

OFFICE OF THE SUPERINTENDENT, FMMC&H, BALASORE

Letter No. 5430 / S / FMMCH

Date: 15.8.19

To

Sub: - Request for publication of advertisement of Tender Notice for **Diet** of FMMC&H, Balasore for the year 2019-20 with minimum space & minimum letter size -8.

TENDER NOTICE FOR DIET OF FMMC&H, BALASORE FOR THE : YEAR: 2019-20
Sealed tenders are invited from the eligible registered diet preparation & Catering firm to prepare & distribute therapeutic & non- therapeutic diet in the FMMC&H, Balasore on annual contract basis. WSHGS can also apply. The detail terms & conditions, guideline of Diet Menu etc including tender paper format are available in the **OFFICE OF THE DMO-CUM-SUPERINTENDENT, DHH & EX- OFFICIO ADDL. SUPERINTENDENT, FMMC&H, BALASORE** during office hour on all working days till 30.10.2019. Those can also be downloaded from the District website www.baleswar.nic.in & www.blsmch.nic.in. The tenders in prescribed format along with all relevant documents should reach to "The Office of The DMO-Cum-Superintendent, DHH, Balasore" by 31-10-19 up to 5 p.m. through **speed post or Registered post only** & same will be opened on 31-11-19 at 10.30 a.m. in the Conference Hall, DTU, Balasore O/o CDM&PHO, Balasore in the presence of bidders or their authorized representative/s. The envelope should be duly super -scribed on as "Tender for supply of Diet for FMMC&H-2019-20. Authority has every right to accept or reject the tender without assigning any reason thereof.

-Sd-

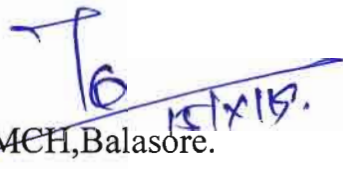
15/8/19

DMO-Cum-Superintendent, DHH, Balasore
DMO- Cum Denuv Suerintendent. FMMC&H. Balasore

MemoNo. 5431 /S/FMMCH

Date: 15 // 10 //2019.

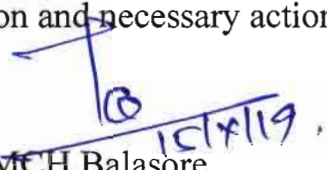
Copy to Notice Board of Collector, Balasore/ A.D.M., Balasore/ S.P., Balasore/ E.O. Municipality/ B.D.O., Sadar/ Principal F. M. College, Balasore/ Sub-Collector, Balasore/ Tahasildar, Balasore/ P.D. D.R.D.A., Balasore/DIPRO, Balasore for information and necessary action (Copy of Tender Call Notice enclosed).


DMO-Cum-Superintendent, FMMCH, Balasore.

MemoNo. 5432 Balasore

Date: 15 // 10 //2019

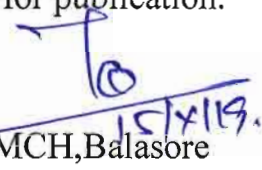
Copy submitted to the District Magistrate, Balasore for information and necessary action.


DMO-Cum-Superintendent, FMMCH, Balasore.

MemoNo. 5433 /S/FMMCH

Date: 15 // 10 //2019.

Copy to Notice Board of Superintendent of FMMC&H, Balasore for publication.


DMO-Cum-Superintendent, FMMCH, Balasore

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FINANCIAL PROPOSAL FORM AS PER MENUE OF DIET

Sl No	Diet Type	Cost per meal (Tiffin, Lunch & Dinner)	Cost per patient per day
01	Pediatric Diet		
02	General Diet		
03	Liquid Diet		
04	Diet for Cancer, TB, Burn patients		
Average cost			

(Rate should be quoted mentioned inclusive of all taxes)

Name of the Bidder / Applicant

Signature

Date & Place

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Tender paper for out sourcing of Diet for 2019 -20 for FMMC&H , Balasore.

