

School of Planning and Architecture
(An National Importance Institution of Ministry of Education, Govt. of India)
Neelbad Road, Bhauri, Bhopal - 462 030 (MP)

NOTICE INVITING TENDER (NIT)

Tender for Operating and Managing the Institute Canteen at SPA Bhopal

Tender No.: SPAB/Estate/Canteen/2026-27/04

Date:07.08.2026

NOTICE INVITING TENDER

School of Planning and Architecture, Bhopal invites **bids under Two Bid System (Technical Bid & Financial Bid)** from eligible agencies/firms/companies/proprietorship concerns having experience in operating institutional canteens for **running, operating and managing the Institute Canteen inside SPA Bhopal Campus.**

The contract shall be awarded on the basis of **Highest marks scored in technical evaluation and presentation** among technically qualified bidders.

The selected agency should provide hygienic, nutritious and reasonably priced food to students, faculty, staff, guests and visitors.

1. Brief Details

Particular	Details
Name of Work	Running and Management of Institute Canteen
Institute	School of Planning and Architecture, Bhopal
Location	SPA Bhopal Campus
Approximate Area	110 Sq.m.
Estimated Footfall	Approximately 250 persons/day
Contract Type	License Agreement
Contract Period	Initially for 01 Year (Extendable by another 02 Years on satisfactory performance)
Bid System	Two Bid System
Method of Selection	Highest Scorer in Technical Evaluation and presentation
Tender Fee	Nil
EMD	₹1,00,000/-
Performance Security	5% of Annual Contract Value
Bid Validity	180 Days

2. Critical Dates

Activity	Date
Publishing of Tender	07.08.2026
Start of Bid Submission	07.08.2026
Pre-Bid Meeting	13.08.2026
Last Date of Submission	21.08.2026 by 5:00PM
Opening of Technical Bid	25.08.2026
Presentation	28.08.2026

3. Submission of Bids:

The proposals duly completed and signed be submitted in a sealed cover superscribing “Tender for Operating and Managing the Institute Canteen at SPA Bhopal”

and should reach at following address on or before 5:00 PM of 17.08.2026.

Addressed to: The Registrar, School of Planning and Architecture, Bhopal, Neelbad Road, Bhauri, Bhopal, PIN-462 030 (M.P.) by speed post OR should be put in a Tender Box kept in at Main Gate, SPA Campus, Bhauri, Bhopal

Bids received after the due date shall be summarily rejected.

4. Scope of Work

The successful bidder shall operate and manage the Institute Canteen for approximately **250 users per day** including Students /Faculty /Officers /Staff /Guests /Visitors /Participants during conferences/ workshops /Summer schools and special events

The agency shall provide:

- Breakfast
- Lunch (if required)
- Evening Snacks
- Tea/Coffee
- Dinner (if required)
- Fresh Juices
- Packaged Food
- Bakery Items
- Seasonal Food Items
- RO Drinking Water

5. Procurement Method

The procurement shall be governed by:

- General Financial Rules (GFR), 2017
- Manual for Procurement of Consultancy & Other Services, 2022
- Food Safety and Standards Act
- FSSAI Regulations

- Labour Laws
- New Labour Codes
- Shops & Establishment Act
- GST Act
- Other applicable statutory provisions

6. Eligibility Criteria

6.1 Technical Eligibility :

(i) The bidder should one of the following and registered under applicable law:

- Proprietorship
- Partnership
- LLP
- Company
- Cooperative Society

(ii) The bidder should have successfully operated at least One institutional canteen serving minimum **200 persons/day** during the last three years.

OR

Two institutional canteens serving minimum **150 persons/day** during the last three years.

6.2 Financial Capacity

Average Annual Turnover during last three financial years shall not be less than **₹50 Lakhs** supported by Chartered Accountant certificate.

6.3 Mandatory Registrations

The bidder must possess:

- GST Registration
- PAN
- FSSAI License
- Shop & Establishment Registration
- Labour Registration
- EPF Registration
- ESIC Registration

6.4 Blacklisting

The bidder should not have been blacklisted /debarred /banned by any Government Department, PSU or Autonomous Institution during the last five years.

7. Bid Security (EMD)

The bidder shall furnish **₹1,00,000/-** through Bank Guarantee //Demand Draft /Online payment. MSME exemptions shall be applicable only as per Government of India guidelines.

