfeited.
- 12. EMD of all bidders will be returned without interest after the completion of tender process and award of contract.
- 13. The Contractor or his manager who should be qualified and professionally experience must be available in the canteen at all times to attend the complaint, if any.
- 14. The oil/ghee and other ingredients to be used shall be from amongst the brands as suggested by the committee set up by EPFO for this proposal. If no suggestions are made, it should have FPO/AGMARK marking and shall be open to inspection of the authorized committee of the EPFO.
- 15. The contractor will be responsible for maintaining cleanliness inside and around the canteen.
- 16. The selected vendor should also provide food products less than or equal to the MRP. The rate for per cup tea/coffee shall be quoted in financial bid by the vendor.
- 17. The tentative list of items to be provided is at financial bid Format. However, EPFO may change the list as per mutual discussion with the selected vendor any time.
- 18. The selected vendor has to cook the food in the premises of the EPFO RO, Bengaluru (Malleswaram) Canteen Only.
- 19. All books of accounts, registers and any other documents used in connection with running of the canteen shall be maintained by contractor at his own cost and the same shall be produced for inspection either on demand by the MCI/ESIC/ Provident Fund Authorities/Municipal Authorities or any other official Agency/ officer authorized by the Competent Authority in this connection (where applicable).
- 20. The contractor will settle and pay all Municipal and other statutory taxes, if any, to the concerned authorities.

- 21. It will be obligatory on the part of the contractor to sign the offer and other documents for all the component's & parts. After the work is awarded, the Contractor has to enter into an agreement for work awarded on a non-judicial stamp paper of required value at his own cost within ten working days from the date of receipt of acceptance order or before the work is undertaken.
- 22. The contractor should verify the character and antecedents of all the persons employed, through local police and shall submit a certificate to this effect.
- 23. Due to any unforeseen reason, if the canteen is closed for some times, & shall be the responsibility of the contractor to provide food to the employees on the same cost as has been agreed in the tender terms.
- 24. If in the opinion of the Committee the works is delayed by:
  - a. Force majeure.
  - b. Reasons of civil commotion, combination of workers on strike or lock-out affecting any of

the building trades.

- c. In consequence of the Agency for not having received in due time necessary instructions from the Committee for which he shall have specifically applied in writing.
- d. Reasons of Committee instruction.

The Committee shall make a fair and reasonable extension of time for completion of the contract works. Upon the happenings of any such event causing delay, the Agency shall immediately give notice thereof in writing to RPFC-II (Admin) but shall nevertheless use constantly his best endeavours to prevent or make good the delay and shall do all that may be reasonably required to the satisfaction of the Committee to proceed with the works.

- 25. All disputes, differences, claims and demands arising under or pursuant to or touching the contract shall be referred to the arbitrator to be appointed by the EPFO. The award of the sole arbitrator shall be final and binding on both the parties under provisions of the Arbitration and Conciliation Act, 1995 or any statutory modifications on re-enactment thereof as in force. Place of such arbitration proceedings shall be at EPFO, RO, Bengaluru.
- 26. Payment:
  - (a) No advance/ part payment will be made. Payment will be made by the individual consumer.
  - (b) EPFO will make payment in respect of those items for which work order is issued by the authorized officer.
- 27. EPFO will form a committee for the monitoring and smooth functioning of canteen and catering services.
- 28. EPFO, RO, Bengaluru (Malleswaram) reserves right to get outside Caterers for specific occasions
- 29. Fruits/juice Counter may be kept.

- 30. Package Cool drinks, Buttermilk, etc. Namkeen, Sweets, Chocolates and confectionary items.
- 31. Quantity mentioned in the financial bid is tentative and the EPFO may increase or decrease the quantity as per actual requirements.

#### Special Conditions of Service:

- a) The Contractor will ensure that its servicing and cooking staff washes hands with soap after use of the rest rooms & before cooking/serving of food.
- b) The Contractor should ensure no re-use of leftover foods from the previous day. Left- over food should be disposed-off appropriately, within one hour from the completion of the relevant service hours.
- c) Items such as sandwiches, burgers, French fries which can be consumed outside the cafeteria premises shall be served in appropriate and convenient packing.
- d) Ensure all employees are free of any contagious diseases or ailments.
- e) Ensure all employees are well mannered and display courteous behaviour.
- f) Ensure pest control administration periodically (rats/ mice/ flying Insects. Crawling Insects), but not with aerosol based anti-pest sprays that could get in the food.
- g) Operation of canteen is subject to regular (every week) inspections by the committee appointed by the EPFO to ensure all points are adhered to. Periodic checking/ performance audit by a monitoring committee shall also be carried out to evaluate the performance of the caterer on standards of hygiene, cleanliness and health.
- h) Any violation to the terms and conditions of the contract shall attract penalty on the contractor which shall be decided by the management of the EPFO and the same shall be acceptable to the contractor.

