DIRECTORATE OF EDUCATION GOVERNMENT OF NCT OF DELHI PM-POSHAN BRANCH, VIDYA SAMIKSHA KENDRA BOULEVARD ROAD, ROOM NO 307, CIVIL LINES, DELHI-110054

No.F. DE.23(1099)/PM-Poshan/Tender/2025/ 095

Dated: 14 11/2025

e-PROCUREMENT TENDER NTOICE

E-Tenders are invited from interested NGOs/VOs/Corporate/Proprietorship/Cooperative Societies etc. for empanelment for the supply of freshly cooked hot Mid Day Meal to the children of Primary and Upper Primary classes studying in its Govt. and Govt. Aided Schools, AIE Centres of Directorate of Education (GNCTD) from their semi automated de-centralized kitchens situated in NCT of Delhi Contract period of providing Mid-Day Meal to the Children of Bal Vatika, Primary and Upper Primary Classes is initially for a period of one year, further extendable for two more years on yearly basis on the performance being satisfactory during the initial contract period. NIT has been uploaded and is available with terms and condition at http://govtgprocurement.delhi.gov.in. All the bidders should apply online on or before the last date and time.

Sr.	Name of work/ contract				Earnest Money Rupees (in lac)
1	Preparation and supply of (freshly cooked) Mid Day Meal from their de-centralized semi automated kitchens to the children of				Rs.10,00,000/-
	Primary and Upper Primary classes of Govt. and Govt. Aided Schools, AIE Centres of Directorate of Education GNCT of Delhi as per the following norms fixed by the Government of India under Mid Day Meal Scheme.				To be paid through FDR/DD with a validity of 180 days and drawn in favour of Director (Education), GNCTD. The above EMD should be submitted at room No. 307, 3 rd
	Category of Beneficiary	Specifications Calories (Gms)	Protein (Gms)		Floor, Vihdya Samiksha Kendra, Boulevard Road, Civil Lines, Delhi-
	Class I to V	450	12		11054.
	Class VI to VIII	700	20		
2	Milestone dates of Electronic Selection Process				
i	Downloading of Request for proposal document				Start date - 18.11.2025 at 10:00 AM Last date - 08.12.2025 at 05:00 PM
ii	Pre bid meeting				25.11.2025 at 03:00 PM Venue - Vidhya Samiskha Kendra, Boulevard Road, Civil Lines, Delhi
iii	Date of clarification & amendment in RFP, if any, in pursuance to pre-bid meeting				01.12.2025 at 04:00 PM
iv	Last date of submission of online Request for Proposal				Upto 08.12.2025 at 05:00 PM
V	Opening of Bid				09.12.2025 at 11:00 AM

Further details can be seen at http://govtprocurement.delhi.gov.in. The first requirement to participate in e-tender is to have digital signature and the registration of bidders with application service provider National Informatics centre is mandatory, for any enquiry about e-tender/digital signature contact NIC help Desk, C wing, 6th Floor, Vikas Bhawan-2, Near Metcalf House, Civil Lines, Delhi-110054, Tel No. 011-23813523.

Note:-any amendments/changes/modifications/clarifications shall be uploaded only on http://govtprocurement.delhi.gov.in and, therefore, prospective/interested parties may regularly keep checking the aforesaid website.

Deputy Director of Education (PM-POSHAN)

REQUEST FOR PROPOSAL (RFP)

PM-POSHAN BRANCH (DoE) with intend to empanel NGOs/Societies/Trust/Bidders for supply of hot cooked Mid-Day Meal under PM-POSHAN Scheme to all the eligible beneficiaries of Government/Government Aided Schools, is floating this tender. The bidders will be selected on basic criteria of ONE NGO ONE KITCHEN. In case of multiple bids submitted by any NGO/Society/Trust/Bidder, all the bids will be rejected under Conflict of Interest Criteria under Rule No. 175, GFR, Code of Integrity. Further, No NGO, either working at present or any new entity, will ask for more than 01 kitchen just on the ground of investment or the matter if pending, at present before any court of law.

INTRODUCTION:-

PM-POSHAN is a Centrally Sponsored Scheme under which hot cooked Mid-Day Meal is being provided to all the eligible beneficiaries of Government and Government Aided Schools. Directorate of Education, Govt. of NCT of Delhi intends to engage /empanel the NGO/VO/ corporate/ Registered Firm/ cooperative societies etc for the supply of freshly cooked hot Mid-Day Meal to the children of Bal Vatika, Primary and Upper Primary classes studying in its Govt. and Govt. Aided Schools, AIE Centers under PM-POSHAN SCHEME from their semiautomated centralized kitchens situated in NCT of Delhi.

ESTIMATED COST:-

The Estimated Cost of tender for 01 year is Rs. 150.00 Crore. The Calculation has been made on the basis of recommendation of Program Approval Board (PAB) of PM-POSHAN, Ministry of Education (GOI) accorded for Financial Year 2025-26.

PERIOD of CONTRACT:-

The Contract period of providing Mid-Day Meal to the Children of Bal Vatika, Primary and Upper Primary Classes is initially for a period of One Year which can be further extendable for a period of two more years on yearly basis on the satisfactory performance during the initial contract period of one year.

The yearly extension of tender further subject to Annual Review-cum Inspection of kitchen to ensure whether NGO is maintaining kitchen standard as per tender terms and condition or not. In case of non-confirming standard of kitchen during subsequent Review-cum-Inspection, Secretary (Education) reserves the right to cancel extension of that particular defaulter NGO. In case of cancellation of agreement or contract with any number of kitchens due to any reason, Department reserves the right to engage fresh service providers.

my Je (modul matin) (mukem Pathale)

EARNEST MONEY DEPOSIT:-

The Earnest Money Deposit for every bidder is Rs. 10 Lakhs with a validity of 180 days in the form of FDR/DD, in favor of Director, Directorate of Education, Govt. of Delhi. The bidder shall submit Earnest Money Deposit (EMD) in physical form in PM-POSHAN BRANCH, Room No.307. 3rd Floor, Vidhya Samiksha Kendra, Boulevard Road, Civil Lines, Delhi-110054 well before the closing time of tender. The bids without EMD shall be liable to be rejected summarily and will not be opened.

PERFORMANCE BANK GUARANTEE:-

The successful bidders will be issued an Offer of Acceptance of Bid and after which bidders have to submit a performance bank guarantee, in favor of Director, Directorate of Education, Govt. of Delhi, of Rs. 25 Lakhs with a validity of 14 Months (02 months beyond expiry of contract). Performance Security may be furnished in the form of Insurance Surety Bonds, Account Payee Demand Draft, fixed Deposit Receipt from a Commercial bank, Bank Guarantee (including e-Bank Guarantee) from a Commercial bank.

INSTRUCTIONS TO THE BIDDERS:-

- 1. The interested Applicant Organization should be a body registered under the Societies Registration Act or the Public Trust Act, under the relevant Regulating Act or and should have been in existence for a minimum period of five years on the date of publication of this notice. If Applicant Organization is a Society/Trust then it should have a properly constituted Management/ Governing Body with its powers and duties clearly defined in its constitution. Names of all office bearers involved in the establishment and management of such Applicant Organizations should be disclosed along with their roles and responsibilities in the Organization. If any of the office bearers hold a public office, then details of that office should also be mentioned specifically. The NGOs/Societies/Trust/Bidders have to submit following documents duly certified by Registrar concerned and should not be more than 02 months old from the issuance of this RFP: -
 - (a) Copies of Registration Certificates under the relevant Regulation.
 - (b) Copy of latest member list of NGOs/Societies/Trust/Bidders.
- 2. The NGO must submit an affidavit regarding no dispute among the member of the NGOs/Societies/Trust/Bidders. In case of any dispute arises after issuance of work order or offer of acceptance, Directorate of Education will cancel the selection of NGOs/Societies/ Trust/Bidders without any proceedings and reserve the right to forfeit the EMD or PBG.

2

my J.

- 3. The NGOs/Societies/Trust must be registered on **Niti Darpan Portal** and will submit a valid registration certificate.
- 4. Operation of the Centralized kitchens should be entrusted under the PPP model to Organization (the NGO/VO/ corporate/ Registered Firm/ cooperative societies etc.) with local presence and familiarity with the needs and culture of the State. Applicant Organization must be committed to undertake the supply of Mid-Day Meal on a no profit basis & to abide completely by the parameters of National Programme of Nutritional Support to Primary Education-2006 along with subsequent changes from time to time. Applicant Organization should give commitment to abide by the MDM Guidelines issued from time to time by the **Department of School Education and Literacy, Ministry of Education, Govt. of India** and the Directorate of Education (GNCT of Delhi).
- 5. The freshly hot cooked meal with prescribed menu and nutritional values has to be supplied to the children from independent centralized semi-automated kitchens with prescribed infrastructure and as per prescribed terms and conditions.
- 6. Applicant Organization should have all the requisite infrastructure ready as per Annexure-II in the kitchen/godown for service of supply of Mid-Day Meal under PM-POSHAN Scheme.
- 7. As far as possible, the supply of hot cooked meal for each selected applicant will be limited to approx. 20,000-60,000 children of primary and upper primary classes taken together based upon the financial capacity, technical capacity, and availability of kitchen in a particular area and the experience of the supplier. However, Directorate of Education reserves the right to allot any number of children in exceptional circumstances in the interest of children. There may be a variation of approximate ±25% range in the student allocation to finally selected bidders.
- 8. However, the final right rests with the Director of Education in respect of allotment of area/zone for supply of MDM and number of students to be allotted for supply of MDM. Further, Directorate of Education will have a right to change the number of children or number of schools allotted to the Organization on the basis of its performance or in the interest of children, at any point of time during the operation of the agreement.
- 9. Mid-Day Meal scheme is being implemented as per guidelines of Ministry of School Education and Literacy, Govt. of India. Main guidelines of the scheme are as under:-

My Jan Mary

- i) Food grains from FCI (wheat/rice) shall be given free of cost to the Mid-Day Meal supplier @ 100 gms & 150 gms per child per day for Primary and Upper Primary children, respectively.
- ii) The transportation cost of the food grains from FCI Depot to the kitchen of Mid-Day Meal suppliers shall be reimbursed @Rs.75/- per quintal or the actual cost paid, whichever is lower.
- iii) The honorarium to Cook-cum-Helper (CCH) shall be reimbursed @Rs.1000/- per CCH per month as per prescribed norms which are given as under:

S.	Enrolment Slabs of No. of	No. of Cook-cum-
No.	Students	Helpers allowed
1	1 to 25	1
2	26 to 100	2
3	For every additional 100	One more

However, the actual allotment may vary as it depends on actual number of CCH allotted by GOI.

iv) The selected Organization for supply of Mid-Day Meal shall be paid cooking Cost/conversion cost for Mid-Day Meal at a rate fixed by the Ministry of School Education and Literacy, Govt. of India time to time. The present rates are: -

	BAL VATIKA & PRIMARY	UPPER PRIMARY
Cost	Rs 6.78 per meal	Rs.10.17 per meal

The prescribed food norms and Nutritional values of food (per student per school day) V) as follows:-

S. No	Items	Primary	Upper Primary
1	Pulse	20gms	30gms
2	Vegetables (leafy also)	50gms	75gms
3	Oil & Fat	5gms	7.5gms
4	Salt & Condiments	As per need	As per need
5	Protein	12gms	20gms
6	Calorific Values	450 Calories	700 Calories

The above rates are existing on the date of calling of RFP. As and when the above 10. specified rates are increased/modified by Ministry of School Education and Literacy, Govt. of India from time to time, the same shall be implemented/paid as per the norms.