8. Performance Security

The successful bidder shall furnish **5% of Annual Contract Value** within 15 days of issue of Letter of Acceptance. The Performance Security shall remain valid till sixty days after completion of the contract including extensions.

9. Bid Validity

The bid shall remain valid for **180 days** from the date of opening of Technical Bid.

10. Earnest Money Forfeiture

EMD shall be forfeited if:

- Bid is withdrawn
- Bidder refuses award
- False information is submitted
- Performance Security is not deposited
- Agreement is not signed

11. Performance Evaluation

The contractor shall be evaluated monthly based on:

- Food Quality
- Taste
- Hygiene
- Behaviour of Staff
- Timely Service
- Complaint Resolution
- Menu Compliance
- Student Feedback
- Cleanliness
- Price Compliance

Minimum Performance Score: **80%** for continuation of contract.

12. Inspection Committee

SPA Bhopal may constitute **Institute Canteen Monitoring Committee** or may authorize any of the officials who may inspect the canteen at any time without prior notice.

13. Basis of Award

The contract shall be awarded to the technically qualified bidder who will score the highest marks in Technical Evaluation and performance in Presentation, subject to acceptance by Competent Authority.

SECTION - II

DETAILED SCOPE OF WORK

1. Objective

The objective of this contract is to provide hygienic, nutritious, affordable and quality food services to the students, faculty members, officers, staff, contractual employees, guests and visitors of School of Planning and Architecture (SPA), Bhopal.

The contractor shall operate, manage and maintain the Institute Canteen as a professional food service establishment in accordance with FSSAI Regulations, Government of India guidelines and directions issued by SPA Bhopal from time to time.

The expected average footfall is **approximately 250 persons per day**. However, SPA Bhopal does not guarantee any minimum business.

2. Scope of Services

The successful bidder shall provide complete canteen services including but not limited to:

A. Food Preparation

- Breakfast
- Lunch (if required)
- Evening Snacks
- Dinner (if required)
- Tea/Coffee
- Fresh Juices
- Milk
- Lassi
- Butter Milk
- Seasonal beverages

B. Ready-to-Eat Items

- Sandwiches
- Burgers
- Pizza
- Patties
- Bakery Items
- Cakes
- Muffins
- Cookies
- Biscuits

C. South Indian Items

- Idli

- Vada
- Plain Dosa
- Masala Dosa
- Uttapam
- Upma

D. North Indian Items

- Poori Bhaji
- Chole Bhature
- Paratha
- Stuffed Paratha
- Rajma Rice
- Kadhi Rice
- Paneer Dishes

E. Fast Food

- Noodles
- Fried Rice
- Pasta
- Manchurian
- Spring Rolls

F. Packaged Items

Only branded products shall be sold.

Examples:

- Biscuits
- Chocolates
- Fruit Juices
- Packaged Drinking Water
- Soft Drinks
- Ice Cream

No expired or damaged products shall be stocked.

3. Infrastructure to be Provided by SPA Bhopal

SPA Bhopal shall provide the following infrastructure on "As Is Where Is" basis:

- Built-up canteen premises
- Kitchen area
- Dining Hall
- Serving Counter
- Washing Area
- Water Connection
- Electrical Connection

- Drainage Connection
- Existing Civil Infrastructure

The successful bidder shall inspect the premises before submitting the bid. No claim regarding insufficiency of infrastructure shall be entertained after award of work.

4. Infrastructure to be Arranged by Contractor

The contractor shall provide at his own cost:

Kitchen Equipment

- LPG Range
- Commercial Burners
- Cooking Vessels
- Deep Freezer
- Refrigerator
- Display Counter
- Hot Case
- Bain Marie
- Dough Kneader
- Mixer Grinder
- Microwave
- Exhaust Hood
- Chimney
- SS Preparation Tables

Dining Area

- Stainless Steel Tables
- Chairs
- Dustbins
- Drinking Water Dispenser
- Hand Wash Units

Service Equipment

- Crockery
- Cutlery
- Serving Trays
- Food Grade Storage Containers

All equipment shall conform to BIS/FSSAI standards.

5. Utilities

The contractor shall pay:

- Electricity Charges (actual consumption)
- Water Charges (if applicable)

- LPG
- Internet
- Telephone
- Pest Control
- Garbage Disposal Charges

6. Operating Hours

The canteen shall remain open throughout the year. Minimum operating hours:

Service	Timing
Breakfast	8:00 AM - 10:30 AM
Lunch (if required)	12:00 Noon - 3:00 PM
Snacks	4:00 PM - 7:00 PM
Dinner (if required)	7:30 PM - 10:00 PM
Tea/Coffee	Throughout operational hours

SPA Bhopal may modify timings during examinations, admissions, workshops or conferences.