Name of the Bidder/Applicant-

1. Whether the Bidder is Agency /NGO/WSHG Group (Attach proof)-
2. The bidder /Outsourced agency should have relevant experience in diet preparation overall management of diet in hospital or similar government and/or non- Government establishment in public or private institutions with proof. & the bidder should have a minimum of 3 years experience in diet preparation, diet service and its supply / services in public or private institution.
3. The bidder should have a Registered/operating office in the District with staff strength not less than 10 members with proof-
4. The agency must be a registered body under appropriate law of the State or Central Government and having the documentary evidence in this regard.
5. Amount of Tender fee deposited (Attach DD)-
6. Amount of EMD deposited (Attach DD)-
7. Financial proposal form dully filled in to be attached-
8. Permanent GST Registration Certificate-
9. Pan No with Copy of Xerox-
10. I.T. return for last three years (2015-2016,2016-2017,2017-2018) and copy of Audit report for the above three years -
11. Valid Labour License (Registration No. & Date) from Labour Department-
12. Valid Food License Certificate -
13. Court affidavit with regard to self declaration (i.e. the agency has not been derecognized/black listed by any State Govt /Union territory/Govt. of India/Govt.organization/no criminal proceeding is pending against them)

Signature of Bidder:

Address:

Telephone /Mob:

Date:

Invitation to Bid:

The Fakir Mohan Medical College & Hospital, Balasore functioning under Department of Health & Family Welfare, Government of Odisha, invites tender from the eligible registered diet preparation and catering firm to prepare and distribute therapeutic and non-therapeutic diet in the concerned public health institution. Women self Help groups (SHGs) can also apply. The bid is asked as per the decision of Department of Health and Family Welfare for outsource the diet preparation and its services to the patients on annual contract basis the eligible firms.

Introduction:

1. This bid is open to agency/agencies and women Self Help Groups [SHGs] satisfying the criteria laid down in this bid document who have the required operational experience in dietary services and its management.
2. The health institution will select an agency, in accordance with the method of selection specified in this bid document.
3. The work details have been mentioned in this bid document for the reference of the bidder and preparing the bid document accordingly.
4. Interested Bidders are invited to submit a "Financial Bid" for providing services required for diet preparation and diet related services as per the standard norm and procedure of the Government of Orissa.
5. The hospital administration is not bound to accept any bid/s, and reserves the right to terminate the selection process at any time prior to the award of the contract, without showing any reason thereby. Keeping the greater interest of in-door patients in mind, the contract of the selected / awarded agency may also be terminated by the hospital administration if prescribed quality standards are not adhered to. However, hospital administration is not bound to show any reason for cancellation of the bidding process or termination of contract.
6. Rs. 2000/- for the tender cost and Rs. 50,000/- as EMD must be deposited along with the Bid documents by demand draft drawn in favour of S.B.S., FMMCH, Balasore payable at Balasore from any Nationalized Bank.
7. The bidder is expected to examine all instructions, forms, terms, specifications and other information in the bid / tender document. Failure to furnish all information required for bidding or to submit the bid may be considered for rejection.
8. The bidder would bear all costs in connection with the preparation of the bid and its submission. The hospital administration would not bear any bid preparation cost and cost for submission of the bid.
9. In case of requirement, the hospital administration would provide required information, based on the request of the bidder, which is necessary for preparing the bid.
10. This bid / tender does not commit to award the contract or to engage any agency through negotiations. Further, no reimbursable cost may be incurred in anticipation of award and in such cases; hospital administration would not be responsible to bear such costs incurred by the bidder.

Eligibility Criteria:

1. The bidder should have a registered / operating office in the district with staff strength not less than 10 members.
2. The bidder / Outsourced agency should have relevant experience in diet preparation overall management of diet in hospital or similar government and/or non- Government establishment in public or private institutions with proof. & the bidder should have a minimum of 3 years experience in diet preparation, diet service and its supply / services in public or private institution.
3. The agency must be a registered body under appropriate law of the State or Central Government and having the documentary evidence in this regard.
4. Permanent GST Registration Certificate with Pan No with photocopy.
5. Valid food license certificate.
6. Court affidavit with regard to self declaration i.e. the agency has not been derecognized/ black listed by any State Govt /Union territory/Govt. of India/Govt. organization/no criminal proceeding is pending against them
7. The Tenderer should have valid Labour License (Registration No. with Date) of Labour Department.
8. The Tenderer should provide proof with the copies of I.T. Return for last three years (2016-2017, 2017-2018, 2018-2019) with copy of Audit Report for above years.
9. EMD of Rs. 50,000/- (Fifty thousand) only in shape of DD in favour of SBS, FMMCH, Balasore should be submitted along with tender. The EMD of unsuccessful tender will be refunded after tender process is over. In case of selected tenderer, the EMD will be refunded after execution of order.
10. In case of SHGS, the hospital administration/Tender Committee is free to take suitable decision and may consider relaxation in the overall eligibility criteria.

Number of Bids:

The bidder can apply only one bid in this tendering / bidding process.

Bid Validity:

The bid would remain valid for a period of 365 days from the date of submission.