out Jim Gon

- 11. The present food items of the menu, finalized by DoE, GNCT Delhi, to be supplied are as under:-
 - (i) Ragi and Wheat Flour Halwa with Masala Chana (Wheat Based).
 - (ii) Atta Poori & Chhole with mashed vegetables added to the gravy (Wheat Based).
 - (iii) Vegetable Daliya with Jowar & Bajra (Seasonally) (Wheat Based).
 - (iv) Rice and Chhole with mashed vegetables added to the gravy (Rice Based).
 - (v) Rice and Dal with mashed vegetables added to the gravy (Rice Based).
 - (vi) Rice and Kadi with vegetables added to the gravy (Rice Based).
- 12. The above wheat based and rice based six menu items are to be supplied alternately during six days of the week.
- 13. The Directorate of Education reserves the right to change the menu any time and in case of any change, the Organization shall adhere to revised menu with the prescribed norms of calories and protein and other micro nutrients. The Organization has no right to alter or change, in any way, the menu prescribed by the Directorate of Education. The Organization shall adhere to the cooked food quantity Norms (to be intimated by Directorate of Education) for the per meal cooked food in accordance with the menu finalized by the Directorate of Education so as to ensure adequate supply of hot cooked food as per the norms.
- 14. There are 29 Educational zones in Directorate of Education Delhi. Selection will be made on the basis of kitchens located in the zones they are supposed to cater to, as far as practicable. The short listing of the applicants will be made on the basis of prequalification criteria and, thereafter, on the basis of kitchen inspection on various parameters including building structure, capacity and physical size of kitchen, status/degree of automation, financial capacity, quality certificates, distance between proposed zone and kitchen etc. Inspection of the de-centralized kitchens shall be made by the duly constituted Expert Committee constituted by the Directorate of Education. The selected /empaneled Applicant Organization will be assigned the supply of midday meal order as per the requirement of Directorate of Education and after signing of the MOU/ agreement between the Department and the Applicant Organization. This Department, in its sole discretion, can remove/take away any schools/zones from any Applicant Organization and assign it to any other Applicant Organization.
- 15. The Applicant Organization has to submit bid clearly mentioning the Zone/Zones (preference for maximum 3 Zones can be made by the Applicant Organization) to which it desires to supply Mid-Day Meal. However, the Director Education has right to allot to any number of Zones to any service provider. The bidder shall submit following information with RFP: -

+ John Paris

- a) Automation of kitchen [i.e. use of Machines/Equipment (Rice Cooking Cauldrons, Poori Making Machine, Vegetable Cleaning Machines, Vegetable Cutting Machines, Heavy Duty Grinders, Refrigerators size/capacity to be specified, wherever applicable and other such machines/equipment) to have minimum human interference].
- b) Building plan.
- c) Number of students applied/capable for allotment for supply of MDM.
- d) Three (03) preference of area/zone for supply of MDM.
- 16. Kitchen may not be necessarily in same zone/area for which preferences for supply of MDM is submitted. However, the distance of the kitchen from the preferred/applied zone should be minimum, so that students can be supplied fresh and hot cooked meal. However, while allotting children, efforts will be made to ensure that distance between kitchen and schools are minimum but it will be the sole discretion of the Directorate of Education.
- 17. The concealment/wrong information submitted by Applicant Organization will be treated as a natural and automatic ground for disqualification for consideration in the process of selection of the kitchen/organization for work order and their application for RFP will be rejected. Even if, after the award of work, it is found that some wrong information has been given to the Department, the Department will be well within its rights to cancel the work order, claim compensation/impose penalty and forfeiture of EMD/PBG.
- 18. The finally selected/empaneled organizations will be assigned the supply of Mid Day Meal order as per requirement of Directorate of Education and after signing the MOU/Agreement (as specified by the Department) between the Department and the Applicant Organization.
- 19. The centralized semi-automated kitchens should be completed/established in all respects at the time of inspection of Expert Committee as per Annexure-II.
- 20. The complete and detailed **REQUEST FOR PROPOSAL** can be downloaded from the website www.edudel.nic.in of Directorate of Education, GNCT Delhi.
- 21. The bidder shall upload all relevant document i.e. Technical/Financial as per condition of the tender on E-PROCUREMENT Portal site. However, Each and every paper submitted must be signed with the seal of the authorized signatory of the organization and uploaded on E-PROCUREMENT Portal site.

of the

- 22. All paper should be serially numbered and page numbers as given in the check list must be uploaded on E-PROCUREMENT Portal site.
- 23. All details/declaration/submission should be submitted on letter head of the applicant and uploaded on E-PROCUREMENT Portal site. If these notes are not complied with, then application for RFP will be summarily rejected. The bidders are not required to submit any document in physical form, except Earnest Money Deposit.

24. Details of REQUEST FOR PROPOSAL for Supply of Mid Day Meal

1. Selection Process

The selection process would involve following stages:-

A. Short listing of eligible applicants (Pre-Qualification Criteria):-

(i) The applicants must fulfill the following Pre-Qualification Criteria and must also submit specified documentary evidences in support of fulfilling the following primary eligibility conditions while submitting the application.

SI.	Condition	Requirement	Documents required	
No				
1	Registration under	Applicant Organization must	The NGOs/Societies/ Trust/	
	relevant Regulation	be an NGO/VO/ corporate/	Bidders have to submit following	
	Acts and existence for	Registered Firm/	documents duly certified by	
	a minimum period of 5	cooperative Societies etc	Registrar concerned and should	
	years on the date of	registered under the	not be more than 02 months old	
	publication of this RFP.	societies Registration Act or	from the issuance of this RFP: -	
		the Public Trust Act or	(a) Copies of Registration	
		relevant Regulation Acts for Certificates under		
		last five years. relevant Regulation		
			(b) Copy of latest member	
			list of	
			NGOs/Societies/Trust/Bi	
			dders.	
			The NGO must submit an	
			affidavit regarding no dispute	
		among the member of		
			NGOs/Societies/ Trust/Bidders.	
2	Turnover &	(i)Having Minimum average	(i) In case of Govt. Enterprise,	
	Experience	annual turnover of Rs.1.5		

PIE

7

of h

The Applicant Organization shall have minimum average annual turnover Rs.1.5 crore from the business of mass supply of hot cooked meal only over three financial years, immediately preceding the year of issuance of RFP.

safeguard To the interest of students and preventing anv interruption in Mid-Day Meal supply, the Applicant Organization shall be capable of and bound to supply Mid-Day Meal for, at least, 90 days from its own resources.

Crore over three financial years, immediately preceding the year of issuance of RFP from business of mass supply of hot cooked meal only.

(ii)Applicant/ Organization must have experience of at least three years of mass supply of hot cooked meal from its semi-automated decentralised kitchen anywhere in India in last 10 years.

(iii)To safeguard the interest of students and for preventing any interruption in Mid-Day Meal supply, the Applicant Organization shall be capable of and bound to supply Mid-Day Meal for at least 90 days from its own resources.

required. In case of private Organization, equivalent taxation certificate or turnover certificate of last three years from CA is required having valid UDIN.

Requisite Certificate of Previous experience of at least Three years of mass supply of hot cooked meal from its semiautomated de-centralised kitchen under Government of India or under any State/UT Government or under Government Organization anywhere in India in last 10 years is required. The stamp, date, name & designation of issuing authority should clearly be mentioned in the experience certificate.

(iii) An undertaking in this regard to be submitted that the Applicant organization shall be capable of and bound to supply Mid-Day Meal for at least 90 days from its own resources.

3 **Applicant** Organization, whose work order has been terminated/ suspended by Directorate Education for supply of contaminated meal or who has been blacklisted by Directorate of Education, GNCT of Delhi or any

Applicant Organization, whose work order has been terminated/suspended Directorate of Education for supply of contaminated meal or who has been blacklisted by Directorate of Education, GNCT of Delhi or any Department of GNCT of Delhi or who has been blacklisted by anv Department of Govt. of India or State Government due to

An affidavit that the applicant Organization has never been blacklisted by Directorate of Education, GNCT of Delhi or any Department of GNCT of Delhi or has never been blacklisted by any Department of Govt. of India/ State Government or an affidavit that the applicant's Blacklisting is not valid on the date of submission of application.

my Jan Man

	Department of GNCT	any mishap/ illness of	An affidavit that the work order
	of Delhi or who has	consumers/ untoward	for supply of Mid-Day Meal of
	been blacklisted by any	incident/ any other reason,	applicant Organization has
	Department of Govt. of	cannot apply, if their	never been suspended/
	India or State	Blacklisting/termination/Sus	terminated by Directorate of
	Government	pension is valid on the date	Education, GNCT of Delhi.
		of submission of application.	· ·
4	Minimum area of	Applicant Organization must	Godown/ Kitchen/ Location map
	Kitchen & Godown	have covered kitchen area of	and Registered lease deed, of at
		minimum 585 sq.Mtr.	least, five years/ rent
		(floor area) and desirable	agreement/ other land related/
		836 sq.Mtr. (floor area).	land ownership documents need
		Separate/ additional/ extra	to be submitted. The stamp duty
		minimum 125sq.Mtr. of	should have been paid for the
		covered floor area of	Registered lease deed.
		Godown and able to store	
		300 M.T. of food grains	
		inside the kitchen premises	
		(within distance of	
		500meters from kitchen	
		premises) for storing food	
		grains received from FCI	
		and desirable. The	

B. Inspections and evaluation of following Technical Criteria:-

(i) After completion of pre-qualification criteria, an Expert Committee will be formed to verify the details and inspect the kitchen. The kitchen premises/ building structure of only those applicants who meet the aforesaid Pre-Qualification Criteria (Primary Eligibility Criteria) shall be inspected by Expert Committee and evaluation shall be done as per following technical criteria:-

Particulars	Marks	Remarks	
(i)	(ii) (iii)		(iii)
Building Structure/Built-up Area/Location:	30	Expert	Committee
Parameters:	(to be judged on	shall	inspect
A) Location of the Kitchen in view of hygienic and	the basis of field	kitchen	premises
safe surroundings shall also be considered.	visit* and	and award marks.	
	documents)		

out In fair

B) The kitchen location should be away from open	Marks will be	
drains, water logging areas and should be free from	awarded to	
filthy surroundings.	kitchen applicants	
C) It should not be located in congested areas/ for	on parameters	
safety purposes.	given in column	
D) There should be adequate arrangement for	(i).	
drainage and waste disposal.		
E) Layout of building, Suitability of kitchen for MDM		
supply		
Condition & upkeep of building.	25	Expert Committee
Capacity and physical size of kitchen		shall inspect
Status/degree of automation		kitchen premises
		and award marks.
Financial capacity & experience	25	Audited Balance
		Sheet of three
		financial years/
		Certificate of C.A.
Those having clean track record (without	5	
penalty/penal action from any department of		
Delhi or any other State Govt. in India)		
Man power and record keeping	5	
Quality Certification by any Govt. Agency	5	
Value addition beyond Govt. Funding	5	On the basis of
		past promised and
		delivered (03
		Marks) and future
		commitment (02
		Marks)
Total	100	

Organization is fixed and numbers of Applications to be received for empanelment are expected to be higher. Therefore, to ensure economic viability and keeping in view various other administrative/economic factors, a **maximum 30 numbers of Organizations** shall be engaged/empaneled for supply of freshly cooked hot Mid-Day Meal under this RFP. However, Directorate of Education shall have a right to change the maximum number of Organizations to be engaged/empaneled at any point of time.

2. Due date and time: -

/ Am.

The RFP with necessary requisite documents should be submitted through E-PROCUREMENT Portal on or before **08.12.2025** up to **5:00 P.M.** RFP received after due date and time shall be summarily rejected.