7. Staffing Requirements

The contractor shall deploy adequate manpower. Minimum deployment:

Position	Minimum Number
Manager	1
Head Cook	1
Assistant Cook	2
Helpers	3
Cleaning Staff	2
Cashier	1

Total minimum manpower: **10**

Additional manpower shall be deployed during institute events.

8. Uniform

Every employee shall wear Clean Uniform, Apron, Hair Net, Head Cap, Face Mask (whenever required), Hand Gloves, Identity Card and Safety Shoes.

9. Medical Fitness

Every employee must possess:

- Medical Fitness Certificate
- Annual Health Check-up
- Vaccination as prescribed by local health authority

Employees suffering from contagious diseases shall not be deployed.

10. Police Verification

The contractor shall submit Police Verification Certificates of every deployed employee before commencement of work.

Replacement staff shall also undergo police verification.

11. Housekeeping

The contractor shall ensure:

- Continuous cleaning of kitchen
- Continuous cleaning of dining hall
- Cleaning of wash basins
- Cleaning of tables after every use
- Cleaning of floor every two hours
- Toilet cleanliness (where assigned)

12. Waste Management

The contractor shall implement proper waste segregation. Separate bins shall be provided for Wet Waste / Dry Waste / Recyclable Waste / Plastic Waste. Food waste shall never be disposed into drains.

OPERATING STANDARDS

13. Service Standards

The contractor shall ensure:

- Maximum waiting time: 10 minutes
- Fresh food preparation
- Uniform serving size
- Courteous behaviour
- Token or digital billing
- Adequate seating
- Continuous drinking water availability

14. Quality Standards

Food shall be Fresh, Hygienic, Nutritious, properly cooked, Free from adulteration, Free from insects, Free from foreign particles. Only AGMARK/ISI/FSSAI approved ingredients shall be used.

15. Oil Usage

Only branded refined edible oil shall be used. Reuse of cooking oil beyond FSSAI limits shall be prohibited. Vanaspati or hydrogenated fats shall not be used unless specifically permitted.

16. Drinking Water

Only RO + UV purified drinking water shall be supplied. Water quality shall be tested every six months.

MENU

(The Institute reserves the right to modify the menu.)

Tentative Menu

List of items **not to be considered for the selection of the bidder**. However, the bidder must provide rates for these items also for consideration for selection of bid by the committee, these prices will be fixed for the duration of the contract or as decided by the Administration department:

(A) BREAKFAST ITEMS	
Items	Price per plate/person (including GST)
Poha (100 Grams)	
Upma	
Chilla with paneer	
Appey 6pcs	
Aloo parantha only (01)	
Gobhi Parantha only (01)	
Paneer parantha only (01)	
Alloo puri with sabzi (4 pooris)	
Bread omlette with 2 bread slices and 1 egg	
Sandwich veg cheese	
Idli sambhar 4 pcs	
Idli sambhar 2 pcs	
Vada Sambhar 4 pcs	

Vada sambhar 2 pcs	
Maggie Veg	
Maggie Egg	
Egg Bhurji	
Omelette (2eggs)	
Boil Egg	
Half Fry	
Butter/Jam Toast	
Sandwich Plain	
Grill Sandwich	
Cheese Grill Sandwich	
Kachori	
Uttapam	
(B) EVENING SNACKS	
Paneer cutlets	
Dahi cholay 2 pcs	
Alloo samosa 2 pcs	
Samosa (Alu + matar + paneer)	
Assorted pakodas 8 pcs	
Paneer pakoda 2 pcs	
Veg Cutlet	

Note: The vendor will manage different counters and utensils for serving of veg and Non-veg food.

Packaged Items

Only products having minimum 60 days shelf life shall be stocked.

PRICING POLICY

17. General Principles

- The canteen shall operate on a "**No Excessive Profit**" basis.
- Food prices shall be reasonable and student-friendly.
- The approved menu and price list shall be displayed prominently.
- No overcharging shall be permitted.

18. Price Revision

The contractor shall not revise prices without prior written approval of SPA Bhopal.