#### CRITERIA FOR ELIGIBILITY

- 1. Bidder should have minimum 1 years' experience, on the date of submitting the tender, in providing catering services for full day meals for at least 100 persons to the Academic Institutions of reputed training centre/ Canteens/ Hostel Mess in central govt, department State govt. Department/ Public Sector undertaking Including public sector banks.
- 2. Turnover of the applicant from catering Services (as mentioned in 1 above) during the last years should not be less than Rs. 5 lakhs per year.
- 3. Bidder should be involved in catering assignments with total annual billing of at least Rs. 10 lakhs in various assignment during each last three financial years.
- 4. Proprietor/ One of the partners/ one of the Directors of the applicant firm should possess a degree/ diploma in Hotel Management, Catering and Nutrition from a reputed Institute in India. Attested copy of degree/ diploma should be enclosed.

- 5. Bidder should have valid GST No. and PAN No. (where applicable).
- 6. Should have ESIC and EPF Registration No. (where applicable).
- 7. Should have a license of FSSAI and should be registered with Shops and Establishments Act. 8. Bidder should have well-established office in Bengaluru.

#### CRITERIA FOR EVALUATION OF THE BID

- A. The bids shall be ranked keeping in view the marks obtained on a scale of 100 marks during evaluation of bids. The financial bids of only those successful bidders who obtain minimum 70% points i.e. 70/100 in technical evaluation will be opened for further evaluation.
- B. The work will be awarded to the bidder whose bid has been determined to be technically qualified in terms of Para 'A' above and who has offered the lowest financial bid.
- C. (i) Criteria for evaluation of the technical bid/performance of contractors for pre-eligibility

Sr.	Attribute	S	Evaluation
No.			
1	Financial	Strength	15 Marks
	(i) Annua	(last year) Turnover 10 Lakhs	
2.	Experienc	e (atleast 1 year)	15 Marks
	(i)Similar	works contract of total value 8 lakhs or more	
3.	Performar	nce Certificates from Existing clients similar jobs of Rs.15	30 Marks
	Lakh or m	ore	
4.	Performar	nce of works(Quality) based on report/ assessment by the	30 Marks
	visiting o	committee/ presentation (Quality of food, Hygiene,	
	cleanliness feedback from the client, service quality, efficiency in		
	handling o	eash transactions)	
	(i)	Excellent -30	
	(ii)	Very good – 25	
	(iii)	Good -20	
	(iv)	Fair – 10	
	(v)	Poor -0	
5.	Personnel	and Establishment (list of personnel actually deployed as	Max 10 Marks
	various site with their EPF No.		Employees less than
	(i)	Skilled	10 – (5 Marks)
	(ii)	Semi-skilled	Employees equal or
	(iii)	Unskilled	above 10 - (10
			Marks)

#### (ii) Financial bid evaluation: -

- A. The financial bids of only those successful bidders will be opened who obtain minimum 70% points i.e. 70/100 in technical evaluation.
- B. The work will be awarded to the bidder whose bid has been determined to be technically qualified in terms of Para 'A' above and who has offered the lowest total cost. The total cost will be calculated on per day basis.

# Proposed items for Canteen and Catering Services (Breakfast & lunch) Financial Bid Format Food Chart - Breakfast

		reakfast (in casserole) Vegetarian	Qτγ	RATE
		Veg. Cutlets-2 nos	100 gms.	
(a)	Bread Butter & Cutlet OR	2 bread slices with 10 gms butter chiplet of total weight	70 gms.	
		Tomoto Ketchup sachet. Salt/Pepper	15 gms	
	Idli & Vada OR	Idli(4 nos.)	200 gms.	
45-1		Urad Vada (4 nos.)	120 gms.	
(b)		Sambar & Chutney (packaged separately)	50 gms.	
	Upma & Vada OR	Upma	100 gms.	
(.)		Urad Vada (4 nos.)	120 gms.	
(c)		Sambar & Chutney (packaged separately)	50 gms.	
	Pongal & Vada OR	Pongal	200 gms.	
(d)		Urad Vada (4 nos.)	120 gms.	
		Chutney (packaged separately)	50 gms.	
	Dosa	Dosa	200 gms.	
(e)		Sambar	100 gms.	
		Chutney/Potato Palya	50 gms.	-

#### FOOD-CHART Lunch

S. No.	Food items	Qty.	RATE
1	Thali Plate	2 chapattis (30 grams each), vegetable 100 – grams, green vegetables 100 – grams, pulses – 100 grams, rice 100 – grams, sambar-100grams.  Papad 1 – curd, sugar and salad	
2	Rice + Dal	Pulses – 200 grams, Rice – 200 grams	
3	Extra Chapati	1 chapati (30g each)	
4	extra vegetable	100 grams	
5	extra pulses	100 grams	
6	extra rice	100 grams	

#### FOOD CHART- MORNING AND EVENING COFFEE & TEA

FOOD		RATE	
1	Standard tea (150 ml)		
2	Filtered Coffee (150 ml)		
3	ANY SNACKS	THE HOTEL	

Note: All taxes must be included in the unit rates.