3. Completeness of the RFP documents: -

The Directorate of Education is not responsible for the downloading of incomplete documents from its website **www.edudel.nic.in.**

4. PRE-BID CONFERENCE

- a) Pre-Bid conference of the Bidders shall be held on **25.11.2025** at **03:00 PM** in **PM-POSHAN BRANCH**, Room No.307, 3rd Floor, Vidhya Samiksha Kendra, Boulevard Road, Civil Lines, Delhi-110054. A maximum of 2 (Two) representatives of each Bidder shall be allowed to participate in the pre-bid conference.
- (b) The Bidders shall attend the said conference on the date and venue at their own cost. Details of the proposed/suggested variations/deviations/additions from the bid specifications/conditions, if any, should be clearly indicated while sending queries before the pre-bid conference. All the submission in this regard will be accepted only in writing.
- (c) During the course of Pre-Bid conference(s), the Bidders will be free to seek clarifications and make suggestions for consideration of the Authority and understanding the bidding condition, bidding process and for rejecting the Bid. The Authority shall endeavor to provide clarifications and such further information as it may, in its sole discretion, consider appropriate for facilitating a fair, transparent and competitive Bidding Process. After the pre-bid conference, no further suggestions for deviations/variations/additions will be entertained.
 - (d) The decision of the Department in this regard will be final. The interested participants may confirm the venue of pre bid conference from **PM-POSHAN BRANCH**, **Room No.307**, **3**rd **Floor**, **Vidhya Samiksha Kendra**, **Boulevard Road**, **Civil Lines**, **Delhi-110054**, by visiting or calling at +91-11- 20833084, on the same day or a day before, 15-20 minutes before the scheduled time.

5. Amendment of the REQUEST FOR PROPOSAL: -

My J. A.C.

11

- a) At any time, prior to the last date of submission of RFP, Directorate of Education may amend the terms and conditions of the RFP by issuing addendum. The amendment will be displayed on the website www.edudel.nic.in of Directorate of Education and therefore prospective applicants may keep checking website of the department www.edudel.nic.in.
- b) In order to afford prospective applicants reasonable time to take the amendment in to account in preparing their RFP, the Directorate of Education may, at its discretion, extend the dead line for the submission of RFP.

6. Other conditions/obligations :-

- a) At present, Mid Day Meal is supplied under the PM-Poshan Scheme to students of primary and upper primary classes of Govt. and Govt. Aided Schools, AIE Centers of Directorate of Education GNCT of Delhi i.e. upto 8th class. However, Directorate of Education reserves the right to extend the Mid Day Meal Scheme to other additional classes in future. In case, Directorate of Education decides in future to extend the supply of Mid Day Meal to additional students of other classes i.e. in addition to students of primary and upper primary classes, the Applicant Organizations shall be bound by such decision of Directorate of Education and shall fully cooperate in extension of Mid Day Meal Scheme on the terms and conditions decided by Directorate of Education.
- b) In Directorate of Education, Mid Day Meal Scheme is being implemented as per the instructions/guidelines issued by Ministry of Education and Literacy, Govt. of India. For improvement of nutritional values in Mid Day Meal, various instructions/guidelines are issued by Govt. of India from time to time. In case, any instructions/guidelines are issued by Govt. of India related to fortification of food grains/ raw material for improvement of nutritional values in Mid Day Meal or such initiative is taken by Directorate of Education, the Applicant Organizations shall be bound to comply with such instructions/guidelines and shall fully cooperate and discharge any additional role/responsibility assigned to them for fortification of food grains on the terms and conditions decided by Directorate of Education.
- c) At present, cooked Mid Day Meal is supplied to students of primary and upper primary classes of Govt. and Govt. Aided Schools, AIE Centers of Directorate of Education GNCT of Delhi. However, Directorate of Education reserves the right to provide additional nutritionally dense food items (like banana/ other seasonal fruits, eggs, jaggery, roasted grams etc.) in the Mid Day Meal Scheme in future. In case, Directorate of Education decides for providing of such additional nutritionally dense food items under Mid Day Meal Scheme in future, the Applicant Organizations shall be bound by such decision of Directorate of Education and shall fully cooperate and discharge any additional role/responsibility

pri

not by

assigned to them for supply of additional nutritionally dense food items on the terms and conditions decided by Directorate of Education, GNCT Delhi.

7. Kitchen Infrastructure Norms:-

- 1. The Organization shall maintain the infrastructure of the centralized semi automated kitchen including building, cooking machinery and vehicles for transporting the hot cooked meal at its own cost as per the prescribed standards.
- 2. The Organization shall have Wall tiled up to a minimum of 7 feet height and the rest white washed with washable emulsion.
- 3. The Organization shall have Exhaust and chutes for vapour extraction. Proper display of Mid Day Meal menu, Mid Day Meal logo, do's and don'ts for kitchen staff in the premises. The Organization shall install a board outside the kitchen clearly mentioning the name and address of the Organization and use of kitchen only for the purpose of supply of Mid Day Meal to Directorate of Education schools.
- 4. Proper lighting arrangement must be made in the kitchen premises for safe preparation of the Mid Day Meal. Open/ loose/ temporary wiring for gadgets installed should be adequately fixed/ covered. All the equipments/ machines must be in functional condition and properly maintained.
- 5. The Organization shall have floor covered with Kota stone/tiles or durable stone flooring sloped towards the drains.
- 6. The Organization shall have compartment wise partitions between storage area/cooking area/cleaning area for washing vegetables, rice, dal etc. Separate space for cleaning utensils and shelves for storing utensils must be made available. Proper compartments must be made for different activities and with proper display boards.
- 7. The toilet blocks and garbage collection place should be at a suitable distance from the area where the hot cooked meal is to be prepared.
- 8. The Organization shall have adequate aisle space of about 3 to 4 feet wide for the movement of personnel and material traffic. The Applicant Organization shall ensure that the premises should be clean, adequately lighted and ventilated and have sufficient free space for movement. Floors, ceilings and walls must be maintained in a sound condition. The floor and skirted walls should be washed as per requirement with an effective disinfectant. The premises should be kept free from all insects. No spraying should be done during the cooking of Mid Day Meal, but instead fly swats/flaps should be used to prevent flies getting into the premises. Windows, doors and other openings should be fitted with net or screen, as appropriate to make the premise insect free. Pest Control Treatment should be conducted in the entire premises every three months by a professional agency.

out he paint

- 9. The Organization shall have a cold storage in its kitchen premises for maintaining the raw vegetables fresh and hygienic.
- 10. The Organization should have separate/additional/extra floor area of minimum 125 sq.Mtr. floor area for godown and able to store 300 M.T. of food grains, received from Food Corporation of India outside the kitchen premises (within distance of 500meters from kitchen premises) in addition to kitchen area of minimum 585 sq. Mtr. (floor area) and desirable 836 sq. Mtr. (floor area).
- 11. The food grains must be stored in airtight bins or stacked neatly in gunny bags in area free of rodents and insects. Similarly, the other raw material should also be stored in air tight storage containers made of non-toxic material. Food grains and other raw material should not be stored directly on the ground; rather on rack/ metal shelves/ pallet and wooden plank (at least 8 to 12 cm. above the floor) reasonably well above the floor and away from wall so as to avoid absorption of moisture and any contamination/ infestation. The Organization shall have storeroom with racks and platforms for gunny bags with separate section for oil and others.
- 12. The Organization shall have adequate area for movement of vehicles to unload raw materials etc.
- 13. The Organization shall have storage area for containers, pots and pans.
- 14. The Organization should have loading station with platform and ramp.
- 15. The Organization shall have **Boiler plant/ solar water heating system** for using hot water for cleaning and cooking.
- 16. The Organization must have **DJB water connection** and will not use bore well/underground water, even for washing/ cleaning purposes. Further, the Organization must have pollution certificate from DPCC, MCD health license/certificate and DJB Water Test Certificate. Drinking water should be tested for its portability as per the schedule decided by Directorate of Education.
- 17. The Organization shall make Use of **steam cooking** concept.
- 18. Cooking process should be LPG/PNG based. Wood based system must not be used. Domestic gas cylinders must not be used for cooking in any circumstance. It should be used through fixed piping system.
- 19. Adequate numbers of CCTV cameras must be installed and made functional in the premises for proper supervision of the Mid Day Meal kitchen. The Organization shall install IP enabled CCTV cameras with appropriate recording backup and maintain them in good working condition at all times. The Organization shall make available the live feed in the CCTV Control Room of Vidhya Samiksha Kendra, New Building of Directorate of Education and any other place as directed by DoE.

of John Mans

- 20. Adequate fly catchers must be installed and made functional in the kitchen premises for the cleanliness and hygienic conditions. Adequate **fire extinguishers**/fire safety measures must be installed and made functional in the premises.
- 21. The Organization shall properly display Mid-Day Meal menu, Mid-Day Meal logo, do's and don'ts for kitchen staff in the premises.
- 22. There should be a display board restricting eating, spitting and other unhygienic practices in the food processing area.
- 23. The Organization shall have digital weighing scale for exact quantification.
- 24. The Organization shall have separate steel counters for hand washing and separate for drinking water.
- 25. Clean and proper utensils must be used in the kitchen premises for the proper standard of the Mid Day Meal.
- 26. The Organization shall use standard materials for washing of utensils for the hygienic storing and transportation of Mid-Day Meal. The utensils must be properly wiped.
- 27. The cooking areas must be kept cleaned at all times. It is important that surfaces in direct contact with food must be both clean and dry before use. Cracks, rough surfaces, open joints etc. must not be there. Floors, ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster. The wire mesh screen should be installed in open doors, windows and ventilators. Moreover, holes, drain covers and other places where pests are likely to gain access should be in sealed condition or fitted with mesh/ grills/ claddings.
- 28. An isolated area in the kitchen premises should be clearly identified for returned defective or suspected products.
- 29. The storage of fuels, disinfectants, detergents, cleaning agents should be well away from the stored raw materials and under lock and key.
- 30. First-Aid box of adequate size should be kept in the kitchen premises.
- 31. The Organization shall ensure regular fumigation and pest control in the storage area of the kitchens after an interval of every three months to protect against rodents. The Organization shall store and keep the food grains supplied by the Govt. of NCT and other materials in a hygienic condition to ensure that all such materials are free from insects, pest, fungus, chemicals etc. the Organization shall further ensure that the food grains and other materials are at all times protected and free from any harmful effects arising out of chemicals used for fumigation and pest controls.
- 32. Fixed route chart and time table for delivery of meals in schools should be displayed in the kitchen premises. The time of cooking should be displayed in the premises by the Service Providers.
- 33. Wash basin should be installed at the entry point so that cooks enter the kitchen only after washing the hands. Disposable foot wears and hair caps for the cooks, visitors

my do Aim

- etc. should be provided for maintaining sanitation standards. Foot mat must be present at the entrance of the kitchen.
- 34. Industrial RO plant must be installed and made functional in the kitchen premises for hygienic preparation and good quality of Mid-Day Meal. The date of last inspection should be mentioned on the RO plant. Water quality testing must be carried out quarterly and water storage tanks must be cleaned regularly and report will be displayed.
- 35. For preparation of Mid Day Meal, location/ surroundings of the kitchen should be free from filthy surroundings and maintaining overall hygiene, proper cleanliness in the kitchen, clean cooking equipments, proper arrangement of drainage of waste water, adequate number of garbage bins should be made available. Adequate system must be made for waste disposal.
- 36. The Organization shall have oil trap for cleaning wasted oil so that it does not enter the drainage system.
- 37. The Organization shall never use 'sulphas tablets' in foodgrains stored in godowns. In case any organization is found using 'sulphas tablets' in foodgrains, its agreement will be immediately terminated.
- 38. The Applicant Organization shall keep the food grains and other materials in hygienic conditions, free of pest, insects, fungus etc.