Tenure of Contract:

The selected agency / bidder would be initially contracted for a period of one year from the date of award of the contract. Based on the performance and feedback from different stakeholders, the contract may be renewed for another one year, maximum up to 3 years on yearly renewal basis.

Payment Schedule:

1. The agency would be paid once in a month based on the case load and number of meals supplied. The number of diets prepared during "lunch" would be considered as the benchmark for calculation of number of patients/days or any such norms that is suggested and agreed upon mutually by the hospital administration and the outsourced agency / bidder.
2. Hereby, it is mandatory for the health institution to pay the dues to the agency within the first seven working days of each month, based on the submitted bills / vouchers in the prescribed format. The hospital administration would verify the bills, vouchers and other supporting documents and do the needful for payment of the dues within seven working days of submission of bills / vouchers / supporting documents provided funds are made available by the Govt. of Odisha.

Tender Fee:

1. All Bidders are required to pay Rs. 2000/- (Rupees two thousand only) towards Tender Fees in the form of Demand Draft drawn in favor of the S.B.S., FMMCH, Balasore. The Tender Fee is Non-Refundable and cannot be claimed by the tendering agency. The EMD money @ Rs. 50,000.00 (Refundable) must be deposited along with the bid documents by demand draft drawn in favor of S.B.S., FMMCH, Balasore.

Performance Bank Guarantee:

The agency, after selection, has to deposit "security money" in shape of Bank Guarantee which should not be less than 5% of the total annual expected reimbursable amount at the time of signing the contract. The Bank Guarantee would remain valid initially till the end of the initial contract period and extendable if the contract gets extended.

Last Date for Submission of Bid:

The bid would be submitted in an appropriate form in a sealed envelope on or before by 31.10.19^(5 PM) by speed or registered post. The bids received after the due date would not be accepted and liable for rejection.

Right to Accept or Reject the Bid:

The administration of the concerned health institution reserves the right to accept or reject any Bid and the bidding process and reject all such bids at any time prior to award of contract, without showing any reason there by.

Opening of Bids:

The bids would be opened on the specified date, time and venue in the presence of the persons nominated by the hospital administration and in presence of the bidders. The bidders

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would be requested to attend the bid opening and all present bidders shall put their signature on the bid as an evidencing of their attendance.

Bid Evaluation Criteria:

1. The bids would be evaluated on cost and quality basis i.e. the cost quoted by the bidder for each category of diet to be supplied to the patients in the hospital. The lowest quoted bidder cost adhering to the specified quality would be awarded the contract.
2. In the event of two or more bidders are found to have quoted lowest (L1) price, then one with more number of years of experience with higher turnover in this field will be selected.

Disqualification:

The administration of the hospital, seeking this bid, reserves under its sole discretion to disqualify any bid document if;

1. The bidder submits the bid after the last date of submission of bid;
2. The bid document does not have the proof of similar nature of work in public / private health institutions or any such establishments of Government or Private agency
3. No requisite Registration certificate [photo copy] is attached to the bid document
4. The bidder is blacklisted by any Govt. agency [declaration in this regard is to be given by the bidder]
5. No attachment of bank draft towards cost of the bid document amounting to Rs.2000/-.
6. No attachment of bank draft towards EMD amounting to Rs. 50,000/-.

Adequacy of Information:

Once the bidder submits the bid document, it will be assumed that the bidder have carefully examined the bid document to his / her entire satisfaction. Once the agency is selected on the basis of its submitted bid, the agency would be responsible to fulfill his/her obligation as per the submitted bid.

Address for Submission of Bid:

The bid should be address to the following;

OFFICE OF THE DMO-CUM-EX OFFICIO SUPERINTENDENT, FMMCH, BALASORE DIST –BALASORE, ODISHA PIN CODE NO. 756001.

Clarification on the Bid:

In case of the bidder seeks further clarification, s/he may contact OFFICE OF THE DMO-CUM-EX OFFICIO SUPERINTENDENT, FMMCH, BALASORE DIST –BALASORE, ODISHA PIN CODE NO. 756001. for correspondence and providing clarification on the bid.

Jurisdiction of Court:

In case of any legal proceedings it shall be subjected to the Balasore District only.