19. Display of Rates

The following shall be displayed prominently:

- Menu
- Approved Prices
- Complaint Number
- FSSAI License
- GST Registration
- UPI QR Code
- Emergency Contacts

HYGIENE REQUIREMENTS

The contractor shall comply with FSSAI Schedule-4 requirements.

Daily Requirements

- Hair Net
- Gloves
- Uniform
- Sanitized Kitchen
- Covered Dustbins
- Clean Utensils
- Pest-free Kitchen

Weekly Requirements

- Deep Cleaning
- Refrigerator Cleaning
- Exhaust Cleaning
- Pest Control Inspection

Monthly Requirements

- Water Tank Cleaning
- Chimney Cleaning
- Kitchen Audit
- Food Quality Audit

SERVICE LEVEL AGREEMENT (SLA)

Key Performance Indicators (KPIs)

Parameter	Target
Food Availability	100%
Fresh Food	100%
Complaint Resolution	Within 24 Hours
Dining Area Cleanliness	100%
Kitchen Hygiene	100%
Uniform Compliance	100%
Digital Payment Availability	100%
Drinking Water Availability	100%
Food Safety Compliance	100%
Customer Satisfaction	Minimum 90%

Service Credits / Penalties

Default	Penalty
Overcharging	₹5,000 per occurrence + refund to customer
Poor hygiene	₹2,000-₹10,000 depending on severity
Sale of expired food	₹25,000 and possible termination
Repeated customer complaints	₹1,000 per substantiated complaint after the third complaint in a month
Absence of approved menu/rate list	₹2,000 per day
Non-functional digital payment facility	₹1,000 per day
Delay in opening beyond approved time	₹1,000 per hour (or part thereof)
Unauthorised closure	₹10,000 per day and further action as per contract
Failure to maintain minimum manpower	₹500 per missing employee per day
Use of banned plastic items	₹5,000 per occurrence

Performance Review

- Monthly inspections SPA Bhopal officials.
- Quarterly performance review based on complaint records, hygiene audits, and user feedback.
- A performance score below **80%** in two consecutive quarters may lead to issuance of a notice for improvement.
- Continued unsatisfactory performance despite corrective action may result in termination of the contract in accordance with the tender conditions.

SECTION - III

GENERAL & SPECIAL CONDITIONS OF CONTRACT

1. Nature of Contract

- i. The contract is purely to **Operate and management of the Institute Canteen.**
- ii. No tenancy, leasehold right, ownership or easement shall accrue to the contractor.
- iii. The allotted premises shall remain the exclusive property of SPA Bhopal.
- iv. The contractor shall have only the right to use the premises for the purpose specified in this tender.

2. Contract Period

The contract shall initially remain valid for **one (01) year**. The contract may be extended for another **Two (02) years** on yearly basis subject to:

- Excellent Performance
- Mutual Consent
- Requirement of Institute
- Approval of Competent Authority

Extension shall not be claimed as a matter of right.

3. Commencement of Services

The successful bidder shall:

- Execute Agreement within **15 days**
- Deposit Performance Security
- Take possession of premises
- Start services within **15 days** from issue of Work Order.

Failure shall invite cancellation of award.

4. License Fee

The successful bidder shall pay the quoted Monthly License Fee every month. Payment shall be made on or before the **7th day** of every month. Delay shall attract:

- Interest @ 12% per annum, and
- Penalty of ₹1,000 per day.

Continuous default for two months may result in termination.

5. Utility Charges

The contractor shall pay actual charges towards:

- Electricity
- Water (where applicable)
- LPG
- Internet
- Telephone
- Waste Disposal
- Any Municipal Charges

Separate meters may be installed wherever feasible.

6. Security Deposit

Performance Security shall remain valid throughout the contract period.

SPA Bhopal may deduct:

- Penalties
- Damages
- Outstanding dues
- Utility charges
- Compensation

from the Performance Security.

7. No Subletting

The contractor shall not:

- Transfer
- Assign
- Mortgage
- Sublet
- Franchise

the canteen without prior written approval. Violation shall result in immediate termination.

8. Institute's Right of Inspection

SPA Bhopal reserves the right to inspect:

- Kitchen
- Store
- Dining Hall
- Equipment
- Documents
- Raw Materials
- Staff Records

at any time. No prior notice shall be necessary.