8. Preparation and cooking of the meal and kitchen staff :-

- 39. Proper training and supervision of the cooks should be done for preparation of good quality of hot cooked meal and proper method of cooking should be used. The cook cum helpers must be trained in methods of cooking food hygiene and food safety aspect along-with personal hygiene requirements to commensurate their work activities. If department distribute any supplementary nutrition or additional nutritional items to children, the organization will ensure proper distribution of these items to the children using their existing manpower.
- 40. The Organization shall have **vegetable cutting machines**, **heavy duty grinders** and other such equipment.
- 41. The Organization shall have **rice cooking units with steam cookers** and trays to cool rice and cooling facilitated by air blowers.
- 42. The Organization shall have Poori making unit with dough kneader and puri making machine. The Organization shall have Rice Cooking Cauldrons, Vegetable Cleaning Machines and Vegetable Cutting Machines as per its capacity.
- 43. The Organization shall have cooking/frying units with high pressure burners and vapour extraction hood/chimney.

my Jo pic

- 44. The Organization shall have collection unit for fried puris along with oil drainers in packing area.
- 45. The Organization shall have work tables for vegetable processing, potato peelers and food processors or wet grinders for masala making.
- 46. The Organization shall have trolleys for loading hot cooked meal.
- 47. The Organization shall have **dish washing unit** with sanitizer, grease traps and drains with filter & removable covers, adequate garbage disposal management and ventilation with wire mesh.
- 48. The staff should be provided with the photo identity cards.
- 49. The Organization shall use **two types of uniforms for the cooking / non-cooking staff**, which is required for ensuring proper discipline and proper hygiene of the kitchen. Kitchen staff of the Organization shall use Headgear, Aprons, Gloves and Uniform which is essential for the proper standard of preparation and hygiene of Mid-Day Meal. Gloves must be of good quality so that they do not slip while cooking.
- 50. All individuals and food handlers associated with Mid-Day Meal scheme must wash their hands with soap before and after handling the food and have their nails cut. Periodic Health checkups of the food handlers should be made mandatory. Applicant Organization shall ensure that CCH working at centralized kitchen are free from any disease particularly contagious diseases. The Organization shall at the time of recruitment and thereafter once every 6 (six) months organize medical examinations (including but not limited to examination in relation to contagious disease) of the staff employed for rendering the Services, by a registered medical practitioner approved by the Govt. of NCT of Delhi.
- 51. The quality assurance of Mid-Day Meal and Food Safety should be integral part of food handling procedures at the kitchen and food should be free from contamination be it biological contamination, physical contamination or chemical contamination.
- 52. The storage of raw materials, ingredients should be subject to **FEFO** (**First Expire First Out**) or **FIFO** (**First in First Out**) stock rotation as applicable. Shelf life of the food articles needs to be checked from time to time.
- 53. The supply of food grains like wheat and rice should not be stored for more than a quarter.
- 54. The Organization shall use the **double fortified salt** for preparing the hot cooked meal which is necessary nutritional aspect of the Mid Day Meal.
- 55. Raw-materials/ spices/cooking oil/pulses used for preparing hot cooked meal shall be of standard brand having ISI/AGMARK/FSSAI certificate wherever applicable and meet the standards prescribed under applicable laws. Only packed dals, salt, spices, condiments and oil with AGMRK/FSSAI quality symbol should be used for cooking Mid-

my de puis

- Day Meal. Packaged raw materials must be checked for expiry/ best before/use by date.
- 56. The Organization shall use the ingredients which are fresh and of good quality. They should be free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination and should be stored under dry, ventilated and hygienic conditions.
- 57. Fresh/leafy meshed vegetables must be used in the gravy for the nutritional requirements.
- 58. Cooking oil should not be reused for cooking of Mid-Day Meal.

9. Packing, Transportation, Delivery & Distribution of meal:-

- 59. The Organization shall provide the name, address and telephone numbers(s) of the person/persons who shall be responsible for delivery of hygienic, whole some and cooked meal and in case of any negligence in supply of the cooked meal, the Organization shall be accountable. Applicant Organization should ensure that the cooked meal is transported and delivered at the school under the supervision of an authorized person.
- 60. The number of children for whom cooked meal is required for the next day shall be obtained by the Organization from the Head of the School/In-charge of concerned school, so that the cooked meal received/ served is in accordance with the attendance.
- 61. The Organization shall ensure use of clean transportation vehicles and also ensure that all utensils used in cooking/distribution of meal may be of such type which are easy to clean and should be covered at all times.
- 62. The Organization shall use proper packing material/foil for packing of Mid-Day meal.
- 63. The Organization shall **sterilize primary (bulk) containers** before packaging the hot cooked meal. This practice may minimize the risk of food infections/outbreaks, especially during the rainy season and the summer. The Mid-Day Meal should be packed in clean & proper utensils and should always be kept covered. The organization shall supply the cooked meal in food grade **insulated/stainless steel containers of good quality.**
- 64. The Organization shall have **closed and secure containers**, for transporting hot cooked meal and each container should be such that it can serve one section at a time.
- 65. The Organization shall have **adequate means for transporting** the hot cooked meal from kitchen to the concerned schools such as secured vans, auto tempo (cycle rickshaw shall be permitted where auto tempo cannot reach)
- 66. The Organization shall maintain and operate sufficient transport means/vehicles/utensils required for transportation of hot cooked meal at its own cost and risk and shall use clean, hygienic separate closed and secured /sealed

my by pui

containers along with good quality packing material/foil and with no spilling for each section of the class for transporting the hot cooked meal. The containers shall be desealed before the committee at school level constituted for the purpose. The hot cooked meal will be transported and served in proper hygienic conditions and the quality of the hot cooked meal so supplied and served to the children will be fresh, hot and in ready to eat condition.

- 67. The members of the School Management Committee, Parent Teacher Association shall also have the privilege to supervise the quality and quantity of the supplied meal. If the quality is inferior or the supply is not in accordance with the standards given by the Directorate of Education/School, Committee members may advise the school to refuse acceptance of such meals.
- 68. Hot cooked meal containers carrying Mid-Day Meal must be **sealed with cable tie** for ensuring hygienic and safe delivery of Mid-Day Meal.
- 69. Proper and hygienic ways of transporting Mid-Day Meal must be used for Mid-Day Meal. Mid-Day Meal logo and other requisite information must be displayed on the vehicles used for transporting the Mid-Day Meal. The vehicles used for transportation of the hot cooked meal should be thoroughly cleaned and properly covered to eliminate any possibility of contamination.
- 70. The Organization shall take all the precautions while preparing, handling & transporting cooked meal to the schools from the place of preparation/cooking and its distribution amongst children.
- 71. The distribution of the hot cooked meal amongst the children shall be the responsibility of the Organization. The collection of utensils after distribution of mid-day meal from the schools shall be the responsibility of the Organization.
- 72. The Organization shall make the supply in the schools on each working day between 9 AM to 10 AM in first shift/ day shift school(s), between 2.30 PM to 3.30 PM in second shift school(s) or at the time as directed by Head of school as per the requirement of the school(s) [However, supply of Mid-Day Meals shall be made available at least 15 minutes before the recess period]. The Organization will also ensure that distribution of Mid-Day Meal among the children is completed within 20-30 minutes of recess period of the school and distribution work shall be done by the workers of the Organization. The centralized kitchen is to be located near the cluster of schools, so that the cooked meal shall be delivered at schools in such a manner that the time between cooking and consumption shall always be less than 4 hours and the temperature of food at the time of serving shall be at or above 65° C. The total time of the delivery to the farthest school in peak hour traffic should not exceed one hour. Applicant Organization should ensure that cooked Mid-Day Meal is fit for human consumption for four hours after cooking and it should be transported to schools and consumed by children within that time.

My Joy Am

- 73. The delivery of cooked meal will be made to schools according to the schedule supplied by the Directorate of Education and if hot cooked meal is found to be fit for human consumption as per the standard laid above after having being tasted by a school level mid-day meal committee from each container, shall be distributed among the children for consumption. In case the cooked meal received by the concerned school is found defective/substandard, it shall be refused and supply shall be lifted by the Organization from the school at its own risk and cost. In case, the defective/substandard supply is not lifted by the Organization up to one hour before the closing time of the school, the same shall be destroyed by the head of the school concerned at the risk and cost of the Organization and no claim for the defective supply shall be entertained in any case. Expenditure incurred for this, if any, shall be borne by the Organization.
- 74. The Organization shall be required to make the supply regularly at the specified time. In case of non-supply, irregular or late supply, any illness or casualty, the Directorate of Education shall have liberty to cancel the work order and may allot the work to any other empaneled organizations. Without prejudice to the forgoing, the performance security deposited by the Organization shall be forfeited in such case. The non-supply of Mid-Day Meal will be exempted from any penalty in case of reason attributed to the Nature/Natural Calamity or any act of God.
- 75. In case of deterioration of hot cooked meal during transportation, the Organization will be liable to replace the same within the time limits provided and will be responsible for quality of hot cooked meal till it is finally consumed by the students.

10. Maintenance of the records and licenses/certificates:-

- 76. The Organization will submit monthly statement of accounts of mid-day meal actually supplied to the concerned school who shall process the same and shall forward to the concerned District office or PM-POSHAN Branch, DOE (HQ) for payment promptly. No payment shall be made for defective supply.
- 77. The Organization shall maintain stock registers, pest control record, health checkup record of staff in every six(6) months from a registered medical practitioner approved by Govt. of NCT of Delhi (to ensure that they do not have any infectious disease), fire safety certificate, food safety license from FSSAI, No Objection Certificate from the Health Department of the MCD at the kitchen/godown premises for inspection by the authorized representatives of the Government of NCT of Delhi. The Organization shall maintain proper stock register for the food grains stored by the Organization with day-to-day entries in respect of food grains so received from FCI, which can be inspected by authorized representatives of the Govt. of NCT from time to time.

my Jo Aus

- 78. The Organization shall provide copy of health certificate of its employees at the time of signing of MOU/Agreement to ensure that they do not have any infectious disease.
- 79. The Organization shall maintain visitors register and deploy guard at the entry point of the kitchen for security/safety and supervision purposes.
- 80. All statutory licenses/ permission/ NOC will be complied with and shall be obtained by the Organization from the concerned Government Department/ Autonomous Organization in relation to operation of the de-centralized kitchen and supply of the meals. The de-centralized kitchen shall be maintained by the Organization at its own cost and expenses.
- 81. The Organization shall comply with the orders/guidelines/Instructions issued by Directorate of Education, Govt. of NCT of Delhi or Ministry of Human resource Development, Govt. of India or any other competent authority from time to time.
- 82. The Organization shall provide a copy of **ESI & PF registration certificate**, where applicable to Directorate of Education at the time of signing of MOU/Agreement and shall be solely responsible for statutory liability arising out of the employment of the appointed staff by the Organization under all applicable laws and regulations.
- 83. The Organization shall furnish a monthly report to Directorate of Education on lifting and utilization of food grains, number of children covered for onward transmission to the State Govt./Central Govt. The Organization shall also submit the duly verified bills by 7th of the next month.
- 84. The accounts of the ORGANIZATION would be auditable.

11. Foodgrain lifting:-

- 85. The Organization shall lift the food grains from Food Corporation of India godown on the basis of release order issued by the Directorate of Education based on allotted number of children and working days. The food grains received from Food Corporation of India for Mid-Day Meal shall not be used/ diverted for any other purpose. However, the Directorate of Education may change the current way of lifting of foodgrains by engaging any transport agency for this purpose. Also, the Organization will use GPS enabled vehicle for transportation of Food Grains from FCI godown to its godown and the GPS access of that vehicle must be provided with PM-POSHAN Branch of DoE.
- 86. Only FCI food grains (wheat and rice) must be used for preparation of Mid-Day Meal.