General Terms and conditions :

1. The successful bidder [also referred here as the agency or outsourced agency] would operate in the campus of the concerned health institution and required basic infrastructure would be provided by the health institution to facilitate the smooth operation of the agency.
2. The agency would be abided by the cost and quality norms/standards as mentioned in the bid & the diet guidelines communicated to it from time to time by the concerned health institution.
3. The agency would recruit required number of staff for cooking and serving so that diet can be supplied to the in-door patients in time.
4. The agency would take up free health check-up of the cooking and serving staff from time to time, at least once in three months.
5. The maintenance of kitchen and equipments would be the responsibility of the agency and the agency should ensure that proper care is taken in this regard.
6. The agency would prepare and supply diet adhering to the quality norms specified by the health institution. The agency should also prepare different types of diet as per the indent placed by the health institution keeping in mind about the diet requirement of different category of patients.
7. The agency would be responsible for procurement of different items for preparing diet and storing these properly. The health institution would not be responsible for any loss of procured items.
8. Perishable items would be supplied / procured on daily basis and for that supplier / suppliers would be identified jointly by the designated person of the health institution and the outsourced agency.
9. The health institution would have the right to monitor the quality of items purchased and used in the diet preparation process.
10. The agency would dispose kitchen waste in a scientific manner with due consultation with the concerned hospital administration.
11. The selected agency shall have to use commercial LPG cylinders as fuel for preparation of food. No other source of fuel like wood, coal, charcoal etc or electricity is permissible.
12. Food or ingredients that need boiling, the selected agency should preferably use steamers (pressure cooker).
13. At any point of time i.e. during procurement of raw materials, processing, preparation of diet, serving the diet to the patients and cleaning the utensils / instruments, the dietician and/or any person from the health institution can visit and interact with concerned person. The agency should not have any restriction to this rather the agency would facilitate such process to improve the service quality.
14. The agency would prepare and update the accounts details and maintain other related documents that are required for reimbursement of the expenses on monthly basis. In case of incomplete documents, the hospital administration would not reimburse the incurred cost. The documents to be prepared should be supplied by the health institution before hand and maintained by the agency on daily basis. The financial and non-financial documents would be subject to audit.
15. The behavior of the serving staff of the agency towards the patients should conducive otherwise disciplinary action would be taken by the hospital administration, in consultation with the concerned agency, against the person/s violating the behavioral norm.
16. The agency would provide the diet to the patients after testing of food by I/C of kitchen/ I/C staff nurse of each department by hospital.
17. The agency would be responsible to make alternative arrangements in cases of situations such as staff strike, local strike [Bandh/Hartal] etc. ensuring that the patients get diet in the appropriate time.

18. The agency would be abided by different Government notification, circulars, written instructions etc. published from time to time with regard to the subject. In case of requirement, the hospital administration would provide required clarity to the agency on the related notification, circular etc.
19. For any grievance, the agency would approach to the designated person of the concerned health institution and appraise him in written about the problem. It is the responsibility of the health institution to comply with the grievance and solve it within a maximum time of one month and decision should be communicated to the agency in the written form.
20. Any dispute arising in the process of managing the diet preparation and supply, both the party i.e. the outsourced agency and the hospital administration should discuss and take appropriate decision that is mutually agreeable.
21. The hospital administration reserves the right to cancel or renew the contract of the outsourced agency with prior notification of 7 days without assigning any reason thereof. The same condition is also applicable for the outsourced agency in case the agency wants to quit its service.
22. The outsourced agency would provide uniform embedded with its logo, face mask, hand gloves, head cap to all the staff recruited by the agency. The agency would ensure that the recruited staff attend their duty with clean uniform and keeping themselves neat and clean while on duty.
23. In case of complain of poor quality of food supplied, it should be verified by hospital manger & matron or in charge sister of ward available at that time. If it will be established in such case, cost of food supplied on that day's meal of that time in total will be deducted from the monthly total payment. If such event is recurrently found, the tender bid may be reviewed by the committee for continuation.
24. Strict instruction to the food distributor should be there not to take back if any food is served in any container of the patient or the attendant of patient.
25. The selected bidders shall have to procure milk on daily basis as per requirement from OMFED and at end of month these bills have to be shown on demand as proof of quality & quantity of milk. The milk will be boiled in kitchen & will be served to patients in a big closed Can having a tap at the bottom to dispense the milk to patients and the Can will be carried from ward to ward by a carrying trolley and the Can will not placed at ground at any case. The boiled milk in warm condition will be served to patients in their glass.
26. Entry of dog /cat/rodents into the kitchen has to be prevented at all times by the selected bidder and if as such it is found at any time, the committee may review the continuation of the contract. The window of kitchen should be netted to prevent insects.
27. The kitchen waste will be carried to hospital institution's dumping yard for disposal by the selected bidder.
28. The selected bidder is not allowed to use electric heater or electric induction cooker in kitchen room.
29. The kitchen drains must be put with strains to prevent entry of cockroaches by the bidder.
30. Medical fitness certificate of all kitchen employees should be mandatory before appointment by the selected bidder. Floating employee can be checked and banned. Prior permission should be taken from health institution for changing the employee. I -card should be issued to selected agency & its employees by institution.