9. Contractor's Responsibilities

The contractor shall:

- Maintain uninterrupted service
- Ensure adequate stock
- Maintain quality
- Replace rejected food immediately
- Maintain discipline
- Ensure proper customer behaviour
- Follow Institute instructions

10. Prohibited Activities

The contractor shall not:

- Sell tobacco products
- Sell alcohol
- Sell narcotics
- Sell prohibited medicines
- Store inflammable materials
- Conduct political activity
- Conduct religious activity
- Use loud music
- Display advertisements without permission

11. Statutory Compliance

The contractor shall comply with:

- Food Safety & Standards Act
- FSSAI Regulations
- Shops & Establishment Act
- GST Act
- All labour codes
- Sexual Harassment at Workplace Act
- Fire Safety Regulations
- Solid Waste Management Rules
- Plastic Waste Management Rules
- Local Municipal Bye-laws

The contractor shall indemnify SPA Bhopal against any liability arising from non-compliance.

12. Labour Compliance

The contractor shall:

- Labour Codes
- Deposit EPF

- Deposit ESI
- Maintain attendance
- Maintain wage register
- Issue wage slips
- Maintain leave records
- Maintain overtime register

SPA Bhopal may verify records at any time.

13. Food Safety Compliance

The contractor shall:

- Maintain valid FSSAI License
- Maintain temperature logs
- Maintain food sample register
- Maintain supplier records
- Maintain purchase invoices
- Maintain pest control records

Food samples may be drawn by SPA Bhopal.

14. Environmental Compliance

The contractor shall:

- Avoid single-use plastic
- Use biodegradable packaging wherever possible
- Segregate waste
- Minimize food waste
- Ensure proper oil disposal
- Promote sustainability

15. Fire Safety

The contractor shall install and maintain:

- ABC Fire Extinguishers
- Fire Blankets
- Emergency Exit Signage
- LPG Leak Detector
- Smoke Detector (where applicable)

All staff shall be trained in fire safety.

16. Insurance

The contractor shall obtain at its own cost:

- Public Liability Insurance

- Employee Accident Insurance
- Fire Insurance for contractor-owned equipment

Copies shall be submitted before commencement.

17. Confidentiality

The contractor shall maintain confidentiality regarding:

- Institute records
- Student information
- Financial information
- Security arrangements

No information shall be disclosed without written permission.

18. Institute Property

Furniture, fixtures, electrical fittings and civil works handed over by SPA Bhopal shall be maintained in good condition.

Any damage beyond normal wear and tear shall be repaired or replaced by the contractor at its own cost.

19. Contractor's Equipment

All equipment brought by the contractor shall remain its property. Removal shall be permitted only after:

- Clearance of dues
- Joint inspection
- No Dues Certificate

PENALTY MATRIX

20. Service Deficiency Penalties

Sl. No.	Nature of Default	Penalty
1	Sale of expired food	₹25,000 + seizure + termination proceedings
2	Food poisoning due to negligence	Up to ₹1,00,000 + immediate suspension + legal action
3	Overcharging	₹5,000 per occurrence + refund
4	Poor hygiene	₹2,000-₹10,000

5	Absence of staff uniform	₹500 per employee
6	No hair cap/gloves	₹500 per employee
7	Kitchen not cleaned	₹3,000
8	Dining hall dirty	₹2,000
9	Garbage accumulation	₹3,000
10	Improper waste disposal	₹5,000
11	Use of poor-quality raw material	₹10,000
12	Sale of adulterated food	Immediate termination + legal action
13	Absence of complaint register	₹1,000
14	Non-display of menu/rates	₹2,000
15	Failure to maintain RO drinking water	₹5,000
16	Unauthorized price revision	₹10,000
17	Unauthorized closure	₹10,000 per day
18	Delay in opening	₹1,000 per hour
19	Shortage of manpower	₹500 per person/day
20	Non-functional POS/UPI facility	₹1,000/day

Repeated violations may lead to enhanced penalties and contract termination.

PERFORMANCE MONITORING

21. Monitoring by committee

SPA Bhopal may constitute a committee or authorize its officials to:

- Conduct surprise inspections
- Review hygiene
- Review quality
- Verify complaints
- Recommend penalties

- Recommend extension/termination

22. Monthly Performance Evaluation

The contractor shall be evaluated on a 100-point scale:

Parameter	Marks
Food Quality	20
Taste & Freshness	15
Hygiene	20
Behaviour of Staff	10
Availability of Menu	10
Cleanliness	10
Complaint Handling	10
Timely Service	5

Minimum acceptable score: **80 marks**.