 The food grains lifted from Food Corporation of India by Service Providers must be taken to their respective kitchens/godowns.
- 87. In case, the Service Provider is authorizing someone on its behalf to lift the food grains from FCI, the authorization letter of the Service Provider must be submitted in the Mid-Day Meal Branch (HQ) before lifting of the food grains on every occasion.

my Jan Am

- 88. The Service Providers shall also submit the name of the transporter authorized by the Service Provider for transportation of the food grains from FCI to their kitchen/godown.
- 89. The Service Providers shall send the wheat for grinding to the nearest atta chakki of their respective kitchens as per their requirement and will maintain a proper record of the wheat sent for grinding.
- 90. If wheat and rice received from FCI in advance by the Organization then it will have to submit the bank guarantee of the amount equivalent to the tentative value of the food grains given in advance.
- 91. If wheat and rice is received from FCI in advance by the Voluntary Organization, and work order is cancelled due to any reason by the Department, then Director of Education will have the right to recover the balance food grains at the cost of the Organization and in case it could not be recovered, the corresponding cost at market rate will be decided by the Directorate of Education and will be deducted from the performance security and the payments due to the Organization.
- 92. The Organization shall ensure that the empty Gunny Bags of food grains are sold by following the quotation mechanism and that all the proceeds realized from such sales are used for mid-day meal purposes.
- 93. The Directorate of Education shall have full rights to get the ingredients, raw food grains and the cooked meal tested any number of times, through any authorized laboratory for contamination and nutritive value (requisite calories and protein content etc.), at the time of cooking, during transportation or at school or at its godown. The testing fee of the sample shall be borne by Directorate of Education. Designated authorities from Department of Health/ Food & Drugs/ Officers of State Govt./Head of the school may pick up sample of cooked meal at any item out of the supply being made at the school or kitchen and get them tested for ascertaining the energy and nutritive value of the food.

12. Other conditions:-

- 94. If the kitchen of an organization is selected and approved by the Directorate of Education then in no case it will be allowed to prepare hot cooked meal for any other agency/state/organization or for any other purpose.
- 95. Once selected and approved, the venue of the kitchen shall not be allowed to be changed without the written permission from the Directorate of Education.
- 96. The Organization shall do work by itself in the kitchen approved by the Directorate of Education and in no case it will sub-contract or outsource any process of the cooking of meals to any other agency.
- 97. Applicant organization must also obtain **registration under FSSAI** before operationalization of kitchen invariably.

not by an

- 98. Any representative of the Directorate of Education may visit any kitchen with/without notice at any time and organization shall extend full cooperation during inspection.
- 99. To ensure maintenance of Health Standard, hygienic standards of cooking, the work of inspection of the cooking places, premises may be entrusted to any third independent agency (Third Party Inspection), so decided by the Directorate of Education. The reporting by the third-party evaluating agency in respect of the cooking place, transportation, distribution of hot cooked meal etc. shall be binding on the Organization.
- 100. Directorate of Education will have a right to change the number of children or number of schools allotted to the Organization on the basis of its performance or in the interest of children, at any point of time of the operation of the agreement.
- 101. All taxes for providing cooked meal shall be borne by the Organization. Further, the Organization will furnish **Annual Audit Report** along with audited statement of accounts in terms of all grants received from the State Govt, donations received in the name of Mid-Day Meal Scheme, both in cash and kind, duly certified by approved auditor/chartered accountant to the Directorate of Education.
- 102. The Organization shall be solely responsible toward any incident of food contamination due to any reason like civil commotion/ bandh/ strike/ communal riots, terrorism/ hijack/Pandemic etc. way laying or sabotage of vehicle by anti-social elements when MDM is in transit.
- 103. The Organization should submit signed commitment to return all the permanent/semipermanent assets acquired by Organization from the grants received from Directorate of Education, GNCT of Delhi under the Mid-Day Meal Scheme, if organization ceases to undertake the supply of Mid-Day Meal.
- 104. The Organization shall indemnify and hold the Department harmless from and against all claims, damages, losses and expenses arising out of or resulting from the works/services under the agreement provided by it.
- 105. The Organization shall be solely responsible and shall furnish an indemnity bond for the amount as decided by the competent authority for any adverse order passed by any court against the department on account of students suffering after consuming Mid-Day Meal supplied and if any penalty/fine/ex-gratia payment is imposed on the Government/Department or any compensation is granted to the students on this account, the Directorate of Education shall have the right to recover the same from the Organization.
- 106. In case any Organization, who was earlier also empaneled for supply of Mid-Day Meal and any Penalty Amount is/was finalized/imposed against it due to any reasons in respect of any previous supply/supplies of Mid-Day Meal, the same shall also be payable by the Organization. In that case: -

my Joy part

- a) The Directorate of education shall also have the right to recover the Penalty Amount, from the pending payments for previous/present supply/supplies of Mid-Day Meal and
- b) If, the Organization fails to pay the Penalty Amount, the agreement for supply of Mid-Day meal shall be terminated resulting in blacklisting of the organization and the Directorate of Education shall also have the **right to recover the pending Penalty Amount** from the Organization as the arrears of land revenue.
- 107. Agreement signed between Directorate of Education and empaneled Organizations will automatically terminate in the event the scheme is withdrawn by the Central Government and/or the Government of NCT, as the case may be.

108. The Organizations

- a) Will not discriminate in any manner on the basis of religion, caste, colour and creed, and should not use the program for propagation of any religious practice.
- b) Shall undertake to supply responsibility on a no-profit basis.
- c) Will not entrust/ sub-contract the program or out-source any process or part of the cooking of meals or divert any part of the assistance (food grains/money) to any other organization/agency.
- d) Will submit the names, addresses and contact numbers of all office bearers involved in the establishment and management of such organization along with their roles and responsibilities in the Organization. If any of the office bearers holds a public office, then details of that office also have to be mentioned specifically.
- e) Will sign a contract/MOU with the department before any work order is assigned to the Organization.
- 109. If the Organization fails to supply hot cooked meal on a particular day(s) or fails to replace the defective supply of hot cooked meal in time, a penalty @ Rs.20/- per child (for Bal-Vatika & Primary classes) and @ Rs.30/-per child (for Upper Primary classes) in respect of the children taking mid-day meal in that particular school on that particular day shall be deducted from the bills by H.O.S./Principal of concerned school. In addition to this, the Head of School may make alternative arrangement for supply of mid-day meal on that day at the cost and risk of the Organization.
- 110. If the Mid-Day Meal is not provided in a school on any school day due to non-availability of food grains, fuel or absence of cook cum helper or any other reason, the centralized kitchen shall pay food security allowance as defined in clause (c) of rule 2 of Mid-Day Meal Rules, 2015 to every child referred to in rule 3 by 15th of the succeeding month in the manner provided herein below:
 - a) Quantity of food grains as per entitlement of the child; and
 - b) Cooking cost prevailing in the Delhi.

ALL

at 12

- Provided that in case a child has not taken hot cooked meal on offer for whatever reasons, no claim of food security allowance shall lie with the organisation.
- 111. The Directorate of Education shall take action to fix responsibility on centralized Kitchen in accordance with the procedure laid down in National Food Security Act 2013, if midday meal is not provided in school-on-school days continuously for three working days or at least for five working days in a month.

13. Penal Clauses/ Actions:-

- 112. In case of any mishap/incidence of children in any school(s) falling ill after consuming the mid-day meal supplied by the Organization, immediate interim relief/ monetary assistance will be provided by the Organization for the treatment of the children in consultation with Head of School. The Organizations shall also be liable to pay compensation to the children, as decided by the Directorate of Education.
- 113. If at any stage, it is found that documents submitted by the Organization were/are fake or concealment/wrong information has been provided by the organization, the Directorate of Education shall reserve the right to stop the payment due, forfeit the performance security and cancel the work order. In addition, the Organization can also be blacklisted for deliberately indulging in fraudulent practices.
- 114. The Organization shall not divert any part of the assistance (food grains/funds) to any other organization/agency.
- 115. If the quality of the mid-day meal is found defective in any other manner Directorate of Education shall have the right to refuse to take the supply and to return the whole or part of the defective cooked meal supplied to school(s) as the occasion may arise and impose suitable penalty (as specified in para 110) or may cancel the agreement forthwith. No claim for compensation for such supply from the Organization shall be entertained.
- 116. If sample reports fail in nutritive value in a particular menu consistently for a prescribed period, agreement signed shall be liable to be cancelled.
- 117. The Organization will be solely responsible for any mishap/casualty on account of contaminated cooked meal supplied in the school. Action against the Organization in such an event shall be initiated as per the provisions of Food Safety and Standards Act, 2006, Indian Penal Code and other relevant Law for the time being in force including Black listing of the Organization. If, it is found at any stage that the meals supplied by the Organization are found to be adulterated, contaminated or substandard in any manner, in that eventuality, the entire civil and criminal liability arising out of that shall rest entirely on the Organization. The Department/Government shall be Indemnified against any loss-financial or otherwise-arising out of such eventuality and litigation arising there from.

my In paint

- 118. Notwithstanding anything to the contrary contained in the Agreement, either party may, in its sole discretion, terminate the Agreement as per following notice period details:-
 - (i) Prior to termination or taking any other action against the Organization under the above-mentioned provisions, Directorate of Education shall give a notice of at least 7 days to the Organization to show why the proposed action not be taken. Provided, however, that the Government may in its sole discretion can suspend agreement at any time prior to termination thereof.
 - (ii) That in the event, Organization desires to stop the supply of the meal for any reason, it shall give three months' notice in writing to the Directorate of Education, failing which the Organization shall be liable for penalties as decided by the Directorate of Education.
- 119. In addition to the conditions mentioned above for termination of contract, the Government of NCT shall have the right to forthwith terminate the Agreement in the following circumstances:
 - a) Failure to supply the meals or short Supply of meals by the Organization for a consecutive period of 10 days other than due to a forced majeure.
 - b) The meals supplied are not in accordance with quality standards specified in Agreement.
 - c) In the event the Organization ceases to carry on its charitable activities or ceases to be a charitable institution.
 - d) In the event the **Organization becomes insolvent**, files for winding up or has a liquidator/ administrator/ receiver appointed.
 - e) In the event the Organization is **guilty of misconduct** which in the opinion of the Government of NCT is prejudicial or detrimental the interests of the scheme and/or the Government of NCT or
 - f) A material breach of any provision of this Agreement for a continuous period of 30 days.
- 120. Directorate of Education shall reserve the right to terminate the agreement at any time during the contract period without assigning any reason to any empaneled NGO/Service Provider by given 30 days' notice.
- 121. Directorate of Education reserves the right to forfeit the EMD and blacklist the selected organization if it fails to provide Mid-Day Meal within the stipulated time.
- 122. The Directorate of Education reserves the right to withdraw any area from the RFP without assigning any reason.
- 123. In addition to the clauses mentioned above, The Directorate of Education reserves the right to levy additional penalties in the case of following violations: -

my Ja Bui

Violations/Deficiencies	Penalty Amount (to be recovered from monthly bills				
	payments)				
Α	1 ST	2 ND	3 RD		
 Kitchen infrastructure (if not confirming to standards prescribed in RFP) Day to day functioning of the kitchen (if not confirming to standards prescribed in RFP) Upkeep and hygiene of the kitchen (if not confirming to standards prescribed in RFP) Record keeping (if not confirming to standards prescribed in RFP) No objection Certificate/Licence/ permissions/approval from Competent Authorities (if not confirming to standards prescribed in RFP) Transportation and distribution of meal (if not confirming to standards prescribed in RFP) 	Penalty of Rs. 30000/-	Penalty of Rs. 60000/-	Penalty of Rs 1,50,000/-		
В	1 ST	2 ND	3 RD		
 Food failing in quantity. (if not confirming to standards prescribed by Department) Food failing in quality. (if not confirming to standards prescribed by MHRD) Sample failure. (due to contamination) Issues relating to lifting of food gains from FCI godown such as diversion. (if not confirming to directions of 	monthly bill of cooking cost of NGO	8% of average monthly bill of cooking cost of NGO	10% of average monthly bill of cooking cost of NGO		
confirming to directions of the Department) 5. Issues relating to nutritive value and norms supply of					

ut by An

	food. (if not confirming to
	standards prescribed by
	Ministry of Education and
	literacy, GOI)
6.	Sub letting of contract. (if not
	confirming to conditions
	prescribed in RFP)