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from health institution for changing the employee. I -card should be issued to selected agency & its employees by institution.

32. Dist. Food safety Officer will be worked as hospital dietician till appointment of regular dietician by Government. The selected bidder will be adhered to all instruction from dietician as per norm of food safety act.

33. The selected bidder has to maintain utmost hygiene during preparation & serving of food. In case of any unhygienic condition is found by the authority at any point of time then a penalty of Rs. 5000.00 shall be imposed on the Agency for every such instance which shall be deducted from his monthly payment.

34. The outsourced agency must ensure that the items supplied or used packaged ones have not surpassed the date of expiry.

35. The cooked food item must always be covered and served wearing gloves.

Cost Norm for Indoor Patient Diet per day as per govt. notification HFW-SCH-NRHM-

0015-2018/6125/H DATED 02.03.2019

General/Liquid	Rs 85/-
Pediatric	Rs 75/-
TB/Cancer/Burn	Rs 95/-

The diet preparing and distributing contractor would be advised after selection as below.

The timing of Diet supply to the patients is mentioned below for strict adherence. In no case there should be deviation in time, not exceeding 30hrs. for each category of diet timing.

1. Breakfast: Between 7.30 a.m. to 8.00 a.m.
2. Lunch: Between 1.00 p.m. to 2.00 p.m.p
3. Dinner; Between 8.00 p.m. to 9.00 p.m.

MODEL OF AGREEMENT

The MOU between (1st party) and (2nd Party) was made on for supply of cooked Diet at Fakir Mohan Medical College & hospital, Balasore following are the terms & conditions for the contract.

1. The successful bidder will operate from the campus of the Fakir Mohan Medical College & hospital, Balasore and required basic infrastructure would be provided by the health institution to facilitate the smooth operation of the agency.
2. The Space /room will be provided by the 1st party and same will be renovated by the 2nd party out of its own cost.
3. The agency would be abided by the cost and quality norms/standards as mentioned in the bid & the diet guidelines communicated to it from time to time by the concerned health institution.
4. The agency would recruit required number of staff for cooking and serving so that diet can be supplied to the in-door patients in time.
5. The agency would take up free health check-up of the cooking and serving staff from time to time, at least once in three months.
6. The maintenance of kitchen and equipments would be the responsibility of the agency and the agency should ensure that proper care is taken in this regard.
7. The agency would prepare and supply diet adhering to the quality norms specified by the health institution. The agency should also prepare different types of diet as per the indent placed by the health institution keeping in mind about the diet requirement of different category of patients.
8. The agency would be responsible for procurement of different items for preparing diet and storing these properly. The health institution would not be responsible for any loss of procured items.
9. Perishable items would be supplied / procured on daily basis and for that supplier / suppliers would be identified jointly by the designated person of the health institution and the outsourced agency.
10. The health institution would have the right to monitor the quality of items purchased and used in the diet preparation process.
11. The agency would dispose kitchen waste in a scientific manner with due consultation with the concerned hospital administration.

12. The selected agency shall have to use commercial LPG cylinders as fuel for preparation of food. No other source of fuel like wood, coal, charcoal etc or electricity is permissible.

13. Food or ingredients that need boiling, the selected agency should preferably use steamers (pressure cooker).

14. At any point of time i.e. during procurement of raw materials, processing, preparation of diet, serving the diet to the patients and cleaning the utensils / instruments, the dietician and/or any person from the health institution can visit and interact with concerned person. The agency should not have any restriction to this rather the agency would facilitate such process to improve the service quality.

15. The agency would prepare and update the accounts details and maintain other related documents that are required for reimbursement of the expenses on monthly basis. In case of incomplete documents, the hospital administration would not reimburse the incurred cost. The documents to be prepared should be supplied by the health institution before hand and maintained by the agency on daily basis. The financial and non-financial documents would be subject to audit.

16. The behavior of the serving staff of the agency towards the patients should conducive otherwise disciplinary action would be taken by the hospital administration, in consultation with the concerned agency, against the person/s violating the behavioral norm.

17. The agency would provide the diet to the patients after testing of food by I/C of kitchen/ I/C staff nurse of each department by hospital.

18. The agency would be responsible to make alternative arrangements in cases of situations such as staff strike, local strike [Bandh/Hartal] etc. ensuring that the patients get diet in the appropriate time.

19. The agency would be abided by different Government notification, circulars, written instructions etc. published from time to time with regard to the subject. In case of requirement, the hospital administration would provide required clarity to the agency on the related notification, circular etc.