23. Customer Feedback

SPA Bhopal may:

- Install QR-code feedback systems
- Conduct online surveys
- Maintain suggestion registers
- Carry out random inspections

Feedback shall be considered while evaluating performance.

TERMINATION

SPA Bhopal may terminate the contract by giving **30 days' notice** for reasons including persistent poor performance, repeated contractual breaches, insolvency, or failure to comply with statutory obligations.

However, the Institute may terminate the contract **immediately without notice** in cases involving:

- Sale of adulterated or unsafe food
- Food poisoning attributable to contractor negligence
- Fraud or submission of forged documents
- Unauthorized subletting
- Use or sale of prohibited substances (tobacco, alcohol, narcotics)

- Serious threats to campus safety or security

The contractor may seek termination by giving **90 days' written notice**, subject to clearance of all dues and smooth handover.

FORCE MAJEURE

Neither party shall be liable for failure to perform obligations due to events beyond reasonable control, including:

- Natural disasters
- War
- Riots
- Epidemics/Pandemics
- Government restrictions
- Court orders
- Major utility failures not attributable to the contractor

The affected party shall notify the other party within **7 days** of the occurrence and resume performance as soon as reasonably possible.

DISPUTE RESOLUTION

1. Disputes shall first be referred to the **Registrar, SPA Bhopal** for resolution.
2. If unresolved within **30 days**, the matter may be referred to the **Director, SPA Bhopal**, whose decision on administrative matters shall be final before arbitration.
3. Courts at **Bhopal** alone shall have jurisdiction over matters arising from the contract.

SECTION - IV

TECHNICAL BID (ANNEXURE-I)

Technical Bid Submission Format

Sl. No.	Eligibility Requirement	Documents Required	Submitted (Yes/No)
1	Covering Letter	On Firm Letterhead	
2	GST Registration	Copy	
3	PAN	Copy	
4	Certificate of Incorporation/Registration	Copy	
5	Partnership Deed/MOA/AOA (where applicable)	Copy	
6	FSSAI Licence	Valid Copy	
7	Shop & Establishment Registration	Copy	
8	Labour Registration	Copy	
9	EPF Registration	Copy	
10	ESIC Registration	Copy	
11	Average Annual Turnover Certificate (Last 3 FYs)	CA Certified	
12	Audited Balance Sheets (Last 3 FYs)	Copies	
13	Experience Certificates	As per Tender	
14	Work Completion Certificates	Copies	
15	Police Verification Declaration	Undertaking	
16	Blacklisting Declaration	Annexure	
17	EMD Proof	Copy	
18	Power of Attorney	If Applicable	
19	Integrity Declaration	Signed	

20	Acceptance of Tender Conditions	Signed Copy	
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TECHNICAL EVALUATION CRITERIA (QCBS-Style Technical Scoring for Qualification)

Minimum Qualifying Marks: 70/100

Criteria	Maximum Marks
Experience in Government Educational Institutions	20
Experience in Institutes having more than 200 users/day	10
Average Annual Turnover	15
Past Performance Certificates	15
Food Safety & FSSAI Compliance	10
Available Infrastructure & Equipment	5
Quality Assurance Plan	5
Presentation before the committee	20

Experience

Experience	Marks
3-5 Years	5/10
5-8 Years	7/14
Above 8 Years	10/20

Turnover

Average Annual Turnover	Marks
₹50-75 Lakhs	5
₹75 Lakhs-₹1 Crore	10
Above ₹1 Crore	15

Experience Certificate Format

(To be issued by Client)

This is to certify that M/s _____ successfully operated the canteen/mess at _____.

Contract Period:

From _____

To _____

Average Daily Footfall:

_____ Persons

Performance:

- Excellent
- Very Good
- Good
- Satisfactory

Food Quality:

Excellent / Good / Average

Timely Payment of License Fee:

Yes / No

Overall Recommendation:

Recommended / Not Recommended

Authorized Signatory

Office Seal

Declaration Regarding Blacklisting

The bidder hereby declares that:

- has not been blacklisted;
- has not been debarred;
- has not been banned

by any Government Department, PSU, Autonomous Body or University during the last five years.

Authorized Signatory

Office Seal

Undertaking

The bidder undertakes that:

- all information submitted is true;
- FSSAI norms shall be followed;
- labour laws shall be complied with;
- no child labour shall be employed;
- statutory dues shall be deposited regularly.

Authorized Signatory