C

- Supply of contaminated/ defective cooked Mid Day Meal resulting in illness/hospitalization of children.
- Illness /hospitalisation of children.
- 3. Any major mishap/accident
- Any amount decided by the Director (Education), besides, cost of treatment/compensation and forfeiture of security deposit etc and other punitive measures like blacklisting, cancellation of contract, maximum penalty, which can be imposed by Director (Education) to the subject to a maximum limit of 25% of average monthly bill of that NGOs/Service Providers.
- Further, in case of presence of any health hazard like rat/lizard/cockroach etc. in Mid-day Meal causing illness of students, Director (Education) reserves the right to immediate suspend/terminate the work-order of concerned NGO/Organization and debarment of NGO from supply of Mid-Day Meal.
- Also, in case of suspension/termination/debarment of work-order of any NGO/Organization, Director (Education) reserves the complete right to allocate the work of suspended/ terminated/debarred NGO/ Organization to one or more wellperforming NGOs/Organizations irrespective of location of their kitchens.
- In case of illness or hospitalization of children due to consumption of mid-day meal, the NGO has to provide compensation to the affected children individually including complete cost of treatment/hospitalization as under:-

Category	Amount of Compensation Rs.5000/- per child.	
Minor Incident (illness/ hospitalization of children and discharge from hospital on same day		
Major Incident (long illness and hospitalization)	Rs.20000/- per child.	

124. The Directorate of Education has observed that there have been incidents in the past where lizard, rat, cockroach, fungus etc was found in the mid-day meal supplied by the NGOs. As the mid-day meal is very sensitive issue involving the health of school

28

And

of Jo

- children, the Directorate of Education reserves the right to terminate the agreement with immediate effect, if any such incident is reported by the HOS".
- 125. In case of suspension/termination of work order of any NGO/Organization, Director (Edn.) reserves the complete right to allocate the work of suspended/terminated NGO/Organization to one or more NGOs either working or shortlisted in the RFP proposal.
- 126. The accounts of the Organization would be **auditable**, if any Govt./grant is provided to the Organization.
- 127. The Directorate of Education shall have the right to add/change/modify any clause/ provision if it is considered to be necessary to do so.
- 128. The Directorate of Education shall be at liberty to add/alter any of the condition for supply of cooked meal at any time during the contract period as per the need/requirement for any day.
- 129. In case of any disputes and differences arising out of or in any way regarding the agreement, only the Delhi Courts shall have the jurisdiction in the matter. Further, In the event of any dispute arising out of the contract between the parties here to, the same shall be referred to the sole arbitration of the State Government (Directorate of Education) or any officer appointed by the State Government (Directorate of Education) on its behalf. The proceedings held by the arbitrator in making award will be in accordance with the provisions of Indian Arbitration and Conciliation Act 1996 or any statutory amendments thereof. The award of the arbitrator shall be final and binding on the parties.
- 130. The supply of cooked meal shall contain 450 Calories and 12 grams of protein for children studying in classes I-V and 700 Calories and 20grams protein for children studying in classes VI-VIII. In case deviation is found more than 5% in the preparation/specification and the supply is otherwise not fit for consumption, the bill of such supply claimed by the Organization shall be deducted proportionately; the testing fee if any shall be borne by the Organization.
- 131. Entry 66 clause (b)(ii) of notification No. 12/2017-Central Tax (Rate) dated 28th June, 2017, exempts Services provided to an educational institution, by way of catering, including any mid-day meals scheme sponsored by the Central Government, State Government or Union territory. This entry applies to preschool and schools.

14. Code of Integrity:- (Rule 175 of GFR 2017)

Procuring authorities, as well as bidders, suppliers, contractors, and consultants, should observe the highest standard of ethics and should: a) not indulge in the following prohibited

ny Ja Ans

practices, either directly or indirectly, at any stage during the procurement process or the execution of resultant contracts:

- "Corrupt practice": making offers, solicitation or acceptance of a bribe, rewards or gifts or any material benefit, either directly or indirectly, in exchange for an unfair advantage in the procurement process or to otherwise influence the procurement process or contract execution;
- "Fraudulent practice": any omission or misrepresentation that may mislead or attempt to mislead so that financial or other benefits may be obtained, or an obligation avoided. This includes making false declarations or providing false information for participation in a procurement process or to secure a contract or in the execution of the contract:
- "Anti-competitive practice": any collusion, bid rigging or anti-competitive arrangement, or any other practice coming under the purview of The Competition Act, 2002, between two or more bidders, with or without the knowledge of the procuring entity, that may impair the transparency, fairness, and the progress of the procurement process or to establish bid prices at artificial, non-competitive levels;
- "Coercive practice": any coercion or any threat to impair or harm, directly or indirectly, any party or its property to influence the procurement process or affect the execution of a contract:
- v) Conflict of Interest: Bidders having a conflict of interest shall not be eligible to participate in the tender process unless the conflict stemming from such relationship has been resolved in a manner acceptable to the Procuring Entity throughout the Tender process and execution of the Contract. The bidder shall be considered to have a conflict of interest in this tender process and execution of the resultant contract in the following situations:
 - **a)** If its personnel have a close personal, financial, or business relationship with any personnel of the procuring entity who are directly or indirectly related to the procurement or execution process of the contract, which can affect the decision of the procuring entity directly or indirectly;
 - **b)** The bidder (or his allied firm) provided services for the need assessment/ procurement planning91 of the Tender process in which it is participating;
 - c) A Principal can authorize only one agent, and an agent should not represent or quote on behalf of more than one Principal. However, this shall not debar more than one Authorised distributor (with/ or without the OEM) from quoting equipment manufactured by an Original Equipment Manufacturer (OEM) in procurements under a Proprietary Article Certificate or

out). An

- d) A bidder participates in more than one bid in this tender process. Participation in any capacity by a Bidder (including the participation of a Bidder as a partner/ JV member or sub-contractor in another bid or vice-versa) in more than one bid shall result in the disqualification of all bids in which he is a party. However, this does not limit the participation of an entity as a sub-contractor in more than one bid if he is not bidding independently in his own name or as a member of a JV;
- vi) "Undue Advantage": improper use of information obtained by the bidder from the procuring entity with an intent to gain an unfair advantage in the procurement process or for personal gain. This also includes if the bidder (or his allied firm43) provided services for the need assessment/ procurement planning44 of the tender process in which he is participating;
- "Obstructive practice": materially impede the procuring entity's investigation of a procurement process either by deliberately destroying, falsifying, altering; or by concealing evidence material; or by making false statements or by threatening, harassing, or intimidating any party to prevent it from disclosing its knowledge of matters relevant to such investigation or from pursuing the investigation; or by impeding the procuring entity's rights of audit or access to information:

Manoj Amberta (motion) (muyem Pathale)

GOVERNMENT OF NATIONAL CAPITAL TERRITORY OF DELHI DIRECTORATE OF EDUCATION OLD SECRETARIAT DELHI (MID-DAY-MEAL BRANCH)

Application form for submitting Request for Proposal (RFP) for Providing				
Cooked Food to the Children studying In Primary & Upper Primary Classes in Govt. / Govt. Aided Schools, AIE Centers by Applicant Organizations from their centralized				
Name of the Applicant Organization				
Details of Registration of the Applicant Organization (attach attested copies of				
registration certificates under the relevant Regulation Acts.)				
Turnover from the business of mass supply of hot cooked meal only over three financial				
years, immediately preceding the year of issuance of RFP (In case of Govt. Enterprise,				
attach Certificate regarding payment and in case of private Organization, equivalent				
taxation certificate to be attached)				
Details of following information: -				
a) Automation of kitchen [i.e. use of Machines/Equipments (Rice Cooking Cauldrons,				
Poori Making Machine, Vegetable Cleaning Machines, vegetable cutting machines,				
heavy duty grinders and other such machines/equipments) to have minimum				
human interference].				
b) Building plan				
c) Number of students applied for allotment for supply of MDM				
d) Three (03) preference of area/zone for supply of MDM				
1) 2) 3)				
Previous experience of supplying Mid-Day meal in Govt./Govt. Aided School/Municipal				
Schools/AIE Centres under Government of India or under State/UT or under				
Government Organization anywhere in India years. Attach detailed list as				
per format given below:-				
S.NO. Name of Ministry/Department/ Details of Work Period of				

1.

2.

3.

4.

5.

Organization

order

Contract

6.	Previous experience of supplying business of mass supply of hot cooked meal under Government of India or under State/UT or under Government Organization anywhere							
	in India in last 10 years (minimum to be 3 years):years. Attach detailed							
	list as per format given below:-							
	S.NO.	Name of Organization	Ministry/Department/	Details of Work order during last 10 years	Period of Contract			
7.	Experience Certificate, No Dues Certificate and Performance Certificate in the							
	prescribed as attached Annexure-VI.							
8.	An affidavit that the Applicant Organization shall be capable and bound to supply Mid							
	Day Meal for at least 90 days from its own resources to be attached on Non Judicial							
	Stamp Paper of Rs.100/							
9.	An affidavit that the Applicant Organization has never been blacklisted by Directorate							
	of Education, GNCT of Delhi or any Department of GNCT of Delhi or by any State							
	Government has never been blacklisted by any Department of Govt. of India for by any							
	States of India OR blacklisting is not valid on the date of submission of application, to							
	be attached							
10.	Floor area of centralised kitchen in Delhi. Floor area (in sq.mtrs.)							
	Covered area (in sq.mtrs.)							
11.	Floor area of godown outside the kitchen premises (within 500 meters from the kitchen							
	premises)		(In Sq Mtr.)					
12.	Address of centralised kitchen (in Delhi) from which MDM supply will be provided by							
	Applicant Organization							
	Address of existing kitchen (in Delhi) which the Applicant Organization proposes for							
	inspection by the Expert Committee to examine their best practices, operational							
	efficiency, experience in running the kitchen and associated infrastructural/ other							
	requirements including a) capacity and physical size of kitchen, b) status/degree of							
	automation							
14	vynetner k	lichen rented/	OWILED					

15.	Whether any garbage collection centre/open sewage/"NALA"/ open drains/ water logging areas/ filthy surroundings etc (which can affect Hygiene of the area) is situated near the centralized kitchen						
16.	Whether kitchen is in congested area or not						
	Whether adequate arrangement for drainage and waste disposal are available in						
	centralized kitchen						
18.	Whether single storied/Multi Storied						
19.	Details of Man power and record keeping of the Applicant Organization						
	Details of Quality Certification by any Govt. Agency in respect of Applicant						
	Organizati	on					
21.	1. Details of value addition provided during previous commitment and proposed						
	commitment beyond Govt. funding, if any proposed by Applicant Organization Attach detailed sheet as per format given below duly signed & stamped by HoS concerned: -						
	(A) Value Addition provided during previous commitment: -						
	S.NO.	School Name & School Id	Items supplied as	Number of			
			value addition	Beneficiary			
	(B) Value Addition proposed as future commitment: -						
	S.NO.	Proposed Number of	Items will be	Frequency of			
		Beneficiary	supplied as value addition	supply of value addition			
22.	Registere	d Address of the Applicant Organi	zation				
23.	Name of the Authorized Person Designation: - President/Secretary/Managing Director/Chairman/any other						
	Contact NoMob. No.						
24.	Is the Organization. Currently supplying Mid-Day-Meal from the existing kitchen to children in MCD/NDMC/ICDS/ any other Govt. agency? If Yes, give details						
			n. agency in Tes, give	, uctails			
25.	(i)Whether meal/food is presently being prepared in the exiting kitchen						