20. For any grievance, the agency would approach to the designated person of the concerned health institution and appraise him in written about the problem. It is the responsibility of the health institution to comply with the grievance and solve it within a maximum time of one month and decision should be communicated to the agency in the written form.

21. Any dispute arising in the process of managing the diet preparation and supply, both the party i.e. the outsourced agency and the hospital administration should discuss and take appropriate decision that is mutually agreeable.

22. The hospital administration reserves the right to cancel or renew the contract of the outsourced agency with prior notification of 7 days without assigning any reason thereof. The same condition is also applicable for the outsourced agency in case the agency wants to quit its service.

23. The outsourced agency would provide uniform embedded with its logo, face mask, hand gloves, head cap to all the staff recruited by the agency. The agency would ensure that the recruited staff attend their duty with clean uniform and keeping themselves neat and clean while on duty.

24. In case of complain of poor quality of food supplied, it should be verified by hospital manger & matron or in charge sister of ward available at that time. In such case cost of food supplied on that day's meal of that time in total will be deducted from the monthly total payment. If such event is recurrently found, the tender bid may be reviewed by the committee for continuation.

25. Strict instruction to the food distributor should be there not to take back if any food is served in any container of the patient or the attendant of patient.

26. The selected bidders shall have to procure milk on daily basis as per requirement from OMFED and at end of month these bills have to be shown on demand as proof of quality & quantity of milk. The milk will be boiled in kitchen & will be served to patients in a big closed Can having a tap at the bottom to dispense the milk to patients and the Can will be carried from ward to ward by a carrying trolley and the Can will not placed at ground at any case. The boiled milk in warm condition will be served to patients in their glass.

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27. Entry of dog /cat/rodents into the kitchen has to be prevented at all times by the selected bidder and if as such it is found at any time, the committee may review the continuation of the contract. The window of kitchen should be netted to prevent insects.

28. The kitchen waste will be carried to hospital institution's dumping yard for disposal by the selected bidder.

29. The selected bidder is not allowed to use electric heater or electric induction cooker in kitchen room.

30. The kitchen drains must be put with strains to prevent entry of cockroaches by the bidder.

31. Medical fitness certificate of all kitchen employees should be mandatory before appointment by the selected bidder. Floating employee can be checked and banned. Prior permission should be taken from health institution for changing the employee. I -card should be issued to selected agency & its employees by institution.

32. Dist. Food safety Officer will be worked as hospital dietician till appointment of regular dietician by Government. The selected bidder will be adhered to all instruction from dietician as per norm of food safety act.

33. The selected bidder has to maintain utmost hygiene during preparation & serving of food. In case of any unhygienic condition is found by the authority at any point of time then a penalty of Rs. 5000.00 shall be imposed on the Agency for every such instance which shall be deducted from his monthly payment.

34. The outsourced agency must ensure that the items supplied or used packaged ones have not surpassed the date of expiry.

35. The cooked food item must always be covered and served wearing gloves.

36. The initial contract is for 1 year. Based on the performance the contract will be renewed for another one year, maximum up to 3 years on yearly renewal basis.

37. The agency will be paid on monthly basis for month. The no. of diet prepare during "lunch" will be considered as the bench mark for calculation of case load per day.

38. It is mandatory for health institution to pay the dues to the agency within the first 7 working days of each month, based on the submitted bills/ voucher of agency.

39. The agency is to deposit the security money in shape of bank guarantee & the bank guarantee will remain valid initially till the end of the initial contract period and extendable if the contract gets extended.

Cost Norm for Indoor Patient Diet per day as per govt. notification HFW-SCH-NRHM-0015-

2018/6125/H DATED 02.03.2019

General/Liquid	Rs 85/-
Pediatric	Rs 75/-
TB/Cancer/Burn	Rs 95/-

The diet preparing and distributing contractor would be advised after selection as below.

The timing of Diet supply to the patients is mentioned below for strict adherence. In no case there should be deviation in time, not exceeding .30hrs. for each category of diet timing.

- 1. Breakfast: Between 7.30 a.m. to 8.00 a.m.**
- 2. Lunch: Between 1.00 p.m. to 2.00 p.m.**
- 3. Dinner; Between 8.00 p.m. to 9.00 p.m.**

Witness (1) _____

Singed by 1st Party

Witness (2) _____

Dmo-cum- Ex Officio Addl. Superintendent.
FMMCH, Balasore.