	(ii) If Yes, number of employees working in the establishment:					
	(iii) No. of children being catered from the existing kitchen					
26.	Maximum No. of children that can be catered					
27.	Directorate of Education's Zones and Distt. in which the kitchen exists					
28.	(i) Number of vehicles for transportation of cooked food from centralised semi					
	automated kitchen to school					
	(ii) Enclose details thereof on a separate sheet.					
29.	(i) Whether Organization has sufficient manpower to serve the cooked meal amongst children in schools?					
	(ii) If yes, enclose details thereof on a separate sheet					
	(ii) ii yes, enclose details thereof off a separate sheet					
30.	(i) Whether black listed by any Govt./ Autonomous Organizations in and/or outside Delhi					
	of application					
	(iii) If No, whether suspended for supply of meal due to any mishap/untoward incident					
	happened after consuming Meal supplied by the organization in any school/Department					
	(In both cases, applicant must enclose an affidavit/undertaking on					
	Rs.100/- Stamp Paper.)					
	Signature					
	Name					
	Seal					
	Place					
	Date					

GOVERNMENT OF NATIONAL CAPITAL TERRITORY OF DELHI DIRECTORATE OF EDUCATION OLD SECRETARIAT, DELHI (MID-DAY-MEAL BRANCH)

INFRASTRUCTURE REQUIRED FOR KITCHEN

- 1. Kitchen should have minimum area of 585 sq.mtrs. (floor area) and desirable 836 sq.mtrs. (floor area). The organization should have godown of 125sq.mtrs. floor area for storing food grains, received from Food Corporation of India outside the kitchen premises (within 500 meter from the kitchen premises) and there should be separate/additional/extra area for godown in addition to kitchen area.
- The Organization shall have adequate area for movement of vehicles to unload raw materials etc.
- 3. Storeroom provided with racks and platforms for gunny bags with separate section for oil and others.
- 4. Compartment wise partitions between storage area/cooking area/cleaning area for washing vegetables, rice, dal etc. Separate space for cleaning utensils and shelves for storing utensils must be made available. Proper compartments must be made for different activities and with proper display boards.
- 5. Rice cooking units with steam cookers and trays to cool rice and cooling facilitated by air blowers.
- Poori making unit with dough kneader and puri making machine. The Organization shall have Rice Cooking Cauldrons, Vegetable Cleaning Machines and Vegetable Cutting Machines as per its capacity.
- 7. Cooking/frying units with high pressure burners and vapour extraction hood/chimney.
- 8. Collection unit for fried puris along with oil drainers in packing area.
- 9. Work tables for vegetable processing, potato peelers and food processors or wet grinders for masala making.
- 10. Trolleys for loading cooked food.
- 11. Dish washing unit with sanitizer, grease traps and drains with filter & removable covers, adequate garbage disposal management and ventilation with wire mesh.
- 12. Storage area for containers, pots and pans.
- 13. The staff should be provided with the photo identity cards.

- 14. The Organization shall use two types of uniforms for the cooking / noncooking staff, which is required for ensuring proper discipline and proper hygiene of the kitchen. Kitchen staff of the Organization shall use Headgear, Aprons, Gloves and Uniform which is essential for the proper standard of preparation and hygiene of Mid Day Meal. Gloves must be of good quality so that they do not slip while cooking.
- 15. Adequate aisle space of about 3 to 4 feet wide for the movement of personnel and material traffic. The Applicant Organization shall ensure that the premises should be clean, adequately lighted and ventilated and have sufficient free space for movement. Floors, ceilings and walls must be maintained in a sound condition. The floor and skirted walls should be washed as per requirement with an effective disinfectant. The premises should be kept free from all insects. No spraying should be done during the cooking of Mid Day Meal, but instead fly swats/flaps should be used to prevent flies getting into the premises. Windows, doors and other openings should be fitted with net or screen, as appropriate to make the premise insect free.
- 16. Loading station with platform and ramp.
- 17. Kota stones/tiles or durable stone flooring sloped towards the drains.
- 18. Wall tiled up to 7 feet height and the rest white washed with washable emulsion.
- 19. The Applicant Organization must have DJB water connection and will not use borewell/underground water, even for washing/ cleaning purposes. Further, the Applicant Organization must have pollution certificate from DPCC, MCD health license/certificate and DJB Water Test Certificate. Drinking water should be tested for its potability as per the schedule decided by Directorate of Education
- 20. Industrial RO plant must be installed and made functional in the kitchen premises for hygienic preparation and good quality of Mid Day Meal. The date of last inspection should be mentioned on the RO plant. Water quality testing must be carried out quarterly and water storage tanks must be cleaned regularly and report will be displayed.
- 21. For preparation of Mid Day Meal, location/ surroundings of the kitchen should be free from filthy surroundings and maintaining overall hygiene, proper cleanliness in the kitchen, clean cooking equipments, proper arrangement of drainage of waste water, adequate number of garbage bins should be made available. Adequate system must be made for waste disposal.
- 22. The Organization shall have closed and secure containers, for transporting hot cooked meal and each container should be such that it can serve one section at a time.

- 23. The Organization shall have adequate means for transporting the hot cooked meal from kitchen to the concerned schools such as secured vans, auto tempo (cycle rickshaw shall be permitted where auto tempo cannot reach)
- 24. The Organization shall ensure regular fumigation and pest control in the storage area of the kitchens after an interval of every three months to protect against rodents. The Organization shall store and keep the food grains supplied by the Govt. of NCT and other materials in a hygienic condition to ensure that all such materials are free from insects, pest, fungus, chemicals etc. the Organization shall further ensure that the food grains and other materials are at all times protected and free from any harmful effects arising out of chemicals used for fumigation and pest controls.
- 25. Closed and secure containers, for transporting food and each container should be such that it can serve one section at a time.
- 26. Use of LPG/PNG to be properly secured through piping system. Wood based system must not be used. Domestic gas cylinders must not be used for cooking in any circumstance. It should be used through fixed piping system.
- 27. Boiler plant/ solar water heating system for using hot water for cleaning and cooking.
- 28. Use of steam cooking concept.
- 29. Use of vegetable cutting machines, heavy duty grinders and other such equipments.
- 30. Adequate water arrangement for cooking, cleaning and heating.
- 31. Adequate water disposal arrangement for waste water.
- 32. Oil trap for cleaning wasted oil so that it does not enter the drainage system.
- 33. The Organization shall never use 'sulphas tablets' in foodgrains stored in godowns. In case any organization is found using 'sulphas tablets' in foodgrains, its agreement will be immediately terminated.
- 34. Adequate lighting arrangement.
- 35. All the service providers shall maintain godown/storehouse along with Centralised kitchen. The organization should have separate/additional/extra minimum 150sq. yards floor area of Godown outside the kitchen premises (within distance of 500meters from kitchen premises) for storing food grains, received from Food Corporation of India in addition to kitchen area.
- 36.Applicant Organization should have adequate means for transporting the cooked food from kitchen to the concerned schools such as secured vans, auto tempo (cycle rickshaw shall be permitted where auto tempo cannot reach)
- 37. Toilet blocks and garbage collection place should be at a suitable distance from the area where the food is to be prepared.

- 38. Adequate numbers of CCTV cameras must be installed and made functional in the premises for proper supervision of the Mid Day Meal kitchen. The Organization shall install IP enabled CCTV cameras with appropriate recording backup and maintain them in good working condition at all times. The Organization shall make available the live feed in the office of concerned Dy. Director so as to see the live video as well to the Vidhya Samiksha Kendra, New Building of DoE or any other place as desired by DoE.
- 39. Applicant Organization shall install adequate fly catcher, Fire extinguisher, proper light arrangements, all windows and doors having wire meshed in the kitchen premises. Open/loose/ temporary wiring for gadgets installed should be adequately fixed/ covered. All the equipments/ machines must be in functional condition and properly maintained by the Applicant Organization.
- 40. Applicant Organization shall display MID DAY MEAL menu, MID DAY MEAL logo, do's and don'ts for kitchen staff in the premises.
- 41. There should be a display board restricting eating, spitting and other unhygienic practices in the food processing area.
- 42. Fixed route chart and time table for delivery of meals in schools should be displayed in the kitchen premises. The time of cooking should be displayed in the premises by the Service Providers.
- 43. The Applicant Organization shall install a board outside the kitchen clearly mentioning the name and address of the Organization and use of kitchen only for the purpose of supply of Mid-Day Meal to Directorate of Education schools.
- 44. The food grains must be stored in airtight bins or stacked neatly in gunny bags in area free of rodents, insects, fungus etc. Similarly, the other raw material should also be stored in air tight storage containers made of nontoxic material. Food grains and other raw material should not be stored directly on the ground; rather on rack/ metal shelves/ pallet and wooden plank (at least 8 to 12 cm. above the floor) reasonably well above the floor and away from wall so as to avoid absorption of moisture and any contamination/ infestation. The Organization shall have storeroom with racks and platforms for gunny bags with separate section for oil and others.
- 45. Applicant Organization should have adequate utensils and other facilities (including vehicles), as may be required for preparation and transportation of the Mid Day Meals to be supplied, at its sole cost and expense.
- 46. Cracks, rough surfaces, open joints etc. must not be there in the kitchen premises. Floors, ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster. The wire mesh screen should be installed

- in open doors, windows and ventilators. Moreover, holes, drain covers and other places where pests are likely to gain access should be in sealed condition or fitted with mesh/grills/ claddings.
- 47. An isolated area in the kitchen premises should be clearly identified for returned defective or suspected products.
- 48. The storage of fuels, disinfectants, detergents, cleaning agents should be well away from the stored raw materials and under lock and key.
- 49. First-Aid box of adequate size should be kept in the kitchen premises.
- 50. Cold storage in kitchen premises for maintaining the raw vegetables fresh and hygienic.
- 51. Separate steel counters for hand washing and drinking water.
- 52. Wash basin should be installed at the entry point so that cooks enter the kitchen only after washing the hands. Disposable foot wears and hair caps for the cooks, visitors etc. should be provided for maintaining sanitation standards. Foot mat must be present at the entrance of the kitchen.
- 53. The Applicant Organization shall have digital weighing scale for exact quantification

Sd/-

DDE (PMP)

GOVERNMENT OF NATIONAL CAPITAL TERRITORY OF DELHI DIRECTORATE OF EDUCATION OLD SECRETARIAT (MID-DAY-MEAL BRANCH)

DOCUMENTS REQUIRED TO BE SUBMITTED WITH RFP

- 1. Check List of all the documents attached.
- 2. Copy of the registration certificate of the organization under the relevant Regulation Acts duly Certified by Registrar Concerned and should not be more than 02 months old.
- Copy of the Memorandum of Association of Applicant Organization (if applicable) duly Certified by Registrar Concerned and should not be more than 02 months old.
- 4. Copy of the rules & regulations/bye laws of the organization. (if applicable) duly Certified by Registrar Concerned and should not be more than 02 months old.
- Copy of the list of properly constituted management/ governing body etc. of the organization duly Certified by Registrar Concerned and should not be more than 02 months old.
- Name of all office bearers involved in the organization with their post and responsibilities in the organization duly Certified by Registrar Concerned and should not be more than 02 months old.
- 7. Whether any office bearer of the organization holds a public office? If yes, give complete details.
- 8. Lay out plan/Location map of the ready to serve centralised kitchen in Delhi.
- Copy of the sale deed/ other land related/ land ownership documents rent agreement/lease deed of at least three years of the site of the ready to serve centralized kitchen and godown.
- 10. Presentation/ write up of the project.
- 11. Copy of income Tax return of the organization for the last three years with the photocopy of PAN card.
- 12. Copy of Fire Safety Certificate. (NOC from Delhi Fire service should have been obtained latest within 45 days of issuance of work order, failing which the work order may be cancelled)
- 13. List of important machines available in the kitchen.
- 14. Copy of latest No Objection Certificate from Health Department of MCD.