Witness (1) _____

Singed by 2nd Party

Witness (2) _____

(14)

DIET MENU DAY WISE FOR HIGH PROTIEN DIET FOR TB/ CANCER/BURN PATIENT@RS 95.00 PER DAY PER PATIENT, DHH BALASORE			
DAY	BRAKFAST	LUNCH	DINNER
MONDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA (VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL) 4.BOILED EGG- 1 NO.	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{VEG +PANEER-150 GM+ POTATO - 25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175GM 2.DAL- 50 GM 3. CURRY- (MIX VEG-100GM+ POTATO-25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
TUESDAY	1. BOILED MILK-200 ML 2. SUJI UPAMA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL) 4.BOILED EGG- 1 NO.	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{VEG+SOYABEAN- 125 GM +POTATO - 25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY-{ BESAN-100GM+POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
WEDNESDAY	1. BOILED MILK-200 ML 2.SUJI HOLWA WITH SUGAR-100 GM 3.FRUIT-75 GM 4.BOILED EGG- 1 NO.	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{EGG 2 NO.S+ POTATO - 25 GM) 4.VEG+ PANEER CURRY- 100 GM 5.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE%ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{VEG +PANEER-100 GM+POTATO - 25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
THURSDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL) 4.BOILED EGG- 1 NO.	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{VEG + SOYABEAN 150 GM+POTATO -25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 175GM 2.DAL- 50GM 3.CURRY- (MIX VEG-100GM+POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
FRIDAY	1. BOILED MILK-200 ML 2. SUJI UPAMA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL) 4.BOILED EGG- 1 NO.	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{ FISH-100 GM+ POTATO -25 GM) 4.BESAN CURRY- 100GM 5.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175GM 2.DAL- 50GM 3.CURRY-(MIX VEG - 100GM+POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM

SATURDAY	1. BOILED MILK-200 ML 2.SUJI HOLWA WITH SUGAR-100 GM 3.FRUIT-75 GM 4.BOILED EGG- 1 NO.	1.RICE& ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY-{ VEG + SOYABEAN-150GM+ POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175GM 2.DAL- 50GM 3.CURRY- (MIX VEG - 100GM+ POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
SUNDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL) 4.BOILED EGG- 1 NO.	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY- (CHICKEN-100 GM+POTATO -25 GM) 4. VEG+ PANEER CURRY- 100 GM 5.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-{MIX VEG+ SOYABEAN- 100 GM+ POTATO - 25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM

DIET MENU DAY WISE FOR GENERAL PATIENT@RS 85.00 PER DAY PER PATIENT , DHH BALASORE			
DAY	BRAKFAST	LUNCH	DINNER
MONDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3.CURRY-{VEG +PANEER -100 GM+POTATO -25 GM } 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175GM 2.DAL- 50GM 3.CURRY - (MIX VEG -100 GM +POTATO -125GM) 4.SEASONAL MIX VAJI-50-GM M.OIL+CONDIMENTS- 10GM
TUESDAY	1. BOILED MILK-200 ML 2. SUJI UPAMA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY - (VEG+SOYABEAN-100 GM +POTATO -25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY -(BESAN - 100 GM+ POTATO- 25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
WEDNESDAY	1. BOILED MILK-200 ML 2.SUJI HOLWA WITH SUGAR-100 GM 3.FRUIT-75 GM	VEG 1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY -(VEG +PANEER- 100GM+ PATATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM NON VEG 1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3.CURRY- (EGG -2 NOS+ POTATO 25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE/ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY-(VEG +PANEER- 100 GM+ POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
THURSDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3.CURRY- (VEG + SOYABEAN - 100 GM+ POTATO -25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE/ ATTAROTI- 175GM 2.DAL- 50GM 3. CURRY- (MIX VEG-100GM+POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM

FRIDAY	1. BOILED MILK-200 ML 2. SUJI UPAMA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	VEG 1.RICE&ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY- (BESAN-100GM +POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM NON VEG 1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY- (FISH-100 GM+POTATO - 25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY- (MIX VEG-100GM+POTATO-25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
SATURDAY	1. BOILED MILK-200 ML 2.SUJI HOLWA WITH SUGAR-100 GM 3.FRUIT-75 GM	1.RICE&ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY-(VEG + SOYABEAN-100 GM +POTATO-25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 175GM 2.DAL- 50GM 3. CURRY- (MIX VEG-100GM+ POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM
SUNDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	VEG 1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3.CURRY- (VEG +PANEER-100 GM+POTATO - 25GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM NON VEG 1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY- (CHICKEN- 100 GM +POTATO - 25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 175 GM 2.DAL-50GM 3. CURRY -(MIX VEG+ SOYABEAN- 100 GM+ POTATO-25 GM) 4.SEASONAL MIX VAJI-50 GM M.OIL+CONDIMENTS- 10GM