- 15. Copy of ESI/PF registration Certificate in respect of all employees/ office bearers in the organization/kitchen.
- 16. Audited Balance Sheet for last three years with Income/Expenditure Statement, Income Tax Return and Bank Accounts Statements. (certified by Chartered Accountant) with valid UDIN Number mentioned on the audited balance sheet.
- 17. Experience certificate/degree/diploma in Hotel management/Nutrition certificate of kitchen supervisor/manager.
- 18. Turnover from the business of mass supply of hot cooked meal only over three financial years i.e. 2022-23, 2023-24, 2024-25, immediately preceding the year of issuance of RFP (In case of Govt. Enterprise, attach Certificate regarding payment and in case of private Organization, equivalent taxation certificate to be attached). Documents regarding experience for supplying of Mid Day Meal to Govt./Govt. Aided/Municipal Schools/AIE Centers.
- 19. Three years of experience from the business of mass supply of hot cooked meal only over ten (10) financial years, immediately preceding the year of issuance of RFP.
- 20. Details if any, if the Organization is currently supplying Mid-Day-Meal from the existing kitchen to children in MCD/NDMC/ICDS/ any other Govt. agency.
- 21. An affidavit that the Applicant Organization shall be capable and bound to supply Mid-Day Meal for at least 90 days from its own resources to be attached.
- 22.An affidavit that the Applicant Organization has never been blacklisted/ suspended/ terminated by Directorate of Education, GNCT of Delhi or any Department of GNCT of Delhi or has never been blacklisted by any Department of Govt. of India or by any State of India or in case it has been blacklisted, the blacklisting is not valid on the date of submission of application, an affidavit to be attached.
- 23. Number of vehicles for transportation of cooked food from centralized semi-automated kitchen to school. Details of vehicles.
- 24. Undertaking on a Non judicial stamp paper of Rs.100/- as per sample enclosed with the RFP as Annexure-IV and attested by public Notary/ Oath commissioner.
- 25. Each and every page of the complete RFP document downloaded from the website, signed and stamped by the authorized signatory of the organization.
- 26. Details of Man power and record keeping of the Applicant Organization.
- 27. Details of Quality Certification by any Govt. Agency in respect of Applicant Organization.
- 28. Details of value addition beyond Govt. funding, if any proposed by Applicant Organization as per format given in annexure-I.
- 29. Other documents to be submitted as per application form of RFP with details.

- 30. Copy of registration/licenses under Food Safety and Standards Act, 2006 to be submitted before operationalization of kitchen invariably.
- 31. Chartered Accountant certificate regarding financial capability of the Applicant Organization to supply Mid-Day Meal for at least 90 days from its own resources with valid UDIN Number.
- 32. Earnest Money Rupees 10,00,000/- [To be paid through a FDR/DD drawn in favour of Director (Education), Delhi]

Note:-

- 1. The bidder shall upload all relevant document i.e. technical bid, as per condition of the tender on E-PROCUREMENT Portal site. However, the bidder shall submit Earnest Money Deposit (EMD) in physical form in PM-POSHAN BRANCH, Room No.307, 3rd Floor, Vidhya Samiksha Kendra, Boulevard Road, Civil Lines, Delhi-110054 well before the closing time of tender. The bids without EMD shall be liable to be rejected summarily and will not be opened.
- 2. Each and every paper submitted must be signed with the seal of the authorized signatory of the organization and uploaded on E-PROCUREMENT Portal site.
- 3. All paper should be serially numbered and page numbers as given in the check list must be uploaded on E-PROCUREMENT Portal site.
- 4. All details/declaration/submission should be submitted on letter head of the applicant and uploaded on E-PROCUREMENT Portal site. If these notes are not complied with, then application for RFP will be summarily rejected. The bidders are not required to submit any document in physical form, except Earnest Money Deposit.
- 5. All the affidavits on stamp paper should be signed by the President/Secretary/Principal Trustee/ Major Shareholder in case of Registered firms.
- 6.Authorised signatory must be a member of governing body of the Society/NGO/Trust/Registered firm etc.

Sd/-

DDE (PM-POSHAN)

(Sample)

Undertaking to be given on Non Judicial Stamp paper of Rs. 100/- duly attested by Public Notary /Oath Commissioner with the RFP for Mid Day Meal.

	I as of
	(Name) (Designation)
	(Organization) is authorized to submit the following under taking as per Memorandum of
	Association and Bye Laws of the Organization. I hereby undertake
1.	That organization is
	a which is registered under the relevant Regulation Acts (name
	of Act "") with its Registration No
	dated
2.	That the Organization will supply Mid Day
	Meal to the children of Govt. and Govt. Aided schools, AIE Centres of Directorate of
	Education on a no profit basis through out the contract period, if work order is assigned.
3.	That the Organization will abide by
	all to parameters of National Programme of Nutritional support to primary Education -
	2006 (guidelines) and also other parameters fixed by Ministry of Education and Literacy,
	GOI through subsequent orders.
4.	That the organization have a properly
	constituted management /governing Body with its powers and duties clearly defined in its
	constitution.
5.	That the organization is financially capable
	of supplying Mid Day Meal up to children on its own for 90 days without any
	assistance from the Govt., in case assistance /payment is delayed due to any reason.
6.	That organizationhas
	kitchen situated at
	and at present is supplying Mid Day Meal from this kitchen to the
	children of and Department.
7.	That Organization has a ready to serve kitchen at and Mid Day Meal
	may be supplied to the children of Dte. Of Education if work order is assigned in the
	favour of the organization. The organization will not supply food/Mid Day Meal from this

kitchen for any other Department or for any work. This kitchen is ready for inspection			
	any committee at any time, as desired by DoE.		
8.	That the organization has never been		
	blacklisted and also has not been suspended due to mishap/untoward incident happened		
	after consuming Mid Day Meal by the children in any school in which Mid Day Meal was		
	supplied by the organization OR That the organization		
	has been blacklisted earlier but the		
	blacklisting is not valid on the date of submission of application.		
9.	That I/We of M/s		
	have furnished the correct		
	information in the RFP and I/ we shall be solely responsible for furnishing wrong /false		
	information.		
10	.l/we of		
	undertake that all the terms and conditions mentioned by the Department in the RFP or		
	any other changed condition at a later stage shall be accepted to us and I/we shall abide		
	by the same fully. I have gone through all the conditions of RFP and am individually as		
	well as the organization is liable to any punitive action, as mentioned in the terms an		
	conditions of RFP for furnishing false information.		
	(Signature of the Authorized person with seal.)		
	Date:		
	Date.		
Note:- Any of the above under takings which are not applicable to the Organiz			
	be deleted		

(To be submitted with RFP)

Check list of submitted documents

SI. No.	Documents	Pages
1.	RFP Application on prescribed format	to
2.	Copy of Registration Certificate	to
3.	Copy of Memorandum of Association	to
4.	Copy of Rules & Regulations/ Bye Laws	to
5.	List of Management / Governing Body of the Organization	to
6.	Names with Details of all office bearers	to
7.	Details of office bearers holding public office	to
8.	Layout plan of	to
	centralized kitchen (with details of capacity and physical	
	size of kitchen and status/degree of automation)	
9.	Presentation/write up of the project	to
10.	Copy of sale deed/Rent agreement etc of the Site of the	to
	kitchen & godown	
11.	Copy of the income tax return of the organization of last	to
	three years and PAN card.	
12.	Latest NOC/fire safety certificate from Delhi Fire service	to
13.	List of Machines/gadgets available in the kitchen	to
14.	Latest NOC from Health Deptt. of MCD	to
15.	Copy of ESI/PF etc registration certificate i.r.o all	to
	employees and office bearers	
16.	Details of the supply vehicles	to
17.	Audited Balance Sheet for last three years with	to
	Income/Expenditure Statement, Income Tax Return and	
	Bank Accounts Statements. Certified by Chartered	
	Accountant	
18.	Turnover from the business of mass supply of hot cooked	
	meal only over three financial years, immediately	

	preceding the year of issuance of RFP (In case of Govt.	
	Enterprise, attach Certificate regarding payment and in	
	case of private Organization, equivalent taxation	
	certificate to be attached). Documents regarding	
	experience for supplying of Mid Day Meal to Govt./Govt.	
	Aided/Municipal Schools/AIE Centers.	
19.	Three years experience from the business of mass	to
	supply of hot cooked meal only over last 10 years,	
	immediately preceding the year of issuance of RFP.	
20.	Details if any, if the Organization is currently supplying	
	Mid-Day-Meal from the existing kitchen to children in	
	MCD/NDMC/ICDS/ any other Govt. agency	
21.	Experience certificate/degree/diploma in Hotel	to
	Management/ Nutrition certificate of kitchen	
	supervision/manager.	
22.	Undertaking as per sample on a Non Judicial stamp	to
	paper of Rs.100/	
23.	Details of Man power and record keeping of the Applicant	to
	Organization	
24.	Details of Quality Certification by any Govt. Agency in	to
	respect of Applicant Organization	
25.	Details of value addition beyond Govt. funding, if any	to
	proposed by Applicant Organization	
26.	Each and every page of the RFP signed and stamped by	to
	the authorized signatory of the organization.(Only in hard	
	copy submitted in office)	
27.	Other documents submitted as per application Form of	to
	RFP with details like experience certificate etc. (for	
	details please attach separate sheet if required) (Only in	
	hard copy submitted in office)	
28.	Affidavit that the Applicant Organization (Certified by	to
	Charted Accountant) shall be capable and bound to	
		1

	supply Mid Day Meal for at least 90 days from its own	
	resources to be attached	
29.	Affidavit that the Applicant Organization has never been	
	blacklisted/ suspended/ terminated by Directorate of	
	Education, GNCT of Delhi or any Department of GNCT	
	of Delhi or has never been blacklisted by any Department	
	of Govt. of India for all the States of India to be attached	
	OR that the organization has	
	been blacklisted earlier but the blacklisting is not valid on	
	the date of submission of application	
30.	Registration/License under Food Safety and Standards	to
	Act, 2006 (to be submitted after operationalization of	
	kitchen).	
31.	Earnest Money Rupees/- [To be paid	to
	through a demand draft drawn in favour of Director	
	(Education), Delhi]	

Signature of Authorized Person with seal

(To be submitted with RFP)

Model Draft - Satisfactory Work Experience Certificate

[On Department's Letterhead]

F.No.	Date: MM/DD/YYYY

SATISFACTORY WORK EXPERIENCE CERTIFICATE This is to certify that, having its office at, has been/was engaged with				
Sr. No.	Duration of Engagement	Work-Order/ Contract Reference	Remarks on Performance & Service Quality	
1				
2				
Based on the records of this office, the overall performance of the organization during the aforesaid engagements has been found to be No Dues and any adverse action is pending against the (organization name).				
			Authorized Signatory	
			(Seal/Stamp of Office)	

Authorized Signatory
(Seal/Stamp of Office)
Name:-....
Designation:-....
Department/Office:-...