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DIET MENU DAY WISE FOR PAEDIATRIC (6 month- 1.5 year) PATIENT@RS 75.00 PER DAY PER PATIENT , DHH BALASORE

DAY	BRakfast	LUNCH	DINNER
EVERY DAY	1.BOILED MILK-500 ML 2.SEASONAL FRUIT- 100 GM- 1 NO. 3.BISCUIT- 100 GM- 1 PACKET	1.RICE/ATTA ROTI- 75 GM 2.BOILED EGG- 1 NO. 3.DAL+ POTATO-100 GM 4.BOILED MIX VEG CURRY- 50 GM	1.OATS- 100GM 2.MIX VEG GRINDING- 100GM

FULL LIQUID DIET MENU DAY WISE PATIENT@RS 85.00 PER DAY PER PATIENT, DHH BALASORE

DAY	BRakfast	LUNCH	DINNER
EVERY DAY	1.BOILED MILK-500 ML 2.BISCUIT- 100 GM- 1 PACKET 3.CUISTARD-30 GM	1.MIX VEG. GRINDING-200 GM 2.ATTA ROTI-100GM 3.DAL- 50 GM 4.SEASONAL MIX FRUIT JUICE-180ML	1.MIX VEG. GRINDING-200 GM 2.ATTA ROTI-100GM 3.SUJI +SUGAR- 75GM

DIET MENU DAY WISE FOR PAEDIATRIC (1.5 - 9 YR) PATIENT@RS 75.00 PER DAY PER PATIENT, DHH BALASORE			
DAY	BRAKFAST	LUNCH	DINNER
MONDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY- (VEG +PANEER -75 GM +POTATO - 25GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 100GM 2.DAL- 50GM 3.CURRY- (MIX VEG-75GM +POTATO-25GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM
TUESDAY	1. BOILED MILK-200 ML 2. SUJI UPAMA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY-(VEG+SOYABEAN- 75 GM +POTATO - 25 GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 100GM 2.DAL- 50GM 3.CURRY- (BESAN -75GM +POTATO-25GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM
WEDNESDAY	1. BOILED MILK-200 ML 2.SUJI HOLWA WITH SUGAR-100 GM 3.FRUIT-75 GM	VEG 1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY-(VEG +PANEER-75 GM+ POTATO - 25 GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM NON VEG 1.RICE&ATTA ROTI- 100 GM 2.DAL- 50GM 3. CURRY-(EGG 1 NO.+ POTATO - 25 GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY-(VEG +PANEER-75 GM+POTATO - 25 GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM
THURSDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY-(VEG + SOYABEAN- 75 GM + POTATO - 25 GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM	1.RICE& ATTA ROTI- 100GM 2.DAL- 50GM 3. CURRY- (MIX VEG -75GM + POTATO-25 GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM



FRIDAY	1. BOILED MILK-200 ML 2. SUJI UPAMA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	VEG 1.RICE&ATTA ROTI- 100GM 2.DAL- 50GM 3. CURRY-(BESAN- 75GM+ POTATO -25GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM NON VEG 1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY-(FISH-75 GM+POTATO - 25 GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 100GM 2.DAL- 50GM 3 CURRY-.(MIX VEG- 75 GM + POTATO-25GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM
SATURDAY	1. BOILED MILK-200 ML 2.SUJI HOLWA WITH SUGAR-100 GM 3.FRUIT-75 GM	1.RICE&ATTA ROTI- 100GM 2.DAL- 50GM 3. CURRY- (VEG + SOYABEAN-75GM +POTATO- 25 GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 100GM 2.DAL- 50GM 3. CURRY- (MIX VEG-75GM+POTATO-25GM) 4.SEASONAL MIX VAJI-25GM M.OIL+CONDIMENTS- 10GM
SUNDAY	1. BOILED MILK-200 ML 2.CHUDA SANTULA(VEGETABLES)-100 GM 3.GUGUNI-75 GM (PATATO,PEAS, OIL)	VEG 1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY- (VEG +PANEER-75 GM+ POTATO - 25 GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM NON VEG 1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3. CURRY- (CHICKEN- 75 GM+ POTATO - 25 GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM	1.RICE&ATTA ROTI- 100 GM 2.DAL-50GM 3.CURRY- (MIX VEG+ SOYABEAN 75GM + POTATO - 25GM) 4.SEASONAL MIX VAJI-25 GM M.OIL+CONDIMENTS- 10GM